



Weddings



MOUNTAINVILLE MANOR

Mountainville Manor Dream Wedding

Hudson Valley's #1 Boutique Wedding Venue

Exclusive Use
one wedding a day

Elevated Farm-to-Table Cuisine

James Beard Award-winning, Master Chef Craig Shelton creates special menus using organic and locally-sourced Hudson Valley ingredients. We do not use any seed oils, we only use organic avocado oil, organic extra virgin olive oil, organic extra virgin coconut oil and 100% grass fed beef tallow.

Personal and Customizable

Your vision is our passion and we will work with you to customize any aspect of your wedding day

All Inclusive with Day of Coordinator

Add a DJ and Photographer from our preferred vendor list or choose your own and we will do the rest - it is all about trust and peace of mind

2 Get Ready Suites

Personal spaces for you to get ready with private bathrooms and all day access

Cocktail Hour

You and your guests can enjoy cocktail hour inside the Mansion with access to the the candlelit wraparound Victorian porch and fire pit area.

Indoor and Outdoor Reception Options

Dance the night away in our grand ballroom or on our beautiful property, tented under the stars

Outdoor Ceremony Options

Exchange vows in front of the charming gazebo or on the expansive, picturesque grounds with the Historic Manor as your backdrop

Inside Ceremony Options

If the weather does not cooperate, no worries we have got you covered inside our grand ballroom

Historic Victorian Manor

Mountainville Manor is updated with all new amenities including air conditioning, wifi, sound system, ADA compliance, while keeping its old world charm, vintage wraparound porch, parlor and dining room. The home is a timeless backdrop for your wedding day with a relaxed upstate feel, fresh mountain air and simple elegance at every turn

Mountainville Manor sources organic ingredients from these local farms and purveyors that highlight the natural abundance of the Hudson Valley

Great Joy Family Farm: Pine Bush, NY

Edgwick Farm: Cornwall, NY

Black Oak Mushrooms: New Paltz, NY

Ronnybrook Farm: Ancramdale, NY

Bread Alone: Lake Katrine, NY

Catskill Provisions: Long Eddy, NY



Mountainville Manor is an intimate 19th century Victorian estate boutique wedding venue. The romantic, historic mansion is tucked away in the rolling hills of the Hudson Valley, one hour north of New York City and sits at the base of the Schunnemunk Mountain. Mountainville Manor is an authentic venue dedicated to a fine harmony of simple, classic cuisine using mainly the natural abundance of the Hudson Valley, combined with a meticulous focus on impeccable guest service. At the helm is Master Chef Craig Shelton. Chef Shelton runs a scratch kitchen that masters a complex balance that emphasizes both taste and technique to give you an unprecedented dining experience. Our elegantly decorated manor, beautifully landscaped grounds, fresh mountain air, and award winning cuisine provide all the key elements for the most memorable day of your life.

Wedding Package Pricing

Price per Person

2025 Burgundy Package

December - March	\$ 160
April - November	\$ 165

2026 / 2027 Burgundy Package

December - March	\$ 165
April - November	\$ 175

2025 Champagne Package

December - March	\$ 195
April - November	\$ 200

2026 / 2027 Champagne Package

December - March	\$ 200
April - November	\$ 210

We deeply care about your entire experience. All menus can be customized to represent your family, culture, and lifestyle choices.

The first or second course may be removed from any package for \$10 less per person.
You may also swap the first or second course for an additional display station.

Children 5 -12 are 1/2 price, children 4 and under are no charge.

Vendor meals are 1/2 price.

5% discount will apply to weddings held on Friday and Sunday

10% discount will apply to weddings held on Thursday

A 21% administrative fee is charged to offset costs associated with the administration of your event and includes the venue fee.

The administrative fee is not a gratuity and is not paid to the employees who provide service during your event. It is applied to the total cost and is subject to sales tax.

New York State Sales tax of 8.125% on all costs and fees

The Ceremony

\$1150 Ceremony Fee

Mountainville Manor Wedding Ceremony Package

Bridal Assistant Services for your on-site ceremony includes all of the following:

On-Site Direction of Ceremony Rehearsal

A rehearsal will be scheduled prior to your wedding to practice and review what will take place during the actual ceremony:

Wedding processional order and timing

Ceremony highlights

Recessional after the conclusion of the ceremony

Ceremony Space Set up

Outdoor Space available depending on weather and number of guests

Ceremony set up of guest seating

Coordination with floral designers, florists & event decorators

Pre-Ceremony Coordination

Welcome of bride, groom, parents & bridal party to Mountainville Manor
Coordination of placement of your Musicians or DJ during the ceremony

Greeting and direction of arriving guests

Non-alcoholic beverage station upon guest arrival

Direction of Wedding Ceremony

Organize the bride & groom and bridal party for processional

Coordinate with musicians or DJ for ceremony music accompaniment

House-made fruit infused water will be available for your guests as they arrive

Pre-ceremony butler passed Champagne - \$8 per person

*** Bridal couple may arrive up to 4 hours before start of ceremony ***

complimentary fruit & artisanal cheese, tray with bagels, croissants, and Prosecco



Please note: Only the couple, the couple's parents, and those guests that are in the bridal party will be permitted inside the Manor prior to the ceremony and/or reception.

