

770 5th Avenue New York, NY USA 10019



BEO #: 2162  
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Printed: 2/22/11

**Banquet Event Order**

<b>Account:</b> Walsh Wedding	<b>Event Date:</b> Friday, February 25, 2011
<b>Post As:</b> Walsh Wedding	<b>Contact:</b> Ms. Kayte Walsh
<b>Address:</b> [Redacted] New York, NY 10023	<b>Phone:</b>
	<b>Fax:</b>
	<b>OnSite Contact:</b> Mr. Ed Libby
	<b>Phone:</b> [Redacted]
<b>Deposit:</b> \$15,225.45	<b>Account Mgr:</b> Michael Warren
	<b>Catering Mgr:</b>

Time	Room	Function	Setup	AGR	GTD	SET	Rental
10:00 PM -2:00 AM	Grand Ballroom	After Party	Cocktail Rounds	160			

**Menu**

Event: 10:00 PM Room: Grand Ballroom

**BUFFET DINNER**

WAITERS TO PASS HORS D' OEUVRES  
(Passed from 10PM to 11PM)

Hot Hors d' Oeuvres

Andouille en Croute with Spicy Mustard

Butterflied Ginger Prawns

Mini Manchego Cheese Melts, Oven Cured Tomatoes

Miniature Burgers on Soft Cocktail Rolls with Bibb Lettuce and Cherry Tomato

Room Temperature Hors d' Oeuvres

Assorted Goat Cheese Truffles

Cherry Tomato wrapped in Mozzarella with Pine Nuts, Capers and Katchkie Farm Pesto

Vegetable Frittata with Hummus and Black Olive

\*\*\*

**STATIONS**  
(To be made available from 11PM to 2AM)

**WINTER STATION**

Braised Beef Shortribs

Amarone Dried Cherries and Oil-Cured Black Olives

Slow Roasted Breast of Turkey

Chorizo Cornbread Stuffing

**Beverage**

Serve: 10:00 PM Room: Grand Ballroom

**RECEPTION BEVERAGES**

Waiters to pass PLAZA HOUSE WHITE WINE, PIPER SONOMA SPARKLING WINE and SPARKLING WATER upon arrival - Pass from 10PM until 10:20PM out in the Ballroom Foyer

OPEN BALLROOM BAR AT 10:20PM

PREMIUM OPEN BAR

Premium Liquors, Plaza Wines and Champagne, Imported and Domestic Beers, Mixed Cocktails and Highballs, Assorted Soft Drinks and Juice

THERE WILL BE A CHAMPAGNE TOAST

**Timeline**

CLIENT TO PROVIDE DETAILED TIMELINE  
\*\*\*\*\*

**Setup**

Event: 10:00 PM Room: Grand Ballroom

GRAND RECEPTION SPACE

(1) 24ft Bar Provided by Ed Libby - PLAZA to Provide 24ft Back Bar - on East Wall

(2) 16ft Buffets on South Wall - PLAZA PROVIDING IVORY DAMASK FOR BUFFETS

All materials left behind after the 12 hours window may/will be discarded by CPS5, LLC without any liability to CPS5, LLC. Packages storage more than 24 hours prior/after your event will be \$3.00/ package, per day. 23% of food, beverage & rental will be added to your bill plus applicable taxes.

Client Initials





*The Plaza*

EVENTS

770 5th Avenue New York, NY USA 10019

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Account: Walsh Wedding  
Post As: Walsh Wedding  
Event Date: Friday, February 25, 2011

**Menu Cont'd**

APPETIZER  
(To be Served)

King Oyster Mushroom Carpaccio  
Salad of Haricots Verts, Parmesan, Lemon Truffle Vinaigrette

ENTREE  
(Choice of)

Wild Mushroom Risotto

OR

Grilled Filet Mignon Au Poivre  
Dancing Ewe's Blue Potato Gratin, Glazed Brussels Sprouts with Pancetta

DESSERT  
(Alternating)

Grand Marnier Black Pepper Semifreddo  
Crushed Pistachio, Sea Salt Truffle.

