



*The Roosevelt Hotel*  
NEW YORK CITY



  
*The Roosevelt Hotel*  
NEW YORK CITY  
*Weddings*

Imagine

As you walk through the revolving door  
Up the stairs...  
As you find yourself in the middle of the marble and chandeliers  
You realize that you are in the midst of a history rich with charm,  
style and grace.

Close your eyes as you enter the ballroom  
Picture it in your mind  
This is how everything begins

*Here comes our bride*

Another bit of history is made...

We Take Your Style, Your Charm and Your Personality  
to create the wedding that is uniquely you..

Our Planning...  
A divine combination of Imagination and Inspiration.

At your service,  
The Catering Team At The Roosevelt

## *An Unparalleled Setting*

Situated high on luxurious Madison Avenue, stands a landmark of legendary proportions.

An icon of Manhattan splendor seamlessly blends old-world elegance with new world opulence. As you walk through the revolving doors you are entering into an era rich in history and tradition.

The legacy of The Roosevelt Hotel begins with the combination of style, comfort and luxury. Our spectacular decorations and beautifully appointed ballrooms, make for a flawless event along with our unparalleled service.

Our distinctive ballroom sets a new standard in romantic elegance; with the natural grace and beauty of a true New York retreat, creating a culture of breathtaking beauty. Our hotel embraces every wedding celebration with its old charm-style splendor, an array of magnificent venues, and the impeccable attention to detail that is the hallmark of The Roosevelt Hotel.

Our renowned catering and a detail-driven support staff ensure the success of each occasion hosted at the Hotel.

### **The Perfect Retreat**

Accented by jeweled chandeliers, The Grand Ballroom and The Terrace Ballroom are our uniquely appointed function rooms, and can also serve as an elegant ceremony location.

#### **The Terrace Ballroom**

The intimate Terrace Ballroom is the ultimate wedding venue with lavish walls designed in the 1920's, creating a "Palace like" ambiance. The Terrace Ballroom overlooks 45th Street.

#### **The Grand Ballroom**

Beautifully appointed, this gold-gilded ballroom has iron laced balconies and arched windows. Its original chandeliers designed exclusively for The Roosevelt Hotel in 1920, helped appropriately name the ballroom in its grand nature and provide guests with a heavenly indoor wedding. The magnificent grandeur of the Pre Function Reception foyer and the Mezzanine Hallway are the perfect setting for cocktail receptions.

## *The Roosevelt Wedding Package*

### **Wedding Package Includes:**

Butler Passed Champagne with Berries on Arrival

~

Five Hour Premium Brand Open Bar

~

One-Hour Cocktail Reception

~

White Glove Service

~

Five Course Served Meal

~

Vintage White & Red Wine Service During Dinner

~

Custom Wedding Cake Designed by Sylvia Weinstock

~

Gold Banquet Chairs

~

Damask Ivory Linens & Napkins

~

Complimentary Bridal Suite the Night of The Wedding

~

Champagne & Chocolate Covered Strawberry Turn Down Service After Your Event

~

Two Complimentary Standard Sleeping Rooms

~

Special Overnight Rates for Your Guests

## *Beverage Service*

### Premium Brands

Ketel One and Absolut Vodka  
Tanqueray and Beefeater Gin  
Canadian Club Blended Whiskey  
Dewars and Johnnie Walker Red Scotch Whiskey  
Maker's Mark and Jack Daniels Bourbon Whiskey  
Bacardi Silver and Captain Morgan Spiced Rum  
Jose Cuervo Gold Tequila  
Hotel Merlot and Chardonnay Wines  
Budweiser, Budweiser Lite, Samuel Adams, Heineken & Amstel Light

### Enhancements

Ultra Premium Brands  
Grey Goose and Belvedere Vodka  
Tanqueray Ten and Bombay Sapphire Gin  
Glen Livet Single Malt, Johnnie Walker Black and Chivas Regal Scotch  
Meyers Dark Rum and Patrone Tequila  
Upgraded Wine Selections

### Specialty Martini Bar

Prepared to order  
Appletini, Cosmopolitan, Dirty Martini, Pomegranete, Chocolatini  
Traditional Martinis

After Dinner Cordials and Liquors  
Serving Black and White Sambucca, Amaretto, Frangelico, Chambord  
Drambuie and Grand Marnier  
Courvoisier and Remy Martin VSOP