Premium Tiered Wedding Cakes



Our cakes and fillings contain real fruits, high-quality chocolates, aromatic vanillas, and pure flavors, freshly baked by our baker, Denise Smith, owner of My Daughter's Cakes.



Cakes:

French Vanilla Cake (light yellow cake)

Parisian Lemon (lightly flavored lemon cake)

Dark Chocolate (like a brownie; for the serious chocolate lover)

Oreo (medium texture with Oreo chunks)

Carrot (unlike any other)

Fillings:

Vanilla Bean

Amaretto

Blueberry

Lemon

Passion Fruit

Strawberry

Raspberry

Salted Caramel

Dulce de Leche

Chocolate

Chocolate Hazelnut with Raspberry Compote Oreo

Burgundy Package Includes



- * Exclusive use of Mountainville Manor
- * Five Hour Event - one hour cocktail hour plus four hour reception
- * Day of Coordinator
- * Bridal Suite and Groom's Room
- * Service Staff Ratio: 1 per every 12 Guests
- * Award Winning Cuisine using Organic, Grass-Fed, and/or Local Ingredients
- * Choice of Five Passed Hors d'oeuvres
- * Choice of One Display Station
- * 5 Hour Open Bar of Premium Beer, Wine, Liquor, and Non-Alcoholic Beverages
- * Choice of Two Signature Hand-crafted Cocktails
- * Champagne Toast
- * Four Course Seated Dinner with Choice of Two Entrées
- * Beautiful Wedding Cake - complimentary cake tasting for bride and groom
- * House-Made Fresh Baked Cookies
- * Premium Coffee & Tea Service
- * Seasonal Coat Check
- * Outdoor Fire Pit
- * Premier Table Linens, Table Pads, Bone China
- * Tealight Candles, Lanterns for Cocktail Tables
- * Personalized Printed Menus and Escort Seating Chart

Burgundy Wedding Menu



Five-Hour Event

Cocktail Hour

choice of five passed hors d'oeuvres

choice of one display station
(additional stations may be added)

Four-Course Seated Dinner

choice of soup or salad
choice of pasta
choice of two entrées

vegetarian, vegan, and gluten free are included as silent options and are Chef's choice

beautiful wedding cake
house-made fresh baked cookies
premium coffee & tea service

five-hour open bar of premium beer, wine, liquor, and non-alcoholic beverages
choice of two signature hand-crafted cocktails

Burgundy Passed Hors d'oeuvres

choose five



Vegetarian

- potato pancake, house-made apple sauce, sour cream
mini eggplant parm, pomodoro jam, fresh mozzarella
whipped ricotta, local honey, Fresno chili, semolina toast
stuffed cremini mushroom, mozzarella, pecorino, Swiss chard
roasted heirloom beet and goat cheese tart, balsamic
eggplant caponata, semolina toast, roasted garlic
zucchini-chickpea falafel, za'atar, tzatziki sauce
garden vegetable-rice noodle summer roll, Thai dipping sauce
cherry tomato and goat cheese tart, balsamic, basil
baba ganouj tartine with crispy fennel
French brie "en croûte", puff pastry, berry jam
Thai vegetarian green curry spoon
watermelon, feta, sweet 100's kebab, black mint
potato-cheese pierogi, caramelized onions, chive sour cream
squash pot sticker, local honey, five spice, yuzu-brown butter
confit Bayaldi, rosemary ficelle, espelette, balsamic, basil
soy-mirin glazed shiitake nigiri, sushi rice, pickled ginger
charred avocado-pineapple brochette, shiso, ginger-white soy
wild mushroom strudel
summer squash "cacio e pepe", Tellicherry pepper, pecorino al tartufo
green asparagus-parmesan crostini, egg yolk, white truffle
knish



Meat

- grilled skirt steak brochette, chimichurri sauce
grilled andouille, rosemary biscuit, sweet pepper relish
mini Peruvian beef empanadas, salsa criolla
grilled petite filet beef crostini, horseradish cream
chicken satay, Thai peanut sauce
seared petite filet of beef tataki, su-miso, scallion
tandoori chicken skewer, lemon-yogurt marinade, cilantro
pulled pork shoulder, cornbread, pickled red onion
buttermilk fried chicken bites, hot honey
croquetas di manchego y Jamón Serrano, salsa bravas
grilled steak crostini, horseradish cream sauce
Peking duck spring roll, hoisin dipping sauce
grilled lamb chops, Moroccan glaze
Hudson Valley foie gras mousse, brioche, fig jam

Burgundy Passed Hors d'oeuvres



Seafood

wild shrimp-tomato bruschetta, evoo, basil
smoked salmon blini, crème fraîche, dill, salmon roe
salmon tartare, Persian cucumber cup, sesame-soy-ginger
buchon mussels on rosemary skewer, espelette pepper, pesto
chilled shrimp, classic cocktail sauce
fried calamari, ratatouille, pecorino
Vietnamese shrimp summer roll, rice noodle, cilantro, dipping sauce
Long Island fluke ceviche, mango, scallion, jalapeño
ahi tuna tartare, wasabi rice cracker, yuzu-white soy, scallion
mini fish & chips on gaufrette, tartar sauce

