



Weddings

YOUR WEDDING DAY – ON CENTRAL PARK SOUTH

Celebrate this most special day of your lives together at one of the world's most enchanting addresses, overlooking Central Park.

The JW Marriott Essex House New York is a modern icon, with original Art Deco design, combining classic beauty and elegance with modern sophistication in service and style.

Our beautiful Grand Salon with its breathtaking chandeliers and hand-painted murals transports you to the Palace of Versailles. The connecting Petit Salon creates a sense of arrival for your guests and envelops them in stylish comfort.

Our professional staff welcomes the opportunity to serve you, in creating a personal and elegant wedding day that you'll remember always.



YOUR WEDDING DAY AT THE JW MARRIOTT ESSEX HOUSE

Our Wedding Package is listed below for your consideration:

Thirty minute Invitation with Butler Passed Sparkling Water

Thirty minute Ceremony

One Hour Cocktail Reception to include:

- Premium Open Bar

- Butler Passed Wine and Prosecco

- Selection of Butler Passed Hors d' oeuvres

- Buffet Stations

Four Hour Dinner to include:

- Premium Open Bar

- Served Wines and Prosecco at each table

- Appetizer

- Choice of Two Entrées

- Vegetarian Alternate

- Dessert

- Wedding Cake

- Coffee and Tea Service

Complimentary Bridal Suite Overlooking Central Park for Two Evenings

Complimentary Groom's Junior Suite for One Evening (arrival night prior to wedding date)

Menu tasting scheduled two months before wedding to help finalize dinner selections

24% service charge and 8.875% tax not included in menu price

** Please note the above wedding package is valid only for weddings taking place in the Grand Salon*

Hors d'oeuvres

Vegetable

Cold

Fig Jam | Goat Cheese | Toasted Ficelle
Triple Cream Brie & Pear Chutney | Cranberry Walnut Toast
Crostini of Mushroom | Parsley | Parmesan Cheese
White Bean Bruschetta
Crispy Polenta | Tomato Provençale

Hot

Truffle Arancini | Truffle Aioli
Chaat Masala Samosa | Green Mango Chutney
Mini Potato Croquettes | White Truffle Oil | Red Pepper Emulsion
Spinach and Artichoke Crisp
Vegetable Spring Roll | Sweet Chili Sauce
Edamame Dumpling | Sweet Chili Garlic Sauce
New York Potato Knish | Spicy Mustard

Fish

Cold

Lobster Salad | Peruvian Potato
Sea Bass Ceviche Basil Crisp
Tuna Tartare | Yuzu Ginger Marinade
Smoked Profiteroles | Tarragon | Salmon Caviar | Crème Fraiche
Smoked Salmon Roulade | Dill | Pumpernickel
Spicy Tuna Roll
Baby Leek and Shallot Tartlet
Smoked White Fish

Hot

Pan Seared Scallops | Clothbound Cheddar Grits
Pan Sear Crab Cake | Lemon Tartar
Panang Shrimp | Spicy Ginger Dip
Breaded Crawfish Tail | Spiced Papaya Dip
Shrimp Dumplings | Soy Dip
Cilantro Rubbed Shrimp | Roasted Tomato Gazpacho
Bacon Wrapped Scallops
Lobster and English Pea Arancini | Lemon Crème Fraiche

Meat

Cold

Lamb Carpaccio | Shaved Asiago
Foie Gras Torchon | Brioche Crisp | Quince Molasses
Sliced Tenderloin of Beef | Green Peppercorn and Horseradish Dressing
Smoked Turkey Crostini | Saga Blue | Apple Chutney
Smoked Duck Salad | Sour Cherries and Pistachios