## *Cocktail Reception*

Choice of Eight Hors d'oeuvres Served Butler Style

### Hot

Spinach and Feta Cheese Spanakopita  
Herbed Grilled Shrimp with Mango-Cilantro Salsa  
Southwestern Chicken Firecracker with Jalapeno and Tomato Dipping Sauce  
Mini Maryland Jumbo Lump Crab Cakes with Pecan Rémoulade  
Chicken Sate with Spicy Thai Peanut Sauce  
Wild Mushroom Turnovers  
Vegetable Spring Rolls with Sweet Scallion Chili Sauce  
Pan Fried Vegetable Pot Stickers with Scallion and Soy Dipping Sauce  
Indian Vegetable Samosas with Tamarind Chutney  
Red Bliss Potato Skins with Smoked Cheddar Cheese, Bacon & Sour Cream  
Coconut Shrimp Chopsticks with Oriental Dipping Sauce

### Cold

Buffalo Mozzarella and Red Pear-Tomato  
Cured Smoked Salmon on Raisin Walnut Bread with Boursin Cheese  
Maryland Crabmeat Salad on Toasted Corn-Bread with Sliced Cucumbers  
Thai Vegetable Spring Roll, Soy Dipping Sauce  
Tuna Tartar on Pappadam Bread  
Day Boat Scallops with Island Spices and Lime  
Smoked Chicken and Mango-Mint Salsa  
Petit New Potatoes with Caviar and Sour Cream  
Rare Beef on Garlic Croutons and Horseradish sauce  
Herbed Goat Cheese Stuffed

### Buffet Stations

Please select Two Hot Stations

### Pasta Station

Please Select Two Pastas and Two Sauces  
Penne, Farfalle, Gemelli, Agnolotti, or Porcini Ravioli Pastas with  
Pomodoro, Bolognese, Truffle Alfredo or Roasted Garlic Pesto Sauces

### Carving Station

Roasted Breast of Turkey  
Peppercorn Mayonnaise and Cranberry Relish

Pepper Crusted New York Sirloin  
Bordelaise Sauce

Five Spice Crusted Rare Ahi Tuna  
Pickled Ginger, Wasabi and Tamari Soy Sauce

Applewood Smoked Salmon  
With Capers, Lemon & Bermuda Onion  
Toast Points & Horseradish Crème Fraîche  
Chef Attendant Required

Thai Sate Station  
Grilled Shrimp, Chicken and Beef Sates,  
Cucumber and Pickled Shiitake Mushroom Salad, Spicy Thai Noodles  
Red Curry Sauce, Spicy Peanut Sauce & Coconut Lemongrass Sauce

Lo Mein Station  
Your Choice of Shrimp, Beef or Chicken Lo Mein  
With Crispy Asian Vegetables Wok Fried to Order  
with Sweet Pea Sprouts and Chop Sticks

Dim Sum Station  
Classic Assortment of Steamed and Fried Dim Sum  
Shao-Mai Dumplings, Pot Stickers, Spring Rolls and Har Gow  
Presented in Bamboo Baskets and Woks  
Accompanied By Tamari Soy, Plum Sauce and Spicy Mustard

Please select One Cold Station

**Tuscan Table**

Mozzarella with Basil & Extra Virgin Olive Oil  
Marinated Artichoke Hearts, Kalamata Olives,  
Grilled Eggplant, Marinated Mushrooms  
Fire Roasted Peppers, Charcuterie, Imported & Domestic Farm Cheeses  
Decorative Display of Breads to Include Baguettes, Parmesan Crisps & Focaccia

**Baskets of Vegetable Crudités**

An Excellent Assortment of Garden Fresh Vegetables and Dipping Sauces

**International and Domestic Cheeses**

Deluxe International & Domestic Farm Cheeses  
Offered with Red & Green Grapes, French Bread, Ficelle and Fine Crackers

**Enhancements**

**Seafood Bar**

Freshly Shucked Clams & Oysters on the Half Shell,  
Snow Crab Claws and Jumbo Gulf Shrimp  
Presented with Sculpted Ice Shell  
Classic Cocktail Sauce, Rémoûlade & Mignonette  
Lemons in Bonnet, Fresh Grated Horseradish and Tabasco Sauce

**Peking Duck Station**

Shredded Crispy Peking Duck  
Served with Chiffonade of Crunchy Cucumbers and Scallions  
Rolled Tableside in a Moo Shu pancake with Hoisin Sauce

**Sushi Bar**

Elaborate Display of Sushi, Sashimi & Maki Rolls  
Featuring California Roll, Spicy Tuna Roll and Pickled Vegetable Rolls  
Yellow Tail, Salmon, Shrimp & Crab  
Garnished with Pickled Ginger, Wasabi and Sweet Soy

