

3 West Club Wedding



The Hidden Gem in NYC

Spectacular Space ■ Outstanding Cuisine ■ Impeccable Service

3 West Club is a stunning gem located at the heart of Midtown Manhattan, right off Fifth Avenue. Our historic building is steps away from Rockefeller Center, providing the ideal New York location for your wedding day.

We offer six unique event spaces for couples to choose from, providing you with the perfect setting for your on-site ceremony, cocktail hour, reception space and so much more. Additionally, we have hotel rooms and suites for getting ready, all under one roof!

Our team at 3 West Club aims to make your wedding planning as seamless as possible. Your wedding coordinator will help you with details every step of the way, from menus to floor-plans. We are dedicated to carrying out your vision, providing you with impeccable service and an artistic culinary experience.

Since we only host one wedding at a time, we can guarantee premium experience for you and your family that is sure to be remembered for a life time.

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

Your Special Day

We are delighted you are considering the 3 West Club for your special day and look forward to meeting with you to discuss how we can help your vision come to life.

Our Spaces

At 3 West Club you have the option to rent six different event spaces. Rent just one event space or all six to customize your wedding day. Most of our weddings opt to use a variety of rooms for their ceremony, cocktail hour, and reception.

The **Grand Ballroom** 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 150 seated guests for dinner and dancing.

The **Grand Salon** boasts plenty of natural light, marble fireplaces, high ceilings, and hardwood floors to create a magical atmosphere for your walk down the aisle. The Grand Salon can accommodate up to 175 guests for your ceremony or 80 seated guests for dinner and dancing.

The **Solarium** is on our 9th floor with 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 a more intimate ceremony for up to 80 guests.

The **Lounge** is quintessential Old-World NYC with rich red 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** and **Library** are favorites for getting ready, relaxing and taking photos before guests arrive.

**Room Rental Rates Vary Based on Room Selection*



Your Wedding Package Will Include

- Up to 5 Hours of Event Time
- Wedding Coordinator to assist you with your Menu Design, Agenda, Floor Plan, and Vendors
- Private Menu Tasting and Consultation with 3 West Club's Executive Chef and your Wedding Coordinator
- Dedicated Banquet Captain and one Waiter per 10 Guests at your Reception, plus a Lobby Attendant upon Guest Arrival
- All Standard Furniture Rentals: Cocktail Tables, Rounds or Rectangular Dinner Tables
- In-house Glassware, China and Flatware
- Gold Chiavari Chairs
- Floor Length Table Linens and Linen Napkins in your Choice of Color
- Votive Candles
- Preferred Guest Room Hotel Rate for Wedding Guests

Wedding Packages

Currently, we have three extraordinary packages to choose from. If you do not see something that meets your needs, feel free to ask! We do offer customizations. (Pricing is per person. Gratuity not included.)

SILVER PACKAGE

COCKTAIL HOUR
6 Butler Passed Hors D'oeuvres
1 Standard Station

SEATED DINNER
1 Starter
2 Entrée Options
1 Plated Dessert

BEVERAGE PACKAGE
5 Hour Standard Open Bar
Tablesides Coffee Service
Tablesides House Wine Service
Champagne Toast with House Sparkling Wine

\$150 Per Person
plus admin fee & tax

GOLD PACKAGE

COCKTAIL HOUR
8 Butler Passed Hors D'oeuvres
2 Standard Stations

SEATED DINNER
1 Starter
2 Entrée Options
1 Plated Dessert

BEVERAGE PACKAGE
5 Hours Standard Open Bar
Tablesides Coffee Service
Tablesides House Wine Service
Champagne Toast with House Sparkling Wine

\$170 Per Person
plus admin fee & tax

PLATINUM PACKAGE

COCKTAIL HOUR
10 Butler Passed Hors D'oeuvres
1 Standard Station
1 Chef Attended Station

SEATED DINNER
1 Starter
2 Entrée Options
1 Plated Dessert

BEVERAGE PACKAGE
5 Hours Premium Open Bar
Tablesides Coffee Service
Tablesides Upgraded Wine Service
Champagne Toast with House Sparkling Wine

Platinum Package also includes one \$200 gift certificate to Oasis Day Spa

\$190 Per Person
plus admin fee & tax

Upon request we can include 1 silent vegetarian option for any package

Cocktail Reception Menu

Upon arrival, your guests will be greeted with butler passed wine, sparkling water and hors d'oeuvres.

