



PHEASANT

WEDDINGS

2022-2023

COCKTAIL HOUR

STATIONARY TABLES

priced per person

FARM & FIELD TABLE

Triple Cream, Bonne Bouche & Alpine Tomme
Prosciutto, Saucisson Sec, Smoked Turkey
Olives, Cornichons & Whole Grain Mustard
Raw Farm Fresh Baby Vegetables
Vegetable Labneh Dip & Hummus
Seasonal Fresh Fruit, Dried Fruit & Nuts
Crackers, Sourdough & Fruit Nut Loaves

\$20 PP

MEZZE TABLE

Raw Farm Fresh Baby Vegetables
Vegetable Labneh Dip & Hummus
Marinated Artichokes, Jimmy Nardello Peppers & Olives
Pink Peppercorn & Thyme Marinated Feta
House-made Focaccia & Rosemary Crackers

\$18 PP

NACHO TABLE

House-made Corn Tortilla Chips
Melted Cheese Sauce & Guacamole
Heirloom Bean Dip, Radishes, Crema, Cotija & Cilantro

\$15 P

ANTIPASTI TABLE

Italian Cheeses & Charcuterie
Seasonal Fresh Fruit, Dried Fruit & Herbs
Marinated Artichokes, Peppers, Zucchini & Olives
House-made Focaccia, Rosemary Crackers & Italian Loaves

\$20 PP



ADDITIONAL OPTIONS

EXTRA CHEESE OR CHARCUTERIE

Each additional item

\$4 PP

SMOKED WHITEFISH

Lemon, Dill & Pickled Vegetables

\$5PP

SMOKED SALMON

Lemon, Dill, Capers, Cucumber & Cream Cheese

\$5 PP

MEZZE

Marinated Vegetables, Focaccia & Feta

\$6 PP



MARITIME BAR

\$12-30 PP

EAST & WEST COAST OYSTERS

Lemon Wedges & Mignonettes

LITTLENECK CLAMS

Lemon Wedges, Hot Sauce & Horseradish

WILD GULF SHRIMP

House-made Cocktail Sauce

LOBSTER

Tails & Claws with Herb Butter

CANAPÉS + SANDWICHES

SMALL CANAPÉS

FISH \$7+ PP

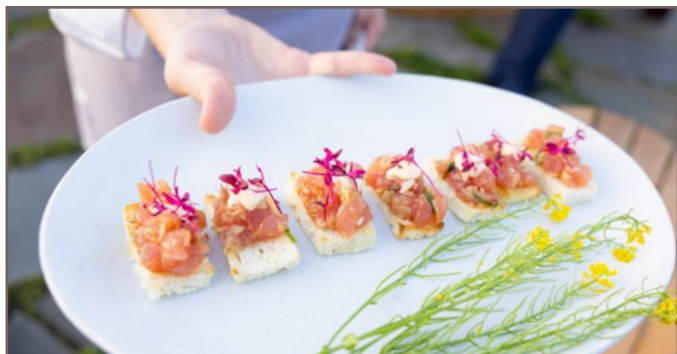
Smoked Whitefish Toasts *Dill, Horseradish Cream*
Tuna Tartare *Cucumber, Tamari Vinaigrette, Shiso*
Yellowfin Crudo *Meyer Lemon Salsa, Cucumber, Cilantro*
Fluke Crudo *Carrot Ginger Vinaigrette, Black Cumin Seeds*
Shrimp Cocktail *Avocado, Cucumber, Chilies, Crema*

MEAT \$6+ PP

Pork & Mushroom Terrine *Quince Purée, Brioche*
Pulled Chicken Tostadas *Avocado, Cilantro Vinaigrette*
Chicken Kofta *Cucumber Yogurt, Lemon Marmalade*

VEGETARIAN \$5+ PP

Potato Fondant *Onion Jam, Crème Fraîche*
Confit Fennel *Pickled Grape, Crostini, Labneh, Mint*
Crispy Polenta *Onion & Mushroom Jam, Pickled Ramps*
Beet Compote Tartines *Feta & Dill*
Butternut Tartines *Ricotta, Hot Honey, Pumpkin Seeds*
Baby Gem *Buttermilk Vinaigrette, Quail Egg, Crisps*



LARGE CANAPÉS

FISH \$9-13 PP

Shrimp Kebabs *Chili White Sauce, Crispy Shallots*
Wild Gulf Shrimp Rolls *Celery Aioli, Fresh Dill*
Crab Rolls *Lemongrass, Celery, Basil*
Mini Maine Lobster Rolls *Celery Aioli, Fresh Dill*

