

# Weddings

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## Diamond Mills & Saugerties Steamboat Co.

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### Spring

Menu available March, April, May

### Summer

Menu available June, July, August

### Fall

Menu available September, October, November

### Winter

Menu available December, January, February

## Grand Ballroom & Blackbarn HV

**\$195** per person – Saturday Evenings | **\$175** per person – Friday & Sunday Evenings

## The Boathouse

**\$150** per person – Friday, Saturday & Sunday Evenings

## On-Site Ceremony

**Includes:** White Ceremony Chairs, White Trellis, All Set Up & Breakdown and Day of Coordination with Ceremony Rehearsal

\$1000 – 50 to 150 guests | \$1500– over 150 guests

Above prices do not include 20% administrative fee or NYS sales tax.  
Site Fee for The Boathouse & Blackbarn HV is \$10,000.00  
All necessary catering equipment, tables, chairs, linens, china, flatware and glassware,  
as well as all set up and break down are included in our site fees.

## GRAND BALLROOM SEASONAL MENUS INCLUDE:

### *Cocktail Hour*

Eight Passed Hors d'Oeuvres  
Hudson Valley Table  
One Additional Food Station

### *Dinner*

First Course  
Tableside Entrée Selection\*  
Custom Wedding Cake

### *Beverage Service*

Five Hour Standard Open Bar  
Champagne Toast  
Signature Cocktail  
Tableside Coffee & Tea Service

### *Included Amenities*

Personal Host / Hostess Greeting Your Guests  
Private Hospitality Suite Reception with Champagne  
Ivory Floor Length Cloths, Overlay Linen & Matching Napkins  
Wedding Specialist to Coordinate all Your Event Details  
Customized Room Layout  
Personalized Printed Menus  
Coat Check Attendant

### *Plus*

Dinner for Two with Champagne Toast at BLACKBARN Hudson Valley on Your First Anniversary

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# Cocktail Hour

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Each Seasonal Menu includes a Cocktail Hour with a choice of Eight Passed Hors d'Oeuvres, a Hudson Valley Table & One Additional Food Station of your choice.

## Hudson Valley Table

(Includes all of the following)

Local Fruit & Cheese Display, Grapes, Nuts, Honey | Vegetable Crudit , Black Olive Gravel, Pesto Aioli | Baked Brie, Seasonal Jam, Crostini, Berries | Cumin & Roasted Garlic Hummus, Grilled Pita, Lemon Assorted Sliced Cured Meats, Dried Fruit, Marinated Olives, Whole Grain Mustard | Grilled Seasonal Vegetables, Balsamic Reduction, Herbs | Fresh Mozzarella & Tomato Salad, Herb Vinaigrette

## Food Stations

(Choice of One Station)

### **Pasta Station**

*Served with Grated Parmesan & Garlic Bread*

(Choice of One Pasta)

Penne, Pomodoro Sauce, Cream, Basil, Parmesan | Rigatoni, Ground Beef, Root Vegetables, Tomato, Demi-Glace | Cheese Tortellini, Spinach, Cream, Sundried Tomatoes | Gnocchi, Brown Butter, Pesto, Pecorino

Meatballs in Roasted Garlic Marinara Sauce

\*Turkey & Vegetarian Options Available

### **Tacos**

*Served with Corn & Flour Tortillas, Rice & Beans, Guacamole, Pico de Gallo, Refried Beans, Sour Cream Shredded Lettuce, Cheddar Cheese, Tri Colored Tortilla Chips*

(Choice of One)

Carne Asada Beef | Salsa Verde Chicken | Chorizo Sausage | Salsa Roja Market Fish |  
Roasted Tomatillo | Grilled Tofu

## **Sliders**

*Served with House-made Lemon Pepper Chips, Carrot & Red Bell Pepper Cole Slaw & Assorted Pickles*

(Choice of Two Proteins)

