WATCH LOVE
___ grow
WEDDINGS PACKAGE OFFERINGS

COCKTAIL RECEPTION
selection of eight passed canapes
selection of two action stations
selection of two stationary displays

THREE COURSE DINNER
selection of one starter
tableside selection of two entrées
custom tiered wedding cake
1 Hotel dessert

BEVERAGE ARRANGEMENTS
five hour deluxe open bar
premium spirits, brooklyn spirits
two signature cocktails
sommelier selected red, white and sparkling wine
craft, imported, and domestic beer selections
champagne toast
wine service with dinner

package subject to 24% service charge and 8.875% state tax
WEDDINGS PACKAGE OFFERINGS

complimentary wedding night accommodation for the couple
rooftop first look photos
green room for use during your reception

flatware, china, and glassware
locally commissioned custom wood tables
60” banquet rounds, 30” high and low cocktail rounds
five votive candles per table
charcoal wooden dance floor
staging for entertainment
event chairs (for indoor events)
private terrace or balcony
complimentary couple's de-stress massage

bartenders (1 per 50 guests)
servers (1 per 10 for plated)
bathroom attendants

ceremony fee: $1,500 (when added to your wedding reception location)
preferred overnight accommodation rates for guests
preferred valet parking rates
custom wedding tasting for up to 4 guests
WEDDING menu
Our food philosophy is simple: *Ingredients First. Then add love.*

When you plan a wedding at 1 Hotels, you’ll find catering menus designed for the season. Full of fresh, local ingredients and dishes that are both good and good for you, our food will perfectly complement your wedding celebration.
# PASSED CANAPÉS

*Selection of 8*

## HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CREAM OF BUTTERNUT SQUASH AND PEAR</td>
<td>Creme fraiche, pumpkin seeds (vegetarian, gf)</td>
</tr>
<tr>
<td>MINIATURE GRILLED CHEESE</td>
<td>Sour dough and gruyere cheese (vegetarian)</td>
</tr>
<tr>
<td>VEGETARIAN LASAGNA BITES</td>
<td>Silky tofu, squash, pepita pesto (vegan)</td>
</tr>
<tr>
<td>CALABAZA LATKE</td>
<td>Pistachio crema (vegetarian)</td>
</tr>
<tr>
<td>ONE-BITE BLUE CHEESE BREAD PUDDING</td>
<td>Nut crumbs, fig jam</td>
</tr>
<tr>
<td>MAC &amp; CHEEZE SQUARE</td>
<td>Porcini mousse</td>
</tr>
<tr>
<td>MATZO BALL SHOOTER</td>
<td>Served in an espresso cup</td>
</tr>
<tr>
<td>GOAT CHEESE BALL</td>
<td>Honey, chopped roasted pistachio panko crumbs</td>
</tr>
<tr>
<td>FRESH CATCH FISH TAQUITO</td>
<td>Guajillo slaw, fresno peppers, radishes (gf)</td>
</tr>
<tr>
<td>CHARD OCTOPUS</td>
<td>Green pea puree, aleppo crust (gf)</td>
</tr>
<tr>
<td>COD FRITTER</td>
<td></td>
</tr>
</tbody>
</table>

## COLD

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>CAPRESE TART</td>
<td>Heirloom tomato, tomato marmalade, burrata</td>
</tr>
<tr>
<td>ROASTED BABY BEETS</td>
<td>Vanilla bean truffle honey, ground pistachio</td>
</tr>
<tr>
<td>VEGETABLE SUSHI</td>
<td>Avocado, bean sprout, brown rice, spicy veganaise</td>
</tr>
<tr>
<td>BEET PICKLED DEVILED EGGS</td>
<td>Serrano ham, olive oil, sea salt</td>
</tr>
<tr>
<td>CHANTERELLE MUSHROOM</td>
<td>Cipollini onion, polenta chip</td>
</tr>
<tr>
<td>WHIPPED RICOTTA</td>
<td>Red wine poached pear, lemongrass honey, crostini</td>
</tr>
<tr>
<td>BROOKLYN GRANGE HARVEST</td>
<td>Petite vegetables, Kalamata dust</td>
</tr>
<tr>
<td>QUINOA TUNA POKE</td>
<td>Mango, chili soy sauce, avocado</td>
</tr>
<tr>
<td>CEVICHE</td>
<td>Hook &amp; Line red snapper, coconut milk</td>
</tr>
<tr>
<td>LOBSTER ROLL</td>
<td>Shaved fennel, celery, citrus emulsion</td>
</tr>
<tr>
<td>BEEF CURED SMOKED SALMON CONE</td>
<td>Crème fraîche, caviar</td>
</tr>
<tr>
<td>OYSTER</td>
<td>Elderflower, mignonette, yuzu</td>
</tr>
<tr>
<td>GINGER POACHED SHRIMP COCKTAIL</td>
<td>Lemongrass, cocktail sauce</td>
</tr>
<tr>
<td>PEEKYTOE CRAB SALAD</td>
<td>Dill, meyer lemon gremolata</td>
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<tr>
<td>CHICKEN ROULADE</td>
<td>Mushroom duxelle, piquillo emulsion</td>
</tr>
<tr>
<td>GRASS FED BEEF TARTARE</td>
<td>Whole grain mustard, aged parmesan, pretzel toast</td>
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ACTION STATIONS

