



2018 Wedding Packages

3 West 51st Street New York, NY 10019 ■ 212.582.5454 ■ www.3westclub.com



The Hidden Gem in NYC



Spectacular Space ■ Outstanding Cuisine ■ Impeccable Service

Named BEST OF THE KNOT WEDDINGS 2017/2018

The romantic elegance of this historic building and its unique event spaces evoke classic New York. A stunning gem of a setting in the heart of Rockefeller Center just off Fifth Avenue, the 3 West Club plans your wedding with impeccable, seamless service, artistic culinary experiences, and six striking backdrops. With six unique event spaces for an on-site ceremony, cocktail hour, dinner and dancing, rooms to get ready in before guests arrive, endless photography options, and hotel rooms, we can take care of all your wedding needs. Let us work together to plan your special day!

Hosting only one wedding at a time, the 3 West Club will shower you, your family and guests with gracious service and gourmet cuisine in our charming historical house.

Your Special Day

We are delighted you are considering the 3 West Club for your special day and look forward to meeting with you to discuss how we can help your vision come to life.

Contact us today to schedule a tour of our beautiful venue with our staff. Wedding Tours are typically held Monday-Friday during business hours and on weekends by appointment and space availability.

Our Spaces

Rent just one event space or all six to create your own private historic club on your wedding day

- 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 100 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 or after-party with standing room for up to 130 guests.
- The **Lounge** is quintessential Old World NYC with rich red and wood details, two marble fireplaces, 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

Our Pricing



Venue Rental

Venue rental for all six spaces includes:

- Up to 5 hours of event time
- Wedding Coordinator to assist you with your menu design, agenda, floor plan, and vendors
- Private menu tasting and consultation with 3 West Club's Executive Chef and your Wedding Coordinator
- Dedicated Maître D' and one waiter per 10 Guests at your Reception, plus a Lobby Attendant upon guest arrival
- Complimentary ceremony rehearsal space for up to 1.5 hours
- Private event space for getting ready
- All dinner tables, cocktail tables, and rectangular tables
- China, flatware, and glassware
- Gold Chiavari chairs
- Floor length table linens and linen napkins in your choice of color
- Votive candles
- Preferred Guest Room Hotel Rate for Wedding Guests

Food & Beverage

Select from our two wedding packages below OR ask about customizing a package

Standard Package

- 6 butler passed hors d'oeuvres
- 1 standard station
- 1 starter
- 2 entrees
- 1 plated dessert
- Tableside coffee service
- Tableside house wine service
- Champagne toast with house sparkling wine
- 5 hours of Standard Open Bar

Premium Package

- 6 butler passed hors d'oeuvres
- 1 upgraded station
- 1 starter
- 2 entrees
- 1 plated dessert
- Tableside coffee service
- Tableside upgraded wine service
- Champagne toast with house sparkling wine
- 5 hours of Premium Open Bar
- Gift certificate to Oasis Day Spa

Misc Fees

- On-site ceremony
- Bartender
- Coat Check (Oct-April)
- Administrative Fee on all food and beverage purchases
- State Tax on total bill
- Additional costs may apply depending on your unique event menu and needs – ask us for a custom cost proposal today!



Cocktail Reception



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Cocktail Reception Menu



Upon arrival, your guests will be greeted with butler passed wine, sparkling water, hors d'oeuvres, and one station

Butler Passed Hors D'oeuvres

Please Select Six Options

Hot Hors D'oeuvres

Artichoke Stuffed with Boursin Cheese (v)

Asian Wild Mushroom Spring Roll (v)

Brie En Croute with Raspberries (v)

Mozzarella and Chive Risotto Fritelle (v)

Wild Mushroom Palmier (v)

Coconut Shrimp with Horseradish and Orange Marmalade

Maryland Style Mini Crab Cake with Remoulade Sauce

Crab Rangoon

Sea Scallops wrapped in Smoked Bacon (gf)

Sesame Chicken with Honey Mustard

Peking Duck Spring Roll with Duck Sauce

Franks in a Puff Pastry with Brown Mustard

Mini Beef Wellington

Mini Cuban Sandwiches

Mini Reuben Sandwiches

Mini Burger Sliders

New Zealand Lamb Chop with Rosemary Garlic Sauce (gf)

Cold Hors D'oeuvres

Napa Cabbage and Julienned Vegetable Roll (v, gf)

Buffalo Mozzarella, Tomatoes, and Basil (v, gf)

Boursin Cheese in Cherry Tomatoes (v, gf)

Melon Ball with Prosciutto (gf)

Waffle Chip with Caviar and Crème Fraiche (v)

