



FIRST NATIONAL
CENTER

WEDDINGS





FIRST NATIONAL
CENTER

Host your wedding, milestone or event in one of Oklahoma City's top architectural treasures.

More than a building, this landmark is a symbol of Oklahoma's journey and our connections to the region over the years. From the noticeably worn marble floor in front of each bank teller window to the aluminum aviation beacon that towers 456 feet above the sidewalk, First National Center brings history – and your story – to life.

firstnationalcenterokc.com





APICII

Catering and events at the First National Center are managed by Apicii, the nationally acclaimed hospitality firm helmed by Michelin-starred Chef Jonathan Benno.

Apicii delights that every wedding at the First National Center is a unique and memorable occasion inspired by the diversity of our brides and grooms.

Our highly accomplished hospitality and culinary teams are dedicated to creating the remarkable gathering that you envision.

apicii.com

THE
NATIONAL

AUTOGRAPH COLLECTION®
HOTELS

The National, Autograph Collection transforms approximately 190,000 square feet of the 1931 First National Bank office tower into an inspired hotel with 146 guest rooms.

The restoration is part of the First National Center project and includes the preservation of murals, decorative painted ceilings, stone columns, cast stone, metal finishes, vault doors, and safes.

For booking and group rates at The National, visit
thenationalokc.com







WEDDING VENUES

— THE —
BEACON



— THE —
BEACON



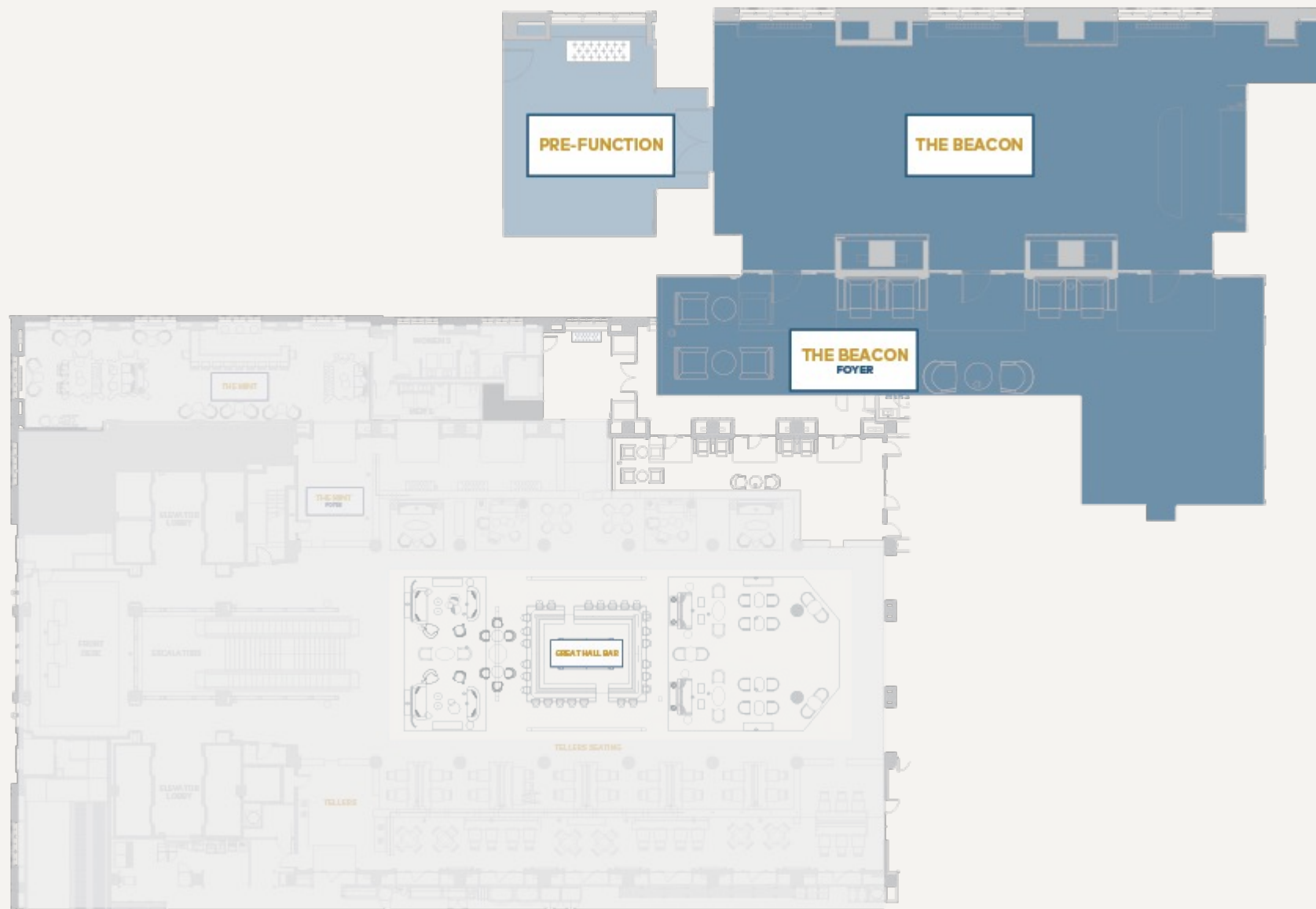
— THE — BEACON

Named after the infamous club located in the aviator beacon atop the historic First National Bank, the Beacon is an exclusive gathering spot inspired Oklahoma City's rich and colorful history.

Guests will experience the grandeur of newly renovated the First National Center as they transition from cocktails on the private foyer in The Great Hall into the Beacon's private bar and dining room.

Capacity:

- Seated Dinner | 48 Guests
- Receptions | 70 Guests



— THE —
MINT



THE MINT



— THE — MINT

Inspired by the historic First National Bank, a mint is where coins are manufactured, and money is made.

Located right above the famous First National Clock at the corner of Park and Robinson, The Mint is our most elegant venue. From the delicate recreation of the original ceiling design to the parquet wood floor.

The Mint offers an intimate space for gatherings and receptions within the grandeur of the historic First National Center, including a private bar, lounge and foyer overlooking The Great Hall.

Capacity:

