

# *The Venue Uptown*

Historic Uptown Kingston, New York



# Wedding Package Inclusions

Two Stationary Cold Hors D'oeuvres  
Four Butler-Passed Hot Hors D'oeuvres  
Champagne Toast

Full Course Plated or Buffet Dinner  
Locally Baked Wedding Cake  
Regular & Decaf Coffee, Tea and Soda

**Catering Manager for Reception Planning Support**

**One Complimentary Bridal Suite for your Wedding Night**

**Group discounts available for wedding guests' overnight accommodations.**



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

# Hors d'oeuvres

## One Hour Reception Prior to Dinner

### Stationary Cold Hors d'oeuvres

Fresh Vegetable Crudites | Gourmet Cheese and fruit with Crackers

### Butler-Passed Hot Hors d'oeuvres

~ Select Four (4) ~

Cocktail Franks in Puff Pastry  
Asparagus Wrapped In Phyllo with Mascarpone  
Meatballs in Marinara  
Pork Potstickers  
Spicy Buffalo Boneless Wings | Asian Spring Rolls

Spanakopita  
Chicken Satay with Thai Peanut Sauce  
Ricotta Crostini with Honey Drizzle | Parmesan Risotto Cakes  
Avocado and Bacon Toasts  
Tomato Basil Bruschetta

### Enhancements

#### Upgrade Cold Hors d'oeuvres to the Market Board

Includes gourmet cheeses and meats, assorted spreads, breads and crackers

#### Hot Butler-Passed Hors d'oeuvres Upgrades

Scallops Wrapped in Bacon | Shrimp Cocktail | Coconut Shrimp | Crab Cakes  
Smoked Salmon Mousse on Bagel Crostini



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# Plated Wedding Package

**Select Soup OR Salad, One Starch and One Vegetable**

## **Salads**

Mixed Greens Garden Salad

Spinach Salad with Apples, Walnuts, Blue Cheese and Citrus Vinaigrette

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

## **Soups**

Tomato Basil Bisque | Cream of Mushroom

Chicken and Wild Rice | Butternut Squash

## **Starch**

Herb Roasted Red Potatoes | Roasted Garlic Mashed Potatoes

Parmesan Whipped Potatoes | Wild Rice Pilaf | Rice Pilaf

## **Vegetable**

Green Beans | Roasted Asparagus

Garlic Broccoli | Maple Glazed Carrots



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# Plated Wedding Package

## Continued

### Entrée Selections

#### Chicken

Chicken Milanese with Lemon Butter Sauce | Chicken Florentine | Chicken Marsala | Chicken Francaise  
Airline Chicken Breast with Champagne Wild Mushroom Ragout

#### Beef

Sliced Garlic Steak | Grilled Flank Steak with Fresh Herb Chimi-Churri | Sliced Roast Beef with Merlot Demi  
Strip Steak with Roasted Garlic Bordelaise | Honey and Brown Ale Braised Pot Roast

#### Fish

Herb Crusted Salmon with Dijon, Dill Cream sauce | Grilled Swordfish with Citrus Chimichurri  
Sole with Lemon Caper Cream Sauce | Tilapia Romanesco | Cod with Roasted Tomato Butter Dill Sauce

#### Vegetarian

Pesto Farfalle with Broccoli and Peas | Eggplant Rollatini with Roasted Tomato Marinara  
Butternut Squash Ravioli with Sage Brown Butter

#### Enhancements

Upgrade any of your entrées to one of the following for market price. Please inquire with your catering manager for pricing.  
Baked Cod with Crab Gratin | Shrimp Scampi with Linguine | Shrimp Fra Diavolo with Linguine  
Prime Rib Au Jus | Filet Mignon | Surf n Turf (Petit Filet with Shrimp Skewer)



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# Buffet Wedding Package

## Select One of Each: Salad, Pasta, Starch and Vegetable

### Salads

Mixed Greens Garden Salad | Spinach Salad with Apples, Walnuts, Blue Cheese and Citrus Vinaigrette  
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

