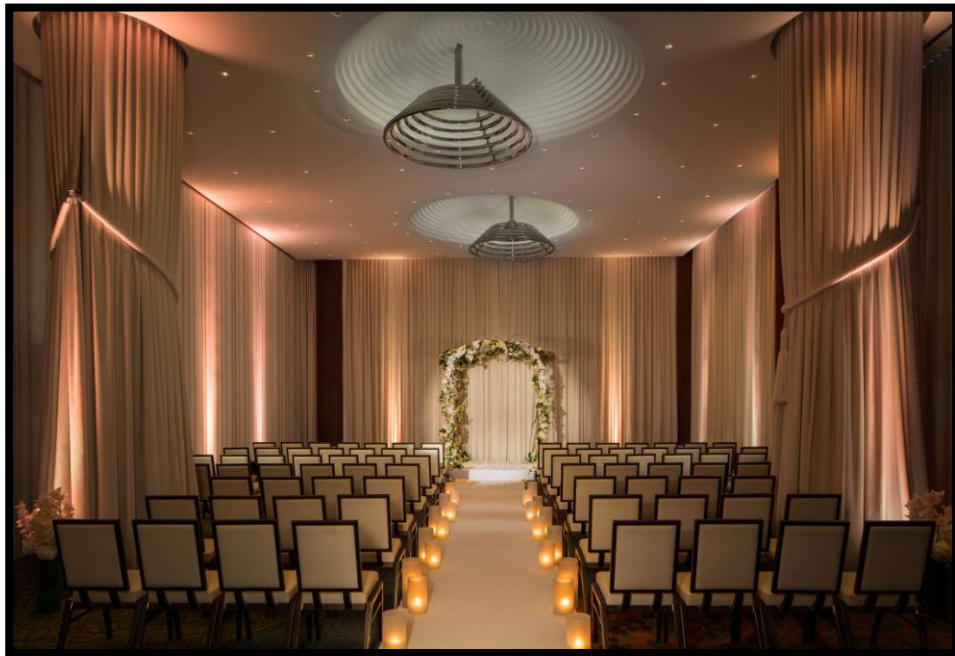


eventi

A KIMPTON HOTEL



851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530
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Wedding Package

Service

Dedicated Wedding Catering Manager

Accommodations

Complimentary Suite for the night of the wedding (75 guests minimum required)
Special Overnight Guest Rate
(10 Guest Room Minimum)

Beverage Offerings

Five Hour Hosted Bar Including:
Selection of Brand Name Liquors, Imported & Domestic Beers
House Red & White Wine and Sparkling Wine
Non-Alcoholic Beverages & Mixers

Eventi Cuisine

6 Butler Passed Hors D'Oeuvres
2 Stations to Include:
Middle Eastern Mezzes or Cheese Marble & Pasta Station

3 Course Dinner to include:
Signature LT Popovers & Butter
Appetizer
Choice of Entrée, Seasonal Accompaniments
Plated Dessert
Customized Wedding Cake by Sylvia Weinstock

Embellishments

Complimentary Votive Candles
Customized Dance Floor for Intimacy or Grandeur

\$255.00 per person

All items are priced per person. All prices are in U.S. Dollars. Prices do not include a 15% Gratuity, 8% Administrative Fee and 8.875% New York Sales Tax

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PASSED HORS D'OEUVRES

(Selection of 6 from Warm & Chilled Items Below)

WARM

Mushroom Cigars with Truffled Mayo
Kobe Beef Hot Dog in Puff Pastry with McClure's Pickle Relish and Mustard Sauce
Pork Belly & Kimchi Arancini, Chili Mayonnaise
Bacon Wrapped Prawn, Spicy Yuzu and Ginger Mayonnaise
Jumbo Lump Crab Cake, Jalapeno aioli
Hen of the woods Grilled Cheese, Tomato Basil soup
Cumin Marinated Lamb, Ginger Tomato Chutney, Mini Pappadam
Shrimp Toast, Toban Djan Relish
Root Vegetable Croquette, Roasted Garlic and Saffron Aioli
Turkey meatballs, Cranberry Relish, Parmesan Polenta
Cheese Fritters, Harissa Dipping Sauce
Grilled Short Rib Skewer, Red Miso Marinade
Boneless Chicken Wings, Serrano Lemongrass Caramel Glaze

