

GUASTAVINO'S

IN BRIDAL SUITE UPON BRIDE'S ARRIVAL

Dainty Tea Sandwiches
Chicken Salad, Egg Salad, Salami and Roasted Red Pepper,
Smoked Salmon and Boursin Cheese, Cucumber and Watercress
Fresh Seasonal Fresh Fruit
American Artisanal Cheeses
Crispy Parmesan Bread and English Crackers
A Selection of Petit Fours
Freshly Brewed Coffee
Harney and Son's Teas, English Breakfast & Chamomile
Served with Arrangement of Cream and Sweeteners

COCKTAIL RECEPTION

HOT CANAPES

(Please Select Four to be Passed Butler-Style)

All-Beef Frankfurter in a Blanket with Spiced Brown Mustard
Baby Colorado Lamb Chop with Rosemary Au Jus
Miniature Applewood Smoked BLT
Jumbo Lump Maryland Crab Cake with Old Bay Remoulade
Mac and Cheese Medallion with Roasted Pepper Relish
New York Pastrami on Rye with Spicy Brown Mustard
Parmesan and Gruyere Cheese Gougère
Mole Braised Chicken Empanada with Tomatillo Relish
Miniature Grit Cake with Cajun Shrimp
Buffalo Chicken Spring Roll with Blue Cheese Dip
Crisp Artichoke and Spinach Croquet with Grated Parmesan Cheese
BBQ Korean Short Rib Taco with Pickled Cucumber
Potato and Peas Samosa with Tamarind Sauce
Bacon Wrapped Scallops with Soy Chili Glaze
Miniature Grilled Cheese with Caramelized Onions, Apple and Brie
Chicken Taquitos with Pico de Gallo
Crisp Potato Pancake with Cranberry and Apple Compote
Chicken Sate with Red Curry Coconut Sauce

COLD CANAPES

(Please Select Four to be Passed Butler-Style)

Classic Shrimp Cocktail with Horseradish Cocktail Sauce
Fresh Guacamole on Homemade Crispy Tortilla Shell
Heirloom Tomato and Mozzarella Kabob with Basil Pesto
Filet of Beef with Horseradish Crème Fraiche
Roasted Candy Stripe Beet Lollipop with Goat Cheese, Pecan and Citrus Relish
Juniper Berry and Vodka Cured Gravlox on Pretzel Toast with Dill Cream
Asparagus Tartlet with Sliced Truffle
Foie Gras Mousse with Port Wine Gelee on Crostini Brioche
Vietnamese Tuna Roll with Pickled Daikon and Sweet Chili Sauce
Stuffed Baby Potato with Truffle Crème Fraiche and Caviar
Seasonal Mushroom Crostini with Shaved Manchego
Grilled Scallops on Crisp Quinoa with Mango Relish
Tuna Tartar on Wonton Crisp with Toasted Sesame
Five Spice Seared Tuna on Rice Cake with Wasabi and Pickled Ginger
American Caviar on Potato Blini with Crème Fraiche and Dill

GUASTAVINO'S

COCKTAIL RECEPTION

BUFFET STATIONS

(Please Select Three Stations)

FRUIT, CHEESE AND CRUDITE STATION

Fresh Seasonal Fruits and Champagne Grapes
American Artisanal Cheeses
Assorted Dried Fruits and Candied Pecans
Gewürztraminer and Merlot Jellies
Whole Baby Carrots, Red and Yellow Peppers
Red and Yellow Teardrop Tomatoes, Red Onions, Mushrooms
Sugar Snap Peas, Baby Squash and Zucchini, Celery and Cucumbers
Hearts of Fennel, Radishes, Cauliflower and Broccoli
Creamed Spinach in Pumpernickel Bread
Served with Artisanal Breads and English Crackers

TUSCAN TABLE

Selection of Charcuterie Board; Prosciutto, Sweet Capicola, Hot Italian Dried Sausage, Genoa Salame
Assortment of Italian Cheeses, Parmesan, Grana Padano, Pecorino Sardo
Crostini; Grilled Shrimp on White Bean, Oven Roasted Tomato, Fig and Ricotta
Buffalo Mozzarella and Tomato Caprese with Basil Oil
Grilled Eggplant Caponata
Marinated Chick Pea Salad with Mint Emulsion
Balsamic Roasted Mushrooms
Stuffed Piquillo Pepper with Ricotta Cheese and Aged Balsamic Drizzle
Marinated Artichoke Hearts
Fennel and Kale Salad with Lemon Vinaigrette
Radicchio and Endive Salad
Chopped Romaine Salad
Five Blend Olive with Grilled Lemon
Fennel and Raisin Ciabatta, Herb and Parmesan Soft Baked Bread Sticks, Crisp Grissini