### Pasta

Pasta Ala Vodka | Orzo with Spinach and Garlic | Pesto Farfalle with Broccoli and Peas  
Penne with Marinara | Rigatoni Caprese | Fettucine Alfredo

### Starch

Herb Roasted Red Potatoes | Roasted Garlic Mashed Potatoes  
Parmesan Whipped Potatoes | Wild Rice Pilaf | Rice Pilaf

### Vegetable

Green Beans | Roasted Asparagus | Garlic Broccoli | Maple Glazed Carrots



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# Buffet Wedding Package

*Continued*

## **Entrée Selections**

### **Chicken**

Milanese | Florentine | Marsala | Francaise | Herb Stuffed with Wild Mushrooms and Champagne Cream

### **Beef**

Sliced Garlic Steak | Grilled Flank Steak with Chimichurri | Sliced Roast Beef with Merlot Demi  
Sliced Strip Loin with Roasted Garlic Bordelaise | Honey and Brown Ale Braised Pot Roast

### **Fish**

Herb Crusted Salmon with Dijon, Dill Cream Sauce | Grilled Swordfish with Citrus Chimichurri  
Sole with Lemon Caper Cream Sauce | Tilapia Romanesco | Cod with Roasted Tomato Butter Dill Sauce

### **Vegetarian**

Ricotta Ravioli with Marinara | Eggplant Rollatini | Grilled Vegetable Lasagna | Butternut Squash Ravioli with Sage Brown Butter

### **Enhancements**

Carving station enhancements are available for any roasted meat items.

Please inquire with your catering manager for pricing. Additional chef attendant fee will apply.

Upgrade any of your entrées to one of the following for market price. Please inquire with your catering manager for pricing.

Prime Rib Au Jus | Petit Filet Mignon

Baked Cod with Crab Gratin | Shrimp Scampi with Linguine | Shrimp Fra Diavolo with Linguine



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# Banquet Bar Selections

## Bar Packages

### Beer, Wine, Soda

1 Hour

2 Hours

Charge for each additional hour

### Open Bar

(no shots)

1 Hour

2 Hours

Charge for each additional hour, limit 4 hours max

### Kegs

½ Keg Modelo

½ Keg Coors Lite

## A La Carte

Beer, Wine & Well Drink Tickets (minimum order of 50)

House Wines: Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, White Zinfandel

Soda by the Pitcher (minimum order of 5)

Soda by the Bottle (minimum order of 12)

## 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 will be required.

Management reserves the right to increase the minimum food purchase requirement based upon the final count.

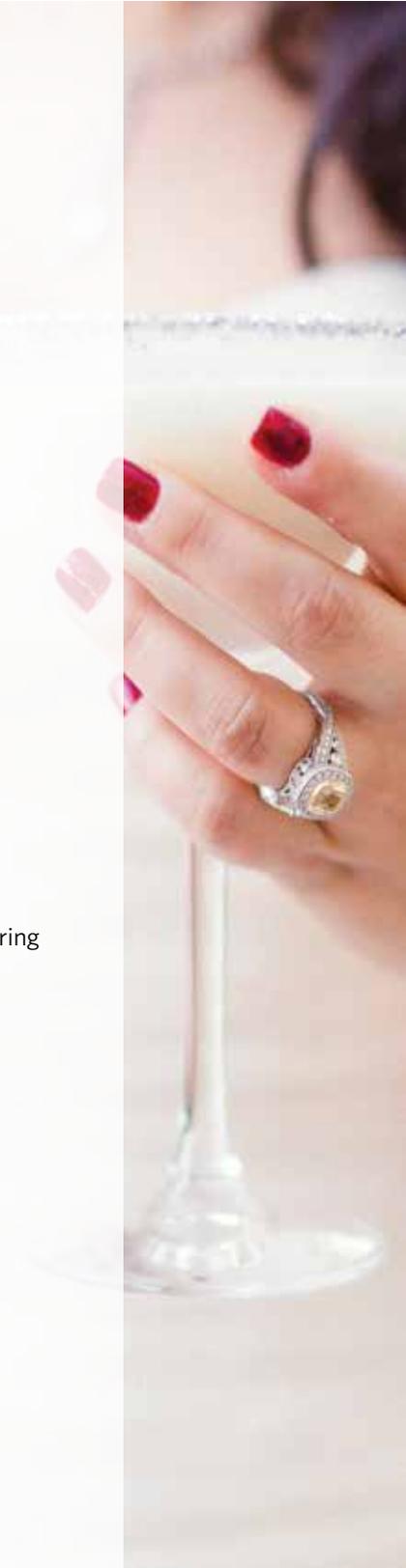
A bartender fee will be applied to all bars.

