



## 2022-2023 Catering & Event Menu

3649 Route 52 Walker Valley NY (845) 524-4874

Thank You for Considering Third & Company Lakeside for Your Special Event! We Will Accommodate You to the Best of Our Abilities for Scheduled Date of Event, Times, Tours of the Venue, Food Tastings, Dietary Restrictions & Special Requests

We Suggest Checking Boxes of Items You & Your Guests Will Like, Our Event Coordinators Will Be Happy to Assist You in Quantity & Planning

Host Name \_\_\_\_\_ Guest Name \_\_\_\_\_ Date of Event \_\_\_\_\_  
Time \_\_\_\_\_ Day of the week \_\_\_\_\_ Approximate Guest Count \_\_\_\_\_  
Cell \_\_\_\_\_ Home \_\_\_\_\_ Email \_\_\_\_\_  
Occasion/Requests \_\_\_\_\_  
Food Allergies/Dietary Restrictions \_\_\_\_\_

### Select Your Event Location

**THE full venue** (130 Guest Capacity) Closed to The Public, Entire Property Is Available for Your Guests \_\_\_\_\_

**THE pavilion** (99 Guest Capacity) Barn Inspired, Curated Art Wall, Farm Tables, Situated Over the Lake \_\_\_\_\_

**THE terrace** (30 Guest Capacity) Covered Outdoor Dining with Farm Style Tables & Café Lights \_\_\_\_\_

**THE restaurant** (30 Guest Capacity) 1850's Renovated Lakeside Building, Bar & Fireplace \_\_\_\_\_

**THE courtyard** (125 Guest Capacity) Blue Stone Walkway Leads to Open Air Pergola for Onsite Ceremony or Private Outdoor Dining Event \_\_\_\_\_

**THE dock** (12 Guest Capacity) Perfect for Photography, Cigar/Smoking, First Looks, Micro Ceremony's \_\_\_\_\_

**THE island** Covered Bridge & Walking Trail Leads to Private Outdoor Space, Wood Burning Fire Pit \_\_\_\_\_

**THE cabin** (18 Guest Capacity) Rustic Designed Private Dining Room on The Island \_\_\_\_\_

**THE patio** (12 Guest Capacity) VIP Lakeside Lounge with Lake Views \_\_\_\_\_

**THE bar** Island Lounge & Bar Area Coming in 2023 \_\_\_\_\_

### Third & Company's general guidelines to determine the amount of food needed for an event

#### Hors d'oeuvres

3-5 Pieces Per Guest for a One Hour Reception Before Entrees

#### Family Style

Platters Served Per Table \$15 Guest

#### Buffet

Typically, Half Tray Feeds 20 Guests, Full Tray Feeds 40 Guests

Typically Based on Cocktail Hour with Appetizers, Three-Four Entrees, One Starch, One Vegetable

Date of Deposit \_\_\_\_\_ Deposit Amount \_\_\_\_\_ Event Planner \_\_\_\_\_

Scheduled Tour/Meeting Date \_\_\_\_\_ Meeting Time \_\_\_\_\_ Rehearsal Date \_\_\_\_\_ Rehearsal Time \_\_\_\_\_

Notes \_\_\_\_\_

**Appetizers** Platter Serves Approximately 12-15 Guests

- Fresh Fruit & Berries \$75 \_\_\_\_\_
- Cheese Board- 1000 Island River Rat & Hudson Valley Cheeses, Ciabatta Chips & Crackers \$95 \_\_\_\_\_
- Charcuterie- Assorted Cured Meats & Cold Cuts, Olives \$125 \_\_\_\_\_
- Antipasto- Prosciutto, Salami, Capicola, Select Cheeses, Roasted Peppers, Olives \$95 \_\_\_\_\_
- Crudit - Assorted Raw & Roasted Vegetables, Ranch Dressing \$75 \_\_\_\_\_
- Bruschetta- Diced Tomato, Basil, Garlic, Balsamic & Toasted Ciabatta Crackers \$58 \_\_\_\_\_
- Spinach-Asiago Cheese Dip, Pumpernickel & Rye Bread \$66 \_\_\_\_\_
- Crispy Calamari- Tomato Basil Puree or Lemon Aioli \$85 \_\_\_\_\_
- Guacamole & Pico de Gallo, White Corn Tortilla Chips \$50 \_\_\_\_\_

