

# RAINBOW ROOM



WEDDINGS

# RAINBOW ROOM

## SAMPLE WEDDING MENU

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### COCKTAIL HOUR

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### PASSED HORS D'OEUVRES

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Parmesan Profiteroles with Herbed Goat Cheese  
Cones with Avocado Mousse, Red Radish & Pickled Cucumber  
Miniature Spicy Tuna Tacos  
Salmon Tartare Cones with Crème Fraîche & Caviar

Tomato Tart with Black Olives, Goat Cheese & Basil  
Petite Maryland Crab Cake with Rémoulade Sauce  
Moroccan Lamb with Cucumber Raita & Feta on a Papadam Crisp  
Beef Wellington Bites with Béarnaise

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### RAW BAR

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Clams & Oysters  
Boiled Shrimp, Natural & Cajun Style  
Crab Claws  
Tuna Tartare & Salmon Tartare  
Fluke Ceviche & Shrimp Ceviche  
*Complemented by Spicy Cocktail Sauce, Mignonette, Lemon & Traditional Accoutrement*

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### LITTLE BURGERS STATION

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*Offerings*  
Hamburgers & Lamb Burgers  
*Cheeses*  
American, Sharp Cheddar, Blue Cheese & Truffled Gruyère  
*Breads*  
Slider Buns & Salted Pretzel Buns

*Accompanied by*  
Dill Chips, Bread & Butter Pickles, Sliced Bermuda & Grilled Onions,  
Butter Lettuce, Baby Arugula or Iceberg Lettuce, Juicy Red & Fried  
Green Tomatoes, Applewood Smoked Bacon & Crispy Pancetta  
Rounds, 1000 Island, Ketchup, Mustard, Mayo & Tzatziki

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### CLASSIC BEEF WELLINGTON STATION

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Angus Beef Tenderloin with Wild Mushroom Duxelle & Foie Gras  
Wrapped in Puff Pastry  
*Accompanied by*  
Black Truffle Sauce  
Wild Mushroom Fricassée  
Romaine Heart & Truffle Cream Vinaigrette

# R A I N B O W R O O M

## S A M P L E W E D D I N G M E N U

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### D I N N E R M E N U

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#### A P P E T I Z E R

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Red & Yellow Endive, Treviso & Arugula Salad  
Citrus Fruits, Toasted Pecans, Warm Goat Cheese Crostini  
Maple Sherry Vinaigrette

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#### E N T R E É S

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Pan Seared Branzino  
Rosemary Crushed Potatoes, Slow Roasted Shallots  
Asparagus, Raisin & Caper Vinaigrette

-OR-

1934 Rainbow Room Filet Mignon "Maréchale"  
Fondant Potato, Spring Vegetables  
Braised Short Rib & Red Wine Jus

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#### D E S S E R T

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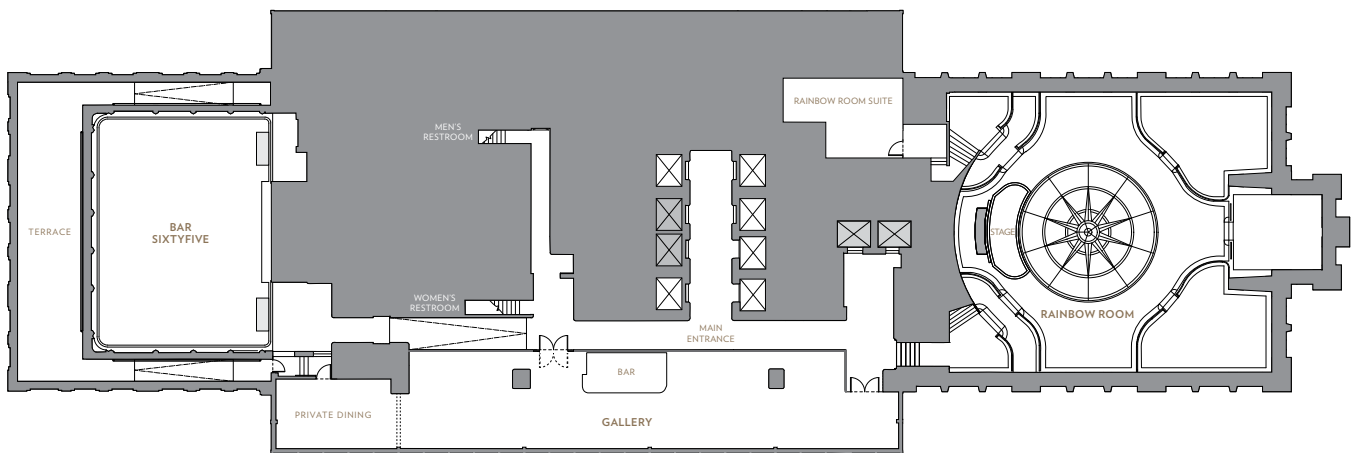
Petit Fours

