

The 3 West Club



3 West 51st Street
New York, New York 10019
212-582-5454 Ext 2175



The 3 West Club is an historical building, providing the classic feel of “Old New York.” Complete with crystal chandeliers, high ceilings, and art deco touches, the Club is centrally located off of 5th Avenue, just across from Rockefeller Center and Radio City Music Hall. A fabulous and convenient location in midtown.

World-class cuisine and seamless service, together with diverse banquet spaces blend to create a unique and timeless setting. The Club can accommodate up to 150 guests with dinner and dancing, and offers a variety of unique event spaces, each with its own style.

The 3 West Club is dedicated to you throughout every step of the planning process. Your Catering Manager and Event Coordinator will customize a package and offer a personalized service experience that will make the planning process an enjoyable and smooth one.

Grand Ballroom

(max: 150 Dinner/Dance, 180 Dinner)

Our stately Grand Ballroom, with Austrian Crystal Chandeliers, 20-foot ceilings and balcony is our largest space and offers great flexibility in the set-up of your event.

A sweeping marble staircase takes your guests from the Club's Lobby right to the large foyer of this space, where our bartenders in tuxedo await to serve your guests from the bar along the balustrade.



Grand Salon

(max: 120 Dinner/Dance, 150 Dinner)

The elegant Grand Salon is an intimate ballroom, boasting not only two spectacular chandeliers inside the room, but yet another in the foyer. Picturesque marble mantelpieces grace either end of the room, each with large mirrors just above which reflect the room and chandeliers beautifully.

Lounge

(max: 150 Reception; 200 Reception using entire 4th Floor) The ideal Traditional Cocktail Hour may be set up in our warm and inviting Lounge. Richly carpeted and complete with Baby Grand piano, this room contains many small groupings of couches and arm chairs, providing a great atmosphere for intimate conversation.



Solarium

(max: 50 Dinner/Dance; 70 Dinner; 120 Reception)
The 9th Floor Solarium is a beautiful space with art deco chandeliers and mirror accents. The room's entire South wall is a glass enclosure, offering three sets of terrace doors through which guests will flow to enjoy the generous outdoor terrace.

Breathtaking views of St. Patrick's Cathedral and the famed Radio City Music Hall astonish native New Yorkers and visitors alike, showcasing our fantastic location in midtown and lending a true "New York" feel to any celebration.



Additional Club Details:

Menu

The 3 West Club's Executive Chef, Gary Eisenberg's world-class culinary creations will grace your evening and astonish your guests.



Facility Resources

The Club provides tables and chairs, linens and napkins, stemware and glassware, china and silverware. Votive candles will be placed throughout your event spaces- all included in your package pricing below!

Additional décor is also welcomed.

Guestrooms

(Single King, Single Queen, or Two-Twin Beds)
As an added convenience to you and your guests, we would be happy to place a hold on up to 10 of the Club's guestrooms, based on availability, at a special rate for your event weekend.



Silver Package

Includes five hour Complete Bar
One hour of Cocktail Reception with Hors d'oeuvres and Buffet Station
Followed by a three- course dinner

Beverages

- ✦ The Complete Open Bar Offers Name Brand Liquors to include, but not limited to Sobieski & Sobieski Citron Vodkas, Beefeater or Tanqueray Gin, Dewar's Scotch, Seagram's 7 Whiskey, Jack Daniels, Bacardi Rum, Dorado Tequila, the Club's White and Red Wines, Imported, Light and Domestic Beers, Assorted Soft Drinks, Juices and Mixers
 - ✦ Complimentary Sparkling Wine Toast
 - ✦ Table Side Red and White Wine Service

Cocktail Hour

Selection of Eight (8) Hot and Cold Butler-Passed Hors D'Oeuvres

AND

One Standard Station

Dinner

Select One Appetizer or Salad

Select Two Entrées

Select One Dessert

Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Pricing* for the Silver Package

(Except premiums where noted)

\$149.00 per Adult / \$65.00 per Child / \$40.00 per Vendor

*Pricing is exclusive of 8.875% Sales Tax and 20% Administration Fee (Not a Gratuity)

Other Charges*

Bartender Labor: \$130.00 (two required)

Checkroom and Ladies' / Men's Lounge Attendant: \$130.00 (one required)

