



WEDDING PACKAGE

Thank you for considering Mandarin Oriental, New York for your event. Our expert colleagues will work with you to design a menu customized to your event. The following is a guideline to display what is included.

ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

Gourmet Hors D'oeuvres passed butler style

(Please select Eight)

Exquisitely Displayed Food Stations

(Please select Two)

Sparkling Wine

Marquis de Perlade Brut "Blanc de Blancs", Alsace, France

White Wine (please select one)

Sauvignon Blanc, Casa Lapostolle, Rapel Valley, Chile

Chardonnay, Benziger Family Winery, Los Carneros, California

Red Wine (please select one)

Merlot, Norton Ridge, Napa Valley, California

Cabernet Sauvignon, Benziger Family Winery, Sonoma, California

Premium Bar

Ketel One Vodka, Grey Goose Vodka, Absolut Citron Vodka

Bombay Sapphire Gin

Crown Royal Canadian Blended Whisky

Macallan 12 Yr Single Malt Scotch, Dewars Scotch, Johnny Walker Black Scotch

Jack Daniel's Bourbon

Bacardi Light Rum, Myers Dark Rum

Don Julio Anejo Tequila

Heineken, Amstel Light

THREE COURSE DINNER

A gourmet three course meal will be designed including appetizer, soup or salad, choice of two entrées for combination presentation, dessert, wine service with dinner and a champagne toast. The Wedding Cake is to be provided by the host

Please note that all food and beverage pricing is subject to a taxable 22% Service Charge and an 8.375% New York Sales Tax



RECEPTION SPECIALTIES

CHILLED SELECTIONS

Lemon-Chive Hummus, Radish Sprouts, Naan Bread
Greek Salad, Feta Mousse, Black Olive Toast
Yellow Tomato Gazpacho, Grilled Vegetable Kebab
Fingerling Potato, Smoked Salmon, Crème Fraiche, Osetra Caviar
Seared Tuna Medallion, Spicy Tuna, Sesame Rice Cracker
Poached Lobster, Fennel Puree, Sweet Corn and Pepper Relish
Lobster Summer Roll, Mint, Cilantro, Rice Vermicelli, Sweet Chili
Smoked Salmon, Red Onion Jam, Dill Sauce, Pumpernickel
Scallop and Shrimp Ceviche, Pickled Jalapeno
Lump Crab, Green Papaya, Spicy Peanut Dip
Smoked Trout, Caramelized Leeks, Caper Aioli, Raisin Walnut Bread
Baby Heirloom Tomato, Burrata Mousse, Crisp Prosciutto, Basil Pesto
Asian Pear and Smoked Almond Chicken Salad, Sourdough Ficelle
Duck Rilette, Thyme, Goat Cheese, Onion Crisp
Chicken Caesar Salad Spring Roll, Focaccia Croutons
Wagyu Beef Carpaccio, Tarragon Mustard, Garlic Crisp
Foie Gras Mousse, Caramelized Black Mission Fig, Brioche
"BLT", Applewood Smoked Bacon, Arugula, Tomato, Rosemary Toast



RECEPTION SPECIALTIES

HOT SELECTIONS

Warm Roasted Tomato Tart, Fresh Mozzarella, Barrel Aged Balsamic Glaze
Double Baked Gougère Cheese Puff, Gorgonzola Cream
Chickpea Fries, Roasted Garlic and Eggplant, Black Sesame
Vegetable Samosa, Tamarind Mint Coulis
Summer Corn Fritter, Mango-Cilantro Salsa
Vidalia Onion Tart, Mascarpone Cheese, Black Olives
Lemon-Cauliflower Soup, American Caviar
Steamed Turnip Cake in Chinese Spoon, Hong Kong XO Sauce, Black Vinegar
Lobster Spring Roll, Palm Sugar, Lime
Spice Grilled Gulf Shrimp, Pumpkin Seed Sauce
Smoked Trout Brandade, Crisp Baguette
Spicy Korean Scallop Cake, Soy-Vinegar, Scallion
Poached Monkfish Loin, Nori, Rice Cracker, Wasabi
Pork Tonkatsu, Shaved Cabbage, Lemon
Indonesian Chicken Satay, Peanut Sauce
House Made Spiced Turkey Sausage, Red Pepper Jam, Focaccia Toast
Beef Wonton, Cilantro, Cashew
Malaysian Grilled Beef Skewer, Lemongrass, Coconut
Barbecued Peking Duck Flat Bread, Hoisin Sauce, Scallion
Grilled Hangar Steak, Fried Potato, Creamed Spinach
Fennel Crusted Young New Zealand Lamb Chops



