



THE VIEW
AT
BATTERY PARK
EAT • DRINK • LAUGH • LOVE



YOUR WEDDING DAY

WEDDING PARTY SUITE
INVITATION PRIOR TO CEREMONY [30 MINUTES]
CEREMONY
COCKTAIL RECEPTION [1 HOUR]
DINNER AND DANCING [4 HOURS]
TOTAL EVENT TIME WITHOUT CEREMONY | 5 HOURS
TOTAL EVENT WITH CEREMONY | 6 HOURS

THE MENU

WEDDING PARTY SUITE
MINIATURE TEA SANDWICHES, FRESH FRUIT & CLEAR BEVERAGES

INVITATION BEVERAGE PRIOR TO CEREMONY
STILL & SPARKLING WATER AND CHAMPAGNE

COCKTAIL HOUR
8 BUTLER PASSED CANAPÉS & HORS D'OEUVRES
CHOICE OF A PASTA OR CARVING STATION
2 COCKTAIL STATION

DINNER MENU
CHOICE OF TWO ENTRÉES & ONE SILENT VEGAN/VEGETARIAN ENTRÉE
WEDDING CAKE BY RON BEN-ISRAEL CAKES
BUTLER PASSED DESSERTS
OPEN BAR SERVICE WITH DINNER WINE SERVICE
TOAST

PRICING

PRICING IS DETERMINED BY YOUR CHOICE OF MONTH & DAY OF THE WEEK
PRICING INCLUDES ALL WEDDING PLANNING, STAFFING, SETUP, BREAKDOWN, CHINA, GLASS
CUTLERY, TABLES, LINEN & CHAIRS

CEREMONY FEE | \$1500.00 TO \$2500.00 DEPENDING ON LOCATION OF CEREMONY

RECEPTION SELECTIONS

CANAPÉS | SELECTION OF FOUR

PINK PEPPERCORN-SEARED BEEF | ONION JAM, HORSERADISH CREAM
MINIATURE NEW ENGLAND LOBSTER ROLL | OLD BAY AIOLI
CURRIED CHICKEN SALAD | PHYLLO CUP, MICRO CILANTRO, DRIED CHERRIES
GRAPE TOMATO & MOZZARELLA | BALSAMIC GLAZE, BASIL OIL
SHRIMP CEVICHE | PEPPERS, ONIONS, LIMES
PEPPERCORN-SEARED TUNA | WONTON CHIP, WASABI AIOLI
WATERMELON SALAD [VEGAN] | BLACK SESAME SEEDS, JALAPEÑO VINAIGRETTE
SMOKED SALMON DEVILED EGG | MUSTARD, DILL, CAPERS
AVOCADO TOAST [VEGAN] | TOMATO CONFIT, SEVEN GRAIN CROSTINI
PETIT BLT | APPLEWOOD-SMOKED BACON, TOMATO JAM, LETTUCE, CHIPOTLE AIOLI
BRIE & GUAVA PANNA COTTA | WALNUT POWDER
FIG & PROSCIUTTO FLATBREAD | TOASTED ALMONDS, HONEY, BLUE CHEESE
TOMATO GAZPACHO [VEGAN] | JALAPEÑO, CILANTRO, LIME JUICE

HORS D'OEUVRES | SELECTION OF FOUR

DUCK PIE | FIVE-SPICED BUTTER CRUST, TRUFFLE JUS
MINIATURE LUMB CRAB CAKE | CHIPOTLE MAYO
PETIT BEEF WELLINGTON | BLACK TRUFFLE SAUCE
KALE & VEGETABLE DUMPLINGS [VEGAN] | SESAME-GINGER PONZU
MINI CUBAN SANDWICH | ROASTED PORK, HAM, SWISS, PICKLE, DIJONNAISE
BLACKENED CHICKEN & ANDOUILLE SKEWER | HONEY-MANGO SAUCE
FRANKS EN CROUTE | SPICY BROWN MUSTARD
LOBSTER FRITTER | BANANA PEPPER AIOLI
SHORT RIB GRILLED CHEESE | CARAMELIZED ONIONS, TOMATO CREAM
BUTTERNUT SQUASH SHOOTER | RASPBERRY COULIS, PUMPKIN SEEDS
ROASTED ROOT VEGETABLE KABOB [VEGAN] | SEA SALT, CRUSHED HAZELNUTS
PARMESAN & SPINACH-STUFFED MUSHROOM

