

# RAINBOW ROOM



WEDDINGS

# 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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### C O C K T A I L H O U R

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### P A S S E D H O R S D ' O E U V R E S

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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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### R A W B A R

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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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### L I T T L E B U R G E R S S T A T I O N

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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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### C L A S S I C B E E F W E L L I N G T O N S T A T I O N

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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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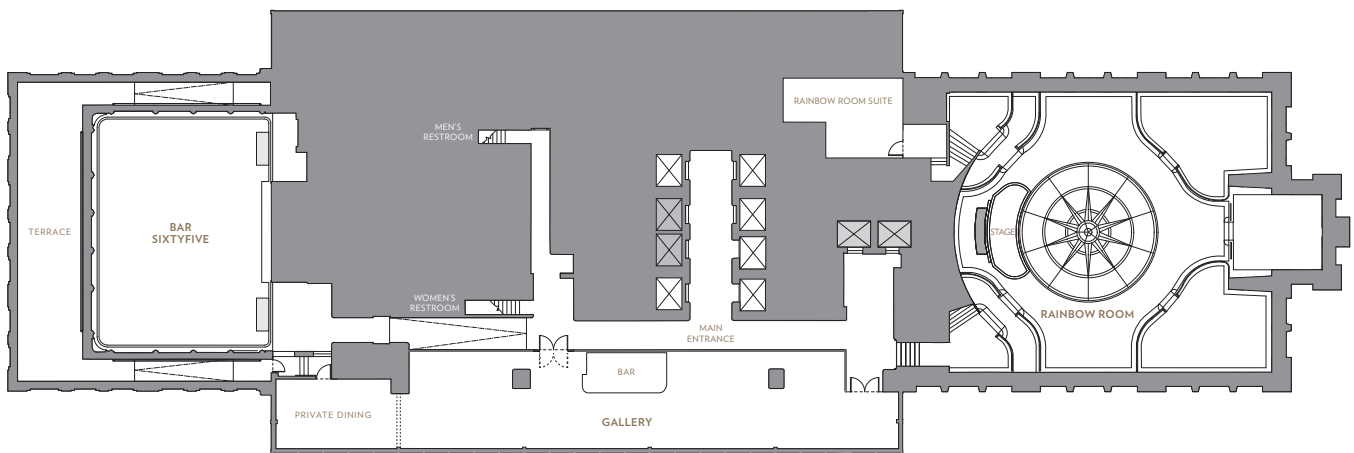
Petit Fours

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

*Wedding Cake*  
*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

#### Floralies Events

Elias Panago  
212.755.3990  
floraliesevents@floraliesinc.com  
www.floraliesevents.com

#### Belle Fleur

Meredith Waga Perez  
212.254.8703  
meredith@bellefleurny.com  
www.bellefleurny.com

#### David Beahm Experiences

David Beahm  
212.279.1344  
david@davidbeahm.com  
www.davidbeahm.com

#### DeJuan Stroud Inc.

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

#### Ed Libby & Company Events, Inc.

Ed Libby  
212.339.9140  
info@edlibby.com  
www.edlibby.com

#### Frank Alexander NYC

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

#### L'Atelier Rouge

Caroline Bailly  
212.226.4636  
caroline@latelierrouge.com  
www.latelierrouge.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

#### Hank Lane Music

Harlan Ellis  
212.767.0600  
hellis@hanklane.com  
www.hanklane.com

#### Element Music

Marianne Bennett  
212.921.1080  
info@elementmusic.com  
www.elementmusic.com

#### Generation Events

Jason Fioto  
212.505.7593  
jason@generationevents.com  
www.generationevents.com

#### Total Entertainment

Fredi Beth Ross  
917.991.4895  
fredi@totalentertainment.com  
www.totalentertainment.com

### PHOTOGRAPHY

#### 5th Avenue Digital Photography

Elizabeth Beskin  
212.741.6427  
elizabeth@5thavenuedigital.com  
www.5thavenuedigital.com

#### Christian Oth Studio

Makenzie Lynch  
212.634.7949  
inquiry@christianoth.com  
christianothstudio.com

#### Fred Marcus Studio

Brian Marcus  
212.873.5588  
brianmarcus@fredmarcus.com  
www.fredmarcus.com

#### Hechler Photographers

Casey Hechler  
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

Aaron Garsky  
212.722.3349 x323  
agarsky@bentleymeeker.com  
www.bentleymeeker.com

Using any other vendor requires advance approval.