**Hot Hors D'oeuvres** Served Per Dozen/ Passed Additional \$5 Per Dozen \_\_\_\_\_

- Mini Crab Cakes, Chipotle Aioli \$35 \_\_\_\_\_
- Mac & Cheese Bites, Sriracha Ketchup \$22 \_\_\_\_\_
- Fried Pickles, 3rd&Co Sauce \$16 \_\_\_\_\_
- Mini Fried Chicken & Waffles, 3rd&Co Maple Syrup \$26 \_\_\_\_\_
- Grilled Flatbreads
- Margherita \$20\_\_\_\_ Goat Cheese & Mushroom \$24 \_\_\_\_ Philly Cheesesteak \$26 \_\_\_\_ Chicken Bacon Ranch \$25 \_\_\_\_
- French Fry Shots & Ketchup \$18 \_\_\_\_\_
- Coconut Fried Shrimp, Mango Dipping Sauce \$36 \_\_\_\_\_
- Mini Cheese Burger \$32 \_\_\_\_\_
- Mini Fried Chicken Sandwich, 3<sup>rd</sup>&Co Sauce, Corey's Garlic Pickle \$30 \_\_\_\_\_
- Chicken Satay, Thai Peanut Sauce \$28 \_\_\_\_\_
- Mini Beef Empanadas, Avocado Mayo \$28 \_\_\_\_\_
- Tempura- Chicken & Teriyaki \$26\_\_\_\_ Shrimp & Creamy Spicy Sauce \$30 \_\_\_\_ Vegetables & Ponzu \$24 \_\_\_\_
- Mac & Cheese- Classic \$18 \_\_\_\_ Lobster \$35 \_\_\_\_ Pulled Pork \$28 \_\_\_\_ Custom \$TBD \_\_\_\_
- Mini Corn Dogs, Honey Mustard \$24 \_\_\_\_\_
- Pan Seared Scallops, Bacon Jam, Black Truffle Aioli \$35 \_\_\_\_\_
- Chicken Wonton, Ponzu Sauce \$27 \_\_\_\_\_
- Vegetarian Spring Rolls, Sweet Chili Dipping Sauce \$24 \_\_\_\_\_
- Mini Grilled Cheese, Ketchup \$18 \_\_\_\_\_
- Chicken & Cheese Quesadilla- Fire Roasted Tomato Salsa, Sour Cream \$26 \_\_\_\_\_
- White Truffle & Herb Stuffed Mushrooms \$22 \_\_\_\_\_
- Mini Pizza Bagels \$24 \_\_\_\_\_
- Open Faced Pulled Pork Sliders \$28 \_\_\_\_\_
- Popcorn Chicken- Buffalo \$24\_\_\_\_ Memphis Barbecue \$24 \_\_\_\_ General Tso \$24\_\_\_\_ Maple-Sesame \$24 \_\_\_\_
- Meatballs- Choice of Jack Daniels Glazed \$30\_\_\_\_ Brown Gravy \$27 \_\_\_\_ Tomato Basil \$28 \_\_\_\_ Vegan \$36 \_\_\_\_
- Wild Mushroom Risotto Cakes- Truffle Sour Cream \$26 \_\_\_\_\_
- Soft Pretzels- Cheddar Cheese Sauce \$22 \_\_\_\_\_
- Mini Ruben Sandwich- Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing on Rye \$30 \_\_\_\_\_
- Candied Bacon Skewers \$36 \_\_\_\_\_

**Cold Hors D'oeuvres** Served Per Dozen/ Passed Additional \$5 Per Dozen \_\_\_\_\_

- Antipasto Skewer \$30 \_\_\_\_\_
- Tomato Basil Mozzarella Skewers \$27 \_\_\_\_\_
- Classic Deviled Eggs \$16 \_\_\_\_\_
- Sesame Crusted Tuna, Ginger-Soy Reduction, on European Cucumber \$32 \_\_\_\_\_
- Shrimp Cocktail \$28 \_\_\_\_\_

### **Bakery** Served Per Dozen

Assorted Dinner Rolls & Butter Packets \$20 \_\_\_\_\_  
Assorted Bread Display- Italian Bread, Ciabatta, Black Olive Rolls, Brioche Rolls, Moroccan Spiced Pita Chips, Garlic Oil & Cracked Pepper Chips, Butter Packets, Balsamic Vinegar \$3 Guest \_\_\_\_\_  
Assorted Mini Yogurt Muffins \$24 \_\_\_\_\_  
Assorted Bagels, Butter & Jelly \$28 \_\_\_\_\_  
Cream Cheese Per Dozen Bagels- Plain \$9 \_\_\_\_\_ Bacon & Scallion \$12 \_\_\_\_\_ Vegetable \$10 \_\_\_\_\_  
Honey Corn Bread \$25 \_\_\_\_\_  
Assorted Donuts \$36 \_\_\_\_\_

### **Breakfast/Brunch** Served Per Dozen

Mini Quiches- Cheddar & Bacon \$38 \_\_\_\_\_ Spinach & Swiss \$38 \_\_\_\_\_ Herb \$36 \_\_\_\_\_  
Tea Sandwiches- Egg Salad \$20 \_\_\_\_\_ Cucumber \$20 \_\_\_\_\_ Chicken & Cranberry \$22 \_\_\_\_\_ Smoked Salmon \$24 \_\_\_\_\_  
Frozen Fruit Skewers \$26 \_\_\_\_\_  
Scrambled Eggs- Half \$60 \_\_\_\_\_ Full \$ 115 \_\_\_\_\_  
Spanish Frittata- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Cinnamon Texas French Toast- Half \$60 \_\_\_\_\_ Full \$115 \_\_\_\_\_  
Pancakes- Half \$60 \_\_\_\_\_ Full \$115 \_\_\_\_\_  
Belgian Waffles- Half \$65 \_\_\_\_\_ Full \$125 \_\_\_\_\_  
Home Fries- Half \$40 \_\_\_\_\_ Full \$75 \_\_\_\_\_  
Applewood Smoked Bacon (50 pieces) Half \$120 \_\_\_\_\_  
3rd&Co Apple Sausage (50 pieces) Half \$90 \_\_\_\_\_  
Biscuits & White Sausage Gravy Half \$65 \_\_\_\_\_

