

The Grandview

ELEGANT EVENTS

*Experience Luxury
Be Pampered
Amaze Your Guests*





Your event begins with...

- ◆ Personal Maître D' Service Throughout The Reception
- ◆ Formal Black Tie Service
- ◆ Private, Elegantly Appointed Suite With Private Facilities For Your Ease And Comfort Throughout The Event
- ◆ Elegant Champagne Floor-Length Table Linens With Satin-Stripe Overlays, and Colored Napkin Choice
Custom Linen Options Available ∞
- ◆ Valet Parking
- ◆ Blank Escort Cards
- ◆ Personalized Menus for Tableside Entrée Choices
- ◆ Directional Cards
- ◆ Unmatched Photographic Backdrops with Our Panoramic Views of the Hudson River and Our Unique Position in the Shadow of the Mid-Hudson Bridge
- ◆ A 'To-Go' Beverage Station Featuring Coffee, Decaffeinated Coffee, and Water is Our Way of Saying Goodbye and Thank You to All of Your Guests Upon Their Departure

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Luxury Event Package

Cocktail Reception

Champagne Wall Welcome
One Hour Top-Shelf Open Bar
Six Butler-Style Hors d'Oeuvres
Hudson Valley Grazing Table
Two Additional Action Stations

Dinner

Four Additional Hours Of Top-Shelf Open Bar
Champagne Toast
Formal Wine Service
Pre-Entrée Duet Course
Tablesides Choice Of Entrée

Select Four Options For Your Guests: Beef, Seafood, Poultry, and Vegetarian

Dessert

Dessert Made To Your Specifications By Our In-House Bakery
After Dinner Cordials, Cappuccino, Espresso,
Coffee, Decaffeinated Coffee, and Herbal Teas





Beverage Service

CHAMPAGNE WALL WELCOME

- ◆ A Beautiful Display Featuring Glasses of Champagne, Lemonade, and Water for Your Guests Upon Arrival

FIVE HOURS OF TOP-SHELF OPEN BAR

SIGNATURE COCKTAIL

- ◆ One 'Signature' Beverage of Your Choice

CHAMPAGNE TOAST

FORMAL WINE SERVICE

Choose One of Each to be Offered Tableside

- ◆ House Red: Merlot • Cabernet • Pinot Noir
- ◆ House White: Pinot Grigio • Chardonnay
Moscato • Riesling

DRAFT BEER

- ◆ Shock Top, Bud Light, Stella Artois

AFTER DINNER DRINKS

- ◆ Cordials, Cappuccino, Espresso, Coffee, Decaffeinated Coffee and a Selection of Fine Herbal Teas Served Tableside

PREMIUM WINE SERVICE

- ◆ Red, White, and Blush Seasonal Varieties
[SEE PREMIUM WINE LIST](#)

CRAFT BEER

- ◆ Domestic, Imported, and Micro-Brews
[SEE CRAFT BEER LIST](#)

MARTINI BAR

- ◆ Custom Ice Luge and an Array of Martini-Style Concoctions Created During Cocktail Hour

SANGRIA BAR

- ◆ Red, White, and Blush Seasonal Varieties

BELLINI BAR

- ◆ Guest Selection of Champagne, Prosecco, Vodka, Gin, or Sparkling Water
- ◆ Blended with Peach Purée, Pear Purée, Orange, Cranberry, or Pineapple Juice
- ◆ Seasonal Fresh Fruit

BUTLER-STYLE FROSÉ

- ◆ Frozen Rosé, Spiked Lemonade, and Margaritas Passed to Your Guests During Late Night Celebrating