Hot

Mint Scented Roasted Lamb Chops
Classic "pigs in blanket" | Deli Mustard
House Made Duck Meatballs | Glazed Pomegranate Molasses
Peking Duck Panzerotti | Burnt Orange Jus
Mini Chicken Cordon Blue | Whole Grain Mustard
Chicken Lemongrass Pot Sticker | Orange Ginger
Blue Corn Empanadas | Vegetable | Chicken
Buffalo Chicken Spring Roll | Maytag Blue Cheese
Fingerling Potato Skins | Vermont Cheddar | Berkshire Bacon

Buffet Stations

Toscana Table

Tuscan Chicken Piccata
Capers, Parsley and Lemon Butter Sauce
Sweet Onion & Olive Baguette
Cannellini Puree with Lemon & Rosemary
Late Harvest Grilled Heirloom Tomato with Buffalo Mozzarella
Roasted Cipolin Onions
Imported Olives, Pickled Vegetables, & Roasted Italian Eggplant
Long Stemmed Grilled Artichokes
Fire Roasted Red and Yellow Peppers with White Balsamic and Capers
Charred Asparagus with Essence of Lemon Zest & Extra Virgin Olive Oil

Artisanal Cheese & Dry Meats

Trio of Artisanal Cheese Boards:
Accompanied with Grilled Flat Breads and Spreads
To Include Baba-Ganoush and Hummus

Italian-Grana Panda
Cherry Compote

French-St Andrea Triple Cream Brie
Star-Anise Infused Honey

American-Brovetto Cheese House – Ommegang Beer Cheese
House Made Quince

Charcuterie on White Marble
To Include Prosciutto, Bresaola, Chorizo and Pate
Purple Mustard and Gherkin

Buffet Stations Continued

Raw Bar

Poached Spiced Shrimp & Stone Crab Claws
Paired with
Green Lip Mussels, Oysters & Clams on the ½ Shell
Mignonette, Cocktail, Mari-Rose
Lemon & Horseradish

Pasta Station (Please Select Two)

Chef Attended
Served with Parmigiano Reggiano Cheese
Focaccia Hearth Bread and Pepperoncini

Arugula & Ricotta Cheese Ravioli
Wilted Spinach and Blistered Tomatoes
Brie Fondue Glaze

Sweet Pea & Potato Gnocchi
Vegetable Volute

Penne Rigate with Fileto d' Pomodoro
Crispy Pancetta & Fresh Basil Leaves

Mini Rigatoni with Roasted Cauliflower
Seasoned Brioche Crumbs and Herbed Extra Virgin Olive Oil

"Bite Size" Burger Bar

Confit Boneless Chicken Thigh
Butter Lettuce, Roma Tomato & Roasted Garlic Mayo
Onion Potato

Pulled Barbeque Pork
Served on Brioche Roll with Pea Shoots

Seared Spiced Tenderloin
Shitake Mushroom Caps, Crispy Onion, Horseradish Mayo
Egg Brioche

Buffet Stations Continued

Carving Stations

Chef Attended

Roasted Turkey Breast

Cranberry Sauce, Giblet Gravy
Served with Assorted Miniature Rolls
Bone in Apple Cider Glazed Hickory Smoked Ham
Silver Dolls Rolls
Whole Grain Mustard Sauce

Pepper Crusted Slow Roasted Pork Loin

Cherry & Apple Chutney & Natural Jus

Asian Glazed BBQ Pork Belly

Picked Raw Vegetables
Sriracha Emulsion

Hong Kong Peking Duck

With Moo Shoo Pancakes, Asian Slaw, and Hoisin Sauce

Montreal Spice Rubbed Striploin

Bordelaise Reduction

Atlantic Salmon Coulibiac

Baby Spinach, Wild Rice
Light Curry Beurre Blanc

Vegetable, Potato Strudel

Mustard Jus

Argentinean Style Grilled Churrasco Meats

Skirt Steak and Salchicha Pork Sausage

Roasted Peppers and Shallots
Chimichurri Sauce

"Brooklyn style" Corned Beef and Pastrami

Deli Mustard, Rye Bread, Kosher Dill Pickles

Wild Mushrooms Sautéed with Fresh Rosemary and Thyme

Vidal Onion Sauce "En Bouche"

