

EXPERIENCE LUXURY
BE PAMPERED
AMAZE YOUR GUESTS

The Grandview
ELEGANT EVENTS





176 Rinaldi Boulevard, Poughkeepsie ♦ 845-486-4700 ♦ GrandviewEvents.com

the *Best*
of Weddings
Hall of Fame

the *Best*
of Weddings
2024

Summer Barnhart Photography

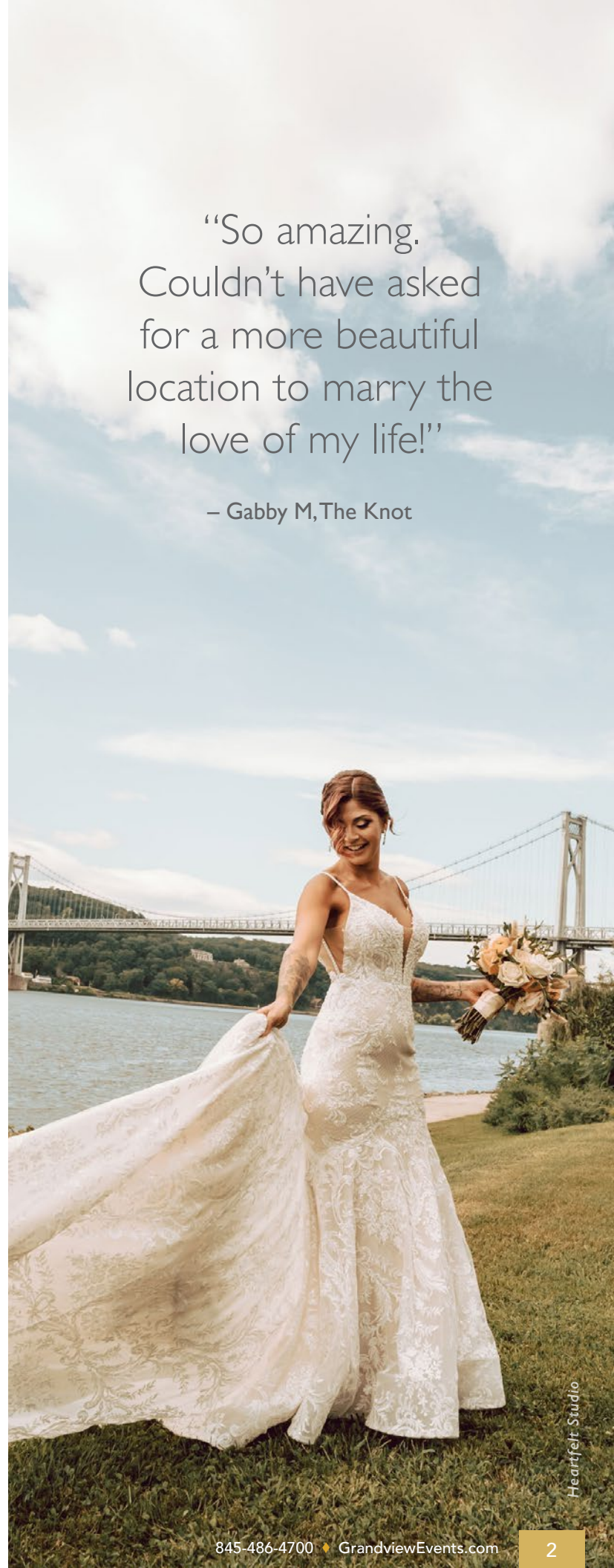
YOUR *wedding* BEGINS WITH

- ◆ 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
- ◆ **Grand Ballroom**
Elegant white floor-length table linens with satin-stripe overlays and a choice of colored napkins. Custom Linen Options Available 
- ◆ **Outdoor Ballroom**
Wooden farm-style tables paired with a choice of colored napkins. Custom Linen Options Available 
- ◆ Valet Parking
- ◆ Blank Escort Cards
- ◆ Personalized Menus for Tableside 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, Herbal Tea, and Fruit Infused Water is Our Way of Saying Goodbye and Thank You to All of Your Guests Upon Their Departure

 Denotes an Enhancement Option and is Subject to an Additional Charge

“So amazing.
Couldn't have asked
for a more beautiful
location to marry the
love of my life!”

– Gabby M, The Knot



YOUR *wedding* INCLUDES

Cocktail Reception

- ◆ A 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
- ◆ Tableside 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





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 **Popular**

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

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PASSED *Hors d'Oeuvres*


SELECT SIX

Hot Selections

- ♦ Bacon Wrapped Scallops, Honey Teriyaki Glaze
- ♦ 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 Calamari, Fra Diavolo Dipping Sauce
- ♦ Garlic Brussels Sprouts, Sriracha Aioli
- ♦ Nashville Hot Chicken
- ♦ Bang Bang Cauliflower
- ♦ Mini Brats on Pretzel Rolls
- ♦ 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
- ♦ Crab Cakes, Sauce Remoulade 
- ♦ Demi Prime Rib Sandwiches 
- ♦ Grilled Baby Lamb Chops 

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
- ♦ Goat Cheese Tart with Sliced Pear and Dried Cranberries
- ♦ Bruchetta Trio
- ♦ 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
- ♦ Ahi Tuna Tartare, Gaufrette Potato Crisps 
- ♦ Lobster Ceviche 
- ♦ Mini Lobster Rolls 
- ♦ Mobile Shucked Oyster Service 
- ♦ Mobile Shucked Littleneck Clam Service 

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Jadore Love Photo



Nicole Puckette



Nicole Puckette



EID Photography



Nichole Purkette

Cocktail ACTION STATIONS

SELECT TWO

The American Dream Favorite

- ◆ 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
- ◆ Chilled Black Bean and Corn Salad
- ◆ Fresh Guacamole and Pico de Gallo Cups with House-Made Tri-Color Chips

Chinese Takeout Cooked in Woks & Steaming Baskets

- ◆ General Tso's Tangy Chicken, Tender-Crisp Broccoli Florets
- ◆ Chilled Sesame Noodles
- ◆ Steamed Pork and Vegetable Dumplings, Ginger Scallion Dipping Sauce

The Italian Cookbook Staff Pick

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

INCLUDED

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

WP 13.1

Cocktail 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

The Athenian

WITH WHITE WINE SANGRIA

SELECT TWO

- ◆ Roasted Leg of Lamb, Oregano, Thyme, Lemon ∞
- ◆ Lemon Pepper Chicken Kebab
- ◆ Herb Crusted Pork Kebab
- ◆ Grilled Calamari with Lemon Saffron Vinaigrette

ACCOMPANIED BY

Grilled Mini Pita Bread, Seasonal Hummus, Baba Ganoush, Marinated Feta

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

Spanish Delights

- ◆ Seafood Paella, Shrimp, Clams & Mussels, Andouille Sausage, Spiced Rice
- ◆ Pork and Manchego Cheese Empanadas
- ◆ Ham and Fontina Cheese Croquettes
- ◆ Chilled Gazpacho Soup
- ◆ Add Seasonal Sangria ∞

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



Stihwell Photography

Cocktail 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
- ◆ Fresh Cut Steak Fries
- ◆ Marinated NY Strip Steak, Sautéed Mushrooms, Chopped Roasted Asparagus, on Toasted Bread



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 



Fantasy Flash

CONTINUED ON NEXT PAGE

 Denotes an Enhancement Option and is Subject to an Additional Charge



Cote De Boeuf Favorite

- ◆ Tomahawk Steak
- ◆ Mini Twice Baked Potatoes, Grilled Asparagus, Lemon-Scented Risotto
- ◆ Make it a Surf & Turf
- ◆ Seared Succulent Scallops 
- ◆ Maine Lobster 



Cacio e Pepe

ADD TO ANY ITALIAN COCKTAIL STATION

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





Prosciutto di Parma

- ◆ Imported Prosciutto, Sliced to Order
- ◆ Parmigiano Reggiano Cheese
- ◆ Seasonal Fresh Melon
- ◆ Crusty Hearth Baked Breads



Chilled Seafood Display Staff Pick

- ◆ 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 

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Dinner RECEPTION

Appetizer & Salad Duet

SELECT ONE

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
- ♦ Grilled Peaches with Truffle Honey, Toasted Sourdough with Whipped Ricotta **New!**
Accompanied by Seasonal Greens, Citrus Vinaigrette

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
- ♦ Roasted Butternut Squash and Pomegranate Salad, Maple Shallot Vinaigrette *Accompanied by* Goat Cheese Croquette

Available All Year

- ♦ Maryland Style Crab Cake 
Accompanied by Chilled Quinoa, Pink Grapefruit, Baby Watercress, Belgian Endive

Tableside Choice of Entrée

SELECT ONE FROM EACH CATEGORY

Beef

- ♦ Grilled New York Strip Steak
- ♦ Seared Filet Mignon 



Select A Sauce

- ♦ Brandy Peppercorn Cream Sauce
- ♦ Garlic Compound Butter
- ♦ Bordelaise Reduction
- ♦ Chianti Demi-Glace

Poultry

- ♦ Garden Herb French Breast of Chicken, Wild Mushrooms, Roasted Shallot Sauce
- ♦ Italian Lemon Chicken Artichokes, Grilled Lemon Jus
- ♦ Garlic Dijon Chicken Seared French Breast, Roasted Garlic, Scallions
- ♦ Chicken Madeira Fresh Mozzarella, Asparagus, Roasted Peppers, Madeira Wine Sauce

Seafood

- ♦ Pan-Seared Grouper Provençale, White Wine, Lemon, Tomatoes, Olives, Capers
- ♦ Oven-Roasted Cod 
Buttery Panko Bread Crumbs, Lemon Zest, Herbs
- ♦ 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

Vegetarian

- ♦ Eggplant Siciliana, Fresh Mozzarella, Grilled Tomatoes, Béchamel and Oven-Roasted Tomato Sauce
- ♦ Grilled Portobello Mushroom Napoleon **VEGAN**
Seasonal Roasted Vegetables, Rice
- ♦ Orecchiette Pasta, Sautéed Seasonal Vegetables, Garlic & Oil
- ♦ Vegetable & Quinoa Stuffed Bell Pepper **VEGAN**
Available in Spring and Summer
- ♦ Grilled Cauliflower Steak **VEGAN**

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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 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

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A Grandview Signature Cake

- ◆ Cassatta Cake 
Rum Soaked Vanilla Cake, House-made Chocolate Chip Cannoli Filling, Italian Butter Cream
- ◆ The Ferrero Rocher®  **Popular**
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



Dessert ENHANCEMENTS

“I Want It All” Viennese Spectacular

Favorite

- ◆ 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



Nichole Puckette

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




Nichole Puckette

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 FOR VIDEO

 Denotes an Enhancement Option and is Subject to an Additional Charge



Fantasy Flash

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 Staff Pick

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

Passed Desserts

Select Two

Zeppole, Ice Cream Sandwiches, Donut Holes, Churros, House-Made Chipwiches, Cannoli



Nichole Puckette

 Denotes an Enhancement Option and is Subject to an Additional Charge



YOUR *ceremony*

- ◆ Say “I Do” In Our Private Outdoor Ceremony Spaces 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 \$1,500

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

WELCOME TABLE

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

\$8 Per Person

OVERTIME CHARGES

Half Hour of Overtime with Top-Shelf Open Bar \$10 Per Person

Full Hour of Overtime with Top-Shelf Open Bar \$15 Per Person

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.



Enhancements

Pamper Package

A FULL DAY OF LUXURY AWAITS

With The Grandview’s pamper package, your wedding begins the moment you arrive! As early as 9:30am your personal wedding attendant will prepare your cottage with small bites & bubbly for you and your wedding party.

THE DAY BREAKS

Champagne, mimosas, coffee, tea, and water. From The Grandview pastry team, muffins, danish, pastries, fresh fruit with yogurt, and granola.

LITE BITES Popular

Champagne, mimosas, water, soft drinks, coffee, and tea. Fresh fruit platter with seasonal fruits and cheeses. Vegetable crudities, house-made creamy spinach dip, and Roasted Red Pepper Hummus with toasted flat bread.

BLUSHING BRUNCH

All of Lite Bites along with Mimosas, Bellini’s, Champagne, and fresh fruit juices. Assortments consisting of vegetarian & meat wraps.

\$50 for each additional person. Standard access is 1½ hours before cocktail hour (without a Pamper Package), early access is available for an additional one-time fee of \$250 to open as early as 8am plus \$150 per additional hour. Not available on a Saturday evening in the Grand Ballroom.

Decadent Departures

After Celebrating, Send Them Home with Something to Remember!

- ◆ Bacon, Egg, and Cheese on a Croissant, Individually Wrapped
- ◆ Cheeseburger Sliders With French Fries §
- ◆ Hot Pretzels With Mustard §
- ◆ Hot Dog Cart With Assorted Chips §
- ◆ Apple Cider Doughnuts With Hot Apple Cider
- ◆ Pizza By The Slice & Garlic Knots §
- ◆ Chicken Nuggets & French Fries
- ◆ Fresh Zeppole & Churros
- ◆ The Bake Shoppe Staff Pick
3 Types Of Warm House-Made Cookies With Chocolate Milk
- ◆ Beef Empanadas With Chips And Fresh Salsa
- ◆ Bubble Tea With Tapioca Pearls ∞
Milk: Taro, Chai, Matcha
Tea: Passionfruit, Mango, Peach

§ ACCOMPANIED WITH CANS OF SODA

Enhancements Priced Per Person. Does Not Include 22% House Service Charge Nor Sales Tax at Rate Current 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 1/2 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 every twenty 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 |