

# WEDDINGS AT WEST POINT

The West Point Club offers elegant Wedding Package options with a variety of cuisine that are customizable to make your special day a perfect one! Our special discount pricing is available based on the day of the week and time of the year which is listed below:

## Prices Range Per Day:

	Thurs	Fri	Sat	Sunday
Jan-Mar	10% off package	10% off package	5% off package	10% off package
Apr, Nov, Dec	10% off package	10% off package	5% off package	10% off package
May-Oct	10% off package	5% off package	<b>\$75-149*</b>	10% off package

## Guaranteed minimum number of guests applies at West Point Club as follows:

### **Thursdays April-November:**

Grand Ballroom 125 Guests  
Pierce Dining Room 100 Guests  
Hudson Room 50 Guests

### **Thursdays December-March**

Grand Ballroom 125 Guests  
Pierce Dining Room 85 Guests  
Hudson Room 50 Guests

### **Fridays April-November:**

Grand Ballroom 125 Guests  
Pierce Dining Room 100 Guests  
Hudson Room 50 Guests

### **Fridays December-March:**

Grand Ballroom 125 Guests  
Pierce Dining Room 85 Guests  
Hudson Room 50 Guests

### **\*Saturdays April-November:**

Grand Ballroom 150 Guests  
Pierce Dining Room 100 Guests  
Hudson Room 50 Guests

### **\*Saturdays December-March:**

Grand Ballroom 150 Guests  
Pierce Dining Room 85 Guests  
Hudson Room 50 Guests

### **Sundays April-November:**

Grand Ballroom 125 Guests  
Pierce Dining Room 100 Guests  
Hudson Room 50 Guests

### **Sundays December-March**

Grand Ballroom 125 Guests  
Pierce Dining Room 85 Guests  
Hudson Room 50 Guests

*Discounts are Excluded for Sundays where Monday is a Federal Holiday*

*Discounts may not be combined with any other promotions offered by the West Point Club*

**Payment Schedule:** Upon booking, deposit of \$1,000, One half (1/2) projected balance four (4) months before event. Full balance ten (10) days before event. We would be pleased to discuss our Rehearsal Dinner and Post Wedding Breakfast/Brunch options as well. Please consider our 49R Lodge and Train Station for a unique atmosphere.

For More information please contact Liz or Samantha at (845) 446 5545, [catering@usma.edu](mailto:catering@usma.edu)  
Don't forget to visit our website [thewestpointclub.com](http://thewestpointclub.com) and Facebook Page  
[www.facebook.com/WestPointClub](http://www.facebook.com/WestPointClub) to view pictures of past events.

# 2018/2019 Reception Packages

*Please Choose One Package*

*Your guests' dinner order will be taken the evening of your reception*

## **Package I**

**\$105 • \$125**

Artisanal Hudson Valley Apple Cider Grilled Pork Chop  
Asiago Chicken Florentine

## **Package II**

**\$119 • \$139**

Filet Mignon with Béarnaise Sauce  
Pan-Seared Red Snapper with Mango & Vanilla Buerre Blanc Sauce  
Sautéed Chicken Breast finished with Fine Herbs and Chicken Demi-Glaze

## **Package III**

**\$105 • \$125**

Fillet of Lemon Sole stuffed with Crab Meat  
Chicken Francaise with Citrus Buerre Blanc Sauce

## **Package IV**

**\$125 • \$145**

Chateaubriand with Chianti Demi-Glaze  
Ancho-Chile & Lime-Crusted Atlantic Salmon  
Sautéed Chicken Breast finished with Fine Herbs and Chicken Demi-Glaze

## **Package V**

**\$109 • \$129**

Rosemary & Garlic infused Veal Porterhouse with Herbed Maitre'd Butter  
Chicken Francaise with Citrus Buerre Blanc Sauce

## **Package VI**

**\$99 • \$119**

Butternut Squash Ravioli with Fennel, Tomatoes and Rainbow Swiss Chard  
Asiago Chicken Florentine

## **Package VII**

### **Single Entrée of your choice**

Artisanal Pork Chops	<b>\$99 • \$119</b>
Chicken	<b>\$95 • \$115</b>
Filet Mignon	<b>\$109 • \$129</b>
Red Snapper	<b>\$105 • \$125</b>
Crabmeat Stuffed Sole	<b>\$105 • \$125</b>
Chateaubriand	<b>\$105 • \$125</b>
Salmon	<b>\$105 • \$115</b>
Veal Porterhouse	<b>\$109 • \$129</b>
Ravioli	<b>\$89 • \$109</b>

### **Package VIII**

#### **The Mingler**

Each table will be presented with:

**\$115**

- Sampler Platter of Meats, Cheeses and Marinated Vegetables served Family Style
- Your choice of Salad

### **Package IX**

**\$75**

#### **Afternoon Wedding Luncheon**

*A four hour event to conclude no later than 4:00 pm  
and includes the following:*

