



### Hudson

#### PRE-CEREMONY

passed seasonal libation

#### COCKTAIL HOUR

5 hour luxe mixology open bar  
6 passed canapés

#### DINNER

champagne toast  
starter and/or salad  
tableside choice of 2 entrées  
silent vegetarian alternative  
plated dessert  
or  
wedding cake by Ron Ben-Israel  
house select dinner wines

price per person  
*3 course plated dinner - \$300 ++*

### TriBeCa

#### PRE-CEREMONY

passed seasonal libation

#### COCKTAIL HOUR

5 hour luxe mixology open bar  
6 passed canapés + 2 stations

#### DINNER

champagne toast  
starter and/or salad  
tableside choice of 2 entrées  
silent vegetarian alternative  
plated dessert  
or  
wedding cake by Ron Ben-Israel  
house select dinner wines

price per person  
*3 course plated dinner - \$360 ++*

Ceremony - \$2,000 ++





## MIXOLOGY

**VODKA** Grey Goose, Belvedere, Ketel One

**RUM** Captain Morgan, Appleton Rum

**TEQUILA** Patron Silver, Patron Roca Reposado

**GIN** Bombay Sapphire, Hendricks Original

**BOURBON/WHISKEY** Bulleit, Makers Mark

**SCOTCH** Johnnie Walker Black Label, Macallan 12

**BEER:** Corona, Bud Light, Heineken, Stella Artois, Sam Adams Lager

**NON-ALCOHOLIC:** Soft Drinks, Mineral Waters, Juices, Red Bull

## WINES on TAP

Chardonnay, Cabernet Sauvignon, Seasonal

## SPARKLING + CHAMPAGNE

Prosecco, Enza, Veneto, Italy

**SPECIAL:** Aperol, St. Germain, Campari

**CORDIAL:** Baileys, Chambord, Kahlua, Frangelico, Amaretto, Sambuca

**COGNAC:** Courvoisier VSOP, Hennessy VSOP

1 bartender per 50 guests is required.  
bartenders are charged at \$275 each

## Wine on Tap

a selection of premium quality "wines on tap" for your enjoyment on bars and by carafe for tableside service.

wines on tap enable us to guarantee quality and freshness, eliminate bottle waste, reduce carbon footprint and increase speed of service to your guests.

## The Environmental Impact...

every new keg put into service is like taking an average car off of the road for 2 years

each keg saves the co2 equivalent to that sequestered by 28 trees

each keg will save 2,340 pounds of trash from entering landfills over the span of its use.

when an establishment installs 8 taps, it is equivalent to planting 100,000 trees – 4.5 times the amount in central park



## CANAPÉS passed butler style

### Chilled

wild mushroom and goat cheese tartine  
beef carpaccio, radish, mustard aioli  
thai beef summer roll, lime, chili, ginger dipping sauce  
duck rilette, sesame cone, cherry compote  
catskills smoked salmon, paddlefish caviar, crème fraîche, blini  
kombu cured hamachi, truffle-ponzu, shiso  
poached shrimp, sweet tomato-spicy radish sauce  
seared ahi tuna, miso, nori chip  
foie gras, pear, passion fruit

### Warm

fig-brie purse  
quinoa cake, red pepper coulis  
crisp fried chicken, buttermilk biscuit, maple-bacon gastrique  
traditional peking duck, hoisin, scallion  
beef slider, ny cheddar, herb remoulade  
lamb skewer, dried fruit compote  
white shrimp, yuzu crema  
miso glazed cod, scallion, ume dipping sauce  
new england crab cake, spicy remoulade  
maine lobster spoon, caviar

### Sweet

mini ice cream cones  
cake pops  
parisian macarons  
lemon meringue tarts  
cannoli, espresso cream, shaved chocolate  
miniature eclairs  
seasonal fruit tarts  
brownie bites, toasted walnuts  
skewered fresh fruits

## FARM to TABLE stations

### Farmstand

tribeca greenmarket crudités  
carrot hummus, cashew cheese  
baba ghanoush, roasted beet salad  
frisée, balsamic dressing  
marinated mushrooms  
pickled vegetables

### Creamery

~vermont creamery bonne bouche  
~cowgirl creamery mt. tam  
~cypress grove humboldt fog comte aoc,  
~pecorino toscano  
artisan bread + spreads, dried fruits

### Charcuterie

cured meats, salamis, pâtés  
marinated olives, mustards  
artisan breads + spreads

## STREET FARE stations

### Taco\*

~grilled wagyu skirt steak pico de gallo, cilantro  
~mahi mahi, chipotle aioli, cheddar cheese  
shredded cabbage  
~marinated mushroom, frisée, cilantro cream  
~lime wedges, sour cream, housemade sriracha

### Boazi\*

~peking duck hoisin, scallions  
~char sui pork belly pickled vegetables  
kim chee aioli  
~teriyaki chicken roasted pineapple, scallions

### Takeout\*

~kung pao chicken, sichuan chili, peanuts  
onions, bell pepper  
~gochujang crispy wild caught shrimp  
steamed jasmine rice, pineapple slaw  
~vegetable fried rice

ALL CHARGES INCLUDING FOOD, BEVERAGE, ROOM RENTAL, FEES AND SERVICES ARE SUBJECT TO 24% SERVICE CHARGE OF WHICH 15% WILL BE DISTRIBUTED TO WAITSTAFF AND 9% WILL BE RETAINED BY THE HOTEL TO DEFRAY ADMINISTRATIVE COSTS. ALL CHARGES ARE SUBJECT TO 8.875% SALES TAX. GUARANTEED GUEST COUNTS ARE DUE 72 HOURS OR 3 BUSINESS DAYS IN ADVANCE OF ARRIVAL.



