

# Your Wedding at Carnegie Hall



**CARNEGIE HALL**

CONSTELLATION



# Private Event Spaces at Carnegie Hall

The idea of Carnegie Hall was born in the spring of 1887 during the honeymoon of Andrew Carnegie and Louise Whitfield. While on their transatlantic steamship voyage to Scotland, a friendship developed with Walter Damrosch—a leading conductor and musical director of the age—who dreamt of a new concert hall in New York City. The Hall opened four years later in 1891 and has been home to more than a century of meaningful moments throughout its vibrant history. And now, your lifelong duet can premiere at Carnegie Hall.

Just two blocks south of Central Park, the historic landmark is conveniently situated in the theater district of Manhattan and is the ideal setting for a magical wedding. The [Weill Terrace Room](#), [May Room](#), and [Weill Music Room](#) are private, thoughtfully designed, bright, flexible spaces adjacent to an expansive, landscaped rooftop terrace with a view of Central Park and the surrounding skyline. Historical touches and modern finishes combine for a harmonious mix of old and new.

Special wedding rental rates include Carnegie Hall staffing fees for security, maintenance, and facility support. Private event revenue supports Carnegie Hall's nonprofit mission and the historic landmark building. Capacity 200 guests.

## Special Wedding Rates

	Reception Only	Ceremony and Reception
January–April	\$10,000	\$12,000
May–December	\$12,000	\$14,000

Sundays incur an additional fee of \$2,500.

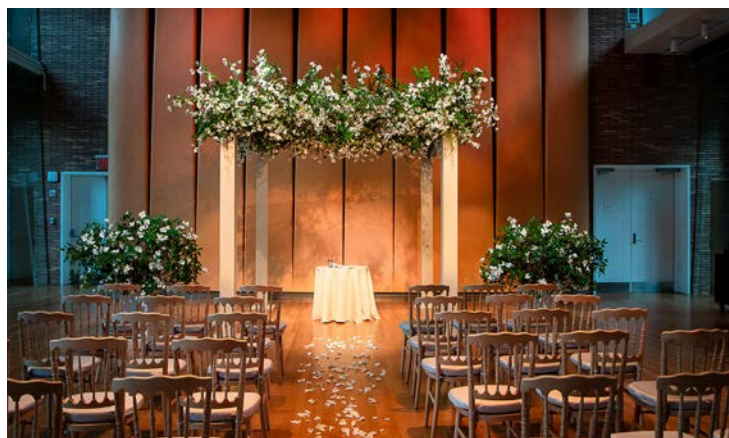
Access prior to 12 PM for an additional fee of \$2,500.

Wedding rental rates are reduced from the standard rental rate of \$16,500.

Kindly note that retention of a full-service, professional wedding planner is required from the date of contracting through the date of the celebration.

[carnegiehall.org/PrivateEvents](https://carnegiehall.org/PrivateEvents)

Photos: Weill Terrace by Jeff Goldberg / Esto, all others by Andre Maier / Production by NY LUX Events.



[events@carnegiehall.org](mailto:events@carnegiehall.org)  
212-903-9647



# Constellation Culinary Group at Carnegie Hall

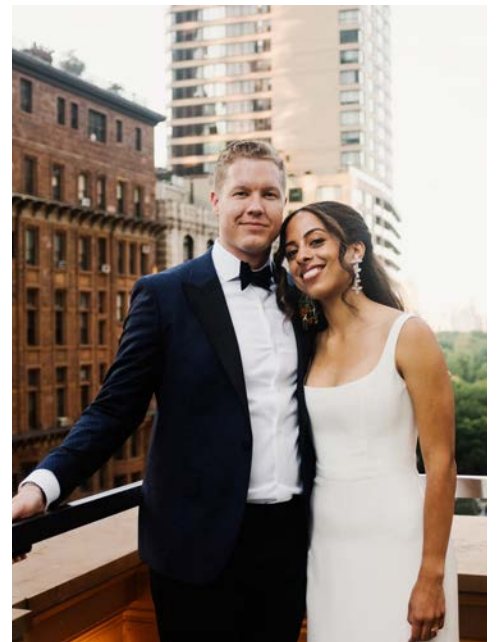
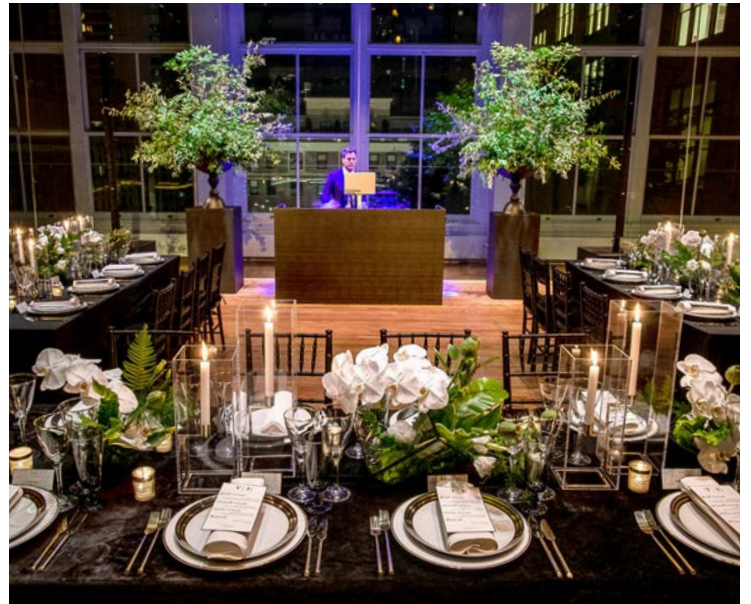
Constellation Culinary Group offers an innovative approach to delivering inventive cuisine, imaginative presentation, and unparalleled service. Every wedding menu is customized to ensure a memorable experience that fulfills each couple's vision. Package pricing is available for celebrations on Friday, Saturday, and Sunday with a minimum of 50 guests.

