



The Harmonie Club Wedding Package 2019

The Harmonie Club was founded in 1852 and has occupied its Stanford White Designed Landmark building since 1905. The Club's private rooms provide the classic setting for the most intimate and elegant wedding. Our hospitality and culinary staff will work with you to plan a customized menu especially for your event using the finest seasonal ingredients. The Club is also the perfect setting for rehearsal dinners and post-wedding brunch.

**The Package Price begins at \$245.00 per person
Plus Surcharge of 22% on food and beverages & NYS Tax of 8.875%**

If you wish to also have your ceremony on site, there is an additional
\$10.00 per person ceremony fee
which includes a platform, our gold chivari ballroom chairs and use of our Bridal Suite

The Pricing is based on a Minimum of 100 Guests and includes the following:

A One Hour Cocktail Reception
Featuring your choice of 8 passed hot and cold hors d' Oeuvres

An Abundant Farmer's Market Station

Your choice of Two Additional Stations

A Three Course Plated Dinner with a Choice between two Entrées

Premium Brand Open Bar throughout your Five Hour Event
And Wine Service to Complement your Meal

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*All staff including Station Attendants, Bartenders, Waiters, Maitre D',
Banquet Captains and Management Staff, Coat Check Services & Ladies Room Attendant

A delicious 3-tier wedding cake may also be provided by the club for an additional charge.

Pricing for Cakes begin at \$8.00 per person

You are welcome to bring your own wedding cake without any additional cake-cutting fee

A security fee of \$750.00 is also required for on site guards



The Harmonie Club is a non-tipping facility.

Consistent with this policy, any Service Charge, Administrative Fee, Surcharge, or other charge or fee which may appear on your invoice is not a tip or gratuity, and will not, in any way or in any amount, be distributed to the Club's employees.

The Harmonie Club

4 East 60th Street | New York, NY 10022 | 212.355.7400 | Harmonieclub.org



Cocktail Reception—One Hour

Butlered Hors D' Oeuvres (Choose eight)

Hot

Vegetable Spring Roll, Sesame Dipping Sauce
Shrimp Tempura, Sweet & Sour Sauce
Profiterole of Wild Mushroom
Crispy Maryland Crab Cake, Spicy Remoulade
Mini Croque-Monsieur
BBQ Beef on Homemade Biscuit
Truffle Mushroom Quiche
Potato Pancake, Sour Cream, Chive
Chicken Satay, Peanut Sauce
Thai Beef Skewer, Nuoc Cham Sauce
Ginger Shrimp Skewer
Cocktail Frank in Puff Pastry
Vegetable Samosa, Tamarind Sauce
Cheese Gougeres
Crisp Portobello Mushroom, Truffle Aioli

Cold

Belgian Endive, Roquefort, Walnuts
Gazpacho Shot
Smoked Salmon Canapé, Crème Fraiche, Capers, Dill
Individual Shrimp Cocktail
Filet Mignon Crostini, Horseradish Sauce & Red Onion Marmalade
Seared Tuna on Cucumber Round, Wasabi Cream, Pickled Ginger
Chicken Tandoori on Plantain Crisp
Spicy Crab, Lime Dressing in Wonton Cup
Tomato-Mozzarella Skewer, Pesto
Seasonal Bruschetta

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A Farmer's Market Crudité and Cheese Board Station

A Seasonal Assortment of Garden Fresh Vegetable Crudité with an Assortment of Dipping Sauces

A Tiered Display of Grilled Vegetables
Marinated Mushrooms, Fire Roasted Peppers
Assorted Olives with Herbs

International and Domestic Cheeses
Red Grape and Green Grapes, Dried Fruits, Rustic Breads, Baguettes and Fine Crackers

***All menus are subject to change depending on availability and season**

Additional Station Selections (Choose two)

Smoked Fish Station

Scottish Smoked Salmon and Peppered Pastrami Smoked Salmon
Gravlax, Smoked Sturgeon and Sable
Rye and Pumpernickel Tartines
Capers, Red Onions, Lemon, Horseradish Cream

Carving Station

Select one item

Roast Turkey Breast, Gravy, Cranberry Chutney -
Cornbread Stuffing (with or without sausage), Sweet Potato Puree

Braised Brisket of Beef, Mustards, Horseradish
Baby Root Vegetables, Split Rye Rolls

Leg of Lamb, Mint Sauce
Ratatouille

Roast Sirloin of Beef, Marchand Du Vin
Mousseline Potato, Seasonal Vegetable

Rack of Lamb, Tarragon Jus
(Supplemental Charge: \$10 per person)

PASTA STATION

Select two items

Ravioli Filled with Spinach & Ricotta Cheese, Tomato
Penne Pomodoro, Basil
Semolina Gnocchi Primavera
Butternut Squash Ravioli, Brown Butter, Sage, Walnuts & Tomato
Short Rib Ragout with Strozzapreti Pasta

Garlic Bread, Fresh Parmesan & Basil to accompany

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Hong Kong Dim Sum Station

A Variety of Steamed and Fried Dumplings:
Beef, Shrimp, Vegetable and Chicken
Soy Sauce and Chinese Hot Mustard
Mini Spring Rolls, Cold Sesame Noodles
Shrimp Crackers and Fortune Cookies

