

WEDDING

MENU PACKAGE

CREDIT: ANÉE ATELIER



TR + 360°

Tribeca Rooftop | Tribeca 360°

10 Desbrosses Street - New York, NY - 212.625.2600
www.tribecarooftopnyc.com

WELCOME HOSPITALITY

Upon arrival, guests will be served Champagne,
White Wine, and Sparkling Water



CEREMONY



COCKTAIL HOUR

Hors D'oeuvres - Selection of eight
TO BE PASSED BUTLER STYLE

Grilled Baby New Zealand Lamb Chops | *Minted Cilantro Chutney* 🌿

Seared Shrimp | *Saffron Aioli* 🌿

Cosmopolitan Mini Burger | *Cheddar, Boston Lettuce, Tomato Onion Compote, on Sesame Brioche Bun (Bacon Optional)*

Grilled Hudson Valley Foie Gras | *Apple Feuilletine, Thyme, Aged Balsamic Glaze* 🌿

Grilled Cheese Sandwich | *Tomato Fennel Bisque Shooters* 🌿

Vegetarian Reuben's | *Mushrooms, Red Cabbage* 🌿

Lobster Truffle Mac & Cheese

Peking Duck Spinach Crepe | *Hoisin Plum Sauce*

Marinated Hanger Steak | *Rosemary Shortbread, Horseradish Cream*

Classic Maryland Crab Cake | *House Remoulade*

Bacon Wrapped Bay Scallops | *Maple Glaze* 🌿

Thai Chicken Satay | *Spicy Peanut Sauce* 🌿

Shrimp Ceviche | *Bamboo Spoon* 🌿

Eggplant Disc | *Chèvre, Tomato, Pesto* 🌿

Chicken & Waffles | *Maple Butter*

Caviar Toast | *Crème Fraîche, Chives, Chilled Vodka Shots*

Spiced Lamb Tagine | *Curried Tart*

Trio of Seasonal Gazpachos 🌿 🌿 🌿

Minted Cucumber + Honeydew
Cantaloupe + Orange + Lemongrass
Strawberry + Watermelon + Tomato + Jalapeno

Crispy Panko Shrimp | *Mango Chili Sauce*

Spanakopita | *Fig Mostarda* 🌿

Butternut Parsnip Bisque | *Frizzled Leeks* 🌿 🌿 🌿

Cheddar Sea Salt Cheese Puffs | *Gougeres* 🌿

Shimeji Mushrooms | *Bamboo Spoon* 🌿 🌿

Avocado + Bacon | *Multigrain Bread*

Franks In Blanket | *Stout Mustard, Mesquite Potato Chips*

Petite Smoked Salmon Crostini | *Caviar, Brioche Rounds, Lemon Dill Cream*

Apple Feuilletine | *Brie + Candied Walnut* 🌿 🌿

Vegetarian Spring Roll | *Sweet Chili Aioli* 🌿 🌿

Mini Long Island Lobster Roll | *Tarragon, Lemon Zest*

Pulled Chicken Tacos | *Guacamole, Sour Cream*

Maryland Lump Crab | *Cornbread Disc*

Pulled Guinness Braised Short Rib | *Purple Peruvian Potato*

TR Bong Bongs | *Salmon, Tun, Hamachi* 🌿

Tuna Cruda | *Sesame Cone, Lemon Cream Zest*

Mahi Mahi Taco | *Tropical Slaw* 🌿

Eggplant Caponata | *Rosemary Croustade* 🌿 🌿 🌿

Vegetable Tartar | *Cucumber Round* 🌿 🌿 🌿

Manchego & Fig | *Raisin Nut Bread*

Aloo Gobi | *Turmeric Yogurt*

Asian Summer Roll | *Fresh Mango* 🌿 🌿

🌿 GLUTEN FREE 🌿 VEGETARIAN 🌿 VEGAN

COCKTAIL STATIONS

Mediterranean Table

Eggplant Caponata with Roasted Tomatoes
Capers | Kalamata Olives | Oven Roasted
Seasonal Wild Mushrooms | Marinated
Artichoke Hearts with Roasted Red and Yellow
Peppers | Garbanzos | Reggiano Cheese | Grilled
Asparagus | Fresh Mozzarella & Heirloom
Tomatoes | Rustic Pesto Orecchiette Salad
with Pine Nuts | English Peas | Baba Ghanoush
Classic Hummus | Pita Crisps | Assorted
Marinated Olives | Farro Salad with Cranberries
and Roasted Sweet Potatoes, Honey Mustard
Vinaigrette | Dolma Platters | Farmers Market
Veggie Cruités with Romesco Dipping
Sauce | Domestic Cheese Board Farmhouse -
Cheddar, Pepper Jack, Havarti Dill, and Aged
Swiss | Imported Cheese Board - Four Imported
Artisan Cheeses

