

The Grandview

ELEGANT EVENTS




Sweet Sixteen Package



Nicole DeTone Photography



Your event begins with...

- ◆ Personal Maître d' Service Throughout the Day
- ◆ Formal Black Tie Service
- ◆ Private, Elegantly Appointed Family Suite with Restroom and Changing Area
- ◆ Elegant Champagne Floor-Length Table Linens with Satin-Stripe Overlays, and Colored Napkin Choice
Custom Linen Options Available 
- ◆ Complimentary Escort Cards and Directional Cards
- ◆ Birthday Cake Created to your Specifications
- ◆ 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



Sweet Sixteen Package

Cocktail Reception

Beverage Wall Welcome
One Hour Top-Shelf Open Bar
Eight Butler-Style Hors d'Oeuvres
Hudson Valley Grazing Table

Dinner

Four Additional Hours Of Top-Shelf Open Bar
Champagne/Ginger Ale Toast
Four Action Stations

Dessert

Birthday Cake Made To Your Specifications By Our In-House Bakery
Sundae of Your Dreams Experience
After Dinner Cordials, Cappuccino, Espresso,
Coffee, Decaffeinated Coffee, and Herbal Teas



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Beverage Service

BEVERAGE WALL WELCOME

- ◆ A Beautiful Display Featuring Glasses of Shirley Temple Mocktails for Your Guests Upon Arrival

FIVE HOURS OF TOP-SHELF OPEN BAR

CHAMPAGNE TOAST

FORMAL WINE SERVICE

Adult Tables 21 Years of Age or Older

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

CRAFT BEER

- ◆ Domestic, Imported, and Micro-Brews

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
- ◆ Strawberries, Blueberries, or Raspberries

BUTLER-STYLE FROSÉ

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

 Denotes an Enhancement Option and is Subject to an Additional Charge



Hudson Valley Grazing Table

- ◆ Cheese Plates and Charcuterie
- ◆ Fire-Grilled Vegetables
- ◆ Spinach Artichoke Dip, Grilled Pitas

- ◆ Farm-Fresh Fruit
- ◆ Roasted-Garlic White Bean Hummus
- ◆ Vegetable Crudité

Passed Hors d'Oeuvres

Select Eight

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 



Dinner Reception Stations

Select Four

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 Sautéed 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 Ragù
- ◆ Penne alla 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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Dinner Reception 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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Station 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

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

Station 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



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Dessert

Birthday Cake

- ◆ Delicious, Beautifully Decorated Birthday Cake Made to Your Specifications

Birthday Cake Options

- ◆ Your Cake Can be Decorated in Any Color
- ◆ Cake Designs from Other Sources can be Replicated, Additional Charges May Apply

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

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

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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 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 TO WATCH

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

Pioneer Media

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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, Whole Fresh Fruit, 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

Donut Worry, Be Happy. ❧

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

An Evening in Paris ❧

- ◆ Made-to-Order Dessert Crepes with Sweetened Crème Fraîche, Nutella, Fresh Strawberries and Grand Manier Berry Sauce, Warm Beignets, Crème Caramel with Seasonal Fruit, Miniature Crème Brûlée, Chocolate Decadence, Lemon Gateau, French Apple Tortes, Chocolate-Dipped Strawberries, Chocolate Truffles, Assorted Mousse Tartlets, Petit Four, Seasonal Fruits and Berries, Café Au Lait, and French Cordials

Sweet Italian Centerpieces ❧

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



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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

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 pages 14 & 15 to meet your minimum.

* Only Available in the Grand Ballroom



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Decadent Departures

After Celebrating, Send Them Home with Something They are Sure to Remember!

BACON, EGG, AND CHEESE

On a Croissant, Individually Wrapped

CHEESEBURGER SLIDERS

FRENCH FRIES

MOZZARELLA STICKS

HOT PRETZELS

HOT DOG CART

APPLE CIDER DOUGHNUTS

PIZZA BY THE SLICE

DEEP FRIED MAC AND CHEESE BALLS

FRESH ZEPPOLE

DEEP FRIED OREOS

DEEP FRIED PICKLE CHIPS

BEEF EMPANADAS

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

Enhancements Priced Per Person.

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



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

Dessert Enhancements

- ◆ The "I Want It All" Viennese Spectacular
- ◆ The Love Shake
- ◆ The Italian Feast
- ◆ An Evening In Paris
- ◆ Donut Worry, Be Married
- ◆ The Gourmet Campfire
- ◆ Tableside Temptations
- ◆ 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.