



Sweet 16 Package

Our package begins with a gift for the proud family:

Six Complimentary Guest Rooms at the Poughkeepsie Grand Hotel

Your elegant event experience at The Grandview includes much more:

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

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Elegantly Appointed Private Family Suite with Restroom and Changing Area

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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 a Themed 'Signature' Cocktail or "Mocktail"
Butler-Served Upon Guest Arrival

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Floor-Length Table Linens with

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Personalized Menus for Entrée Choices

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Unmatched Event Setting 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)

# Station Reception Sweet 16 Package

## Cocktail Hour

One Hour of Top-Shelf Open Bar  
 Your Selection of Ten Butler-Style Hors d'Oeuvres  
 Grandview Garde Manger Creations

## Dinner

Four Hours of Top-Shelf Open Bar  
 Champagne & Sparkling Cider Toast  
 Your Selection of Five Dinner Reception Stations  
 These Stations will be prepared with larger-sized portions than for a cocktail hour,  
 and dinner plates will be offered for the guests as opposed to cocktail plates.

## Dessert

Sweet 16 Birthday Cake Made to your Specifications *Served on...*  
 Your Selection of Either the French or Italian Dessert Table  
 Coffee, Decaffeinated Coffee, and Herbal Teas

### The Grandview Ballroom Sweet 16 Package Prices

|                                    |                                            |                                      |
|------------------------------------|--------------------------------------------|--------------------------------------|
| Monday through Thursday            | \$79.50 Per Person                         | Guarantee of 100                     |
| Friday Anytime:                    | \$94.50 Per Person<br>\$104.50 Per Person  | Guarantee of 150<br>Guarantee of 125 |
| Saturday Afternoon [12:00 – 5:00]: | \$89.50 Per Person                         | Guarantee of 100                     |
| Saturday Evening [6:00 or Later]:  | \$109.50 Per Person<br>\$119.50 Per Person | Guarantee of 200<br>Guarantee of 175 |
| Sunday Anytime:                    | \$89.50 Per Person<br>\$99.50 Per Person   | Guarantee of 150<br>Guarantee of 125 |

### The Grandview Outdoor Sweet 16 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                         | Guarantee of 100                     |
| Friday<br>[Event must begin before 5:30]:             | \$94.50 Per Person<br>\$104.50 Per Person  | Guarantee of 125<br>Guarantee of 100 |
| Saturday [Event must begin<br>between 1:00 and 5:00]: | \$109.50 Per Person<br>\$119.50 Per Person | Guarantee of 150<br>Guarantee of 125 |
| Sunday<br>[Event must begin before 5:30]:             | \$89.50 Per Person<br>\$99.50 Per Person   | Guarantee of 125<br>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 Saturday Afternoon Pricing)*

# Butler-Style Hors d'Oeuvres

## Select Five Hot Hors d'Oeuvres

Creole Chicken Skewer – Smoked Tomato Sauce  
Marinated Beef & Scallion Kebob – Teriyaki Glaze  
Thai Spiced Skewered Shrimp with Fresh Mint and Orange Zest  
Scallops in Smoked Bacon Blankets – Honey Teriyaki Glaze  
Mushroom Caps Crowned with Lump Crabmeat [*\$2.00 Per Person Additional*]  
Seared Brochette of Chicken – Spicy Honey Dijonaise  
Tempura Vegetable Assortment with Soy Ginger Sauce  
Miniature Crab Cakes, Sauce Remoulade [*\$2.00 Per Person Additional*]  
Portobello Mushroom Steak Fries – Roasted Garlic Aioli  
Coconut Chicken Bites with Pineapple Salsa  
Brie & Pecan Tartlets – Raspberry Coulis Drizzle  
Demi Prime Rib Sandwiches with Horseradish & Caramelized Onions [*\$2.00 Per Person Additional*]  
Baby Lamb Chops – Grandview Tomato-Mint Relish [*\$5.00 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 on Snow Pea Picks