Gourmet Selection of Pates, Terrines and Galantines

with Cumberland Sauce, Imported Mustards and Assorted Chutneys

Appetizer

(Please select one)

Treviso and Butter Head Lettuce

Crispy Goat Cheese Fritter
Splintered Watermelon Radish and Herbs
Champagne Dijon Vinaigrette

Essex House Grand

Arugula, Frisée and Red Watercress
Zinfandel Poached Bosc Pear with Roquefort Cheese & Spiced Pecans
Sherry Shallot Emulsion

Boston Bibb

Medjool Dates, Feta, Sliced Almonds
Spiced Honey Dressing

Oven Roasted Vegetable Tart with Asparagus

Mimosa Dressing and Gribiche

Cold Smoked Salmon Rosette and Smoked Salmon Tartar

Caramelized Pear and Spring Leek Tart
Dijon Vinaigrette & Micro Chervil

Herb Marinated & Roasted Vegetable Tower

Charred Zucchini, Squash, Eggplant Roasted Red Peppers, and Portobello Mushroom
Paired with Oven Dried Roma Tomato & White Bean Puree
Grilled Long Stem Artichoke and Baby Arugula Emulsion

Heirloom Tomato Paired with Housemade Mozzarella

Pea Shoots and Shaved Red Onion Salad
Lemon Vinaigrette

Wild Mushroom Bisque En Croute

A Potage of Forest Mushrooms and Fresh Herbs

"Crispy" Chicken Confit

House Potato Gnocchi, Melted Clothbound Cheddar, Wilted Spinach
Maple Pepper Lardon Crisp

Wild Mushroom Veloute

Applewood Smoked Duck Breast
Madeira Wine Essence

Arugula & Ricotta Ravioli

Brie Fondue & Creamy Leeks
Micro Seedlings

Entrée

(Please select two)

Poultry

Pan Seared French Breast of Chicken

Rosemary and Chanterelle Mushrooms, Extra Virgin Olive Oil
& Herb Infused Polenta, Jumbo Asparagus and Tomato Pearl

French Breast of Chicken

Stuffed with Montrachet and Sage,
English Pea Risotto and Leeks, Yellow and Golden Carrot
Natural jus

Oven Roasted Breast of Chicken

Sweet 100 Cherry Tomatoes, Picholine Olives, Orzo, & Buttered Rapini
Mild Feta Cheese Fondue

Chicken in "Two Styles"

Pan Seared Chicken Breast paired with Herb Chicken Dumpling

Buttered Petite Beans
Tomato Veloute

Fish

Pan Roasted Filet of Halibut

Roasted Fingerling Potatoes, Braised Leeks
Coriander Beurre Noisette

Pan Roasted Atlantic Salmon

on Black Thai Rice, Sesame Glazed Baby Bok Choy
Baby Root Vegetables, Thai Basil Beurre Blanc

Citrus Glazed Striped Bass

Roma Tomato, Artichokes, Picholine Olive, Fingerling Potato Hash
Extra Virgin Olive Oil, Italian Flat Leaf Parsley
Lemon Emulsion

Roasted Chatham Cod

Wilted Leeks, Sweet Onion Risotto, Lardons
New England Lobster Fricassee
Perfumed with Chives

Lemon and Fennel Crusted Arctic Char

Warm Hummus, Pea Tendrils
Preserved Lemon

Entrées Continued

Meat

Thyme and Shallot Butter Roasted Filet Mignon

Wild Mushroom Risotto, Market Spring Root Vegetables
Bordelaise Reduction

Peppercorn and Rosemary Marinated Filet Mignon

Potato Gratin, Asparagus, and Spring Leeks
Merlot Jus

Pan Seared Filet Mignon

Crock of Golden Potatoes and Mushroom Gratin
French Beans, Herbed Paris Mushrooms, Oven Roasted Cherry Tomatoes
Natural Jus

