



3WESTCLUB

Wedding Info and Packages





Our Spaces

At 3 West Club you have the option to rent six different event spaces. Rent just one event space or all six to customize your wedding day. create Most of our weddings opt to use a variety of rooms for their ceremony, cocktail hour, and reception.

- The **Grand Ballroom** is our largest, most grand space with warm, inviting décor, two crystal chandeliers, soaring 20ft ceilings and beautiful hardwood floors. The Grand Ballroom can accommodate up to 150 seated guests for dinner and dancing.
- The **Grand Salon** boasts plenty of natural light, marble fireplaces, high ceilings, and hardwood floors to create a magical atmosphere for your walk down the aisle. The Grand Salon can accommodate up to 175 guests for your ceremony or 80 seated guests for dinner and dancing.
- The **Solarium** is on our 9th floor with stunning views of St. Patrick's Cathedral and an outdoor terrace. The Solarium is ideal for a cocktail hour with standing room for up to 150 guests OR a more intimate ceremony for up to 80 guests.
- The **Lounge** is quintessential Old-World NYC with rich red and wood details, two marble fireplaces, a baby grand piano, antique furnishings and fifteen-foot ceilings. The lounge is another fantastic option for a cocktail hour with room for up to 150 guests.
- The **Lincoln Room** and **Library** are favorites for getting ready, relaxing, and taking photos before guests arrive.



Your Wedding Package Will Include:

- ✓ **5 Hours of event time** (One hour cocktail reception followed by Four-hour reception)
- ✓ **Champagne toast**
- ✓ **Personalized Planning to the Last Detail with an On- Site 3 West Club Wedding Coordinator**
- ✓ **Complimentary Wedding Food Tasting** for two
- ✓ **Dedicated Banquet Manager** and one **Server** per 10 Guests at your Reception
- ✓ **All Standard Furniture Rentals:** Cocktail Tables, Rounds or Rectangular Dinner Tables
- ✓ **In-house Glassware, China and Flatware | Votive Candles | Gold Chiavari Chairs**
- ✓ **Floor Length Cotton Table Linens and Linen Napkins** in your Choice of Color
- ✓ **Special Guest Room Hotel Rate** for Wedding Guests
- ✓ **Complimentary one night stay** for the couple the evening of the wedding



Wedding Packages

WEDDING PACKAGE

Cocktail Hour

6 Butler Passed Hors D'oeuvres

1 Standard Station

Seated Dinner

1 Starter

2 Entrée Options

1 Plated Dessert

Beverage Package

5 Hour Standard Open Bar Tableside Coffee Service Tableside House Wine Service Toast with House Sparkling Wine

Package Price - \$175 to \$215 per person

Depending on the date and month



Cocktail Reception Menu

BUTLER PASSED HORS D'OEUVRES *(Please select 6 items)*

Hot Hors D'oeuvres

Asian Wild Mushroom Spring Roll (v)
Brie En Croute with Raspberries (v)
Coconut Shrimp and Orange Marmalade
Maryland Style Mini Crab Cake with Remoulade Sauce
Spicy Mushroom Empanada
Grilled Chicken Satay with Peanut Sauce
Franks in a Puff Pastry with Brown Mustard
Mini Cuban Sandwiches Mini Burger Sliders
Beef Tenderloin on French Bread
Meatballs with Chimichurri Sauce
Grilled Chicken with Honey Garlic Sauce

Cold Hors D'oeuvres

Napa Cabbage and Julienned Vegetable Roll (vv, gf)
Buffalo Mozzarella, Tomatoes, and Basil (v, gf)
Crostini with Gorgonzola Cheese and Pear
Waffle Chip with Crème Fraiche (v)
(Add Caviar: \$7 pp)
Crabmeat Salad in a Puff Pastry Cup Smoked
Bruschetta on French Bread
Baguette of Cucumber Maryland
Curried Chicken Chutney on Endive
Stuffed Mushroom with Spinach and Artichoke

Additional Enhancement Hors D'oeuvres items

Sea Scallops wrapped in Smoked Bacon (gf) – Add \$5 per person *H
Ceviche – Add \$5 per person *C
New Zealand Lamb Chop – Add (Market Price) per person *H
Smoked Salmon Canapé – Add \$8 per person *C

v = vegetarian vv = vegan

gf = gluten free



Cocktail Reception Menu

Standard Stations

(Please select 1 Station)

Crudités and Cheese Display (v)