Sushi Bar

Authentic Japanese Sushi Bar
HAND-ROLLED BY SUSHI CHEFS
California Roll, Spicy Tuna Roll, Salmon Avocado Roll,
Shrimp Tempura Roll, Vegetable Roll, Dynamite Roll,
Rainbow Roll, Splendid Roll

Sushi & Sashimi

Maguro (Tuna), Sake (Salmon)
Hamachi (Yellowtail), Unagi (Fresh Water Eel)
Black Sushi: Natural Black Rice and Brown Rice Roll
BonBon Sushi: Mini Sushi with Tobiko (Caviar) on top
Wakame (Seaweed Salad)

Dim Sum Station

Crispy Vegetable Spring Rolls
Chinese Pot Stickers
Assorted Steamed Shumai Chicken, Shrimp, Vegetable,
Beef, Mushroom dumpling
Edamame (Steamed Soy Bean)

ACCOMPANIED BY:

Wasabi, Ginger, Low Sodium Soy Sauce and
Dumpling Sauce

CLIENT'S CHOICE OF ONE:

Smoked Fish & Caviar Table

Smoked Scottish Salmon and Pastrami, Salmon Served with Trio of American Caviars*;
Paddlefish, Whitefish & Salmon Roes
Whitefish Salad on Cucumber Medallions with Classic Accompaniments of Diced Onions, Capers, Fresh
Horseradish, Grated Hardboiled Egg, Lemon and Dill, Dark Pumpernickel Toast Points and Buckwheat Blinis

*OSETRA CAVIAR AVAILABLE AT MARKET PRICE

OR

Raw Bar

Jumbo Shrimp, Blue Point Oysters, Little Neck Clams, Snow Crab Claws, Steamed Mussels,
Fried Calamari Served with Traditional Cocktail Sauce and Mignonette Sauce and Lemon Wedges

INCLUDED WITH BOTH:

Martini Bar

A selection of top shelf vodkas and gins available to make your favorites: Chocolate, Lemon
Drop, Cosmopolitan, Apple, French, Dirty and Classic Martinis

SEATED DINNER

First Course

CLIENT'S CHOICE OF ONE



Spring/Summer Menu Options

Maryland Crab Cake

Haystack Root Vegetables, Lemon Ginger Vinaigrette, Affilla Cress

Rainbow Baby Kale Caesar Salad

Herbed Sourdough Croutons, Architectural Parmesan Crisp

Roasted Portobello Mushroom Salad

Wild Greens, Oven Roasted Tomatoes, Asparagus Spears, Crumbled Goat Cheese, Pomegranate Seeded Vinaigrette

Asian Salad

Asian Greens, Baby Green Oak, Pickled Cucumber, Frizzled Shallots, Watermelon Radish Chip, And Black Garlic Sesame Vinaigrette

Summer Salad

Boston Bibb Lettuce, Watermelon Base, Mango, Apple & Feta, White Peach Vinaigrette

