



Bar and Bat Mitzvah Package

Our package begins with a gift for the proud family:

Six Complimentary Guest Rooms at the Poughkeepsie Grand Hotel

Your Bar or Bat Mitzvah Reception experience at The Grandview includes much more:

Personal Maître d' Service throughout the day, beginning upon arrival at our facility

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Elegantly Appointed Private Family Suite with Restroom and Changing Area

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Complimentary Valet Parking

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Escort Cards and Directional Maps

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Sparkling Wine, Mineral Water, and The 'Signature' Beverage of Your Choice
Butler-Served Upon Guest Arrival

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Elegant Champagne Floor-Length Table Linens with  
Satin-Stripe Overlays and Napkins

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Large Ceremonial Challah for Motzi

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Personalized Menus for Entrée Choices

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Torah Cake Created to your Specifications for the Candle-lighting Ceremony

~~~~~  
Unmatched Photographic Backdrops with our Panoramic Views of the Hudson River and  
our Unique Position in the Shadow of the Mid-Hudson Bridge

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A 'To-Go' Beverage Station featuring Coffee, Decaffeinated Coffee, and Bottled Water is
our way of Saying Goodbye and Thank You
To All of Your Guests Upon Their Departure

~~~~~  
Special Rates and Complimentary Shuttle Service for all Guests with  
Overnight Accommodations at The Poughkeepsie Grand Hotel

176 Rinaldi Boulevard ▪ Poughkeepsie, NY 12601  
Tel: (845) 486-4700 ▪ Email: [sales@grandviewevents.com](mailto:sales@grandviewevents.com)



## Bar and Bat Mitzvah Package

### Cocktail Reception

One Hour of Top-Shelf Open Bar

Your Selection of Eight Butler-Style Hors d'Oeuvres And Four Cocktail Reception Stations

### Dinner

Four Hours of Top-Shelf Open Bar

Ceremonial Challah for Motzi

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Two Courses Prior to the Entrée

Select from Appetizer, Soup, Pasta, Salad, or Intermezzo

Tableside Choice of Entrée

Select Four Choices for Your Guests: Meat, Fish, Chicken, and Vegetarian

### Dessert

Torah Cake Made to your Specifications

*Served on a Decorated Plate with a Chocolate-Covered Strawberry and Coordinating Mousse & Tartlet*

Coffee, Decaffeinated Coffee, and Herbal Teas

## The Grandview Ballroom Bar and Bat Mitzvah Package Prices

|                                    |                     |                  |
|------------------------------------|---------------------|------------------|
| Friday Anytime:                    | \$94.50 Per Person  | Guarantee of 150 |
|                                    | \$104.50 Per Person | Guarantee of 125 |
| Saturday Afternoon [12:00 – 5:00]: | \$89.50 Per Person  | Guarantee of 100 |
| Saturday Evening [6:00 or Later]:  | \$109.50 Per Person | Guarantee of 200 |
|                                    | \$119.50 Per Person | Guarantee of 175 |
| Sunday Anytime:                    | \$89.50 Per Person  | Guarantee of 150 |
|                                    | \$99.50 Per Person  | Guarantee of 125 |

## The Grandview Outdoor Bar and Bat Mitzvah Package Prices

*Due to Municipal Ordinance All Outdoor Events Must End No Later Than 10:30 PM and*

*All DJs and Bands Must Use Grandview Amplification System*

|                                                       |                     |                  |
|-------------------------------------------------------|---------------------|------------------|
| Friday<br>[Event must begin before 5:30]:             | \$94.50 Per Person  | Guarantee of 125 |
|                                                       | \$104.50 Per Person | Guarantee of 100 |
| Saturday [Event must begin<br>between 1:00 and 5:00]: | \$109.50 Per Person | Guarantee of 150 |
|                                                       | \$119.50 Per Person | Guarantee of 125 |
| Sunday<br>[Event must begin before 5:30]:             | \$89.50 Per Person  | Guarantee of 125 |
|                                                       | \$99.50 Per Person  | Guarantee of 100 |

*Prices Do Not Include 18% House Service Charge nor Sales Tax at Rate Current to Event Date*

