

Weddings at West Point

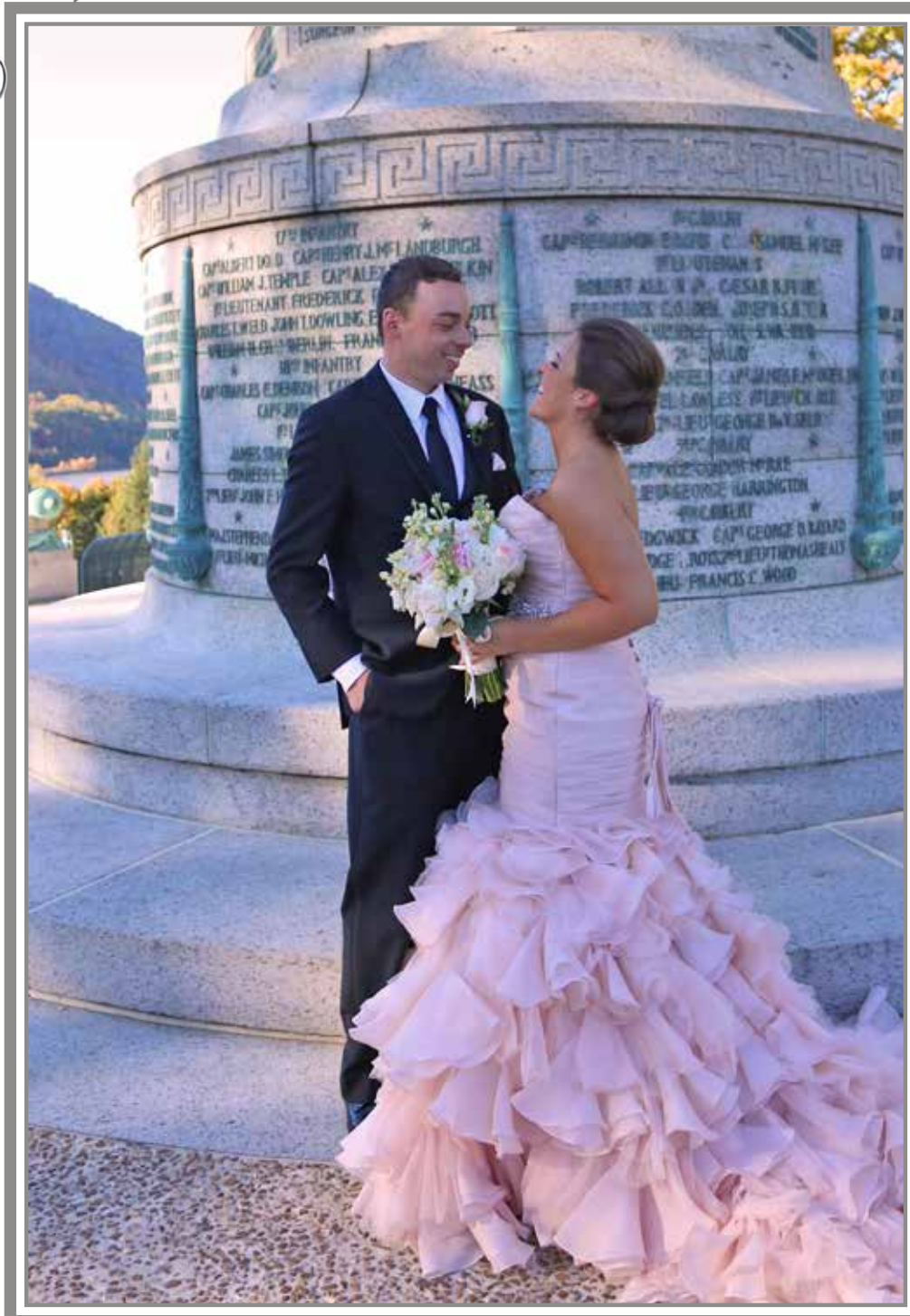


Photo courtesy of Dante Photography



THE WEST POINT CLUB

603 Cullum Road, West Point, New York 10996

Main: (845) 938-5120 / 446-5506 Catering: (845) 446-5545
catering@usma.edu



Pierce Room

Congratulations and Best Wishes from the staff at the West Point Club!