Lobster Salad with Tarragon and Mango in Bouchée

Crabmeat Salad in a Puff Pastry Cup

Smoked Salmon Canapé

Blackened Tuna on a Plantain Chip (gf)

Pate de Foie Gras Apricot

Sliced Breast of Duck on a Corn Muffin with Cranberry Relish

Beef Tenderloin on French Bread with Dijonnaise and a Pickle

Hors D'oeuvres Stations

Please Select One Option Below for Standard Packages OR One Upgraded Option in the "Menu Enhancements" with Premium Packages

Crudités and Cheese Display (v)

Antipasti Display

Mediterranean Station

Asian Station

Pasta Station (v)

v = vegetarian
vv = vegan
gf = gluten free



Dinner Service

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Dinner Service Menu



First Course Starter

Please Select One Option

Salads

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

Classic Caesar Salad with Romaine Lettuce, Eggplant Croutons, Red Onions 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 Dries 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)

Baby Beet Salad with Field Greens, Goat Cheese Croutons, and Citrus Vinaigrette

Seafood

Seafood Napoleon with Fresh Crabmeat and Shrimp (additional cost per person)

Scottish Smoked Salmon with Grilled Asparagus and Citrus Vinaigrette, Served Chilled (additional cost per person) (gf)

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

Curry-infused Maryland Crab Salad with Roasted Beets and Mandarin Vinaigrette

Vegetarian

Wild Mushroom Vol au Vent (v)

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

Porcini Mushroom Risotto (v)

Beggars Purse Baked with Spinach, Mushrooms and Fontina Cheese (v)

v = vegetarian
vv = vegan
gf = gluten free

Dinner Service Menu



Entrée Main Course

Please Select Two Options (Each Entrée is served with Chef's Selection of Seasonal Vegetables and Potatoes or Rice)

Chicken

French-Cut Chicken Breast with Mélangé of Wild Mushrooms OR Au Jus (gf with sauce on side)

Sautéed Chicken Breast with Française OR Piccata

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

Fish

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

Wild Mushroom Stuffed Branzino (gf)

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

Beef

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

Roasted Sliced Beef Tenderloin (2pcs) with Périgourdine Sauce (gf with sauce on the side)

Braised Beef Short Ribs

Dessert

Please Select One Option

Chocolate Lava Cake topped with Raspberries and Mint

Strawberry Shortcake

Chocolate Mousse with Fresh Whipped Cream (gf)

Peach, Pear, Apple or Mixed Berry Cobbler

Duo of Sorbets with Fresh Fruit, Fresh Whipped Cream and Mint (gf)

Apple Tart Tatin with Fresh Whipped Cream

Classic New York Cheesecake (gf without crust)

v = vegetarian
vv = vegan
gf = gluten free



Beverage Package



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Beverage Package Menu



Standard Bar (Standard Wedding Package Bar)

Includes, but not limited to:

Wine

Ca'donini Pinot Grigio | Italy (House White)
Coastal Ridge Cabernet Sauvignon | California (House Red)

Beer

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

Liquor

Sobieski & Sobieski Citron Vodkas, Beefeater or Tanqueray Gin, Dewar's Scotch, Seagram's 7 Whiskey, Jack Daniels, Bacardi Rum, Dorado Tequila

Non-alcoholic

Assorted Soft Drinks, Juices, and Mixers

Premium Bar (Premium Wedding Package Bar)

Includes, but not limited to:

Wine

Santi Pinot Grigio | Italy (Premium White)
Le Charmel Pinot Noir | France (Premium Red)

Beer

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

Liquor

Grey Goose and Ketel One Vodka, Stoli Flavored Vodka, Bombay Sapphire Gin, Johnny Walker Black, Chivas Scotch, Crown Royal, Patron. Jose Cuervo Tequila, Meyer's Rum, Captain Morgan Rums, Southern Comfort and Makers Mark

Non-alcoholic

Assorted Soft Drinks, Juices, and Mixers



Enhancements

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West Club*

Menu Enhancements



All of the below enhancements are chef-attended action stations and require an additional Chef Fee unless otherwise indicated

Mac and Cheese Station

Velvety Cheddar and Pepper Jacket Enrobed Pasta accompanied with Smoked Ham, Bacon, Chives, Green Onions, Crispy Fried Onions, Sweet Peas, and Toasted Panko Breadcrumbs. Served with Aged Pecorino Romano and Crumbled Feta

Pasta Station

Penne and Tortellini Pastas, Vegetable Primavera, your choice of Olive Oil, Pesto, Puttanesca or Vodka Sauce served with Garlic Bread, Fresh Parmesan Cheese and Black Pepper

