

SOFITEL
HOTELS & RESORTS

NEW YORK



Wedding Menu

SOFITEL NEW YORK - 45 WEST 44TH STREET, NEW YORK, NY 10036 - (212) 782-3022

Wedding

CELEBRATIONS



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SOFITEL NEW YORK WEDDING MENU

280 per Guest

SIX PASSED HORS D'ŒUVRES

Three Course Dinner with a Selection of 2 Entrées and 2 food stations

- Customized Wedding Cake
- Cake Cutting & Service for Your Wedding Cake
- Passed Wine Service at Your Table
- Five-Hour Hosted Bar (House Liquors, Imported & Domestic Beers, Selected Wines)
- Champagne Toast
- Complimentary Wedding Suite for the Night of Your Event and Night Prior
- Courtesy Guest Room Block at a Preferred Rate for Your Out-Of-Town Guests
- Complimentary Dance Floor

235 per Guest

SIX PASSED HORS D'ŒUVRES

Three Course Dinner with a Selection of 2 Entrées

- Customized Wedding Cake
- Cake Cutting & Service for Your Wedding Cake
- Passed Wine Service at Your Table
- Five-Hour Hosted Bar (House Liquors, Imported & Domestic Beers, Selected Wines)
- Champagne Toast
- Complimentary Wedding Suite for the Night of Your Event and Night Prior
- Courtesy Guest Room Block at a Preferred Rate for Your Out-Of-Town Guests
- Complimentary Dance Floor

205 per Guest

SIX PASSED HORS D'ŒUVRES

Three Course Dinner with a Selection of 1 Entrée

- Customized Wedding Cake (Add \$10)
- Cake Cutting & Service for Your Wedding Cake
- Passed Wine Service at Your Table
- Five-Hour Hosted Bar (House Liquors, Imported & Domestic Beers, Selected Wines)
- Champagne Toast
- Complimentary Wedding Suite for the Night of Your Event and Night Prior
- Courtesy Guest Room Block at a Preferred Rate for Your Out-Of-Town Guests
- Complimentary Dance Floor

All menu items can be customized by your Wedding Specialist and our Executive Chef Sylvain Harribey to create the perfect menu for your special day. Package is based on a four-hour event. Additional time may be added for an additional fee.

Wedding

HORS D'ŒUVRES



Hot

- Fire roasted calzone with tomato, mozzarella and ricotta cheese
- Wild caught Salmon Wellington with mushroom duxelle in puff pastry
- Shrimps tempura with crispy rice, Japanese vinaigrette
- Mini chicken cordon bleu with black forest ham and Swiss cheese
- Artichoke heart filled with goat cheese and cheddar cheese lightly breaded
- Duck Thai spring roll, black mushrooms with glass noodles
- Chicken burrito firecracker, chipotle sauce
- Chorizo, jalapeno pepper and cheddar cheese empanada
- Assorted French mini quiches
- Pigs in a blanket, whole grain Dijon mustard sauce
- Warm mushroom profiterole, creamy blue cheese dip
- Scallop wrapped in smoked bacon
- Tiny beef Wellington with truffle sauce
- Fried wonton duck, ginger vegetables

Cold

- Filet mignon with horseradish cream
- Seared ahi tuna with pink peppercorn on sushi rice
- Grilled shrimps and red pepper aioli crouton
- Smoked salmon with dill
- California roll, pickled ginger with wasabi soy sauce
- Grilled vegetable and red pepper mini tartine
- Brie and fig with tricolor pepper and scallion garnish
- Goat cheese and sweet roasted pepper crostini
- Creamy blue cheese and roasted peach



Wedding

1ST COURSE



Select One

ATLANTIC SALMON

Tartar flavored with cilantro, seaweed salad and pickled vegetables

GRILLED VEGETABLE TERRINE

With Boursin cheese and pesto, toasted brioche

STACKED YELLOW AND RED TOMATOES TIMBALE

Garnished with Lola Rosa, wrapped in a cucumber wheel, with black mission fig infused mozzarella, and Parmesan crisp

