



1604  
BROADWAY



# 1604 BROADWAY

## BALLROOM & MEZZANINE

The ballroom and mezzanine are the crown jewels of the 1604 Broadway event space. Home to the CIRCO nightclub, this iconic NYC venue includes three large video screens, state-of-the-art sound, lighting, and performance stage. Perfect for holiday parties, banquet dinners, or elegant cocktail receptions. The venue is a plug-and-play space for Bar/Bat Mitzvahs, dance parties and award shows. The ballroom may be used as a standalone venue with a 500 guest capacity or as the main room in a full venue takeover.

## DETAILS

### **Ballroom - 2nd Floor**

**Square Footage:** 2,525 sq. ft.

**Seated:** 200 guests

**Cocktails:** 300 guests

### **Ballroom Mezzanine - 3rd Floor**

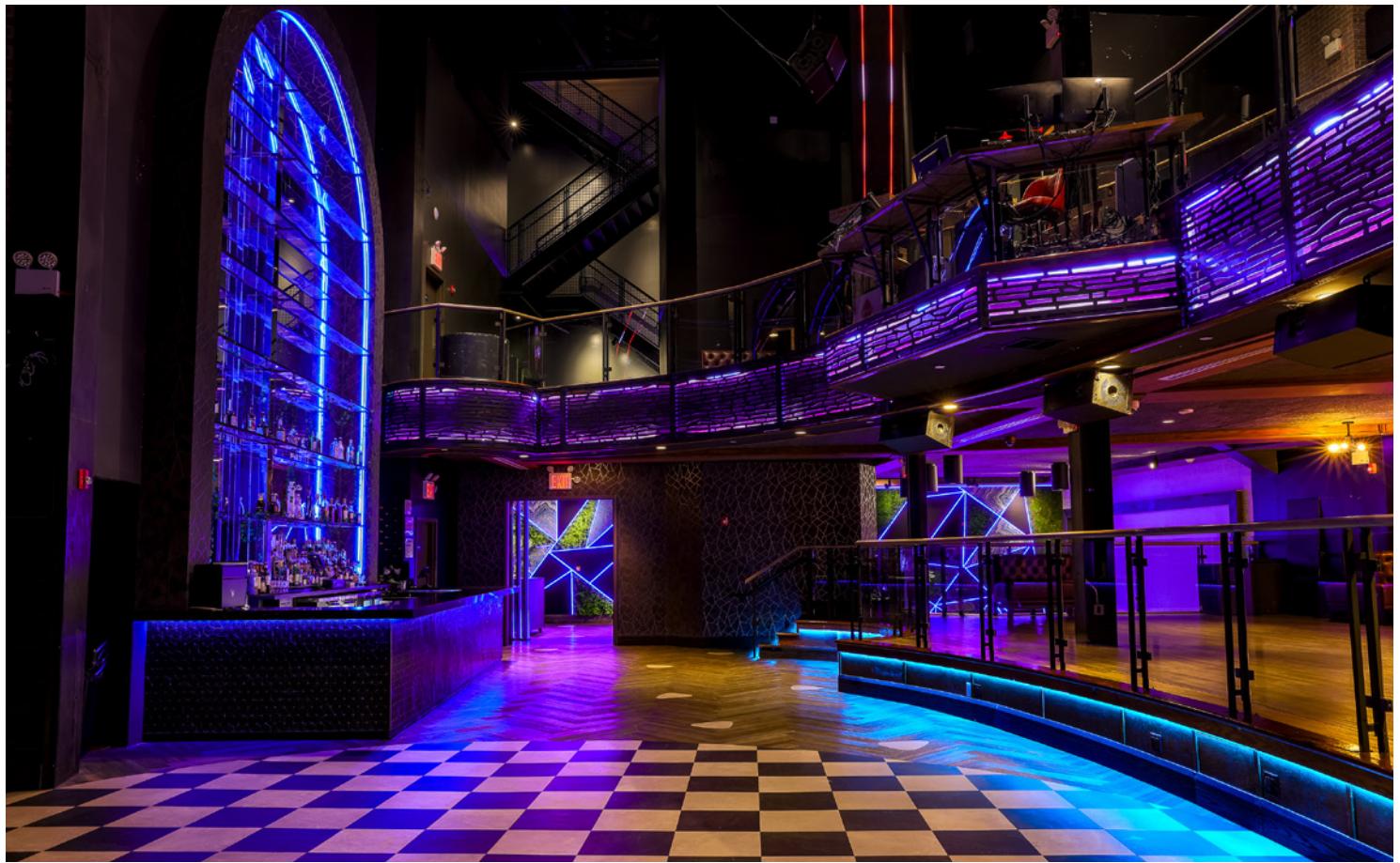
**Square Footage:** 1,650 sq. ft.

