



HARVARD CLUB OF NEW YORK CITY
27 WEST 44TH STREET, NEW YORK, NY, 10036, 212-840-6600
CATERING OFFICE (212) 827-1209 FAX (212) 827-1255

Congratulations on your engagement! Thank you for considering the Harvard Club of New York City for your upcoming wedding.

Your wedding package will include:

Personalized Menu Tasting

Cocktail hour with a selection of eight delicious passed hors d'oeuvres

Three Tasting Stations during the Cocktail Hour

Three-course plated Dinner with Two Choices of Entrées

Waiters to Pass Gelato in Mini Cones

Personalized Menus

Five hour open bar

Champagne Toast

Passed Beverages upon arrival & Signature Cocktail

Table-side Wine Service

Personal Maître d' Service Ceremony to Conclusion

Choice 4 different overlays with floor length underlay

Gold Ballroom Chairs

Complimentary Blank Escort Cards with Club Logo

Custom Wedding Cake

Bridal Suite

Coat Check & Lounge Attendants

Discounted Overnight Sleeping Accommodations

~~Please inquire about our indoor/outdoor rooftop for your exclusive afterparty~~



The Harvard Club is one of New York's most prestigious clubs and a premier wedding destination. Our experienced chefs prepare extraordinary dishes, which delight even the most selective guest.

Celebrate your affair in our unique spaces for each component of your wedding. The club is adorned with working fireplaces, chandeliers and has a both artistic and historical flair, which is truly one of a kind. You will have access to our two lavish ballrooms, which can accommodate up to 230 guests. This is in addition to private rooms for photographing, pre-ceremony gatherings and a rooftop lounge for an exclusive after party. The bridal suite will await you at the end of your celebration.

The banquet managers and staff will provide you with the expertise and service you need for a flawless evening. In the planning stage, we will provide a personal wine and food tasting to ensure that you make the perfect selections for your special day.

We would be delighted to host this event, and I can assure you that we will do everything possible to make it the extraordinary and most memorable occasion that you are expecting.



WEDDING PROPOSAL



✧ BUTLER PASSED HORS D'OEUVRES ✧

(Please Select 8 Items)

COLD

Toasted Crostini

strawberry, basil, honey & ricotta

Burrata

artichoke, pine nuts, currants & mint pesto

Parmesan Crisps

truffle scented goat cheese

Lobster Spring Roll

mango, mint & cucumber

Grilled Octopus

white bean, preserved lemon

Tuna Taco

radish slaw, wasabi aioli

Crab BLT

lollo rosso, tomato & bacon

Scottish Smoked Salmon

crème fraîche, hackleback caviar & potato straw cake

Foie Gras Mousse

mountain huckleberry marmalade

HOT

Aged Jack Cheese Profiteroles

Parmesan Phyllo Roll

asparagus, prosciutto

Pizzette with Roast Pears

maytag blue, wild flower honey & balsamic

Barbecue Shrimp

Bacon, cider glaze

Wasabi Shumai

Fish and Match Sticks

black truffle remoulade

Petit Crabcake

creole sauce

Lobster and Vanilla Cappuccino

Crispy Pork Belly Sliders

asian barbecue sauce and apple jicama slaw

Korean Barbecue Beef Short Rib

pickled cucumber on steamed rice bun

Tandoori Chicken

mango-mint chutney

Petit Vegetable Spring Rolls

Sweet Thai Chili Sauce

♧ BUFFET SELECTIONS ♧

(Please Select 3 Stations)

Taste of Italy

*Roast Fennel, Orange, Red Onion Salad
Fire Roasted Peppers, Black Olives, Garlic, Anchovies, and Capers
Grilled Radicchio, White Beans Alla Toscana with Extra Virgin Olive Oil & Vin Cotto
Grape Tomato, Ciliegine, Basil, and Sea Salt*