Herb Roasted Filet of Beef

Pomme Puree & Creamed Spinach
Red Wine Reduction

"Boneless" Beef Short Rib Steak

Classic Dauphinoise, Buttered Petite Beans & Roasted Baby Carrot
Bordelaise Reduction

Vegetarian Options

(Please select one)

Shaved Asparagus with Ricotta and Spinach Ravioli

Parmesan Broth, Blistered Tomatoes

Creamy Risotto Tossed with Olive Oil Roasted Mushrooms

Arugula, Truffle Oil and Parmigiano Reggiano Cheese

Fresh Tomato Lasagna

Sautéed Arugula & Brie Fondue

Herbed Polenta Croquette

Grilled Eggplant, Sautéed Spinach and Roasted Red Pepper Coulis

Wild Rice and Tofu Stuffed Tomato

Picholine Olive Tapenade

Grilled Tuscan Vegetable and Potato Gratin

Crispy Fried Leeks, Basil Cream Emulsion

Roasted Vegetable Ravioli

Corn Fondue & Wilted Escarole

Stuffed Holland Pepper (Vegan)

Beluga Lentils, Cous Cous and Roasted Vegetable Pilaf,
Charred Pepper Coulis

Dessert

(Please select one)

Crispy French Apple Tart

Caramel Sauce, Vanilla Ice Cream

Raspberry Chocolate Tart

Candied Ginger, Raspberry Crema

Tahitian Vanilla Bean Crème Brûlée

Caramel French Custard, Fresh Berries

Lemon Meringue Tart

Blueberry Compote, Candied Lemon, & Lemon Macaroon

New York Cheese Cake

Citrus Coulis & Shortbread Cake

Chocolate Praline Torte

Chocolate Pearls, Chocolate Paint, & Raspberries

Classic Chipwich

Housemade Chocolate Chip Cookies with Vanilla Ice Cream

Mocha Chocolate Mousse Cake

Baily's Truffle, Coffee Cointreau Ice Cream

Traditional Baked Alaska

Vanilla and Strawberry Ice Cream, Covered with an Italian Meringue, Very Berry Glaze

WEDDING CAKE

ESSEX HOUSE COFFEE & TEA SERVICE

Wedding Cake

Our Pastry Chefs at The JW Marriott Essex House will customize the perfect cake for your special day. Our wedding package includes a signature cake consisting of fondant or buttercream icing with a fondant piped design and cake topper or flowers of your choice. Behind the scenes, an artfully prepared plate is decorated for each of your guests garnished with fresh berries and a berry coulis.

Cake Flavors

Tahitian Vanilla
Vahlrona Chocolate
Lemon Pound Cake
Red Velvet

Frosting

White French Butter Cream
Chocolate Glaze
Rolled Fondant

Fillings

Chocolate Butter Cream
Vanilla Butter Cream
Lemon Mousse
Vanilla Custard with Fresh Berries
Coffee Butter Cream with Chocolate Chips
Vanilla Bean Crème Cheese

Bar Packages

Luxury Bar

Absolut, Grey Goose,

Tanqueray, Bombay Sapphire

Bacardi Superior, Mount Gay Eclipse Gold

Captain Morgan Original

Johnny Walker Black

Jack Daniels, Knob Creek, Crown Royal

Patron Silver, Hennessy Privilège VSOP

Triple Sec, Martini & Rossi

Budweiser, Coors Light, Sam Adams,

Brooklyn Lager, Amstel Light,

Heineken, O'Douls

House Red and White Wines

House Prosecco

Assorted Soft Drinks and Mineral Waters

Tonic Water, Club Soda

Assorted Juices

House Wine & Prosecco

LaMarca Prosecco

Cabernet Sauvignon, Casas del Bosque, Casablanca Valley, Chile

Pinot Noir, Acrobat, Oregon

Chardonnay, Alamos, Mendoza, Argentina

Sauvignon Blanc, Montes, Chile

***Wine upgrades available at an additional cost**



Engagements

Reception Enhancements

available at an additional cost

Raw Bar Enhancement

Scottish Smoked Salmon

Sliced Pumpnickel, Horseradish,
Lemon, Chopped Onion, Capers,
Egg Yolks and Whites
\$16.00 per person

