



To the Bride & Groom,

Congratulations on your engagement! This will be a special period of your lives and we hope we can be a part of it. Thank you for considering The Millennium Broadway Hotel. Allow us to provide you with all the information regarding what we can offer you and how we can ensure a perfect event.

The Hudson Theatre

A truly spectacular setting for the most romantic day of your life, this meticulously restored 1903 Broadway landmark encompasses everything about New York City. The Hudson Theatre will be transformed specifically based on your vision. Dance on a Broadway stage, cut the cake high above the room in one of our Queen's boxes, and share the most memorable day of your life with your family and friends here at the Millennium Broadway.

Service

With you from start to finish, our catering team will personally oversee that every detail is attended to and meets your standards. Our executive chef will ensure that the menu, food, and presentation are simply the finest around. No request is too difficult. As we host only one wedding at a time, you will be the focus of our attention.

Please look through the following pages consisting of menus and other information. We will follow up with you to answer any questions and assist you in every possible way.

Thank you so much for your interest in The Millennium Broadway Hotel. We look forward to speaking with you soon.

Gregory Materdomini

The Millennium Broadway Presents:

The Wedding Package

Includes:

Five-Hour Premium Open Bar

Passed Hors d'oeuvres
Selection of Four Hot and Four Cold

Choice of Two Reception Stations

Three-Course Dinner
Including:

Appetizer
Choices of Entrée
Wedding Cake and/or Dessert

Red and White Wine served Table Side
Champagne Toast

A complimentary suite is provided for the newly-wedded couple.
Guest room blocks may be available upon request. A preferential room rate will be
confirmed for your guests.

White Glove Butler Passed Selection of (4) Hot Hors d'oeuvres and (4) Cold Canapés

Hot Hors d'oeuvre

Lobster Thermidor
Mini Crab Cakes
Curried Shrimp Empanadas
Chorizo Empanadas
Spanakopita
Shu Mai Dumpling
Mini Chicken Burritos
Mini Calzones
Wild Mushrooms Miniature Bouchee
Steamed Oriental Dumplings with Soy Dipping Sauce
Fried Vegetable and Shrimp Pot stickers
Four Cheese Garlic Puff
Miniature Smoked Mozzarella and Eggplant Quiche
Chicken Satay with Peanut Dipping Sauce
Lamb Satay
Quiche Lorraine
Mini Italian Rice Balls
Mini Cuban Sandwiches
Apple Smoked Bacon Wrapped Scallops
Chorizo and Pimento in Pastry
Grilled Eggplant and Ricotta Roulades
Mini Beef Wellingtons
Pan Seared Vegetable Dumplings
Petite Ruben Sandwiches
Sesame Chicken Brochettes
Smoked Chicken and Jack Cheese Quesadillas
Vegetable Samosa With Mint Yogurt Sauce
Filet Mignon on Polenta Croustade
Thai Beef Satay with Peanut Dipping Sauce
Latin Seared Prawns with Lime Cream
Lobster Thermidor
Kaitafi and Prosciutto Wrapped Shrimp
Risotto Croquettes

