



EVENTS AT WYTHE HOTEL
2022-2023

Cocktail Receptions

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A

CURED MEAT & CHEESE

(upon arrival)

5 CANAPÉS

1 SLIDER

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

B

CURED MEAT & CHEESE & VEGETABLE CRUDITÉ

(upon arrival)

7 CANAPÉS

2 SLIDERS

**Meat & cheese platters include olives and bread.*

Canapés

VEGETABLES

GOAT CHEESE ROULADE • apricot, shiso, citrus (vg, gf)

CHEESE ARANCINI • parmesan, pecorino, mozzarella (vg)

BEEF TARTARE • elderflower, mustard seed (v, gf, df, nf)

RICOTTA TART • lemon ricotta, spiced corn (vg, nf)

MUSHROOM PÂTÉ • truffle purée, pickled mushroom (vg)

SEAFOOD

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

SEARED TUNA • nicoise aioli, pepper (gf, df, nf)

CRISPY SALMON • yuzu soy, yuzu aioli, pepper thread (df, nf)

SHRIMP PICANTE • aji amarillo, celery, paprika shiso (gf, df, nf)

SMOKED SALMON ROLL • horseradish mascarpone, chive (nf)

MEAT

CHICKEN SKEWER • jerk seasoning, pineapple salsa (gf, df, nf)

MINI FRANK • spicy mustard (df, nf)

POTATO PANCAKE • bacon relish, nutmeg cream (gf, nf)

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

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

PLATTERS

SEASONAL VEGETABLE CRUDITÉ

with assorted dips (serves 20)

CURED MEATS & CHEESES

marinated olives & bread

small (serves 8 to 10)

large (serves 15 to 20)

SEASONAL CROSTINI

(50 pieces)

OYSTERS ON THE HALF SHELL

50 oysters, lemon & mignonette

SHRIMP COCKTAIL

50 shrimp, lemon & cocktail sauce

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)

SHELLFISH PLATEAU

SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

CLAMS ON THE HALF SHELL

SEASONAL CEVICHE

PICKLED MUSSELS

with carrot and cordiander

SERVED WITH

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

Stations

PASTA STATIONS

1 selection · 1 hour of service

STROZZAPRETI

tomato sauce, basil, olive oil

PENNE A LA VODKA

parmesan, red pepper

RIGATONI

prosciutto, asparagus, cream sauce

VEGAN PENNE

roasted leek, walnut, herb, mushroom

ALL SERVED WITH:

salade verte, bread

CARVING STATIONS*

1 selection · 1 hour of service
additional selection

ROAST STRIP LOIN

horseradish cream, beef jus

ROAST CHICKEN

piri piri sauce, herb chicken jus

BUTCHER BAR - PORK LOIN, SPARE RIB, SAUSAGE

mustard, pickle, barbeque sauce

ROAST WHOLE FISH

herb aioli, chimichurri

BAKED SALMON

soy garlic, dill sour cream

ALL SERVED WITH:

seasonal fruits & vegetables, roasted potatoes
with confit garlic & cipollini, seasonal vegetables

**only available in main hall*

Desserts

CAKES

9" serves 18-20 guests

10" serves 20-35 guests

12" serves 35-50 guests

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

VANILLA CAKE

chocolate cremeux and vanilla buttercream

ALMOND CAKE

seasonal fruit filling and vanilla buttercream

CAKE BITES

platter of 25 pieces [1 selection]

CAKE BITES

vanilla cake, lemon curd, hazelnut praline, bay leaf buttercream

vanilla cake, vanilla crème pâtissière, bay leaf buttercream

chocolate cake, chocolate cremeux, vanilla buttercream

vanilla cake, chocolate cremeux, vanilla buttercream

almond cake, seasonal fruit, vanilla buttercream

COOKIES

platter of 25 pieces [1 selection]

CHOCOLATE CHIP WITH SEA SALT

LEMON COOKIE

PALMIERS

THUMBPRINT WITH SEASONAL JAM

CHOCOLATE COCONUT (V, GF)

DESSERT CANAPÉS

platter of 25 pieces [1 selection]

MINI FRUIT TART

CREAM PUFF

vanilla crème pâtissière

MINI PAVLOVA

raspberry

CHOCOLATE TRUFFLES (GF)

MINI BUNDT WITH ICING

TARTS

platter of 25 pieces [1 selection]

CHOCOLATE TART

candied hazelnuts

LEMON TART

whipped cream

VANILLA TART

strawberry

Event Bar Packages

PREMIUM - TOP SHELF BAR

CHAMPAGNE, WHITE & RED WINES

SELECTION OF 3 BEERS

CHOICE OF 3 SPECIALTY
HOUSE COCKTAILS

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

STANDARD - CALL BAR

SPARKLING, WHITE & RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

BEER & WINE PLUS

SPARKLING, WHITE & RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

BEER & WINE

SPARKLING, WHITE & 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

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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 Raffin "La Nature'l" Extra Brut, Chardonnay, Pinot Noir, Meunier

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

2021 Soave Classico Prà "Otto", Veneto, Garganega

2019 Chardonnay, Andes Plateau Cota 500, Chile, Chardonnay

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

ROSÉ: 2020 Pays De L'Hérault Mas de Daumas Gassac "Guilhem" Rosé, Grenache blend

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