



The Powelton Club

Wedding Brochure

29 Balmville Road, Newburgh, NY 12550 | 845.561.4481 ext. 510 | www.powelton.com | www.poweltonweddings.com

THE POWELTON CLUB

Congratulations on your engagement! Thank you for your interest in The Powelton Club as your potential wedding venue. We are honored you thought of us to share in your special day. The Powelton Club is a private country club with a reputation for catering exceptional weddings. Our venue is open to Members and Non - Members for all wedding related events.

Couples are invited to host their ceremony, cocktail hour and reception with us. We are happy to host all of your wedding related events - from engagement photo shoots and engagement celebrations to bridal showers, rehearsal dinners and farewell brunches. We pride ourselves on customizing each event and exceeding the expectations of you and your guests. By hosting one wedding per day, we guarantee you receive first class hospitality throughout your experience with us.

We encourage you to enjoy every minute of your engagement! Our Management Team is available to navigate you through the planning process. All of our wedding packages include:

On - Site Wedding Planning Services

Set Up | Favors, Seating Cards, Table Numbers and Additional Details

Five Hour 1882 Open Bar Package | Champagne Toast and Table Side Beverage Service

Cocktail Hour with Hors d' Oeuvres

Plated or Buffet Reception

Wedding Cake and Cake Cutting with Coffee Service

*Ceremony and Set Up *some restrictions may apply*

Bridal Suite and Bridal Attendant

Candle Decor

China, Glassware, Flatware

Table Linens in Assorted Colors, Tables and Chairs

Dance Floor

*Access to the Grounds for Pictures *restrictions apply depending on Member activity*

Private Dinner for Two in the Club Restaurant

Contact us today at 845.561.4481 to schedule a tour. We are excited to embark on the planning process with you!

The Knot Best of Weddings Winner 2016 - 2021 and Hall of Fame Award Winner
Manhattan Bride Best of 2020 - 2022 Winner

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BAR PACKAGES

All Wedding Packages Include The 1882 Five Hour Open Bar Package with Champagne Toast,
Table Side Beverage Service, Non - Alcoholic Beverages, Coffee and Tea
Our Professional Bartenders are trained to serve responsibly, which includes a "no shot" policy

The President's Bar Package

Ketel One Vodka, Grey Goose Vodka, Stolichnaya Vodka, Tito's Vodka,
Bacardi Rum, Captain Morgan Spiced Rum, Coconut Rum, Seagrams 7, Irish Whiskey,
Tanqueray Gin, Bombay Sapphire Gin, Dewar's, Maker's Mark, Jack Daniels, Jim Beam,
Johnny Walker Red, Johnny Walker Black, Tequilas, Assorted After Dinner Cordials
Imported and Domestic Beer, Non - Alcoholic Beer, Red, White and Sparkling Wines by the Glass

The 1882 Bar Package

Stolichnaya Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum,
Coconut Rum, Seagrams 7, Irish Whiskey, Tanqueray Gin, Dewar's, Maker's Mark, Jack Daniels,
Jim Beam, Johnny Walker Red, Tequilas, Assorted After Dinner Cordials
Imported and Domestic Beer, Non - Alcoholic Beer, Red, White and Sparkling Wines by the Glass

The PC Package

Imported and Domestic Beer, Non - Alcoholic Beer
Red, White and Sparkling Wines by the Glass

Bubble Bar

Sparkling Wine, Champagne, Prosecco
Assorted Seasonal Fruit, Assorted Fruit Nectars, Mint, Sugar Cubes

Bar Enhancement Options

Signature Cocktail, Bubble Bar, Coffee and Cordial Station

COCKTAIL HOUR

Passed Hors d' Oeuvres



Bacon Wrapped Scallops	Vegetable Tartlet (v)
Crimini Mushrooms (v) <i>Stuffed with Goat Cheese</i>	White Truffle Mac and Cheese Tartlet (v)
Beef Franks in a Puff Pastry <i>Spicy Mustard</i>	Buffalo Chicken Bites <i>Creamy Bleu Cheese</i>
Grilled Baby Lamb Chops <i>Minted Chimichurri</i>	Caramelized Onion and Ricotta Tartlet (v)
Jumbo Lump Crab Cake <i>Creole Aioli</i>	Arancini (v) <i>Mozzarella, Pomodoro Sauce</i>
Spring Rolls (v) or Pork Gyoza <i>Soy Sauce</i>	Fried Pickles (v) <i>Chipotle Aioli</i>
Pretzel Nugget (v) <i>Ale Cheddar Dipping Sauce</i>	Buffalo Cauliflower Bites (v) <i>Creamy Bleu Cheese</i>
Falafel Bites (v) <i>Tabini Sauce</i>	Miniature Lobster Roll
Spanakopita (v)	Prosciutto Wrapped Asparagus
Eggplant Caponata Tartlet (v)	Ahi Tuna Sashimi <i>Edamame, Crisp Wonton, Sriracha Aioli</i>
Olive Tapenade Crostini (v)	Caprese Salad Brochette (v) <i>Bocconcini Mozzarella, Grape Tomato, Basil</i>
Pistachio and Blue Cheese Crusted Grape	Carved Beef Tenderloin <i>Horseradish Aioli, Micro Arugula, Grilled Crostini</i>
Miniature Swedish Meatballs	Tomato and Mozzarella Bruschetta (v)
Baked Brie and Apple Chutney Purse (v)	Jumbo Shrimp Cocktail
Miniature Farmhouse Grilled Cheese (v) <i>Oven Roasted Tomato Bisque</i>	Smoked Salmon Blini <i>Creme Fraiche</i>
Caramelized Apple and Pecan Flatbread (v)	Tuna or Beef Tartare
Grilled Vegetable Brochette (v)	Antipasto Brochette
	Avocado Toast (v)

COCKTAIL HOUR

Tier One Stationed Hors d' Oeuvres

**Available during Cocktail Hour or a Stationed Reception*

Hudson Valley Crudit  Display

Ranch Dressing, Housemade Hummus

Artisanal Cheese Board

*Assorted Domestic and International Cheeses
Displayed with Crackers, Nuts and Fruit*

Baked Brie Display

*Sweet or Savory
Assorted Breads and Crackers*

Smoked Salmon and Trout Display

*Bagel Chips, Dill Cream Cheese,
Capers, Red Onion*

Mediterranean Station

*Grilled Vegetables, Hummus, Baba Ganoush, Olives,
Feta Cheese, Long Stem Artichokes,
Roasted Red Peppers, Pita Bread*

Cheese and Charcuterie Display

*Assorted Cheeses, Salami, Prosciutto,
Fig Spread, Spicy Mustard, Dried Fruit, Olives, Nuts*

Bruschetta and Tapenade Bar

*Tomato and Herb Bruschetta
Roasted Pepper, White Bean and Basil Bruschetta
Olive Tapenade
Sun - Dried Tomato Pesto
Toasted Crostini, Flatbread, Pita Chips*

Cold Antipasto Station

*Cured Italian Meat Display, Italian Cheese Display,
Olives, Roasted Red Peppers, Stuffed Cherry Peppers,
Artichokes, Bocconcini Mozzarella, Assorted Breads,
Assorted Grilled Vegetables*

Pasta Station

*Penne alla Vodka, Pasta Primavera,
Spaghetti e Meatballs, Ciabatta Garlic Bread,
Parmigiano Reggiano*