All Beef Burgers, Cheddar, Onions, Potato Bun | Chicken Parmesan, Roasted Garlic Tomato Sauce, Fresh Mozzarella, Ciabatta Bread | BLT, Applewood Bacon, Sliced Tomato, Bib Lettuce, Pumpernickel | Chicken & Waffles, Buttermilk Fried Chicken, Sriracha Maple Syrup | Grilled Salmon, Asian Pear Slaw, Sesame Seeds, Brioche Roll

## **Carving Station**

(Choice of One)

Prime Rib, Horseradish Sauce, Brioche Buns | Maple Glazed Ham, Grilled Pineapple Puree, Potato Rolls | New York Strip Loin, Red Wine Demi Glaze, Caramelized Onion Rolls | Herb Crusted Pork Loin, Mustard, White Wine Gravy, Seeded Rye Bread | Oven Roasted Turkey Breast, Rosemary Gravy, Herb Focaccia | Garlic Dijon Crusted Salmon, Pumpernickel Bread

## **Paella Station**

Saffron Rice, Mussels, Clams, Chicken, Sausage & Shrimp

(Choice of One)

Beef | Pork | Vegetable Empanadas

## **Bao Buns**

*Served with Fried Rice, Kim Chi, Peanut Noodles, Cucumber Salad, Fried Wontons, Hoisin Sauce*

(Choice of One)

Braised Beef Teriyaki | Garlic Chili Chicken | Sticky Pork Belly | Ginger Sesame Grilled Shrimp | Roasted Miso Cauliflower

# *Additional Food Stations*

## **Hand Pulled Fresh Mozzarella Station**

Sliced Cured Meats, Marinated Olives, Roasted Red Peppers, Balsamic Roasted Mushrooms, Flavored Olive Oils, Grilled Baguette, Ciabatta Crostini, Artisanal Crackers & Assorted Finishing Salts

**\$20** per person

## **Hand Rolled Sushi**

*Served with Wasabi, Soy Sauce, Eel Sauce & Pickled Ginger*  
Assorted Sushi & Sashimi

**\$20** per person

## **Seared Seafood Station**

*Served with Crab Risotto, Preserved Lemon Remoulade, Mango Cilantro Emulsion, Housemade Tartar Sauce & Lemon Wedges*

(Choice of One)

Maryland Style Crab Cakes

U10 Diver Scallops

Jumbo Tiger Shrimp

PEI Mussels with Fennel Tomato Broth

\*Maine Split Lobster Tails

**\$20** per person

## **Chilled Seafood Display**

*Served with Mignonette Sauce, Cocktail Sauce, Tabasco & Lemon Wedges*

Jumbo Shrimp Cocktail

Middle Neck Clams

East Coast Oysters

Seafood Ceviche

Chilled Calamari Salad

Spicy Crab Salad

King Crab Legs

\*Maine Lobster Claws and Split Tails

**\$35** per person

*\*Additional cost per person based on market value*

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# Spring

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## Passed Hors d'Oeuvres

(Choice of Eight – Any Combination)

### COLD

Asparagus & Goat Cheese Tart | BLT with Bleu Cheese on Rye Toast | Whipped Ricotta & Honey Bruschetta |  
Lobster Rolls on Brioche Coins | Shrimp & Avocado Toast on Multigrain |  
Prosciutto & Fennel on Grilled Sourdough

### HOT

Spring Pea Arancini with Shaved Parmesan | Blackened Beef & Red Onion Jam on Grilled Polenta | Chicken  
Banh Mi with Pickled Vegetables on Baguette | Spinach Artichoke Croquette | Spring Roll & Ponzu Sauce |  
Crab Cake with Citrus Remoulade

## First Course

(Choice of One – Either Hot or Cold)

### COLD

Baby Spinach, Dried Apricots, Sliced Shallots, Watermelon Radish, Citrus Vinaigrette | The Tavern Caesar,  
Romaine Hearts, Hard Boiled Egg, Applewood Smoked Bacon, Brioche Croutons | Spring Mixed Greens, Sliced  
Red Onion, Crispy Chick Peas, Feta Cheese, Tahini Dressing | Shaved Carrot Salad, Avocado, Breakfast  
Radish, Cucumbers, White Balsamic Vinaigrette | Asparagus & Red Quinoa Salad, Parsley, Mint, Roasted  
Cashews, Blood Orange Dressing