Chilled Half Lobsters

On the Shell, Cocktail Sauce, Lemon
\$16.00 per person

Steamed Mussels Fra diavolo

Plum Tomatoes & Elephant Garlic
\$3.00 per person

Clams Casino

Herb Butter and Lardons
\$3.00 per person

Oysters Rockefeller

Crema & Baby Spinach
\$4.00 per person

Pan Seared Salmon Medallions

Tarragon Beurre Blanc
\$11.00 per person

Shrimp Scampi

Olive Oil, Garlic,
Citrus Juices and Fresh Herbs
\$5.00 per person

Seared Sea Scallops Provencal

Tomato, Garlic and Tarragon
\$8.00 per person

American Spaetzle & Braised Short Rib

(Chef Attended)

"36 Hour" Boneless Braised Short Ribs & Hand Crafted Spaetzle

Serve with Porcini Cream, Garlic
& Extra Virgin Olive Oil
Pretzel Bread Sticks
\$11.00 per person

Asian Bites

Tuna, Salmon, Shrimp Station

Black & White Sesame Seared Ahi Tuna Loin
Spicy Sriracha & Toasted Wonton
&

Maple Roasted Salmon on Cider Planks

Green Goddess Emulsion & Crispy Tumbleweeds
&

Mesquite Grilled Shrimp

Caramelized Citrus and Fine Herbs
\$14.00 Per person

Sushi Bar

Sushi and Sashimi Made to Order

\$25.00 per person
Sushi Chef at \$250.00 Each
Sushi Attendant at \$195.00 Each

Asian Bites and Sushi Den

(Served in Steamer Baskets)

Steamed Wasabi Dumpling

Shrimp and Pork with Wasabi in Spinach Wrap with
Sesame Garlic Sauce
&

Steamed Chicken and Lemongrass Pot Sticker

With Orange Ginger Sauce
&

Steamed Shrimp and Thai Vegetable Dim Sum

Shrimp and Vegetable in Rice Paper, Sesame
Ginger Sauce
All Served with Brewed Soy Sauce
&

Deluxe Sushi with Pickled Ginger

Cooked, Marinated and Rolled Sushi
Wasabi Mustard and Soy Sauce
\$15.00 per person

Asian Bites Enhancement

Skewered Bamboo Beef, Chicken and Shrimp
Skewered Chicken
with Yakitori Dipping Sauce
&

Beef Sate

with Thai Red Curry Peanut Sauce
&

Sweet and Sour Minted Shrimp

on a Stick with Lime and Cilantro Dipping Sauce
\$5.00 per person



Upgraded Stations

available at an additional cost

Risotto-Aborio Rice

(Chef Attended)

Lobster Bisque-Mushroom Ragout-Osso Bucco

Crispy Herb Shallots

\$15.00 per person

Crafted Bites

Spicy Kofta Meatballs

Monkfish in Olive Oil with Tomato & Saffron

Grilled Ham & Manchego on Sour Dough

Chicken Confit with Brie and Frisée

Roast Pork Brochette & Greek Yogurt

"Ibiza" classic Paella

Long Grain Rice, Saffron, Clams, Mussels, Chorizo, & Chick Peas

\$42.00 per person

Carving Stations

Rack of Lamb with Minted Pan Jus

Mini Rolls

\$16.00 per person

Olive and Sage Crusted Roast Leg of Veal

Calvados Brie Pan Jus

Mini Rolls

\$17.00 per person

Slow Braised Veal Shank

Glace de Viande, Paired with Wild

Mushroom Ragout and Bacon Lardons

\$15.00 per person

Lemon & Rosemary Roasted Boneless Leg of Lamb

Silver Dollar Rolls and Rich Lamb Jus

\$16.00 per person

Roasted Tenderloin of Beef

Peppered Merlot Jus and Sliced French

Bread

\$11.00 per person

Deluxe Pastas

(Chef Attended)

