

*The Grandview*  
ELEGANT EVENTS

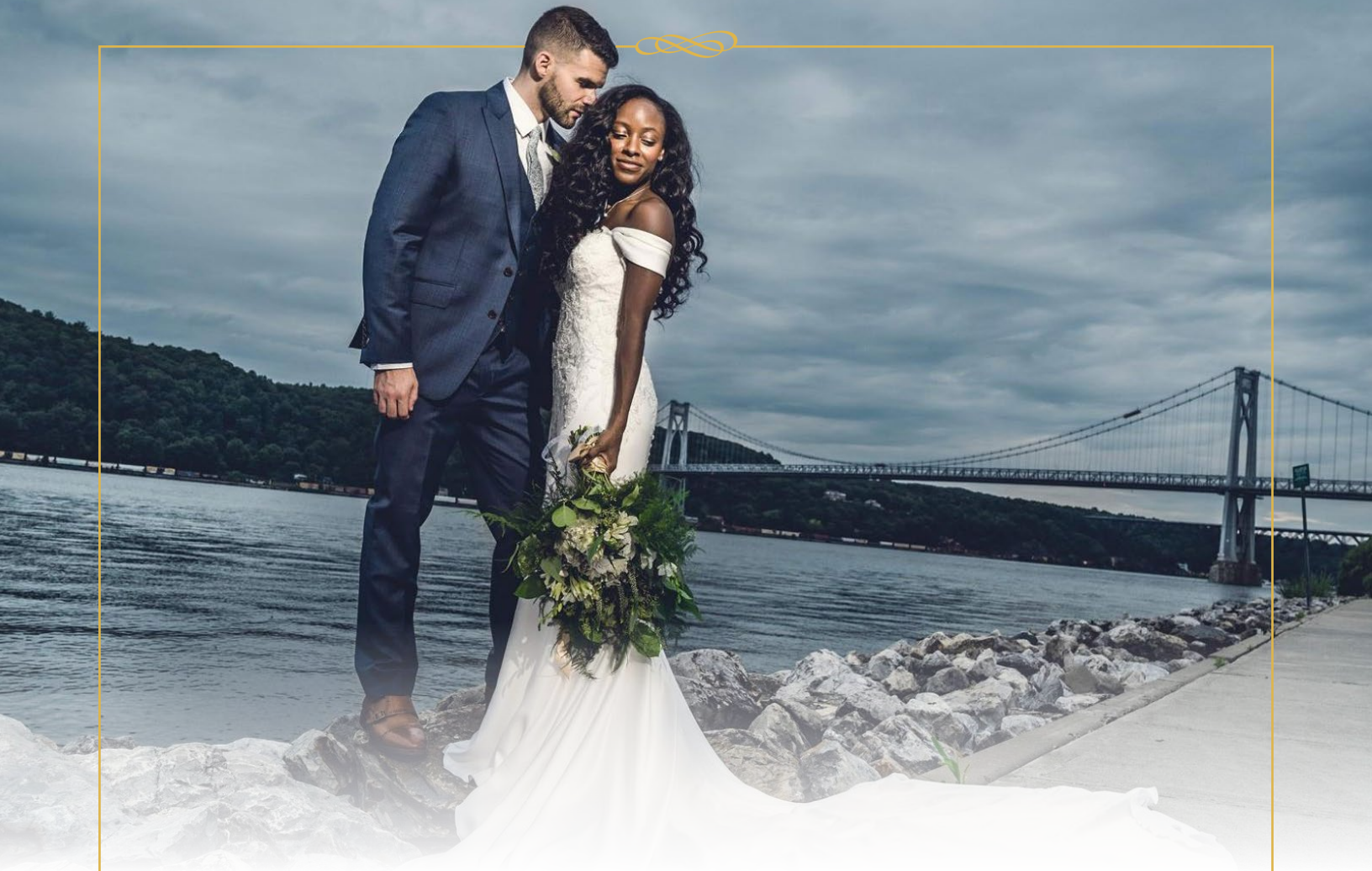
*Experience Luxury  
Be Pampered  
Amaze Your Guests*