### HOT

Sundried Tomato Risotto, Caramelized Shallots, Spinach Pesto | Eggplant Caponata, Parmesan Polenta,  
Mascarpone | Roasted Artichoke Ravioli, Mushroom Cream Sauce, Fried Rosemary |  
Asparagus Soup, Cracked Black Pepper Whipped Cream, Chives

## Entree

(Choice of One from each category)

*Served with Chef Selected Seasonal Starch & Vegetable Sides*

### HERDS

Sliced New York Strip, Lemon Herb Compound Butter | Roasted Bone in Pork Chop, Caramelized Onion, Apple Sauce | Braised Beef Short Ribs, Roasted Carrot & Fennel Ragout | Seared Sliced Filet Mignon, Caramelized Mushrooms & Onions, Thyme Demi Glaze

### FLOCKS

French Cut Chicken Breast, Garlic Ginger Jus | Braised Bone in Chicken Thighs, Cremini Mushrooms, Arugula Pesto | Spring Chicken Roulade, Asparagus, Roasted Pepper, White Wine Shallot Reduction | Grilled Chicken Paillard, Sundried Tomato, Lemon, Fried Capers

### SCHOOLS

Seared Faroe Island Salmon, Lemon & Chive Beurre Blanc | Cumin Roasted Cod, Green Gazpacho Sauce, Pistachio Crumble | Grilled Swordfish, Orange & Fennel Slaw, Red Pepper Puree | Red Snapper, Grilled Pepper & Onion Relish, Capers, Lemon Zest

### GARDENS

Grilled Cauliflower Steak, Pomegranate Seeds, Orange Infused Olive Oil | Stuffed Artichoke Hearts, Carrots, Celery, Onions, Lemon, Parsley | Vegetable Lasagna, Spinach Pasta Sheets, Mushroom Bolognese Sauce, Fried Spinach Leaves

## Dessert

Custom Wedding Cake  
Tableside Coffee & Tea Service

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# Summer

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## Passed Hors d'Oeuvres

(Choice of Eight – Any Combination)

### COLD

Tomato, Basil & Goat Cheese Tart | BLAT, Bacon, Lettuce, Avocado, Tomato on Rye Toast | Grilled Steak & Boursin Cheese Bruschetta | Citrus Shrimp Ceviche with Pickled Jalapeno | Summer Roll with Sweet Soy Dipping Sauce | Tomato Gazpacho Shooters with Basil Crème | Honey Whipped Ricotta, Pancetta & Peach Bruschetta

### HOT

Red Bell Pepper & Parmesan Arancini | Seared Scallops with Chives & Charred Lemon Aioli | Jerk Chicken with Honey, Lime & Cilantro on Plantain Chip | Mexican Street Corn Croquette with Chipotle Aioli | Crab Cake with Charred Peach Remoulade | Pulled Pork & Grilled Pineapple on Toasted Brioche | Grilled Flank Steak & Sweet Corn Salsa on Toasted Pita

## First Course

(Choice of One – Either Hot or Cold)

### COLD

Chilled Strawberry Soup, Cracked Black Pepper, Mint Puree | Grilled Peach & Arugula, Blueberry Vinaigrette | Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Raspberry Vinaigrette | Watermelon & Feta Salad, Sliced Red Onions, Creamy Mint Dressing | Toasted Orzo Salad, Basil, Cilantro, Tomatoes, Fava Beans, Kalamata Olives, Red Wine Vinaigrette

### HOT

Grilled Scallion Risotto, Red Pepper Relish, Shaved Parmesan | Grilled Corn Polenta, Crispy Pancetta | Blistered Tomato & Summer Vegetable Orecchiette Pasta | Tomato Basil Soup, Crème Fraiche, Brioche Croutons