AND

Bittersweet Chocolate Tart  
Vanilla Chantilly Cream, Shaved Chocolate, Crunch Tuile

WEDDING CAKE  
(Provided by Sylvia Weinstock)  
TO BE ON DISPLAY ONLY

COFFEE SERVICE  
French Roast Coffee, Brewed Decaffeinated Coffee  
A Selection of Black and Herbal Teas  
Sweeteners, Whole and Skim Milk

\$215.00 Per Person

\*\*\*SERVICE NOTE\*\*\*

BRIDE IS A VEGETARIAN

\*\*\*SPECIAL MEAL REQUIREMENTS\*\*\*

CLIENT TO PROVIDE DETAILED TIMELINE

**Setup**

Event: 5:30 PM Room: Grand Ballroom Foyer

BALLROOM FOYER  
Coat Check located in southeast area of space across from staircase  
NO Escort Card Table Needed  
(2) Single Bars Back to Back by Columns - See Diagram - PLAZA  
IVORY DAMASK LINEN  
Highboys and Cocktail Tables scattered throughout space with votive candles on each - PROVIDE IVORY DAMASK LINEN ON ALL HIGHBOYS AND COCKTAIL TABLES

Event: 6:15 PM Room: Grand Ballroom

GRAND BALLROOM  
(1) Long Royal Table for 75 Guests  
All Linen Provided by Ed Libby  
Votives Provided by Ed Libby  
Placecards and Menu Cards Provided by Ed Libby

**Audio Visual/Lighting**

Event: 6:15 PM Room: Grand Ballroom



**Additional Arrangements**

LINEN: Table Linen Provided by Ed Libby - PLAZA TO PROVIDE IVORY DAMASK LINEN FOR BARS, HIGHBOYS AND COCKTAIL TABLES  
NAPKINS: Provided by Ed Libby  
TABLE NUMBERS & STANDS: NONE  
VOTIVE CANDLES: Provided by Ed Libby  
EASELS: NONE - NO SIGNAGE  
PODIUM: NONE  
\*\*\*\*\*  
CPS5 will accept boxes 24 hours in advance of your function. All materials relating to the event must be removed no later

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	<b>Fax:</b> [Redacted]
	<b>OnSite Contact:</b> [Redacted]
	<b>Phone:</b> [Redacted]
<b>Deposit:</b> \$33,974.55	<b>Account Mgr:</b> Michael Warren
	<b>Catering Mgr:</b>

Time	Room	Function	Setup	AGR	GTD	SET	Rental
5:30 PM -6:15 PM	Grand Ballroom Foyer	Reception	Cocktail Rounds	75			
6:15 PM -8:00 PM	Grand Ballroom	Dinner	Cocktail Rounds	75			

**Menu**

Event: 5:30 PM Room: Grand Ballroom Foyer

**RECEPTION, One Hour**

WAITERS TO PASS HORS D' OEUVRES  
*Hot Hors D' Oeuvres*

- Cipollini Onion Tartlets with Smoked Paprika, Pickled Leeks, Aged Goat Cheese and Thyme
- Crispy Shrimp Sate, Thai Chili Sauce
- Handmade Araepa with Avocado Crema, Guava and Chipotle Pulled Chicken
- Mini New York Franks en Blancs with Mustard

*Room Temperature Hors D' Oeuvres*

- Black Mission Figs Stuffed with Goat Cheese and Pistachio
- Seared Yellowfin Tuna on Crisp Rice Wafer, Wasabi Aioli
- Smoked Salmon Napoleon with Dill Creme
- Roasted Tomato Tartar
- Creme Fraiche & Toasted Boule (NO EGG)

Event: 6:15 PM Room: Grand Ballroom

**THREE DINNER MENU**

**BREAD SERVICE**

- (To be French Served)
- Assorted Breads with Trio of Butters (Sweet, Herb, Cranberry Butters)

\*\*\*

**Beverage**

Serve: 5:30 PM Room: Grand Ballroom Foyer

**RECEPTION, One Hour**

Waiters to Pass PLAZA HOUSE WHITE WINE and SPARKLING WATER upon arrival

PREMIUM OPEN BAR  
Premium Liquors, Plaza House Wines and Champagne, Imported and Domestic Beers, Mixed Cocktails and Highballs, Assorted Soft Drinks and Juices

HAVE PIPER SONOMA SPARKLING WINE ON BARS

Serve: 6:15 PM Room: Grand Ballroom

**DINNER BEVERAGES**

BEVERAGE / WINE SERVICE  
(Waiters to offer with Dinner)

Sparkling and Still Mineral Waters and Assorted Diet and Regular Sodas

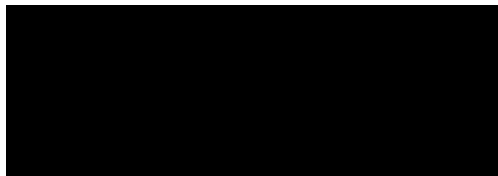
WHITE WINE: Rodney Strong, Chardonnay  
RED WINE: Beringer, Cabernet Sauvignon