Selection of 2

SUSHI AND SASHIMI

Choose 3 rolls, 2 sashimi

QUINOA ROLL
brown rice, kale (vegan)

BEAN SPROUT ROLL
wakame, sweet potato (vegan)

YELLOWTAIL ROLL
asparagus

UNI ROLL
on a bed of rice

SPICY TUNA ROLL
serrano peppers

SALMON ROLL
caviar

SCALLOP ROLL
pickled mushrooms

HAMACHI SASHIMI

TUNA SASHIMI

SALMON SASHIMI

RAW BAR

snow crab, poached deep sea prawns, green lip mussels, market oysters on the half shell

POKE & CRUDO

BUILD YOUR PERSONALIZED POKE BOWL FROM THE FOLLOWING CHILLED INGREDIENTS

protein: tuna, market catch
toppings: bamboo rice, forbidden rice, dried coconut puffed rice noodle, pickled shitake, bean sprouts, cilantro, carrots, cabbage, cucumber, ginger, seaweed salad, avocado, mandarin oranges, mango yuzu soy dressing, sriracha mayo, sesame oil

selection of two crudos: snapper, tuna, hamachi, grouper, fluke

ingredients: leche de tigre, coconut milk, house made meyer lemon vinaigrette, yuzu, red onion, scallion, crispy corn

PIEROGI

Select 2

POTATO
ricotta filling, dill dressing, brava sauce or garlic aioli

SPINACH AND ARTICHOKE
cream spinach, sautéed artichoke

BLUEBERRY
meyer lemon, sour cream

CARVERY

Select 1

OVEN ROASTED ROSEMARY CRUSTED RACK OF LAMB
ratatouille, harissa couscous, shiraz lamb jus

BRINED TURKEY
confit dark meat, roasted sweet potato puree, brussel sprouts, giblet gravy

DRY-AGED GRASS FED PRIME RIB
roasted garlic mash potato, broccoli chips, cream of horseradish

BAKED WHOLE SALMON
Kalamata butter, heirloom carrot, espelette gnocchi

PORCHETTA
garlic, rosemary, asparagus, warm german potato salad, port wine demi
COCKTAIL RECEPTION

ACTION STATIONS (continued)

LOBSTER
Select 2
GREENPOINT ROLL
zaatar spice, pickled celery, parsley
BAY RIDGE ROLL
sun dried tomato, pickled onions, bottarga aioli
BROOKLYN HEIGHTS ROLL
traditional creamy emulsion, celery dust
all served with kettle potato chips

FLATBREAD
MARGARITA
fresh mozzarella, basil
SHORT RIB AND MUSHROOM
BROOKLYN MEATS
nduja sausage, fontina cheese

RISOTTO
Select 2
WILD MUSHROOM
BUTTERNUT SQUASH
ARTICHOKE AND PANCETTA
topping: scallops or eggplant escabeche

GRILLED CHEESE
Select 2
THE SOUTHERN
fried green tomato, arugula, jalapeño, gruyere
THE SPANISH
manchego, point reyes blue cheese, quince
THE CHEESEMONGER
aged cheddar, comte cheese
sides: prosciutto, bacon, turkey, pulled short rib

