

ENVUE

AUTOGRAPH COLLECTION
HOTELS



PACKAGES

The striking beauty is hard to ignore.

The view captivates...similar to LOVE AT FIRST SIGHT

ALL WEDDING PACKAGES INCLUDE:

- Special Discounted Room Rate | 10 Rooms or More
- Complimentary Menu Tasting for 4 Guests
- Standard Hotel Linens
- Dance Floor, Gift and DJ Tables
- Preferred Valet Parking Rates
- Complimentary Cake Cutting and Service
- Sparkling Wine or Cider Toast
- Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Specialty Teas from Tazo

CEREMONIES INCLUDE:

Infused Water Station Upon Guests Arrival

Hotel Banquet Chairs

Microphone for Officiant

- Indoor Ceremony Fee | \$1,500
- Outdoor Ceremony Fee | \$3,000

SPECIAL MEAL PRICING

- Children's Meals (Under 12) | 40
- Vendor Meals | 50
- Young Adults (13-17) | 15% Off Package Price

WATERVUE | 165

One Hour Cocktail Reception

- Open Traditional Bar
- Choice of Four Passed Hors d'oeuvres
- Seasonal Vegetable Crudité

Dinner

- Three Hour Open Traditional Bar
- Three Course Plated Dinner
 - Choice of First Course
 - Choice of (2) Entrées Plus Vegetarian
 - Choice of Plated Dessert

CITYVUE | 195

One Hour Cocktail Reception

- Open Traditional Bar
- Choice of Five Passed Hors d'oeuvres
- Choice of Seasonal Vegetable Crudité or Artisanal Cheese Display
- Choice of One Action Station

Dinner

- Three Hour Open Traditional Bar
- Three Course Plated Dinner
 - Choice of First Course
 - Choice of (2) Entrées and Vegetarian Entrée
 - Choice of Plated Dessert

SKYLINEVUE | 245

One Hour Cocktail Reception

- Open Enhanced Bar
- Choice of Six Passed Hors d'oeuvres
- Choice of Seasonal Vegetable Crudité or Artisanal Cheese Display
- Choice of Two Action Stations

Dinner

- Four Hour Open Enhanced Bar
- Four Course Plated Dinner
 - Choice of First Course
 - Choice of Pasta Course
 - Choice of (2) Entrées and Vegetarian Entrée
 - Choice of Plated Dessert
 - Assorted Petits Fours

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SALADS & ENTREES

SALAD COURSE

Please Select One

Baby Field Greens | Grape Tomatoes, English Cucumber, Poached Pear, Goat Cheese, Balsamic Vinaigrette

Romaine Hearts | Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing

Baby Spinach | Spiced Walnuts, Blueberries, Gorgonzola, Citrus Vinaigrette

Wedge of Iceberg (GF) | Diced Tomato, Smoked Bacon, Danish Blue, Blue Cheese Dressing

Enhancement | Add 5

Poached Pear Salad (VE, GF, DF) | Baby Field Greens, English Cucumber, Strawberries, Balsamic Vinaigrette

Heirloom Tomato & Burrata Salad (V, GF) | Soft Baby Greens, Basil Leaves, Cracked Black Pepper, Sea Salt, Olive Oil, Balsamic Drizzle

PASTA COURSE

Rigatoni | Lamb Bolognese and Ricotta

Pan Seared Gnocchi | Basil Truffle Cream

Cavatelli | Red Wine Braised Short Rib, Pomodoro Sauce

Ricotta Ravioli | Parmigiano-Reggiano, Tomato Sauce

Penne a la Vodka

MAIN COURSE

Please Select One

Stuffed Breast of Chicken | Tomato, Mozzarella, Haricot Vert, Lemon Beurre Blanc

Doro Wat Pasta | Spicy Chicken Stew, Ricotta, Rosemary

Grilled Half Chicken | Soy Honey Glaze, Romesco, Succotash

Herbed Goat Cheese-Stuffed Chicken Roulade | Wild Rice, Seasonal Squash Pistou, Natural Jus