SPECIALTY STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

ARTISAN DOMESTIC AND IMPORTED CHEESE STATION

Chef's Selection of Imported and Domestic Cheeses from Murray's
Assorted Chutneys and Stone Fruit Marmalade
Sonoma Grapes, Dried Fruits and Nuts
Cracked Pepper Bread Sticks, Lavash Poppy Seed Crackers
Sliced Baguettes, Water Crackers

\$45.00 per person

VEGETABLE GARDEN PATCH

Display of Seasonal Fresh and Grilled Vegetables
Roasted Pepper Hummus, Caramelized Onion Dip
Creamy Artichoke and White Bean Dip
Assortment of Specialty Breadsticks and Country Breads

\$35.00 per person

CRISPS AND BREADS STATION

Stone Ground Corn Chips, Root Vegetable Chips, Potato Chips
Roasted Tomato and Olive Tapenade
Lemon, Garlic and Scallion Hummus
Cucumber Tzatziki
Pita Chips, Ciabatta, Focaccia and Baguettes

\$40.00 per person

PASTA STATION

(Choice of three of the following)

Bucatini, Rigatoni, Orecchiete, Farfalle, Penne
Wild Mushroom Ravioli, Four Cheese Ravioli, Ricotta Spinach Tortellini

(Choice of three of the following)

Bolognese, Alfredo, Marinara, Roasted Garlic Forest Mushroom Stew
Carbonara, Italian Sausage and Clam in White Wine Sauce
Puttanesca, Black Truffle Sauce, Osso Buco and Cipolini Onion Ragout
Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce

\$40.00 per person



SPECIALTY STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

ANTIPASTO STATION

Tender Baby Artichoke Hearts, Marinated Grilled Crimini Mushrooms
Fresh Buffalo Mozzarella Cheese and Vine Ripe Tomatoes, Basil, Roasted Garlic,
Aged Truffle Pecorino, Marinated Goat Cheese, Gorgonzola
Soppresatta, Jamon Serrano, Prosciutto Crudo Parma
Slow Roasted Roma Tomatoes, Grilled Eggplant and Baby Fennel, Roasted Bell Peppers
Grilled Asparagus, Sun-Dried Tomato Tapenade
Marinated Olives and Anchovies
Sliced Baguettes, Bread Sticks, Focaccia

\$45.00 per person

CHARCUTERIE DISPLAY

Duck Foie Gras Truffle Mousse, Vegetable Terrine, Peppercorn Mousse,
Baked Salmon En Croute, Wild Boar Saucisson, Serrano Ham, Bracirole, Country Pâté,
Duck Rillettes with Goat Cheese and Pistachio
Assorted Mustards, Cornichons, Chutneys and Breads

\$40.00 per person

MEZZE STATION

Tabouleh Salad, Radish and Tomato, Fatoush,
Hummus, Tahini, Babaganoush
Smoked Almonds, Dates, Olives
Pita and Lavash Chips
Ful, Kibbeh, Falafel
Braised Lamb Shank, Couscous Tagine

\$55.00 per person

AUTUMN HARVEST STATION

Pickled Root Vegetables, Baby Beet Salad,
Smoked Meats, Dried Sausages,
Dried Fruit Compote, Smoked Nuts,
Venison Loin, Roasted Acorn Squash, Mulled Apple Cider,
Duck Confit Cassoulet, Braised Red Cabbage,
Game Sausage, Roasted Wild Boar,
Boiled Potato

\$55.00 per person

Chef Attendant Required



SPECIALTY STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

RISOTTO STATION

(Choice of Two of the Following)

