



EVENTS AT WYTHE HOTEL

# Wedding Menu

SPRING / 2025-2026

FROM THE LE CROCODILE KITCHEN



# Wedding Dinner

## Roebling Street Package

\$328 per person for Family Style

\$366 per person for Plated

### PACKAGE INCLUDES:

3 Passed Canapés

Family Style Dinner features

2 Starters & 2 Entrees

Plated Dinner features 1 Starter &

Choice of Entree from 3 Selections

Symbolic Cake with Cookie &

Cake Bite Dessert Station with

Coffee and Tea Service

4 Hour Standard Open Bar

## Bedford Avenue Package

\$368 per person for Family Style

\$406 per person for Plated

### PACKAGE INCLUDES:

5 Passed Canapés

Market Station with Cured Meats,  
Cheeses, and Seasonal Crudites

Family Style Dinner features

2 starters & 3 entrees

Plated Dinner features 1 Starter &

Choice of Entree from 3 Selections

Tiered Wedding Cake with Coffee

& Tea Service

5 Hour Premium Open Bar

## Brooklyn Luxe Package

\$418 per person for Family Style

\$456 per person for Plated

### PACKAGE INCLUDES:

5 Passed Canapés

Market Station with Cured Meats,  
Cheeses, and Seasonal Crudites

Raw Bar (Oysters & Shrimp) or

Small Plates Station

Family Style Dinner Features 1 Set

Salad, 2 Starters & 3 Entrees

Plated Dinner features 1 Set Salad,

1 Starter & Choice of Entree from

3 Selections

Personalized Tiered Wedding

Cake, 2 Dessert Canapes with

Coffee & Tea Service

5 Hour Premium Open Bar with

Champagne Tower

*Plated option is not available in the Lofts.*

*Administrative fee of 25% is based on the cost of the event including space rental, food, beverages and furnishings. The administrative fee is not a gratuity and is not distributed to staff as a gratuity but is retained by the Wythe Hotel to offset ancillary expenses associated with the planning, execution and administration of this event. Pursuant to New York State regulations, we are required to charge sales tax on this Administrative Fee.*

*Pricing provided is based on our current pricing for events hosted in 2025-2026. Prices for bookings in subsequent years are subject to an annual increase of 5% to account for inflation and operational costs.*

*Menu items are subject to change based on seasonal updates.*

*All pricing is subject to 8.875% sales tax and a 25% administrative fee.*

# Cocktail Style Wedding Dinner

## Roebeling Street Package

\$328 per person

### FIVE CANAPÉS

### SLIDER STATION OR SMALL PLATE STATION

2 items, 1 hour of service

### MARKET STATION

cured meats, cheese, crudites, bread, and olives

### SYMBOLIC CAKE with COOKIE & CAKE BITE DESSERT STATION

Oslo Coffee and In Pursuit of Tea Service

### STANDARD OPEN BAR FOR 4 HOURS

Full Call Spirits and Standard Open Bar · Sparkling wine toast, 1 Specialty cocktail, Table-side wine service

*additional bar hours available for \$25 per person*

## Bedford Avenue Package

\$368 per person

### SEVEN CANAPÉS

### SLIDER STATION

2 items · 1 hour of service

### MARKET STATION

Cured meats, cheese, crudites, bread, and olives

### SMALL PLATE STATION

2 items, 1 hour of service

### PERSONALIZED TIERED WEDDING CAKE

Oslo Coffee & In Pursuit of Tea Service

### PREMIUM OPEN BAR FOR 4 HOURS

Full Top Shelf Spirits and Premium Wine Open Bar · Champagne toast, 2 Specialty cocktails, Table side wine service

*additional bar hours available for \$30 per person*

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# Canapés

## VEGETABLES

HALAL FALAFEL • cilantro, white sauce, harissa (DF, GF, NF, V)

CHEESE ARANCINI • parmesan, pecorino, truffle aioli (NF, VG)

BEET TART • rye bread chip, capers, horseradish (DF, NF, V)

MUSHROOM SUMMER ROLL • peanut sauce, rice paper, sriracha (DF, GF, V)

BROCCOLINI TEMPURA • lemon aioli, nori (DF, NF, VG)

PANISE • tapenade (GF, DF, NF, V)

## SEAFOOD

CHILLED MUSSEL TOAST • pickled carrots, parsley (DF, NF)

TUNA TARTARE • mustard seed, aged soy (DF, NF)

CRAB SALAD • apple, yuzu kosho (DF, GF, NF)

SMOKED TROUT RILLETTE • chervil, trout roe (DF, NF)

SALMON & RICE • spicy mayo, scallions (DF, NF)

