

# Third & Company Lakeside

*Weddings 2024*

Thank You for Considering Us on Your Special Day! Our Event Planners & Coordinators Are Happy to Assist You in Scheduled Tours, Onsite Ceremony Options, Seating Arrangements, Food & Beverage Selections, Building The Days Itinerary, Selecting Vendors & More.

We Have a Casual Approach, Our Event Packet Has You in Control by Selecting What You Like.

Host Name \_\_\_\_\_

Date of Event \_\_\_\_\_ Day of the Week \_\_\_\_\_

Time of The Event

11-3pm \_\_\_\_\_ 12-4pm \_\_\_\_\_ 5-9pm \_\_\_\_\_ 6-10pm \_\_\_\_\_ Custom \_\_\_\_\_

Approximate Guest Count \_\_\_\_\_

Cell Phone \_\_\_\_\_

Home Phone \_\_\_\_\_

Email \_\_\_\_\_

Requests \_\_\_\_\_

Notes \_\_\_\_\_

\_\_\_\_\_

## Notes to Consider for RSVP

**Address** 3649 Route 52 Pine Bush, NY 12566 (Walker Valley)

**Mailing Address** PO Box 63 Walker Valley NY 12588

**Phone Number** (845) 524-4874

**Directions** From NY 17W to Exit 115, Right at Stop Sign (Roosa Gap Rd) Left at Stop Sign (Burlingham Rd) Right Walker Valley Rd Continue to Weed Rd Right at Stop NY Route 52, Destination on Left

**Parking** Located Behind the Church on 3<sup>rd</sup>&Co Property

**Event Location** The Full Venue, The Courtyard, The Pavilion, The Terrace, Etc.

**WIFI Access** Ask Event Planner for Current Password

**Facebook** <https://www.facebook.com/ThirdandCompany>

**Instagram** [https://instagram.com/third\\_and\\_company\\_lakeside](https://instagram.com/third_and_company_lakeside)

**Website** [www.3rdandco.com](http://www.3rdandco.com)

**Email** [thirdandcompany.events@yahoo.com](mailto:thirdandcompany.events@yahoo.com)

**Cell & Text** (845) 415-3884

To Determine a Total, We Have a Venue Fee, Event Preparation Fee, Food, Beverage, Tax & Gratuity

### Select Your Event Location

When Selecting Your Event's Location Please Keep in Mind the Guest Count, Cocktail Hour & Mingling, Space for Buffet, Dance Floor/DJ, Memorials, Dessert Display, Etc. Guest Counts of 75 or Greater Will Be Reserved as Full Venue.

**Décor Staging Service** This Includes a Table Mock Up with a Coordinator & Scheduling The Décor Drop Offs. Then Our Team Will Set Up & Breakdown The Provided/Rented Décor Day of Event. \$75 Per Hour \_\_\_\_\_

**Ceremony in The Courtyard** Maximum Capacity 130 Guests

**Rustic Lakeside Seating Area with Blue Stone Walkway Leads to an Open Air Pergola & Modern Arbor**

On Site One Hour Ceremony \$500 \_\_\_\_\_ Private Outdoor Dining Event \$TBD \_\_\_\_\_

Chair Rental Vintage Folding Wooden Chairs, Set Up & Clean Up by 3<sup>rd</sup>&Co \$5 Per Guest \_\_\_\_\_

Chairs by Outside Vendor \$1 Per Chair \_\_\_\_\_

Decorating by 3<sup>rd</sup>&Co \$75 \_\_\_\_\_

**THE full venue** Maximum Capacity 130 Guests

**Entire Property Will Be Closed to The Public, Use of Pavilion, Terrace & Restaurant Included**

Wednesday Per Four Hours \$3000 \_\_\_\_\_

Thursday Per Four Hours \$4000 \_\_\_\_\_

Friday & Saturday Per Four Hours \$5000 \_\_\_\_\_

Sunday Per Four Hours \$7000 \_\_\_\_\_

Additional Hours in Advance Per Hour \$300 \_\_\_\_\_ Or Day/Night of Event Per Hour \$500 \_\_\_\_\_