Barolo Wine Risotto, Duck Confit, Chives

Wild Mushroom Risotto, Black Truffles, Truffle Oil

Rock Shrimp Risotto, Lemon, Black Pepper, Pancetta

Roasted Chestnut Risotto, Crispy Serrano Ham, Shaved Parmigiano-Reggiano

Saffron Risotto, Jumbo Lump Crab, Asparagus

Sweet Onion Risotto, Caramelized Butternut Squash, Sage

\$45.00 per person



CARVING STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

TENDERLOIN OF BEEF

Choice of Moroccan Spiced, Fresh Herb or Grilled Beef Tenderloin
Choice of Cabernet Sauce, Black Truffle Sauce or Plum-Ginger Demi-Glace
Accompanied by Parmesan Popovers, Mini Brioche Rolls
Choice of Mashed Yukon Potato, Potato Gratin or Roasted Fingerling Potatoes

\$55.00 per person
Chef Attendant Required

APPLE CIDER GLAZED TURKEY BREAST

Caramelized Onion-Apple Chutney, Country Biscuits, Mini Brioche Rolls
Choice of Maple Mashed Sweet Potatoes or Sour Dough Bread Stuffing,
Pan Gravy

\$50.00 per person
Chef Attendant Required

NEW YORK DELI CARVING STATION

Choice of Corned Beef or Pastrami, Cole Slaw and Sauerkraut, Kosher, Dill, Half Sour Pickles
German Potato Salad, Assorted Mustards, Pretzel Rolls, Pumpernickel and Rye Breads

\$50.00 per person

RACK OF LAMB

Choice of Dijon Mustard and Herbs, Sesame-Tamarind Glaze or Roasted Garlic Bread Crumb
Crusted Frenched Rack of Colorado Lamb
Rosemary Roasted Fingerling Potatoes, Syrah Lamb Jus

\$55.00 per person
Chef Attendant Required



SIGNATURE STATIONS

(Some Stations require a Chef Attendant at \$200.00 – per Attendant)

SUSHI PRESENTATION

(Five pieces per person)

Selection of Sushi Rolls to include:

Sambal Roll Fresh Water Eel, Avocado, Crabmeat

California Style Roll Blue Crab, Avocado, Cucumber

Tekka Roll Ahi Tuna

Spicy Tuna Tuna, Cucumber, Toasted Sesame Seeds

Vegetable Roll

Assorted Nigiri Sushi to include:

Hamachi, Salmon, Yellow Fin Tuna, Shrimp, Eel

All Sushi Served with Wasabi, Pickled Ginger, Soy Sauce

\$65.00 per person

Chef Attendant Required

ASIAN NOODLE STATION

Assorted Asian Noodles, Savory Broth

Accompanied by Traditional Garnish of Shiitake Mushrooms, Green Onions

Bean Sprouts, Coriander, Roast Pork, Shredded Chicken, Bok Choy

Chili Sauce, Soy Sauce, Sesame Oil

\$45.00 per person

Chef Attendant Required

ASIAN CREPE STATION

(Choice of two of the following)

Traditional Peking Duck, Braised Short Rib or Honey-Soy Roasted Chicken

Served with Cucumber, Scallion, Hoisin Sauce

\$50.00 per person

Chef Attendant Required



SIGNATURE STATIONS

(Some Stations require a Chef Attendant at \$200.00 – Per Attendant)

DIM SUM STATION

(Choice of five of the following)

Presented in traditional steamer basket

Crisp Spring Rolls, Vegetable, Shrimp or Lobster

Pot Stickers; Turkey, Pork, Vegetable

Steamed Dumplings; Shrimp Har Gow, Soy Bean Dumplings

Sui Mei; Chicken, Pork and Shrimp, or Beef

Steamed Buns; Chicken, BBQ Pork or Shrimp

Chinese Specialties:

Crisp Chicken Lollipops, Peking Duck, Lotus Buns

Appropriate Condiments and Sauces

\$40.00 per person

LO MEIN STATION

(Choice of two of the following)

