

620 LOFT & GARDEN

MICRO WEDDING PACKAGES





SAMPLE MENU

Based on 3-hour reception

ONE HOUR SEATED COCKTAIL RECEPTION

Includes selection of four plated hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Heirloom Tomato Burrata
Charred Corn, Grilled Baby Zucchini, Kale Basil Pesto, Charred Focaccia Shards

MAIN COURSE

Artisan Steakhouse Beef
Caramelized Cipollini Onions, Ak-1 Steak Sauce,
Duck Fat Roasted Fingerlings, Cauliflower Creamed Spinach

or

Citrus Branzino
Lemon Ginger Dust, Orange Saffron Beurre Blanc, Creamy Leeks,
Toasted Fregola Pilaf With Asparagus, Celery Root, Mint

DESSERT

Warm S'mores Truffle Tart
Decadent Chocolate Caramel Ganache & Marshmallow Peaks in a Graham Crust,
Wild Berry Sorbet, Mixed Berry Compote

or

Wedding Cake
Selection of Plated Sweets

Coffee and Tea Service
Premium Open Bar
Champagne Toast

ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY AND SEASONALITY

MENU UPGRADES AND ENHANCEMENTS AVAILABLE UPON REQUEST

PACKAGE INCLUDES BASIC FURNITURE RENTAL, STAFF AND SERVICE FEES (VENUE FEE IN ADDITION)

CONTACT: WILL JOSEPH | WILL.JOSEPH@ABIGAILKIRSCH.COM | 212.462.9339



SAMPLE MENU

Based on 3-hour reception

ONE HOUR SEATED COCKTAIL RECEPTION

Includes selection of four plated hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Little Gem

Shaved Radish, Parmesan Crisp, Fines Herbs, Green Goddess Dressing

MAIN COURSE

Beef Short Rib

Glazed Carrots, Sugar Snap Peas, Parsnip Puree

or

Halibut

Rice Beans, Cipollini Onions, Charred Onion Broth

DESSERT

Pumpkin Souffle Cake

Candied Pumpkin, Honey Cream, Orange Crumble

Coffee and Tea Service

Premium Open Bar

Champagne Toast

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PACKAGE INCLUDES BASIC FURNITURE RENTAL, STAFF AND SERVICE FEES (VENUE FEE IN ADDITION)

CONTACT: WILL KEH | WILL@CLOUDCATERINGNY.COM | 718.383.3313



SAMPLE MENU

Based on 3-hour reception

ONE HOUR SEATED COCKTAIL RECEPTION

Includes selection of four plated hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Black Truffle, Trofie Pasta, Sea Salt, Cracked Pepper

MAIN COURSE

Duo of Braised Short Rib & Filet

Pistachio Gremolata, Balsamic Jus, Grilled Asparagus, Golden Potato Purée

or

Lemon - Thyme Baked Branzino

Fava Beans, Black Olive Marjoram Ragout, Blistered Haricot Verts, Cannellini Bean Purée

DESSERT

Salted Caramel Smash

Chocolate Sphere, Caramel Custard, Dark Chocolate Ganache, Raspberries, Course Sea Salt & Cocoa Nib Crumble

or

Wedding Cake

Coffee and Tea Service

Premium Open Bar

Champagne Toast

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CONTACT: SAMANTHA MULLER | SAMANTHA@CEPARTIES.COM | 212.741.3000



SAMPLE MENU

Based on 3-hour reception

ONE HOUR SEATED COCKTAIL RECEPTION

Includes selection of four plated hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Red & Green Little Gem Lettuce
Moro Orange, Quinoa Clusters, Ricotta Salata, Pomegranate Seeds
Sherry Fig Vinaigrette

MAIN COURSE

Pacifico Striped Bass
Baharat Spiced Carrots, Broccolini, Heirloom Potato Confit
Preserved Lemon Caper Oil

or

Wood Fired NY Strip Steak
Brussels Leaves, Hen of the Woods, Parsley Root Spätzle
CxRA Steak Sauce

DESSERT

Bittersweet Chocolate Savarin
Ovaltine Cremeux, Cocoa-Espresso Crunch Maldon Sea Salt, Gold Leaf

Coffee and Tea Service

Premium Open Bar

Champagne Toast

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MENU UPGRADES AND ENHANCEMENTS AVAILABLE UPON REQUEST

PACKAGE INCLUDES BASIC FURNITURE RENTAL, STAFF AND SERVICE FEES (VENUE FEE IN ADDITION)

CONTACT: MARY DEARBORN | MDEARBORN@CXRA.COM | 212.613.5533

SAMPLE MENU

Based on 3-hour reception

ONE HOUR SEATED COCKTAIL RECEPTION

Includes selection of four plated hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Greenhouse Salad

Gotham Greens' Salanova, Elderflower Carrot Creme, Lemon Verbena Vinaigrette

MAIN COURSE

Citrus Grilled Branzini

Tuscan Cannellini Beans, Tomato, Sicilian Escarole, Caperberry Relish

or

Grilled Filet Mignon

Creamed Spinach Rosti, Demi-Glace, Beet Soubise

DESSERT

Chocolate Dacquoise Cake

Pear & Winter Fruit Compote, Chocolate Ganache

Coffee and Tea Service

Premium Open Bar

Champagne Toast

When possible, produce sourced from our very own Katchkie Farm

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CONTACT: SHAUN ROBERTS | SHAUN.ROBERTS@GREATPERFORMANCES.COM | 212.337.6074



SAMPLE MENU

Based on 3-hour reception

ONE HOUR SEATED COCKTAIL RECEPTION

Includes selection of four plated hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Torched Yellowtail Ceviche
Pineapple, Leche De Tigre, Jalapeno, Mint, Ginger

MAIN COURSE

Lamb Chop & Loin
Cauliflower "Couscous", Vadouvan Granola, Smoked Tzatziki
or

Sea Scallops
Glazed Mussels, Snap Peas & Carrots, Potato Espuma

DESSERT

Mirror Glazed Chocolate
Banana Caramel, Mango Gel, Guinness Semi-Freddo

Coffee and Tea Service
Premium Open Bar
Sparkling Toast

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CONTACT: CARLY KATZ-HACKMAN | CARLY@PINCHFOODDESIGN.COM | 646.465.8565

EST 1997

SONNIER & CASTLE

NEW YORK

SAMPLE MENU

Based on 3-hour reception

ONE HOUR SEATED COCKTAIL RECEPTION

Includes selection of four plated hors d'oeuvres

THREE COURSE MENU

FIRST COURSE

Tile Fish Crudo

Tigers Milk, Fennel Pollen, Apple & Basil Oil

MAIN COURSE

Beef Sirloin

English Pea Cream, Young Carrots, Chanterelles, Red Wine Jus

or

Sea Bass

Peperonata, Grilled Polenta, Fennel & Caper Verde Dressing

DESSERT

Buttermilk Panna Cotta

Blackberries & Brown Butter Oat Cake

Coffee and Tea Service

Premium Open Bar

Champagne Toast

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CONTACT: CHRISTIE WILLIAMS | CHRISTIE.WILLIAMS@SONNIER-CASTLE.COM | 212.957.6481