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# FACTORIA

— AT CHARLES POINT —

## **THE HUDSON**

### **2023 WEDDING PACKAGE**

#### ***Package To include:***

Complimentary Coat Check  
A Customized Menu Prepared by our Executive Chef  
Complimentary Tasting for the Couple  
Exclusivity of The Space – One Wedding Per Day  
Day-of Bridal Suite with Light Refreshments (Available at 11am)  
The Parlour Cocktail Room and Hudson Reception Room  
Chairs, 72" Round Tables, Lazy-Susans, High Cocktail Tables, White Linens, all Tableware  
Maitre d', Event Manager and Event Staffing  
Personalized Printed Menus

#### ***Menu to include:***

### **COCKTAIL HOUR**

Six Passed Hors-d'oeuvres  
One Grazing Table + One Farm Table

### **DINNER RECEPTION**

3-Course Table-Share Menu  
Tiered Wedding Cake

### **BEVERAGE PACKAGE**

5 Hour Premium Open Bar Package  
Signature Cocktail  
Table-Side Wine Service  
Champagne Toast  
Coffee and Tea Station

***\$175+ +pp***

*++Pricing subject to 22% Administrative Fee and 8.375% Sales Tax  
Ceremony Fee - \$1,500 (Private Fin & Brew Annex with Hudson River Views, Chairs and Set-up)  
Five Hour Event – Six Hours with Ceremony  
(No additional site fees)*

THE HUDSON - 2023 WEDDING PACKAGE

*\*Menus are seasonal and subject to change\**

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## COCKTAIL HOUR

### PASSED HORS-D'OEUVRES

*(Choose Six)*

#### COLD

**Deviled Eggs:** Crème Fraiche, Caviar, Chives

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**Beef Negimaki:** Scallions, Teriyaki

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**Mini BLT:** Aleppo Pepper Aioli

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**Eggplant Crostini:** Ricotta, Basil

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**Onion Tartlet:** Smoked Bleu Cheese, Saba

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**Salmon Tartare:** Spicy Aioli, Cucumber

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**Beef Tartare:** Chiles, Herb, Crostini

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**Tuna Poke:** Sesame, Soy Sauce, Scallions

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**Ceviche:** Gulf Shrimp, Leche de Tigre

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**Caprese Skewer:**

Mozzarella, Tomato, Basil Pesto

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**Dressed Oysters + \$MP:**

Nuoc Cham Mignonette, Crispy Shallots, Cilantro

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**Jumbo Shrimp Cocktail + \$5pp:**

Furikake, Lime

#### HOT

**Crispy Polenta:** Pickled Corn Chow-chow

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**Flatbread:** Seasonal Fruit Compote

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**Cheddar Gougère Slider:** Beef, Garlic Aioli

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**Chorizo Tostado:** Avocado, Pickled Onions

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**Pigs in a Blanket:** Honey Mustard

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**NY Steak Bite:** Gochujang, Crispy Wild Rice

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**BBQ Shrimp Skewer:** Cajun Spice

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**Arancini:** Sun-Dried Tomatoes, Artichoke, Basil

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**Croquette:** Jamon, Manchego, Calabrian Aioli

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**Devils on Horseback:**

Bacon Wrapped Dates, Peperonata

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**Grilled Cheese Shooters:**

3-Cheese, Tomato Soup

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**Crab Fritter + \$7pp:**

Trinity, Corn, Charred Lime Aioli

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## GRAZING TABLES

*(Choose One - Add Tables for \$7pp per table)*

### FARM TABLE (Included)

Selection of Artisan Cheeses, Seasonal Raw Vegetables & Fruit, Accompaniments

### MEDITERRANEAN

Hummus, Baba Ganoush, Homemade Pickles, Marinated Peppers, Crudité, Flatbread, Crackers

### ANTIPASTO

Assortment of Cured Meats & Rich Cheeses, Marinated Vegetables, and Mixed Olives

### CROSTINI

Eggplant, Marinated Roasted Red Peppers, Bruschetta, Olive Tapenade, Crostini

**ADD-ON: (+\$3 pp):** Fresh Burrata & Mozzarella, Smoked Wild Mushroom Bruschetta

### SPUDS

*(Choose 2)* Mashed Potatoes, Baked Potato, Sweet Potato, Tater Tots, French Fries

Served with Assorted Toppings

**ADD-ON: (+\$3 pp, per item):** Chili | Pulled Pork & Coleslaw | Mushroom Ragu

Fried Chicken, Gravy & Corn | Shaved Beef, Peppers & Onions, Cheese

### MAC & CHEESE STATION

Creamy Mac & Cheese, Bacon, Broccoli, Mushrooms, Crispy Onions, Breadcrumbs

**ADD-ON: (+\$3 pp, per item):** Pulled Pork | Chicken | Ground Beef | Lobster +\$MP

### ALL-WAYS AVOCADO (+\$3pp)

Avocado's - Charred, Pickled, Seasoned, Fries, Guacamole, Hummus & Crostini

### FIESTA TACO BAR (+\$5pp)

*(Choose 2)* Ground Beef, Chicken, Steak or Rajas & Mushrooms

Corn Tortillas, Cheese, Pico de Gallo, Salsa Verde, Guacamole,

Shredded Cabbage, Sour Cream, Pickled Jalapenos & Red Onions, Rice & Beans, Hot Sauce

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## ADD ONS: COCKTAIL HOUR STATIONS

*Chef Attended Stations Available: +\$100 Per Chef, Per Station*

### PASTA STATION - \$12pp

*(Choose One – Add Additional at \$7pp)*

#### **Pesto Farfalle**

Walnut Basil Pesto, Aged Parmesan

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#### **Penne with Pomodoro**

