

WEDDINGS

OWN THE MOMENT

SPECTACULAR PACKAGE



Perched pretty on the Hudson River waterfront, W Hoboken is an unmistakable landmark inside and out.

It doesn't matter if you're looking for a vibrant reception, stylish seated dinner, fairytale ceremony or bold after party – we lavish in limitless possibilities.

Show up. Show off. Show stop.

Let's bring your vision to life.

BUTLER PASSED BITES

AVAILABLE FOR ONE HOUR

COLD (Select three)

- Eggplant caponata crostini with pickled currants & pine nut
- Tomato and mozzarella bruschetta
- Chilled watermelon gazpacho shooter
- Shrimp ceviche with pickled onions & orange, cilantro
- Salmon crudo with citrus & chilies
- Spicy gazpacho shooter with poached shrimp & cucumber
- Shrimp fritter with white soy, scallion & saffron aioli
- Smoked salmon, black bread, crème fraiche, salmon roe & dill
- Spicy tuna tartar with avocado crema & endive
- Mini lobster rolls with truffle aioli
- Curried chicken bruschetta with golden raisins, tarragon & grapes
- Beef tartare with capers, pickled onion & egg yolk emulsion

HOT (Select three)

- Seasonal soup shooter
- Mini vegetable spring roll with sweet chili sauce
- Crispy risotto with porcini & parmesan
- Crunchy crab cake with cherry pepper aioli
- Tomato confit & mozzarella flatbread
- Chickpea fritter with fennel & mustard aioli
- Chicken saltimbocca skewer with sage, prosciutto & rosemary aioli
- Chicken satay skewer with mixed nut romesco
- Baby chicken quesadilla with avocado crema & cilantro
- Sicilian beef meatball with raisins, pine nuts, & smoked fonduta
- Prosciutto fritter with parmesan & fresh herbs
- Grilled flat iron steak skewer with salsa verde

MIX & MINGLE

AVAILABLE FOR ONE HOUR

DISPLAYS (Select one)

Cheese Board

Imported, domestic and local cheeses displayed with dried fruit mostarda, truffle honey, assorted nuts & berries, marinated olives, grilled flat bread, rosemary focaccia

Salumi Misti Board

Prosciutto de parma, sopressata picante, genoa salami, marinated olives, dried fruit mostarda, pickled peppers, seasonal grapes and berries, rosemary focaccia, parmesan crisps & grilled Tuscan bread

Tuscan Table

Marinated olives, homemade giardinera, tomato & mozzarella salad, extra virgin olive oil, fresh herbs, antipasto salad, baby arugula, shaved parmesan, cured artisan meats, pickled peppers & homemade rosemary focaccia

Athenian

Roasted pepper and garlic hummus, babaganoush, green goddess, selection of marinated olives and pepperoncini, chilled jumbo shrimp with extra virgin olive oil, fresh oregano, lemon, marinated grilled vegetables & grilled pita

WOW STATIONS

AVAILABLE FOR ONE HOUR / SELECT ONE

BRAZILIAN

- Herb-marinated flat iron steak skewers
- Citrus-marinated chicken skewers
- Chorizo empanada with black beans & pepper jack cheese
- Fire-roasted vegetable empanada with onions, cheddar & pepper jack cheese
- Cumin-scented plantain chips
- Dipping sauces: chimichurri, fire roasted tomato salsa, roasted garlic aioli

TACO TRUCK

- Barbacoa beef, carnitas, chicken tinga and corn & mushroom
- Corn tortillas & flour tortillas
- Refried beans
- Pickled onions, diced radish, chopped onion, pico de gallo, roasted tomato salsa, salsa verde, guacamole, sour cream
- Cumin-scented tortilla chips

SLIP N' SLIDE

- Mini cheeseburger sliders with dill pickle & fresno sauce
- BBQ pulled pork slider with pickled cabbage slaw
- Crispy chicken slider with pickled peppers, & sriracha honey
- Old Bay spiced french fries with assorted dipping sauces

ASIAN

- Chicken satay skewer with spicy peanut dipping sauce
- Crab Rangoon with sweet and sour sauce
- Chilled Japchae noodles, served in Asian container with chopsticks
- Mini vegetable spring roll with sweet chili
- Braised pork belly bao buns with sriracha aioli & cucumber

THE MAIN EVENT

FIRST COURSE (Select one)

Grilled Caesar Salad
Baby romaine, parmesan, brioche croutons

Endive Salad
Apple, walnuts, gorgonzola cheese and grapes

Roasted Beets
Baby arugula, toasted hazelnuts, lemon-scented yogurt

Mix Baby Green Salad
Teardrop tomatoes, cucumbers, lemon citron vinaigrette

Kale & Quinoa Salad
Tuscan kale, quinoa, dried cranberries, Spiced walnuts, sherry vinaigrette

