



**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

## BUTLER PASSED DESSERTS | SELECTION OF THREE

MINIATURE CHURROS & MEXICAN HOT CHOCOLATE  
COCONUT RICE PUDDING | TOASTED COCONUTS, PASSION FRUIT COULIS  
BANANA BOSTON CREAM TARTS  
FROZEN "HOT" CHOCOLATE | CHOCOLATE SHAVINGS, WHIPPED CREAM  
MINIATURE WHITE RUSSIAN | RED VELVET COOKIE WITH WHITE CHOCOLATE CHIPS  
CHEESECAKE DROPS  
STRAWBERRY SHORT CAKE | STRAWBERRY WHIPPED CREAM  
WARM CHOCOLATE CHIP COOKIE | ICED COLD MILK  
CHOCOLATE COVERED STRAWBERRIES  
S'MORES TRIFLE | GRAHAM CRACKERS, CHOCOLATE GANACHE, MARSHMALLOW

## OPEN PREMIUM BAR

GREY GOOSE, KETEL ONE, RUSSIAN STANDARD, BACARDI, CAPTAIN MORGAN, BOMBAY SAPPHIRE, BOTANIST GIN, TANQUERAY  
EXOCITCO TEQUILA, PATRON SILVER, DON JULIO REPOSADO, DEWAR'S, JW BLACK, BULLEIT BOURBON  
MAKERS MARK, KNOB CREEK, JACK DANIELS, SEAGRAM'S VO, SWEET AND DRY VERMOUTH  
HOUSE RED & WHITE WINE, SPARKLING FRENCH WINE  
ASSORTED IMPORTED AND DOMESTIC BEER, SOFT DRINKS AND JUICES

## EXCLUSIVE OPEN BAR

GREY GOOSE, MAMONT VODKA, BELVEDERE CITRUS, BRECKENRIDGE SPICE RUM, PRIVATEER RUM SILVER RESERVE  
BOMBAY SAPPHIRE, HENDRIKS, EMPRESS 1908 GIN ORIGINAL INDIGO, DON JULIO 1942  
DELEON SILVER, CASAMIGOS REPOSADO, BULLEIT BOURBON, BULLIET RYE, JOHNNY WALKER BLUE  
ISLE OF SKYE SCOTCH 8 YEAR

### CRAFT WHISKEYS & BOURBONS (SELECT THREE)

JACK DANIEL'S WHISKEY SINGLE BARREL SELECT NEW LABEL, BLANTONS BOURBON SINGLE BARREL, THE YAMAZAKI WHISKY SINGLE  
MALT 12 YEAR HUDSON RYE WHISKEY MAPLE CASK, MONKEY SHOULDER SCOTCH WHISKY  
BULLEIT RYE, WOODFORD RESERVE RYE WHISKEY, KNOB CREEK BOURBON SMALL BATCH

### CRAFT BEERS

AVERY BELGIAN STYLE WHITE ALE, LEFT HAND NITRO, ALLAGASH SAISON, HISTOCHIO NEST, LAGUNITAS IPA, DUVAL

### WINE & CHAMPAGNE

HAND-PICKED RED & WHITE WINE | LOUIS DE SACY CHAMPAGNE BRUT  
\$45.00 ADDITIONAL PER PERSON



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](http://WWW.LOVEGRACEWEDDINGS.COM), 646-770-2720 OR [JAIME@LOVEGRACEWEDDINGS.COM](mailto:JAIME@LOVEGRACEWEDDINGS.COM)

### FLORIST:

J.R. FLORAL DESIGNS, 1-201-867-2201 | [WWW.JRFLORAL.COM](http://WWW.JRFLORAL.COM) | [JRFLORALDESIGNSOI@GMAIL.COM](mailto:JRFLORALDESIGNSOI@GMAIL.COM)

FLEURS DU MOIS INC, 917-382-9039 | [WWW.FLEURSDUMOIS.COM](http://WWW.FLEURSDUMOIS.COM) | [JAY@FLEURSDUMOIS.COM](mailto:JAY@FLEURSDUMOIS.COM)

