

# The Grandview

*Distinctive Catering on the Hudson*

## Wedding Package

*Our wedding package begins with a gift for the newlywed couple:*

A Luxurious Honeymoon Suite at the Poughkeepsie Grand Hotel

To create a Storybook Ending for your Blissful Beginning – The Night of Your Marriage

*Your wedding day experience at The Grandview includes much more:*

Five Complimentary Guest Rooms at the Poughkeepsie Grand Hotel

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

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Private, Elegantly Appointed Bridal Suite with Champagne, Cocktails,  
and Hors d'Oeuvres for the entire Wedding Party

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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' Cocktail 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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Personalized Menus for Entrée Choices

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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

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

## The Grandview

176 Rinaldi Boulevard □ Poughkeepsie, NY 12601

Tel: (845) 486-4700 □ Email:

[sales@grandviewevents.com](mailto:sales@grandviewevents.com)

# Wedding Package

## Cocktail Reception

One Hour of Top-Shelf Open Bar

Your Selection of Eight Butler-Style Hors d'Oeuvres,  
Grandview Garde Manger Creations *Plus* Three Additional Cocktail Reception Stations

## Dinner

Four Hours of Top-Shelf Open Bar

Champagne Toast

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

Wedding Cake Made to your Specifications

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

Cappuccino, Espresso, Coffee, Decaffeinated Coffee, and Herbal Teas

## The Grandview Ballroom Wedding Package Prices

Monday through Thursday	\$79.50 Per Person	\$84.50 for 2013	Guarantee of 100
Friday Anytime:	\$94.50 Per Person	\$99.50 for 2013	Guarantee of 150
	\$104.50 Per Person	\$109.50 for 2013	Guarantee of 125
Saturday Afternoon [12:00 – 5:00]:	\$89.50 Per Person	\$94.50 for 2013	Guarantee of 100
Saturday Evening [6:00 or Later]:	\$109.50 Per Person	\$114.50 for 2013	Guarantee of 200
	\$119.50 Per Person	\$124.50 for 2013	Guarantee of 175
Sunday Anytime:	\$94.50 Per Person	\$99.50 for 2013	Guarantee of 150
	\$104.50 Per Person	\$109.50 for 2013	Guarantee of 125

## The Grandview Outdoor Wedding 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*

Monday through Thursday	\$79.50 Per Person	\$84.50 for 2013	Guarantee of 100
Friday [Event must begin before 5:30]:	\$94.50 Per Person	\$99.50 for 2013	Guarantee of 125
	\$104.50 Per Person	\$109.50 for 2013	Guarantee of 100
Saturday [Event must begin Between 1:00 and 5:00]:	\$109.50 Per Person	\$114.50 for 2013	Guarantee of 150
	\$119.50 Per Person	\$124.50 for 2013	Guarantee of 125
Sunday [Event must begin before 5:30]:	\$94.50 Per Person	\$99.50 for 2013	Guarantee of 125
	\$104.50 Per Person	\$109.50 for 2013	Guarantee of 100

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

*Prices for Weekday Holidays are Subject to Sunday Pricing.*

**20% Per Person, Off-Season Discount Applied to All Weddings in January, February and March, Excluding Holidays.**

# Butler-Style Hors d'Oeuvres

## Select Four Hot Hors d'Oeuvres

Walnut Encrusted Chicken Skewer – Raspberry Compote  
Marinated Beef & Scallion Kebob – Teriyaki Glaze  
Thai Crispy Shrimp – Fresh Mint and Orange Zest  
Crispy Cordon Bleu Chicken – Dijon Honey Glaze  
Scallops in Smoked Bacon Blankets – Honey Teriyaki Glaze  
Mushroom Caps Crowned with Lump Crabmeat [*\$2.00 Per Person Additional*]  
Tempura Vegetable Assortment – Soy Ginger Sauce  
Miniature Crab Cakes, Sauce Remoulade [*\$2.00 Per Person Additional*]  
Portobello Mushroom Steak Fries – Roasted Garlic Aioli  
Coconut Chicken Bites – Pineapple Salsa  
Classic Aranchini – Golden Risotto Balls Stuffed with Prosciutto and Mozzarella  
Brie & Pecan Tartlets – Raspberry Coulis Drizzle  
Demi Prime Rib Sandwiches – Horseradish & Caramelized Onions [*\$2.00 Per Person Additional*]  
Baby Lamb Chops – Grandview Tomato-Mint Relish [*\$8.50 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 – Cabernet Reduction  
Crispy Crab Wontons – Tangy Plum Sauce  
Marinated Vegetable Bundles in Flaky Pastry  
Asian Meatballs – Snow Pea Picks  
Gorgonzola and Herb Filled Mushrooms  
Asparagus, Crab and Fontina Tartlet [*\$2.00 Per Person Additional*]  
Pulled Pork Empanada – Chimichurri Sauce  
Smoked Salmon and Spinach Phyllo Cups

