



SETTINGS BY US, INSPIRED BY YOU.



NY MARRIOTT® AT THE BROOKLYN BRIDGE
WEDDING RECEPTION PACKAGES

333 ADAMS ST, BROOKLYN, NY 11201
T 718.222.6522 F 718.228.8965
BrooklynMarriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE NY MARRIOTT AT
THE BROOKLYN BRIDGE.
OUR EXPERTS WILL GO
ABOVE AND BEYOND
TO MAKE YOUR VISION,
YOUR TASTES, YOUR
DREAMS COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

NY MARRIOTT® AT THE BROOKLYN BRIDGE

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YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
NY MARRIOTT AT THE BROOKLYN BRIDGE WILL EXCEED EVERY
EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO
AN EXCEPTIONAL EVENTS TEAM, WE OFFER EVERYTHING YOU
NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.



YOUR VISION

START YOUR WEDDING WEEKEND OFF WITH A POP! TOAST YOUR "I DOs" IN THE PERFECT SETTING AT THE **NY MARRIOTT AT THE BROOKLYN BRIDGE**. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.

SIGNATURE WEDDING PACKAGE

ADULTS | \$150

5-Hour Wedding Reception

YOUNG ADULTS | \$130

(12-20 Years Old)

Includes Same Menu Items As Adult Package Without the Open Bar

INCLUDED IN YOUR FIVE HOUR SIGNATURE WEDDING RECEPTION:

Champagne Toast

Five Hour Deluxe Open Bar

Eight Butler Passed Hors D'oeuvres

Two Cold Culinary Displays

Three Hot Culinary Stations

Four Course Plated Dinner

Customized Wedding Cake Designed by "The Cake Boss"

Complimentary Event Space

Room Set-Up Includes Banquet Rounds, Standard Poly Linens (Ivory, White, Black or Grey), Votive Candles, and Dance Floor

Complimentary Suite for the Newlyweds the Evening of the Wedding (For all Weddings Exceeding a \$10,000 Food and Beverage Minimum)

Hospitality Banquet Room for the Bridal Party

On Site Parking Available
(At an Additional Cost)

Discounted Hotel Rooms for Your Out of Town Guests

Customized Reservation Web Page

Dedicated Certified Marriott Wedding Planner

Triple Marriott Reward Points - Three Points for Every Dollar Spent (Maximum of 150,000 Points)

INDOOR WEDDING CEREMONY ROOM INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$1,500.00

OUTDOOR WEDDING CEREMONY/COCKTAIL RECEPTION SPACE INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$5,000.00

Five Hour Deluxe Open Bar

SPIRITS

Absolut Vodka
Tanqueray Gin
1800 Silver Tequila
Maker's Mark
Dewar's Scotch
Johnnie Walker Red Label Scotch
Jack Daniel's Whiskey
Captain Morgan Spiced Rum
Courvoisier VS Cognac
Seagram's VO

NON-ALCOHOLIC

Assorted Juices
Assorted Soft Drinks
St. Pauli Girl Non-Alcoholic Beer

WINES

Columbian Crest Merlot
Aquinas Cabernet Sauvignon
Mark West Pinot Noir
Casa Lapostolle Sauvignon Blanc
Pighin Pinot Grigio
Clos Du Bois Chardonnay
Stone Cellars by Beringer White Zinfandel

BEERS

Sam Adams Boston Lager
Brooklyn Lager
Budweiser
Coors Light
Amstel Light
Heineken

Butler Passed Hors D'oeuvres

COLD

Smoked Salmon, Dill, Caper, Pumpernickel
Gorgonzola, Fig Profiterole
Spiced California Roll
Beef Tenderloin, Boursin Cheese

HOT

Quinoa, Kale Bites
Lobster, Corn Spring Roll
Spinach, Artichoke Crisp
Short Rib, Stilton Crescent

Cold Culinary Displays

INTERNATIONAL CHEESES

Parmesan Reggiano, Red Onion, Balsamic Marmalade
Brie, Plum Compote
Gruyere, Anise Infused Wild Honey
Crackers, Breadsticks, French Bread