## Butler-Style Hors d'Oeuvres

### Select Four Hot Hors d'Oeuvres

Creole Chicken Skewer – Smoked Tomato Sauce  
Marinated Beef & Scallion Kebob – Teriyaki Glaze  
Thai Spiced Skewered Shrimp with Fresh Mint and Orange Zest  
Scallops in Smoked Bacon Blankets – Honey Teriyaki Glaze  
Mushroom Caps Crowned with Lump Crabmeat [*\$2.00 Per Person Additional*]  
Seared Brochette of Chicken – Spicy Honey Dijonaise  
Tempura Vegetable Assortment with Soy Ginger Sauce  
Miniature Crab Cakes, Sauce Remoulade [*\$2.00 Per Person Additional*]  
Portobello Mushroom Steak Fries – Roasted Garlic Aioli  
Coconut Chicken Bites with Pineapple Salsa  
Brie & Pecan Tartlets – Raspberry Coulis Drizzle  
Demi Prime Rib Sandwiches with Horseradish & Caramelized Onions [*\$2.00 Per Person Additional*]  
Baby Lamb Chops – Grandview Tomato-Mint Relish [*\$5.00 Per Person Additional*]  
Lime-Infused Chicken Quesadilla – Fresh Guacamole  
Fried Calamari – Fra Diavolo Dipping Sauce  
Cocktail Franks in Puff Pastry – Stone Ground Mustard  
Miniature Potato Pancakes – Savory Applesauce  
Gulf Shrimp Brochettes – Scampi Compound Butter  
Truffled Potato Croquettes  
Crispy Crab Wontons – Tangy Plum Sauce  
Marinated Vegetable Bundles in Flaky Pastry  
Asian Meatballs on Snow Pea Picks

### Select Four Cold Hors d'Oeuvres

Tuna Tartare on Gaufrette Potato Crisps [*\$2.00 Per Person Additional*]  
Beef Carpaccio on a Focaccia Crisp, Dijon Caper Dressing [*\$2.00 Per Person Additional*]  
Endive Petals Filled with Gorgonzola and Toasted Pine Nuts  
Poached Jumbo Gulf Shrimp – Tangy Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]  
Nori Maki Rolls with Wasabi Soy Dipping Sauce  
Bruchetta – Mediterranean Tapenade; Ratatouille; & Tomato Basil Parmesan  
Skewered Salad Caprice – Pesto Drizzle  
Asparagus Wrapped in Shaved Beef – Horseradish Crème  
Tortilla Cups with Southwestern Chicken Salad  
Seared Beef Tenderloin on a Rosemary Garlic Crouton – Horseradish Crème  
Gorgonzola on Grilled Pear  
Pastrami Smoked Salmon with Dilled Crème Fraiche on a French Baguette Round  
Shaved Beef with Onion Marmalade on Crostini  
Frisée Salad with Blue Cheese, Walnut and Cranberry Crostini

## Select Four Cocktail Reception Stations

Each Additional Station \$3.00 Per Person

[Plus Up-Charge Where Applicable]

### Grandview Garde Manger Creations

International and American Cheeses Garnished with Seasonal Fresh Fruits,

*Accompanied by Water Crackers and Flatbreads*

Farmers Crudités of Baby Carrots, Celery Battonettes, Broccoli & Cauliflower Florets,

Spears of Market-Fresh Bell Peppers, & Black and Green Olives

*With Sun-Dried Tomato Ranch Dip*

Herb-Marinated, Fire-Roasted Vegetables

Spinach and Artichoke Dip with Assorted Breads

Artfully Displayed Seasonal Fruits and Berries

Chef's Selection of Hand-Crafted Canapés

### Carving Table

Choose Two Items Carved to Order in the Cocktail Reception

*Presented with a Variety of Hearth-Baked Breads*

- Herb-Crusted NY Strip Loin of Beef, Pinot Noir Demi Reduction [*\$1.50 Per Person Additional*]
- Corned Brisket of Beef Glazed with Brown Sugar and Spicy Grain Mustard
- Roast Fresh Breast of Turkey, Orange Cranberry Chutney
- Bavarian Loin of Pork – Braised Red Cabbage, Gourmet Mustards
- Fire Roasted Sirloin of Beef – Merlot Pan Jus
- Whole Roasted Suckling Pig [*\$2.00 Per Person Additional*]
- Cracked Peppercorn Rubbed Tenderloin of Beef – Porcini Demi Glace [*\$2.50 Per Person Additional*]
- Honey-Baked Country Ham, Tangy Mustard Dips
- Mediterranean Roasted Leg of Lamb – Crusted with Kosher Salt, Peppercorns, Mustard, and Herbs – Tomato-Mint Chutney [*\$1.50 Per Person Additional*]