## Select Four Cold Hors d'Oeuvres

Shaved Pork with Onion Marmalade on Crostini  
Tuna Tartare – Gaufrette Potato Crisps [*\$2.00 Per Person Additional*]  
Beef Carpaccio – Focaccia Crisp, Dijon Caper Dressing [*\$2.00 Per Person Additional*]  
Endive Petals Filled with Gorgonzola, Candied Walnuts, and Roasted Bosc Pear  
Assorted Soup Shooters  
Poached Jumbo Gulf Shrimp – Tangy Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]  
Nori Maki Rolls – Wasabi Soy Dipping Sauce  
Kim Chi (Spicy Pickled Korean Vegetables) – Crispy Wonton  
Bruchetta – Mediterranean Tapenade; Ratatouille; Tomato Basil Parmesan  
Skewered Salad Caprice – Pesto Drizzle  
Frisée Salad with Bleu Cheese – Walnut and Cranberry Crostini  
Seasonal Fresh Fruit Skewers – Minted Yogurt Dip  
Gorgonzola Stuffed Baby Tomatoes – Fresh Herbs  
Seasonal Fruit Granita  
Belgium Endive with a North Atlantic Salmon Mousse and Domestic Caviar  
Asparagus Wrapped in Shaved Beef – Whole Grain Mustard  
Tortilla Cups with Southwestern Chicken Salad  
Seared Beef Tenderloin on a Rosemary Garlic Crouton – Horseradish Crème  
Gorgonzola on Grilled Pear  
Pastrami Smoked Salmon with Dill Crème Fraiche on a French Baguette Round  
Vietnamese Chicken Lettuce Wrap – Spicy Lime Dipping Sauce  
Cucumber-Mint Sorbet – Strawberry Coulis Drizzle

## Cocktail Reception Stations

Each Additional Station \$3.00 Per Person  
[Plus Up-Charge Where Applicable]

### Included in Every Wedding Package

#### Grandview Garde Manger Creations

International and American Cheeses presented with Pepperoni, Ham, and Salami  
*Accompanied by Water Crackers and Flatbreads*  
Farmers Crudités of Baby Carrots, Celery Battonettes, Broccoli & Cauliflower Florets, Spears of Market-Fresh Bell Peppers *with Sun-Dried Tomato Ranch Dip*  
Marinated Black and Green Olives, Herb-Marinated, Fire-Roasted Vegetables,  
Spinach and Artichoke Dip – Assorted Breads  
Artfully Displayed Seasonal Fruits and Berries  
Chef's Selection of Handcrafted Canapés

### Select Three Additional Cocktail Reception Stations

#### 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 – 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 [*\$3.50 Per Person Additional*]

#### A Taste of Mulberry Street

Traditional Eggplant Rollatini – Stuffed with Herbed Ricotta, Marinara Sauce  
Chicken ala Rustica – Tender Chicken Breast Slices, Grilled Italian Sausage, Oven Roasted Potatoes, Sautéed Peppers & Onions, Fresh Herbs  
*Accompanied by Crusty Hearth-Baked Breads and EVOO with House-Made Caponata*

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

Colossal Poached Shrimp – Hand Peeled, Tangy Tomato Horseradish 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 [*\$15.00 Per Person Additional*]

