



EVENTS AT WYTHE HOTEL

# Cocktail Reception Menu

SPRING 2024

WYTHE HOTEL

# Cocktail Receptions

## A

3 hours of service · \$100 per guest

CURED MEAT & CHEESE

*(upon arrival)*

3 CANAPÉS

2 SMALL PLATES

1 MINI DESSERT

Cured meat & cheese platter may be substituted with vegetable crudité.

## B

3 hours of service · \$130 per guest

CURED MEAT & CHEESE &  
VEGETABLE CRUDITÉ

*(upon arrival)*

6 CANAPÉS

2 SMALL PLATES

2 MINI DESSERTS

FRESH FRUIT PLATTER

ADDITIONAL CANAPE · \$9 per guest

ADDITIONAL SMALL PLATE · \$9 per guest

*Menu items are subject to change based on seasonal updates*

# Canapés

## VEGETABLES

BRIE CRACKER • lemon mostarda, teff chip (GF, NF)

ARANCINI • aleppo pepper, spring allium (NF)

RICOTTA TART • leek, lemon ricott (NF)

ASPARAGUS TARTARE • white asparagus, dill pollen (NF, DF, GF, V)

MUSHROOM PÂTÉ • truffle coulis, pickled mushroom (NF)

## SEAFOOD

SEARED TUNA • furikake, dashi gel (DF, NF)

CRAB SALAD • apple, yuzu kosho (GF, DF, NF)

COD BEIGNET • Pil Pil sauce (DF, NF)

SALMON RICE BALL • spicy salmon, scallion (GF, NF,DF)

CRISPY SHRIMP • X.O rice, chive (GF, DF, NF)

## MEAT

POTATO PANCAKE • nutmeg creme, maple bacon (GF, NF)

CHICKEN MEATBALL • sweet soy, togarashi (DF, NF)

DUCK CROQUETTE • rose marina aioli (DF, NF)

MINI FRANK • danish remoulade, fried shallot (NF)

BEEF TARTARE • caper, mustard, herb (DF, NF)

ADDITIONAL CANAPÉ • \$9 per guest

v- vegan  
vg - vegetarian  
gf - gluten free  
df - dairy free  
nf - nut free

# Stations

## PLATTERS

### SEASONAL VEGETABLE CRUDITÉ

served with assorted dips  
Serves 20 · \$230

### CURED MEATS & CHEESES

served with marinated olives & bread  
small [serves 8 to 10] · \$148  
large [serves 15 to 20] · \$252

### SEASONAL CROSTINI

pea mash, pickled asparagus  
(50 pieces) \$150

### OYSTERS ON THE HALF SHELL

50 oysters, lemon & mignonette \$195

### SHRIMP COCKTAIL

50 shrimp, lemon & cocktail sauce \$195

## SHELLFISH PLATEAU

3 selections · \$45 per guest  
5 selections · \$60 per guest

*one hour of service*

*served with cocktail sauce, hot sauce,  
aioli, lemons, mignonette*

### SHRIMP COCKTAIL

### OYSTERS ON THE HALF SHELL

### OCTOPUS SALAD

### SEASONAL CEVICHE

### PICKLED MUSSELS

### LOBSTER TAIL & CLAW

+ \$15 per guest

## SLIDER STATION

2 selections · \$25 per guest

3 selections · \$35 per guest

*slider station served with french fry cups,  
garlic aioli, and ketchup*

platter of 25 pieces [1 selection] · \$180

add on french fries · \$125

### CHEESEBURGER (NF)

cheese, garlic aioli, caramelized onion

### BUFFALO CHICKEN (NF)

buffalo ranch, coleslaw

### CHICKEN PARM (NF)

tomato sauce, mozzarella

### PORK KATSU (DF, NF)

tonkatsu sauce, cabbage

### SPICY ITALIAN (DF)

salame, hot pepper relish

### CRISPY FISH (DF, NF)

cajun mayo, hot & sweet pickle

### FALAFEL (V)

zhug, house pickles

v- vegan  
vg - vegetarian  
gf - gluten free  
df - dairy free  
nf - nut free

# Stations

## CARVING STATIONS

1 selection · \$50 per guest

additional protein selection +\$25 per guest

*served with salad with seasonal fruits and vegetables, roasted potatoes with confit garlic and cipollini, and seasonal vegetables*

