



WEDDING PACKAGE

Thank you for considering Mandarin Oriental, New York for your upcoming Wedding. 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, "Grand Selection," Casa Lapostolle, Rapel Valley, Chile

Chardonnay, Rodney Strong, Sonoma County, California

Red Wine (please select one)

Pinot Noir, The Seeker, Vin de Pays Vignobles de France

Malbec, "Esencia," San Telmo, Mendoza, Argentina

Cabernet Sauvignon, Chalone Vineyard, Monterey County, 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, 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 8.875% New York Sales Tax.



RECEPTION SPECIALTIES

CHILLED SELECTIONS

- Chilled Watermelon Soup**, Aged Balsamic
- Chilled Avocado Soup**, Cucumber, Chili Oil
- Roasted Garlic Hummus**, Naan Bread
- Cherry Tomato Bruschetta**, Pecorino, Garlic Focaccia
- Sheep's Milk Ricotta**, Caramelized Peach Jam, Hazelnuts, Grilled Crostini
- Fingerling Potato**, Baba Ganoush, Sumac
- Bay Scallop Ceviche**, Pickled Shitake, Yuzu, Soy, Ginger
- Smoked Salmon**, Japanese Cucumber, Citrus Crème, Osetra Caviar
- Salmon Tartar**, Lemon, Capers, Chives, Rice Cracker
- Ahi Tuna Tostada**, Avocado, Chipotle Aioli
- Spicy Tuna Roll**, Daikon, Seaweed, Wasabi Aioli
- Yellow Tomato Gazpacho**, Crab, Pickled Onion, Celery
- Blue Crab**, Green Papaya, Spicy Peanut Dip
- Lobster Summer Roll**, Celery, Scallions, Old Bay Mayo, Rice Paper
- Thai Shrimp Cocktail**, Coconut-Curry, Thai Basil
- Jumbo Shrimp**, Sweet Chili – Horseradish, Micro Cilantro
- Smoked Trout**, Caper Aioli, Marble Rye Crouton
- Grilled Octopus**, Lemon, Garlic, Peppers, Fried Capers
- Chicken Salad**, Grapes, Smoked Almonds, Onion Ficelle
- Chicken Caesar Salad Spring Roll**, Red Romaine, Parmesan Croutons
- Foie Gras**, Sweet Plum Compote, Brioche
- Duck Confit**, Goat Cheese, Pepper Jam, Celery Root
- Beef Carpaccio**, Arugula Pesto, Truffle, Parmesan Crouton



RECEPTION SPECIALTIES

HOT SELECTIONS

Warm Roasted Tomato Tart, Fresh Mozzarella, Basil Pesto

Double Baked Gougère Cheese Puff, French Onion Mousse

Yukon Gold Potato Cake, Crème Fraiche, American Caviar

Sweet Corn and Shrimp Fritter, Lemongrass, Palm Sugar and Vinegar Dipping Sauce

Crisp Vegetable Spring Roll, Spicy Plum Sauce

Heirloom Tomato Soup, Onion Puff Pastry

Tarte Flambée, Prosciutto, Spinach, Onion, Aged Gruyere

Shrimp Tempura, Yuzu Ponzu

Crisp Shrimp Croquette, Short Grain Rice, Saffron

Shrimp and Almond Ball, Sansho Pepper Aioli

Salt Cod Potato Croquette, Roasted Garlic, Smoked Paprika Aioli

Crab and Pork Juicy Dumplings, Scallion and Ginger, Soy

Home Style Meat Balls, Melted Cheese, Tomato Gravy

Beef Satay, Lemongrass, Ginger, Soy Dipping Sauce

Pork Tonkatsu, Shaved Cabbage, Lemon

Chicken Meatball Yakitori, Teriyaki Glaze, Sesame

"Pigs in a Blanket", Grilled Lamb Merguez, Roasted Peppers, Feta Cheese

Mushroom Wonton, Ginger Plum Sauce

Chicken Tikka Masala, Cucumber Raita

Spanish Chorizo, White Cornmeal Arepas, Queso Blanco, Avocado, Cilantro

Grilled Korean Hangar Steak, French Bread, Spicy Relish

Grilled Baby Lamb Chops, Garlic, Rosemary

Baked Butterball Potato, Sour Cream, Chives and Crisp Apple Smoked Bacon

Hunan Chicken Mini Roll, Scallion- Ginger Relish



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 Local Artisan Cheeses
Assorted Chutneys and Marmalades
Grapes, Dried Fruits and Nuts, Seasonal Whole Fruits
Cracked Pepper Bread Sticks, Sliced Baguettes, Water Crackers

