



WEDDING MENUS

SEASONAL OFFERINGS



PACKAGES

Orchid Package

\$290 per guest*

Five-Hour Party

- One-hour cocktail reception
 - Choice of eight tray-passed hors d'oeuvres
 - Choice of three action stations
- Four-course seated wedding dinner
 - Appetizer, salad course, entrée, dessert, coffee service
 - Late-night snack
- Wedding cake and cake cutting
- Chef's selection of petit fours
- Beverages
 - Five-hour open bar of ultra-premium liquors
 - Five-hour open bar of wines and beers
 - Nonalcoholic beverages

Gardenia Package

\$250 per guest*

Five-Hour Party

- One-hour cocktail reception
 - Choice of six tray-passed hors d'oeuvres
 - Choice of two action stations
- Three-course seated wedding dinner
 - Appetizer, entrée, dessert, coffee service
- Chef's selection of petit fours
- Beverages
 - Four-hour open bar of premium liquors
 - Five-hour open bar of wines and beers
 - Nonalcoholic beverages

Rose Package

\$190 per guest*

Available for events Monday–Thursday and Atrium events Friday and Sunday.

Four-Hour Party

- One-hour cocktail reception
 - Choice of four tray-passed hors d'oeuvres
- Three-course seated wedding dinner
 - Appetizer, entrée, dessert, coffee service
- Chef's selection of petit fours
- Beverages
 - Three-hour open bar of Patina house selection of liquors
 - Four-hour open bar of wines and beers
 - Nonalcoholic beverages

**Price per guest includes food, beverage, labor, and 23% administrative fee.*

Does not include coat check and restroom attendant fee, captain fee, facility rental fee, or NY sales tax.

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HORS D'OEUVRES

Menu Offerings

** Indicates items only available with Orchid Package.

Seafood

- Grilled Shrimp Skewers *grapefruit, calabrian chile*
- Crispy Baby Octopus *romesco sauce*
- Maine Lobster Rolls *split-top roll, tarragon, celery***
- Long Island Oysters on Half Shell *lemongrass granité*
- Lobster Paella Croquetas *saffron rice***
- Tuna Crudo Crostini *lemon, capers, olive, fennel pollen*
- Crab Cakes *meyer lemon aioli***
- Tuna Tiradito *pineapple-green chile salsa*
- Pink Shrimp and Scallop Salad *fennel, olives*
- Fried Long Island Fluke Beignets *olive oil tartar sauce*
- Smoked Salmon *beet latkes, crème fraîche*
- Caviar, *sunchoke, dill*



Meat

- 'Nduja on Purple Sweet Potato *black garlic aioli*
- Glazed Korean-Style Barbecued Beef Short Ribs
- Crispy Porkbelly *palm sugar caramel*
- Slow-Braised Duck Bahn Mi *pineapple, kimchi*
- Veal Meatball Skewers *roasted san marzano sauce***
- Buttermilk Fried Chicken and Waffles *ranch dressing*
- Pigs in a Blanket *grainy mustard*
- Cheeseburger Beef Sliders *brioche bun, black garlic aioli, cornichon*
- Lamb Lollipops *piquillo chile***
- Serrano Ham and Manchego Cheese Croquetas *quince jam*
- Grilled Lamb Sliders *brioche bun, minted yogurt sauce*
- Mango-Chile Chicken Satay
- Mini Steamed Bao *braised pork belly, hoisin, cucumber*



Vegetarian

- Fig and Fontina Grilled Cheese
- Heirloom Tomato and Manchego Mini Pies
- Medjool Dates with Brie Chantilly *toasted almonds, truffle honey*
- Avocado Toasts *ninja radish, mixed seeds*
- Forest Mushroom and Polenta Frittatas *lemon aioli*
- Humboldt Fog Goat Cheese Croquettes *quince, thyme panko*
- Crisp Avocado Fries *tomato chutney*
- Soup 'n' Sandwich *mini grilled cabot cheddar on brioche, roma tomato soup*
- Vegetable Spring Rolls *sweet chile sauce*
- Fried Green Tomatoes *garden herb buttermilk goddess dressing*
- Watermelon Gazpacho *chile, mint*
- Eggplant Caviar *sesame rice cracker*

STATIONS

Stations

Rose Package: choose one | Gardenia Package: choose two | Orchid Package: choose three. Additional stations \$20 per guest supplemental.



