



Events & Weddings

Parties of all Sorts, Rehearsal Dinners, Brunches, Birthdays and More.....

Hudson

Helsinki Hudson in The City of Hudson is located on the Hudson River, approximately two hours north of NYC by road or rail (Amtrak). Once a colorful center of the whaling industry, the town now blossoms as a vibrant cultural mecca thanks to a large influx of working artists, and has been compared to New Orleans for its ornate and stately architecture. The crown jewel of the historic city's artistic and economic rebirth, Helsinki Hudson is comprised of Club Helsinki, a nationally recognized music venue, and the adjacent, award-winning Restaurant at Helsinki. In addition to its ongoing role of serving up world-class music and fine dining, the versatile venue is available for hire as a unique site for private parties or events—complete with a specially prepared menu or a Banquet Menu of choices.

Spaces to Celebrate

The Right Fit for Any Occasion, Helsinki Hudson is a beautifully renovated 1863 industrial building. We feature four distinct and accommodating spaces, each of which is available separately or in any combination. Helsinki is also fully wheelchair accessible.

The Club

An acoustically designed, multi-tiered live event theatre space, Club Helsinki's club has a capacity of 225. The club has a full-service bar, table and booth seating, a lavish dance floor and large stage with a full PA, monitors, and lighting system (house engineers are available for private events; ask club about recommended bands or DJs).

The club is divided from the attached Restaurant by a set of floor-to-ceiling hand hewn wooden wall panels, which can be opened to bring the two spaces together for increased capacity of nearly 500.

The Restaurant at Helsinki

The Restaurant at Helsinki is a popular dining destination revered for its constantly evolving menu of sumptuously innovative comfort food. The restaurant itself has a seated capacity of 85, and features table and booth seating and a full-service bar. As in the main club, groups of adjacent tables can be reserved for smaller parties.

The Ballroom

Directly above The Restaurant is The Ballroom. This beautiful, space has a wooden dance floor, table seating, a full bar, and a baby grand piano (a pianist or a small musical group, such as a string quartet or trio, perfectly complements many events; ask for recommendations). The ballroom's separate access makes it especially well-suited for weddings, cocktail parties, or other private gatherings.

The Courtyard

Directly connected to The Restaurant is the outdoor courtyard, which is open during the warmer months. The garden area has table seating, and can also be used to extend the capacity of functions being held in The Restaurant. Tenting can also be arranged for courtyard events.

Banquet and Bar Menus

Prices reflect Buffet Service – Plated quotes also available for an additional fee.

Standard Menu

Option 1: \$49pp ----4 hors d'oeuvres, 1 salad, 3 entrées, and 3 sides

Option 2: \$59pp -----6 hors d'oeuvres, 1 salad, 5 entrées, and 3 sides

Premium Menu

Option 1: \$72pp ----5 hors d'oeuvres, 1 salad and 4 entrées

Option 2: \$82pp ---6 hors d'oeuvres, 1 salad and 5 entrées

Helsinki Barbeque Hoedown*: \$46pp ---4 hors d'oeuvres, 4 entrees and 3 sides

** Courtyard Site Fee determined by day of use. Hoedown may available in Ballroom.*

Authentic Carolina Shrimp Boil

Market Price

Available Spring through early Fall.

One month advance notice required.

Custom Menu and Brunches

Priced As quoted

Raw Oyster and Clam Bar

Market Price

One month advance notice

Wedding Cake Made on premises and priced according to style and need.

Dessert Choices Also available.

Included in Menu and site cost:

Off white linens

Place settings

Votive Candles

*extra charge may be applicable for colored linen.

** Helsinki can help with floral service, music, photographers, hair stylists, and make-up and sound engineers.

Site Fees

Site fees are determined depending on month of year, day of week and space usage.

Custom Culinary Care

Helsinki Hudson's kitchens are overseen by Executive Chef Hugh Horner, a leader in the Brooklyn food movement of the early 2000s. Chef Hugh's prize-winning comfort food expands on the rich traditions of his American Southern roots and is dominated by locally sourced, organic, and seasonal ingredients. ***Chef Hugh is available to consult with you on planning any custom designed menus as well.**

Individual Attention

In addition to Helsinki Hudson's stellar dining and service, clients holding their special events at the venue can look forward to every other detail being addressed. The building is warm and beautiful, and because of the layout of four spaces, can feel both spacious and intimate.

Bar Service

House Red and White wines, Standard Spirits and assorted Beer and assorted non-alcoholic beverages included for service. *Specially poured dinner wines and top-shelf liquors and champagne are available on an as consumed basis.

*All food and alcohol must be provided by Helsinki and not brought in by guests per state licensing requirements.