#### Continental Cuisine

Herb-Baked Littleneck Clams  
Vegetarian Stuffed Mushrooms, Topped with Melted Provolone  
Lemon-Infused Chicken Bites – Sauvignon Blanc Citrus Reduction

### Nouveau Bistro

Julienne Chicken Breast – Crimini Mushrooms in a light Cognac Sauce

Seafood & Chorizo Paella Valenciana – Saffron Sofrito 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

Sautéed Beef Tenderloin Tips – 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

Four Cheese Tri-Color Ravioli – Basil & Sun-dried Tomato Pesto

Fusilli Caprese – Roasted Eggplant, Grape Tomato & Baby Spinach Tossed in a Garlic-Basil Infused EVOO & Fresh Mozzarella bites

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 Baby 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*

### Mediterranean Seafood

Calamari Fra Diavolo

Clams and Mussels Possilippo

Linguini all'Aglio é Olio

### Asian Fusion

General Tso's Tangy Chicken with Tender-crisp Broccoli Florets

Hosin Orange Beef and Straw Mushrooms

Vegetable Fried Rice, Soba Noodles, and Wonton Nachos

Antipasti Abbondanza - \$6.50 Per Person Up-Charge

Prosciutto di Parma, Imported Sweet and Hot Soppressata, 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 Portobello with Cipollini, Tuscan White Bean Salad with Shaved Radicchio Marinated Olives, Sweet and Hot Peppers, Caponata Focaccia and Crusty Hearth-Baked Breads

Demitasse Station

*Choose Three Items Offered to Your Guests in the Cocktail Reception*

Cream of Mushroom Soup  
Cream of Asparagus Soup  
Corn & Crab Chowder  
Beef Barley Soup  
Roasted Tomato & Basil Soup  
Vegetarian Gumbo

Grecian Classics

Chicken & Pork Souvlaki Skewers – Warm Pita, Yogurt Dipping Sauce & Red Onion Tomato, Cucumber & Feta Salad  
Stuffed Grilled Eggplant with Spinach & Feta – Topped with Fresh Tomato Sauce  
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 Sturgeon, Cured Pastrami Salmon, Gravlox and Nova Scotia Lox - Sliced Paper-Thin Fresh American Caviar, Minced Bermuda Onion, Chopped Egg, Capers, Crème Fraiche Assorted Flatbreads, Pumpernickel 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 your Guest's 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

### Panini Press Station

*Choice Of Two - Pressed To Toasty Perfection:*

Prosciutto, Fresh Mozzarella & Arugula

Pastrami Rubeen With Swiss Cheese & Kraut, House-made Russian dressing

Italian Combo- Salami, Fresh Ham, Pepperoni, Roasted Peppers and Provolone

Chicken Milanese Topped With Gruyere Cheese, Balsamic Caramelized Onions

The Cuban- Smoked Ham, Roasted Pork, Pickles, Gruyere Cheese, Mustard and Mayonnaise

*Accompanied by Gourmet Macaroni and Cheese, Italian Potato Salad, Tomato-Olive Salad*

### Latin Flair Tapas

*Choose Three*

Shrimp & Crab Mofongo – Fried Plantains Smashed with Shrimp & Crab Topped with Adobo Sauce

Pollo Al Ajillo – Sautéed Chicken with Olive Oil, Garlic, Onions & Rioja Wine

Arepas de Ropa Vieja – Stuffed Flatbread with Shredded Flank Steak & Vegetables

Mejillones en Salsa Verde – Mussels & Chorizo Stewed in Parsley, Cilantro & Garlic Broth

Scallops & Avocado Ceviche – Lime, Cilantro & Olive Oil

Cucumber Tomato Gazpacho – Fresh Diced Vegetables

### Wine & Cheese Station - \$5.00 Per Person Up-Charge

*Choose Four Cheeses Paired with Wines*

Sheep's Milk Bleu Cheese - Aged 3 Months

Chevre - Goat's Milk

Munster- Cow's Milk Aged 2 Months

Brie – Cow's Milk Aged 4 to 5 Weeks

Gruyere de Comte- Cow's Milk Aged 6 Months

Herb Boursin- Cow's Milk

Beaufort- Cow's Milk Aged 12 Months

### Slider Station

Assorted Mini Burgers- with Toppings

Mini All Beef Hot Dogs- with Toppings

Applewood B.L.T.

