

a
Kanopi
Private Dining
2020

SETTING

Kanopi is perched atop the tallest building between New York City & Boston, and features sweeping panoramas from every room. With unique rooms based on your preference and guest count, your guests will comfortably gather, dine & celebrate.

CUISINE

Chef Anthony Goncalves calls on 25 years of relationships with purveyors of the finest goods from here in the Hudson Valley and the entire world to prepare your menu. Every component of the food & beverage offerings can be customized to your preference or left in the hands of the culinary team to execute at the highest level.

SERVICE

From pre-planning to the day-of, the team at Kanopi takes great pride in ensuring your needs are met with personal, attentive, and experienced diligence. Your guests will be met in the parking garage and escorted to the stunning glass elevator and treated luxuriously throughout their time with us.

PROPERTY

Currently undergoing a multi-million dollar renovation, the iconic hotel will join Marriott International's Autograph Collection on re-opening, as The Opus, Westchester. The downtown White Plains location provides easy access by car or public transportation from every direction; as well as other properties with sleeping rooms for your guests nearby.

SAFETY

The safety of your guests is paramount. High touch surfaces such as elevator buttons & restrooms will be sanitized after each use. The entire space is thoroughly disinfected between each event. Temperatures will be taken at entry of all guests, masks & hand sanitizer will be provided. Based on current guidance for social gatherings to be limited to 50 people, the actual number of guests in the space is just 10% of the legal occupancy.



Four Course Tasting

ON THE TABLE

House Baked Breads

PEIXHINOS DA HORTA

tempura fried shitake mushrooms, string beans, eggplant & cauliflower,
marcona almond butter, Catalonian honey, mustard



HOUSEMADE CAVATELLI

lemon cacio e pepe



ORGANIC CHICKEN PIRI PIRI

classic Caesar dressing, grilled romaine



CHOCOLATE MOUSSE

red fruits, toasted almonds

Vegan Alternatives Available To Each Course

INCLUDES SOFT DRINKS, FILTERED WATER,
DELTA CAFES COFFEE, HARNEY & SONS TEA

PER PERSON PRICE—SATURDAY EVENING: \$105

PER PERSON PRICE—SUNDAY-FRIDAY: \$95

24% Administrative Fee and 8.375% Sales Tax Will Be Added To All Charges



Six Course Tasting

ON THE TABLE

House Baked Breads

PEIXINHOS DA HORTA

tempura fried shitake mushrooms, string beans, eggplant & cauliflower,
marcona almond butter, Catalonian honey, mustard

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GAMBAS AL AJILLO

prawns, garlic, chilies

—

RAVIOLI AL UOVO

sheep's milk ricotta & egg yolk, cacio e pepe

—

DOURADA

gilt-head sea bream, cuttlefish, tomato, potato, herbs

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MISHIMA BEEF SIRLOIN

roasted potatoes, mustard sauce, amazing carrot

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CHOCOLATE MOUSSE

red fruits, toasted almonds

Vegan Alternatives Available To Each Course

INCLUDES SOFT DRINKS, FILTERED WATER,
DELTA CAFES COFFEE, HARNEY & SONS TEA

PER PERSON PRICE—SATURDAY EVENING: \$150

PER PERSON PRICE—SUNDAY-FRIDAY: \$125

24% Administrative Fee and 8.375% Sales Tax Will Be Added To All Charges



Optional Enhancements

Passed Canapes

\$30 Per Person Supplement

ASPARAGUS ARANCINI

green goddess sauce

BUTTERNUT SQUASH SOUP

pepitas, pumpkin oil

MARYLAND CRAB CAKE

honey mustard

CHICKEN EMPANADA

vegetable bechamel

CONEY ISLAND DOG

pastry dough, spicy mustard

CRISPY BABY LAMB CHOPS

\$10 Per Person Supplement

rosemary sea salt

Family Style Appetizers

\$25 Per Person Supplement

OLIVES

PARMIGIANO & ZIMBRO CHEESES

HUMMUS & CRUDITE

SWEET & SPICY SOPRESATTA

FRIED ZUCCHINI

Raw Bar

\$35 Per Person Supplement

SHRIMP COCKTAIL

LOBSTER COCKTAIL

cocktail sauce | lemon | horseradish

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Beverage Packages

Spirits, Beer & Wine Selections From Our Cellar Available to be Served and Charged on Consumption, or you may select from the packages below. An Open Bar package including all of the options below may be added to your menu for \$50 per person.

Wine & Beer

\$20 Per Person Supplement

HOUSE RED & WHITE WINE

CRAFT BEER

Signature Specialty Cocktails

\$20 Per Person Supplement

APHRODITE'S KISS

prosecco, elderflower liqueur, hibiscus, vanilla

GRAPEFRUIT

tito's, st. germain, aperol, grapefruit ice

RYE NOT

rye, sweet vermouth, black walnut bitters

Artisanal Spirits

\$30 Per Person Supplement

Aperol

Bacardi

Basil Hayden Bourbon

Carpano Antica Vermouth

Chambord

El Mayor Anejo Tequila

Glenlivet Founder's Reserve Single Malt

Hendrick's Gin

Jameson Whiskey

Johnnie Walker Black Label

Nikka Whiskey

Novo Fogo Cachaca

Ocean Vodka

Pierre Ferrand Dry Curacao

Sambuca

St Germaine

Peabody Rye

Tito's Vodka

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