- Professional Maitre'd at your Service until Departure
  - Color Table Linens and Napkins
  - West Point Direction Cards with Map
  - Separate Bridal Cocktail Hour

*Cocktail Hour and Reception to Include:*

- 3 ½ Open Bar to include Beer, Wine & Soda  
(bar upgrades available)
- Choice of 3 Cold Displays from Category II  
for your cocktail hour
- Glistening Champagne Toast

*Three Course Plated Luncheon includes:*

- Harvest Blend Green with Gorgonzola Cheese, Crushed Walnuts and Sun Dried Cranberries with Balsamic Vinaigrette  
OR
  - Classic Caesar Salad  
OR
  - Italian Wedding Soup  
Duet Platter  
(choose 2)
  - Petite Filet Mignon
- Sautéed Chicken Breast finished with Fine Herbs and Chicken Demi-Glaze
- Ancho-Chile & Lime-Crusted Atlantic Salmon  
*Vegetarian Option available upon request*

#### **With Every Meal**

Banquette of Fresh Garden Vegetables and Chef's Choice Potato and/or Rice  
Fresh Bakery Selections with Whipped Sculptured Butter  
French Dark Roasted European Coffees and Herbal Teas  
Wedding Cake

A beautiful wedding cake with your choice of style, flavor and filling  
Mini Fruit Tarts served with Wedding Cake (Diamond Reception Only)

## ADDITIONAL ENHANCEMENTS

### **Jewels of the Sea \$21.95**

Unlimited large peeled Shrimp, Littleneck Clams on the Half Shell, Oysters, Cocktail Crab Claws and Seafood Salad accompanied with fresh Lemon Wedges, Tabasco Sauce and Cocktail Sauce all beautifully presented in a hand sculptured ice boat.

### **Tuscan Hot & Cold Antipasto Bar with Home Made Mozzarella \$13.95**

Our beautifully decorated authentic bar features Prosciutto, Pepperoni, Soppressata, Provolone Cheese, Marinated Mushrooms, Roasted Red Bell Peppers, Marinated Artichokes, Olives and Mozzarella Cheese made in front of you. All accompanied with assorted Italian and French Artisan Breads.

### **Mexican Stop \$11.95**

Authentically prepared and presented, our Beef and Chicken Fajitas will be a tremendous hit at any reception. Accompanied with Marinated Peppers and Onions, Guacamole, Shredded Cheddar Cheese, Sour Cream, Onions, Black Beans, Tri-Color Tortilla Chips, Flour Tortilla Shells and Fried Tortilla Boats.

### **East Meets West \$11.95**

Beef & Broccoli with Hoisin Sauce, Baby Shrimp with Snow Peas and Crispy Orange Chicken. These favorites are accompanied with Jasmine Steamed Rice, Chilled Lo Mein Salad, Mini Vegetables Spring Rolls all served in Chinese take-out cartons and chopsticks.

### **Mashed Potato Bar \$9.95**

Creamy Mashed Yukon and Sweet Potatoes topped with Bacon, Shredded Cheddar, Sour Cream, Chives, Broccoli Florets, Ham, and Onions

### **Authentic Sushi Bar \$21.95**

This fine art of Japanese dining and entertainment includes cooked Vinegared White Rice, Raw and Cooked Seafood, Fresh Vegetables, Wasabi, Ginger and Soy Sauce.

### **Butcher Block Carving Board \$10.95**

*Please choose 2*

- Steamship Round of Beef served with Horseradish Sauce and Dinner Rolls (minimum 75 persons)
- Roasted Turkey Breast accompanied with Cornbread and Cranberry Compote
- Smoked Beef Brisket with Mustards & Pumpernickel Breads
- Honey & Brown Sugar Glazed Ham with Pineapple Sauce and Mini Muffins
- Asian Marinated Flank Steak with a Teriyaki Glaze and Garlic Rolls
- Rosemary Maple Dijon Pork Loin with Rye and Pumpernickel Bread

### **Arthur Avenue \$10.95**

Your choice of any two Pastas and three Sauces accompanied with Shredded Parmesan and Crushed Red Pepper.  
Pasta – Gemelli, Cavatappi, Penne or Orecchiette  
Sauces – Porcini Mushroom Cream Sauce, Pomodoro with Fresh Basil, Vodka, Kale Pesto, Lobster Cream with Sun-Dried Tomatoes & Spinach.

### **Carnegie Slider Station \$10.95**

This variety of comfort foods provides a “little bit” of everything to satisfy all. Angus Beef Slider, Mini Cumin Turkey Burgers, Mini All-Beef Hot Dogs, Mini Reubens and Corn & Black Bean Burgers served with Ketchup, Mustard, Cole Slaw, Caramelized Onions, Sauerkraut, and Sweet Potato Fries with Maple Bacon Aioli.

**Please Note that All Food and Beverage Pricing is Subject to 20% Service Charge or 25% on a Holiday  
The West Point Club Does Not Charge Sales Tax**