

For a classic New York City wedding, nothing comes close to the legendary Delmonico's. Opened in 1837, this American landmark continues to "wow" with its elegant setting and culinary creativity. Delmonico's beautiful setting is where nearly two centuries of notable poets, affluent socialites, celebrities and presidents have celebrated in splendor. Our Main Dining Room and Bar along with our private event spaces, offer a stately and majestic atmosphere to host your dream wedding. Delmonico's wedding planners, along with our culinary team, will create a reception that reflects your personality; combining old world style with contemporary offerings, all at a very competitive price

WEDDINGS AT DELMONICO'S MAY OFFER:

Butlered Hors d' Oeuvres Open Bar

Seated or Buffet Dinner

Custom Designed Food and Beverage Stations

Signature Delmonico's Vintage Cocktails

Champagne Toast

Delmonico's Wedding Cake for an additional charge

Special Bridal Area
Private facilities for the Bride and her attendants with beverages, based on availability

Ceremony Space available for an additional charge

Event Detail Coordination and Vendor Recommendations



WEDDINGS AT DELMONICO'S

Delmonico's Celebration, Signature and Legacy Weddings available Saturday until 4:00 PM, all day Sunday, and major holiday weekends. (*Other times and days are available at an additional cost*)

Delmonico's Celebration Wedding

\$135.00 per person plus tax and service, maitre d fee and coat check
4 Hour Event - Reception and Seated Dinner
Limited Open Bar throughout your event serving house wine, beer and soft drinks.
Chef Selection of Hors d'oeuvres, served butler style
Three course seated dinner.

Available Saturday afternoon and all day Sunday* Minimum of 100 guests

Delmonico's Signature Wedding

\$160.00 per person plus tax and service, maitre d fee and coat check

5 Hour Event - Reception and Seated Dinner Full Open Bar throughout your event serving mixed drinks, house wine, house beer and soft drinks

Selection of six passed Hors d'oeuvres, served butler style
Champagne Toast
Three course seated dinner
Available Saturday Afternoon and all day Sunday*
Minimum of 100 guests

Delmonico's Legacy Wedding

\$175.00 per person plus tax and service, maitre d fee and coat check
5 Hour Event - Reception and Seated Dinner
Premium Full Open Bar throughout your event serving premium brand liquors,
wine, beer and soft drinks
Selection of eight passed Hors d'oeuvres
Champagne Toast
Three course seated dinner
Available Saturday Afternoon and all day Sunday *

Minimum of 100 guests



Delmonico's Celebration Wedding

\$135.00 per person plus tax and 20 %service,2% administrative fee, additional beverages,\$125.00 md fee and coat check
4 Hour Event; Reception and Seated Dinner, Limited Beverage Service.

Sample Hors D'oeuvres Menu

Chef's Selection of Five Hors D'oeuvres, served butler style for one hour

Sample Dinner Menu, Celebration

First Course

(please select two)

Caesar Salad

Caesar Dressing

Delmonico's Market Salad

Bibb lettuce seasonal vegetables

Soup of the day

Selection changes seasonally

Entrees

(please select two)

Chicken a la Keene, invented in Delmonico's kitchens 1837

Herbed Pappardelle

Fish of the Day

Chef's selection from the market Preparation changes daily

Petit Filet Mignon

Whipped potato, mirepoix, veal jus

Beef Wellington

With truffle whipped potatoes

Dessert

(please select one)

Valrhona Milk Chocolate - Mango Mousse

Hazelnut Crunch, Mango Ice Cream

Sour Cherry Tart

Sicilian Pistachio Ice Cream, Rhubarb Gelee

Mocha Cheese Cake

Salted Caramel, Coffee Variations, Chocolate Biscotti Ice Cream

Coffee & Tea Service

Menu subject to change



Delmonico's Signature Wedding

\$160.00 per person plus tax and 20% service,2% administrative fee, \$125.00 md fee and coat check

5 hour event; Reception and Seated Dinner, Full Beverage Service, Champagne Toast

Sample Hors D'oeuvres Menu

Selection of Six passed Hors d'oeuvres, served butler style for one hour

Miniature pan seared Maryland Crab Cakes hand whipped tartar sauce
Lamb meatballs with sheepsmilk ricotta and harissa glaze
Bay Scallop Mornay on a porcelain spoon
Endive filled with gorogonzola mousse and topped with chopped hazelnuts
Herbed and Marinated Grilled Beef skewers with spicy peanut dipping sauce
Charred Chicken Skewers, marinated and grilled
Sliced Filet of Beef on toast with Maytag blue cheese
Pigs in a blanket with spicy mustard
Blue cheese, onion and tomato tartlet
Pancetta wrapped Scallops

Cold

Moroccan tuna tartare in cucumber cups Classic steak tartare on toast Proscuitto cotto puffs

Thinly sliced Prosciutto and shaved parmesan drizzled with white truffle oil and served on herb crostini

Citrus marinated bay scallops and shrimp with vegetable confetti Foie Gras mousse with caramelized onion and balsamic vinegar Shrimp and Crab Herb salad in Profiteroles

Additional Supplement \$7.00 per person

Hot

Lobster Newberg Miniature Eggs Benedict Lamb Lollipop Chops Petite Beef Wellington Crab Leg Satay

Cold

Extra large jumbo shrimp with cocktail sauce Foie Gras Blini with sweet caramelized onions Lobster Cocktail Smoked salmon and caviar on toast with chive crème fraiche



Sample Dinner Menu, Signature

First Course

(please select two)