Mini Rigatoni and Ravioli Pastas

Sauces

Plum Tomato

Classic Alfredo

Basil Emulsion

Garnishes to Include

Green and Black Olives

Grated Parmesan

Pesto

Chili Flakes & Capers

Shaved Aged Prosciutto

Tomato Concasse

Sautéed Onion

Roasted Sweet Peppers

Marinated Artichoke

Eggplant Antipasto

Sweet Peas

Focaccia Hearth Bread & Whipped Herb Butter

\$15.00 per person

Mac & Cheese

(Chef Attended)

Classic Macaroni and Cheese

Served with the Following Gourmet Toppings

House Made Oven Roasted Chorizo- Grilled

Portobello Mushrooms- Chicken Cacciatore

\$9.00 per person

Dinner Enhancements

APPETIZER

available at an additional cost of \$12.00 per person

Blackened Shrimp, Creamy Grits, Andouille Sausage,
Fire Roasted Red Bell Pepper Coulis

Porcini Crusted Scallop
Crisp Shallots, Portobello Mushrooms, Micro Herbs

Oven Roasted Lobster Risotto
Sweet Maine Lobster, Mascarpone Cheese
English Pea Emulsion

Sautéed Jumbo Scallops
Cauliflower Purée, Sweet Spring Onions
Warm Truffle Vinaigrette

ENTRÉE

available at an additional cost of \$12.00 per person

Grilled Essex Veal Chop
Fresh Herb Risotto with Jumbo Asparagus
Wild Mushroom Jus and Café au Lait Green Peppercorn Drizzle

Lamb in Two Styles
Double Bone Lamb Rack and Braised Lamb Osso Bucco
Young Cauliflower Gratin, Buttered Petite Beans
Rosemary Lamb Jus

Oven Roasted Persillade Crusted Lamb Rack
Crushed Baby Yukon, & Tuscan "Style" Spinach
Port Wine Lamb Jus

Dessert Enhancements

Essex House Grand Dessert Display

available at an additional cost of \$25.00 per person

Baked Flourless Chocolate Cherry Cake
Brandied Griotte Cherries baked in Light Chocolate Ganache

Chocolate Dipped Strawberries
White, Milk and Dark Chocolate Covered Strawberries

Chocolate Lollipops
Chocolate and Vanilla Salt with Dried Fruits on Lollipop

Viennese Pastries
Mango, Raspberry, Coffee, and Hazelnut Pastries

Italian Tiramisu with Almond Cookies
Served in a Double Sided Container

Carnival Rock Candy Strings

A Display of Chocolate Pralines

Several Flavored Ganache Covered Pralines

Opera Cake
A Combination of Chocolate, Coffee and Hazelnut in One Cake

French Macaroons
Chocolate, Praline, Lemon and Raspberry

Manjar de Coco
Spanish Caramel Flan Moroccan Coffee Pudding Rich Coffee Cream
with Cocoa Beans and Chocolate Curls

Dulce de Leche Pot de Crème Baked Caramel Pudding

Peanut Butter Banana Tarts

A Selection of Cookies
Madeleines, Palmiers and Biscotti

Dessert Enhancements Continued

Dessert Sampler

available at an additional cost of \$5.00 per person

Chocolate Trio

Chocolate Crunch Cake/ Chocolate Pot de Crème / Chocolate Milk Shake

Lemon in Three Styles

Lemon Meringue Tart/ Lemon Crème Brûlée/ Lemon Cake

Apple-Sweet, Savory and Tart

Apple "Tart"/ Apple Fritter/ Rosemary Apple Cobbler

Butler Passed Sweets

available at an additional cost of \$9.00 per person

Assorted Cake Pops

S'mores

Cannoli's

French Macaroons

Miniature Chipwiches

Chocolate Covered Strawberries

Petit Fours

available at an additional cost of \$6.00 per person

An assortment of confectionaries displayed on silver pedestal plates for each guest table featuring a chocolate showpiece