SEASONAL VEGETABLES

Carrots, Orange Carrot Cilantro Sauce
Celery Sticks, Apple Squash, Gorgonzola Spread
Cucumber, Vidalia Onion, Fresh Dill Sauce

Hot Culinary Stations

ASIAN STATION

Steamed Wasabi Dumpling
Shrimp, Pork, Wasabi, Spinach Wrap
Sesame Garlic Sauce

Steamed Chicken, Lemongrass Dumpling
Orange Ginger Sauce

Steamed Shrimp, Thai Vegetable Dim Sum
Shrimp, Vegetable, Rice Paper
Sweet Chili Sauce

CARVING STATION

(Attendant Required)

SELECT ONE:

Clover Honey Glazed Breast of Turkey
Cranberry Relish, Giblet Gravy

OR

Maple Infused Smoked Spiral Ham
Whole Grain Mustard Jus

Hot Culinary Stations *(continued)*

PASTA STATION

Tortellini Carbonara
Cheese Tortellini, Classic Alfredo, Crispy Bacon Bits

Mezzi Rigatoni a la Vodka, Crispy Pancetta, Shaved Parmesan Cheese

Plated Dinner Selections

APPETIZER

SELECT ONE:

Buffalo Mozzarella, Plum Tomato Napoleon
Extra Virgin Olive Oil, Sweet Balsamic Emulsion
Herbed Baby Frisée

OR

Grilled Vegetable Ravioli
Roasted Red Pepper Coulis, Herb Ricotta

ENTRÉE

(Guest Choice Evening of)

Pan Seared French Cut Breast of Chicken
Lemon Thyme Confit, English Pea Risotto, French Beans, Vine Tomatoes, Brie Fondue

Seared Salmon
Juniper Berry, Dill, Lemon Faro, Sautéed Spinach, Tomato, Fennel Broth

“Boneless” Braised Beef Short Rib
Classic Potato Puree, Buttered Petite Beans, Merlot Jus

Seared Cauliflower Steak
Quinoa, Wild Mushrooms, Spinach, Toasted Pine Nuts, Parsley, Tomato

SALAD

SELECT ONE:

Spring Greens
Roasted Pistachio Nuts, Aged Stilton, Dried Cherries
Raspberry Vinaigrette

OR

Caesar Salad
Crisp Romaine Lettuce, Shredded Reggiano Parmigiano
Cheese, Toasted Brioche Croutons
Traditional Caesar Dressing

Dessert

SELECT ONE:

Chocolate Trilogy Mouse
Raspberry Coulis

OR

Dulce de Leche
Mocha Crème Anglaise

OR

Caramelized Apple Tart
Cinnamon Ice Cream

Elegantly Tiered Wedding Cake
Creatively Designed by “The Cake Boss” ~ Buddy Valastro

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR SPACES FOR THE PERFECT BACKDROP TO YOUR "I DOS."

TRADITIONAL WEDDING PACKAGE

ADULTS | \$132

4-Hour Wedding Reception

YOUNG ADULTS | \$115

(12-20 Years Old)

Includes Same Menu Items As Adult Package Without the Open Bar

INCLUDED IN YOUR FOUR HOUR TRADITIONAL WEDDING RECEPTION:

Champagne Toast

Four Hour Premium Open Bar

Eight Butler Passed Hors D'oeuvres

Four Course Plated Dinner

Customized Wedding Cake Designed by "The Cake Boss"

Room Set-Up Includes Banquet Rounds, Standard Poly Linens (Ivory, White, Black or Grey), Votive Candles, and Dance Floor

Complimentary Event Space

Complimentary Suite for the Newlyweds the Evening of the Wedding
(For all Weddings Exceeding a \$10,000 Food and Beverage Minimum)

Hospitality Banquet Room for the Bridal Party

On Site Parking Available
(At an Additional Cost)