Jordan Jankun Photography




176 Rinaldi Boulevard, Poughkeepsie ♦ 845-486-4700 ♦ [GrandviewEvents.com](http://GrandviewEvents.com)





## *Your wedding begins with...*

- ◆ Personal Maître D' Service Throughout The Reception
- ◆ Formal Black Tie Service
- ◆ Private, Elegantly Appointed Wedding Suite with Champagne and Hors D'oeuvres for the Wedding Couple
- ◆ 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, Herbal Tea, and Fruit Infused Water is Our Way of Saying Goodbye and Thank You to All of Your Guests Upon Their Departure

Spikefilm.com

 Denotes an Enhancement Option and is Subject to an Additional Charge

176 RINALDI BOULEVARD, POUGHKEEPSIE, NY 12601 • 845.486.4700



# Wedding 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

Wedding Cake Made To Your Specifications By Our In-House Bakery  
*With Coordinating Dessert Miniature*  
After Dinner Cordials, Cappuccino, Espresso,  
Coffee, Decaffeinated Coffee, and Herbal Teas



Anne-Marie Photography





# 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 Crudité

## 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 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 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

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



# 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

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

## Dinner Reception

### 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

### Wedding Cake

- ♦ Delicious, Beautifully Decorated Wedding Cake Made to Your Specifications
- ♦ Served with a Dessert Miniature Selected by Our Pastry Chef to Compliment Your Wedding Cake

### Wedding Cake Options

- ♦ Your Cake Can be Decorated in Any Color
- ♦ Visit [GrandviewEvents.com/weddings](http://GrandviewEvents.com/weddings) for Photos of Available Wedding Cakes
- ♦ Cake Designs from Other Sources can be Replicated, Additional Charges May Apply

### 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.

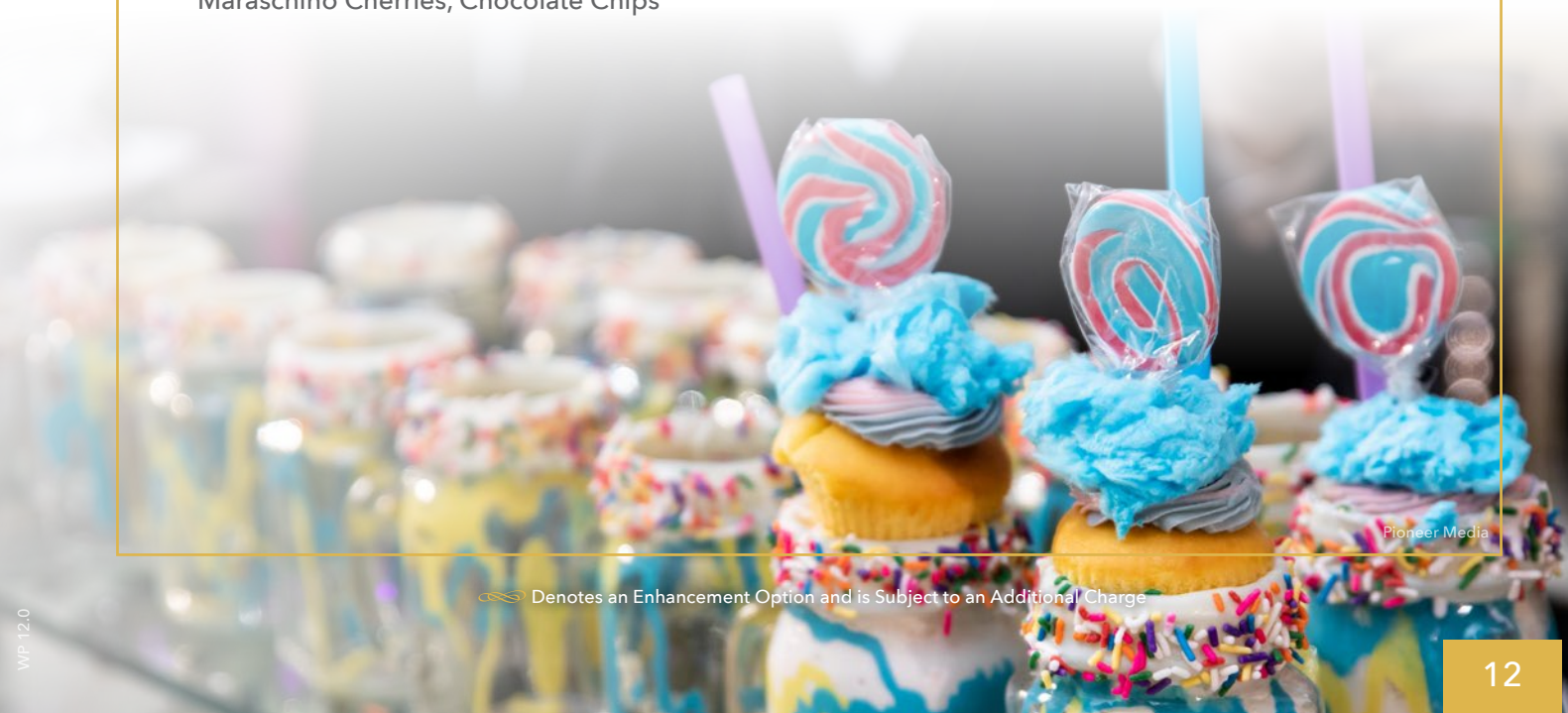
Guests Choice of Chocolate, Vanilla, or Strawberry Ice Cream.