RECEPTION STATIONS

CARVING STATION | SELECTION OF TWO

ROASTED TENDERLOIN OF BEEF | CARAMELIZED ONIONS | HORSERADISH SAUCE
PEPPER-CRUSTED NEW YORK STRIP | BORDELAISE SAUCE
CHIMICHURRI-ROASTED PORK SHOULDER | CILANTRO-JALAPEÑO VINAIGRETTE
WHOLE ROASTED SUCKLING PIC | SALSA VERDE
BRINED & ROASTED MAPLE GLAZED BREAST OF TURKEY | SAGE PAN GRAVY, CRANBERRY RELISH
ROASTED SIDE OF ATLANTIC SALMON | CREAMY DILL SAUCE
ROASTED LEG OF LAMB | CHERMOULA SAUCE

LIVE PASTA STATION | SELECTION OF TWO

ORECCHIETTE ALLA NORMA | ROASTED EGGPLANT, CHILES, TOMATOES, RICOTTA SALATA
SPAGHETTI ALLA GRICIA | PANCETTA, PEAS, PECORINO, CHIFFONADE OF BASIL
BUCATINI CACIO E PEPE | BLACK PEPPER, PARMEGGIANO REGGIANO
GNOCCHI BOLOGNESE | BRAISED SHORT RIB, TOMATOES, HERB RICOTTA
GIGLI PASTA | SHAVED PARMESAN, ROASTED CORN, ENOKI MUSHROOMS, PEAS ROASTED TOMATO, LOBSTER, LOBSTER BUTTER
MEZZI RICATONI PUTTANESCA | ONIONS, OLIVES, CAPERS, FRESH LEMON
ROASTED VEGETABLE & CHEESE RAVIOLI | SUN-DRIED TOMATO CREAM, CHARRED HERB BREAD CRUMBS
GNOCCHI | BLISTERED GRAPE, TOMATOES CHIVE-BEURRE BLANC

STREETS OF NEW YORK

CHICKEN & LEMONGRASS POT STICKERS | MANDOO GLAZE | SESAME SCALLION OIL
CONEY ISLAND ALL BEEF HOT DOGS | MUSTARD | SAUERKRAUT
JAMAICAN BEEF PATTIES | JERK CHICKEN BONELESS THIGHS
BEEF SOUVLAKI | DILL GARLIC AIOLI | PITA BREAD
NEW YORK PRETZEL | SPICY BROWN MUSTARD

WHEN HARRY MET SALLY

CARVED PASTRAMI AND ROASTED TURKEY BREAST
JEWISH MARBLE RYE | SPICY BROWN MUSTARD | COLE SLAW
DILL PICKLES | BITE SIZED KNISHES | MINI STUFFED CABBAGES

MEDITERRANEAN

MARINATED-GRILLED CHICKEN, BEEF, & SALMON KABOBS
SERVED WITH CREAMY TZATZIKI SAUCE & PITA

PLATTERS OF MARINATED OLIVES | FETA CHEESE | STUFFED GRAPE LEAVES | ARTICHOKE HEARTS | ROASTED BABY CARROTS
ROASTED TRI-COLOR PEPPERS | GRILLED FENNEL | MARINATED MUSHROOMS

SOUTH PACIFIC PIG ROAST

WHOLE-ROASTED SUCKLING PIC | HAWAIIAN COLESLAW | SOUTH PACIFIC COCONUT RICE
GRILLED SWEET AND SOUR SHRIMP | GRILLED PINEAPPLE SKEWERS | TROPICAL FRUIT SALAD

NANTUCKET

MINIATURE NEW ENGLAND LOBSTER ROLL | LEMON AIOLI | ATLANTIC COD CAKES | TARTAR SAUCE
STEAK BOMB SLIDERS | MUSHROOMS, PEPPERS, ONIONS, PROVOLONE FONDUE
SHRIMP COCKTAIL | HOUSE-MADE COCKTAIL SAUCE, LEMON WEDGES
BOSTON BAKED BEANS | ROSEMARY GARLIC POTATOES