Discounted Hotel Rooms for Your Out of Town Guests

Customized Reservation Web Page

Dedicated Certified Marriott Wedding Planner

Triple Marriott Reward Points - Three Points for Every Dollar Spent
(Maximum of 150,000 Points)

INDOOR WEDDING CEREMONY ROOM INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$1,500.00

OUTDOOR WEDDING CEREMONY/COCKTAIL RECEPTION SPACE INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$5,000.00

Four Hour Premium Open Bar

SPIRITS

Smirnoff Vodka
Beefeater Gin
Dewar's Scotch
Canadian Club Whiskey
Jim Beam Whiskey
Cruzan Rum
Jose Cuervo Especial Gold Tequila
Korbel Brandy

WINES

Stone Cellars by Beringer Merlot
Stone Cellars by Beringer Cabernet Sauvignon
Stone Cellars by Beringer Pinot Grigio
Stone Cellars by Beringer Chardonnay
Stone Cellars by Beringer White Zinfandel

BEERS

Sam Adams Boston Lager
Brooklyn Lager
Budweiser
Coors Light
Heineken

NON-ALCOHOLIC

Assorted Juices
Assorted Soft Drinks
St. Pauli Girl Non-Alcoholic Beer

Butler Passed Hors D'oeuvres

COLD

Smoked Salmon, Dill, Caper, Pumpernickel
Gorgonzola, Fig Profiterole
Spiced California Roll
Beef Tenderloin, Boursin Cheese

HOT

Quinoa, Kale Bites
Lobster, Corn Spring Roll
Spinach, Artichoke Crisp
Short Rib, Stilton Crescent

Plated Dinner Selections

APPETIZER

SELECT ONE:

Buffalo Mozzarella, Plum Tomato Napoleon
Extra Virgin Olive Oil, Sweet Balsamic Emulsion
Herbed Baby Frisée

OR

Grilled Vegetable Ravioli, Roasted Red Pepper Coulis, Herb Ricotta

SALAD

SELECT ONE:

Spring Greens
Roasted Pistachio Nuts, Aged Stilton, Dried Cherries
Raspberry Vinaigrette

OR

Caesar Salad
Crisp Romaine Lettuce, Shredded Reggiano Parmigiano Cheese, Toasted Brioche Croutons
Traditional Caesar Dressing

ENTRÉE

(Guest Choice Evening of)

Pan Seared French Cut Breast of Chicken
Lemon Thyme Confit, English Pea Risotto, French Beans, Vine Tomatoes, Brie Fondue

Seared Salmon
Juniper Berry, Dill, Lemon Faro, Sautéed Spinach, Tomato, Fennel Broth

“Boneless” Braised Beef Short Rib
Classic Potato Puree, Buttered Petite Beans, Merlot Jus

Seared Cauliflower Steak
Quinoa, Wild Mushrooms, Spinach, Toasted Pine Nuts, Parsley, Tomato

Dessert

Elegantly Tiered Wedding Cake
Creatively Designed by “The Cake Boss” ~ Buddy Valastro

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING SPACES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU, TO THE FLOWERS, TO THE PLACE CARDS, SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

CLASSIC WEDDING PACKAGE

ADULTS | \$117

3-Hour Wedding Reception

YOUNG ADULTS | \$100

(12-20 Years Old)

Includes Same Menu Items As Adult Package Without the Open Bar

INCLUDED IN YOUR THREE HOUR CLASSIC WEDDING RECEPTION:

Champagne Toast

Three Hour Premium Open Bar

Eight Butler Passed Hors D'oeuvres

Three Cold Culinary Displays

Three Hot Culinary Stations

Customized Wedding Cake Designed by "The Cake Boss"

Complimentary Event Space

Room Set-Up Includes Banquet Rounds, Standard Poly Linens (Ivory, White, Black or Grey), Votive Candles, and Dance Floor

Complimentary Suite for the Newlyweds the Evening of the Wedding (For all Weddings Exceeding a \$10,000 Food and Beverage Minimum)

