



EVENTS AT WYTHE HOTEL
2022-2023

Intimate Weddings

WYTHE HOTEL

Family Style Wedding Dinner

KENT AVE. WEDDING DINNER

THREE CANAPES

MARKET STATION

cured meats, cheese, crudites, Balthazar bread, olives

FAMILY STYLE DINNER

2 starters · 3 entrees

WEDDING CAKE

Oslo Coffee & In Pursuit of Tea Service

PREMIUM OPEN BAR FOR 4 HOURS

Full Premium Open Bar ·

champagne toast, 2 specialty cocktails, tableside wine service

additional bar hours available for \$30/person

N. 12TH WEDDING DINNER

MARKET STATION

cured meats, cheese, crudites, Balthazar bread, olives

FAMILY STYLE DINNER

2 starters · 2 entrees

COOKIE & CAKE BITE DESSERT STATION

Oslo Coffee and In Pursuit of Tea Service

STANDARD OPEN BAR FOR 4 HOURS

Full Call Open Bar

sparkling wine toast, 1 specialty cocktail, tableside wine service

additional bar hours available for \$25/person

* add \$20 for plated guests' choice of dinner, inclusive of 1 set starter and each guest's choice of entree from a selection of 3

Cocktail Style Wedding Dinner

KENT AVE. COCKTAIL PACKAGE

SEVEN CANAPES

SLIDER STATION

2 items · 1 hour of service

MARKET STATION

cured meats, cheese, crudites, Balthazar bread, olives

CARVING STATION

1 item, 1 hour of service

WEDDING CAKE

Oslo Coffee & In Pursuit of Tea Service

PREMIUM OPEN BAR FOR 4 HOURS

Full Premium Open Bar · champagne toast, 2 specialty cocktails, tableside wine service

additional bar hours available for \$30/person

N. 12TH COCKTAIL PACKAGE

FIVE CANAPES

SLIDER STATION

2 items, 1 hour of service

MARKET STATION

cured meats, cheese, crudites, Balthazar bread, olives

COOKIE & CAKE BITE DESSERT STATION

Oslo Coffee and In Pursuit of Tea Service

STANDARD OPEN BAR FOR 4 HOURS

Full Call Open Bar · sparkling wine toast, 1 specialty cocktail, tableside wine service

additional bar hours available for \$30/person

Canapés

VEGETABLES

SPICED GOAT CHEESE • tri-peppercorn, rhubarb, brown butter (vg, gf)

CHEESE ARANCINI • parmesan, pecorino, mozzarella (vg)

BEEF TARTARE • elderflower, beet chip (v, gf, df, nf)

RICOTTA TART • English pea, lemon (vg, nf)

MUSHROOM PÂTÉ • truffle coulis, crostini (vg)

SEAFOOD

CRAB SALAD • avocado, yuzu kosho, rye cracker (gf, df, nf)

TUNA NIÇOISE • castelvetrano olive, peppadew (gf, df, nf)

CRISPY SALMON • pepper, cilantro ailio (gf, df, nf)

SHRIMP PICANTE • sauce picante, shallot (gf, df, nf)

HUSH PUPPIES • cod, paprika aioli (gf, df, nf)

MEAT

CHICKEN SKEWER • tagine spice, white sauce (gf, nf)

MINI FRANK • spicy mustard (df, nf)

POTATO PANCAKE • onion, bacon, crème fraîche (nf)

BEEF TARTARE • caper, mustard seed, herb (gf, df)

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

Stations

SLIDERS

platter of 25 pieces (1 selection)

CHEESEBURGER

lettuce, chipotle aioli

HAM & CHEESE

pickled jalapeño

FALAFEL

zhug, house pickles

CRISPY FISH

lettuce, tartar sauce

HOT HONEY CHICKEN

cabbage slaw

CHICKEN PARM

tomato sauce, mozzarella

ADD ON FRENCH FRIES

(serves 16) \$125

SHELLFISH PLATEAU

SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

CLAMS ON THE HALF SHELL

SEASONAL CEVICHE

PICKLED MUSSELS

with carrot and Coriander

SERVED WITH:

trout roe, crème fraîche, cocktail sauce, lemons, mignonette, Balthazar bread & butter

CARVING STATIONS

ROAST BEEF

horseradish cream, beef jus

ROAST CHICKEN

bread sauce, herb chicken jus

ROAST PORK LOIN

dijon brandy sauce, cider jus

BAKED SALMON

lemon-caper sauce

SALT CRUSTED STRIPED BASS

salsa verde, herb aioli

ALL SERVED WITH:

salade verte, pomme purée, and seasonal vegetables

Sample Wythe Dinner

STARTERS

BEET (VG, GF)

sheerp's yogurt, hibiscus molasses, strawberry

WALDORF SALAD (VG, GF)

candied walnut, celery, stilton

SALADE VERTE (V, GF, DF, NF)

dijon vinaigrette, picked herb

ASPARAGUS (GF)

pecan pesto, apple, anchovy vinaigrette

ORZO CACIO E PEPE (VG, NF)

pecorino romano, grana padano

BAY SCALLOP (GF, NF)

