

The Grandview

Distinctive Catering on the Hudson

Wedding Package

Our wedding package begins with a gift for the newlywed couple:

A Luxurious Honeymoon Suite at the Poughkeepsie Grand Hotel
To create a Storybook Ending for your Blissful Beginning – The Night of Your Marriage

Your wedding day experience at The Grandview includes much more:

Five Complimentary Guest Rooms at the Poughkeepsie Grand Hotel
~~~~~

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

Private, Elegantly Appointed Bridal Suite with Champagne, Cocktails, and
Hors d'Oeuvres for the entire Wedding Party
~~~~~

Complimentary Valet Parking  
~~~~~

Escort Cards and Directional Maps
~~~~~

Sparkling Wine, Mineral Water, and The 'Signature' Cocktail of Your Choice  
Butler-Served Upon Guest Arrival  
~~~~~

Elegant Champagne Floor-Length Table Linens with
Satin-Stripe Overlays and Napkins
~~~~~

Personalized Menus for Entrée Choices  
~~~~~

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 Bottled Water is  
our way of Saying Goodbye and Thank You  
To All of Your Guests Upon Their Departure  
~~~~~

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

Wedding Package

Cocktail Reception

One Hour of Top-Shelf Open Bar

Your Selection of Eight Butler-Style Hors d'Oeuvres,
Grandview Garde Manger Creations *Plus* Three Additional Cocktail Reception Stations

Dinner

Four Hours of Top-Shelf Open Bar

Champagne Toast

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Two Courses Prior to the Entrée

Select from Appetizer, Soup, Pasta, Salad, or Intermezzo

Tableside Choice of Entrée

Select Four Choices for Your Guests: Meat, Fish, Chicken, and Vegetarian

Dessert

Wedding Cake Made to your Specifications

Served on a Decorated Plate with a Chocolate-Covered Strawberry, Coordinating Mousse, and Tartlet

Cappuccino, Espresso, Coffee, Decaffeinated Coffee, and Herbal Teas

The Grandview Ballroom Wedding Package Prices

Monday through Thursday	\$79.50 Per Person	Guarantee of 100
Friday Anytime:	\$94.50 Per Person \$104.50 Per Person	Guarantee of 150 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 \$119.50 Per Person	Guarantee of 200 Guarantee of 175
Sunday Anytime:	\$94.50 Per Person \$104.50 Per Person	Guarantee of 150 Guarantee of 125

The Grandview Outdoor Wedding 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 [Event must begin before 5:30]:	\$94.50 Per Person \$104.50 Per Person	Guarantee of 125 Guarantee of 100
Saturday [Event must begin between 1:00 and 5:00]:	\$109.50 Per Person \$119.50 Per Person	Guarantee of 150 Guarantee of 125
Sunday [Event must begin before 5:30]:	\$94.50 Per Person \$104.50 Per Person	Guarantee of 125 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 Sunday Pricing.

20% Per Person, Off-Season Discount Applied to All Weddings in January, February and March, Excluding Holidays.

Butler-Style Hors d'Oeuvres

Select Four 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
Classic Aranchini- Golden Risotto Balls Stuffed with Prosciutto and Mozzarella
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
Gorgonzola and Herb Filled Mushrooms
Asparagus, Crab and Fontina Tartlet [*\$2.00 Per Person Additional*]
Andouille Sausage in Puff Pastry
Smoked Salmon and Spinach Phyllo Cups

Select Four Cold Hors d'Oeuvres

Shaved Pork with Onion Marmalade on Crostini
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
Salmon Cerviche on a Tortilla Crisp
Poached Jumbo Gulf Shrimp – Tangy Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]
Nori Maki Rolls with Wasabi Soy Dipping Sauce
Kim Chi (Spicy Pickled Korean Vegetables) on Crispy Wonton
Bruchetta – Mediterranean Tapenade; Ratatouille; & Tomato Basil Parmesan
Skewered Salad Caprice – Pesto Drizzle
Frisée Salad with Bleu Cheese, Walnut and Cranberry Crostini
Seasonal Fresh Fruit Skewers, Minted Yogurt Dip
Gorgonzola-Stuffed Baby Tomatoes with Fresh Herbs
Seasonal Fruit Granita
Belgium Endive with a North Atlantic Salmon Mousse and Domestic Caviar
Asparagus Wrapped in Shaved Beef – 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 Dill Crème Fraiche on a French Baguette Round

