



Brunch Options



Bar Options

Four Hours of Wine, Champagne, Mimosas, Bellini's, Bloody Mary's, Tab Bar for Liquor
Champagne Bar
Four Hour Open Bar
Tab Bar, based on consumption, added to the final invoice

Option 1

Stationed Hors d' Oeuvres

Blueberry Scones with Whipped Butter
Artisanal Cheese Display
Seasonal Fruit Platter

Passed Hors d' Oeuvres

Baked Brie and Pear Beggars Purse
Miniature Cinnamon Buns
Asparagus Wrapped in Prosciutto
Assorted Mini Quiche
Deviled Quail Eggs
Fresh Strawberry and Nutella Crostini

Brunch Station

Stuffed French Toast with Warm Maple Syrup
Applewood Smoked Bacon
The PC House Salad Bowl
Housemade Balsamic Vinaigrette and Blue Cheese Dressing
Sautéed Chicken Breast with Artichokes, Roasted Grape Tomatoes and White Wine - Herb Sauce
Grilled Salmon with Shaved Fennel and Grapefruit Salad
Strawberry and Spinach Salad with Goat Cheese, Candied Walnuts and Sherry Vinaigrette
Orrechiette Pasta tossed with Broccoli Rabe, Sundried Tomatoes and White Beans in Pesto
Grilled Vegetable Platter

Omelet Station

Chef attended Omelet Station featuring freshly cracked eggs and egg whites

Bagel Station

Assorted full – sized bagels with Cream Cheese, Whipped Butter and Strawberry Jelly
Local Smoked Salmon Display

Dessert

Sheet Cake with Chocolate Covered Strawberries
Coffee, Decaf and Tea Service

Option 2

Brunch Station

The Powelton Club Salad Bar

Mesclun Greens, Grape Tomatoes, Red Onions, Cucumbers, Shredded Carrots, Chick Peas, Croutons,
Chopped Bacon, Candied Walnuts, Crumbled Blue Cheese, Dried Cranberries, Balsamic Vinaigrette
Strawberry and Spinach Salad with Goat Cheese, Candied Walnuts and Three Seed Vinaigrette
Frisee Salad with Pears, Shaved Fennel, Gorgonzola Cheese, Candied Walnuts and Balsamic Vinaigrette

Assorted Tea Sandwiches

Cucumber Sandwich with Cream Cheese and Chives on Seven Grain Bread
Garden Vegetables with Sundried Tomato and Pesto on Panini Bread
Goat Cheese Mousse with Preserved Fig on French Baguette
Smoked Salmon on Puff Pastry with Dill Cream Cheese
Tuna Salad with Sliced Tomato on Ciabatta Bread
Curry Chicken Salad with Dried Fruits and Nuts on Wheat Bread

Dessert

Sheet Cake
Coffee, Decaf and Tea Station

Option 3

Stationed Hors d' Oeuvres

Artisanal Cheese Display
Seasonal Fruit Platter

Brunch Station

Scrambled Eggs with Chives and Cheddar Cheese
Applewood Smoked Bacon
Breakfast Sausage
The Powelton Club Salad Bar
Mesclun Greens, Grape Tomatoes, Red Onions, Cucumbers, Shredded Carrots, Chick Peas,
Chopped Bacon, Candied Walnuts, Crumbled Blue Cheese, Dried Cranberries, Balsamic Vinaigrette
Strawberry and Spinach Salad with Goat Cheese, Candied Walnuts and Sherry Vinaigrette
Frisee Salad with Pears, Shaved Fennel, Gorgonzola Cheese, Candied Walnuts and Balsamic Vinaigrette

Belgian Waffle Bar

Housemade Waffles
Assorted Berries, Whipped Cream, Chocolate Syrup

Bagel Station

Assorted full – sized bagels with Cream Cheese, Whipped Butter and Strawberry Jelly
Local Smoked Salmon Display

Dessert

Sheet Cake
Ice Cream Sundae Bar
Coffee, Decaf and Tea Service

Notes

Linen

Centerpieces

Pandora

Favors

Additional Décor

Tables

Cake Table

Assigned Seating

Seating Card Table

Price and Terms:

All prices above are subject to 18% Gratuity & 8.125% Tax

- **Payment Terms:** A non – refundable security deposit of \$500.00 is required to hold the date. The Powelton Club requires a payment of 50% of the estimated balance three weeks prior to the client’s event. The final payment for the remaining balance will be due on the day of the event. Any additional charges incurred will be invoiced and mailed to the client for payment.
 - I. Charges based on guarantee (1 week prior to function) or attendance, whichever is greater.
- This proposal has been prepared based on the estimated number of guests provided (50). Should the guaranteed guest count change by 15% or greater the quoted price per guest may change.
- **Linen:** The price for the proposed menu includes linen for dining tables only. Additional charges may apply should the client request linens for vendor tables, auction tables, craft tables or gift tables, etc... The cost per additional linen is \$3.75 which will cover up to an 8 foot long banquet table.
- All foods and beverages consumed at The Powelton Club must be purchased from the Powelton Club. Requests to serve foods and beverages purchased elsewhere must be made at the time of the contract signing and may be subject to a surcharge.
- All decorations, signage and entertainment must be approved by the Club manager.
- **Members and Guests must be made aware of the Dress Code. Jeans are not allowed.**
 - I. Guests not adhering to the dress code will be asked to change.
 - II. Our full dress code can be found at www.powelton.com.

Please return a signed copy to:

The Powelton Club

29 Balmville Road

Newburgh, NY 12550

Fax: 845.561.0031

rebecca@thepoweltonclub.com