

Wedding Guide

THE LINKS AT UNION VALE



 WEDDINGWIRE

COUPLES' CHOICE

AWARDS®



2022

2023-2024



Myles Studio
PHOTOGRAPHY



Myles Studio



The Links



Established in 2000, The Links at Union Vale has created lasting memories with Brides, Grooms and Guests alike. Each event is exclusive and personalized as we pride ourselves on attention to detail and strive to ensure that your wedding day is the perfect start to your future together.

Offering on-site, full-service event planning staff to guide you through the process and organize every detail from your first tour to your last dance. Our classically trained culinary team will ensure your guests will be raving about their dining experience on your special day for years to come. Beyond decedent cuisine, ample seating for up to 175 guests is provided in our grand ballroom.

With a backdrop comprised of rolling hills, an award-winning championship golf course, uninterrupted mountain views, meticulously manicured greens, and enchanting sunsets. The Links provides the perfect space for your on-site ceremony and wedding photographs.

From panoramic views to experienced, attentive staff, The Links offers an exemplary wedding experience, and we cordially invite you to indulge in the wedding of your dreams.





The Links Experience Begins with...

Dedicated Event Coordinators for Pre-Event and Day-Of Coordination

Personal Maitre D' Service for the duration of the Event

Formal Black-Tie Service

Private Bridal Suite with Separate Powder Room

Five Hour Top-Shelf Open Bar with Premium Brand Liquor and Beer

Choice of Passed Butler Style Hors d'oeuvres

Signature Silo Display

Warm Flatbreads

The Theme Stations

Plated Dinner Reception

Custom Wedding Cake

Champagne Floor Length Table Linens, Choice of Napkin Color to Match your Theme

Custom Linen Options Available 

House Centerpieces

Black Place Cards

Directional Cards

Champagne Toast for all Guests

Wine Service on All Guest Tables

Breathtaking Panoramic Views of the Hudson Valley including the Catskill Mountains, Rustic Silo, and Lush Greens

On-Site Ceremony

Outdoor Open-Air Veranda

Backup Generator in case of Power Outage

Handicap Accessibility and Parking

 Denotes an enhancement and is subject to an additional charge.

General Guidelines



DEPOSIT

A non-refundable deposit of \$1,500.00 is required to guarantee the reservation of a room. All functions cancelled within forty-eight (48) hours of the scheduled event will be charged 50% of the estimated total charge or the Clubs' actual expenses, whichever is greater.

PAYMENT

Payment is to be paid in full 2 days prior to your function. Any extra incidentals, tally bar, etc., shall be paid at the conclusion of the function.

GUARANTEE

Final guest count must be submitted to the Club 10 business days prior to your function. If a guarantee is not submitted, you will be charged for the higher of the actual guest count or the original estimate.



On-Site Ceremony



Your nuptials will take place thirty minutes prior to the start of your Cocktail Reception. With a backdrop of unmatched pastoral views of the Hudson Valley, you'll be sure to have a memorable ceremony amongst your guests.

Includes:

Setup of Ceremony Chairs

Trellist on the West Lawn

Podium

Coordination of Florists and Officiant

Welcome and Direction of Guests upon arrival



Cocktail Hour



Signature Silo Display

International Assortment of hard and soft cheeses

Soppressata, Genoa Salami, Spicy Capicola, Dried Sausage, shaved Prosciutto

Imported spiced Olives, Stuffed Sweet and Spicy Cherry Peppers

Farm-to-Table Vegetable Crudit 

House-made roasted garlic hummus, Vine Ripe tomato Bruschetta, Spinach and Artichoke Dip in soft bread bowls

Red and Green seedless grapes, fresh strawberries

Candied Walnuts

Artisan rolls, crostini, breadsticks, soft Pita

Flatbreads


Margarita - Fresh Mozzarella, Vine Ripe Tomato, Fresh Basil, Olive Oil drizzle

Fire Roasted Vegetable, Whipped Goat Cheese, Micro Greens, Balsamic Glaze

Pulled Herbed Chicken, crumbled Manchego, Hot Sauce

Sliced Herbed Chicken, Basil Pesto, Roasted Red Peppers, Fresh Mozzarella

Clams Casino - Fresh Garlic, Vine Ripe Tomato, Crispy Pancetta, Herbed Ricotta, Shaved Pecorino 