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

[bit.ly/gvshakes](https://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*

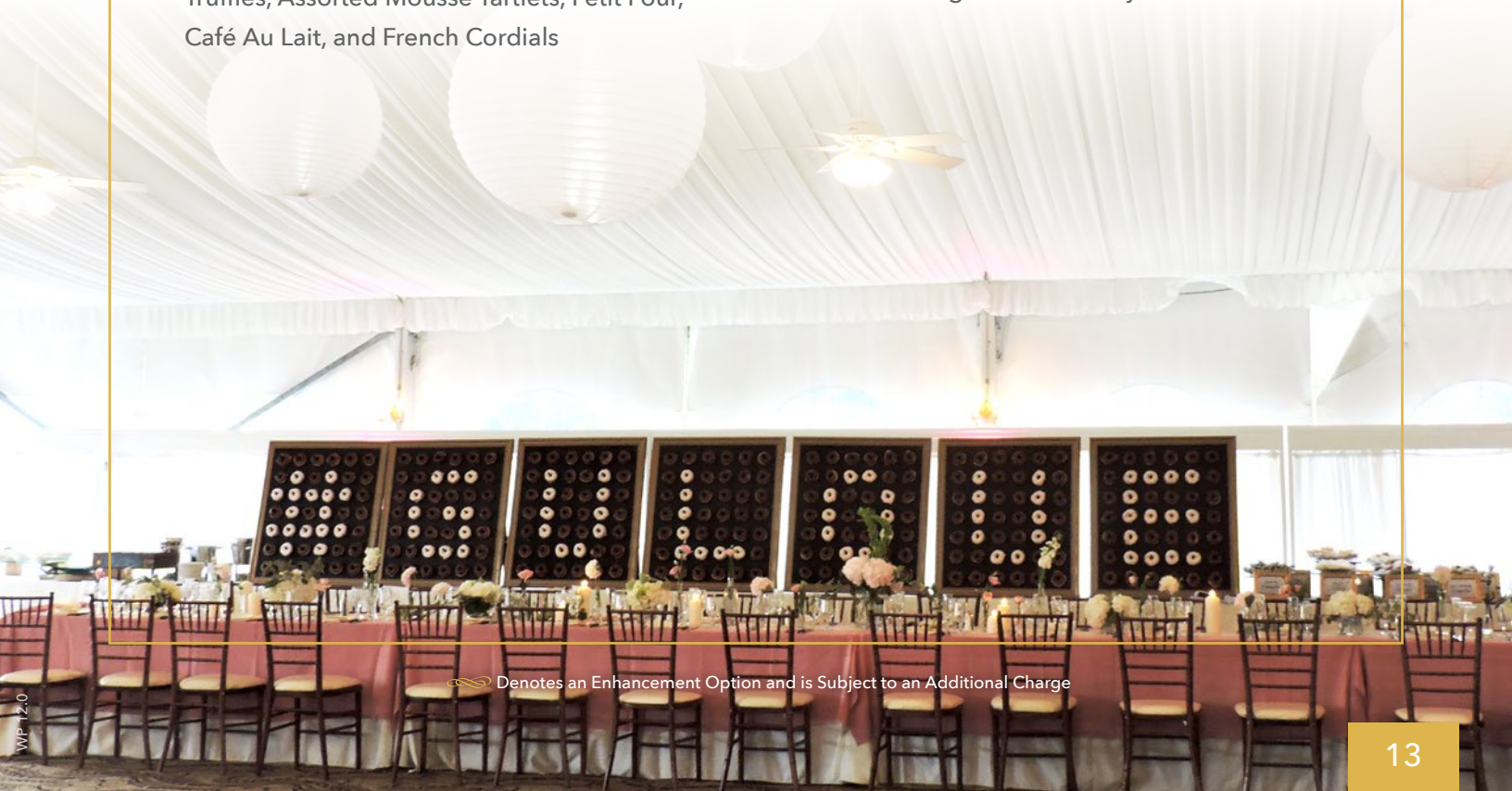
- ♦ Twin Platters of Decadent Desserts Including Cannoli, Rainbow Cookies, Biscotti, Cream Puffs, Mini Sfogliatelle, Amaretti Cookies, Tiramisu Truffles, Fruit Tarts and Pignoli Cookies. Along with Tableside Offerings of Cappuccino, Espresso, Anisette, Sambuca, and Frangelico

