



Wedding Package

The Kitano New York
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Catering Office:
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(Note: all prices are subject to change without notice)



Wedding Package

Your Wedding Reception will Include:

Bridal Town House Suite
(Minimum of 50 Guest)

Or

King Superior Room
(Under 35-49 Guest)

With Complimentary Bottle of Champagne & Chocolate Truffles

Five Hour Full Premium Open Bar
One-Hour Cocktail Reception
With Your Choice of Six Hors D' Oeuvres
International Cheese Display & Vegetable Crudités Platter with Dips

Unlimited Premium Liquors,
House Red and White Banquet Wines,
Imported and Domestic Beers,
Mineral Waters, Soft Drinks and Juices

*

Plated Dinner

To Include Two Appetizers, One Intermezzo, Choice of Two Entrée's and
Dessert,

Wedding Cake by **Sylvia Weinstock**

Design & Flavor of Your Choice
An Additional Charge of \$ 65.00 is applied for groups under 50 guests

*

One Complimentary Champagne Toast Included

*

The Cost For Your Wedding

\$225.00++ Per Guest

35 Guests Minimum

For Buffet Style Weddings, Please ask our Sales Representative

The Kitano New York
Wedding Package



One-Hour Reception

Butlered Fancy Hors D'oeuvres

Your Choice of Six Hors D'oeuvres from Our Extensive Listing

International Cheese Display with Cascades of Grapes, Berries, Crackers

Vegetable Crudités Platter with Dips

Plated Dinner

Freshly Baked Dinner Rolls with Sweet Butter

Starter Course

Please Select Two Appetizer

-Salad-

Seasonal Garden Greens
with Grape Tomatoes, Cucumber, Carrots, and Raspberry Walnut Vinaigrette

*

Tossed Salad
with Gorgonzola Cheese, Sun-Dried Tomatoes, Pine Nuts, and Honey Balsamic Vinaigrette

*

Bouquet of Lollo Rosso & Frissee Lettuce with Sautéed Wild Mushrooms and Fig-Sherry Vinaigrette

*

Caesar's Salad with Herb Garlic Flavored Croutons, Parmesan and Caesar's Dressing

-Cold Appetizer-

Japanese Sushi Appetizer Plate ...Add \$ 4.00

*

Marinated Mushroom Salad with Herb Sherry Vinaigrette

*

Seafood Salad with Boston Lettuce & Sweet Chili Lemon Vinaigrette

*

Ahi Tuna Carpaccio with Seasonal Greens, Balsamic Vinegar and Wasabi Oil

*

Grilled Portobello Mushroom, Buffalo Mozzarella, Vine Ripe Tomatoes and Balsamic Vinaigrette

*

Maine Lobster Tail with Soy Lemon Aioli and a Bouquet of Seasonal Lettuce ...Add \$4.50

*

Crabmeat Salad with Lemon Chipotle Dressing, Green Asparagus and Pineapple



**The Kitano New York
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-Hot Appetizer-

Seared Diver Sea Scallops with Heirloom Tomatoes and Turmeric Cauliflower Supreme

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Sautéed Marinated Wild Mushrooms with Asparagus, Aged Balsamic and Truffle Oil

*

Jumbo Maryland Style Crab Cake with Tomato Chipotle Sauce

*

Teriyaki Glazed Salmon with Shiitake Mushrooms & Bouquet of Seasonal Lettuce

*

Seared Foie Gras on Toasted Brioche, Caramelized Mango, Celery Juice and Fig Vinaigrette ...Add \$ 4.50

*

Maine Lobster Ravioli with Blanched Cucumber, Tobiko Caviar, Saffron Capers Beurre Blanc

*

Wild Mushroom Ravioli Served with Mushrooms & Soy-Balsamic Glace

-Soup-

Please ask our Sales Representative for Seasonal Soups

Intermezzo

Mint Lemon Sorbet with our House Champagne

Main Course (Please pre-select two)

Poultry

Grilled Chicken Breast with Wild Mushrooms Sauce

Broiled Sun Dried Cherry & Pecan-Crusted Chicken Breast with
Marsala Sauce



Veal

Sautéed Veal Scaloppini with Apple Calvados Sauce

Grilled Veal Chop with Thyme Madeira Sauce

Beef

Grilled Peppered Filet Mignon with Burgundy Jus and Caramelized Pearl Onions

Bacon Wrapped Grilled Angus Filet Mignon with Green Peppercorn Sauce

Beef Filet and Grilled Atlantic Shrimp with Onion Garlic Ragout and Pepper Cognac Sauce

Lamb

Wasabi Herb Crusted Grilled Lamb Loin with Pinot Noir Jus ... Add \$ 4.00

Seafood

Champagne Braised Truffled King Salmon with Chablis Tarragon Sauce

Baked Chilean Sea Bass with Chervil Infused Lobster Cognac Sauce

Seared Red Snapper with Caviar Infused Citrus Beurre Blanc

Broiled Lobster Tail with Herb Garlic Butter ...Add \$11.00

Wasabi Herb Crusted Grilled Swordfish

Side Dishes Please Select Two

Vegetable: Caramelized Carrots, Grilled Asparagus, Sautéed Baby Spinach, Vegetable Julienne and
Haricot Verts (Green Beans)

Starches: Steamed Rice, Red Organic Wild Rice, Herb Risotto, Truffled Mashed Potatoes, Gratin Potatoes,
Williams Potatoes and Potato Noodles

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After Dinner Course

Imported Chocolate Truffles, Petit Fours and Fresh Seasonal Berries

The Beverages Poured Tableside Include...