Hospitality Banquet Room for the Bridal Party

On Site Parking Available
(At an Additional Cost)

Discounted Hotel Rooms for your Out of Town Guests

Customized Reservation Web Page

Dedicated Certified Marriott Wedding Planner

Triple Marriott Reward Points - Three Points for Every Dollar Spent (Maximum of 150,000 Points)

INDOOR WEDDING CEREMONY ROOM INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$1,500.00

OUTDOOR WEDDING CEREMONY/COCKTAIL RECEPTION SPACE INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$5,000.00

Three Hour Premium Open Bar

SPIRITS

Smirnoff Vodka
Beefeater Gin
Dewar's Scotch
Canadian Club Whiskey
Jim Beam Whiskey
Cruzan Rum
Jose Cuervo Especial Gold Tequila
Korbel Brandy

NON-ALCOHOLIC

Assorted Juices
Assorted Soft Drinks
St. Pauli Girl Non-Alcoholic Beer

WINES

Stone Cellars by Beringer Merlot
Stone Cellars by Beringer Cabernet Sauvignon
Stone Cellars by Beringer Pinot Grigio
Stone Cellars by Beringer Chardonnay
Stone Cellars by Beringer White Zinfandel

BEERS

Sam Adams Boston Lager
Brooklyn Lager
Budweiser
Coors Light
Heineken

Butler Passed Hors D'oeuvres

COLD

Smoked Salmon, Dill, Caper, Pumpernickel
Gorgonzola, Fig Profiterole
Spiced California Roll
Beef Tenderloin, Boursin Cheese

HOT

Quinoa, Kale Bites
Lobster, Corn Spring Roll
Spinach, Artichoke Crisp
Short Rib, Stilton Crescent

Cold Culinary Displays

SEASONAL VEGETABLES

Carrots, Orange Carrot Cilantro Sauce
Celery Sticks, Apple Squash, Gorgonzola Spread
Cucumber, Vidalia Onion, Fresh Dill Sauce

INTERNATIONAL CHEESES

Parmesan Reggiano, Red Onion, Balsamic Marmalade
Brie, Plum Compote
Gruyere, Anise Infused Wild Honey
Crackers, Breadsticks, French Bread

STEAK HOUSE ICEBERG SALAD

Charred Cherry Tomatoes, Blue Cheese Crumble, Shaved Red Onion
Warm Creamy Bacon Balsamic Dressing

Hot Culinary Stations

ASIAN STATION

Steamed Wasabi Dumpling
Shrimp, Pork, Wasabi, Spinach Wrap
Sesame Garlic Sauce

Steamed Chicken, Lemongrass Dumpling
Orange Ginger Sauce

Steamed Shrimp, Thai Vegetable Dim Sum
Shrimp, Vegetable, Rice Paper
Sweet Chili Sauce

PASTA STATION

Tortellini Carbonara
Cheese Tortellini, Classic Alfredo, Crispy Bacon Bits

Mezzi Rigatoni a la Vodka, Crispy Pancetta, Shaved Parmesan Cheese

CARVING STATION

(Select One)

Clover Honey Glazed Breast of Turkey
Cranberry Relish, Giblet Gravy

OR

Maple Infused Smoked Spiral Ham
Whole Grain Mustard Jus

Dessert

Elegantly Tiered Wedding Cake
Creatively Designed by "The Cake Boss" ~ Buddy Valastro

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM VALET PARKING AND PRIVATE PRE-RECEPTION AREAS, TO SPECIALTY LINENS AND EXPERTLY DESIGNED MENU CARDS TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

BRUNCH BUFFET WEDDING PACKAGE

ADULTS | \$98

3-Hour Brunch Buffet Wedding Reception

INCLUDED IN YOUR THREE HOUR BRUNCH BUFFET WEDDING RECEPTION:

Champagne Toast

Eight Butler Passed Hors D'oeuvres

Hot and Cold Breakfast Item Selections

Hot and Cold Lunch Item Selections

Customized Wedding Cake Designed by "The Cake Boss"