Cold Canapés

Smoked Trout on Cucumbers with a Horseradish Sauce
Endives with Roquefort Mousse and Walnuts
New Potatoes with Crème Fraîche and Caviar
Smoked Salmon on Pumpernickel with Pepper and Red Onion Confetti
Marinated Asparagus Wrapped with Prosciutto di Parma
Bruschetta with Roasted Vegetables and Niçoise Olives
Sliced Filet of Beef with Sage and Roquefort on Crouton
Maryland Crab Confetti on Crisp Blue Corn Tortilla
Southwestern Poached Shrimp with Lime, Cilantro and Jalapenos
Barbecued Flank Steak on a Crisp Ficelle and Red Onion Confit
California Rolls with Wasabi and Soy Sauce
Potato Demi Tasse with Caviar and Crème Fraise
Prosciutto and Melon Brochette
Five Spiced Seared Tuna with Sweet and Sour Salad
Seared Diver Scallops with Almond Salad
Smoked Duck and Mango Canapé
Smoked Salmon Mousse Barquettes
Onion and Goat Cheese Tartlets
Potato Demi Tasse with Smithfield Ham Salad
Smoked Salmon Roulades w. Horseradish & Chive
Smoked Turkey and Cranberry Canapé
Tomato and Feta Toast
Warm Tomato and Mozzarella Crostini
Lump Crab and Roasted Pepper Profiterole
Peking Duck Cucumber Cups
Asian Tuna Tartar on Crisp Wontons
Foie Gras and Truffle Éclairs
Beef and Horseradish Rolls on Rye Crisp
Curried Chicken in Cucumber Cups
Duck Confit and Camembert Canapé
Tomato and Tapenade Crostini

BUFFET STATIONS

Please Select Two (2) Stations

Seasonal Fresh Vegetable Crudités Display

Seasonal Vegetables with Assorted Dipping Sauces

Select Two (2): Russian Dressing, Yogurt Dill Sauce, Spinach Dip or Garlic and Fine Herb Dip

Stir Fry Station

Please select 2 items

Pork with Sugar Snaps and Peppers

Chicken with Cashews, Snow Peas and Carrots

Beef with Long Beans and Almonds

Scallops and Shrimp with Water Chestnuts and Vegetables

Tofu with Oriental Vegetables and Chili Sauce

Beef with Broccoli

All Include Steamed Rice

Tuscan Table

Prosciutto, Sopressata, Pepperoni, Genoa Salami, Fresh Mozzarella and Tomato, Gorgonzola Cheese, Roasted Peppers, Grilled Eggplant, Marinated Artichokes, Roasted Fennel, Stuffed Grape Leaves, Marinated Mushrooms, Bread Sticks, Focaccia, Balsamic Vinegar and Oil

Bistro Table

Vermont Cheddar Cheese, Camembert, Parmigiano-Reggiano, Emmenthaler, Swiss, Boursin, Pepper Jack, Stilton, Baked Brie, Fresh Berries and Grapes, Fresh Baby Vegetable Crudités with Assorted Dipping Sauces, Wafers, Crackers and Flat Breads

Tapas & Meze Station

Petite Stuffed Peppers, Sausage Stuffed Mushrooms, Baba Ganoush, Latin Beef Kebabs, Asparagus and Sorano Ham in Phyllo, Stuffed Mussels, Calamari Salad, Crisp Pita Points, Olives and Marinated Feta Spicy Fried Chick Peas

Carving Stations

Please select 1 item

Roasted Vermont Turkey with a Bourbon and Sage Scented Gravy

Corned Beef with a Mustard Cream Sauce

Top Sirloin of Beef served with Au Jus and Horseradish Cream

Fresh Ham with an Orange Brown Sugar Glaze

House Made Gravlox served with Traditional Accompaniments

Herb Crusted Leg of Lamb with a Mint Jus

Smoked Scottish Salmon with Dill Caper Cream

Seared Loin of Tuna with Wakami salad

Thai Station

Lamb, Beef, Chicken and Shrimp Satay, Spicy Peanut Sauce, Green Tipped Mussels with Sweet Chili Sauce

Thai Lime and Beef Salad, Green Papaya Apple Salad, Coconut Rice

Vegetarian Station

Petite Stuffed Courgettes, Grilled Marinated Vegetables, White Bean and Artichoke Salad, Mini Stuffed Bell Peppers, Nan Bread and Mint Yogurt Chutney, Lentil and Mushroom Salad

European Station

Perogies, Bratwurst, Kielbasa, Pate and Cold Meat Display, Smoked Trout Cucumber Salad, Tart Apple and Cabbage Salad, Select Cheeses with Freshly Toasted Croustades

Pasta Display (3)

Orecchiette with Broccoli Rabe and Sweet Italian Sausage

Fusilli Pasta Spring Vegetable Primavera with Fresh Pesto

Rigatoni with Organic San Marzano Roma Tomatoes and Fresh Basil

Farfalle with Roasted Chicken and Sun dried Tomato Cream

Penne Rigatte. Caramelized Onions, Goat Cheese. Portobello Mushroom Cream

Wild Mushroom Risotto

Served with Freshly Grated Parmesan Cheese

ENHANCEMENT OPTIONS

We recommend the following choices to enhance your Hors d'oeuvres selection.