PAELLA
Select 2
VALENCINIA
shrimp, scallop, Spanish saffron rice
CATALANA
squid ink, fidea noodle, calamari, roasted garlic
1 HOTEL
artichoke, asparagus, tomato, pepper
served with toasted bread

POTATO FOAM
foams: purple potato, sweet potato, yukon potato
condiments: bacon, braised short ribs, confit tuna
vegetables: caramelized onion, roasted pepper, mushroom, truffles

TACO
mini corn tortilla shells
proteins: confit pulled pork, chicken verde, anato fish
toppings: guacamole, crème fraise, cotija cheese, cilantro, radish, roasted tomato salsa

SLIDER
protein: short rib, pulled pork, blackened chicken, grilled portobello mushroom
toppings: house-made sweet potato chips, pickles, slaw
breads: multi-grain, whole wheat, brioche
COCKTAIL RECEPTION

STATIONARY DISPLAYS
Selection of 2

NICE SPREAD
artichoke tapenade, greek tzatziki, organic kale hummus, red pepper romesco, grilled flatbreads, lavosh crackers, breadsticks, marinated olives, feta cheese

HARVEST DISPLAY
raw and roasted farmers market seasonal vegetables, organic buttermilk dressing, maytag blue cheese dip, pita chips

CHEESE SHOP
domestic sheep, cow, goat, pimento, artisan blends vanilla bean honey, dried fruit, roasted nuts artisanal breads

CHARCUTERIE
Brooklyn End all natural cured meats, purple mustard, house pickled vegetables, grilled baguette

DIM SUM
chicken and ginger dumplings, pork siu mai, spring rolls, egg rolls, sweet and sour sauce, soy sauce

CHEESE SHOP
domestic sheep, cow, goat, pimento, artisan blends vanilla bean honey, dried fruit, roasted nuts artisanal breads

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chicken and ginger dumplings, pork siu mai, spring rolls, egg rolls, sweet and sour sauce, soy sauce
## THREE COURSE DINNER

### STARTER

*Plated selection of 1
Family style selection of 2*

<table>
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<tr>
<th>Dish</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>KALE CAESAR</strong></td>
<td>tahini caesar dressing, Spanish white anchovy focaccia, parmesan crumble</td>
</tr>
<tr>
<td><strong>SWEET GREEN</strong></td>
<td>roasted grapes, walnuts, sweet potato, pomegranate vinaigrette</td>
</tr>
<tr>
<td><strong>HERB &amp; TOMATO</strong></td>
<td>buffalo mozzarella, opal basil blossoms, aged balsamic and olive oil, focaccia croutons</td>
</tr>
<tr>
<td><strong>GREEN FARMERS MARKET</strong></td>
<td>red quinoa, breakfast radishes, cucumber, white balsamic vinaigrette</td>
</tr>
<tr>
<td><strong>ORGANIC SPINACH</strong></td>
<td>candied pecans, pickled red onion, walnut vinaigrette</td>
</tr>
<tr>
<td><strong>NY APPLE</strong></td>
<td>young greens, smoked bacon, grapes, blue cheese, apple cider vinaigrette</td>
</tr>
<tr>
<td><strong>BEETS</strong></td>
<td>slow roasted, burrata mozzarella, sorrel, truffle vinaigrette, pistachios</td>
</tr>
<tr>
<td><strong>SEASONAL VEGETABLE</strong></td>
<td>heirloom carrot, leek, eggplant, brussel sprouts, herb vinaigrette</td>
</tr>
<tr>
<td><strong>TOGARASHI CRUSTED TUNA</strong></td>
<td>rice vinegar pickled cucumber, scallion chili sauce, rice cracker crumbs</td>
</tr>
<tr>
<td><strong>CRUDO</strong></td>
<td>market fish, beet cured, lime, chili, coconut, puffed amaranth</td>
</tr>
<tr>
<td><strong>GRILLED OCTOPUS</strong></td>
<td>fennel slaw, pickled fresno chili, pea puree</td>
</tr>
<tr>
<td><strong>BROOKLYN CARPACCIO</strong></td>
<td>filet, pickled mustard seed, petite greens, meyer lemon vinaigrette</td>
</tr>
<tr>
<td><strong>RAVIOLI</strong></td>
<td>butternut squash ravioli, brown butter, sage, shaved parmesan</td>
</tr>
</tbody>
</table>
PLATED ENTRÉES
Selection of 2

