



EVENTS AT WYTHE HOTEL

Dinner Menu

SUMMER 2024

WYTHE HOTEL

Seated Dinner

A

FAMILY STYLE

\$125 per guest
two starters, two entrées

B

FAMILY STYLE

\$150 per guest
three starters, three entrées

C

GUESTS' CHOICE*

\$175 per guest

inclusive of one set starter and guests' choice of one entrée from a selection of three.

**Option C is not available in the Lofts*

Entrée selections are due 2 weeks in advance for groups exceeding 50

ADD ONE HOUR OF CANAPÉS

3 selections · \$30 per guest

5 selections · \$40 per guest

Dinner Menu

Family Style

STARTERS

SALADE VERTE (V, DF, GF, NF)
shallot vinaigrette, picked herb

WALDORF SALAD (VG, GF)
candied walnut, celery, stilton

SALADE LANDAISE (DF)
smoked duck breast, pine nut, peach

TOMATO (V, NF, DF, GF)
watermelon, basil seed, verjus

BROCCOLINI (VG, NF, GF*)
nori, hollandaise
** contains soy, can be made gluten-free*

PACCHERI RATATOUILLE (VG, NF)
pesto, stracciatella

SQUID (GF, DF, NF)
kohlrabi, coconut, lardon
** contains shellfish, can be made without lardon*

MACKEREL (GF NF)
buckwheat, watercress, mango

ENTRÈES

CAULIFLOWER (V, DF, NF, GF*)
romanesco, chickpea, hummus
** contains soy*

TAGINE (V, DF, NF)
corn, summer squash, couscous

BRANZINO (DF, NF, GF)
okra, cherry tomato, shishito

SALMON ALMONDINE (GF, DF)
ajo blanco, preserved lemon, summer bean

SWORDFISH (NF, GF)
mussel escabeche, sorrel, bonito cream
** contains shellfish*

CHICKEN (DF, NF)
cucumber, eggplant, bean sprout

LAMB SHOULDER CHOP (GF, DF, NF)
rice, sundried tomato, boquerone vinaigrette

BEEF BRISKET (DF, GF, NF)
white bean provencal

STEAK AU POIVRE (GF, NF)
grilled lettuce, summer squash

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

Canapés

3 selections · \$30 per guest

5 selections · \$40 per guest

additional canapé · \$9 per guest

VEGETABLES

BRIE CRACKER · lemon mostarda, teff chip (GF)

ARANCINI · aleppo pepper, spring allium (NF)

CORN TART · corn, ricotta, blueberry, verbena (NF)

RADISH TARTARE · arugula, quinoa, tortilla (GF, NF)

MUSHROOM PÂTÉ · truffle coulis, pickled mushroom (NF)

SEAFOOD

TUNA TARTARE · plum, nori, sesame (GF, DF, NF)

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

COD BEIGNET · Pil Pil sauce (DF, NF)

SALMON RICE BALL · spicy salmon, scallion (GF, DF)

CRISPY SHRIMP · X.O rice, chive (GF, DF, NF, *contains pork*)

MEAT

B.E.C. · maple bacon, egg custard, grana padano (GF, NF)

FRENCH ONION CHICKEN · potato pancake, gruyere, chicken crisp

DUCK CROQUETTE · rose marina aioli (DF, NF)

MINI FRANK · danish remoulade, fried shallot (NF)

BEEF TARTARE · caper, mustard, herb (DF, NF)

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

Stations

PLATTERS

SEASONAL VEGETABLE CRUDITÉ

served with assorted dips
Serves 20 · \$230

CURED MEATS & CHEESES

served with marinated olives & bread
small [serves 8 to 10] · \$148
large [serves 15 to 20] · \$252