## *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

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 16 & 17 to meet your minimum.

\* Only Available in the Grand Ballroom



## Your Ceremony

Host your ceremony on-site along with your reception

- ♦ Say "I Do" In Our Private Outdoor Ceremony Space or Inside Your Spacious Ballroom
- ♦ Guests will be Greeted with Welcome Drinks Including Champagne, Lemonade & Water, Featured on our Champagne Wall, Starting 30 Minutes Before Your Nuptials
- ♦ On-Site Ceremony Coordination
- ♦ Amplified Audio System For Your Vows
- ♦ White Cushioned Chairs will be Provided for Each Guest
- ♦ All Ceremony Decorations To Be Provided By You, Your Florist, or Your Decorator

**Ceremony Fee: Call for Pricing**

Saturday Evening Ceremonies in the Grand Ballroom Must Start at 7:00 PM or Later.

## Welcome Table

**Upgrade with a Welcome Table**

Offer Your Guests Cheese, Fresh Fruit and Flatbreads Along with Your Champagne and Fresh Lemonade Greeting Thirty Minutes Before Your Ceremony Begins.

## 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.



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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**

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

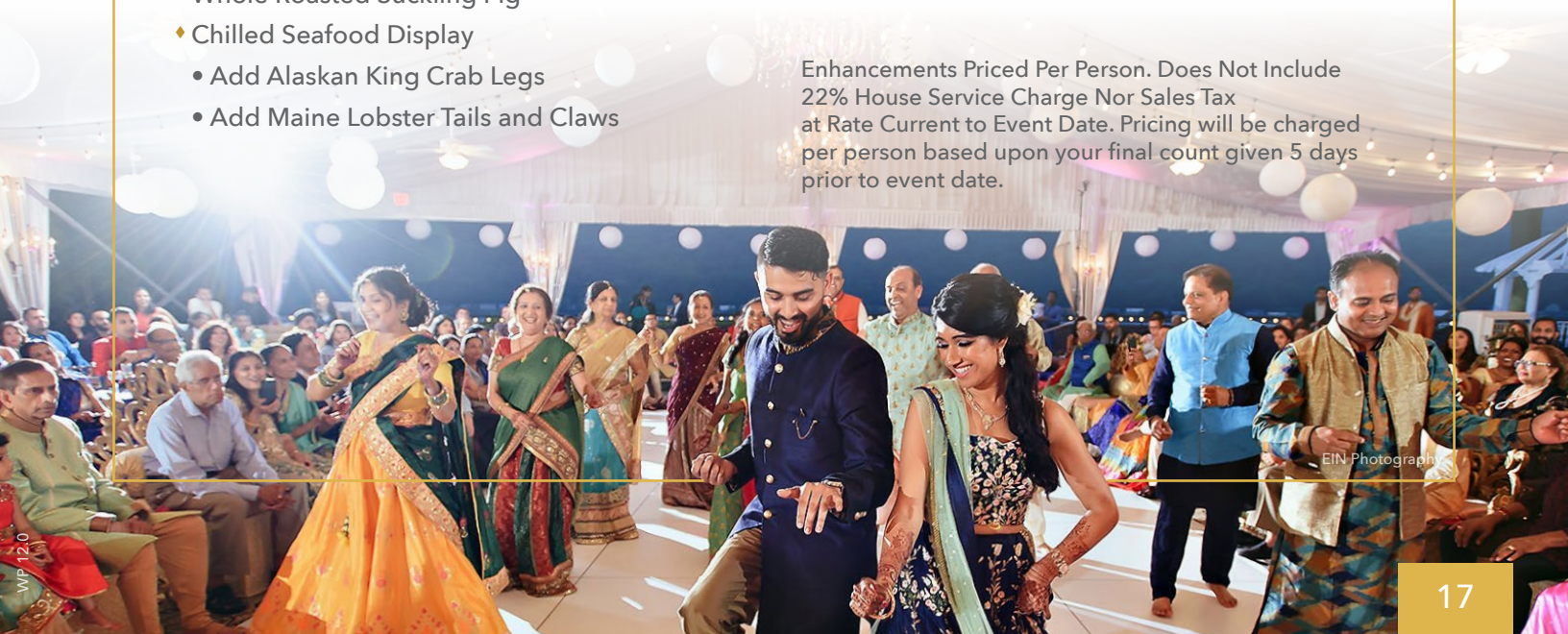
- ♦ Behind Head Table
- ♦ Behind Dessert Station