Herb Crusted Filet Mignon | Sour Cream Whipped Potatoes, Grilled Asparagus, Red Wine Reduction

Braised Short Rib | Truffle Mash, Sautéed Garlic Brussels Sprouts, Port Wine Demi

Beef Striploin Steak (GF) | Potatoes Provaleta, Blistered Green Beans, Chimichurri

Bone-In Ribeye (12 Oz) | Arugula Salad, Chimichurri

Olive Oil Herb Roasted Sea Bass | Tomato Basil Sauce, Risotto Milanese, Broccolini

Long Island Striped Bass | Wild Rice Pilaf with Apples, Dried Cranberries, Pecans, Miso Vinaigrette

Pan Seared Mahi Mahi | Minted Fingerling Potatoes, Broccolini

Grilled Salmon | Bok Choy, Clams, Miso Broth

Australian Rack of Lamb | Thyme Ratatouille, Rustic Oregano Potatoes, Minted Merlot Demi Glaze | Add 10

DUET ENHANCEMENT

Add to Any Entrée to create a Duet Plate | Served with Chef's Selection of Sauce

- **Grilled Shrimp** (3) (GF) | 10
- **Lump Crab Cake** | Mkt Price
- **Broiled Maine Lobster Tail** (GF) | Mkt Price
- **Seared Salmon** (GF) | 8
- **Petite Filet** (GF) | 9

DESSERT COURSE

- **Classic Tiramisu**
- **Apple Tart** | Vanilla Bean Ice Cream
- **Chocolate Decadence Cake** | Berry Coulis
- **NY Cheesecake** | Fresh Fruit Compote
- **Wild Berry Tartlet**
- **Mini Dessert Trio**

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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RECEPTIONS

PASSED HORS D'OEUVRES

Chilled Specialties

- Watermelon and Goat Cheese Skewer | Lemon Oil (V, GF)
- Caprese Skewer | Grape Tomato, Mozzarella, Basil, Balsamic Glaze (V, GF)
- Greek Salad Bruschetta (V)
- Prosciutto and Fig on Crisp
- Ricotta Crostini | Fresh Herbs, Flaky Sea Salt, Olive Oil
- Smoked Salmon on Brioche | Crème Fraiche, Chive
- Jumbo Shrimp Cocktail (GF) | Add 2
- Mini Tuna Poke Bowl | Seaweed Salad | Add 2
- Scallop Ceviche Tostadas | Lime, Onion, Crisp Tortilla | Add 2

Hot Specialties

- Miniature Reubens
- All-Beef Cocktail Franks en Croute | Dijon Mustard
- Spinach and Feta Spanakopita (V)
- Smoked Mozzarella Arancini (V)
- Bacon-Wrapped Medjool Dates (GF)
- Brie and Quince in Phyllo (V)
- Vegetable Spring Roll | Sweet Chili Sauce (V)
- Chicken in Wonton | Soy Ginger Sauce
- Mini Beef Wellington | Add 2
- Chickens Tandoori Skewer | Herb Yogurt Dip | Add 2
- Teriyaki Chicken Skewer | Scallions, Sesame Seeds | Add 2
- Tortilla Crusted Shrimp | Lime Crema | Add 3
- Hoisin Beef Skewer | Garlic Chips | Add 2

RECEPTION DISPLAY ENHANCEMENTS

Hummus Garden | 8

Hummus Trio | Garlic, Red Pepper, Spinach
Baby Carrots, Heirloom Cherry Tomatoes, Cauliflower, Asparagus, Radishes, Broccoli
Blue Cheese, Ranch, Balsamic Vinaigrette

Avocado Toast Bar | 10

Fresh Smashed Avocado
Toppings of Bacon, Spec Ham, Salmon Lox, Jalapeno, Pickled Red Onion, Tomato, Cilantro, Chile Flakes
Sourdough, Rye, or Whole Wheat Toast

Thai Lettuce Wrap Station | 9

Chopped Chicken, Shoestring Vegetables, Bean Sprouts, Pea Pods, Cashews, Thai Peanut and Sesame Soy Dipping Sauces