Risotto Station

Risotto prepared "a-la-minute" with guests' choice of toppings such as Mushrooms, Grilled Asparagus, Roasted Chicken, Roasted Garlic, Fresh Herbs, and Assorted Cheeses

Slider Station

Hamburgers and Cheeseburgers with Lettuce, Tomato and Pickle, Chicken and Vegetable Buns. All served on Assorted Buns and a variety of Sauces and Condiments

Carving Station

Your choice of two of the following: Baby Lamb Chops, Roasted Vermont Turkey Breast, Marinated Grilled Flank Steak, or Glazed Spiral Ham

Asian Station

Assorted Steamed Dumplings with Dipping Sauce, Vegetarian and Chicken Spring Rolls, served with Fresh Asian Slaw and Noodles

Caviar Station

Wild Sturgeon Caviar presented on crushed ice, served with Chopped Egg and Onion, Crème Fraiche, Roasted New Potatoes, Toast Points and Blini. Accompanied by Frozen Ice Socles of Ketel One, Belvedere and Grey Goose Vodka

Ceviche Station

Salmon with Horseradish and Herbs, Spicy Tuna and Mango, Hamachi with Coconut and Lime served with Rainbow Tortillas

Salmon Station

Sliced Smoked Salmon and Gravlax Display. Served with Capers, Chopped Egg, Onion and Lemon

Sushi Station

Assortment of Salmon, California, Spicy Tuna, and Fresh Water Eel Rolls served with Soy Sauce, Ginger and Wasabi

Seafood/Raw Bar

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

Ice Cream Bar

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

Wine Enhancements



All of the below wines are available as upgrades to bar package / based on consumption and billed per bottle

Sparkling

Veuve Ambal Cuvée Brüt (House Sparkling) | France

Included with Both Bar Packages

Dry and medium-bodied with a light yellow color. Aromas of apple, citrus, and brioche with a lightly yeasty finish.

Lamberti Prosecco Veneto | Italy

Elegant and agreeable flavor. From Verona's oldest family wineries with peach and tropical fruit notes and a crisp finish

White & Rosé

Ca'donini Pinot Grigio (House White) | Italy

Included with Standard Bar Package

Bright notes of honey, apple, and wildflowers with a clean finish create a well-rounded white wine.

Raeburn Chardonnay (2015) | California

Fresh layers of green apple and pear, accented by creamy richness

Hugel Pinot Blanc (2014) | France

A crisp, stony white, with hints of pear, lemon zest, spring blossom and crunchy white peach

Santi Pinot Grigio (2015) | Italy

Included with Premium Bar package

Well balanced, with melon, peach, and slightly savory spices

Chateau Gassier Rosé (2015) | France

Hints of watermelon, honeydew and white peach

Kato Sauvignon Blanc (2015) | New Zealand

Lifted tropical notes of guava and stone fruit, crispy and fruity finish

Red

Coastal Ridge Cabernet Sauvignon | California

Included with Standard Bar Package

Fruit-forward with notes of black cherry and blackberries with hints of cedar, anise, and vanilla.

PKNT Merlot | Chile

Dark berry fruit with hints of cocoa, herb, and a touch of tannin

Michel Torino Malbec (2016) | Argentina

Blueberry and plum flavors with spicy rosemary notes and little oak.

Le Charmel Pinot Noir (2015) | France

Included with Premium Bar Package

Scents of red and black berries mixed with floral notes

El Coto Rioja Crianza (2013) | Spain

Medium intensity with fresh strawberry and subtle vanilla flavors with licorice aromas for a clean, juicy finish

Decor and Audio Visual Enhancements



All of the below enhancements are available for rent through the 3 West Club
For additional custom décor and AV items ask your coordinator for our preferred vendors!

Decor

Ivory Satin Fleur de Lace Tablecloth

10 dinner table size + 10 cocktail table size linens available

Off-white sheer lace overlay

12 diner table linens available

Gold-sequined scroll sheer overlay

1 dinner table linen available

Gold chargers

White Chair Covers

Option for colored sash

Silver candelabra

Includes white taper candles

Glass floating candle-holders

Available in three heights, includes white floating candle
Set of 3 (one set per table)

Small round mirror tile

Large round mirror tile

Audio Visual

Uplighting

Connection to house sound

Wired OR Wireless Microphone

LCD Projector

6 foot Projection Screen

8 foot projection screen

55 inch Flat Screen TV

Easel

***Complete your wedding celebration with a reception after-party or post-wedding brunch the following day!
Ask us for more information!***