



CELEBRATIONS ON THE HUDSON

Monday – Thursday Events



EID PHOTOGRAPHY, HENDRICK MOY PHOTOGRAPHY

YOUR EVENT AT THE GRANDVIEW BEGINS WITH:

Personal Event Maître d' Service | Formal Black Tie Service

Wi-Fi Available

Choice of Napkin Color with Overlay and Floor-Length Table Linens in Champagne or White

Podium Complete with Microphone and Amplification

Personalized Menus for Tableside Entrée Choices

Blank Escort Cards | Direction Cards

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

CELEBRATIONS ON THE HUDSON PACKAGE A

PLATED

Four Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

BUTLER-STYLE PASSED HORS D'OEUVRES

One Hour Upon Arrival | Select Six from Page 5

APPETIZER

Select One

Field Greens Salad

Baby Tomatoes, Red Onion,
Cucumbers, Carrot Threads,
White Balsamic Vinaigrette

Wedge Salad

Bibb Lettuce, Crispy Bacon,
Bleu Cheese Crumble, Cherry Tomatoes,
Creamy Bleu Cheese Dressing

Caesar Salad

Romaine Hearts, Seasoned
Croutons, Shaved Parmesan,
Roasted Garlic Dressing

ENTRÉE

Select One Chicken and One Vegetarian

Served with the Chef's Selection of Starch and Fresh Vegetable

Garden Herb Chicken

Wild Mushrooms and Leeks,
Roasted Shallot Sauce

Chicken Madeira

Fresh Mozzarella, Asparagus,
Roasted Peppers, Madeira Wine Sauce

Eggplant Siciliana

Fresh Mozzarella, Grilled Tomatoes,
Béchamel Sauce

Italian Lemon Chicken

Artichokes, Grilled Lemon Jus

Portobello Mushroom Napoleon

Tomatoes, Peppers, Red Onion, Cous Cous

Spinach & Ricotta Lasagna

Oven-Roasted Tomato Sauce

DESSERT

Select One

Caramel Chocolate Mousse Cake – Dulce de Leche, Chocolate Ganache Icing, Fresh Profiterole

Tiramisu Cheesecake – Espresso Cheesecake, Mascarpone Mousse, Tiramisu Truffle

Strawberry Crème Brulée Cake - Vanilla Cake, Fresh Strawberries, Vanilla Custard, Bruléed Sugar

COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS

PACKAGE A PRICING

Please call (845) 486-4700 for Pricing

ADDITIONAL ENTRÉE OPTIONS

ADD A STEAK OPTION \$10.00 PER PERSON

New York Strip Steak

ADD A FISH OPTION \$5.00 PER PERSON

Oven-Roasted Salmon Fillet or Lemon Panko Grouper

Price Per Person Does Not Include 22% House Service Charge, Plus Sales Tax at Rate Current to Event Date

CELEBRATIONS ON THE HUDSON PACKAGE B

BUFFET

Four Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on the Buffet
Served with the Chef's Selection of Starch and Fresh Vegetables

BUTLER-STYLE PASSED HORS D'OEUVRES

One Hour Upon Arrival | Select Six from Page 5

SALADS

Select One

Field and Baby Greens

Basil Vinaigrette

Caesar Salad

Brioche Croutons, Shaved Parmesan

CHICKEN

Select One

Margherita Chicken

Kalamata Olives, Artichoke Hearts and
Melted Provolone, Sauvignon Blanc Butter

Garden-Herb Chicken

Ragout of Wild Mushrooms & Leeks,
Pan Roasted Shallot Sauce

Chicken Saltimbocca

Stuffed with Prosciutto, Fresh Mozzarella,
Spinach, and Sage, Madeira Wine Sauce

PASTA

Select One

Penne ala Vodka

Grated Parmesan, Basil

Farfalle

Basil Pesto

Italian Sausage Rigatoni Bolognese

Blistered Tomato Sauce

VEGETARIAN

Select One

Crispy Eggplant Rollatini

Steamed Dumplings

Ginger Scallion Dipping Sauce

Four Cheese Polenta Cake

Fresh Herbs

BUFFET DESSERT STATION

Decorated Assorted Dessert Display Featuring House-Made Pastries, Individual Cakes and Cookies

COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS

PACKAGE B PRICING

Please call (845) 486-4700 for Pricing

ADDITIONAL BUFFET OPTIONS

ADD ONE CARVING MEAT DISPLAYS \$5.00 PER PERSON

Honey-Glazed Ham | Herb-Crusted Pork Loin

ADD ONE FISH OPTION \$5.00 PER PERSON

Oven-Roasted Salmon Fillet or Lemon Panko Grouper

Price Per Person Does Not Include 22% House Service Charge, Plus Sales Tax at Rate Current to Event Date