All extra prices will be negotiated.

Elegantly Presented Carving Station

Requires a Carver at \$200.00 Fee

Roast Tenderloin of Beef with Horseradish Sauce
Herb Crusted Rack of Lamb with Mint Essence
Medium Rare Tuna Loin. Served with Wasabi Cream

Iced Raw Bar Display

Fresh Shucked Northeast Oysters on the Half Shell,
Littleneck Clams and Jumbo Gulf Shrimp
Served with Lemon Wedges,
Spicy House made Cocktail Sauce and Oyster Crackers

Japanese Sushi Station or Display

**If Chef Manned Station is requested,
a \$200.00 Chef Fee Applies*

An Assortment of Sushi, Sashimi and Rolls
with Wasabi, Pickled Ginger and Soy Sauce

Peking Duck Station

Requires a Chef in Uniform at \$200.00 Fee

Peking Style Lacquered Duck
Served with Lotus Buns, Hoisin Sauce and Scallion Brushes

Shrimp Station

Iced Silver Bowls of Jumbo Shrimp served with Cocktail Sauce

Caviar Station

Your Choice of Caviar – Beluga, Osetra or Sevruga
Served in Original Tins with Crème Fraîche,
Toast Points, Minced Red Onion and
Hard-Cooked Egg Whites and Yolks

DINNER MENU

Appetizers

Please Choose One (1)

Spinach and Cheese Ravioli with Butter and Sage

Fresh Pappardelle Pasta with a Chanterelle Mushroom Cream

Fresh Jumbo Lump Chesapeake Bay Crab cake. Summer Mango Salsa.
Melon Syrup, Micro Greens

Arborio Rice Risotto with Wild Mushrooms or Butternut Squash

Fresh Shrimp Cocktail. House made Cocktail Sauce with a Kick

Smoked Norwegian Salmon with Thin-Sliced Buttered Black Bread, Lemon Wedges and
Capers. Fresh Field Greens.

Bibb and Red Oak Salad with Dijon Vinaigrette.
Red and Yellow Grape Tomatoes

Radicchio, Endive and Watercress Salad with Blue Cheese and Walnuts Tossed in Sherry
Vinaigrette

Fresh Field Greens with a Sherry Vinaigrette, Candied Pecans, Goat Cheese and a freshly
toasted Garlic Crostini.

Tomato and Fresh Mozzarella Salad
with Basil Oil and Aged Balsamic Vinaigrette

Roasted Roma Tomato Puree Soup
Mini Italian Rice Balls

Lobster Salad with Haricots Verts,
Lemon and Oil dressing

\$10.00 Additional per person

Seared Sesame Crusted Yellow fin Tuna
Baby Pea Shoots, Miso Vinaigrette

\$10.00 Additional per person

Entrées

Please Choose Two (2)

Individual Filet Mignon with Sauce Au Poivre
Crisp Haricot Vert, Garlic Smashed Potatoes

Sliced Filet of Beef with a Reserve Cabernet Sauce
Frizzled Onions and Truffled Whipped Potatoes

NY Strip Steak. Crusted Maytag Bleu Cheese. Warm Bacon Potato Salad, Roasted Onion and
Grilled Scallion Vinaigrette

Grilled Fresh Atlantic Wild Salmon with a Lime Beurre Blanc.
Red Pepper and Chive Cous Cous. Farmers Market String Beans.

