



LOTTE NEW YORK PALACE

WELCOMES YOU

Rich in history & located in the very heart of Manhattan, Lotte New York Palace is truly an iconic hotel. Majestic in every sense, Lotte New York Palace evokes the history & elegance of the Gilded Age with every desired comfort of today.

With an eye for detail & a dash of flair, Lotte New York Palace sets the standard in style with its inherent charm, flawless service, luxury at every turn.

WE AWAIT THE PLEASURE OF YOUR COMPANY



LOTTE NEW YORK PALACE

WEDDING MENU

PASSED HORS D'OEUVRES

RECEPTION STATIONS

PREMIUM RECEPTION STATIONS

PLATED DINNER

DESSERT STATIONS

LATE NIGHT SNACKS

BEVERAGE SELECTION

WINE LIST

BEVERAGE STATION



WEDDING MENU

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Please select (8) eight

CHILLED

Tuna Tartare	Tobiko Wasabi Aioli / Nori Spiced Tuile
Miniature Crab BLT	Red Pepper Aioli
Lobster Roll	New England Style / Petite Brioche Bun
Classic Shrimp Cocktail	Horseradish / Lemon
Vietnamese Summer Roll	Vietnamese Chicken / Pickled Ginger
New York Pastrami	Sauerkraut / Gherkin / Grain Mustard / Rye Crouton
Truffle Pecorino	Candied Chestnut / Balsamic Fig Reduction / Rosemary Crostini
Roasted Beet	Goat Cheese / Pistachio / Pumppernickel Toast / Citrus Jam
Egg Salad Tart	Smoked Salmon
Ricotta Bites	English Pea/Lemon Ricotta
Chicken Liver Mousse	Apple Celery Root Slaw Tartlet
Caviar Crème Fresh	Fingerling Potato
Red Snapper Ceviche	Guacamole Basil Tuile
Salmon Rillettes Caviar	Crème Fraiche / Black Sesame Cone

HOT

Salmon Slider	Lemon Aioli Brioche Bun
Seared Crab Cakes	Miniature / Mustard & Horseradish Aioli
Shrimp & Grits	Cheddar Sauce/ Tomato Cone
Crispy Chicken & Waffle Cone	Mashed Potato/ Bourbon Glaze
Chicken Dumpling	Lemongrass / Kaffir Ginger Sauce
Spicy Lamb Slider	Cucumber Yogurt Dressing
Beef Tenderloin	Stilton Crusted / Potato Gaufrette
Mini Reuben	Corned Beef/Sauerkraut Marble Rye
Baby Lamb Chop	Watermelon Tzatziki
Pork Dumpling	Shanghai Style / Spicy Soy Sauce
Grilled Pecorino	Miniature / Black Truffles / Portobello Mushroom
Classic Grilled Cheese	Tomato Soup
Goat Cheese Truffle	Lavender Honey Croquette
Gamal's Mini Falafel	Lemon Tahini Sauce
Smoked Duck	Gruyere Grilled Cheese / Plum Marmalade



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Please select (2) two stations

MEDITERRANEAN STATION

Lamb Shish Kabob / Falafel Wraps

Cumin Carrot Puree / Harissa / Hummus / Babaganoush / Tzatziki

Shredded Lettuce / Tomato / Picked Turnip / Tahini Dressing

NEW YORK FOOD TRUCK STATION

Mini Kobe Beef Hot Dogs / Relish / Mustard / Stewed Onions

Falafel Wraps / Shredded Lettuce / Tomato / Yogurt Dressing

Lamb Shish Kabob / Tahini Dressing

Chicken Tamales / Salsa Verde

Soft Pretzel Stick / Horseradish Cheddar Sauce

MURRAY'S CHEESE & CHEF'S GARDEN CRUDITÉ

Local Charcuterie / Imported and Local Cheeses

Country Olives / Cornishons / Individual Crudités with Assorted Dips

Nuts / Honeycomb / Fig Cake / Grapes / Fruit Spreads

Assorted Artisanal Breads

Add an Additional Station

\$35.00 additional per guest

*All Pricing is Subject to a 23% Service Charge & 8.875% New York State Sales Tax
Each Station Requires 1 Uniformed Chef Attendant per 100 guests at \$275*



