

# WEEKDAY WEDDING

Set on a 28-acre public garden in the Riverdale section of the Bronx, overlooking the Hudson River and the Palisades, Wave Hill is full of lush gardens and designed landscapes creating a romantic, natural backdrop for your wedding. The Wave Hill House has been in existence since the 19th century and was once the home of Mark Twain. The location is secluded, private and impeccably maintained, making it the perfect retreat for your wedding experience any day of the week.

This wedding package is designed for Monday through Thursday weddings.



# - Wave Hill -----

### 6:00 PM - 11:00 PM 100 - 120 GUESTS

#### Wedding Package Price

\$300 per person, plus sales tax, administration fees, and rental equipment

### Menu

Cheese Display, First Course & Single Entrée, Silent Vegetarian Option & Coffee Service. Bar Service to include Beer, Wine, Prosecco and Soft Beverages. *A full menu proposal will be designed for your wedding.* 

**Staffing** Staffing may vary based on use of property, service style and set up.

> Delivery Included

#### Additional Price Points Admin Fee: 9%

Tax: New York Sales Tax (8.875%) Rentals: Billed Directly to Client - Party Rental LTD This cost will be invoiced to you directly from the Party Rental team, however Great Performances will place the order on your behalf.

# **EVENT LOCATIONS**

Ceremony located in the Mark Twain room or at the Pergola Cocktail hour located on the Kate French Terrace, featuring the one bar for service for the night Dinner will be located in Armor Hall

If the ceremony is located at the Pergola, a \$18 per person chair fee will be applied for the additional set of chairs.



### CURATED CHEESE DISPLAY

Cheeses

Five Spoke Creamery Tumbleweed, Arethusa Blue, Vermont Shepherd Verano, Cave Aged Reserve Hudson Flower, Hudson Valley Camembert

Assorted Artisanal Bread, Crisps & Crackers, Seasonal Fruit, Dried Fruit

### FIRST COURSE Select One

Heirloom Tomato & Burrata Salad Basil, Marjoram, Parmesan-Black Pepper Frico

Watermelon Carpaccio Cucumber, Radish, Basil, Shiso, Flowers, Yuzu Vinaigrette

**Greenhouse Salad** Gotham Greens' Salanova, Greenhouse Blooms, Elderflower Carrot Creme, French Verbena & Lemon Vinaigrette

Included Signature Bread Basket Cultured Local Butter & Sea Salt

## **ENTREE** Select One

Seared Atlantic Cod Market Vegetables, Marble Potatoes, Aioli & Lemon Pistou

**Citrus Grilled Branzino** Tuscan Cannellini Beans, Tomato, Caperberry Relish & Sicilian Escarole Slow Roasted Halibut Zucchini, Potato-Pesto Gratin

**Beef Filet** Gruyere Creamed Spinach, Potato Rosti, Demi-Glace, Herbs

**Braised Short Ribs** Truffled Potato Puree, Crispy Quinoa Gremolata & Lacinato Kale

**Brioche Crusted Chicken Breast** Mashed Fava Beans, Green Garlic, Morel Mushroom Jus

Roast Chicken Yellow Molé, Stuffed Poblano Chili, Cilantro Cream

# SILENT VEGAN ALTERNATIVE Select One

Cauliflower Steak Au Poivre Ratatouille, Cauliflower Puree

Eggplant Chermoula

Agave Roasted Eggplant, Caulfower Couscous, Cherry Tomatoes, Kalamata Olives, Crispy Chickpeas, Tahini, Chermoula & Harissa

# CAKE & COFFEE

Wedding Cake Provided by Client

Mixed Berries & Whipped Cream By Great Performances

Coffee & Tea Service Milks & Sweeteners















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