Pan-Seared Atlantic Red Snapper, Sun-Dried Tomato Vinaigrette.
Basil Mashed Potatoes and Sautéed Swiss Chard

Grilled Sea Bass. Nicoise Olive Red Bliss Mashed Potatoes
Bacon and Celery Salad

Sautéed French Cut Amish Farms Chicken
with an Assorted Wild Mushroom jus.
Roasted Long Island Corn, Porcini Mushrooms

Roast Rack of Lamb with Thyme Infused Gravy
Fingerling Potatoes, Pencil Asparagus and Baby carrots

Chipotle Barbequed London Broil. Ancho Chili Dusted Diver Scallops
Potato Croquettes and Baby Summer Vegetables

Roast Rack of Veal with a Morel and Porcini Mushroom Sauce
Herbed Polenta and Broccoli Rabe
(\$7.00 Surcharge)

Desserts and Wedding Cake

Trio of White, Dark and Milk Chocolate Mousse

Fresh Berries with Sabayon and Shaved Chocolate
(Blueberries, Blackberries, Raspberries and Strawberries)

Tiramisu

Individual Balthazar Apple Galette with Caramel Sauce
And Vanilla Gelato

Fresh Fruit Tart with Pastry Cream

Petit Fours and Biscottini

Wedding Cakes!

Select from our Recommended Flavors or Speak with your Catering Manager for your Favorite
Cake Flavor

Chocolate Cake with Rich Chocolate Mousse

Double Chocolate Raspberry

Vanilla Cake with Raspberry Cream

Vanilla Cake with Rich Chocolate Mousse

Vanilla Cake with Butter Cream

Vanilla Cake with Hazelnuts and Chocolate Mousse

Red Velvet

Carrot Cake with Cream Cheese Layers

All desserts will be served with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

BAR SERVICE

Premium Open Bar

Ketel One Vodka
Bombay Sapphire Gin
Johnnie Walker Black Scotch
Crown Royal Whiskey
Wild Turkey 101 Bourbon
Mount Gay Rum
Mirassou Cabernet Sauvignon and Chardonnay
Sparkling Wine
Heineken, Amstel Light, Budweiser, Bud Light
Selection of Mixers and Fruit Juices

Additional Items and Arrangements

Candles:	White Votive Candles are provided on a complimentary basis.
Ceremony Fee:	\$750.00 for the Hudson Theatre and Waived for Gallery 8 or Gotham Rooms.
Linens:	Cream, Maroon or Black floor length cloths, white overlays, black skirting, and white napkins.
Entertainment:	If you have not arranged entertainment, we can suggest vendors..
Flowers:	If you need assistance with floral arrangements, we can assist.
Bartenders:	\$200.00 per Bartender, One bartender per every 100 guests.
Coat Check:	\$3.50 per person, based on your final guarantee (OPTIONAL)
Contract:	Requires deposit totaling 25% of estimated charges. A second 25% deposit will be required 90 days prior to the event date. Final payment of all charges is due two weeks prior to the event – Bank Certified Check or Credit card acceptable.
Guarantee:	Due three business days prior to the event, not subject to reduction. You will be charged your final guarantee or actual number of guests served, whichever is greater.
Uniformed Attendant:	\$200.00 [As Required by Menu]
Site Fee/ AV Package:	\$2,500.00 (\$3,000.00 for Sunday events) (Includes Incredible House Lighting, Pin-Spot Lighting for All Tables & Sound System, 3 Technical Specialists, Artists for entire event. All Tables, Chairs, Linens, Glassware, Silver, etc...)

Grand Totals

Your Wedding is Guaranteed to Include:

A Five-Hour Premium Open Bar

A Cocktail Hour with a selection of Eight Butler-Passed Hors d'oeuvres

Two Buffet Reception Stations

A Three-Course Dinner

Champagne Toast

Wine Service throughout Dinner

A Wedding Suite