Baby Spinach Salad
Roasted pear, gorgonzola, crispy pancetta, champagne vinaigrette

SECOND COURSE (Select two)

Grilled NY Strip
Cauliflower purée, wild mushrooms, salsa verde

Espresso Braised Short Rib (seasonal)
Truffle mashed potatoes, broccoli rabe

Crisped Free-Range Chicken
Roasted carrots, creamed kale, crispy shallots

Seared Salmon
Braised fennel, crushed potatoes, dill veloute

Seared Branzino
Caramelized cauliflower, pickled currants, capers

Miso-Glazed Salmon
Jasmine rice, ginger, caramelized baby carrots

Pumpkin Ravioli (seasonal)
Roasted butternut squash, spinach, sage brown butter

**Chef's selection silent vegetarian option included*

SWEETS & SIPS

INDULGE

Table Displays

W Hoboken pastries mini display on center of each table

Custom Wedding Cake

Signature cake by Palermo's Bakery

BEVERAGE SERVICE

Just brewed coffee, decaffeinated coffee, Tea Forte Teas

SPECTACULAR BAR (Available for five hours)

Spirits

Ketel One Vodka, Bombay Sapphire, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels, Dewars White Label Whiskey, Crown Royal

White Wine

Chardonnay, Pinot Grigio, Sauvignon Blanc

Red Wine

Pinot Noir, Cabernet Sauvignon, Merlot

Bubbly

Beer

Brooklyn Lager, Blue Moon, Budweiser, Bud Lite, Sam Adams, Amstel Light, Heineken, St Pauli Girl, Corona Extra, Stella Artois

Assorted Soft Drinks, Still & Sparkling Water

**Champagne toast and wine service with dinner included*

PRICING (Five-hour Event)

Saturday

\$200 per person

\$135 per young adult (13-20)

\$65 per each Kids Meal (ages 5-12)

\$60 per each Vendor Meal

Friday/Sunday

\$190 per person

\$135 per young adult (13-20)

\$65 per each Kids Meal (ages 5-12)

\$60 per each Vendor Meal

\$205 bartender fee (1 bartender per 75 guests)

All prices are subject to a taxable 25% service charge and 6.625% sales tax

LET US UPGRADE YOU

SUSHI STATION

Assorted sushi, sashimi and rolls, pickled ginger, wasabi, soy sauce

+\$35 per person

+\$325 chef attendant

SEAFOOD STATION

Oysters on the half shell, chilled jumbo shrimp, crab salad with chili and mint, chilled steamed mussels, cocktail sauce, grilled lemons, mignonette

+\$35 per person

POKÉ BAR

Tuna, salmon, marinated tofu, steamed brown rice, ginger-scented jasmine rice, diced jalapeno, scallion, nori, edamame, pickled ginger, cucumber, avocado, tobiko, mushrooms, sesame seeds

+\$36 per person

+\$195 chef attendant

CARVING STATION (select one)

+\$30 per person

— Whole roasted beef tenderloin with béarnaise sauce

— Pistachio-crusted leg of lamb with salsa verde

+\$25 per person

— Herb-crusted ribeye with Bordelaise sauce

— Roasted rosemary porchetta with dried fruit mostarda

+\$20 per person

— Bourbon-glazed pork loin with whole grain mustard

— Roasted turkey breast with traditional pan gravy

— Miso-marinated salmon with scallions

+ \$195 chef attendant

WEDDING CAKE

Provide Your Own Wedding Cake

+\$3.50 per person cutting fee

BAR PACKAGES

WOW Bar

+\$16 per person

Cordial Bar (Available for one hour)

Frangelico, Kahlua, Amaretto, Bailey's Irish Cream, Grand Marnier, Just Brewed Coffee

+\$10 per person

THE FINE PRINT

BABY IT'S COLD OUTSIDE

Let your guests leave their coats behind worry-free
+\$185 coat check attendant

WALK THE ISLE

Ceremony Fee
Applies to all events held in private spaces (includes W Hoboken chairs)
+\$1,500

SEA THE VIEW

LULU's Lounge
Access to LULU's Lounge private event lounge and terrace
+\$2,000

GUESTROOMS

Guestroom blocks featuring reduced rates are available for your guests.

CONNECT

Encore
On-site service available for all lighting, AV, etc requests

WE'VE GOT YOU COVERED

Complimentary wedding décor:

- Round dining tables (seating between 8-10 guests)
- Black or ivory scuba linens and napkins
- Black & chrome modern chairs
- Up to a 24' x 24' dance floor
- 6' x 8' staging pieces
- Votive candles

THANK YOU

Anything you need – just ask
our Wedding Guru:

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