



## Wedding Package

The Kitano New York  
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Catering Office:  
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(Note: all prices are subject to change without notice)



The Kitano New York  
Wedding Package

**Wedding Package**

**Your Wedding Reception will include:**

Bridal/Groom Suite  
(Minimum of 50 Guests)

Or

King Superior Room  
(35-49 Guests)

\*

Five Hour Full Premium Open Bar  
One-Hour Cocktail Reception  
With Your Choice of Six Hors D' Oeuvres

\*

International Cheese Display

Unlimited Premium Liquors,  
House Red and White Banquet Wines,  
Imported and Domestic Beers,  
Mineral Waters, Soft Drinks and Juices

\*

**Plated Dinner**

To Include Two Appetizers, Choice of Two Entrées and Wedding Cake,

Wedding Cake by **Sylvia Weinstock**

Standard Design & Flavors Included.

An Additional Charge of \$500.00 is applied for groups under 50 guests

Upgrades available for an additional charge.

\*

One Complimentary Champagne Toast Included

\*

The Cost For Your Wedding Reception

\$259.00++ Per Guest

35 Guests Minimum

For Buffet Style Weddings Please ask our Sales Representative

**The Kitano New York  
Wedding Package**



**One-Hour Reception**

Butlered Fancy Hors D'oeuvres

Your Choice of Six (6) Hors D'oeuvres from Our Extensive Listing

International Cheese Display with Cascades of Grapes, Berries, Crackers

**Plated Dinner**

Freshly Baked Dinner Rolls with Sweet Butter

**Starter Course**

**Please Select Two Salad/Appetizers**

**-Salad-**

Seasonal Garden Greens

with Grape Tomatoes, Cucumber, Carrots, and Raspberry Walnut Vinaigrette

\*

Tossed Salad

with Gorgonzola Cheese, Sun-Dried Tomatoes, Pine Nuts, and Honey Balsamic Vinaigrette

\*

Bouquet of Lollo Rosso & Frissee Lettuce with Sautéed Wild Mushrooms and Fig-Sherry Vinaigrette

\*

Caesar Salad with Herb Garlic Flavored Croutons, Parmesan and Caesar Dressing

**-Cold Appetizer-**

Japanese Sushi Appetizer Plate ...Add \$ 5.00 per person

\*

Marinated Mushroom Salad with Herb Sherry Vinaigrette

\*

Seafood Salad with Boston Lettuce & Sweet Chili Lemon Vinaigrette

\*

Ahi Tuna Carpaccio with Seasonal Greens, Balsamic Vinegar and Wasabi Oil

\*

Grilled Portobello Mushroom, Buffalo Mozzarella, Vine Ripe Tomatoes and Balsamic Vinaigrette

\*

Maine Lobster Tail with Soy Lemon Aioli and a Bouquet of Seasonal Lettuce ...Add \$8.00 per person

\*

Crabmeat Salad with Lemon Chipotle Dressing, Green Asparagus and Pineapple



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**-Hot Appetizer-**

Seared Diver Sea Scallops with Heirloom Tomatoes and Turmeric Cauliflower Supreme

\*

Sautéed Marinated Wild Mushrooms with Asparagus, Aged Balsamic and Truffle Oil

\*

Jumbo Maryland Style Crab Cake with Tomato Chipotle Sauce

\*

Teriyaki Glazed Salmon with Shiitake Mushrooms & Bouquet of Seasonal Lettuce

\*

Seared Foie Gras on Toasted Brioche, Caramelized Mango, Celery Juice and Fig Vinaigrette ...Add \$ 8.00 per person

\*

Maine Lobster Ravioli with Blanched Cucumber, Tobiko Caviar, Saffron Caper Beurre Blanc

\*

Wild Mushroom Ravioli Served with Mushrooms & Soy-Balsamic Glace

**-Soup-**

Please ask our Sales Representative for Seasonal Soups

\*

**Main Course (Please pre-select two)**

**Poultry**

Grilled Chicken Breast with Wild Mushrooms Sauce

Broiled Sun Dried Cherry & Pecan-Crusted Chicken Breast with Marsala Sauce

**Veal**

Sautéed Veal Scaloppini with Apple Calvados Sauce

Grilled Veal Chop with Thyme Madeira Sauce....Add \$5.00 per person



**Beef**

Grilled Peppered Filet Mignon with Burgundy Jus and Caramelized Pearl Onions

Bacon Wrapped Grilled Angus Filet Mignon with Green Peppercorn Sauce

Beef Filet and Grilled Atlantic Shrimp with Onion Garlic Ragout and Pepper Cognac Sauce....Add \$5.00 per person

**Lamb**

Wasabi Herb Crusted Grilled Lamb Loin with Pinot Noir Jus ... Add \$ 4.00

**Seafood**

Champagne Braised Truffled King Salmon with Chablis Tarragon Sauce

Baked Chilean Sea Bass with Chervil Infused Lobster Cognac Sauce

Seared Red Snapper with Caviar Infused Citrus Beurre Blanc

Broiled Lobster Tail with Herb Garlic Butter ...Add \$13.00 per person

Wasabi Herb Crusted Grilled Swordfish

**Side Dishes Please Select Two**

Vegetable: Caramelized Carrots, Grilled Asparagus, Sautéed Baby Spinach, Vegetable Julienne and Haricot Verts (Green Beans)

Starches: Steamed Rice, Red Organic Wild Rice, Herb Risotto, Truffled Mashed Potatoes, Gratin Potatoes, Williams Potatoes and Potato Noodles

**The Kitano New York  
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The Beverages Poured Tableside Include...

House Red & White Wines

\*

Please ask our Sales Representative for Alternative Wine and Champagnes Suggestions