HOOK LINE BRANZINO
celery root puree, thumbellina carrots, tomato, Kalamata emulsion (gf)

PAN SEARED COD
brandade, white asparagus, spicy tomato

SCOTTISH SALMON, GNOCCHI
roasted artichoke, lemon sauce

SAUTEED PRAWNS, SCALLOPS AND BOMBA RICE
garlic, sherry, crostini

PETITE FILET
sweet potato terrine, roasted kohlrabi, demi sauce (gf)

NY STEAK
confit potato, acorn squash, tomatillo salsa (gf)

BRAISED SHORT RIB
RISOTTO
wild mushroom, veal reduction

GRILLED RACK OF LAMB
mediterranean stuffed eggplant rollatini, asparagus, mint, pine nut pesto

VEAL OSSOBUCCO
creamy polenta, roasted carrots, red wine jus (gf)

BRINE KOROBUTA
PORK CHOP
bean medley, broccolini (gf)

ROASTED CHICKEN
petite potatoes, wild mushroom, confit chicken, shallot puree, asparagus, au jus

CHICKEN SALTIMBOCCA
serrano ham, roasted eggplant, espagnole sauce

CRESENT DUCK BREAST
sweet mash potato, jumbo asparagus, heirloom baby carrot, cherry jus, flower petal
### THREE COURSE DINNER

**FAMILY STYLE ENTRÉES**

*Selection of 2 proteins, 1 starch, 1 vegetable*

<table>
<thead>
<tr>
<th>PROTEIN</th>
<th>STARCH</th>
<th>VEGETABLE</th>
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<tbody>
<tr>
<td><strong>SCOTTISH SALMON</strong></td>
<td><strong>WILD RICE</strong></td>
<td><strong>ROASTED SQUASH</strong></td>
</tr>
<tr>
<td>roasted artichoke, lemon sauce</td>
<td>quinoa, cranberries</td>
<td>squash, fennel</td>
</tr>
<tr>
<td><strong>SAUTEED PRAWNS AND SCALLOPS</strong></td>
<td><strong>WINTER VEGETABLE BAKED ZITI</strong></td>
<td><strong>GRILLED ASPARAGUS</strong></td>
</tr>
<tr>
<td>garlic, sherry, crostini</td>
<td>seasonal vegetables</td>
<td>grilled white and green asparagus, citrus oil</td>
</tr>
<tr>
<td><strong>HOOK LINE BRANZINO</strong></td>
<td><strong>ROASTED POTATO</strong></td>
<td><strong>CREAMED CORN</strong></td>
</tr>
<tr>
<td>celery root puree, thumbellina carrots, tomato, Kalamata emulsion</td>
<td>parmesan butter</td>
<td>espelette pepper</td>
</tr>
<tr>
<td><strong>PAN SEARED COD</strong></td>
<td><strong>PORCINI</strong></td>
<td><strong>RÀTÀTOUILLE</strong></td>
</tr>
<tr>
<td>brandade, white asparagus, spicy tomato</td>
<td>artichoke, pancetta risotto</td>
<td>goat cheese, herb de provence</td>
</tr>
<tr>
<td><strong>ROASTED LEG OF LAMB</strong></td>
<td><strong>PETITE FILET</strong></td>
<td><strong>ROASTED VEGETABLE MEDLEY</strong></td>
</tr>
<tr>
<td>preserve lemon, piquillo pepper</td>
<td>sweet potato terrine, roasted kohlrabi, demi sauce</td>
<td>zucchini, squash, carrot noodles, pesto</td>
</tr>
<tr>
<td><strong>GRILLED RACK OF LAMB</strong></td>
<td><strong>NY STEAK</strong></td>
<td><strong>VEGETABLE</strong></td>
</tr>
<tr>
<td>mediterranean stuffed eggplant rollatini, asparagus, mint, pine nut, pesto</td>
<td>confit potato, acorn squash, tomatillo</td>
<td><strong>ROASTED CHICKEN</strong></td>
</tr>
<tr>
<td><strong>PORCHETTA</strong></td>
<td><strong>VEAL OSSOBUCO</strong></td>
<td>petite potatoes, wild mushroom, confit chicken, shallot puree, asparagus, au jus</td>
</tr>
<tr>
<td>garlic, rosemary</td>
<td>creamy polenta, kohlrabi, red wine jus</td>
<td><strong>WILD RICE</strong></td>
</tr>
<tr>
<td><strong>BRAISED SHORT RIB</strong></td>
<td><strong>ROASTED SQUASH</strong></td>
<td>quinoa, cranberries</td>
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<tr>
<td>wild mushroom, veal reduction</td>
<td>squash, fennel</td>
<td><strong>WINTER VEGETABLE BAKED ZITI</strong></td>
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<td><strong>BRINE KOROBUTA PORK CHOP</strong></td>
<td><strong>CREAMED CORN</strong></td>
<td>seasonal vegetables</td>
</tr>
<tr>
<td>bean medley, broccolini, garlic chips</td>
<td>espelette pepper</td>
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<td><strong>ROASTED CHICKEN</strong></td>
<td><strong>CHICKEN SALTIMBOCCA</strong></td>
<td><strong>GRILLED ASPARAGUS</strong></td>
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<td>petite potatoes, wild mushroom, confit chicken, shallot puree, asparagus, au jus</td>
<td>serrano ham, roasted espagnole sauce</td>
<td>grilled white and green asparagus, citrus oil</td>
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<td><strong>STARCH</strong></td>
<td><strong>SWEET POTATO TERRINE</strong></td>
<td><strong>WINTER VEGETABLE BAKED ZITI</strong></td>
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<tr>
<td></td>
<td>smoked cheese, herbs</td>
<td>seasonal vegetables</td>
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<td><strong>VEGETABLE AND TOFU TERRINE</strong></td>
<td><strong>SWEET POTATO TERRINE</strong></td>
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<td>spicy tomato sauce</td>
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THREE COURSE DINNER