European Antipasti | 12

Assortment of Italian Salumi, Cured Meats, Pâté, European Cheeses
Collection of Grilled Vegetables and Oven Roasted Tomatoes
Assorted Crackers, Artisan Breads

UNDER THE SEA | 24

3 Pieces Per Person

Shrimp Cocktail | Citrus Poached (V, GF, DF)

Snow Crab Claws (V, GF, DF)

Freshly Shucked East Coast Oysters | Mignonette Sauce

Scallion Remoulade, Cocktail Sauce, Tabasco

ACTION STATIONS

CUSTOM PASTA CREATIONS

Pasta: Penne, Cheese Tortellini

Sauce: Basil Marinara, Alfredo Sauce

Protein: Sweet Italian Sausage, Sliced Grilled Chicken

Toppings: Roasted Peppers, Caramelized Onions, Baby Spinach, Roasted Mushroom, English Peas, Sun-Dried Tomatoes, Artichokes, Garlic Confit, Pesto, Parmesan-Reggiano Cheese
Garlic and Herb Bread Sticks

GOURMET MAC & CHEESE BAR

Penne | New York Sharp Cheddar **Sauce**

Orecchiette | Parmesan Cheese **Sauce**

Toppings: Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomatoes, Fried Shallots, Roasted Wild Mushrooms, Green Onions, Fresh Peas

FARM STAND CHOP CHOP SALAD (V)

Greens | Romaine Hearts, Soft Baby Field Greens, Baby Spinach
Leaves

Toppings | Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Mandarin Oranges, Dried Cranberries, Julienne Peppers, Parmesan-Reggiano Cheese, Blue Cheese Crumbles, Smoked Bacon, Eggs, Garlic **Croutons**

Dressings | Buttermilk Ranch, Creamy Caesar, White Balsamic
Fresh Rolls and Sweet Butter

STIR FRY STATION

Select Three Protein | Beef, Chicken, Pork, Shrimp, Tofu
Fried Rice, Chow Mein Noodles, Scrambled Egg, Shredded Carrots,
Snow Peas, Bean Sprouts,
Garlic, Ginger, Water Chestnuts, Scallions, Shiitake Mushrooms,
Red Pepper
Oyster Sauce, Teriyaki, Hoisin, Soy Sauce

PAN FRIED CRAB CAKES**PAN FRIED CRAB CAKES** | Add 16

- Lemon Chive and Caper Aioli and Cajun Remoulade
- Roasted Corn and Black Bean Salsa
- Curry Cauliflower | Green Coriander Chutney
- Arugula, Cucumber, and Baby Spinach Salad, Lemon Olive Oil

TAPAS & PINTXOS | Add 14

Gambas al Ajillo
Chicken Empanadas with Romesco Sauce
Jamon Serrano and Marinated Garrotxa Chese Tapas
Pan con Tomato | Spanish Tomato Toast on Griddled Bread (V)

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BEVERAGES

TRADITIONAL BRANDS

SPIRITS

Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar's Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINE

Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER | *Please Select Five*

Bud Light, Coors Light, Samuel Adams, Blue Moon Belgian White, Modelo Especial, Athletic Brewing NA, Lagunitas IPA, High Noon Hard Seltzer

ENHANCED BRANDS

Select Any Three (3) Spirit Brands listed below to Include on your Upgraded bar. Your Bar will also include all Traditional Spirits, Beers and Wine. Add \$3.00 to Each Package Bar Hour

Vodka | ABSOLUT, Ketel One, Wheatley, Tito's Handmade, Belvedere, Grey Goose, Absolut Citron

Gin | Tanqueray, The Botanist, Hendricks's, Bombay Sapphire, Aviation, Monkey 47, St. George Terroir, Slipsmith

Rum | Bacardi Select (Dark), Captain Morgan Original Spice, Malibu, Bacardi 8, Santa Theresa 1796, Appleton Estate Rare Blend, Plantation 3 Star