PREMIUM OPEN BAR AVAILABLE ON REQUEST

**Timeline**

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**Menu Cont'd**

Porcini Crusted Cod Over White Polenta

Spinach and Ricotta Ravioli  
Goat Cheese Sauce

Saute of Wild Mushrooms  
Preserved Lemon and Thyme

Roasted Jerusalem Artichokes  
Cipollini Onions

Spiced Butternut Squash

Goat Cheese and Sage Whipped Potatoes

**FROM THE SEA**

Lobster with Corn and Mango Relish

Nantucket Bay Scallop and Avocado

Poached Shrimp with Horseradish Cocktail Sauce & Lemon  
Wedges

Red Snapper Ceviche

\*\*\*

**PASSED SWEETS AND WEDDING CAKE**  
(B&B Plates)

(Passed from 12:30AM to 2AM)

Miniature Apple Tart Tatin

Chocolate Caramel Tart

Fruit Tarts

Milk Shake Shots

Miniature Ice Cream Cones

CAKE PROVIDED BY SYLVIA WEINSTOCK - TO BE PASSED

**THREE TIERED STANDS OF PETIT FOURS**

For Lounges  
(Number to be Determined)

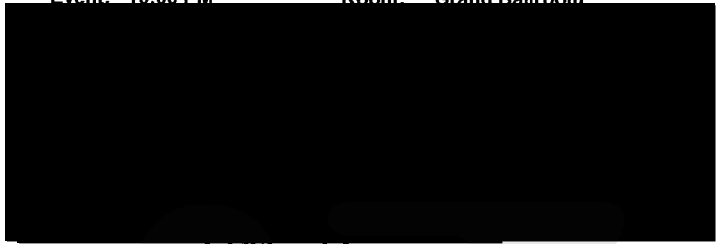
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**Setup Cont'd**

Cocktail Tables with (5) chairs and Highboys Scattered  
Throughout Space  
Ed Libby Providing Lounge Furniture  
(1) 20' x 36' Dance Floor On North Wall Provided by The Plaza  
(1) 16' x 16' Dance Floor Next to Stage Provided by The Plaza  
SEE DIAGRAM FOR EXACT LOCATIONS

**Audio Visual/Lighting**

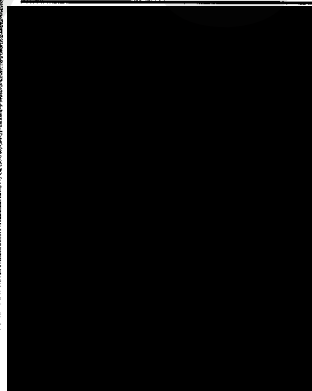
**Event:** 10:00 PM      **Room:** Grand Ballroom



**Additional Arrangements**



**Vendor Information**



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**Menu Cont'd**

COFFEE STATION  
 French Roast Coffee  
 Brewed Decaffeinated Coffee  
 A Selection of Black and Herbal Teas  
 Sweeteners  
 Whole and Skim Milk  
 \*\*\*\*\*  
 \$205.00 Per Person

**Vendor Information Cont'd**



CLIENT TO PROVIDE COMPANY NAME, CONTACT PERSON AND NUMBER FOR ALL THIRD PARTY VENDORS.

\*\*\*SERVICE NOTES\*\*\*

BRIDE IS A VEGETARIAN

\*\*\*SPECIAL MEAL REQUIREMENTS\*\*\*

(x) Kosher Meals; seating location TBA  
 (X) Vegetarian Meals; seating location TBA  
 Allergies?

**Billing**

160 Coat Check	at \$4.00 Per Person
Bartender(s) - Included in Menu Price	
2 Restroom Attendants	at \$400.00 Each

FINAL Guarantees are due 72 BUSINESS HOURS prior to the event. From that time the guaranteed number of guests may NOT decrease. If guarantee is not provided agreed number will become attendance guarantee.

15% of the food and beverage total and a portion of the room rental plus applicable state and local taxes will be added to your account as a gratuity and fully distributed to banquet service staff, and 8% of the food and beverage total and a portion of the room rental, plus any applicable state and local taxes, is not a gratuity and is the property of CPS5 LLC to cover the administrative fees of the event.

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Client Authorized Signature \_\_\_\_\_ Date \_\_\_\_\_

Plaza Events Representative Signature \_\_\_\_\_ Date \_\_\_\_\_

[REDACTED]

**From:** [REDACTED]

**Sent:** Tuesday, February 22, 2011 4:53 PM

**To:** [REDACTED]

**Subject:** February 25, 2011 Wedding - 3 children attending

Hello All-

Please be advised there will be 3 children attending and they should be served plain pasta with butter and parmesan cheese for their entrée. I will also do a change log.

Thanks!

[REDACTED]

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