



ICONIC EVENTS BY
VENUS DE MILO



New England's
FOUR SEASONS
HOTEL
NEW YORK

VENUS DE MILO

LUXURY

Premier Venue

CHARM



ICONIC
LUNCH

CUISINE YOU LOVE

MENU



OUR CULINARY PROGRAM HAS MAINTAINED THE VERY SAME DECADENT AND AWARD WINNING CUISINE SINCE CHEF JOSPEH DEROSA IN THE EARLY 1960'S. WE TAKE PRIDE IN BEING ONE OF VERY FEW HIGH VOLUME VENUES THAT STILL RUNS A LARGELY FROM-SCRATCH KITCHEN. TODAY, LAUDALINO "LARRY" ALMEIDA CARRYS ON OUR TRADITIONS.





ICONIC
PROMS

MENU

BREAKFAST & BRUNCH

BREAKFAST BUFFET \$26

Fresh Fruit

Scrambled Eggs

Boiled & Seasoned with Sautéed Onion & Peppers

Pancakes

Maple Syrup, Baked and Lightly Sugared

Potato Hash

Onions, Garlic, Herbs, Beef Stock

Sausage Links

Jones Brand Links

Smoked Baked Ham

Orange Juice, Coffee, and Tea Station

Breakfast Pastries

Leddy's Bakery

ADDITIONAL OPTIONS

Add Bacon \$6

Bottomless Mimosa Bar Fresh Berries and Juices \$12

Smoked Salmon Display \$9

Capers, Egg White, Parsley, Egg Yolk, Red Onion, Olives

Pancakes with Maple Syrup \$5

Deviled Eggs pickled onion, bacon crumble \$7



All prices are subject to an Administrative Fee of 20% and State & Local Taxes. Please inform your event specialist of any food allergies. *These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.



ICONIC
PROMS

BREAKFAST & BRUNCH

MENU

BRUNCH BUFFET \$29

Fresh Fruit

Scrambled Eggs Boiled & Seasoned with Sautéed Onion & Peppers

French Toast Baked and Lightly Sugared

Potato Hash Onions, Garlic, Herbs, Beef Stock

Corned Beef Hash Add \$3 Prime Rib Hash Add \$7 Lobster Hash Add \$10

Sausage Links Jones Brand

Pasta Bolognese San Marzano Tomatoes House Mac & Cheese Add \$4

Smoked Baked Ham

Orange Juice, Coffee, and Tea Station

ADDITIONAL OPTIONS

Add Bacon \$6

Bottomless Mimosa Bar Fresh Berries and Juices \$12

Smoked Salmon Display \$9

Capers, Egg White, Parsley, Egg Yolk, Red Onion, Olives

Pancakes with Maple Syrup \$6

Deviled Eggs pickled onion, bacon crumble \$7



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ENHANCEMENTS

MENU

DECOR & OTHER

Tables of 8 carry a charge because it creates more, labor, linen, overhead expense and food (in plated meal). We only recover the cost of this enhancement.

Tables of 8 (Plated)	\$3 per person
Tables of 8 (Buffet)	\$2 per person

Floor Length Linens

White, Black or Ivory	\$1 per person
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Table Runners

Semi Sheer - standard colors	\$15 per table
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Chiavari Chairs

Gold	\$2 per person
Clear/Black/White Chiavari Chairs	\$5 per person

Chargers

Gold or Silver.	\$2 per person
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Uplighting

Based on Space	Starts at \$500
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Ice Sculpture

Based on Design	Starts at \$600
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10' LED TREE ROOM CENTERPIECE	\$800 each
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HAVE AN EXTRAVAGANT DESIGN IN MIND?

We have the ability and partnerships to transform any of our spaces to bring your vision to life. ASK OUR TEAM!

VENDORS

We have long standing relationships with virtually every type of vendor you will be looking to use, along with specialty vendors that can add just the right unique twist to impress your guests.

WHITE GLOVE SERVICE

Feel the luxurious difference of having one staff member per table, assisting your guests in their every need.



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