### A Taste of Mulberry Street

Traditional Eggplant Rollatini – Stuffed with Herbed Ricotta, Marinara Sauce

Chicken ala Rustica – Tender Chicken Tenderloin, Grilled Italian Sausage, Oven Roasted Potatoes,

Sautéed Peppers & Onions, Fresh Herbs

*Accompanied by Crusty Hearth-Baked Breads and EVOO*

### Chilled Seafood Display - \$12.00 Per Person Up-Charge

Colossal Poached Shrimp – Hand Peeled, Tomato Horseradish Cream and Sauce Louie

Freshly Shucked Littlenecks

Ocean-Fresh Oyster Shooters – Sauce Mignonette

Seafood Martinis – Calamari, Mussels, Scallops, Shrimp

Alaskan King Crab Legs [*\$3.00 Per Person Additional*]

Maine Lobster Tails & Claws [*\$7.50 Per Person Additional*]

## **Continental Cuisine**

Herbed Baked Littleneck Clams

Vegetarian Stuffed Mushrooms, Topped with Melted Provolone

Lemon-Infused Chicken Bites – Sauvignon Blanc Citrus Reduction

## **The Bistro**

Julienne Chicken Breast with Spring Onions and Shitakes

Seafood, Chorizo Sausage, and Short-Grain Rice with Sweet Peas, Black Beans, Tomatoes and Scallions in a Rich Saffron-Infused Tomato Broth

*Accompanied by Crisp Grilled Flatbreads Topped with Basil Goat Cheese, Caramelized Onions, Aegean Olives, and Roasted Red Peppers*

## **The Grandview Sauté** - \$7.50 Per Person Up-Charge

Beef Tenderloin Tips Sautéed with a Pinot Noir Demi Reduction

Gulf Shrimp Sautéed with Fresh Garlic, Lemon Essence and EVOO, Finished with Chardonnay and Compound Butter

A Mélange of Wild Mushrooms, Asparagus Tips, and Snow Peas Sautéed with Balsamic Caramelized Red Onions

## **Pasta, Pasta, Pasta**

*Choose Two Items*

- Imported Penne Tossed with Tomato-Cream Sauce Laced with Russian Vodka
- Bow-Tie Pasta Filetti di Pomidori – Tossed with Fresh Tomato Sauce, Basil Chiffonade
- Imported Penne ala Puttanesca – Fresh Tomatoes, Onions, and Capers, Anchovy Essence
- Orecchiette with Cannelini Beans, Olives, Roasted Garlic, Roma Tomatoes, and Basil
- House-Made Herbed Ricotta-Stuffed Manicotti [*\$2.00 Per Person Additional*]
- Imported Penne, Grilled Arthur Avenue Sausage, Broccoli Rabe, Roasted Garlic, Sun-Dried Tomatoes, & EVOO [*\$2.00 Per Person Additional*]

*Accompanied by Long-Stemmed Caesar Salads*

## **Sushi and Sashimi** - \$10.00 Per Person Up-Charge

Freshly Prepared Selections of the Finest Sashimi Grade Fish and Seafood

Artfully Displayed as Sushi, Sashimi, and Hand Rolls

*Served with Pickled Ginger, Wasabi, and Soy Sauce, Accompanied by Soba Noodle Salad*

## **Tuscan Table**

Chicken Tenderloin with Roast Garlic, Wilted Tear Drop Tomatoes, and Gaeta Olives

Tuscan Pepper Steak – Tender Steak Tips, Tri-Colored Peppers, Traditional Tuscan Spices

*Accompanied by Wedges of Tomato and Olive Focaccia & Spice Marinated Fresh Bocconcini*

### **Chilled Antipasto Display**

Artistic Display of Salami, Pepperoni, Ham, and Provolone  
Marinated Roasted Red Peppers, Grilled Pesto-Doused Eggplant and Zucchini  
Tomato Wedges, Cucumber Rounds, & Red Onion Ribbons with Basil Vinaigrette  
Marinated Olives; Hearth-Baked Breads and Sesame Breadsticks

### **Mediterranean Seafood**

Calamari Fra Diavolo  
Clams and Mussels Possilippo  
Linguini all'Aglio é Olio

### **Asian Fusion**

Five Spice Schezuan Chicken with Spring Onions and Shitakes  
Orange and Thai Chili Infused Beef with a Julienne of Asian Vegetables  
Vegetable Fried Rice, Soba Noodles, and Wonton Nachos