### **Brunch Station's** Minimum 20 Guests

**French Toast Buffet**, Classic, S'mores or Cannoli, Fruity Pebbles, Cream Cheese & Berries, 3<sup>rd</sup>&Co Maple Syrup, Butter \$11 Guest \_\_\_\_\_

**Belgium Waffle Station** 3<sup>rd</sup>&Co Maple Syrup, Butter, Berries, Chocolate chips, Bananas & Whipped Cream \$9 Guest \_\_\_\_\_

**Avocado Toast Bar** Rye, Whole Wheat & White Toast, Traditional Guacamole, Pico de Gallo Guacamole, Bacon & Scallion Guacamole, Lemon Aioli, 3<sup>rd</sup>&Co Sauce, Corn Salsa, Pea Shoots, Cucumber & Roasted Tomato Salad, Sour Cream, Hard Boiled Egg \$11 Guest \_\_\_\_\_

**Trail Mix Buffet** Dried Apricots, Cranberries, Dried Mango, Walnuts, Roasted Peanuts, Honey Nut Cheerios, Chocolate Covered Pretzels, Popcorn, M&M's, Yogurt Covert Raisins \$12 Guest \_\_\_\_\_

**DIY Croissant Station** Traditional & Chocolate Croissants, Honey Glazed Ham, Oven Roasted Turkey, Assorted Cheeses, Sundried Tomatoes, Pickled Red Onions, Baby Spinach, Field Greens, Avocado Mayo, Ranch Dressing, Honey Mustard, 3<sup>rd</sup>&Co Sauce \$11 Guest \_\_\_\_\_

**Yogurt Parfait** Greek Vanilla Yogurt, Assorted Berries, 3<sup>rd</sup>&Co Granola, Honey, Chocolate Chips, Wet Walnuts Nuts, Strawberry, Chocolate & Caramel Sauce \$10 Guest \_\_\_\_\_

### **Sandwiches** Serves Approximately 8-10 Guests

Roast Beef, Horseradish Dressing, Field Greens, Ciabatta Roll \$75 \_\_\_\_\_  
Oven Roasted Turkey, Cranberry Mayo, Field Greens, Applewood Bacon, Brioche Bun \$65 \_\_\_\_\_  
Grilled Vegetable Panini, Zucchini, Eggplant, Caramelized Onion, Spinach, Avocado Mayo, Rye Bread \$55 \_\_\_\_\_  
Spinach Tortilla Pinwheels, Ham, Swiss, Field Greens, Honey Mustard \$65 \_\_\_\_\_

## Salads Serves Approximately 20-25 Guests

Classic Mixed Greens, Carrots, Roasted Tomatoes, Red Onion \$65 \_\_\_\_\_  
Harvest Field Greens, Candied Walnuts, Roasted Apples, Cranberries, Crumbled Blue Cheese \$85 \_\_\_\_\_  
Caesar Salad, Hearts of Romaine, Caesar Dressing, Parmesan Cheese, Ciabatta Croutons \$70 \_\_\_\_\_  
Choice of Two Dressings- Honey Balsamic \_\_\_\_\_ Ranch \_\_\_\_\_ Apple Cider Vinaigrette \_\_\_\_\_ Blue Cheese \_\_\_\_\_

## Entrees

Ricotta Gnocchi, Portobello Mushrooms, Oven Roasted Tomatoes, Sautéed Baby Spinach, Herb Pesto, Asiago Cheese  
Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Penne Pasta Primavera, Vegetables, Garlic Cream Sauce- Half \$70 \_\_\_\_\_ Full \$135 \_\_\_\_\_  
Baked Ziti- Half \$55 \_\_\_\_\_ Full \$105 \_\_\_\_\_  
Ricotta Lasagna- Half \$65 \_\_\_\_\_ Full \$125 \_\_\_\_\_ Meat Lasagna- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Jumbo Lump Crab Cakes, Old Bay Potato Crisps, Chipotle Aioli \$85 Per Dozen \_\_\_\_\_  
Shrimp & Andouille Sausage Jambalaya, Seasoned Yellow Rice- Half \$95 \_\_\_\_\_ Full \$185 \_\_\_\_\_  
Chicken & Chorizo Jambalaya, Yellow Rice- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Pan Seared Salmon, White Wine Lemon Butter Reduction- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Sweet Sausage & Peppers, Roasted Peppers & Caramelized Onions- Half \$70 \_\_\_\_\_ Full \$135 \_\_\_\_\_  
Pulled Pork Memphis BBQ- Half \$95 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Crispy Chicken Strips- Choice of Memphis BBQ \_\_\_\_\_ Honey Mustard \_\_\_\_\_ Half \$65 \_\_\_\_\_ Full \$125 \_\_\_\_\_  
Oven Roasted Turkey Breast, Country Gravy, Cranberry Sauce- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Chicken Marsala, Sautéed Mushrooms & Caramelized Onions- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Meatballs, Choice of Jack Daniels Glaze \_\_\_\_\_ Tomato Sauce \_\_\_\_\_ Brown Gravy \_\_\_\_\_ Half \$65 \_\_\_\_\_ Full \$125 \_\_\_\_\_  
Herb Crusted Prime Rib, Medium Rare, Aug Jus- Half \$200 \_\_\_\_\_ Full \$350 \_\_\_\_\_ Carving Station Additional \$150 \_\_\_\_\_  
Chicken Fried Steak, Buttermilk & Seasoned Flour Crusted Ribeye, Country Gravy Half \$95 \_\_\_\_\_ Full \$185 \_\_\_\_\_

