



3 West 51st Street
New York, New York 10019
212-582-5454 Ext 2186



The 3 West Club is an historical building, providing the classic feel of "Old New York." Complete with crystal chandeliers, high ceilings, and art deco touches. The Club is centrally located off 5th Avenue, just across from Rockefeller Center and Radio City Music Hall. A fabulous and convenient location in midtown.

World-class cuisine and seamless service, together with diverse banquet spaces blend to create a unique and timeless setting. The Club can accommodate up to 150 guests with dinner and dancing, and offers a variety of unique event spaces, each with its own style.

The 3 West Club is dedicated to you throughout every step of the event planning process. Your Catering Sales Associate will customize a package and offer a personalized service experience that will make the planning process an enjoyable and smooth one.

We are delighted you are considering the 3 West Club. Contact us today to schedule a tour of the spaces. Tours are held Monday-Friday during business hours and on weekends by appointment and space availability.

When you choose the 3 West Club, we will offer:

- *Someone who'll listen to your ideas and bring them to life.*
- *Tastes, decor and ambience that bring a multi-sensory experience to your wedding*
 - *A team that's the supporting cast in your event production...you're the star*
 - *And of course you'll have delicious food, artfully created by our expert Chef.*

Grand Ballroom

(Max: 150 Dinner & Dance / 200 Dinner only)

Our stately Grand Ballroom, with Austrian Crystal Chandeliers, 20-foot ceilings and balcony is our largest space and offers great flexibility in the set-up of your event.

A sweeping marble staircase takes your guests from the Club's Lobby right to the large foyer of this space, where our bartenders in tuxedo await to serve your guests from the bar along the balustrade.



Grand Salon

(Max: 120 Dinner & Dance / 150 Dinner only)

The elegant Grand Salon is an intimate ballroom, boasting not only two spectacular chandeliers inside the room, but yet another in the foyer. Picturesque marble mantelpieces grace either end of the room, each with large mirrors just above which reflect the room and chandeliers beautifully.



Lounge

(Max: 150 Reception / 200 Reception using entire 4th Floor)

The ideal Traditional Cocktail Hour may be set up in our warm and inviting Lounge. Richly carpeted and complete with Baby Grand piano, this room contains many small groupings of couches and arm chairs, providing a great atmosphere for intimate conversation.



Solarium

(Max: 50 Dinner & Dance / 70 Dinner only / 120 Cocktail Reception)

The 9th Floor Solarium is a beautiful space with art deco chandeliers and mirror accents. The room's entire South wall is a glass enclosure, offering three sets of terrace doors through which guests will flow to enjoy the generous outdoor terrace.

Breathtaking views of St. Patrick's Cathedral and the famed Radio City Music Hall astonish native New Yorkers and visitors alike, showcasing our fantastic location in midtown.

Menu

The 3 West Club's Executive Chef, Gary Eisenberg's world-class culinary creations will grace your evening and astonish your guests.

Tastings

Tastings are held in our Pub approximately 2-3 months prior to your special event. You will spend about 1 ½ hours sampling the fine work of Chef Gary Eisenberg and his team; narrowing down your menu selections for your big day. You will work with your day of coordinator to finalize details such as room set up and logistical needs for your big day. Tastings are typically scheduled once a contract is signed and is complimentary. Your day of coordinator will reach out to schedule a tasting which are typically held Monday-Fridays after lunchtime and at the schedule of the club and chef's availability. Tastings are limited to hors d'oeuvres, house wines, two salads, two entrees along with two dessert.



Facility Resources

The Club provides tables and chairs, linens and napkins, stemware and glassware, china and silverware. Votive candles will be placed throughout your event spaces- all included in your package pricing below!

Candleabra, Chair Covers, or Specialty Linens are available from the catering dept for an additional cost.



Guestrooms

(Single King, Single Queen, or Two-Twin Beds)

As an added convenience to you and your guests, we would be happy to place a hold on up to 10 of the Club's guestrooms, based on availability, at a special rate for your event weekend.