Ceremony fee (if applicable): \$1,000.00

Venue Fee: \$2,000.00

*Additional Charges exclusive of 8.875% Sales Tax

Gold Wedding Package

Includes five hour Complete Bar
One hour of Cocktail Reception with Hors d'oeuvres and Buffet Station
Followed by a four-course dinner

Beverages

- ✦ The Complete Open Bar Offers Name Brand Liquors to include, but not limited to Sobieski & Sobieski Citron Vodkas, Beefeater or Tanqueray Gin, Dewar's Scotch, Seagram's 7 Whiskey, Jack Daniels, Bacardi Rum, Dorado Tequila, the Club's White and Red Wines, Imported, Light and Domestic Beers, Assorted Soft Drinks, Juices and Mixers
 - ✦ Complimentary Sparkling Wine Toast
 - ✦ Table Side Red and White Wine Service

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*Your Guests will be Greeted with Butler-Passed
Sparkling Wine and Sparkling Water
(first 30 minutes of Cocktail Hour)*

Cocktail Hour

Selection of Eight (8) Hot and Cold Butler-Passed Hors D'Oeuvres

AND

Select Three (3) Standard Stations

OR

Select One (1) Standard Stations and One (1) Upgraded Station

Dinner

Select One Appetizer

Select One Salad

Select Two Entrées

Select One Dessert

Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Pricing for the Gold Package *

(Except premiums where noted)

\$175.00 per Adult / \$75.00 per Child / \$40.00 per Vendor

*Pricing is exclusive of 8.875% Sales Tax and 20% Administration Fee
(no gratuity included)

Other Charges*

Bartender Labor: \$130.00 (two required)

Checkroom and Ladies' / Men's Lounge Attendant: \$130.00 (one required)

Ceremony fee (if applicable): \$1,000.00

Venue Fee: \$2,000.00

*Additional Charges exclusive of 8.875% Sales Tax

Platinum Wedding Package

Includes five hour Deluxe Bar
One hour of Cocktail Reception with Hors d'oeuvres and Buffet Station
Followed by a four-course dinner

Beverages

✚ Beverage service is for five hours, the Deluxe Open Bar to include, but not limited to Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black or Chivas, Crown Royal, Patron or Cuervo Tequila, Meyer's and Captain Morgan Rums, Stoli flavored vodkas, Southern Comfort and Makers Mark, the Club's white and red wines, imported, light and domestic beers,

Assorted soft drinks, juices and mixers.

✚ Complimentary Sparkling Wine Toast

✚ Table Side Red and White Wine Service

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Your Guests will be Greeted with Butler-Passed Sparkling Wine, Sparkling Water, and a Signature Cocktail of Your Choosing (First 30 Minutes of Cocktail Hour)

Selection of Eight (8) Hot and Cold Butler-Passed Hors D'Oeuvres

AND

Select Three (3) Standard Stations

OR

Select One (1) Standard Stations and One (1) Upgraded Station

Dinner

Select One Appetizer

Select One Salad

Select Two Entrées

Dessert Station: The Viennese Hour

Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Pricing for the Platinum Package*

(Except premiums where noted)

\$195.00 per Adult / \$75.00 per Child / \$40.00 per Vendor

*Pricing is exclusive of 8.875% Sales Tax and 20% Administration Fee
(no gratuity included)

Other Charges*

Bartender Labor: \$130.00 (two required)

Checkroom and Ladies' / Men's Lounge Attendant: \$130.00 (one required)

Ceremony fee (if applicable): \$1,000.00

Venue Fee: \$2,000.00

*Additional Charges exclusive of 8.875% Sales Tax

Opulence Wedding Package

Includes six hour Deluxe Bar
One hour of Cocktail Reception with Hors d'oeuvres and Buffet Station
Followed by a four course dinner

Beverages

Beverage service is for six hours, the Deluxe Open Bar includes (but is not limited to) Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black or Chivas, Crown Royal, Patron, Reposado or Don Julio Tequila, the club's white and red wines, imported, light and domestic beers, assorted soft drinks, juices and mixers.

