



# MENUS

MANDARIN ORIENTAL  
NEW YORK WEDDING PACKAGE

# WEDDING PACKAGE



Thank you for considering Mandarin Oriental, New York for your upcoming Wedding. Our expert colleagues will work with you to design a menu customized to your event.

A gourmet three course meal will be designed including appetizer, choice of two entrées, dessert, wine service with dinner and a champagne toast. The Wedding Cake is to be provided by the host.

The following is a guideline to display what is included.

## ONE HOUR RECEPTION WITH PREMIUM BRAND OPEN BAR

### Premium Bar

Ketel One Vodka, Grey Goose Vodka, Tito's Vodka, Absolut Citron Vodka  
Bulldog Gin, Bombay Sapphire  
Johnny Walker Black, Macallan 12yr Single Malt Scotch  
Breuckelen Distilling 77 Wheat, Jack Daniels, Maker's Mark Bourbon Whiskey  
Bacardi Rum, Bacardi Light Rum, Zaya Gran Reserva 12yr Rum  
Patrón Silver Tequila, Milagro Añejo Tequila  
Heineken, Amstel Light, Brooklyn Lager

### Celebratory Toast

(please select one)

Bocelli, Prosecco, "Extra Dry," Italy NV  
François Montand, Blanc de Blancs, Brut, France, NV

### White Wine

(please select one)

Pinot Grigio, Di Lenardo, Friuli-Venezia Giulia, Italy  
Sauvignon Blanc, Waipara Hill, Marlborough, New Zealand  
Chardonnay, Buehler Vineyards, Russian River Valley, California

### Red Wine

(please select one)

Pinot Noir, Le Charmel, Vin de Pays d'Oc, France  
Malbec, Bodini, Mendoza, Argentina  
Cabernet Sauvignon, Souverain, North Coast, California

A SELECTION OF BUTLER PASSED HORS D'OEUVRES  
&  
EXQUISITELY DISPLAYED FOOD STATIONS

## RECEPTION SPECIALTIES

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### CHILLED SELECTIONS

Kobe Beef Tartar • Savory Cone • Truffle Aioli

Vietnamese Chicken Lettuce Roll • Carrots • Mint • Cilantro

Mozzarella Sphere • Heirloom Cherry Tomato • Basil Pesto • Pine Nuts

Lentil Salad • Hummus • Flat Bread

Foie Gras • Apricot Jam • Pumpemnickel Crumbs

Smoked Salmon • Cucumber Box • Lemon Crème Fraiche • Osetra Caviar

Spring Pea Lollipop • Prosciutto • Fried Shallots

Watermelon Boxes • Feta • Thai Basil

Maine Lobster Salad • Spicy Aioli • Micro Celery • Brioche Roll

Seared Scallops • Shiitake Tapenade • Micro Basil

Hamachi Tiradito • Leche de Tigre • Jalapeno • Cilantro

Kale Juice • Apple • Lemon-Ginger Foam

Vietnamese Summer Roll • Jumbo Lump Crab • Rice Noodles • Cucumber

Curry Chicken Salad • Pickled Grapes • Toasted Brioche

Salmon Tartar • Lemon • Capers • Chives • Rice Cracker

Goat Cheese Panna Cotta • Mission Fig • Pecan • Honeycomb

Tuna Poke • Seaweed Cone • Tobiko

Mini Crab Salad • Avocado Aioli • Micro Cilantro • Plantain Chip

American Caviar • Crème Fraiche • Chive • Peanut Potato

Tuna "Two Ways" • Seared Tuna Medallion • Spicy Tuna • Wasabi Rice Cracker

## RECEPTION SPECIALTIES

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### HOT SELECTIONS

Chicken Empanada • Roasted Tomatoes Salsa

Salted Cod Croquette • Remoulade

Seared Scallop • Quinoa • Tomato Meyer Lemon Sauce

Mushrooms • Roasted Tomatoes • Vermont Cheddar • Tart

Quiche • Asparagus • Fontina

Artichoke Stuffed Boursin • Basil Tomato Sauce

Petite Wagyu Beef Burgers • Onion Marmalade • Lettuce • Tomatoes • Brioche Bun

Mini Beef Wellington • Truffle Sauce

Mini Short Rib Taco • Tomatillo • Pickle Onion

Vegetable Dumpling • Black Vinegar • Soy

Beef Steak • Maytag Blue • Crispy Shallot • Port Jus

Chicken • Mango • Orange Glaze

Korean Beef Spring Roll • Sriracha Plum Sauce

Chicken Pot Sticker • Soy • Chile Oil • Micro Cilantro

Mini Grilled Sandwiches • Prosciutto • Fig Jam • Provolone • Baby Arugula

Cuban Style Franks in Blanket • Mini Franks • Swiss Cheese • Ham • Dill Pickle • Spicy Brown Mustard