## Entree

(Choice of One from each category)

*Served with Chef Selected Seasonal Starch & Vegetable Sides*

### HERDS

Sliced Grilled New York Strip Loin, Chimichurri Sauce | Smoked Pork Chop, Local Ramp Pesto | Cabernet Braised Beef Short Ribs, Roasted Tomato & Onion Ragout | Grilled Sliced Filet Mignon, Red Wine Demi Glaze, Sundried Tomato & Scallion Jam

### FLOCKS

French Cut Chicken Breast, Charred Corn & Heirloom Tomato Salsa | Stuffed Chicken Breast, Handmade Fresh Mozzarella, Blistered Tomatoes, Balsamic Marinated Mushrooms | Summer Chicken Roulade, Gruyere, Wild Ramps, Herbs, Blackberry Gastrique | Seared Duck Breast, Five Spice, Roasted Grape Vinaigrette

### SCHOOLS

Grilled Faroe Island Salmon, Roasted Roma Tomatoes, Basil Pesto | Lemon Pepper Roasted Cod, Grilled Lemon Segments | Blackened Catfish, Cilantro Lime Butter, Citrus Remoulade | Grilled Rainbow Trout, Lemon, Thyme, Fennel

### GARDENS

Grilled Eggplant Steak, Mushroom Duxelle, Fresh Basil Puree | Marinated Tofu, Hoisin Glaze, Napa Cabbage Slaw | Stuffed Chili Rellenos, Quinoa, Queso Fresco, Black Beans

## Dessert

Custom Wedding Cake  
Tableside Coffee & Tea Service

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# Fall

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## Passed Hors d'Oeuvres

(Choice of Eight – Any Combination)

### COLD

Cranberry & Goat Cheese Tart | Charred Carrot Bruschetta with Walnut Pesto | Applewood Smoked Bacon Chicken Salad on Rye Toast | Beet Macarons with Boursin & Parsley | Roasted Pumpkin Spiced Flat Bread with Mascarpone & Pancetta Crumble | Beef Tartare with Pickled Shallot, Toasted Pumpkin Seeds & Caper Vinaigrette | Fig & Fresh Mozzarella Bruschetta with a Balsamic Drizzle

### HOT

Baked Brie with Apple Cherry Chutney | Crab Cake with Maple Shallot Remoulade | Grilled Sausage Sliders with Braised Red Cabbage & Granny Smith Apple | Gruyere & Roasted Mushroom Gougere | Short Rib Egg Roll with Garlic Horseradish Aioli | Butternut Squash Arancini | Seared Duck Breast & Apricot Jam on Pumpernickel

## First Course

(Choice of One – Either Hot or Cold)

### COLD

Kale Salad, Shaved Apples, Feta, Dried Cranberries, Apple Cider Vinaigrette | Shaved Brussels Sprouts Salad, Golden Raisins, Roasted Grape Vinaigrette | Arugula Salad, Dried Cranberries, Goat Cheese, Fig Balsamic Vinaigrette | Butternut Squash Carpaccio, Frisée Salad, Toasted Pumpkin Seeds, Apple Cider Dressing | Orange Fennel Salad, Radicchio, Toasted Pine Nuts, Blood Orange Vinaigrette | Chilled Fall Vegetables, Grilled Zucchini, Carrots, Sweet Potatoes, Acorn Squash, Cranberry Vinaigrette

### HOT

Roasted Pumpkin Risotto, Goat Cheese | Creamy Polenta, Candied Brussels Sprouts, Parmesan Chip | Baked Cellentani Pasta, Smoked Gouda Béchamel, Herb Buttered Panko | Butternut Squash Soup, Pomegranate Seeds

## Entree

(Choice of One from each category)

*Served with Chef Selected Seasonal Starch & Vegetable Sides*

### HERDS

Sliced Espresso Dusted New York Strip, Beet Gremolata | Apple Cider Braised Pork Chop, Red Cabbage & Carrot Slaw | Root Beer Braised Beef Short Ribs, Fried Vanilla Parsnips | Cracked Black Pepper Crusted Sliced Filet Mignon, Sage & Brandy Cream Sauce