- Receptions | 75 Guests



THE NATIONAL BALLROOM





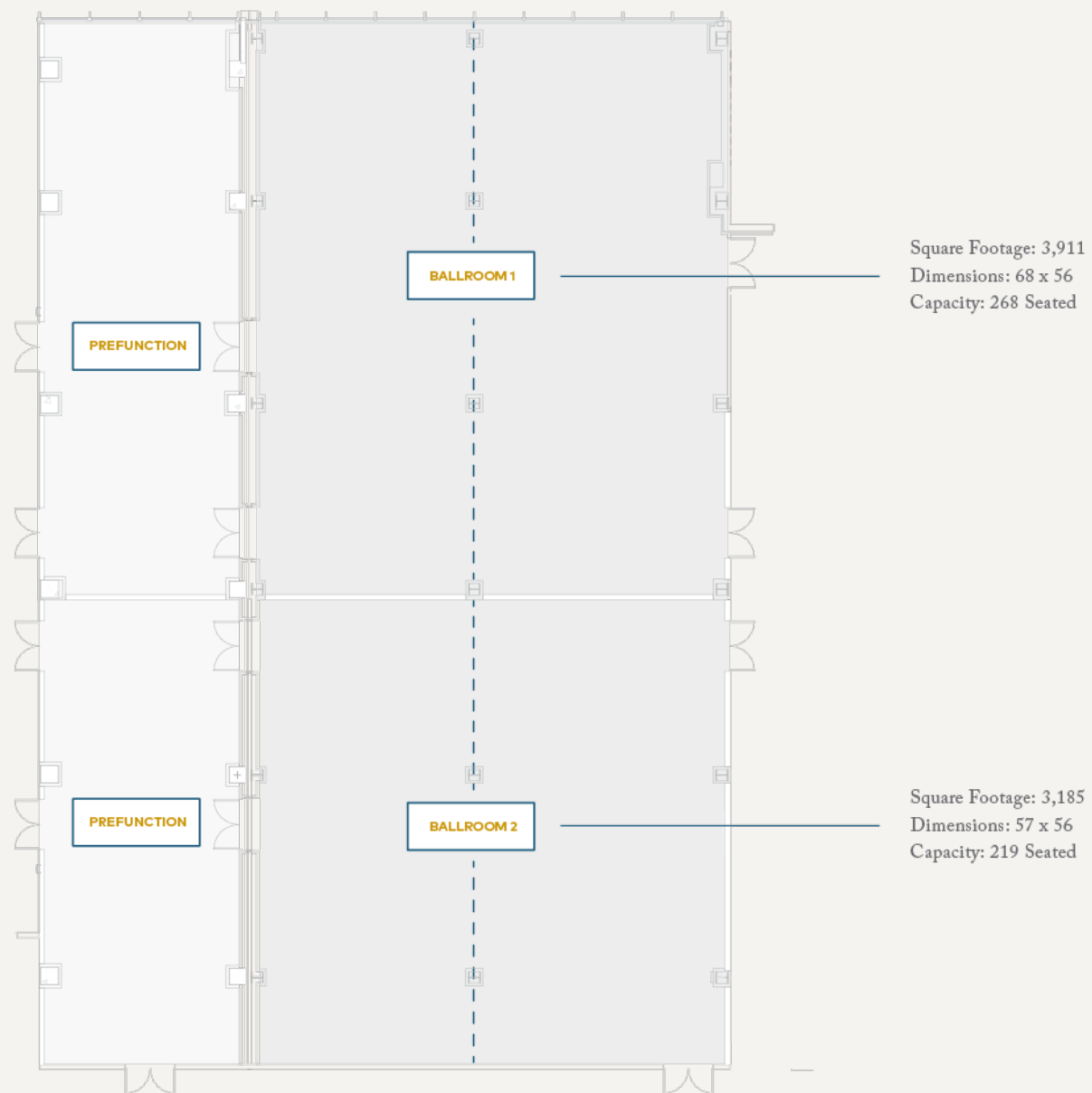
THE NATIONAL BALLROOM

The National Ballroom offers a blank canvas for your special event. Our hospitality team is dedicated to bringing the unique and remarkable gathering that you envision to life.

For intimate weddings and transitional events, The National Ballroom may be divided into two.

SECOND FLOOR

	Sq Ft	LxW	Banquet Rounds	Theater Seating	Schoolroom Seating	U-Shape	Conference	Reception
The National Ballroom	7096	125 x 56	440	466	235			487
The National Ballroom I	3911	68 x 56	230	264	180			268
The National Ballroom II	3185	57 x 56	210	216	162			219





WEDDING PACKAGES

Pricing

VENUE FEE	F&B MIN.	MENU
\$ 2,000.00	\$15,000	Starts at \$135 per person

Ceremony Fee Additional \$ 1,500

Administrative Fee & Taxes

A taxable administrative fee of 22% will be added to all venue fees, food and beverage sales.

Events are subject to state and local taxes. Current Oklahoma sales tax (8.625%) will be added to the total. An additional 13.5% tax applies to alcoholic beverages.

WEDDING PACKAGES

Signature