Baked Alaska  
Vanilla Bean & Pistachio Ice Cream with Raspberry Sorbet  
Vanilla Sponge Cake & Toasted Meringue

*Wedding Cake Provided By Sylvia Weinstock  
Billecart Salmon-Brut Champagne Toast*

# RAINBOW ROOM

## FLOOR PLAN AND CAPACITY



EVENT	SPACE	CAPACITY
Ceremony	Bar SixtyFive	250
Cocktail Reception	The Gallery	300
Seated Dinner with Dancing	Rainbow Room	250
Seated Dinner without Dancing	Rainbow Room	300

# RAINBOW ROOM

## PREFERRED VENDORS

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### FLORAL & EVENT DESIGN

**Belle Fleur**  
Meredith Waga Perez  
212.254.8703  
meredith@bellefleurny.com  
www.bellefleurny.com

**David Beahm Experiences**  
Timothy Scalet  
212.279.1344  
timothy@davidbeahm.com  
www.davidbeahm.com

**DeJuan Stroud Inc.**  
DeJuan Stroud  
212.431.9099  
dejuan@dejuanstroud.com  
www.dejuanstroud.com

**Frank Alexander NYC**  
Frank Alexander  
212.677.5176  
frank@frankalexandernyc.com  
www.frankalexandernyc.com

**jesGORDON**  
Kait Motley  
kait@jesgordon.com  
212.229.2165  
www.jesgordon.com

**Ovando Design and Production**  
Ami McCart  
ami@ovandony.com  
212.924.7848 x108  
www.ovandony.com

**Spina Events**  
Paul Tsang-Diaz  
917.797.5650  
paul@spinanyc.com  
www.spinanyc.com

### FURNITURE & RENTALS

**Taylor Creative Inc.**  
Christina Therrien  
646.336.6808  
christina@taylorcreativeinc.com  
www.taylorcreativeinc.com

**Party Rental Ltd.**  
Errin Verdesca  
201.727.4700  
errinv@partyrentalltd.com  
www.partyrentalltd.com

### ENTERTAINMENT

**Element Music**  
Marianne Bennett  
212.921.1080  
info@elementmusic.com  
www.elementmusic.com

**Generation Events**  
Jason Fioto  
212.505.7593  
jason@generazionevents.com  
www.generazionevents.com

**Hank Lane Music**  
Harlan Ellis  
212.767.0600  
hellis@hanklane.com  
www.hanklane.com

**Total Entertainment**  
Fredi Beth Ross  
917.991.4895  
fredi@totalentertainment.com  
www.totalentertainment.com

### PHOTOGRAPHY

**5th Avenue Digital Photography**  
Eva Shukovsky  
212.741.6427  
eva@5thavenuedigital.com  
www.5thavenuedigital.com

**Fred Marcus Studio**  
Brian Marcus  
212.873.5588  
brianmarcus@fredmarcus.com  
www.fredmarcus.com

**Hechler Photographers**  
Bobbi Pitts  
212.472.6565  
studio@hechlerphoto.com  
www.hechlerphotographers.com

**Ira Lippke Studios**  
Janelle Wible  
212.620.3900  
info@iralippkestudios.com  
www.iralippkestudios.com

**Michael Jurick Photography**  
Gal Jurick  
917.544.1871  
photos@jurick.net  
www.jurick.net

## EXCLUSIVE VENDOR

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### LIGHTING & AUDIO VISUAL

**Bentley Meeker**  
Lighting & Staging  
Philip Pisanchyn  
212.722.3349 x324  
ppisanchyn@bentleymeeker.com  
www.bentleymeeker.com

Using any other vendor requires advance approval.