Grazing Table

*Sourdough Baguettes, Assorted Breads, Charcuterie,
Local Cheese Display, Whipped Goat Cheese,
Olive Tapenade, Roasted Tomato Confit,
Grilled Vegetables*

Potato Mousse Station

*Idaho | Sweet Potato
Applewood Smoked Bacon, NYS Cheddar,
Caramelized Onions, Gravy, Sour Cream, Chives*

Ravioli Bar

*Ricotta | Mushroom | Seafood
Alfredo, Ala Vodka, Bolognese, Pesto
Parmigiano Reggiano*

Crudit  Bar

*Cucumber, Tomato, Carrots, Radish, Broccoli,
Cauliflower, Mushrooms, Peppers, Snap Peas
Ranch, Creamy Blue Cheese*

Tater Tot Station

*Ale - Cheddar Cheese Sauce, Bacon Bits, Scallions, Sour
Cream, Cheddar, Gravy, Parmesan Cheese*

Rustic Flatbreads

Margherita | Soppresatta and Herb | Wild Mushroom

Savory Cr pes

*Wild Mushroom and Brie | Caramelized Onion, Herb
Chicken and Artichoke | Sun - Dried Tomato and Pesto
Monte Cristo | Gruyere, Raspberry Sauce*

COCKTAIL HOUR

Tier Two Stationed Hors d' Oeuvres

**Available during Cocktail Hour or a Stationed Reception*

*** Additional Costs will apply*

New England Clam Bake**

*Lobster Tails, Clams, Corn on the Cob,
New England Clam Chowder*

BBQ Rib Bar

*Texas, Memphis, Kansas City Ribs
Baked Beans, Coleslaw, Cornbread,
Potato Salad, Pickles*

Southern Comfort

*Brisket, Carolina Pulled Pork Sliders,
Fried Chicken, Baked Macaroni and Cheese,
Collard Greens, Mashed Potatoes, Biscuits and Gravy,
Fried Green Tomatoes*

Mac and Cheese Bar

*Truffle and Gruyere | Pepper Jack | Cheddar
Bacon, Ham, Scallions, Tomatoes, Chili, Broccoli*

Street Taco Bar

*Carnitas, Ground Beef, Tequila Marinated Chicken,
Salsa Fresca, Guacamole, Refried Pinto Beans,
Rice Pilaf, Tomatoes, Shredded Lettuce, Pico de Gallo,
Cilantro, Aged Cheddar Cheese, Warm Queso,
Sour Cream, Jalapeños, Flour Tortillas*

Housemade Soup and Grilled Cheese Bar

*Tomato Marsala | Cream of Mushroom
Broccoli Cheddar | New England Clam Chowder
Three Cheese on Wheat Bread
American Cheese and Bacon on White Bread
Cheddar Cheese, Grilled Tomato, and Ciabatta*

American Pub Table

*Mac and Cheese Bar
Spinach and Artichoke Dip with Tortilla Chips
Braised Short Rib Quesadillas
Portobello Mushroom Quesadillas
Jalapeño Poppers, Fried Mozzarella*

Hot Antipasto Station

*Mussels e3 Marinara, Calamari,
Littleneck Clams Oregana, Grilled Eggplant Rollatini,
Assorted Italian Breads and Oils*

Potato Bar

*French Fries | Steak Fries | Potato Skins
Crispy Onions, Bacon Bits, Scallions,
Ale and Cheddar Sauce, Sour Cream, Cheddar, Gravy,
Malt Vinegar, Parmesan Cheese*

"Meat & Potatoes"

Choice of Three Proteins, Starch and Vegetable

Italian Station

*Fried Mozzarella, Calamari, Caesar Salad,
Garlic Bread, Penne alla Vodka, Chicken Parmesan,
Eggplant Rollatini, Housemade Meatballs*

1882 Raw Bar**

*Littleneck Clams, Oysters on the Half Shell,
Poached Shrimp, Crab Legs*

Pretzel and Beer Station

*Soft Pretzel Bites
Spicy Mustard, Ale and Cheddar Sauce, Nutella
One Domestic or Imported Bottled Beer*

Nacho Bar

*Corn Chips, Salsa Fresca, Sour Cream, Guacamole,
Scallions, Shredded Lettuce, Black Olives, Pico de Gallo,
Refried Pinto Beans, Grilled Chicken, Jalapeños,
Tomatoes, Warm Nacho Cheese Sauce*

Asian Station

*Pork Potstickers, Vegetarian Spring Rolls,
Egg Drop Soup, Soba Noodle Salad, Chicken Yakitori,
Ginger and Hoisin Baby Back Ribs, Jasmine Rice*

CHEF ATTENDED FOOD STATIONS

**Available during Cocktail Hour or Reception*

Pasta Station

Farfalle, Penne, Orecchiette
Bolognese, Vodka, Marinara, Alfredo
Minced Garlic, Grated Parmesan Cheese, Pesto, Red Pepper Flakes, Spinach, Green Peas, Tomatoes, Mushrooms, Red Onions, Roasted Eggplant, Roasted Red Bell Peppers, Artichokes, White Beans, Grilled Chicken, Meatballs

Stir Fry Station

Ramen, Lo Mein
*Ginger - Scallion Broth, Chile - Lemongrass Pork Broth
Grilled Chicken Breast, Beef, Steamed Jasmine Rice, Vegetables*

Carving Station

Faroe Island Salmon en Croute | *Dijon Mustard, Dill Sour Cream Sauce*
Roasted Lamb Rack | *Minted Lamb Jus*
Frenched Turkey Breast | *Turkey Gravy, Cranberry Sauce*
Virginia Ham | *Espelette Honey Glaze*
Bacon Wrapped Pork Loin | *Apple - Onion Pork Jus*
Roasted Strip Loin of Beef | *Bordelaise Sauce, Caramelized Onions, Mushrooms*
Prime Rib of Beef au Jus | *Beef Jus, Horseradish Cream Sauce*
Grilled Beef Tenderloin | *Wild Mushroom Bordelaise*
Roasted Salmon | *Roasted Plum Tomatoes and Kalamata Olives*

Chopped Salad Bar

Iceberg, Romaine, Baby Spinach, Kale
Hardboiled Egg, Bacon, Cucumber, Grape Tomato, Carrot, Dried Cranberries, Corn, Avocado, Chick Peas, Black Beans, Croutons, Candied Walnuts, Crumbled Blue Cheese, Crumbled Feta Cheese, Crumbled Goat Cheese, Cheddar Cheese, Grilled Chicken, Grilled Salmon, Strip Steak, Ranch, Blue Cheese, Honey Dijon, Balsamic Vinaigrette, Thousand Island, Caesar, Oil and Vinegar

Savory Crêpe Station

Wild Mushroom and Brie | *Caramelized Onion, Herb*
Tomato and Basil | *Goat Cheese Spread*
Braised Leek | *Applewood Bacon, Spinach*
Chicken and Artichoke | *Sun - Dried Tomato and Basil Pesto*
Ham and Cheese | *Hollandaise*
Monte Cristo | *Gruyere, Raspberry Sauce*

APPETIZER COURSE

Housemade Soup du Jour

Tomato Marsala, Broccoli Cheddar, Ale and Cheddar, Cream of Mushroom, Butternut Squash Bisque, Sweet Potato Bisque, Gazpacho

Fresh Cavatelli Pasta

Sun - Dried Tomato Pesto, Toasted Pine Nuts, Micro Basil, Shaved Parmigiano Reggiano