INCLUSIONS

Venue Coordinator
Banquet Service Captain

Cocktail Hour

One-hour Signature Open Bar, Couple's Signature Cocktail
Your Choice of 6 Passed Hors D'oeuvres

Dinner Reception

Champagne Toast, Three-hour Signature Open Bar
2-Course Plated Dinner to Include a Starter and Entrée
Bread and Coffee Service, Wedding Cake Cutting & Service

Venue Provides

Cocktail Reception Tables | Dinner Reception Round Tables
Chairs | Linen | Dance Floor

135 per guest

Pricing is subject to 22% administrative fee, 8.625% sales tax and 13.5% beverage tax





WEDDING PACKAGES

Premium

INCLUSIONS

Venue Coordinator

Banquet Service Captain

Cocktail Hour

One-hour Premium Open Bar, Couple's Signature Cocktail
Your Choice of 6 Passed Hors D'oeuvres and Market Display

Dinner Reception

Champagne Toast, Four-hour Premium Open Bar
3-Course Plated Dinner to Include a Starter, Appetizer and Entrée
Bread and Coffee Service, Wedding Cake Cutting & Service

Late Night Snack

Guest Favor of Truffles & Macarons

Venue Provides

Cocktail Reception Tables | Dinner Reception Round Tables
Chairs | Linen | Dance Floor