CELEBRATIONS ON THE HUDSON PACKAGE C

COCKTAIL PARTY

Three Hours of Unlimited Soft Drinks

EIGHT BUTLER-STYLE HORS D'OEUVRES

One Hour of Passed Hors d'Oeuvres
Select Four Hot Hors d'Oeuvres and Four Cold Hors d'Oeuvres From Page 5

BEAUTIFUL DISPLAY OF CHILLED SALADS AND CANAPÉS

International and American Cheeses and Meats
Garnished with Seasonal Fresh Fruits Accompanied by Flatbreads

Herb-Marinaded, Fire-Roasted Vegetables

Spinach and Artichoke Dip with Assorted Breads

Chilled Mediterranean Farfalle Primavera

Citrus-Scented Couscous Salad

Grilled Vegetable Orzo

Chef's Selection of Hand-Crafted Canapés

COCKTAIL RECEPTION STATIONS

Select Two Cocktail Stations From Page 6

DESSERT STATION

Decorated Assorted Dessert Display Featuring House-made Pastries, Individual Cakes and Cookies

COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS

PACKAGE C PRICING

Please call (845) 486-4700 for Pricing



HOT BUTLER-PASSED HORS D'OEUVRES

- ♦ 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

COLD BUTLER-PASSED HORS D'OEUVRES

- ♦ 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



CHRIS CARTER PHOTOGRAPHY

COCKTAIL RECEPTION STATIONS

THE ITALIAN COOKBOOK

Cheese and Pepperoni Stromboli

Rigatoni Bolognese, Beef Tomato Ragu

Penne ala Vodka

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

THE BUTCHER BLOCK

In-House Bakery Biscuits

Herb-Crusted NY Strip Loin of Beef,
Pinot Noir Demi Reduction

Fresh Breast of Turkey,
Orange Cranberry Chutney



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

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

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

MEETING PACKAGE

Let The Grandview host your next corporate function. We have over 12,000 square feet of versatile space and outdoor facilities for receptions and gatherings.