Complimentary Event Space

Room Set-Up Includes Banquet Rounds, Standard Poly Linens (Ivory, White, Black or Grey), Votive Candles, and Dance Floor

Complimentary Suite for the Newlyweds the Evening of the Wedding (For all Weddings Exceeding a \$10,000 Food and Beverage Minimum)

Hospitality Banquet Room for the Bridal Party

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INDOOR WEDDING CEREMONY ROOM INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$1,500.00

OUTDOOR WEDDING CEREMONY/COCKTAIL RECEPTION SPACE INCLUDES:

Ballroom Chairs, Stage, and Microphone

Room Rental \$5,000.00

Breakfast Selections

COLD

Fresh Fruit Bar
Watermelon, Cantaloupe, Honeydew
Pineapple, Grapefruit, Orange
Seasonal Berries

Yogurts
Fruit, Plain
Raisins, Granola, Honey

Breakfast Cheeses

Breakfast Breads
Mini Bagels, Mini Croissants, Coffee Cake
Butter, Preserves, Honey, Cream Cheese

HOT

Eggs and Omelettes Made to Order
(Attendant Required)

Whole Eggs, Egg Whites, Egg Beaters
Tomato, Bell Peppers, Onion, Mushroom
Ham, Pepper Jack Cheese, Cheddar Cheese

Breakfast Potatoes

Crispy Bacon

Country Sausage

Brioche French Toast
Maple Syrup, Whipped Cream, Fresh Strawberries

Lunch Selections

COLD

Baby Spinach Salad
Sliced Button Mushrooms, Cherry Tomatoes
English Cucumbers, Red Onion
Crispy Bacon Bits
Balsamic Vinaigrette
Creamy Ranch Dressing

Grilled Vegetable Green Olive Tapenade
Balsamic Reduction
Fennel Dressing

Penne Pasta Salad
Broccoli Rabe, Caramelized Mushrooms
Fresh Sage, Extra Virgin Olive oil

Lunch Selections *(continued)*

HOT

Roasted Breast of Chicken
Mustard Glaze
Warm Tuscan White Bean and Pancetta Ragout

Atlantic Salmon
Caramelized Apples, Citrus Pan Jus

Beef Bourguignon
Roasted Red Peppers

Mini Rigatoni
Peas, White Mushrooms, Italian Parsley
Thyme Infused Porcini Mushroom Cream Sauce

Rosemary Roasted Fingerling Potato
Herb Butter

Slow Roasted Vegetables
Rosemary, Thyme

Dessert

Elegantly Tiered Wedding Cake
Creatively Designed by "The Cake Boss" ~ Buddy Valastro

Beverages

Juice Bar
Orange, Grapefruit, Cranberry, Apple

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Brunch Bar

For An Additional \$40 Per Person
(Bartender Required)

Available After 11am
Mimosas, Bloody Mary's, Bellini's, House Red and White Wines, Imported and Domestic Beers



YOUR JOURNEY

FROM YOUR INITIAL “YES” TO THE OFFICIAL “I DOs”,
PARTNER WITH OUR TEAM OF EXPERTS AT THE
NY MARRIOTT AT THE BROOKLYN BRIDGE
TO CREATE THE JOURNEY OF A LIFETIME.

Additional Fees and General Information

CHILDREN | \$55

(4-11 Years Old)

3 Years and Under Are Complimentary

Individually Plated Chicken Tenders, French Fries, Ketchup

Wedding Cake

Assorted Soft Drinks

VENDORS | \$95

Assorted Rolls, Butter, Salad, Chef's Choice of Entrée

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Soft Drinks

ADDITIONAL FEES

Bartender Fee: \$250 Per Bartender

One Bartender Per 100 Guests Required

Attendant Fee: \$250 Per Attendant

One Attendant Per Station Required

Coat Check: \$3 Per Person

Based on Final Guarantee

Brunch Bar: \$40 Per Person

(Available After 11am)

Mimosas, Bloody Mary's, Bellini's, House Red and White Wines, Imported and Domestic Beers

For groups less than 25 people, an additional \$250 Labor Fee will apply

GUARANTEES

We require a guaranteed number of guests to be provided ten (10) business days prior to your event or the expected number will be used as your guarantee. Should your actual numbers exceed the guarantee, you will be charged accordingly.