\*

Freshly Brewed Coffee, Decaffeinated and Fine Teas

\*

Additional Third Choice of Entrée- (add...\$12.00 per person)

**Enhance Your Cocktail Reception with A Chef Attended Carving Station**

**\*\*Chef attended stations require a labor fee of \$ 185.00**

Wasabi Herb Crusted Roasted Beef Sirloin..... \$ 28.00 per person  
with Dijon Mustard, Horseradish Sauce

\*

Cassis Glazed Turkey Breast ..... \$25.00 per person with Rosemary Jus & Cranberry Compote

\*

Alaskan King Salmon Wellington..... \$ 28.00 per person  
Filled with Spinach & Mushrooms Wrapped in Puff Pastry with Saffron Fennel Sauce

\*

Barbeque Station ..... \$ 25.00 per person to include Chicken, Beef and Vegetable Kabobs and Condiments

\*

Herbed Roasted Rack of Lamb ..... \$ 30.00 per person

\*

Caviar Station.....Market Price

\*

Seafood Display ..... \$ 30.00 per person  
Freshly Chucked Oysters, Clams, Jumbo Gulf Shrimp,  
New Zealand Mussels, Mignonette and Cocktail Sauce, Lemon Wedges

Pasta Station ..... \$20.00 per person

Please Select Two Pastas...

Penne Pasta, Farfalle Pasta

Spinach Filled Tortellini

Four Cheeses Filled Ravioli

Wild Mushroom Filled Ravioli

Lobster Filled Ravioli

Sun Dried Tomato-Basil Sauce with Anchovies & Black Olives

Sautéed Smoked Salmon with Herb Chablis Sauce

\*\*\*

Grated Parmesan Cheese and Crushed Red Pepper Flakes

Please Select Two Sauces...

Herb Crème Sauce

Tomato Basil Sauce

Herb Garlic Butter Sauce

Red Bell Pepper Crème Sauce

Romano-Parmesan Alfredo Sauce



**The Kitano New York**  
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**Hors D' Oeuvres Selections**

Cold

**Seafood**

Buffet Presentation of Assorted Japanese Sushi Rolls  
Lobster Mousse with Tobiko Caviar on Fresh Endive Leaves  
Smoked Salmon and Dill Cream Cheese Pinwheels with Caviar  
Smoked Salmon Tartar & Salmon Caviar on Dill Sour Cream Cracker  
Seared Rare Tuna Canapé with Soy Wasabi Mayonnaise  
Avocado Crabmeat Salad Cup with Mango Chipotle sauce  
Sour Cream and Sevruga Caviar Filled Red Bliss Potatoes ...Add \$4.00 per person

**Meat & Poultry**

Prosciutto Wrapped Papaya with Black Olive  
Rare Roasted Angus Beef Wrapped Cornishon Pickles  
Cognac Flavored Foie Gras Mousse Canapé with Mango Chili Relish ...Add \$4.00 per person

**Vegetables**

Cherry Tomatoes Stuffed with Chive Cream Cheese  
Tomato and Basil Bruschetta with Goat Cheese  
Balsamic Flavored Grilled Vegetable Kabobs with Mozzarella Cheese

Hot

**Seafood**

Miniature King Crab Cakes with Fiery Chipotle Remoulade  
Maryland Crab Meat and Asparagus Risotto Cakes  
Coconut Shrimp with Sweet Thai Chili Sauce

**Meat & Poultry**

Wasabi Herb Crusted Baby Lamb Chops  
Mini Beef Skewers with Sweet Vidalia Onion with BBQ Sauce  
Duckling Spring Rolls with Hoisin Sauce  
Chicken and Blue Cheese Tarts  
Jalapeno Cheese Flavored Chicken Kabob  
Petite Beef Wellingtons (Beef in Puff Pastry)

**Vegetables**

Vietnamese Spring Roll with Soy Sesame Sauce  
Parmesan Artichoke Hearts filled with Goat cheese  
Wild Mushroom and Phyllo Pastry Triangles  
Roasted Vegetable Tartlets with Monterey Jack Cheese

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Your Wedding Ceremony at

The Kitano New York

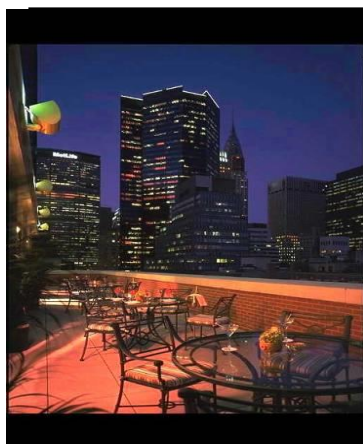
**Wedding Ceremony in Our Lobby**

Sound System for Officiates Use

Chairs Set-Up in Rows

Movement of Lobby Furniture to Rear of Lobby

\$4,000.00 + tax



**Wedding Ceremony on Penthouse Terrace**

Traditional

Chairs Set-Up in Rows

Sound System for Officiates Use

\$ 1,500.00 + tax

Casual

Guests all "Gather-Round"

No Chairs in Rows, No Stage, No Microphone

\$500.00 + tax

Up-grade to Top Shelf Open Bar Please Add \$20.00/per person++

Labor Fees:

Bartender \$ 185.00

Chef Attended Carving Station \$ 185.00

Coat Room Attendant \$ 370.00

Please add 8.875% NYS Sales Taxes and 22% Service Charge,  
5.875% City Tax on Room Rental Fee or 1% City Tax on Food & Beverage and \$2.00 Occupancy Tax