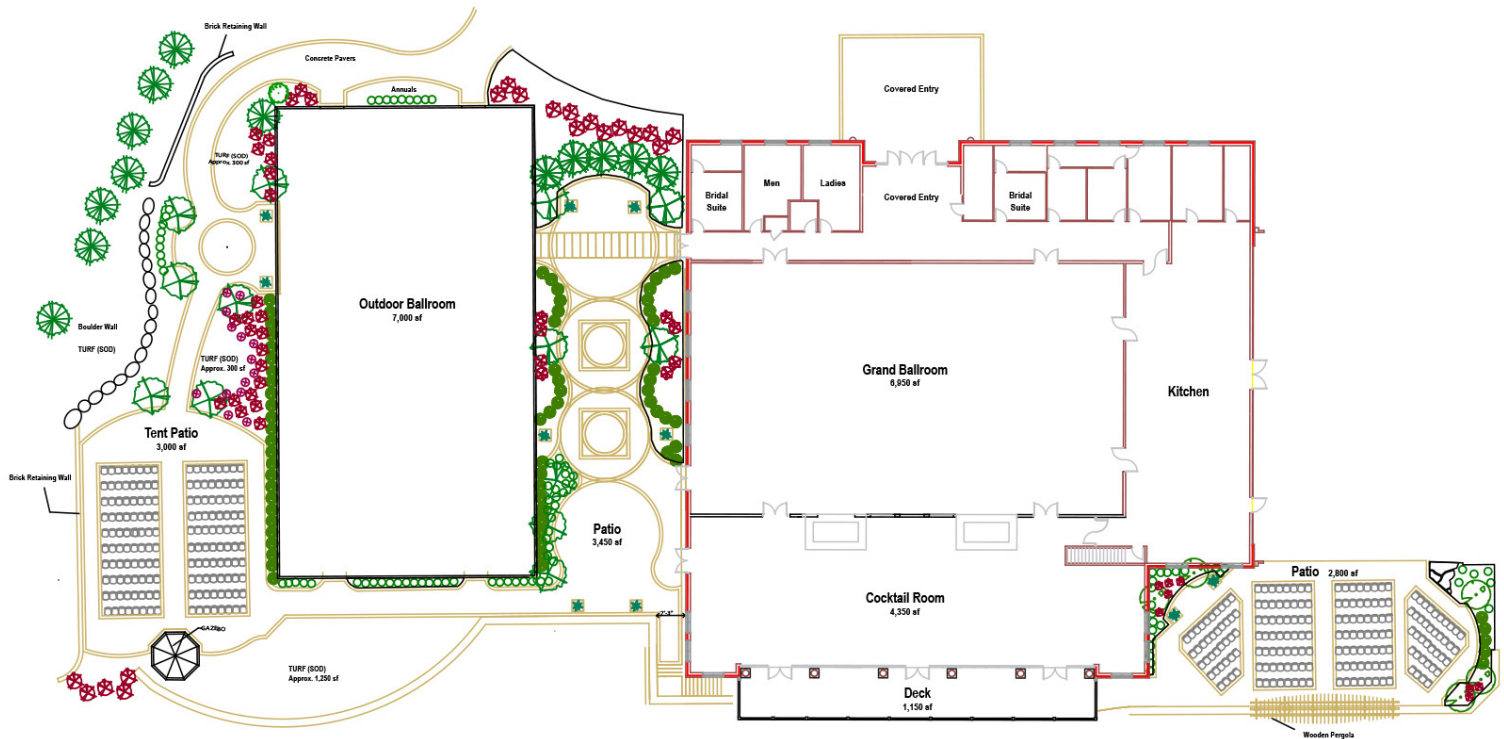
675 PEOPLE
with Dinner and
Dancing

700 PEOPLE
with Dinner and
no Dancing

1000 PEOPLE
for a Cocktail
Reception

875 PEOPLE
with Theater Style

350 PEOPLE
with Classroom Style



YOUR PACKAGE INCLUDES

- 2½ Additional Hours
- Complimentary WiFi
- Microphone, Podium and Registration Table
- Chilled Water and Glasses on Meeting Tables
- Private Office Space with Private Restroom for Your Event Contact

CONTINENTAL BREAKFAST

- Beautiful Display of Freshly Baked Pastries, Danish and Bagels
- House-made Granola and Yogurt Martinis
- Fresh Fruit Display
- Coffee, Decaffeinated Coffee, and Herbal Teas
- Assorted Fruit Juices

MID-MORNING BREAK

- Coffee, Decaffeinated Coffee, Herbal Teas and Water Station
- Granola Bars and Trail Mix

AFTERNOON BREAK

2 Additional Hours

- Refreshed Coffee & Water Station
- Select One
 - Vegetable Crudités with Ranch or Hummus
 - Bags of Chips
 - Hot Popcorn or Hot Pretzels

Please call (845) 486-4700 for Pricing
Only Available with Weekday Package A, B, or C

ENHANCEMENTS

Stress-free Audio Visual Equipment Rental and Set-Up Via Hudson Valley Audio Visual

Please call (845) 486-4700 for Pricing

Items remaining from breakfast may not be served during breaks. Price Per Person Does Not Include 22% House Service Charge, Plus Sales Tax at Rate Current to Event Date Tax Exempt Status Requires Receipt of Valid ST-119 Form

FOOD AND BEVERAGE MINIMUM

The Grandview operates by minimum food and beverage options as noted below. Only food and beverage costs go towards the minimum. Fees for audio/visual, linen, overtime, house-service charges and taxes do not count towards the minimum. The final event cost is based on either: the per person package price multiplied by the final guest count, plus any food and beverage enhancements; or the minimum event price, whichever is greater.

Please call (845) 486-4700 for Pricing

ADDITIONAL OPTIONS & ENHANCEMENTS

ALCOHOLIC BEVERAGE SERVICE

One Hour of Top-Shelf Open Bar
Call for Pricing

Each Additional Hour of Top-Shelf Open Bar
Call for Pricing

One Hour of House Beer and Wine Service
Call for Pricing

Each Additional Hour of House Beer and Wine Service
Call for Pricing

One Bartender per 50 Guests

ENHANCE YOUR MENU

Each Additional Butler Style Hors d'Oeuvres
Call for Pricing

Each Additional Cocktail Reception Station
Call for Pricing

Add a Beautiful Display of Chilled Salads and Canapés
Call for Pricing

Add a Pasta Course
Call for Pricing

DESSERT UPGRADES

Call for Pricing

S'MORE STATION

Create Your Own S'mores!
Roast Jumbo Marshmallows and
Pair Them with Honey Graham
Crackers, Chocolate Bars,
Dark Chocolate Ganache,
Toasted Coconut,
Candied Pecans, and More

DONUT STATION

Apple Cider Donuts,
Donut Hole Skewers,
Glazed Donuts,
House-Made Beignets,
Assorted Toppings

ICE CREAM BAR

Scooped-to-Order Vanilla Bean
and Chocolate Ice Cream,
Chocolate Sauce, House-Made
Candied Nuts, Whipped Cream
and Other Delicious Toppings

VALET PARKING

Call for Pricing
Minimum of Three Valets

ICE SCULPTURE

Call for Pricing
Custom Designs Available

OVERTIME

Each Additional Half Hour with
Non-Alcoholic Beverages
Call for Pricing

Each Additional Hour with
Non-Alcoholic Beverages
Call for Pricing