Garlic Shrimp Alfredo - Garlic Herbed Grilled Shrimp, House-made Alfredo Sauce, Fresh Baby Spinach 



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Butler Style Hors D'oeuvres



Hot

Crab Rangoon Wonton, Sweet & Sour Sauce

Thai Chicken Satay, Spicy Peanut Dipping Sauce

Vegetable Spring Rolls, Toasted Sesame Soy Sauce

Chorizo Stuffed Mushrooms

Dublin Fishcake, Lemon Caper Sauce

Asian Beef Satay, Soy Ginger Sauce

Coconut Crusted Chicken, Pineapple Habanero Sauce

Pork Kimchi Dumplings, Spicy Plum Sauce

Mini Beef Empanadas, Smoky Chipotle Crema

Falafel Lollipops, Lemon Tahini Sauce

Pastrami Reuben Slider, Swiss, Sauerkraut, Thousand

Island Dressing, Pretzel Roll

Coconut Curry Meatballs

Mini Maple Bourbon Chicken and Waffle Sliders

Teriyaki Glazed Pepper Steak Bites

Choripan Slider - Chorizo, Bell Pepper, Chimichurri,

Pickled Red Onion

Golden Mac and Cheese Bites

Meatball Pomodoro Slider

Gruyere, Caramelized Onion, Sauteed Mushroom

Tartlet

Baked Brie En Croute, Dried Cherries, Rosemary,

Pecan, Hot Honey Drizzle

Coconut Crusted Shrimp

Franks En Croute, Grain Mustard

Chilled

Herbed Melon Skewers, Splash of Amaretto, Mint

*Peach Bruschetta Crostini - Goat Cheese, Fresh Basil,
Honey*

*Caprese Skewer - Fresh Mozzarella, Tomato, Fresh
Basil, Balsamic Glaze*

Cranberry, Brie, Prosciutto Tartlet

Whipped Strawberry Goat Cheese Crostini, Fresh

Sliced Strawberry, Balsamic Glaze

Crab and Avocado Wonton Cups

*Smoked Salmon, Whipped Caper Cream, Soft
Pumpernickel*

Enhancements

Applewood Smoked Bacon Wrapped Scallops

Ahi Tuna Tartare

Sweet Lobster Roll, Shaved Fennel and Citrus

Jumbo Shrimp Cocktail Shooter

Maryland Crabcake, Smokey Remoulade

Filet Slider, Horseradish Cream, Onion Straws

Lollipop Lambchops, Mint Pesto

Shrimp Ceviche, Tortilla Tartlet

Theme Stations

Select 2 Stations

Pasta

Select 2

Includes Artisan Rolls and Breadsticks

Penne a la Vodka

Rigatoni Bolognese

Cheese Tortellini, Pesto Cream

Fettuccini Alfredo

Cavatelli Pomodoro, Fresh Cherry Tomato, Olive Oil,
Roasted Garlic, Fresh Basil

Italian

Select 2

Includes Artisan Rolls

Chicken Scarpariello - Sausage, Potato, Onion, Sweet
Cherry Pepper, Lite Demi

Eggplant Rollatini

Pomodoro Meatballs

Chicken Cacciatore

Southern Comfort

Shrimp and Grits

Smoked Beef Brisket, Au Jus

Collard Greens

Sweet Corn Pudding

Fried Pickles, Creole Mustard

Custom Mac and Cheese Bar

Penne Pasta, Rigatoni Pasta

Protein, Select 2

BBQ Pulled Pork - Crispy Pancetta - Braised Short Ribs
- Lobster  MP

Garnish: Fresh Jalapeno, Roasted Broccoli,

Caramelized Onion, Scallions, Herb Toasted Panko Bits

Butcher Block

Protein, Select 1