DIM SUM STATION

Pan Fried Pork and Chive Dumplings and Dipping Sauce
Shrimp Shumai
Steamed Vegetable Dumplings
Vegetable Spring Rolls
Steamed Pork buns
Hoisin Sauces and Pickled Vegetables
Vegetable Lo Mein
Crispy Beef Skewers

MEXICAN FUSION STATION

Korean BBQ Short Rib Taco, Pulled Chicken Tinga with Pico De Gallo Taco
Jicama and Tri-Colored Pepper Salad; Honey Cumin Emulsion
Chinese Five Spiced Plantain Chips with Sriracha Avocado Puree
Cracked Bulgur Wheat Salad with Cilantro and Lime Vinaigrette
Guacamole Roasted Tomatillo Relish, Fresh Pico De Gallo, Salsa De Arbol
Lime Wedge, Shaved Radishes

GUASTAVINO'S

ITALIAN STATION

Choice of Three Pastas:

Ricotta Tortellini; Parmesan Alfredo, Sweet Peas, Crispy Pancetta
Cavatelli; Beef & Veal Ragù, Shaved Pecorino Romano, Fresh Basil
Three Cheese Ravioli; Smoked Tomato Sauce, Grilled Oyster Mushrooms, Grana Padano Cheese
Penne; Caramelized Butternut Squash, Roasted Cherry Tomatoes, Chopped Parsley
Orecchiette with Sun Dried Tomato Sauce, Capers, Lemon Sauce
Rigatoni with Sweet Italian Sausage, Caramelized Fennel, Herbs and Cured Olives
Farfalle with Grilled Chicken, Broccoli Rabe, Walnut Sauce

Classic Caesar Salad with House made Dressing, Focaccia Crouton
Radicchio and Endive Salad with White Balsamic Vinaigrette
Guastavino's Signature Assorted Soft Baked Bread Sticks

SLIDER STATION

(Please Select Three)

Grass Fed Beef Sliders Plain or with American Cheese, Lettuce, Tomato
Turkey Burger, Plain or with Cheddar Cheese Lettuce, Tomato
"Impossible" Sliders Plain or with American Cheese, Lettuce, Tomato
Chicken Parmesan Slider
Nashville Chicken Slider with Hot Sauce, Mayonnaise, and Pickle
Corned Beef Reuben Slider
BBQ Pulled Pork Slider, Cole Slaw and Pickle
Rosemary and Parmesan Shoe String Fries
Spiced Buttermilk Onion Rings

MEDITERRANEAN STATION

Grilled Chicken and Lamb Souvlaki
House Made Falafel
Grilled Vegetable Platter
White Bean and Chickpea Hummus
Tzatziki Cucumber Salad,
Tabbouleh with Couscous, Lemon, and Herbs,
Fresh Pita Bread, Pickles, Taziki Sauce,
Tamarind, Roasted Red Peppers, Herb Coulis

SUSHI BY NIPPON

Complete with Nippon Chefs

Nigiri Sushi: including Tuna, Yellow Tail, Smoked Salmon,
Eel, Shrimp, Fluke and Spanish Mackerel
Roll Sushi: including Tuna Rolls, California Rolls, Spicy Tuna,
Salmon Avocado, Eel and Cucumber, Vegetable Rolls
\$30.00 Supplement per Guest

GUASTAVINO'S

OCEAN BAR

Draped with Seaweed and Lemon Leaves
Classic Shrimp Cocktail with Horseradish and Vodka Cocktail Sauce
Grilled Caribbean Lobster Tails with Miso Glaze
3 Varieties of Seasonal Oysters on the Half
Alaskan King Crab Legs
Yellow Fin Tuna Tartar with Crisp Shallots
Classic Mignonette, Ponzu, Lemon and Cilantro Coulis
Freshly Grated Horseradish and Crème Fraiche
Served from an Ice Sculpture
\$35.00 Supplement per Guest

AMERICAN CAVIAR

Yukon Blini and Toasted Brioche Points
Chives, Fresh Grated Egg Yolk and Whites,
Crème Fraiche, Fresh Cracked Black Pepper, Capers and Crown Lemons
Caviar Charged as Consumed by the Pound at Current Market Price
Displayed in a Custom Ice Sculpture with Chilled Vodka \$500.00

GUASTAVINO'S

SERVED DINNER

Homemade Soft Dinner Roll
Whipped Butter with Maldon Sea Salt and Fresh Chervil

APPETIZERS

(Please Select One)

Tuscan Kale and Brussels Sprouts with Toasted Walnuts
Lemon and Mustard Vinaigrette

Napoleon of Grilled Vegetables
Spinach Cous Cous, Artichoke Hearts, Roasted Tomato, Crisp Parsnip