## Side Dishes

Mac & Cheese- Choice of Baked \_\_\_\_\_ Creamy \_\_\_\_\_ Half \$50 \_\_\_\_\_ Full \$95 \_\_\_\_\_  
Roasted Garlic Mashed Potatoes- Half \$55 \_\_\_\_\_ Full \$105 \_\_\_\_\_  
Loaded Mashed Potatoes, Bacon, Cheddar Cheese, Scallions, Sour Cream- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
White Truffle Oil Roasted Potatoes- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Potato Salad- Half \$35 \_\_\_\_\_ Macaroni Salad- Half \$35 \_\_\_\_\_ Cole Slaw- Half \$35 \_\_\_\_\_  
Vegetables Serves 20-25 Guests  
Glazed Carrots \$40 \_\_\_\_\_ Green Beans & Bacon \$50 \_\_\_\_\_ Buttered Corn \$40 \_\_\_\_\_ Garlic Broccoli \$45 \_\_\_\_\_  
Soup \$75 Serves 20-25 Guests Choice of Creamy Tomato \_\_\_\_\_ Chicken Noodle \_\_\_\_\_ Chili \_\_\_\_\_ Gumbo \_\_\_\_\_

## Desserts

Third & Company Handmade Cakes- Displayed on Hardwood Butcher Block Platter, Sliced & Served by Staff

6" Serves 4-6 \$40 \_\_\_\_\_ 8" Serves 8-12 \$55 \_\_\_\_\_ 10" Serves 16-20 \$70 \_\_\_\_\_ 14" Serves 35-40 \$ 85 \_\_\_\_\_  
Half Sheet Serves 35-40 \$85 \_\_\_\_\_  
Choice of Cake- Chocolate \_\_\_\_\_ Yellow \_\_\_\_\_ White \_\_\_\_\_  
Choice of Fillings – Strawberry & Bavarian Cream \_\_\_\_\_ Cannoli \_\_\_\_\_ Chocolate Mousse \_\_\_\_\_ Banana Nilla \_\_\_\_\_  
Frosting- 3<sup>rd</sup>&Co Whipped Topping \_\_\_\_\_ Cake Design \_\_\_\_\_  
Hand Made Edible Flowers, Choice of Colors \$15 Per Tier \_\_\_\_\_  
Live/Faux Flowers Supplied by Host \_\_\_\_\_ Cake Topper Supplied by Host \_\_\_\_\_  
Outside Vendor Dessert Display Fee Per Platter \$25 \_\_\_\_\_ Plates, Silverware & Service Provided by 3<sup>rd</sup>&Co  
Fudge Brownies \$20 Per Dozen \_\_\_\_\_  
Cheese Cake \$70 Serves 12 \_\_\_\_\_  
Assorted Donuts \$36 Per Dozen \_\_\_\_\_  
Fresh Fruit Platter 10-15 Guests \$50 \_\_\_\_\_

Apple Crisp- Half \$55 \_\_\_\_\_ Full \$105 \_\_\_\_\_

### Food Tasting

Choice of Three Appetizers or Hors d'oeuvres, Two Entrees, Two Sides \$35 Per Person Served Family Style,  
Number of Guests \_\_\_\_\_

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Cake Tasting \$15 Per Guest, Select Two Cake Flavors & Two Fillings \_\_\_\_\_

### Beverages

Self Serve Water Station, Ice Water & Lemon Water, Complementary \_\_\_\_\_

Table Service Water \$1 Guest \_\_\_\_\_

Boylan Fountain Soda, Assorted Juices & Joe Teas \$3 Per Guest \_\_\_\_\_ Running Tab by Host \_\_\_\_\_

Beer & Wine

Pre-Paid Tab by Host \$ \_\_\_\_\_ Running Tab by Host \_\_\_\_\_ Individual Tab by Guest \_\_\_\_\_

Notes \_\_\_\_\_

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### Beverage Stations Minimum 20 Guests

**Hydration Station** Refreshing Combination of Fresh Fruit & Filtered Water, Choice of Two lemon & Mint \_\_\_  
Strawberry & Basil \_\_\_ Citrus & Ginger \_\_\_ Blueberry & Lavender \_\_\_ Cucumber & Rosemary \_\_\_ Passionfruit & Lime  
\_\_\_\_\_ \$2 Guest \_\_\_\_\_

**Lacas Coffee Station** \$2.50 Per Guest \_\_\_\_\_ Table Service \$4.00 Per Guest \_\_\_\_\_  
City Roast, Specialty & Decaffeinated (Upon Request), Bigelow Tea Bags & Hot Water, Sugars & Dairy