**Seated:** 78 guests

**Cocktails:** 200 guests

### **State-of-the-Art AV & Lighting**

- Premium club sound and lighting
- DJ booth
- Soundboard
- Stage LED screen
- 2 side stage LED screens
- Wireless mics



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# 1604 BROADWAY

## PALMA VERDE

This lush oasis is a multi-use event space with all the amenities for a plug-and-play experience. Lofted high ceilings are ideal for cocktail receptions, dance parties, or seated dinners. Ample natural light brightens up the space by day, and the venue features a performance stage with a full-length LED video wall, premium sound and lighting. Palma Verde may be used as a separate event space to add another environment to your main event or alone for a unique event experience.

## DETAILS

### **4th Floor**

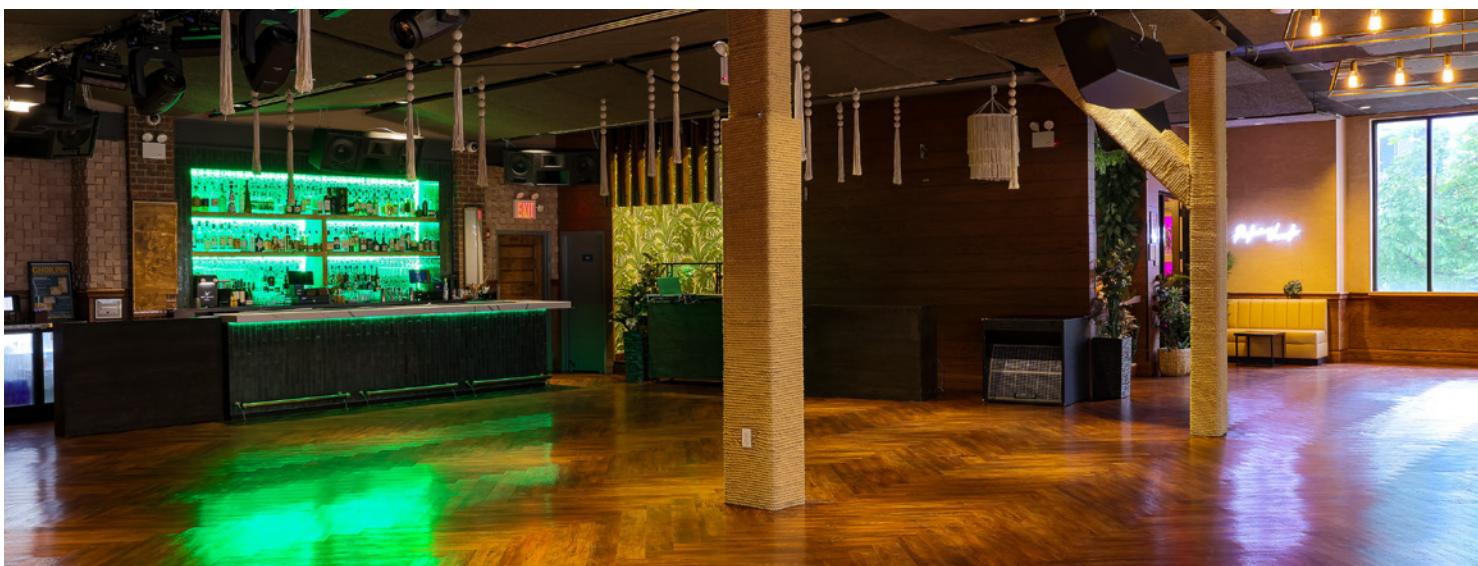
**Square Footage:** 2,900 sq. ft.