Catering Requirements and Guidelines

Additional Charges

Bartender(s) - \$250.00 each (1 per every 50 guests required) plus tax

Chef Attendant(s) - \$250.00 each (if applicable*) plus tax

Coat Check - \$450.00 per attendant (1 per every 100 guests) plus tax

Optional Charges

Restroom attendant(s) - \$300.00 each plus tax

Vendor meals - \$75.00 each plus service charge and tax

Valet parking - \$65.00 per car, \$70.00 per SUV

Security Guard - \$55.00 per hour, four hour minimum

Overtime charge - \$20.00 per person for each additional half hour plus tax

(Applies after five hours from start time of Cocktail Hour)

Service Charge and Taxes

All banquet food and beverage and room rental charges are subject to a 24% service charge and applicable sales tax, currently 8.875%.

For all bookings with food, beverage and room rental the 24% service charge will be distributed in the following manner: sixteen percent (16%) of the food, beverage and rental total for the event will be added to the Group's account as a gratuity and is fully distributed to servers, bussers, and, where applicable, bartenders assigned to your event. Eight percent (8%) of the food and beverage total for the event will be added to the Group's account as a service charge. The service charge is not a gratuity and is the property of the Hotel to cover the administrative costs of your event. State sales tax (currently 8.875%) is applied to all service charges. Taxes, gratuities and service charges are subject to change without notice.

Method of Payment

Unless paid in cash, money order, or other guaranteed form of payment, all charges for the Event must be paid by credit card or company check, in which case a credit card authorization is required.

Prior to the execution of this agreement (Wedding Client) shall provide Hotel with credit card authorization information. A Credit Card Information Request e-mail will be sent to the e-mail address provided by (Wedding Client).

The credit card on file will be charged in full for the guaranteed guest count 3 business days prior to the wedding date.



The Hotel

The Hotel

PERFECTLY-PLANNED WEDDINGS. UNFORGETTABLE LOCATION.

Refinement not extravagance. Detail not pretense. The JW Marriott Essex House New York offers world-class luxury in a distraction-free environment of understated elegance.

Whatever you need, it's yours, without even having to ask. Our tranquil, historic location overlooking Central Park, combined with an unobtrusively attentive staff, creates the perfect setting for expertly crafted weddings.

ACCOMMODATIONS

40 floors • 511 luxury rooms and suites ranging from 300 to 2,500 sq ft • Suite offerings include one Presidential Suite, one Royal Suite, one Governor's Suite, 28 Park View Suites, 22 Manhattan Suites, 17 Essex Suites and 47 Junior Suites • Breathtaking views of Central Park and Manhattan

GUEST SERVICES

Wireless high-speed Internet access in guest rooms • High-definition in-room entertainment • Full-service spa with relaxation lounge, sauna and steam bath • State-of-the-art, 24-hour fitness center • Turndown service

RESTAURANT & LOUNGES

South Gate Tavern (B, L, D, Bar) A modern American restaurant and bar overlooking Central Park — serving breakfast, lunch, dinner and late-night drinks • Executive Lounge

RECREATION & LEISURE

Steps from Central Park, Broadway, The Metropolitan Museum of Art, Times Square, Carnegie Hall, Radio City Music Hall and Lincoln Center. Walking, jogging and riding trails right outside in Central Park. Nearby world-class shopping on Fifth Avenue and The Shops at Columbus Circle including Saks 5th Avenue, Barneys New York, Tiffany & Co.®, Coach and more.