*Rosemary Roasted Portabello Mushroom,
Shaved Parmeggiano Reggiano,
White Truffle Oil
Mountain Gorgonzola
Parmeggiano Reggiano
Bel Paese
Prosciutto Di Parma, Soppressata
Grilled Mortadella La Rovagnattela*

*Italian Artisan Breads
Marinated Cracked Olives
Parmesan Toast, Bread Sticks and Focaccia*

Mediterranean Specialties

*Roasted Peppers in Extra Virgin Garlic Oil
Basil Marinated Cherry Tomato and Baby Mozzarella
Shaved Fennel, Orange, Red Onion, Black Olives, Drizzled with Orange Extra Virgin Olive Oil
Stuffed Dolma, Imported Olives
Grilled and Marinated Vegetables, Tabouleh, Hummus, Babba Ganoush
Baby Octopus, Poached in Lemon Olive Oil*

Selection Of Artisan Breads

*Toasted Naan and Pita Chips, Grilled Focaccia, White Truffle Oil, Assorted Baguettes
Fruits Display with Red & Green Grapes*

Tapas Station

*Confit of Wild Mushroom, Aged Sherry Vinegar
Roast Watermelon, Shaved Jamon Serrano
Fire Roasted Tomato and Peppers with Idiazabal Cheese
Petite Green Romaine, Orange, Black Olive, Pomegranate with Olive Oil and Sherry Vinegar
Almond, Garlic and Grape Gazpacho Shooter
Roast Vidalia Onion, Pine Nuts, Spring Onions with Cabrales Cheese
Marinated and Grilled Octopus, Shrimp and Squid, Piquillo Peppers, Olives & Grape Tomatoes
Spanish Olives Marinated With Orange and Thyme
Slow Roasted Eggplant, Tomato, Garlic and Parsley

Basket of Toasted Crostini, and Grilled Flat Breads*

Pasta Station

Please Choose 2

*Orecchiette with Fennel Sausage and Swiss Chard
Garganelli with Ragu Bolognese
Sweet Pea Ravioli, Forest Mushrooms, Peas and Goat Cheese Cream Sauce
Risotto, Rock Shrimp, Butternut Squash and Sage*

Carving Stations

Please Choose 1

*Roast Cider Brined Organic Turkey
Pickled Cranberries, Orchard Fruit Chutney, Fine Herbs
Pan Gravy, with Chive Buttermilk Biscuit*

*Provence Herb Crusted Rack of Lamb
Eggplant Caviar, Rosemary Sauce
\$7.00 EXTRA PER PERSON*

*Roast Pave of Black Angus Sirloin (Steak House Style)
Mini Farmhouse Cheddar twice baked Yukon Potatoes, classic creamed spinach
frizzled shallots with red wine sauce and whole grain mustard
horseradish sauce*

Salmon And Tuna Station

Please Choose 2

A Side of Catskill Smoked Salmon with Sliced Onions and Capers

Smoked Salmon and Tuna Tartar

*Rare Roasted Loin of Tuna in Peppercorn Crust,
Served with Mango, Tomato and Avocado Salsas*

New England Clam Bake Station

Lobster and Corn Chowder

*Fish and Chips-Crispy Sole, Potato Straw and Black Truffle Remoulade
Samuel Adams Steamed Littleneck Clam, Mussels and Marbled Potatoes
Chatham Clam Fritters with Lemon, Caper Tartar Sauce*

Asian Station

Peking Duck Prepared to Order

Sticky Bun, Scallion, with Hoisin Sauce

Steamed & Fried Dumplings with Assorted Fillings and Dipping Sauces

Your Choice of:

Stir Fried Chicken with Oriental Vegetables and Peanut Sauce

or

Stir Fried Shrimp in Mild Garlic Sauce

Spanish Station

Paella

Mussels, Clams, Shrimp, Chicken and Chorizo

Choice of One:

Roast Pork Tenderloins Marinated in Cilantro, Tequila, and Lime Juice

Grilled Chicken Breast, Tomato Salsa

Grilled Skirt Steak with Garlic

Accompanied By:

Fried Plantains and Baskets of Tri-Color Tortilla Chips, Assorted Salsas, Fresh Guacamole and Sour Cream

Seafood and Raw Bar

East Coast Oyster

West Coast Oyster

Littleneck Clams

Poached Shrimp

Fire Roasted Cocktail Sauce

Champagne Mignonette Sauce

EXTRA \$25.00 PER PERSON

Shucker(s) Required at \$175.00 each

Sushi Bar

Prepared by Sushi Chef Seangboonwattana

Sushi

Tuna, Maki, Salmon & Yellow Tail

Rolls

Spicy Tuna, Yellow Tail, Eel-Avocado, Salmon,

California Roll & Cucumber

EXTRA \$25.00 PER PERSON

Sushi Chef(s) Required at \$200.00 each

Gelato & Sorbetto Station
Handcrafted from Dolce Brooklyn

Please select 4 flavors

Gelato:

*Amarena (sour cherries), Cookies & Cream (contains gluten), Banana, Coffee
Green Tea White Chocolate, Hazelnut, Pistachio, Salted Caramel
Spiced Pumpkin, Serious Chocolat, Vanilla*

Sorbetto Flavors:

*Blueberry, Coconut, Chocolate, Lemon, Mango, Mint Cucumber Lemon,
Mixed Berry, Pear, Pink Grapefruit Lavender
Strawberry Basil, Raspberry*

EXTRA \$15.00 PER PERSON

Server(s) required at \$150.00 each

❧DINNER MENUS❧

Appetizers

- White and Green Asparagus with Vine Ripe Tomatoes and Black Truffle Dressing*
Or
Jumbo Shrimp with Avocado - Tomato Salsa and Chili Spiked Cocktail Sauce
Or
Roasted Heirloom Beets, Citrus Segments, Wild Cress, Pistachio, Goat Cheese Fondue
Pomegranate Vinaigrette
Or
Maple Brook Farms Burratini, Baby lettuce, Toy Box Tomatoes
Saba, Lemon Oil, Focaccia Crostini
Prosciutto di Parma, 5pp
Or
Artichokes with White Asparagus, Truffle, Wild Mushroom and Endive
Or
Smoked Salmon and Jumbo Lump Crabmeat with Orange-Mustard Dressing and Mangoes
Or
Frisée, Baby Arugula, Stilton Cheese and Port Poached Pears, Walnut Vinaigrette

\$7.00 per person surcharge for the following

- Harvard Club Crab Cake*
Jicama Slaw, Mango Cilantro Salsa and Mango Lime Aioli
Or
Maine Diver Scallops
Forest Mushrooms, Leeks, Lobster and Vanilla Lobster Sauce

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Entrées

*Seared Porcini Dusted Chicken Breast
Madeira Wild Mushroom Sauce*

Or

Boneless Chicken Breast with Arugula, Prosciutto, Tomato, Pine nuts and Asiago Cheese

Or

*Scottish Salmon Filet, Cider Beurre Blanc
Shaved Apples, Fennel, & Apple Cider Bacon Vinaigrette*

Or

Black Cod Fish Cilantro, Scallion, Pepper Salad and Miso Soy Sauce

Roast Prime Rib of Black Angus Beef Au Jus & Horseradish

Or

Grilled Filet Mignon with Shallot Whole Grain Mustard Sauce

Or

12 oz Grilled Dry Aged Black Angus Sirloin Steak - \$8.00 per person surcharge

Or

Roast Tenderloin of Beef, Sauce Perigourdine

Or

Roast Rack of Veal with Artichokes, Oven-Dry Tomatoes and Mediterranean Olives - \$8.00 per person surcharge

Or

Sautéed Loin of Veal Medallions with Chanterelle Mushrooms - \$8.00 per person surcharge