VEGETABLE GARDEN PATCH

Display of Seasonal Fresh and Grilled Vegetables
Hummus w/ Olive Oil, Caramelized Onion Dip, Creamy Feta Cheese Dip
Assortment of Specialty Breadsticks and Country Breads

CRISPS AND BREADS STATION

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

PASTA STATION

(Choice of three of the following)

Spaghetti, Rigatoni, Orecchiette, 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 Cipollini Onion Ragout
Fresh Plum Tomato with Basil Pesto, Sun-Dried Tomato Pesto Sauce

Chef's Assortment of Rustic Italian Breads



SPECIALTY STATIONS

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

ANTIPASTO STATION

Baby Artichoke and Mushroom Salad
Fresh Buffalo Mozzarella Cheese and Vine Ripe Tomatoes, Basil, Arugula
Truffle Pecorino, Aged Provolone, Gorgonzola
Sweet Soppressata, Prosciutto, Capicola
Slow Roasted Tomatoes, Grilled Eggplant, Fennel, Roasted Bell Peppers, Grilled Asparagus
Marinated Olives and Anchovies
Assorted Baguettes, Bread Sticks, Focaccia

CHARCUTERIE DISPLAY

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

MEZZE STATION

Tabouleh Salad, Fatoush Salad
Hummus, Baba Ganoush
Smoked Almonds, Dates, Olives
Pita and Lavash Chips
Ful, Kibbeh, Falafel
Braised Lamb Shank, Couscous Tagine

CURRY STATION

Grilled Naan Bread, Pappadam, Paratha
Chick Pea Fries, Vegetable Samosa
Lamb Kofta Curry
King Prawn Curry
Cauliflower and Potato Curry
To be Accompanied by House Made Chutneys:
Green Tomato, Mango, Pineapple, Apple



SPECIALTY STATIONS

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

RISOTTO STATION

(Choice of Two of the Following)

Roasted Beet Risotto, Duck Confit, Chives
Wild Mushroom Risotto, Black Truffles, Truffle Oil
Rock Shrimp Risotto, Lemon, Black Pepper, Pancetta
Sweet Corn and Pea Risotto
Squid Ink-Fennel Risotto, Braised Cuttlefish, Prosciutto di Parma
Saffron Risotto, Bay Scallops, Chives

SPANISH TAPAS STATION

Jamon Serrano, Bouquerones en Vinagre, Assorted Breads
Patatas Bravas, Pan Con Tomate, Grilled Marinated Octopus, Fried Whitebait,
Cheeses, Piquillo Peppers, Chorizo, Croquetas de Bacalao

Chef Attendant Required

SPORTS BAR STATION

Spicy Chicken Wings, Blue Cheese Dip
Mini Hot Dogs, Assorted Mustards
Tortilla Chips, Pico de Gallo, Guacamole
Kobe Beef Sliders, Caramelized Onions, Vermont Cheddar, Garlic Aioli
Crispy Onion Rings
Fried Mozzarella Sticks
Meatball Parmesan Subs

ARTISINAL FLATBREAD STATION

(Choice of Three of the Following)

Fresh Basil, Plum Tomatoes, Burrata Cheese
Prosciutto, Caramelized Onions, Goat Cheese
Fire Roasted Peppers, Kalamata Olives, Grilled Artichokes, Feta
Meatballs, Wild Arugula, Ricotta Salata, Tomato Sauce
Applewood Smoked Bacon, Romaine Lettuce, Heirloom Tomato, Basil Aioli
Peking Duck, Cucumbers, Spring Onion, Hoisin



CARVING STATIONS

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

ROASTED ORGANIC TURKEY BREAST

Cranberry Chutney, Country Biscuits, Mini Brioche Rolls, Pan Gravy
Choice of Maple Mashed Sweet Potatoes, Sour Dough Bread Stuffing

Chef Attendant Required

CLASSIC DELI CARVING STATION

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

Chef Attendant Required

RACK OF LAMB

Choice of Dijon Mustard and Herbs, Yogurt and Coriander, or Roasted Garlic Bread Crumb
Crusted Frenched Rack of Colorado Lamb
Rosemary Fingerling Potatoes, Syrah Lamb Jus

Chef Attendant Required

NEW YORK STEAK HOUSE STATION

Choice of NY Striploin, Hangar Steak, Ribeye, Tenderloin or Flank Steak
Accompanied by House Made Steak Sauce, Horseradish Cream and Bearnaise Sauce
Parmesan Popovers, Mini Brioche Rolls
Choice of Creamed Spinach, Wild Mushroom and Cippolini Onion, Glazed Carrots, Mashed
Potatoes, Shoestring French Fries, Potato Gratin, Hash Brown Potatoes
(Please select two side dishes)