Includes Artisan Rolls

Herb Crusted Roast Beef Tenderloin, Au Jus, Mushroom
Demi, Horseradish Cream

Corned Beef Brisket, Horseradish Mustard

Citrus Herb Roasted Turkey, Cranberry Chutney

Slow Roasted Pork Tenderloin, Roasted Garlic Cream

Rosemary-Bourbon Glazed Ham

Sliders

Select 2

Includes House-made Potato Chips

Fried Eggplant Caprese, Balsamic Glaze

Cuban, Sliced Pork, Ham, Swiss, Pickles, Dijon Honey
Mustard

Jerk Chicken, Mango Slaw, Sriracha Aioli

Shaved Beef, Aged Provolone, Roasted Red Pepper,
Horseradish Cream

Roasted Vegetable, Arugula, Herbed Boursin

BBQ Pulled Pork, Sweet Slaw, Onion Straws

Classic Beef

Fiesta

Includes Cilantro Lime Sour Cream, Pico de Gallo,
Guacamole, Fresh Lime Wedge

Chicken and Cheese Quesadilla

Mini Pork Tenderloin Fajitas

Paella

Chorizo, Shrimp, Fresh Vegetables, Saffron

Street Taco

Includes Cilantro Lime Sour Cream, Pico de Gallo,
Lettuce, Shredded Mexican Blend Cheese, Fresh Lime
Wedge, Flour and Corn Tortillas

Classic Chicken - Pico de Gallo, Fresh Cilantro, Hot
Sauce, Fresh Lime Juice

Carne Asada - Sliced Flank Steak, Fresh Cilantro,
Cotija Cheese, Fresh Lime Juice

Blackened Chicken - Pico de Gallo, Shredded Lettuce,
Sliced Avocado, Mexican Blend Cheese, Smokey
Chipotle Crema

Al Pastor - Slow Cooked Shredded Pork, Purple
Cabbage, Grilled Pineapple, Fresh Sliced Jalapeno,
Fresh Lemon Crema

Grilled Shrimp - Sweet Green Cabbage Slaw, Cilantro
Lime Drizzle 



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Stations Enhancements



Sushi MP

California Roll
Spicy Tuna Roll
Philadelphia Roll
Kani Salad
Pickled Ginger, Wasabi, Soy Sauce

Chilled Atlantic Seafood Display MP

Includes Lemon Wedges, Cocktail Sauce, Mignonette Sauce, Variety of Hot Sauces
Jumbo Poached Shrimp
Fresh Shucked Oysters
Clams on a Half Shell
Lobster Gazpacho Shooter
Classic Shrimp Ceviche

Dinner



Appetizer

Soup or Salad

Soup

Broccoli Cheddar Bisque
Pasta Fagiole
Lemon Chicken Orzo
*Roasted Butternut Squash (Seasonal)

Salad

Traditional Garden - Mixed Greens, Grape Tomato, Sliced Cucumber, Shredded Carrots, Thin Sliced Red Onion, Balsamic Dressing
Classic Caesar - Crisp Romaine, Shaved Parmesan, House-made Croutons, Creamy Caesar
Autumn Arugula - Baby Arugula, Chopped Candied Walnuts, Dried Cranberries, Crumbled Feta, Creamy Balsamic Vinaigrette
Links Signature - Mixed Greens, Cucumber, Grape Tomato, Cherry Peppers, Olives, Croutons, House Lemon Vinaigrette

Enhancements

Duet

Creamy Burrata, Vine Ripe Bruschetta, Micro Greens, Extra Virgin Olive Oil, Balsamic Drizzle
Roasted Fig, Shaved Prosciutto, Crumbled Roquefort, Black and White Balsamic Reduction, Baby Arugula