• **175 per guest**

• *Pricing is subject to 22% administrative fee, 8.625% sales tax and 13.5% beverage tax*

MENU

COCKTAIL HOUR

Prosciutto Wrapped Asparagus
Grilled Chicken Salad with Mango on Crostini
Beef Carpaccio Wrapped Asparagus Tip
Pate with Port Wine Gelee on Brioche
Baby Reuben Sandwich
Meatballs with Parmesan Pomodoro
Chermoula Chicken Skewer with Peppadew
Steak Churrasco Skewer with Cilantro Dipping Sauce
Franks En Crou te
Melon and Prosciutto Skewer with Basil
Spiced Bacon Wrapped Figs with Honey
Chicken and Pancetta Tartlet with Melon Compote
Mediterranean Chicken Skewer with Pomegranate Glaze
Merquez Sausage with San Marzano Tomato and
Calabrian Chili Mayo on Crostini
Kobe Beef Sliders

Snapper Crudo
Petite Lobster Club on Brioche
Bay Shrimp with Mango Salsa on Crostini
Lobster
Medallion with Spiced Remoulade on Baguette
Smoked Salmon Tartare with Capers with Savory
Cone Floridian Seafood Ceviche Shooter
Ahi Tuna Tartare with Sweet Soy with Savory
Cone
Lump Crab Cake with Cajun Remoulade Sauce
Herb Battered Shrimp with Orange-Tamari Glaze
Shrimp with Cara Cara Orange Compote on
Crostini
Tuna Tataki Taco
Black Diamond Caviar Crostini

Watermelon with Mozzarella on Skewer
Whipped Burrata with Basil Vinaigrette with
Herb-Garlic Cheese on Crostini
Brie with Pear and Almond Tartlet
Truffle Mac 'n Cheese Bite
Seared Artichoke, Feta and Olive on Skewer
Brie with Apricot-Rosemary Chutney and Fennel on
Savory Tartlet
Tomato-Mozzarella Caprese on Skewer with Balsamic
Port Drizzle
Veggie Burger with Hummus and Shiitake Mushrooms
Smoked Gouda Arancini with Pomodoro
Roasted Tomato Tart with Smoked Mushroom
Crushed Avocado on Seeded Cracker
Fontina and Truffle Stuffed Mushrooms with Garlic
Streusel
Feta and Red Multigrain Tartlet with Soft Herbs
Falafel Sliders with Lemon Tahini
Roasted Beets, Goat Cheese with Citrus and Hazelnuts

COCKTAIL HOUR

MARKET TABLE

Artisanal Charcuterie & Breads

Prosciutto di Parma, Salami Toscano, Spicy Coppa, Bresaola, Sopressata, Pickled Vegetables, Housemade Mustard, Fresh-Baked Focaccia, Sliced Baguette and Grissini

Handcrafted Cheeses

8 Month Manchego, Extra Aged Gouda, Classic Brie, Cyprus Grove Humbolt Fog, Rogue Creamery Smokey Oregon Organic Blue, Cambozola, Assorted Crackers, Locally Sourced Jams and Honey, Fresh and Dried Fruit

Mezze & Crudit 

Heirloom Vegetables, Fava Bean Hummus, Whipped Eggplant, Olive Tapenade

Market Salads

Marinated Beets with Pistachio and Goat Cheese, Endive Salad with Walnuts, Celery and Piave Cheese, Marinated Vegetables and Cured Olives with Lemon and Rosemary

PASTA STATION

+\$20 Per Guest, Choice of 3 Pastas

Cavatelli, Rigatoni, Fusilli, Orecchiette, Farfalle, Penne Sauces & Toppings, Choice of 1 Per Pasta Grilled Vegetable Parmesan Primavera Red Wine Braised Beef Short Rib Bolognese Fennel Chicken Sausage and Broccoli Rabe Guanciale and Hen Egg Carbonara Creamy Tomato Vodka Traditional San Marzano Marinara Tuscan Pine Nut Pesto