Penne alla Vodka

Penne Pasta, Vegetarian Vodka Sauce, Shaved Parmigiano Reggiano

Beef Carpaccio

Micro Greens, Grilled Crostini, Parmesan Cheese, Capers, Shallot Hay, EVOO

Jumbo Poached Shrimp

Bloody Mary Cocktail Sauce, Lemon, Micro - Arugula

Pan Roasted Diver Scallop

Corn, Lobster and Potato Hash, Chervil Beurre Blanc

Buffalo Mozzarella and VR Tomatoes

Aged Balsamic Reduction, Basil, Cracked Pepper, EVOO, Grilled Crostini

Jumbo Lump Crab Cake Cocktail

Avocado, Micro Celery, Tomato - Horseradish Granita

Forest Mushroom Tarte Tatin

Caramelized Shallot, Herbed Goat Cheese, White Truffle Demi Glace

Prosciutto & Honeydew Melon

Mache, Aged Balsamic, Basil

SALAD COURSE

The Powelton Club House Salad

Mesclun Greens, Grape Tomatoes, Cucumber, Carrots, Red Onion, Herbed Croutons, Housemade Balsamic Vinaigrette

The 1882 Salad

Mesclun Greens, Candied Walnuts, Dried Cranberries, Crumbled Gorgonzola, Sweet Potato Hay, Sherry Vinaigrette

Traditional Caesar Salad

Romaine Leaves, Brioche Croutons, Shaved Parmigiano Reggiano, Caesar Dressing

Panzanella Salad

Italian Ciabatta Bread, VR Tomatoes, Red Onion, Basil, Kalamata Olives, Gorgonzola, Aged Vinegar, EVOO

Arugula Salad

Roasted NY Beets, Fried Coach Farm Goat Cheese, Toasted Pistachios, Sherry Vinaigrette

Baby Spinach Salad

Strawberries, Candied Pecans, Coach Farm Goat Cheese, Three Seed Vinaigrette

Wedge Salad

Iceberg Lettuce, Applewood Bacon, Gorgonzola, Avocado, Hardboiled Egg, Peppercorn Ranch

Kale Salad

Pears, Shaved Fennel, Gorgonzola Cheese, Candied Walnuts, Champagne Vinaigrette

Seasonal Salad

Comprised of the freshest seasonal ingredients and served with a housemade dressing

**All Salads may be customized to suite dietary restrictions and allergies. All dressings are housemade.*

ENTREE SELECTIONS

Beef

Grilled Eight Ounce Filet Mignon

*Wild Mushrooms, Braised Leeks,
Black Truffle Demi - Glace*

Grilled Twelve Ounce NY Strip Steak

Brandy - Peppercorn Sauce

Cabernet Braised Beef Short Ribs

Roasted Hereford Prime Rib

Beef au Jus and Fried Onions

Herb Roasted Beef Sirloin

Mushroom Bordelaise

Poultry

Sautéed Chicken Breast

Long Stem Artichokes, Roasted Plum Tomatoes

Whole Stuffed Chicken Roulade

Baby Spinach, Aged Provolone Cheese, Garlic

Chicken Marsala

Marsala Wine, Mushrooms, Shallots

Chicken Piccata

Lemon, Butter, Parsley, Capers

Chicken Francaise

Lemon, Butter, White Wine Sauce

Roasted Turkey Breast

Turkey Gravy, Cranberry and Orange Sauce

Pork

Herb Roasted Pork Loin

Apple - Onion Compote

Bacon Wrapped Pork Tenderloin

Applejack Pork Jus

Veal

Grilled Twelve Ounce Veal Chop

Peppercorn Brandy Sauce

Veal Oscar

*Veal Tenderloin, Jumbo Lump Crab, Asparagus,
Tomato Béarnaise*

Lamb

Roasted Australian Rack of Lamb

Parsley Crust, Lamb Jus

Seafood

Grilled Organic Salmon Fillet

Plum Tomato - Chive Butter

Oven Roasted Tomato and Kalamata Olives

Tomato Beurre Blanc

Mediterranean Seared Ahi Tuna

Olive, Herb and Tomato Salad

Atlantic Swordfish

*Florida Citrus and Shaved Fennel Salad,
Lemon Basil Butter*

Roasted Sea Bass

Sweet Miso Glaze, Purple Jasmine Ginger Rice

Baby Shrimp and Cavatelli

*Pesto, Bocconcini Mozzarella, Asparagus Tips,
Parmigiano Reggiano*

ENTREE SELECTIONS

Vegetarian

**Vegan Selections Available*

Grilled Eggplant Napoleon

*Fresh Mozzarella, Baby Spinach,
San Marzano Tomatoes, Parmesan Polenta*

Wild Mushroom Wellington

*Wild Mushroom and Quinoa Stuffed Portobello,
Roasted Brussel Sprouts*

Baked Acorn Squash

Root Vegetables and Quinoa Stuffing

Stuffed Butternut Squash

*Five Grain Wild Rice,
Root Vegetable and Cranberry Stuffing*

Stuffed Baby Eggplant

*Ricotta, Spinach and Artichoke Stuffing,
Vegetarian Risotto*

Chickpea Confit

*Olive Oil Braised Chickpeas, Tomato, Chili, Garlic, Spices,
Basmati Rice, Harissa-Lime Yogurt*

Pasta

Butternut Squash Lasagna

Lacinato Kale, Mozzarella, Parmesan Mornay Sauce

Cavatelli

*Wild Mushrooms, Asparagus, Leeks, EVOO, Garlic,
Parmigiano Reggiano*

Lasagna ala Bolognese

Orecchiette

*Sweet Italian Sausage, White Beans, Broccoli Rabe,
Bocconcini Mozzarella, Roasted Garlic*

Farfalle

San Marzano Tomatoes, Pancetta, Basil

Combination Plates

Encouraged for a Guest Count over 115

Roasted Beef Tenderloin and Prawns

Roasted Plum Tomato Bercy Butter

Grilled Six Ounce Beef Tenderloin and Four Ounce Maine Lobster Tail

Stuffed Chicken Roulade and Roasted Sea Bass

Grilled Chicken Paillard and Organic Salmon

Tomato and Artichoke Salad, Lemon Zest, EVOO

Braised Short Rib and Seared Diver Scallops

Pan Roasted Filet Mignon and Butter Poached Shrimp

Wine Pairing Dinner

Guests Served a Wine with Each Course

Amuse - Bouche

Salad Course

Combination Entree with Starch and Vegetable
Dessert Course

Starch

**Select One to Accompany all Protein Entrees*

Thyme and Gruyere Potato Gratin

Cranberry and Pecan Wild Rice

Potato Mousse

Classic | Buttermilk and Chive | Roasted Garlic | Sweet

Roasted Potatoes

Fingerling | Yukon Gold

Potato - Chive Croquette

Duchess Potatoes

Vegetable

**Select One to Accompany all Protein Entrees*

Sautéed Asparagus

Sautéed Baby Carrots and Haricots Verts

Roasted Root Vegetables

Carrots, Parsnips, Turnips, Celery Root

Baby Zucchini and Patty Pan Squash

Green Bean Almandine

PLATED DESSERT

Wedding Cake

Created by a local bakery

Available in Two or Three Tiers

Assorted Cake, Filling and Frosting Flavors | Ask about the seasonal flavors! | Design with the bakery

Upgrade Option to be served with Chocolate Covered Strawberries or Ice Cream

Popular Selections Include:

Chocolate Mousse Cake | Chocolate Cake, Chocolate Mousse, Vanilla Buttercream
Chocolate Strawberry Cake | Chocolate Cake, Strawberry Compote, Chocolate Buttercream
Classic Cake | Vanilla Cake, Chocolate Buttercream
Funfetti Cake | Vanilla Cake, Sprinkles, Vanilla Buttercream
Triple Chocolate Cake | Chocolate Cake, Chocolate Pudding, Chocolate Buttercream
Vanilla Cake | Vanilla Cake, Vanilla Pudding, Vanilla Buttercream

Assorted Cakes and Pies

**can also be displayed as a stationed dessert*

Strawberry and Cream Cake | Lemon and Cream Cake

Chocolate Tuxedo Cake | Chocolate Mousse Cake

NY Style Cheesecake

Carrot Cake | Red Velvet Cake

Apple Pie | Pumpkin Pie | Key Lime Pie | Blueberry Pie

Chocolate Lava Cake

Vanilla Ice Cream, Raspberry Coulis

Strawberry Shortcake

Country Biscuit, HV Fresh Whipped Cream, Macerated Strawberries, Mint

Chocolate Trifle

Grand Marnier Cocoa Pastry Cream, Roasted Hazelnuts, Mint

Hudson Valley Apple Crisp

Jane's Vanilla Bean Ice Cream

Ghirardelli Brownie Ice Cream Sundae

Housemade Ghirardelli Brownie, Jane's Killer Chocolate Ice Cream, Whipped Cream, Cherries

Fruit Tartlet

Pastry Cream, Fresh Fruit, Apricot Glaze

DESSERT STATIONS

Seasonal Fruit Platter

Viennese Passed Desserts

Fruit Tartlets, Miniature S'Mores, Miniature Cheesecakes, Miniature Cannoli, Chocolate Dipped Cream Puffs, Truffles, French Macarons

Viennese Table

Fruit Tartlets, Miniature Cheesecakes, Miniature Chocolate Dipped and Traditional Cannoli, Cream Puffs, Truffles, Eclairs, Chocolate Tartlets, Tiramisu, Fruit Platter

Sweet Crêpe Station

*Strawberry | Whipped Cream, Nutella, Toasted Almonds
Mascarpone Cheese | Red Wine Poached Pear
Caramelized Apple | Rum Soaked Raisin
Blueberries | Whipped Cream, Hazelnuts
PB & J | Peanut Butter Mousse, Concord Grape Reduction
Cannoli | Whipped Cannoli Cream Filling, Chocolate Chips, Candied Orange*

Ice Cream Sundae Bar

*Two Jane's Ice Cream Flavors
Reese's Pieces, Me3Ms, Oreo Cookie Crumbles, Chocolate and Rainbow Sprinkles, Toasted Coconut, Miniature Marshmallows, Hot Fudge, Maraschino Cherries, Whipped Cream*

Caramel Apple Bar

Slices of Seasonal Apples, Caramel Sauce, Hot Fudge, Miniature Me3Ms, Chocolate Sprinkles, Chopped Peanuts, Oreo Pieces, Chocolate Chips, Toasted Coconut, Crushed Graham Crackers

Warm Belgian Waffle Dessert Bar

Jane's Vanilla Ice Cream, Reese's Pieces, Oreo Cookie Pieces, Chocolate and Rainbow Sprinkles, Blueberries, Me3Ms, Maraschino Cherries, Hot Fudge, Peanut Butter, Nutella, Whipped Cream

The Chocolate Factory

Brownie Bites, Chocolate Chip Cookies, Double Chocolate Chip Cookies, Truffles, Chocolate Covered Pretzels, Chocolate Covered Potato Chips, Chocolate Tartlets, Hot Cocoa

Milk Chocolate Hot Cocoa Bar

Crushed Peppermint, Miniature Marshmallows, Chocolate Chips, Chocolate and Rainbow Sprinkles, Cinnamon, Chocolate Syrup, Whipped Cream

Staff Attended Coffee and Cordial Station

Regular and Decaf Coffee, Harney and Sons Regular and Decaf Tea, Assorted After Dinner Cordials

FAVOR STATIONS

Donuts and Coffee Bar

*Apple Cider, Cinnamon Sugar, Powdered Sugar, Glazed
Hot Regular, Decaf and Flavored Coffee*

Apple Cider and Donuts

Warm Apple Cider | Cinnamon Sugar Donuts

Milk and Cereal

*Milk | Whole, Skim, Chocolate
Cereal | Frosted Flakes, Cheerios, Fruit Loops, Cocoa Puffs, Lucky Charms, Granola*

Hot Cocoa and Cookies

*Housemade Milk Chocolate Hot Cocoa
Cookies | Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar*

Lemonade and Pretzels

*Fresh Squeezed Lemonade
Warm Pretzels, Spicy Mustard, Ale - Cheddar Dipping Sauce*

Coffee and Bagels

*Regular and Decaf Coffee, Assorted Teas
Bagels | Plain, Everything, Sesame, Raisin
Cream Cheese | Plain, Scallion, Strawberry
Spreads | Grape Jelly, Strawberry Jam, Whipped Butter*

Popcorn Station

Butter, White Cheddar, Caramel, Kettle

S'Mores Bar

Graham Crackers, Marshmallows, Milk Chocolate

Nacho Bar

*Corn Chips, Salsa Fresca, Sour Cream, Guacamole, Scallions, Shredded Lettuce,
Black Olives, Pico de Gallo, Refried Pinto Beans, Grilled Chicken, Jalapeños, Tomatoes,
Warm Nacho Cheese Sauce*

FAQ @ ANSWERS

Do I have to be a member or associated with a member?

You do not need to be a member or an associate of a member to host an event at The Powelton Club.

How do I reserve my date?

We require a non-refundable deposit of \$1,500.00 to reserve your desired date. This deposit will go towards your final balance.

Will another event be taking place simultaneously to my wedding?

We only host one wedding per day to ensure you receive our full attention. Any other activity at the Club would be member related or pre - booked and made aware to you prior to booking your wedding. If any activity were taking place, it would be in the facilities separate from your wedding. Golf course activity would be diverted from the ceremony area, if applicable.

What is your payment plan? What forms of payment do you accept?

We require the initial non-refundable deposit to reserve your desired date. Payments may be made between booking and the week of your wedding. We ask for 50% of the estimated balance to be paid three months before your wedding. A final invoice is provided two weeks prior to your event. Payment is due the week of your wedding at drop off or rehearsal. We accept personal checks, cash and credit cards. There is a 2% administrative fee on all credit and debit card transactions.

Do you provide catering, bar services, tables, chairs, flatware, etc.? Do you provide staff?

Yes, we have a full service CIA trained culinary team lead by our CIA trained Executive Chef. We also have a full service bar. We provide all of the tables, chairs, flatware, glasses, cutlery, plates and everything in between to execute your event. We pride ourselves on the talented, friendly and professional staff employed at The Powelton Club. We provide the Bridal Attendant, kitchen staff, maintenance staff, servers and bartenders for your events. Our management team is also on hand the day of your wedding to smoothly run and execute your special day. If you are interested in renting any additional decor, we are happy to assist you with this task.

Can you accommodate a Kosher Event?

We are happy to plan a Kosher style menu. However, we are not equipped to prepare a Kosher meal. We do not permit outside caterers on premise.

What is the procedure for ordering our Wedding Cake (*if that's the dessert we choose*)? Is there a cake cutting fee?

