

LE PARKER MERIDIEN NEW YORK

STRESS-FREE (!) WEDDING PACKAGE

Are you right for each other? What a ridiculous question, right? Are we right for you...and **up to 170** of your closest friends, it's a natural!

Chic ceremony space and your first dance among the clouds all expertly orchestrated by the pros here guarantee that your big day will be everything you've ever dreamed of. When the moment arrives for your grand entrance and you hear for the first time... "We present to you Mr. and Mrs..." you will truly be on top of the world.

Just to help you dream weave...we have put together our personal favorites in our "Stress-free (!) Wedding Package". Anything is possible just give us a few hints about your wish list and leave the rest to us!

Your Wedding will Include:

Five Hour Open Bar

Cocktail Hour with a selection of Butler Passed Hors D'Oeuvres
(4 hot and 4 cold)

Mangia! "Tasting" Station

Pasta "Tasting" Station

Three-Course Gourmet Dinner

Appetizer
Tableside Choice of Two Entrees
Dessert

Wedding Cake

Champagne Toast

House Red & White Wine Served Tableside during Dinner

HORS D'OEUVRES

Continuous for One Hour
Please select 4 cold and 4 hot

Cold

Pink Peppercorn Crusted Filet with Brandy Compote
Chili Rubbed Beef on Grilled Pineapple with Cilantro Mayo
Truffled Gruyère drizzled with a Pomegranate Reduction
Caramelized Pear, Walnuts and Pumpkin Butter on Brioche Toast
Roasted Artichoke, Goat Cheese and Thyme Puree on Toast Point with Tomato Oil
Curried Chicken Salad on Papadam Cracker
Buffalo Chicken Bites on Pretzel Crisp with Maytag Blue Cheese Sauce
Sea Scallops with Ginger Sesame Glaze in a Phyllo Cup
Lime Marinated Tuna Tartare on Sesame Flatbread with Wasabi Aioli
Mini Avocado "Crabwich" with Chive Mayo
Chilled Shrimp on Star Fruit with Roasted Red Pepper Relish

Hot

Old Fashion Beef Stew Served on Edible Spoon
Ham Croquettes with Sour Cream and Thyme Sauce
Mini Saucisses en Croûte with Dijon mustard
Vegetarian Spring Rolls Served with Duck Sauce and Peanut Sauce
Truffle-dipped Chicken Tenders with Cherry Compote
Spinach and Artichoke Dip Stuffed Mushrooms
NORMA'S inspired Lobster Mac and Cheese in Phyllo Cups
Cheeseburger Wontons with Ketchup-Mustard Dip
BBQ Pulled Chicken on Jalapeño Corn Cakes Candied Onions
Five Spiced Shrimp with Pineapple Sweet and Sour Sauce on Wonton Cracker
Mini Rubens with Spicy Russian Dressing
Vegetable Samosas with Mango Chutney
Panko-Crusted Sea Scallops with Miso Dipping Sauce
Tandori Chicken Bites with Mint Yogurt Dip

Mangia! Tasting Station

Platter of Fresh Mozzarella, Sliced Tomatoes,
Roasted Red Peppers and Basil drizzled with Balsamic Vinaigrette
Assorted Flatbreads

Assorted Crostini's to include:

Eggplant Caponata
White Bean and Walnut
Tomato and Ricotta Salata
Artichoke and Prosciutto
Variety of Gourmet Italian and Mediterranean Olives

Lotsa Pasta

Pick 2 Pastas, Select 1 sauce to accompany each

Cheese Tortellini, Meat Tortellini, Tri-colored Fusilli, Orecchiette or Penne
Pesto, Vodka, Marinara, Alfredo, and Bolognese
Baskets of Freshly Baked Garlic Bread

Additional Stations are available for your event

DINNER IS SERVED!

