



EVENTS AT WYTHE HOTEL

Cocktail Reception Menu

SUMMER 2024

WYTHE HOTEL

Cocktail Receptions

A

3 hours of service • \$100 per guest

CURED MEAT & CHEESE

(upon arrival)

3 CANAPÉS

2 SMALL PLATES

1 MINI DESSERT

Cured meat & cheese platter may be
substituted with vegetable crudité.

B

3 hours of service • \$130 per guest

CURED MEAT & CHEESE &
VEGETABLE CRUDITÉ

(upon arrival)

6 CANAPÉS

2 SMALL PLATES

2 MINI DESSERTS

FRESH FRUIT PLATTER

ADDITIONAL CANAPE • \$9 per guest

ADDITIONAL SMALL PLATE • \$9 per guest

Menu items are subject to change based on seasonal updates

Canapés

3 selections • \$30 per guest

5 selections • \$40 per guest

additional canapé • \$9 per guest

VEGETABLES

BRIE CRACKER • lemon mostarda, teff chip (GF)

ARANCINI • aleppo pepper, spring allium (NF)

CORN TART • corn, ricotta, blueberry, verbena (NF)

RADISH TARTARE • arugula, quinoa, tortilla (GF, NF)

MUSHROOM PÂTÉ • truffle coulis, pickled mushroom (NF)

SEAFOOD

TUNA TARTARE • plum, nori, sesame (GF, DF, NF)

CRAB SALAD • apple, yuzu kosho (GF, DF, NF)

COD BEIGNET • Pil Pil sauce (DF, NF)

SALMON RICE BALL • spicy salmon, scallion (GF, DF)

CRISPY SHRIMP • X.O rice, chive (GF, DF, NF, *contains pork*)

MEAT

B.E.C. • maple bacon, egg custard, grana padano (GF, NF)

FRENCH ONION CHICKEN • potato pancake, gruyere, chicken crisp

DUCK CROQUETTE • rose marina aioli (DF, NF)

MINI FRANK • danish remoulade, fried shallot (NF)

BEEF TARTARE • caper, mustard, herb (DF, NF)

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Stations

PLATTERS

SEASONAL VEGETABLE CRUDITÉ

served with assorted dips
Serves 20 · \$230

CURED MEATS & CHEESES

served with marinated olives & bread
small [serves 8 to 10] · \$148
large [serves 15 to 20] · \$252

SEASONAL CROSTINI

pea mash, pickled asparagus
(50 pieces) \$150

OYSTERS ON THE HALF SHELL

50 oysters, lemon & mignonette \$195

SHRIMP COCKTAIL

50 shrimp, lemon & cocktail sauce \$195

SHELLFISH PLATEAU

3 selections · \$45 per guest

5 selections · \$60 per guest

one hour of service

*served with cocktail sauce, hot sauce,
aioli, lemons, mignonette*

SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

OCTOPUS SALAD

SEASONAL CEVICHE

PICKLED MUSSELS

LOBSTER TAIL & CLAW

+ \$15 per guest

SLIDER STATION

2 selections · \$25 per guest

3 selections · \$35 per guest

*slider station served with french fry cups,
garlic aioli, and ketchup.*

platter of 25 pieces [1 selection] · \$180

add on french fries · \$125

CHEESEBURGER (NF)

garlic aioli, caramelized onion

BUFFALO CHICKEN (NF, V*)

buffalo ranch, coleslaw

CHICKEN PARM (NF, V*)

tomato sauce, mozzarella

PORK KATSU (DF, NF)

tonkatsu sauce, cabbage

SPICY ITALIAN (DF)

salame, hot pepper relish

CRISPY FISH (DF, NF, V*)

cajun mayo, hot & sweet pickle

FALAFEL (V)

zhug, house pickles

vegan substitution available

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Stations

CARVING STATIONS

1 selection • \$50 per guest

additional protein selection +\$25 per guest

served with salad with seasonal fruits and vegetables, roasted potatoes with confit garlic and cipollini, and seasonal vegetables

ROAST STRIPLOIN

chimichurri, beef jus

ROAST CHICKEN

aji verde, herb chicken jus

ROAST SALMON

tzatziki, green goddess

BAKED FISH

sauce vierge, lemon herb cream

BUTCHER BAR - BRISKET, PORK RIBS, SAUSAGE

house BBQ sauce

**Carving Station is only available in Main Hall*

PASTA STATIONS

1 selection • \$40 per guest

additional selection +\$15 per guest

served with salad with seasonal fruits and vegetables and bread

CALAMARATA DIAVOLO (V, NF)

tomato, garlic, oregano

CAVATELLI (NF)

crab, calabrian chili, breadcrumb

GARGANELLI (NF)

ragù bolognese

(substitute mushroom ragu for vegetarian option)

