



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*

*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*

*Bridal Suite*

*Coat Check & Lounge Attendants*

*Overnight Sleeping Accommodations*



*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

#### **Forest Mushroom**

Roast Forest Mushroom, Shaved Goat Cheese Crostini (V)

#### **Pepper Macaroon**

Gorgonzola, Pear Mousse (V) (GF)

#### **Eggplant Caviar**

Feta, Pomegranate, Toasted Pita (V)

#### **Edamame Hummus**

Pickled Hungimigi, Rice Chip (V)

#### **Pastrami Salmon**

Kelpkraut, Wholegrain Mustard Aioli  
Pretzel Bun

#### **Spicy Tuna Poke (GF)**

Seaweed Salad, Tobiko Cucumber

#### **Salmon Tartar**

Lemon Crème Fraîche  
Trout Roe, Sesame Cone

#### **Lobster Truffle Salad**

Toasted Brioche

#### **Duck Prosciutto**

Fig Jam, Ricotta, Pecan, Raisin Crostini

#### **Tandoori Chicken (GF)**

Mango, Coriander Salsa

**Beef Carne Cruda (GF)**  
*Rockets, Parmesan Crostini*

**Vegetable Rainbow Spring Roll (Vegan)**  
*Sweet Chili Sauce*

**HOT**

**Fried Zucchini (V)**  
*Charred Tomato Aioli, Crispy Capers*

**Vegetable Samosa (V)**  
*Preserved Lemon Yogurt*

**Truffle Grilled Cheese**

**Crispy Artichoke Beignet**  
*Pomodoro Fondue*

**Salmon Yakitori**  
*Soy and Sake Glaze*

**Mini Crab Cake**  
*Cajun Remoulade*

**Coconut Shrimp**  
*Red Curry Sauce*

**Lamb Kebab (GF)**  
*Harissa and Pomegranate Glaze*

**Duck Satay**  
*Lemongrass, Thai Dipping Sauce*

**Gochujang Chicken Satay**  
*Kelp, Kimchi Aioli*

**Kobe Beef Smashed Burger**  
*Caramelized Vidalia onion, Farmhouse Cheddar*

**Pork Belly**  
*Crispy Pork Belly, Asian Barbecue Sauce Apple, Jicama Slaw*

**Grilled Tofu, Shiitake Mushroom Kabob (Vegan)**  
*Sesame, Soy, Lime Sauce*

⑥ **COCKTAIL RECEPTION STATIONS**   
(Please Select 3 Stations)

***Taste of India***

*Barbecued Aloo Chaat (Potato, Coriander, Chutney, Pomegranate)*  
*Chickpea Salad, Preserved Lemon and Roncal Cheese*  
*Lentil, Mint, Yogurt Salad*  
*Aloo Gobi, Spiced Cauliflower and Potato*  
*Saag Paneer, Spinach and Paneer Cheese*  
*Baingan Bharta, Eggplant Curry*  
*Chicken Tikka*  
*Basmati Rice, Naan*

*\*This can be made vegetarian just remove the Chicken Tikka*

***Barbeque***

*Broccoli, Bacon, Walnuts, Buttermilk Dressing*  
*Country Fair Coleslaw*  
*Farmhouse Mac and Cheese*  
*Kale, Cabbage, Apple Salad*  
*Burnt End Baked Beans*  
*Slow Smoked Brisket*  
*Slow Smoked Pulled Pork*  
*Crispy Chicken Breast*  
*Pull Apart Buns*  
*Corn Fritters, Honey, Chili Dipping Sauce*  
*Homemade Sauces*

