



Rehearsal Dinner

3 West 51st Street New York, NY 10019 ■ 212.582.5454 ■ www.3westclub.com



The Hidden Gem in NYC



Spectacular Space ■ Outstanding Cuisine ■ Impeccable Service

Named BEST OF THE KNOT WEDDINGS 2017/2018

The romantic elegance of this historic building and its unique event spaces evoke classic New York. A stunning gem of a setting in the heart of Rockefeller Center just off Fifth Avenue, the 3 West Club plans your event with impeccable, seamless service, artistic culinary experiences, and six striking backdrops. With six unique event spaces, endless photography options, and hotel rooms, we customize our facility to make it to your own.

Let us work together to plan your special day!

Our Spaces

Rent just one event space or all six to create your own private historic club

- The **Grand Ballroom (2nd Floor)** is our largest, most grand space with warm, inviting décor, two crystal chandeliers, soaring 20ft ceilings and beautiful hardwood floors. The Grand Ballroom can accommodate up to 200 seated guests for dinner.
- The **Grand Salon (3rd Floor)** boasts plenty of natural light, marble fireplaces, high ceilings, and hardwood floors with seating for up to 170 guests.
- The **Solarium (9th Floor)** has stunning views of St. Patrick's Cathedral and an outdoor terrace. The Solarium is ideal for a cocktail hour or after-party with standing room for up to 130 guests or dinner seating for up to 70 guests.
- The **Lounge (4th Floor)** is quintessential Old World NYC with a deep red carpet and wood details, two marble fireplaces, baby grand piano, antique furnishings and fifteen foot ceilings. The lounge is another fantastic option for a cocktail hour with room for up to 150 guests.
- The **Lincoln Room (4th Floor)** is perfect for creating an intimate event as if you are in your own formal dining room. With 475 square feet this space has seating for up to 30 guests
- The **Library (4th Floor)** is another smaller option next door to the Lincoln room and is also great for creating an intimate event. With rich wood built-in bookshelves filled with old books, red leather chairs, and fireplace, the library has seating for up to 20 guests.

Our Pricing



Rehearsal Dinner Package

Package includes:

- 3-course plated dinner (additional fee per guest for buffet)
- 3 hours of unlimited hosted beer and wine
- Tableside house wine service plus soda, sparkling water, coffee, and hot tea.

Misc Fees

- Administrative Fee, 22% on all food and beverage purchases
- State Tax, 8.875% on total bill
- Additional costs may apply depending on your unique event menu and needs – ask us for a custom cost proposal today!
- Bartender
- Coat Check (Oct-April)





Dinner Service

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Dinner Service Menu



First Course Starter

Please Select One Option

Salads

Simple Salad with Mixed Field Greens and Fresh Garden Vegetables with your Choice of Dressing (v)

Classic Caesar Salad with Romaine Lettuce, Eggplant Croutons, Red Onions and Creamy Caesar Dressing (v)

Caprese Salad with Fresh Tomato, Basil, Buffalo Mozzarella, with Balsamic Reduction and Basil Oil (vv, gf)

Field Green Salad with Dried Cranberries, Sugared Pecans, Orange Segments, Gorgonzola Cheese, and Balsamic Vinaigrette (v, gf)

Arugula and Shaved Fennel Salad with Roasted Pear, Candied Walnuts, Gorgonzola Cheese, and Aged Sherry Vinaigrette (v, gf)

Baby Beet Salad with Field Greens, Goat Cheese Croutons, and Citrus Vinaigrette (v)

Seafood

Seafood Napoleon with Fresh Crabmeat and Shrimp (additional cost per person)

Scottish Smoked Salmon with Grilled Asparagus and Citrus Vinaigrette, Served Chilled (additional cost per person) (gf)

Chesapeake Bay Jumbo Lump Crab Cake Served over Avocado Cilantro Salsa (additional cost per person)

Curry-infused Maryland Crab Salad with Roasted Beets and Mandarin Vinaigrette

Vegetarian

Wild Mushroom Vol au Vent (v)

Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes (v)

Porcini Mushroom Risotto (v)

Beggars Purse Baked with Spinach, Mushrooms and Fontina Cheese (v)

v = vegetarian vv = vegan gf = gluten free
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Dinner Service Menu



Entrée Main Course

Please Select Two Options (Each Entrée is served with Chef's Selection of Seasonal Vegetables and Potatoes or Rice)

Chicken

French-Cut Chicken Breast with Mélangé of Wild Mushrooms OR Au Jus (gf with sauce on side)

Sautéed Chicken Breast with Française OR Piccata

Stuffed Chicken Breast with Spinach, Sundried Tomatoes, and Fontina Cheese (gf)

Fish

Grilled Filet of Salmon with Lemon Dill Sauce OR Mango Salsa (gf)

Wild Mushroom Stuffed Branzino (gf)

Sautéed Halibut with Orange-Chive Beurre Blanc (Seasonal, March-November) (gf)

Beef

Grilled New York Sirloin Steak with Onion Jam and Bordelaise Sauce (gf with sauce on the side)