DESSERT

Served plated, passed or family style

PLATED

select 1

- FLOURLESS CAKE: pretzel nougat, vanilla bean whip, macerated berries
- CARAMEL APPLE BREAD PUDDING: confit apple, apple chip, cinnamon crème fraiche
- 70% CHOCOLATE STOUT CAKE: Brooklyn beer ganache, salted caramel, raspberry preserve
- VANILLA BEAN PANNA COTTA: seasonal fruit, pumpkin seed crisp
- FRUIT TART: almond sable, citrus cremeux, fresh fruit, berries, berry concentrate
- CROSTATA: peach, plum, or apple flaky pastry dough, mascarpone cream

BLACK FOREST TORTE: chocolate torte, vanilla bean cream, brandied cherries, cherry foam

BAILEYS BANANA TIRAMISU: coffee pearls, milk foam, banana chip

PASSED OR FAMILY STYLE

select 4

- S’MORES GARDEN: chocolate soil, graham tuile, honey marshmallow, meringue
- PIE POPS: cherry, apple, blueberry
- CARAMEL COATED PROFITTEROLES: classic cream puff, caramel shell
- LAVENDER GLAZED DOUGHNUT HOLES
- PEANUT BUTTER & JELLY MINI MASON JAR: peanut butter mousse, raspberry jam, cream cheese frosting

RED VELVET MINI MASON JAR: red velvet cake, citrus cream cheese frosting

LEMON MINGUE TART: lemon curd, torched meringue

BANANA MOON PIES: classic moon pie, banana marshmallow filling

MILK CHOCOLATE FINANCIER: hazelnut tea cake, milk chocolate center

FRENCH MACAROONS: assorted flavors

MATCHA PANNA COTTA: fresh berries

COFFEE AND TEA

DEVOCION COFFEE

BUSHWICK TEA: assorted flavors

1HOTELS.COM/BROOKLYN-BRIDGE  347.696.2580  1BBEVENTS@1HOTELS.COM
## DELUXE OPEN BAR

### 5 hours

### BEER

- Select 3
- **CRAFT**
  - Braven Black Pale
  - Braven White IPA
- **IMPORTED**
  - Weihenstephan Hefe-Weiss
  - Wheat Beer
  - Heineken
  - Blue Moon
- **DOMESTIC**
  - Brooklyn Brewery Brown Ale
  - Brooklyn Brewery Lager
  - Michelob Ultra

