

OUT OF ORDINARY

LOUNGE

PRIVATE EVENTS

WELCOME TO OUT OF ORDINARY

A private-event experience in the heart of Manhattan

A surreal sanctuary where curiosity glows under amber light, where elegance bends into chaos, and where your sense of time loosens its grip.

OOO is designed for memorable private events—from corporate receptions and brand activations to holiday parties, birthdays and late-night celebrations.

Flexible rooms, immersive lighting, in-house food and beverage, DJ capabilities and event support allow each gathering to feel entirely its own.



LUCID ROOM

Intimate, atmospheric and built for conversation

A dim, amber-lit room with velvet textures, deep purples and glimmers of brass. The Lucid Room is ideal for receptions, cocktail hours, private dinners and after-dark launches.

CAPACITY
30 seated / 100 standing

IDEAL FOR
Cocktail receptions • networking • birthdays • launches • private celebrations



GILDED ROOM

High-energy private events with built-in production

Gold-paneled walls shimmer under violet light while the DJ booth anchors the room. smart displays can carry visuals, presentations or event branding.

CAPACITY
Up to 250 guests • average 80 seated

FEATURES
Built-in booths • full DJ setup • dual AV screens • flexible private sections



THE MEZZANINE

An elevated vantage point for polished private gatherings

Overlooking the main floor, the Mezzanine combines curated art, warm lighting and lounge seating with the energy of the venue below.

CAPACITY
Up to 60 guests with furniture removal or 40 with furniture

Client has own private bar in Mezzanine

IDEAL FOR
VIP areas • cocktail events • executive gatherings • elevated soirées



OPEN BAR PACKAGES

Per-person pricing — editable for custom proposals

NON-ALCOHOLIC

$40 PP first 2 hours
$15 each additional hour
Assorted sodas & juices • still & sparkling water • one specialty mocktail

BEER & WINE

$50 PP first 2 hours
$20 each additional hour
Imported & domestic beers • red, white & sparkling wines • sodas & juices

STANDARD OPEN BAR

$60 PP first 2 hours
$25 each additional hour
House spirits • house cocktails • beer • wine • sodas & juices

PREMIUM OPEN BAR

$70 PP first 2 hours
$25 each additional hour
Premium spirits • house & specialty cocktails • beer • wine • sodas & juices

PASSED HORS D'OEUVRES

Selection of 3: $25 PP per hour • Selection of 5: $30 PP per hour

- Jumbo shrimp cocktail with classic cocktail sauce
- Crab cakes with house made tartar sauce
- Tuna tartare, rice cracker cones
- Truffle & asparagus risotto balls
- Macaroni & cheese balls
- Mini caprese skewers
- Ceasar salad shots
- Spanakopita
- Grilled tiger shrimp with Asian marinade
- OOO Spicy Fries

Fried zucchini finger with garlic aioli

- Crispy popcorn chicken bites, sweet & sour ponzu
- Grilled chicken satay w/peanut sauce
- Vegetable spring rolls, honey-infused soy
- Steak & burrata crostini
- Vegetable Samosas
- Steak with chimichurri on home made crisp
- Beef meatballs, ricotta & pomodoro
- Pastry pizzettes
- Pigs in a blanket with old English mustard
- OOO Angus sliders • truffle grilled cheese

Ham and cheese Croquettes

BUFFET

1 salad • 1 pasta • 2 entrées • 2 sides • 1 dessert

$65 PER PERSON | 50 GUEST MINIMUM | $250 SETUP FEE

SALADS

Caesar Salad
Field Greens
Caprese Salad
Wild Greens & Cucumber

MAINS

Oven Roasted Salmon
Asian Stir Fry — beef, shrimp or chicken
Sautéed Chicken Breast
Pan Roasted Tuna
Charred Hanger Steak
Lamb Chops
Red Snapper

SIDES & DESSERT

Garlic Mashed Potatoes
Grilled Asparagus
Seasonal Vegetables
Basmati or Fried Rice
French Fries

petite fours

FOOD STATIONS

Add interactive food moments to your event

GRAZING TABLE

$15 PP
Cheese • charcuterie • fruit • nuts • crackers • focaccia

SLIDER/ FLATBREAD STATION

$35 PP
Choice of 3: chicken • beef • veggie burger
Buns, condiments, lettuce, tomato, onion.
Flatbreads Inc, buffalo chicken, margarita , peperoni

TACO STATION

$25 PP
Choice of 2: chicken • beef • shrimp • vegetable
Tortillas, salsa, guacamole & toppings

PASTA STATION

$35 PP
Choice of 2
Baked ziti • penne pesto • farfalle alla Milano • penne pomodoro ,lasagna

SUSHI STATION

$75 PP + $750 setup
Assorted sushi rolls • maki • sashimi • specialty rolls

CRUDITÉS & DIPS

$10 PP
Assorted vegetables • hummus • tzatziki • ranch dip

ENTERTAINMENT & EXTRAS

Production and enhancements available for private events

AV & SOUND PACKAGE — $750

2× CDJ 3000s • DJM-S11 mixer
4× 75-inch Samsung Frame TVs and 110-inch Projector
Wireless microphone • Wi-Fi
On-site event tech included

ENTERTAINMENT ADD-ONS

DJ • tarot card reader • magician • burlesque
Photobooth
Photographer & videographer

DESIGN & BRANDING

Floral & tablescape design
Event themes
Screen content and branded takeovers

CUSTOM EVENT SUPPORT

Our team can tailor layout, entertainment, food, beverage and production to the event format.

FLOOR PLAN

Flexible configurations for cocktail, seated and full-venue events



SAMPLE CORPORATE EVENT PACKAGE

A simple starting point for 100 guests — customize every element

100 GUESTS

Premium Open Bar
6 Passed Hors d’Oeuvres
Buffet Dinner
AV & Sound Package
Event Staffing & Venue Support

CUSTOM INVESTMENT

$_____

Pricing can be edited for each proposal based on date, guest count, menu and event scope.

EVENT NOTES & POLICIES

Key planning information

EVENT DETAILS

Final guest count and event runtime are due 3 full working days before the event. Additional guests or overtime are subject to availability and additional costs.

DIETARY REQUESTS

Our chefs can accommodate dietary restrictions. Please provide dietary requirements in advance. Menu items remain subject to ingredient availability.

SERVICE CHARGES

Current source deck notes: 22% Administration Fee and 8.875% NYC sales tax. Confirm final fees on each proposal.

DEPOSITS & CANCELLATIONS

Deposits and cancellation terms are governed by the signed event agreement. All Balances paid in full two days prior to event.

LET’S CREATE SOMETHING OUT OF ORDINARY

48 W 21st St, New York, NY 10010
212.989.3818
www.ooonyc.com
info@ooonyc.com

PRIVATE EVENTS • CORPORATE EVENTS • CELEBRATIONS