## RAW stations

### Tartare select two

**Tuna** meyer lemon, extra virgin olive oil, sea salt

**Beef** shallots, dijon mustard, parsley, fried garlic

**Spicy Salmon** chili aioli, green onions, shiso, crispy skin

**Beet** orange zest, tarragon, crème fraiche

sweet potato chips, pumpernickel crouton, sourdough baguette

### Crudo select two

**Snapper** cilantro, lime, jalapeno

**Tuna Poke** sesame, soy, sweet onions

**Spicy Hamachi** Aji Amarillo

**Lobster Catalana** tomato, cucumber, basil, smoked paprika

sweet potato chips, pita chips

### Smoked Salmon

catskills smoked salmon, russ and daughters smoked salmon + gravlax

ekerton hill heirloom tomatoes, shaved red onion, capers, crème fraîche

caviar, toast points and/or potato latkes

### Sushi\*

assorted sushi and sashimi to include spicy tuna, salmon, shrimp

california roll, vegetable roll, wasabi, soy, pickled ginger

### Raw Bar\*

choose from oysters, clams, wild shrimp, poached scallops

house-made cocktail sauce, herb remoulade, mignonette, lemons

### Caviar\*

selection of domestic and imported caviars

traditional accompaniments, blinis, toast points

## COMFORT stations

### Pasta\*

#### Handmade Tagliatelle

maine lobster, san marzano tomato

seafood sugo

#### NY Ravioli Co. Butternut Squash Ravioli

sage beurre monte

### Risotto\*

#### Truffle Risotto

mushroom, parmigiana reggiano

#### Saffron Risotto

spot prawns, fresh peas

## CARVING stations

### Herb Roasted Whole Chicken\*

suc de poisson, rolls

### Diestel Heirloom Turkey\*

gravy, orange marmalade, rolls

### Whole Roasted Red Snapper\*

chermoula

### Pepper Crusted Beef Tenderloin\*

creamy horseradish, a jus, rolls

### Roasted Rack of Lamb\*

rosemary lamb jus, stone ground mustard

\*dedicated chef \$275 each

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## DINNER

### Starters

**Wild Mushroom Ravioli** buerre monte  
**Amberjack Ceviche**, purple sweet potato, radish, lime, aji amarillo  
**Tapioca Crusted Shrimp** yuzu butter, scallion oil  
**Nori Crusted Tuna** crispy bok choy, brown butter-miso glaze  
**Lobster Bisque** crème fraîche, chives  
**Grilled Octopus** cilantro pesto, shishito peppers, lime  
**Beef Carpaccio**, radish, micro greens, lemon, evoo

### Salads

**Farmer's Market Salad** local vegetables, meyer lemon vinaigrette  
**Burrata** heirloom tomatoes, aged balsamic, arugula  
**Fire Roasted Beets** grilled scallions, goat cheese, lemon  
**Poached Scallops** sweet potato, bok choy, citrus vinaigrette

### Mains

**Black Truffle Risotto** mascarpone, parmigiano reggiano  
**Crispy Quinoa** beluga lentils, wilted kale, avocado crème  
**Hand-crafted Gnocchi** braised oxtail ragout  
**Truffle Poached Chicken Breast** parsnip purée, suc de poussin  
**Pan Seared Salmon** sautéed bok choy, nori rice cake, sesame-soy glaze  
**Daily Catch** greenmarket vegetables, herb chermoula  
**Maine Lobster** butter poached, chanterelles, mâche +10  
**Charred Sweet Shrimp** wilted spinach, meyer lemon  
**Filet Mignon** heirloom carrots, king trumpet mushrooms, potato pavé, truffle demi  
**Seared NY Steak** caramelized onion, potato pavé, chimichurri  
**Braised Short Ribs** roasted mushrooms, smoked whipped yukon golds  
**Grilled Lamb Chop** swiss chard, rosemary lamb jus

### Dessert

**New York Cheese Cake** strawberry compote  
**Truffle Chocolate Cake** vanilla anglaise  
**Goat Cheese Panna Cotta** vanilla poached pineapple  
**Chocolate Banana Torte** peanut butter crumble, marshmallow crème  
**Tiramisu** lady fingers, mascarpone, espresso, rum  
**Seasonal Fruit Tart** frangipane, vanilla crème

## LATE NIGHT hangover prevention

### Select Two:

beef sliders  
miniature grilled cheese  
cheese quesadillas  
miniature monte cristo  
miniature reuben sandwich  
sausage, egg and cheese biscuit

### Select Two:

mac and cheese  
french fries  
spring rolls  
onion rings

### Select Two:

miniature eclairs  
parisian macarons  
lemon meringue tarts  
brownie bites, toasted walnuts

### Select One:

Vitamin Water  
Coconut Water  
Gatorade

\*dedicated chef \$275 each



## DESSERT STATIONS

### Doughnut Bar\*

freshly made mini doughnuts with assorted glazes, toppings and sauces

### S'mores\*

homemade marshmallows, graham crackers and assorted chocolates

### Cocktail Cupcakes

pina colada cupcake

strawberry daiquiri cupcake

margarita cupcake dusted with sea salt

fuzzy navel Cupcake

chocolate Amaretto cupcake

### Ice Cream Sandwich\*

soft-baked cookies with vanilla, chocolate, mint chip ice cream with assorted toppings

### The Cookie Jar

assorted soft-baked, crunchy cookies and biscuits

### On a Stick

dark chocolate truffle

rum marshmallow

fudge caramel pretzel

white chocolate cheese cake