

A close-up photograph of a bride wearing a white wedding dress and a long, sheer veil. She is smiling slightly and looking towards the camera. She is holding a large, round bouquet of vibrant red roses. The background is softly blurred, showing more of her dress and the veil. The entire image is framed by a thin, dark border with small decorative corner pieces.

*Best Western Plus
Wedding Selections*

Historic Uptown Kingston, New York

Wedding Buffet Package

\$56.95 per Person Includes Two (2) Hot Selections
\$60.95 per Person Includes Three (3) Hot Selections
50 Person Minimum Required

Cocktail Hour

Stationary Cold Hors D'Oeuvres

International & Domestic Cheeses with Crackers & Bread
Fresh Vegetable Crudité with Dip
Fresh Fruit Display

Butlered Hot Hors D'Oeuvres

~ Select Four (4) ~

Asparagus Wrapped in Phyllo Dough with Mascarpone Cheese
Mini Burger Sliders
Sweet and Sour Meatballs
Assorted Mini Quiche
Stuffed Clams
Pot Stickers
Crab Rangoon
Spicy Buffalo Wings
Stuffed Mushrooms
Asian Spring Rolls
Spanakopita
Chicken Tenders
Chicken Teriyaki
Fried Mozzarella Triangles
Pigs in a Blanket
Fried Ravioli
Fried Vegetables
Kielbasa

All prices subject to a 20% Taxable Service Charge & 8% State Sales Tax.
Buffet will be charged at a minimum of 50 persons, regardless of the final guarantee.

NOTE-CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Wedding Buffet Package

Continued

Buffet Dinner to Include:

~ Select Two (2) or Three (3) Hot Items ~

*Indicates selections available with three hot dish buffet option only.

Meat or Vegetable Lasagna
Four Cheese, Mushroom, Butternut Squash, or
Vegan/Vegetable Ravioli
Penne Ala Vodka
Rigatoni with Broccoli
Penne with Marinara & Mozzarella
Linguini Shrimp Scampi*
Roast Pork Tenderloin*
Chicken Francaise, Parmesan, Milanese, Marsala
or Florentine
Filet of Sole with Caper Lemon Cream Sauce
Herb Stuffed Chicken Breast

Chicken Oreganato
Baked Airline Chicken Breast
Roasted Half Chicken
Baked Stuffed Flounder
Pepper Crusted Swordfish
Baked Cod Filet
Roasted Filet of Salmon with Dill Cream Sauce*
Sliced Garlic Steak*
Beef Pot Roast*
Steamship of Beef*
Prime Rib*

~ Select Three (3) Cold Items ~

*Indicates selections available with three hot dish buffet option only.

Tortellini with Roasted Red Peppers & Artichokes
Penne Pasta with Sun Dried Tomato
Balsamic Marinated Mushroom Salad
Marinated & Grilled Vegetable Salad
Fresh Fruit with Berries
Tomato & Mozzarella Caprese*
Caesar Salad
Mixed Field Greens
Spinach Salad
Potato Salad with Bacon
Mediterranean Salad
Pasta Primavera Salad
Cole Slaw

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Wedding Buffet Package

Continued

~ Select Two (2) ~

Orzo Pasta with Garlic and Spinach
Penne Pasta with Basil Pomodoro Sauce
Herb and Garlic Roasted Mini Potatoes
Garlic Mashed Potatoes
Parmesan Whipped Potatoes
Oven Roasted Potatoes

Au Gratin Potatoes
Mac & Cheese
Rice Pilaf
Blended White & Wild Rice
Quinoa with Vegetables

~ Select Two (2) Vegetables ~

Garlic Broccoli
Sautéed Green Beans
Glazed Baby Carrots
Green Bean Medley
Sautéed Italian Spinach
Roasted Asparagus
Creamed Spinach

Additional Inclusions

Locally Baked Wedding Cake
Champagne Toast
Non-Alcoholic Beverages
Freshly Brewed Coffee, Decaf and Tea
Rolls & Butter

Buffet Package Highlights

Dance Floor
Round Tables with White Cloth Napkins, Table Mirrors and Banquet Chairs
Choice of White, Beige or Black Linens
Choice of Colored Square Table Caps
One (1) Complimentary Bridal Suite for the Evening of Your Reception

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Silver Wedding Package

\$56.95 per Person

Cocktail Hour

Stationary Cold Hors D'Oeuvres

International & Domestic Cheeses with Crackers & Bread
Fresh Vegetable Crudité with Dip
Fresh Fruit Display