BUTLER PASSED HORS D'OEUVRES

HOT HORS D'OEUVRES

Artichoke Cigars with Parmesan
Cheese, Oregano and Chive (v)
Asian Wild Mushroom Spring Roll (v)
Brie En Crouete with Raspberries (v)
Coconut Shrimp and Orange
Marmalade
Maryland Style Mini Crab Cake with
Remoulade Sauce
Spicy Mushroom Empanada
Sea Scallops wrapped in Smoked Bacon
(gf)
Grilled Chicken Satay with Peanut
Sauce
Franks in a Puff Pastry with Brown
Mustard
Mini Beef Wellington
Mini Cuban Sandwiches
Mini Burger Sliders
New Zealand Lamb Chop with
Rosemary Garlic Sauce (gf)

COLD HORS D'OEUVRES

Napa Cabbage and Julienned
Vegetable Roll (vv, gf)
Buffalo Mozzarella, Tomatoes, and
Basil (v, gf)
Short Rib Taco with Tomato Jam
Crostini with Gorgonzola Cheese and
Pear
Waffle Chip with Caviar and Crème
Fraiche (v)
Lobster Salad with Tarragon and
Mango in Bouchée
Crabmeat Salad in a Puff Pastry Cup
Smoked Salmon Canapé
Ceviche Served in an Edible Spoon
Stuffed Devil Egg with Caviar
Tomato and Feta Bruschetta (v)
Dilled Crab on Plantain Chip
Mini Lobster Rolls

V = VEGETARIAN
VV = VEGAN
GF = GLUTEN FREE

Cocktail Reception Menu

STANDARD STATIONS

CRUDITÉS AND CHEESE DISPLAY (V)
Large display of International and Domestic Cheeses
Fresh Fruit and Fresh Vegetables
Served with French Baguette and Assorted Crackers

ASIAN STATION
Spicy Lo Mein Noodles
Sesame Soy Slaw
Spring Rolls
Dumplings

ANTIPASTI DISPLAY
Charcuterie: Salami, Prosciutto, Pepperoni
Cheeses: Mozzarella, Provolone, Fontina
Accoutrements: Marcona Almonds, Olives, Bruschetta, & Pickled Red Peppers, Assorted
Breads & Crackers

PASTA STATION (V)
Penne and Tortellini Pastas
Choice of 2 Sauces from: Marinara, Puttanesca, Vodka, Pesto, or Olive Oil
Served with Garlic Bread

MEDITERRANEAN STATION
Roasted Vegetables to include:
Asparagus, Zucchini, Yellow Squash, Baby Carrots
And Eggplant with Balsamic Vinaigrette
Assorted Olives, Artichokes, Baba Ghanoush,
Hummus with Warmed Pita and French Bread

**additional standard stations are 10pp per station*

Cocktail Reception Menu

COCKTAIL HOUR MENU ENHANCEMENTS

CHEF ATTENDED STATIONS

Platinum Package Includes One Chef Attend Station

MAC AND CHEESE STATION *(Additional \$10++ per person)*

Cheesy Pasta with Cheddar and Pepper Jack Cheeses accompanied with Smoked Ham, Bacon, Chives, Green Onions, Crispy Fried Onions, Sweet Peas, and Toasted Panko Breadcrumbs. Topped with Grated Pecorino or Crumbled Feta Cheese.

PASTA STATION *(Additional \$10++ per person)*

Penne and Tortellini Pastas,
Choice of 2 Sauces from: Marinara, Puttanesca, Vodka, Pesto, or Olive Oil
Served with Garlic Bread, Fresh Parmesan Cheese and Black Pepper

RISOTTO STATION *(Additional \$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 *(Additional \$10++ per person)*

Beef, Chicken, and Vegetarian Burgers with Lettuce, Tomato and Pickles,
Condiments and Assorted Buns

CARVING STATION *(Additional \$10++ per person)*

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

ASIAN STATION *(Additional \$10++ per person)*

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

MEXICAN STATION *(Additional \$10++ per person)*

Quesadilla and Tacos made to order with your selection of chicken or beef, sautéed with Onions and Bell Peppers. Served with Guacamole, Sour Cream, Shredded Cheddar Cheese,
Lettuce, and Salsa.