## ***Taco Station***

*White Corn Tortillas*

### ***Fillings:***

*Crispy Sole*

*Short Rib Birra*

*Carne Asada*

*Grilled Chicken Marinated Lime, Garlic Ancho*

*Spice Roasted Butternut Squash*

### ***Toppings:***

*Queso Fresco*

*Crumbled Goat Cheese*

*Spring Onion Crema*

*Morita Chili and Sesame Seed Salsa*

*Salsa Taquero*

*Salsa Roja*

*Guacamole*

*Marjoram Infused Black Beans*

*Red Cabbage*

*Bibb Lettuce*

## ***Italian Market***

*Salami and Formaggi*

*Farro, Forest Mushroom, Truffle Parmesan Salad*

*Heirloom Cherry Tomato, Basil, Bocconcini*

*Fire Roast Peppers, Capers*

*Herb Marinated Grilled Artichokes*

*Grilled Calamari, Gigante Beans, Celery, Cucumbers*

*Piadina, Proscuitto, Rocket, Serafina*

*Broccoli Rabe, Charred Lemon, Sweet Sausage*

*Veal, Basil Meatballs, San Marzano Sauce*

*Market Baked Bread*

*Market Cured Olives*

## ***Pasta Station***

*Please Choose 2*

### ***Cavatappi and Wild Mushroom Sauté (vegan)***

*Light Sauce of Garden Vegetables, Tomato and Herbs*

### ***Arugula and Asiago Ravioli***

*Baby Zucchini, Slow Roast Cherry Tomatoes, Basil Pesto and Niçoise Olive*

### ***Porcini and Ricotta Stuffed Ravioli***

*Mascarpone and Truffle Cream Sauce, Sweet Peas and Mushrooms*

### ***Saffron Risotto Primavera***

*Smokey Chorizo Sausage, Grilled Shrimp and Spring Onion*

### ***Garganelli with Ragu Bolognese***

*Beef, Veal and Pork Simmered with Tomatoes, Cream and Herbs*

## ***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*

*Red Wine Sauce and Whole Grain Mustard, Horseradish Sauce*

## ***Far East***

*Soba Noodle, Smoked Tofu, Seaweed Salad*  
*Papaya Chicken Salad*  
*Blistered Shishito Pepper, Sea Salt, Ponzu*  
*Crispy Vegetable Spring Rolls, Duck, Mustard Sauce*  
*Shrimp Shumai*  
*Kimchi Fried Rice*  
*BBQ Pork Belly Carved, Steamed Rice Bun, Scallion, Hoisin Sauce*

## ***Tapas***

*Cured Meats, Cheeses, Olives of Spain*  
*Brandate, Toasted Artisan Bread*  
*White Anchovies Marinated with Garlic and Parsley*  
*Fire Roasted Piquillo*  
*Guindilla Peppers*  
*Marcona Almonds, Rosemary, Sea Salt*  
*Iberico Morcilla, Sauteed Onion, Aioli*  
*Totrilla with Chorizo and Green Peppers*  
*Serrano Ham, Chicken Croquetas*  
*Gambas al Ajilo*

## ***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**  
*Chef(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 \$275.00 each*

## *❧*DINNER MENUS*❧*

### *Appetizers* *COLD*

#### *Chardonnay Poached Pear*

*Butternut Squash, Candy Pumpkin Seeds, Watercress, Green Tea  
Endive, Honey Chardonnay Vinaigrette*

#### *Italian Chicory Salad*

*Orange, Pancetta, Parmesan, Citrus Balsamic Vinaigrette*

#### *Baby Beet and Fennel Salad*

*Pistachio, Orange and Labneh*

#### *Burrata*

*Pea Puree, Grapefruit, Caviar, Grilled Green Onion*

#### *King Oyster Carpaccio*

*Hen of the Woods, Haricot Vert, Nori, Watermelon Radish, Daikon Sprouts  
Truffle-Ponzu Dressing*