House Red & White Wines

Imported and Domestic Beers

Mineral Waters, Soft Drinks and Juices

*

Please ask our Sales Representative for Alternative Wine and Champagnes Suggestions

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Freshly Brewed Coffee, Decaffeinated and Fine Teas

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Espresso and Cappuccino on consumption basis

*

Additional Third Choice of Entrée- (add...\$8.00 per person)

Enhance Your Reception with A Chef Attended Carving Station

****Chef attended stations require a labor fee of \$ 185.00**

Wasabi Herb Crusted Roasted Beef Sirloin..... \$ 28.00 per person
with Dijon Mustard, Horseradish Sauce

*

Cassis Glazed Turkey Breast \$25.00 per person with Rosemary Jus & Cranberry Compote

*

Alaskan King Salmon Wellington..... \$ 28.00 per person
Filled with Spinach & Mushrooms Wrapped in Puff Pastry with Saffron Fennel Sauce

*

Barbeque Station \$ 25.00 per person to include Chicken, Beef and Vegetable Kabobs and
Condiments

*

Herbed Roasted Rack of Lamb \$ 30.00 per person

*

Caviar Station.....Market Price

*

Seafood Display \$ 25.00 per person
Freshly Chucked Oysters, Clams, Jumbo Gulf Shrimp,
New Zealand Mussels, Mignonette and Cocktail Sauce, Lemon Wedges

Pasta Station \$20.00 per person

Please Select Two Pastas...

Penne Pasta, Farfalle Pasta

Spinach Filled Tortellini

Four Cheeses Filled Ravioli

Wild Mushroom Filled Ravioli

Lobster Filled Ravioli

Sun Dried Tomato-Basil Sauce with Anchovies & Black Olives

Sautéed Smoked Salmon with Herb Chablis Sauce

Grated Parmesan Cheese and Crushed Red Pepper Flakes

Please Select Two Sauces...

Herb Crème Sauce

Tomato Basil Sauce

Herb Garlic Butter Sauce

Red Bell Pepper Crème Sauce

Romano-Parmesan Alfredo Sauce

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Hors D' Oeuvres Selections

Cold

Seafood

Buffet Presentation of Assorted Japanese Sushi Rolls
Lobster Mousse with Tobiko Caviar on Fresh Endive Leaves
Smoked Salmon and Dill Cream Cheese Pinwheels with Caviar
Smoked Salmon Tartar & Salmon Caviar on Dill Sour Cream Cracker
Seared Rare Tuna Canapé with Soy Wasabi Mayonnaise
Avocado Crabmeat Salad Cup with Mango Chipotle sauce
Sour Cream and Sevruga Caviar Filled Red Bliss Potatoes ...Add \$ 2.50

Meat & Poultry

Prosciutto Wrapped Papaya with Black Olive
Rare Roasted Angus Beef Wrapped Cornishon Pickles
Cognac Flavored Foie Gras Mousse Canapé with Mango Chili Relish ...Add \$ 2.50

Vegetables

Cherry Tomatoes Stuffed with Chive Cream Cheese
Tomato and Basil Bruschetta with Goat Cheese
Balsamic Flavored Grilled Vegetable Kabobs with Mozzarella Cheese

Hot

Seafood

Miniature King Crab Cakes with Fiery Chipotle Remoulade
Maryland Crab Meat and Asparagus Risotto Cakes
Coconut Shrimp with Sweet Thai Chili Sauce
Lime Chili Marinated Salmon Satays

Meat & Poultry

Wasabi Herb Crusted Baby Lamb Chops
Mini Beef Skewers with Sweet Vidalia Onion with BBQ Sauce
Duckling Spring Rolls with Hoisin Sauce
Spicy Santa Fe Chicken Pastry Purses
Jalapeno Cheese Flavored Chicken Kabob
Petite Beef Wellingtons (Beef in Puff Pastry)

Vegetables

Vietnamese Spring Roll with Soy Sesame Sauce
Parmesan Artichoke Hearts filled with Goat cheese
Wild Mushroom and Phyllo Pastry Triangles
Roasted Vegetable Tartlets with Monterey Jack Cheese

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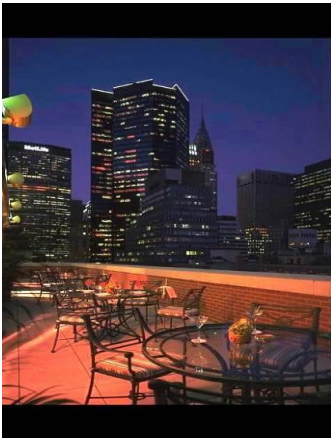


Your Wedding Ceremony at

The Kitano New York

Wedding Ceremony in Our Lobby

Sound System for Officiates Use
Chairs Set-Up in Rows
Removal and Replacement of Lobby Furniture
\$3,500.00 + tax



Wedding Ceremony on Penthouse Terrace

Traditional

Chairs Set-Up in Rows
Sound System for Officiates Use
\$1,500.00 + tax

Casual

Guests all "Gather-Round"
No Chairs in Rows, No Stage, No Microphone
\$500.00 + tax

Open Bar May be Extended for \$14.00/per person/per hour ++
or

Drinks Charged on Consumption ++
Plus Room Fee of \$500.00/Hour (or Portion of an Hour) +

Up-grade to Top Shelf Open Bar Please Add \$11.00/per person/per hour ++

Labor Fees:

Bartender \$ 185.00

Chef Attended Carving Station \$ 185.00

Coat Room Attendant \$ 185.00

Please add 8.375% NYS Sales Taxes and 22% Service Charge,
5% City Tax on Room Rental Fee or 1% City Tax on Food & Beverage and \$2.00 Occupancy Tax

The Hotel Will Always Overset Your Minimum Guarantee By 5%.