 Denotes an Enhancement Option and is Subject to an Additional Charge

Passed Hors d'Oeuvres

Select Six

Hot Selections

- ♦ Bacon Wrapped Scallops, Honey Teriyaki Glaze
- ♦ Beef and Portobello Mushroom Wellingtons
- ♦ Buffalo Chicken Spring Rolls
- ♦ Classic Arancini, Prosciutto Filled Center
- ♦ Coconut Shrimp, Mango Salsa
- ♦ Cordon Bleu Chicken, Honey Dijon Glaze
- ♦ Crab Wontons, Tangy Plum Sauce
- ♦ Falafel, Fresh Tzatziki
- ♦ Fried Artichoke Hearts with Boursin Cheese
- ♦ Fried Calamari, Fra Diavolo Dipping Sauce
- ♦ Garlic Brussels Sprouts, Sriracha Aioli
- ♦ Grilled Black Bean Burger Slider
- ♦ Lemon Chicken Souvlaki Skewers
- ♦ Macaroni and Cheese Beignets
- ♦ Pear and Bleu Cheese-Stuffed Puff Pastry
- ♦ Portobello Mushroom Steak Fries
- ♦ Pulled Pork on Savory Biscuits
- ♦ Steakhouse Slider, Onions, Mushrooms, Gruyère
- ♦ Tomato Soup Shooter with Grilled Cheese Minis
- ♦ Veal and Ricotta Meatballs, Asiago Cream Sauce

Chilled Selections

- ♦ Almond Encrusted Goat Cheese Medallions
- ♦ Asparagus Wrapped in Shaved Beef
- ♦ Baby Red Potatoes, Stuffed with Bacon, Chives, and Crème Fraiche
- ♦ California Roll, Crab, Cucumber, Avocado
- ♦ Chocolate-Dipped Bacon
- ♦ Corn Tortilla Tacos with Cajun Chicken with Margarita Shooters
- ♦ Crab Deviled Eggs
- ♦ Cucumber Cups Stuffed with Crumbled Feta
- ♦ Poached Jumbo Gulf Shrimp, Cocktail Sauce
- ♦ Seafood Ceviche Tasting Spoons
- ♦ Seared Beef Tenderloin on a Rosemary Garlic Crouton, Horseradish Crème
- ♦ Smoked Salmon Everything Bagel Macarons
- ♦ Strawberry Cucumber Granita, Splashed with Prosecco
- ♦ Watermelon, Mint and Feta Skewers, Balsamic Glaze
- ♦ Caprese Skewers, Balsamic Glaze

Enhancements

- ♦ Ahi Tuna Tartare, Gaufrette Potato Crisps
- ♦ Crab Cakes, Sauce Remoulade
- ♦ Demi Prime Rib Sandwiches
- ♦ Grilled Baby Lamb Chops
- ♦ Lobster Ceviche
- ♦ Mini Lobster Rolls
- ♦ Mobile Shucked Oyster Service
- ♦ Mobile Shucked Littleneck Clam Service



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Hudson Valley Grazing Table

- ◆ Cheese Plates and Charcuterie
- ◆ Farm-Fresh Fruit
- ◆ Fire-Grilled Vegetables

- ◆ Spinach Artichoke Dip with Grilled Pita
- ◆ Roasted-Garlic White Bean Hummus
- ◆ Vegetable Crudit 

Cocktail Action Stations

Select Two

The American Dream

- ◆ Angus Beef Burger Sliders
- ◆ Baked Macaroni and Cheese
- ◆ Sausage and Peppers
- ◆ House-Made Sweet and Russet Potato Chips

La Casa Del Rio

Fresh Tex Mex

- ◆ Zesty Shrimp Tacos
- ◆ Sliced Steak Fajitas with Saut ed Onions and Peppers
- ◆ Fresh Guacamole and Pico de Gallo Cups with House-Made Tri-Color Chips
- ◆ Chilled Black Bean and Corn Salad

Chinese Takeout

Cooked in Woks and Steaming Baskets

- ◆ General Tso's Tangy Chicken, Tender-Crisp Broccoli Florets
- ◆ Steamed Pork and Vegetable Dumplings, Ginger Scallion Dipping Sauce
- ◆ Chilled Sesame Noodles

The Italian Cookbook

Cheese and Pepperoni Stromboli & Garlic Bread

Select Two Pastas

- ◆ Cheese Tortellini, Marinara Sauce
- ◆ Rigatoni Bolognese, Beef Tomato Ragu
- ◆ Penne ala Vodka
- ◆ Gluten-Free Penne with Arugula, Sun-Dried Tomatoes, Basil, Roasted Garlic (Dairy Free)
- ◆ Seasonal Ravioli

The Butcher Block

In-House Bakery Biscuits

Select Two Items Carved to Order

- ◆ Herb-Crusted NY Strip Loin of Beef, Pinot Noir Demi Reduction
- ◆ Brown Sugar-Glazed Corned Beef Brisket, Spicy Grain Mustard
- ◆ Fresh Breast of Turkey, Orange Cranberry Chutney
- ◆ Slow-Roasted Loin of Pork, Gourmet Mustards