### FLOCKS

Honey Balsamic Glazed Chicken Breast, Fried Rosemary | Maple Mustard Roasted Chicken Thigh, Bacon, Thyme | Fall Chicken Roulade, Goat Cheese, Dried Cherries, Caramelized Onions, Madeira Wine Reduction | Hudson Valley Duck Confit, Charred Blackberry Jam

### SCHOOLS

Poached Faroe Island Salmon, White Wine, Fennel, Fish Fumé | Curry Roasted Cod, Saffron Butter Sauce | Monkfish Newberg, Cognac, Cream, Nutmeg | Blackened Halibut, Black Cherry Remoulade

### GARDENS

Stuffed Acorn Squash, Quinoa, Chick Peas, Cranberries, Herbs | Honey Roasted Hasselback Squash, Sage, Cracked Black Pepper, Toasted Pumpkin Seeds | Fall Vegetable Cassoulet, Mushrooms, Zucchini, Squash, White Beans, Vegetable Demi Glaze

## Dessert

Custom Wedding Cake

Tableside Coffee & Tea Service

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# Winter

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## Passed Hors d'Oeuvres

(Choice of Eight – Any Combination)

### COLD

Candied Brussels Sprouts & Brie Flatbread | Duck Prosciutto, Cranberry Chutney & Orange Zest on Crostini | Smoked Salmon, Pickled Red Onion & Dill on Pumpnickel Toast | Red Beet Gazpacho with Boursin Crema | Goat Cheese Rolled in Candied Bacon

### HOT

Baked Brie, Poached Pear Jam, Candied Walnut | Crab Cake with Cranberry Remoulade | Short Rib Grilled Cheese & Sundried Tomato Spread | Caramelized Onion Arancini with Bacon Jam | Chicken Pot Pie in a Sage Cream Sauce | Tempura Fried Cauliflower with Hoisin & Sesame Seeds | Roasted Lamb Meatball with a Mint Yogurt Sauce | French Onion Chicken Crostini

## First Course

(Choice of One – Either Hot or Cold)

### COLD

Roasted Winter Vegetable Salad, Red Leaf, Feta, Maple Shallot Vinaigrette | Shaved Brussel Sprout Salad, Shaved Parmesan, Sliced Almonds, Pomegranate Vinaigrette | Toasted Farro Salad, Walnut, Pear, Arugula Pesto | Kale Salad, Roasted Delicata Squash, Quinoa, Asiago, Creamy Cranberry Dressing | Beet & Goat Cheese Salad, Mache, Candied Pecans, Blood Orange Dressing

### HOT

Parmesan, Asiago & Smoked Gouda Risotto | Winter Polenta, Sautéed Wild Mushrooms | Baked Cellentani Pasta, Sharp Cheddar & Fontina Béchamel, Herb Buttered Panko | Winter Vegetable Bisque, Cranberry Bread Croutons

## Entree

(Choice of One from each category)

*Served with Chef Selected Seasonal Starch & Vegetable Sides*

### HERDS

Sliced New York Strip, Rosemary Butter, Confit Garlic | Roasted Pork Chop, Balsamic Glazed Mushrooms | Guinness Braised Beef Short Ribs, Root Vegetable Ragout | Mushroom Dusted Sliced Filet Mignon, Peppercorn Cream Sauce

### FLOCKS

French Cut Chicken Breast, Juniper & Orange Jus | Roasted Chicken Thighs, Maple Bacon, Honey Drizzle | Winter Chicken Roulade, Dried Apricot, Sourdough, Thyme, Citrus Whiskey Reduction | Hudson Valley Duck Breast, Port Wine Cranberry Sauce

### SCHOOLS

Beet Cured Faroe Island Salmon, Purple Beet Infused | Roasted Cod, Pancetta & Onion Gremolata | Pan Seared Swordfish, Mixed Peppercorn Brown Butter | Seared Red Snapper, Sour Cherry Pomegranate Glaze