Baby Lamb Chop • Pesto

Chicken Meatball Yakitori • Teriyaki Glaze • Sesame

Malaysian Shrimp Roll • Lime Tamarind Dipping Sauce

Vegetable Pot Sticker • Chili Soy Sauce

Mac' & Cheese Bites • Artisanal Cheese

## SPECIALTY STATIONS

*Some Stations require a Chef Attendant at \$300.00, per Attendant*

### ARTISAN DOMESTIC AND IMPORTED CHEESE STATION

Chef's Selection of Imported and Local Artisan Cheeses  
Assorted Chutneys & Stone Fruit Marmalades  
Grapes • Dried Fruits & Nuts • Seasonal Whole Fruits  
Poppy Seed Breadsticks • Sliced Baguettes • Water Crackers

### PASTA STATION

*Choice of three of the following*

Spaghetti • Rigatoni • Orecchiette • Cavatelli • Penne • Fettuccine  
Wild Mushroom Ravioli • Four Cheese Ravioli • Ricotta Spinach Tortellini

*Choice of three of the following*

Bolognese • Alfredo • Marinara • Roasted Garlic Forest Mushroom Stew  
Carbonara • Italian Sausage & Clam in White Wine Sauce  
Puttanesca • Black Truffle Sauce • Osso Buco & Cipollini Onion Ragout  
Fresh Plum Tomato with Basil Pesto • Sun-Dried Tomato Pesto Sauce  
Chef's Assortment of Rustic Italian Breads

### ANTIPASTO STATION

Grilled Artichokes • Arugula • Shaved Pecorino • Lemon • Olive Oil  
Fresh Buffalo Mozzarella Cheese • Vine Ripe Tomatoes • Basil  
Roasted Baby Vegetables • Caramelized Onions • Aged Balsamic  
Sweet Soppresata • Prosciutto • Serrano Ham • Capicola  
Tuscan Olives • Grilled Peppers with Marinated White Beans  
Aged Reggiano with Basil • Olive Oil  
Roasted Tomatoes • Anchovies  
Assorted Baguettes • Ciabatta • Herb Focaccia

### CHARCUTERIE DISPLAY

Foie Gras Truffle Mousse • Vegetable Terrine • Peppercorn Mousse • Country Pâté  
Wild Boar Saucisson • Serrano Ham • Bresaola  
Duck Rilette • Goat Cheese • Pistachio  
Assorted Mustards • Cornichons • Chutneys • Breads

## SPECIALTY STATIONS

*Some Stations require a Chef Attendant at \$300.00, per Attendant*

### MEZZE STATION

Fattoush Salad • Romaine • Cucumbers • Parsley • Lemon  
Fava Bean & Chick Pea Salad • Tomatoes • Roasted Garlic  
Lemon Hummus • Grilled Eggplant Baba Ghanoush  
Smoked Almonds • Fresh Organic Dates • Kalamata Olives  
Pita & Lavash Chips • Za'atar Flat Breads  
Falafel • Tabouleh  
Chicken Kebab • Garlic Yogurt Sauce  
Moroccan Spiced Lamb Chop • Mint Pesto

### CURRY STATION

Grilled Naan Bread • Pappadam • Paratha  
Vegetable Samosa • Raita  
Chick Pea Salad  
Tandoori Lamb Chops • Marinated Cherry Tomatoes • Arugula  
Chicken Curry • Mango Chutney  
Prawns in Coconut Masala • Eggplant • Onion & Tomato Curry  
Basmati Rice Pulao  
Cauliflower & Potato Curry  
Accompanied by House Made Chutneys: Green Tomato • Mango • Pineapple • Apple

