



One if by Land

Two if by Sea

Historical Elegance!

There are few moments in life that hold as much significance as the union of two individuals in love. We are dedicated to creating your perfect wedding that reflects all the distinctive qualities that characterize a couple. Our aim is to ensure that every couple who visits our venue leaves having fulfilled their dream wedding.

One if by Land, Two if by Sea has earned acclaim for its classic menu, rich heritage, and stunning decor. It is often considered the most romantic dining venue in New York City.

Established in 1973, One if by Land, Two if by Sea swiftly became the favored destination in NYC for engagements, anniversaries, and weddings.

It is said that more engagements have been celebrated here than at any other restaurant in Manhattan.

We are excited to offer this experience in other venues or residences. Let us bring the historical elegance to you!



THE EXPERIENCE

Invitation Prior to Ceremony [30 Minutes]
Ceremony [Length based on Officiant]
Cocktail Reception [1 Hour]
Reception [4 Hours]
Total Event Time without Ceremony | 5 Hours
Total Event with Ceremony | 6 Hours

THE MENU

As Guests Arrive

Still & Sparkling Water and Champagne

Cocktail Hour

Butler Passed Canapés & Hors D'oeuvres
Miniature Crudité

Dinner Menu

Four-Course Menu by Chef Mike Pekarul
Miniature Dessert with Wedding Cake
Premium Open Bar Service with Dinner Wine Service

PRICING

Pricing is determined by your choice of month & day of the week
Pricing Includes Wedding Planning, Service Staff, Setup, Breakdown
China, Glass, Cutlery, Tables, Linen, Chair

Ceremony Fee | Depending of date & time of wedding





Cocktail Reception

Canapés | Select 3

King Salmon Crudo

Osetra Caviar, Crème Fraîche Espuma

Charred Wagu Beef

Herb Crostini, Truffle Cream

Scallop Ceviche

Chiles, Mango-Ginger Salsa

Togarashi Seared Ahi

Salmon Roe

Blueberry Goat Cheese Flatbread

Honey-Thyme Drizzle

Pommes Soufflé

Béarnaise Sauce

Brie & Guava Panna Cotta

Walnut Powder

Gougères

Foie Gras Mousse

Hors d'Oeuvres | Select 3

Zucchini Croquettes

Myer Lemon Labneh

Peeky Toe Crab Cake

Horseradish Crema

Duck Confit Pie

Truffle Jus

Kurobuta Pork Belly

Smoked Fennel Pureé

Pickled Applesauce

Croque Monsieur

Comté Cheese, Tasso, Béchamel Brioche

Land & Sea Skewer

Lobster, Filet Mignon

Beef Wellington

Bordelaise

Francs En Croute

Whole Grain Mustard



Miniature Crudités

Fresh Crisp Raw Garden Vegetables Displayed Throughout Cocktail Reception

Baby Carrots, Broccoli Florets, Asparagus, Grape Tomatoes, Cauliflower Florets

Green Goddess Dressing

Dinner Menu

SERVED AS GUEST SIT FOR DINNER

Cheese & Pâté

Chef's Hand-Selection of Cheeses from Murray's Cheese Shop
A Selection of House-Made Pâtés
Cornichons, Fresh Figs, Giant Capers, Dijon Mustard, Crostinis

Or

White Sturgeon Caviar Service

Traditional Accompaniments
Blinis, Crème Fraîche, Finely Chopped Onions, Hard-Boiled Eggs, Chives
~\$25 supplement per person~

FIRST COURSE | Select 1

~Silent Vegetarian/Vegan Course will be made available upon request~

Tuna Crudo

Yellowfin Tuna, Leche de Tigre, Furikake, Wasabi Guava Gel, Prestige Caviar

French Onion Consommé

Cipollini Onions, Gruyère Dumplings, Parsley Oil, Charred Onion Purée

Grilled Beet Salad

Lingonberry Goat Cheese, Endive, Cranberry Dill Vinaigrette

Raviolo

Duck Confit, Manchego, Smoked Plum Tomato Broth

Steak Tartare

Bone Marrow Butter, Quail Egg, Chive Gel, Fried Caperberries, Crostini

Grilled Octopus

Pepper Coulis, Habanero Jam, Braised Salsify

Escargot

Sour dough Toast Points, Garlic Herb Oil

Eggplant Escargot, vg

Roasted Eggplant, Garlic herb Vegan Butter, Sour Dough Toast Points

Chantrelle Mushroom Torchon, v

Beet Purée, Little Gem Lettuce, Cranberry-Thyme Vinaigrette



Our menu changes frequently due to market availability and seasonal changes.