Bar can also be tallied in a price per drink consumption, or guests may pay for their own drinks at a cash bar.

Non-Alcoholic Package

Includes Fountain Soda, Ice Tea Assortment, Coffee and Tea

- Two Hours **\$5.00/Person**
- Three Hours **\$7.00/Person**
- Four Hours **\$9.00/Person**

House Package

Includes All Beer, House Wine and Soda and Bottled Water.

- Two Hours **\$22.00/Person**
- Three Hours **\$29.00/Person**
- Four Hours **\$33.00/Person**

Tier One Bar Package

Also Includes Well Liquors, All Beers, House Wines, Soda and Cocktails
Bottled Water.

- Two Hours **\$29.00/Person**
- Three Hours **\$35.00/Person**
- Four Hours **\$42.00/Person**

Premium Bar Package

Also Includes Premium Spirits, All Beers, House Wines, Soda and Bottled Water.

- Two Hours **\$32.00/Person**
- Three Hours **\$39.00/Person**
- Four Hours **\$49.00/Person**

Also available

Cash bar - prices are charged to the guest as drinks are ordered.

Consumption Bar - drinks are tallied as ordered and charged to host at the end of the event.

Signature Cocktails – we are happy to create signature cocktails for your event.

Standard Buffet Menu with Passed Hors d' Oeuvres

Standard Hors d'oeuvres (*Option 1 - choose 4, Option 2 - choose 6*)

Petit Maryland Crab Cakes with Ginger Aioli
Lemon Zest and Cracked Black Pepper Ricotta on Loaf Crostini
Pesto Marinated & Grilled Vegetable Spring Rolls
Classic Cheese Board with Grapes and Grilled Bread*
Grilled Chicken Satay with Orange Zest, White Balsamic Glaze
Chilled Shrimp Helsinki Cocktail Sauce*
Beef Tenderloin Kabob with Cherry Peppers
Smoked Gouda and Zucchini Stuffed Cremini Mushroom
House Smoked Fish Pâté Lavash Toast Points (Changes based on Market availability)
Black and Blue Broiled Oyster on The Half Shell*
Finnish Style Meatballs
Sliced Tomato with Fresh Basil, Mozzarella Cheese

Standard Salad (*Option 1 & 2 - choose 1*)

Organic Romaine, Grilled Loaf Croutons, Classic Caesar Dressing
Fresh Local Mixed Greens Herbs and House Vinaigrette
Baby Arugula, Roasted Pecans, Shaved Asiago, Fresh Lemon Vinaigrette

Standard Entrees (*Option 1 - choose 3, Option 2 - choose 5*)

Herb and Lemon Zest Roasted Half Chicken
Sliced Marinated Beef Tenderloin with 3 Mushroom Demi-Glace
Classic Prime Rib with Rosemary Pan Jus
Cedar Planked Scottish Salmon mopped with Mustard, Horseradish and Fresh Thyme
Baked New England Cod with Caramelized Pearl Onion Cream Sauce
Squash Casserole – *Vegetarian and Gluten Friendly*
Roasted Pork Loin W/ Shallot Confit and Hudson Valley Apples
Orecchiette with Fresh Chopped Tomato and Escarole, Basil Pesto
Slow Roasted Balsamic Honey Glazed Rotisserie Chicken
Lasagna layered with Mascarpone and Ricotta and Sweet Italian Sausage

Sides (*Option 1 & 2 - choose 3*)

Local Mixed Green Salad
Farm Green Beans
Mashed Yukon Potatoes
Roast Sweet Potatoes
Warm Baked Bread
Three Cheese Mac & Cheese
Basil and Tomato Mozzarella Salad
Jasmine Rice Pilaf

* Stationary Hors d'oeuvres

Premium Buffet Menu with Passed Hors d' Oeuvres

Premium Hors D'oeuvres (Option 1 - choose 5, Option 2 - choose 6)

Fresh Gulf Shrimp Served Chilled with Helsinki Cocktail Sauce
Cast-Iron Seared Bay Scallops on Rosemary Skewers
Fresh Maryland Crab & Rock Shrimp Cakes with Lemon Garlic Aioli
Eggplant Rollatini Stuffed with Garden Herbs and Local Goat Cheese
Three Mushroom Baked Polenta Cakes with Cabernet Reduction
House Smoked Alaskan Salmon on Sliced Cucumber with Dill Crème Fraiche
Petite Filet Mignon Baked In Phyllo
Imported Buffalo Mozzarella with Heirloom Tomato, Fresh Basil*
Grilled Chicken Satay with Daily Selection of Vegetables and Sea Salt
Hudson Valley Duck Confit Shredded atop Crispy Wonton
Chile Verde Pork Served with Warm Lavash Toast
Local Assorted Cheeses, Fresh Fruit & Grilled LOAF Bread*

