



REHEARSAL DINNER PACKAGE

3 West 51st Street
New York, New York 10019
212-582-5454 Ext 2184



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 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.

Rehearsal Dinner Package

Includes Three Course Dinner with Three hours of Limited Open Bar

Beverages

The Limited Open Bar offers the Club's White and Red Wines,
Imported, Domestic, and Light Beers,
Assorted Soft Drinks, Juices and Mixers.
Table Side Red and White Wine Service

Appetizers: (Select One)

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

Salad: *(May be substituted for appetizer OR added at \$7.00 per person)*

- Classic Caesar Salad with Eggplant Croutons, Red Onions and Creamy Caesar Dressing
- Field Green Salad with Craisins, Sugared Pecans, Orange Segments and Gorgonzola Cheese
- Baby Spinach Salad with Strawberries, Goat Cheese Crouton and Vinaigrette
- Mixed Organic Baby Greens and Fresh Garden Vegetables with Balsamic Vinaigrette
- Tomato and Buffalo Mozzarella with Fresh Basil, Drizzled with Extra Virgin Olive Oil
- Watercress, Endive, Radicchio with Raspberry Vinaigrette
- (To add Grilled Chicken, Salmon or Shrimp, add \$3.50 per person)

Entrées: (Select Two)

Beef:

Grilled New York Sirloin Steak, Bordelaise, served with Onion Jam
Roasted Sliced Tenderloin of Beef, Perigourdine Sauce

Chicken:

French-Cut Chicken Breast, Melange of Wild Mushrooms OR Lemon-Thyme Jus
Sautéed Breast of Chicken Francaise (Lemon)
Sautéed Breast of Chicken Piccata (Lemon and Capers)
Stuffed Breast of Chicken with Arugula, Sundried Tomatoes, and Fontina Cheese

Fish:

Grilled Filet of Salmon, Lemon/Dill OR Mango Salsa
Herb Crusted Cod Fish Served with Citrus Butter
Sautéed Halibut (in season mid-March through mid-November only), Orange-Chive
Beurre Blanc

Pork:

French-Cut Pork Chop with Fig Reduction
Sliced Loin of Pork, Apricot Soy Reduction

Premium Items: *(add \$10.00 per person)*

Black Sea Bass with Tomato-Chive Beurre Blanc
Chilean Sea Bass with Citrus Beurre Blanc
Filet Mignon with Périgourdine Sauce
Rack of Lamb with Roasted Garlic Thyme Jus
Veal Chop Forestière (Mushroom Sauce)
Petit Filet and Full Lobster Tail (Market Price)

Silent Vegetarian Option is included

Vegetable Napoleon, Portobello Mushrooms, Sundried Tomatoes, Eggplant, Zucchini,
Roasted Red Peppers, Finished with a Balsamic Reduction and Fresh Edamame
OR

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

Entrées served with Chef's choice of Seasonal Vegetables and Potatoes or Rice

Desserts: (Select Option A or B)

Option A – Individual Plated Dessert (Select One)

Chocolate Mousse, Garnished with Fresh Whipped Cream
Duo of Sorbets with Fresh Fruit, Garnished with Fresh Whipped Cream and Mint
New York Style Cheesecake

Option B – Individual Plated Viennese Display (Select Four, add \$2.50 per person)

Apple Tart Tatin
Cannoli (Vanilla or Chocolate Filling)
Éclair
Fruit Tartelette
New York Style Cheesecake

Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

***Pricing** (Except premiums where noted)

\$100.00 per Adult / \$55.00 per Child 12 and under / \$45.00 per Vendor

Additional Charges**

Bartender Labor: \$150.00 (two required)

Checkroom and Ladies' /Men's Lounge Attendant: \$150.00 (one required)

Labor Fee: \$150.00 (applicable only for event groups with 30 guests or less)

***Venue Fee: Depending on space selected, contact Catering for specific details.

Bar Special Requests: Charged \$75 plus consumption pricing on liquor.

**Price is exclusive of 8.875% NYC Sales Tax, \$3.50 NYC Occupancy Tax and 22% Administration Fee*

Any Menu Changes Or Additions Made 10 Days Prior To Event Will Be Subject To A Penalty of \$100 or More