



Culinary Institute
of America

WEDDING PACKAGES

HYDE PARK | NEW YORK

PACKAGE 1

FAMILY STYLE

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-course dinner, entrée to include 3 proteins and 4 sides
- Coffee service

Wine and Beer throughout event

Starting at \$255 per guest

Full, Premium Bar throughout event

Starting at \$275 per guest

PACKAGE 2

PLATED DINNER

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-course plated dinner
- Coffee service

Wine and Beer throughout event

Starting at \$269 per guest

Full, Premium Bar throughout event

Starting at \$289 per guest

PACKAGE 3

PLATED "CHOICE OF" DINNER

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-course plated dinner with choice of entrée
- Coffee service

Wine and Beer throughout event

Starting at \$289 per guest

Full, Premium Bar throughout event

Starting at \$309 per guest

WEDDING SUITE

The presidential "H. Jerome Berns Board Room" is available to use as a wedding suite 6 hours prior to ceremony. Water service provided, with add-on services available.

If earlier access is required, there will be a \$250 fee applied.

- All packages are inclusive of 20% labor charge and event space rental.
- All packages* include basic linen, China, tables, chairs, and dance floor rental. Outdoor ceremony chairs additional.
- All reception packages have a 5-hour maximum.
- \$20,000 minimum, Saturday weddings. \$12,000, Sundays.
- 10% discount for Alumni.

**Packages are based on guest counts of 100 guests or more. For weddings with guest counts under 100, fixed cost items may be passed along to client.*

HORS D'OEUVRE SELECTIONS

VEGETARIAN

- Smoked corn and goat cheese fritter, tomato jam
- Tomato bruschetta, fresh ricotta, basil purée
- Eggplant caponata, goat cheese crisp
- Roasted artichoke, Parmesan, red pepper frittata
- Pickled baby beets, roasted walnut, farmer cheese spread, crostini
- Wild mushroom, onion jam, fontina, flatbread
- Roasted pear, Ewe's Blue cheese, spiced pecans
- Black trumpet mushroom risotto arancini, saffron aioli

SEAFOOD AND FISH

- Lobster and roasted corn polenta, tomato-fennel jam
- Jumbo lump crab cakes, lemon remoulade
- Seared tuna, avocado, pickled daikon, sesame rice crisp
- Seared tuna, crispy wonton, sriracha, pickled radish
- House-cured salmon, shaved fennel, cucumbers
- Shrimp cocktail, chili-lime cocktail sauce (+\$3 per guest)
- Smoked salmon bruschetta, capers, chives, and horseradish

POULTRY, BEEF, PORK, AND LAMB

- Soy-ginger hanger steak, pickled carrots, wonton chip
- Prosciutto-wrapped asparagus, lemon aioli
- Flat iron steak, chimichurri sauce, crispy smashed plantain
- Chorizo, piquillo pepper and manchego frittata
- Crisp Korean BBQ beef and scallion wonton, sriracha aioli
- Lamb meatball, goat cheese, tomato jam, crostini
- Pepper beef tenderloin, crostini, tomato horseradish marmalade
- Five-spice roasted duck, scallion, wonton crisp
- Chicken tandoori, cucumber raita
- Chicken curry, mango chutney, scallions, papadum
- Miniature country ham and cheddar biscuits
- Pulled chicken, avocado, tortilla, tomatillo sauce, sour cream
- Tarragon chicken salad, walnut bread, fig purée
- Crispy chicken sliders, spicy maple glaze, B and B pickles
- Roasted sirloin skewers, hoisin dipping sauce

STUDENT-DESIGNED RECEPTION STATIONS

The CIA is proud to offer Reception Station Enhancements designed by our very own culinary students.

SHÚK STATION • \$15 per guest

- Chicken shawarma, homemade falafel, spiced beet shawarma
- Hummus, tabbouleh, fattoush, pickled vegetables
- Tahini sauce, harissa, tzatziki sauce, "Shúk" green herb sauce
- Tomato, cucumber, lettuce, red onion, pickled hot peppers, marinated olives

PINCHO STATION • \$14 per guest

- Grilled chicken, beef and vegetable satay
- Sweet chili sauce, hoisin glaze, crispy ginger and shallots, toasted sesame seeds
- Harissa, lemon scented tahini, spicy feta dip, za'atar
- Vindaloo, saag paneer, green chile raita, mango chutney

RA.ME STATION • \$15 per guest

- Crispy pork belly, sesame-glazed tofu, ramen noodles
- Miso and tonkotsu broths
- Red pepper paste, crispy garlic, roasted corn, pickled shiitake
- Chili oil, togarashi

LEYENDA STATION • \$12 per guest

- Cilantro chicken tacos
- Charcoal-roasted corn and black bean tacos
- Avocado salsa verde, pickled vegetables, mango salsa

PREMIUM RECEPTION STATION ENHANCEMENTS

LOCAL CHEESE TABLE • \$12 per guest

- Hand-crafted cheese from a 35-mile radius
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

HUDSON VALLEY HARVEST TABLE • \$16 per guest

- A selection of local, hand-crafted cheeses
- Sliced, cured Italian meats
- Seasonal selection of raw, steamed, pickled and grilled vegetables
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh and dried fruits

VEGETABLE CRUDITÉ STATION • \$10 per guest

- Raw, steamed, pickled, and grilled vegetables
- Parmesan-basil pesto, vegan green goddess dip, toasted almonds, romesco sauce
- Rosemary garlic oil, aged balsamic, chili oil, sea salt

OCEAN DISPLAY • \$28 per guest

- Citrus-poached salmon, shaved cucumbers, lemon-dill aioli
- Oysters and clams on the half shell, roasted shallot mignonette
- Steamed shrimp cocktail, horseradish aioli, cocktail sauce, sweet chili sauce
- Market/seasonal marinated fish ceviche or salad
- Sushi, wakame salad, wasabi, soy

STEAM BUN BAR • \$14 per guest

- Chicken teriyaki
- Char siu pork
- Shiitake mushrooms, soy, scallions
- Pickled shredded carrots
- Marinated hot house cucumbers
- Kimchi, hot Chinese oil
- Sesame seeds

DOUGHNUT WALL SUNDAE BAR • \$10 PER GUEST

- Assorted doughnuts from Apple Pie Bakery Café
- TWO flavors of ice cream
- Sprinkles, crushed walnuts, fudge and caramel sauces, whipped cream

RECOMMENDED WEDDING VENDORS

Vendors come highly recommended by clients. Many have won awards by The Knot, Couple's Choice—Wedding Wire, and Carats and Cake.

PHOTOGRAPHERS

Phil Mansfield

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MAKE-UP / STYLIST / HAIR

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LIGHTING

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