Parm Encrusted Chicken with Fresh Mozzarella

### BBQ Grill Station - \$7.50 Per Person Up-Charge

Chicken, Beef & Vegetable Kebobs – with Dipping Sauces

Sausage & Peppers

Grilled Lamb Chops- Tomato & Mint Chutney

Mini All Beef Hot Dogs- with Toppings

BBQ Pulled Pork- with Fried Onions

### The “Chic” Martini Bar

Your Choice Of Ice Luge And An Array Of Martini-Style Concoctions

Created By Our Mixologists Before Your Guest's Eyes

1 Hour Service During Cocktail Hour- \$5.00 Per Person-Up Charge

5 Hour Service Throughout Entire Reception- \$10.00 Per Person-Up Charge

## 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 – Balsamic Reduction  
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 Pasta al Dente with your choice of Pomodoro, ala Vodka, or ala Puttanesca  
Imported Penne Pasta tossed with Sun-Dried Tomatoes, Fresh Roma Tomatoes, and Arugula  
Imported Bow-Tie Pasta, Sautéed 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 – Champagne 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, Caramelized Figs (In Season) and Gorgonzola with a Port Balsamic Vinaigrette [\$2.00 Per Person Additional]

### Intermezzo

*A Refreshing Duet of Lemon and Raspberry Sorbet*

### You May Instead Choose a Pre-Entrée Duet Course Presentation

*On a Large Glass Platter, Each Guest Will Receive an Artfully Displayed Combination of a Cold Appetizer and a Salad*

Grilled Vegetable Napoleon or House-Made Fresh Mozzarella, Roma Tomatoes, Roasted Bell Peppers  
- Accompanied by -  
House Salad of Baby Greens or Traditional Caesar Salad

*This option eliminates about one half-hour from your guests' sit-down dinner time,  
which allows more time for dancing and celebrating*

## Tableside Choice of Entrée

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

### Meat

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 Cream Sauce [*\$9.00 Per Person Additional*]  
Filet Mignon Champignon – Seared Tenderloin of Beef, Oven-Roasted Ragout of Leeks and Wild  
Mushrooms – Rosemary Mustard Sauce [*\$9.00 Per Person Additional*]  
Seared Double-Cut Lamb Chops – Tomato-Mint Relish [*\$10.00 Per Person Additional*]  
Morel-Dusted Veal Porterhouse – Porcini Demi Glaze [*\$9.00 Per Person Additional*]

### Fish

Pan-Seared Salmon – Fresh Herbs, Port Wine and Roasted Shallot Sauce  
Grouper Provençale – Pan-Seared with White Wine, Lemon, Diced Tomatoes, Olives and  
Capers  
Oven Roasted Salmon Fillet, Herbed Breadcrumbs, Lemon-Chardonnay Reduction  
Seafood-Stuffed Fillet of Holland Sole – Lemon Caper Butter Sauce  
Crab Meat & Scallop-Stuffed Jumbo Gulf Shrimp – Sherry Scented Lobster Sauce  
Fillet of Salmon Stuffed with Sautéed Spinach, Dilled Shallot Reduction Sesame  
Seared Ahi Tuna – Wasabi Cream [*\$6.00 Per Person Additional*]  
Pan Roasted Chilean Sea Bass ala Puttanesca [*\$10.00 Per Person Additional*]  
Middle Eastern Snapper – Capers, Oven Roasted Tomatoes and Anchovies [*\$5.00 Per Person Additional*]

### Chicken

Hunter-Style Roast Chicken – Herb-Glazed French Breast of Chicken, Ragout of Wild Mushrooms  
and Leeks, Pan Roasted Shallot Sauce  
Chicken Tuscany – Pan-Seared Breast of Chicken, Sage and Prosciutto, topped with Fresh Mozzarella,  
sautéed Portobello slices, Kalamata Olives, and Roasted Red Peppers, Savory Madeira Wine Reduction  
Grandview Chicken Madeira – Sautéed Boneless Breast of Chicken Topped with Asparagus Spears and  
Fresh Mozzarella, Finished with Madeira Wine Reduction  
French-Cut Breast of Chicken Overstuffed with Sautéed Baby Spinach  
and Fontina Cheese Ragout – Natural Jus  
Traditional Chicken Marsala – Sautéed Boneless Breast of Chicken Topped with a Savory  
Mushroom Marsala Wine Reduction

