



THE WILLIAMSBURG HOTEL

Weddings



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The Wedding Menu

INCLUDES

FIVE HOURS OF OPEN BAR *the 1st hour of open bar begins with cocktail hour and then 4 hours of open bar for reception*

COCKTAIL HOUR *including one hour of passed hors d'oeuvres*

PLATED DINNER *appetizer, entrée, dessert*

\$275.00 PER PERSON
+ 25% ADMINISTRATIVE FEE
+ TAX



HORS D’OEUVRES

CHOOSE SIX
(SELECTIONS BASED ON TWO BITES PER PERSON)

VEGETARIAN	SEAFOOD	MEATS
Tomato, basil, ricotta, crostini	Tuna tataki, scallions, ponzu	Duck liver mousse, fig jam, toasted brioche
Caramelized onions, roasted mushrooms, gruyere cheese, tartlets	Mini crab cakes, chipotle aioli	Foie grass rillettes, Dijon mustard, cornichons
Persian cucumber, hummus, kalamata olives, dill	Salmon tartare, rice crackers	Honey glaze dates wrapped in bacon
Truffle risotto arancini, pomodoro sauce	Mini lobster roll, crème fraiche, filo shell	Classic steak tartare, French baguette
Potato tartlet, crème fraiche	Shrimp tempura, micro chives	Pigs in blankets, whole grain mustard
Roasted tri-color cauliflower, coconut curry sauce		Homemade merguez sausage, labneh, mint
Brie & apple, fig jam toast		Fried chicken dumpling, ponzu
Gazpacho shoots, apple blossoms		



APPETIZERS

CHOOSE ONE

CAESAR SALAD

garlic croutons, grana padano
cheese, classic caesar dressing

SHREDDED KALE

hemp hearts seeds, green
goodness dressing,
crispy shallots

**SHAVE NAPA
CABBAGE**

toasted almonds, pecorino cheese,
cilantro lemon vinaigrette

ISRAELI SALAD

confit tomato, persian cucumber,
micro mint

**MOZZARELLA &
FIG**

basil, balsamic reduction

**GREEN MARKET
SALAD**

seasonal vegetables, lemon
vinaigrette



ENTREES

CHOOSE TWO

CLASSIQUE
RISOTTO

mascarpone cheese, Grana Padano

FILET TENDERLOIN
POSMO

red wine reduction

SEASONAL FISH

CAULIFLOWER
STEAK

roasted red pepper sauce, crispy shallots

AIRLINE CHICKEN
BREAST

BRAISED LAMB
SHANK

cannellini beans, sautéed spinach





IV. SIDES

SIDES

CHOOSE TWO

FRIED CAULIFLOWER, SUMAC LEMON

ROASTED ARTICHOKES FRICASSEE

WILD ROASTED MUSHROOMS

ROASTED SEASONAL VEGETABLES

WOOD ROASTED FINGERLING POTATO, ROSEMARY

SAUTÉED GARLIC BROCCOLINI

MASH POTATO



DESSERT

CHOOSE TWO MINI DESSERTS

VEGAN CHOCOLATE MOUSSE

ITALIAN CHEESECAKE, ELDERFLOWER SPIKED STRAWBERRIES

CARROT CAKE

TIRAMISU

RED VELVET CAKE

**Tea & Coffee Included*





Open Bar Packages

TWO PACKAGES AVAILABLE

PREMIUM OPEN BAR

ULTRA OPEN BAR *Additional \$15.00 per person*

ALL FOOD AND BEVERAGE IS SUBJECT
TO A 25% ADMINISTRATIVE FEE + TAX



OPEN BAR PACKAGES

PREMIUM OPEN BAR

SELECTION OF MID SHELF LIQUOR

Tito's Vodka
Ketel 1 Vodka
Tanqueray Gin
Spring 44 Gin
Jameson Irish Whiskey
Buffalo Trace Bourbon
Cazadores Blanco
Cazadores Reposado

Beer, Wine, Rosé & Sparkling Wine

ULTRA OPEN BAR

Additional \$15.00 per person
SELECTION OF TOP SHELF LIQUOR

Grey Goose Vodka
Gunpowder Irish Gin
Makers Mark Bourbon Bulleit Rye
Macallan 12yr
Casamigos Blanco
Casamigos Reposad