Basil Ricotta, Reggiano

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#### **Cacio e Pepe**

Bucatini, Parmigiano Reggiano, Black Pepper

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#### **Macaroni & Cheese**

*(Add Lobster \$MP)*

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*Add Chicken or Shrimp to Any Pasta +\$5pp*

### CARVING STATION - \$16pp

*(Choose One – Add Additional at \$12pp)*

#### **Baked Pork Loin**

Spiced Apricot Glaze

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#### **1855 NY Strip Steak**

Au Poivre

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#### **Wood-Fired Scottish Salmon**

Bourbon Honey Glaze

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#### **Smoked Brisket**

BBQ Sauce, Pickles

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#### **Herb Crusted Prime Rib (+\$3pp)**

Au Jus, Horseradish Cream

## SEAFOOD TOWER

*\*50 Assorted Pieces Total\**

Fresh Shucked Oysters, Shrimp, Clams, Served with Accompaniments

***\$450 per platter***

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## BUILD YOUR OWN RAW BAR

*Platters of 50 - Served with Accompaniments*

Fresh Shucked Oysters: \$200 | Shrimp: \$175 | Clams: \$100

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## **DINNER RECEPTION**

### **Table-Share Menu**

*An elegant rotating display of your chosen courses placed at the center of each table.*

*Your selections will be continuously replenished until all guests are satisfied.*

### **SALAD COURSE**

*(Choose Two)*

#### **Shaved Veg Salad**

Seasonal Vegetables, Mixed Greens, Pickled Shallot,  
Parmigiano Reggiano, Champagne Vinaigrette

#### **Caesar Salad**

Traditional, Torn Croutons, Parmigiano Reggiano

#### **Beet Salad**

Roasted Assortment of Beets, Watercress, Feta Cheese,  
Champagne Vinaigrette, Spiced Nuts

#### **Arugula Salad**

Orange Supremes, Avocado, Toasted Almonds, Citrus Vinaigrette

#### **Tuna Crudo + \$3pp**

Cucumber-Sesame Relish, Shaved Radish

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## MAIN COURSE

*(Choose two – additional third choice - \$15pp)*

### LAND

#### **Roasted Chicken**

Italian Salsa Verde

#### **Tuscan Spiced Pork Loin**

Apple-Pear Chutney

#### **NY Strip Steak**

Reduced Jus

#### **Roasted Leg of Lamb +\$7pp**

Pistachio Mint Gremolata

#### **Beef Short Rib +\$7pp**

River Outpost Brew Braise

#### **Skirt Steak +\$7pp**

Charmoula

#### **Bucatini Bolognese**

House Ground Beef, Parmesan Reggiano

### SEA

#### **Scottish Salmon**

Fennel, Mustard Vinaigrette

*(Ora King Salmon +\$5pp)*

#### **Bucatini all'Amatriciana**

Gulf Shrimp, House Bacon,

Parmesan Reggiano

#### **Sautéed Jumbo Shrimp +\$7pp**

Garlic, Butter, XO Sauce

#### **Grilled Swordfish +\$MP**

Puttanesca Sauce

#### **Chef Mike's Seasonal Stew +\$MP**

*Seasonal Silent Vegetarian and Vegan Options Available*

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## SIDES

*(Selections to be served with Main Course)*

*Additional Selections - \$7pp*

### STARCH

*(Choose Two)*

Herb Roasted Potatoes

Whipped Potatoes

Scalloped Potatoes

Rice Pilaf

Rigatoni Pomodoro

Fregola-Sarda

Quinoa Salad

### VEGETABLE

*(Choose One)*

Braised Seasonal Greens

Charred Broccoli

Haricot Verts

Roasted Beets

Roasted Cauliflower

Seasonal Root Vegetables

Crispy Brussel Sprouts (Sept-Jan)

*Ask your Sales Manager about Chef Pairings*

## DESSERT DISPLAY

**Assortment of Cookies & Mini Pastries**

**Coffee & Tea Station**

**&**

**Tiered Wedding Cake**

*\*Standard Design & Flavors Included. Any Upgrades to be Billed Directly to Client by Bakery\**

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## **BEVERAGE PACKAGE**

### **5 Hour Premium Open-Bar Package**

House Wine (2 Red, 2 White and Prosecco)

8 River Outpost Brewery Draft Beer

Bottled Beer: Stella Artois, Corona, Bud Light, Budweiser, Coors Light

Premium Spirits:

Vodka: Tito's, Absolut, Gin: Bombay, Brockmans, Beefeaters

Rum: Bacardi, Malibu, Sailor Jerry Tequila: Cuervo Silver & Gold, Milagro, Exotico

Whiskey & Scotch: Jameson, Jack Daniels, Tin Cup, Dewar's, Four Roses, Michter's

**Signature Cocktail**

**Champagne Toast**

**Table-Side Wine Service**

**Coffee & Tea Station**



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## ADD-ONS: FAREWELL STATION'S

### COOKIES & MILK STATION

Assortment Cookies OR Donuts

Milk Shooters

***\$5pp***

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### POPCORN STATION

Fresh house-popped popcorn, House-made Seasonings, Individual to-go bags

*House-made Seasonings - Choose 3:*

Cinnamon & Brown Sugar | Salted Caramel | Chocolate | White Cheddar | 5 Spice

Garlic & Parmesan | Spicy: Caribbean | Garlic & Aleppo

***\$8pp***

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### PRETZEL PLATTER

*\*Serves 25 guests\**

Pretzel Bites

Mustard & Cheese Dipping Sauces

***\$150 per platter***

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### SLIDERS PLATTER

*\*Serves 25 guests\**

**Beef Sliders & French Fries**

Accompaniments

***\$200 per platter***