Vegetable Lo Mein Noodles, Plum Sauce

Beef Lo Mein Noodles, Toasted Peanuts, Red Chili

Chicken Lo Mein Noodles in Zesty Chili-Black Bean Sauce

Peking Duck Lo Mein Noodles, Ginger, Flowering Chives

Chilled Rice Noodle Salad, Crisp Wontons

\$38.00 per person



SEAFOOD STATIONS

UP STATE SMOKED SEAFOOD STATION

Catskill Farms Smoked Salmon, Sake Cured Salmon
Pastrami Salmon, Smoked Trout
Classic Garnishes
Smoked Salmon Reuben, Pickled Fennel, Gruyere
Baked Crab and Spinach Dip, Rye Croutons
Salmon Roast on Cedar Plank, Miso Maple Glaze

\$45.00 per person
Chef Attendant Required

SEAFOOD BAR

Selection of Two Freshly Shucked Seasonal Coastal Oysters
Oysters Rockefeller
Jumbo Snow Crab Claws
Lobster and Scallop Ceviche
Shrimp Cocktail
Crisp Fried Clams and Calamari
Traditional Condiments and Sauces

\$70.00 per person
Chef Attendant Required

CHILLED SEAFOOD DISPLAY

(Please select from the following)

Chilled Main Lobster Tails	Market Price
Jumbo Stone Crab Claws (available late October to early May)	Market Price
Alaskan King Crab	Market Price
Served with Mustard Sauce, Cocktail Sauce, Spiced Champagne Sauce	

CAVIAR AND VODKA STATION

(Please select from the following)

Osetra, Sevruga or California Farm Estate Sturgeon
Blinis, Black Bread, Toasted Brioche
Crème Fraîche, Onions, Chopped Egg White and Yolks, Parsley, Lemon
Petit Potatoes, Chive Crème Fraîche
Selection of Premium Vodkas

Market Price per person
(Ice carving available at an additional charge)



FIRST COURSE

WARM SELECTIONS

Sweet Water Prawns, Smoked Spanish Paprika, Black Beluga Lentils, Almond Milk

Seared Scallops Crusted with Toasted Arborio Rice, Maitake Mushroom Salad, Garlic Chives

Pan Roasted Wild Striped Bass, Couscous, Fennel, Saffron

Steamed Snapper, Ginger-Scallion, Chili Oil, Pea Shoots

Roast Duck Lotus Bun, Red Cabbage, Foie Gras Emulsion

Braised Veal Cheek, Summer Vegetable Ragout, Baby Turnips, Confit Orange

Maryland Blue Crab, Red Curry-Coconut Broth, Coriander, Tiny Mushrooms, Crispy Shallots

Aged Goat Cheese-Black Pepper Ravioli, Fava Beans, Golden Beets, Chervil
(for a maximum of 175 guests)

Sweet Corn Risotto, Grilled Spring Onions, Mascarpone Cheese
(for a maximum of 175 guests)

CHILLED SELECTIONS

Corn Trio, Chilled Corn Soup, Sweet Corn Custard, Grilled Corn, Mache Salad

Green and White Asparagus Terrine, Maitake Mushrooms, Goat Cheese, Black Truffle

Roasted Beet Carpaccio, Blue Cheese, Shaved Fennel, Passion Fruit Reduction

Terrine of Foie Gras, Brioche Toast, Pomegranate Jelly, Micro Salad

Beef Tenderloin, Buckwheat Noodles, Mango, Chili Sauce

Tuna and Avocado, Sesame Cucumber and Daikon Radish Noodles, Ginger Dressing

Blue Crab, Hearts of Palm, Green Papaya, Pomelo, Spicy Peanut Dressing

Jumbo Shrimp, Fennel Salad, Chili-Horseradish Sauce

Maine Lobster, Succotash, Baby Greens, Grilled Lemon Vinaigrette



FIRST COURSE

SOUP

Miso Soup, Tofu, Wakame, Scallion

Wonton Soup, Baby Bok Choy, King Oyster Mushrooms, Scallions

Tomato Soup, Reggiano Cheese Crust, Rocket Pesto

Sweet Corn Soup, Hearts of Palm, Crisp Garlic Chips

Clam Chowder, Smoked Bacon, Chives

Chilled Sweet Pea Soup, Multi-Bean Ragout, Mountain Caviar

Spicy Coconut Broth, Shrimp, Thai Basil, Lime

SALAD

Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil

Organic Baby Bibb, Shaved Fennel, Grilled Corn, Fava Beans, Easter Egg Radishes, Champagne Vinaigrette