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TARTARE TABLE

Traditional Beef Tenderloin

Egg / Red Onion / Chives / Sour Cream / Mustard / Toast Points

Asian Inspired Tuna

Sriracha / Ginger / Tobiko / Shallots / Crisp Rice Crackers

PEKING DUCK TABLE

Moo Shoo Pancake

Hoisin Sauce

Scallions

PASTA TABLE

Please select (3) three

Porcini Agnolotti/ Peas/ Turkey Bacon/ Truffle Cream Sauce

Rigatoni/ Italian Sausage/ Ricotta/Pomodoro Sauce

Three Cheese Tortellini/ Shrimp / Gorgonzola Sauce

Farfalle/ Smoked Chicken/ Roasted Peppers/ Pesto

Strozzapreti/Sun-Dried Tomato/ Broccoli Rabe/Roasted Garlic Oil

Rigatoni Bolognese

Penne Carbonara/ Pancetta/ Spinach/ Grilled Chicken

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CARVING STATIONS

Please select (1) one or (2) two for \$20.00 additional per guest

Roasted Rack of Lamb

Pistachio Crust

Olive Rosemary Baguettes

Seared Ahi Tuna

Mango Relish / Wasabi Mayo

Flat Bread

Roasted Tenderloin Beef

Truffle Sauce

Mini Brioche Rolls

Tuscan Porterhouse Steak

Creamed Spinach / Roasted Wee Potatoes

Tangerine Honey Glazed Ham

Cornbread

Honey Mustard Sauce

Roasted Breast of Turkey

Pan Gravy

Mini Parker House Rolls

Whole Beef Wellington

Black Truffle Sauce

Pistachio Crusted Foie Gras

Country Bread

Seasonal Fruit Compote

RISOTTO STATION

Please select (2) two

Wild Mushroom

Peas / Smoked Duck / Parmesan

Lobster / Tarragon

Shrimp / Asparagus

Roasted Pumpkin / Blue Cheese

Zinfandel Braised Beef Short Ribs / Celery Root

Zucchini / Yellow Squash / Mint

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MACARONI AND CHEESE STATION

Seasonal Truffle Mac and Cheese

Maine Lobster Mac and Cheese

Porcini Mac and Cheese

Cajun Mac and Cheese / Andouille Sausage / Shrimp

ASIAN STREET CART

Chicken / Beef / Shrimp Satay

Malaysian Peanut Sauce / Thai Curry Sauce / Red Curry Sauce

Korean BBQ & Kimchi

Soba Noodles and Fried Rice

Chinese Dim Sum

GOURMET SLIDERS STATION

Prime Beef / Cheddar / Chipotle Ketchup

Salmon / Capers / Lemon Aioli

Turkey / Gruyere / Cranberry Chutney

Truffle French Fries

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Sushi Table

Hand Crafted Display of Sashimi and Sushi Rolls

Spicy Tuna / Salmon / California / Yellow Tail / Eel / Shrimp Tempura and Vegetable Rolls

Tuna / Salmon / White Fish and Shrimp

Pickled Ginger / Wasabi and Soy Sauce

\$35.00 Additional per guest as one of the two stations

\$50.00 Additional per guest as an additional station

Raw Bar

Jumbo Shrimp / Snow Crab Claws / Oysters / Clams

Lemon Purses / Mustard Horseradish / Cocktail / Mignonette Sauces

\$25.00 Additional per guest as one of the two stations

\$45.00 Additional per guest as an additional station

Ice Carved Displays

Available at an additional charge

Salt Stone Ishiyaki

American Wagyu

Japanese Kobe

Ahi Tuna

Okinawa Purple Potato Puree

\$50.00 Additional per guest as one of the two stations

\$75.00 Additional per guest as an additional station

Sushi Station Requires (2) Two Attendees at \$275 Each

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PLATED DINNER

Please select (1) First Course, (2) Entrée Options & (1) Dessert

First Course

Please select (1) one first course from the soup, salad, or appetizer category

Soups

Lobster Bisque / Chives

Carrot Ginger Soup / Coconut Shavings

Roasted Eggplant Soup / Crab / Crème Fraiche

Roasted Butternut Squash / Ginger / Toasted Pecan

Salads

Lobster Salad

Baby Iceberg / Pancetta / Avocado / Heirloom Tomatoes / Creamy Tarragon Dressing

Frisée Salad

Baby Spinach / Roasted Pears / Stilton / Crispy Shallots / Cider Vinaigrette

Grilled Portobello Mushroom

Crispy Phyllo / Humboldt Fog Goat Cheese / Baby Arugula / Ice Wine Vinaigrette

Seared Ahi Tuna

Avocado / Lotus Root Chip / Yuzu Vinaigrette

Bibb Lettuce

Marinated Tomatoes / Avocado / Forties Blue / Hazelnuts / Sherry Vinaigrette

Grilled Fig Salad

Mizuna / Ricotta Cheese / Speck / Sunflower Seeds / Ice Wine Vinaigrette



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Appetizers

Smoked Salmon / Pea Shoots / Capers / Crème Fraîche / Caviar

Fennel Pollen Crusted Sea Scallops / Cauliflower Mouseline / Almonds / Harissa

Corn Crusted Ahi Tuna / Shaved Vegetable Salad / Wasabi Aioli

Sweet Shallot Tart and Braised Fennel / Pecorino / Bresaola / Balsamic Reduction

Yukon Potato and Goat Cheese "Brulee" / Beet Essence / Petite Greens / Niçoise Olive Syrup

