

AT SLEEPY HOLLOW HOTEL

### PRIVATE EVENTS MENU

### MENU 1

Tables Preset with house bread, tahini, and roasted garlic. Water, Seltzer, and Sodas. Assorted Dinner Rolls.

### FAMILY STYLE

Chicken poppers

## APPETIZER

Hudson salad

### ${\small SOUP}$ (choose one)

Winter vegetable Cream of cauliflower Creamy potato leek Minestrone soup Soup du jour

# ENTRÉE DUET

8 oz. Ribeye steak & chicken marsala Served with: Garlic mashed potatoes with sautéed onions and roasted vegetable medley

## DESSERT

Warm chocolate soufflé with scoop of vanilla ice cream

\$109 per person + NY state tax and 18% gratuities

Contact us to make your event menus custom!

### MENU 2

Tables Preset with house bread, tahini, and roasted garlic. Water, Seltzer, and Sodas. House Red and White Wine per Table. Assorted Dinner Rolls.

### FAMILY STYLE

Beef tacos Chicken poppers

## APPETIZER

Hudson salad

#### SOUP (choose one)

Winter vegetable Cream of cauliflower Creamy potato leek Minestrone soup Soup du jour

ENTRÉE (choose three) 12-hour brisket 12 oz. Ribeye steak bone-in French-cut chicken Served with: Garlic mashed potatoes with sautéed onions and roasted vegetable medley

## DESSERT

Warm chocolate soufflé with scoop of vanilla ice cream Coffee & tea service \$139 per person + NY state tax and 18% gratuities

## **ENHANCEMENTS**

## FINGERFOOD ADD-ONS:

Crispy Chicken Drummets +**\$6** Pulled Beef Tacos +**\$7** Golden Fried Cauliflower +**\$5** Beef Sliders +**\$6** Chicken Sampler Trio +**\$7** Mazza Plate +**\$6** Chummus Asli +**\$5** 

# DESSERT ADD-ONS:

Served Family Style Churros with Chocolate Fudge Sauce +**\$6** Seasonal Fruit platters +**\$6** Decedent Chocolates and nuts +**\$7** Candy Crave +**\$6** Seasonal fruit platter +**\$5** 

# TAKE IT UP A NOTCH:

Fish and vegetarian entrées available Glass bottle still & sparkling water +**\$4** Bottles of wine available **ranging \$25-\$195** Bar available for your event **ranging \$16-\$29** Coffee and tea Station +**\$8** 

All prices are per person + NY state tax and gratuities

#### MINIMUMS

30-person minimum (If your group is under 30, please contact your event planner at Hudson Bistro to discuss potential accommodations).

#### TIMING

Events are 3 hours in length, with the earliest start time at 12 PM and the latest start time at 8 PM

You can choose the time that works best for you, and the 3-hour window will begin at the start time you select.

The latest available time slot is 8-11 PM

The 3-hour time frame includes all activities, such as benching, Maariv, or any other program that requires guests to stay longer than the scheduled time.

**Overtime Fees:** If your event runs over the designated time, additional fees will apply:

\$180 for 1-30 minutes over

#### \$360 for 31-60 minutes over

**Holiday and Peak Date Surcharge:** For legal holidays and high-traffic dates (e.g., the 9 Days, Motzei Shabbos, Mother's Day), a \$500 surcharge applies.

#### SERVICES

Set Up: Includes complete setup with candles

**Special Meals:** We can accommodate guests with specific dietary needs, provided these requests are made in advance.

**Benching:** We supply benchers, grape juice, and 3 wine glasses (not Becher) for Sheva Brachos.

**Entertainment:** Any entertainment must be pre-approved by Hudson Bistro event manager. If approved, entertainment can be brought in no more than 1 hour before the event. **Props and Décor:** Any additional props, centerpieces, or décor must be pre-approved by Hudson Bistro. Items may be brought in no earlier than 1 hour before the event.

**Outside Food and Drink:** Outside food or drinks are not permitted at Hudson Bistro.

**Menu:** The menu is pre-determined, and guests cannot place orders outside of the menu arranged with your event planner.

#### PRIOR TO THE EVENT

**Finalizing Details:** Menu, timing, and guest count must be confirmed up to 2 days before your event. We will follow up with you to finalize these details.

#### Adjusting Guest Count:

• If fewer guests attend, we will pack the extra meals to go.

• If more guests arrive, they will be added to your bill.

• If guests do not eat certain courses, they will still be charged for those meals, but we can pack them to go.

• Unplanned children will be charged the adult meal price and served the same menu, unless we can accommodate a children's menu at the event, in which case the child will still be billed the adult price.

#### PAYMENT

A deposit of \$750 is required to reserve your date.

The balance is due on the day of the event.

**Payment Method:** The full payment must be made on a single credit card.

BOOKING PROCESS				
Name:				
Phone:	_email:			
Event date:	Start time:	Guest count:		
Separate seating? YES NO		[		
If yes, how many guests on each side?		Menu choice:	MENU 1	MENU 2
Mechitza? YES NO				

#### THANK YOU FOR CHOOSING HUDSON BISTRO. WE ARE EXCITED TO SERVE YOU!