If you have decided a Wedding Cake is your desired dessert, we can direct you to the appropriate vendor. They will plan your cake tasting and discuss the design of your wedding cake. If you are from out of town, we are happy to coordinate the cake order with the bakery. Simply provide us with your desired flavors and a picture of your desired cake design. We coordinate delivery and headcount with the bakery two weeks before your wedding. We do not charge an additional cake cutting fee.

Do you have a minimum/maximum guest count requirement?

We do not have a minimum guest requirement. Our maximum capacity for a wedding is 120 guests.

Do you have a Bridal Suite?

Yes, we have a suite in our Ladies' Locker Room that is available to store your personal items throughout your wedding. The Bridal Suite is included in your wedding package.

Are there accommodations on property? Is transportation provided?

Unfortunately, we do not have accommodations on property nor do we offer transportation for your guests. A list of our recommended hotels and transportation companies in the area can be found on our Preferred Vendor List. Each hotel has their own transportation recommendations as well.

Is management on site during our wedding? Who will we be planning our wedding with?

Our General Manager, Certified International Wedding Planning Professional, Dining Room Manager and Executive Chef are all on site during your wedding. Our Certified Wedding Planner will be working with you from initial contact through the conclusion of your wedding. The same person will be booking, planning and executing your wedding so no detail could be lost in translation.

Who is in charge of making the day run "on time" and coordinating with my vendors?

Our on - site Wedding Planner reviews all details of your wedding day with vendors upon arrival including set up area, timing, special requests, etc. and checks in with them throughout the wedding. The Wedding Planner will also coordinate your ceremony processional and recessional, bridal party introductions, toasts, cake cutting, special dances and any other unique events at your wedding.

Can we bring in our own centerpieces and decor?

Yes, you are welcome to bring in your own centerpieces and decor, which we will be happy to set up on your behalf. We ask that a picture of the arrangement set up is provided to ensure proper execution. A vendor is also welcome to provide your centerpieces and decor.

Are candles permitted?

Yes, we welcome the soft glow that candles add to the ambiance of a wedding. We provide four (4) votive candles for your dining tables and votive candles in the Algonquin Room and President's Bar. Real candles are permitted as long as no danger is caused by their flame. If tapered candles are used, we require them to be glued into their holders and that non - drip candles be used.

What do you provide for the ceremony?

Our staff is happy to set up and breakdown the chairs for your guests. We also include Reserved signs for specific seats or rows. We can provide a small table for any ceremonial objects.

Is there a ceremony rehearsal? Can we host our rehearsal dinner at The Powelton Club also?

If you are hosting your ceremony with us, a rehearsal is recommended for all participants in the ceremony. This will take place at an agreed upon time during the week of your wedding based on Club, Client and Wedding Planner availability. If you are not hosting your ceremony with us, a mutually agreed upon drop off date will be scheduled during the week of your wedding. You are welcome to host your rehearsal dinner (*whether the ceremony is on or off property*) with us. A menu will be designed with your wedding menu in mind so as to avoid any duplications. A separate contract will be generated.

How early can we arrive on our wedding day?

You are welcome to arrive at the Club at a mutually agreed upon time for a first look and pictures, if applicable. Arrival time is based on a case by case basis and will be included in your contract.

Do you have a dance floor?

Yes, we have a hardwood dance floor that we are able to set up in several locations based on your guest count and style of wedding. The standard size is 15' by 18'.

Where are we permitted to take photos?

Outdoor photos are permitted on property within walking distance to the Clubhouse. Please keep in mind and alert your photographer that this is an active golf course. We will show your photographers where pictures are permitted to ensure the safety of all and minimize member activity interference. Pictures on the Greens are not permitted. Site availability is dependent on Club activities. Indoor photos are permitted in the 19th Hole, Lobby, President's Bar, Algonquin Room and Bridal Suite. Indoor photo location availability is dependent on Member activity.

What lighting is provided by The Club?

All of the lighting at The Powelton Club run on dimmers and can be adjusted by the PC Staff throughout the night. If you are interested in uplighting or spotlights, we suggest contacting your DJ.

What are my linen color options?

We are happy to include tablecloths to the floor and cloth napkins in most colors with your package. Standard size tablecloths are available at a reduced rate, also in a variety of colors.

Do we need to use vendors from your Preferred Vendor List?

We strongly encourage you to select a vendor from our list as we have worked with them and they are familiar with our venue. However, you are welcome to use any vendor you like. Please do not hesitate to contact us about any vendors you are researching. All vendors who remain on property or will be setting up must provide us with a copy of their Certificate of Insurance. All vendors are also required to clean up their services or remain on property if items need to be moved throughout the wedding. The PC Staff is not responsible for packing up or cleaning up vendor materials or supplies. Vendor meals are offered at a reduced rate. Vendors are served the same options as your guests after your guests have been served. Alcohol service to vendors is discouraged.

Can we play golf?

We can include a foursome of golf for the couple and three guests of their choosing if they are golfers. Due to the nature of our course, a background in golf is strongly recommended in order to play. Tee times will be coordinated with the Golf Professional. Proper golf attire and rules are enforced.

What are the hidden fees?

We are proud to say we have none! Your package price consists of all food, beverage, linen, staffing, tables, chairs, etc. The only additional items to your per person price are 20% gratuity, which is for the servers and bartenders, and 8.125% sales tax. Any upgrades or add - ons will be added to your per person price or listed as a line item on your contract. If a credit card is used, there is a 2% administrative fee. There are no site - fees, administrative charges or service charges. Any time the contract is updated or revised, you will receive a copy for signature.

Can we offer a Cigar Bar? What about Smokers?

Cigar Bars are welcome at our venue. They are to be set up outside and in a safe proximity from the Clubhouse. Smoking is permitted only on the upper patio or under the portico, depending on the wedding location. Smoking is not permitted indoors or on the golf course.

How long after our wedding ends do we need to exit the premise?

We allow twenty minutes after the last song plays for guests to exchange goodbyes and exit the premise. If a shuttle is schedule, we recommend the final trip be planned for fifteen (15) minutes after the end time of the event. If more time is known to be needed in advance, arrangements can be made with management to avoid incurring an overtime fee. The latest our weddings conclude is 10pm, we will extend to 10:30pm depending on the time of year.

Do you include a menu tasting?

We know planning a wedding can get stressful and hectic so we would like to offer you an opportunity to have a calm, private dinner for two. Our catering and restaurant menus are prepared by the same staff utilizing the same ingredients. We are able to offer a variety of dates and times for your dining experience. This will give you an idea of our food style and menu. A gratuity of \$50.00 for the server is required.

Do we have to take all of our belongings after the wedding?

We require you to take all of your valuables (card box, gifts, mementos, jewelry, licenses, personal possessions, etc.) and food the night of the wedding. The staff will assist you in packing all decor, food, personal belongings, flowers, gifts, etc. to a central location (typically the gift table). If items can not be taken home the night of the wedding, it is requested they be picked up by 10am the following day. Special exceptions may be made based on Club activity. Vendors are required to pack up their items and equipment after the wedding.

Are you able to accommodate food allergies and food restrictions?

We want all guests to enjoy the entirety of their evening. Our Culinary team is happy to create items specific to those who suffer from food allergies or restrictions. A form will be provided at your initial planning meeting to list the specifics of any guests who require particular food. The Club makes every effort to identify ingredients, processes and items that may cause allergic reactions and then mitigates them to avoid any issue. If the allergy is of the utmost severity, discussions may be entered to grant permission for said guest to provide their own food.