### ROAST STRIPLOIN (GF, NF)

horseradish cream, beef jus

### ROAST CHICKEN (GF, NF)

piripiri sauce, herb chicken jus

### BUTCHER BAR - PORK LOIN, SPARE RIB, SAUSAGE (DF, GF, NF)

mustard, pickle, bbq sauce

### ROAST WHOLE FISH (DF, GF, NF)

heb aioli, chimichurri

### BAKED SALMON (GF, NF)

soy ginger, dill sour cream

*\*Carving Station is only available in Main Hall*

## PASTA STATIONS

1 selection · \$40 per guest

additional selection +\$15 per guest

*served with salad with seasonal fruits and vegetables and bread*

### CALAMARATA DIAVOLO (V, NF)

tomato, garlic, oregano

### CAVATELLI (NF)

crab, calabrian chili, breadcrumb

### GARGANELLI (NF)

ragù bolognese

*(substitute mushroom ragu for vegetarian option)*

### ORECCHIETTE (VG, NF)

lemon, pecorino, pepper

### RIGATONI (VG, NF)

vodka sauce, basil

### MAFALDINE (VG, NF)

cacio e pepe, parsley

v- vegan  
vg - vegetarian  
gf - gluten free  
df - dairy free  
nf - nut free

# Small Plate Stations

3 selections · \$55 per guest  
one hour of service

## WARM PLATES

POLENTA (GF, NF)  
mushroom

STUFFED SQUID (NF, DF)  
olive pistou

OCTOPUS (DF, NF, GF)  
bay scallop, 'nduja

SHRIMP  
ratatouille

STEAK AU POIVRE (NF, GF)  
potato

COQ AU VIN (NF)  
bacon, onions

CASSOULET (GF, DF, NF)  
duck confit, sausage

TAGINE (DF, NF)  
couscous

## COLD PLATES

TARTE FINE (NF)  
market vegetable

POTATO SALAD (DF, GF, NF)  
anchovy

TUNA NICOISE (DF, GF, NF)  
olive, potato

ASPARAGUS (DF, GF, NF)  
gribiche

SALAD LYONNAISE (DF, NF)  
pork pancetta, crouton

BURRATA (GF, NF)  
seasonal fruit, prosciutto

SMOKED SALMON (DF, GF)  
almondine

WHITE BEAN PROVENCAL (DF, GF)

# Desserts

## CAKE

9" serves 18-20 guests \$150  
10" serves 20-35 guests \$220  
12" serves 35-50 guests \$270

### VANILLA CAKE

lemon curd, hazelnut praline, speckled bay leaf buttercream  
*\*Wythe Signature Cake*

### VANILLA CAKE

vanilla crème pâtissière and speckled bay leaf buttercream

### CHOCOLATE CAKE

chocolate cremeux and vanilla buttercream

### ALMOND CAKE

seasonal fruit marmalade and vanilla buttercream

### LEMON CAKE

lemon curd and elderflower vanilla buttercream

### CAKE BITES

platter of 25 cake bites [1 selection] · \$90  
*same selections as above*

## COOKIES

platter of 25 cookies [1 selection] · \$90

CHOCOLATE CHIP WITH SEA SALT (NF)

CHOCOLATE COCONUT (VG, GF)

PALMIERS (NF)

LEMON CURD LINZER (NF)

WHITE CHOCOLATE AND PINK PEPPER SABLE (NF)

LAVENDER SHORTBREAD (NF)

LEMON BASIL SHORTBREAD (NF)

CHOCOLATE SABLE (NF)

## DESSERT CANAPÉS

2 selections [one hour of service] · \$16 per guest  
3 selections [one hour of service] · \$19 per guest

1 selection [platter of 25 pieces] · \$120

### CREAM PUFF (NF)

vanilla creme patisseries

### BUTTER PECAN FUDGE (GF)

CHOCOLATE STRAWBERRIES  
(DF, GF, NF)

WHITE CHOCOLATE STRAWBERRIES  
(GF, NF)

AMARO CHOCOLATE TRUFFLE  
(GF, GF)

VANILLA BEAN MERINGUE KISSES  
(GF, DF, NF)

## TARTLETS

platter of 25 tartlets [1 selection] · \$90

CHOCOLATE GANACHE  
HAZELNUT TART

LEMON MERINGUE TART (NF)

VANILLA ROSE CUSTARD TART (NF)  
strawberry

BROWN SUGAR AND FROMAGE

BLANC TART (NF)

# Event Bar Packages

## PREMIUM TOP SHELF BAR

\$70 per guest for the first two hours

\$25 per guest for each additional hour

CHAMPAGNE, WHITE, ROSÉ,  
& RED WINES

SELECTION OF 3 BEERS

CHOICE OF 3 SPECIALTY  
HOUSE COCKTAILS

NON-ALCOHOLIC BEVERAGES  
INCLUDING SODAS & JUICES

## BEER & WINE PLUS

\$48 per guest for the first two hours

\$20 per guest for each additional hour

SPARKLING, WHITE, ROSÉ,  
& RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY  
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES  
INCLUDING SODAS & JUICES

## STANDARD CALL BAR

\$60 per guest for the first two hours

\$22 per guest for each additional hour

SPARKLING, WHITE, ROSÉ,  
& RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY  
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES  
INCLUDING SODAS & JUICES

## BEER & WINE

\$40 per guest for the first two hours

\$18 per guest for each additional hour

SPARKLING, WHITE, ROSÉ,  
& RED WINES

SELECTION OF 3 BEERS

NON-ALCOHOLIC BEVERAGES  
INCLUDING SODAS & JUICES

*There is a minimum of two hours for all bar packages.*



# Event Bar Selections

## TOP SHELF BAR

VODKA: Gary's Good Vodka, Tito's, Ketel One • GIN: Citadelle, Hendrick's

RUM: Appleton Reserve, Flor de Cana Extra Dry

TEQUILA: Pueblo Viejo Blanco, Banhez Mezcal, Espolon Blanco, Don Julio Blanco, Del Maguey Via, Altos Reposado