Large display of International and Domestic Cheeses
Seasonal Fruit and Vegetables
Served with French Baguette and Assorted Crackers

Asian Station

Spicy Lo Mein Noodles
Sesame Soy Slaw
Spring Rolls
Dumplings

Antipasti Display

Charcuterie: Salami, Prosciutto, Pepperoni
Cheeses: Mozzarella, Provolone, Fontina
Marcona Almonds, Olives, Bruschetta, & Pickled Red Peppers, Assorted Breads & Crackers

Pasta Station (v)

Penne and Tortellini Pastas
Choice of 2 Sauces from: Marinara, Puttanesca, Vodka, Pesto, or Olive Oil Served with Garlic Bread

Mediterranean Station

Roasted Vegetables to include Asparagus, Zucchini, Yellow Squash, Baby Carrots
And Eggplant with Balsamic Vinaigrette Assorted Olives, Artichokes, Baba Ghanoush, Hummus with
Warmed Pita and French Bread

v = vegetarian vv = vegan
gf = gluten free

**Additional standard stations are \$20pp per station*



PREMIUM STATIONS

Cocktail Hour Menu Enhancements

Slider Station

(Additional \$35 per person)

Beef, Chicken, or Vegetarian Burgers with Lettuce, Tomato and Pickles, Condiments and Assorted Buns

Carving Station

(Additional \$55 per person, \$175 attendant fee)

Your choice of one of the following: Roasted Vermont Turkey Breast, Marinated Grilled Flank Steak, Grilled Salmon or Glazed Spiral Ham

Mac and Cheese Station

(Additional \$25 per person, \$175 attendant fee)

Cheddar and Pepper Jack Cheeses accompanied with your choice of 3 of the following mix-ins: Smoked Ham, Bacon, Chives, Green Onions, Crispy Fried Onions, Sweet Peas, and Toasted Panko Breadcrumbs. Topped with Grated Pecorino.

Raw Bar

(market price, \$175+ attendant fee)

Oysters and Clams on the Half Shell alongside Jumbo Shrimp and King Crab Legs, served with Cocktail and Mignonette Sauce with Full Condiments



Dinner Service Menu

First Course

Starter

Please Select One Option:

Simple Salad with Mixed Field Greens and Fresh Garden Vegetables with your Choice of Dressing

Classic Caesar Salad with Romaine Lettuce and Creamy Caesar Dressing (v)

Caprese Salad with Fresh Tomato, Basil, Buffalo Mozzarella, with Balsamic Reduction and Basil Oil (vv, gf)

Field Green Salad with Dried Cranberries, Sugared Pecans, Orange Segments, Gorgonzola Cheese, and Balsamic Vinaigrette (v, gf)

Arugula and Shaved Fennel Salad with Roasted Pear, Candied Walnuts, Gorgonzola Cheese, and Aged Sherry Vinaigrette (v, gf)

Chesapeake Bay Jumbo Lump Crab Cake Served over Avocado Cilantro Salsa (additional price per person)

Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes (v)

Porcini Mushroom Risotto (v)





Main Course

Each Entrée is served with chef's selection of seasonal sides

Please Select Two Options:

Chicken

Chicken Breast with Française, Piccata or Marsala sauces

Stuffed Chicken Breast with Spinach, Sundried Tomatoes, and Fontina Cheese (gf)

Fish

Grilled Filet of Salmon with Lemon Dill Sauce OR Mango Salsa (gf)

Sautéed Halibut with Orange-Chive Beurre Blanc (Seasonal, March-November) (gf)

Cod with Roasted Cherry Tomatoes and Extra Virgin Olive Oil

Beef

Grilled New York Sirloin Steak with Onion Jam and Bordelaise Sauce (gf with sauce on the side)

Roasted Beef Tenderloin with Périgourdine Sauce (gf with sauce on the side)

Vegetarian

Porcini Mushroom Risotto

Wild Mushroom Ravioli with Baby Spinach and Sundried Tomatoes

**Adding additional entrée options is available upon request, talk to your coordinator*





Main Course (Enhancement)

Add each Entrée with additional \$20 per person

Branzino with Lemon Caper Sauce

Red snapper with Veracruz Sauce

Black Seabass with Lemon Butter Blanc

Beef Wellington with Bordelaise Sauce

Filet Mignon with Bordelaise Sauce

Lamb Chop with Roasted Garlic Red Wine Sauce



Red Snapper



Branzino



Black Seabass



Lamb Chop



Filet Mignon



Beef Wellington



Plated Dessert

Please Select One Option:

Chocolate Lava Cake topped with Raspberries

Mint Chocolate Mousse with Fresh Whipped Cream (gf)

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

Classic New York Cheesecake (gf)

v = vegetarian vv = vegan

gf = gluten free

Dessert Menu Enhancement

Ice Cream Bar (Add \$18++ per person, \$175 chef attendant)

Vanilla and Chocolate Ice Cream. Accompanied with Hot Fudge, Strawberry and Caramel Sauce, Fresh Whipped Cream, Cherries and Nuts. Including Assorted Toppings of M&M's, Oreos, Gummy Bears, Reese's Pieces and Sprinkles

Viennese Table (Add \$25++ per person)

Impressive display of assorted desserts, Chef's choice of: Apple Strudel, Chocolate Layer Cake, Chocolate Mousse, Assorted Mini French & Italian Pastries, Fresh Fruit, International and Domestic Cheeses.



Beverage Packages

Standard Bar Package

includes, but not limited to:

Wine

White: Contina Lavis Pinot Grigio, Spellbound Chardonnay

Red: Louis Max Pinot Noir, Geologist Cabernet Sav

Beer

Heineken, Stella Artois, Amstel Light, Bud Light, Corona, Sam Adams and Blue Moon O'Doul's (Non-alcoholic)

Liquor

Tito's Vodka, Dewar's Scotch, Jim Beam

Bourbon, Seagram's 7 Whiskey, Bacardi Rum, Jose Cuervo Silver Tequila

Non- Alcoholic

Assorted Soft Drinks, Juices, and Mixers



Premium Bar Package (if you wish to upgrade add \$20 pp)

includes, but not limited to:

Wine

- Premium House White and Red Wines to include:

Chardonnay, Isabel Mondavi, Sauvignon Blanc, Borgo Conventi, Barolo, Cascina Gomba and Cabernet Sauvignon, The Geologist

Beer

Heineken, Stella Artois, Amstel Light, Bud Light, Corona, Sam Adams, Blue Moon and Goose Island IPA, O'Doul's (Non-alcoholic)

Liquor

Grey Goose Vodka, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Johnny Walker Black Scotch, Chivas Regal Scotch, Crown Royal, Makers Mark Bourbon, Patron Tequila, Captain Morgan

Rum

Non- Alcoholic

Assorted Soft Drinks, Juices, and Mixers

Prosecco will be included for duration of the event in premium bar package

Champagne Enhancements

Add 3 champagne selections for guests to choose from, price per bottle



Audio and Visual Enhancement

Décor

Ivory Satin Damask Tablecloth

\$35.00+ per linen

10 Dinner Table Size + 10 Cocktail Table Size Linens Available

Off-White Sheer Lace Overlay

\$15.00+ per linen upcharge

12 Diner Table Linens Available

Gold-Sequined Scroll Sheer Overlay

\$30.00+ linen upcharge

1 Dinner Table Linen Available

Gold Chargers

\$2.50+ per charger (in house, upgrades available)

White Chair Covers

\$2.50+ per cover, including installation

\$5.00+ with addition of colored sash

Silver Candelabra

\$40.00+ per Candelabra

Includes White Taper Candles

Glass Floating Candleholders

\$25.00+ per set of 3 (one set per table) *Available in three heights, includes white floating candle*

Small Round Mirror Tile

\$15.00+ per tile

Large Round Mirror Tile

\$25.00+ per tile

Basic Menu Cards

\$2.50+ per menu

Printed on white or ivory cardstock paper

Custom Menu Cards

Up to \$5.00+ per menu (*Printed on white or ivory cardstock paper*)



Audio Visual

Up lighting

\$275.00 per room

Wireless or Lavalier Microphone

\$45.00

LCD Projector

\$150.00

6 foot Projection Screen

\$20.00

8 foot projection screen

\$35.00

85 inch Flat Screen TV

\$185.00

Additional Fees

On-site ceremony fee \$1,500

Includes 1 hour of ceremony rehearsal

Administrative Fee, 22% on all food and beverage purchases

Not given to staff as a gratuity, office admin fee

State Tax, 8.875% *on total bill*

Venue Fee \$1,500- \$6,500 *Depending on Room Rentals Chosen*

**Additional costs may apply depending on your unique event menu and needs – ask us for a custom cost proposal today!*