Antipasti | Piccoli Piatti

- Salumi e Formaggi *prosciutto di parma, finocchiona, hot coppa ham, aged parmigiano-reggiano, fontina val d'aosta, fior di latte mozzarella*
- Sicilian Eggplant Caponata
- Verdure *wood-oven-roasted brussels sprouts, cauliflower, pine nuts, golden raisins*
- Arancini *risotto, meat ragout, mozzarella, marinara sauce*
- Marinated Olives *lemon, herbs*

Moroccan

- Fresh-Baked Flatbread *carrot hummus, cucumber yogurt, harissa*
- Moroccan-Spiced Chicken Tagine *vegetables, couscous, sultanas*
- Roasted Rack of Lamb *old-world spices, basmati rice, toasted almonds*
- Citrus Salad *red onion, coriander-cumin vinaigrette*
- Marinated and Grilled Vegetable Platters *chickpea relish*

Flavors of Provence

- Pissaladiere *tartine crust, onions, olives*
- Shrimp and Scallop Salad *fennel, lemon, five kinds of olives*
- Lavender Duck *quince chutney*
- Red and Yellow Peppers *whole garlic, herbs*
- Crottin de Chavignol *country bread, herb-cruste goat cheese*

Southern

Served with butter, honey, hot sauce, and pickled green tomatoes

- Popcorn-Buttermilk Fried Chicken *white and dark meat*
- Country Ham and Buttermilk Biscuits *pepper jelly*
- Heirloom Tomato and Cornbread Panzanella *cucumber, basil*
- Macaroni and Cheese *vermont cheddar sauce*
- Shrimp 'n' Grits Cakes

New York Appetizers

Served with apple sauce, market pickles, and caper berries

- Smoked Salmon *new york bagels, crème fraîche*
- Smoked White Fish Salad
- Brooklyn Cured Pastrami Minis *marble rye, sauerkraut*
- Potato Knishes
- Chicken Liver Crostini

Artisanal Pasta

- Penne Caprese *marinara sauce, fior di latte mozzarella*
- Orecchiette *italian sausage, broccoli rabe, pecorino*
- Risotto *wild mushrooms, pecorino*
- Rigatoni Gigante *braised short rib sauce*

Asian Street Cart

- Vegetable Tempura *kohlrabi, sweet potato, cauliflower, eggplant, ponzu dipping sauce*
- Shrimp Shumai
- Pork Gyoza
- Peking Duck Steamed Buns *hoisin, scallion, pickled cucumber*
- Chicken Karaage

Spanish Tapas

- Lamb Albondigas *mint yogurt*
- Pa amb Tomàquet *catalan tomato bread*
- Blistered Shishito Peppers
- Empanadas *spiced chicken, rajas*
- Paella de Marisco *shrimp, clams, mussels, saffron rice*

Station Upgrades

Chef-Attended Carving Station *(Choose 2)*

\$30 per guest supplemental plus an additional \$125 for chef attendance
Hand-carved roasts accompanied by assorted sides and hearth-baked breads

- Brown Sugar Brined Heritage Turkey *jalapeño-cheddar cornbread*
- Fennel Pollen Rubbed Rack of Pork *garlic roasted Russian fingerling potatoes*
- Black Pepper Crusted Filet of Beef *gorgonzola cream*
- Gaucho Sirloin Steak *potatoes bravas, guajillo chile sauce*
- Lemon-Thyme Roasted Organic Chicken *shishito peppers*
- Rack of Lamb *jeweled rice*
- Peking-Style Duck *plum sauce*