CARVING STATION

+\$25 Per Guest, Choice of 2

Slow Roasted Prime Rib of Beef with Horseradish Cream, Natural Jus
Whole Roasted Bone-In Honey Baked Ham with Black Cherry-Pineapple Compote
Madeira Glazed Chicken Wrapped in Bacon and Stuffed with Wild Mushroom
Herb Roasted Leg of Lamb with Tzatziki
Cedar Plank Salmon with Dill Cream
Cote de Boeuf with Cabernet Glace de Viande, Garlic Confit and Crispy Shallots
Whole Roasted Tom Turkey with Whole Grain Mustard, Pesto Mayo and Cranberry Compote

RAW BAR

+\$45 Per Guest

East and West Coast Oysters, Little Neck Clams, Ahi Tuna Poke, Jumbo Shrimp Cocktail, Snapper Ceviche, Sushi Rolls
Served with Cocktail Sauce, Mignonette, Yuzu Ponzu and Fresh Lemon Poached Maine Lobster Tails
+\$20 Per Guest

DINNER

SALADS

Harvest of Lettuces, Shaved Vegetables, Soft Herbs, Lemon Vinaigrette

Bouquet of Field Greens, Jubilee Tomatoes, Mixed Mushrooms, Broken Cabernet Vinaigrette

Romaine Hearts, Shaved Parmesan, Herbed Focaccia Croutons, Creamy Anchovy Dressing

Baby Iceberg Wedge, Jubilee Tomatoes, Crisp Pancetta, Red Onion, Gorgonzola Cream

Gourmet Baby Greens, Grilled Mushrooms, Red and Yellow Tomato Wedges, Peppered Turtle Creek Goat Cheese, Basil-Chardonnay Vinaigrette Butter Lettuce and Radicchio

Cup of Citrus Seafood Salad, Roasted Lemon Vinaigrette, Crisp Pancetta, Hearts of Palm

Baby Spinach Greens, Cucumber, Roasted Roma Tomatoes, Shaved Shallot, Herb Croutons, Roasted Garlic & Basil Dressing

Petite Baby Greens with Frisee, Heirloom Tomatoes, Grilled Red Onion, Fresh Basil, Manchego Cheese, Honey-Tomato and Herb Vinaigrette

APPETIZER

Porcini Dusted Seared Scallops, Corn Fondue, Truffled English Pea Purée

Burrata, Heirloom Tomato, Baby Arugula, Prosciutto Bits, Aged Balsamic

Olive Oil Roasted Beets, Fennel, Citrus, Whipped Goat Cheese, Pistachio

Wild Mushroom Stuffed Ravioli, Wilted Spinach, Chives, Ricotta, Truffled Cream Sauce

Tuna Crudo, Olive Oil, Fennel, Citrus Segments, Red Onion, Avocado, Micro Greens, Pickled Chili Peppers

Seared Medallions of Chicken Stuffed with Confit of Roasted Red Pepper, Truffled White Beans, Provolone Cheese, Crispy Pancetta, Roasted Chicken Jus

Chilled Apple-Cinnamon Poached Salmon, Red Potato-Chive Salad, Caramelized Red Onion, Petite Field Lettuce, Crème Fraiche, Caviar

Wild Mushroom Ragout, Mascarpone Polenta, Shaved Parmesan

Jumbo Lump Crab & Shrimp Cake, Asian Tomato Jam, Lobster Lemongrass Sauce

+\$10 Per Guest

DINNER

ENTREÉS

Steamed Red Snapper, Roasted Grape Tomatoes, Leek Fondue, Wilted Chard, Buttered Haricots Verts, Saffron Potato

Grilled Mahi Mahi, Rustic Tomato Sauce with Caper, Tuscan White Bean Ragout, Charred Red Onion, Crisp Pancetta

Olive Oil Poached Halibut, Zucchini Marmalade, Cauliflower Rice Pilaf

Herb Roasted Organic Chicken, Asparagus, Olive Oil Whipped Potatoes, Lemon Jus

Ricotta and Spinach Rotolo, Blistered Tomato, Broccolini

Eggplant Rolatini, Blistered Tomato, Baby Summer Squash, Garlic Streusel

Colorado Rack of Lamb, Garlic and Shallot Confit, Wilted Garlic Spinach, Herb Fingerling Potatoes, Red Wine Reduction