### HOTEL ACCOMMODATIONS:

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

NICHOLAS SALAZAR | SR. GROUP SALES MANAGER | TEL: 917-790-2465 | [NSALAZAR@THEWAGNERHOTEL.COM](mailto:NSALAZAR@THEWAGNERHOTEL.COM)

[WWW.THEWAGNERHOTEL.COM](http://WWW.THEWAGNERHOTEL.COM)

ANDAZ WALL STREET | 75 WALL STREET, NEW YORK, NY 10005

LAUREN SANACORE | SALES COORDINATOR | TEL: 212-699-1624 | [LAUREN.SANACORE@ANDAZ.COM](mailto:LAUREN.SANACORE@ANDAZ.COM)

DOUBLE TREE NYC - FINANCIAL DISTRICT | 8 STONE STREET, NEW YORK, NY 10004

CHRISTINA SOBEL | DIRECTOR OF SALES | PHONE: 646-439-2232 | [CHRISTINA.SOBEL@HILTON.COM](mailto:CHRISTINA.SOBEL@HILTON.COM) | [WWW.DOUBLETREFIDI.COM](http://WWW.DOUBLETREFIDI.COM)

HILTON GARDEN INN NYC FINANCIAL CENTER MANHATTAN/DOWNTOWN | 6 WATER STREET, NEW YORK, NY 10004

TRAVIS LASHER | SR. SALES MANAGER | PHONE: 646-609-2850 | [TRAVIS.LASHER@HILTON.COM](mailto:TRAVIS.LASHER@HILTON.COM)

AC HOTEL NEW YORK DOWN TOWN | 151 MAIDEN LANE, NEW YORK, NY 10038

KIMBERLY FRY | SALES COORDINATOR | 646-928-7271 | [KIMBERLY.FRY@CONCORDHOTELS.COM](mailto:KIMBERLY.FRY@CONCORDHOTELS.COM) | [WWW.ACHOTELNYC.COM](http://WWW.ACHOTELNYC.COM)

### MUSIC & ENTERTAINMENT:

DLJ MUSIC, LOU SMITH, 201-346-6495, [DLJVIDEO@GMAIL.COM](mailto:DLJVIDEO@GMAIL.COM)

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

AROUND TOWN ENTERTAINMENT, ADAM MICHAELS | 917-679-8636 | [WWW.AROUNDTOWNENT.COM](http://WWW.AROUNDTOWNENT.COM) | [INFO@AROUNDTOWNENT.COM](mailto:INFO@AROUNDTOWNENT.COM)

THE LOVE REVIVAL, DAVID MENDELSON | 917-215-2025 | [WWW.THELOVEREVIVAL.COM](http://WWW.THELOVEREVIVAL.COM) | [BROTHERJOSCEPHUS@GMAIL.COM](mailto:BROTHERJOSCEPHUS@GMAIL.COM)

### CEREMONY & COCKTAIL MUSIC

JUILLIARD, PAGE LEWANDOWSKI, 212-799-5000 EXT 7313 | [WWW.JUILLIARD.EDU](http://WWW.JUILLIARD.EDU) | [PLEWANDOWSKI@JUILLIARD.EDU](mailto:PLEWANDOWSKI@JUILLIARD.EDU)

### OFFICIANTS:

OUR WEDDING OFFICIANT, PETER BORUCHOWITZ, ORDIANED INTERFAITH MINISTER

917-523-1438, [PETER@OURWEDDINGOFFICIANTNYC.COM](mailto:PETER@OURWEDDINGOFFICIANTNYC.COM)

ONE HEART CEREMONIES, MARK GILLER & NORMA MOUTAL, ORDAINED INTERFAITH MINISTERS

212-427-4864, [WWW.ONEHEARTCEREMONIES.COM](http://WWW.ONEHEARTCEREMONIES.COM)

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