Butlered Hot Hors D'Oeuvres

~ Select Four (4) ~

Mini Burger Sliders
Sweet and Sour Meatballs
Assorted Mini Quiche
Stuffed Clams
Pot Stickers
Crab Rangoon
Spicy Buffalo Wings

Asparagus Wrapped in Phyllo
Dough with Mascarpone Cheese

Stuffed Mushrooms
Asian Spring Rolls
Spanakopita

Chicken Tenders
Chicken Teriyaki
Fried Mozzarella Triangles
Pigs in a Blanket
Fried Ravioli
Fried Vegetables
Kielbasa

Plated Dinner to Include:

All entrees are paired with Chef's Selection Seasonal Vegetable & Starch

~ Select up to Three (3) Hot Items ~

Penne Ala Vodka

Penne with Marinara Sauce & Mozzarella Cheese

Rigatoni with Broccoli, Garlic & Olive Oil

Four Cheese, Vegetable, Mushroom or Butternut Squash Ravioli

Baked Lasagna

Chicken Francaise, Parmesan, Milanese, Marsala or Florentine

Roasted Half Chicken

Baked Airline Chicken Breast

Herb Stuffed Chicken Breast

Chicken Oreganato

Baked Stuffed Flounder

Filet of Sole with Lemon Caper Butter

Baked Cod Filet

All prices subject to a 20% Taxable Service Charge & 8% State Sales Tax.

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Silver Wedding Package

Continued

Plated Dinner to Include:

~ Select One (1) ~

Fresh Fruit with Seasonal Berries
Roasted Corn & Chicken Chowder
Chipotle Black Bean Soup
Potato Leek Soup
Chilled Gazpacho

Cream of Broccoli
Chicken & Wild Rice
Tomato Basil Bisque
Pasta Faggioli
Beef Barley Soup

~ Select One (1) ~

Tortellini with Basil Pesto Sauce
Caesar Salad
Mixed Field Greens
Spinach Salad
California Garden Salad
Mediterranean Salad

Additional Inclusions

Rolls & Butter
Locally Baked Wedding Cake
Champagne Toast
Non-Alcoholic Beverages
Freshly Brewed Coffee, Decaf and Tea

Silver Package Highlights

Dance Floor
Round Tables with White Cloth Napkins, Table Mirrors and Banquet Chairs
Choice of White, Beige or Black Linens
Choice of Colored Square Table Caps
One (1) Complimentary Bridal Suite for the Evening of Your Reception

All prices subject to a 20% Taxable Service Charge & 8% State Sales Tax.

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Gold Wedding Package

\$60.95 per Person

Cocktail Hour

Stationary Cold Hors D'Oeuvres

International & Domestic Cheeses with Crackers & Bread
Fresh Vegetable Crudité with Dip
Fresh Fruit Display

Butlered Hot Hors D'Oeuvres

~ Select Four (4) ~

Asparagus Wrapped in Phyllo Dough with Mascarpone Cheese
Mini Burger Sliders
Sweet and Sour Meatballs
Assorted Mini Quiche
Stuffed Clams
Pot Stickers
Crab Rangoon
Spicy Buffalo Wings
Chicken Teriyaki
Fried Mozzarella Triangles
Pigs in a Blanket
Fried Ravioli or Vegetables
Kielbasa
Stuffed Mushrooms
Asian Spring Rolls
Spanakopita
Chicken Tenders

Upgraded Selections

Please inquiry with your Catering Specialist for pricing:

Redhook Ale Fried Shrimp
Petite Maryland Crab Cakes
Bacon Wrapped Scallops

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Gold Wedding Package

Continued

Plated Dinner to Include:

All entrees are paired with Chef's Selection Seasonal Vegetable & Starch

~ Select up to Four (4) Hot Items ~

Penne Ala Vodka

Rigatoni with Broccoli, Garlic & Olive Oil

Four Cheese, Vegan, Vegetable, Mushroom or Butternut Squash Ravioli

Linguini with Shrimp Scampi

Baked Lasagna (Traditional or Vegetable)