MEMPHIS STATION *(Additional \$12++ per person)*

Chicken and Waffles, Beef Brisket, served with Cornbread, Coleslaw, with Maple Syrup
and Powdered Sugar

**each chef attended action station added will also have a charge of \$150.00 per station chef attendant fee.*

Cocktail Reception Menu

PREMIUM CHEF ATTENDED STATIONS

SEAFOOD/RAW BAR (Additional \$29++ per person, \$150+ chef attendant)

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

CAVIAR STATION (Additional \$22++ per person, \$150+ chef attendant)

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 (Additional \$20++ per person, \$150+ chef attendant)

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

SUSHI STATION (Additional \$28++ per person, \$250+ chef attendant)

Assortment of Salmon, California, Spicy Tuna, and Fresh Water Eel Rolls served with Soy Sauce, Ginger and Wasabi



Dinner Service Menu

FIRST COURSE STARTER

Please Select One Option:

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

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

Maryland Crab Curry Infused Salad with Roasted Beets and Mandarin Vinaigrette

Burrata with Heirloom Tomato

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)

Vegetarian

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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Dinner Service Menu

ENTRÉE MAIN COURSE

Each Entrée is served with butternut squash puree, pommes anna, and seasonal vegetables

CHICKEN

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

Sautéed Chicken Breast with Française, Piccata or Marsala

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)

Cod with Roasted Cherry Tomatoes and Extra Virgin Olive Oil

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)

VEGETARIAN

Porcini Mushroom Risotto

Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes

Beggars Purse Bake with Spinach, Mushrooms and Fontina Cheese

PLATED DESSERT

Chocolate Lava Cake topped with Raspberries and Mint

Chocolate Mousse with Fresh Whipped Cream (gf)

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

Classic New York Cheesecake (gf without crust)

Lemon Tart

Peach, Pear, Apple or Mixed Berry Cobbler

Apple Tart Tatin with Fresh Whipped Cream

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DESSERT MENU ENHANCEMENTS

ICE CREAM BAR *(Add \$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

CHEF'S SELECTION OF DESSERTS *(Add \$14.00++ per person)*

Assorted Italian Pastries, Cake Pops, Chocolate Dipped Strawberries and Petit Fours

VIENNESE & COFFEE TABLE *(Add \$18.00++ per person)*

Impressive display of assorted desserts such as Apple Strudel, Crème Anglaise, Chocolate Layer Cake, Chocolate Mousse, Assorted Mini French & Italian Pastries, Fresh Fruit, International and Domestic Cheeses, plus Coffee Accoutrements like Bailey's Irish Cream, Cognac, Anisette, Frangelico, and Whipped Cream



Beverage Package

STANDARD BAR PACKAGE

includes, but not limited to:

WINE

Ca'donini Pinot Grigio | Italy
Raeburn Chardonnay | California
Coastal Ridge Cabernet Sauvignon | California
Michel Torino Malbec | Argentina

BEER

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

LIQUOR

Tito's Vodka, Tanqueray Gin,
Dewar's Scotch, Jim Beam
Bourbon, Seagram's 7 Whiskey,
Bacardi Rum, Jose Cuervo Silver
Tequila

NON-ALCOHOLIC

Assorted Soft Drinks, Juices, and
Mixers

PREMIUM BAR PACKAGE

includes, but not limited to:

WINE

Santi Pinot Grigio | Italy
Raeburn Chardonnay | California
Hanging Vine Pinot Noir | France
Leese-Fitch Merlot | California

BEER

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

LIQUOR

Grey Goose Vodka, Ketel One Vodka,
Bombay Sapphire Gin, Johnny Walker
Black Scotch, Chivas Regal Scotch,
Crown Royal, Makers Mark Bourbon,
Patron Tequila, Bacardi Rum

NON-ALCOHOLIC

Assorted Soft Drinks, Juices, and
Mixers



Wine Enhancements

All the below wines are available as upgrades to bar package | based on consumption and billed per bottle

SPARKLING

Veuve Ambal Cuvée Brút (House Sparkling) | France (\$40++ per bottle)

Dry and medium-bodied with a light-yellow color. Aromas of apple, citrus, and brioche with a lightly yeasty finish.