**Seated:** 200 guests

**Cocktails:** 300 guests

### **State-of-the-Art AV & Lighting**

- Premium club sound and lighting
- DJ booth
- Soundboard
- Stage LED screen
- Wireless mics



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# 1604 BROADWAY

## THE PARLOR

Enter 604 Broadway through The Parlor, our intimate space with a private bar, concession stand, five flat-screen TVs, and a large LED panel for your welcome message or logo. The Parlor is ideal for a welcome bite or cocktail before heading up to the main space. The concession stand may be utilized as a themed station, specialty pop up, pizza shop, or booth for your giveaways.

## DETAILS

### **1st Floor**

Square Footage: 1,500 sq. ft.  
Cocktails: 60 guests

### **State-of-the-Art AV & Lighting**

- Integrated sound
- (5) LED flatscreen TV
- Giant LED panel



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# 1604

BROADWAY

FOOD & DRINK



# FOOD & BEVERAGE PACKAGES

*The culinary offerings are crafted by Chef Saul Montiel, whose gourmet New American fare features unique twists that elevate traditional dishes.*

## PREMIUM COCKTAIL RECEPTION

Passed Hors D'oeuvres (select 6)  
3 hours premium open bar  
Passed desserts (select 4)

## PREMIUM DINNER RECEPTION

Passed Hors D'oeuvres (select 6)  
4 course dinner stations  
3 hours premium open bar  
Passed desserts (select 4)

## PREMIUM PLATED DINNER

Passed Hors D'oeuvres (select 6)  
3 course plated meal, 2 options per course  
4 hours premium open bar

## BAR/BAT MITZVAH CELEBRATION

**ADULT MENU**  
Passed Hors D'oeuvres (select 6)  
4 course dinner stations  
4 hours premium open bar  
Passed desserts (select 4 shared)

## KIDS MENU

Passed Hors D'oeuvres (select 4)  
3 course dinner stations  
4 hours soft drink open bar  
Passed desserts (select 4 shared)

*Room rental, staffing and A/V charges vary based on the event details.*

# HORS D'OEUVRES

(SELECT 3 FROM EACH COLUMN)

## LOBSTER ROLL

*maine lobster, lemon aioli, potato bun*

## HAMACHI CRUDO

*sashimi style, soy & yuzu dressing, jalapeno, micro wasabi*

## SHORT RIB SLIDERS

*braised short ribs, gruyere cheese*

## TUNA TARTARE

*crispy wonton, yellowfin tuna, avocado, sesame seeds*

## SICILIAN MEATBALLS

*beef, pine nuts, raisins, tomato sauce, parmesan cheese*

## CRISPY AVOCADO TOAST

*7 grain bread, queso fresco, salsa macha*

## CUBAN SLIDER

*roasted pork, ham, swiss cheese, dijonnaise sauce*

## CAPRESE

*burrata cheese, basil, heirloom tomatoes*

## BEEF TENDERLOIN CROSTINI

*wild arugula, horseradish aioli, parmesan cheese*

## CRISPY IMPOSSIBLE TACOS

*avocado sauce, cabbage salad*

## WILD MUSHROOM EMPANADA

*cremini, oyster, chanterelles, mozzarella, truffle oil*

## CRISPY COCONUT SHRIMP

*mango sweet chile sauce, sriracha mayo*

## VEGGIE SPRING ROLLS

*peanut sweet & spicy sauce*

## SMASHED BEEF SLIDERS

*pat lafrieda blend, cheddar cheese*

## CHICKEN LOLLIPOPS

*sweet & spicy buffalo wings*

## SEARED CHICKEN DUMPLINGS

*pine nut spicy chili oil, scallions*

## CRISPY BIRRIA TACOS

*braised beef short ribs, cilantro, mango habanero sauce*

## CRISPY CHICKEN SLIDERS

*crispy chicken breast, pickles, chefs special sauce*

## SPINACH & ARTICHOKE FRITTERS

*provolone cheese, grilled corn*

## MEXICAN STREET CORN

*lime aioli, spicy salt, cotija sauce*

## BUFFALO CAULIFLOWER BITES

*blue cheese dip, chives*

## VEGETABLE SAMOSAS

*spicy sriracha aioli*

## CLAM CHOWDER SHOTS

*manilla clam creamy soup*

## SHRIMP HUSHPUPIES

*corn, scallions, bang bang sauce*

## GRILLED SHRIMP

*chimichurri sauce*

## SPICY SALMON CRISPY RICE

*cucumber, avocado puree, sesame seeds, chives*

## CEVICHE SHOOTER

*fluke fish, lime, mango, onion, cilantro*

# PREMIUM DINNER STATIONS

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## SALAD

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(Select 1)