CHILLED

Penang Curry Poached Lobster, Pickled Asian Pear, Mini Brioche
Salmon Rilette, Marble Rye Crisp, Crispy Capers
Tuna Tartare Push Pop, Deviled Eggs, Avocado
Summer Roll, Glass Noodle, Shitake, Carrot Garlic Hoisin Sauce
Seared NY Strip, Caramelized Onion, Mini Popover, Chimichurri, Blue Cheese
Pepper Crusted Hamachi, Cucumber, Chili Ponzu, Shiso
Crab Salad wrapped in Cucumber Ribbon, Tomato water
Sea Bream Ceviche, Sesame Nori Tuile, Spiced Crème Fraiche, Avocado

Beet and Goat Cheese Profiterole
Truffled Beef Tartare Crostini, Egg Cream
Shrimp Salad, Chili, Citrus Fruit, Sushi Crisp

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Cocktail Reception Stations

**Action Stations require one attendant per 75 guests, \$200 per attendant*

The Cheese Marble

Selection of Imported and Domestic Cheeses Presented Whole with Grapes, Berries,
Water Crackers and French Baguettes

~Or~

Middle Eastern Mezzes

Romaine Spears, Grilled Pita and Pita Chips with Baba Ghanoush, Hummus, Tabbouleh,
Black Olive Tapenade, Cucumber and Mint Tzaziki, Selection of Cured, Brined and
Marinated Olives

Pasta Station

Please Select Two:

Cavatappi a la Vodka

Served with Basil and Vodka Sauce

Agnolotti and Pesto

Parmesan Cream, Wild Mushrooms and Sundried Tomatoes

Farfalle

Prosciutto, Spring Peas and Pecorino

Spaghetti All' Amatriciana

Roasted Guanciale and Parmigiano Reggiano

Penne

Olive Oil and Herb Vierge, Artichokes, Olives and Sun Dried Tomatoes

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Additional Reception Stations

Market Vegetables

Baskets of Baby Vegetables with Selection of Dips to Include:
Maytag Blue Cheese, Guacamole and French Onion Dip

\$20pp

Antipasti

Salumi Display, Soppresata, Coppacolla, Prosciutto, Assorted Olives, Roasted Peppers,
Sweet n Sour Cippolini, Marinated Artichoke Hearts, Crushed Red Potatoes with Anchovy,
Grilled Portobello with Balsamic, Focaccia with Olive Tapenade and Extra Virgin Olive Oil

\$30pp

Charcuterie & Cheese Board

Select meats from Salumeria Biellese, Ricotta Salata, Manchego, San Andreas, Shropshire
Blue, Brie, Carr's Crackers, Toasted Baguette, Olives

\$45pp

Stir Fry Station

****Action Station***

Wok Fried to Order with Assorted Asian Vegetables and Sauces

Accompanied by: Baby Bok Choy, Shiitake Mushrooms, Bamboo Shoots, Marinated Tofu,
Snow Peas, Ginger, Garlic, Scallions, Sesame Seeds, Fried Cashew, Sweet Soy, Stir-fry
Sauce Peanut Sauce

Please select two:

Ramen

Chow Fun Noodle

Pan Fried Wonton Noodle

Cellophane Noodle

\$30pp

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Reception Stations

Continued...

Risotto Station

***Action Station**

Please select two

Wild Mushroom Risotto, Sage Garlic Brown Butter

Asparagus & Prawn Risotto, Lemon Zest and Peas Shoot

Vegetables Risotto, Arugula, Oven Dried Tomato, Asparagus, Peas

\$30pp

Ceviche Station

Please select one

Served with Tortilla Chips

Black Sea Bass Ceviche "Tiradito"

Red onion, Lime juice, Sriracha, Cilantro, Celery, Dried Corn

Spicy Salmon Ceviche

Jalapeños, Yuzu, Jicama, Cilantro, Heart of Palm, Mustard Oil

Seafood Ceviche "Thai Style"

Snapper, Shrimp and Calamari, Coconut Milk, Thai Chili, Coriander Seed, Scallion, Ginger, Lemongrass

\$40pp

Seafood Bar

Jumbo Shrimp, Mussels, Oysters on the Half Shell, Clams, Snow Crab Claws Served Over Cracked Ice with: Mustard Sauce, Spicy Cocktail Sauce, Tabasco, Horseradish and Mignonette

\$55pp

SUSHI STATION

***Action Station (\$300 Chef Fee)**

Assorted Maki and Nigiri

Accompanied by: Wasabi, Pickled Ginger, Soy, Ponzu and Eel Dipping Sauces

Rolled to Order by Sushi Chef

\$38pp

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Reception Stations

Continued...