SPRING LETTUCE & BELGIAN ENDIVE

Grilled asparagus and goat cheese croustade served with whole grain Dijon mustard vinaigrette

GOLDEN & RUBY BEET SALAD

Cranberries, Mache, shaved prosciutto served with Provençal vinaigrette

ARTICHOKE & CRAB SALAD

Baby spinach and citrus vinaigrette

FENNEL & TOMATO COMPOTE

With grilled shrimps, wild baby mizuna comprised with a ginger essence

FRESH AND SMOKED SALMON AVOCADO TARTAR

With crispy cucumber, red pepper coulis, frisee lettuce

GRILLED VEGETABLE MEDLEY

Zuchinni, yellow squash, eggplant, tomato, asparagus, and goat cheese terrine

STRIPED LOBSTER RAVIOLI

Black and white striped lobster ravioli served with a creamy lobster bisque

SHRIMPS & MUSHROOM VOL AU VENT

Saffron Seafood Velouté



Wedding

MAIN COURSES



STUFFED CHICKEN BREAST

With goat cheese, spinach and red pepper emulsion

PAN SEARED FILET MIGNON

With shallot compote and Bordelaise sauce

OVEN ROASTED RACK OF LAMB PROVENÇAL

Fresh lemon thyme jus

GRILLED ANGUS NEW YORK STEAK

With green peppercorn sauce

PAN SEARED FRENCH VEAL CHOP

With an aged port wine sauce

DUET

Petit Filet Mignon and salmon, crab cake or sea bass
(add \$10)

SALMON ROULADE

Stuffed with spinach topped with citrus beurre blanc

MACADAMIA CRUSTED SEA BASS

With Ponzu Hoison sauce

GRILLED SHRIMPS AND SCALLOPS

With citrus sauce

PAN SEARED RED SNAPPER FILET

Served with a tomato horseradish sauce

JUMBO LUMP CRAB CAKE

With vegetable julienne Chardonnay sauce

Accompaniments

PLEASE SELECT ONE STARCH AND ONE VEGETABLE OPTION TO ACCOMPANY YOUR ENTRÉE

- Potato gratin: scalloped potatoes cooked with garlic, cream and gratinée
- Potato volcano: mashed potato cake pan seared, cream in the center topped with cheese
- Wasabi mashed potatoes
- Truffle risotto with wild mushrooms
- Asparagus and baby carrot bundle
- Vegetable gratin flavored with shallot and thyme
- Baby vegetable tart



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DESSERT



Select One Dessert

CHOCOLATE PASSION FRUIT CRÈME BRÛLÉE

Chocolate sponge cake, dark chocolate mousse, passion fruit crème brûlée and sprayed in dark chocolate

CHOCOLATE RASPBERRY MOUSSE CAKE

Chocolate sponge cake, dark chocolate mousse and raspberry mousse

CHOCOLATE CARAMEL CAKE

Chocolate sponge cake, dark chocolate mousse and caramel mousse

CHOCOLATE DELIGHT

Chocolate sponge cake, dark chocolate mousse, crunchy almonds and almond dacquoise

CHEESECAKE

A sweet dish consisting of one or more layers. The main, and thickest layer, consists of a mixture of soft and fresh cream

TIRAMISU

Coffee-flavored Italian dessert, made of ladyfingers dipped in coffee, and layered with a whipped mixture of eggs, sugar, and mascarpone cheese; flavored with cocoa

RASPBERRY MOUSSE

White sponge cake and raspberry mousse

TROPICAL MOUSSE

White sponge cake with mango, passion fruit, and banana purée mousse

Wedding Cake

A personal designer will help you to create a custom cake that will make your wedding Magnifique!