Cocktail Reception Stations

Each Additional Station \$3.00 Per Person
[Plus Up-Charge Where Applicable]

Included in Every Wedding Package

Grandview Garde Manger Creations

International and American Cheeses presented with Pepperoni, Ham, and Salami
Accompanied by Water Crackers and Flatbreads

Farmers Crudités of Baby Carrots, Celery Battonettes, Broccoli & Cauliflower Florets,
Spears of Market-Fresh Bell Peppers *with Sun-Dried Tomato Ranch Dip*

Marinated Black and Green Olives, 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 Three Additional Cocktail 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, Tangy Tomato Horseradish 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 [*\$15.00 Per Person Additional*]

Continental Cuisine

Herb-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 Peas, Tomatoes, and Scallions, Saffron-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

Sautéed Beef Tenderloin Tips, 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 Baby 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

Mediterranean Seafood

Calamari Fra Diavolo

Clams and Mussels Possilippo

Linguini all'Aglio é Olio

Asian Fusion

General Tso's Tangy Chicken with Tender-crisp Broccoli Florets and Steamed Rice
Hosin Orange Beef and Straw Mushrooms
Vegetable Fried Rice, Soba Noodles, and Wonton Nachos

Antipasti Abbondanza - \$6.50 Per Person Up-Charge

Prosciutto di Parma, Imported Sweet and Hot Soppresata, 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

Choose Three Items Offered to Your Guests in the Cocktail Reception

- Cream of Mushroom Soup
- Cream of Asparagus Soup
- Corn & Crab Chowder
- Beef Barley Soup
- Roasted Tomato & Basil Soup
- Vegetarian Gumbo

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 your Guest's 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

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

Panini Press Station

Choice Of Two - Pressed To Toasty Perfection:

- Prosciutto, Fresh Mozzarella & Arugula
 - Pastrami Rubeen With Swiss Cheese & Kraut, House-made Russian Dressing
 - Italian Combo- Salami, Fresh Ham, Pepperoni, Roasted Peppers and Provolone
 - Chicken Milanese Topped With Gruyere Cheese, Balsamic Caramelized Onions
 - The Cuban- Smoked Ham, Roasted Pork, Pickles, Gruyere Cheese, Mustard and Mayonnaise
- Accompanied by Gourmet Macaroni and Cheese, Italian Potato Salad, Tomato-Olive Salad*

The "Chic" Martini Bar

Your Choice Of Ice Luge And An Array Of Martini-Style Concoctions Created
By Our Mixologists Before Your Guest's Eyes

1 Hour Service During Cocktail Hour- \$5.00 Per Person-Up Charge

5 Hour Service Throughout Entire Reception- \$10.00 Per Person-Up Charge

Select Two Courses Prior to the Entrée

Appetizer

Please Choose One

- Fresh Fruit Martini – Chantilly Crème
- Grilled Vegetable Napoleon – Pesto Drizzle
- Herbed Crepe Stuffed with a Brandied Wild Mushroom Ragout
- House-Made Fresh Mozzarella, Roma Tomatoes, Roasted Bell Peppers – Balsamic Reduction
- Jumbo Lump Crab Cakes – Sauce Remoulade [*\$8.00 Per Person Additional*]
- Colossal Shrimp Cocktail – Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]
- Seafood Crepe, Sauce Normandy [*\$4.00 Per Person Additional*]
- Chilled Poached Salmon on a bed of Baby Greens – Dill Vinaigrette [*\$5.00 Per Person Additional*]
- Tuscan Antipasto Salad – Shaved Prosciutto di Parma, Sweet Capicola, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Grilled Eggplant and Zucchini, and Sicilian Olives over a Mound of Baby Greens with Fresh Basil Vinaigrette [*\$5.00 Per Person Additional*]

Soup of Your Choice

French-Served to Each Guest

Pasta

Please Choose One

- Imported Pasta al Dente with your choice of pomodoro, ala vodka, or ala puttanesca sauces
- Imported Penne Pasta tossed with sun-dried tomatoes, fresh roma tomatoes, and arugula
- Imported Bow-Tie Pasta, Sautéed Mushrooms, Diced Tomatoes, Crisp Pancetta, Peas, and Caramelized Onions in a Roasted-Garlic-Parmesan Cream Sauce
- House-Made Herbed Ricotta-Stuffed Manicotti [*\$4.00 Per Person Additional*]
- Tender Crab & Ricotta Cannelloni with Tomato-Garlic Ragout [*\$6.00 Per Person Additional*]