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 Venue Uptown or remove food and beverage from The Venue Uptown.



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# Late Night Menu

*Not Quite Ready to Call it a Night?*

**Reserve a banquet room, get comfy, and spend some more time with friends over comfort food and drink.**

## **PLATTERS**

Market Board  
Gourmet cheese and meats,  
assorted spreads, breads & crackers  
Fruit or Vegetable Crudit e  
Cheese and Crackers  
Assorted Subs or Wraps  
Mini Desserts  
Brownies or Cookies

## **HOT CHAFERS**

Wings  
Meatballs  
Pork Dumplings  
Chicken Tenders  
Mozzarella Sticks  
Sausage & Peppers

## **SODA**

Pitchers on Consumption  
Bottles on Consumption

## **BEER, WINE & WELL DRINKS**

Tickets (minimum order of 50)  
\*only valid night of party\*  
Premium drinks available for an  
additional charge.

*Minimum food purchase required plus  
room rental. Parties available between  
the hours of 9:00pm and 1:00am with  
food service concluding by 11:00pm.  
Additional food may **not** be ordered  
on day of event.*



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# Preferred Vendors

## Florist

Petalos Floral Design  
Full Service Floral Event Design  
845-514-2800  
www.petalosfloral.com

## Specialty Linen & Seating

Durants Full Service Event Rental Company,  
Wappingers Falls  
845-474-0028  
www.durantsparty.com

## Wedding Cakes

Deising's Bakery  
Custom Designed Wedding Cakes  
845-338-1580  
www.deisings.com

## Planning & Coordination

What Dreams Are Made Of  
JoAnn Provenzano, Certified Bridal Consultant  
845-389-5147  
www.whatdreamsaremadeof.biz

## Hair & Make Up

The Dream Bride  
www.TheDreamBride.com

## Photo Booth

Paramount Photo Booths  
845-389-3935  
www.paramountbooths.com

## Transportation

Adirondack Trailways www.TrailwaysNY.com  
800-225-6815  
First Student - Charter Bus Rental  
www.FirstCharterBus.com  
855-272-3222

## Photographer

Stripling Photography  
Dana Stripling  
dana@striplingphotography.com

## Officiants

Hudson Valley Officiants  
Bilingual & Personalized Wedding Ceremonies  
Civil, Religious, LGBT, Interfaith,  
Non-Denominational Officiants  
845-248-2903  
www.hudsonvalleyofficiants.com

## DJ Services

EAP Productions  
845-416-3847  
audia6.ep@gmail.com

## Event Rentals

Sav-On Party Central  
Family Owned & Operated  
845-336-5800  
www.savonparty.com

## Decorator

Flores Decorations  
845-943-1275  
sfloresdecorations@gmail.com



# Enhancements

## Ceremony

Select from a variety of indoor locations; Stockade room or Washington Square indoor courtyard.  
Based upon availability

## White Ceremony Chairs

## Chivari Ballroom Chairs

## Chair Cover with Colored Sash

## Tablecloth Overlay

## Colored Napkins

## Votive Candles

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