### VODKA

- Titos
- Ketel One
- Absolut Elyx
- Brooklyn Industry City

### RUM

- Don Q
- Zacapa 23

### AMERICAN WHISKEY

- Jack Daniels
- Brooklyn Van Brunt

### BOURBON

- Bulleit
- Maker’s Mark
- Four Roses

### RYE WHISKEY

- Woodford Reserve
- Brooklyn Widow Jane

### SCOTCH

- Johnnie Walker Black
- Glenlivet 12

### TEQUILA

- Casamigos Reposado
- Avion Blanco

### WINE

- **WHITE**
  - Mount Nelson, Sauvignon Blanc New Zealand 2015
  - Thomas George, Chardonnay California 2013
- **RED**
  - Vina Robles, Cabernet Sauvignon California 2014
- **ROSE**
  - L’Umami, Pinot Noir Oregon 2015
- **SPARKLING**
  - Perrier Jouet Belle Epoque 2007
SPECIALTY COCKTAILS

Selection of 2

POMM OF MY HAND
pomegranate and citrus infused vodka beverage

vodka, lemon, lavender simple syrup, pomegranate juice, rhubarb bitters

CHERRY PICKING
twist on a vodka martini

vodka, amaretto, cherry herring, lemon juice

BITTERSWEET AMBROSIA
twist on a whiskey negroni

a Brunt, Sailors Gentian Liquor, sweet vermouth

HOT BLOODED
twist on a spicy margarita

Casamigos, Cappelletti Aperitif, jalapeno syrup, blood orange puree

DRIFTWOOD
twist on a classic Old Fashioned

Woodford, thyme simple syrup, lemon juice, splash of tonic

WATER UNDER THE BRIDGE
rendition of a French 75

St. Germaine, cucumber gin, lemon juice, rosemary simple syrup

BIG APPLE SMASH
fall inspired cocktail

apple brandy, apple cider, lemon juice, simple syrup
ELEVATED  —  extras
ELEVATED
extrās

IN ANTICIPATION

BROOKLYN BRIDGE FEED TOTE
Celebrate and do some good! With each custom tote, a donation of 10 meals feed those in need in Brooklyn.

BRIDAL SHOWER
Get your girls together for a fun filled afternoon with a fresh, nature inspired lunch and creative cocktails themed for your upcoming wedding.

BAMFORD HAYBARN SPA
Relax and refresh before the big day by treating yourself or your wedding party to holistic and organic treatments in an exclusive private room meant to calm the mind, body, and spirit. If you host your wedding on site, enjoy a 5% preferred rate for your day of relaxation.

WELCOME AMENITY
Greet your guests with custom welcome bags curated from Neighbors, including food, beverages, and a 1 Hotel candle.
ELEVATED 
*extras*

**ON YOUR BIG DAY**

**VITAMIN & JUICE DROP**
Start the day off right with a juice & vitamin drop. Choose your favorite Pure Green juice from our daily selection and we’ll deliver it to your room along with a vitamin pack boost for all-day energy.

**YOGA**
We know you’ll have a lot on your mind. Take a moment to center yourself with a private yoga class for the bridal party or personal training session for just you.

**WEDDING PARTY BOOSTS & BITES**
Keep your wedding party fueled with artisanal food platters, mimosas, and locally sourced snacks delivered directly to your suite.

**BLESSING CEREMONY**
Make your ceremony even more memorable with a custom Blessing Ceremony performed by Brooklyn-based healer and herbalist Chloe Garcia Ponce, including a ceremonial sage burning and more.

**TAROT CARD & ASTROLOGY READING**
Offer your guests an unforgettable experience as Maha Rose’s Sarah Bisceglie takes them on a journey for spiritual guidance through tarot and astrology readings.

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1HOTELS.COM/BROOKLYN-BRIDGE 347.696.2580 1BBEVENTS@1HOTELS.COM
ELEVATED
extras

THE FINALE

AFTER PARTY
Continue the celebration and throw a fabulous after party on the 1 Rooftop, in Brooklyn Heights Social Club or our Private Event Spaces.

LATE NIGHT (not so) goodthings
Satisfy your midnight craving after an eventful day with some (not so) goodthings indulgences delivered to your room in a secret black tote, no questions asked.