**Potato Station**

Smashed Potato Martini  
Mashed Red Bliss and Sweet Potatoes served in a Martini Glass  
With Choice of:  
Grated Cheese, Sour Cream, Butter, Bacon, Tri Color Pepper Confetti,  
Broccoli Florets, Frizzled Onions, & Pan Au Jus  
Additional \$8.00 per person

**Risotto Bar**

Choice of Two:  
Saffron Risotto  
Fresh Herb Risotto  
Corn & Maine Lobster Risotto  
Wild Mushroom and Asparagus Risotto  
English Pea and Truffle Risotto  
with Fresh Shaved Parmesan, White Truffle Oil, Fine Herbs

**Caviar Station**

Selection of Caviars Elegantly Presented in Sculpted Ice  
Buckwheat Blini Made to Order, Crème Fraîche  
Iced Classic and Infused Vodkas  
*Caviar Selections per kilogram:*

*(One kilogram typically serves 100 guests for approximately one hour)*

*Serve Five Course Dinner*  
*Appetizers*

**Cold**

THE ROOSEVELT'S HOUSE CURED SMOKED SALMON  
Horseradish Crème Fraîche & Lavash

SEARED PEPPER CRUSTED AHI TUNA  
Wasabi, Pickled Ginger & Crispy Rice Noodles

GRILLED EGGPLANT AND GOAT CHEESE BUNDLES  
Oven Roasted Tomatoes, Yellow Tomato Emulsion

LOBSTER AND YUKON GOLD POTATO TIMBALE  
Radishes, Celery, Greens and Sour Apple Coulis

THAI SPICED SHRIMP  
Asian Slaw, Spicy Catsup and Wasabi Caviar Cream

**Hot**

WARM GOAT CHEESE TARTE  
With Tomato Confit & Truffle Vinaigrette

CRISPY SHRIMP  
Hearts of Palm, Papaya and Citrus Dressing

WILD MUSHROOM RAVIOLI  
Broccoli Rabe, Shiitake Mushroom in a light Tomato Broth

POTATO CRUSTED SEA SCALLOPS  
Shaved Fennel, Arugula Salad and Mustard Vinaigrette

JUMBO MARYLAND CRABCAKE  
Sweet Corn Relish and Green Tomato Dressing

ORGANIC VEGETABLE RISOTTO  
Fragrant Herb Oil and Parmesan Cookie

*Salads*

MESCLUN GREENS  
Red and Yellow Pear Tomatoes, Curly Carrots and Champagne Vinaigrette

CAESAR SALAD  
Crispy Romaine, Parmesan Cheese Croutons and Classic Caesar Dressing

WARM PECAN CRUSTED GOAT CHEESE  
Baby Organic Greens and Hazelnut Vinaigrette

WATERCRESS, ENDIVE AND MUSHROOM SALAD  
Sautéed Wild Mushrooms and Sherry Vinaigrette

BABY ARUGULA AND RADICCHIO  
Shaved Fennel, Pecorino Romano and Toasted Pine Nut-Lemon Vinaigrette

## *Entrées*

### FIRE ROASTED FILET OF BEEF

Potato Confit, Sautéed Spinach, Oven Roasted Tomatoes and Port Wine Reduction

### GRILLED NEW YORK SIRLOIN

Asparagus, Wild Mushrooms, Roasted Corn, Red Wine and Shallot Butter Sauce

### SEARED RIBEYE STEAK

Ancho Chili Reduction, Portobello Mushroom Salsa and Texas Smashed Potatoes

### CHILI RUBBED FILET OF BEEF

Sweet Potato Gratin, Roasted Corn and Smoked Tomato Sauce

### GRILLED VEAL CHOP

Roasted Squash Puree, Cipollini Onions and Balsamic Jus

### ROASTED RACK OF LAMB

Garlic Infused White Bean Puree, Haricots Verts and Fig Chutney

### HERB CRUSTED BAY OF FUNDY SALMON

Two Mustard Sauces, Baby Chard and Roasted Potato Curls

### GRILLED HALIBUT

Lobster Baked Potato, Wilted Bitter Greens and Sherry Wine Vinaigrette

### PAN ROASTED HAWAIIAN RED SNAPPER

Sweet Potato and Rock Shrimp Hash, Haricots Verts and Meyer Lemon Essence

### PAN SEARED STRIPED BASS

Melted Leek, New Baby Potatoes, Grilled Artichoke Hearts and Warm Tomato-Herb Coulis