Menu selection will be based on our seasonal menu



YOUR CHOICE OF ENTREE | Select 3

Beef Wellington

Mushrooms Duxelles, Haricot Verts, Potato Purée, Bordelaise, Carrot Glaze

Lobster Tail

Sea Urchin Hollandaise, Osetra Gold, Yuzu, Turnips, Satsumaimo Pavé

King Salmon

Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Black Trumpet Risotto

Seared Scallops, Spinach Cream-Stuffed Morels, Asparagus, White Sturgeon Caviar

Pistachio-Crusted Rack of Lamb

Heirloom Carrots, Potatoes au Gratin, Dijon, Lamb Jus

16 Oz 28 Day Aged NY Strip

Peppercorn-Crusted, Fondant Potato, Broccoli Rabe, Red Au Poivre Sauce
-\$25 supplement per person-

Harissa-Grilled Cauliflower Steak, vg, gf

Butternut Squash, Cider Cream Purée, Swiss Chard

DESSERT | Select 1

Chocolate Soufflé

Crème Anglaise

Crème Brûlée

Wild Berry Compote

Spiced Apple Pavlova

Rum Sorbet

Seasonal Tarte Tatin

Cinnamon Chantilly Cream

Tiramisu

WEDDING CAKE by the Couple

Served with the Wedding Cake

House-Made Petite Fours & Miniature Desserts

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FREQUENTLY ASKED QUESTIONS

How do I place a soft hold on a date?

A soft hold can be placed on a requested date for seven days at no cost. During that time a menu proposal based on your conversation with your Catering Manager will be sent along with a sample wedding agreement. At the end of the seven days we ask you to make a decision to move forward or release the date. During the soft hold, if another couple or events would like that date and are ready to sign the agreement; you will be contacted and will have twenty-four hours to make a decision regarding the date you requested.

When is the final guest count due?

Final Guest count will be due two weeks prior to the wedding date. At that time the count can not fall below that number. We ask that if anyone may not attend, please keep them out of the guest count. Additional guests may be added up to one day prior to the wedding.

What is the deposit & final payment due?

The deposit is payable by wire transfer and will be payable at the time of the contract signing. The deposit amount will be specified by your Catering Manager. Final payment is due by wire transfer ten days prior to the wedding date.

How do wedding tastings work?

Tastings are done 3-4 weeks prior to the wedding date. The tasting is meant for the Bride and Groom. Tastings can be scheduled Tuesday to Thursday; time will be arranged with your catering manager. Tasting will take about 2 Hours.

Is there a dress code?

For all events, the dress code at a minimum is Business Casual; i.e. no jeans, tee-shirts, shorts, sneakers, flip-flops, rain/snow boots will be allowed.

What does the pricing include?

Pricing includes all wages for hourly staff, management staff, catering office staff, event planning, food, beverage [including alcohol, setup, breakdown] and all standard in-house equipment [i.e. china, glassware, silver and linen]

Does the entertainment & vendors need approval & do they need insurance?

All entertainment (i.e. bagpipers, strolling musicians, etc.) must be approved by OIBL at least 30 days prior to the event and prior to signing the vendor's contract. All Entertainment and Vendor must have proof of insurance based on the required guidelines.

Can the entertainment or vendors drink alcoholic beverages?

Entertainment and Vendors are not permitted to drink alcoholic beverages during the event.

Do we require you to use our preferred vendors?

No we do not. We will happily work with any professional wedding company.