FAR EAST

CHICKEN LEMONCRASS POTSTICKERS | MANDOO GLAZE
FIRECRACKER SHRIMP | SWEET CHILI DIP | MONGOLIAN BEEF SATAY | PONZU SAUCE
COCONUT CURRY CHICKEN SKEWERS | PEANUT SAUCE | VEGETABLE DUMPLINGS | SESAME SCALLION SOY SAUCE

SOUTHERN BELL

BUTTERMILK FRIED CHICKEN SLIDERS | RANCH SAUCE
PULLED PORK SLIDERS | SOUTHERN SLAW | ANDOUILLE MAC & CHEESE BALLS
BONELESS CHICKEN BBQ BITES | PICKLED ONION AIOLI
SKILLET CORN BREAD | CHEDDAR CHIVE BISCUITS | JALAPEÑO HONEY BUTTER

PREMIUM STATIONS

PRICING IS ADDITIONAL PER GUEST

JUMBO POACHED SHRIMP COCKTAIL

SERVED WITH TRADITIONAL COCKTAIL SAUCE | CAJUN REMOULADE | LEMON WEDGES
\$20.00

NEW YORK FISHERY

LITTLE NECK CLAMS | MARKET FRESH OYSTERS | JUMBO GULF SHRIMP
TRADITIONAL COCKTAIL SAUCE | CAJUN REMOULADE | MIGNONETTE
\$25.00 | \$32.00 TO INCLUDE LOBSTER TAILS

RHODE ISLAND FISHERY

CHILLED

LITTLE NECK CLAMS | MARKET FRESH OYSTERS | JUMBO GULF SHRIMP
TRADITIONAL COCKTAIL SAUCE | CAJUN REMOULADE | MIGNONETTE

HOT

PRINCE EDWARD ISLAND MUSSELS | WHITE WINE, TOMATO CONCASSE, GARLIC, SHALLOTS
GRILLED GARLIC BUTTER BAGUETTES
CLAMS CASINO | MINIATURE NEW ENGLAND COD CAKES, HOUSE-MADE TARTAR SAUCE
NANTUCKET SEAFOOD CHOWDER | MAINE LOBSTER & CORN FRITTERS
\$30.00

SEATED DINNER MENU

FIRST COURSE | SELECTION OF ONE

PEPPERCORN-CRUSTED BEEF CARPACCIO
FRISÉE, SHAVED PARMESAN, TRUFFLE VINAIGRETTE

ARCADIA MIX SALAD
GLAZED PECANS, PORT WINE-POACHED PEARS, CRUMBLER BLUE CHEESE, MUSTARD VINAIGRETTE

CRISPY PORK BELLY SALAD
BLOOD ORANGE MARMALADE, ARUGULA, SHAVED FENNEL SALAD

PANZANELLA CAPRESE SALAD
HEIRLOOM TOMATOES, FRESH MOZZARELLA, COUNTRY BREAD, BASIL

CAESAR SALAD
ROMAINE HEART, HOUSE-MADE CAESAR DRESSING, BRIOCHE CROUTONS, PARMESAN CRISP

MEDITERRANEAN VEGETABLE TART
FETA CHEESE, ROASTED PEPPER COULIS, HERB SALAD

TUNA TARTAR
AVOCADO, SESAME SEEDS, WONTON CHIPS, WASABI AIOLI

ANCIENT GRAIN SALAD
TABBOULEH, QUINOA, FARO, CUCUMBERS, TOMATOES, AVOCADO, WHITE BALSAMIC
ADD BURATTA | \$3.00 PER PERSON

TRUFFLED WILD MUSHROOM RISOTTO
SHAVED PARMESAN CHEESE, GREEN PEAS, BLACK TRUFFLE OIL

PAN-SEARED LOBSTER CAKE
CELERY ROOT PUREE, LEMON-MUSTARD EMULSION, CHARRED CORN, VINE-RIPENED TOMATOES

GRILLED JUMBO PRAWNS
SQUID INK RISOTTO, ROASTED BABY CARROTS, ENGLISH PEAS, LEMON GARLIC BUTTER
ADDITIONAL \$10.00 PER PERSON