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Dinner continued



Pasta | Intermezzo

Select 1

Pasta

Penne a la Vodka

Fusilli Peso Cream

Rigatoni Pomodoro

Orecchiette, Broccolini, Roasted Garlic and Oil

Intermezzo

Mango Sorbet, Lemon Sorbet

Pre-selected Main Entrée Selections

Select 4 | 1 from each Category

Chef Selected Vegetable included with Main Entrée Selection

Chicken

Chicken Montrachet

Breast of Chicken Stuffed with Fresh Herbed
Goat Cheese and Sundried Tomatoes, Pesto
Cream Sauce

Chicken Francaise

Egg Battered, Simmered in Lemon Infused
Sauvignon Blanc

Harvest Chicken

Breast of Chicken Stuffed with Crisp Apple,
Sausage, Sage, Brown Butter Sauce

Chicken Marsala

Roasted French Breast, Bella Mushroom
Florio Marsala Sauce

Fish

Salmon

Blackened, Fresh Pineapple, Melon Salsa OR
Roasted, Garlic Butter

Crab Stuffed Sole

Lemon Herb Sauce

Beef

6 oz Filet Mignon | MP 

New York Strip

Aged Prime Rib

Select 1 Sauce

Au Jus

Horseradish Cream

Red Demi

Vegetarian

Eggplant Parmesan

Pink Cream Sauce

Pasta Primavera

With Fresh Sautéed Seasonal Vegetables in
a Garlic White Wine Sauce

Accompaniments

Select 1

Garlic Chive Whipped Potatoes

Seasoned Forbidden Rice

Roasted Fingerling Potatoes

Chef's Selection of Garden-Fresh Seasonal



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Wedding Cake



Please Contact the Bakery Directly to Schedule an Appointment for
Your Custom Wedding Cake and Tasting*

Adam's Bakery

160 Old Post Road
Wappingers Falls, NY 12590
(845) 632-9955

The Pastry Garden

2600 South Road
Suite 5
Poughkeepsie, NY 12601
(845) 473-5220

Sweet Enhancements

Grand Viennese

Mini Cannoli, Eclairs, Creampuffs, Napoleons, Petit
Fours, Chocolate Covered Strawberries, Assortment of
Truffles, Italian Cookies, Dark Chocolate Mousse
Martinis

Petit Bites

Assortment of Mini Cake Bites and Cake Pops on Each
Guest Table

New York Cheesecakes

Mini Assortment of Flavors

Harvest Display

** Seasonal*

Fresh Apple Pie, Pecan Pie, Pumpkin Pie, Streusel
Crumb Cake, Sugar Donuts, Warm Apple Cider



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Bar Enhancements



Beverage Enhancements

The Links at Union Vale as a strict NO SHOT Policy

CRAFT DRAFT

Select 1

The Links at Union Vale will not serve IPA's over 7% Alcohol

Industrial Arts – Wrench

Captain Lawrence – Liquid Dreams

Captain Lawrence – Citra Dreams

Peekskill Brewing – Eastern Standard IPA

Millhouse Brewing – Everything's Coming Up

Sloop Brewing Co. – Juice Bomb

If you have a Special Request, or are unsure, our In-House Certified Cicerone can help guide you.

WINE ENHANCEMENT

Select 1 per Category

White

Matua Sauvignon Blanc

Williams Hill Chardonnay

Castello Banfi Pinot Grigio

Red

Storypoint Pinor Noir

Louis Martini Cabernet Sauvignon

BEER

Select 4

Michelob Ultra, Budweiser, Bud Light, Coors Light,

Amstel Light, Heineken, Heineken Light, Corona,

Corona Light, Magners Cider, St. Pauli Girl,

Guinness

MULE BAR

Select 2

Moscow, Dublin, Mexican, Dark and Stormy,

Kentucky, Raspberry-Lime, Apple Cider,

Blueberry-Lime

WHITE CLAW

Black Cherry, Lime, Raspberry, Grapefruit

HIGH NOON

Pineapple, Mango, Passion Fruit, Watermelon

MIMOSA BAR

Fresh Raspberries, Strawberries, Blackberries,

Sliced Peach

Juice

Orange, Pineapple, Cranberry, Guava

NO OUTSIDE ALCOHOL IS PERMITTED ON THE PREMISES AT ANY TIME.