**Lacas Hot Chocolate Bar** Lindt-Lindor Assorted Truffles, Andes Candies Mint, Mini Marshmallows, Whipped Cream,  
Rainbow & Chocolate Sprinkles \$4 Guest \_\_\_\_\_

**Mocktails** Non Alcoholic Mixed Drinks with Mocktail Wall, Select Two \$4 Each \_\_\_\_\_ Running Tab by Host  
\_\_\_\_\_

**Southern Sweet Tea Station** 3<sup>rd</sup>&Co Sweet Tea, Unsweetened Black Tea, Tropical Fruit Purees & Berries \$5 Guest  
\_\_\_\_\_

**Mimosa Bar Unlimited** Brotherhood Sparkling Riesling, Tropicana Orange Juice, Apple Juice, Pineapple Juice,  
Cranberry Juice  
\$12 Guest \_\_\_\_\_

**Bellini Bar Unlimited** Brotherhood Sparkling Riesling, Tropicana Orange Juice, Tropical Fruit Purees, Fruit & Berries  
\$15 Guest \_\_\_\_\_

**Sangria Bar Unlimited** Red or White Sangria, Grapes, Seasonal Fruit \$15 Guest \_\_\_\_\_

**Wine Bar Unlimited** Choice of Two Red Wines & Two White Wines \$20 Guest \_\_\_\_\_

**Champagne Toast** Cheers to New Beginnings, Brotherhood Sparkling Riesling \_\_\_\_\_ Rose \_\_\_\_\_ \$5 Guest \_\_\_\_\_  
Le Petite Champignon, Sparkling Brut \$7 Guest \_\_\_\_\_

**The Champagne Wall** Freestanding Champagne Glass Holder, Choice of Four Designer Backdrops \$200 \_\_\_\_\_

## Third & Company Event Stations Minimum 25 Guests

**Salad Bar** Spring Mix & Romaine, Assortment of Dressings, Assorted Toppings- Cheeses, Chopped Bacon, Red Onion, Peppers, Cucumber, Chopped Egg, Shaved Carrots, Croutons, Tomatoes, Black Olives, Dried Cranberries, Walnuts, Roasted Apples, Strawberries, Roasted Corn, Black Beans & Guacamole \$10 Guest \_\_\_\_\_

**Build Your Own Potato Bar** Baked Potato, Roasted Garlic Mashed Potatoes, White Truffle Roasted Potatoes & Waffle Fries, Toppings- Chili, Sour Cream, Shredded Cheese, Bacon, Chives, Chili, Broccoli, Cheese Sauce & Pulled Pork \$8 Guest \_\_\_\_\_

**Tour of Asia** Sesame-Garlic Shrimp, Chicken & Broccoli, Fried Rice, Roasted Pork Lo Mein, Pot Stickers, Dim Sum, Steamed Pork Buns, Fortune Cookies \$21 Guest \_\_\_\_\_

**Sushi Station** Combination of Sushi, Hand Rolls, Sashimi, Seaweed Salad, Ginger, Wasabi, Light Soy Sauce \$26 Guest \_\_\_\_\_ (50% Non-Refundable Deposit)

**BBQ** Collaboration with Bearded Boys Barbecue  
Smoked Beef Brisket, Grilled Chicken, Smoked Sausage, Pulled Pork, Baked Beans, Cole Slaw, Honey Corn Bread Sauces- BBB, Carolina, Memphis, Jack Daniels \$27 Guest \_\_\_\_\_

**On the Bayou** Chicken Gumbo, Seafood Boil- Crawfish, Shrimp, Corn on the Cobb, Yukon Gold Potatoes, Red Beans & Rice \$23 Guest \_\_\_\_\_

**Pasta Station** Penne, Elbow & Fettuccine Pasta's, Marinara, Pesto, Alfredo & Al La Vodka Sauce, Gradated Parmesan \$8 Guest \_\_\_\_\_

**DIY Hot Dog Station** Hot Dog Roller & Boiled Hot Dogs, Rolls, Ketchup, Mustard, Chili, Relish, Chopped Onions, Jalapenos, Cheese Sauce \$7 Guest \_\_\_\_\_

**Jumbo Wing Bar** 3<sup>rd</sup>&Co Crusted Jumbo Wings or Boneless Wings, Ranch & Bleu Cheese Dressing, Carrot Sticks & Celery. Choice of Sauces Plain Wings, Memphis Barbecue, Maple Sesame, Buffalo, Roasted Garlic Asiago & Sweet Thai Chili, Jack Daniels  
\$20 Per Dozen \_\_\_\_\_

**Raw Bar** Oysters, Cocktail Shrimp, Clams, Mussels & Lobster, Sesame Yellow Tail Tuna on English Cucumber, Seared Scallops- Bacon Jam & Lemon-Basil Aioli, Jumbo Lump Crabmeat Salad, Assorted Sauces & Garnish  
\$26 Guest \_\_\_\_\_