Sparkling Wine Toast included
Table Side Red and White Wine Service with Entrée

Cocktail Hour

Your Guests will be Greeted with Butler-Passed Sparkling Wine, Sparkling Water, and a Signature Cocktail of Your Choosing (first 30 minutes of Cocktail Hour)

Selection of Eight (8) Hot and Cold Butler-Passed Hors D'Oeuvres

AND

Select ONE Upgraded Station

AND

Select THREE (3) Standard Stations

Dinner

Select One Appetizer

Select One Salad

Select Two Entrées

Dessert Station: The Viennese and Coffee/Liqueur Table

Table Side Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Pricing for the Opulence Package

(Except premiums where noted)

\$235.00 per Adult / \$75.00 per Child / \$40.00 per Vendor*

*Pricing is exclusive of 8.875% Sales Tax and 20% Administration Fee
(no gratuity included)

Other Charges*

Bartender Labor: \$130.00 (two required)

Checkroom and Ladies' / Men's Lounge Attendant: \$130.00 (one required)

Ceremony fee (if applicable): \$1,000.00

Venue Fee: \$2,000.00

*Additional Charges exclusive of 8.875% Sales Tax

RECEPTION SELECTIONS

Hot Hors D'Oeuvres

(Please Select Four)

Mini Beef Wellington
Coconut Shrimp with Horseradish and Orange Marmalade
Maryland Style Mini Crab Cake with Remoulade Sauce
Peking Duck Spring Roll with Duck Sauce
Sesame Chicken with Honey Mustard
New Zealand Lamb Chop with Rosemary Garlic Sauce
Sea Scallops wrapped in Smoked Bacon
Mini Crab Rangoon
Mini Cuban Sandwiches
Franks in a Puff Pastry with Brown Mustard
Spanakopita
Asian Wild Mushroom Spring Roll
Brie En Croute with Raspberries
Wild Mushroom Palmiers
Artichoke stuffed with Boursin
Mozzarella and Chive Risotto Fritelle

Cold Hors D'Oeuvres

(Please Select Four)

Buffalo Mozzarella, Tomatoes, and Basil
Curried Chicken Chutney on Endive
Fingerling Potato with Caviar and Crème Fraiche
Lobster Salad with Tarragon and Mango in Bouchee
Melon Ball with Prosciutto
Napa Cabbage and Julienned Vegetable Roll
Pate de Foie Gras Apricot
Ratatouille Crepé
Serrano wrapped Manchego Cheese
Sliced Breast of Duck on a Corn Muffin with Cranberry Relish
Smoked Salmon Canapé
Smoked Turkey with Tropical Fruit Chutney on Seven Grain Bread
Tenderloin of Beef on French Bread, Dijonnaise topped with a Gherkin pickle slice

STANDARD STATIONS

Crudités & Cheese/Breadbasket

International and Domestic Cheese to include:
Aged New York Cheddar, French Brie, Herbed Boursin,
Pepper Crusted Goat Cheese and Gruyere
Accompanied by assorted Crackers and French Baguette
Fresh and Dried Fruits
Large Basket of Assorted Crudités and Dips

Pasta Station (Attended OR Unattended)

Penne Pasta and Tortellini
Vegetables primavera
Choice of Puttanesca, Olive Oil, Vodka Sauce or Pesto sauce
Served With Garlic Bread, Fresh Parmesan Cheese and Black Pepper

Mediterranean Station:

Roasted vegetables to include Asparagus, Zucchini,
Yellow Squash, Baby Carrots, Eggplant, Served with Balsamic Vinaigrette
Assorted Olives, Artichokes
Baba Ghanoush, Hummus

Served with Warmed Pita and Fresh French bread

Enhanced Mediterranean (attended; station attendant fee applies):

The above plus Olive and Sundried Tomato Tapenades
Chicken and Beef Kebobs

Add \$3.00 per person for Enhanced Mediterranean

Risotto Station (Attended)

(Select two)

Prepared "a-la-minute"
Risotto with mushrooms
Three Cheese Risotto with Grilled Asparagus
Fresh Herb Risotto with Roasted Chicken and Garlic

Asian Station

Assorted Steamed Dumplings with Dipping Sauce
Spring Rolls (Vegetarian and Meat)
Bowls of Fresh Asian Slaw and Asian Noodles

UPGRADED STATIONS:

Seafood/Raw Bar

Featuring oysters and clams on the half shell,
Jumbo Shrimp and King Crab Legs
Cocktail Sauce and Mignonette Sauce and Full Condiments

Sushi Station

An assortment of Sushi Rolls to include:
Salmon Rolls, California rolls, Spicy Tuna Rolls, Fresh Water Eel Rolls
Served with Soy Sauce, Ginger and Wasabi

**\$130 Attendant fee Applies for Attended Stations where noted*

DINNER SELECTIONS

Appetizers

(Please Select One)