WHISKEY: Jim Beam Black, Old Overholt Rye, Monkey Shoulder, Maker's Mark, Knob Creek Rye, Jameson, Johnny Walker Black, Suntory Toki, Macallan 12

APERETIF & DIGESTIF: Aperol, Campari, Amaro Montenegro, Amaro Nardini, Romana Sambuca

LIQUEUR: Combier, Current Cassis, St. Germain, Lillet Blanc, Lillet Rosé, Frangelico, Bailey's, Mr. Black, Miele Amaretto

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

## CALL BAR

VODKA: Gary's Good Vodka • Gin: Citadelle

RUM: Appleton Reserve, Flor de Cana Extra Dry

TEQUILA: Pueblo Viejo Blanco, Banhez Mezcal

WHISKEY: Jim Beam Black, Old Overholt, Monkey Shoulder

APERETIF & DIGESTIF: Aperol, Campari • Liqueur: Combier

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

## BEER

Five Bourough City Lights Lager, Sixpoint Bengali Tiger IPA, Brooklyn Lager, AL's N/A Lager

## WINE

SPARKLING: Acinum Prosecco Extra Dry, Glera

NV Champagne Hervé Rafflin "La Naturel" Extra Brut, Chardonnay, Pinot Noir, Meunier

WHITE: 2018 Sauvignon Blanc, Gaspard, Touraine, Sauvignon Blanc

2021 Soave Classico Prà "Otto", Veneto, Garganega

2022 Andes Plateau Cota 500, Chile, Chardonnay

ROSÉ: 2022 Rosé Domaine Paul Buisse - Loire Valley, France, Gamay, Cabernet Franc

RED: 2020 Pinot Noir Valery Renaudat "P'tit Renaudat" Loire Valley, Pinot Noir

2020 Nero D'avola Tenuta Rapitala "Alto Reale" Sicilia, Nero D'avola

2019 Bordeaux blend, Château Cru Godard Cabernet Sauvignon, Merlot & Cabernet Franc

*Selections listed above are examples only; bar offerings are subject to change.*

# Specialty Cocktails

## HOUSE COCKTAILS

SPRITZ AU CROCODILE • aperol, Italian bitters, dry vermouth, orange, sparkling wine

FRENCH 75 • gin, lemon, sparkling wine

VERACRUZ • tequila, cucumber, lime, aloe, spearmint, habanero

NEGRONI SBAGLIATO • campari, cap Corse rouge, sparkling wine

DAISY CHAIN • tequila, chamomile, lime, honey

BROOKLYN BUCK • vodka, lime, ginger beer, bitters

JACK ROSE • whiskey, apple brandy, lemon, pomegranate, bitters

MIDNIGHT IN THE GARDEN • cognac, rye whiskey, benedictine, sweet vermouth, cherry

## ZERO PROOF

MEDITERRANEAN MINT • lemon, mint, orange blossom, soda

JANUARY SPRITZ • non-alcoholic, verjus blanc, elderflower tonic

# Menu Enhancements

## **FOOD**

- ADDITIONAL CANAPE \$9 per guest
- ADDITIONAL COOKIE OR TART \$6 per guest  
*to existing package*
- ADDING ON COOKIE & TART STATION \$12 per guest  
*includes 1 cookies + 1 tart flavor*
- SEASONAL FRUIT \$9 per guest
- TIERED WEDDING CAKE \$20 per guest
- SYMBOLIC WEDDING CAKE / ANNIVERSARY CAKE \$150 flat fee
- COCKTAIL HOUR CARVING STATION \$50 per guest
- ADDITIONAL CARVING STATION PROTEIN \$25 per guest
- PASTA STATION \$40 per guest  
*one selection*
- ADDITIONAL ENTRÉE \$20 per guest
- ADDITIONAL STARTER OR SIDE \$14 per guest
- ADDITIONAL SLIDER \$14 per guest  
*to existing package*
- FAMILY- STYLE FRENCH FRIES \$7 per guest
- CUSTOM CAKE DESIGN FEE \$100+ flat fee  
*contingent on design*
- ICE CREAM CART \$15 for 2 flavors | \$18 for 3 flavors  
*includes cups, cones & toppings*

## **BEVERAGE**

- OPEN BAR ON ARRIVAL \$20 per guest
- CHAMPAGNE ON ARRIVAL \$18 per guest
- PROSECCO ON ARRIVAL \$15 per guest
- SPECIALTY COCKTAIL ON ARRIVAL \$18 per guest
- NON-ALCOHOLIC DRINK ON ARRIVAL \$10 per guest
- CHAMPAGNE TOWER \$18 per guest
- PROSECCO TOWER \$15 per guest
- CUSTOM COCKTAIL ADD-ON \$2 per guest

## **SPACE**

- ENGINEERING INSTALL OF NEON SIGN \$250 flat fee
- UPLIGHTS \$250 flat fee
- MIRRORBALL SIMULATOR \$250 flat fee  
*Cellar Dining Room only*