DEPOSIT/ADVANCE PAYMENTS

A non-refundable deposit of 35% of the estimated food and beverage minimum is required at the time of the signed agreement. Your payment schedule will be noted in the sales agreement. Full pre-payment due ten (10) business days prior to event.

SERVICE CHARGE AND TAXES

All prices are per person. All meeting room, food, beverage and related items are subject to a 24% service charge. An 8.875% New York State sales tax applies to all charges. 16% of the meeting room and food total will be distributed to Servers assigned to the Event. 8% of the meeting room and food total will be distributed to other personnel who have contributed to the Event or to administrative or other costs.

Menu Enhancements

BRUSCHETTA STATION | \$7

Traditional Roma Tomato, Oven Dried Tomato Spread
Marinated White Bean, Rosemary, St. Agur Puree
Black Kalamata Olive, Roasted Cipollini Onion Spread, Toasted Ficelle, Pita Bread

COLD ASIAN NOODLE STATION | \$11

Szechuan Style Lo Mein Noodles, Shredded Peking Duck, Roast Pork, Asian Vegetables
Orange Ginger Sauce, Hoisin Sauce

DELUXE SUSHI WITH PICKLED GINGER | \$14

Cooked, Marinated, Rolled Vegetable Sushi, Wasabi Mustard, Soy Sauce

ATLANTIC SMOKED SALMON | \$12

Pumpnickel, Horseradish, Lemon, Chopped Onion, Egg Yolks, Whites, Capers

TAPAS DISPLAY | \$18

Heirloom Tomato Salad
Curried Tuna Tartar, Spicy Potato Chips
Thai Beef Salad
Charred Asparagus, Mustard Emulsion
Crispy Basil Chicken Salad
Portobello and Fire Onion Salad
Marinated and Roasted Olives
Mediterranean Flat Breads
Portuguese Mini Roll

CAESAR SALAD STATION | \$20

Crisp Romaine Lettuce Hearts
Seared Cajun Spiced Chicken Breast
Garlic Marinated Skirt Steak
Basil and Lemon Grilled Shrimp
Creamy Caesar Dressing
Herbed Brioche Croutons
Marinated Anchovies
Fresh Cracked Black Pepper
Parmesan Cheese

MINI BRIOCHE SLIDER STATION | \$10

(Attendant Required)

Please Select One:

Lump Crab Cakes, Spicy Remoulade, Tomato Relish

OR

Slow Braised Beef Short Ribs, Horseradish Cream, Crispy Shallots
Mini Brioche Rolls

Menu Enhancements *(continued)*

YUKON GOLD POTATO STATION | \$10

(Attendant Required)

Seasoned Whipped Potatoes
Gourmet Toppings:
Wild Mushrooms Ragout
Chicken Cacciatore
Crispy Herbed Shallots

MAC & CHEESE STATION | \$10

(Attendant Required)

Classic Macaroni and Cheese
Gourmet Toppings:
Oven Roasted Chorizo Sausage
Roasted Portobello Mushrooms
Fresh Tomato Pistou

STEAMED LITTLENECK CLAMS | \$14

Garlic, White Wine, Butter

BAKED CLAMS OREGANATO | \$14

Traditionally Baked Clams, Oregano, Parsley, Bread Crumbs, Parmigiano Reggiano, Pancetta

CLAMS CASINO | \$14

Clams Baked On a Half Shell, Bread Crumbs, Bacon

OYSTERS ROCKEFELLER | \$14

Oysters on a Half Shell, Spinach Leaves, Onion, Parsley, Parmigiano Reggiano, Bread Crumbs