Mexican Station

Guacamole Mixed to Order in Stone Molcajete
Tortilla Chips
Grilled Chicken, Shrimp and Roasted Vegetable Quesadillas
Pico de Gallo, Tomatillo Salsa

Spanish Paella Station

Traditional Paella of Saffron Rice with
Chicken, Lobster, Shrimp, Clams, Mussels
and Chorizo (Optional)
Rustic Breads
Sangria Shots

~Enhanced Stations~

Sushi Bar

A Variety of Fresh Nigiri Sushi and Maki Rolls made to order by Costumed Sushi Chef
Served with Wasabi, Soy Sauce, Pickled Ginger and Chopsticks

\$30 per person as an additional station
\$12 per person as a substitute for one of the above stations

Cold Seafood

Abundant Presentation of Oysters, Clams and Shrimp
Cocktail Sauce, Mustard Sauce, Mignonette Sauce, Oyster Cracker
Lemon & Fresh Grated Horseradish

\$26 per person as an additional station
\$18 per person as a substitute for one of the above stations

Peking Duck

Crisp Roast Peking Duck wrapped to order
With Crisp Cucumbers, Scallions and Hoisin Sauce
\$22 per person as an additional Station
\$14 per person as a substitute for one of the above stations

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Dinner Menu,

First Course, Please select one

Tuscan Vegetable Antipasto with Fresh Buffalo Mozzarella
Basil Oil & Balsamic Reduction

Seasonal Risotto, Aged Parmesan & Fresh Herbs

Salad of Field Greens with Raspberries
Warm Pecan, Goat Cheese, Raspberry Vinaigrette

Classic Caesar Salad with Toasted Focaccia Croutons, Shaved Parmesan

Endive and Frisee with Caramelized Walnuts
Roasted Pear and Gorgonzola Cheese, Champagne Vinaigrette

Baby Spinach and Arugula
Shaved Fennel, Orange Segments, Pecorino Romano & Toasted Pignoli, Lemon Vinaigrette

~Additional Considerations~

Duo of Smoked & Pastrami Salmon Open Face on Brioche Toast, Scandinavian Potato Salad
(Supplemental Charge: \$5)

Jumbo Shrimp Cocktail
(Supplemental Charge: \$8 pp)

Maryland Crab Cake, Sweet Corn Relish, Roast Red Pepper Coulis
(Supplemental Charge: \$10)

Main Course, Please select two for a choice

Roast Chicken with Port Wine and Truffle Sauce

Tuscan Lemon and Herb Chicken

Pan-Seared Ocean Striped Bass, Lemon-Shallot Gremolata

Atlantic Salmon Filet, Roast Corn, Heirloom Tomato, Basil Oil

NY Sirloin Steak, Bordelaise

Grilled Filet Mignon, Perigourdine

**~Additional Considerations~
(To be served in place of selections listed above)**

Duo Plate, Grilled Filet Mignon and Lobster Chick, Pulled from Shell
(Supplemental Charge: \$20)

Herb Crusted Rack of Colorado Lamb, Au Jus
(Supplemental Charge: 12)

***Chef's Seasonal Accompaniments to be served with the Entrees
Accompaniments can be customized to suit your tastes***

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Dessert Course

Vanilla Crème Brûlée

Molten Chocolate Fantasy, Vanilla Bean Ice Cream

Seasonal Fruit Cobbler or Tart

Chocolate Ganache Trio, Caramel Sauce

Tiramisu, Espresso Ice Cream

Chocolate Ganache Cake, Raspberries

Red Berry Tart, Vanilla Crème Anglaise

Frozen Mixed Berry Parfait with Vanilla Tuile

Roasted Apple Napoleon with Tahitian Vanilla Bean Ice Cream

Apple Strudel, Vanilla Bean Ice Cream

Platters of Assorted French Cookies & a Variety of Miniature Sweets on each table

Coffee and Tea Service

Chocolate Truffles, White & Dark Chocolate Dipped Strawberries
(Supplemental Charge: \$10 per person)

Viennese Table

To Include: Chocolate Cake, Cheesecake,
Miniature Pastries, Napoleons, Profiteroles
Frozen Raspberry Parfait
\$20 per person

Beverage Selection

Premium Brand Liquor Bar

Grey Goose, Absolut, Stolli, Ketel One, Beefeater Gin, Bombay, Bacardi Gold Select, Mt Gay,
Johnny Walker Black Label, J & B, Chivas Regal, Dewar's White Label, Glenlivet 12,
Canadian Club, VO, Cuervo Gold Tequila, Wild Turkey, Jack Daniels, Campari,
Sour Apple Schnapps, Triple Sec Cinzano Sweet and Dry Vermouth

Domestic and Imported Beers, House Selected Red, White, Blush and Sparkling Wines,
Assorted Sodas and Mixers, Juices and Sparkling Water

Liqueurs & Cordials may be added to the bar for an additional \$5 per Person

**Our fine selection of Single Malt Scotches and Cognacs
may also be added to the bar and charged for as consumed**

***Upgrades of Wine and Champagne are available for your consideration**

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