

IN THE HEIGHTS

Balcony Experience

at the Richard Rodgers Theatre
226 W. 46th Street, NYC



IN THE HEIGHTS is excited to welcome warmer weather by offering the successful Balcony Experience at the historic Richard Rodgers Theatre!

The balcony at the Rodgers offers a unique New York experience by setting your event on the theatre's marquee, providing exciting vistas of New York's Times Square and the Theatre District. The many benefits you will enjoy include early access to the theatre, private space for your event, personalized bar service and Dean & DeLuca's fine catering.

We are sure you'll agree that the **IN THE HEIGHTS** Balcony Experience is ideal for everything from corporate receptions to birthday parties and more!

Hospitality Packages

25 – 35 people

Standard Package

\$2,600.00

Includes:

Open Bar - Premium Liquor, Wine, Beer, Mixed Drinks, and Soft Drinks

Standard Dean & Deluca baskets – Artisan Cheeses, Soho Fruit, Antipasto Misto, and Crudité

Premium Package

\$3,200.00

Includes:

Open Bar – Top Shelf Liquor & Wine Pairings, including Beer and Soft Drinks

Premium Dean & Deluca baskets – Pacific Rim, Pan – Asian, Provence Grill, Tangier, and Mediterranean Dipping

*Champagne is available upon request.

Intermission Option

Exclusive use of the theatre's outdoor balcony with open bar service is also available at intermission for an additional \$10 per person.

Bonus Feature

Show souvenir cups will be provided for anyone who would like to take their drink into theatre.

Quick Facts:

- All attendees must have a ticket for the performance.
- For safety reasons, glassware is not permitted on the balcony.
- In the event of inclement weather, the party will be moved to the Richard Rodgers Gallery. The Gallery features historic Broadway memorabilia and is located on the orchestra level of the theatre.

To book your event, please email
grouptickets@intheheightsthemusical.com

PACIFIC RIM

Skewers of Sichuan shrimp and Thai red curried chicken, vegetable hand rolls, crunchy spring rolls, pickled ginger, wasabi and crystalline dipping sauce.



ARTISAN CHEESES

A selection of handcrafted cheeses, garnished with dried fruits, grapes and english walnuts. Accompanied by hearth baked breads and crackers.



PAN-ASIAN

Vietnamese beef saté, lemon-grass shrimp, asparagus spears, gingered carrots and crispy wontons.



SOHO FRUIT

A bountiful assortment of seasonal fresh fruits, sliced and garnished with seasonal berries and grapes.



ANTIPASTO MISTO

Soppressata Veneta, sweet coppa, Parma prosciutto, smoked mozzarella, bocconcini, roasted red peppers, grilled eggplant, fennel and zucchini, marinated artichokes, Kalamata and picholine olives. Accompanied by hearth-baked breads.



CRUDITÉ

Seasonal medley of baby zucchini, petty pan squash, asparagus, cherry tomatoes, baby carrots, radishes, broccoli, cauliflower and herb dip.



PROVENCE GRILL

Skewers of fire-grilled shrimp and rosemary garlic chicken, grilled zucchini and sun-dried tomatoes, Belgian endive, marinated olives, herb chèvre dip and roasted pepper rouille.



TANGIER

Curried lamb skewers, Moroccan chicken skewers, hummus, olive tapenade, and pita chips.



MEDITERRANEAN DIPPING

Turkish grilled chicken skewers, hummus, baba ganoosh, dolmas, black olives, raita sauce. Accompanied by crispy pita chips.