Caesar Salad

Caesar Dressing

Delmonico's Salad

Jansan Valley Greens, Seasonal Vegetables, House Dressing

Seared Diver Scallops

Seasonal Preparation

Soup of the day

Changes daily

Entrees

(please select three)

Filet Mignon

Tenderloin Steak, and chef's selections of seasonal vegetables

Chicken a la Keene invented in our kitchens 1880

Herbed Pappardelle

Fish of the Day

Chef's selection from the market Preparation changes daily

Angry Red Snapper

Slightly crisped, tomato leek fondue, chorizo, Controne beans

Porcini and Truffle Stuffed Chicken

Served with Chef's selection of market vegetables

Dessert:

(please select one)

Valrhona Milk Chocolate - Mango Mousse

Hazelnut Crunch, Mango Ice Cream

Sour Cherry Tart

Sicilian Pistachio Ice Cream, Rhubarb Gelee

Mocha Cheese Cake

Salted Caramel, Coffee Variations, Chocolate Biscotti Ice Cream

Coffee & Tea Service

Menu subject to change



Delmonico's Legacy Wedding

\$175.00 per person, plus tax and 20% service,2% administrative fee, \$125.00 md fee and coat check
5 Hour Event; Reception and Seated Dinner, Premium Full Open Bar,
Champagne Toast

Sample Hors D'oeuvres Menu

Selection of Eight passed Hors d'oeuvres, served butler style for one hour

Miniature pan seared Maryland Crab Cakes hand whipped tartar sauce
Lamb meatballs with sheepsmilk ricotta and harissa glaze
Bay Scallop Mornay on a porcelain spoon
Endive filled with gorgonzola mousse and topped with chopped hazelnuts
Herbed and Marinated Grilled Beef skewers with spicy peanut dipping sauce
Charred Chicken Skewers, marinated and grilled
Sliced Filet of Beef on toast with Maytag blue cheese
Pigs in a blanket with spicy mustard
Blue cheese, onion and tomato tartlet
Pancetta wrapped Scallops

Moroccan tuna tartare in cucumber cups

Classic steak tartare on toast

Proscuitto cotto puffs

Thinly sliced Prosciutto and shaved parmesan drizzled with white truffle oil and served on herb crostini

Citrus marinated bay scallops and shrimp with vegetable confetti Foie Gras mousse with caramelized onion and balsamic vinegar Shrimp and Crab Herb salad in Profiteroles

Additional Supplement \$7.00 per person

Hot

Lobster Newberg Miniature Eggs Benedict Lamb Lollipop Chops Petite Beef Wellington Crab Leg Satay

Cold

Extra large jumbo shrimp with cocktail sauce Foie Gras Blini with sweet caramelized onions Lobster Cocktail Smoked salmon and caviar on toast with chive crème fraiche



Sample Dinner Menu, Legacy

First Course

(please select two)

Caesar Salad

Caesar Dressing

Iceberg

Jasper Hill Bayley Hazen Blue Cheese

Lobster Bisque

Warm Lobster Salad and American Caviar

Beef Tenderloin Carpaccio

Lobster, Avocado, Baby Corn, Long Beans and Greens

Entrees

(please select three)

Chicken A La Keene

Herbed pappardelle

Filet Mignon

Tenderloin steak, shipped potato, veal jus

Grilled Salmon

Served with Chef's selection of market vegetables

Seared Atlantic Halibut

Crispy rock shrimp, faro, delicate squash Tuscan kale

Delmonico's Steak

Vintage All Natural Boneless Rib Eye

New York Strip

Roasted potato, chef selection vegetables

Dessert

(please select one)

Valrhona Milk Chocolate - Mango Mousse

Hazelnut Crunch, Mango Ice Cream

Sour Cherry Tart

Sicilian Pistachio Ice Cream, Rhubarb Gelee

Mocha Cheese Cake

Salted Caramel, Coffee Variations, Chocolate Biscotti Ice Cream

Coffee & Tea Service

Menu subject to change



Additional enhancements for your wedding...

Delmonico's Signature Stations Carving Station

Each carving station choice is hand carved by an attendant and presented with the following accompaniments and assorted breads and rolls and Delmonico's Steak Sauces or appropriate condiments.

Porterhouse Steak	\$30 per person
Whole Roasted Prime Rib or Filet Mignon with horseradish cream	\$30 per person
Whole Roasted Turkey or Duroc Roasted Ham with honey mustard	\$18 per person
Double Cut Colorado Lamb Chops	\$30 per person

Sides

Whipped Potatoes
Hash Browns
Classic Delmonico Potatoes
Creamed Spinach
Mushroom and Leeks
Sauteed Asparagus

\$10.00 per person

Classic Raw Bar

A classic combination of Steamed Jumbo Shrimp, Seasonal Oysters, Littleneck Clams and Jumbo Lump Crabmeat

Served with the classical favorite accompaniments; Cocktail Sauce, Old Bay Mayonnaise, Remoulade, Mignonette, Fresh Horseradish, Tabasco Sauce and Lemon Wedges.

\$38 per person, per hour

Artisan Collection of Cheeses and Charcuterie

Featuring Tumble weed Cheddar, Umbriaco Del Piave, Old Chatham, Roomnao Aged Gouda, Rogue River Smokey Blue

Imported Cured Meats, Dried Sausages

Mixed marinated Olives and Almonds Dried Figs and Apricots, Pears and Apples

\$20 per person

All Menus and Prices subject to change without notice