Thank you for considering the West Point Club for your wedding. Our banquet rooms offer panoramic views of the Hudson River which provide wonderful settings for elegant and memorable weddings. A wedding held at the historic West Point Club at the United States Military Academy will be a treasured and lasting memory. Our professional staff is at your service to provide exceptional support from the moment you arrive, through the entire event, to farewells.



Athena Room

While our menu offers a wide variety of cuisine, our catering staff will be happy to customize your reception to meet your every need. Our desire is to provide you and your guests with excellent food, gracious service and memories to last a lifetime. We appreciate the opportunity to serve you and your guests and are proud to offer the enclosed menu selections for your wedding.



Emerald and Diamond Receptions

Emerald & Diamond Receptions include the following:

- Flowing Champagne upon your guests' arrival (Diamond Reception)
 - Professional Maitre'd at your service until departure
 - Signature Cocktail
- Color Table Linens and Napkins (upgraded linens, china patterns & chair covers available upon request)
 - West Point Direction Cards with Map
 - Separate Bridal Cocktail Hour
 - Red and White House Wines on guest's tables
- Attended "Take Home" Station: Hot & Cold Beverages & Cookies upon departure
 - Personalized Menu Cards (Diamond Reception)
 - Preferential booking of Golf Tee Times at special rates
 - Scenic Photographic Opportunities on West Point
- Valet Parking Services Upgrade Available Upon Request

Emerald

Includes Hors d'Oeuvres from Categories I & II

This stand-up cocktail hour is located in an adjoining room to your reception location.

Diamond

Includes Hors d'Oeuvres from Categories I, II, III & IV
and provides a separate room for a sit-down cocktail hour.

The Cocktail Hour

Category I

Hot Hors d'Oeuvres

Choose Seven - Served Butler Style

Emerald & Diamond Receptions

- Wild Mushroom Tartlet
- Scallops Wrapped in Bacon
- Baked Brie en Croute with Raspberry Sauce
 - Coconut Shrimp
- Steak & Cilantro Empanadas
- Baby Lamb Chops with Mint Chimichurri
 - Spanakopita
- Chicken Baguette with Pesto & Parmesan
 - Fried Cheese Ravioli
- BBQ Beef Brisket on Grilled Flatbread
 - Sesame Chicken Lollipops
 - Asparagus wrapped with Phyllo
 - Beef Teriyaki Kabobs
- Chicken Satay with Spicy Peanut Sauce
 - Mini Falafel Balls with Tahini Sauce
 - Black Angus Beef Sliders
- Mini Chicken Waffles with Chipotle Maple Syrup
 - Arancini with Lobster
- Mini Crab Cakes with Remoulade Sauce
- Balsamic, Fig, Bacon & Goat Cheese Flatbread
 - Lemongrass Chicken Pot Stickers
 - Asian Chicken Skewers
- Jerk Chicken on Plantain Crostini

Category II

Cold Stationary Displays

Choose Two

Emerald & Diamond Reception

- Cilantro & Lime Hummus with Flatbread
 - Eggplant Caponata Crostini
- Tomato Bruschetta with Fried Pita Chips
- Grilled & Chilled Asparagus with Citrus Vinaigrette
 - Imported & Domestic Meat & Cheese Display
- Fresh Crudités Cups and Displays with Dipping Sauces
 - California Rolls & Soy Sauce
 - Sesame Chicken Roll
 - Traditional Stromboli
 - Mini Beef Wellington
 - Fresh Tomato & Mozzarella Display
- Creole Crab Dip with Flatbread Crostini
 - Smoked Salmon Crostini
 - Antipasto Skewers
 - Zucchini Pancakes with Crème Fraiche
- Stuffed Grape Leaves with Marinated Olives
- Marinated Grilled Chicken Breast with Hoisin & Orange Jam