Chef Attendant Required

TACO STATION

(Choice of Three of the Following)

Carnitas, Slow Roasted Pork Shoulder, Pickled Red Onion, Tomatillo

Pollo, Roasted Organic Chicken, Chipotle Chilies, Avocado

Chorizo, Spiced Mexican Sausage, Queso Cotija, Grilled Onion

Pescado, Grilled Dorado, Lime Crème, Mango

Camaron, Fried Rock Shrimp, Cilantro, Black Beans, Roasted Garlic

Vegetal, Roasted Mushrooms, Summer Squash, Oregano, Pepitas

To be Accompanied by

Marinated Radish, Pickled Jalapeno, Assorted Salsas, Limes

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

Chef Attendant Required

RAMEN NOODLE STATION

Fresh Ramen Noodles, Selection of Savory Broths

Accompanied by Traditional Garnish of Shiitake Mushrooms, Green Onions, Boiled Egg

Pickled Mustard Greens, Bean Sprouts, Roasted Pork Belly, Shredded Chicken, Bok Choy

Chili Sauce, Soy Sauce, Sesame Oil

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

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 or BBQ Pork

Chinese Specialties: Crisp Chicken Lollipops, Scallion Pancake, Wonton Chips

Appropriate Condiments and Sauces

LO MEIN STATION

(Choice of two of the following)

Vegetable Lo Mein Noodles, Plum Sauce

Beef Lo Mein Noodles, Toasted Peanuts

Chicken Lo Mein Noodles, Chili-Black Bean Sauce

Shrimp Lo Mein, Crisp Asian Vegetables, Mushroom- Oyster Sauce

Peking Duck Lo Mein Noodles, Ginger, Flowering Chives

Chilled Rice Noodle Salad, Crisp Wontons



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
Roasted Salmon Filet, Miso Maple Glaze

Chef Attendant Required

SEAFOOD BAR

Selection of Two Freshly Shucked Seasonal Coastal Oysters
Oysters Rockefeller
Jumbo Snow Crab Claws
Lobster and Scallop Ceviche
Chilled Poached Shrimp
Crisp Fried Clams and Calamari
Cocktail Sauce, Herb Mustard Sauce, Mignonette, Lemons

Chef Attendant Required



FIRST COURSE

CHILLED SELECTIONS

Foie Gras Terrine, Rhubarb and Green Strawberry Gelée, Sea Salt, Brioche
Beef Carpaccio, Aged Parmesan, Wild Arugula, Cracked Pepper-Lemon Dressing
Olive Oil Poached Yellow Fin Tuna, Fingerling Potatoes, Wax Beans, Crisp Shallots, Anchovy
Vietnamese Style Crab Salad, Green Papaya, Long Beans, Cilantro, Roasted Peanuts
Poached Shrimp, Hearts of Palm, Celery Salad, Chili-Horseradish Sauce
Coriander Cured Salmon, Grapefruit, Cucumber Noodles, Pickled Radish
Maine Lobster, Fennel Puree, Grilled Asparagus, Sweet Peas, Lemon Dressing
Tofu, Shaved Baby Carrots, Cauliflower, Snow Peas, Coconut - Curry Sauce
Heirloom Tomatoes, Burrata Cheese, Basil, Rosemary Focaccia
Cured Meats & Artisanal Cheeses, Olives, Cornichons, Grain Mustard, Baguette

WARM SELECTIONS

Grilled Hawaiian Blue Prawns, Saffron, Shellfish Reduction, Fennel, Garlic
Potato Croquette, Chorizo, Roasted Bell Pepper Romesco Sauce
Chinese Spare Rib, Pickled Chinese Vegetable, Spicy Mustard Sauce
Braised Short Ribs, Scallion Pancake, House Cured Kimchi Vegetables
Miso Glazed Eggplant, Japanese Sweet Potato Tempura, Daikon, Basil Seed Ponzu Sauce
Seared Diver Scallops, Cauliflower Puree, Serrano Ham, Clam Broth
Crispy Chicken "Nuggets", Tamarind BBQ sauce, Vinegar Slaw
Blue Crab Cake, Upland Cress, Spicy Sriracha Aioli
Roasted Long Island Duck, Thai Red Chili, Lotus Bun, Ginger-Scallion
Chickpea Cake, Spring Vegetable Stew, Yogurt Raita
Wild Arugula and Asiago Ravioli, Charred Tomato Sauce, Ricotta Salata
(for a maximum of 175 guests)