LT SUSHI STATION

***Action Station (\$300 Chef Fee)**

Maki selection of: Spicy Tuna, Dragon Roll, Jumbo Lump California, Salmon Philadelphia, Yellowtail Jalapeño, Tempura Shrimp and Veggies with Garlic Hoisin

Nigiri and Sashimi Selection of: Ahi Tuna, Salmon, Hamachi, Shrimp, Spicy Tuna, Yuzu Yellowtail, Citrus Salmon

Accompanied by: Wasabi, Pickled Ginger, Soy Sauce, Spicy Mayo, Eel Sauce

Rolled to Order by Sushi Chef

\$60pp

PAELLA VALENCIA STATION

Saffron Infused Rice with Shrimp, Mussels, Calamari, Monkfish, Chicken, Chorizo and Piquillo Peppers

\$40pp

Taco Station

***Action Station**

Marinated Mahi Mahi, Pico de Gallo, Pickled Onions, Jalapenos, Grilled Chicken Strips, Shaved Radish, Queso Fresco, Cheddar, Cilantro, Scallion, Guacamole, Tri-Color Nacho Chips, Shredded Lettuce, Tomato, Black beans, Salsa Habanera, Salsa Verde, Salsa Borracha, Lime and Lemon segments

\$50pp

BBQ Station

Pulled Pork Sandwich, Lemongrass Chicken Wings, Bacon Wrapped Prawn, Cocoa braised St. Louis Spare Ribs, Grilled Vegetable Skewer, Grilled Corn on the Cob, Mac & Cheese, Corn Bread, Napa Cole Slaw

\$50pp

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Reception Stations
Continued...

CARVING STATIONS

***Action Stations**

Black Angus Tenderloin of Beef

Béarnaise Sauce, Horseradish Cream, Red Wine Demi
\$35pp

Prime Rib of Beef

Onion Confit Served with Mustard and Horseradish Cream
\$30pp

Cajun Fried Turkey

Giblet Gravy and Dry Cranberry Relish
\$27pp

Rosemary and Garlic Roasted Leg of Lamb

Lamb Jus, Herb Butter
\$36pp

Australian Rack of Lamb

Mustard Herb Crust and Garlic Roasted Potatoes
\$40pp

Seared Sesame Crusted Ahi Tuna Loin

Crispy Wontons, Sweet Soy, Ponzu and Wasabi Cream
\$35pp

Hot Smoked Planked Salmon

Grilled Seasonal Vegetable
\$30pp

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PLATED DINNER

Includes choice of soup or appetizer, two main courses, and one dessert
All served with LT Signature Popovers and butter, organic coffee and herbal teas

FIRST COURSE

Please Select One Soup or Starter

Soup

New England Clam Chowder

Wild Mushroom Soup

Lobster Bisque

Starters

Shrimp Ravioli, Seasonal Vegetables, Basil Beurre Blanc

Lobster Fra Diavolo Pappardelle

Hamachi Crudo, Sweet Pea Guacamole, Frisee and Radish Salad, Whole Grain and Yuzu Vinaigrette