### Vegetarian

Tower of Oven Roasted Vegetables and Grilled Portobello over an Herbed Polenta Cake  
Spinach and Ricotta Stuffed Lasagna – Fire-Roasted Tomato Sauce  
Eggplant Siciliana – Italian Eggplant, Breaded and Sautéed, Layered Among Slices of Fresh Mozzarella  
and Grilled Tomatoes, Topped with Béchamel Sauce and Oven-Roasted Tomato Sauce with Fresh Basil

## Dessert

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

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

### Wedding Cake Options

*Please See Your Grandview Wedding Consultant for Photos of Available Wedding Cake Designs*

*Your Cake Can Be Decorated in any Color Scheme*

*Please Visit Our Website at [www.grandviewevents.com](http://www.grandviewevents.com) to View Sample Wedding Cakes*

*Cake Designs from Other Sources can be Replicated, Though Additional Charges May Apply*

#### Cake Flavors

Vanilla  
Chocolate  
Marble  
Lemon Pound  
Vanilla Pound  
Amaretto\*  
Carrot\*

#### Cake Fillings

Vanilla Bean Pastry Cream  
Chocolate Pastry Cream  
Chocolate Fudge  
Cannoli\*

#### Preserves

Strawberry, Lemon, Pineapple, or Raspberry\*

#### Fresh Fruit

Strawberries, Bananas, Pineapple, Raspberries\*

#### Mousse

Chocolate, White Chocolate, Strawberry, Espresso,  
Hazelnut\*, Amaretto\*, Raspberry\*, Kaluah\*, or  
Baileys\*

#### Cake Icings

Buttercream  
Cream Cheese\*\*  
Chocolate Ganache\*\*  
White Fondant\*\*  
Chocolate Fondant\*\*

\* Denotes a \$1.75 Additional Cost Per Person

\*\* Denotes Icing Additional Cost of \$175.00

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

# Additional Dessert Options

## Tableside Temptations

*\$6.00 Per Person*

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

## The Grandview Candy Bar

*\$7.95 Per Person*

An Assorted Selection of Candies and Chocolates,  
with Take Out Chinese Boxes for your guests to enjoy! Great Idea for Favors!

## French Dessert Table

*\$12.75 Per Person*

Crème Caramel with Seasonal Fruit, Miniature Crème Brûlée, Chocolate Decadence, Lemon  
Gateau, and French Apple Tortes Chocolate-Dipped Strawberries, Chocolate Truffles,  
Assorted Mousse Tartlets, French Pastries, Petit Four, 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, Sfogliatelle, 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

### Wedding Ceremony

The Grandview is happy to host your Ceremony on site in conjunction with your reception. We can host your Ceremony inside your Ballroom or outside in your Manicured Gardens overlooking the beautiful Hudson. We will schedule your Ceremony half-an-hour immediately prior to the Cocktail Reception. The Grandview will provide a chair for each guest and an amplified public address system to ensure that everyone is able to hear your nuptials. Your ceremony coordinator will set up your ceremony site, help you and/or your officiate will help to organize the processional and recessional, as well assist the guests' advancement into the ceremony site. All decorations, aside from our unmatched views, are up to 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	<b>\$4.00</b> Per Person
Full Hour of Overtime with Top-Shelf Open Bar	<b>\$6.00</b> Per Person
Half Hour of Overtime with Non-Alcoholic Beverage Service	<b>\$2.50</b> Per Person
Full Hour of Overtime with Non-Alcoholic Beverage Service	<b>\$4.00</b> Per Person