Burgundy First Course

choose one



spring/summer

seasonal organic local greens

roasted summer vegetables, shaved fennel, ricotta salata, Champagne vinaigrette

heirloom tomato panzanella salad

red onion, English cucumber, garden basil, balsamic vinaigrette

garden tomato salad

local burrata, spicy bush basil, tapenade, aged balsamic vinaigrette

salad of baby lettuces and tender herbs

black truffle vinaigrette

heirloom tomato gazpacho

brioche crouton, shrimp, cilantro-basil crème

Hudson Valley corn soup

roasted mushrooms, green asparagus, melted leeks

Burgundy First Course

choose one



fall/winter

seasonal organic local greens

slow-roasted fall vegetables, shaved fennel, ricotta salata, red wine vinaigrette

local heirloom beets & bosc pear

Edgwick Farm goat cheese, frisée, walnuts, white balsamic vinaigrette

chilled smoked New York State trout

green apple, watercress, pickled beets, horseradish cream

salad of organic carrots, roasted almonds, spiced poached pears

goat cheese, aged balsamic vinaigrette

Hudson Valley acorn squash soup

duck crackling, chestnut cream

Hudson Valley potato-leek soup

Hudson Valley organic chicken sausage, white truffle oil, chives, crème fraîche



Burgundy Second Course

choose one



spring/summer

garganelli

ramp-hazelnut pesto, sweet peas, sweet onion cream, Parmigiano-Reggiano

rigatoni alla caprese

roasted sweet 100 tomatoes, bocconcini, evoo, garlic, basil, Parmigiano-Reggiano

trofie pasta

baby asparagus, wild mushroom, mint-pea purée, Pecorino Romano

gemelli

sweet jersey corn, grape tomato, mushrooms, scallions, corn-butter sauce

fall/winter

truffled white polenta

wild mushroom-chicken fricassee, Gruyère, crispy leeks

cavatelli

sausage, broccoli rabe, garlic, Parmigiano-Reggiano

tagliatelle alla bolognese

San Marzano tomatoes, grass-fed beef, Parmigiano-Reggiano

62°C sous vide hen egg

truffled white polenta, porcini mushroom, crispy leeks



Burgundy Main Course



entrées

choose two

shio - koji marinated salmon

brioche herb-crusted Atlantic flounder

seared NY strip steak au poivre

herb-roasted organic Frenched chicken breast

48 hour Barolo-braised beef short ribs

starch

choose one

potato purée

rosemary and olive oil red bliss roasted potatoes

herb roasted fingerling potatoes

basmati rice pilaf with saffron

vegetable

choose one

braised carrots

roasted garlic, lemon broccoli

haricot vert glazed in butter and shallots

Hudson Valley harvest - Chef's choice

Champagne Package Includes



- * Exclusive use of Mountainville Manor
- * Five Hour Event - one hour cocktail hour plus four hour reception
- * Day of Coordinator
- * Bridal Suite and Groom's Room
- * Service Staff Ratio: 1 per every 10 Guests
- * Award Winning Cuisine using Organic, Grass-Fed, and/or Local Ingredients
- * Choice of Six Passed Hors d'oeuvres
- * Choice of One Display Station
- * Choice of One Carving Station
- * 5 Hour Open Bar of Ultra Premium Beer, Wine, Liquor and Non-Alcoholic Beverages
- * Choice of Two Signature Hand-crafted Cocktails
- * Champagne Toast
- * Four Course Seated Dinner with Choice of Two Entrées
- * Beautiful Wedding Cake - complimentary cake tasting for bride and groom
- * Mini Sweets Display Station
- * Premium Coffee & Tea Service
- * Late-Night Snacks
- * Seasonal Coat Check
- * Outdoor Fire Pit
- * Premier Table Linens, Table and Chair Pads, Bone China
- * Tealight Candles, Lanterns for Cocktail Tables
- * Personalized Printed Menus and Escort Seating Chart



Champagne Wedding Menu



Five-Hour Event

Cocktail Hour

choice of six passed hors d'oeuvres

choice of one display station
(additional stations may be added)

choice of one carving station

Prime Rib, Turkey, Pork Loin, Jamaican Jerk Pork Shoulder
served with fingerling potatoes

Four-Course Seated Dinner

choice of soup or salad

choice of pasta

choice of two entrées

(vegetarian, vegan, and gluten free are included as silent options and are Chef's choice)

beautiful wedding cake

mini sweets display station

premium coffee & tea service

late-night snacks

five-hour open bar of ultra premium beer, wine, liquor, and non-alcoholic beverages
choice of two signature hand-crafted cocktails



Champagne Passed Hors d'oeuvres

choose six



Vegetarian

- potato pancake, house-made apple sauce, sour cream
mini eggplant parm, pomodoro jam, fresh mozzarella
whipped ricotta, local honey, Fresno chili, semolina toast
stuffed cremini mushroom, mozzarella, pecorino, Swiss chard
roasted heirloom beet and goat cheese tart, balsamic
eggplant caponata, semolina toast, roasted garlic
zucchini-chickpea falafel, za'atar, tzatziki sauce
garden vegetable-rice noodle summer roll, Thai dipping sauce
cherry tomato and goat cheese tart, balsamic, basil
baba ganouj tartine with crispy fennel
French brie "en croûte", puff pastry, berry jam
Thai vegetarian green curry spoon
watermelon, feta, sweet 100's kebab, black mint
potato-cheese pierogi, caramelized onions, chive sour cream
squash pot sticker, local honey, five spice, yuzu-brown butter
German rösti, quark, sweet pepper relish
confit Bayaldi, rosemary ficelle, espelette, balsamic, basil
soy-mirin glazed shiitake nigiri, sushi rice, pickled ginger
charred avocado-pineapple brochette, shiso, ginger-white soy
wild mushroom strudel
summer squash "cacio e pepe", Tellicherry pepper, pecorino al tartufo
green asparagus-parmesan crostini, egg yolk, white truffle
knish



Champagne Passed Hors d'oeuvres



Seafood

wild shrimp-tomato bruschetta, evoo, basil
smoked salmon blini, crème fraîche, dill, salmon roe
salmon tartare, Persian cucumber cup, sesame-soy-ginger
buchon mussels on rosemary skewer, espelette pepper, pesto
chilled shrimp, classic cocktail sauce
mini Maine crab cakes, tartar sauce
fried calamari, ratatouille, pecorino
Vietnamese shrimp summer roll, rice noodle, cilantro, dipping sauce
Long Island fluke ceviche, mango, scallion, jalapeño
ahi tuna tartare, wasabi rice cracker, yuzu-white soy, scallion
mini fish & chips on gaufrette, tartar sauce



Meat

grilled skirt steak brochette, chimichurri sauce
grilled andouille, rosemary biscuit, sweet pepper relish
mini Peruvian beef empanadas, salsa criolla
grilled petite filet beef crostini, horseradish cream
chicken satay, Thai peanut sauce
seared petite filet of beef tataki, su-miso, scallion
tandoori chicken skewer, lemon-yogurt marinade, cilantro
pulled pork shoulder, cornbread, pickled red onion
buttermilk fried chicken bites, hot honey
croquettas di manchego y Jamón Serrano, salsa bravas
grilled steak crostini, horseradish cream sauce
Peking duck spring roll, hoisin dipping sauce
grilled lamb chops, Moroccan glaze
Hudson Valley foie gras mousse, brioche, fig jam

Champagne First Course

choose one



spring/summer

local organic mesculin greens

roasted summer vegetables, shaved fennel, ricotta salata, Champagne vinaigrette

heirloom tomato Caprese salad

red onion, fresh mozzarella, garden basil, evoo, balsamic

baby gem lettuce

radishes, cucumber, shaved shallots, frisée, radicchio, white truffle vinaigrette

Hudson Valley Smoked Trout Salad

green apple, watercress, roasted beets, horseradish cream

lobster bisque

grass-fed cream, Cognac, tarragon

Heirloom tomato gazpacho

brioche crouton, crab, cilantro crème

fall/winter

local organic mesculin greens

slow roasted fall vegetables, shaved fennel, ricotta salata, red wine vinaigrette

local heirloom beets & bosc pear

Edgwick Farm goat cheese, frisée, walnuts, white balsamic vinaigrette

baby gem lettuce

radishes, cucumber, shaved shallots, frisée radicchio, white truffle vinaigrette

Hudson Valley Smoked Trout Salad

green apple, watercress, roasted beets, horseradish cream

Hudson Valley acorn squash soup

Apicius duck breast, chestnut cream

Hudson Valley potato-leek soup

Hudson Valley chicken sausage, white truffle, crème fraîche, chive

Champagne Second Course

choose one



spring/summer

garganelli

ramp-hazelnut pesto, fava beans, sweet onion cream, Parmigiano-Reggiano

rigatoni alla caprese

roasted sweet 100 tomatoes, bocconcini, evoo, garlic, basil, Parmigiano-Reggiano

gemelli

sweet local corn, grape tomato, mushrooms, scallions, corn-butter sauce

cavatelli

sausage, broccoli rabe, garlic, Parmigiano-Reggiano

truffled white polenta

wild mushroom-chicken fricassee, Gruyère, crispy leeks

fall/winter

tagliatelle alla bolognese

San Marzano tomatoes, grass-fed beef, Parmigiano-Reggiano

trofie pasta

baby asparagus, wild mushroom, mint-pea purée, Pecorino Romano

Strozzapreti

Mangalitsa Pork Ragù, ricotta salata

truffled white polenta

wild mushroom-duck confit, crispy leeks, Pecorino Romano

Champagne Main Course

entrées - choose two



spring/summer

pan-roasted Atlantic halibut

clams, fennel, fingerling potato, cioppino sauce

shio koji-marinated wild salmon

sunomono of Persian cucumber, jasmine rice, braised Japanese eggplant, Japanese wasabi

herb-roasted organic chicken breast

potato purée, glazed baby vegetables, spring onion, brown butter jus

Apicius honey-spice roasted duck breast

wheat berries, baby turnips, baby carrots, pinot noir sauce

filet mignon - supplement \$6 per person

gratin potatoes, petits pois, sautéed organic spinach, Périgueux sauce

Barolo-braised beef short ribs

potato puree, braised carrots, crispy shallot

pan-seared grass-fed ribeye

potato puree, grilled asparagus, royal trumpet, sauce Bordelaise

fall/winter

pan-roasted Atlantic halibut

potato, leek, & fennel "pot au feu", lemon-black truffle butter

shio koji-marinated wild salmon

sunomono of Persian cucumber, jasmine rice, braised Japanese eggplant, Japanese wasabi

Apicius honey-spice roasted duck breast

wheat berries, baby turnips, baby carrots, pinot noir sauce

herb-roasted organic chicken

roast sweet potato, Brussels sprouts, apple-rosemary puree, brown butter jus

filet mignon - supplement \$6 per person

gratin potatoes, petits pois, sautéed organic spinach, Périgueux sauce

Barolo-braised beef short ribs

potato puree, braised carrots, crispy shallot

pan-seared grass-fed ribeye

12-hour root vegetable, creamed kale, red onion confit, Périgueux sauce

Display Stations



Additional display stations may be added to
any package for an additional fee

ASIAN STREET CART **choose three**

choice of pork, beef, or chicken yakitori
chicken satay, sriracha-peanut sauce
shrimp pad Thai, chili, rice noodle, peanuts
pork, crispy chicken, or shrimp banh mi, baguette, chili mayo
sesame bao buns, hoisin BBQ glazed pork, scallion, cucumber
choice of chicken, vegetable, or shrimp steamed dumplings, sesame dipping sauce
Korean BBQ chicken wings
chicken or vegetable egg rolls, sesame dipping sauce

SLIDERS **choose three** **served with crispy shoe string fries**

meatball, fresh mozzarella, pomodoro, mini hoagie
pulled pork, creamy coleslaw, potato bun
buttermilk fried chicken, lettuce, pickle, ranch, potato bun
classic cheese burger, lettuce, tomato, burger sauce, brioche bun
organic black bean burger, pepper jack, chipotle mayo, brioche bun
crispy Atlantic cod fillet, coleslaw, house tartar sauce, classic bun
braised beef, Swiss, caramelized onions, mini baguette
mushroom burger, Swiss, fried onion, potato bun



Display Stations



JERSEY DINER choose three

all American cheese burger slider
“potato skins”, loaded sour cream
French fries, house-made gravy
Taylor ham, egg and cheese sandwich
house-made onion rings
mini BLT, sourdough, Nueske’s bacon, baby gem lettuce, house mayo
grilled cheese tomato soup shooter
organic butter milk fried chicken bites, hot local honey
Saranac root beer float



FLAT BREAD PIZZA STATION choose three

ricotta cheese, broccoli, sweet Italian sausage, sun-dried tomato
smoked salmon, dill, crème fraîche, sliced tomato, caper, red onion
sliced steak, pesto, sun-dried tomato, ricotta salata
marinated rock shrimp, diced tomato, fresh basil, fresh mozzarella, evoo
margarita, San Marzano tomatoes, fresh mozzarella, basil, balsamic reduction
San Marzano tomatoes, pepperoni, sweet or hot Italian sausage, meatball, fresh mozzarella
red wine fig preserves, goat cheese, prosciutto, arugula

Display Stations

MEDITERRANEAN MEZZE BAR

choose three
served with grilled pita bread

zucchini falafel, house tzatziki sauce
classic chickpea hummus, tahini, evoo, paprika
couscous salad, curry, feta, currants, lime, mint
shirazi salad, tomato, cucumber, red onion, lemon-dill dressing
roasted cauliflower, dried dates, cilantro, yogurt
orzo pasta, oven dried tomato, olives, basil, oregano
marinated tomato & feta salad, garlic, evoo
eggplant baba ganoush, garlic, tahini
roasted beet hummus
quinoa tabbouleh, mint, coriander, za'atar, evoo

SOUP SHOOTERS

choose three

tomato, mini grilled cheese
potato-leek, poached shrimp
sweet potato bisque, pecan crumb
shellfish bisque, brioche crouton
peach gazpacho, maryland crab
foraged mushroom cream, fontina gougères
sweet corn, leeks, shrimp
baked potato, sweet bacon, scallion



CARVING STATION

choose one
served with herb roasted fingerling potatoes

Prime Rib
Herb Roasted Turkey Breast
Pork Loin
Jamaican Jerk Pork Shoulder

Display Stations



SUSHI

served with wasabi, soy sauce, pickled ginger, and chopsticks

Maki Sushi

ahi tuna roll

spicy tuna roll

salmon roll

salmon cucumber roll

shrimp tempura roll

hamachi-scallion roll

spicy hamachi roll

California roll

vegetarian roll

NEW YORK DELI

choose three

served with garlic dill pickles and coleslaw

pastrami, rye, coleslaw

brisket, challah, shaved onion

smoked salmon, bagel chips, capers, red onion, dill cream cheese

latkes, crème fraîche, salmon roe, sour cream, apple sauce

corned beef, rye, mustard

knish



TACO STATION

choose two proteins

adobo marinated grilled chicken

pork or beef carnitas

fried gulf shrimp

crispy Berkshire pork belly

spicy seared tuna

crispy Atlantic cod fillet

served with guacamole, pico de gallo, red onion, sour cream, salsa verde, salsa roja, fresh lime wedges, corn and flour tortillas

Display Stations



CLASSIC & SEASONAL PASTAS choose three

tagliatelle alla mushroom Bolognese, wild mushrooms, garlic, Pecorino Romano
cavatelli, pomodoro, mascarpone, garden basil
fettuccini Alfredo, Parmigiano-Reggiano

gemelli, sweet jersey corn, grape tomato, mushrooms, scallions, corn-butter sauce
garganelli, English peas, local ham, pecorino
spaghetti “cacio e pepe”, black pepper, pecorino
rigatoni, short rib ragu, gruyére

penne alla vodka

tagliatelle, grass-fed beef bolognese, ricotta salata

ziti a'la prima vera, zucchini, squash, garlic, lemon, fresh basil, parmesan

CHEESE & CHARCUTERIE

Cheese

Cambozola
Manchego
Cheddar

Charcuterie

prosciutto
soppressata
peppered salami

Accompaniments

olives
fresh fruits
dried fruits
nuts
crackers



Display Stations



FEAST OF SAN GENNARO STATION choose three

- fried mozzarella, tomato sauce
- risotto “arancini”, basil pesto
- sausage, peppers, and onions
- meatball parm, fresh mozzarella, san marzano tomato
- house-made zeppoli
- mini calzone, marinara
- mini pepperoni wheels, tomato sauce
- mini Italian combo, salami, pepperoni, ham, provolone, semolina roll



SPANISH TAPAS STATION choose three

- bacon wrapped dates
- flambéed Spanish chorizo
- mini organic beef empanadas
- gulf shrimp “al ajillo” garlic, pimentón, sherry
- croquetas de jamón serrano y queso manchego
- warm citrus-chili marinated olives
- batatas bravas, bravas sauce
- spiced marcona almonds

SHISH KEBAB STATION choose three

- marinated gulf shrimp, chili-lime
- lamb kofta, citrus tzatziki
- grilled organic chicken, citrus-garlic mojo
- adobo spiced heritage pork, citrus-garlic mojo
- chicken or gulf shrimp tikka, citrus yogurt
- local seasonal vegetables, balsamic glaze
- chistorra chorizo & shrimp, aioli
- grilled swordfish, fennel, lemon
- grilled beef sirloin, salsa verde

Display Stations



MINI SWEETS DISPLAY STATION

choose four

COOKIES

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Red Velvet, Scottish Shortbread, Pecan Shortbread, Double Chocolate Biscotti, Lemon Walnut Biscotti, Cranberry Orange Biscotti, Double Chocolate Brownies, Chocolate Chip Blondies

PASTRIES

Cannolis, Eclairs, Cream Puffs, Napoleons, Tiramisu, Assorted Macarons, Fruit Tartlets, Chocolate Tartlets, Lemon Curd Tartlets, Key Lime Tartlets, Assorted Cheesecake Bites



LATE NIGHT SNACKS STATION

choose two

mini mason jar strawberry shortcakes
grilled cheese, tomato soup shooters
margherita pizza, fresh mozzarella, pomodoro, basil
mac n'cheese, local cheeses, herbed bread crumbs
buffalo chicken wings, bleu cheese dressing
soft pretzel bites, dips & mustards
seasonal apple cider donuts & spiked cider
house-made chocolate chip cookie ice cream sandwiches
mini cheeseburger sliders
mini root beer floats
cheese & charcuterie skewers
waffles & ice cream

Display Stations



S'MORES STATION

includes

graham crackers

fresh house-made marshmallows

assorted chocolate bars including Hershey's



SUNDAE BAR STATION

includes

vanilla and chocolate ice cream, whipped cream, maraschino cherries, and sprinkles

choose three additional toppings

hot fudge

salted caramel

oreos

pretzels

peanut butter cups

strawberries

bananas

wet walnuts

chocolate chips

granola

Enhancements

Enhancements may be added to
any package for an additional fee

RAW BAR - MP

freshly shucked oysters, 2 West coast, 2 East coast, cocktail sauce, horseradish, and mignonette
jumbo shrimp, assorted condiments and dips

freshly shucked cherrystone clams, cocktail sauce, horseradish, lemon wedges
chilled Maine lobster salad, chervil mayonnaise, Louis sauce
Alaskan king crab, house made tartar sauce

SUSHI STATION MP

NIGIRI luxury selections MP

aji nigiri - Japanese horse mackerel, brushed with nigiri soy topped with real wasabi
botan ebi nigiri - spotted prawn, brushed with nigiri soy
hamachi nigiri - yellowtail, brushed nigiri soy topped with real wasabi
madai nigiri - red snapper, brushed with plum soy
maguro nigiri - lean bluefin tuna, brushed with nigiri soy topped with real wasabi
seke nigiri - salmon, brushed nigiri soy topped with real wasabi
tamago nigiri - Japanese omelette
unagi nigiri - freshwater eel, brushed with eel sauce topped with scallion

NIGIRI ultra luxury selections MP

ikura nigiri - salmon roe
shima aji nigiri - striped jack (yellowtail family), brushed with soy
hotate nigiri - diver's sea scallop, brushed with plum soy
uni nigiri - sea urchin, brushed with nigiri soy topped with fresh wasabi
chūtoro nigiri - medium fatty bluefin tuna, brushed with soy topped with real wasabi
otoro nigiri - extra fatty bluefin tuna belly, rushed with nigiri soy topped with real wasabi

SASHIMI luxury selections MP

(served with Japanese shoyu and authentic Japanese wasabi)

aji sashimi - Japanese horse mackerel
hamachi sashimi - yellowtail
madai sashimi - red snapper
maguro sashimi - lean bluefin tuna
seke sashimi - salmon, brushed nigiri

SASHIMI ultra luxury selections MP

(served with Japanese shoyu and authentic Japanese wasabi)

shima aji sashimi - striped jack (yellowtail family)
hotate sashimi - diver's sea scallop
chūtoro sashimi - medium fatty bluefin tuna
otoro sashimi - extra fatty bluefin tuna belly

Enhancements



HUDSON VALLEY FORAGING STATION - MP

Selections are seasonal and dishes will be created from the foraged ingredients.

Includes: one pasta dish, two hot dishes, and two chilled dishes.

Dishes will be finalized 10 days before the event.

SPRING: fresh morels, ramps, wild asparagus, fiddlehead ferns
watercress, Claytonia, king boletus (porcini).

SUMMER: chanterelles, wild strawberries, wood sorrel, meadowsweet
elderberries, oyster mushrooms, boletus (porcini).

FALL: maitake (hen-of-the-woods), oyster mushroom, apples, pears
peaches, yarrow, violets, Jerusalem artichokes.

NEW ENGLAND CLAM BAKE - MP

steamed Maine lobsters, old bay butter, lemon

steamer clams, garlic-parsley butter

steamed PEI mussels, tomato-garlic-white wine

salt-roasted red bliss potatoes, thyme butter

Jumbo U-12 shrimp, old bay butter, lemon

New England clam chowder, Nueske's bacon, oyster crackers

grilled baby asparagus

house-made coleslaw

sweet Jersey corn on the cob

Burgundy Bar Package

Two Signature Cocktails

Vodkas

Tito's Handmade Vodka
Reyka Icelandic Vodka

Gins

New Amsterdam Stratusphere London Dry Gin
Fords London Dry Gin

Rums

Plantation 3 Stars Artisanal White Rum
Bacardi Superior Gold Rum
Brugal Anjeo Rum
Captain Morgan Original Spiced Rum
Malibu Coconut Rum

Tequilas

Bribon Tequila Blanco
El Jimador Reposado

Whiskeys

Evan Williams Kentucky Straight Bourbon
Four Roses Bourbon
Rittenhouse Straight Rye Whiskey
Jack Daniel's Sour Mash Whiskey
Seagrams 7 Blended Whiskey
Canadian Club Blended Whiskey

Scotches

Dewar's White Label Blended Scotch Whiskey
Johnnie Walker Red Label Scotch Whiskey

Cognacs

A. Hardy Cognac VS

Liquors & Aperitifs

Kahlúa Coffee Liqueur
Baileys Irish Cream
Disaronno Amaretto
Aperol Aperitivo
Campari Aperitivo
Antica Classic Sambuca
Caravella Limoncello
Marie Brizard Triple Sec

No. 1 Alessio Vermouth Bianco (White)
Alessio Vermouth Chinato (Red)

Beers

Budweiser
Coors Light
Corona
Samuel Adams Boston Lager
Heineken
Bell's Two Hearted IPA
Stella Artois
Guiness Stout
Michelob Ultra

Wines

Chardonnay, Sauvignon Blanc, Pinot Grigio
Rose, Prosecco, Prosecco Rose
Cabernet Sauvignon, Merlot, Pinot Noir
Bordeaux



Champagne Bar Package



Two Signature Cocktails

Tequilas

Bribon Tequila Blanco
Milagro Silver Tequila
El Jimador Reposado Tequila
Milagro Reposado Tequila
Del Maguey Vida Mezcal

Whiskeys

Evan Williams Kentucky Straight Bourbon
Four Roses Bourbon
Maker's Mark Bourbon Whiskey
Rittenhouse Straight Rye Whiskey
Bulleit 95 Rye Frontier Whiskey
Jack Daniel's Sour Mash Whiskey
Jameson Irish Whiskey
Seagrams 7 Blended Whiskey
Canadian Club Blended Whiskey

Vodkas

Tito's Handmade Vodka
Reyka Icelandic Vodka
Ketel One Vodka

Gins

New Amsterdam Stratusphere London Dry Gin
Fords London Dry Gin
Bombay Sapphire Gin

Rums

Plantation 3 Stars Artisanal White Rum
Ten to One White Rum
Bacardi Superior Gold Rum
Brugal Anjeo Rum
Plantation Aged Rum "Xaymaca Special Dry"
Captain Morgan Original Spiced Rum
Malibu Coconut Rum



