



Harmonie Club Wedding Package

The Harmonie Club was founded in 1852 and has occupied its Stanford White Designed Landmark building since 1905. The Club's private rooms provide the classic setting for the most intimate and elegant wedding. Our hospitality and culinary staff will work with you to plan a customized menu especially for your event using the finest seasonal ingredients. The Club is also the perfect setting for your rehearsal dinner and post-wedding brunch.

The Package Price begins at \$235.00 per person

Plus Surcharge 22% on food and beverages. ***The Harmonie Club is a non-tipping facility. Consistent with this policy, any Service Charge, Administrative Fee, Surcharge, or other charge or fee which may appear on your invoice is not a tip or gratuity, and will not, in any way or in any amount, be distributed to the Club's employees.***

NYS Tax (8.875%)

If you wish to also have your ceremony on site, there is an additional \$10.00 per person ceremony fee which includes a platform, our Gold Chivari Ballroom Chairs and all day use of our Bridal Suite

The Pricing is based on a Minimum of 100 Guests and includes the following:

A One Hour Cocktail Reception
Featuring your choice of 8 passed hot and cold hors d' Oeuvres

An Abundant Farmer's Market Station

And your choice of Two Additional Stations

A Three Course Plated Dinner with a Choice of Entrée

Premium Brand Open Bar throughout your Five Hour Event
And Wine Service to Complement your Meal

*Coat Check Services & Ladies Room Attendant

*All staff including Station Attendants, Bartenders, One Waiter per 10 guests, Maitre D',
Banquet Captains and Management Staff

A delicious 3-tier wedding cake may also be provided by the club for an additional charge.

Pricing for Cakes begin at \$8.00 per person

You are welcome to bring your own wedding cake without any additional cake-cutting fee

The Harmonie Club

4 East 60th Street | New York, NY 10022 | 212.355.7400 | Harmonieclub.org



Cocktail Reception—One Hour

Butlered Hors D' Oeuvres (Choose eight)

Hot

Vegetable Spring Roll, Sesame Dipping Sauce

Shrimp Tempura, Sweet & Sour Sauce

Profiterole of Wild Mushroom

Crispy Maryland Crab Cake, Spicy Remoulade

Mini Croque-Monsieur

BBQ Beef on Homemade Biscuit

Truffle Mushroom Quiche

Seasonal Bruschetta

Potato Pancake, Sour Cream, Chive

Chicken Satay, Peanut Sauce

Thai Beef Skewer, Nuoc Cham Sauce

Ginger Shrimp Skewer

Cocktail Frank in Puff Pastry

Vegetable Samosa, Tamarind Sauce

Cheese Gougeres

Crisp Portobello Mushroom, Truffle Aioli

Cold

Belgian Endive, Roquefort, Walnuts

Gazpacho Shot

Smoked Salmon Canapé, Crème Fraiche, Caper, Dill

Individual Shrimp Cocktail

Filet Mignon Crostini, Horseradish Sauce & Red Onion Marmalade

Seared Tuna on Cucumber Round, Wasabi Cream, Pickled Ginger

Chicken Tandoori on Plantain Crisp

Spicy Crab, Lime Dressing in Wonton Cup

Tomato-Mozzarella Skewer, Pesto

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A Farmer's Market Crudité and Cheese Board Station

A Seasonal Assortment of Garden Fresh Vegetable Crudité with an Assortment of Dipping Sauces

A Tiered Display of Grilled Vegetables
Marinated Mushrooms, Fire Roasted Peppers
Assorted Olives with Herbs

International and Domestic Cheeses
Red Grape and Green Grapes, Dried Fruits, Rustic Breads, Baguettes and Fine Crackers

***All menus are subject to change depending on availability and season**

Additional Station Selections (Choose two)

Smoked Fish Station

Scottish Smoked Salmon and Peppered Pastrami Smoked Salmon
Gravlax, Smoked Sturgeon and Sable
Rye and Pumpnickel Tartines
Capers, Red Onions, Lemon, Horseradish Cream

Carving Station **(Choose One)**

Roast Turkey Breast, Gravy, Cranberry Chutney -
Cornbread Stuffing (with or without sausage), Sweet Potato Puree

Braised Brisket of Beef, Mustards, Horseradish
Baby Root Vegetables, Split Rye Rolls

Leg of Lamb, Mint Sauce
Ratatouille

Roast Sirloin of Beef, Marchand Du Vin
Mousseline Potato, Seasonal Vegetable

Rack of Lamb, Tarragon Jus
(Supplemental Charge: \$10 per person)

PASTA STATION **(Choice of Two Pastas)**

Ravioli Filled with Spinach & Ricotta Cheese, Tomato
Penne Pomodoro, Basil
Semolina Gnocchi Primavera
Butternut Squash Ravioli, Brown Butter, Sage, Walnuts & Tomato
Short Rib Ragout with Strozzapreti Pasta
Garlic Bread, Fresh Parmesan & Basil

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Hong Kong Dim Sum Station

A Variety of Steamed and Fried Dumplings:
Beef, Shrimp, Vegetable and Chicken
Soy Sauce and Chinese Hot Mustard
Mini Spring Rolls, Cold Sesame Noodles
Shrimp Crackers and Fortune Cookies