Beet Salad with Marcona Almonds and Goat Cheese Brûlée

Seared Diver Scallop, Cauliflower Puree, Pickled Cauliflower, Fried Capers

Duck Confit with Frisée Blue Cheese and Poached Pear

Satur Farms Mesclun Greens with Shaved Vegetables and Lemon Herb Vinaigrette

LT Kale & Escarole Caesar, Rustic Pecorino Crouton

Pan-Seared Sirloin, Crispy Rice, Pickled Daikon & Honshimeji Mushrooms

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ENTREE

Please Select Two

Miso Black Cod

Cucumber Spaghetti, Silken Tofu, Soy Jalapeño Broth

Seared Black Sea Bass

Japanese Eggplant, Sherry-Vinegar Gastric

LT Alaskan Salmon

American Osetra Caviar, Fingerling Potato Salad and Apple Nage

Jumbo Prawns

Saffron Risotto, Thai Basil, Tomato Butter Sauce

Chermoula Crusted Wild Salmon

Garbanzo and Red Lentil Ragout, Baby Eggplant, Citrus Yogurt Sauce

Roast Chicken

Fingerling Potato, Escarole, White Beans, Capers Tarragon Jus

Seared Duck Breast

Cumin Lemongrass Rice, Yellow Curry, Red Seedless Grapes

Braised Beef Short Rib

Broad Noodles, Pho Broth, Caramelized Cippolini Onions

Grilled Filet of Beef

Jalapeno Mash Potato, Roasted Brussel Sprouts and Red Wine Demi Glaze

Prime Grade Rib Eye Steak

Gorgonzola Butter, Country Fries, Grilled Asparagus

LT Signature Peppercorn Crusted New York Strip Steak

Onion Soubise, Parisienne Gnocchi and Green-Peppercorn Armagnac Sauce

6 Spice Crusted Australian Lamb rack

Braised Bok Choy, Roasted Fingerlings, Beurre Rouge
\$15 Per Person Supplement

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COMBINATION PLATES

**Includes a choice of one appetizer from the above choices, one combination plate and one dessert*

Filet and Lobster

Lobster Agnolotti, Red Wine Sauce, Baby Vegetables

Veal Chop and King Crab Legs "Oscar"

Hollandaise, Grilled Asparagus

Crayfish and Chicken Casserole

Sugar Snap Peas, Thumbelina Carrots

\$20 per person supplement

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DESSERTS

Please Select One

Peanut Butter Bar & Caramelized Popcorn

Salted Caramel, Buttermilk Gelato

Lemon Budino

Honeycomb, Blueberry Sorbet

Red Berries Pie

Lemon-Mint Gelato, Orange Blossom Cream

Torta di Chocolate

Chocolate Meringue, Condensed Milk & Amaretto Gelato

NY Cheesecake with Strawberry Rhubarb Compote

Passion Fruit Gelato

Viennese Table

Selection of Assorted Pastries, Tarts, Creams and Custards

\$15pp Supplement to Choose a Viennese Table, Instead of a Plated Dessert

WEDDING CAKE *

Provided by Sylvia Weinstock

You will work directly with your own personal designer, to create a custom cake that fits perfectly into your dream wedding

*

***\$10pp Supplement required for parties less than 50 guests**

*

If providing a wedding cake from an outside source
A \$5.00 per person cake cutting fee applies

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BAR MENU & WINE LIST

| | | | |
|---------------|-----------------|------------------|--------------------|
| Kettle One | Tito's Vodka | Bacardi Superior | Captain Morgan |
| Buffalo Trace | Dewar's White | Jack Daniels | Corralejo Tequilla |
| Bourban | Rittenhouse Rye | Martini Dry | Sweet Vermouth |
| Heineken | Amstel Light | Fire Island | Southampton |
| | | Lighthouse Ale | Double White |

Standard Selection of Red and White Wine

Champagne

Mineral Waters, Sodas and Juices

WINE LIST

SPARKLING

Domaine Ste. Michelle Brut, Washington – House Sparkling

Prosecco, Mionetto, Italy NV- \$47

"J" Sparkling, California - \$60

Perrier Jouet Brut NV, Champagne - \$90

Veuve Clicquot Brut NV, Champagne - \$135

WHITE

Chardonnay, La Terre, California- House White

Pinot Grigio, Trinity Oaks, California – House White

Sauvignon Blanc, Mutua, New Zealand - \$48 per bottle

Viogner, Wild Horse, Central Coast - \$50 per bottle

Chardonnay, Beringer, Napa - \$60 per bottle

Chablis 'Terroir de Chablis, Patrick Piuze, Burgundy - \$68 per bottle

Chardonnay, Flowers, Sonoma Coast - \$85 per bottle

REDS

Merlot, La Terre, California- House Red

Cabernet Sauvignon, La Terre, California - House Red

Malbec, Broquel, Argentina- \$45 per bottle

Shiraz, D'Arenberg 'The Footbolt', Australia - \$52 per bottle

Chianti Classico, Brolio, Tuscany - \$58 per bottle

Pinot Noir, Rutz "Mason Gran Cru" Russian River - \$70 per bottle

Cabernet Sauvignon, Honig, Napa - \$80 per bottle

Cabernet Sauvignon, Joseph Phelps, Napa - \$125 per bottle

Standard Wines are valued at \$42 per bottle.

The variance between standard wine and an upgrade is applied per bottle opened.

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