ROASTED BEET & CITRUS SALAD
CRUMBLER GOAT CHEESE, ORANGE SUPREME, ROASTED PISTACHIO, SHERRY VINAIGRETTE

SEARED SCALLOP
SAFFRON LOBSTER BUTTER, PICKLED SHALLOTS, CHARRED BABY CORN, CHIVE

BUTTERNUT SQUASH RAVIOLI
SAGE BROWN BUTTER | POMEGRANATE | PUMPKIN SEEDS

CHOICE OF ENTRÉE | SELECTION OF TWO

ADDITIONAL ENTRÉE CAN BE ADDED AT \$15.00 PER PERSON

DUO OF DUCK
CONFIT DUCK LEG & FIVE-SPICED DUCK BREAST
CHERRY JUS

ROASTED SQUAB GRAND MÈRE
DOUBLE-SMOKED BACON LARDONS
SAUCE CHASSEUR

COQ AU VIN
CARROTS, BACON, MUSHROOMS, ONIONS
RED WINE DEMI

PARMESAN-CRUSTED CHICKEN
ROSEMARY-ROASTED GARLIC JUS

SHORT RIB OF BEEF
SAUCE AU POIVRE

TENDERLOIN OF BEEF
BLACK TRUFFLE SAUCE

ROAST NEW YORK SIRLOIN
CABERNET DEMI-GLACE

BEEFWELLINGTON
FILET MIGNON, FOIE GRAS, MUSHROOM DUXELLES
CABERNET DEMI-GLACE
ADDITIONAL \$10.00 PER PERSON

PAN-SEARED VEAL CHOP
VINEGAR PEPPERS, CARAMELIZED ONIONS
ADDITIONAL \$10.00 PER PERSON

BRAISED PORK OR LAMB SHANK
NATURAL JUS

PISTACHIO-CRUSTED RACK OF LAMB
ROSEMARY-GARLIC MUSTARD SAUCE

CRISPY BRANZINO FILLET
SALMORIGLIO SAUCE

CHILEAN SEA BASS
MUSTARD PANKO CRUMBS, WHITE WINE BUTTER SAUCE