Roasted Artichoke and Radishes with Cured Lemon aioli,
Micro Cress, Shaved Fennel, Crisp Garbanzo Beans

Romaine Lettuce in Brioche Crouton with Shaved Grana Padano Cheese
Whole Grain Mustard and Maple Vinaigrette, Pickled Red Onion

Balsamic Roasted Pear with Stilton Cheese
Mizuna Greens, Poached tomatoes, Crisp Parsnip

Radicchio and Endive Salad with Grilled Asparagus
Lemon Cream, Pomegranate Pearls

Citrus Poached Jumbo Shrimp
Asparagus and Sweet Corn Hash, Ancho Chile Remoulade
\$5.00 Supplement per Guest

Black Pepper Crusted Ahi Tuna
Napa Cabbage Slaw, Enoki Mushroom, Wasabi Vinaigrette
\$10.00 Supplement per Guest

Potato Gnocchi with Perigourdine Sauce
Truffle and Shaved Pecorino

Cannelloni with Pomodoro Sauce
Shaved Grana Padano

Mushroom Ravioli with Fresh Tomato Sauce
Grated Pecorino Romano

Bresaola, Arugula, Hearts of Palm, Lemon Vinaigrette
Crumbled Grana Padano
\$5.00 Supplement per Guest

GUASTAVINO'S

ENTREES

(Please Select Two)

Seared Tenderloin of Beef
Haricot Vert, Thyme Roasted Fingerling Potato, Red Wine Sauce

Pepper Crusted Filet Mignon
Sautéed Spinach and Herb Spätzle with Cherry tomato, Orange and Juniper Sauce

Grilled NY Strip Steak
Roasted Cauliflower, Parmesan Crusted potato, House-Made Steak Sauce

Charred Skirt Steak of Beef with Chili and Pomegranate Glaze
Bacon Roasted Potato, Aji Dulce Pepper, Tomatillo Vinaigrette

Maple and Bacon Braised Short Rib of Beef
Parmesan Polenta, Glazed Root Vegetables

Cardamom and Black Pepper Crusted Rack of Lamb
Fava Bean Succotash, Sautéed Spinach, Minted Demi-Glace
\$20.00 Supplement per Guest

Roasted Halibut
Sweet Corn Puree, Wilted Pea Tendril, Chive Vinaigrette

Pan Seared Red Snapper
Pomme Puree, Seasonal Ratatouille, Crisp Sunchoke Chips

Roasted Atlantic Salmon
Crispy Rice, Wilted Bok Choy, Thai Coconut Vinaigrette

Pan Seared Branzino
Roasted Vegetable Caponata, Lemon-Infused Spanish Olive Oil

Tamarin Glaze Breast of Chicken
Toasted Barley Ragout, Roasted Red Pepper Coulis

Pan Seared Breast of Chicken
Caramelized Brussel Sprouts, Baby Carrots, Mustard Cream Sauce

Roasted French Breast of Chicken
Potato Puree, Baby Patty Pan Squash, Morel and Red Wine Sauce

SILENT VEGETARIAN ALTERNATIVE

Roasted Cauliflower "Steak"
Toasted Rice Pilaf, Coconut Red Curry Sauce

~OR~

Eggplant Involtini Stuffed with Porcini and Bean Ragout
Toasted Bulgur Wheat with Herbs, Red Pepper Coulis

GUASTAVINO'S

DESSERTS

(Please Select One)

Key Lime Tart with Meringue Brulee
Seasonal Berries

Caramelized Peach Cobbler
Bourbon Vanilla Ice Cream, Pecan Brittle

Individual Sacher Torte
White Chocolate Sorbet

Dark Chocolate Mousse
With Seasonal Berries

Caribbean Spiced Rum Baba Cake
Whipped Cream, Rum Raisin Sauce

Molten Chocolate Cake
Tahitian Vanilla Bean Cream, Raspberry Coulis

Passion Fruit Panna Cotta
Morello Cherry Coulis

Flourless Chocolate Cake
Hazelnut Ice Cream

Vanilla Crème Brulee
Seasonal Berries and Whipped Cream

Ricotta Cheesecake
Strawberry Coulis and Seasonal Berries

Freshly Brewed Coffee
Harney and Son's Teas, English Breakfast & Chamomile
Served with Arrangement of Cream and Sweeteners

Guastavino's Tile Cookies

Festive Treat Passed on the Dance Floor
Towers of Cotton Candy and Miniature Ice Cream Cones

GUASTAVINO'S

BEVERAGES:

During your event we will have several complete bars set up for the service of the following:

Chivas Regal 12 Year Old Scotch, Dewar's White Label Scotch, Glenfiddich 12 Year Old Single Malt Scotch, Glenmorangie Single Malt Scotch, Glenlivet 12 Year Old Single Malt Scotch, J&B, Johnnie Walker Black, Johnnie Walker Red, Fireball Whiskey, McCallan's 12 Year, Beefeater, Bombay Sapphire, Tanqueray Gin, Hendrick's Gin, Bushmills Black, Canadian Club, Gentleman Jack, Jack Daniels, Jameson, Seagram's 7, Tito's Organic Vodka, Belvedere, Ketel One, Stolichnaya, Stolichnaya Citros, Grey Goose, Bacardi Rum, Meyers Rum, Captain Morgan's, Gosling's Dark, Mount Gay Rum, Casamigos Anejo, Casamigos Blanco, Casamigos Reposado, Commemorative Tequila, Herradura Silver Tequila, Patron Silver Tequila, Illegal Mezcal, Buffalo Trace, Knob Creek, Makers Mark, Woodford Reserve, Jim Beam, Courvoisier VSOP, Hennessy VS, Remy Martin VS, Delamain Pale Dry, Amaretto di Saronno, Bailey's Campari, Chambord, Cointreau, Drambuie, Fonseca Port, Frangelico, Grand Marnier, Kahlua, Romana Black, Sambuca Romana, Pimm's No. 1 Cup, Peach Schnapps, Sour Apple Pucker, Six Point Crisp Lager, Amstel Light, Heineken, Brooklyn Lager, Budweiser, Bud Light, Corona, Freshly Squeezed Fruit Juices, Coke, Diet Coke, Ginger Ale, Sprite and Mineral Water

Bars will remain open for complete beverage service during dinner; waiters are to take drink orders throughout the evening

Champagne and Sparkling Water to be Passed Prior to Ceremony and during the cocktail reception

During the Reception we will pass Host's Choice of Signature Cocktail

During Dinner we will pass One Red and One White Wine

House White Wine Options:

Smoking Loon, Pinot Grigio
Bouchard Aîné & Fils, Chardonnay
Carta Vieja, Sauvignon Blanc

House Red Wine Options:

Ca'Donini, Cabernet Sauvignon
Montpellier, Pinot Noir
Château Roc de Levraut, Bordeaux Supérieur
Carta Vieja, Carmenere

Champagne Toast Poured for Speeches

House Champagne:

Louis Perdrier

During Dancing we will pass Miniature Bottles of Patron

KOSHER MEALS:

Additional \$75.00 per person (provided by a Kosher Caterer)

CHILDREN'S MEALS

(Under 12 years of age):

\$50.00 per person (do not apply to minimum guarantee)

GUASTAVINO'S

VENDOR MEALS:	\$50.00 per person (do not apply to minimum guarantee)
OPTIONAL ORGANIC MENU:	PLEASE BE ADVISED: If you would like to upgrade your menu to include ONLY organic ingredients there is an additional charge of \$30.00 per guest. We will require 3 weeks' notice prior to the event day.
SET UP:	Tables of ten. Floor plans to be determined.
SERVICE:	1 Waiter for every 7 guests 1 Bartender for every 50 guests 1 Captain for every one 100 guests 2 Lounge Attendants 1 Maître D'hôtel Coat Check Wedding Coordinator Bridal Attendant
TASTING:	Included
LINEN:	White Tablecloths and Napkins Included
NEARBY GARAGE:	Imperial Parking (across street at 420 East 59 th Street) Contact Michael Bincovich or John Heras at (855) 472-7569
SOUND/STAGE & LIGHTING:	<i>Exclusive vendor:</i> Gala Productions Contact Kamryn Kniel at 212-888-8833, kniel@gala-productions.com
SECURITY:	<i>Exclusive vendor:</i> Silverseal Contact Edward Engel at 212-732-1897 or eengel@silverseal.com <ul style="list-style-type: none">• <i>Two</i> guards required for duration of each <i>setup</i> day including one-half hour prior to and after scheduled setup times.• <i>Three</i> guards required for duration of each <i>event</i> day including one-half hour prior to and after scheduled event times.• <i>One</i> additional guard required for each 100 guests over 299 in attendance• Guards billed at \$60.00 per guard per hour with five-hour minimum
FINAL GUARANTEE:	Patron agrees to specific in writing to establishment at least 48 business hours prior to the date of the event, the exact number of guests to be in attendance. This number shall constitute a final guarantee so long as that number exceeds the contractual guarantee written on the face of the contract and patron will be charged accordingly. Should a greater number than the final guarantee attend, the charge will be based on the actual number of guests attending the event. Patron will be required to provide a guaranteed form of payment for any additional guests attending. Patron will be charged for all individuals attending the event including, but not limited to, any staff, volunteers or vendors who attend the actual event. If Patron does not specify the number of guests within the time frame indicated in this section, establishment shall determine the final guarantee at its discretion.
DEPOSIT:	50% of total contracted price is required.