

HYDE PARK | NEW YORK

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

THE CIA RESTAURANT GROUP

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

PACKAGE 1

FAMILY STYLE

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-Course Dinner, Entrée to include 3 proteins and 4-5 sides
- Coffee service

COST PER GUEST

Wine and Beer throughout event
Starting at \$165

Full, Premium Bar throughout event
Starting at \$185

PACKAGE 2

PLATED DINNER

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-course plated dinner
- Coffee service

COST PER GUEST

Wine and Beer throughout event
Starting at \$179

Full, Premium Bar throughout event
Starting at \$199

PACKAGE 3

PLATED "CHOICE OF" DINNER

- One-hour cocktail reception with choice of SIX passed hors d'oeuvre
- Three-course plated dinner with "choice of entrée"
- Coffee service

COST PER GUEST

Wine and Beer throughout event
Starting at \$199

Full, Premium Bar throughout event
Starting at \$219

All packages are inclusive of 20% labor charge and event space rental.

All packages include basic linen, china, tables, chairs and dance floor rental.

All reception packages have a 5-hour maximum.

\$12,000 F&B minimum for all Saturday events.

10% discount for Alumni. 10% discount for Sunday events.

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

HORS D'OEUVRE SELECTIONS

VEGETARIAN

- Smoked corn and goat cheese fritter, tomato jam
- Tomato bruschetta, fresh ricotta, basil purée
- Eggplant caponata, goat cheese crisp
- Roasted artichoke, Parmesan, red pepper frittata
- Pickled baby beets, roasted walnut, farmer cheese spread, crostini
- Wild mushroom, onion jam, fontina, flatbread
- Roasted pear, Ewe's Blue cheese, spiced pecans
- Black trumpet mushroom risotto arancini, saffron aioli

SEAFOOD AND FISH

- Lobster and roasted corn polenta, tomato-fennel jam
- Jumbo lump crab cakes, lemon remoulade
- Seared tuna, avocado, pickled daikon, sesame rice crisp
- Seared tuna, crispy wonton, sriracha, pickled radish
- House-cured salmon, shaved fennel, cucumbers
- Shrimp cocktail, chili-lime cocktail sauce (+3 per guest)
- Smoked salmon bruschetta, capers, chives, and horseradish

POULTRY, BEEF, PORK, AND LAMB

- Soy-ginger hanger steak, pickled carrots, wonton chip
- Prosciutto-wrapped asparagus, lemon aioli
- Flat iron steak, chimichurri sauce, crispy smashed plantain
- Chorizo, piquillo pepper and manchego frittata
- Crisp Korean BBQ beef and scallion wonton, sriracha aioli
- Lamb meatball, goat cheese, tomato jam, crostini
- Pepper beef tenderloin, crostini, tomato horseradish marmalade
- Five-spice roasted duck, scallion, wonton crisp
- Chicken tandoori, cucumber raita
- Chicken curry, mango chutney, scallions, papadum
- Miniature country ham and cheddar biscuits
- Pulled chicken, avocado crêpe, tomatillo sauce, sour cream
- Tarragon chicken salad, walnut bread, fig purée
- Crispy chicken sliders, spicy maple glaze, B and B pickles
- Roasted sirloin skewers, hoisin dipping sauce

STUDENT-DESIGNED RECEPTION STATIONS

The CIA is proud to offer Reception Station Enhancements designed by our very own culinary students.

SHÚK STATION

\$15 PER GUEST

- Chicken shawarma, homemade falafel, spiced beet shawarma
- Hummus, tabbouleh, fattoush, pickled vegetables
- Tahini sauce, harissa, tzatziki sauce, "Shúk" green herb sauce
- Tomato, cucumber, lettuce, red onion, pickled hot peppers, marinated olives

PINCHO STATION

\$14 PER GUEST

- Grilled chicken, beef and vegetable satay
- Sweet chili sauce, hoisin glaze, crispy ginger and shallots, toasted sesame seeds
- Harissa, lemon scented tahini, spicy feta dip, za'atar
- Vindaloo, saag paneer, green chile raita, mango chutney

RA.ME STATION

\$15 PER GUEST

- Crispy pork belly, sesame-glazed tofu, ramen noodles
- Miso and tonkotsu broths
- Red pepper paste, crispy garlic, roasted corn, pickled shiitake
- Chili oil, togarashi

LEYENDA STATION

\$12 PER GUEST

- Cilantro chicken tacos
- Charcoal-roasted corn and black bean tacos
- Avocado salsa verde, pickled vegetables, mango salsa