## Wedding Package Includes:

- Premium open bar
- Selection of eight gourmet tray-passed hors d'oeuvres with cocktail reception station
- Two-course seated dinner
- Selection of six seasonal tray-passed desserts
- Service personnel and event furnishings
- 50–100 guests: \$450 per person
- 100–200 guests: \$395 per person
- Ceremony fee: \$20 per person







[carnegiehall.org/PrivateEvents](https://carnegiehall.org/PrivateEvents)

Photos by Eager Hearts Photography, Inc. (middle center); Carey MacArthur (middle right); and Alison Conklin (bottom left); all others by Andre Maier / Production by NY LUX Events.

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# Carnegie Hall and Constellation Culinary Group are partners of which you can be proud.

## Carnegie Hall is committed to:

- **Sharing the transformative power of music education.** Our Weill Music Institute creates innovative, free, or low-cost music education and social impact programs for young people, families, students, aspiring artists, and educators that reach hundreds of thousands of people in New York City, across the US, and around the world. To support music educators, families, and students of all ages during the pandemic, we converted our education resources to digital assets and made them available on our [website](#) free of charge.
- **Reducing our carbon footprint.** Our 10,000-square-foot Weill Terrace was designed with reflective pavers and live plantings to reduce the heat-island effect. The building's 450 original windows allow us to maximize natural light, and use LED bulbs and occupancy sensors to reduce electricity use. Low-flow plumbing fixtures reduce the building's water consumption. In 2014, Carnegie Hall was awarded a LEED Silver Certification from the US Green Building Council, making it one of the oldest and most notable buildings to achieve such distinction.
- **Recycling.** We undertake an active recycling program, including recycling of all concert programs and refuse from concessions and catering operations. We work closely with our waste-management vendor and our staff to facilitate single-stream recycling with the goal of increasing recycled material and reducing refuse sent to landfills.

Private event revenue supports Carnegie Hall's nonprofit mission and the historic landmark building.

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Cover photo by Andre Maier / Production by NY LUX Events; Weill Music Room (above) by Alison Conklin.

## Constellation Culinary Group is committed to:

- **Helping the community.** To support those in need during the pandemic, we repurposed our commissary facilities in Philadelphia, New York, Miami, and Washington, DC to produce thousands of meals each week for in-home delivery—a total of more than 8.6 million meals to date.
- **Healthy menu standards.** Our menu options focus on scratch cooking with whole foods and minimally processed ingredients, the use of healthy fats in the cooking process, and the inclusion of fresh fruits and vegetables as well as whole grains. Creative alternatives to high-calorie, sugary drinks and desserts—in addition to plant-based and lean protein options—are always available.
- **Sustainable and local sourcing.** We purchase ingredients from regional farms and mills whenever possible to provide a superior product and significantly reduce transport emissions and our carbon footprint.
- **Protecting our oceans.** We purchase all seafood in accordance with the Monterey Bay Aquarium's Seafood Watch guidelines for sustainability.
- **Reducing food waste.** In addition to participating in New York City's composting program, we educate all chefs and kitchen staff to ensure proper portioning and food preparation techniques, and closely monitor food waste in our kitchens.

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