Salad

Please Choose One

- House Salad of Baby Greens, Roma Tomatoes, Shaved Bermuda Onion - Basil Vinaigrette
- Traditional Caesar Salad – Garlic Croutons, Shaved Parmesan
- Pear Salad – Butter Lettuce with Sliced Gorgonzola, Grilled Pear, and Caramelized Walnuts – Champagne Vinaigrette [*\$2.00 Per Person Additional*]
- Salad of Baby Greens, Crumbled Ricotta Salata, Dried Cranberries and Spiced Walnuts, Toasted Walnut Vinaigrette [*\$2.00 Per Person Additional*]
- Gorgonzola Salad – Mesclun Lettuce, Candied Walnuts, Caramelized Figs (In Season) and Gorgonzola with a Port Balsamic Vinaigrette [*\$2.00 Per Person Additional*]

Intermezzo

A Refreshing Duet of Lemon and Raspberry Sorbet

You May Instead Choose a Pre-Entrée Duet Course Presentation

On a Large Glass Platter, Each Guest Will Receive an Artfully Displayed Combination of a Cold Appetizer and a Salad

*Grilled Vegetable Napoleon or House-Made Fresh Mozzarella, Roma Tomatoes, Roasted Bell Peppers
- Accompanied by -*

House Salad of Baby Greens or Traditional Caesar Salad

*This option eliminates about one half-hour from your guests' sit-down dinner time,
which allows more time for dancing and celebrating*

Tableside Choice of Entrée

Please Select One from Each Category
No Advance Notice of Guest Choice Required

Meat

- Charbroiled Rib-Eye Steak, Cabernet Demi Glaze
- Grilled New York Strip Steak, Sauce Bordelaise
- Tenderloin of Beef au Poivre- Grilled Tenderloin of Beef in a Three Peppercorn-Herb Crust, Brandied Peppercorn Cream Sauce [*\$9.00 Per Person Additional*]
- Filet Mignon Champignon- Seared Tenderloin of Beef, Oven-Roasted Ragout of Leeks and Wild Mushrooms, Rosemary Mustard Sauce [*\$9.00 Per Person Additional*]
- Seared Double-Cut Lamb Chops, Tomato-Mint Relish [*\$6.00 Per Person Additional*]
- Morel-Dusted Veal Porterhouse, Porcini Demi Glaze [*\$9.00 Per Person Additional*]

Fish

- Pan-Seared Salmon with Fresh Herbs, Port Wine and Roasted Shallot Sauce
- Grouper Provencale - Pan-Seared with White Wine, Lemon, Diced Tomatoes, Olives and Capers
- Oven Roasted Salmon Fillet, Herbed Breadcrumbs, Lemon-Chardonnay Reduction
- Seafood-Stuffed Fillet of Holland Sole, Lemon Caper Butter Sauce
- Crab Meat & Scallop-Stuffed Jumbo Gulf Shrimp, Sherry Scented Lobster Sauce
- Fillet of Salmon Stuffed with Sautéed Spinach, Dilled Shallot Reduction
- Sesame Seared Ahi Tuna, Wasabi Cream [*\$6.00 Per Person Additional*]
- Pan Roasted Chilean Sea Bass ala Puttanesca [*\$6.00 Per Person Additional*]
- Middle Eastern Snapper with Capers, Oven Roasted Tomatoes and Anchovies [*\$5.00 Per Person Additional*]

Chicken

- Hunter-Style Roast Chicken - Herb-Glazed French Breast of Chicken, Ragout of Wild Mushrooms and Leeks, Pan Roasted Shallot Sauce
- Chicken Tuscany - Pan-Seared Breast of Chicken with Sage and Prosciutto, topped with Fresh Mozzarella, sautéed Portobello slices, Kalamata Olives, and Roasted Red Peppers, Savory Madeira Wine Reduction
- Grandview Chicken Madeira - Sautéed Boneless Breast of Chicken Topped with Asparagus Spears and Fresh Mozzarella, Finished with Madeira Wine Reduction
- French-Cut Breast of Chicken Overstuffed with Sautéed Baby Spinach and Fontina Cheese Ragout, Natural Jus
- Traditional Chicken Marsala - Sautéed Boneless Breast of Chicken Topped with a Savory Mushroom Marsala Wine Reduction

Vegetarian

- Tower of Oven Roasted Vegetables and Grilled Portobello over an Herbed Polenta Cake
- Spinach and Ricotta Stuffed Lasagna with Fire-Roasted Tomato Sauce
- Eggplant Siciliana -Italian Eggplant, Breaded and Sautéed, Layered Among Slices of Fresh Mozzarella and Grilled Tomatoes, Topped with Béchamel Sauce and Oven-Roasted Tomato Sauce with Fresh Basil

Dessert

Delicious, Beautifully Decorated Wedding Cake – Made to your Specifications
Served on a **Painted Plate** with a **Chocolate-Covered Strawberry, Fresh Mousse** and **Tartlet**

*The Flavors of the Accompaniments will be selected by Our Pastry Chef to be
Especially Complimentary to your Wedding Cake Specifications*

Wedding Cake Options

Please See Your Grandview Wedding Consultant for Photos of Available Wedding Cake Designs

Your Cake Can Be Decorated in any Color Scheme

Please Visit Our Website at www.grandviewevents.com to View Sample Wedding Cakes

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

Cake Flavors

Vanilla
Chocolate
Marble
Lemon Pound
Vanilla Pound
Amaretto*
Carrot*

Cake Fillings

Vanilla Bean Pastry Cream
Chocolate Pastry Cream
Chocolate Fudge
Cannoli*

Preserves

Strawberry, Lemon, Pineapple, or Raspberry*

Fresh Fruit

Strawberries, Bananas, Pineapple, Raspberries*

Mousse

Chocolate, White Chocolate, Strawberry, Espresso,
Hazelnut*, Amaretto*, Raspberry*, Kaluah*, or
Baileys*

Cake Icings

Buttercream
Cream Cheese**
Chocolate Ganache**
White Fondant**
Chocolate Fondant**

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

*** Denotes Icing Additional Cost of \$175.00*

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

Additional Dessert Options

Tableside Temptations

\$6.00 Per Person

Artfully Created Twin Platters of Miniature Pastries, Cookies, and Chocolate Truffles Placed on Each Guest Table, Accompanied by Tableside Service of International Coffees

French Dessert Table

\$12.75 Per Person

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 Four, Seasonal Fruits and Berries
Cappuccino and Cordials

Italian Dessert Table

\$15.00 Per Person

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

Chocolate Fondue Table

\$5.75 Per Person

Warm Dark Chocolate Flowing From an Elegant Fountain for Your Guests' Dipping Pleasure
Strawberries, Bananas, Pineapple, Cookies, Pretzels, Pound Cake, and More will be
Beautifully Displayed, along with Whipped Cream for your Guests to Enjoy

Gourmet Ice Cream Bar

\$5.75 Per Person

Decadent Vanilla Bean and Chocolate Ice Creams with your Guests' Choice of
Rum Caramelized Bananas with Warm Strawberries
Blackberry Brandy 'Stir-Fried' Seasonal Berries
Warm Grand Mariner Chocolate Sauce
Candied Nuts and Biscotti

The Grandview Viennese Extravaganza

\$25.00 Per Person

An Absolute Abundance of Decadent Sweets
Selections from Both the French and Italian Dessert Tables, Chocolate Fondue Station,
Gourmet Ice Cream Station, International Coffee, Cappuccino and Espresso Bar

The Grandview

Distinctive Catering on the Hudson

Additional Options and Explanations

Wedding Ceremony

The Grandview is happy to host your Ceremony on site in conjunction with your reception.

- We can host your Ceremony inside your Ballroom or outside in your Manicured Gardens overlooking the beautiful Hudson.
- We will schedule your Ceremony half-an-hour immediately prior to the Cocktail Reception.
- The Grandview will provide a chair for each guest and an amplified public address system to ensure that everyone is able to hear your nuptials.
- Your ceremony coordinator will set up your ceremony site, help you and/or your officiant organize the processional and recessional, as well assist the guests' advancement into the ceremony site.
- All decorations, aside from our unmatched views, are up to you and your florist

Ceremony Fee \$3.50 Per Person

Overtime Charges

Overtime is Available on a Pre-Arranged Basis Only

Due to Municipal Ordinance All Outdoor Events Must End No Later Than 10:30 PM

Half Hour of Overtime with Top-Shelf Open Bar	\$4.00 Per Person
Full Hour of Overtime with Top-Shelf Open Bar	\$6.00 Per Person
Half Hour of Overtime with Non-Alcoholic Beverage Service	\$2.50 Per Person
Full Hour of Overtime with Non-Alcoholic Beverage Service	\$4.00 Per Person