X.O SHRIMP • X.O sauce, chives (DF, NF)

## MEAT

P.E.C. • pancetta, egg custard, gruyere (NF)

CORONATION CHICKEN • milkbread toast

CONFIT DUCK • polenta, caramelized onions (GF)

MINI FRANK • sweet bavarian mustard (NF)

BEEF TARTARE • carta di musica, capers, horseradish (DF, NF)

*All fried canapés are fried in peanut oil.*

df - dairy free  
gf - gluten free  
nf - nut free  
v - vegan  
vg - vegetarian

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# Dinner Menu

## *family style*

### STARTERS

BIBB SALAD (DF, GF, NF, V)  
radishes, dijon vin

WALDORF SALAD (GF, VG)  
celery, apples, stilton

ENDIVE SALAD (VG)  
bleu cheese, pistachio granola

GRILLED BROCCOLINI (GF, NF)  
bagna cauda, lingotto

BEET SALAD (GF, NF, VG)  
horseradish cream

ASPARAGUS (GF, DF, NF)  
gribiche, salmon roe

SAUTEED PEAS (GF, NF, VG)  
mint, pea shoots, ricotta salata

ORZO CACIO E PEPE (VG, NF)  
grana padano, parmigiano reggiano  
*available for family style or plated when guest count is under 70*

### ENTRÉES

ROYAL TRUMPET (DF, V)  
spring vegetables

TAGINE (DF, NF, V)  
artichokes, turnips, couscous, saffron

SALMON ALMONDINE (DF, GF)  
white asparagus, ajo blanco, trout roe

STEAMED HALIBUT (GF, NF)  
spring vegetables

LEMON SOLE (GF, NF)  
semi dried tomatoes, haricot vert, caper beurre blanc

ROAST CHICKEN (NF)  
tarragon caper jus, fries

DUCK BREAST (DF, GF, NF)  
beet caramel, young beets, rhubarb

BRAISED BRISKET (GF, NF)  
pomme puree, carrots, red wine jus  
*family style only*

HANGER STEAK (GF, NF)  
au poivre sauce, herb roasted fingerling potatoes

STEAK FRITES (GF, NF)  
au poivre sauce, french fries  
*plated style only*

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# Small Plate Station

1 selection · \$21 per person

3 selections · \$58 per person

*one hour of service*

## WARM PLATES

### POLENTA

mushrooms, balsamela

### OCTOPUS

potato, paprika, aioli

### GRILLED SHRIMP

ratatouille

### SHRIMP

ratatouille

### STEAK AU POIVRE

roasted pee wee potatoes

### COQ AU VIN BLANC

spring onions, ramps, peas

### CASSOULET (GF, DF, NF)

duck confit, sausage

### ROYAL TRUMPET

spring vegetables

### SALMON ALMONDINE

white asparagus, ajo blanco, trout roe

## COLD PLATES

### TARTE FINE (NF)

market vegetable

### TUNA NICOISE

chickpeas, peppers, salsa verde

### ASPARAGUS

gribiche, salmon roe

### FRISÉE SALAD

smoked white fish, hard boiled egg

### BURRATA

green peas, preserved lemon

### MUSHROOM PATE

grilled sourdough

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# Stations

## SEASONAL CROSTINI

50 pieces · \$175

PEAS AND STRACIATELLA (NF, VG)  
served on milk bread with preserved lemon, basil

## MARKET STATION

*one hour of service*

CURED MEAT AND CHEESE BOARD  
\$24 per person

CURED MEAT BOARD  
\$24 per person

CHEESE BOARD  
\$24 per person

VEGETABLE CRUDITE  
\$18 per person

## SHELLFISH PLATEAU

3 selections · \$78 per person

*one hour of service*

*served with cocktail sauce, hot sauce,  
aioli, lemons, mignonette*

OYSTERS ON THE HALF SHELL

SHRIMP COCKTAIL

JONAH CRAB CLAW

SEASONAL CEVICHE

CHILLED MUSSELS

LOBSTER TAIL & CLAW  
+ \$18 per person

## PREMIUM CAVIAR STATION

*served with blinis, creme fraiche, chives, egg whites,  
egg yolks, shallots*

ARS ITALICA OSCIETRA ROYAL  
\$198 per person

ARS ITALICA OSCIETRA IMPERIAL  
GOLD  
\$283 per person

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# Stations

## SLIDER STATION

2 selections · \$28 per person

3 selections · \$38 per person

*one hour of service*

*served with french fry cups, garlic aioli, and ketchup*

### CHEESEBURGER (NF, V\*)

garlic aioli, caramelized onion

### BLONDEAU FRIED CHICKEN (DF, NF)

hot honey, herbs de provence

### CHICKEN PARM (NF, V\*)

tomato sauce, mozzarella

### PORK KATSU (DF, NF)

katsu sauce, cabbage

### CRISPY FISH (DF, NF)

cajun mayo, hot & sweet pickle

### FALAFEL (V)

zhug, house pickles

*vegan substitution available*

## CARVING STATION

1 selection · \$50 per person

additional protein selection +\$28 per person

*one hour of service*

*served with salad with seasonal fruits and vegetables, roasted potatoes with confit garlic and cipollini, and seasonal vegetables*