Braised Beef Short Ribs, Wild Mushroom Risotto, Buttered Asparagus, Yellow Squash, Red Wine Reduction

Horseradish Crusted Filet Mignon, Three Cheese Potato Gateau, Seasonal Vegetables, Bordelaise Sauce

Searred Petite Filet with Oven Baked Shrimp, Olive Oil Poached Cipollini Onion, Tomato and Caper Relish, Buttered Asparagus, Red Wine Reduction, White Wine Butter Sauce

+\$10 Per Guest

Crab Stuffed Maine Lobster Tail, Filet Mignon with Rapini, Haricots Verts, Parmesan Baked Tomato, Butter Whipped Potatoes

+\$20 Per Guest

DESSERTS

Wedding Cake Cutting & Service

Petits Fours

Truffles & Macarons

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients.

LATE NIGHT SNACKS

GRILLED SLIDERS STATION

+\$20 Per Guest

Classic Sliders

*Brisket Chuck Blend Burgers, LTOP,
American Cheese, Special Sauce*

Club Sliders

*Blend Burgers, Nueske's Bacon, Caramelized
Onions, Crushed Avocado, American Cheese,*

Special Sauce

Crispy Waffle Fries

La Rubia Blonde Ale Mini Beer

TACO CART

+\$20 Per Guest

Citrus-Marinated Pollo Asado

Slow Cooked Pork Carnitas

Served with Soft Corn Tortillas, Pickled Onions,

Queso Fresco, Cilantro, Fresh Limes

Baked Corn Tortilla Chips

Salsa Roja, Hand-Smashed Guacamole Mini

Margaritas

HAND-CUT FRY BAR

+\$15 Per Guest

*Crispy Waffle Fries, Curly Fries, Shoestring
Fries, Fried Sliced Pickles*

*Served with Ground Beef Chili, Chopped Bacon,
Warm American Cheese Sauce, Pickled
Jalapeños, Caramelized Onions, Shredded
Parmesan, House-Made Ketchup, Yellow
Mustard, Buttermilk Ranch, Smoky Barbeque
Sauce*

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OPEN BAR

SIGNATURE SPIRITS

Vodka

Prairie Wolf

Gin

Prairie Wolf

Rum

Plantation 3 Stars

Tequila

Cimmaron

Mezcal

Del Maguey Vida

Bourbon

Elijah Craig

Rye

Rittenhouse Rye

Scotch

Monkey Shoulder

Includes mixers, juice and garnishes

PREMIUM WINE

Chardonnay

Alexander Valley

Sauvignon Blanc

Routestock Sauvignon Blanc

Pinot Noir

Elouan

Cabernet Sauvignon

Routestock

Sparkling

Jeio Prosecco

BEER

Assortment of Beer from Okla.

Soft Drinks & Water

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WEDDING FESTIVITIES

STOCK & BOND

Stock & Bond is an American steakhouse that pays homage to the rich agricultural history of the High Plains, where cattlemen and farmers have worked the land and raised livestock since the early 1800's.

Stock & Bond also celebrates the American distillers who have honed their craft with an extensive selection of Whiskeys and Bourbons that meet the Bottled in Bond Act of 1897.

Join us for your

- *Engagement Party*
- *Bachelor/ette Dinner*
- *Rehearsal Dinner*
- *Send Off Brunch*







LIBRARY OF
DISTILLED
SPIRITS

The Library of Distilled Spirits houses over 1,500 unique expressions of distilled spirits.

A selection of more than 200 classic drinks pays homage to the craft of the cocktail. Barkeeps at the Library of Distilled Spirits combine their deep knowledge of spirits and mixology to create remarkable experiences for guests.

Join us for your

- *Engagement Party*
- *Bachelor/ette Party*
- *Rehearsal Dinner*
- *After Party*



LOCATION



FIRST NATIONAL CENTER

120 N. ROBINSON
OKLAHOMA CITY, OK 73102

The National is located at the corner of Park Avenue and Robinson Street, at the epicenter of a city in the midst of a renaissance. The Central Business District boasts an extensive urban growth, new public transportation and is a short walk from Myriad Gardens, Scissortail Park and Bricktown.

Valet service is available, please contact our events department for pricing.





FIRST NATIONAL
CENTER

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