Shrimp, Asparagus, & Avocado Salad

Baby Heirloom Tomatoes, Mache Greens, Citrus Vinaigrette

Heirloom Tomato and Baby Arugula Salad

Shaved Reggiano Parmesan Cheese & White Balsamic Vinaigrette

Fresh Burrata Mozzarella & Heirloom Tomato Salad

Opal Basil, Crystallized Basil, Micro Arugula, & Molecular Balsamic Glaze

Watermelon, Greek Feta, and Heirloom Tomato Tower

Baby Arugula, White Balsamic Vinaigrette

Sungold Tomatoes, and Fresh Figs

Shaved Fennel, & Sherry Vinaigrette

Grilled White Asparagus and Baby Arugula

with Toasted Hazelnuts, Shaved Aged Manchego, & White Truffle Vinaigrette

Heirloom Tricolor Cauliflower

Watermelon Radish, Spiraled Carrot, Raisins, & Caper Vinaigrette

SEATED DINNER

First Course

CLIENT'S CHOICE OF ONE



Fall/Winter Menu Options

Maryland Crab Cake

Mesclun, Endive & Radicchio, Charred Corn Relish, Roasted Tomato Vinaigrette

Rainbow Baby Kale Caesar Salad

Herbed Sourdough Croutons, Architectural Parmesan Crisp

Poached Anjou Pear Salad

Julienned Red & Yellow Beets, Mesclun Greens, Pine Nuts, Citrus Vinaigrette

Winter Salad

Boston Lettuce, Roasted Red & Golden Tomatoes, Moroccan Olives, Frizzled Onions, Petite Olive Crisp, Roasted Tomato Base, Sherry Vinaigrette

Asian Salad

Asian Greens, Baby Green Oak, Pickled Cucumber, Frizzled Shallots, Watermelon Radish Chip, & Black Garlic Sesame Vinaigrette

Roasted Portobello Mushroom Salad

Wild Greens, Oven Roasted Tomatoes, Asparagus Spears, Crumbled Goat Cheese, Pomegranate Seeded Vinaigrette

Heirloom Tomato and Baby Arugula Salad

Shaved Reggiano Parmesan Cheese And White Balsamic Vinaigrette

Roasted Plum & Red Oak Leaf Lettuce Salad

Shaved Fennel, Italians Plums, Gorgonzola, Raspberry Walnut Vinaigrette

Fresh Burrata Mozzarella & Heirloom Tomato Salad

Opal Basil, Crystallized Basil, Micro Arugula, & Molecular Balsamic Glaze

Mediterranean Salad

Blood Oranges, Israeli Couscous, Ratatouille Timbale, Curly Frisse, Blood Orange Vinaigrette

Roasted Cauliflower

Spiced Chick Peas, Roasted Tomato & Fennel Vinaigrette

Heirloom Tricolor Cauliflower

Sundried Moroccan Olives, Roasted Tomatoes, Red Onions Herbed Vinaigrette

Sungold Tomatoes, and Fresh Figs

Shaved Fennel, Sherry Vinaigrette

SEATED DINNER

Main Course
CLIENT'S CHOICE OF TWO



Spring/Summer Menu Options

Grilled Filet Mignon

Shitake Mushroom Jus, Garlic Mashed Potatoes,
Steamed Haricot Verts, Potato Wafer Garnish

Steak House Filet

Caramelized Cipollini Onions, Roasted Fingerling
Potatoes, Creamed Spinach & Steak Sauce

Pan Seared Filet Mignon

Pommes Anna, Crispy Brussel Sprouts, Thyme Sprig

Guinness Braised Short Rib

Crispy Oyster Mushrooms, Rutabaga Purée

Seared Striped Bass

Chervil Spring Pea Risotto, Pan Roasted Baby
Carrots, Meyer Lemon Beurre Blanc

Maple Glazed Chilean Sea Bass

Spinach & Quinoa, Burst Cherry Tomatoes,
Saffron Beurre Blanc, Frizzled Leeks

Herb Roasted Chilean Sea Bass

Spring Pea Risotto, Grilled White Asparagus,
Citrus Sabayon and Meyer Lemon Beurre Blanc

Grilled Mediterranean Branzino

White Cauliflower Purée, Sautéed Beet Tops

Roasted Miso Chilean Sea Bass

Wasabi Mashed Yukons, Crispy Green Beans,
Wasabi Crème Fraîche

Roasted Miso Black Cod

Baby Bok Choy, Ginger Soy Broth, Crispy
Shitakes, Baby Tear Drop Peppers

Grilled Salmon Dusted with Fennel Pollen

Red Lentils & Frizzled Leeks, Shaved Fennel

Roasted French Breast Of Chicken

Rosemary, Garlic & Truffle Honey, Creamy
Wild Mushroom Polenta, Seasonal Wild
Greens, Fig Mostarda