### ROAST STRIPLOIN

chimichurri, beef jus

### ROAST CHICKEN

aji verde, herb chicken jus

### ROAST SALMON

tzatziki, green goddess

### BUTCHER BAR

brisket, pork ribs, sausage, house BBQ sauce

*+\$250 for station attendant*

*Carving Station Is Only Available in Main Hall*

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gf - gluten free  
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vg - vegetarian

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# Desserts

## WEDDING CAKE

### WYTHE LA SIGNATURE

vanilla cake with lemon curd, hazelnut praline,  
and bay leaf buttercream

*\*Wythe Signature Cake*

### GÂTEAU À LA VANILLE

vanilla cake with vanilla pastry cream  
and speckled bay leaf buttercream

### GÂTEAU AU CHOCOLAT

chocolate cake with chocolate cremeux  
and vanilla buttercream

### GÂTEAU AU AMANDES

almond cake, with seasonal fruit marmalade  
and vanilla buttercream

### GÂTEAU AU CITRON

lemon cake with lemon curd and elderflower  
vanilla buttercream

## COOKIES

platter of 25 cookies [1 selection] · \$93

CHOCOLATE CHIP WITH SEA SALT (NF)

CHOCOLATE COCONUT (VG, GF)

PALMIERS (NF)

LEMON WHITE CHOCOLATE SHORTBREAD (NF)

SABLE AU CHOCOLAT (NF)

SABLE AUX FRAMBOISES (NF)

## ICE CREAM STATION

with chef's selection of toppings

2 selections · \$18 per person

3 selections · \$21 per person

VANILLA (GF, NF)

TOASTED HONEY (GF, NF)

LEMON ROSE SORBET (DF, GF, NF)

APRICOT SORBET (DF, GF, NF)

+ \$250 for station attendant

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## DESSERT CANAPÉS

2 selections [one hour of service] · \$18 per person

3 selections [one hour of service] · \$21 per person

1 selection [platter of 25 pieces] · \$128

CREAM PUFF (NF)

vanilla creme patisserie

CHOCOLATE STRAWBERRIES

(DF, GF, NF)

TUXEDO STRAWBERRIES (GF, NF)

AMARO CHOCOLATE TRUFFLE (GF)

COCONUT CREAM TRUFFLE (GF)

VANILLA BEAN MERINGUE KISSES

(DF, GF, NF)

ALMOND AMARETTI (DF)

MINI TARTLET

choose from below

## TARTLETS

platter of 25 tartlets [1 selection] · \$128

CHOCOLATE GANACHE HAZELNUT

CITRON (NF)

KEY LIME (NF)

VANILLA ROSE CUSTARD (NF)

strawberry

SALTED HONEY (NF)