Category III

Smorgasbord

Choose Three

Diamond Reception

- Gemelli Pasta with Broccoli Rabe, Sausage and Red Peppers
 - Crispy Fried Calamari with Zesty Marinara Sauce
- Penne Pasta with Shrimp, Sun Dried Tomatoes and Spinach
- Grilled Marinated Flank Steak with Caramelized Cipollini Onions
 - Seared Tuna Steak with Roasted Corn & Shiitake Salsa
 - Scallopini of Veal in Marsala Wine Sauce
 - Tequila Lime Ginger Glaze Chicken
 - Eggplant Rollatini
 - Andouille Sausage with Rainbow Swiss Chard
 - Penne ala Vodka
- Orecchiette Pasta with Grilled Chicken in a Portobello Cream Sauce
 - Blackened Salmon with Cilantro Cream Sauce
 - Sesame Ginger Glazed Chicken
 - Shoyu Chicken
- Tri-Color Cous Cous with Vegetables and Quinoa

Category IV

Action Stations

Choose One

Diamond Reception

Jewels of the Sea

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. (additional \$14 per person)

Tuscan Hot & Cold Antipasto Bar with Home Made Mozzarella

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

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

East Meets West

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

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

Authentic Sushi Bar

This fine art of Japanese dining and entertainment includes cooked Vinegared White Rice, Raw and Cooked Seafood, Fresh Vegetables, Wasabi, Ginger and Soy Sauce. (additional \$12 per person)

Butcher Block Carving Board

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 & Pumppernickel 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 Pumppernickel Bread

Arthur Avenue

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

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.

The Reception

Our Emerald and Diamond Receptions include the following:

OPEN BAR

A four-and-one-half-hour open bar includes unlimited top shelf liquors, imported domestic beers, assorted wines, soft drinks, non-alcoholic beverages and your signature cocktail. Upon request, extended bar times are available.

WINE SERVICE

A Red and White House Wine will be offered to your guests for the seated portion of your reception

GLISTENING CHAMPAGNE TOAST

SERVED APPETIZER

Choose one

- Spinach & Cheese Ravioli in a Garlic Cream Sauce
 - Italian Wedding Soup or Crab Bisque
- Maryland Crab Cakes with Remoulade Sauce
 - Chilled Melon Soup
- Penne Pasta with Shrimp and Sun Dried Tomatoes
 - Seared Diver Scallops
 - Buffalo Mozzarella and Beefsteak Tomatoes
- Bloody Mary Shrimp Cocktail (additional \$4.95 per person)

TABLESIDE SERVED SALAD

Choose one

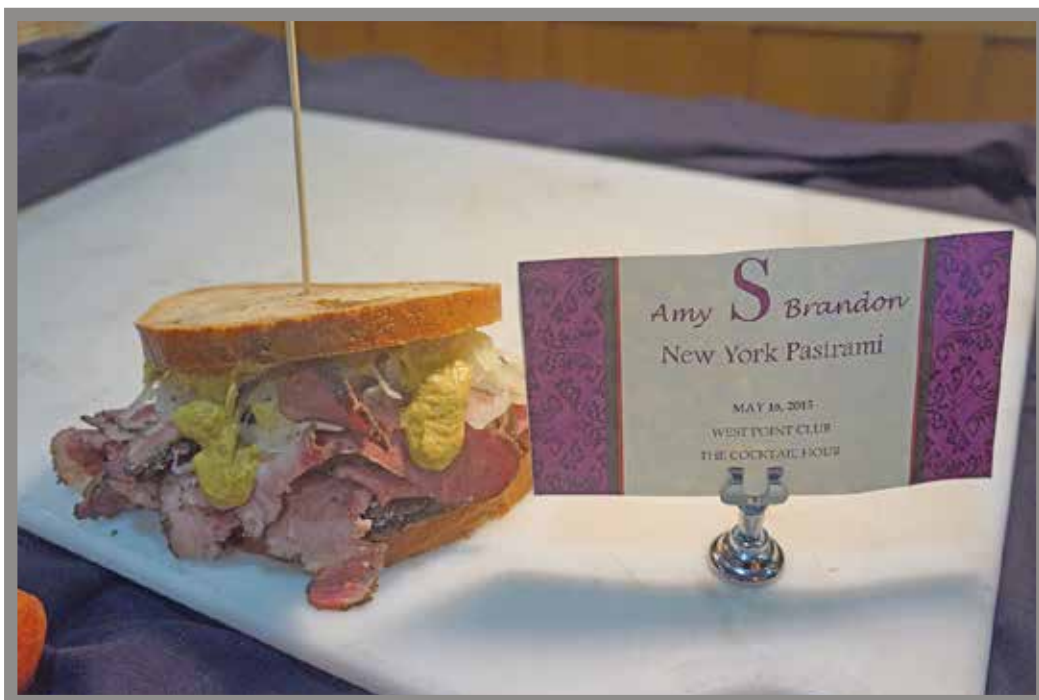
Harvest Blend Greens with Gorgonzola Cheese, Crushed Walnuts and Sun Dried Cranberries in a Balsamic Vinaigrette

