



851 Avenue of the Americas | New York, NY 10001
 212.564.4567 | www.hoteleventi.com
 @HotelEventi | #HotelEventiWeddings

KIMPTON

eventi



wedding

SERVICE

Dedicated Wedding Catering Manager

ACCOMMODATIONS

Complimentary Suite for the night of the wedding (75 guest minimum required)
Special Overnight Guest Rate (10 Guest Room Minimum)
Discounted Parking Vouchers

BEVERAGE OFFERINGS

Five Hour Hosted Bar Including:
2 Specialty Cocktails
Selection of Brand Name Liquors, Imported & Domestic Beers
House Red & White Wine and Sparkling Wine
Non-Alcoholic Beverages & Mixers

LAURENT TOURONDEL CUISINE

6 Butler Passed Small Bites
Mediterranean Mezze Station

3 Course Dinner to include:
Signature LT Popovers & Butter
Starter
Choice of Entrée
Plated Sweet

Customized Wedding Cake (75+ guests)

PRICE

\$225.00 per person ++ | \$2,500 Site Fee

All items are priced per person. All prices are in U.S. Dollars. All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 9% and gratuity at 15%, which shall be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

COCKTAIL HOUR SMALL BITES

Warm, Select Three:

Main Lobster Croquette, Tarragon Crème

Crispy Shrimp: Steamed Bao Bun, Cilantro, Scallion, Pickled Onions

Kobe Beef Hot Dog in A Blanket, Grand Cru Gruyere, Pickle Relish, Mustard

Chicken & Waffles, Maple Butter

Charred Black Garlic Skirt Steak Focaccia, Gorgonzola, Balsamic Reduction

“Peeking Duck” Confit, Blinis, Diced Cucumber, Hoisin, Scallion

Cauliflower Fritti, Parmesan Caper-Lemon Dipping Sauce

Ricotta Flatbread, Black Truffle, Hen of the Woods

Chilled, Select Three:

Tuna Poke + Sesame Nori Cone, Red Tobiko, Wasabi Cream

Salmon Ceviche: Hearts of Palm, Avocado, Lime, Cilantro, Corn Nuts

Ahi Tuna Roll, Radish, Sriracha, Citrus Aioli

Summer Roll: Glass Noodle, Shitake, Carrot, Garlic Hoisin Sauce

Roasted Beets Pumpernickel Crostini, Goat Cheese

Heirloom Tomato and Crostini: Burrata, Basil Pesto

Eggplant Caponata, Mozzarella di Bufala

Deviled Egg, Curry Aioli, Crispy Shallots

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Mediterranean Mezze Station

Romaine Spears, Pita Chips, Grilled Country Bread, with Baba Ghanoush, Hummus, Tabbouleh, Romesco Black Olive Tapenade, Cucumber and Mint Tzaziki, Selection of Cured, Brined, and Marinated Olives

****Included Within the Package****

Artisan Cheese Display

Selection of Imported + Domestic Cheese
Grapes, Berries, Carr's Water Crackers + Sliced Baguette
Quince + Honey
\$30 pp Supplement

Antipasto

Salumi, Sopressata, Capicola, Prosciutto
Assorted Olives, Roasted Peppers, Sweet n' Sour Cipollini
Marinated Artichoke Hearts, Crushed Red Potatoes with Anchovy
Grilled Portobello with Balsamic, Focaccia with Olive Tapenade + EVOO
\$32 pp Supplement

LT Pasta Station, Select Two

Pipe Rigate, Veal Shoulder Bolognese, Pecorino
Ondine, Spicy Sausage, Bitter Greens, Chiles, Pecorino
Farfalle, Artichokes, Olives, Sun Dried Tomatoes, Pesto
Gemelli, Cacio e Pepe, Black Peppercorn, Parmigiano Reggiano
Pappardelle Pomodoro, Fresh Basil
\$36 pp Supplement
\$200 Chef Fee Supplement – Action Station

Risotto Station, Select Two

Wild Mushroom Risotto, Sage Garlic Brown Butter
Asparagus & Prawn Risotto, Lemon Zest and Peas Shoot
Cacio E Pepe Risotto, Parmigiano Reggiano
\$36 pp Supplement
\$200 Chef Fee Supplement – Action Station