First Course

(Please select one – Cold or Hot Appetizer or Soup)

Cold Appetizer

Sesame Crusted Tuna & Salmon Medallions
Sliced Tomato and Bocconcini Mozzarella with Balsamic Vinegar
Antipasto for One
Chilled Sesame Noodles with Honey Marinated Salmon

Hot Appetizer

Smoked Salmon and Potato Pancake with Caviar and Crème Fraiche
Seafood Pot Pie with Lobster and Wild Mushrooms
Handmade Wild Mushroom Ravioli
Scallops sautéed with Morel Mushrooms
Penne Pasta with Citrus Cream Sauce
Asparagus & Mushroom Vol-Au-Vent with Mushroom Cream Sauce

Soup

Crab and Corn Chowder
Potato and Leek with Caramelized Shallots
Wild Mushroom sprinkled with Asian and Curry Spices
Gazpacho with Crayfish
Spicy Roasted Fresh Squash

Entrée Selections
(Please select two items)

Beef

Filet Mignon with Red Wine Morel Sauce
Beef Tenderloin with Green Peppercorn and Raisin Sauce
Beef Wellington with Truffle Sauce

Poultry

Sundried Tomato - Pesto Crusted Chicken Breast Served on Creamy Polenta
Chicken Breast Française
Chicken Breast with Tarragon Cream Sauce
Chicken Stuffed with Goat Cheese Smoked Chili Cilantro Sauce
Roasted Duck with Caramelized Mango Sauce

Fish

Sea Bass in a Red Wine Sauce
Panko-Crusted Salmon with Pomegranate Sauce
Grilled Salmon with Dill Wasabi Sauce
Mahi-Mahi with Passion Fruit Beurre Blanc
Halibut Filet with Pink Peppercorn Sauce

All entrees will be accompanied by Chef's Selection of starch and vegetable.

Lamb or Veal

(Additional \$20.00 per person)

Roasted Lamb with Cherry Peppercorn Sauce
Veal Calvados

A Sweet Ending to a Sweet Beginning

Please select either a Plated Dessert or Platters of Mini Sweets

Individual Desserts

Lemon Tart with Meringue topping
Keylime Raspberry Tart
Red Pears in Sweet Red Wine with Cinnamon Anglaise
Hazelnut Mousse and Crunchy French Meringue
Fresh Fruit Sabayon
Chocolate Mousse in a Chocolate Tulip atop a Raspberry Coulis
Fresh Berries in a Chocolate Tulip with Raspberry Coulis

Platters of Mini Sweets

Assorted Petit Fours
Chocolate Truffles
Chocolate Dipped Strawberries

Wedding Cake
(Provided by Hotel)

Coffee, Decaffeinated Coffee and Assorted Teas

POTIONS • TONICS • MIXERS • COCKTAILS • CONCOCTIONS • ELIXERS

UPTOWN BAR

Ketel One Vodka, Tanqueray Gin, Chivas Regal
Crown Royal, Jack Daniels, Bacardi Gold Rum
Cuervo Gold Tequila, Campari, Sherry, Kahlua
House Chardonnay and Cabernet Sauvignon
(Served at the bar and tableside)

Amstel Light, Bass Ale, Heineken, Budweiser

Non-Alcoholic beer and other premium beers available upon request

Sodas, juices and mineral water (flat & sparkling)

Cordials and brandies are available upon request and charged upon consumption at

\$18.00 each

COSTS

Your final package price will be determined mainly by your choice of Entrée(s)
And any additional tasting stations you may select for the Cocktail Hour

Entrees

Beef with Poultry or Fish
\$265.00 per guest

Lamb or Veal with any other Entree
\$285.00 per guest

Package Pricing is based on a minimum of 100 guests

All package prices are subject to 24% service charge and 8.875% sales tax

Above prices reflect the package rate for the standard package as outlined in this packet.

All prices are subject to change

DETAILS

Ceremony Room

Ceremony Room Service Fee - **\$1,500.00**

Extras

Hosted Coat Check:

\$4.50 per guest based on guaranteed attendance for the evening

\$450.00 minimum charge

Bartenders:

One per 50 guests @ **\$375.00** each up to 5 hours

Chefs, as required at stations:

One Chef per 50 guests, per station - **\$350.00** each

Dinners for Band, DJ, Photographer, Videographer, etc

Salad, Chicken Entrée and Soft Drinks

\$75.00 each

Floor Length Linens and Votive Candles

We offer elegant solid white floor length linens

Votive candles are provided during cocktail hour and dinner

Wedding Night Suite & Guest Rooms

For weddings with a minimum of **\$26,500.00** in food & beverage, Le Parker Meridien will provide the couple with a complimentary One Bedroom Central Park View Suite on their wedding night. An early check-in of 1:00PM is honored for convenience.