*\*Grandview will never serve alcoholic beverages longer than 6 hours*

### Linens

*Standard Table Linens at The Grandview include*

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

Alternate Color* Floor-Length Tablecloth	<b>\$25.00</b> Per Table
Alternate Color* Overlay	<b>\$15.00</b> Per Table
Alternate Color* Napkins	No Charge
Chair Covers in White or Champagne	<b>\$5.00</b> Per Person
Chair Covers in White or Champagne Satin Stripe	<b>\$7.50</b> Per Person
Chair Sashes in Your Choice of Color*	<b>\$2.50</b> 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 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% House Service Charge nor Sales Tax at Rate Current to Event Date*



## FAQ: For The Grandview Brides

**Congratulations and thank you for choosing us for your wedding reception.**

**This is a very exciting time for you and your family.**

**We are sure you have a lot of questions!**

**So here are the answers to some of our most frequently asked questions.**

**How much is the deposit and when is the next payment due?** The deposit is usually \$1,000.00 and is non-refundable. Your payment information is located on the second page of your contract. The next payment is typically due four months from the day you signed your contract, and then again four months from that date.

**How do I make payments?** Payments can be made in either cash or check. We do not accept credit cards. Your final payment is made by either; cash or certified/bank check only.

**When do I choose my menu, linen colors, and wedding cake?** We call that your menu appointment. You should call to schedule your appointment 8 to 6 weeks before the date of your wedding. This allows us plenty of time to order your linens, cake, and gives you plenty of time to decide on your menu choices. Directional Maps, place cards and floor plan can also be provided at this appointment. Directional Maps for the Hotel will also be provided.

**What about discounts?** Discounts are given after you have met your adult minimum. Children 4 to 10 years old are ½ price. Children 3 and younger are free. Professionals are \$49.50 each.

**When is my final head count due?** Your head count is due 5 days prior to the day of your wedding. You should also know the break down of your count, that way we can give you an accurate final bill. Remember you must call with your totals before you come in.

Adults \_\_\_\_\_ Children 10 and Under \_\_\_\_\_ Children 3 and Under \_\_\_\_\_  
Professionals \_\_\_\_\_ Total \_\_\_\_\_

**When do I bring in my favors, toasting glasses, place cards etc...?** Your floor plan, favors, place cards and other collectibles should come in 5 days prior. They should be **labeled with the bride's name and date** of the wedding. Your place cards should be in **alphabetical** order. Any special instructions should also be noted. All extra favors, wedding gifts and flowers should be brought home the evening of the wedding unless prior arrangements have been made.

**What about tastings?** The Grandview proudly hosts tasting events monthly. Tasting will only be done on these dates. The menus and dates are scheduled for a full year, so you can choose which menu you would like to experience at a convenient date.

Please speak with your wedding coordinator for details.

**Can I have a ceremony rehearsal?** You can rehearse your ceremony at the Grandview. You may book your rehearsal time and date one month prior to your actual wedding date. Ask your wedding coordinator for details.

**Can I have a Ceremony in the Grand Ballroom on a Saturday Evening?** Yes, Saturday evening Ceremonies are possible! They are \$6.50 per person for the ceremony, and start at 7pm.

**Do you serve shots?** Unfortunately, we have a NO shot policy. Due to safe alcohol service, we are not permitted to serve shots on the bar, at anytime.

**Can I reserve more rooms at the Poughkeepsie Grand Hotel?**

All of your guests are offered a discounted rate at the Poughkeepsie Grand Hotel. The rooms can be blocked off ten at one time. When your guests reserve those rooms, ten additional rooms can be blocked off, based upon availability. Please call Reservations at the Poughkeepsie Grand Hotel to block off additional rooms; 1-800-216-1034. The rooms that have not been reserved will be released one month prior to your wedding day.

**Is there transportation between the Poughkeepsie Grand Hotel and The Grandview?**

A shuttle service will transport guests of the Poughkeepsie Grand Hotel to the Grandview starting one half hour prior to your wedding. The shuttle will begin transporting guests back to the Grand Hotel one hour before your wedding ends. The shuttle service is reserved for guests of the Poughkeepsie Grand Hotel with overnight accommodations only.

**All of us at The Grandview sincerely hope this special day will be an elegant and wonderful experience with pleasant memories for years to come. Please come see us again.**