Any guest under the age of twenty-one (21) is prohibited from requesting or consuming alcoholic beverages at your event. We reserve the right to refuse to serve alcoholic beverages to anyone who we, in our sole discretion, determine is intoxicated, impaired or under the age of twenty-one (21).



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Farewell Fare



Bottled Water Included
Food Choices priced individually

Soft Pretzel
Popcorn
Italian Sub Slices
Stromboli, Pepperoni & Mozzarella

OVERTIME

Reception, 1 hour overtime, cash bar



Denotes an enhancement and is subject to an additional charge.

Reception Packages



PACKAGE ONE

(5) Hour Top-Shelf Open Bar
Champagne Toast for all Guests
Wine Service on All Guest Tables

Cocktail Hour

Choice of (6) Butler-Style Hors D'oeuvres
Choice of (2) Artisan Flatbreads
Choice of (2) Theme Stations
Signature Silo Display
International Cheese Board
Italian Meats & Imported Olives
Farm-to-Table Vegetable Crudit 
House-made Dips & Spreads
Fresh Fruit & Candied Walnuts
Artisan Breads, Rolls & Crostini

Dinner

1st Course: Soup, Salad, or Duet  (Select 1)
2nd Course: Pasta or Intermezzo (Select 1)
Pre-Selected Choice of Entr e
All Entrees served with
Fresh Seasonal Vegetables
Select (1) Starch
Garlic Chive Whipped Potatoes
Seasoned Forbidden Rice
Roasted Fingerling Potatoes

Dessert

Custom Wedding Cake
Coffee, Decaffeinated Coffee, & Herbal Teas


PACKAGE TWO

(5) Hour Top-Shelf Open Bar
Champagne Toast for all Guests
Wine Service on All Guest Tables

Cocktail Hour

Choice of (3) Butler-Style Hors D'oeuvres
Choice of (1) Artisan Flatbreads
Choice of (1) Theme Station
Signature Silo Display
International Cheese Board
Italian Meats & Imported Olives
Farm-to-Table Vegetable Crudit 
House-made Dips & Spreads
Fresh Fruit & Candied Walnuts
Artisan Breads, Rolls & Crostini

Dinner

1st Course: Soup, Salad, or Duet  (Select 1)
Pre-Selected Choice of Entr e
All Entrees served with
Fresh Seasonal Vegetables
Select (1) Starch
Garlic Chive Whipped Potatoes
Seasoned Forbidden Rice
Roasted Fingerling Potatoes

Dessert

Custom Wedding Cake
Coffee, Decaffeinated Coffee, & Herbal Teas



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Pricing & Availability



Please call (845) 223-1002, ext. 104 or email banquets@luvgolf.com

PEAK SEASON

May – June – July – August – September – October – *Holidays
Friday, Saturday, & Sunday-Thursday

MID-SEASON

March – April – November
Friday, Saturday, & Sunday – Thursday

OFF-SEASON

January – February – December
Friday, Saturday, & Sunday – Thursday

Frequently Asked Questions



What is the required deposit?

The initial deposit required to reserve your date is \$1,500.00.

What time does my wedding start?

With your wedding celebration being an exclusive event, we let you pick the start time.

What staff is included?

Your wedding team will consist of a Maitre D', Bartender(s), and full Banquet staff that will be on site throughout the duration of your celebration.

When do I schedule a tasting?

Dates are scheduled throughout the year for tastings. Your wedding coordinator will confirm date and time.

When is the final headcount due?

2 weeks prior to your wedding.

Do you have a payment schedule?

After the initial deposit, a payment equaling 50% of your balance is due six months prior to your date. The final payment is due two days prior to your wedding date. Payments can be made by cash or check. Credit cards will be subject to a 3% service fee.

Do you offer discounted meals for children and professionals?

Yes. Children 10 and under are \$40 each. A children's menu will be furnished upon request. Professionals are \$75 each.

Do you offer ceremony rehearsals?

Yes. This will be scheduled with your wedding coordinator.





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