### TACO STATION

*Choice of Three of the Following*

Carnitas • Slow Roasted Pork Shoulder • Pickled Red Onion • Tomatillo Sauce  
Pollo • Roasted Organic Chicken • Chipotle Chilies • Avocado  
Chorizo • Spiced Mexican Sausage • Queso Cotija • Grilled Onion  
Pescado • Crispy Cod • Lime Crème • Spicy Aioli  
Camaron • Fried Rock Shrimp • Cilantro • Black Beans • Roasted Garlic  
Vegetal • Roasted Mushrooms • Fresh Oregano  
Accompanied by Marinated Radish • Pickled Jalapeno • Assorted Salsas • Limes

### PAELLA STATION

A Medley Of: Seafood • Chicken • Chorizo • Sausage • Vegetables

## SPECIALTY STATIONS

*Some Stations require a Chef Attendant at \$300.00, per Attendant*

### SUMMER HARVEST VEGETABLE STATION

Watermelon Salad • Mizuna • Feta Cheese • Basil Dressing  
Crudit  • Fried Onion Dip • Spinach Dip • Buttermilk Ranch  
Zucchini Blossoms • Stuffed Ricotta • Oregano  
Vegetable Terrine  
Tomatoes • Bocconcini • Basil • Balsamic  
Grilled Vegetables • Arugula Salad  
Chickpeas Fritters • Romesco  
Flat Bread Pizza • Caramelized Onion • Cauliflower • Peas • Goat Cheese  
Assorted Quiche • Leek • Asparagus • Artichoke  
Spinach Tortellini • Ricotta • Tomatoes • Basil

### INDONESIAN STATION

Sate Ayam • Chicken Satay • Spicy Peanut Sauce  
Selada Bihun • Glass Noodle Salad • Baby Prawns  
Gado-gado • Steamed Vegetables Salad • Peanut Dressing  
Acar • Indonesian Pickled Vegetables  
Krupuk • Crispy Prawn Crackers  
Nasi Goreng • Indonesian Fried Rice  
Indonesian Beef Rendang • Beef Stew • Coconut Milk  
Sambal Goreng Udang • Shallot Fried Prawns • Chili Sauce  
Kacang Panjang • Saut ed Green Beans

### SPANISH TAPAS STATION

Gambas a la Plancha • Garlic Herbs and Lemon  
Serrano Ham • Melon  
Salpicon de Mariscos  
Gazpacho Shooters • Potato Tortilla's  
Marinated White Bouquerones  
Olive Oil Poached Tuna Rillettes  
Marinated Olive • Cheese • Almonds  
Meatballs • Spicy Tomato Sauce  
Chicken Croquettes • Garlic Aioli  
Baked Mussels • Spinach & Cheese Empanadas  
Fried Calamari • Roasted Red Pepper Rouille

## SPECIALTY STATIONS

*Some Stations require a Chef Attendant at \$300.00, per Attendant*



### SPORTS BAR STATION

Spicy Chicken Wings • Buttermilk Ranch Dip  
Pigs in a Blanket • Assorted Mustards  
Mini Beef Sliders • Caramelized Onions • American Cheese • House Special Sauce  
Crispy Onion Rings  
Fried Mozzarella Sticks • Marinara  
Spiced Waffle Fries  
Tortilla Chips • Pico de Gallo • Guacamole  
Assorted Miniature Pizza's

### ULTIMATE TRUFFLE STATION

Truffle Mac' & Cheese Ball  
Truffle Salad • Cannellini Beans • Spring Peas • Confit Cherry Tomato • Micro Arugula  
Truffle Asparagus Velouté • Parmesan Grissini  
Truffle Flat Bread • Pancetta • Ricotta • Caramelized Onion • Frisée • Truffle Vinaigrette  
Truffle Risotto • Wild Mushrooms • Chives  
Truffle Grilled Sandwiches • Fromage Blanc • Leek • Sun Choke  
Truffle Herb French Fries

### SLIDER STATION

Pulled Pork • Creamy Slaw • Pickles  
Crispy Chicken • Lettuce • Tomatoes • Ranch Dressing  
Portobello Mushroom • Caramelized Onions • Wild Arugula Pesto  
Crispy Sweet Potato Fries • Parmesan Truffle Fries • Mac & Cheese Crisps

### RISOTTO STATION

Choice of Two of the Following  
Roasted Beet Risotto • Duck Confit • Chives  
Wild Mushroom Risotto • Black Truffles • Truffle Oil  
Rock Shrimp Risotto • Lemon • Black Pepper • Pancetta  
Green Peas Risotto • Cipollini Onions  
Saffron Risotto • Bay Scallops • Chives



## CARVING STATIONS

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*Some Stations require a Chef Attendant at \$300.00, per Attendant*