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Action Stations Continued

The Farm Stand

Seasonal Selections from Local Harvests

Available in Spring and Summer

- ♦ Boursin Cheese Fondue, Seasonal Fruit and Baguettes
- ♦ Avocado Toast Bites, Toasted Sourdough Crostini, Grape Tomatoes
- ♦ Marinated Grilled Chicken Panini, Tomatoes, Arugula, Pesto Mayo

Available in Fall and Winter

- ♦ Brie and Craft Beer Fondue, Seasonal Fruit, Soft Pretzels, Cracked Black Pepper Biscuits
- ♦ Roasted Butternut Squash Soup
- ♦ The Plymouth Panini, Roast Turkey, House-Made Stuffing, Cranberry Mayo

Mediterranean Grill

Sautéed in Front of Your Guests

- ♦ Clams and Mussels Possilippo
- ♦ Linguine with Roasted Garlic and Olive Oil with Red Pepper Flakes
- ♦ Shrimp Martini with Mediterranean Couscous

The Texas Smokehouse

In-House BBQ

- ♦ Smoked Beef Brisket, Carved to Order
- ♦ Ancho-Chile Rubbed Pulled Pork with Soft Potato Rolls
- ♦ House-Made Honey-Stung Corn Bread
- ♦ Fried Pickles

Bella Italia

- ♦ Mussels Scarpariello, White Wine, Cherry Peppers, Garlic
- ♦ Stuffed Eggplant Rollatini, Herbed Ricotta, Marinara Sauce
- ♦ Grilled Flatbread, Ricotta, Fresh Mozzarella, Pesto Drizzle
- ♦ Spiced Marinated Fresh Bocconcini



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Cocktail Hour Enhancements



Made-to-Order Fresh Mozzarella

- ♦ Hand-Pulled in Front of Your Guests by a Professional Chef
- ♦ Add to Any Italian Cocktail Station
- ♦ Paired with an Assortment of Rustic Italian Breads, Olive Oils, and Aged Balsamics

Love is in Gruyère

A Melted Cheese Raclette Station

- ♦ Tomatoes, Arugula, Pesto, Basil, on Garlic Bread
- ♦ Roasted Potatoes, Sautéed Onions
- ♦ Marinated NY Strip Steak, Sautéed Mushrooms, Chopped Roasted Asparagus, on Toasted Bread
- ♦ Fresh Cut Steak Fries



Cacio e Pepe

- ♦ Hailing From Rome, Cacio e Pepe Literally Means "Cheese and Pepper" but This Station Makes for a One-of-a-Kind Guest Experience. Spaghetti with a Creamy Combination of Parmesan Cheese and Fresh Pepper, Created Inside a Cheese Wheel

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Cocktail Hour Enhancements

Chilled Seafood Display

- ♦ Colossal Poached Shrimp, Tangy Tomato Horseradish and Sauce Louie
- ♦ Freshly Shucked Littlenecks and Oysters on the Half Shell
- ♦ Seafood Martinis, Calamari, Mussels, Scallops, Shrimp
- ♦ Alaskan King Crab Legs
- ♦ Maine Lobster Tails and Claws

Smoked Fish and Caviar

- ♦ Fresh American Caviar
- ♦ Cured Pastrami Salmon
- ♦ Gravlax and Nova Scotia Lox
- ♦ Crisp Miniature Potato Latkes, and Blini
- ♦ Minced Bermuda Onion, Chopped Egg, Capers, Crème Fraiche, Assorted Flatbreads, Pumpernickel Points

Prosciutto di Parma

- ♦ Imported Prosciutto, Sliced to Order
- ♦ Parmigiano Reggiano Cheese
- ♦ Seasonal Fresh Melon
- ♦ Crusty Hearth Baked Breads

The Dragon Sushi Bar

- ♦ Assorted Sushi and Sashimi
- ♦ Vegetable and Seafood Handrolls to Include California, Spicy Tuna, Shrimp, and Salmon
- ♦ Chilled Soba Noodle Salad
- ♦ Pickled Ginger, Wasabi, Soy Sauce
- ♦ Specialty Sushi Rolls and Creations Made-to-Order by a Professional Sushi Chef