### GARDENS

Beet Wellington, Mushroom Duxelle, Wilted Kale, Puff Pastry | Winter Vegetable Pot Pie, Cream, Sage, Crispy Phyllo | Lentil & Sweet Potato Cake, Kale Cashew Pesto

## Dessert

Custom Wedding Cake  
Tableside Coffee & Tea Service

## BOATHOUSE BUFFET DINNER MENUS INCLUDE:

### *Cocktail Hour*

Eight Passed Hors d'Oeuvres  
Hudson Valley Table

### *Buffet Dinner*

Seasonal Chef Selected Vegetable & Starch  
Three Entrée Selections  
Custom Wedding Cake

### *Beverage Service*

Five Hour Standard Open Bar  
Champagne Toast  
Signature Cocktail  
Tablesides Coffee & Tea Service

### *Included Amenities*

Personal Host / Hostess Greeting Your Guests  
Ivory Floor Length Cloths, Overlay Linen & Matching Napkins  
Wedding Specialist to Coordinate all Your Event Details  
Customized Room Layout  
Personalized Printed Menus  
Coat Check Attendant

### *Plus*

Dinner for Two with Champagne Toast at BLACKBARN Hudson Valley on Your First Anniversary

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# Boathouse Buffet Dinner

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## Cocktail Hour

### **PASSED HORS D'OEUVRES**

Choice of 8 from the Seated Dinner Packages within your Season

### **HUDSON VALLEY TABLE**

Local Fruit & Cheese Display, Grapes, Nuts, Honey | Vegetable Crudit , Black Olive Gravel, Pesto Aioli | Baked Brie, Seasonal Jam, Crostini, Berries | Cumin & Roasted Garlic Hummus, Grilled Pita, Lemon Assorted Sliced Cured Meats, Dried Fruit, Marinated Olives, Whole Grain Mustard | Grilled Seasonal Vegetables, Balsamic Reduction, Herbs | Fresh Mozzarella & Tomato Salad, Herb Vinaigrette

## Dinner Reception

### **Warm Rolls & Butter**

### **SALADS**

Caesar Salad

### **PLUS AN ADDITIONAL SEASONAL SALAD**

SPRING - Spring Mixed Greens, Sliced Red Onion, Crispy Chick Peas, Feta Cheese, Tahini Dressing

SUMMER - Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Raspberry Vinaigrette

FALL - Arugula Salad, Dried Cranberries, Goat Cheese, Fig Balsamic Vinaigrette

WINTER - Shaved Brussel Sprout Salad, Shaved Parmesan, Sliced Almonds, Pomegranate Vinaigrette

### **Chef Selected Seasonal Starch & Vegetable**

### **ENTREES**

(Choice of Three – one per category)

#### **Pasta**

Rigatoni with Pomodoro Sauce, Cream, Basil & Parmesan

Penne Pasta with Garlic, White Wine, Broccoli Rabe & Crushed Red Pepper

Fusilli Pasta with Sharp Cheddar & Fontina B chamel with Herb Buttered Panko

Cheese Tortellini with Basil Pesto Cream Sauce & Shaved Parmesan

Seasonal Vegetable Lasagna with Ricotta & Roasted Garlic Tomato Sauce

## **Poultry**

Grilled Chicken Breast with Sundried Tomato Cream Sauce, Fresh Mozzarella & Basil Pesto

Seared Chicken Breast with Caramelized Shallots, Mushrooms & Madeira Wine Reduction