Guest room blocks are available upon request.

A preferential room rate will be confirmed for your travelers.

Parking

Valet parking is available at **\$54.00*** per car, for up to twenty-four hours.

* Parking rate is subject to change

Tasting

Enjoy a pre wedding tasting along with your Catering Sales Manager and our own Chef Castillo to help you with your final menu selection. A separate tasting for your wedding cake will be arranged through the wedding cake bakery.

Meet the Banquet Team

A pre-wedding meeting with our Banquet Director and Social Catering Sales Manager will be set approximately one week prior to your celebration to review all details for a smooth, fabulous event.

Payment

An initial deposit of 40% is required with all signed contracts. An additional 50% will be due two months prior to the big day. The balance will be due, in full, 5 business days prior to the wedding based on your guaranteed guest count.

Service Charges and Tax

All fees, food and beverage are subject to 24% service charge and 8.875% sales tax.

All prices and service related items are subject to change

TASTING STATIONS TO ENHANCE YOUR COCKTAIL RECEPTION

Carving Cravings

Requires Attending Chef @ \$350.00 each (one chef per 50 guests)

Whole Roasted Breast of Turkey with Traditional Gravy and Fresh Cranberry Sauce
Served with Walnut Raisin Buns

\$26.00 per guest

Honey glazed Virginia Ham with Pineapple and Bourbon Sauce served with Soft Rye Rolls

\$26.00 per guest

Salmon En Croûte

Filet of Salmon with Scallop Mousse surrounded by Puff Pastry with Dill Sauce

\$29.00 per guest

Beef Tenderloin with Port Wine Sauce and Japanese Mustard Sauce served with Soft Egg
Buns

\$30.00 per guest

Blackened Beef Strip Loin with Spicy Mexican Salsa

Served with Jalapeño Corn Muffins

\$29.00 per guest

Rack of Lamb with Mint Sauce

\$34.00 per guest

"International Tasting Stations"

Vol Au Vent Station

Requires Attending Chef @ \$350.00 each (one chef per 50 guests)

Seafood American Style with Lobster, Shrimp and Scallop and Lobster Sauce

Chicken and Wild Mushroom

Beef Bourguignon

\$38.00 per guest

Sate Display

Requires Attending Chef @ \$350.00 each (one chef per 50 guests)

All on Skewers and made to order:

Chicken Sate

Beef Tenderloin Sate

Lamb Sate

With the following Dips:

Curry Dip, Cilantro Dip, Ginger Lime Dip, and Yogurt Mint Dip

\$36.00 per guest

Some Dim Sum

Pork Dumplings and Vegetable Dumplings

Shrimp Chi Kow – Shrimp, Celery, Onions and Carrots wrapped in a Wonton Purse

Fried Crabmeat and Mango Spring Rolls

Turkey Sui-Mei – steamed, open Dumplings with Turkey and Vegetables

Wasabi and Soy Sauce

\$36.00 per guest

Fire up the Wok

Requires Attending Chef @ \$350.00 each (one chef per 50 guests)

Julienne of Asian Vegetables with Chicken, Beef and Baby Shrimp
Stir-fried with Rice or Pad Thai Noodles and Yummy Asian seasonings
Wasabi Soy Sauce on the side

\$42.00 per guest

Make it Mediterranean

Stuffed Grape Leaves
Homemade Hummus
Mini Gyros
Mediterranean Meatballs
Roasted Red Pepper and Feta Cheese Dip
Roasted Garlic, Onion and Red Pepper Dip
Babaganoush
Toasted Pita Points and Assorted Flatbreads

\$38.00 per guest

Paella

Seafood – Poultry – Chorizo
Spanish Style Rice and lots of flavor!