**Grandview will never serve alcoholic beverages longer than 6 hours*

Linens

Standard Table Linens at The Grandview include

Champagne Floor-Length Tablecloth ▪ Champagne Satin Stripe Overlay and Napkins

Alternate Color* Floor-Length Tablecloth	\$25.00 Per Table
Alternate Color* Overlay	\$15.00 Per Table
Alternate Color* Napkins	No Charge
Chair Covers in White or Champagne	\$5.00 Per Person
Chair Covers in White or Champagne Satin Stripe	\$7.50 Per Person
Chair Sashes in Your Choice of Color*	\$2.50 Per Person

**Within the list of standard solid colors provided by your Grandview Wedding Consultant*

Flowers and Other Decorations

The Grandview does not provide any floral decorations. You are welcome to hire any florist or decorating company you wish, our only requirement for your decorator is that they have liability insurance and are able to provide us with proof of that insurance.

Ice Carvings From \$350.00

Prices Do Not Include 18% House Service Charge nor Sales Tax at Rate Current to Event Date



FAQ: For The Grandview Brides

Congratulations and thank you for choosing us for your wedding reception.

This is a very exciting time for you and your family. We are sure you have a lot of questions!

So here are the answers to some of our most frequently asked questions.

How much is the deposit and when is the next payment due?

The deposit is usually \$1,000.00 and is non-refundable. Your payment information is located on the second page of your contract. The next payment is typically due four months from the day you signed your contract, and then again four months from that date.

How do I make payments?

Payments can be made in either cash or check. We do not accept credit cards.

Your final payment is made by either; cash or certified/bank check only.

When do I choose my menu, linen colors, and wedding cake?

We call that your menu appointment. You should call to schedule your appointment 8 to 6 weeks before the date of your wedding. This allows us plenty of time to order your linens, cake, and gives you plenty of time to decide on your menu choices. Directional Maps, place cards and floor plan can also be provided at this appointment. Directional Maps for the Hotel will also be provided.

What about discounts?

Discounts are given after you have met your adult minimum. Children 4 to 10 years old are ½ price. Children 3 and younger are free. Professionals are \$49.50 each.

When is my final head count due?

Your head count is due 5 days prior to the day of your wedding. You should also know the break down of your count, that way we can give you an accurate final bill. Remember you must call with your totals before you come in.

Adults _____ Children 10 and Under _____ Children 3 and Under _____

Professionals _____ Total _____

When do I bring in my favors, toasting glasses, place cards etc...?

Your floor plan, favors, place cards and other collectibles should come in 5 days prior. They should be **labeled with the bride's name and date** of the wedding. Your place cards should be in **alphabetical** order. Any special instructions should also be noted. All extra favors, wedding gifts and flowers should be brought home the evening of the wedding unless prior arrangements have been made.

What about tastings?

The Grandview proudly hosts tasting events monthly. Tasting will only be done on these dates. The menus and dates are scheduled for a full year, so you can choose which menu you would like to experience at a convenient date.

Please speak with your wedding coordinator for details.

Can I have a ceremony rehearsal?

You can rehearse your ceremony at the Grandview. You may book your rehearsal time and date one month prior to your actual wedding date. Ask your wedding coordinator for details.

Can I reserve more rooms at the Poughkeepsie Grand Hotel?

All of your guests are offered a discounted rate at the Poughkeepsie Grand Hotel. The rooms can be blocked off ten at one time. When those rooms are reserved by your guests, ten additional rooms can be blocked off, based upon availability. Please call Reservations at the Poughkeepsie Grand Hotel to block off additional rooms; 1-800-216-1034. The rooms that have not been reserved will be released one month prior to your wedding day.

Is there transportation between the Poughkeepsie Grand Hotel and The Grandview?

A shuttle service will transport guests of the Poughkeepsie Grand Hotel to the Grandview starting one half hour prior to your wedding. The shuttle will begin transporting guests back to the Grand Hotel one hour before your wedding ends. The shuttle service is reserved for guests of the Poughkeepsie Grand Hotel with overnight accommodations only.

All of us at The Grandview sincerely hope this special day will be an elegant and wonderful experience with pleasant memories for years to come. Please come see us again.