Seared French Chicken Breast

Truffled Spring Pea Risotto, Roasted Baby
Carrots, Lemon Chervil Sabayon

Grilled French Chicken Breast with Fennel

Served Over Artichoke Risotto with Light
Saffron Broth, Black Olive Tapenade

Vegetarian Entrees Upon Request:

Seared Cauliflower Steak Brunoise of Root Vegetables, Golden Raisins, Turmeric Glacè

Sesame Crusted Tofu Baby Bok Choy, Green Curry Broth, Shimeji Mushrooms

Creamy Polenta Cakes Served on a Bed Of Chunky Tomato Sauce, Sautéed Wild Mushrooms & Mascarpone Cream

Grilled Vegetable Napoleon Wild Mushroom Polenta

Heirloom Carrot Risotto Olive Oil Braised Beluga Lentils, Cashew Pesto, Pea Tendrils

Glatt Kosher Entrees — Available at an Additional Surcharge, \$80.00 Per Entree

SEATED DINNER

Main Course
CLIENT'S CHOICE OF TWO



Fall/Winter Menu Options

Grilled Filet Mignon

Chimichurri, Minted Fava Bean Purée, &
Pomegranate Kernels

Pan Seared Filet Mignon

Pommes Anna, Crispy Brussel Sprouts, Thyme Sprig

Steak House Filet

Caramelized Cipollini Onions, Roasted Fingerling
Potatoes, Creamed Spinach & Steak Sauce

Grilled Filet Mignon

Au Poivre, Potatoes Au Gratin, Steamed Asparagus
Spears, Frizzled Onions

Guinness Braised Short Rib

Crispy Oyster Mushrooms, Rutabaga Purée

Seared Striped Bass

Chervil Spring Pea Risotto, Pan Roasted Baby
Carrots, Meyer Lemon Beurre Blanc

Maple Glazed Chilean Sea Bass

Spinach & Quinoa, Burst Cherry Tomatoes,
Saffron Beurre Blanc, Frizzled Leeks

Roasted Miso Chilean Sea Bass

Wasabi Mashed Yukons, Crispy Green Beans,
Wasabi Crème Fraîche

Grilled Mediterranean Branzino

White Cauliflower Puree, Sautéed Beet Tops

Roasted Black Cod

Roasted Apple, Shallot, & Parsnip Purée, Haystack
Spring Veggies, Ume Plum Sauce

Roasted Miso Black Cod

Baby Bok Choy, Ginger Soy Broth, Crispy Shitakes,
Baby Tear Drop Peppers

Roasted Arctic Char

Garnet Mashed Potatoes Steamed Asparagus,
'Ancienne' Mustard Cream Sauce

Grilled Salmon Dusted with Fennel Pollen

Red Lentils & Frizzled Leeks, Shaved Fennel

Porcini Crusted Salmon

Garlic Mashed Potatoes with Meyer Lemon Chervil
Aioli & Cilantro Oil

Roasted French Breast Of Chicken

Rosemary, Garlic & Truffle Honey, Served with
Creamy Wild Mushroom Polenta, Seasonal Wild
Greens, Fig Mostarda

Roasted French Chicken Breast

Dried Cranberry Jus, Acorn Squash & Mini
Petit Pan Vegetables

Vegetarian Entrees Upon Request:

Seared Cauliflower Steak Brunoise of Root Vegetables, Golden Raisins, Turmeric Glacé

Sesame Crusted Tofu Baby Bok Choy, Green Curry Broth, Shimeji Mushrooms

Creamy Polenta Cakes Served on a Bed of Chunky Tomato Sauce, Sautéed Wild Mushrooms & Mascarpone Cream

Grilled Vegetable Napoleon Wild Mushroom Polenta

Heirloom Carrot Risotto Olive Oil Braised Beluga Lentils, Cashew Pesto, Pea Tendrils

Glatt Kosher Entrees — Available at an Additional Surcharge, \$80.00 Per Entree

DESSERT



Wedding Cake

We will provide a creative custom-designed cake consisting of layers of moist, European-style sponge cake alternating with fillings to reflect your unique style and vision. Your wedding cake will be the ultimate finale to your wedding celebration, with the following flavors and fillings to choose from:

Cake Flavors

Vanilla, Chocolate, Red Velvet, Carrot, Chocolate Chip Vanilla Cream

Cake Fillings

Whipped cream, Butter Cream, Pastry Cream (Vanilla or Chocolate), Cannoli (Plain or Chocolate Chips), Mousse (Vanilla, Chocolate or Raspberry), Pudding (Vanilla or Chocolate), Fruit (Raspberry, Strawberry, Lemon, etc.), Cream Cheese, Fresh Fruit, Couer La Crème (Blend of Cream Cheese & Grand Marnier)

Cake Icing

Fondant, Chocolate Ganache, Butter Cream

ACCOMPANIED BY

An Individual Dark Chocolate Cup

Filled with Häagen Daz Ice Cream or Sorbet & Fresh Fruit Compote

To Be Displayed on Each Table

Assorted Petite Fours & Cookies



WINE & CHAMPAGNE



Open Bar

A premium selection of name-brand liquor

Sterling Vintners Collection Chardonnay
Beringer Founders Estate Cabernet Sauvignon
Mumm's Cuvee Napa Valley Champagne
Bottled Beer (Heineken, Amstel Light, Corona, Coors Light, Budwiser and Bud Light)

Coffee Premium Grade Colombian Brewed Coffee
(Regular and Decaffienated)
Espresso, Cappuccino, and Premium Cordials
Assorted Regular and Herbal Teas
Assorted Sodas and Juices, Pellegrino Water

Upgrades

Apogee Events Inc. would like to offer you the option of upgrading the wine and champagne package selections for your special day. If you are interested in a specific vintage of a wine or champagne that is not listed below, please inform the sales manager of your request.

WINE UPGRADES

\$15.00 Per Person

PLEASE SELECT ONE RED AND ONE WHITE WINE FROM THOSE LISTED BELOW FOR YOUR EVENT.

Red

Kenwood Russian River Valley Pinot Noir
Kendall Jackson Vintner's Reserve
Cabernet Sauvignon
Francis Ford Coppola Claret
Black Label Cabernet Sauvignon
Estancia Central Coast Merlot
Antinori Villa Red Toscana
Rosemount Shiraz
E. Guigal Cotes du Rhone

White

Clos du Bois Sonoma County Chardonnay
Bogle Sauvignon Blanc
Kunde Estates Sauvignon Blanc
Santa Margherita Pinto Grigio
Teruzzi & Puthod Terre di Tufi
Louis Jadot Pouilly Fuisse
Sonoma Cutrer Russian River Chardonnay
Ferrari Carano Fume Blanc

Champagne Selections and Pricing Available on Request

***ALL PRICES LISTED ABOVE ARE SUBJECT TO 8.875% SALES TAX**

PRICING SCHEDULE

Additional 8.875% New York State Sales Tax will be added to the below pricing.

TRIBECA 360°

Friday Evening
with a Minimum of
160 Guests
Priced @ \$220.00

Saturday Evening
with a Minimum of
200 Guests
Priced @ \$300.00

Sunday Twilight
with a Minimum of
160 Guests
Priced @ \$220.00

TRIBECA ROOFTOP

Friday Evening
with a Minimum of
175 Guests
Priced @ \$240.00

Saturday Evening
with a Minimum of
200 Guests
Priced @ \$330.00

Sunday Twilight
with a Minimum of
160 Guests
Priced @ \$240.00

Prime Months at Tribeca Rooftop

**Saturday Evening in May, June,
September and October**
with a Minimum of 200 Guests
Priced @ \$350.00

Prices Subject To Change

Any Sunday that falls on a holiday weekend will be priced according to our Saturday evening rates



Service Staff

The TR + 360° team will be outfitted in a uniformed navy blue and black suit.
A dedicated event manager will service the operational details and manage the run of show.

