

# *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 a premium experience for you and your family that is sure to be remembered for a lifetime.

3 West 51st Street New York, NY 10019 ■ 212.582.5454 ■ [www.3westclub.com](http://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 150 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

***\$158 Per Person***  
*plus admin fee & tax*

## GOLD PACKAGE (MOST POPULAR!)

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

***\$178 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*

***\$198 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)

V = VEGETARIAN  
VV = VEGAN  
GF = GLUTEN FREE

# 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

V = VEGETARIAN  
VV = VEGAN  
GF = GLUTEN FREE

## DESSERT MENU ENHANCEMENTS

### **ICE CREAM BAR (Add \$7.50++ per person, \$150 chef attendant)**

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 Adams, 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 Adams, 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

**Foley Estate Chardonnay** (2016) | California (Add \$5++ per guest | \$59++ per bottle)

Aromas of Honeydew melon, brioche, green apple and spices, tasted oak and honey.

**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 with silky tannins and a long finish.

**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 (Add \$7++ per guest | \$75++ per bottle)

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

# *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*

### **Gold Chargers**

\$2.50+ 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**

\$200.00 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!*