MEAT \$7-9 PP

Lamb Sandwiches *Roasted Tomato, Cucumber Chutney*
Spicy Lamb Sausage *Harissa, Cilantro, Date Mustard*
Braised Beef Slider *Horseradish Aioli*
Pulled Pork Rolls *Barbecue Sauce, Coleslaw, Potato Bun*
Chicken or Pork Bánh Mì *Pickled Daikon & Cilantro*
Fried Chicken Sandwiches *Pickle Brine, Hot Sauce*

VEGETARIAN \$7 PP

Smoked Cheddar Grilled Cheese *Apple, Sourdough*
Veggie Slider *Cilantro Yogurt Slaw, Toasted Brioche*
Mini Puff Pastry Pizza *Confit Tomato, Basil Pesto, Parmesan*

SANDWICHES

CLASSIC OPTIONS \$9 PP

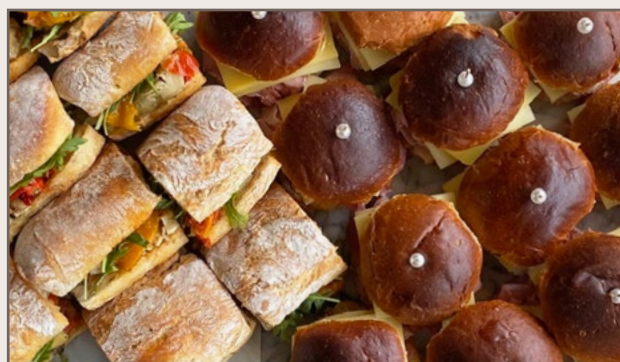
The Meat Hook Ham & Cheese *Gruyere, Cornichons, Dijon*
Smoked Turkey *Aged Provolone, Basil Pesto, Brioche Bun*
Tuna Salad *Butter Lettuce, Dill, Pickled Red Onion*
Egg Salad *Dijon, Ricotta, Butter Lettuce*
Triple Cream *Figs, Aged Balsamic Vinaigrette*
Italian *Copa, Soppressata, Peppers, Mozzarella, Balsamic*

GOURMET OPTIONS \$9 PP

Mediterranean Chicken *Chermoula, Cilantro, Garlic Aioli*
Prosciutto *Pecorino, Arugula, Balsamic Vinegar*
Chicken or Pork Bánh Mì *Pickled Daikon, Cilantro*
Tuna Conserva *Olive Tapenade, Basil Pistou*
Egg & Avocado *White Cheddar, Tomatillo, Arugula*
Artichoke & Confit Tomato *Basil, Balsamic*
Double Smoked Turkey *Avocado Cream, Kale Pesto*
Butternut Squash *Ricotta, Arugula, Hot Honey*

ROMAN PIZZETTE \$9 PP

Funghi *Mushroom, Onion, Thyme, Olive Oil*
Pomodoro *Fresh Tomato, Olive Oil, Sea Salt*
Patate *Yukon Gold Potato, Pepper, Rosemary*
Zucchini *Zucchini, Gruyere, Breadcrumbs*



DINNER

DINNER

BUFFET \$65+ PP

Two proteins, two vegetarian sides and one grain side

FAMILY STYLE \$60+ PP

Two main protein platters, two vegetarian side dishes, and one cold appetizer or salad dish

PLATED \$65+ PP

Salad or appetizer course and two or more main course options

FLOATING \$60+ PP

Two stationary tables and two passed large canapés

AFTER DINNER

DESSERT \$7+ PP

Choose from a variety of bite-size sweets

COFFEE & TEA

Variety coffee and Harney & Sons assorted teas **\$5+ PP**

STAFF

Staffing costs are determined by style of service.
Buffet Service requires the least amount of staff, followed by Family Style, then Floating Dinner and Plated Service.