**Mediterranean Station** Tomato Bruschetta, Marinated Artichokes, Garlic Ciabatta Crostini's/ Crackers, Roasted Red Peppers, Hummus, Assorted Italian Meat & Cheeses, Tomato Basil Mozzarella Skewers, Imported Olives, Asparagus & Roasted Mushrooms, Italian & Ciabatta Bread, Butter, Aged Balsamic & Olive Oil \$11 Guest \_\_\_\_\_

**DIY Taco Bar** Seasoned Ground Beef, Marinated Pulled Chicken, Flaked Cod, Pico de Gallo, Sour Cream, Guacamole, Cilantro, Shredded Lettuce, Diced Tomato, Red Onion, Corn Relish, Hard & Soft Shells, Yellow Rice \$11 Guest  
\_\_\_\_\_

**Nacho Table** Five Foot Table Covered in Tortilla Chips, Cool Ranch & Cheddar Doritos, Cheese Sauce, Black Beans, Pico de Gallo, Sour Cream, Scallions, Chili, Shredded Cheddar, Pickled Red Onions & Jalapenos \$5 Guest \_\_\_\_\_

**Build Your Own Sundae** Vanilla, Chocolate & Strawberry Ice Cream, M&M's, chocolate chips, Walnuts, Chocolate & Rainbow Sprinkles, Chocolate sauce, Caramel, Strawberry Sauce, Whipped Cream, Maraschino Cherries  
\$4 Guest \_\_\_\_\_

**Candy Bar** Assortment of Candy: Twizzlers, M&M's, Hershey kisses, Skittles, Ring pops, Reece's Peanut Butter Cups, Rock Candy Pop Rocks, Gummy Bears, Swedish Fish & Gummy Worms & More Stamped 3<sup>rd</sup>&Co bags provided  
\$8 Guest \_\_\_\_\_

**Viennese Station** Assorted Cookies, Assorted Italian Pastries, French Macaroons, Mini Cannoli's \$8 Guest \_\_\_\_\_

**Donut Display-** Assortment of Glazed, Sprinkled, Cereal, Candy, Cookie, Jelly, Filled & Cannoli Donuts  
\$250 Includes Six Dozen Assorted Donuts \_\_\_\_\_ Additional \$36 Per Dozen \_\_\_\_\_  
Wall of Donuts \_\_\_\_\_ Donut Box \_\_\_\_\_ Off Premise Donut Box Rental \$150 \_\_\_\_\_

**Grazin' Station** Assorted Potato Chips, Pretzels, Popcorn, Corn Chips, Onion Dip, Cheese Sauce, Hot Fudge, Caramel  
\$6 Guest \_\_\_\_\_

**Dippin' Station** Cast Iron Skillet Display, Cannoli Dip, Chocolate Fudge & Toasted Marshmallow S'mores Dip, Assorted Graham Crackers & Cookies \$5 Guest \_\_\_\_\_

**S'mores Station** Toast Marshmallows Over One of the Open Fires (Additional) Hershey's Milk Chocolate Bars, Reese's Peanut Butter Cups, Honey, Cinnamon & Chocolate Gram Crackers \$6 Guest \_\_\_\_\_

**Cookie Station** Chocolate Chip, Red Velvet, Peanut Butter, Sugar, M&M, Chocolate Fudge \$4 Guest \_\_\_\_\_

**Build Your Own Cupcakes** Assortment of Chocolate, Vanilla, Strawberry Cupcakes, Colored Frosting & Whipped Cream, Candy Toppings, Rainbow, Chocolate & Gold Sprinkles \$7 Guest \_\_\_\_\_

**Cotton Candy Machine** Interactive Display, Blue Raspberry, Pink Vanilla & Grape, Bags & Cones \$4 Guest \_\_\_\_\_

**NY Pretzel Bar** Traditional Soft Pretzels, Cinnamon Sugar Pretzels, Pretzel Bites & Pretzel Rods, Cheese Sauce, Hot Fudge, Caramel, Mustard \$6 Guest \_\_\_\_\_

**Fountains** Hot Fudge, Caramel, Cheese Sauce, Ranch, Wing Sauces & More! Add to Any Station \$40 Each \_\_\_\_\_

**Fireworks at Dusk** Professionally Orchestrated Pyrotechnics Show 8-10 Minutes Includes Permits. Minimum \$2000  
\_\_\_\_\_

**Sparkler Send Off** End the night on the Bright Side! Display & Sand Bucket \$3 Guest \_\_\_\_\_

**Bonfire on THE Island** Sandy Beach & Chairs, Attendant Provided \$300 \_\_\_\_\_

**Portable Gas Fire Pit** \$150 \_\_\_\_\_

**Portable Gas Heaters** \$150 \_\_\_\_\_

## Venue Fees

Event must begin & end within time frames listed to avoid additional fees, we do allow for **one hour of decorating time prior to event**. If more time is needed for decorating, a fee of \$50 per 30 minutes will be added to final summary.