## Ice Carvings

## Dessert Enhancements

- ♦ The "I Want It All" Viennese Spectacular
- ♦ The Love Shake
- ♦ 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
- ♦ 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.



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# Frequently Asked Questions

## HOW MUCH IS THE RESERVATION FEE?

The initial reservation fee is \$1,000.

## HOW DO I MAKE PAYMENTS?

Payments can be made by cash or check. Personal checks are accepted up until one month prior to the event. You can setup The Grandview as a Payee through your online banking. We do not accept credit card payments other than the initial reservation fee. Your final payment is made by either cash or certified/bank check made payable to The Grandview.

## WHAT ABOUT DISCOUNTS?

Discounts are given after you have met your minimum spend. Children four to ten years old are ½ price. Children three and younger are free. Professionals are \$80 each.

## WHAT STAFF IS INCLUDED?

Each wedding will have a Maître d', a captain, a wedding attendant, one server per twelve guests, one bartender per fifty guests, and valet.

## WHEN DO I SELECT MY MENU, LINEN COLORS, AND WEDDING CAKE?

We call that your menu meeting which we can do in person, on the phone, or virtually. You should schedule your visit 3-4 months before your wedding date.

## WHEN IS MY FINAL HEAD COUNT DUE?

Your head count is due 5 days prior to the event. 14 days before the wedding, you should call The Grandview with your approximate guest count so we can provide you with the final invoice.

## CAN I HAVE A CEREMONY REHEARSAL?

You can rehearse your ceremony at The Grandview at no additional cost. One month prior to your wedding date, call The Grandview to schedule your rehearsal. We will plan your rehearsal as close to your requested time as possible. We can host your rehearsal Sunday - Friday based upon availability.

## FLOWERS AND DECORATIONS

The Grandview decorates your cocktail stations with floral accents and candles. These floral arrangements are subject to seasonal availability and house design.

The Grandview includes the following votive candles in your wedding package: one on every cocktail table, several around your cake table, across your place card table, gift table, head table and two on every dining table. The votives are white, non-scented, 6-hour candles in a clear glass cylinder.

You are welcome to hire any insured florist or decorating company to provide centerpieces and additional decorations. These professionals must supply The Grandview with proof of liability insurance by one month prior to your wedding. We do not set up centerpieces or ceremony decor.

## WHAT ABOUT TASTINGS?

The Grandview proudly hosts tasting events throughout the calendar year. Included in your wedding package are (2) two tasting tickets to (1) one tasting event at no charge. Tastings will only be done on weekdays. Space is limited. The tastings will feature The Grandview's most popular dishes.

## WHEN DOES MY WEDDING START?

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