FIRST COURSE

SOUP

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

Heirloom Tomato Soup, Parmesan Croutons, Basil Pesto

Asparagus Soup, Wild Mushroom, Chive Crème

Sweet Corn Soup, Cotija Cheese, Lime, Cilantro, Tortilla Crisp

Chilled Pea Soup, Mint, Garbanzos, Spicy Yogurt

Miso Soup, Wakame, Scallions, Tofu

Thai Chicken Soup, Ginger, Cilantro, Coconut Milk

SALAD

Baby Romaine, Shaved Parmesan, Roasted Garlic Croutons, Creamy Black Pepper Dressing

Asian Caesar, Wonton Crisps, Sesame Chips, Cashews, Soy-Garlic Emulsion

Baby Arugula, Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil

Frisée, Crisp Goat Cheese, Smoked Bacon, Tomatoes, Roasted Shallot Vinaigrette

Mache, Seasonal Pluots, Prosciutto, Ricotta Salata, Honey- White Balsamic Drizzle

Baby Spinach, Serrano Ham, Manchego, Fennel, Marcona Almonds, Broken Olive Dressing

Watercress, Endive, Radicchio, Gorgonzola, Hazelnuts, Sherry Vinaigrette

Iceberg, Tomatoes, Roquefort, Applewood Smoked Bacon, Red Onions, Buttermilk

Bibb, Avocado, Radish, Grapefruit, Toasted Pine Nuts, Sesame Dressing

Organic Field Mix, Watermelon, Feta, Mint, Pickled Red Onions, Aged Balsamic Reduction

Red Leaf Lettuce, White Anchovies, Haricot Vert, Eggs, Olives, Red Wine Vinaigrette



ENTREE

Roasted Chilean Sea Bass, Melted Onion Puree, Spring Pea Shoots, Plum- Sake Reduction

Sautéed Snapper, Crushed Plantains, Roasted Tomato-Onion Sofrito

Steamed Black Bass, Black Forbidden Rice, Kaffir - Lime Coconut Broth

Honey Miso Cod: Maitake Mushrooms, Somen Noodles, Hon Dashi

Seared Salmon Filet, Mustard Seed, Soft Herbs, Toy-Box Tomato Gazpacho

Pan Seared Scallops, Fennel, Sweet Corn, Grapefruit Reduction

Roasted Pork Loin Chop, German Potato Salad, Lardon, Sauerkraut Vinaigrette

Pan Seared Filet of Beef, Potato Leek Hash, Grilled Artichokes, Tomato Confit

Herb Beef Tenderloin, Olive Oil Potato Puree, Asparagus, Wild Mushroom, Pinot Reduction

Braised Beef Short Rib, Garlic Fried Rice, Chinese Broccoli, Hoisin Sauce, Pickled Radish

Grilled Hanger Steak, Fingerling Potato Confit, Chorizo, Fennel, Pommery Mustard Sauce

Roasted Lamb Rack, Goat Cheese Potato Gratin, Picholine Olive sauce

Herb Crusted Chicken, Chickpea Ragout, Harissa, Mint-Greek Yogurt

Roasted Free-Range Chicken, Anson Mill White Corn Grits, Spring Onion, Truffle Jus

Eggplant Cutlet, Panko Bread Crumbs, Melted Buffalo Mozzarella, Basil, Tomato Gravy

Green Pea Risotto, Black Trumpet Mushrooms, Shaved Vella Jack Cheese, Herb Salad

Organic Market Vegetables, Cardamom Infused Basmati Rice, Red Curry, Almond Milk



DESSERT

New York Style Cheese Cake, Stone Fruit Compote

Almond Cherry Clafoutis, Pistachio Cream

Devil's Food Cake, Chocolate Mousse, Dulce de Leche Center

Pineapple Terrine, **Toasted Coconut**, Raspberry Yuzu sauce

Double Raspberry Chocolate Tart, Passion Fruit Sauce

Black & White Chocolate Torte, Apricot Coulis

The Mandarin Duo, Mango, Strawberry Parfait, Roasted Coconut Chocolate Tart

Chocolate Duo, Chocolate Malt Panna Cotta, Chantilly Cream, Chocolate Raspberry Marquise, Flourless Chocolate Cake

Milk Chocolate Torte, Passion Cream, Cassis Coulis

Strawberry Panna Cotta, Elderflower, Rhubarb Compote

Blueberry Tart, Corn Frangipane, Citrus Blueberry Sauce

Freshly Brewed Illy Coffee, **Decaffeinated Coffee**, **Tealeaves Tea Selection**