FAREWELL BREAKFAST
Bid your guests farewell over Brooklyn bagels and Bloody Marys or a mimosa bar with skyline views from our second floor balcony.
IN
the details
GUARANTEE OF ATTENDANCE
To ensure the utmost freshness, we request selections are made 30 days in advance with your Event Manager to allow for proper ordering and preparation from our Executive Chef and team. Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements. Final Guarantee of Attendance and special meal requests are required by Noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction. Should the guaranteed minimum number increase by more than 10% within 72 hours of the event there will be a 15% surcharge on the per person food and beverage cost for each guest over the guarantee minimum number. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guest added.

FOOD
All food served at functions associated with the event must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

ALCOHOLIC BEVERAGES
New York State Liquor Commission regulates the sale and service of alcoholic beverages. 1 Hotel Brooklyn Bridge is responsible for the administration of these regulations held on its premises. It is Hotel policy therefore, that liquor cannot be brought into the Hotel from outside sources. 1 Hotel Brooklyn Bridge reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served. All guests whom we believe to be less than thirty (30) years of age must present one of the following acceptable forms of identification: U.S. Driver’s License, Passport or Active Military I.D. New York state law prohibits individuals or groups from supplying or removing alcoholic beverages to/from a licensed premise. We do not serve beverages with more than two (2) types of liquor or as a “shot”. We do not serve anyone whom we have reason to believe is under the influence of alcohol or any other controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.

SERVICE CHARGE AND TAXES
The 24% service charge is comprised of a 15% gratuity and will be fully distributed to Hotel employees performing work as servers, bussers, captains and bartenders in connection with your event and an administrative fee in the amount of 9%. The mandatory administrative fee is subject to 8.875% sales tax. The rates will be charged based on the final guarantee. The administrative fee is not a gratuity and will not be distributed to the Hotel employees or supplemental agency workers who provide service, but is retained by the Hotel to defray its costs for the administration of the event.
EVENT DÉCOR
All décor must be approved with your Manager prior to the event date. Delivery of displays and equipment must enter the Hotel via loading dock and delivery time must be coordinated with the hotel in advance. Delivery Times: 8:00 am – 8:00 pm Monday- Sunday. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Any damage to Hotel as a result of not having prior approval will be billed to Client. Confetti, glitter, smoke machines additional are prohibited in our event spaces. Excessive clean-up charges may apply.

PLACEMENT OF TABLES AND USE OF DECORATIONS AND STAGING
Tables must be located in compliance with the local Fire Department regulations pertaining to mandatory aisles and fire exits. Group is responsible for ensuring that decorations, props, or staging brought into the Hotel comply with local fire department regulations. Group may not utilize pyrotechnics.

VENDOR LIST
Your Event Manager will provide you with 1 Hotel Brooklyn Bridge's preferred list of vendors. Vendors must provide certificates of insurance, naming 1 Hotel Brooklyn Bridge as additional insured.

LABOR
Staffing ratio is 1 per every 10 guests for plated meal functions, 1 per 15 guests for buffet meal functions. Additional labor fees are as follows:
- Additional Servers $300 each
- Bartenders $300 each (one (1) bartender is required for every 50 guests)
- Coat check Attendants, $300 per attendant (one attendant for every 100 guests)
- Chef Attendant $300 - 1 chef attendant is required for every 100 guests

SECURITY
The Hotel cannot ensure the security of items left unattended in function rooms. Special arrangements may be made with the Hotel for securing a limited number of valuable items. If your event requires additional security with respect to such items or for any other reason, the Hotel will assist in making these arrangements at the rate of $55 per hour with a four (4) hour minimum. All security personnel to be utilized during the Event are subject to Hotel approval.

AUDIO/VISUAL AND POWER
Hotel is the exclusive provider of all rigging services, labor, electrical chain hoists and rigging hardware for the Hotel. Additionally, Hotel maintains exclusive control over all connections to house audio, lighting, data and electrical systems. Appropriate charges will apply.
IN THE DETAILS

PARKING
Event valet parking is available for your guests at the preferred rate of $35 per vehicle. The rate can either be charged to your master account or guests may pay on own. Overnight parking is available at the rate of $45 per vehicle per night.

PERMITS
Special outdoor events require a permit through the City of New York with applicable permit fees. Special Events requiring tenting, staging, truss, fencing, generator, or separate building permit will be required through the City of New York. Additional fees will apply.