### THE pavilion 99 Guests Maximum

Private Dinners (Maximum 18 Guests) \$250 Per Four Hours, Off Menu Food & Beverage Additional \_\_\_\_\_  
Wednesday-Saturday 8am-4pm \$500 Per Four Hours \_\_\_\_\_ Wednesday-Saturday 4pm-12am \$850 Per Four Hours

\_\_\_\_\_ Sunday-Tuesday 9am-6pm \$850 Per Four Hours \_\_\_\_\_

Additional Hours May Be Reserved at a Rate of \$175 Per Hour In Advance \_\_\_\_\_ \$325 Per Hour Day/Night Of Event \_\_\_\_\_

### THE restaurant 30 Guests Maximum

Monday-Saturday 8am-12am \$1500 \_\_\_\_\_ Sunday 9am-6pm \$850 Per Four Hours \_\_\_\_\_

### THE terrace 30 Guests Maximum

Private Dinners (Maximum 18 People) \$350 Per Four Hours, Off Menu Food & Beverage Additional \_\_\_\_\_

On Site Ceremony \$300 \_\_\_\_\_ Monday-Saturday Per Four Hours \$450 \_\_\_\_\_

Sunday 9am-6pm \$850 Per Four Hours \_\_\_\_\_ Additional Hours May Be Reserved at a Rate of \$125 \_\_\_\_\_

\*Inclement Weather May Force Cancellations. Please be Advised if Tent/Chairs Rental Are Required Additional Fees Apply \_\_\_\_\_

### THE cabin on the Island 18 Guest Maximum

Private VIP Dining Experience \$1500 Per Three Hours, Custom Menu & Beverage Additional, Bonfire & Service Staff Included \_\_\_\_\_

First Look (2 Hours Prior to Event), Bridal Suite (2 Hours Prior to Event), Groomsmen Gather (2 Hours Prior to Event), After Party \$750 Per Hour \_\_\_\_\_

### THE courtyard 125 Guest Maximum

On Site Ceremony \$300 \_\_\_\_\_ 3rd&Co Chair Rental \$5 Guest \_\_\_\_\_ Chairs By Outside Vendor \_\_\_\_\_

### THE Full Venue 178 Guests Maximum

Entire Property Will Be Closed To The Public, Use of Pavilion, Terrace & Restaurant Are Included.

Daily from 8am-12am: \$2500.00 Per Four Hours \_\_\_\_\_

Additional Hours May Be Purchased at a Rate of \$250 Per Hour \_\_\_\_\_ \$400 Per Hour Day/Night Of Event

### Weddings

Rehearsal Walk Through Complementary Guest Count \_\_\_\_\_

Rehearsal Dinner \$TBD Guest Count \_\_\_\_\_

Wedding Preparation \$10 Per Guest \_\_\_\_\_

Family Style Service \$15 Per Guest (Food & Beverage Additional) \_\_\_\_\_

Optional Private Bridal Suite, 12 Guest Maximum, 2 Hours Prior to Start of Event, Includes Two Bottles of Champagne, Sixty Pieces of Plated Hors D'oeuvres & Personalized Service \$750 \_\_\_\_\_

**THE food truck** Onsite Mobile Kitchen & Beverage Service \$300 Per Hour \_\_\_\_\_

### Linens

Linen Like Napkins (Complementary) \_\_\_\_\_ Runners Provided by Host \_\_\_\_\_

Table Top/Runners \$20 Each \_\_\_\_\_ Color \_\_\_\_\_ Napkins \$2 Each \_\_\_\_\_

Color \_\_\_\_\_

### Summary



Venue Fee \$ \_\_\_\_\_  
Food Total \$ \_\_\_\_\_  
Beverage Total \$ \_\_\_\_\_  
Additional Services \$ \_\_\_\_\_

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Linen Total \$ \_\_\_\_\_  
Gratuity on Food, Beverage & Additional Services 20% \$ \_\_\_\_\_  
Tax 8% \$ \_\_\_\_\_  
Total \$ \_\_\_\_\_ Deposit \$ \_\_\_\_\_ Balance \$ \_\_\_\_\_

### Policy Agreement Policy Agreement

#### Bookings/Pricing & Amenities

All parties require a minimum \$250 deposit to secure date upon booking. A booking deposit cannot be complete until the Event Host has read and agreed to all the terms listed below. [Event Host Initial Here \_\_\_\_\_] Final payment is due no later than the end of the event. If the Event Host is looking to pay in installments up until the day of the event, we require all further payments to be made in person on a scheduled day that works best for both the Event Host and Venue Operating Hours.

Once the minimum deposit has been made, an estimated invoice will be made available to the Event Host. This will give the host an idea of their total event cost, including the venue fee, food, beverage and other additional services. Sales tax will be included the contract price (8% Ulster County tax rate) as well as a 20% service/gratuity fee, which will be provided to all service staff working the event. Please note that as the high demand for food supply increases, all bookings (including future bookings in 2023 and 2024) may be subjected to a change in food/beverage/venue cost. The Event Host will be notified of any changes made to any specific item listed in the catering packet. Any special request items may also be subjected to additional fees and will require approval by the Event Planner listed on the contract. The cost of any items that were special ordered for the event may also result in additional fees. [Event Host Initial Here \_\_\_\_\_]

The total guest count and menu must be finalized no later than 2 weeks prior to the event date. This includes number of acceptable outside vendor dessert items. The Event Host may not alter any food or beverage items within 2 weeks of the event date. An increase in guest count made within 2 weeks and up to the day of the event will result in a price change to ensure the right quantity of food and beverage items for guests. Please note that a decrease in guest count made within 2 weeks and up to the day of the event will not result in a decrease to the total cost of the event, as once the menu has been set, all costs are final. [Event Host Initial Here \_\_\_\_\_]

All indoor venues will include the following: Tables, Vintage White Chiavari Chairs, Silverware/Flatware, Glassware, Plates, Select In-House Décor, On Site Parking, Access To Wifi, A/C & Heating System, Adjustable Café Lighting, Bar & Service Staff and a Personal Event Planner. If additional accommodations are needed, it is up to the Event Host to receive approval from the Event Planner. Please note that additional accommodations may be subjected to additional service charges.