Sweet Sixteen-Quinceañera / Bar-Bat Mitzvah Package

Adults Package

Includes Five hours of Standard Open Bar

One hour Cocktail Reception with Cheese & Crudite Station and (6) Butler Passed Hors d'oeuvres
Followed by a Three Course Dinner

The Standard Open Bar will offer Name Brand Liquors to include: Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey and Jose Cuervo Silver Tequila. the Club's White and Red Wines which include Ca'donini Pinot Grigio, Raeburn Chardonnay, Coastal Ridge Cabernet Sauvignon and Michel Torino Malbec, Imported, Light and Domestic Beersto include Heineken, Stella Artois, Corona, Amstel Light, Sam Adams, Coors Light, Goose Island IPA, Blue Moon and O'Doul's Non Alcoholic Beer, Assorted Soft Drinks, Juices and Mixers.
Table Side White and Red Wine Service

Children's Package

Includes Five hours of Mock-tail Open Bar

One hour Cocktail Reception with Cheese & Crudite Station and (3) Butler Passed Hors d'oeuvres
Followed by a Buffer or Family Style Dinner

The Mock-tail Bar will offer Shirley Temples, Roy Rogers, Virgin Strawberry Daiquiris and Virgin Pina Coladas, Assorted Soft Drinks and Juices.

Pricing* *(Except where add is noted)*

\$165.00 per Adult / \$80.00 per Child / \$45.00 per Vendor

Additional Charges**

Special Requests on Liquor: \$75.00 upcharge per request

Bartender Fee: \$150.00 per bartender (two required)

Chef Attendant Fee: \$150.00 per attendant (one required, applies for attended stations where noted)

Coat check and Ladies' /Men's Lounge Attendant Fee: \$150.00 per attendant (one required)

Security Guard Fee: \$150.00 per guard (one required per 75 guests)

Venue Fee: \$3,000.00

*Per person pricing are exclusive of 8.875% Sales Tax and 22% Administration Fee

**Additional Charges are exclusive of 8.875% Sales Tax. Gratuity not included.

**Not included in Package:
Flowers, Music, and Photographer**

Adults Package

Cocktail Hour

Selection of Six (6) Butler-Passed Hors d'oeuvres

Hot:

Asian Wild Mushroom Spring Roll
Brie En Croute with Raspberries
Coconut Shrimp with Horseradish and Orange
Pigs in a Blanket
Maryland Style Mini Crab Cake with Remoulade Sauce
Mini Beef Wellington
Mini Reuben Sandwiches
Mini Cuban Sandwiches
Spicy Mushroom Empanada
New Zealand Lamb Chop with Rosemary Garlic Sauce
Sea Scallops wrapped in Smoked Bacon
Spicy Mushroom Empanada
Beef Satay
Chicken Satay
Mini Burger Sliders

Cold:

Waffle Chips with Caviar and Crème Fraiche
Crabmeat Salad in a Puff Pastry Cup
Short Rib Taco with Tomato Jam
Buffalo Mozzarella, Tomatoes, and Basil
Dilled Crab on a Plantain Chip
Lobster Salad with Tarragon and Mango
Ceviche Served on a Edible Spoon
Napa Cabbage and Julienned Vegetable Roll
Stuffed Deviled Egg with Caviar
Artichoke Cigars with Parmesan Cheese and Chive
Smoked Salmon Canapé
Tenderloin of Beef on French Bread, Dijonnaise

Cheese & Crudité Display

Baked Brie Wheel with Caramelized Walnuts and Honey served with Raspberry Sauce
International and Domestic Cheeses: Aged New York Cheddar, French Brie,
Herbed Boursin, Pepper Crusted Goat Cheese and Gruyere
Accompanied by assorted Crackers and French Baguette
Fresh and Dried Fruits
Large Basket of Assorted Crudités and Dips

Dinner

Appetizers: *(Select One)*

- Beggars Purse Baked with Spinach, Mushrooms and Fontina Cheese
- Porcini Mushroom Risotto
- Roasted Portobello Mushroom with Tomato and Mozzarella, Served over Microgreens
- Soup du Jour
- Tomato and Mozzarella with Portobello Mushrooms
- Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes
- Wild Mushroom Vol Au vent
- Scottish Smoked Salmon & Grilled Asparagus, Chilled with a Vinaigrette dressing
(Additional \$3.00 per person)
- Chesapeake Bay Jumbo Lump Crab Cake, Served over Avocado Cilantro Salsa
(Additional \$4.00 per person)

Salads: *(May be substituted as appetizer OR add at \$7.00 per person)*

- Classic Caesar Salad with Eggplant Croutons & Creamy Caesar Dressing (Add Grilled Chicken, Salmon or Shrimp \$3.50)
- Field Green Salad with Craisins, Sugared Pecans, Orange Segments & Gorgonzola Cheese
- Mixed Field Greens and Fresh Garden Vegetables, Dressing of Choice
- Baby Beet Salad with Field Greens and Goat Cheese Croutons
- Arugula and Shaved Fennel Salad with Roasted Pear, Gorgonzola Cheese and Aged Sherry Vinaigrette with Candied Walnuts