Nick Mercado Photography

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Dinner Reception

Duet Course

CLASSIC PANZANELLA
TOMATO, CUCUMBER, FRESH
FOCACCIA CUBES SOAKED IN
ACCOMPANIE
SALAD OF YOUNG
ROMA TOMATOES AND SHED

Appetizer and Salad Duet

Select One Pre-Entrée Course

Available In Spring and Summer

- ♦ Burrata and Sun-Ripened Tomatoes, Pesto, Balsamic Reduction *with* Arugula and Radicchio Salad, Basil Oil
- ♦ Bocconcini and Grape Tomato Salad, Pesto Crostini, Chiffonade Basil *with* Caesar Salad
- ♦ Sweet Peach, Herbed Ricotta, and Balsamic Flatbread *with* House Salad and Baby Greens

Available In Fall and Winter

- ♦ Butternut Squash and Caramelized Onion Flatbread *with* Balsamic Dressed Baby Arugula
- ♦ Burrata and Roasted Beets *with* Arugula and Fennel Salad, Lemon Vinaigrette
- ♦ Cranberry Brie Pastry *with* Harvest Salad, Roasted Pears, Glazed Walnuts

Tablesides Choice of Entrée

Select One from Each Category

Beef

- ♦ Grilled New York Strip Steak
- ♦ Seared Filet Mignon 

Select A Sauce

Brandy Peppercorn Cream Sauce

Bordelaise Reduction

Garlic Compound Butter

Chianti Demi-Glace

Seafood

- ♦ Pan-Seared Grouper Provençale
White Wine, Lemon, Tomatoes, Olives, Capers
- ♦ Crab Meat and Scallop Stuffed Jumbo Shrimp
Sherry-Scented Lobster Sauce
- ♦ Pan-Seared Salmon, Select A Sauce
- Port Wine & Roasted Shallot Sauce
- Lemon Chardonnay Reduction

Poultry

- ♦ Garden Herb French Breast of Chicken
Wild Mushrooms, Roasted Shallot Sauce
- ♦ Italian Lemon Chicken
Artichokes, Grilled Lemon Jus
- ♦ Chicken Madeira
Fresh Mozzarella, Asparagus, Roasted Peppers,
Madeira Wine Sauce
- ♦ Garlic Dijon Chicken
Seared French Breast, Roasted Garlic, Scallions

Vegetarian

- ♦ Eggplant Siciliana
Fresh Mozzarella, Grilled Tomatoes,
Béchamel and Oven-Roasted Tomato Sauce
- ♦ Orecchiette Pasta
Sautéed Seasonal Vegetables, Garlic & Oil
- ♦ Grilled Portobello Mushroom Napoleon **VEGAN**
Seasonal Roasted Vegetables, Rice
- ♦ Vegetable & Quinoa Stuffed Bell Pepper **VEGAN**
Available in Spring and Summer
- ♦ Wild Rice Stuffed Acorn Squash **VEGAN**
Available in Fall and Winter

 Denotes an Enhancement Option and is Subject to an Additional Charge

Dessert

Select One

Dessert Sampler

Presented Individually To Each Guest

- ♦ Two Decadent Miniature Desserts
- ♦ Hand-Dipped Chocolate Strawberry
- ♦ Custom Branded Cookie

Tableside Temptations

- ♦ Artfully Created Twin Platters of Chocolate Truffles, Eclairs, Carrot Cake Minis, Pecan Diamonds, Butter Cookies, Fresh Fruit Tarts and Lemon Petit Fours, Accompanied by Tableside Service of International Coffees

Occasion Cake

- ♦ Delicious, Beautifully Decorated Cake Made to Your Specifications
- ♦ See Options Below

Flavors

- ♦ Vanilla
- ♦ Chocolate
- ♦ Strawberry
- ♦ Marble
- ♦ Coconut
- ♦ Red Velvet
- ♦ Funfetti
- ♦ Lemon