### ROASTED ORGANIC TURKEY BREAST

Cranberry Chutney • Country Biscuits • Mini Brioche Rolls • Pan Gravy  
Choice of: Maple Mashed Sweet Potatoes • Corn Bread Stuffing

*Chef Attendant Required*

### CLASSIC DELI CARVING STATION

*Choice of*

Hot Corned Beef or Pastrami

Accompanied by: Cole Slaw & Sauerkraut • Kosher & Half Sour Pickles  
German Potato Salad • Assorted Mustards • Pretzel Rolls • Pumpernickel and Rye Breads

*Chef Attendant Required*

### FRENCHED RACK OF COLORADO LAMB

*Choice of*

Dijon Mustard & Herbs • Yogurt & Coriander • Roasted Garlic Bread Crumb Crusted • Syrah Lamb Jus  
Accompanied by Rosemary Fingerling Potatoes & Garlic Roasted Green Beans

*Chef Attendant Required*

### NEW YORK STEAK HOUSE STATION

*Choice of*

NY Striploin • Hangar Steak • Ribeye • Tenderloin • Flank Steak  
Accompanied by House Made Steak Sauce • Horseradish Cream • Béarnaise Sauce  
Parmesan Popovers • Mini Brioche Rolls

*Choice of Two of the Following:*

Creamed Spinach • Wild Mushroom and Cipollini Onion • Glazed Carrots • Whipped Potato Puree  
Parmesan-Herb French Fries • Potato Gratin • Hash Brown Potatoes  
Wilted Spinach & Garlic • Steamed Asparagus

*Chef Attendant Required*

## SIGNATURE STATIONS

*Some Stations require a Chef Attendant at \$300.00, per Attendant*

### SUSHI PRESENTATION

*Selection of Assorted Sushi Rolls not limited to, but including:*

Sambal Roll • Fresh Water Eel, Avocado, Crabmeat  
California Style Roll • Blue Crab, Avocado, Cucumber  
Tekka Roll • Ahi Tuna  
Spicy Tuna • Tuna, Cucumber, Toasted Sesame Seeds  
Vegetable Roll

*Assorted Nigiri Sushi to include:*

Hamachi • Salmon • Yellow Fin Tuna • Shrimp • Eel  
All Sushi Served with Wasabi, Pickled Ginger, Soy Sauce  
*1 Chef Attendant Required Per Every 100 Guests*

### ASIAN CREPE STATION

Choice of two of the following

Traditional Peking Duck • Braised Short Rib • Honey-Soy Roasted Chicken  
Served with Cucumber • Scallion • Hoisin Sauce  
*Chef Attendant Required*

### DIM SUM STATION

*Choice of five of the following*

Presented in traditional steamer basket

Crisp Spring Rolls (please select): Vegetable • Shrimp • Lobster  
Pot Stickers (please select): Turkey • Pork • Vegetable  
Steamed Dumplings (please select): Shrimp Har Gow • Soy Bean Dumplings  
Sui Mei (please select): Chicken • Pork • Shrimp • Beef  
Steamed Buns (please select): Chicken • BBQ Pork  
Chinese Specialties (please select): Crisp Chicken Lollipops • Scallion Pancake • Wonton Chips  
Appropriate Condiments and Sauces

### STIR FRIED NOODLE STATION

*Choice of two of the following*

Soba Noodles • Shiitake • Vegetables • Toasted Sesame • Ginger Soy  
Chow Fun • Stir Fried Beef • Onion • Bell Peppers • Chili-Black Bean Sauce  
Ramen Noodles • Chicken • Mushrooms • Crisp Vegetables • Oyster Sauce  
Lo Mein Noodles • Shrimp • Scallops • Calamari • Baby Bok Choy • XO Sauce  
Shanghai Noodle • Pork • Bean Sprouts • Scallion • Sweet Dark Soy

## SEAFOOD STATIONS

*Some Stations require a Chef Attendant at \$300.00, per Attendant*

### UP STATE SMOKED SEAFOOD STATION

Catskill Farms Smoked Salmon • Sake Cured Salmon  
Pastrami Salmon • Smoked Trout  
Classic Garnishes  
Smoked Salmon Reuben • Pickled Fennel • Gruyere  
Baked Crab & Spinach Dip • Rye Croutons  
Roasted Salmon Filet • Miso Maple Glaze  
*Chef Attendant Required*