### **Antipasti Abbondanza** - \$6.50 Per Person Up-Charge

Prosciutto di Parma, Imported Sweet and Hot Soppresata, Imported Dry Capicola, Dried Cured Sausages;  
Reggiano, Provolone, and Peppato Cheeses,  
Vine-Ripened Tomatoes (In Season) with House-Made Fresh Mozzarella – Fresh Basil, EVOO  
Balsamic Glazed Portobellos with Cipollini  
Tuscan White Bean Salad with Shaved Radicchio  
Marinated Olives, Sweet and Hot Peppers, Caponata  
Focaccia and Crusty Hearth-Baked Breads

### **Demitasse Station**

*Your Guests Choice of*  
Cream of Mushroom Soup, Cream of Asparagus Soup, or Corn & Crab Chowder  
*Crowned with Truffle Foam*

### **Athenian Delights**

Traditional Moussaka and Pasticcio  
Imported Sliced Feta Cheese with Fresh Oregano and Lemon  
Grilled Baby Octopus and Calamari, Mediterranean Oregano, Lemon Essence [*\$2.00 Per Person*]  
Stuffed Grape Leaves and Olives

### **Smoked Fish and Caviar** - \$10.00 Per Person Up-Charge

Lake Steurgon, Cured Pastrami Salmon, Gravlox and Nova Scotia Lox - Sliced Paper-Thin  
Fresh American Caviar, Minced Bermuda Onion, Chopped Egg, Capers, Crème Fraiche  
Assorted Flatbreads, Pumpnickel Points, Crisp Miniature Potato Latkes, and Blini

### **New Orleans Revival**

Blackened Seafood Jambalaya  
Hearty Vegetarian Gumbo  
Cajun-Spiced Slaw

### **Contemporary Crepes** - \$3.00 Per Person Up-Charge

Assorted Herbed Crepes of the Chef's Selection Filled with the Guests Choice of:  
Smoked Salmon and Salmon Roe  
Creamy Chicken Tenderloin with Wild Mushroom Ragout  
Savory Caramelized Seasonal Fruit

### **South Asian Sensation**

Curried Chicken with Couscous  
Assorted Vegetable Samosas  
Basmati Rice Pilaf with Indian Spices and Chilled Mango Lassi

### **Southwestern Sunset**

Agave and Lime Infused Chicken Quesadillas  
Sliced Steak Fajitas with all of the Traditional Accompaniments  
House-Made Tri-Color Chips with Fresh Guacamole, Pico de Gallo, and Jalapeno Crème

## Select Two Courses Prior to the Entrée

### Appetizer

*Please Choose One*

- Fresh Fruit Martini – Chantilly Crème
- Grilled Vegetable Napoleon – Pesto Drizzle
- Herbed Crepe Stuffed with a Brandied Wild Mushroom Ragout
- House-Made Fresh Mozzarella, Roma Tomatoes, Roasted Bell Peppers – Basil Vinaigrette
- Jumbo Lump Crab Cakes – Sauce Remoulade [*\$8.00 Per Person Additional*]
- Colossal Shrimp Cocktail – Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]
- Seafood Crepe, Sauce Normandy [*\$4.00 Per Person Additional*]
- Chilled Poached Salmon on a bed of Baby Greens – Dill Vinaigrette [*\$5.00 Per Person Additional*]
- Tuscan Antipasto Salad – Shaved Prosciutto di Parma, Sweet Capicola, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Grilled Eggplant and Zucchini, and Sicilian Olives over a Mound of Baby Greens with Fresh Basil Vinaigrette [*\$5.00 Per Person Additional*]

### Soup of Your Choice

*French-Served to Each Guest*

### Pasta

*Please Choose One*

- Imported Penne Pasta with your choice of pomodoro, ala vodka, or ala puttanesca sauces
- Imported Penne Pasta tossed with sun-dried tomatoes, fresh roma tomatoes, and arugula
- Imported Bow-Tie Pasta, Sauteed Mushrooms, Diced Tomatoes, Crisp Pancetta, Peas, and Caramelized Onions in a Roasted-Garlic-Parmesan Cream Sauce
- House-Made Herbed Ricotta-Stuffed Manicotti [*\$4.00 Per Person Additional*]
- Tender Crab & Ricotta Cannelloni with Tomato-Garlic Ragout [*\$6.00 Per Person Additional*]

