

PACKAGES

Orchid Package

\$280 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
 - Premium Champagne toast
 - Five-hour open bar of ultra-premium liquors
 - Five-hour open bar of wines and beers
 - Nonalcoholic beverages

Gardenia Package

\$235 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
- Wedding cake and cake cutting
- Chef's selection of petit fours
- Beverages
 - Sparkling wine toast
 - Four-hour open bar of ultra-premium liquors
 - Five-hour open bar of wines and beers
 - Nonalcoholic beverages

Rose Package

\$175 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
 - Choice of one action stations
- Three-course seated wedding dinner
 - Appetizer, entrée, dessert, coffee service
- Wedding cake and cake cutting
- Chef's selection of petit fours
- Beverages
 - Sparkling wine toast
 - 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.

Menu Offerings

** Indicates items only available with Orchid Package.

Seafood

- Grilled Shrimp Skewers *grapefruit, Calabrian chili*
- Crispy Baby Octopus *Romesco*
- Maine Lobster Rolls *tarragon, celery, split top roll***
- Long Island Oysters Half Shell *lemongrass granité*
- Lobster Paella Croquetas *saffron rice***
- Tuna Crudo Crostini *lemon, capers, olive, fennel pollen*
- Crab Cake *meyer lemon aioli***
- Tuna Tiradito *pineapple-green chile salsa*
- Pink Shrimp and Scallop Salad *fennel and olives*
- Beignets *fried Long Island fluke, olive oil tartar sauce*
- Beet Latkes *smoked salmon, crème fraîche*
- Sunchoke *caviar, dill*

Meat

- Purple Sweet Potato *'nudja, black garlic aioli*
- Glazed Korean-Style Barbecued Beef Short Ribs
- Crispy Porkbelly *palm sugar caramel*
- Slow Braised Duck Bahn Mi *pineapple and kimchi*
- Veal Meatball Skewers *roasted San Marzano sauce***
- Chicken and Waffles *buttermilk fried chicken, mini waffle, ranch*
- Pigs in a Blanket *grainy mustard*
- Cheeseburger Beef Slider *black garlic aioli, brioche bun, cornichon*
- Lamb Lollipops *piquillo pepper***
- 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 Pie
- Medjool Dates with Brie Chantilly *toasted almond, truffle honey*
- Avocado Toast *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 chili sauce*
- Fried Green Tomatoes *garden herb buttermilk goddess*
- Watermelon Gazpacho *chili, 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, 18 month aged parmigiano-reggiano, fontina d'aosta, fior di latte mozzarella*
- Sicilian Eggplant Caponata
- Verdure *wood oven-roasted Brussels sprouts and cauliflower pine nuts, golden raisins*
- Arancini *meat ragout, mozzarella-filled fried risotto balls, marinara sauce*
- Marinated Olives *lemon, herbs*

Artisanal Pasta

- Penne Caprese *marinara, fior di latte mozzarella*
- Orecchiete *Italian sausage, broccoli rabe, pecorino*
- Risotto *wild mushroom, pecorino*
- Rigatoni Gigante *braised short rib sauce*

Moroccan

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

Flavors of Provence

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

Southern Station

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

- Popcorn Buttermilk Fried Chicken *white and dark meat chicken in a buttermilk batter*
- Country Ham and Buttermilk Biscuits *pepper jelly*
- Heirloom Tomato and Cornbread Panzanelle *cucumber, basil*
- Macaroni and Cheese *Vermont cheddar cheese sauce*
- Shrimp n' Grits Cakes

STATIONS

New York Appetizing Station

Served with apple sauce, market pickles, caper berries

- Smoked Salmon *crème fraiche, NY bagels*
- Smoked White Fish Salad
- Brooklyn Cured Pastrami Minis *marble rye and sauerkraut*
- Potato Knish
- Chicken Liver Crostini

Asian Street Cart

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

Spanish Tapas

- Lamb Albondigas *meatballs, 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 corn bread*
- Fennel-Pollen Rubbed Rack of Pork *garlic roasted Russian fingerling potatoes*
- Black-pepper Crusted Filet of Beef *gorgonzola cream*
- Gaucho Sirloin Steak *bravas potatoes, guajillo chili 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

Nigiri, norimaki, sashimi and hand rolls, complemented with an assortment of California and specialty rolls; served with shoyu, wasabi and pickled ginger

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, pistachio, 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 crumb
- Baby Arugula Manchego, honeycrisp apple, toasted almond salad, figs
- Strozzapretti zucchini, pesto, shaved sheep’s milk cheese*
- Vichyssoise wild leek and potato soup, 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 and pesto dressing**
- Heirloom Tomatoes grilled peaches, burrata mozzarella, mint, basil (delicata squash during Fall/Winter)**
- Crab Cake Pommery mustard sauce, garden herbs*
- Corn and Lobster Soup coconut and 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 and kohlrabi slaw, fava bean and coconut purée
- Grilled Atlantic Swordfish rainbow chard, roasted cauliflower, lime beurre blanc
- Halibut market vegetable succotash, garden herb chermoula**
- Branzino white beans, Castelvetro 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 Castelvetro olive tapenade, rainbow baby 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, chickpea and preserved tomato**
- Coriander and Fennel Crusted Hudson Valley Duck Breast Brussels sprouts, millet, apple sherry jus*
- Beet Ravioli poppyseed buerre blanc, aged goat cheese
- Roasted Vegetable Tart Tatin squash, potatoes, black olive tapenade
- Pan Seared Diver Scallops Pernod sauce green grits, hen of the woods**
- Roast Filet Mignon celeriac gratin, wild mushroom, pink peppercorn
- Grassfed 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

Non-alcoholic Beverage	\$3 per guest
Sparkling Wine	\$10 per guest

For the Ceremony

PRG can provide a microphone for your ceremony

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 and orange*
- Grapefruit *tonic, mint and lime*
- Aloe Vera *fresh basil, lime juice, falernum*
- Orange Lime *fresh orange and lime, ginger ale*
- Ginger Pear *fresh ginger, pear and lime juice, Tiki bitters*

Popsicles

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

- Cherry Lemonade
- Cucumber Melon
- Campari Citrus

PACKAGE UPGRADES

For the Party

Table Shares

\$8 per guest

- Vegetable Crudité *assorted seasonal vegetables with dips*
- Chef's Selection of Meat and Cheese
- Assorted Breadsticks
- Mezze Pita *tzatziki, babaganoush, hummus*

**Ask your Sales Manager about bread service upgrades*

One 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

PACKAGE UPGRADES

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
- Donuts/Donut Holes
- Caramel Popcorn

Late Night Snack

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

- Mini Grilled Cheese *shot glasses of tomato soup*
- Pigs in a Blanket
- Grass-fed Mini Sliders
- Dumplings
- NY 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 will be subject to a 23% administration fee and sales tax.