## Select Five Cold Hors d'Oeuvres

Tuna Tartare on Gaufrette Potato Crisps [*\$2.00 Per Person Additional*]  
Beef Carpaccio on a Focaccia Crisp, Dijon Caper Dressing [*\$2.00 Per Person Additional*]  
Endive Petals Filled with Gorgonzola Candied Walnuts, and Roasted Bosc Pear  
Poached Jumbo Gulf Shrimp – Tangy Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]  
Nori Maki Rolls with Wasabi Soy Dipping Sauce  
Bruchetta – Mediterranean Tapenade; Ratatouille; & Tomato Basil Parmesan  
Skewered Salad Caprice – Pesto Drizzle  
Asparagus Wrapped in Beef Carpaccio – 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 Dilled Crème Fraiche on a French Baguette Round  
Shaved Beef with Onion Marmalade on Crostini  
Frisée Salad with Blue Cheese, Walnut and Cranberry Crostini

## Grandview Garde Manger Creations

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

## Select Five Dinner 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 with 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 [\$1.50 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, Tomato Horseradish Cream 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 [\$7.50 Per Person Additional]

### **Continental Cuisine**

Herbed Baked Littleneck Clams

Vegetarian Stuffed Mushrooms, Topped with Melted Provolone

Lemon-Infused Chicken Bites – Sauvignon Blanc Citrus Reduction

### **The Bistro**

Julienne Chicken Breast with Crimini Mushrooms in a light Cognac Sauce

Seafood, Chorizo Sausage, and Short-Grain Rice with Sweet Peas, Tomatoes and Scallions in a Rich Saffron-Infused Tomato 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**

Beef Tenderloin Tips Sautéed with a 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
- 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 Tear Drop 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

### **Chilled Antipasto Display**

Artistic Display of Salami, Pepperoni, Ham, and Provolone

Marinated Roasted Red Peppers, Grilled Pesto-Doused Eggplant and Zucchini

Tomato Wedges, Cucumber Rounds, & Red Onion Ribbons with Basil Vinaigrette

Marinated Olives; Hearth-Baked Breads and Sesame Breadsticks

### **Mediterranean Seafood**

Calamari Fra Diavolo  
Clams and Mussels Possilippo  
Linguini all'Aglio é Olio

### **Asian Fusion**

Five Spice Schezuan Chicken with Spring Onions and Shitakes  
Orange and Thai Chili Infused Beef with a Julienne of Asian Vegetables  
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**

Your Guests Choice of:  
Cream of Mushroom Soup, Cream of Asparagus Soup, or Corn & Crab Chowder  
Crowned with Truffle Foam

### **Athenian Delights**

Traditional Moussaka and Pasticcio  
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 the Guests 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

**American Sensation**

Fried Chicken

Macaroni and Cheese

Mini Burgers

French Fries

Garden Salad, Potato Salad, and Cole Slaw

*Corn Bread and Biscuits*

**Texas BBQ**

Succulent Barbeque Ribs

Roasted Chicken

Corn-On-The-Cob

Garden Salad and Fresh Fruit

**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

# Dessert

Delicious, Beautifully Decorated Sweet 16 Cake – Made to your Specifications  
Served on ...

Your Selection of Either the French or Italian Dessert Table

*The Flavors of the Accompaniments will be selected by the Chef to be  
Especially Complimentary to your Sweet 16 Cake Specifications*

## Sweet 16 Cake Options

*Your Sweet 16 Cake Can Be Decorated in any Color Scheme*

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

### Cake Flavors

Vanilla  
Chocolate  
Marble  
Lemon Pound  
Carrot\*

### Cake Fillings

Pastry Cream: Vanilla Bean or Chocolate  
Preserves: Strawberry, Lemon, Pineapple,  
or Raspberry\*  
Fresh Fruit: Strawberries or Bananas  
Mousse: Chocolate, Amaretto, Raspberry\*,  
Strawberry, Kaluah\*, or Baileys\*  
Chocolate Fudge or Chocolate Ganache\*  
Cannoli\*

### Cake Icings

Buttercream  
Cream Cheese\*  
Chocolate Ganache\*

*\* Denotes a \$1.75 Additional Cost Per Person*

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

## French Dessert Table

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 Fours, Seasonal Fruits and Berries  
Cappuccino and Cordials

## Italian Dessert Table

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  
Sfagliotelle, Arborio Rice Pudding  
Espresso and Cappuccino