ORECCHIETTE (VG, NF)

lemon, pecorino, pepper

RIGATONI (VG, NF)

vodka sauce, basil

MAFALDINE (VG, NF)

cacio e pepe, parsley

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Small Plate Stations

3 selections • \$55 per guest
one hour of service

WARM PLATES

POLENTA (GF, NF)
mushroom

STUFFED SQUID (NF, DF)
olive pistou

OCTOPUS (DF, NF, GF)
bay scallop, 'nduja

SHRIMP
ratatouille

STEAK AU POIVRE (NF, GF)
potato

COQ AU VIN (NF)
bacon, onions

CASSOULET (GF, DF, NF)
duck confit, sausage

TAGINE (DF, NF)
couscous

COLD PLATES

TARTE FINE (NF)
market vegetable

POTATO SALAD (DF, GF, NF)
anchovy

TUNA NICOISE (DF, GF, NF)
olive, potato

ASPARAGUS (DF, GF, NF)
gribiche

SALAD LYONNAISE (DF, NF)
pork pancetta, crouton

BURRATA (GF, NF)
seasonal fruit, prosciutto

SMOKED SALMON (DF, GF)
almondine

WHITE BEAN PROVENCAL (DF, GF)

v- vegan
vg - vegetarian
gf - gluten free
df - dairy free
nf - nut free

Desserts

CAKE

9" serves 18-20 guests \$150
10" serves 20-35 guests \$220
12" serves 35-50 guests \$270

VANILLA CAKE

lemon curd, hazelnut praline, speckled bay leaf buttercream
**Wythe Signature Cake*

VANILLA CAKE

vanilla crème pâtissière and speckled bay leaf buttercream

CHOCOLATE CAKE

chocolate cremeux and vanilla buttercream

ALMOND CAKE

seasonal fruit marmalade and vanilla buttercream

LEMON CAKE

lemon curd and elderflower vanilla buttercream

CAKE BITES

platter of 25 cake bites [1 selection] · \$90
same selections as above

COOKIES

platter of 25 cookies [1 selection] · \$90

CHOCOLATE CHIP WITH SEA SALT (NF)

CHOCOLATE COCONUT (VG/GF)

PALMIERS (NF)

STRAWBERRY THUMBPRINTS (NF)

MAPLE SABLE (NF)

LAVENDER SHORTBREAD (NF)

LEMON THYME SHORTBREAD (NF)

CHOCOLATE AND SEA SALT SABLE (NF)

DESSERT CANAPÉS

2 selections [one hour of service] · \$16 per guest
3 selections [one hour of service] · \$19 per guest

1 selection [platter of 25 pieces] · \$120

CREAM PUFF (NF)

vanilla creme patisseries

BUTTER PECAN FUDGE (GF)

CHOCOLATE STRAWBERRIES
(DF, GF, NF)

WHITE CHOCOLATE STRAWBERRIES
(GF, NF)

AMARO CHOCOLATE TRUFFLE
(GF, GF)

VANILLA BEAN MERINGUE KISSES
(GF, DF, NF)

MINI TARTLET

choose from below

TARTLETS

platter of 25 tartlets [1 selection] · \$90

CHOCOLATE GANACHE
HAZELNUT TART

LEMON MERINGUE TART (NF)

SOUR CHERRY AND ALMOND TART

VANILLA ROSE CUSTARD TART (NF)
strawberry

BLANC TART (NF)

Event Bar Packages

PREMIUM OPEN BAR

\$70 per guest for the first two hours
\$25 per guest for each additional hour

CHAMPAGNE, WHITE, ROSÉ,
& RED WINES

SELECTION OF 3 BEERS

CHOICE OF 3 SPECIALTY
HOUSE COCKTAILS

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

BEER & WINE PLUS

\$48 per guest for the first two hours
\$20 per guest for each additional hour

SPARKLING, WHITE, ROSÉ,
& RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

STANDARD OPEN BAR

\$60 per guest for the first two hours
\$22 per guest for each additional hour

SPARKLING, WHITE, ROSÉ,
& RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

BEER & WINE

\$40 per guest for the first two hours
\$18 per guest for each additional hour

SPARKLING, WHITE, ROSÉ,
& RED WINES

SELECTION OF 3 BEERS

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

There is a minimum of two hours for all bar packages.

Bar Selections

STANDARD OPEN BAR

VODKA: Gary's Good Vodka

GIN: Citadelle

RUM: Appleton Reserve, Flor de Cana Extra Dry

TEQUILA: Pueblo Viejo Blanco, Banhez Mezcal

WHISKEY: Jim Beam Black, Old Overholt, Monkey Shoulder

APERETIF & DIGESTIF: Aperol, Campari

LIQUEUR: Combier

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

PREMIUM OPEN BAR

VODKA: Tito's, Ketel One

GIN: Citadelle, Hendrick's

RUM: Appleton Reserve, Flor de Cana Extra Dry

TEQUILA: Pueblo Viejo Blanco, Banhez Mezcal, Espolon Blanco, Don Julio Blanco, Del Maguey Via, Altos Reposado

WHISKEY: Jim Beam Black, Old Overholt Rye, Monkey Shoulder, Maker's Mark, Knob Creek Rye, Jameson, Johnny Walker Black, Suntory Toki, Macallan 12