Beer, Wine, Rosé & Champagne

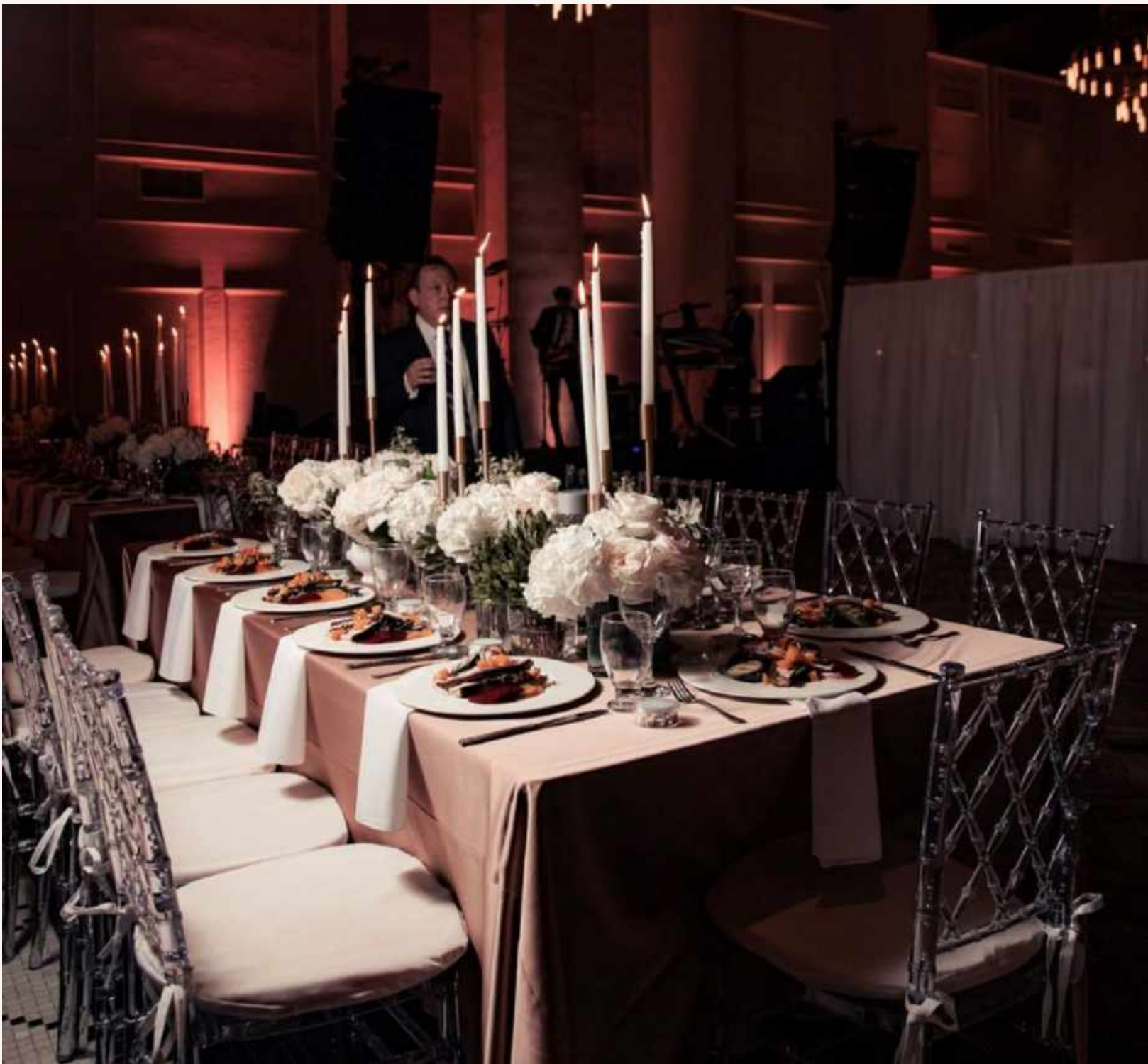
One Specialty Cocktail



SIGNATURE COCKTAIL



OUR TALENTED TEAM IS HERE TO MAKE YOUR DREAM COCKTAIL COME TRUE!









The Bridal Package

INCLUDES

PRIVATE VENUE RENTAL FOR 4 HOURS

MAKEUP CHAIRS

FULL LENGTH MIRRORS

TWO SNACK TRAYS

COFFEE, TEA, JUICE AND WATER FOR 2 HOURS

THE WATER TOWER: \$4,500.00 PLUS TAX
THE LIBRARY ROOM: \$3,500.00 PLUS TAX





Venue Inclusions

(10) 6 FT RECTANGULAR TABLES

(10) 60 IN TABLES- CAN SEAT UP TO 10 GUESTS MAX PER TABLE

(100) BLACK CHIVARI CHAIRS

ALL WHITE PLATE WARE, SILVER FLATWARE, GLASSWARE

WHITE FLOOR LENGTH LINENS

WHITE NAPKINS

ACCENT VOTIVE CANDLES

STAFFING





Thank You



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