### COBB SALAD

*lettuce, bacon, eggs, avocado, blue cheese, balsamic vinaigrette*

### APPLE & POMEGRANATE

*endive, toasted walnuts, aged balsamic, pomegranate*

### AVOCADO CAESAR

*frisse, arugula, parmesan cheese croutons, caesar dressing*

### CAPRESE

*burrata cheese, basil, sherry vinegar, arugula*

### GREEK

*cucumber, tomatoes, feta cheese, olives, red onion*

### SPINACH

*goat cheese, pine nuts, balsamic vinaigrette, strawberries*

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## PASTA COURSE

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(Select 1)

### SPAGHETTI POMODORO

*fresh heirloom tomato, basil, garlic, parmesan, mozzarella*

### PENNE ALLA VODKA

*pink cream vodka sauce, mushrooms, green peas, arugula*

### FUSILLI PRIMAVERA

*asparagus, green beans, heirloom cherry tomatoes, lemon ricotta*

### RIGATONI BOLOGNESE

*beef ragù & wild mushrooms*

### GARGANELLI AL FORNO

*baked pasta, spinach, mushrooms, ricotta, mozzarella*

### CAVATELLI W/ BASIL PESTO

*green beans & sweet potatoes*

### SHORT RIB CAVATELLI

*ragù, green peas, ricotta sage*

### RICOTTA RAVIOLI

*mushrooms, green peas, asparagus butter, sage*

### LOBSTER ARRABBIATA

*garganelli pasta, marinara, corn, chives*

# PREMIUM DINNER STATIONS

## MAIN COURSE

(Select 2)

- SEARED SALMON *beurre blanc* sauce
- BAKED COD FISH *livornese* sauce
- ROASTED HALIBUT *caper* sauce +10
- BLACK PEPPER CRUSTED TUNA *soy ginger* sauce
- CHILEAN SEA BASS *miso glazed* +10
- GRILLED MAHI MAHI *tulum mango* salsa
- GRILLED RIB EYE *garlic, rosemary, thyme, sea salt* +10
- NY STRIP STEAK *au poivre* sauce
- BRAISED SHORT RIBS *bordelaise* +10
- ROASTED FREE RANGE CHICKEN *chicken jus*
- HOMESTYLE CHICKEN PARMESAN *mozzarella, tomato ragù, basil*
- PERUVIAN CHICKEN *aji* sauce
- GRILLED RACK OF LAMB *tzatziki* sauce +10

## SIDES

(Select 2)

- PARMESAN MASHED POTATOES
- GARLIC ROASTED POTATOES
- CREAMY POLENTA
- TRUFFLE FRIES
- VEGETABLE FRIED RICE
- POTATO PARMESAN GRATIN
- SWEET POTATO FRIES
- SPINACH GARLIC
- CHARRED BRUSSELS SPROUTS
- SAUTEED HARICOT VERTS
- GRILLED ASPARAGUS
- VEGETABLE FARRO SALAD
- GRILLED BOK CHOY
- MEXICAN STREET CORN
- RATATOUILLE

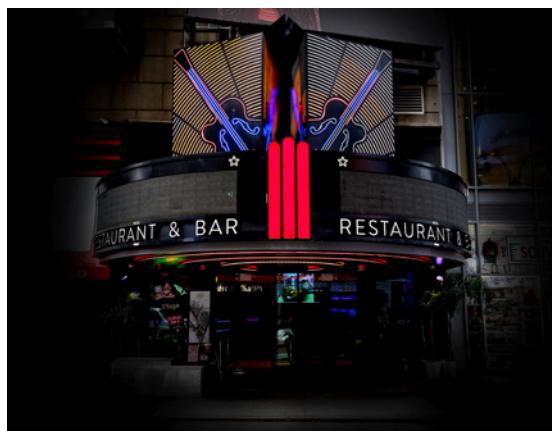
## DESSERT

(Select 4)