APERETIF & DIGESTIF: Aperol, Campari, Amaro Montenegro, Amaro Nardini, Romana Sambuca

LIQUEUR: Combier, Current Cassis, St. Germain, Lillet Blanc, Lillet Rosé, Frangelico, Bailey's, Mr. Black, Miele Amaretto

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

BEER

Five Bourough City Lights Lager, Sixpoint Bengali Tiger IPA, Brooklyn Lager, AL's N/A Lager

WINE

SPARKLING: Acinum Prosecco Extra Dry, Glera

Autreau de Champillon Premier Cru Extra Brut NV, Chardonnay, Pinot Noir, Pinot Meunier

WHITE: 2018 Sauvignon Blanc, Gaspard, Touraine, Sauvignon Blanc

2021 Soave Classico Prà "Otto", Veneto, Garganega

2022 Andes Plateau Cota 500, Chile, Chardonnay

RED: 2020 Pinot Noir Valery Renaudat "P'tit Renaudat" Loire Valley, Pinot Noir

2020 Nero D'avola Tenuta Rapitala "Alto Reale" Sicilia, Nero D'avola

2019 Bordeaux blend, Château Cru Godard Cabernet Sauvignon, Merlot & Cabernet Franc

Selections listed above are examples only; bar offerings are subject to change.

Specialty Cocktails

BROOKLYN BUCK

vodka, lime, ginger beer, bitters

DAISY CHAIN

tequila, chamomile, lime, honey

ESPRESSO MARTINI

vodka, espresso, demerara syrup, nardini l'amaro

FRENCH 75

gin, lemon, sparkling wine

NEGRONI SBAGLIATO

campari, cap Corse rouge, sparkling wine

NORTHSIDE SNAP

bourbon, grapefruit juice, honey, grapefruit juice, club soda

MARAVILLA

Mexican whisky, marigold liqueur, sweet vermouth

SPRITZ AU CROCODILE

aperol, Italian bitters, dry vermouth, orange, sparkling wine

VERACRUZ

tequila, cucumber, lime, aloe, spearmint, habanero

ZERO PROOF

JANUARY SPRITZ

non-alcoholic Italian aperitivo, verjus blanc, elderflower tonic (zero proof)

JASPER COUNTY

roots divino aperitif bianco, grapefruit, tonic (zero proof)

MEDITERRANEAN MINT LEMONADE

lemon, mint, orange blossom, soda (zero proof)

Menu Enhancements

FOOD

SEASONAL VEGETABLE CRUDITÉ BOARD \$230 serves 20

CURED MEATS & CHEESES BOARD \$148 serves 8 to 10 guests | \$252 serves 15 - 20 guests

SEASONAL CROSTINI PLATTER \$150 for 50 pieces

RAW BAR \$45 per guest for 3 selections | \$60 per guest for 5 flavors | *one hour of service*

PASSED CANAPES \$30 per guest for 3 selections | \$40 per guest for 5 selections

SLIDER STATION \$25 per guest for 2 selections | \$35 per guest for 3 flavors | \$180 for a platter of 25 pieces

LATE NIGHT FRENCH FRIES \$7 per guest

PASTA STATION \$40 per guest for one selection

COCKTAIL HOUR CARVING STATION \$50 per guests

ADDITIONS TO EXISTING FOOD PACKAGES

CANAPE \$9 per guest

CARVING STATION PROTEIN \$25 per guest

SLIDER \$14 per guest

BALTHAZAR BREAD & BUTTER \$5 per guest

STARTER OR SIDE \$14 per guest

ENTRÉE \$20 per guest

DESSERT

SEASONAL FRUIT \$9 per guest

TIERED WEDDING CAKE \$20 per guest

SYMBOLIC WEDDING CAKE / ANNIVERSARY CAKE \$150 flat fee

CUSTOM CAKE DESIGN FEE \$100+ flat fee *contingent on design*

ICE CREAM STATION \$15 for 2 flavors | \$18 for 3 flavors *includes cups, cones & toppings*

ADDITIONS TO EXISTING DESSERT PACKAGES

COOKIE OR CAKE BITE \$6 per guest

COOKIE AND CAKE BITE STATION \$12 per guest *includes 1 cookies + 1 cake flavor*

Menu Enhancements

BEVERAGE

OPEN BAR ON ARRIVAL \$20 per guest

CHAMPAGNE ON ARRIVAL \$18 per guest

PROSECCO ON ARRIVAL \$15 per guest

SPECIALTY COCKTAIL ON ARRIVAL \$18 per guest

NON-ALCOHOLIC DRINK ON ARRIVAL \$10 per guest

CHAMPAGNE TOWER \$19 per guest

ROSÉ TOWER \$19 per guest

PROSECCO TOWER \$16 per guest

CUSTOM COCKTAIL ADD-ON \$2 per guest

SPACE

ENGINEERING INSTALL OF NEON SIGN \$250 flat fee

UPLIGHTS \$350 for 8

BRASS CANDLE HOLDERS \$400 for 40, includes 40 white taper candles

SPECIAL AV SERVICES \$350