#### *Toasted Cumin Heirloom Carrots*

*Beluga Lentil, Rocket, Agave Vinaigrette*

#### *Grilled Shrimp, Sea Scallop*

*Cauliflower, Radish, Baby Mizuna, Red Sorrel, Golden Raisin, Caper Vinaigrette*

#### *Four Lettuce Caesar Salad*

*Sourdough Croutons, Lemon, Anchovy and Parmesan Dressing*

#### *Citrus Cured Salmon*

*Avocado Mousse, Caviar*

#### *Chilled Cucumber Gazpacho*

*Horseradish, Lump Crab, Pickled Radish*

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**❧DINNER MENUS❧**

***Appetizers***  
**HOT**

***Roast Acorn Squash***  
*Stuffed with Wild Rice and Havarti (V)*

***Wild Mushroom Pecorino Vol-au-Vent***  
*Smoked Bacon, Black Truffle*

***Lobster Risotto***  
*Asparagus, Lemon, Basil*

***Duck Bolognese***  
*Ricotta Salata, Sweet Potato Gnocchi*

***Butter Poached Lobster***  
*Truffle Cauliflower, Lobster Sauce*

***Tandoori Sea Scallops***  
*Cress, Chickpeas, Yogurt*

***Octopus***  
*Saffron Aioli, Black Risotto, Seaweed*

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## **Entrées**

### **Roast Breast of Chicken**

*Zucchini Ribbons, Tomato, Green Olive Sauce*

### **Chicken Mushroom Pot Pie**

*Cheddar Short-Crust Pastry*

### **Grilled Breast of Chicken**

*Lemon Thyme Marinade, Grilled Asparagus, Lemon-Chicken Jus*

### **Teriyaki Glazed Chicken**

*Baby Bok Choy, Sesame Ponzu Dressing*

### **Duck Breast**

*Apple-Celery Root Puree, Passion Fruit, Whiskey Sauce*

*\$8.00 per person surcharge*

### **Poached Icelandic Cod**

*Asian Mushrooms, Spinach, Rice Cake, Mushroom Broth*

### **Pan Roast Black Sea Bass**

*Beurre Rouge and Hon Shemiji Mushroom*

### **Wild Salmon**

*Roast Brussel Sprouts, Butternut Squash, Orchard Fruit, Cider Champagne Sauce*

### **Branzino**

*Caramelized Fennel, Ruby Onion, Orange, Kalamata Olives*

*Farro Pilaw, Orange Beurre Blanc*

### **Citrus Grilled Mahi Mahi**

*Chili Marinade, Grilled Pineapple, Mango Salsa*

### **Escalope of Sea Bass**

*Smoked Bacon, Red Chicory, Greens, Parsnip Puree, Red Wine Sauce*

### **Grilled Shrimp, Palapa Sauce**

### **Herb Crusted Rack of Lamb**

*Citrus Scented, Petite Heirloom Vegetables, Fennel Potato Gratin, Red Wine Lamb Reduction*

*\$8.00 per person surcharge*

### **10 oz Grilled Dry Aged Black Angus Sirloin Steak**

*Swiss Chard, Morel Cream Sauce*

### **Filet Mignon**

*Madeira Sauce*

***Au Poivre Beef Tenderloin***

*Sweet Potato Puree*

***Prime Rib***

*Roast Butternut Squash, Cremini, Treviso, Black Truffle Sauce*

***Belly and Loin of Pork***

*Chinese Broccoli, Kimchi, Smoked Tofu, Fried Rice*

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***DESSERTS***

*Chocolate Cake with Hot Chocolate Sauce*

*Apple & Cranberry, Crisp Tartlet*

*Seasonal Fresh Fruit Tart, Chantilly Cream*

*Crème Catalana, Spanish Flavor Crème Brûlée*

*Harvard Key Lime Pie*

*Chocolate Passion Fruit Cheesecake, Mixed Berry Coulis*

*Bitter Sweet Chocolate Ganache Tart, Caramel Sauce & Espresso Chantilly*

*Trio of Tropical Sorbet, Wild Berries*

*Freshly Brewed Regular and Decaffeinated Coffee*

*Fine Selection of Teas*

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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:**

<b>BEVERAGES:</b>	<p><i>Pre-ceremony we will pass on silver trays Fruit Juices and Mineral Waters</i></p> <p><i>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 &amp; White Wine, Coke, Diet Coke, Ginger Ale, Club Soda, Tonic Water, Sparkling Water, Fruit Juices, &amp; Mixers</i></p> <p><u><i>Stationary bar during dinner</i></u></p> <p><i>Wines during dinner:</i></p> <p><u><i>White</i></u> <i>Raywood Chardonnay, Central Coast, California</i></p> <p><u><i>Red</i></u> <i>Raywood Cabernet Sauvignon, Central Coast, California</i></p> <p><i>Champagne Toast</i></p>
<b>BARTENDERS:</b>	<p><i>Included during the cocktail reception. One bartender is also included during dinner. Additional bartenders during dinner (if requested) are charged at \$400.00 each</i></p>
<b>CHEFS/CARVERS:</b>	<p><i>Included</i></p>
<b>SUSHI CHEF/SHUCKER</b>	<p><i>Not Included</i></p>
<b>BRIDAL SUITE:</b>	<p><i>Complimentary overnight suite for the Bride and Groom</i></p>
<b>DRESSING ROOMS:</b>	<p><i>if requested: \$400.00 labor fee (Includes both Bride's &amp; Groom's Dressing Room)</i></p>
<b>ANNIVERSARY DINNER:</b>	<p><i>Complimentary one-year anniversary dinner in the Harvard Club Main Dining Room</i></p>
<b>GUARANTEE:</b>	<p><i>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.</i></p>

**SERVICE CHARGE:**

*An amount equal to eighteen percent (18%) of the charge to Patron hereunder for FOOD & BEVERAGE ONLY 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:**

*Please contact the Catering Office for pricing at 212 827 1209 or via email at [catering@hcny.com](mailto:catering@hcny.com)*