Lemon Pepper Chicken with Rosemary and Garlic Jus

Roasted Chicken Thighs with Sautéed Pearl Onions & Thyme Cream Sauce

Chicken Caprese with Heirloom Tomatoes, Fresh Mozzarella & Torn Basil

## **Fish**

Seared Salmon with Whole Grain Honey Mustard Sauce

Seared Salmon with Warm Cranberry Compote & Lemon Maple Reduction

Pan Roasted Cod and Herb Panko Crust with Lemon Butter

Crab Pot Pie with Seasonal Vegetables, Sage Cream Sauce & Chive Biscuit Topping

## **OPTIONAL CARVING STATION ON**

*(Per Item)*

Maple Glazed Ham, Grilled Pineapple Puree, Potato Rolls | Herb Crusted Pork Lion, Mustard White Gravy,  
Seeded Rye Bread | Oven Roasted Turkey Breast, Rosemary Gravy, Herb Focaccia

**\$10** per person

New York Strip Loin, Red Wine Demi Glaze, Caramelized Onion Rolls | Prime Rib, Horseradish Sauce,  
Brioche Buns | Garlic Dijon Crusted Salmon, Pumpernickel Bread

**\$15** per person

## *Dessert*

Custom Wedding Cake  
Tablesides Coffee & Tea Service

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# Wedding Cakes

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A Custom Butter Cream Frosted Wedding Cake is included in the package price.  
*Intricate designs & fondant will be considered upgrades.*

## ICING

Italian Buttercream | Chocolate Buttercream | Cream Cheese | Chocolate Ganache\* | Rolled Fondant\*

## FLAVORS

Chocolate | Vanilla (Yellow) | Red Velvet | Carrot | Lemon | Almond | Marble\* | Gluten Free\*\*

## FILLINGS

Cream Cheese | Imported Fruit Preserves | Cannoli Filling\*

### Mousse

Chocolate | White Chocolate | Strawberry | Raspberry | Coffee

### Custards

Vanilla | Chocolate | Lemon | Passion Fruit

## SERVING GUIDELINES

Two Tiers Serves up to 75 Guests  
Three Tiers Serves up to 125 Guests  
Four Tiers Serves up to 150 guests

Single Tier Cutting Cake available for \$25

Additional cake fillings and flavors, as well as, cupcakes in lieu of cake are available upon request.

There will be a surcharge of \$5 per person if you wish to bring your cake from an outside vendor.

*\*Additional \$2 per person*

*\*\* Additional \$3 per person*

# *Dessert Enhancements*

## **CHEF ASSORTED PASTRIES**

*Stationary Display or Plated Tiers on Each Table*

**\$5** per person

## **ICE CREAM BAR**

Vanilla, Chocolate & Strawberry Ice Cream | Assorted Sprinkles, Sauces, Candies & Chopped Nuts

**\$5** per person

## **VIENNESE TABLE**

### **Miniature Desserts**

Cream Puffs | Fruit Tarts | Cannoli's | Crème Bruleé | Mini Seasonal Donuts

### **Cakes & Pies**

(Choice of Four Full Cakes or Pies – any combination)

#### **Cakes:**

Opera | Cheesecake | Carrot | Black Forest | Peanut Butter S'mores | Red Velvet | Sacher Torte | Strawberry Bavarian | Bread Pudding

#### **Pies:**

Apple | Pumpkin | Blueberry | Pecan | Cherry | Lemon Meringue | Boston Cream | Banana Cream

*\*Available Seasonally*

**\$10** per person

## **PIE BAR**

*Freshly Baked Whole Pies & Mini Assorted Pies served with Caramel Sauce & Whipped Cream*

(Choice of Three)

Apple | Pumpkin | Blueberry | Pecan | Cherry | Lemon Meringue | Boston Cream | Banana Cream

**\$10** per person

## **MILK & COOKIE STATION**

Cartons of Regular, Chocolate & Strawberry Milk | Assorted Cookies to include Chocolate Chip, Double Chocolate, Peanut Butter, Oatmeal & Macadamia Nut

**\$10** per person

## **BUILD YOUR OWN DOUGHNUT**

Chef Attended Action Station with Vanilla Doughnuts Glazed, Drizzled & Sprinkled to your guest's specifications