### Salad

*Please Choose One*

- House Salad of Baby Greens, Roma Tomatoes, Shaved Bermuda Onion - Basil Vinaigrette
- Traditional Caesar Salad – Garlic Croutons, Shaved Parmesan
- Pear Salad – Butter Lettuce with Sliced Gorgonzola, Grilled Pear, and Caramelized Walnuts – Aged Balsamic Vinaigrette [*\$2.00 Per Person Additional*]
- Salad of Baby Greens, Crumbled Ricotta Salata, Dried Cranberries and Spiced Walnuts, Toasted Walnut Vinaigrette [*\$2.00 Per Person Additional*]
- Gorgonzola Salad – Mesclun Lettuce, Candied Walnuts, Carmelized Figs (In Season) and Gorgonzola with a Port Balsamic Vinaigrette [*\$2.00 Per Person Additional*]

### Intermezzo

*A Refreshing Duet of Lemon and Raspberry Sorbets*

## Tableside Choice of Entrée

*Please Select One from Each Category*  
No Advance Notice of Guest Choice Required

### Meat

- Grilled Sirloin of Beef with Balsamic Caramelized Onions and Chianti Sauce
- Charbroiled Rib-Eye Steak – Cabernet Demi Glaze
- Grilled New York Strip Steak, Sauce Bordelaise
- Tenderloin of Beef au Poivre - Grilled Tenderloin of Beef in a Three Peppercorn, Herb Crust, Brandied Peppercorn Crème [*\$6.00 Per Person Additional*]
- Filet Mignon Champignon - Seared Tenderloin of Beef, Oven-Roasted Ragout of Leeks and Wild Mushrooms, Rosemary Mustard Sauce [*\$6.00 Per Person Additional*]
- Seared Double-Cut Lamb Chops – Tomato-Mint Relish [*\$6.00 Per Person Additional*]
- Morel-Dusted Veal Porterhouse – Porcini Demi Glaze [*\$9.00 Per Person Additional*]

### Fish

- Oven Roasted Salmon Fillet with Herbed Bread Crumbs, Lemon-Chardonnay Reduction
- Pan-Seared Salmon with Caramelized Shallot Sauce
- Pan-Seared Maryland Crab Cakes, Garlic Remoulade [*\$8.00 Per Person Additional*]
- Pan Roasted Chilean Sea Bass ala Puttanesca [*\$6.00 Per Person Additional*]
- Seafood-Stuffed Sole, Sherried Lobster Sauce
- Crab Meat & Scallop-Stuffed Jumbo Gulf Shrimp, Scampi Compound Butter
- Fillet of Salmon Stuffed with Sautéed Spinach, Dilled Shallot Reduction
- Sesame Seared Ahi Tuna, Wasabi Crème [*\$6.00 Per Person Additional*]

### Chicken

- Hunter-Style Roast Chicken - Herb-Glazed French Breast of Chicken, Ragout of Wild Mushrooms and Leeks, Pan Roasted Shallot Sauce
- Mediterranean Lemon Chicken - Lemon-Glazed Boneless Breast of Chicken Over-Stuffed with Artichokes, Arugula, Tomatoes and Olives, Preserved Jus Reduction
- Chicken Tuscany - Pan-Seared Breast of Chicken with Sage and Prosciutto, topped with Fresh Mozzarella, sautéed Portobello Slices, Kalamata Olives, and Roasted Red Peppers, Savory Madeira Reduction
- Traditional Chicken Marsala - Boneless Breast of Chicken sautéed with Fresh Mushroom Slices, Finished with Marsala Wine
- Airline Breast of Chicken Overstuffed with Sautéed Baby Spinach and Fontina, Natural Pan Jus

### Vegetarian

- Tower of Oven Roasted Vegetables and Grilled Portobellos over an Herbed Polenta Cake
- Spinach and Ricotta Stuffed Lasagna with Fire-Roasted Tomato Sauce
- Tuscan Eggplant Manicotti – Sautéed Eggplant Stuffed with Asiago and Herbed Ricotta, Topped with Oven-Roasted Tomato and Mediterranean Vegetable Concassé

## Dessert

Delicious, Beautifully Decorated Torah Cake – Made to your Specifications  
Served on a *Painted Plate* with a *Chocolate-Covered Strawberry*, and *Fresh Mousse Tartlet*

