



# Rehearsal Dinner

3 West 51<sup>st</sup> Street New York, NY 10019 ■ 212.582.5454 ■ [www.3westclub.com](http://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 (2<sup>nd</sup> 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 (3<sup>rd</sup> Floor)** boasts plenty of natural light, marble fireplaces, high ceilings, and hardwood floors with seating for up to 170 guests.
- The **Solarium (9<sup>th</sup> 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 (4<sup>th</sup> 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 (4<sup>th</sup> 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 (4<sup>th</sup> 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

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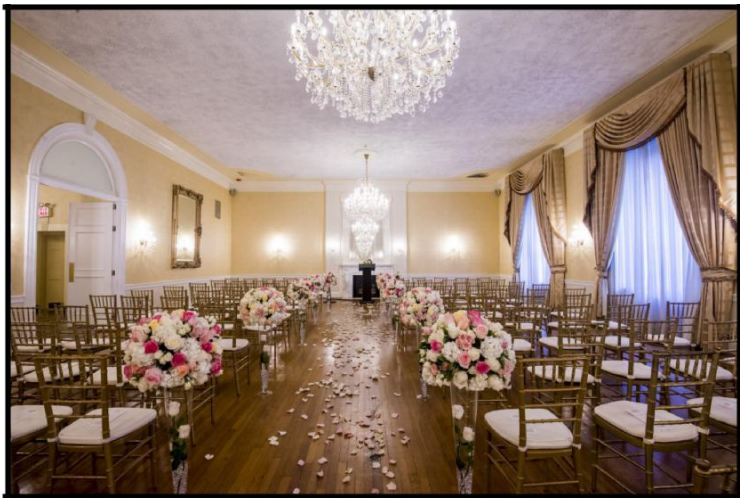
**\$115 per guest** +admin fee +tax **includes:**

- 1 Hour cocktail party with beer and wine bar and cheese and crudité platter.
- 3-course plated dinner (additional \$10 per guest for buffet)
- 2 hours of unlimited hosted beer and wine during dinner
- Tableside house wine service plus soda, sparkling water, coffee, and hot tea.
- 3 hour total package. Enhancements and Upgrades available.
- Room Rental: \$1000, choice of Grand Salon or Solarium Event Space.

## Misc Fees

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- 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, \$150 per 60 guests
- Coat Check (Oct-April), \$150





# Dinner Service

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# Dinner Service Menu



## First Course Starter

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*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 (+ \$7.00 per person)

Scottish Smoked Salmon with Grilled Asparagus and Citrus Vinaigrette, Served Chilled (+ \$3.00 per person) (gf)

Chesapeake Bay Jumbo Lump Crab Cake Served over Avocado Cilantro Salsa (+ \$4.00 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)

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| v = vegetarian<br>vv = vegan<br>gf = gluten free |
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# Dinner Service Menu



## Entrée Main Course

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*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

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*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

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*\$115 ++ per guest 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

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### **White & Rosé**

#### **Santi Pinot Grigio (2015) | Italy**

*\$52 + \$2 per guest per hour*

Well balanced with melon, peach, and slightly savory spices

#### **Kato Sauvignon Blanc (2015) | New Zealand**

*+ \$4 per guest per hour | \$55*

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

#### **Raeburn Chardonnay (2015) | California**

*+ \$7 per guest per hour | \$70*

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

### **Red**

#### **Le Charmel Pinot Noir (2015) | France**

*\$60 + \$2 per guest per hour*

Scents of red and black berries mixed with floral notes

#### **PKNT Merlot | Chile**

*+ \$3 per guest per hour | \$48*

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

#### **Hugel Pinot Blanc (2014) | France**

*+ \$7 per guest per hour | \$70*

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

#### **Chateau Gassier Rosé (2015) | France**

*+ \$10 per guest per hour | \$75*

Hints of watermelon, honeydew and white peach

#### **Michel Torino Malbec (2016) | Argentina**

*+ \$4 per guest per hour | \$55*

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

#### **El Coto Rioja Crianza (2013) | Spain**

*+ \$7 per guest per hour | \$75*

Medium intensity with strawberry and licorice aromas for a juicy finish





# Enhancements

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# Menu Enhancements



All of the below enhancements are chef-attended action stations and require an additional \$150 Chef Fee unless otherwise indicated

## ***Mac and Cheese Station (+ \$10 per person)***

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 (+ \$10 per person)***

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 (+ \$10 per person)***

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 (+ \$10 per person)***

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 (+ \$10 per person)***

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

## ***Asian Station (+ \$10 per person)***

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

## ***Caviar Station (+ \$22 per person)***

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 Sicles of Ketel One, Belvedere and Grey Goose Vodka

## ***Ceviche Station (+ \$20 per person)***

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

## ***Salmon Station (+ \$10 per person)***

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

## ***Sushi Station (+ \$28 per person, \$250 chef attendant)***

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 (+ \$29 per person)***

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 (+ \$7.50 per person)***

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