Premium Salad (Option 1 & 2 - choose 1)

Organic Romaine, Grilled Loaf Croutons, Classic Caesar Dressing
Fresh Local Mixed Greens, Herbs and House Vinaigrette
Baby Arugula Roasted Pecans, Shaved Asiago, Fresh Lemon Vinaigrette
Grilled Endive, Red Watercress with Candied Walnuts and House Vinaigrette

Premium Entrees (Option 1 - choose 4, Option 2 - choose 5)

Georges Bank Flounder Stuffed
with Maryland Crab Meat over Braised Fennel and Cauliflower Puree

Cedar Planked Scottish Salmon
with Anson Mills Heirloom Carolina Golden Rice, Sautéed Local Bok Choy

Roasted Eden Farm Berkshire Pork Loin
with Stewed six-hour White Beans, Garlicky Broccoli Rabe

Grilled Center Cut Pork Loin
with Sweet Potato Puree, Grilled Honey Crisp Apples, Crisp Shallots

Salt & Sugar Brined Free Range Chicken Rubbed
with Meyer Lemon Zest Fresh Herbs & Sea Salt over Ginger Glazed Carrots & Grilled Leeks

Marinated and Sliced Beef Tenderloin
with Brie Whipped Yukons, Baby Organic Spinach & Three Mushroom Jus

Espresso Rubbed & Seared Filet Mignon
with Tuscan-Style Risotto, Charred Tomato & Classic Bordelaise

Grilled Vegetable Lasagna
with Farm Fresh Vegetables Layered with Sundried Tomato Pesto, Ricotta & Fresh Mozzarella

Orecchiette *with Fresh Chopped Heirloom Tomatoes and Escarole, Garden Basil Pesto*

Slow Cooked Rotisserie Chicken
with Balsamic Honey Glaze, Mashed Potatoes, Asparagus

* Stationary Hors d'oeuvres

Helsinki Barbeque Hoedown

Hors D'oeuvres (*choose 4*)

Alabama Farm-Raised Salt & Pepper Catfish Bites
Gullah Sweet Potato Cornbread with Whipped Apple Butter
Texas Style Pimento Cheese on Loaf Crostini
Buttermilk Fried Chicken Kebabs
Crawfish And Black Eyed Pea Cakes
North Carolina Pulled Pork Sliders
Low Country BBQ Shrimp*

Entrees (*choose 4*)

Fall Off The Bone Texas-Style Brisket
Low Country Shrimp & Grits
Helsinki-Made Andouille Sausage & The Holy Trinity
House Smoked Pulled Pork with Coleslaw on a Grilled Bun
Hudson Valley Duck and Andouille Gumbo
St Louis Long Cut BBQ Ribs
Squash Casserole – vegetarian and gluten friendly
Big Pot Louisiana Seafood Gumbo
Sugar Cane Glazed and Smoked Half Chicken
Great Aunt Theo's Fried Chicken

Sides (*choose 3*)

Three Cheese Grits
Southern Collard Greens
BBQ Yams
Three Cheese Mac & Cheese
Picnic Style Potatoes
Stewed Okra with Tomatoes

* Stationary Hors d'oeuvres

* *Courtyard Site Fee determined by day of use. Hoedown also available in Ballroom.*

Outside in Courtyard

Authentic Carolina Shrimp Boil

Available Spring through early fall and all
Presented on Oil Cloth topped long tables.

Peel and Eat Shrimp
Sweet Corn
Yukon Potatoes
House Smoked Andouille Sausage
Seasonal Cobbler

Site Fees

Site fees are determined depending on month of year, day of week and space usage.

Guest Count and Terms

A 20% deposit is required with returned contract. Second 20% deposit is due two weeks prior to the event. We do not hold dates without deposits. A final head count is required 10 days prior to the event.

Payment:

We accept Visa and Master Card, Discover and Personal Check.

8% State Meals Tax is applied to all fees and charges.

20% Gratuity Administrative Fee for all food and services is also applied.

* We are also able to individually custom design menus, based on collaborations with clients and chef, and to provide individual plate service for an extra charge.

Everything at Helsinki is Hand-Crafted. We believe that good food travels the shortest possible distance between farm and the table. Our menu is founded upon the very best raw materials from a community of artisans, local farmers, foragers and cheese-makers who are also our friends and our neighbors. Many of our meats and fish are cured in our Courtyard Wood-Fired Smoker, *Atticus*.