Or

Pistachio Crusted Rack of Lamb with Rosemary Sauce - \$8.00 per person surcharge

Or

Grilled French Double Rib Lamb Chops with Mint Sauce - \$8.00 per person surcharge

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Entrée Accompaniments

(Select One Vegetable and One Starch)

Steamed Asparagus Bundle

Haricots Verts and Baby Carrots Bundle

Baby Gold, Chioggia Beets and Baby Carrots with Ginger Butter

Sugar Snap Peas and Carrots

Potato William

Rosemary Roasted Yukon Potatoes

Red Pepper and Scallion Risotto Cake

❧DESSERTS❧

Chocolate Delice

Or

Pear Crème Brûlée Dome

Or

Warm Apple Charlotte

Or

Individual Key Lime Pie with Mango Coulis

Or

Fresh Berries in Tokai Sabayon

Or

Florentine Cookie Cup with Mango, Blood Orange & Lemon Sorbet

Or

Frozen Soufflés: Lemon, Cappuccino, Raspberry or Praline in Chocolate Cup

Or

Vanilla Ice Cream Profiteroles with Hot Chocolate Sauce

Coffee and Tea

Assorted passed Gelato in Mini Cones

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Wedding Cake

*NOTE: All of our menus are customized to your exact specifications.
Additional menu suggestions are available on request.*

ADDITIONAL ITEMS AND ARRANGEMENTS:

BEVERAGES:

Pre-ceremony we will pass on silver trays Fruit Juices and Mineral Waters

Bar: During the reception we will have several bars set-up for the following: Kettle One, Grey Goose, Don Julio Reposado. Tanqueray, Bombay Sapphire, Bacardi, Meyers Dark, Jack Daniels, Famous Grouse, Johnny Walker Black, Bushmills, Makers Mark, Harvey's Bristol Crème, Campari, Bailey's, Vermouth, Heineken, Amstel Light, Brooklyn Lager, Sam Adams, House Red & White Wine, Coke, Diet Coke, Ginger Ale, Club Soda, Tonic Water, Sparkling Water, Fruit Juices, & Mixers

Stationary bar during dinner

Wines during dinner:

White

Vintage Oaks Chardonnay, Napa

Red

Vintage Oaks Cabernet Sauvignon, Napa

Champagne Toast

BARTENDERS:

Included during the cocktail reception. One bartender is also included during dinner. Additional bartenders during dinner (if requested) are charged at \$250.00 each

CHEFS/CARVERS:

Included

SUSHI CHEF/SHUCKER

Not Included

BRIDAL SUITE: Complimentary overnight suite for the Bride and Groom

DRESSING ROOMS: if requested: \$250.00 labor fee
(Includes both Bride's & Groom's Dressing Room)

ANNIVERSARY DINNER: Complimentary one-year anniversary dinner in the
Harvard Club Main Dining Room

VENUE FEE: \$3,000.00

CITY SALES TAX: 8.875%

GUARANTEE: Not later than 72 business hours in advance of function, we are to be
advised of the exact number of guests to be set up and served. This figure
will then be your guarantee for which you will be charged, even though a
lesser number attends. Should a greater number than the guarantee or set
up attend, the charge will be based on the number of guests attending.

SERVICE CHARGE: An amount equal to eighteen percent (18%) of the charge to Patron
hereunder for food & beverages will be added to the account as a service
and gratuity charge and shall be payable in accordance with the terms
thereof.

OVERTIME: After 5 hours from start of contracted reception time, overtime of \$20.00
per person including beverage service, plus 18% service charge per half
hour or fraction thereof will be charged based on guaranteed attendance or
actual number of guests attending the function, whichever is greater.

COST: \$195.00-\$210.00 (seasonal)per guest plus 18% service fee and 8.875%
NYC sales tax

APPROXIMATE ATTENDANCE: TBA

MINIMUM GUARANTEE: TBA