- 1 - Server for every 10 Guests
- 1 - Bartender for every 40 Guests
- 1 – Maitre D'
- 4 – Captains
- 1 – Ladies Room Attendant

IN THE ABOVE QUOTE, THE FOLLOWING ITEMS WILL BE INCLUDED:

Location, Menu, Staff, Door Person, Premium Open Bar,
Pin Spotting For Dinner Tables; In-House Tables, In-House Linen, In-House Chairs,
In-House Silverware, In-House China, In-House Glassware, Votive Candles

Valet Option

Valet Parking will be Provided at an Additional \$2,500.00
Plus 8.875% New York State Sales Tax

AUDIO, VISUAL & LIGHTING

PLEASE CONTACT FOR QUOTE



AV Workshop is our exclusive in-house sound, video, staging and lighting vendor. Together we are committed to providing the best AV solutions with excellent, friendly service at fair and competitive prices.

**Please contact Joshua Young directly
for all of your sound, video, staging and lighting questions.**

Joshua Young
Director of Technology
Phone 212.901.9969

Email jyoung@avworkshop.com | Website www.avworkshop.com

PREFERRED VENDORS

We are pleased to present the following preferred vendors.
We have worked closely with them in the past and feel that
their expertise will ensure a professionally executed event.



FLORISTS AND DESIGNERS

CORNUCOPIA FLOWERS

Dorothy Pfeiffer
212.594.8944
www.cornucopiaflowers.com

DIANA GOULD DESIGN

Jen Gould
212.629.6223
www.dianagouldltd.com

CARLOS RIVAS EVENTS AND PRODUCTION

917.647.5574
www.carlosrivasnyc.com

STONEKELLY

Marco Olmi or Jen Stone
212.245.6611
www.stonekelly.com

DEJUAN STROUD INC.

DeJuan Stroud
212.431.9099
www.dejuanstroud.com

FRANK ALEXANDER NYC

Frank Alexander
212.677. 5176
www.frankalexandernyc.com

MUSIC AND ENTERTAINMENT

HANK LANE MUSIC

Ian Magid
212.767.0600
www.hanklane.com

CREATIONS MUSIC

Steven Troy
212.579.0096
www.creationsmusic.com

TIME MACHINE

Joe Corey
1.800.2.Say.I.Do
www.2Sayido.com

AROUND TOWN

Adam Michaels
917.679.8636
www.aroundtownent.com

DISK JOCKEYS

TOTAL ENTERTAINMENT

Marc Jason
212.684.0060
www.totalentertainment.com

ALLEN DALTON PRODUCTIONS

Allen Dalton or Marc Sebastian
212.935.4000
www.allendalton.com

MERCURY ENTERTAINMENT

Marlon Morris
718.760.0101
www.mercuryentertainment.com

PHOTOGRAPHY

STAK STUDIOS

Steven Stak
718.908.6753
www.getstak.com

ANDY GAINES PHOTOGRAPHY

Andy Gaines
+44 7799 265834
www.andygaines.com

ANÉE ATELIER

Gina Esposito, Sheena Meekins
631.553.6343
www.aneeatelier.com

DANNY WEISS PHOTOGRAPHY

Danny Weiss
646.957.7306
www.dannyweissphoto.com

ROEY YOHAI PHOTOGRAPHY

Roey Yohai
718.796.3822
www.roeeyohaiphotography.com

VIDEOGRAPHY

MILK & HONEY PRODUCTIONS

Dorene Silver
212.725.0014
www.milkandhoneyproductions.com

VIDEO BY LOUIS ANTHONY

Louis Anthony
856.778.3676
www.videobylouisanthony.com

HAIR AND MAKEUP

BEAUTINI

Brittany Lo
845.242.5637
www.beautinibyblo.com

STYLES ON B

Stacy Pitt
646.233.2125
www.stylesonb.com

FILIS FORMAN

212.580.0687
www.filisforman.com

HOTELS

THE ROXY HOTEL

212.519.6637
2 Avenue of the Americas
New York, NY 10013

ARLO

646.828.8674
231 Hudson Street
New York, NY 10013

SIXTY SOHO

212.431.0400
60 Thompson Street
New York, NY 10012

THE DOMINICK

212.842.4511
246 Spring Street
New York, NY 10013

THE BEEKMAN

212.233.2300
123 Nassau Street
New York, NY 10038

DUANE STREET HOTEL

347.227.4854
130 Duane Street
New York, NY 10013

COURTYARD BY MARRIOTT

212-414-8282
181 Varick street
New York, NY 10014

PARKING

MANHATTAN PARKING GROUP [MPG] 34 Desbrosses Street | 212.490.3460



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