*The Flavors of the Accompaniments will be selected by the Chef to be  
Especially Complimentary to your Torah Cake Specifications*

### Torah Cake Options

*Your Cake Can Be Decorated in any Color Scheme*

#### Cake Flavors

Vanilla  
Chocolate  
Marble  
Carrot\*

#### Cake Fillings

Custard: Vanilla or Chocolate  
Preserves: Strawberry, Lemon, Pineapple,  
or Raspberry\*  
Fresh Fruit: Strawberries or Bananas  
Mousse: Chocolate, Amaretto, Raspberry\*,  
Strawberry, Kaluah\*, or Baileys\*  
Chocolate Fudge or Chocolate Ganache\*  
Cannoli\*

#### Cake Icings

Buttercream  
Whipped Cream  
Non-Dairy Topping  
Cream Cheese\*

*\* Denotes a \$1.75 Additional Cost Per Person*

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Herbal Teas Served Tableside

# Additional Dessert Options

## Tableside Temptations

*\$6.00 Per Person*

Artfully Created Platters of Miniature Pastries, Cookies, and Chocolate Truffles Placed on Each Guest Table, Accompanied by Tableside Service of International Coffees and Cappuccino

## French Dessert Table

*\$12.75 Per Person*

Crème Caramel with Seasonal Fruit, Miniature Crème Brûlées  
Chocolate Decadence, Lemon Gateau, and French Apple Tortes  
Chocolate-Dipped Strawberries, Chocolate Truffles  
Assorted Mousse Tartlets, French Pastries  
Petit Fours, Seasonal Fruits and Berries  
Cappuccino and Cordials

## Italian Dessert Table

*\$15.00 Per Person*

Assorted Miniature Italian Pastries and Cannolis  
Espresso Laced Tiramisu, Fresh Fruit Cheesecake  
Decadent Cassata Cake, Zuppa Englaise  
Fresh Fruit, Almond, and Pistachio Tartlets  
Chocolate-Dipped Seasonal Fruits, Tartufo  
Sfagliotelle, Arborio Rice Pudding  
Espresso and Cappuccino

## Chocolate Fondue Table

*\$5.75 Per Person*

Warm Dark Chocolate Flowing From an Elegant Fountain for Your Guests Dipping Pleasure  
Strawberries, Bananas, Pineapple, Cookies, Pretzels, Pound Cake, and More will be  
Beautifully Displayed, along with Whipped Cream for your Guests to Enjoy

## Gourmet Ice Cream Bar

*\$5.75 Per Person*

Decadent Vanilla Bean and Chocolate Ice Creams with your Guests Choice of  
Rum Caramelized Bananas with Warm Strawberries  
Blackberry Brandy 'Stir-Fried' Seasonal Berries  
Warm Grand Mariner Chocolate Sauce  
Candied Nuts and Biscotti

## The Grandview Viennese Extravaganza

*\$25.00 Per Person*

An Absolute Abundance of Decadent Sweets  
Selections from Both the French and Italian Dessert Tables, Chocolate Fondue Station,  
Gourmet Ice Cream Station, International Coffee, Cappuccino and Espresso Bar

# The Grandview

*Distinctive Catering on the Hudson*

## Additional Options and Explanations

### Bar or Bar Mitzvah Ceremony

The Grandview is happy to host your Ceremony on site in conjunction with your reception.

- We can host your Ceremony inside our Elegant Grand Ballroom or outside in our Manicured Gardens overlooking the beautiful Hudson.
- We will schedule your Ceremony half-an-hour immediately prior to the Cocktail Reception.
- In addition to butler-style beverage service, your guests will enjoy an artesian display of fruits, international and domestic cheeses, and selections from our bakery prior to the ceremony.
- The Grandview will provide a chair for each guest and an amplified public address system to ensure that everyone is able to hear your ceremony.
- All decorations, aside from our unmatched views, are up you and your florist

Ceremony Fee \$3.50 Per Person

### Overtime Charges

*Overtime is Available on a Pre-Arranged Basis Only*

*Due to Municipal Ordinance All Outdoor Events Must End No Later Than 10:30 PM*

|                                                           |                   |
|-----------------------------------------------------------|-------------------|
| Half Hour of Overtime with Top-Shelf Open Bar             | \$4.00 Per Person |
| Full Hour of Overtime with Top-Shelf Open Bar             | \$6.00 Per Person |
| Half Hour of Overtime with Non-Alcoholic Beverage Service | \$2.50 Per Person |
| Full Hour of Overtime with Non-Alcoholic Beverage Service | \$4.00 Per Person |