SEASONAL CROSTINI

pea mash, pickled asparagus
(50 pieces) \$150

OYSTERS ON THE HALF SHELL

50 oysters, lemon & mignonette \$195

SHRIMP COCKTAIL

50 shrimp, lemon & cocktail sauce \$195

SHELLFISH PLATEAU

3 selections · \$45 per guest

5 selections · \$60 per guest

one hour of service

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

SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

OCTOPUS SALAD

SEASONAL CEVICHE

PICKLED MUSSELS

LOBSTER TAIL & CLAW

+ \$15 per guest

SLIDER STATION

2 selections · \$25 per guest

3 selections · \$35 per guest

slider station served with french fry cups,
garlic aioli, and ketchup.

platter of 25 pieces [1 selection] · \$180

add on french fries · \$125

CHEESEBURGER (NF)

garlic aioli, caramelized onion

BUFFALO CHICKEN (NF, V*)

buffalo ranch, coleslaw

CHICKEN PARM (NF, V*)

tomato sauce, mozzarella

PORK KATSU (DF, NF)

tonkatsu sauce, cabbage

SPICY ITALIAN (DF)

salame, hot pepper relish

CRISPY FISH (DF, NF, V*)

cajun mayo, hot & sweet pickle

FALAFEL (V)

zhug, house pickles

vegan substitution available

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

Desserts

\$16 per guest

additional selection · \$10 per guest

LEMON MERINGUE TART (NF)

STRAWBERRY SHORT CAKE (NF)

COCONUT CREAM CHIFFON CAKE (NF)

VANILLA CUSTARD TART

raspberries, sour cherries, strawberries, blackberries

PAVLOVA (GF, NF)

strawberries, plums with vanilla cream

FLOURLESS CHOCOLATE CAKE

whipped crème fraîche, raspberries

FROMAGE BLANC CHEESECAKE (GF)

fig, strawberry compote

FRUIT CRUMBLE (NF)

blackberries, peaches, plums with vanilla ice cream

SEASONAL FRUIT \$9 per guest

ICE CREAMS AND SORBETS \$13 per guest

for events less than 20 guests

DESSERT CANAPÉS

2 selections [one hour of service] · \$16 per guest

3 selections [one hour of service] · \$19 per guest

1 selection [platter of 25 pieces] · \$120

CREAM PUFF (NF)

vanilla creme patisseries

BUTTER PECAN FUDGE (GF)

CHOCOLATE STRAWBERRIES (DF, GF, NF)

WHITE CHOCOLATE STRAWBERRIES (GF, NF)

AMARO CHOCOLATE TRUFFLE (GF, GF)

VANILLA BEAN MERINGUE KISSES (GF, DF, NF)

MINI TARTLET

choose from tartlet selections on following page

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

Desserts

TARTLETS

platter of 25 tartlets [1 selection] · \$90

CHOCOLATE GANACHE
HAZELNUT TART

LEMON MERINGUE TART (NF)

SOUR CHERRY AND ALMOND TART

VANILLA ROSE CUSTARD TART (NF)
strawberry

BLANC TART (NF)

COOKIES

platter of 25 cookies [1 selection] · \$90

CHOCOLATE CHIP WITH SEA SALT (NF)

CHOCOLATE COCONUT (VG/GF)

PALMIERS (NF)

STRAWBERRY THUMBPRINTS (NF)

MAPLE SABLE (NF)

LAVENDER SHORTBREAD (NF)

LEMON THYME SHORTBREAD (NF)

CHOCOLATE AND SEA SALT SABLE (NF)

