




BRYANT PARK grill

wedding menu

BRYANT PARK GRILL | (212) 206-8815 | EVENTSNY@ARKRESTAURANTS.COM



Our event experts will work with you to design the menu for your event. Our wedding package includes:

- Cocktail reception with your choice of 8 butler passed hors d'oeuvres plus a grazing antipasto station*
- Seated three course dinner with pre-selected appetizer, guest's choice of entrée, dessert, wine service with dinner, coffee & tea service*
- Deluxe open bar package throughout the event*
- Signature cocktails & zero-proof drinks*

Additional stations can be added if desired.

Diverse dietary needs can be accommodated.

Our event experts will work with you to plan the perfect event... view our full menu to get started.



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COCKTAIL RECEPTION

cold hors d'oeuvres

(select four)

plant-based

eggplant caviar on a persian cucumber **gf, vg**
stacked caprice **gf, v**
watermelon & feta skewers **gf, v**
taro chips with avocado salad smoked blistered tomatoes **vg**
beet root & black bean hummus duo crispy cracker **gf, vg**
vegetarian sushi fresh ginger & wasabi soy **gf, vg**
cold sesame noodle peanut sauce, served in tiny container with chopsticks **vg**
tomato, garlic & basil bruschetta crushed vine-ripe tomatoes **vg**
yellow & red gazpacho shooters **gf, vg, s**

from the sea

fresh tuna tartare with wasabi aioli & tobiko **gf**
sashimi tuna taco **gf**
spicy tuna sushi with toasted sesame seeds **gf**
seared yellowfin tuna crostini with black olive tapenade
cocktail shrimp with horseradish sauce **gf**
scallop & shrimp ceviche on a cucumber slice **gf**
salmon mousse & caviar on a radish **gf**
petite new england lobster roll
lobster medallion avocado & micro herbs on toasted brioche

from the land

deviled eggs with bacon crumble **gf**
mini chicken waldorf salad on a red & white endive petal **gf**
prosciutto & fresh melon topped with mascarpone cheese **gf**
mini steak frites peppered filet mignon & chipotle aioli on a potato chip

gf = gluten free | **v** = vegetarian | **vg** = vegan | **s** = seasonal | ***** = may be made vegan

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COCKTAIL RECEPTION

hot hors d'oeuvres

(select four)

plant-based

butternut squash soup shooter fried sage leaf **gf, v, s**

roasted vegetable & goat cheese cup **v**

mini fig, asian pear & fontina grilled cheese **v, s**

spanakopita **v**

arborio rice & mozzarella fritters **v**

mac & cheese bites **v**

portobello & zucchini frites romesco & pesto sauces **v**

stuffed mushroom caps with caponata vegetables **gf, vg**

mini falafel dollop of tahini **vg**

mini quinoa & black bean veggie burger with fontina & pesto aioli **v**

from the sea

pee wee potatoes caviar & sour cream **gf**

ginger shrimp & sticky rice spoon

louisiana crab cake with creole remoulade

potato latkes (select one)

american caviar sour cream

or **smoked salmon** scallion cream sauce

from the land

popcorn sesame chicken hot & sour sauce

mini chicken & waffle purple coleslaw

asian marinated beef satay soy-ginger scallion sauce **gf**

chicken satay thai peanut dipping sauce **gf**

chicken quesadilla chipotle bbq sauce, dollop of guacamole

kosher pig in a blanket with pommery mustard

memphis pulled pork bbq with coleslaw on a brioche bun

short rib & mashed potato martini

mini angus burger melt with onions, lettuce, micro greens & cornichon on a petite brioche

grilled lollipop lamb chops with minted curry yogurt **gf (additional)**

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COCKTAIL RECEPTION

antipasto station

charcuterie platter prosciutto di parma, sweet copa, imported salami, olives cornichons & olive oil crostini

assorted artisanal cheeses served with tomato marmalade, spiced nuts, dried organic fruit & fine crackers **v**

selection of grilled vegetables asparagus spears, fire roasted peppers, artichokes, squash, eggplant & grilled endive
gf, vg

arugula, fennel, & orange salad pine nuts & fresh oregano **gf, vg**

individual crudités served in glasses with herb dressing **gf, vg**

bowls of savory olives picholine & alfonso **gf, vg**

olive bread, focaccia & grissini display parsley & lemon

marinated bocconcini tomatoes and basil **gf, v**

baby spinach & artichoke dip **gf, v**

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DINNER

appetizers

(select one)