Fillings

- ♦ Vanilla Bean Pastry Cream
- ♦ Chocolate Pastry Cream
- ♦ Chocolate Fudge
- ♦ Chocolate Chip Cookie Dough
- ♦ Cookies and Cream
- ♦ Preserves: Strawberry, Lemon, Pineapple, Raspberry
- ♦ Fresh Fruit: Strawberries, Bananas
- ♦ Mousse: Chocolate, White Chocolate, Strawberry, Espresso, Mocha, Hazelnut, Amaretto, Raspberry, Kahlua, Baileys, Coconut, Caramel
- ♦ Cannoli

Icing

- ♦ Italian Butter Cream
- ♦ Cream Cheese
- ♦ American Butter Cream
- ♦ Rolled Fondant
- ♦ Dark Chocolate Ganache

Grandview Signature Cakes

- ♦ Cassatta Cake
Rum Soaked Vanilla Cake, House-made Chocolate Chip Cannoli Filling, Italian Butter Cream
- ♦ The Ferrero Rocher®
Vanilla Cake, Toasted Hazelnut and Nutella Filling with Frangelico Butter Cream Frosting
- ♦ White Chocolate Raspberry
Vanilla Cake, White Chocolate Mousse and Fresh Raspberries, White Chocolate Butter Cream
- ♦ Garden Fresh Carrot Cake
Sweet Cream Cheese Filling, Cream Cheese Butter Cream

Denotes an Enhancement Option and is Subject to an Additional Charge

Additional Dessert Options

"I Want It All" Viennese Spectacular

An Abundance of Decadent Sweets

- ♦ An Evening In Paris *with* Made-to-Order Sweet Crepes Bar
- ♦ The Italian Feast *with* Freshly Filled Cannoli
- ♦ The-Sundae-of-Your-Dreams
- ♦ Wedding Cake Display *with* Mile High Carrot Cake, Salted Caramel Chocolate Cake, and Brooklyn-Style Strawberry Cheesecake
- ♦ Butler-Passed Warm Zeppole
- ♦ International Coffee, Cappuccino, Espresso, and Cordial Bar

The-Sundae-of-Your-Dreams

- ♦ Vanilla Bean, Chocolate, Mint Chocolate Chip, and Strawberry Ice Cream. Bananas Foster Flambé, Brandied Berries, Brownie Bites, Chocolate and Sprinkle Adorned Cones, Hot Fudge, Whipped Cream, Sprinkles, Cookie Dough Bits, Candied Nuts, Gummies, Crumbled Oreos, Maraschino Cherries, Chocolate Chips

The Gourmet Campfire

- ♦ Create Your Own S'mores, Five Different Flavors of Marshmallows: Strawberry, Mint, Orange, Vanilla, and Chocolate; Graham Crackers, Hershey's Chocolate Squares
- ♦ Toppings Include: Salted Caramel, Sprinkles, Chopped Oreos, Toasted Coconut, Crumbled Pretzels, Non-Pareils, and Toasted Pecans

The Love Shake

Build Your Own Milkshakes Served in Classic Mason Jar Mugs.