Lamberti Prosecco Veneto | Italy (Add \$3++ per person | \$50++ per bottle)

Elegant and agreeable flavor. From Verona's oldest family wineries with peach and tropical fruit notes and a crisp finish.

WHITE & ROSÉ

Santi Pinot Grigio (2015) | Italy (Included with Premium Bar Package | \$52++ per bottle)

Well balanced, with melon, peach, and slightly savory spices

Kato Sauvignon Blanc (2015) | New Zealand (Add \$4++ per guest | \$55++ per bottle)

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

Hugel Pinot Blanc (2014) | France (Add \$7++ per guest | \$70++ per bottle)

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

Chateau Gassier Rosè (2015) | France (Add \$10++ per guest | \$75++ per bottle)

Hints of watermelon, honeydew and white peach.

RED

Stoller Pinot Noir Reserve (2016) | Oregon (\$75 ++ per bottle)

Wine Spectator 91 points rated. Hints of blackberry, and cinnamon

Hanging Vine Pinot Noir (2016) | California (Included with Premium Bar Package | \$60++ per bottle)

Cherry fruit with hints of cedar and clove. Medium-full body.

Leese-Fitch Merlot (2014) | California (Included with Premium Bar Package | \$48++ per bottle)

Medium tannins and body with oak, cherry, and chocolate flavors.

El Coto Rioja Crianza (2013) | Spain | \$75++ per bottle)

Medium intensity with fresh strawberry and subtle vanilla flavors with licorice aromas.

Gagliole Rosso Cabernet Sauvignon (2015) | Italy | \$70++ per bottle)

Wine Advocate 94 points. Expressive with wild berry, blueberry and light spice.

Audio and Visual Enhancements

DÉCOR

Ivory Satin Damask Tablecloth

\$10.00+ per linen

10 Dinner Table Size + 10 Cocktail Table Size

Linens Available

Off-White Sheer Lace Overlay

\$5.00+ per linen upcharge

12 Diner Table Linens Available

Gold-Sequined Scroll Sheer Overlay

\$12.00+ linen upcharge

1 Dinner Table Linen Available

Linen Options can be ordered. Pricing starts at \$40++ per linen and choice selected.

Gold Chargers

\$1.50+ per charger

White Chair Covers

\$2.50+ per cover, including installation

\$5.00+ with addition of colored sash

Silver Candelabra

\$25.00+ per Candelabra

Includes White Taper Candles

Glass Floating Candleholders

\$12.00+ per set of 3 (one set per table)

Available in three heights, includes white floating candle

Small Round Mirror Tile

\$3.00+ per tile

Large Round Mirror Tile

\$5.00+ per tile

Basic Menu Cards

\$1.00+ per menu

Printed on white or ivory cardstock paper

Custom Menu Cards

Up to \$5.00+ per menu

Printed on white or ivory cardstock paper

AUDIO VISUAL

Uplighting

\$250.00 per room

Wireless or Lavalier Microphone

\$35.00

LCD Projector

\$150.00

6 foot Projection Screen

\$20.00

8 foot projection screen

\$35.00

55 inch Flat Screen TV

\$185.00

Additional Fees

ON-SITE CEREMONY FEE \$1,500

Includes 1 additional hour of rental time & 1 hour of ceremony rehearsal

ADMINISTRATIVE FEE, 22% on all food and beverage purchases

STATE TAX, 8.875% on total bill

VENUE FEE \$1000- \$4500 Depending on Room Rentals Chosen

**Additional costs may apply depending on your unique event menu and needs – ask us for a custom cost proposal today!*