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

PREMIUM RECEPTION STATION ENHANCEMENTS

IMPORTED AND DOMESTIC CHEESE STATION

\$10 PER GUEST

- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

LOCAL HUDSON VALLEY CHEESE TABLE

\$12 PER GUEST

- Hand-crafted cheese from a 35-mile radius
- Artisan bread, crackers, flatbreads
- Truffle honey, smoked berry compote, quince paste
- Smoked almonds, spiced walnuts, candied pecans
- Fresh fruit

VEGETABLE CRUDITÉ STATION

\$10 PER GUEST

- Raw, steamed, pickled, and grilled vegetables
- Parmesan-basil pesto, vegan green goddess dip, toasted almonds, romesco sauce
- Rosemary garlic oil, aged balsamic, chili oil, sea salt

SALUMERIA

\$13 PER GUEST

- Sliced cured Italian meats
- Aged Parmesan, burrata, black pepper and herb-infused ricotta
- Grilled asparagus, summer squash, cippolini, portobello mushrooms
- Marinated tomatoes, mixed olives
- Focaccia, grissini, flatbread

OCEAN DISPLAY

\$22 PER GUEST

- Citrus-poached salmon, shaved cucumbers, lemon-dill aioli
- Oysters and clams on the half shell, roasted shallot mignonette
- Steamed shrimp cocktail, horseradish aioli, cocktail sauce, sweet chili sauce
- Sushi, wakame salad, wasabi, soy

MEDITERRANEAN STATION

\$15 PER GUEST

- Traditional falafel
- Chicken souvlaki
- Miniature pita pocket, tahini sauce, pickled vegetables, cucumber and tomato relish
- Hummus, baba ghanoush, tzatziki sauce
- Pita chips, vegetable crudité

STEAM BUN BAR

\$14 PER GUEST

- Chicken teriyaki
- Char siu pork
- Shiitake mushrooms, soy, scallions
- Pickled shredded carrots
- Marinated hot house cucumbers
- Kimchee, hot Chinese oil
- Sesame seeds

DOUGHNUT WALL SUNDAE BAR

\$10 PER GUEST

- Assorted Doughnuts from Apple Pie Bakery Cafe
- 2 Flavors of Ice Cream
- Sprinkles, Crushed Walnuts, Fudge and Caramel Sauces, Whipped Cream

WEDDING PACKAGES

AT THE CULINARY INSTITUTE OF AMERICA

RECOMMENDED WEDDING VENDORS

Vendors come highly recommended by clients. Many have won awards by The Knot, Couple's Choice—Wedding Wire and Carats and Cake.

PHOTOGRAPHERS

Phil Mansfield

philmansfield.com

mansfieldwedding.com

instagram.com/phil.mansfield

Michael Polito

michaelpolito.com

Hudson Picture Company

www.hudsonpictureco.com

845-243-0299

Instagram & Facebook: @hudsonpictureco

Vivian

vivianphotography.com

MAKE-UP / STYLIST / HAIR

Bridal Artistry by Alana Maria Schmidt

makeupbyalanamaria@gmail.com

845-527-2067

AlanaSchmidtMakeup.com

Instagram: @AlanaSchmidtMakeup

Katie Kelly: Hair Artist

katiekhair@gmail.com

512-529-7764

Katie-Kelly.com

Instagram: @KatieKBabeHair

BANDS / MUSICIANS

Body and Soul**New York Players Entertainment Group**

newyorkplayers.com

mike@newyorkplayers.com

518.376.8373

Jim Osborn Band

jimosbornband.com

Brian Silber - Violinist

briansilbermusic.com

BriSilber@gmail.com

DISK JOCKEYS

Jade DJ Entertainment, DJ Joey G.

jadedjentertainment.com/no_flash.php

DJ Domenic Entertainment

djdomentertainment.com

Enriquez Entertainment

enriquezentertainment.com

Zolz Entertainment

zolzentertainment.com

A Perfect Blend Entertainment

apbentertainment.com

914-941-0536

nick@apbentertainment.com

Instagram: @apbentertainment

JUSTICE

Jean McArthur

Call Hyde Park Court at

845-229-7620

select option 2 leave a

message with her clerk and

she will get in contact with you.

LIGHTING

Lnj Tech Services

Luc Stampleman

845-219-8442

lnjevents.com

info@lnjtech.com

Instagram: @lnjweddings

Pinterest: @lnjweddings

Lighting, Staging, Audio, Scenery,

Custom Fabrication for Weddings,

Events, Plays, Concerts

FLORISTS

Hyde Park Florist and Gifts

845-229-9522

hydeparkfloristandgifts@earthlink.com

hydeparkfloristandgifts.com

Viridescent Floral Design

virifloraldesign.com

instagram | facebook | pinterest

@virifloraldesign

TRANSPORTATION

JTR Transportation

Sherri Nolan

845-483-0432 ext. 106

seeyouonthebus.com/weddings-and-

events.html