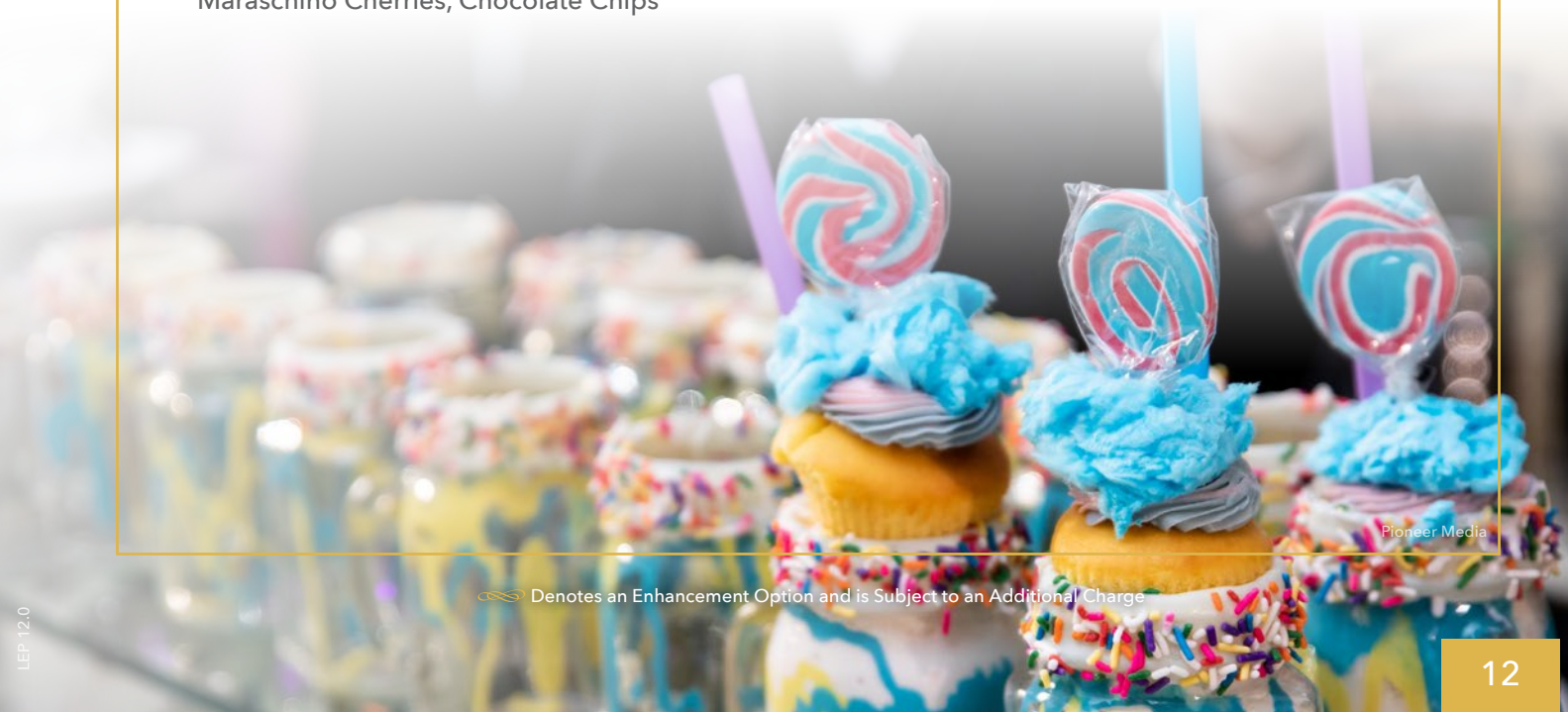
Guests Choice of Chocolate, Vanilla, or Strawberry Ice Cream.

Toppings Include Cupcakes, Cotton Candy Puffs, M&Ms, Chocolate Dipped Pretzel Rods, Cookie Crumbles, Chocolate Chip Cookies, Chocolate Dipped Oreos, Donuts

bit.ly/gvshakes



SCAN FOR VIDEO



Pioneer Media

∞ Denotes an Enhancement Option and is Subject to an Additional Charge

Additional Dessert Options

The Italian Feast

- ♦ Freshly Filled Jumbo Cannoli with Chocolate Chips and Sprinkles, Espresso-Laced Tiramisu, Brooklyn Style Strawberry Cheesecake, Apricot-Glazed Fresh Fruit Tarts, Powdered Sugar Zeppole, Biscotti, Sfogliatelle, St. Joseph's, Almond and Pistachio Tartlets, Chocolate-Dipped Strawberries, Baba Rums, Bruléed Arborio Rice Pudding, Rainbow, and Pignoli Cookies. Cakes Sliced to Order: Decadent Cassata Cake, Italian Lemon Cake, and Ricotta Cheesecake. Cappuccino and Espresso with Italian Cordials

An Evening in Paris

- ♦ Made-to-Order Dessert Crepes with Nutella, Fresh Strawberries and Grand Manier Berry Sauce, Warm Beignets, French Macarons, Miniature Crème Brûlée, Chocolate Gateau, Lemon Decadence, French Apple Tortes, Chocolate-Dipped Strawberries, Chocolate Truffles, Assorted Mousse Tartlets, Petit Four, Café Au Lait, and French Cordials