Jumbo Prawns Crispy Capellini / Risotto / Coriander Oil

Lobster Risotto / Truffle Crème

Braised Pork Belly / Pancetta / Apple and Cabbage Ragout / Pickled Mustard Jus

Braised Short Rib Ravioli / Sun-dried Tomato Puree / Ricotta



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Please select (1) First Course, (2) Entrée Options & (1) Dessert

Entrées

Please select (2) two entrée options

Seared Wild Striped Bass

Grilled Fennel / Roasted Beets / Wild Arugula / Citrus Beurre Blanc

Pan Seared Mero Bass

Celery Root Puree / Heirloom Tomato / Artichoke Chutney

Roasted Halibut

Red Quinoa / Swiss Chard / Citrus Salad / Piquillo Pepper Sauce

Braised George Bank Cod

Camembert Bread Pudding / New England Chowder Sauce

Truffle Crusted King Salmon

White Bean Puree / Artichoke Hearts / Thumbelina Carrots / Truffle Jus

Roasted Breast of Chicken

Creamed Corn / Squash Ribbons / Tomato Glace

Pan Seared Herb Breast of Chicken

Fingerling Potatoes / Artichokes / Bacon / Garlic Chicken Jus



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Entrées continued

Grilled Filet Mignon
Crushed Fingerling Potatoes / Asparagus / Chimichurri

Roast Filet Beef Tenderloin
Caramelized Onions / Cheddar Potato Croquette / Madeira Sauce
Fire Roasted Cherry Tomato and Bell Pepper

Herb Grilled Filet Mignon
Horseradish Scalloped Potatoes / Baby Turnips Spinach / Foie Gras Port Reduction

Zinfandel Braised Short Ribs of Beef
Hen of the Wood Mushrooms / Pecorino Grits / Lime Gremolata
Cippolini Onion and Roast Garlic Confit

Duck Two Ways
Roasted Breast / Lavender Honey Glaze
Pistachio Crusted Leg Crepinette / Quinoa and Cabbage

Pistachio Crusted Colorado Lamb Rack
Braised Lamb Belly / Celery Root Ragout / Spinach and Feta Crepe / Pickled Mustard Seeds

Barley Risotto
Goat Cheese Fritter / Swiss Chard / Pickled Stems / Mushroom / Root Vegetable Essence



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PLATED DINNER

Please select (1) First Course, (2) Entrée Options & (1) Dessert

Desserts

Please select (1) one dessert

- Napoleon / Tahitian Vanilla Crème Anglaise
- Mascarpone Mousse Cake / Almond Biscotti / Coffee Anglaise
- Almond Pear Tart / Cinnamon Ice Cream
- Apple Tart Tatin / Salted Caramel Pretzel Gelato
- Baked Apple Cinnamon Chiboust / Citrus Vanilla Syrup
- Blueberry Phyllo Crisp / Crème Chantilly
- Cassis Mousse Cake / Passion Fruit Cream / Raspberry Coulis
- White Chocolate Lemon Chiffon / Macerated Berries
- Milk Chocolate Mousse Cake / Raspberry Sorbet
- Molten Chocolate Cake / Vanilla Bean Gelato
- Chocolate Hazelnut Bar / Crème Anglaise
- Mousse Cake / Hazelnut Dacquoise / Raspberry Sauce

Trio of Desserts

Chocolate Bliss

- Chocolate Hazelnut Bar
- Frozen Mocha Soufflé
- Milk Chocolate Panna Cotta

Additional \$10.00 Per Person

I ♥ New York

- Apple Strudel
- Cheese Cake
- Red Velvet Cake

Regular Coffee / Decaffeinated Coffee / Specialty Teas
Chef's Selection of Petit Fours & Mignardises