Normandy sauce, turnip, pearl onion

ENTRÈES

TRUMPET MUSHROOM (V, DF)

wheatberries, pistachio dukkah

CELERIAC TATIN (V, DF)

spring onion, white bean, herb salad

COD (GF, DF, NF)

fennel, artichoke, herb oil

SALMON ALMONDINE (GF, DF)

ajo blanco, asparagus, marcona almond

LAMB SIRLOIN (GF, NF)

red peas, wild garlic, olive

CHICKEN (GF, NF)

pomme purée, herb jus

BEEF BRISKET (GF, DF, NF)

carrot, black garlic jus, watercress salad

STEAK AU POIVRE (GF, NF)

new potato, mushroom

DESSERT

CHOCOLATE GANACHE TART

whipped cream

CREAM PUFF

vanilla crème pâtissière

STRAWBERRY SHORTCAKE

whipped cream

PAVLOVA

seasonal curd, fruits, and cream

HAZELNUT MADELEINES

vanilla cream and seasonal fruit

LEMON TART

whipped cream

v- vegan

vg - vegetarian

gf - gluten free

df - dairy free

nf - nut free

Desserts

WEDDING CAKE

VANILLA CAKE

lemon curd, hazelnut praline, speckled bay leaf buttercream

VANILLA CAKE

vanilla crème pâtissière and speckled bay leaf buttercream

CHOCOLATE CAKE

chocolate cremeux and vanilla buttercream

VANILLA CAKE

chocolate cremeux and vanilla buttercream

ALMOND CAKE

seasonal fruit filling and vanilla buttercream

TARTS

CHOCOLATE TART

candied hazelnuts

LEMON TART

whipped cream

VANILLA TART

strawberry

COOKIES

CHOCOLATE CHIP COOKIE

CORN COOKIE

PALMIERS

LINZER WITH SEASONAL JAM

CHOCOLATE COCONUT (V, GF)

DESSERT CANAPÉS

platter of 25 pieces [1 selection]

one hour of service

BASQUE CHEESECAKE

honey

CREAM PUFF

vanilla crème pâtissière

MERINGUE

raspberry

CHOCOLATE TRUFFLES

ICE CREAM CART

with nuts and sprinkles

Specialty Cocktails

HOUSE COCKTAILS

FRENCH 75 • dorothy parker gin, lemon, cava

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

JULEP COLLINS • bourbon, vermouth, genmaicha

NEGRONI SBAGLIATO • prosecco, campari, cap corse rouge, orange wedge

SPRITZ Á LE CROCODILE • aperol, Italian bitters, orange, dry vermouth, prosecco

MIDNIGHT IN THE GARDEN • cognac, rye, benedictine, vermouth, lemon oil, cherry

AUGUST LIGHT • tequila, orgeat, chinola, lemon, lemon twist

WAR OF THE ROSES • rose vodka, rose vermouth, grapefruit, orange

ZERO PROOF

MEDITERRANEAN MINT • lemonade lemon, mint, orange blossom, soda

JANUARY SPRITZ • Lyre's Italian NA spirit, white verjus, elderflower tonic

Premium Wine

SPARKLING

NV CHAMPAGNE 1ER CRU HERVÉ RAFFLIN EXTRA BRUT • CHAMPAGNE, FRANCE

Pinot Noir, Chardonnay, Meunier

WHITE

2018 SAUVIGNON BLANC, GASPARD • LOIRE VALLEY, FRANCE • Sauvignon Blanc

or

2021 CHARDONNAY, ANDES PLATEAU COTA 500 • MAIPO VALLEY, CHILE • Chardonnay

RED

2020 NERO D'AVOLA, TENUTA RAPITALA "ALTO REALE" • SICILIA, ITALY • Nero D'Avola

or

2019 BORDEAUX BLEND, CHÂTEAU CRU GODARD • BORDEAUX, FRANCE

Cabernet Sauvignon, Merlot, Carbernet Franc

**Wine selections & vintage are subject to change based on availability.*

Standard Wine

SPARKLING

ACINUM PROSECCO EXTRA DRY • VENETO, ITALY • Glera

WHITE

2018 SAUVIGNON BLANC, GASPARD • LOIRE VALLEY, FRANCE • Sauvignon Blanc

or

2021 SOAVE CLASSICO PRÀ “OTTO” • VENETO, ITALY • Garganega

RED

2020 PINOT NOIR VALERY RENAUDAT “P’TIT RENAUDAT” • LOIRE VALLEY, FRANCE • Pinot Noir

or

2020 NERO D’AVOLA, TENUTA RAPITALA “ALTO REALE” • SICILIA, ITALY • Nero D’Avola

**Wine selections & vintage are subject to change based on seasonal updates*

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

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