Sweet Italian Centerpieces

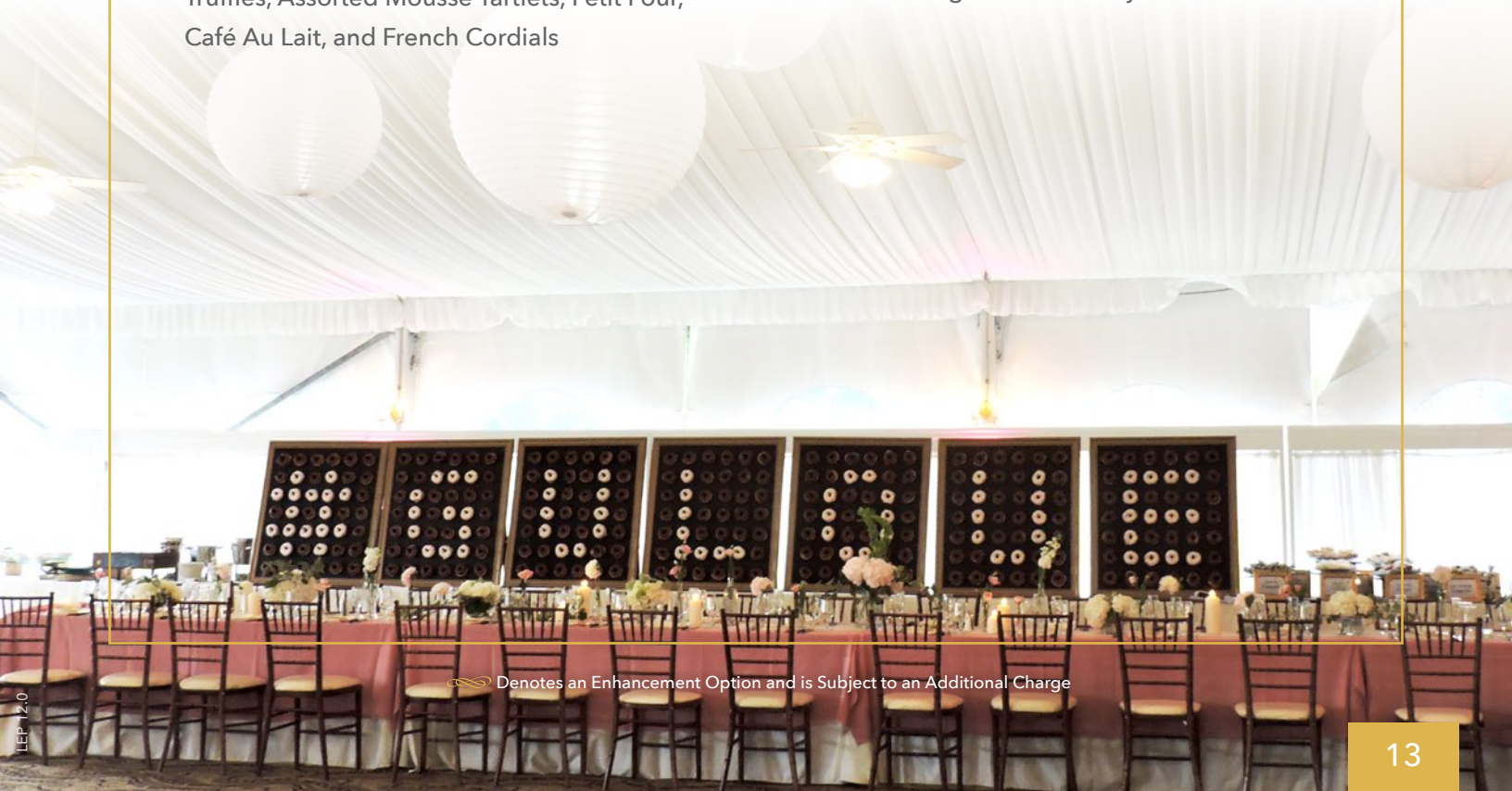
- ♦ Twin Platters of Decadent Desserts Including Cannoli, Rainbow Cookies, Biscotti, Cream Puffs, Mini Sfogliatelle, Amaretti Cookies, Tiramisu Truffles, Fruit Tarts and Pignoli Cookies. Along with Tableside Offerings of Cappuccino, Espresso, Anisette, Sambuca, and Frangelico

Tableside Temptations

- ♦ Artfully Created Twin Platters of Chocolate Truffles, Eclairs, Carrot Cake Minis, Pecan Diamonds, Butter Cookies, Fresh Fruit Tarts and French Macarons, Accompanied by Tableside Service of International Coffees

Donut Worry, Be Married.

