



COCKTAIL MENU

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

HUDSON

Helsinki Hudson is located on the Hudson River, approximately two hours north of NYC by road or rail (Amtrak) in the city of Hudson. 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 custom prepared menu or Banquet Menu of choice.

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 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. Groups of adjacent tables may also be reserved for smaller parties.

The Club

An acoustically designed, multi-tiered live event theatre space, Club Helsinki has a capacity of 225. The club features table and booth seating, a full-service bar, a lavish dance floor and large stage with a full PA, monitor, and lighting system (house engineers are available for private events; ask club about recommended bands or DJs). As in the restaurant, groups of adjacent tables may be reserved for smaller parties.

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

The Ballroom

Directly above The Restaurant is The Ballroom, a beautiful space with wooden dance floor, table seating, 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.



HORS D' OEUVRES MENUS

Standard Menu

Option 1: \$ **22.00**/Person – 4 hors d'oeuvres
Option 2: \$ **29.00**/Person – 6 hors d'oeuvres

Premium Menu

Option 1: \$ **32.00**/Person – 4 hors d'oeuvres
Option 2: \$ **39.00**/Person – 6 hors d'oeuvres

Custom Menu

*Priced As quoted**

Raw Oyster and Clam Bar

Market Price – One month advance notice

Wedding Cake or Dessert Menu

Made on premises and priced according to style and need.

Included in site fee.

Off white linens**

Place settings

Votive Candles

**extra charge may be applicable for colored linen.

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.

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



BAR SERVICE MENU

All alcohol must be provided by Helsinki Hudson per state licensing requirements.

Non-Alcoholic Package

Includes Fountain Soda, Ice Tea, Coffee and Tea

- Two Hours **\$5.00/Person**
- Three Hours **\$7.00/Person**
- Four Hours **\$9.00/Person**
- Five Hours **\$11.00/Person**

House Bar Package

Includes All Beer, House Red and White Wine, Soda and Bottled Water*

- Two Hours **\$22.00/Person**
- Three Hours **\$29.00/Person**
- Four Hours **\$33.00/Person**
- Five Hours **\$37.00/Person**

Tier One Bar Package

Includes Well Liquors, Beer, House Red and White Wine, Soda and Bottled Water*

- Two Hours **\$29.00/Person**
- Three Hours **\$35.00/Person**
- Four Hours **\$42.00/Person**
- Five Hours **\$50.00/Person**
- Six Hours **\$58.00/Person**

Premium Bar Package

Includes Premium Spirits, Beer, House Red and White Wine, Soda and Bottled Water*

- Two Hours **\$32.00/Person**
- Three Hours **\$39.00/Person**
- Four Hours **\$49.00/Person**
- Five Hours **\$59.00/Person**
- Six Hours **\$65.00/Person**

*Specially poured wines and champagne are available on an as consumed basis.

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.



HORS D' OEUUVRES MENU

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

Black Eyed Pea And Collard Green Spring Rolls
Artichoke and Spinach Dip With Toast Points
Fried Artichoke Hearts With Garlic Aioli
Black Pepper Ricotta Bread-Grilled Bread
Carolina Pulled Pork & Collard Green Spring Roll
Black Eyed Pea Cakes
Carolina Style Pulled Pork Sliders
Cast Iron Blackened Shrimp Skewers**
Collard Green & Pulled Pork Spring Roll
Petit Maryland Crab Cakes with Ginger Aioli
Creamy Herbed Goat Cheese Spread On Loaf Bread
Endive Spears With Sweet Potatoes & Roasted Jalapenos
Finnish Style Meatballs
Fresh Guacamole With Tortilla
Fresh Mozzarella With Basil, Sliced Tomatoes, Balsamic Reduction*
Fried Chicken Kebabs
Fried Green Tomatoes With Buttermilk Ranch
Fried Helsinki Mac & Cheese Bites
Grilled Chicken Satay with Orange Zest, White Balsamic Glaze
Grilled Eggplant and Roasted Red Pepper Flat Breads
Lemon Zest & Cracked Black Pepper Ricotta on Loaf Crostini
Mini Biscuits With Homemade Apple Butter
Roasted Vegetable Spring Rolls
Virginia Ham On Cornbread Rounds
Wicked Good Bbq Wings
Zucchini Stuffed Mushrooms
Pesto Marinated & Grilled Vegetable Spring Rolls
Classic Cheese Board with Grapes and Grilled Bread
Beef Tenderloin Kabob with Cherry Peppers**
Smoked Gouda and Zucchini Stuffed Cremini Mushroom
Sliced Tomato with Fresh Basil, Mozzarella Cheese*

* Stationary Hors d'oeuvres

** Market Price—additional charge

Premium Hors D'oeuvres (*Option 1 - choose 4, Option 2 - choose 6*)

Sweet Italian Sausage Stuffed Cremini Mushrooms
Black and Blue Broiled Oyster on the Half Shell
Grilled Beef & Mushroom Kabob
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*
Mexican Style Rock Shrimp Quesadilla
House Smoked Steelhead Trout Pâté

* Stationary Hors d'oeuvres

Site Fees

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

Guest Count and Terms

A final guest count for your function is required 10 days prior to your event. You will be charged for the minimum number of guests contracted, or the actual number in attendance, whichever is greater.

An initial deposit is required with your returned contract, with a second deposit due 30 days prior to your event. We do not hold dates without deposits and signed contracts.

Payment

The balance is due in full at the close of your event. An 8% sales tax is added to the food and beverage total as well as a 20% gratuity/service charge. Accepted Methods of Payment are Cash, Personal Check, Visa, MasterCard & Discover. (AMEX not accepted)

Everything at Helsinki is Hand-Crafted. We believe that good food travels the shortest possible distance between the 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.