Tequila | Herradura Resposado, Milagro Blanco, Patron Silver and Reposado, Casa Del Col, Casa Nobles Resposado, Don Julio Silver and Resposado, Casamigos, Sieta Leguas Blanco, Dos Hombres Mezcal

Scotch & Cognac | Johnny Walker Red and Black, Monkey Shoulder, The Glenfiddich 12 Year, The Glenlivet 12 Year, Hennessy VS

Bourbon, Whiskey and Rye | Buffalo Trace, Jack Daniel's, Knob Creek 9 Year, Maker's Mark, Basil Hayden's, Woodford Reserve, Hudson Bright Light, Michter's, Bulleit, Crown Royal 12 Year, High West, Angel's Envy, Bulleit Rye, Templeton Rye, Rittenhouse Rye, Jameson Irish

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ENHANCEMENTS

Prices Per Guest

LATE NIGHT DELIGHT

Shoestring Fries | Ketchup | 6

Waffle Fries | BBQ Sauce | 7

Thin Crust Pepperoni and Cheese Pizza Slice | 6

Corn Dogs | Ketchup and Yellow Mustard | 7

Fried Mac N Cheese Bites | 7

All American Beef Sliders | 7

Fried Chicken and Slaw Sliders | Honey Mustard | 8

Pulled Pork Tacos | Pickled Slaw, Avocado, Chipotle Crema | 8

Warm Churros | Caramel and Chocolate Sauce | 8

Mini Vanilla Ice Cream and Chocolate Chip Cookie Sandwich | 7

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REHEARSAL DINNER

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BRUNCHES

Priced Per Guest, Inclusive of Service Charge and Tax, Based on a 120 Minute Service, Requires No Minimums, and Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Teas

FINALE BREAKFAST TABLE | 50

Orange, Cranberry and Grapefruit Juices
Sliced Fresh Fruit Platter and Seasonal Berries
Individual Low Fat Fruit and Greek Yogurts
Assorted Breakfast Cereals | Bananas, 2% and Skim Milk
New York Style Bagels | Assorted Cream Cheese
Assorted Pastries, Muffins and Croissants | Fruit Preserves and Butter

CHOICE OF ONE:

- Scrambled Egg Whites | Fresh Herbs
- Scrambled Farm Fresh Eggs
- Scrambled Farm Fresh Eggs | White Cheddar Cheese
- Scrambled Farm Fresh Eggs | Mozzarella | Wild Mushrooms
- Eggs Benedict | Add 3

CHOICE OF TWO: (All GF)

- Hardwood Smoked Bacon
- Country Sausage Links
- Chicken Apple Sausage
- Grilled Smokehouse Ham

CHOICE OF ONE:

- Oven Roasted Breakfast Potatoes | Fresh Herbs (GF)
- Hash Browns

CHOICE OF ONE: (All V)

- Brioche French Toast
- Griddle Pancakes
- Belgian Waffles

Maple Syrup and Whipped Butter

BRUNCH ENHANCEMENT | 25

Select Two Salads, One Entrée and Two Desserts to be Added to your Breakfast Buffet

CHOICE OF TWO SALADS:

Baby Field Greens Salad (V, GF, DF) | Candied Pecans, Strawberries, English Cucumber, White Balsamic Vinaigrette

Crisp Caesar Salad (V) | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing

Mixed Greens Salad (V) | Spiced Walnuts, Red Wine Poached Pears, Blueberries, Gorgonzola, Citrus Vinaigrette

Caprese Salad | Baby Greens, Grape Tomatoes, Bocconcini Mozzarella, Sweet Basil Chiffonade, Balsamic Glaze

Cheese Tortellini Salad | Artichoke Heart, Sun Dried Tomato, Basil Pesto

CHOICE OF ONE ENTREE:

Lemon Chicken Francaise (GF, DF) | Lemon Wine Buerre Blanc, Grilled Asparagus, Sour Cream and Chive Whipped Potatoes

Southwest Grilled Skirt Steak (GF, DF) | Chipotle Mash, Grilled Asparagus, Black Bean Corn Salsa, Chimichurri Sauce

