



*Weddings by  
One if by Land, Two if by Sea*



# Historical Elegance!

*One if by Land, Two if by Sea* has been recognized for its classic menu, long history, and beautiful decor. It is often cited as the most romantic restaurant in New York City.

The decor features candlelit tables, brick fireplaces, a baby grand piano and a private garden. The restaurant operates inside a historic, land-marked carriage house built in 1767.

Established in 1973, *One if by Land, Two if by Sea* soon became the go to spot in NYC for engagements, anniversaries and weddings. More people are said to have announced their engagement here than any other restaurant in Manhattan.





## **THE DAY**

Invitation Prior to Ceremony [30 Minutes]

Ceremony [Length based on Officiant]

Cocktail Reception [1 Hour]

Dinner and Dancing [4 Hours]

Total Event Time without Ceremony | 5 Hours

Total Event with Ceremony | 6 Hours

## **THE MENU**

Invitation Beverage Prior to Ceremony:  
Still & Sparkling Water and Champagne

### **Cocktail Hour**

Butler Passed Canapés & Hors D'oeuvres  
La Fromagerie & French Country Station

### **Dinner Menu**

Three-Course Dinner by Chef Luis Martinez  
Wedding Cake by Pastry Chef Boubie Birba  
Miniature Pastries & Cookies Served with Wedding Cake  
Premium Open Bar Service with Dinner Wine Service  
Toast

## **PRICING**

Pricing is determined by your choice of month & day of the week  
Pricing Includes Wedding Planning, Service Staff, Setup, Breakdown  
China, Glass, Cutlery, Tables, Linen, Chair

Ceremony Fee | Depending of date & time of wedding





## *Passed Canapés & Hors D'oeuvres*

*Cold*

*Trout Glavlax*

*Escabeche of Vegetables*

*Foie Gras Mousse*

*Salmon Rillette*



*Hot*

*Seared Scallops*

*Mushroom Arancini*

*Lobster Tempura*

*Miniature Wellingtons*

## *La Fromagerie & French Country*

*Chefs Hand-Selection of Cheese*

*Soft | Medium | Hard*

*A Selection of Pâtés | Cornichons | Balsamic-Caramelized Onions*

*Capers and Dijon Mustard*

*Black and Green Grapes Clusters*



# Dinner Menu

## FIRST COURSE | (Select One)

Spanish-Style Grilled Octopus  
braised fennel, olive tapenade, tangerine coulis

Tuna Tartare  
avocado, sesame seed, ginger oil, mango coulis

Fusilli Calabrese  
duck ragu, parmesan cheese

Burrata  
heirloom tomato, stracciatella, rainbow cherry tomatoes, balsamic drizzel

Baby Beets  
goat cheese, roasted pecans, champagne vinaigrette, baby cress

## ENTRÉES | (Select Two)

Our Signature Beef Wellington  
mushroom duxelle, port wine reduction, truffle tapenade

Rohan Duck Breast  
carrot puree, brussels sprouts, cherries, citrus jus

Herb-Crusted Rack of Lamb  
creamy polenta, artichokes, aromatic herb-infused sauce

Potato Gnocchi  
sautéed mushrooms, spinach, truffle butter

Fillet of Branzino  
baby zucchini, couscous, capers, brown butter



Please note: these are current menu choices. Our menu changes frequently due to market availability and seasonal changes.









## FREQUENTLY ASKED QUESTIONS

### **How do I place a soft hold on a date?**

A soft hold can be placed 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 by wire transfer 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 wire transfer 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; time will be arranged with your catering manager. Tasting will take about 2 Hours.

### **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, rain/snow boots will be allowed.

### **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 MC 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.

### **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.