**Glazes:** Vanilla, Chocolate, Strawberry

**Drizzles:** Caramel, Nutella, White Chocolate

**Sprinkles:** Chocolate Chips, Toasted Coconut, Candied Nuts

**\$10** per person

## **PASSED DESSERTS**

### **Milk & Cookies**

Vanilla Bean Milkshake, Mini Chocolate Chip Cookie

### **Petite S'mores**

Brown Butter Graham Cracker, Housemade Marshmallow, Dark Chocolate

### **Mini Ice Cream Cones**

Chocolate Coated Waffle Cone, Choice of Vanilla, Chocolate or Strawberry Ice Cream, Topped with Sprinkles

### **Churro Dippers**

Crispy Fried Dough tossed in Cinnamon Sugar & Mexican Hot Chocolate

### **Lemon Meringue Pie Shooter**

Lemon Curd, Graham Cracker Crisp, Whipped & Toasted Vanilla Meringue

**\$10** per person

*Custom Dessert Stations also available, i.e. Build Your Own Cheesecake Pops or Ice Cream Sandwiches.*

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# Bar Services

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## Standard Open Bar Package

(Included in Package Price with Five Hours of Service)

### **SPIRITS**

Titos Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Jose Cuervo Gold Tequila, Jack Daniels Whiskey, Evan Williams Bourbon, Kahlua, Chivas Regal Scotch, Triple Sec

### **BOTTLED BEER**

(Choice of Three)

Budweiser, Stella Artois, Corona, Bud Light, Sam Adams Seasonal, Blue Moon, Angry Orchard Hard Cider, Captain Lawrence Hop Commander IPA, Hard Seltzer

*1 Seasonal Craft Allowed Per Package; Selection Available 2-3 Months Prior to Your Event*

### **HOUSE WINE**

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, Sparkling Wine

### **CHAMPAGNE TOAST**

### **NON-ALCOHOLIC**

Soft Drinks, Mixers, Juices, Sparkling Water & Non-Alcoholic Beer Available

## Upgraded Wine Selection

(Replace Any Two House Wines for Any Two Upgraded Wines)

Sauvignon Blanc | Riesling | Rosé | Chianti | Zinfandel | Prosecco | Champagne

**\$5** per person additional

*\*Wine Service can be added on to any package for \$5 per person additional*

## Early Arrival Beverage Service

Welcome your guests 30 minutes early with Champagne & Sparkling Water

\$150 – 100 guests or less | \$200 – 100 to 150 guests | \$250 – 150 guests or more

# *Design Your Own Upgraded Liquor Package*

In addition to the Standard Open Bar included in your package, custom design your own upgraded bar package.

## **Premium Offerings**

Choice of Three - **\$5** per person additional | Choice of Six - **\$10** per person additional

### **VODKA**

Grey Goose | Ketel One | Stoli Citrus | Stoli Raz

### **GIN**

Bombay Sapphire | Tanqueray | Bar Hill | Nolet | Hendricks

### **TEQUILA**

Epsilon | Casamigos | Patron | Don Julio Silver

### **SCOTCH**

Dewars | Johnnie Red | Johnnie Black

### **BOURBON**

Makers Mark | Knob Creek | Crown Royal

### **WHISKEY**

Jameson | Bulleit | Bulliet Rye

### **LIQUORS**

St. Germain | Chambord | Campari | Aperol

## **Top Shelf Offerings**

Choice of One - **\$5** per person additional

### **TEQUILA**

Patron | Reposado | Anejo

### **BOURBON**

Hillrock Solera Aged | Basil Hayden | Woodford Reserve | Old Rip Van Winkle 10 Year | Hudson Baby Bourbon

### **SCOTCH**

Macallan 12 | Glenfiddich 12

## **Hudson Valley Offerings**

Choice of Two - **\$10** per person additional

Core Vodka | Hillrock Bourbon | Warwick Gin | Hudson Baby Bourbon | John Henry Whiskey

## **Cordial Add On**

Kahlua, Amaretto, Frangelico, Romana Sambuca, Chambord, Grand Marnier  
**\$5** per person additional