All Full Venue & Pavilion events that require a dress rehearsal will include a walkthrough of detailed events which must be scheduled to occur the day or night prior to their event. This does not include a rehearsal dinner; however, a dinner rehearsal can be reserved when given at least 2 weeks notice with a maximum of 18 guests. After the event walkthrough/rehearsal is complete, members of the party participating will also receive a one-hour time slot for any decorations that need to be brought in house for storage or setup. Third & Company will not accept any outside food items to be kept in storage overnight; this must be delivered on the day of the event.

#### Cancellations/Postpones

In the event of a cancellation, a full refund will be given to the host if notice is provided 30 days or more prior to the event. After 30 days from the date of the event, a 50% refund of the deposit will be returned as well as 50% of any payment installments made. Any cancellations made by the host within 2 weeks of the event will forfeit their deposit as well as any payment installment made.

Please note that as we continue to follow CDC guidelines for COVID-19, we understand that there may be some interference with your event. In the event of a covid outbreak/interference, if a cancelation is needed, a full refund of the deposit will be given to the host. If the host would like to reschedule their event, it is required to hold the deposit so that a new date may be secured by the event planner. This will not occur unless the event planner is instructed to do so by the host. **By initialing here, you have read and understood the terms above.**

First/Last Initial \_\_\_\_\_ Date \_\_\_\_\_

Decor/Damages

Customers are permitted to bring their own decorations for events. Third & Company guidelines must be followed when decorating to prevent damages to any restaurant property. The host of the event takes all liability & responsibility for damages that may occur from outside vendors working on behalf of the host or guests of the event. The host also agrees to pay for all damages within seven days of the event. [Event Host Initial Here \_\_\_\_\_] Painter’s tape is the only acceptable tape product that is to be used. Securing items with string is also permitted. No products that will leave a permanent damage are allowed. Such banned items include thumb tacks, duct/scotch/masking tape, glues or paints, etc. Management asks to please avoid items such as glitter or confetti when bringing in outside décor. If this does occur a cleaning fee of a \$100 minimum will be added to the remainder of the contract. [Event Host Initial Here \_\_\_\_\_] If guests do intend to bring their own decorations to the event, set up and break down must be completed by the guest during the time frame that the event was booked, including the additional hour given for setup prior to the event. This also applies to outside vendors. A rate of \$50 per 30 minutes will be charged for any additional time spent in the venue space before the additional hour and/or after it was initially booked. If an outside vendor requires more time for setup or requires to setup at an earlier time because of scheduling, this must be approved by the Event Planner and the Owner or the establishment. The Event Host must take full responsibility of any additional charges as a result of additional time spent in their venue space by outside vendors and their guests. [Event Host Initial Here \_\_\_\_\_]

**Damages Continued**

The Event Host takes all liability and responsibility for their guests and any damages that may occur. Outside food and beverages, including alcohol are not permitted on restaurant property during event without prior consent. Alcohol that has not been provided or permitted on restaurant property is strictly forbidden and will result in a fine and other penalties if a guest is spotted in the act of consumption. Any acts of intoxicated behavior are strictly forbidden. (This includes, physical altercations, inappropriate/racial slurs, damaging restaurant property, using illegal substances, etc.)

Third & Company Lakeside does not and will not tolerate underage drinking. A guest under the age of 21 that is spotted in the act of consumption will be asked to leave the property with their accompanied guardian. Third & Company Lakeside also does not allow minors to be seated in the bar area where alcohol is made available to guests. This includes children aged 1-10 that must be kept within range of their parent or guardian. Children aged 10 and below are not permitted to linger around Third & Company property without being accompanied by a parent or guardian. [Event Host Initial Here \_\_\_\_\_] Third & Company is not responsible for any children wandering around the property without their guardian.

A venue fee may be added if any guests are lingering within a venue space that has not been purchased for the event. It is up to the Event Host to know the location their event is being held and to keep their guests within range to avoid additional charges. Third & Company Lakeside strongly encourages the safety of the Event Host and their guests to ensure an outstanding experience. We look forward to planning with you!

Phone- (845) 524- 4874

WIFI- Available ask for current password

By signing below, the Event Host concurs to have read and agreed to all the terms listed above and understands the occurrence that should take place if any violations of the Policy Agreement are made.

Event Host Name (Print) \_\_\_\_\_ Date \_\_\_\_\_

Event Host Signature \_\_\_\_\_

Event Planner (Print) \_\_\_\_\_ Date \_\_\_\_\_

Event Planner Signature \_\_\_\_\_