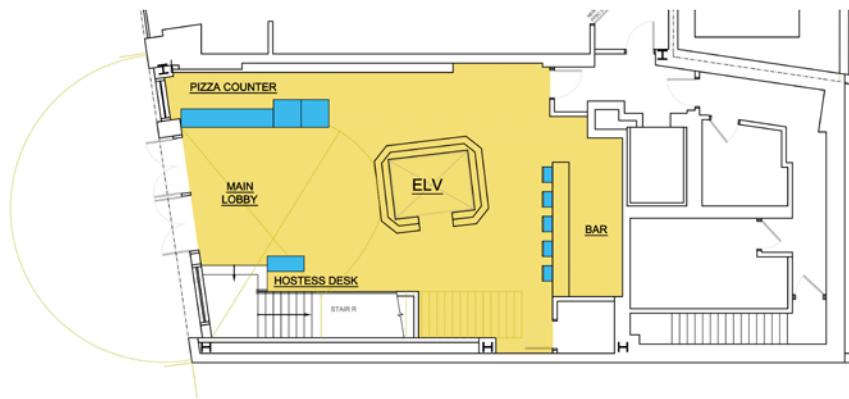
- CHURROS BITES *dulce de leche* sauce
- PANNA COTTA CUPS *pomegranate, raspberry* sauce
- TIRAMISU LADY FINGER *mascarpone* mousse
- CHOCOLATE MOUSSE TART *cold cream*
- DIPPED STRAWBERRIES *dark chocolate*
- CHEESECAKE LOLLIPOP *chocolate*
- DONUT HOLES *old fashioned cinnamon*
- MARBLED CHOCOLATE CHEESECAKE *brownie, raspberry compote*
- STICKY BUN *frosting, cinnamon*
- FRESH FRUIT TARTLET *vanilla pastry cream*
- ARTISANAL MACAROON *assorted chef selection*
- COOKIES *homemade oven fresh*
- BROWNIES *homemade oven fresh*
- CHOCOLATE TRUFFLE *avocado cream, honey*
- VANILLA FLAN *authentic mexican style*



Make 1604 Broadway the home for your next event. For more information please contact  
Gavin Stephenson at +1-347-468-8672 or email [gavin@1604broadway.com](mailto:gavin@1604broadway.com).



## 1st Floor



### Parlor

Square Footage: 1,500 sq. ft.  
Cocktails: 60 guests

## 2nd Floor



## 3rd Floor



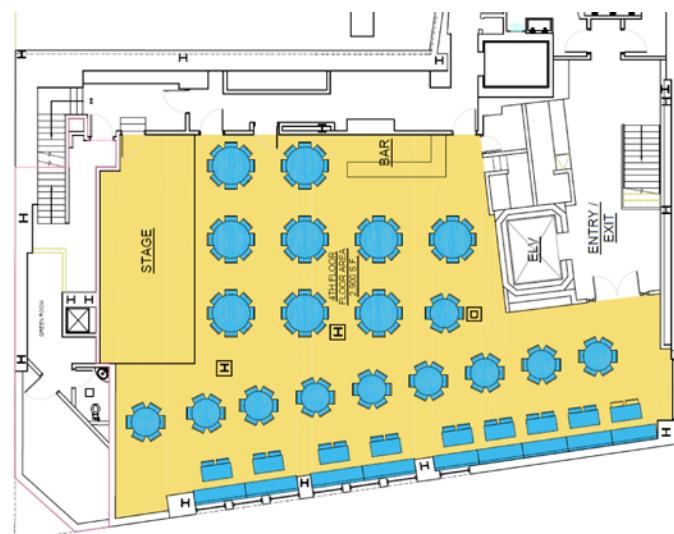
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### Ballroom Mezzanine - 3rd Floor

Square Footage: 1,650 sq. ft.  
Seated: 78 guests  
Cocktails: 200 guests

## 4th Floor



### Palma Verde

Square Footage: 2,900 sq. ft.  
Seated: 200 guests  
Cocktails: 275 guests