plant-based

hearts of palm, avocado & mango salad baby greens, chopped garden vegetables, passion fruit vinaigrette **gf, vg**

black mission fig salad composed green salad, aged goat cheese toast, port wine nectar, shallot vinaigrette **v, s**

country salad sliced pears, haricot vert, spiced walnuts, maytag blue cheese, dijon vinaigrette **gf, v**

burrata mozzarella & heirloom tomatoes petite mixed herbs, basil leaves, drizzle of tuscan olive oil **gf, v**

caesar salad shaved parmesan cheese

bryant park mixed tender greens salad balsamic vinaigrette **gf, v**

three leaves baby kale, arugula, lollo rosso, blistered grapes, roasted pecans, shaved parmesan cheese, dijon dressing **gf, v**

caprice salad handmade mozzarella, tomato medley, balsamic nectar and sweet basil **gf, v**

creamy barolo wine risotto roasted squash, peas, king oyster mushrooms, shaved parmesan **gf, v**

from the sea

maine lobster fresh corn, baby spinach, roasted tomato, sweet basil pesto **gf (additional)**

jumbo low country crab cakes frisée greens, honey dijon vinaigrette

seared day boat scallops asparagus & bell pepper salad, watercress butter sauce **gf**

seared sushi grade tuna **gf**
(select one)

petite greens & avocado with lemon zest caviar dressing

or green papaya, celeriac & mango salad with two dressings: passion fruit dressing & tomato-serrano chili vinaigrette

from the land

prosciutto di parma **gf**
(select one)

melon & figs imported mascarpone, balsamic nectar

or baked local apple & grilled asparagus shaved imported parmigiano reggiano

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DINNER
main course
(select two)

from the sea

grilled salmon whipped russet potatoes, haricot vert, baby carrots, barolo beurre blanc **gf**

mediterranean branzino creamy polenta, caponata vegetables, watercress beurre blanc **gf**

miso crusted cod sesame rice, grilled scallions, julienne of vegetables

pan roasted chilean sea bass spinach, creamy white corn polenta flavored with mascarpone, provençal sauce **gf**

grilled mahi mahi spinach, small potatoes, caper lemon sauce **gf**

from the land

roast lemon chicken breast garlic whipped potatoes, asparagus spears, grilled lemon & caper sauce **gf**

stuffed chicken with mushroom duxelles roasted small potatoes, baby market vegetables, cabernet sauce **gf**

grilled angus filet mignon roasted fingerling potatoes, sautéed spinach, wild mushrooms, au jus, truffle essence **gf**

slow braised beef short rib whipped russet potatoes, roasted cipollini onions, baby carrots, cabernet short rib jus

silent vegetarian option
(select one)

the following options may also be available as an appetizer

mushroom ravioli fagioli grilled artichoke, english peas, edamame, spinach, parmesan broth, truffle essence **v**

english pea risotto wild mushrooms, heirloom tomatoes **gf, v**

grilled cauliflower steak israeli couscous with harissa, golden raisins, feta & almonds, patty pan squash **v**

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DINNER

sweet endings

sample plated desserts

(select one)

chocolate truffle tart caramel corn, vanilla ice cream, whipped cream v

bourbon apple pie vanilla ice cream, calvados cider caramel sauce v

homemade cookies & confections v*

trio of homemade sorbet gf, v or **ice cream** gf, v

fresh seasonal fruit greek yogurt & honey gf, v

or petite dessert buffet

(select six)

lemon meringue tartlets v

chocolate fudgey cake truffles v

carrot cake truffles v

red velvet cupcakes v

with traditional cream cheese frosting

banana cupcakes v

with cream cheese icing

(optional pecan praline crunch topping)

chocolate raspberry truffle tarts v*

mini olive oil bundt cake v

granny smith & jack daniels apple pie v

blueberry burst crumble pie v*

fresh berry tarts

with vanilla cream in a french sucrée tart

german chocolate cake pops v

dipped in caramelized white chocolate & rolled in coconut

tiramisu

caramel panna cotta gf

with popcorn whipped cream & chocolate cigarette

popcorn praline chocolate bon bons v

crème fraîche panna cotta gf

with passion fruit gelée

chocolate glazed french vanilla cream puffs

vegan chocolate budino vg

valrhona blackout chocolate mousse cake v

chocolate dipped cheesecake lollipops gf, v

dark chocolate dipped brownie pops v

with white chocolate sprinkles

chef's selection of homemade cookies v*

french macarons gf

lemon lime, hazelnut cherry chocolate chip, triple berry

chocolate dipped strawberries gf, v*

fresh fruit verrine gf*

with raspberry gelée & whipped cream

chocolate nut & dried fruit bark gf, vg

sweet 'n salty trio v

caramel popcorn gf*, chocolate dipped pretzels, peanut brittle gf*

(caramel corn & peanut brittle may be made vegan)