ADDITIONAL \$10.00 PER PERSON

PAN-SEARED SEA SCALLOP
TOASTED SESAME BEURRE BLANC

OVEN-ROASTED SALMON
ROASTED TOMATO-CHIVE SAUCE

HERB-SEARED COD
TOMATO FENNEL BROTH

GRILLED SWORDFISH
PINEAPPLE SALSA

MISO-MARINATED MAHI MAHI
EDAMAME DUMPLINGS, GOCHUJANG BROTH

CHORIZO-CRUSTED HALIBUT
CHAMPAGNE BROTH
ADDITIONAL \$10.00 PER PERSON

BUTTER-POACHED LOBSTER, CRAB & SHRIMP
SQUID INK RISOTTO, BASIL, CORN BEURRE BLANC

SEAFOOD-STUFFED FLOUNDER
LEMON CAVIAR BUTTER, FRIED CAPERS

SESAME-SEARED AHI TUNA
AVOCADO, SCALLION, EDAMAME

JAMAICAN STYLE RED SNAPPER
ESCOVITCH SAUCE

ENTRÉE ACCOMPANIMENTS

CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCH

SILENT VEGAN | VEGETARIAN ENTRÉES | SELECTION OF ONE

MOROCCAN SPICED CHICKPEA CAKES | SEASONAL VEGETABLES, RED PEPPER-CURRY, DATE-APRICOT CHUTNEY, TOASTED ALMONDS

BRAISED CARROTS | WILD MUSHROOMS, PORCINI POWDER, RED WINE, SAN MARZANO SAUCE

PAN-FRIED POLENTA | WILD MUSHROOM RAGOUT

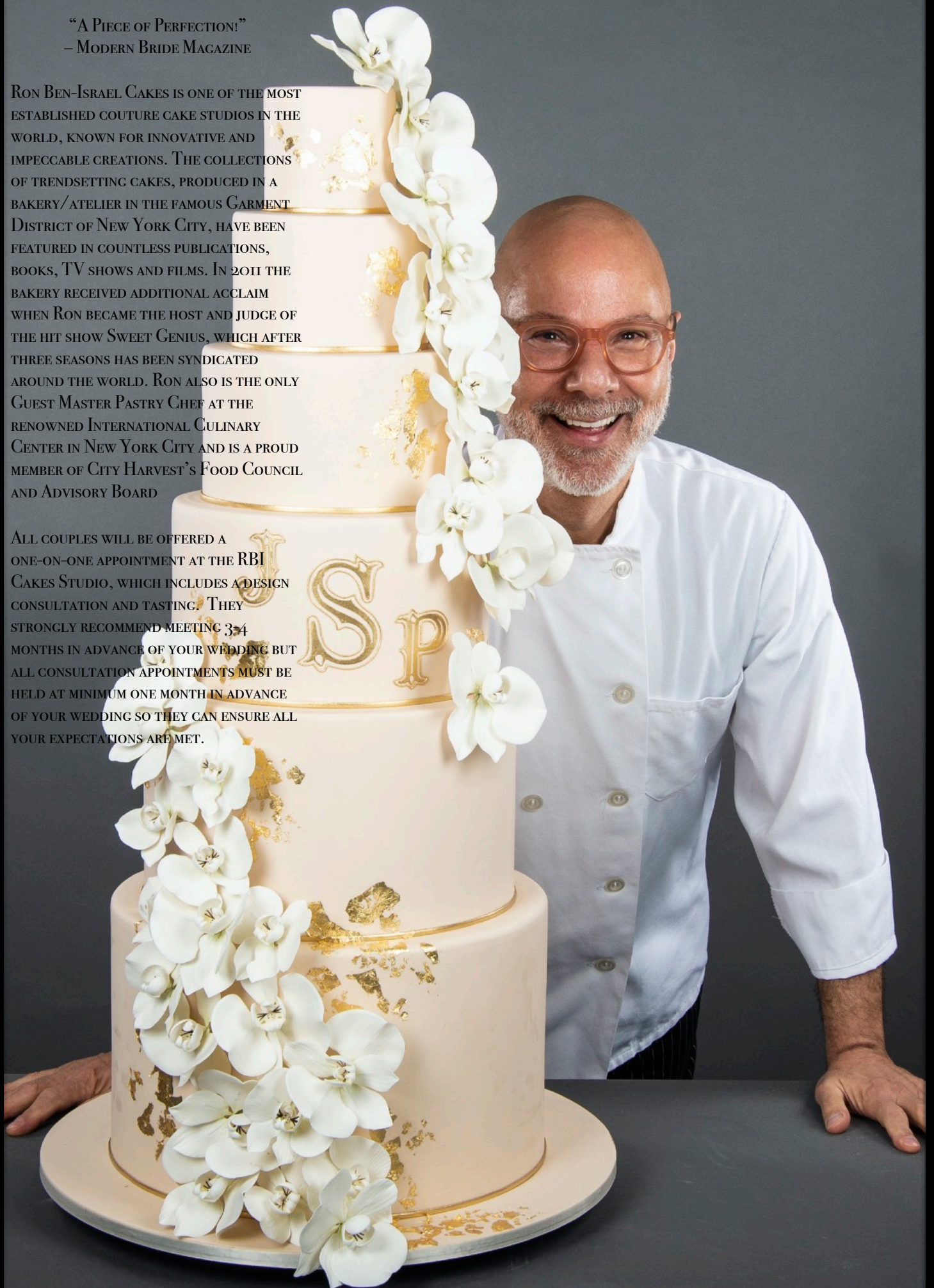
TRUFFLED WILD MUSHROOM RISOTTO | SHAVED PARMESAN CHEESE, GREEN PEAS, BLACK TRUFFLE OIL

RON BEN-ISRAEL CAKES:

“A PIECE OF PERFECTION!”
– MODERN BRIDE MAGAZINE

RON BEN-ISRAEL CAKES IS ONE OF THE MOST ESTABLISHED COUTURE CAKE STUDIOS IN THE WORLD, KNOWN FOR INNOVATIVE AND IMPECCABLE CREATIONS. THE COLLECTIONS OF TRENDSETTING CAKES, PRODUCED IN A BAKERY/ATELIER IN THE FAMOUS GARMENT DISTRICT OF NEW YORK CITY, HAVE BEEN FEATURED IN COUNTLESS PUBLICATIONS, BOOKS, TV SHOWS AND FILMS. IN 2011 THE BAKERY RECEIVED ADDITIONAL ACCLAIM WHEN RON BECAME THE HOST AND JUDGE OF THE HIT SHOW SWEET GENIUS, WHICH AFTER THREE SEASONS HAS BEEN SYNDICATED AROUND THE WORLD. RON ALSO IS THE ONLY GUEST MASTER PASTRY CHEF AT THE RENOWNED INTERNATIONAL CULINARY CENTER IN NEW YORK CITY AND IS A PROUD MEMBER OF CITY HARVEST’S FOOD COUNCIL AND ADVISORY BOARD

ALL COUPLES WILL BE OFFERED A ONE-ON-ONE APPOINTMENT AT THE RBI CAKES STUDIO, WHICH INCLUDES A DESIGN CONSULTATION AND TASTING. THEY STRONGLY RECOMMEND MEETING 3-4 MONTHS IN ADVANCE OF YOUR WEDDING BUT ALL CONSULTATION APPOINTMENTS MUST BE HELD AT MINIMUM ONE MONTH IN ADVANCE OF YOUR WEDDING SO THEY CAN ENSURE ALL YOUR EXPECTATIONS ARE MET.



FREQUENTLY ASKED QUESTIONS

HOW DO I PLACE A SOFT HOLD ON A DATE?

A SOFT HOLD CAN BE PLACE ON A REQUESTED DATE FOR SEVEN DAYS AT NO COST. DURING THAT TIME A MENU PROPOSAL BASED ON YOUR CONVERSATION WITH YOUR CATERING MANAGER WILL BE SENT ALONG WITH A SAMPLE WEDDING AGREEMENT. AT THE END OF THE SEVEN DAYS WE ASK YOU TO MAKE A DECISION TO MOVE FORWARD OR RELEASE THE DATE. DURING THE SOFT HOLD, IF ANOTHER COUPLE OR EVENTS WOULD LIKE THAT DATE AND ARE READY TO SIGN THE AGREEMENT; YOU WILL BE CONTACTED AND WILL HAVE TWENTY-FOUR HOURS TO MAKE A DECISION REGARDING THE DATE YOU REQUESTED.

WHEN IS THE FINAL GUEST COUNT DUE?

FINAL GUEST COUNT WILL BE DUE TWO WEEKS PRIOR TO THE WEDDING DATE. AT THAT TIME THE COUNT CAN NOT FALL BELOW THAT NUMBER. WE ASK THAT IF ANYONE MAY NOT ATTEND, PLEASE KEEP THEM OUT OF THE GUEST COUNT. ADDITIONAL GUESTS MAY BE ADDED UP TO ONE DAY PRIOR TO THE WEDDING.

WHAT IS THE DEPOSIT & FINAL PAYMENT DUE?

THE DEPOSIT IS PAYABLE IN ANY FORM AND WILL BE PAYABLE AT THE TIME OF THE CONTRACT SIGNING. THE DEPOSIT AMOUNT WILL BE SPECIFIED BY YOUR CATERING MANAGER. FINAL PAYMENT IS DUE BY CERTIFIED BANK CHECK TEN DAYS PRIOR TO THE WEDDING DATE.

HOW DO WEDDING TASTINGS WORK?

TASTING ARE DONE 10-12 WEEKS PRIOR TO THE WEDDING DATE. THE TASTING IS MEANT FOR THE BRIDE AND GROOM. TASTINGS CAN BE SCHEDULED TUESDAY TO THURSDAY AND CAN START AS EARLY AS 12:00 PM AND AS LATE AS 2:00 PM. TASTING WILL TAKE ABOUT 2 HOURS.

MAY WE BRING OUR OWN WEDDING CAKE?

YES & WE WILL CUT AND SERVE IT AT NO ADDITIONAL COST. THERE WILL BE A \$10.00 PER PERSON ADJUSTMENT MADE TO THE COST PER PERSON.