Meatball Station, Select Three

L'Amico Meatball
Turkey and Herb de Provence Meatball
Moroccan Spice Lamb Meatball
Vegetarian Falafel
\$36 pp Supplement

Slider Station, Select Three

Seven Peppercorn-Crusted Sliders, Bacon, Tilsit Cheese, Caramelized Onion, Potato Bun
Fried Chicken, Asian Cole Slaw, Spicy Mayo, Pickle Finger Chilly, Brioche Bun
BBQ Pork, House BBQ, Cilantro, Crispy Shallots, Sesame Bun
Eggplant Parmigiana, Basil, Tomato Sauce, Mozzarella
Lamb, Fig Jam, Goat Cheese, Picked Red Onion
\$36 pp Supplement

Charcuterie + Cheese Board

Selection of Imported + Domestic Cheese + Cured Meats
Grapes, Berries, Carr's Water Crackers + Sliced Baguette
Local Preserves + Honey, Assorted Olives
\$45 pp Supplement

L'Amico Station

LT Meatballs Pomodoro, Garlic Focaccia
Eggplant Parmigiana
Gemelli, Cacio e Pepe
\$45 pp Supplement

Sushi Station

Assortment of Maki, Sushi Rolls and Sashimi:
Ahi Tuna, Yellowtail, Snapper, Shrimp, Crab, Vegetarian
Accompanied by: Wasabi, Pickled Ginger, Soy Sauce
Spicy Mayo, Eel Sauce
\$50 pp Supplement
\$350 Chef Fee Supplement – Action Station

Additional Station Options Available On Request

STARTER

Select One

Burrata, Chilled Arrabbiata, Basil, Roasted Grape Tomatoes

Beet Salad, Marcona Almonds + Goat Cheese Brûlée

Market Green Satur Farms Salad, Shaved Vegetables, Lemon Herb Vinaigrette, Toasted Rye Brisure

Zucchini Salad, Pecorino, Lemon, Mint, Basil, Toasted Almonds

Kale Caesar, Shredded Kale, Radicchio, Fennel, Oregano Dust, Anchovy Lemon Dressing

\$10 pp Supplement

Duck Confit with Frisée Blue Cheese and Poached Pear

Grilled Octopus, Cannellini Bean Salad, Lemon Confit

Yellowtail, Grated Lime, Orange Confit, Sea Salt

Crab Cake, Caper Remoulade, Carrot + Snow Pea Slaw

ENTRÉE

Select Two

Roasted Chicken “diablo” Cherry Peppers, Roasted Fignerlings, Spianch

Chermoula – Crusted Salmon, Tabbouleh, Greek Yogurt, Cilantro

Black Seabass, Local Corn Succotash, Ginger Tomato Jam, Charred Scallions

Grilled Filet of Beef, Jalapeno Mash Potato, Garden Beans, Heirloom Carrots

Braised Beef Short Rib, Rosemary Polenta, Porcini Broth, Caramelized Cipollini Onions

****Silent Vegetarian Included****

Third Choice Option -- \$10 pp Supplement

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SWEET

Select One

Torta di Chocolate, Chocolate Meringue, Condensed Milk

NY Cheesecake with Strawberry Rhubarb Compote

Sticky Chocolate Hazelnut Torrone, Chocolate Sauce

Cappuccino Panna Cotta, Milk Crumbs

Soft Lemon Meringue, Raspberry, Basil Mint Crumble

75+ Guests: Includes Custom Wedding Cake by
Cake Alchemy

BEVERAGE OFFERINGS

Five-Hour Essentials Bar

Welcome Sparkling Wine + Water (prior to the ceremony)

****2 Specialty Cocktails****

Kettle One, Tito's Vodka, Bacardi Superior

Captain Morgan, Buffalo Trace, Dewar's White

Jack Daniels, Corralejo Tequila, Bourbon, Rittenhouse Rye, Martini Dry, Sweet Vermouth

Heineken, Amstel Light, South Hampton Double White, Lagunitas IPA

Red and White Wine

Sparkling Wine

Mineral Waters, Sodas and Juices

Additional Bar Packages Available

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