What happens if there is an impending storm?

In the case of inclement weather, the client has up to one week prior to the scheduled date of the event to cancel or postpone the event to an agreed upon date, without being subject to a fee. If the client chooses to postpone or cancel the event after one week prior to the scheduled date of the event, 50% of the final invoice will be due. If the client chooses to postpone or cancel the event the day before or on the scheduled date of the event, 100% of the final invoice will be due. Any deposits placed towards the event, will be transferred to a new, agreed upon date.

Cancellation Policy?

Written correspondence by both contract signing parties is required should said client choose to cancel their currently scheduled event date. The cause for such cancellation includes but is not limited to (a) calling off the event within one year of the scheduled event, (b) behavior of said Client(s) which renders The PC unable to fulfill contract details due to the fault of the Client or parties related to the Client including third-party vendors hired by the Client, and (c) acts out of the control of the Client(s) or The PC. The PC is not obligated to refund any monies the Client has previously paid towards the final invoice, unless The PC deems it appropriate. The Client is not relieved of any future payment obligations to The PC if cancellation is at the fault of the Client or associated parties of the Client. The PC is also not required to provide a reschedule date or future date where previously paid monies may be applied or provide any future business with said Client unless otherwise discussed previously should the reason for cancellation fall under item (c) above. The PC will work diligently to rebook the contracted space for a "comparable event." If the PC is successful in booking the space, and it is seemed fit to refund the non - refundable deposit, the Club will do so.

Do you prohibit any items?

Unfortunately, we prohibit the use of pyrotechnics, indoors and outdoors, including sparklers (event "cold" ones), fireworks, flames, wish lanterns, tiki torches, etc. We also do not permit confetti and smoke/fog/dancing on a cloud machines. It is also not permitted to tape, nail, glue or use any other method of affixing or displaying items without the permission of Club Management. We also request that vendors refrain from equipment that may hinder the electricity of our historic location. We appreciate your understanding and cooperation as we work to keep all parties involved safe and preserve the historic nature of our venue.

AND THEY LIVED HAPPILY EVER AFTER...

"It's simple: this is one of the best wedding venues in America. My husband and I have been to dozens of weddings and venues across the United States and Europe over the years, but very few come close to matching the top-tier blend of quality, communication, and sheer excellence that Rebecca and the team at the Powelton Club bring to the table! Venue: The venue is gorgeous inside and out – classy, elegant, and packed with unique historical tidbits dating back to the 1880s! Our guest list was about 90 people, and the main building hosted our guests with plenty of room to spare while modifying the space to still make the interactions feel intimate and meaningful. Staff: The staff are sublime – they were so kind and accommodating while also maintaining professionalism and supporting the classy atmosphere of each evening. We had both our rehearsal dinner and reception at the club, and we were completely satisfied with everything! Food: The food is amazing! I don't know how they do it, but I really can't emphasize this enough. We're still strongly considering renewing our vows or something every year or so for the sole purpose of coming back and enjoying the food at the Powelton Club (also love, yes that is important too!). We have been to weddings in wonderful locations all over the place, but often we find that a large expense for a unique/special venue comes at the cost of quality food. Not so at the Powelton Club—you get both for a great price and it's frankly incredible. There was a tremendous amount of options for hors d'oeuvres, drinks, and each meal course – any taste and/or preference could be met! They were even so kind as to ensure that there were vegan options for a few of our guests. This is one of those things that can make or break a wedding, and the Powelton Club just casually knocked it out of the park.

Communication + Management: While every aspect of the Powelton Club was superb, the true hero of the entire event was the Clubhouse Manager Rebecca! From our first conversation with her she was incredibly kind, knowledgeable, and helpful! Since we do not live in the area, Rebecca kindly showed our parents around the venue while we joined in over FaceTime. When COVID 19 forced us to postpone our wedding, she graciously rescheduled us for the following year. Her organization and professionalism were indispensable throughout the entire event, and it made the entire process virtually seamless! She was so flexible with any changes we needed to make, and she offered her expert advice freely as needed. Having never planned a wedding before, her guidance was very much appreciated! Closing Thoughts: Take it from us: you won't find a better wedding venue in all of New York. So many of our guests commented on how much they enjoyed their meals and what a wonderful venue the Powelton Club is. We are so grateful for Rebecca and all the staff at the Powelton Club for making our wedding such a wonderful time! We are proud to give the Powelton Club our highest possible recommendation to anyone looking for an exceptional experience!" - Couple, 2022

"We were more than happy with our daughter's reception at the Powelton Club. The food was fantastic, the staff pleasant and professional and the venue is beautiful. Rebecca made everything so easy. She promptly responded to all our questions, had great suggestions and in general, took the stress out of wedding reception planning!" - Mother of the Bride 2022

"What a great venue! I could not believe the quality of the food and the service was exceptional."
- Mother of the Bride 2022

"My daughter got married very recently and we had both the ceremony and the reception at the Powelton Club. In one word, everything was PERFECT from start to finish. My daughter and her husband decided to get married only about seven months prior to the date, so planning and organizing were expected to be a daunting task. But not with Rebecca as the coordinator! Rebecca is the consummate professional: she is knowledgeable and patient, giving us excellent ideas all the way through the process, including lists of all vendors we would need (and some we didn't realize we needed). On the wedding day, she and Amber made sure that the bride and groom (and the bride's mother--me) had absolutely everything we needed to enjoy the night. The venue is gorgeous—classy, warm and inviting, set on lovely grounds and was beautifully decorated for the holidays. The food was exceptional – I am still getting texts about that! I expected that things would go smoothly, given the attention to detail that Rebecca displays, but the night exceeded my highest expectations. I strongly suggest that if you are planning a wedding, you book the Powelton Club!" - Parents of the Bride 2021

"I did a lot of shopping around for my wedding and the Powelton is the absolute best choice! Everything from the ceremony to the cake cutting was included in our package without any upcharge. Best of all, you get Rebecca. She's the event coordinator at the Powelton and she will make you feel so prepared for your big day. When I got married, I felt so happy and excited. There weren't any nagging worries lingering because I knew she had everything buttoned up. Rebecca is approachable and easy to talk to so you never have to worry about peppering her with questions. The Powelton is a cute and cozy venue with a giant bar and plenty of space to walk around. The food is phenomenal and they even have a contract with a local bakery so you don't need to worry about picking up your cake. This isn't a wedding factory or a stuck-up resort. It's a friendly, warm environment with professional people who are great at their jobs. Go check it out!" - Couple, 2021

"Choosing The Powelton Club as our wedding venue was by far the best decision we ever made. Rebecca was so thoughtful and professional throughout the entire planning process, and having her honestly took so much of the load off of our own shoulders. We didn't have to worry about a single thing on the actual day because we knew she was already taking care of everything. Amber, our bridal attendant, was so sweet and attentive to our needs and we couldn't have asked for anyone better. All of our guests, including our highly-opinionated mother, commented on how great all of the food was, which is something that's not easy to come by when it comes to weddings, from our own experience. The venue itself was obviously breathtaking, especially if you can catch it at sunset, and made for amazing photography. I highly recommend The Powelton Club to anyone who is looking for a venue for their special day." - Couple, 2021

"We eloped and it was STUPENDUS! The attention to detail that Rebecca Caldarella made yesterday for our special day was heartfelt, welcoming and magical. The attention to details and every request filled was outstanding. I want to thank you Powelton Club for affording us the opportunity to have our special day in such short notice and with a punch to pack. The food was deliciously and artfully crafted. Our Server Jackie was so caring, and attentive to all of the guest and their needs. The drinks were incredible! This is a day that I will never forget thanks to The Powelton Club, Rebecca Caldarella and crew which made this a flawless event for us. This venue takes the cake! I loved it and I cannot say enough because the words will fail me. I was in awe. Again Thank you" - Couple, 2021

"Due to the pandemic, the difficult decision to postpone our daughter's wedding was made. In 6 weeks time, with the help of Rebecca at the Powelton Club, we had a beautiful wedding with the immediate family. Although it was a very small number, the attention to detail was no less than what you would expect if you were hosting a larger gathering. The service was terrific and the food was fabulous, all done within a safe environment that everyone felt comfortable with. They were married up on the hill under the big tree, a romantic setting. At the end of the night, my daughter and son in law said it was the absolute perfect day. I couldn't agree more and to a parent that was music to my ears."