Custom Tabletop Art-Pieces to Display Sugary Mouthwatering Donuts. Rows Upon Rows of Donut Varieties That can be Customized to Your Wedding Theme and Style





Package Pricing

MINIMUM PRICING

June • July • August • September • October

MONDAY -
THURSDAY

FRIDAY

SATURDAY
AFTERNOON*

SATURDAY
EVENING

SUNDAY

Call 845-486-4700 For Pricing

April • May • November • December

MONDAY -
THURSDAY

FRIDAY

SATURDAY
AFTERNOON*

SATURDAY
EVENING

SUNDAY

Call 845-486-4700 For Pricing

January • February • March

MONDAY -
THURSDAY

FRIDAY

SATURDAY
AFTERNOON*

SATURDAY
EVENING

SUNDAY

Call 845-486-4700 For Pricing

Overtime Charges

Half Hour of Overtime
with Top-Shelf Open Bar

Call For Pricing

Full Hour of Overtime
with Top-Shelf Open Bar

Call For Pricing

Overtime Is Available on a Pre-Arranged Basis Only. Due to Municipal Ordinance All Outdoor Events Must End No Later Than 10:30 PM. The Grandview Will Never Serve Alcoholic Beverages Longer Than 6 Hours. Prices Do Not Include 22% House Service Charge Nor Sales Tax at Rate Current to Event Date.

Event Start Time

The Outdoor Ballroom Start Time is
Anytime Between 1:00pm and 5:00pm.

The Grand Ballroom start times are as follows:

Friday	6:00pm or later
Saturday Afternoon	12:00pm without a ceremony 11:30am with a ceremony
Saturday Evening	6:30pm without a ceremony 7:00pm with a ceremony
Sunday	11:00am or later

* Only Available in the Grand Ballroom

Prices Do Not Include 22% House Service Charge Nor Sales Tax at Rate Current to Event Date.

The Grandview requires the above minimum pricing. If your final count falls below your event date's minimum pricing, you may add enhancement items found on page 15 to meet your minimum.



Elegant Enhancements

The Grandview Offers Several Ways to Enhance Your Event
and Create the Most Elegant Experience of Your Dreams.

Beverage Enhancements

- ♦ Martini Bar
- ♦ Sangria Bar
- ♦ Bellini Bar
- ♦ Butler-Style Frozé

Hors d'Oeuvres Enhancements

- ♦ Ahi Tuna Tartare, Gaufrette Potato Crisps
- ♦ Crab Cakes, Sauce Remoulade
- ♦ Demi Prime Rib Sandwiches
- ♦ Grilled Baby Lamb Chops
- ♦ Lobster Ceviche
- ♦ Mini Lobster Rolls
- ♦ Mobile Shucked Oyster Service
- ♦ Mobile Shucked Littleneck Clam Service
- ♦ Additional Passed Hors d' Oeuvre

Station Enhancements

- ♦ Additional Station
- ♦ Made-to-Order Fresh Mozzarella
- ♦ Love is in Gruyère
- ♦ Cacio e Pepe
- ♦ Prosciutto di Parma
- ♦ The Dragon Sushi Bar
 - Add Professional Sushi Chef
- ♦ Whole Roasted Suckling Pig
- ♦ Chilled Seafood Display
 - Add Alaskan King Crab Legs
 - Add Maine Lobster Tails and Claws

Course Enhancements

- ♦ Add a Pasta, Soup or Intermezzo Course
- ♦ Filet Mignon

Light Wall

- ♦ Behind Head Table
- ♦ Behind Dessert Station

Ice Carvings From

Dessert Enhancements

- ♦ The "I Want It All" Viennese Spectacular
- ♦ The Love Shake
- ♦ Make-the-Sundae-of-Your-Dreams
 - Add The Love Shake
 - Add Batch Made in Heaven
- ♦ The Italian Feast
- ♦ An Evening In Paris
- ♦ Donut Worry, Be Married.
- ♦ The Gourmet Campfire
- ♦ Sweet Italian Centerpieces
- ♦ Grandview Signature Cakes
- ♦ Icing Upgrade
- ♦ Custom Fondant Designs

Enhancements Priced Per Person. Does Not Include
22% House Service Charge Nor Sales Tax
at Rate Current to Event Date. Pricing will be charged
per person based upon your final count given 5 days
prior to event date.