IS THERE A WEDDING PARTY ROOM?

A ROOM WILL AVAILABLE UP TO 3 HOURS PRIOR TO GUEST ARRIVAL.

IS THERE A DRESS CODE?

FOR ALL EVENTS, THE DRESS CODE AT A MINIMUM IS BUSINESS CASUAL; I.E. NO JEANS, TEE-SHIRTS, SHORTS, SNEAKERS, FLIP-FLOPS

WHAT DOES THE PRICING INCLUDE?

PRICING INCLUDES ALL WAGES FOR HOURLY STAFF, MANAGEMENT STAFF, CATERING OFFICE STAFF, EVENT PLANNING, FOOD, BEVERAGE [INCLUDING ALCOHOL, SETUP, BREAKDOWN] AND ALL STANDARD IN-HOUSE EQUIPMENT [I.E. CHINA, GLASSWARE, SILVER AND LINEN]

DOES THE ENTERTAINMENT & VENDORS NEED APPROVAL & DO THEY NEED INSURANCE?

ALL ENTERTAINMENT (I.E. BAGPIPERS, STROLLING MUSICIANS, ETC.) MUST BE APPROVED BY THE VIEW AT LEAST 30 DAYS PRIOR TO THE EVENT AND PRIOR TO SIGNING THE VENDOR'S CONTRACT. ALL ENTERTAINMENT AND VENDOR MUST HAVE PROOF OF INSURANCE BASED ON THE REQUIRED GUIDELINES. UNLESS OTHERWISE APPROVED BY THE VIEW, BANDS ARE TO BE LIMITED TO NO MORE THAN 8 PIECES.

CAN THE ENTERTAINMENT OR VENDORS DRINK ALCOHOLIC BEVERAGES?

ENTERTAINMENT AND VENDORS ARE NOT PERMITTED TO DRINK ALCOHOLIC BEVERAGES DURING THE EVENT.

DO WE REQUIRE YOU TO USE OUR PREFERRED VENDORS?

NO WE DO NOT. WE WILL HAPPILY WORK WITH ANY PROFESSIONAL WEDDING COMPANY.

DO WE OFFER A KOSHER STYLE WEDDING MENU?

YES WE DO, PLEASE ASK YOUR CATERING MANAGER FOR MORE INFORMATION

PREFERRED VENDORS

EVENT & WEDDING PLANNERS:

LOVEGRACE WEDDINGS & EVENTS, JAIME MUCCILO, FOUNDER & WEDDING PLANNER

WEBSITE: WWW.LOVEGRACEWEDDINGS.COM, 646-770-2720 OR JAIME@LOVEGRACEWEDDINGS.COM

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J.R. FLORAL DESIGNS, 1-201-867-2201 | WWW.JRFLORAL.COM | JRFLORALDESIGNSOI@GMAIL.COM

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HOTEL ACCOMMODATIONS:

THE WAGNER HOTEL AT THE BATTERY | 2 WEST STREET, NEW YORK, NY 10004

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WWW.THEWAGNERHOTEL.COM

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MUSIC & ENTERTAINMENT:

DLJ MUSIC, LOU SMITH, 201-346-6495, DLJVIDEO@GMAIL.COM

REMIXOLOGISTS, SIMON TAI, 215-301-7350, TAICA@RMXTS.COM, [HTTP://WWW.RMXTS.COM](http://WWW.RMXTS.COM)

AROUND TOWN ENTERTAINMENT, ADAM MICHAELS | 917-679-8636 | WWW.AROUNDTOWNENT.COM | INFO@AROUNDTOWNENT.COM

THE LOVE REVIVAL, DAVID MENDELSON | 917-215-2025 | WWW.THELOVEREVIVAL.COM | BROTHERJOSCEPHUS@GMAIL.COM

CEREMONY & COCKTAIL MUSIC

JUILLIARD, PAGE LEWANDOWSKI, 212-799-5000 EXT 7313 | WWW.JUILLIARD.EDU | PLEWANDOWSKI@JUILLIARD.EDU

OFFICIANTS:

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212-427-4864, WWW.ONEHEARTCEREMONIES.COM

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