### GRILLED BREAST OF CHICKEN, MANGO BARBECUE SAUCE

Foie Gras Enhanced Corn Bread, French Beans and Roasted Pistachio

### WILD RICE STUFFED FREE RANGE CORNISH HEN

Roasted Baby Vegetables, Rosemary Infused Pinot Noir Jus

### BREAST OF CAPON FILLED WITH TOASTED GARLIC AND SPINACH

Saffron Potato Puree, Stewed Tomatoes and Parsley Oil

### PORCINI CRUSTED FREE RANGE CHICKEN

Wild Mushroom Linguini, Vegetable Medley and Truffle Cream Sauce

### PAN SEARD BREAST OF LONG ISLAND DUCK

Truffled Potato Croquette, Red Baby Swiss Chard and Blood Orange Demi Glaze

## *Duet Entrées*

Petit Filet Mignon with Green Peppercorn Sauce and Grilled Shrimp  
Potato Cake, Spinach and Baby Carrots

Grilled Breast of Chicken with Roasted Tomato Sauce and Crab Cake  
Sweet Potatoes, Sautéed Corn and Carrots Vichy

Petit Filet Mignon and Herb Crusted Salmon  
Two Mustard Sauces, Baby Chard and Roasted Potato Curls

## *Desserts*

(Please Select One)

### Poached Pear

Poached in Rosemary Infused Cabernet Sauvignon, Served with Berry Compote and White Chocolate Sauce

### Chocolate Treasure Chest

Filled with Seasonal Berries and Topped with Lemon or Raspberry Sorbet Served on a Painted Plate

### Tiramisu

Served with Mango-Papaya Coulis and a Chocolate Stick

### Individual Warm Chocolate Bundt Cake

served with Hazelnut Gelato

### Chocolate Pyramid

of Chocolate and Ginger Crème Brûlée with Mango and Papaya Salsa

### Petit Fours and Truffles

An Exquisite Selection of Elegant Confections

## *Wedding Cake*

A Wedding Cake will be Designed to Your Specifications by Sylvia Weinstock

### Coffee Service

Freshly Brewed Coffee, Herbal Tea and Decaffeinated Coffee

### Enhancement

#### The Roosevelt Viennese Table

An Elegant Display of Miniature French Pastries, Dipped Strawberries,  
Sliced Seasonal Fruits, Mousses, Tarts,  
Crêpes Suzette Prepared in Room,  
Bananas Foster Flambé with Coconut Pineapple Ice Cream  
International Coffees Served with Chocolate Shavings,  
Whipped Cream and Rock Sugar Sticks  
Additional Fee Will Apply

Food & Beverage Subject to 8.375% NY Sales Tax & 20% Taxable Service Charge





## *Your Wedding Planning Made Simple*

Deemed “The Leonardo da Vinci of Wedding Cakes”, Sylvia Weinstock’s cakes are masterpieces of visual design and culinary art. Her cakes have been star attractions at the weddings of Donald Trump, Mariah Carey, Whitney Houston, Michael Douglas, Liza Minelli, Bryant Gumbell, Eddie Murphy, Jane Fonda, Star Jones and even the Saudi Royal Family. Each cake is unique, and custom designed to the bride’s specification based on her personality and wedding theme. These are truly Couture Cakes.



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## *Wedding Planner*

Planning a wedding can sometimes feel like a full time job. With this planner along with the meticulous attention to detail of your Roosevelt Catering Manager, your wedding planning is sure to be a smooth process. Your wedding is a once in a lifetime event enjoy planning it! – The Roosevelt Catering Team.

Before you start you planning think about the type of your wedding - Formal – Informal - Big or small – What time of the year, is there a special date that means some thing to you?

Six or more months ahead Thinks to thing about:

- Set Budget
- Look for Photographer
- Hire wedding planner
- Book the Music
- Think about the guest list
- Look for Florists
- Finalize wedding date
- Look into Hair and Makeup
- Look in to venue
- Look into honeymoon places
- Look for dress
- Purchase Save the Date Card

### **One Month ahead**

- Have your programs printed
- Do your address change
- Do all the necessary paperwork
- Buy your guest book

### **Two Weeks ahead**

- Do your final dress fitting
- finish your seating chart
- Write down everyone’s responsibility
- Pack for honeymoon
- Confirm all the details with caterers
- confirm all the transportations

