



Weddings

AT THE HISTORIC THAYER HOTEL

WWW.THETHAYERHOTEL.COM | (845) 446-4731, EXT. 7955
WEDDINGS@THETHAYERHOTEL.COM





Function Rooms

Lobby Level

PRESIDENT DWIGHT EISENHOWER ROOM & GENERAL HAP ARNOLD ROOM (MINIMUM GUEST COUNT OF 40)

This venue offers the best overall view of the Hudson River. Facing East, the Eisenhower Room holds a maximum of 80 with dancing and cocktails held in the adjoining Hap Arnold Room. Both rooms have floor-to-ceiling windows facing the magnificent Hudson River.

PRESIDENT ULYSSES GRANT BALLROOM & GENERAL OMAR BRADLEY ROOM (MINIMUM GUEST COUNT OF 80)

The original ballroom located on the lobby level of the hotel captures the essence of the ambiance originally created for cadets in 1926. Adjacent to the Grant Ballroom is the Bradley Room, boasting spectacular panoramic views of the Hudson River. The pair of rooms seats 160 for a dinner dance. The 2,900-square-foot Grant Ballroom contains a dance floor, 20-foot ceilings, wrought-iron chandeliers, lead windows and gargoyle architectural details.

Lower Level

PRESIDENT GEORGE WASHINGTON BALLROOM & GENERAL JOHN PERSHING ROOM WITH PATIO (MINIMUM GUEST COUNT 170 ON SATURDAY, 150 ON FRIDAY, AND 125 ON SUNDAY)

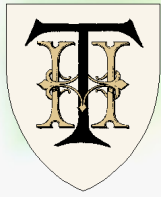
The Washington Ballroom and Pershing Room have been newly renovated and incorporate the beauty of the Hudson Highlands. This venue accommodates up to 220 for a dinner dance. A private Bridal Suite is included for the evening and your guests will enjoy our beautifully manicured lawn and unforgettable vistas of the Hudson River.

*Excludes Holiday Weekends.

CEREMONIES (**\$1,700 PLUS TAX**)

The back lawn located 100 feet above the Hudson River and overlooking the Hudson Highlands is the perfect location to say "I Do." This beautifully manicured area is available for up to 220 guests. Supplied with the rental are chairs set up theater-style, sound system with a microphone and an indoor room in case of inclement weather.

No matter the time of year, you will never be disappointed in the natural beauty of The Thayer Hotel!



Platinum Package

COCKTAIL RECEPTION

Butler Passed Champagne Greeting
Choice of Eight Butler Passed Hot & Cold Hors D 'Oeuvres
Vegetable Crudités with Dip
Domestic Cheese & Cracker Display

MEDITERRANEAN MEZZE BAR

Hummus, Tabbouleh, Dolmah, Marinated Olives, Roasted Pepper Salad, Pickled Vegetables & Zatar Dusted Pita Bread

TUSCAN TABLE

Selection of Salamis, Soppressata, Capicola and Mortadella, Mozzarella, Aged Provolone, Bocconcini and Reggiano Cheeses, Marinated Olives, Artichoke Hearts
Vinegar Peppers

INTERACTIVE STATIONS – CHOICE OF THREE

Please see page 6 for options

PLATED DINNER

Appetizer
Salad
Choice of Three Entrees
Vegetarian Options Available Upon Request

DESSERT

Wedding Cake
Assorted Pastries Served Per Table

FAREWELL STATION

Choice of One (Please see page 15)

BEVERAGES

Five Hours of Top Shelf Open Bar
Champagne Toast
Wine Service with Dinner
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Tea



Diamond Package

COCKTAIL RECEPTION

Butler Passed Champagne Greeting
Choice of Eight Butler Passed Hot & Cold Hors D'Oeuvres
Vegetable Crudités with Dip
Domestic Cheese & Cracker Display

MEDITERRANEAN MEZZE BAR

Hummus, Tabbouleh, Dolmah, Marinated Olives, Roasted Pepper Salad, Pickled Vegetables & Zatar Dusted Pita Bread

INTERACTIVE STATIONS – CHOICE OF TWO

Please see page 6 for options

PLATED DINNER

Appetizer
Salad
Choice of Two Entrees
Vegetarian Options Available Upon Request

DESSERT

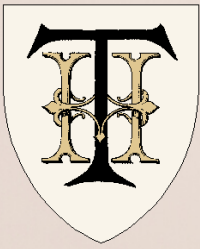
Wedding Cake Garnished with a Chocolate Covered Strawberry

FAREWELL STATION

Choice of One (Please see page 15)

BEVERAGES

Five Hours of House Open Bar
Champagne Toast
Wine Service with Dinner
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Tea



Gold Package

COCKTAIL RECEPTION

Choice of Eight Butler Passed Hot & Cold Hors D'Oeuvre
Vegetable Crudités with Dip
Domestic Cheese & Cracker Display

MEDITERRANEAN MEZZE BAR

Hummus, Tabbouleh, Dolmah, Marinated Olives, Roasted Pepper Salad, Pickled Vegetables & Zatar Dusted Pita Bread

INTERACTIVE STATIONS – CHOICE OF ONE

Please see page 6 for options

PLATED DINNER

Appetizer
Salad
Choice of Two Entrees
Vegetarian Options Available Upon Request

DESSERT

Wedding Cake

BEVERAGES

Five Hours of House Open Bar
Champagne Toast
Wine Service with Dinner
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Tea



Butler Passed Hors D'Oeuvre

COLD

Seasonal Fruit Skewer & Lime Scented Local Honey
Grilled Filet of Beef Crostini & Horseradish Cream Sauce
Polenta Cake & Eggplant Caponata
Tomato Bruschetta with Whipped Ricotta
Tuna Tartar, Fresh Cucumber Wasabi Aioli
Caviar Crème fraîche Blini
Herbed Goat Cheese Filled Strawberries
Prosciutto and Melon
Caprese Bite
Mini Avocado Toast
Smoked Salmon, Caper Cream Cheese, Pumpernickel
Smoked Chicken Mousse Tartlet

HOT

Fennel and Pork Meatballs with Caramelized Onion Coulis
Crispy Truffle Mac and Cheese
Roasted Creamy Artichoke Crostini
Fig and Brie Grilled Cheese
Risotto Arancini
Crab Rangoon with Thai Chili Dipping Sauce
Chorizo Empanada with Black Beans, Onions, and Pepper Jack Cheese
Southwestern Chicken Empanada with Fire Roasted Vegetables
Skirt Steak Fajita Scoops in a Tortilla Tart Shell
Coney Island Franks - Stuffed with Sauerkraut and Mustard
Chicken Teriyaki Potsticker
Vegetable Potstickers
Pork and Shrimp Wonton
Aged Gruyere and Leek Tart
Cajun Spiced Andouille Sausage and Pepper Jack Cheese Puff
Piri Piri Chicken Satay, Lime Aioli
Maryland Style Crab Cake, Spicy Remoulade
Potato Samosa
Stuffed Fingerling Potato, Bacon and Cheddar
Shrimp Siu Mai
Forest Mushroom Tartlet
Quinoa Fritter, Smoked Tomato Coulis



THE THAYER
Hotel
AT WEST POINT

Interactive Stations

TACO TRUCK

Choice of Two Proteins: Shredded Chicken, Barbacoa Beef, Pulled Pork, Fish
Flour and Corn Tortillas, Cotija Cheese, Pico de Gallo, Black Beans
Sour Cream, Salsa Verde, Pickled Onions, Sprouts, Olives, Variety of Hot Sauces
Arroz con Gandoules

MAC & CHEESE

Little Ear Pasta, Aged Cheddar Cheese Sauce
Garnishes: Petit Pois, Mushrooms, Broccoli, Cauliflower, Green Onions
Choice of Two Proteins: Pulled Pork, Braised Short Rib, Shrimp, Bacon

ARTHUR AVENUE

2 Pastas with 2 Sauces
Penne, Farfalle, Gemelli, Cheese Tortellini
Vodka, Basil Pesto Cream, Alfredo, Carbonara
Accompaniments:
Grandma's Meatballs in Gravy
Mini Sausage and Pepper Heroes
Garlic Bread
"Old School" Caesar Salad

THE DIVE BAR

Boneless Chicken Wings:
Choose 1 Sauce: General Tso, Honey BBQ, Buffalo, Sweet Chili
Pretzel Bites and Beer Cheese Fondue
Bacon and Cheddar Tater "Kegs"—Spicy Ketchup, Mustard and Special Sauce
BYO Burger Sliders
Buffalo Cauliflower w/ "Blue Magic" Cheese Dip

HIBACHI

Hibachi Noodles w/ Choice of Protein: Chicken, Beef, Pork or Vegetable
Steamed Bao Buns
Chicken and Vegetable Dumplings
Kim Chi Fried Rice

LOW COUNTRY COOKING

A Sampling of Authentic Charleston Low Country Cuisine
Shrimp and Grits, Andouille Sausage
She Crab Soup
Fried Okra
Hoppin' John
Corn Bread

THE BUTCHER BLOCK

Select One
All Butcher Block Items are Paired with Fresh Baked Breads
Herb Roasted Turkey Breast, Pan Gravy & Cranberry Orange Compote
Grilled Marinated Strip Loin of Beef
Fennel Dusted Pork Loin, Apple Sauce
Smoked Ham, Maple Mustard, Boursin Polenta

SOUTHERN ROCK

Build your own Smoked Brisket Sliders
Mini Chicken and Waffles
Four Cheese Mac and Cheese
Southern Cole Slaw & Fried Pickles
Corn Bread



THE THAYER
Hotel
AT WEST POINT

Cocktail Reception Enhancements

ADDITIONAL CARVING

Chef Attendant Required @ \$100.00 per hour

Roasted Rosemary & Garlic Leg of Lamb - \$14 per person/per hour

Herbed & Garlic Crusted Prime Rib Au Jus & Horseradish Cream - \$16 per person/per hour

Grilled Beef Tenderloin & Horseradish Cream Sauce - \$19 per person/per hour

PREMIUM DISPLAYS & STATIONS

BIERGARTEN

Beer Poached Grilled Brats

Potato and Cheese Pierogies, Caramelized Onions, Pork Schnitzel w/ House Made Apple Sauce

Creamy Spetzle with Ham and Peas, Bavarian Cole Slaw

\$19.00 Per Person/ Per Hour

CHARCUTERIE BOARD

Selection of Cured and Smoked Meats and Pâte, Marinated Olives, Pickled Vegetables, Country Bread

\$18.00 Per Person/ Per Hour

CHILLED SEAFOOD DISPLAY

Shrimp, Half Shell Clams and Oysters, Crab Claws, Mustard Aioli, Mignonette and Cocktail Sauces

Variety of Hot Sauces

Market Price Per Person/ Per Hour

TUSCAN TABLE

Selection of Salumis, Soppressata, Capicola and Mortadella, Mozzarella, Aged Provolone, Bocconcini and Reggiano Cheeses, Marinated Olives, Artichoke Hearts, Vinegar Peppers

\$24.00 Per Person/ Per Hour

Add Carved Prosciutto di Parma to order at \$12 Per Person

HUDSON VALLEY HARVEST

Hudson Valley Cheese Fondue, Local Apples, Vegetable and Breads,

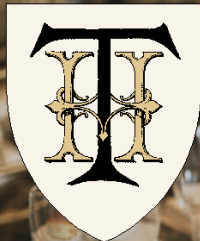
Baked Brie en Croute and Pate de Campagne w/ Dried Fruits, Berries, Jams and Jellies, Crackers,

Dusk Rillette with Toasted Baguette and Cornichons

\$21.00 Per Person / Per Hour

ICE CARVING

Custom ice carvings available to enhance your reception, starting at \$300.00



Appetizers

PLEASE SELECT ONE OF THE FOLLOWING

Local Yellow Beet Carpaccio, Edgwick Farms Goat Cheese, Red Onion Marmalade, Red Beet Vinaigrette & Extra Virgin Olive Oil

Risotto - Spring/ Summer- Wild Mushrooms, English Peas or Fall/ Winter- Roasted Butternut Squash, Pancetta

Maryland Style Crab Cake, Old Bay Remoulade

Orecchiette Pasta, Cannellini Beans, House Made Italian Sausage, Grape Tomatoes & Basil Pesto

Burrata, Heirloom Tomato, Micro Basil, Maldon Salt, Balsamic Syrup

Caramelized Onion and Edgwick Farms Goat Cheese Tart, Truffle Scented Micro Greens

Seared Sea Scallops, Celery Root Puree and Brown Butter Emulsion (Add \$5 pp)

Lobster Risotto (Add \$10 pp)

Hudson Valley Smoked Duck & Truffle Risotto (Add \$10 pp)

Salads

PLEASE SELECT ONE OF THE FOLLOWING

CAESAR SALAD

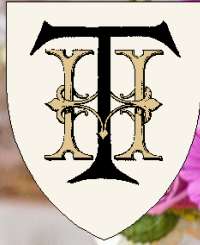
Romaine Hearts, Herbed Croutons, Shaved Parmesan Reggiano & Lemon Anchovy Dressing

THAYER HOUSE SALAD

Rainbos Greens, Spun Carrot, Cucumbers, Grape Tomatoes, Shaved Red Onions & Balsamic Vinaigrette

SPINACH AND ARUGULA SALAD

Mandarin Oranges, Shaved Red Onions, Gorgonzola Cheese & Champagne Vinaigrette



Entrees

PLEASE SELECT FROM THE FOLLOWING

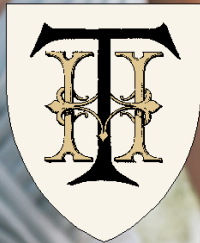
Herb and Garlic Crusted Prime of Beef, Au Jus
Grilled New York Strip Steak, Thayer Hotel Butter
Grilled Heritage Pork Chop, Apple Jack Brandy Demi-Glace

Lemon and Herb Roasted Half Chicken, Pan Gravy
Coq Au Vin, Chicken Braised in Burgundy Wine, Mushrooms, Garlic & Bacon Lardons
Chicken Saltimbocca, Pancetta Chip, Fresh Mozzarella and Sage
Spinach and Sundried Tomato Stuffed Chicken Breast, Rosemary Madeira Reduction

Baked New England Cod, Preserved Lemon, Olives, Tomato
Roasted Salmon Filet, Dill Caper Pesto
Miso Glazed Black Bass, Sweet Chili Sauce
Grilled Swordfish, Herbed Tomato Fondue

PREMIUM ENTREE CHOICES

Red Wine Braised Boneless Short Rib (Add \$6 pp)
Pan Seared Halibut, Chardonnay Tarragon Beurre Blanc (Add \$8 pp)
Pan Seared Red Snapper & Warm Whole Grain Mustard Bacon Vinaigrette (Add \$9 pp)
Seared Hudson Valley Duck Breast & Port Wine Fruit Chutney (Add \$12 pp)
Grilled Filet Mignon & Bordelaise Sauce or Béarnaise Sauce (choose one sauce) (Add \$13 pp)
Grilled Veal Chop, Ragout of Wild Mushrooms (Add \$15 pp)
Add Three Grilled Shrimp to Any of the Above (Add \$3 pp)



Vegetables

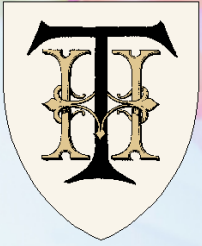
CHOICE OF ONE

- Green Beans, Garlic & Shallots
- Apple Cider Glazed Roasted Brussels Sprouts
- Sautéed Squash, Zucchini & Carrots
- Roasted Asparagus, Extra Virgin Olive Oil
- Roasted Baby Carrots
- Baby Spinach
- Caramelized Butternut Squash

Starches

CHOICE OF ONE

- Mashed Yukon Gold Potatoes
- Roasted Red Bliss Potatoes, Garlic & Rosemary
- Minnesota Wild Rice
- Au Gratin Potatoes
- Citrus-Scented Israeli Cous Cous



Buffet Package

COCKTAIL RECEPTION

Choice of Eight Butler Passed Hot & Cold Hors D'Oeuvre
Vegetable Crudités with Dip
Domestic Cheese & Cracker Display
Add Local Cheese & Cracker Display \$10 per Person

MEDITERRANEAN MEZZE BAR

Hummus, Tabbouleh, Dolmah, Marinated Olives, Roasted Pepper Salad,
Pickled Vegetables & Zatar Dusted Pita Bread

INTERACTIVE STATIONS – CHOICE OF ONE

Please see page 6 for options

BUFFET DINNER

Choice of Five Salads
Choice of Three Entrees
Choice of One Vegetable and One Starch Accompaniment

DESSERT

Wedding Cake

BEVERAGES

Five Hours of House Open Bar
Champagne Toast
Wine Service with Dinner
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Tea



THE THAYER
Hotel
AT WEST POINT

Buffet Options

Salads

CHOICE OF FIVE

Caesar

Thayer House Salad

Greek Salad

Classic Waldorf

Niçoise

Quinoa, Lemon, Grilled Vegetables

Jicama, Carrot and Fresh Citrus

Watermelon, Feta Cheese and Red Onion

Beet, Goat Cheese, Pistachio and Blood Orange

Tomato, Cucumber, Asparagus and Hearts of Palm

Entrees

CHOICE OF THREE

Lemon and Herb Roasted "Free Bird" Chicken, Pan Jus

Baked New England Cod, Preserved Lemon, Olives, Tomato

Roasted Salmon & Lemon Dill Sauce

Cavatappi Pasta, Artichoke, Tomato, Fennel, Capers

Chicken Scaloppine, Wild Mushrooms and Pearl Onions

Chicken Saltimbocca, Pancetta Chip, Fresh Mozzarella and Sage

Mojo Grilled Mahi Mahi, Arugula and Citrus

Cajun Style Shrimp and Stone Ground Grits

Grilled New York Strip & Wild Mushrooms, Thyme and Shallots

Braised Short Rib, Bacon, Mushroom and Onion

Starch

CHOICE OF ONE

Mashed Yukon Gold Potatoes

Roasted Red Bliss Potatoes, Garlic & Rosemary

Minnesota Wild Rice

Au Gratin Potatoes

Citrus Scented Israeli Cous Cous

Vegetables

CHOICE OF ONE

Green Beans, Garlic & Shallots

Apple Cider Glazed Roasted Brussels Sprouts

Sautéed Squash, Zucchini & Carrots

Roasted Asparagus, Extra Virgin Olive Oil

Roasted Baby Carrots

Baby Spinach

Caramelized Butternut Squash



Stations Package

COCKTAIL RECEPTION

Choice of Eight Butler Passed Hot & Cold Hors D'Oeuvre
Vegetable Crudités with Dip
Domestic Cheese & Cracker Display

MEDITERRANEAN MEZZE BAR

Hummus, Tabbouleh, Dolmah, Marinated Olives, Roasted Pepper Salad, Pickled Vegetables & Zatar Dusted Pita Bread

DINNER STATIONS

CHOICE OF THREE STATIONS

HIBACHI

TACO TRUCK

LOW COUNTRY

ARTHUR AVENUE

MAC & CHEESE

DIVE BAR

SOUTHERN ROCK

BUTCHER BLOCK

(ACCOMPANIED WITH COUNTRY STYLE MASHED POTATOES AND SEASONAL VEGETABLES)

DESSERT & BEVERAGES

Wedding Cake

Five Hours of House Open Bar, Champagne Toast, Wine Service with Dinner
Fresh Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Tea



Cakes

SWEET BAKES CAFE

Sweet Bakes Cafe creates magical wedding cakes and confections for all occasions.

2689 West Main Street
Wappingers Falls, NY
845-632-1900
www.sweetbakescafe.com

HOMESTYLE DESSERTS BAKERY

Homestyle Desserts Bakery's line of wedding cakes is very popular with a wide variety of designs. No matter if your wedding is traditional or modern, large or small, they take great care in providing a sweet start to your life together.

24 South Water Street, Peekskill, NY
914-737-4659
www.homestyledessertsbakery.com

SWEET GRACE CAKE DESIGN

Sweet Grace Cake Designs provides one-on-one attention at their private cake studio and specializes in custom cakes for weddings and celebrations.

312A Saint Nicholas Avenue, Haworth, NJ
917-533-7425
www.sweetgrace.net

Please contact the bakery directly to make your cake tasting appointment and to complete the order of your cake.



Dessert Enhancements

ICE CREAM SHOP

Chocolate, Vanilla & Strawberry Ice Cream, Hot Fudge, Berry Coulis
Nuts, Reese's Peanut Butter Pieces, Sprinkles, Chocolate Chips
M & M's, Crushed Oreo Cookies, Chocolate & Caramel Sauces
Whipped Cream
\$16.00 Per Person/ Per Hour

CHOCOLATE FOUNTAIN

Served with Seasonal Fruit, Shortbread Cookies
Marshmallows, Pound Cake, Rice Krispie Bites, Pretzel Rods
\$13.00 Per Person/ Per Hour

CHOCOLATE DIPPED STRAWBERRIES

SERVED PER TABLE
Strawberries hand-dipped in Belgian White, Dark, and Milk Chocolate
Coated in Toffee, Coconut and Walnuts
\$64 Per Tray/16 Strawberries Per Tray

VIENNESE DISPLAY

Cannolis, Cream Puffs, Eclairs, Napoleons, Chocolate Truffles
Mini Cheesecakes, Petit Fours, Fresh Fruit Tarts
Chocolate Dipped Sugar Cookies, Chef's Selection of Assorted Mini
Pastries, Fresh Fruit

Choice of One Action Station:

Bananas Foster w/ Vanilla Ice Cream
Filled to Order Cannolis
Made-to-Order Ice Cream Sandwiches
\$24.00 Per Person/ Per Hour

ESPRESSO AND CAPPUCCINO BAR

Freshly Brewed Espresso and Cappuccino
\$10 Per Person

FAREWELL STATIONS

AVAILABLE 30 MINUTES PRIOR TO GUESTS DEPARTURE

THE COOKIE JAR

An Assortment of Freshly Baked Cookies Displayed in Classic Cookie
Jars. Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
\$11.00 Per Person

WE BE POPPIN'

Individual bags of House Made Caramel and Chocolate Popcorn
Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
\$6.00 Per Person

COFFEE & DONUTS

House Made Donut Holes dusted in Cinnamon Sugar
Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
\$7.00 Per Person

WAFFLE POPS

Made to Order Waffle Lollipops
Maple Syrup, Chocolate Sauce, Caramel Sauce
Oreo Cookie and Graham Cracker Crumble, Toasted Marshmallows
\$6.00 Per Person



THE THAYER

Hotel
AT WEST POINT



Bars

INCLUDED IN ALL BARS

Peach Schnapps, Triple Sec, Kahlua, Parrot Bay Rum, Captain Morgan Rum, Sour Apple Pucker, Sweet Vermouth, Dry Vermouth, E&J Brandy, House Amaretto, Bailey's

HOUSE LIQUOR

(Included in Package)

Pinnacle Vodka
Castillo Rum
Grants Scotch
New Amsterdam Gin
Early Times Whiskey
Evan Williams Bourbon
El Zarco Tequila

PREMIUM LIQUOR

(\$10.00 per person additional)

Svedka Vodka
Bacardi Rum
Dewars Scotch
Seagrams VO
Beefeater Gin
Jim Beam or Jack Daniels
Jose Cuervo

TOP SHELF LIQUOR

(\$15.00 per person additional from House Bar)
(\$10.00 per person additional from Premium Bar)

Grey Goose, Stolli or Belvedere
Captain Morgan Reserve or Mount Gay Premium
Johnny Walker Black or Chivas Regal
Crown Royal
Tanqueray or Bombay Sapphire
Makers Mark
Patron Silver or 1800 Silver

HOUSE WINE

(Selection of One Red and One White)

Cabernet Sauvignon
Merlot
Pinot Grigio
Chardonnay

BOTTLED BEER

(Choice of Four)

Heineken, Heineken Light, Corona, Corona Light, Amstel Light, Bud, Bud Light, Coors Light, Sam Adams, Miller Light, Michelob Ultra, Yuengling, Guinness

SIGNATURE DRINK

If you are interested in a signature drink, we would be happy to include that in the price per person if we have the ingredients at the bar.

For signature drinks that need additional ingredients not supplied at the bar, there will be an additional charge of \$3.00 per person.

Should you be interested in having the signature drink passed or served by our staff upon entering, there will be an additional charge of \$3.00 per person.

CRAFT BEER UPGRADES

Cricket Hill Hopnotic IPA, Roscoe Beer Co, Trout Town Rainbow Red, Coney Island Brewery Mermaid Pilsner, Captain Lawrence Hop Commander- \$3.00 Per Person/ Per Beer
Ithaca Beer Co Flower Power- \$5.00 Per Person
Choose all 5 Craft Beers- \$15.00 Per Person



THE THAYER
Hotel
AT WEST POINT



Bridal Party
Pre Wedding Morning

CONTINENTAL

Fresh Baked Muffins, Croissants, Assorted Danish
Butter and Assorted Jellies
Fresh Brewed Coffee & Assorted Juices, Mimosas
\$17.00 Per Person

DELUXE CONTINENTAL

Sliced Fresh Seasonal Fruits and Berries, Assorted Dry
Cereals, Fruit Yogurts, Fresh Baked Croissants
Breakfast Breads, Muffins and Assorted Bagels, Cream
Cheese, Sweet Butter and Assorted Jellies
Fresh Brewed Coffee & Assorted Juices, Mimosas
\$19.00 Per Person

PREMIUM CONTINENTAL

Assorted Fruit Juices, Sliced Fresh Seasonal Fruits and
Berries, Assorted Fruit Yogurts, Fresh Baked Croissants
Breakfast Breads Muffins and Assorted Bagels, Cream
Cheese, Sweet Butter and Assorted Fruit
Preserves, Breakfast Sandwiches
Bacon Egg and Cheese Croissant and Vegetable Frittata on
English Muffin
Fresh Brewed Coffee and Mimosas
\$21.00 Per Person



*Bridal Party
Pre Wedding Afternoon*

GARDEN CRUDITÉS ARRANGEMENT

Assorted Raw Seasonal Vegetables served with Homemade Ranch Dip, Hummus and Zatar Dusted Pita
\$12.00 Per Person

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Local and International Cheeses accompanied by Fresh Fruit, Preserves, Nuts, Baskets of Assorted Breads & Crackers.
\$17.00 Per Person

ANTIPASTO DISPLAY

Marinated Artichoke Hearts, Fresh Mozzarella, Sliced Provolone, Prosciutto, Genoa Salami, Capicola, Soppresata, Marinated Olives, Sliced Baguette, and Imported Olive Oil
\$19.00 Per Person

LUNCHEON PLATTER

Assorted Sandwiches and Wraps, Assorted Chips, Pretzels Mixed Spring Greens with Appropriate Condiments and Dressings, Assorted Cookies, Whole Fruit
\$24.00 Per Person

SNACKS

House Made Potato Chips, Wasabi Peas, Spiced Nuts Flavored Popcorn, Pretzels Sticks with Assorted Mustards
\$10.00 Per Person



THE THAYER *Hotel* AT WEST POINT



After Party at Zulu Time

KEEP THE PARTY GOING AFTER THE LAST SONG ENDS AT ZULU TIME ROOFTOP BAR & LOUNGE!

- A semi-private area with bar for 2 hours
 - \$1250 Party fee
 - \$100 Bartender fee for a cash bar -OR- consumption tab
 - Includes an American Style Turkey, Ham, Cheese, Lettuce and Tomato Sandwich Platter
 - Additional hot food options available on an a la carte basis
-

After Party Enhancements

PRETZELS AND "BEER"

Warm Pretzel Bites with Provolone Beer Cheese Dip
\$300 Per Tray / Feeds Up To 30

WINGS BY THE DOZEN

Buffalo, BBQ or Sweet Chili, Bleu Cheese Dip and Celery
\$18.00 Per Dozen

LATE NIGHT SNACKS

Potato Chips and Ranch Dip, Mini Pretzels, Tortilla Chips and Salsa, Mixed Nuts and Popcorn
\$10.00 per person

COOKIES AND BROWNIES

Assorted Cookies and Brownies
\$14.00 Per Dozen

BUILD YOUR OWN BURGER SLIDERS

Mini Hamburgers and Cheeseburger on Brioche Buns, Lettuce, Tomato, Onion Pickles, Ketchup, Mayo and Mustard
\$36.00 Per Dozen

BUILS YOUR OWN MEATBALL SLIDERS

House Made Meatballs, Tomato Basil Sauce or Mushroom Gravy
Mini Buns, Swiss and Parmesan Cheeses
\$36.00 Per Dozen

PIZZA PARTY

TEN INCH THIN CRUST PIZZA SERVED IN AUTHENTIC PIZZA BOXES
Margherita, Gluten Free Margherita, Pepperoni
\$16 per pizza



THE THAYER
Hotel
AT WEST POINT

Farewell Breakfast

THE THAYER BREAKFAST

Served in a Private Banquet Room

Sliced Fresh Seasonal Fruits and Berries, Assorted Cereals with Whole and Skim Milk Fruit Yogurts, Baked Croissants, Breakfast Breads, Muffins and Assorted Bagels
Cream Cheese, Sweet Butter and Assorted Fruit Preserves

Scrambled Eggs, French Toast, Breakfast Potatoes, Bacon, Ham, Sausage

Orange and Grapefruit Juices, Tomato and Cranberry Juices,
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas

\$25.00 per person

ADD A CHEF ATTENDED STATION

MADE TO ORDER STATIONS

\$100 Chef Attendant Fee Per Station

BELGIAN WAFFLES

Sweet Butter, Maple Syrup, Seasonal Berries

\$10 per person

OMELETS

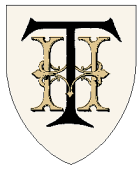
Fresh Eggs and Egg Whites

Garnishes to Include Smoked Ham, Cheddar Cheese, Onions, Tomatoes

Bell Peppers, Mushrooms, Spinach

\$12 per person

Minimum Guarantee of 30 People- Total of 2 Hours Food Service
Please add a 21% service charge and 8.13% NYS Sales Tax to all prices, Prices are subject to change.



THE THAYER
Hotel
AT WEST POINT

Champagne Brunch

FROM THE GARDEN

Mixed Greens with 2 Dressings and Caesar Salad
Tomato, Cucumber and Red Onion Salad
Pasta with Grilled Vegetables, Oven Roasted Tomato and Balsamic
Green Bean and Mushroom Salad
Black Bean and Corn Salad

FROM THE BAKERY

Assortment of Muffins, Danish, Croissants and Bagels

FROM THE SEA

Assortment of Muffins, Danish, Croissants and Bagels

FOR BREAKFAST

Scrambled Eggs, Bacon, Ham, Sausage, Breakfast Potatoes, Frittata

FOR LUNCH

Chef's Selection of Pasta, Seafood & Chicken Entrees

MADE TO ORDER STATIONS (PLEASE SELECT 2)

BELGIAN WAFFLES

Sweet Butter, Maple Syrup, Vanilla Ice Cream and Bananas Foster

OMELETS

Fresh Eggs and Egg Whites

Garnishes to Include Smoked Ham, Cheddar Cheese, Onions, Tomatoes, Bell Peppers, Mushrooms, Spinach

CARVING

Select one of the following: Baked Smoked Ham or Roasted Turkey

Roasted Sirloin - Additional \$8 per person

DESSERT

Chef Selection of Cakes, Pies, and Pastries

BEVERAGES

Orange Juice, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas,
Bloody Marys and Champagne



THE THAYER
Hotel
AT WEST POINT

Preferred Wedding Suppliers

ENTERTAINMENT: Stolen Moments Entertainment- (914) 693-2309- www.stolenmoments.com
Digital Musicians-(845) 661-6816-thedigitalmusicians@gmail.com
Elegant Music Group -(800) 943-5342-www.elegantmusicgroup.com
Jimmy Dee Music-(914) 428-9231-www.jimmydee.com
International Musicians League- (646) 725-0072-www.musicians-league.org
Best of Both Worlds- (914) 774-0888- www.thebestofbothworlds.org

CEREMONY OFFICIATES: Hudson Valley Officiants- (845) 248-2903- www.hvofficiants.com
Wedding Ceremonies by Design-(845) 492-7936- www.oneheartceremonies.com

FLORIST: Flowers by David Anthony-(845) 782-7673- www.weddingsbydavidanthony.com
Greenery Plus Florist-(845) 782-8246-www.greeneryplusflorist.com
Lily's of the Valley-(845) 446-4446-www.lilysofthevalleyny.com
Flowers By Reni- (845) 896-6269 - www.flowersbyreni.com

HEALTH & BEAUTY: Salon on the Hudson-(845) 446-8415- www.salononthehudson.com

TRANSPORTATION: A Special Occasion Limousine-(845) 849-2834- www.asolimo.com
Frank Castella Services, LLC-(914) 471-9163-www.castlecarriage.com

PHOTOGRAPHY & VIDEOGRAPHY: H&H Photographers-914-591-4200- www.hhphotographers.com
Small Moments Studios- 914-715-8003-www.smallmomentsstudios.com
Fantasy Flash Studio-914-328-0001 - www.fantasyflash.com
Stilwell Photography & Films- 914-443-3678- www.alisastilwell.com
EricaLee Photography- 914-805-1762- www.ericaleephotography.com
Majestic Studios-(845) 227-4705-www.majesticstudios.info

CAKES & DESSERT: Homestyle Desserts Bakery- 845-914-737-4659- www.homestyledessertsbaker.com
Sweet Grace, Cake Design- 845-917-533-7425- www.sweetgrace.net
Sweet Bakes Cafe- 845-632-1900- www.sweetbakescafe.com

EVENT PLANNING & STAFF: Events By MaryGrace- 347-927-3702- www.eventsbymarygrace.com
Wedding Ceremonies By Design- 845-492-7935
Faith Ferguson Productions- 845-986-3424- www.faithferguson.com

PHOTO BOOTHS: Stolen Moments Entertainment- (914) 693-2309- www.stolenmoments.com
Digital Musicians Entertainment- (845) 661-6818- www.thedigitalmusicians.com
Elegant Music Group- (800) 943-5342- www.elegantmusicgroup.com

RENTALS: Durant's Party Rentals- (845) 298-0011- www.durrantsparty.com
Wedding and Party Center (914) 774-0888- www.thebestofbothworlds.org



Your Thayer Wedding includes: Ivory table linens, (3) votive candles per dinner table, direction cards, table numbers, venue coordinator and maître d'. Cake cutting knife and server, and toasting glasses are available upon request.

These are not keepsake items and will be retained by the hotel.

Additional items are available for rent from our Preferred Rental Vendor, Durant's Party Rentals.

DISCOUNTED GUEST ROOM BLOCK

Bride & Groom receive a Complimentary Room the night of the wedding.

Make your wedding a destination event for friends and family with a discounted block of rooms. Include a guestroom block on your wedding agreement to secure the best rates and availability.

For a 40-50 person wedding, we recommend a block of at least 20 rooms.

For a 75-100 person wedding, we recommend a block of at least 40 rooms.

For a 150 person wedding, we recommend a block of at least 55 rooms.

For a 175-225 person wedding, we recommend a block of at least 75 rooms.

Wedding guestroom blocks require a commitment of at least 80% of the total number of rooms. Please ask about our wedding room block calculator that offers suggested room block sizes based upon Real Thayer Weddings from the past two years; and helps you calculate the minimum contracted commitment.

Check-in time is 4pm and check-out time is 11am. Please make sure to consider the check-in and check-out times since the hotel cannot guarantee your guests access to their rooms prior to check-in time, if they have not reserved their rooms for the night prior.

MENU TASTING DETAILS

Menu tastings are offered Monday-Thursday from 5:30-8:30pm (with 2 weeks advance scheduling) and should be arranged 2-3 months prior to your wedding date.. Menu tastings are complimentary for the couple and feature one plate for each item selected for the tasting (your venue coordinator will assist). You are welcome to invite select family members or guests, but the number of plates and dishes offered does not increase. You will have a tasting questionnaire and Thayer Hotel staff will be on hand to answer your culinary questions. Your venue coordinator does not attend the tasting but will arrange your tasting date and time.

DEPOSITS DUE

We accept Visa, MasterCard, Discover, cashier's check or money order. We do not accept American Express as method of payment. Your initial deposit will be 15% of the total contracted price and is due upon contract signing. Your second payment is 25% of the total contracted price and is due 9 months prior to your wedding date. Your third payment is 25% of the total contracted price and is due 6 months prior to the wedding. Your final payment and guest count are due 14 days prior to your wedding.

GUARANTEED MINIMUM COUNT

The guaranteed minimum is based on your full-priced package. Children and vendor prices apply once the full-priced minimum is met

EVENT INSURANCE

We require all social events to purchase event insurance. The purchase price is dependent upon the number of guests in your wedding and ranges from \$130-190 total for protection against any damage to the hotel by one of your guests or vendors. The hotel will provide details of the event insurance vendor upon request.