df - dairy free

gf - gluten free

nf - nut free

v - vegan

vg - vegetarian

# Menu Enhancements

## **FOOD**

SEASONAL VEGETABLE CRUDITÉ BOARD \$28 per person per hour

CURED MEATS & CHEESES BOARD \$48 per person per hour

SEASONAL CROSTINI PLATTER \$18 per person per hour

FRENCH FRIES \$13 per person

## **ADDITIONS TO EXISTING FOOD PACKAGES**

CANAPÉS \$13 per person per hour

SLIDER \$18 per person per hour

BREAD & BUTTER \$8 per person

ADDITIONAL STARTER OR SIDE \$23 per person

ADDITIONAL ENTRÉE \$38 per person

VENDOR MEAL \$85 per vendor

## **DESSERT**

SEASONAL FRUIT \$13 per person

TIERED WEDDING CAKE \$20 per person

SYMBOLIC WEDDING CAKE \$150

ADDITIONAL COOKIE OR CAKE BITE \$9 per person per hour

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# Specialty Cocktails

## BROOKLYN BUCK

vodka, lime, ginger beer, bitters

## ESPRESSO MARTINI

vodka, espresso, demerara syrup, nardini l'amaro

## FRENCH 75

gin, lemon, sparkling wine

## JACK ROSE

whiskey, apple brandy, lemon, pomegranate, bitters

## MIDNIGHT IN THE GARDEN

cognac, rye whiskey, benedictine, lemon oil, cherry

## SPRITZ AU CROCODILE

aperol, Italian bitters, dry vermouth, orange, sparkling wine

## VERACRUZ

tequila, cucumber, lime, aloe, spearmint, habanero

## ZERO PROOF

### JANUARY SPRITZ

non-alcoholic Italian apertivo, verjus blanc, elderflower tonic

### JASPER COUNTY

roots divino aperitif bianco, grapefruit, tonic

### MEDITERRANEAN MINT LEMONADE

lemon, mint, orange blossom, soda

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# Standard Wine

## SPARKLING

CA' FURLAN PROSECCO DOC 'CUVEE BEATRICE' NV

Glera

## WHITE

2022 DOMAINE DE LA POTINE • LOIRE VALLEY, FRANCE

Sauvignon Blanc

or

2021 SOAVE CLASSICO PRÀ "OTTO" • VENETO, ITALY

Garganega

## RED

2020 PINOT NOIR VALERY RENAUDAT "P'TIT RENAUDAT" • LOIRE VALLEY, FRANCE

Pinot Noir

or

2020 NERO D'AVOLA, TENUTA RAPITALA "ALTO REALE" • SICILIA, ITALY

Nero D'Avola

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# Premium Wine

## SPARKLING

AUTREAU DE CHAMPILLON PREMIER CRU EXTRA BRUT NV • CHAMPAGNE, FRANCE

Pinot Noir, Chardonnay, Pinot Meunier

## WHITE

2022 DOMAINE DE LA POTINE • LOIRE VALLEY, FRANCE

Sauvignon Blanc

or

2021 SOAVE CLASSICO PRÀ “OTTO” • VENETO, ITALY

Garganega

or

2020 ANDES PLATEAU COTA 500 • CHILE

Chardonnay

## RED

2020 PINOT NOIR VALERY RENAUDAT “P’TIT RENAUDAT” LOIRE VALLEY, FRANCE

Pinot Noir

or

2020 NERO D’AVOLA, TENUTA RAPITALA “ALTO REALE” • SICILIA, ITALY

Nero D’Avola

or

2019 BORDEAUX BLEND, CHÂTEAU CRU GODARD • BORDEAUX, FRANCE

Cabernet Sauvignon, Merlot, Carbernet Franc

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# Bar Selections

## **TOP SHELF BAR**

VODKA: Tito's, Ketel One, Fort Hamilton Fortress Vodka

GIN: Citadelle, Hendrick's

RUM: Appleton Reserve, Planetary, Goslings

TEQUILA: Don Julio Blanco, Pueblo Viejo Blanco, Banhez Mezcal

WHISKEY: Maker's Mark, Knob Creek Rye, Jameson, Johnny Walker Black, Macallan 12, Jim Beam 7 year, Old Overholt Rye, Monkey Shoulder

APERETIF & DIGESTIF: Aperol, Campari, Amaro Montenegro, Romana Sambuca, Fernet Branca

LIQUEUR: Combier, St. Germain, Bailey's, Mr. Black, Miele Amaretto

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

## **CALL BAR**

VODKA: Fort Hamilton Fortress Vodka

GIN: Citadelle

RUM: Appleton Reserve, Planteray

TEQUILA: Pueblo Viejo Blanco, Banhez Mezcal

WHISKEY: Jim Beam 7 year, Old Overholt, Monkey Shoulder

APERETIF & DIGESTIF: Aperol, Campari

LIQUEUR: Combier

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

## **BEER**

Talea Lite

Brooklyn Lager

Sixpoint Stooper

AL's N/A Lager

*Selections listed above are examples only; bar offerings are subject to change.*

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# Menu Enhancements

## **BEVERAGE**

OPEN BAR ON ARRIVAL \$20 per person

CHAMPAGNE ON ARRIVAL \$18 per person

PROSECCO ON ARRIVAL \$15 per person

SPECIALTY COCKTAIL ON ARRIVAL \$18 per person

NON-ALCOHOLIC DRINK ON ARRIVAL \$10 per person

CHAMPAGNE TOWER \$19 per person

ROSÉ TOWER \$19 per person

PROSECCO TOWER \$16 per person

CUSTOM COCKTAIL ADD-ON \$2 per person

## **SPACE**

ENGINEERING INSTALL OF NEON SIGN \$250 flat fee

UPLIGHTS \$350 for 8

BRASS CANDLE HOLDERS \$400 for 40, includes 40 white taper candles

SPECIAL AV SERVICES \$350

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