\$42.00 per guest

Sizzling Fajitas and Quesadillas

Requires Attending Chef @ \$350.00 each (one chef per 50 guests)

Shredded Beef and Chicken Fajitas (made to order)
Topped with Slivered Onions, Peppers, Black Beans, Guacamole, Tomatoes, Sour Cream,
and Pico de Gallo Salsa
Baby Shrimp and Jack Cheese Quesadilla
Chicken and Green Chile Quesadilla

\$42.00 per guest

Sushi Sampling

Salmon, Shrimp, Yellowtail Tuna
Spicy Tuna Rolls and California Rolls
Wasabi, Ginger and Soy Sauce
(Based on 6 pieces per guest)

\$50.00 per guest

"Fun & Festive"

Burger Bar

Requires Attending Chef @ \$350.00 each (one chef per 50 guests)

3-bite Burgers or "Sliders" of Beef and Turkey

Mini Brioche Buns

All the usual fixin's plus BBQ Sauce, Honey Mustard, Ranch, Horseradish

Bacon, Bleu, Swiss, Sharp Cheddar Cheeses

\$42.00 per guest

Shrimp Delight

Ice Cold Shrimp with Spicy Cocktail Sauce and Remoulade Sauce

Or

Shrimp Trio

Grilled Shrimp, Miso-Glazed and Cajun Style

(Based on 6 pieces per guest)

\$48.00 per guest

Seafood In the Raw

Clams and Oysters on the Half Shell

Jumbo Shrimp and Cracked Crab Claws

Served with Spicy Cocktail Sauce, Lemon Wedges and Horseradish Sauce

(Based on 6 pieces per guest)

\$52.00 per guest

All prices are subject to change

AWARDS & REAL WEDDINGS



<https://www.theknot.com/real-weddings/a-classic-wedding-at-le-parker-meridien-in-new-york-new-york-album>

<http://www.stylemepretty.com/2014/04/15/new-york-city-rooftop-wedding/>

<http://www.stylemepretty.com/2014/12/16/elegant-new-york-city-rooftop-wedding/>

PRESS RELEASE

LE PARKER MERIDIEN NEW YORK NAMED WINNER IN THE KNOT BEST OF WEDDINGS 2015

Le Parker Meridien New York/January 8, 2015—Le Parker Meridien New York is pleased to announce that they have been selected as a 2015 winner in [The Knot Best of Weddings](#), an award representing the highest-rated wedding professionals as reviewed by real couples, their families and wedding guests on The Knot. In 2015, only 2% of the 250,000 local wedding professionals listed on TheKnot.com have received this distinguished accolade. The Knot Best of Weddings 2015 provides an annual by-couples, for-couples guide to the top wedding professionals across the country.

To determine the winners, The Knot assessed a sample of almost one million real reviews across the various vendor categories—venues, musicians, florists, photographers, caterers and more—that a bride or groom would want in order to inspire, plan and pull off their own unique wedding.

The Knot has helped inspire and plan more than 25 million weddings. With a rich history of providing quality content and inspiration to couples, The Knot is making it easier for couples to connect with just the right wedding professional to create a wedding that is unique to them. More than eight out of 10 couples come to The Knot, and they can be connected to any of 250,000 local wedding professionals across the country. The Knot is marrying great technology with trusted content -- and a little love -- to make planning for the most important day of a person's life easier and more enjoyable.

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About XO Group Inc.

XO Group Inc. (NYSE: XOXO; <http://www.xogroupinc.com>) is the premier consumer internet and media company devoted to weddings, pregnancy and everything in between, providing couples and new parents with the trusted information, products and advice they need to guide them through the most transformative events of their lives. Our family of premium brands began with the #1 wedding brand, The Knot, and has grown to include The Nest and The Bump. XO Group is recognized by the industry for innovation in media - from the web to mobile, magazines, books, and video. XO Group has grown its business to include online sponsorship and advertising, registry services, e-commerce and publishing. The company is publicly listed on the New York Stock Exchange (XOXO) and is headquartered in New York City.

For more information, please contact weddingreviews@theknot.com.