Imported Four Cheese Agnolotti with Roasted Red Pepper Coulis
Wild Mushroom Vol Au vent
Porcini Mushroom Risotto
Scottish Smoked Salmon and Grilled Asparagus Chilled,
with a Vinaigrette Dressing
Beggars Purse Baked with Spinach, Mushrooms and Fontina Cheese
Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes
Chesapeake Bay Jumbo Lump Crab Cake Served over Avocado Cilantro Salsa
(add \$3.50)
Jumbo Shrimp Cocktail with Chili Sauce and Fresh Lemon
(add \$5.00 per person)
Sea Scallop Risotto With Porcini Mushrooms
(add \$5.00 per person)

Salads

(Salad may be substituted as appetizer OR added at \$7.00 per person, if not already included in package)

Tomato and Buffalo Mozzarella with Fresh Basil,
Drizzled with Extra Virgin Olive Oil

Watercress, Endive, Radicchio with Raspberries, Raspberry Vinaigrette

Mixed Organic Baby Greens and Fresh Garden Vegetables, Balsamic Vinaigrette

Classic Caesar Salad with Eggplant Croutons, Red Onions and
Creamy Caesar Dressing

(Add Grilled Chicken, Salmon or Shrimp \$3.50)

Field Green Salad with Craisins, Sugared Pecans,
Orange Segments and Gorgonzola Cheese

Entrées

Vegetarian:

Vegetable Napoleon: Portobello Mushrooms, Sundried Tomatoes, Eggplant,
Zucchini, Roasted Red Peppers, Finished with a Balsamic Reduction

Vegetable Wellington, Spinach, Duxelles of Wild Mushroom, Carrots and Peas

Chicken:

Sautéed Breast of Chicken Piccata (Lemon and Capers)

Sautéed Breast of Chicken Francaise (Lemon)

Stuffed Breast of Chicken with Arugula, Sundried Tomatoes, and Fontina Cheese

French-Cut Chicken Breast, Melange of Wild Mushrooms OR Lemon-Thyme Jus

Pork:

French-Cut Pork Chop with Fig Reduction

Sliced Loin of Pork, Apricot Soy Reduction

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Fish:

Pecan Crusted Tilapia Served with Citrus Butter

Sautéed Halibut, Orange-Chive Beurre Blanc

Grilled Filet of Salmon, Lemon/Dill or Mango Salsa

Beef:

Roasted Sliced Tenderloin of Beef, Perigourdine Sauce

Grilled New York Sirloin Steak, Bordelaise, served with Onion Jam

Premium Items (Add \$6.00):

Filet Mignon, Perigourdine Sauce

Black Sea Bass, Tomato-Chive Beurre Blanc

Chilean Sea Bass, Citrus Beurre Blanc

Rack of Lamb, Roasted Garlic Thyme Jus

Veal Chop, Forestiere

Petit Filet and Full Lobster Tail

(Market Price)

All the above served with choice of Potato or Rice and Seasonal Vegetables

Silent Vegetarian Option is Included with any of the above choices

Desserts

Duo of Sorbets with Fresh Fruit, Garnished with Fresh Whipped Cream and Mint

Lemon Mousse, Garnished with Fresh Whipped Cream

Chocolate Mousse, Garnished with Fresh Whipped Cream

Viennese Plate:

(Select four)

New York Style Cheesecake

Mexican Flan

Apple Tart Tatin

Fruit Tartelette

Éclair

Cannoli (Vanilla or Chocolate Filling)

(add \$2.00 for above selection)

DESSERT STATION SELECTIONS

Groups fewer than 25 guests: Select (3) options

Groups of 26-75 guests: Select (4) options

Groups greater than 76 guests: Select (5) options

The Viennese Hour:

Selection of desserts

Display of international and domestic cheeses, Served with a variety of crackers

Apple strudel, Assorted French and Italian mini pastries, Assorted fruit tartlets,

Chocolate layer cake, Chocolate mousse, Lemon mousse, Mexican flan,

New York cheesecake, Sliced Fresh Fruit

In addition to plated dessert course: add \$10.00 per person

In place of plated dessert course: add \$5.00

The Viennese and Coffee Table:

Dessert selections as outlined above, with the below coffee and liqueurs added:

* Coffee, tea, herbal teas and decaffeinated coffee

* Cognac, anisette, frangelico and whipped cream

In addition to plated dessert course: add \$14.00 per person

In place of plated dessert course: add \$9.00