Raw Bar

\$35 per guest supplemental

- Little Neck Clams
- Jumbo Gulf Shrimp Cocktail
- Diver Scallop Ceviche
- PEI Mussel Salad *green mustard sauce*
- Chile Spiced King Crab Legs
- Oysters (selection of East and West Coast) *horseradish, cocktail, cognac, and mignonette sauces*

Sushi

\$35 per guest supplemental plus an additional \$125 for chef attendance
Complemented with an assortment of California and specialty hand rolls; served with shoyu, wasabi, and pickled ginger

- Nigiri
- Norimaki
- Sashimi



SEATED WEDDING DINNER

Menu Offerings

**Indicates items only available with Gardenia Package*

***Indicates items only available with Orchid Package*

Appetizers

- Catskills Smoked Salmon *“everything”* toast, tomatoes, onions, capers, *crème fraîche*
- Seasonal Greens *blood orange, pistachios, feta*
- Grilled Asparagus *sauce gribiche, pea shoots, shaved radish*
- Baby Kale *candy cane beets, hazelnuts, ricotta salata*
- Arugula, Strawberries, and Pickled Fennel *quinoa and poppyseed vinaigrette*
- Little Gem *“Caesar” watermelon radish, colatura vinaigrette, parmesan, garlic crumbs*
- Baby Arugula *honeycrisp apples, manchego, toasted almonds, figs*
- Strozzapreti *zucchini, pesto, sheep’s milk cheese**
- Vichyssoise *wild leeks, potatoes, sea scallops, herb oil**
- Cheese Agnolotti *lime, brown butter, artichokes, mushrooms, crushed hazelnuts**
- Lemon-Crab Risotto *grilled asparagus, aged parmigiano-reggiano***
- Prosciutto San Daniele *brooklyn mozzarella, melon, peppercress, pesto dressing***
- Heirloom Tomatoes *grilled peaches, burrata mozzarella, mint, basil (delicata squash in fall/winter)***
- Crab Cake *pommery mustard sauce, garden herbs**
- Corn and Lobster Soup *coconut, vanilla***
- Florida Pink Shrimp *ancient grains, cucumber, romesco sauce*
- Chilled Cantaloupe Gazpacho

Add shrimp or scallops for \$8 per guest

Entrées

- Skuna Bay Salmon *apple-fennel-kohlrabi slaw, fava bean–coconut purée*
- Grilled Atlantic Swordfish *rainbow chard, roasted cauliflower, lime beurre blanc*
- Halibut *market vegetable succotash, garden herb chermoula***
- Branzino *white beans, castelvetrano olive tapenade, red cress*
- Free-Range Chicken *parsnips, sunchokes, mushrooms, natural jus*
- Free-Range Chicken *crushed fingerlings, braised greens, lemon-thyme jus*
- Free-Range Chicken *castelvetrano olive tapenade, baby rainbow carrots, pomme purée**
- Duo of Beef *short rib and filet, polenta, horseradish gremolata***
- Porcini Rubbed Filet Mignon *crushed fingerling potatoes, asian kale, red wine demi-glace*
- Lamb Chops *ras el hanout, graffiti eggplant, preserved tomato, confit tomatoes***
- Coriander-Fennel Crusted Hudson Valley Duck Breast *brussels sprouts, millet, apple sherry jus**
- Beet Ravioli *poppyseed bierre blanc, aged goat cheese*
- Roasted Vegetable Tarte Tatin *squash, potatoes, black olive tapenade*
- Pan-Seared Diver Scallops *pernod sauce, green grits, hen-of-the-woods mushrooms***
- Roast Filet Mignon *celeriac gratin, wild mushrooms, pink peppercorns*
- Grass-Fed Beef Meatballs *san marzano tomato sauce, polenta*