Frisée, Roasted Beets, Hearts of Palm, Cucumbers, Pear Tomatoes, Citrus Vinaigrette

Baby Mizuna, White and Green Asparagus, Yellow Wax Beans, Baby Carrots, Herb Vinaigrette

Mixed Field Greens, Seasonal Pluots, Crisp Goat Cheese, Baby Beets, White Balsamic Vinaigrette

Baby Arugula, Grilled Artichoke Hearts, Serrano Ham, Charred Lemon Vinaigrette

Romaine Hearts, Grilled Chicken, Snow Peas, Almonds, Bean Sprouts, Sesame-Ginger Dressing

Baby Spinach, Watermelon, Pickled Red Onions, Feta Cheese, Crushed Olive Dressing

Red Leaf Lettuce, Endive, Blue Cheese, Applewood Smoked Bacon, Walnut Vinaigrette

Baby Red & Green Romaine, Parmigiano-Reggiano Croutons, Roasted Garlic-Anchovy Dressing



ENTREE

White Pepper Dusted Chilean Sea Bass, Soy Beans, Lotus Root, Tangerine, Opal Basil

Pan Seared Sea Bass, Artichokes, Green Olives, Baby Tomatoes, Hazelnut Romesco

Seared Arctic Char, Escarole, Cranberry Beans, Golden Raisins, Madeira

Orange and Tomato Crusted Grouper, Braised Radish and Cucumber Salad, Farro, Mint

Pan Roasted Wild Salmon Filet, Grilled Sushi Rice, Scallions, Enoki Mushrooms, Dashi

Grilled Pork Chop, Corn and Fava Bean Ragout, Braised Bacon, Ruby Crescent Potatoes

Pan Seared Filet of Beef, French Lentils, Baby Spinach, White Asparagus, Summer Truffle Jus

Grilled Beef Tenderloin, Yellow Wax Beans, Black Trumpet Mushrooms, Purple Potato, Cornichon-Tarragon Sauce

New York Strip Steak, Watercress, Hen of the Woods Mushrooms, Sweet Corn

Colorado Lamb Chops, Quinoa, Oil Cured Black Olives, Charred Cherry Tomatoes, Rosemary Reduction

Indian Spice Roasted Rack of Lamb, Brown Basmati Rice, Pomegranate, Baby Fennel

Ginger Glazed Free-Range Chicken Breast, Japanese Somen Noodles, Bok Choy, Shitake Mushroom-Ginger Broth

Coriander Dusted Free-Range Chicken, Apricot, Sugar Snap Peas, Grilled Lemon

Glazed Japanese Eggplant, Adzuki Beans, Green Onion, Smoked Tofu, Miso Broth

Golden Beet Risotto, Leeks, White Truffle Oil, Asiago Cheese



DESSERT

Ice Box Cheesecake, Crème Fraiche, Strawberry Compote

Raspberry Cream Center White Chocolate Torte, Semi-Sweet Chocolate Glaze, Sugar Cookie

Brown Butter, Pineapple Cake, Blueberry Coulis

Double Chocolate Banana Gateau, Triple Mousse Layers

Malted Milk Chocolate Panna Cotta, Candied Peanuts, Feuilletine Crisp

The Mandarin Duo, Apricot Clafouti Custard Tart, Almond Chocolate Crème Brulee

Chocolate Trio, Satin Dark Chocolate Raspberry Tart, Coconut-White Chocolate Parfait, Strawberry Flourless Chocolate Gateau

Tropezienne, Orange Blossom Scented Diplomat Cream-Filled Pastry

Black Cherry Chocolate Pudding Tart, Vanilla Chantilly Cream

Coconut Parfait Mango Mirror Glaze, Raspberry Lemon Compote

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection