



THE THAYER
Hotel
AT WEST POINT

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 218 for a dinner dance. A private hospitality 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 7 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 16)

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 7 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 16)

BEVERAGES

Five Hours of Premium 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 7 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

PLATED DINNER PRICING



January - April | Plated Dinner

Platinum Package

Friday \$180.00 per person
Saturday \$185.00 per person
Sunday* \$175.00 per person

**Excludes Holiday Weekends*

Diamond Package

Friday \$160.00 per person
Saturday \$170.00 per person
Sunday* \$155.00 per person

**Excludes Holiday Weekends*

Gold Package

Friday \$145.00 per person
Saturday \$155.00 per person
Sunday* \$135.00 per person

**Excludes Holiday Weekends*

June - October | Plated Dinner

Platinum Package

Friday \$190.00 per person
Saturday \$195.00 per person
Sunday* \$185.00 per person

**Excludes Holiday Weekends*

Diamond Package

Friday \$170.00 per person
Saturday \$180.00 per person
Sunday* \$165.00 per person

**Excludes Holiday Weekends*

Gold Package

Friday \$155.00 per person
Saturday \$165.00 per person
Sunday* \$145.00 per person

**Excludes Holiday Weekends*

May, November, December | Plated Dinner

Platinum Package

Friday \$185.00 per person
Saturday \$190.00 per person
Sunday* \$180.00 per person

**Excludes Holiday Weekends*

Diamond Package

Friday \$165.00 per person
Saturday \$175.00 per person
Sunday* \$160.00 per person

**Excludes Holiday Weekends*

Gold Package

Friday \$150.00 per person
Saturday \$160.00 per person
Sunday* \$140.00 per person

**Excludes Holiday Weekends*

For all wedding packages:

Ages 13 – 20 years, old deduct \$40.00 from the price per person.

Children under 12 years old are \$50.00 per child.

Vendor Meals are \$40.00 per person.

A \$250 Maitre d' Fee Applies.

Holiday Pricing Available

BUTLER PASSED HORS D' OEUVRES



COLD

Seasonal Fruit Skewer & Lime Scented Local Honey
Grilled Filet of Beef Crostini & Horseradish Cream Sauce
Polenta Cake & Tapenade
Tomato Bruschetta with Whipped Ricotta
Tuna Tartar, Fresh Cucumber Wasabi Aioli
Caviar Crème fraîche Blini
Herbed Goat Cheese Filled Strawberries
Prosciutto and Melon Bite
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
Spinach and Artichoke Crisp
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
Shrimp Siu Mai
Forest Mushroom Tartlet
Quinoa Fritter, Smoked Tomato Coulis

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

Crudo Bar Upgrade

Shrimp Crudo with Mango
Seafood Crudo: Mussels, Squid, Scallop
Plantain & Tortilla Chips
\$12.00 per person

Salsa Bar Upgrade

Spicy Black Bean and Corn, Mango Habanero,
Charred Pineapple, Cucumber Melon, Jicama Lime,
Plantain & Tortilla Chips
\$6.00 per person

ARTHUR AVENUE

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

SOUTHERN ROCK

Build your own Pulled Pork Sliders
Mini Chicken and Waffles
Four Cheese Mac and Cheese
Southern Cole Slaw & Fried Pickles
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

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

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

LOW COUNTRY COOKING

A Sampling of Authentic Charleston Low Country Cuisine
Shrimp and Grits, Andouille Sausage
Pulled Pork
Hush Puppies
Okra & Tomatoes
Hoppin' John
Corn Bread

HIBACHI

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

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, Soppresata, 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,

Duck Rillettes 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

Rainbow 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 Rib 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 (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'Oeuvres
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

PRICING

January - April	May, November, December	June - October
Friday \$140.00 per person	Friday \$145.00 per person	Friday \$150.00 per person
Saturday \$155.00 per person	Saturday \$160.00 per person	Saturday \$165.00 per person
Sunday* \$130.00 per person	Sunday* \$135.00 per person	Sunday* \$140.00 per person
<small>*Excludes Holiday Weekends</small>	<small>*Excludes Holiday Weekends</small>	<small>*Excludes Holiday Weekends</small>

Please add a 21% service charge and 8.13% NYS Sales Tax to all prices- Prices are subject to change.

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'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

DINNER STATIONS

CHOICE OF THREE STATIONS

HIBACHI

TACO TRUCK

LOW COUNTRY

ARTHUR AVENUE

MAC & CHEESE

DIVE BAR

SOUTHERN ROCK

BIERGARTEN

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

PRICING

January - April

Friday \$150.00 per person

Saturday \$165.00 per person

Sunday* \$145.00 per person

*Excludes Holiday Weekends

May, November, December

Friday \$155.00 per person

Saturday \$170.00 per person

Sunday* \$150.00 per person

*Excludes Holiday Weekends

June - October

Friday \$160.00 per person

Saturday \$175.00 per person

Sunday* \$155.00 per person

*Excludes Holiday Weekends

Please add a 21% service charge and 8.13% NYS Sales Tax to all prices- Prices are subject to change.

CAKES



O'HEAVENLY CAKE

O'Heavenly Cake's will work with you to create the cake of your dreams.

Wappingers Falls, NY

(845) 652 - 0104

www.oheavenlycake.com

SWEET GRACE

Sweet Grace, Cake Designs was named by Martha Stewart Weddings Magazine as amongst the top 63 cake designers in the country and top two in New Jersey.

312A Saint Nicholas Avenue, Haworth, NJ 07641

(917) 533 - 7425

www.sweetgrace.net

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

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 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

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

POPCORN STAND

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

Cider Donuts Dusted in Cinnamon Sugar
Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Hot Teas
\$8.00 Per Person

NY PRETZEL CART

Grilled Pretzels, Spiced & Sweet Nuts Served Warm
Authentic New York Sodas including: Root Beer, Black Cherry &
Orange
\$10.00 Per Person

HOT CHOCOLATE AND CHEESECAKE LOLLIPOPS

Warm Hot Chocolate With Assorted Garnishes to Include Marshmallows,
Whipped Cream, Chocolate Shavings, and Caramel
\$10.00 Per Person

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, Stoli 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

BRIDAL PARTY BREAKFAST



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 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,
Soppressata, 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

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

BUILD 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

THIN CRUST PIZZA SERVED IN AUTHENTIC PIZZA BOXES
Margherita, Gluten Free Margherita, Pepperoni
\$20 per pizza

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

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

Smoked Salmon with Onions, Tomatoes and Capers
Shrimp Cocktail Display

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

\$52 Per Person

Minimum Guarantee of 30 People

PREFERRED WEDDING SUPPLIERS

ENTERTAINMENT

Digital Musicians- (845) 661-6816- thedigitalmusicians.com
Stolen Moments Entertainment- (914) 693-2309- www.stolenmoments.com
EP Events Group - (914)-774-0888- epeventgroup.com
Metropolitan Players- (917)-893-2173- www.metropolitanplayers.com
Silver Arrow Band- (720) 937-5185- www.silverarrowband.com

CEREMONY OFFICIATES

Hudson Valley Officiants- (845) 248-2903- www.hvofficiants.com
Wedding Ceremonies by Design- (845) 492-7935- www.weddingceremoniesbydesign.com

FLORIST

Lily's of the Valley- (845) 446-4446- www.lilysofthevalleyny.com
Greenery Plus- (845) 782-8246- www.weddingsbygreeneryplusflorist.com

TRANSPORTATION

PMV Limousine- (914) 402-4481- pmlimo.com
Frank Castella Services, LLC- (914) 471-9163- www.castlecarriage.com

PHOTOGRAPHY & VIDEO

H&H Photographers- (914) 591-4200- www.hhphotographers.com
Fantasy Flash Studio- (914) 328-0001 - www.fantasyflash.com
Majestic Studios- (845) 227-4705- www.majesticstudios.info
Dan Lungen Photography- (845) 721-6693- www.danlungen.com
EP Events Group- (914) 774-0888- www.epeventgroup.com

CAKES & DESSERT

Sweet Grace- (917) 533 - 7425 - www.sweetgrace.net
O'Heavenly Cake- (845) 652-0104 - www.oheavenlycake.com
Homestyle Desserts Bakery- (914) 737-2902 www.homestyledessertsbakery.com

EVENT PLANNING

Events By MaryGrace- (347) 927-3702- www.eventsbymarygrace.com
Faith Ferguson Productions- (845) 986-3424- www.faithferguson.com
Chere Rosalie- (845) 458-1187- chererosalie.com

RENTALS

Durant's Party Rentals- (845) 298-0011- www.durantsparty.com
Upstate Jamboree- (845) 377-5191- www.upstatejamboree.com

THAYER DETAILS



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

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 of each item selected for the tasting (your venue coordinator will assist). You are welcome to invite up to four additional family members or guests, but the number of plates and dishes offered does not increase. Thayer Hotel staff will be on hand to answer any 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 25% of the total contracted price and is due upon contract signing. Your second payment is 30% of the total contracted price and is due 9 months prior to your wedding date. Your third payment is 30% 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.