### SEAFOOD BAR

Selection of Two Freshly Shucked Seasonal Coastal Oysters  
Baked Clams • Leeks • Bacon • Parsley  
Crispy Fritto Misto • Calamari • Lemon  
Chilled Poached Shrimp  
Chilled Crab Claws  
Cocktail Sauce • Herb Mustard Sauce • Mignonette • Lemons  
*Chef Attendant Required*

### CHILLED SEAFOOD DISPLAY

Please select from the following • Market Price  
Chilled Maine Lobster Tail  
Jumbo Stone Crab Claws (available late October to early May)  
Alaskan King Crab  
Cocktail Sauce • Miso-Mustard Sauce • Mignonette • Lemons

### CAVIAR AND VODKA STATION

Please select from the following  
Osetra • Sevruga • California Farm Estate Sturgeon  
Accompanied by: Blinis • Black Bread • Toasted Brioche  
Crème Fraîche • Onions • Chopped Egg White and Yolks • Parsley  
Petit Potatoes • Chive Crème Fraîche  
Selection of Premium Vodkas  
*Market Price Per Person*  
*(Ice carving available at an additional charge)*

## THREE COURSE DINNER

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A gourmet three course meal will be designed including a first course comprising of an appetizer, choice of two entrées, dessert, wine service with dinner and a champagne toast.

The Wedding Cake is to be provided by the host.

### CHILLED SELECTIONS

Sesame Crusted Tuna

Seaweed • Japanese Cucumber • Trout Roe • Soy-Yuzu

Dill-Citrus Cured Salmon

Pear • Walnut • Fennel Salad

Jumbo Crab Salad

Cucumber • Avocado • Sweet Potato Crisp • Mustard Greens

Baby Beets

Roasted Baby Carrots • Asparagus • Radishes • Goat Cheese Mousse

Melon

Prosciutto • Gorgonzola • Port Wine Reduction

Foie Gras Terrine

Apple • Almond • Brioche

Chilled Maine Lobster

Parsnip Puree • Cauliflower Rainbow • Mache • Citrus Emulsion

Mozzarella

Micro Arugula • Heirloom Tomatoes • Garlic Crouton • Basil Oil • Aged Balsamic

## FIRST COURSE, CONTINUED

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### WARM SELECTIONS

Butter Poached Lobster  
Green Peas Veloute • Lardon • Pepper Oil

Ricotta Stuffed Zucchini Blossom Fritter  
Eggplant Relish • Shaved Pecorino • Micro Basil

Seared Scallops  
Almond Puree • Cauliflower • Caper • Raisin • Aged Balsamic

Crab Cake  
Shiitake - Tomato Salad • Spicy Pepper Aioli

Braised Pork Belly  
Cara Cara Orange Gastrique • Asparagus

Roasted Peking Duck Breast  
Pickled Radishes • Five Spiced Pears • Quince Vinaigrette • Sesame Rice Cracker

Potato and Ramp Ravioli  
Cherry Tomatoes Confit • Green Peas • Parmesan Cream

## FIRST COURSE, CONTINUED

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### SOUP

Chilled Melon Soup • Melon Salad • Prosciutto Crisp

Tomato Gazpacho • Quinoa • Crumbled Feta • Micro Basil

Cauliflower • Farro • Rosemary Oil

Green Lentil • Vegetable • Prune and Apricot compote

Sunchoke • Smoked Sturgeon • Sorrel Cream

Spicy Saffron Coconut • Shrimp Dumpling • Watercress • Cilantro

### SALAD

Friséé

Poached Pears • Heirloom Tomatoes • Warm Goat Cheese • Toasted Almond • Citrus Emulsion

Baby Romaine

Mandarin Orange • Cashews • Sugar Peas • Shimeji Mushroom • Wonton Chips • Ginger-Soy Dressing

Spinach

Candied Pecan • Strawberry • Red Onion • Crisp Bacon • Banyuls Vinaigrette

Beet Salad

Baby Cress • Orange • Grape Fruits • Pistachio • Prosecco Vinaigrette

Chicory Salad

Caramelized Apple • Cherry Tomatoes • Crumble Blue Cheese • Mustard Dressing

Curly Endive

Cara Cara Orange • Date • Feta • Walnuts • Honey-Yogurt Blend

Iceberg Wedge

Pancetta Crisp • Maytag Blue • Red Onion • Radishes • Garlic Crouton • Ranch Dressing