SHRIMP SCAMPI | \$15

Olive Oil, Garlic, Citrus Juices, Fresh Herbs

COLD JUMBO SHRIMP ON ICE | \$15

Lemon, Cocktail, Mari Rose Sauces

CRACKED CRAB CLAWS ON ICE | \$15

Remoulade Sauce, Lemon

MONTREAL SPICE RUBBED STRIPLIN | \$14

(Attendant Required)

Assorted Rolls, Bordelaise Sauce

ROASTED TENDERLOIN OF BEEF | \$16

(Attendant Required)

Peppered Merlot Jus, Sliced French Bread

Menu Enhancements *(continued)*

OLIVE AND SAGE CRUSTED ROAST LEG OF VEAL | \$21

(Attendant Required)

Calvados Brie Pan Jus
Mini Rolls

RACK OF LAMB | \$22

(Attendant Required)

Minted Pan Jus
Mini Rolls

INTERNATIONAL CONFECTIONS | \$12

Mini Pastries, Cookies, Biscuits

DESSERT GRILLED CHEESE | \$13

(Attendant Required)

Milk Chocolate, Nutella, Mozzarella Cheese, Savory Brioche
Dark Chocolate, Ricotta Cheese, Savory Brioche

CHOCOLATE FOUNTAIN | \$14

Milk Chocolate, Flowing Fountain
Strawberries, Dried Apricots, Marshmallows, Pretzel Sticks, Biscotti

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HOTEL GALLERY



OUR BRIDAL BATHROOM IS AN OASIS FOR RELAXATION AND REJUVENATION. SOAK IN THE VIEWS WHILE TAKING A ROMANTIC BATH WITH A GLASS OF WINE.



WITH HIS-AND-HERS SINKS AND MIRRORS, OUR HOTEL'S SPACIOUS BRIDAL BATHROOM IS THE PERFECT PLACE FOR GETTING READY FOR YOUR WEDDING.



COCKTAIL RECEPTIONS AND INTIMATE GATHERINGS EMANATE ELEGANCE AND TASTE IN THIS IDEAL BROOKLYN SPACE.



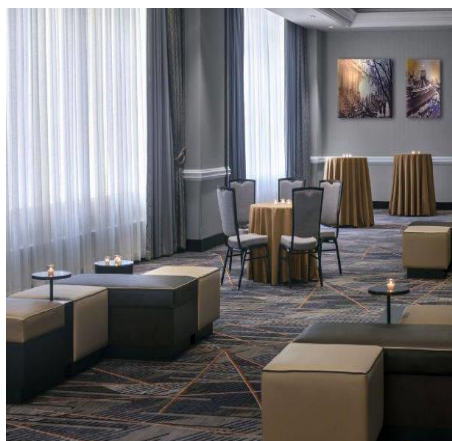
OUR HOTEL'S RENAISSANCE PLAZA FEATURES A UNIQUE OUTDOOR SPACE VERSATILE FOR CEREMONIES AND RECEPTIONS.



TAKE A STROLL DOWN BROOKLYN HEIGHTS PROMENADE, JUST MINUTES FROM OUR HOTEL, OFFERS VIEWS OF DOWNTOWN MANHATTAN, THE EAST RIVER AND BROOKLYN BRIDGE.



AFTER AN ADVENTURE-FILLED DAY EXPLORING DOWNTOWN BROOKLYN, RELAX IN FRONT OF OUR HOTEL'S CHIC FIREPLACE.



OUR RICHLY APPOINTED, NEWLY RENOVATED NORTHSIDE BALLROOM IS A PERFECT SETTING FOR YOUR WEDDING CEREMONY AND RECEPTION.



THE GRAND BALLROOM - ELEGANT, CLASSY, AND VERSATILE. LET US BRING YOUR VISION TO LIFE!



A HIDDEN GEM WITH NATURAL LIGHT, THE METRO TECH BALLROOM OFFERS A UNIQUE ATMOSPHERE FOR INTIMATE AFFAIRS.