OR

Classic Caesar Salad

OR

Spinach Watercress Salad with Sliced Mushrooms, Chopped Eggs & Tomato in a Bacon Vinaigrette



Reception Packages

Please Choose One Package

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

Package I

Artisanal Hudson Valley Apple Cider Grilled Pork Chop
Asiago Chicken Florentine

Package II

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

Package III

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

Package IV

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

Package V

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

Package VI

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

Package VII

Single Entrée of your choice

Package VIII

The Mingler

Each table will be presented with:

- Sampler Platter of Meats, Cheeses and Marinated Vegetables served Family Style
 - Your choice of Salad
- For dinner; please choose three Action Stations on page 3.

Package IX

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

Bouquetiere 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)

After Dinner Specialty Items

Viennese Table

A beautiful variety of Cakes, Sweets, Italian and French Pastries, Cherries Jubilee, Bananas Foster, Belgium Waffles, Fresh Fruit Display, Fancy Cookies and more.

Ice Cream Sundae Bar

Two flavors of your favorite Ice Cream accompanied by a variety of gourmet toppings to include: Oreo Cookies, M&M's, Snickers Bites, Chocolate Covered Nuts and Raisins, Malt Balls, Chocolate Covered Pretzels, Hot Fudge, Peaches, Whipped Cream, Chocolate Crunch, Rainbow Sprinkles and Maraschino Cherries.

Spectacular Chocolate Fountain

Rich, warm, gourmet Chocolate flows down a three-tiered fountain while your guests dip Fresh Strawberries, Pineapples, Marshmallows, Rice Krispie Treats, Oreo's, Pound Cake, Sugar Wafers and Pretzels into this decadent dessert.

Cupcake and Cannoli Tower with Coffee Bar

A tower of magical desserts is the tall order of the day. Enjoy an assortment of Homemade Cupcakes and Cannoli in a variety of flavors sure to satisfy the child in everyone. To accompany these treats, our Club Coffee Bar caps off your event with Espresso, Irish Coffee, Jamaican Coffee, Bailey's Cup of Joe, Almond Chocolate Coffee and Russian Coffee.

Smores Bar

Bring all the fun of the outdoors - indoors with our deluxe "make em' yourself" Smores Bar. Toast marshmallows on a stick and then smother them in chocolate and graham crackers. A big wedding hit for all ages.

Enhancements to your Departure Station

- Hot Salted Hot Jumbo Pretzels with Mustard
- Apple Cider Donuts accompanied with Hot Apple Cider
- New York Bagels and Cream Cheese

A collage of wedding and event photography featuring various floral arrangements, bouquets, and wedding scenes.

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Blue Room





Hudson Room

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a consultation today.

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Right before the “I DO’S” There is always time for GOLF!