Entrées: *(Select Two)*

Beef

- Roasted Sliced Tenderloin of Beef, Perigourdine Sauce
- Grilled New York Sirloin Steak, Bordelaise, Served with Onion Jam

Chicken

- Sautéed Breast of Chicken Piccata (Lemon and Capers)
- Sautéed Breast of Chicken Française (Lemon)
- Stuffed Breast of Chicken with Arugula, Sundried Tomatoes, and Fontina Cheese
- French-Cut Chicken Breast, Mélange of Wild Mushrooms OR Lemon-Thyme Jus

Fish

- Seared Bronzino Served with Citrus Butter
- Sautéed Halibut, Orange-Chive Beurre Blanc
- Grilled Filet of Salmon, Lemon/Dill or Mango Salsa

Premium Items *(add \$10.00 per person)*

- Black Sea Bass, Tomato-Chive Beurre Blanc
 - Chilean Sea Bass, Citrus Beurre Blanc
 - Filet Mignon, Perigourdine Sauce
 - Rack of Lamb, Roasted Garlic Thyme Jus
 - Veal Chop, Forestière
- All the above served with choice of Potato or Rice and Seasonal Vegetables

Children's Package

Children's Cocktail Hour

Selection of Three (3) Butler-Passed Hors d'oeuvres

Assorted Watermelon, Cantaloupe and Honeydew Lollipops with Strawberry Yogurt
Dipping Sauce
Franks in a Puff Pastry with Brown Mustard
Macaroni & Cheese Fritters
Miniature Peanut Butter & Jelly Sandwiches
Popcorn Shrimp with Chili-Lime Cocktail Sauce
Potato Pancakes with Apple Sauce
Sesame Chicken with Honey Mustard

Cheese & Crudité Display

International and Domestic Cheeses: Aged New York Cheddar, French Brie,
Herbed Boursin, Pepper Crusted Goat Cheese and Gruyere
Accompanied by assorted Crackers and French Baguette
Fresh and Dried Fruits
Large Basket of Assorted Crudités and Dips

Children's Buffet or Family Style Dinner

Chicken Fingers

Served with French Fries and Honey Mustard Dipping Sauce

Pasta: *(Select One Pasta and One Sauce)*

Pasta Selections: Farfalle, Fusilli, Penne or Tortellini
Sauce Selections: Alfredo, Bolognese, Marinara, Pesto or Primavera

Attended Sliders Station

Hamburgers and Cheeseburgers
Served with choice of Lettuce, Tomato, Onions, and Pickles
Ketchup, Mustard and Mayo

Attended Quesadilla Station

Monterey Jack and Cheddar Cheese Quesadillas cooked to order
Served with Traditional Mexican Salsa, Lettuce, Tomato and Guacamole

Desserts for Adults and Children

(Select Option A, B, C, or D)

Option A – Individual Plated Dessert *(Select One)*

Chocolate Mousse, Garnished with Fresh Whipped Cream
Duo of Sorbets with Fresh Fruit, Garnished with Fresh Whipped Cream and Mint
Strawberry Shortcake, Garnished with Fresh Whipped Cream
New York Style Cheesecake, Garnished with Fresh Whipped Cream

Option B – Individual Plated Viennese Display *(Select Four, add \$2.50 per person)*

Apple Tart Tatin
Cannoli (Vanilla or Chocolate Filling)
Éclair
Fruit Tartelette
Chocolate Covered Strawberries
New York Style Cheesecake

Option C – The Viennese Hour

Groups fewer than 25 guests: Select Three

Groups of 26-75 guests: Select Four

Groups greater than 76 guests: Select Five

Apple Tart
Assorted French and Italian Mini Pastries
Assorted Fruit Tartlets
Chocolate Layer Cake
Chocolate Mousse
Lemon Mousse
Chocolate Covered Strawberries
New York Cheesecake
Sliced Fresh Fruit

In place of plated dessert course: *(add \$7.00 per person)*

In addition to plated dessert course: *(add \$12.00 per person)*

Option D – The Viennese Hour with Coffee Table

Dessert selections outlined above with the below coffee and liqueurs added:

Coffee, Assorted Teas and Decaffeinated Coffee

Cognac, Anisette, Frangelico and Whipped Cream

In place of plated dessert course: *(add \$11.00 per person)*

In addition to plated dessert course: *(add \$16.00 per person)*

Any Menu Changes Or Additions Made 10 Days Prior To Event Will Be Subject To A Penalty of \$100 or More