



13TH FLOOR

A BELVEDERE & CO VENUE

AFTER-PARTIES

Private After-Parties



AFTER-PARTY PACKAGE

The 13th Floor must be rented as a private event venue. For exclusive after-parties, there is a private venue fee of \$600++ per hour with a two-hour minimum.
Complimentary bar noshes (popcorn, pretzels, chips).

BOOKING AN EXCLUSIVE AFTER-PARTY

After-parties are booked on a first-come, first-served basis. We request that all beverage and menu selections are finalized at least 10 business days prior to the event date.
Please inquire with your Sales Manager for availability and booking details.

CAPACITY & VENUE LAYOUT

The 13th Floor is set cocktail reception-style and can accommodate up to 100 of your closest friends and family members. We require planning for a guest count guarantee of half of your total wedding reception guest count for all after-parties.

BEVERAGE SERVICE

Cash Bar

Full cash bar for all beverages (non-alcoholic & alcoholic).
Guests will be purchasing all of their own drinks.

Consumption Bar

Guests' beverages (non-alcoholic & alcoholic) to be billed on one tab. Beverage payments are due at the conclusion of the event (credit card guarantee and signature required) and will have a 23% service charge and applicable taxes.

Bartender Fee

\$75 per bartender

Required Staffing

1-45 guests (1 bartender)
46-100 guests (2 bartenders)

MENU

If you would like to offer food for your guests, we have delicious late-night options available.
Your Sales Manager will work with you to create a custom menu for your event.
A 23% service charge and applicable taxes will be applied to the total.

Server Fee

\$75 per server

Required Staffing

1-45 guests (1 server)
46-100 guests (2 servers)

Private After-Parties Menu



DISPLAYED LATE-NIGHT BITES

Pricing per platter, each platter serves 20 guests

SLIDERS

Select two: Cheeseburger, short rib, pulled pork, crispy chicken, grilled cheese, roasted vegetable
(20 sliders)
\$160

CRISPY CHICKEN TENDERS AND SAUCES

Sweet BBQ sauce, honey mustard, buffalo
\$140

DUCK FAT FRIES

Fried rosemary, truffle salt, shaved pecorino, truffle aioli
\$130

TATER TOTS

Spicy ketchup, whole grain mustard, truffle aioli
\$130

WINGS

Select two: Buffalo, maple bourbon honey BBQ, Old Bay®
(48 wings)
\$84

DEVEILED EGGS

'Ol fashioned
\$55

Private After-Parties Menu



PIZZAS

Pricing per pizza, each pizza serves 10-12 guests

AMERICAN

Marinara sauce, mozzarella, shredded parmesan, oregano
\$11

Classic Toppings:

Pepperoni, Italian Sausage, Bacon, Egg,
Jalapeños, Pineapple, Peppers, Spinach, Arugula
\$2 each

Artisan Toppings:

Crab, Chorizo Picante, Black Forest Ham,
Andouille Sausage, Grilled Shrimp, Anchovies,
Broccoli Rabe, Roasted Roma Tomatoes,
Caramelized Onions, Wild Mushrooms, Kalamata Olives,
Feta, Ricotta, Fresh Mozzarella, Goat Cheese
\$3 each

RICOTTA

Tea-smoked tomatoes, mushrooms, ricotta
\$15

MARICHKA'S BBQ CHICKEN PIZZA*

Pepper jack cheese blend, red onion, BBQ sauce
\$15

*\$1.00 from every Marichka's BBQ Chicken pizza will be donated
to The One Love Foundation* in Marichka's name. Founded in
2010 to honor Yeadley Love, One Love works with young
people across the country to raise awareness
about the warning signs of abuse.*

WILD MUSHROOM

White pizza, mushrooms,
goat cheese, arugula, truffle oil
\$18

CRAB DIP

White pizza topped with crab dip, blend of
monterey jack and cheddar cheese and Old Bay®
\$17

PROSCIUTTO

Spinach, tomato sauce, sunny side up egg
\$16

BREAKFAST

Eggs, scallion, salsa con queso, chorizo picante,
aged cheddar, bacon, potato
\$15

MEDITERRANEAN

Broccoli rabe, feta,
kalamata olives, roasted garlic
\$14

CAPRESE

White pizza, roma tomatoes,
fresh mozzarella, basil, garlic oil
\$14