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DESSERT STATIONS

Palace Dessert Station

Please select (6) six pieces

Triple Chocolate Mousse Cake

Baked New York Apple Tart

Tiramisu Mousse

Miniature Fruit Tarts

Chocolate Raspberry Mousse Cake

Red Velvet Cake

Chocolate Strawberries

Opera Cake

Chocolate Truffles

\$45.00 per guest

Pecan Bites

French Macaron

Black & White Cookies

Fresh Berries / Crème Fraîche

Lemon Meringue Tart

Apple Strudel

Chocolate Ganache Tart

Assorted Éclairs

Chocolate Hazelnut Bar

New York Dessert Station

Petite Italian Pastries / Cannolis

Bite Sized Black and White Cookies

New York Style Cheesecake Bites

Miniature Baked Apple Tarts

\$40.00 per guest

S'mores Station

Roasted-to-order Marshmallows

Dark / Milk / and White Chocolate Squares

Classic and Cinnamon Graham Crackers

\$45.00 per guest

Substitute Dessert for a Dessert Table

\$35.00 additional per guest

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LATE NIGHT SNACKS

Savory

Angus Slider / Smoked Ketchup / Pickles

Beef Meatball Slider / Provolone

BBQ Chicken Slider / Coleslaw

Miniature Cuban

Miniature Reuben

Miniature Grilled Cheese / Tomato Soup

Lobster Roll

Pigs in a Blanket / Grainy Mustard Sauce

Rosemary & Garlic Herbed Fries

Mini Pizzettes

Crisp Buffalo Chicken Nuggets

Fontina / Rubiola / Onion / Truffle Pizza

Sweet

Chocolate Dipped Rice Crispy Treats

Fresh Fruit Tartlets

Miniature Cookies

Miniature Cupcakes

Chocolate Éclairs

Miniature Cheesecake

Lemon Meringue Tarts

Ice Cream Cones

Chocolate Ganache Tarts

Chocolate Strawberries

Black & White Cookies

French Macaroon

Six Late Night Snacks, \$48.00 per guest for the first hour

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Five Hour Bar Service

Passed Champagne at Cocktail Hour, Wine and Champagne with Dinner

Waiters also take drink requests at the table

Bombay Sapphire Gin / Grey Goose Vodka

Johnnie Walker Black / Jack Daniels / Makers Mark

Captain Morgan Spiced Rum / Bacardi Light Rum

Patron Silver Tequila / Cointreau / Noilly Prat Vermouth / Campari

Bud Light / Amstel Light / Stella Artois / Seasonal / Specialty Beer

Marquis de la Tour / Wines

Mineral Water, Sodas and Assorted Juices

Beverage Enhancements

Champagne Invitation

Guests are Welcomed to the Ceremony with:

Marquis De La Tour, Brut, Loire Valley, France

\$18.00 Additional per guest

Champagne Cocktail Hour

Guests are Welcomed to the Cocktail Hour with Passed Champagne and Bottles on Trays:

Veuve Clicquot also Available and Displayed at the Bars

\$32.00 Additional per guest

Champagne Dinner

Champagne is poured throughout dinner service:

Veuve Clicquot

\$55.00 Additional per guest

Bartender Fee is \$275 per Bartender - One Bartender is Required for Every 75 Guests

An Additional Bartender is Required to serve Specialty Drinks

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WINE SELECTIONS

Sparkling Wine

Marquis de la Tour / Brut / Loire Valley / France

White Wine

Pinot Grigio / Santi / Vigneto Sortelese / Veneto / Italy

Sauvignon Blanc / New Harbor / Marlborough / New Zealand

Sauvignon Blanc / Honig / Napa / California

Sauvignon Blanc / Saget La Perriere / La Petite Perriere / Loire Valley / France

Chardonnay / Rodney Strong / Sonoma / California

Chardonnay / Sterling Vineyards / Napa Valley / California

Chablis / Domaine Vocoret / Burgundy / France

Red Wine

Pinot Noir / A by Acacia / California

Pinot Noir / Boedecker Cellars / Willamette Valley / Oregon

Cabernet Sauvignon / Beaulieu Vineyards / BV Coastal / California

Cabernet Sauvignon / Benziger / Sonoma / California

Cabernet Sauvignon / Robert Mondavi / Private Selection / Central Coast / California

Syrah / Qupe / Central Coast / California

Malbec / Decero / Remolinos Vineyard / Agrelo - Mendoza / Argentina

Cotes-du-Rhone / Château Mont Redon / Rhone / France

Bordeaux / Chateau Monrepos / Bordeaux / France

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Martini Station

The Palace Martini

Ketel One Vodka, Bailey's Chambord, Strawberry

Typhoon

Ketel One Vodka, Midori, Peach Schnapps, Kiwi

Chocolate Martini

Ketel One Vodka, Godiva Chocolate Liqueur, Chocolate Shavings

Cosmopolitan

Ketel One Vodka, Cointreau, Lime Juice, Cranberry Juice, Lemon

Blue Velvet Martini

Ketel One Vodka, Blue Curacao, Lime Juice, Lemon

Nutty Martini

Ketel One Vodka, Frangelico, Jordan Almond

Dirty Martini

Bombay Sapphire Gin, Vermouth, Olive Juice, Olives

\$40.00 Additional per guest

Ice Carved Displays

Available at an additional charge

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