Pan Roasted Salmon (GF) | Sweet Corn Succotash, Roasted Fingerling Potatoes, Maple Reduction

CHOICE OF TWO DESSERTS:

Chocolate Decadence Dome

Cheesecake | Berry Compote

Classic Italian Tiramisu

Lemon Meringue Tarts

Rustic Apple Pie

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INFORMATION

TERMS AND CONDITIONS

FOOD & BEVERAGE SERVICES

The ENVUE, Autograph Collection Hotel shall provide all food and beverages served at the Hotel. Any cultural needs that cannot be accommodated by hotel will be contracted accordingly. Insurance and health regulations do not allow food prepared at the hotel to be removed from premises. Prices are subject to change without notice.

GUARANTEED NUMBER OF GUESTS

Thirty (30) days prior to the wedding event, menu selection and event checklist is due. Following this information your catering manager will prepare the final documents (banquet event orders/BEO – and banquet check/invoice and diagrams) for your signature approval. Guest count must be received by the Hotel seven (7) calendar days prior the event with final payment of all estimated charges payable via credit card, cash, or cashier's check. This number will be your guarantee and is not subject to reduction. Should the number of guests exceed the guaranteed amount; the hotel will make all reasonable attempts to accommodate such persons, up to an additional five percent (5%). You will be charged for the number of meals served, or the number of meals guaranteed, whichever is greater. The final guarantee of any additional guests must be received by your catering manager 72 business hours prior to the event. Any additional charges and day of charges will be paid via credit card (required to be on file).

EVENT TIMES

Indoor receptions events are scheduled for up to five (5) hours and to be concluded by 1:00am. Any additional time other than that agreed upon on the function sheet, shall be approved by a hotel manager and will be charged to the credit card on file. Local ordinance requires that outdoor events must end no later than 11:00pm.

SMOKING POLICY

All of our facilities are smoke free (including electronic cigarettes). Smoking is available in designated areas only. The hotel will enforce compliance with this policy.

TERMS AND CONDITIONS

OUTDOOR CEREMONIES/RECEPTIONS

To provide the best possible event, a decision on moving an outdoor function indoors may be required. The Banquet Manager will make this final determination no less than four (4) hours prior to the event if anticipated weather conditions may affect your special day. In consideration of the other hotel guests and according to city ordinance, outdoor catered functions must end by 11:00pm.

BEVERAGE SERVICE

The ENVUE, Autograph Collection is the only licensee authorized to sell and serve liquor, beer, or wine on the hotel premises. Therefore, we cannot allow any of the above to be brought into any of our event areas from outside. The Hotel reserves the right to refuse service of alcohol to any individual who exhibits any of the symptoms indicating possible intoxication, or is under the State's legal age of Twenty-one (21) to consume alcohol. As a responsible vendor of alcoholic beverages, ENVUE, Autograph Collection requires proof of age from anyone appearing to be under the age of 35. Intoxicated guests and/or those demonstrating an inebriated or hostile behavior will be escorted to their registered sleeping room or off property.

DEPOSIT & PAYMENT

A non-refundable deposit is required at the time of signing your wedding contract. A payment schedule will be further outlined in your Catering Agreement. The balance of the estimated charges is to be paid seven (7) calendar days before the actual event in order to avoid a late fee of up to 10% of your total balance due. A credit card is required to be on file to bill any additional charges that are incurred for final guest count and day-of-event charges.

PARKING

Reduced rate of \$10 for event parking. Valet parking can be hosted – discuss with your Catering Manager.

CONTINGENCY

You agree to be responsible for any damages; breakage or theft that occurs during the period your event is held at the hotel. This contingency also covers all actions of any photographers, florists, decorators, or entertainers hired by you for this event. Musical equipment, decorations, centerpieces, or any other items brought into the hotel must be pre-approved and removed immediately after the event. Candles must meet North Hudson Regional Fire Department codes. Fog machines are not permitted in our indoor event space. The Hotel will not be responsible for any items left after the event.