Mexican Station

Guacamole Mixed to Order in Stone Molcajete
Tortilla Chips
Grilled Chicken, Shrimp and Roasted Vegetable Quesadillas
Pico de Gallo, Tomatillo Salsa

Spanish Paella Station

Traditional Paella of Saffron Rice with Chicken, Lobster, Shrimp, Clams, Mussels
and Chorizo (Optional)
Rustic Breads
Sangria Shots

~Enhancements~

Sushi Bar

A Variety of Fresh Nigiri Sushi and Maki Rolls made to order by Costumed Sushi Chef
Served with Wasabi, Soy Sauce, Pickled Ginger and Chopsticks

\$20 per person as an additional station
\$12 per person as a substitute for one of the above stations

Cold Seafood

Abundant Presentation of Oysters, Clams and Shrimp
Cocktail Sauce, Mustard Sauce, Mignonette Sauce, Oyster Cracker
Lemon & Fresh Grated Horseradish

\$26 per person as an additional station
\$18 per person as a substitute for one of the above stations

Peking Duck

Crisp Roast Peking Duck wrapped to order
With Crisp Cucumbers, Scallions and Hoisin Sauce
\$22 per person as an additional Station
\$14 per person as a substitute for one of the above stations

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Dinner Menu

First Course (Please select one)

Tuscan Vegetable Antipasto with Fresh Buffalo Mozzarella
Basil Oil & Balsamic Reduction

Seasonal Risotto, Aged Parmesan & Fresh Herbs

Salad of Field Greens with Raspberries
Warm Pecan, Goat Cheese, Raspberry Vinaigrette

Classic Caesar Salad with Toasted Focaccia Croutons, Shaved Parmesan

Endive and Frisee with Caramelized Walnuts
Roasted Pear and Gorgonzola Cheese, Champagne Vinaigrette

Baby Spinach and Arugula
Shaved Fennel, Orange Segments, Pecorino Romano & Toasted Pignoli, Lemon Vinaigrette

~Additional Considerations~

Duo of Smoked & Pastrami Salmon
Open Face on Brioche Toast, Scandinavian Potato Salad
(Supplemental Charge: \$5)

Jumbo Shrimp Cocktail
(Supplemental Charge: \$8 pp)

Maryland Crab Cake
Sweet Corn Relish, Roast Red Pepper Coulis
(Supplemental Charge: \$10)



**Main Course
(Choose two)**

Roast Chicken with Port Wine and Truffle Sauce

Tuscan Lemon and Herb Chicken

Pan-Seared Ocean Striped Bass, Lemon-Shallot Gremolata

Atlantic Salmon Filet, Roast Corn, Heirloom Tomato, Basil Oil

Miso Soy Glazed Chilean Sea Bass

NY Sirloin Steak, Bordelaise

Grilled Filet Mignon, Perigourdine

**~Additional Considerations~
(To be served in place of selections listed above)**

Duo Plate,
Grilled Filet Mignon and Lobster Chick, Pulled from Shell
(Supplemental Charge: \$20)

Herb Crusted Rack of Colorado Lamb, Au Jus
(Supplemental Charge: 12)

***Seasonal Accompaniments to be served with the Entrees
Accompaniments can be customized to suit your tastes***



Dessert Course

Vanilla Crème Brûlée
Molten Chocolate Fantasy, Vanilla Bean Ice Cream
Seasonal Fruit Cobbler or Tart
Chocolate Ganache Trio, Caramel Sauce
Tiramisu, Espresso Ice Cream
Chocolate Ganache Cake, Raspberries
Red Berry Tart, Vanilla Crème Anglaise
Frozen Mixed Berry Parfait with Vanilla Tuile
Roasted Apple Napoleon with Tahitian Vanilla Bean Ice Cream
Apple Strudel, Vanilla Bean Ice Cream

Assorted French Cookies & a Variety of Miniature Sweets Coffee and Tea Service

Chocolate Truffles, White & Dark Chocolate Dipped Strawberries
(Supplemental Charge: \$10 per person)

Viennese Table

To Include: Chocolate Cake, Cheesecake,
Miniature Pastries, Napoleons, Profiteroles
Frozen Raspberry Parfait
\$20 per person

Beverage Selection

Premium Brand Liquor Bar

Grey Goose, Absolut, Stolli, Ketel One, Beefeater Gin, Bombay, Bacardi Gold Select , Mt Gay,
Johnny Walker Black Label, J & B, Chivas Regal, Dewars White Label, Glenlivet 12, Canadian Club,
VO, Cuervo Gold Tequilla, Wild Turkey, Jack Daniels, Campari, Sour Apple Schnapps,
Triple Sec Cinzano Sweet and Dry Vermouth

Domestic and Imported Beers, Assorted Sodas and Mixers, Juices and Sparkling Water

Wines

White Wine

Oxford Landing, Chardonnay

Red Wine

Excelsior Cabernet Sauvignon

Champagne

J. Roget Brut

Liqueurs & Cordials may be added to the bar for an additional \$5 per Person

**Our fine selection of Single Malt Scotches and Cognacs
may also be added to the bar and charged on consumption**

***Upgrades of Wine and Champagne are available for your consideration**

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