Champagne Bar Package

Scotches

Dewar's White Label Blended Scotch Whisky
Johnnie Walker Red Label Scotch Whisky
McClelland's Single Malt Scotch Whisky
Johnnie Walker Black Label 12 Year Old Scotch Whisky
The Glenlivet Single Malt Founders Reserve Scotch Whisky

Cognacs

A. Hardy Cognac VS
Hennessy Cognac

Liquors & Aperitifs

Kahlúa Coffee Liqueur
Mr. Black Cold Brew Coffee Liqueur
Baileys Irish Cream
Disaronno Amaretto
Aperol Aperitivo
Campari Aperitivo
Romana Sambuca
Caravella Limoncello
Marie Brizard Triple Sec No. 1
Alessio Vermouth Bianco (White)
Alessio Vermouth Chinato (Red)
Lillet Aperitif Blanc
Cointreau Liqueur
Grand Marnier Liqueur
St-Germain Elderflower Liqueur
Pimm's Liqueur No.1 Cup 50

Beers

Budweiser
Coors Light
Corona
Samuel Adams Boston Lager
Heineken
Bell's Two Hearted IPA
Sloop Juice Bomb IPA
Modelo
Modelo Negra
Stella Artois
Guiness Stout
Michelob Ultra
Erdinger N/A Hefeweizen

Wines

Chardonnay, Sauvignon Blanc, Pinot Grigio
Rose, Prosecco, Prosecco Rose
Cabernet Sauvignon, Merlot, Pinot Noir
Bordeaux, Malbec, Sherry



Vendors

Photography

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Music

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The Stylists Chair
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Florists

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Vendors

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The Orange Inn
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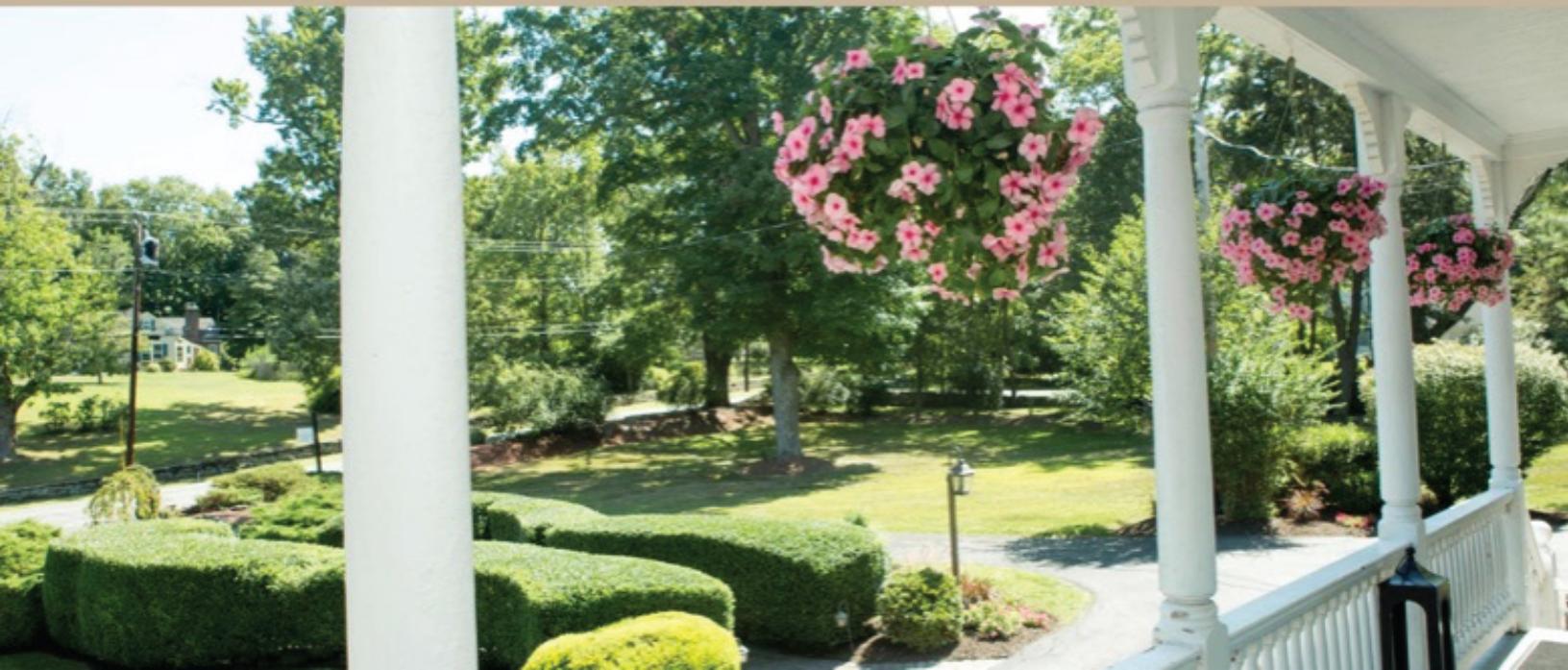
























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