### Linens

*Standard Table Linens at The Grandview include*

Champagne Floor-Length Tablecloth ▪ Champagne Satin Stripe Overlay and Napkins

|                                                 |                   |
|-------------------------------------------------|-------------------|
| Alternate Color* Floor-Length Tablecloth        | \$25.00 Per Table |
| Alternate Color* Overlay                        | \$15.00 Per Table |
| Alternate Color* Napkins                        | No Charge         |
| Chair Covers in White or Champagne              | \$5.00 Per Person |
| Chair Covers in White or Champagne Satin Stripe | \$7.50 Per Person |
| Chair Sashes in Your Choice of Color*           | \$2.50 Per Person |

*\*Within the list of standard solid colors provided by your Grandview Wedding Consultant*

### Flowers and Other Decorations

The Grandview does not provide any floral or other decorations. You are welcome to hire any florist or decorating company you wish, our only requirement for your decorator is that they have liability insurance and are able to provide us with proof of that insurance.

Ice Carvings From \$350.00

*Prices Do Not Include 18% Service Charge nor Sales Tax at Rate Current to Event Date*

## Bar and Bat Mitzvah Teen Package

### Mocktail Reception

One Hour of Soft Drinks and Fruit Juices

Non-Alcoholic Tropical Drink Bar

Teen Hors d'Oeuvre Table

*Please Select Five (5) of the Following:*

|                     |               |                |                                |
|---------------------|---------------|----------------|--------------------------------|
| Franks in a Blanket | Soft Pretzels | Potato Puffs   | Fried Chicken Tenders          |
| Onion Rings         | Mini Burgers  | Mini Egg Rolls | Freshly Fried Potato Chips     |
| Mini Pizza          | Buffalo Wings | Knishes        | Warm Tortilla Chips with Salsa |

### Dinner

Four Hours of Soft Drinks and Fruit Juices

Ceremonial Challah for Motzi

Baskets of Bakery Selections and Freshly Whipped Margarine on Each Table

Two Courses Prior to the Entrée

Your teen guests can enjoy the same pre-entrée menu as your adult guests or:

Tropical Fresh Fruit Martini

Melon Balls and Fresh Berries with a Pineapple Wedge and Tropical Parasol Garnish

*Followed by*

Creamy Ranch Crudités Salad

Chopped Romaine Surrounded by Celery and Carrot Sticks with Cucumber Rounds and Creamy Ranch Dressing

### Entrée

Tableside Choice of

Chicken Tenders with French Fries, Pasta Marinara with Meatballs, or Sliced Steak with Mashed Potatoes

*Or*

Buffet Dinner of:

Pasta Marinara, Mini Meatballs, Chicken Tenders, French Fries, Sliced Steak Fajitas, and Vegetable Lo Mein

### Dessert

Torah Cake Made to your Specifications

*Served on a Decorated Plate with a Chocolate-Covered Strawberry and Coordinating Mousse Tartlet*

Make-Your-Own Sundae Bar

*Two Flavors of Ice Cream, Assorted Toppings Including Candies, Sprinkles, Chocolate Sauce, Cherries, and Whipped Topping*

### The Grandview Bar and Bat Mitzvah Teen Package Prices

| <u>Indoor Ballroom</u>                                       | <u>Outdoor Ballroom</u>             |
|--------------------------------------------------------------|-------------------------------------|
| Saturday Afternoon [12:00 – 5:00]: <b>\$59.50</b> Per Person | Saturday: <b>\$59.50</b> Per Person |
| Saturday Evening [6:00 or Later]: <b>\$79.50</b> Per Person  | Sunday: <b>\$49.50</b> Per Person   |
| Sunday Anytime: <b>\$59.50</b> Per Person                    |                                     |

*Prices Do Not Include 18% Service Charge nor Sales Tax at Rate Current to Event Date*

*All DJs and Bands Must Use Grandview Amplification System for Outdoor Ballroom*

*Teen Package Prices Apply to Guests 13 and under; Guests 10 and under are half of the Teen Price; No Charge for Guests 4 and under; All discounted prices apply only after the minimum guarantee of guests at full price is met*