### **One day ahead**

- Have manicure and pedicure
- Enjoy your day!
- Enjoy your rehearsal dinner
- Have all the payments ready

### **Four months ahead**

- Look for all accessories to go with your dress
- Order Invitations and Favors
- Do your Gift Registry
- Choose the gifts for bridal party
- Choose your bridesmaid dresses
- Get a test Hair and Makeup done

### **Two Months ahead**

- Decide on the Wedding Menu
- Write your Vows
- Schedule Rehearsal time and place
- Mail Invitations
- Do your Dress Fitting



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## *Budget Planner*

**Before you start planning, know what your plan on spending and set a budget in advance. Below is a general guideline on how much to allow for various items. Ask your Roosevelt Catering Manager, for advise on your wedding budget.**

Before you start you planning think about the type of your wedding - Formal – Informal - Big or small – What time of the year, is there a special date that means some thing to you?

### **Ceremony & Reception 50%**

Wedding Planner fee  
Venue rental  
Ceremony fee  
Food, Cake and bar  
Coat Check  
Transportation  
Announcements

### **Photography 7%**

Photographer's fee  
Wedding album  
Additional prints

### **Music 10%**

Ceremony Music  
Cocktail Hour Music  
Reception Music

### **Flowers 10%**

Ceremony Decorations  
Reception Centerpieces and decorations  
Brides' maid, Maid of honor, Flower Girl and Corsages

### **Attire 10%**

Your Dress  
Shoes, Lingerie, Jewelry and Accessories  
Hair and Makeup  
Manicure and Pedicure  
Groom's Tuxedo and accessories

### **Gift, Favors and Mis. 5%**

Maid of Honor Gift  
Best Man Gift  
Bridesmaids' and Groomsmen's gifts  
Guest Room Gifts  
Ring Pillow and Guest Book

### **Stationary 5%**

Save the date cards  
Invitations  
Programs  
Seating Cards  
Menu Cards  
Postage, Calligraphy

### **Videography 3%**

Videographer's fee  
Clips from the past  
Additional video for parents

## *Preferred Professionals*

### *Bands, D.Js, Music & Entertainment*

East Coast Music & Entertainment	516-354-2372
Manhattan City Music	212-678-0445
New York Edge Music	212-749-2364
Perrone Bros. Entertainment	914-237-5214

### *Floral & Event Décor*

Design Fusion	212-679-3229
Floralia Decorators	212-759-6910
Spitz 'n Peck	212-689-9100

### *Lighting Design*

Levy Lighting, Inc.	212-925-4640
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### *Makeup Artist*

Makeup by Michelle	917-373-0570
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### *Photography & Videography*

Brett Matthews Photography	516-621-4242
Jo Von Photography	212-541-4141
Natural Expressions NY	212-616-5008

Photographs Courtesy of Brett Mathews, Natural Expressions Photography & Videography, Moon Lee and Design Fusion.



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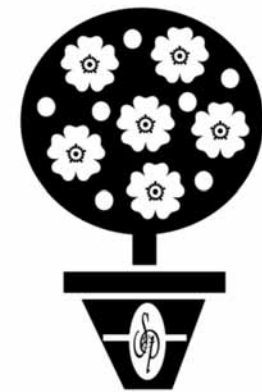
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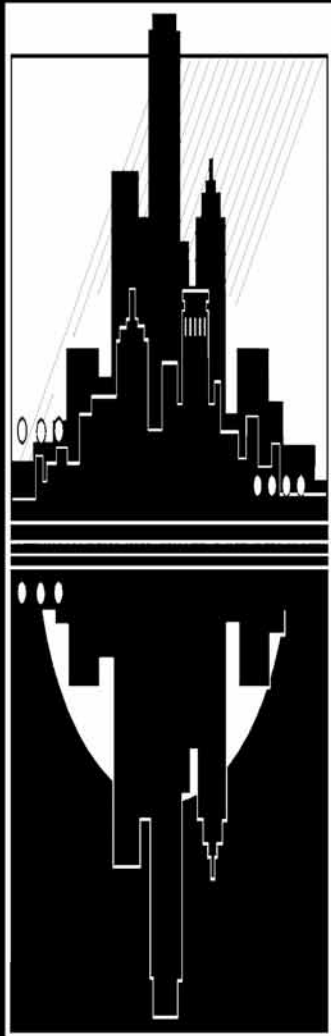
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From the grandest concepts to the finest details, we excel at making your affair unique and unforgettable. We value our clients' comments and encourage individual ideas so that together we create a style that ultimately reflects your dream of a memorable event.