Red Quinoa

Fuji Apple • Cranberries • Toasted Almond • Kale • Manchego • Roasted Shallot Dressing

Farro

Romanesco • Radishes • Ricotta Salata • Raisin • Arugula • Caper Dressing

## ENTRÉE

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Grilled Breast of Chicken

Rosemary New Potato • Grilled Summer Vegetables • Pan Jus

Herb Marinated Chicken Breast

White Bean Puree • Summer Baby Squash • Haricot Vert • Pan Jus

Roasted Chicken Breast

Oyster Mushroom • Asparagus • Truffle Fingerling Potatoes

Seared Duck Breast

Sweet Potato • Heirloom Beets • Green Beans • Pan Jus

Pan Seared Branzini

Fennel Puree • Niçoise Olive • Saffron-Orange Emulsion

Pan Seared Atlantic Salmon

Purple Potatoes • Asparagus • Vine Ripe Tomatoes • Basil Sauce Verge

Pan Seared Atlantic Cod

Baby Heirloom Carrot • Romanesco • Fingerling Potatoes • Citrus Butter

Pan Roasted Chilean Sea Bass

Hen of the Wood • Baby Bok Choy • Lotus Chips • Lemongrass Broth

Braised Short Rib

Mascarpone Mash • Baby Vegetables

Grilled Beef Tenderloin

Baby Carrot • Broccolini • Gratin Potato • Thyme Jus

Seared Beef Tenderloin

Roasted New Potatoes • Asparagus • Baby Zucchini • Port Wine Reduction

Herb Crusted Lamb Loin

Couscous • Medjool Dates • Rainbow Carrots • Cumin Jus

Kale and Mozzarella Ravioli

Roasted Tomato Sauce • Basil Pesto

Miso Glazed Tofu

Bean Sprout • Shimeji Mushroom • Baby Bok Choy

Spinach Gnocchi

Parmesan Cream • Toasted Walnut

Fennel Risotto

Mushroom Trumpet • Asparagus • Pecorino

SPRING & SUMMER 2017

## DESSERT

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Japanese Cheese Cake  
Seasonal Berries • Yuzu Curd

Opera Torte  
Almond Dacquoise • Chocolate Cremeux • Coffee Cream

Tropical Dome  
Toasted Coconut • Mango Mousse • Passion Sauce

Key lime Pie  
Graham Cracker Cake • Coconut Cream • Raspberry

Le Cube  
Dark Chocolate Mousse • Chocolate Cake • Apricot Gelée

Pistachio Shortcake  
Vanilla Custard • Pistachio Cake • Strawberry

Chocolate Tart  
Milk Chocolate Cream • 72% Chocolate Ganache • Cacao Nibs

Matcha Pudding  
Ginger • Vanilla Sable • Citrus

The Chocolate Trio  
Flourless Chocolate Cake • Chocolate Crèmeux • Hazelnut Chocolate Mousse  
&  
Dulcey Chocolate Tart • Caramelized Banana  
&  
Chocolate Verrine • Coffee Cream

Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Tealeaves Tea Selection





## MENU TASTINGS

Complimentary Menu Tastings for up to 6 guests are provided for Plated Dinner Events which have been contracted within a certain food and beverage revenue minimum. Buffet Dinner Tasting selections are at the discretion of the Executive Chef.

## PREFERRED RATE GUEST ROOMS

A preferred room rate for overnight guests can be contracted with the Hotel Sales Department. Rates will vary according to date.

## COMPLIMENTARY SUITE

A complimentary suite for one night is provided for the Bride and Groom for Weddings which have been contracted with a minimum of \$40,000 in food and beverage.

## COAT CHECK & LOUNGE ATTENDANTS

Coat Check Attendants and Lounge Attendants can be arranged at an additional rate

## VALET PARKING

Valet Parking is available for your guests at a rate of \$65 per car

## EQUIPMENT

Mandarin Oriental, New York is pleased to provide the following in-house equipment complimentary:

- Selection of Table Linens for Dinner & Cocktails
- White Cotton Napkins
- Round tables for Dinner that can seat 8 – 12 people
- High and Low Cocktail Tables
- Tables & Linen for Bars & Buffets
- Chiavari Chairs for Ceremony, Cocktails and Dinner
- White Votive Candles
- Dancefloor (size based on final guest count)
- Stage for Ceremony and Band
- Essex Baby Grand Piano (\$200 tuning fee)