- 2020 Parents of the Bride

"Not only is the Powelton Club beautiful but the staff is amazing and incredible. The food is sensational and Rebecca is a Wonder Woman of wedding planning. They made my event so special and great and stress free. If you want a really truly beautiful and incredible event, use the Powelton club. They are so fantastic and I can't say enough about how beautiful our wedding was because of the Powelton!"

- Couple, 2020

"Our wedding was incredible. Their event planner, Rebecca, was second to none. From start to finish, she guided us through every detail, going above and beyond. Their manager Chris, bartenders, servers, and kitchen staff all made sure our day was perfect. I can't put into words how grateful we are for such a perfect day. If I could give them 10 stars, I would!" - Couple, 2019

"The Powelton Club probably provided us the best service I have ever encountered in my life for any event I have ever been involved in. If I had 1, I had 6 attendees tell me it was the best wedding they ever attended. Every time we had a question or request Rebecca had a solution. The food was fabulous. The facility is very classy. The organization during the event was perfect. And, not to leave out, the price was within our conservative price range!!! If you live in this part of the country and do not consider this venue, you are making a mistake!!" - Couple, 2019

"A Million Reasons Why I know that it's crazy corny but there are quite literally a million reasons why I would recommend the PC. The venue is gorgeous, well- maintained, classic, yet able to be personalized. BONUS, not a lot of people know about this gem so your guests will have a new experience. The staff is beyond amazing! Amazing at every step, at every level. Working with Rebecca on the planning was very helpful. not only did she address things that weren't even on my radar, but when issues arose they were dealt with quickly and appropriately. it was a huge weight off my mind just knowing I had such an amazing person working with us to make our day special. everything from getting ready in the morning to the afterparty (also held there) was taken care of and coordinated with our vendors. kitchen, bar, and waitstaff are attentive and positive. the food was incredible. yes, a bride that ate at her wedding know why? because the amazing staff brought food to me and then brought my groom so we could have some food and a break; amazing! everyone was very helpful (staff that happened to be around helped me unload my car of decorations), attentive, polite, and welcoming. our guests had an amazing time and we had the best day of our lives." - Couple, 2019

"Our wedding at the Powelton Club went off without a hitch. Rebecca and staff were incredible to work with throughout the entire process leading up to our big day. Rebecca was so flexible and encouraging with all of our decisions, catering to our budget and needs. We couldn't have asked for a more beautiful location to celebrate our big day with our friends and family. Everyone can't stop talking about the food and the venue as a whole. We would highly recommend the Powelton Club to anyone searching for a venue in the Hudson Valley." - Couple, 2019

"We just got married last weekend and we can not say thank you enough to Rebecca and the rest of the team. Rebecca made it so stress free and so easy to work with. From the moment we booked to the day of the wedding I knew we were in good hands Rebecca was so organized and knowledgeable. Our family and friends can not stop talking how pretty the venue is and how good the food was! If you are looking for a beautiful venue amazing food and an amazing team that make your wedding so intimate and personal then this is your venue!" - Couple, 2018

"Our experience with the Powelton Club was tremendous from the beginning. Our first inquiry was responded to promptly by Rebecca, and we were given a selection of convenient times to view the grounds and the reception space. We fell in love with the venue mere seconds after getting out of the car, and we were nearly ready to give our deposit after being inside for less than five minutes. I cannot stress enough how helpful Rebecca was throughout the entire process. From menu selections, to help with vendors, to her willingness to quickly respond to emails nearly 24/7, Rebecca was there for us. There was not a single moment we felt overwhelmed or out of the loop with what was going on behind the scenes. By the time we got in for the tasting we didn't have a single worry. On the night of the wedding, every one of our guests raved about the food, the friendly service, and the venue itself. Choosing the Powelton Club was the best decision we could've made, and we have no regrets whatsoever. Book your wedding here before the secret gets out about this place and somebody else takes your date. This is THE place in the Hudson Valley to get married." - Couple, 2018

"As the father of the bride this past weekend I cannot praise The Powelton Club enough. In hindsight, I would not have done anything differently. From the ceremony on the first fairway, to the cocktail hour with raw bar and over the top food everything worked out beyond our expectations. My daughter and her bridesmaids spent then entire day there getting ready and enjoying the experience as I played 18 with the groom and the guys. All worked out well and we have a new son in law and lasting positive memories from the entire event, the staff and grounds of the PC." - Father of the Bride 2017

"I can't say enough about The Powelton Club and 5 stars certainly are not enough! We had our wedding on July 29th, 2017 after a horror fest at another venue. I contacted the Powelton Club two months before my wedding and they accommodated us with without hesitation. My worries and anxiety disappeared when I first spoke with Rebecca. Our wedding was the best day of our lives and The Powelton Club made it everything we could have imagined and more. Rebecca's attention to detail and patience were phenomenal. The food and venue was absolutely gorgeous. We received so many compliments about the food, décor and wonderful interactions our guests had with the staff. The weather was absolutely perfect! It was truly a day we will never forget. We plan to have any special occasions in the future at The Powelton Club. It is a wonderful setting, great atmosphere and has an exceptional staff. Rebecca you are the best and I couldn't have found a better person to help me breeze through my planning and make this the best day of our lives. My husband and I are truly grateful and happy we were able to have our wedding at the Powelton Club. We thank you all so much. We will remember this day for the rest of our lives and how truly amazing it was." - Couple, 2017

"BEYOND OUR DREAMS! Our wedding was a magical day filled with love, joy and sheer elegance thanks to the Powelton Club. The magnificent oak tree on the 4th hole served as the breathtaking background that would begin our married life together. The food was exquisite - an elegant cocktail hour, followed by stations of sushi, a raw bar, filet, salmon, pasta galore, a chocolate fountain, candy bar, popcorn station. Rebecca and Chris went above and beyond include a surprise flash mob for the bride (coordinated by the bride's sister)! Even with daunting rain clouds, the Powelton Club had all hands on deck and worked to make our dreams come true! I cannot recommend them enough... truly, the best place ever!" - Couple, 2016

"We had 5 weeks to prepare for my daughters wedding to her fiancé who has time constraints because he is in the Marine Corp...Rebecca, the event coordinator and Chris the general manager did everything they could to help us plan the most beautiful wedding! The venue is absolutely stunning.. the food superb.. and the service impeccable. !! You cant go wrong holding any event at the Powelton! I would recommend it to anyone! You will NOT be disappointed!!!" - Mother of the Bride 2016