Servers and Bartenders **\$30/HR** Captains **\$40/HR**

Chef **\$50/HR** Sous Chef **\$40/HR** Cooks **\$30/HR**

ADDITIONAL COSTS

CAKE \$8-\$10 per person depending on size and intricacy

DELIVERY throughout the 5 boroughs starting at \$600

TAX NY State and NYC sales tax totaling 8.875%

GRATUITY 20% of food & beverage is recommended



FAMILY STYLE

DINNER

WILD ARUGULA SALAD

with Marinated Heirloom Tomatoes,
Fresh Burrata & Basil Vinaigrette

GRILLED GOFFLE ROAD CHICKEN

with Cumin, Lemon, Harissa, Chermoula

WHOLE ROASTED STRIPED BASS

with Herbs, Chermoula & Lemon Raita

CITRUS ROASTED RAINBOW CARROTS

with Carrot Top Pesto

MARINATED WAX BEANS & FARRO SALAD

with Israeli Feta, Shallots, Mint & Sherry

DESSERT

LEMON CURD

Earl Grey Mascapone

CHOCOLATE TARTLETS

Maldon Salt

ORCHARD CRUMBLE

Apples, Almonds & Crème Fraîche



B A R

BASIC BAR PACKAGE

BEER & WINE

Up to 3 hours	\$40
4 hours	\$45
5 hours	\$50
Specialty Cocktail	\$8+

FULL BAR

Up to 3 hours	\$50
4 hours	\$55
5 hours	\$60
Specialty Cocktail	\$8+

TOP TIER BAR PACKAGE

BEER & WINE

Up to 3 hours	\$50
4 hours	\$55
5 hours	\$60
Specialty Cocktail	\$8+

FULL BAR

Up to 3 hours	\$60
4 hours	\$65
5 hours	\$70
Specialty Cocktail	\$8+



INCLUDED WINES & SPIRITS

BASIC BAR PACKAGE

BEER & WINE

Prosecco
One White Wine
One Red Wine
One Rosé
Two Beers or Cider

FULL BAR

Smirnoff
Arette Blanco
Beefeater
Bacardi
Jack Daniels
Old Overholt
Cointreau
or similar

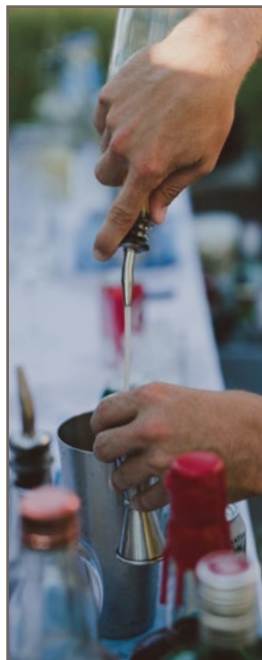
TOP TIER BAR PACKAGE

BEER & WINE

Brut Cava
Two White Wines
Two Red Wines
One Rosé
Two Beers or Cider

FULL BAR

Tito's
Patron
Greenhook Gin
Plantation Rum
Makers Mark
Ri Rye
Glenfiddich 12 Yr
Grand Marnier
or similar



A NOTE ABOUT OUR WINES

WE LOVE WINE and think that passable event wines are a thing of the past. Our hand-selected wines are organic and/or biodynamic from small growers who practice sustainability. Their natural wines are also made with little to no chemical or sulfur intervention.

While we have a Sauvignon Blanc or a Pinot Noir available, we do love to showcase lesser known - and in our opinion, even yummiier - grapes like Jacquard, Côt or Savignin.

Please let us know if you have any questions and we'll be happy to chat about wines and options

GENERAL INFORMATION

WHERE TO GO FROM HERE

If you're considering booking Pheasant for your wedding, we'll schedule a phone meeting to learn more about your plans. We'll then send over a quote along with a booking contract and ask for a 25% deposit to hold your date.

45 days prior to your event, a second 25% deposit is required to secure rentals and any other deposit costs. Your final payment of 50% is due 7 days prior to the event.

*Please note: your contract does not lock you into the preliminary quote.

A NOTE ABOUT OUR MENUS

Any menus shown are only examples of what we offer. Please tell us about what you envision for your wedding day—we will do whatever we can to make your ideas come to life. Our chef can create menus to accommodate any dietary restrictions.

We do want to note that pricing may vary depending on several variables (ex: number of canapés, service style, headcount, etc). Please don't hesitate to ask any questions or to voice any concerns.

TASTINGS

We provide menu tastings for up to 4 people if you book with Pheasant. Any more attendees will be charged \$100pp. We highly recommend scheduling your tasting about a month prior to your wedding. Our dishes are seasonal so it's best to finalize your menu as close to your wedding day as possible.

If you would like to schedule a tasting prior to booking, we charge a fee of \$100 per person which will be applied as a credit to your total if you decide to book with us.

RENTALS & DECOR

We source, organize and order all rentals for you. Rentals include tableware, glassware, furniture, linens & kitchen equipment. Prices vary depending on style of event and venue. If your venue does not have a kitchen or prep area, kitchen equipment must be rented at an additional cost.

*Please note: rental delivery fees will vary depending on location, rental company, and venue policy.

BAR POLICY

You may provide your own alcohol if the venue is providing the liquor license for your event but please be advised that a pouring fee will apply. If Pheasant is providing the liquor license, one of our bar packages must be selected.

TRAVELING OUTSIDE OF NYC

Our delivery fee includes all costs for transportation of food, staff & catering equipment outside of rented equipment. If your wedding is outside of NYC, those costs will increase with distance. For weddings more than two hours from New York, overnight accommodation costs will be included in the delivery fee.

PAYMENTS/CANCELLATIONS

We accept payment by check, ACH transfer and credit card. Please note that credit card payments are subject to a 4% processing fee.

Deposits will be fully refunded if we are notified of a cancellation at least 45 days before your event. For cancellations up to 14 days prior, the first 25% deposit is non-refundable. For cancellations within 14 days, both