Seasonal vegetarian option available upon request

Add lobster tail for \$12 per guest



SEATED WEDDING DINNER

Wedding Cake

- Lemon Cake *strawberry mousse*
- Vanilla Cake *chocolate mousse*
- Chocolate Devil's Food Cake *salted caramel mousse*
- Carrot Cake *cream cheese frosting*
- Brown Sugar Graham Cake *coffee mousse*

For an additional \$8 per guest:

- S'more Brown Sugar Graham Cake *chocolate ganache covered in toasted marshmallows*
- Creamsicle Vanilla Cake *blood orange curd, vanilla custard, orange buttercream*
- Reese's Chocolate Devil's Food Cake *peanut butter ganache, chocolate mousse, chocolate buttercream*
- Tropical Toasted Coconut Cake *pineapple curd, vanilla-lime buttercream*
- Hazelnut Praline Cake *hazelnut mousse, caramel buttercream*

Petit Fours

- Chef's Selection of Mini Sweets



PACKAGE UPGRADES

Welcome Drinks

Welcome water bar open to guests upon arrival

Nonalcoholic Beverage	\$3 per guest
Sparkling Wine	\$10 per guest

For the Ceremony

PRG can provide a microphone; please let your sales manager know of all power access needed for the ceremony.

For the Cocktail Hour

Acqua Fresca Bar

\$6 per guest, choose three flavors

- Watermelon-Strawberry
- Strawberry-Lemon
- Cucumber-Honeydew
- Hibiscus
- Mango-Passion
- Peach raspberry, mint
- Tamarind earl grey, mint, orange
- Grapefruit tonic, mint, lime
- Aloe Vera basil, lime, falernum
- Orange-Lime orange, lime, ginger ale
- Ginger-Pear ginger, pear, lime, tiki bitters

Popsicles

\$4 per guest for popsicle, \$8 per guest with alcohol

- Cherry-Lemonade
- Cucumber-Melon
- Campari-Citrus

Desserts

Venetian Hour

\$12 per guest

- Chef's Selection of Assorted Tarts, Cakes, Cannoli, Cookies, Chocolate Fountain

Passed or Takeaway Treats

\$8 per guest

- Passed Mini Ice Cream Cones
- S'mores Kits to Go
- Doughnuts or Doughnut Holes
- Caramel Popcorn

Late-Night Snack

\$12 per guest; additional \$3 per guest includes to-go containers

- Mini Grilled Cheese tomato soup shot
- Pigs in a Blanket
- Grass-Fed Beef Mini Sliders
- Dumplings
- NY-Style Pretzels
- NY-Style Pizza
- Tachos tater tot nachos

Additional Hour

A staffing fee of \$15 per person, plus an additional subsequent food and beverage charge for each hour (or portion thereof), will be charged for overtime. The aforementioned charges are reflective of the package upgrade items and subject to a 23% administration fee and sales tax.



PACKAGE UPGRADES

For the Party

Table Shares*

\$8 per guest

- Vegetable Crudité *assorted seasonal vegetables, dips*
- Chef's Selection of Meats and Cheeses
- Assorted Breadsticks
- Mezze *pita, tzatziki, baba ganoush, hummus*

*Ask your sales manager about bread service upgrades.

At the Bar

\$3 per guest

- Popcorn with Buffalo Spice
- Mini Pretzels
- Mixed Nuts
- Marcona Almonds
- Breadsticks

Extension of Bar Package

Rose Bar Extra Hour	\$12 per guest
Gardenia Bar Extra Hour	\$15 per guest
Orchid Bar Extra Hour	\$20 per guest

Liquor and Wine Package Upgrades

Rose Liquor > Gardenia Liquor	\$10 per guest
Gardenia Liquor > Orchid Liquor	\$9 per guest
Rose Liquor and Wine > Orchid Liquor and Wine	\$19 per guest
Gardenia Liquor and Wine > Orchid Liquor and Wine	\$14 per guest



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