



CHAMPAGNE RECEPTION

Hudson Water Club welcomes you and your guests with an elegant champagne and strawberry reception

COCKTAIL SERVICE

Throughout your affair, we will provide unlimited Standard Brand Liquors, including Absolut Vodka, Tangeray Gin, Bacardi Rum, Dewar's White Label Scotch, Seagrams-7, Jack Daniels, Southern Comfort, Captain Morgan Rum, and Cuervo Tequila. Chilled Korbel Champagne, 3 Bottled Beers, 1 Non-Alcoholic Beer, Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel, Soft Drinks and Juices.

Our professional Bartenders are trained to serve responsibly

(This includes a No Shot Policy)

(Premium Liquor Bar Available)

COCKTAIL HOUR

HORS D'OEURVES

An abundance of classic and creative hors d'oeuvres passed butler style

COLD DISPLAY TABLE

Artisan Bread Display, International Cheese Platter

And Fresh Vegetable Crudite Basket

**additional hot & cold stations are available*

WEDDING DINNER

STARTER PLATE

Grilled seasonal vegetables, shaved Parmigiana Reggiano, prosciutto, roasted peppers, and mesclun green salad

PASTA COURSE

Choice of One

Lobster Ravioli

Pasta rounds filled with lobster and seasoned ricotta cheese, simmered in a lobster brandy cream sauce

Cavatelli Rabe

Cavatelli pasta tossed with hot and sweet sausage, broccoli rabe and sun-dried tomatoes in a garlic white wine sauce

Rigatoni Bolognese

Rigatoni tossed with traditional beef, veal and pork bolognese sauce

Mushroom Ravioli

Pasta rounds filled with oyster, crimini & shitake Mushroom in a truffled parmesan cheese sauce

MAIN COURSE

Choice of Three

Roasted Chicken

*Boneless breast of chicken sautéed with artichoke hearts
and mushrooms in a chardonnay mustard sauce*

Classic Chicken Marsala

*Boneless chicken breast sautéed with wild mushrooms
in a Marsala wine sauce*

Crispy Brook Trout

Brussel sprouts, glazed turnips, roasted apples and a apple cider reduction

Herb Roasted Salmon

Atlantic salmon roasted with fresh herbs, lemon and white wine

Shrimp Scampi

Gulf shrimp sautéed with garlic, lemon, butter and white wine

Grilled Pork Chop

Grilled pork chop with apple chutney, creamed spinach, fried leeks

Flat Iron Steak Bleu

Marinated sliced flat iron steak with sautéed onions and melted bleu cheese

Prime Rib

Black Angus beef rib roast, with au jus and horseradish cream

****NY Strip Steak***

*Char grilled Black Angus shell steak, finished with a brandy
peppercorn demi glace*

****Filet Mignon***

Char grilled Black Angus tenderloin, finished with a Shiraz demi glace

****Surf & Turf***

Char grilled Black Angus tenderloin and 4 oz Brazilian lobster tail

Vegetarian selections available

**Upgraded pricing on these selections*

DESSERT

Wedding Cake

*We will supply a Custom Designed Tiered Wedding Cake
with your choice of filling*

Fresh Mini Pastries and Cookies

TABLE SIDE COFFEE SERVICE

*Freshly Brewed Columbian Coffee, Decaffeinated Coffee,
Lipton and Herbal Teas*

ACCESSORIZE YOUR EVENT

Dress up your event with any of the following accessories

HOT STATIONS

PASTA PALAZZO

A selection of pastas and sauces prepared to order

Meatballs and Garlic Bread

TRATTORIA

Fried Calamari

Eggplant Rollatini

Stuffed Mushrooms

Clams Oreganato

ORIENT EXPRESS

Stir fry Station

Egg Rolls

Wontons

STEAKHOUSE

Sliced Steak

Onion Rings

CARVING STATION

Choice of Two

Turkey

With cranberry relish

Top Sirloin

With au jus and horseradish cream

Pork Loin

With warm apple chutney

Honey Glazed Ham

With pineapple salsa

Leg of Lamb

With mint jelly and rosemary au jus

COLD STATIONS

LITTLE ITALY

Traditional antipasto platter with a selection of meats, cheeses, olives, peppers, mushrooms and artichoke hearts

SUSHI STATION

Fresh hand made sushi rolls and Shumai Dumplings

IN THE RAW

Freshly shucked clams and oysters

Shrimp Cocktail

*Poached Chilled Lobsters

*King Crab Legs

DESSERT ACCESSORIES

Viennese Hour

An array of desserts including pastries, cookies, cakes, pies and fruit

Chocolate Covered Strawberries

Dark, milk and white chocolate covered strawberries

Ice Cream Sundae Bar

Vanilla and chocolate ice cream with a variety of topping and sauces

Cappuccino & Cordial Bar

Espresso, cappuccino and a range of after dinner drinks and cordials

BAR ACCESSORIES

Couples Signature Cocktail

Specialty Martini Bar

Tropical Daiquiri Bar

Select Premium Beers

THE DAY AFTER

After a late night of partying with the bride and groom, your guests may want to sleep in. Don't worry about missing breakfast... We can coordinate a private breakfast or an afternoon brunch to nourish your guests and send them off feeling great!

-Five Hour Event

-Additional Options Available

-Children's Menu Available

**additional charge for these selections*

All Prices Determined by Season of Event