Wedding

HOSTED BAR



Five Hour Hosted Bar

LIQUOR

- Smirnoff Vodka
- Johnny Walker Red Label
- Johnny Walker Black Label
- Glenlivet 12, Whiskey
- Gordon's Gin
- Captain Morgan Light
- Montezuma, Tequila

WINE

- Pinot Noir - The Seeker, France
- Cabernet Sauvignon - Terrazas Altos Del Plata, Mendoza
- Sauvignon Blanc - Raymond Vineyards, California
- Chardonnay - Two Vines, Washington

Champagne will be served tableside for a toast.

All menu items can be customized for your special day.



Wedding

SPECIALTY STATIONS



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Specialty Stations

ARTISANAL CHEESE STATION

Five fine international aged cheeses served with grapes, dry fruit, nuts, jams and assorted artisanal breads and crackers

ASSORTED CHARCUTERIE STATION

Saucisson sec, prosciutto ham, salami, pheasant pâté, country pâté, cornichons, olives, and assorted breads

PASTA STATION

- Choose two pastas: fresh tortellini, orechietti, gnocchi, farfalle, orzo, or ravioli
- Choose two sauces: tomato, vodka, pesto, clam sauce, Parmesan cream sauce, or bolognese

Gluten free pasta available upon request

SUSHI STATION

- Assortment of sushi, sashimi, and rolls
- Seaweed salad, wasabi, pickled ginger and soy sauce

ASIAN STATION (SELECT FOUR)

- Assorted dim sum & dumplings
- Lo mein (chicken, shrimps or vegetable)
- Fried rice
- Peking duck with honey lacquered sauce in mini crêpes
- Rice noodle & spices

Specialty Stations Upgrades

RAW BAR (MARKET PRICE)

- Displayed on crushed ice: little neck clams, seasonal Atlantic oysters, shrimps and stone crab claws served with assorted sauces, condiments and bread

CARVING STATIONS

- Beef tenderloin in herb crust, peppercorn and red wine jus (\$28)
- Beef Wellington wrapped in puff pastry with mushrooms, port wine sauce (\$21)
- Roasted rack of lamb crusted with dried apricots and walnut (\$26)
- Roasted farm raised turkey, cranberry chutney, Dijon mustard gravy (\$20)
- Honey glazed country ham with pineapple and clover, served with split rye rolls (\$20)

Chef attendant is optional. Chef fee: \$200 each chef for 2 hours, based on 1 attendant per 50 people



SOFITEL NEW YORK WEDDING MENU

Wedding

ADDITIONAL INFORMATION



Additional Fees

Bartender Fee - \$200 each (1 per 75 people)

MENUS

Sofitel New York welcomes discussing alternative menus in order to provide you with a personalized event. Dinner entrées include the Chef's selection of seasonal vegetables, French bread, butter and coffee service.

Menus are subject to change.

PRICING

Menus are subject to 23% taxable administrative fee and appropriate 8.875% New York sales tax on all food and beverage. Prices are current and subject to change. Pricing is based on 50-guest minimum.

FOOD & BEVERAGE

Sofitel New York does not permit any food or beverage to be brought into the hotel, with the exception of guest favors, wedding cakes and kosher meals.

Hosted bars require one bartender per 75 guests.

TECHNOLOGY

Your wedding specialist in conjunction with our in-house audio-visual department will coordinate audio-visual equipment required for your conference.

GUEST ATTENDANCE

Guaranteed guest attendance is required three (3) business days prior to your event. Final attendance cannot be lower, but can be increased. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. Sofitel New York will be prepared to serve no more than 5% over the guaranteed attendance.

COAT CHECK & VALET PARKING

A coat check attendant may be arranged. Valet parking is available. These fees can be individually paid by your guests, or applied to your master account as host paid.

DECORATORS, MUSICIANS & PHOTOGRAPHERS

Your *Inspired Meeting Manager* can provide suggestions and recommendations. Please contact our wedding specialist at (212) 782-3022 or email: sny.weddings@sofitel.com



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