Roasted Sliced Beef Tenderloin (2pcs) with Périgourdine Sauce (gf with sauce on the side)

Pork

French-cut Pork Chop with Fig Reduction

Sliced Loin of Pork, with Apricot Soy Reduction

Dessert

Please Select One Option

Chocolate Lava Cake topped with Raspberries and Mint

Strawberry Shortcake

Chocolate Mousse with Fresh Whipped Cream (gf)

Peach, Pear, Apple or Mixed Berry Cobbler

Duo of Sorbets with Fresh Fruit, Fresh Whipped Cream and Mint (gf)

Apple Tart Tatin with Fresh Whipped Cream

Classic New York Cheesecake (gf without crust)

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Beverage Package

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Beverage Package Menu



Limited Bar

Rehearsal dinner package includes 3 hours unlimited house wine and beer

Ca'donini Pinot Grigio | Italy (House White)

Bright notes of honey, apple, and wildflowers with a clean finish create a well-rounded white wine

Coastal Ridge Cabernet Sauvignon | California (House Red)

Fruit-forward with notes of black cherry and blackberries, plus hints of cedar, anise, and vanilla

Beer

Heineken, Stella Artois, Corona, Amstel Light, Sam Adam, Coors Light, Goose Island IPA, Blue Moon, O Doul's (Non-alcoholic)

Wine Upgrades

White & Rosé

Santi Pinot Grigio (2015) | Italy

Well balanced with melon, peach, and slightly savory spices

Kato Sauvignon Blanc (2015) | New Zealand

Lifted tropical notes of guava and stone fruit, crisp and fruity finish

Raeburn Chardonnay (2015) | California

Fresh layers of green apple and pear, accented by creamy richness

Hugel Pinot Blanc (2014) | France

A crisp, stony white, with hints of pear, lemon zest, spring blossom and crisp white peach

Chateau Gassier Rosé (2015) | France

Hints of watermelon, honeydew and white peach

Red

Le Charmel Pinot Noir (2015) | France

Scents of red and black berries mixed with floral notes

PKNT Merlot | Chile

Dark berry fruit with hints of cocoa, herb, and a touch of tannin

Michel Torino Malbec (2016) | Argentina

Blueberry and plum flavors with spicy rosemary notes and little oak.

El Coto Rioja Crianza (2013) | Spain

Medium intensity with fresh strawberry and subtle vanilla flavors with licorice aromas for a clean, juicy finish

Menu Enhancements



All of the below enhancements are chef-attended action stations and require additional fees including the Chef Fee

Mac and Cheese Station

Velvety Cheddar and Pepper Jack Pasta accompanied with Smoked Ham, Bacon, Chives, Green Onions, Crispy Fried Onions, Sweet Peas, and Toasted Panko Breadcrumbs. Served with Aged Pecorino Romano and Crumbled Feta

Pasta Station

Penne and Tortellini Pastas, Vegetable Primavera, your choice of Olive Oil, Pesto, Puttanesca or Vodka. Sauce served with Garlic Bread, Fresh Parmesan Cheese and Black Pepper

Risotto Station

Risotto prepared "a-la-minute" with guests' choice of toppings such as Mushrooms, Grilled Asparagus, Roasted Chicken, Roasted Garlic, Fresh Herbs, and Assorted Cheeses

Slider Station

Hamburgers' Chicken Burgers, and Veggie Burgers with Lettuce, Tomato, Cheese and Pickle. All served on Assorted Buns with a variety of Sauces and Condiments

Carving Station

Your choice of two of the following: Baby Lamb Chops, Roasted Vermont Turkey Breast, Marinated Grilled Flank Steak, or Glazed Spiral Ham

Asian Station

Assorted Steamed Dumplings with Dipping Sauce, Vegetarian and Chicken Spring Rolls, served with Fresh Asian Slaw and Noodles

Caviar Station

Wild Sturgeon Caviar presented on crushed ice, served with Chopped Egg and Onion, Crème Fraiche, Roasted New Potatoes, Toast Points and Blini. Accompanied by Frozen Ice Socles of Ketel One, Belvedere and Grey Goose Vodka

Ceviche Station

Salmon with Horseradish and Herbs, Spicy Tuna and Mango, Hamachi with Coconut and Lime served with Rainbow Tortillas

Salmon Station

Sliced Smoked Salmon and Gravlax Display, served with Capers, Chopped Egg, Onion and Lemon

Sushi Station

Assortment of Salmon, California, Spicy Tuna, and Fresh Water Eel Rolls served with Soy Sauce, Ginger and Wasabi presented by professional sushi chef

Seafood/Raw Bar

Oysters and Clams on the Half Shell alongside Jumbo Shrimp and King Crab Legs served with Cocktail and Mignonette Sauce with Full Condiments

Ice Cream Bar

Vanilla and Chocolate Ice Cream, accompanied with Hot Fudge, Strawberry and Caramel Sauce, Fresh Whipped Cream, Cherries and Nuts. Including Assorted Toppings of M&M's, Oreos, Gummy Bears, Reese's Pieces and Sprinkles