Looking for entertainment for your out of town guests?
Looking for the perfect groomsmen event?
Why not take advantage of the golf course at West Point?

One of the perks of a West Point Club wedding is preferential booking of golf tee times at special rates for your wedding party and overnight guests. We offer a full line of catering services as well. Please contact Megan Shapiro at (845) 938-8390.

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*Sunday Bridal
and
Baby Showers
at the West Point Club*

Our Sunday only package includes the following: Personalized photo menu keepsake for all your guests. Choice of colored linen and napkins. Seasonal bud vase centerpieces on all guest tables. Mimosas, Bellinis, Lemonade and Iced Tea Bar and a three course meal.

\$32.00 per person



Beautiful, Creative & Unique...

Wedding Bouquets & Arrangements
to suit your individual needs and desires.

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The Castella family has been involved with horse and carriages for many years, having trained, and shown some of the top Percheron horses. They have traveled throughout the northeast showing and putting on exhibitions. Their expertly trained horses and courteous staff will charm you and your guests.

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Conditions & Information

Guarantee

The catering office must be notified of exact attendance expected no later than three business days prior to the scheduled function. This number shall constitute a guarantee not subject to reduction, and charges will be made accordingly. If no guarantee is received at the appropriate time, the Club will assume the number expected on the banquet event order to be correct, and charges will be made accordingly.

This is the customer's responsibility.

Food & Beverage

All food and beverage must be supplied/purchased through the Club to include alcoholic party favors.

Food or beverage may not be brought into or taken out of the Club by guests attending functions.

Deposits/Billing

A deposit is required at the time of booking. Deposits are nonrefundable. A \$1000 deposit is required to reserve a banquet room on an Emerald Wedding Reception. A \$1500 deposit is required to reserve a banquet room for a Diamond Wedding Reception. A 50% payment is required four months prior to your event at menu planning. The remaining balance is required two weeks prior to the function. Cash, certified check, VISA or MasterCard are accepted for final payment. Once a deposit is made for a Diamond Wedding Reception, it cannot be changed to an Emerald Reception. Upgrading from an Emerald to a Diamond Reception may be possible if space is available.

Prices & Labor Charges

Prices are subject to change. All food and beverage prices quoted are subject to a 20% service charge. Sales tax is not applicable. Proof of membership must be submitted upon booking your event.

Liability

The Club will not be liable for any damages to the patron or patrons' guests and will not assume liability for the loss of or damage to articles left in the Club prior to, during or following the function. The sponsor assumes full responsibility for the conduct of all persons in attendance at the event and for any damages done to the Club or persons as a result of the event. Patron and his/her guests will conduct the event in an orderly manner in compliance with all laws and West Point regulations. Should an event run past agreed-upon vacate time, any overtime wages or other expenses incurred will be the responsibility of the patron. Bar will close 30 minutes prior to the end of the function; soda and juices will be served. New York State law and the United States Military Academy both require an individual be 21 years of age to consume alcoholic beverages. We ask for your cooperation in sharing the responsibility for the conduct of your guests and ensuring no one under the age of 21 consumes alcoholic beverages in the Club. The West Point Club is not an approved child care site and therefore, child care of any kind is not permitted in the facility. The West Point Club is a nonsmoking facility.

Decorations

All decorations must meet West Point Fire Department safety regulations. Arrangements for an early decorating time or any special requirements must be coordinated in advance with the catering department. Depending upon complexity of decorations and setup, additional charges may be incurred. In complying with West Point safety standards, The West Point Club does not permit the throwing of rice, flower petals, bird seed or the use of wedding bubbles, confetti or glitter inside or outside the Club.