PREFERRED VENDORS

<i>DJ</i>	<i>Band</i>	<i>Photographer/Videographer</i>
Your Event Matters Entertainment Donnie Lewis 845.224.4795 youreventmatters@gmail.com www.youreventmatters.com	RockSteady Mike Parrino 914.805.2454 spbruno@aol.com rocksteadyband2020@gmail.com	Ulysses Photography Ulysses and Jenni Ashton 845.956.1605 info@ulyssesphotography.com www.ulyssesphotography.com
Digital Musicians Pat Mahan 845.661.6816 thedigitalmusicians@gmail.com www.thedigitalmusicians.com	Naked Soul Anthony Perrone 914.237.5214 anthony@perronebros.com www.nakedsoulband.com	J.Ferrara Photography Inc James Ferrara 845.534.5025 jf@jamesferrara.com www.jamesferrara.com
Stylez Entertainment Brian Stylez 845.522.3041 brian@stylezentertainment.com www.stylezentertainment.com	The Jon Bates Band Jon Bates 800.689.8910 jonbatesband@gmail.com www.jonbates.com	Winnie Vita Photography Winnie Vita 845.625.7383 winnie@winnievitaphotography.com www.winnievphoto.com
LB Entertainment Joshua Lask and Matt Lask 845.782.3259 josh@partywithlb.com matt@partywithlb.com www.partywithlb.com	The Music Boutique Strings, Piano, Jazz, Scott Arcangel 914.329.3090 scott@musicboutiquenyc.com www.musicboutiquenyc.com	The Polished Portrait Leo Ayala 917.497.4904 thepolishedportrait@gmail.com www.thepolishedportrait.com
Jade DJ Entertainment Joey Garcia 845.380.4207 DjJoeyG@JadeDjentertainment.com www.jadeDJentertainment.com	Mark Henderson Acoustic Pop/Rock 845.344.7359 MH2band@aol.com	Alicia King Photography Alicia King 845.797.8654 aliciakingphoto@gmail.com www.aliciakingphotography.com
DJ Bri Swatek Bri Swatek 845.235.0080 briswatek@gmail.com www.DJBriSwatek.com	The Devonshire Players 914.719.6059 bookings@thedevonshireplayers.com www.thedevonshireplayers.com	Lauren Finch Photography Lauren Finch 719.216.3974 laurenfinchphoto@gmail.com www.laurenfinchphotography.com
E Rock Entertainment Eric Guarneri 845.820.3873 djguarneri@yahoo.com www.djerockentertainment.com	Terrease Aiken Harpist 347.920.7526 terreaseaiken@gmail.com www.terreaseaiken.com	Wild West Weddings Caitlin & Andrew 845.249.9472 wildwestweddingpros@gmail.com www.wildwestweddingpros.com
Zolz Entertainment Rick Zolzer 845.546.9659 zolz@prodigy.net www.zolzentertainment.com	Bryan Ponton Pianist 240.405.2386 bryanpontonwp@gmail.com	Deborah Lee Photography Deborah Lee 201.250.1103 info@deborahleephoto.com www.deborahleephoto.com

PREFERRED VENDORS

<i>Florist</i>	<i>Event Design</i>	<i>Photographer/Videographer</i>
Deja Vu Vicki Weed 845.863.7687 dejavuevents@hvc.rr.com www.dejavufloreal.com	Christopher - Design & Decor Christopher Schultz-Finley 845.490.0426 Christopherschultz@yahoo.com Instagram:@christopherschultz	Pioneer Media Bryndon Romero 845.787.2509 info@pioneerpd.com www.pioneerpd.com
Ever After Botanicals NY Janine Ford 845.234.8153 janineashley421@gmail.com www.instagram.com/ everafterbotanicalsny/	Graphic Nature Stephanie and Amy 845.765.2727 graphicnatureregals@gmail.com www.graphicnature.biz	Cassondre Mae Photography Cassandra Mae 845.549.5943 photos@cassondremaephotography.com www.cassondremaephotography.com
Merritt Florist Betsy 845.534.2551 betsy@merrittflorist.com www.merrittflorist.com	Balloon Artistry Shaina Fine 845.352.2828 info@balloonartistry.com www.balloonartistry.com	Mary Kelly Photography Mary Kelly Mires 845.629.2276 marykellyphotography@gmail.com www.marykellyphotos.com
Flowers by David Anthony David Recine 845.782.7673 Flowersbydavidanthony@gmail.com flowersbydavidanthony.com	Cherry Brandy Designs JoAnn Provenzano 845.389.5147 Cherrybrandydesigns@yahoo.com www.cherrybrandydesigns.com	Little But Fierce Photography, LLC Kristen Tomkowid 845.214.2888 littlebutfiercephoto@gmail.com www.lbfphoto.com
Flowers by Jo-Ann Debbie & Ivy Lester 845.496.3343 ivy.flowersbyjoann@gmail.com www.flowersbyjoann.com		Allyse Pulliam Photography Allyse Pulliam & Nick Gross 845.325.1760 allysepulliam@gmail.com www.allysepulliam.com
Foti Flowers At Yuess Gardens Gladys Vieux-Ramon 845.561.0795 fotiflowers@verizon.net www.yuessgardens.com		Bear in Motion Josh Baron 518.332.8344 josh@bearinmotion.com
TK Floral Designs LLC Tyler Keeno & Randy Nogueira 518.577.8131 sales@tkfloraldesigns.com www.tkfloraldesigns.com		Mike Pittman Photography Mike Pittman 845.275.0045 mike@pittmanphoto.com www.pittmanphoto.com
		Raymond Beers Media Raymond Beers 845.489.1782 raybeersmedia@gmail.com

PREFERRED VENDORS

<i>Hair/Makeup</i>	<i>Hotel/Shuttle</i>	<i>Miscellaneous</i>
Makeup by Jenny Jenny Greene - Magliano 845.656.9845 makeupartistjenny@gmail.com www.makeupbyjenny.com	Hampton Inn Fishkill 845.896.4000 www.hampton.com	Katie Rose Bakery Katlynn VanZandt 914.552.4709 katierosebakery@gmail.com @katierosebakery
LaV Beauty Karen Schrowang 845.339.3368 karen@lavbeauty.com www.lavbeauty.com	Hampton Inn Newburgh 845.567.9100 www.hampton.com	The Pastry Garden Lisa 845.473.5220 pastrygarden@outlook.com www.thepastrygarden.com
The Stylist's Chair Ltd. Toni Minuta 845.534.3117 Toni@TheStylistsChair.com www.thestylistschair.com	Courtyard by Marriott Fishkill 845.897.2400 www.fishkillcourtyard.com	Zaro Celebrations Rev. Lisa Zaro 845-222-5146 lisa@zarocelebrations.com zarocelebrations.com
Makeup Over The Hudson Amanda Mauro 516.721.0941 makeupoverthehudson@gmail.com www.makeupoverthehudson.com/	JTR Transportation 800.433.7444 www.seeyouonthebus.com	
Blushing Beauty Amanda Rachel 845.232.0826 blushingny@gmail.com www.blushingbeautyny.com	West Point Tours 845.561.2671 ext. 103 107 letsgo@westpointtours.com www.westpointtours.com	
The Face Place Gina Taylor 845.332.5924 www.vagaro.com/thefaceplacellc/	Leros Limo 800.825.3767 specialevents@leroslimo.com www.leroslimo.com	