Penne with Marinara and Mozzarella Cheese

Chicken Oreganato

Chicken Francaise, Parmesan, Milanese, Marsala or Florentine

Roasted Half Chicken

Herb Stuffed Chicken Breast

Airline Chicken Breast

Roast Pork Tenderloin

Herb Roasted Salmon

Baked Stuffed Flounder

Pepper Crusted Swordfish

Filet of Sole with Lemon Caper Butter

Baked Cod Filet

Sliced Sirloin Steak

Prime Rib

Upgraded Selections

Please inquiry with your Catering Specialist for pricing:

Beef Tenderloin

Filet Mignon

Maryland Crab Cakes

Duet Plates featuring Filet Mignon with Chicken, Shrimp or Lobster

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Gold Wedding Package

Continued

~ Select One (1) ~

Fresh Fruit with Seasonal Berries
Shrimp Bisque
Chipotle Black Bean Soup
Potato Leek Soup
Tomato Basil Bisque
Pasta Faggioli

Beef Barley Soup
Chilled Gazpacho
Roasted Corn & Chicken Chowder
Cream of Broccoli
Chicken and Wild Rice

~ Select One (1) ~

Tomato & Mozzarella Caprese
Tortellini with Basil Pesto Sauce
Caesar Salad
Mixed Field Greens
Spinach Salad
California Garden Salad
Mediterranean Salad

Additional Inclusions

Rolls & Butter
Locally Baked Wedding Cake
Champagne Toast
Non-Alcoholic Beverages
Freshly Brewed Coffee, Decaf and Tea

Gold Package Highlights

Dance Floor
Round Tables with White Cloth Napkins, Table Mirrors and Banquet Chairs
Choice of White, Beige or Black Linens
Choice of Colored Square Table Caps
One (1) Complimentary Bridal Suite for the Evening of Your Reception

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Banquet Bar Selections

Bar Packages

Beer, Wine, Soda	Open Bar	Kegs
1 Hour: \$11.95	1 Hour: \$16.95	½ Keg Modelo \$300.00
2 Hours: \$15.95	2 Hours: \$20.95	½ Keg Coors Lite \$250.00
\$2.00 each additional hour	\$2.00 each additional hour	

A La Carte

<i>Beer, Wine & Well Drink Tickets: \$8.00 each (minimum order of 50)</i>
<i>House Wines: Pinto Grigio, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, White Zinfandel \$22.00 per bottle</i>
<i>Soda by the Pitcher: \$3.95 each (minimum order of 5)</i>
<i>Soda by the Bottle: \$3.00 each (minimum order of 12)</i>
<i>Bottled Water: \$2.50/bottle Sparkling Water: \$3.00 each</i>

Beverage Policy

Alcohol will not be served unless accompanied by food. All bar services must be purchased in conjunction with an equal dollar amount of food. If bar service is selected, a minimum food purchase of \$350.00 will be required. Management reserves the right to increase the minimum food purchase requirement based upon the final count. A \$50 bartender fee will be applied to all bars. If \$350.00 is generated in bar sales, the bartender fee will be waived.

To ensure the safety of all our guests and comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverage, including alcoholic beverages, into the hotel or take food and beverage from the hotel.

Pricing is Per Person, unless otherwise noted and subject to change. Due to market conditions, pricing fluctuations may occur in the cost of food items. All prices are subject to change up to ninety (90) days prior to date of function. At this time, if price revisions are not required, the quoted function price will be guaranteed.

All event details (including times, breaks, audiovisual requirements, space set-up and menus) must be received a minimum of seven (7) business days prior to date of function.

All prices subject to a 20% Taxable Service Charge & 8% State Sales Tax.

Creative Stations

Price per Person

\$75.00 Chef Attendant Fee Required

Pasta Station-\$12.95

Served with Warm Focaccia Bread and Garlic Bread

Choice of Two Pastas

*Penne Pasta
Cheese Tortellini
Rigatoni
Linguini*

Choice of Two Sauces

*Classic Alfredo
Vodka Sauce
Spicy Marinara
White Clam
Olive Oil & Garlic*

Add

Chicken - \$7.00, Shrimp - \$9.00 or Scallops - \$9.00

Taco Station-\$8.95

*Spiced Beef Taco Meat Served with Shredded Lettuce, Diced Tomatoes, Chopped Onions,
Grated Jack Cheese, Guacamole, Sour Cream, Tomato Salsa and Taco Shells*

Omelet Station-\$6.95

*Eggs Prepared to Order by Our Chefs
Farm Fresh Eggs & Egg Beaters, Ham, Bacon, Sausage, Peppers, Onions,
Tomatoes, Mushrooms, Grated Cheeses*