CAKE

9" serves 18-20 guests \$150

10" serves 20-35 guests \$220

12" serves 35-50 guests \$270

VANILLA CAKE

lemon curd, hazelnut praline, speckled bay leaf buttercream

**Wythe Signature Cake*

VANILLA CAKE

vanilla crème pâtissière and speckled bay leaf buttercream

CHOCOLATE CAKE

chocolate cremeux and vanilla buttercream

ALMOND CAKE

seasonal fruit marmalade and vanilla buttercream

LEMON CAKE

lemon curd and elderflower vanilla buttercream

CAKE BITES

platter of 25 cake bites [1 selection] · \$90

same selections as above

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

Event Bar Packages

PREMIUM TOP SHELF BAR

\$70 per guest for the first two hours

\$25 per guest for each additional hour

CHAMPAGNE, WHITE & RED WINES

SELECTION OF 3 BEERS

CHOICE OF 3 SPECIALTY
HOUSE COCKTAILS

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

STANDARD CALL BAR

\$60 per guest for the first two hours

\$22 per guest for each additional hour

SPARKLING, WHITE & RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

BEER & WINE PLUS

\$48 per guest for the first two hours

\$20 per guest for each additional hour

SPARKLING, WHITE & RED WINES

SELECTION OF 3 BEERS

CHOICE OF 1 SPECIALTY
HOUSE COCKTAIL

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

BEER & WINE

\$40 per guest for the first two hours

\$18 per guest for each additional hour

SPARKLING, WHITE & RED WINES

SELECTION OF 3 BEERS

NON-ALCOHOLIC BEVERAGES
INCLUDING SODAS & JUICES

There is a minimum of two hours for all bar packages.

Specialty Cocktails

BROOKLYN BUCK

vodka, lime, ginger beer, bitters

DAISY CHAIN

tequila, chamomile, lime, honey

ESPRESSO MARTINI

vodka, espresso, demerara syrup, nardini l'amaro

FRENCH 75

gin, lemon, sparkling wine

NEGRONI SBAGLIATO

campari, cap Corse rouge, sparkling wine

NORTHSIDE SNAP

bourbon, grapefruit juice, honey, grapefruit juice, club soda

MARAVILLA

Mexican whisky, marigold liqueur, sweet vermouth

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 aperitivo, verjus blanc, elderflower tonic (zero proof)

JASPER COUNTY

roots divino aperitif bianco, grapefruit, tonic (zero proof)

MEDITERRANEAN MINT LEMONADE

lemon, mint, orange blossom, soda (zero proof)

Bar Selections

TOP SHELF BAR

VODKA: Gary's Good Vodka, Tito's, Ketel One

GIN: Citadelle, Hendrick's

RUM: Appleton Reserve, Flor de Cana Extra Dry

TEQUILA: Pueblo Viejo Blanco, Banhez Mezcal, Espolon Blanco, Don Julio Blanco, Del Maguey Via, Altos Reposado

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

APERETIF & DIGESTIF: Aperol, Campari, Amaro Montenegro, Amaro Nardini, Romana Sambuca

LIQUEUR: Combier, Current Cassis, St. Germain, Lillet Blanc, Lillet Rosé, Frangelico, Bailey's, Mr. Black, Miele Amaretto

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

CALL BAR

VODKA: Gary's Good Vodka

GIN: Citadelle

RUM: Appleton Reserve, Flor de Cana Extra Dry

TEQUILA: Pueblo Viejo Blanco, Banhez Mezcal

WHISKEY: Jim Beam Black, Old Overholt, Monkey Shoulder

APERETIF & DIGESTIF: Aperol, Campari • Liqueur: Combier

FORTIFIED WINE: Dolin Dry Vermouth, Carpano Antica Formula

BEER

Five Brough City Lights Lager, Sixpoint Bengali Tiger IPA, Brooklyn Lager, AL's N/A Lager

WINE

SPARKLING: Acinum Prosecco Extra Dry, Glera

Autreau de Champillon Premier Cru Extra Brut NV, Chardonnay, Pinot Noir, Pinot Meunier

WHITE: 2018 Sauvignon Blanc, Gaspard, Touraine, Sauvignon Blanc

2021 Soave Classico Prà "Otto", Veneto, Garganega

2022 Andes Plateau Cota 500, Chile, Chardonnay

RED: 2020 Pinot Noir Valery Renaudat "P'tit Renaudat" Loire Valley, Pinot Noir

2020 Nero D'avola Tenuta Rapitala "Alto Reale" Sicilia, Nero D'avola

2019 Bordeaux blend, Château Cru Godard Cabernet Sauvignon, Merlot & Cabernet Franc

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