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BAR PACKAGE

deluxe open bar

includes two signature cocktails

liquor

grey goose vodka
ketel one vodka
tito's vodka
grey goose le citron vodka
bombay sapphire gin
hendrick's gin
casamigos blanco tequila
casamigos reposado tequila
bacardi silver rum
maker's mark bourbon
widow jane bourbon
great jones bourbon
sagamore rye
aperol
jack daniels whiskey
suntory japanese whiskey toki
jameson irish whiskey
dewar's 12yr scotch
aberfeldy 12 yr single malt scotch

wine

(selection of one white wine & one red wine, with rosé and prosecco included)

white

(select one)

franciscan chardonnay, california
prophecy pinot grigio, italy
matua sauvignon blanc, new zealand

red

(select one)

"j" pinot noir, california
bonterra organic, cabernet sauvignon, california

rosé

gérard bertrand côte des roses, france

sparkling

la marca prosecco, italy

beer

bottled beer

abita light
corona
lagunitas ipa
heineken
everyday ark ale

draft

six point crisp pilsner
blue moon white ale
sierra nevada hazy ipa

hard seltzer

high noon hard seltzer

soft drinks

sparkling mineral water
sodas
juices
tonic & club soda

SAMPLE SIGNATURE COCKTAILS

Dirty Martini

Margarita

Classic or Spicy Jalapeño

Aperol Margarita

Summer in the Park

Tito's Vodka, Prosecco, Lemonade, Lime Juice, Raspberry Puree

Garnished with Fresh Raspberries

Classic Mojito

Red or White Sangria

Garden Paloma

Tequila, Grapefruit Juice, Pomegranate Syrup & Lime Juice

Moscow or Mezcal Mule

Aperol Spritz

Aperol, Prosecco & Club Soda

Refresher

Vodka, St Germain & Sparkling Grapefruit

Ginger Snap

Bourbon, Ginger Liqueur & Lemon

Wild Hibiscus Flower

Sparkling Wine & Hibiscus Syrup

Paper Plane

Bourbon, Amaro, Aperol & Lemon Juice





BRYANT PARK grill stations



antipasto

charcuterie platter

prosciutto di parma, sweet copa, imported salami, olives, cornichons & olive oil crostini

assorted artisanal cheeses v

served with tomato marmalade, spiced nuts, dried organic fruit & fine crackers

individual crudités gf, v

served in glasses with herb dressing

selection of grilled vegetables gf, vg

asparagus spears, fire roasted peppers, artichokes, squash, eggplant & grilled endive

marinated bocconcini gf, v

tomatoes and basil

arugula, fennel, & orange salad gf, vg

pine nuts & fresh oregano

baby spinach & artichoke dip gf, v

bowls of savory olives gf, vg

picholine & alfonso

olive bread, focaccia & grissini display v

plant-based

select four

lentil falafels v

with tahini

israeli tabbouleh salad vg

with avocado & tahini

wheat berry salad vg

mixed grains, dried fruit & nuts

shitake mushroom satay vg, gf

stir-fry vegetable & tofu vg

curry chickpea, spinach & potato vg

trio of breads vg

with chopped eggplant caviar, black bean hummus & baba ghanoush

accompaniments

bowls of mixed olives vg, gf

picholine & alfonso

steamed rice vg

grilled platters of pita vg

sour mango chutney vg, gf

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BRYANT PARK grill stations



interactive pasta station

chef fee required

design your own penne

assorted toppings to include:

artichokes
mushrooms
spinach
onions
garlic
prosciutto
broccoli

choice of sauce:

pomodoro sauce
pesto sauce
light cheese sauce

accompaniments

select one:

caesar

or **mixed green salad** gf, vg

artisanal bread & assorted grissini v

imported parmesan reggiano v

nantucket picnic

mini shrimp & crab rolls

lemon aioli, red tobiko, scallion
on a mini torpedo brioche

fried calamari

with lemon & pesto aioli

clambake

 gf

clams, mussels, small potatoes
served with corn, chorizo,
old bay, & white wine

accompaniments:

tricolor potato salad v

cheddar dill biscuits v

red coleslaw v, gf

pasta station

select two

gluten free pasta available

rigatoni

 v

handmade mozzarella, fresh ricotta,
parmigiano cheese

grilled shrimp orecchiette

creamy vine ripened tomato sauce

campanelli

 v

with mushroom cream sauce

strozzapreti carbonara

crisps of prosciutto, english peas,
garlic virgin olive oil

farfalle

grilled chicken breast, fresh peas, spinach,
sundried tomatoes, fresh herbs & pesto

penne alla vodka

with pancetta

five cheese ravioli

 v

with asparagus & cherry tomatoes in a
creamy pesto sauce

wild mushroom ravioli

 v*

grilled artichoke, cherry tomatoes, spinach,
edamame, truffle oil, parmesan broth v

accompaniments

select one:

caesar

or **mixed green salad** gf, vg

artisanal bread & assorted grissini v

imported parmesan reggiano v

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BRYANT PARK grill stations



carving

select two

salmon en croûte

mushroom duxelles & dill butter sauce

marinated skirt steak gf

smoky pepper sauce

charcoal grilled new york strip steak gf

green peppercorn sauce

smoked filet of beef gf

wild mushroom demi glaze & freshly grated horseradish cream

seared bbq filet mignon gf

grilled pineapple & corn relish, chipotle aioli

sides

select two:

grilled portobello mushrooms & asparagus gf, vg

bpg chopped steakhouse salad gf

platters of asian style green beans v

truffle parmesan fries v

roasted potatoes gf, v

assorted roll & bread display included

bpg wings

select two

classic fried buffalo chicken wings

with celery, carrots & blue cheese dip

teriyaki chicken wings

with daikon & carrot slaw

korean chicken wings

with kimchi

accompaniments:

deviled eggs with shaved parmesan v, gf

classic tricolor potato salad v

from the sea

additional charges apply

jumbo shrimp gf

little neck clams on the half shell gf

seasonal oysters on the half shell gf

prince edward island mussels gf

condiments:

freshly grated horseradish cocktail sauce

champagne mignonette

lemon wedges

green & red tabasco sauces

bbq

select two:

hand carved dry rubbed bbq brisket gf

or bbq baby back ribs gf

spicy jamaican jerk bbq chicken skewers gf

or memphis pulled pork sliders

accompaniments:

fresh corn & black bean salad gf, vg

in mini mason jar

red & white cole slaw gf, v

mac & cheese v

cheddar biscuits v

jalapeño corn bread v

bite-sized watermelon wedges gf, vg, s

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BRYANT PARK grill stations



asian station

bowls of steamed & salted edamame gf, vg

vegetable spring rolls v
with duck sauce

trio of steamed dumplings
beef, shrimp & vegetable v
displayed in bamboo steamer baskets

served with two sauces:
hot & sour
sweet soy & ginger sauce

bao bun

select one:
roast pork
with hoisin, scallion, & cucumber

or **braised short rib**
with caramelized onion & sweet potato

wok dish served with thai long grain rice

select one:
jumbo shrimp & broccoli stir fry gf
or **pineapple kung pao chicken**

fortune cookies v

sushi & sashimi station

additional charges + \$500 sushi chefs' fee

nigiri selections

select five:

hamachi gf

local fluke

yellowfin tuna gf

lobster tail

king salmon gf

spanish mackerel gf

bbq eel

fresh florida sun farm shrimp gf
with pickled daikon radish, avocado, & wasabi cream

accompaniments:

wasabi, soy sauce, pickled ginger

maki sushi rolls station

additional charges apply

salmon & cucumber gf

spicy tuna

california

yellowtail & scallion gf

avocado cucumber vg, gf

maine lobster or **snow crab & tobiko**

accompaniments

bowls of edamame vg, gf

wasabi, soy sauce, pickled ginger

maki rolls

salmon & cucumber gf

spicy tuna

california

yellowtail & scallion gf

avocado cucumber vg, gf

maine lobster or **snow crab & tobiko**

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BRYANT PARK grill stations



taste of spain

gambas al ajillo gf

sautéed shrimp with garlic, herbs & lemon

serrano ham with melon gf

salpicon de mariscos gf

seafood salad

manchego & tomato marmalade bites gf, v

patatas bravas v

garlic aioli

spanish torta gf

traditional spanish omelet
with tuna & olive oil emulsion

accompaniments:

marinated olives vg, gf

marcona almonds vg, gf

grilled french baguette v

party in the park

fried chicken

on the bone

kosher hotdogs

on potato rolls

baked mac & cheese v

soft pretzels v

served with mustard & beer cheese dip

french fries v

grilled corn & black bean salad gf, vg

bite-sized watermelon wedges gf, vg, s

jugs of sweet tea

mexican fiesta

crispy tacos

hard shell corn tortillas

select two:

carnitas gf

adobo chicken gf

grilled vegetables v, gf

fried shrimp

quesadillas

select one:

crab cake quesadilla

mango & chipotle bbq sauce

or **spinach & goat cheese quesadilla** v

black beans and rice vg, gf

shredded garden salad v, gf

grilled mexican street corn v, gf

half-cob servings with cotija cheese,
cilantro & lime

accompaniments:

guacamole vg

pico de gallo vg

homemade salsa vg

lime crème fraîche

assorted hot sauces

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BRYANT PARK grill stations



sliders

select two types of sliders

angus beef

sauses: pesto aioli, chipotle aioli & house made smoked ketchup

portobello v

sauses: pesto aioli, olive aioli, chipotle aioli & house made smoked ketchup

turkey

sauses: pesto aioli, chipotle aioli & house made smoked ketchup

chicken

sauses: pesto aioli, chipotle aioli & house made smoked ketchup

pulled pork

sauses: chipotle aioli & bbq

salmon

sauses: tartar sauce, olive aioli, chipotle aioli, & pesto aioli

crab cake (additional)

sauses: tartar sauce, pesto aioli, & chipotle aioli

braised short rib (additional)

sauses: chipotle aioli & house made smoked ketchup

select one:

marinated bocconcini, tomato & basil v, gf

or bpg steakhouse wedge salad gf

accompaniments:

homemade coleslaw v, gf

french fries & sweet potato fries v

hudson valley cheddar v

dill & sweet pickles v

grilled onions v

apple smoked bacon crisps

southern station

select three:

fried chicken & waffles

hot sauce, bourbon maple syrup & chili

macaroni & cheese

select one

four cheese v

crunchy parmesan crust

or wild mushroom v

or lobster (additional)

with brown butter breadcrumbs

shrimp po-boy roll

horseradish tartar sauce & tangy coleslaw

smoked chicken & sausage jambalaya gf

shrimp & grits gf

accompaniments

black bean & corn succotash gf, v

hushpuppies with creole sauce v

coleslaw v, gf

bite-sized watermelon wedges gf, vg, s

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BRYANT PARK grill stations



petite desserts display

select five

lemon meringue tarts v

chocolate fudge cake truffles v

carrot cake truffles v

red velvet cupcakes v
with traditional cream cheese frosting

banana cupcakes v
with cream cheese icing
(optional pecan praline crunch topping)

chocolate raspberry truffle tarts v*

mini olive oil bundt cake v

granny smith & jack daniels apple pie v

blueberry burst crumble pie v *

fresh berry tarts v
with vanilla cream in a french sucree tart

german chocolate cake pops v
dipped in caramelized white chocolate & rolled in coconut

tiramisu v

crème fraîche panna cotta gf
with passion fruit gelée

popcorn praline chocolate bon bons v

chocolate glazed french vanilla cream puffs v

vegan chocolate budino vg, gf

valrhona blackout chocolate mousse cake v

chocolate dipped cheesecake lollipops v, gf

dark chocolate-dipped brownie pops v
with white chocolate sprinkles

chef's selection of homemade cookies v*

french macarons v, gf
lemon lime, hazelnut cherry chocolate chip, triple berry

chocolate dipped strawberries v*, gf

fresh fruit verrine gf
with raspberry gelée & whipped cream

chocolate nut & dried fruit bark v*, gf

sweet 'n salty trio v
caramel popcorn gf*, chocolate dipped pretzels,
peanut brittle gf*

coffee & tea

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