Minimum & Maximum Seating Capacity

Grand Ballroom - 150 Person Minimum/325 Person Maximum/400 without dancing

Pierce Room - 100 Person Minimum/140 Person Maximum/170 without dancing

Hudson Room - 50 Person Minimum/100 Person Maximum/140 without dancing

Blue Room - 25 Person Minimum/45 Person Maximum - no dancing

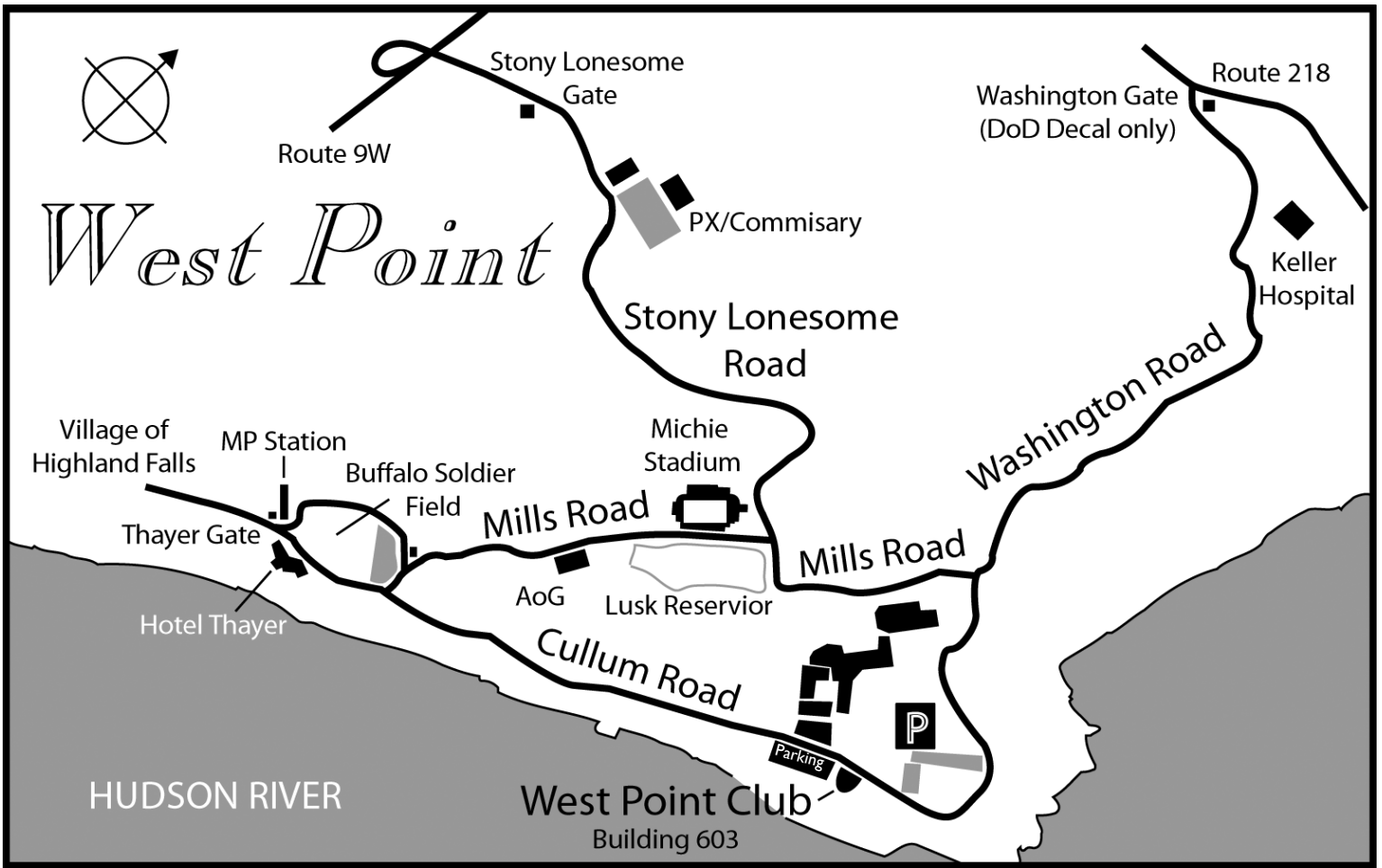
All minimum guarantees are based on full-price adult meals

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Notes...