Belgian Waffle Station-\$4.95

*Waffles Prepared to Order with:
Fruit Compote, Warm Maple Syrup, Fresh Berries, Whipped Cream, Chocolate Chips and Pecans*

Dessert Table-\$13.95

Selection of Cakes, Pies and Mini Desserts

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Carvings

Price per Person ~ Minimums Apply

***May be cooked to order*

Steamship of Beef**

Fresh Horseradish and Au Jus with Silver Dollar Rolls

\$13.95 - 75 person minimum

Pepper Crusted Whole Roasted Prime Rib of Beef**

Fresh Horseradish and Au Jus with Silver Dollar Rolls

\$10.95 - 30 person minimum

Whole Roasted Turkey

Country Gravy, Cranberry Compote, Traditional Stuffing and Mini Silver Dollar Rolls

\$6.95 - 75 person minimum

Bourbon and Honey Glazed Ham

With Dijon Mustard, Hawaiian Pineapple Salsa and Mini Silver Dollar Rolls

\$9.95 - 50 person minimum

Herb Roasted Stuffed Pork Loin

Stuffed with Dried Apricots and Andouille Sausage

\$6.95 - 30 person minimum

Roasted Beef Tenderloin

With Béarnaise Sauce, Horseradish Cream and Mini Silver Dollar Rolls

\$10.95 - 25 person minimum

Whole Roasted Café Round

Fresh Horseradish and Au Jus with Mini Silver Dollar Rolls

\$8.95 - 75 person minimum

Chef Attendant Fee of \$75.00 Required for All Carving Stations

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Late Night Snacks

Not Quite Ready to Call it a Night?

Selections are available after your reception; based upon availability

Assorted Subs or Wraps

\$72.00 (24 pcs/halves)

BBQ Pork with Rolls

\$36.00 (24 pcs/rolls)

Chicken Tenders

\$36.00 (24 pcs)

Mozzarella Sticks

\$18.00 (24 pcs)

Fried Shrimp

\$36.00 (24 pcs)

Meatballs

\$12.00 (24 pcs)

16" Pizza

\$15.00

Chicken Wings

\$18.00 (24 pcs)

Corn Dogs

\$48.00 (24 pcs)

Assorted Sliders

\$48.00 (24 pcs)

Breakfast Burritos

\$48.00 (24 pcs/halves)

Brownies

\$30.00 (24 pcs)

Cookies

\$24.00 (24 pcs)

Soda

Pitchers on Consumption

\$3.95 each (min order 5)

Bottles on Consumption

\$3.00 each (min order of 12)

Beer, Wine & Well Drinks

Tickets \$8.00 each (min order 50)

Only valid night of the party. Premium drinks incur additional charge.

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Preferred Vendors

Centerpieces, Bouquets, Boutonnieres

Cherry Brandy Designs

Full Service Floral Event Design

845-389-5147 www.cherrybrandydesigns.com

Hair & Make Up

LaV Beauty

Karen Schrowang, Owner

845-339-3368 www.lavbeauty.com

Specialty Linen & Seating

Durants

Full Service Event Rental Company,

Wappingers Falls

845-474-0028 www.durantsparty.com

Planning & Coordination

What Dreams are Made Of

JoAnn Provenzano, Certified Bridal Consultant

845-389-5147 www.whatdreamsaremadeof.biz

Wedding Cakes

Deising's Bakery

Custom Designed Wedding Cakes

845-338-1580 www.deisings.com

Officiants

Hudson Valley Officiants

Bilingual & Personalized Wedding Ceremonies

Civil, Religious, LGBT, Interfaith,

Non-Denominational Officiants

845-248-2903 www.hudsonvalleyofficiants.com

Event Rentals

Sav-On Party Central

Family Owned & Operated

845-336-5800 www.savonparty.com

Photo Booth

Paramount Photo Booths

845-389-3935 www.paramountbooths.com

Enhancements

Ceremony

Select from a variety of indoor locations; ballroom, gazebo room or courtyard

\$300.00 based upon availability

White Ceremony Chairs

\$4.50 Each

Tablecloth Overlay

\$8.50 Each

Chivari Ballroom Chairs

Silver, Gold, White or Natural Wood Tones

\$9.00 Each

Colored Napkins

\$2.00 Each

Chair Cover with Colored Sash

\$6.00 Each

Votive Candles

\$3.00 Each

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