**THE pavilion** Maximum Capacity 99 Guests

**Barn Inspired, Curated Mirror Mural, Black Walnut Farm Tables, Chiavari Chairs Situated Over the Lake**

Wednesday-Thursday \$1000 Per Four Hours \_\_\_\_\_

Friday-Saturday \$2000 Per Four Hours \_\_\_\_\_

Sunday \$3000 Per Four Hours \_\_\_\_\_

Additional Hours in Advance Per Hour \$200 \_\_\_\_\_ Or Day/Night of Event Per Hour \$400 \_\_\_\_\_

Rehearsal Dinner Three Hours Maximum 20 Guests \$250 Venue Fee & Restaurant Menu Pricing \_\_\_\_\_

Rehearsal Dinner Three Hours 21-75 Guests \$500 Venue Fee & Event Menu Pricing \_\_\_\_\_

**THE restaurant** Maximum Capacity 50 Guests

**Restored 1850's Dining Room, Bar & Fireplace**

Cocktail Hour \_\_\_\_\_

Buffet \_\_\_\_\_

**THE terrace** Maximum Capacity 30 Guests

**Covered Outdoor Dining with Farm Style Tables & Café Lights. Over Looking the Patio & Water Views to The Island**

Rehearsal Dinner Three Hours Maximum 20 Guests \$250 Venue Fee & Restaurant Menu Pricing \_\_\_\_\_

The Terrace Ceremony Maximum 65 Seated Guests \$300 \_\_\_\_\_

Wednesday-Thursday \$500 Per Four Hours \_\_\_\_\_

Friday-Saturday \$1000 Per Four Hours \_\_\_\_\_

Sunday \$1500 Per Four Hours \_\_\_\_\_

**THE dock** Maximum Capacity 12 Guests

**Photography, Cigar/Smoking, First Looks, Micro Ceremony's**

**THE patio** Maximum Capacity 12 Guests

Antique Brick Patio, Photography, Cocktail Tables, Mini Fire Pit, Rustic Benches, Lake Views

First Looks \_\_\_\_\_

Cocktail Hour \_\_\_\_\_

**THE island** Maximum Capacity 50 Guests

Covered Bridge & Walking Trail Leads to Private Outdoor Space, Wood Burning Fire Pit, After Party Option, Floating Pier

Perfect for Photos or Firework Displays

**THE cabin on the Island** Maximum Capacity 15 Guests

Bohemian Inspired Private Lounge & Bar. Photography, Bridal Suite, Groomsmen Gather

After Party \$300 Per Hour \_\_\_\_\_ Maximum Capacity 30 Guests

Bon Fire (Attended Provided) \$300 \_\_\_\_\_

Additional Food & Beverage \$TBD \_\_\_\_\_

**THE farmhouse** 8-10 Guest Capacity – Tours Available Year Round

Four-Five Bedroom, Two & Half Bath 1920 Farmhouse, Bar & Lounge, Fire Pit

Two Night Minimum Stay \$850 Per Night \_\_\_\_\_ \$250 Cleaning Fee \_\_\_\_\_

\* Event Must Begin & End Within Time Frames Listed to Avoid Additional Fees

Additional Hours in Advance Per Hour \$300 \_\_\_\_\_ Or Day/Night of Event Per Hour \$500 \_\_\_\_\_

## Third & Company's General Guidelines to Determine the Quantity of Food Needed for an Event

Typically Based On One Hour of Hors D'oeuvres, Three Entrees, One Starch, One Vegetable

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

### Hors D'oeuvres

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

(75 Guest Example Average 4 Pieces Per Guest or 300 Pieces, divided by 12, Equals 25 Dozen Hors D'oeuvres Minimum Needed)

### Family Style

Farmhouse Inspired Tables Measuring 8ft Long x 3ft Wide x 30in Tall Seats 6-10 Guests.

Platters Served Per Table, Thanksgiving Style

### Buffet

Modern & Rustic Buffet Design with Bohemian Twists. A Play On Colors, Textures, Lighting & Height with Customizable Accents. May Be Self-Serve or Served by an Attendant.

### Stations

The Stations Are Intended to Be Added on to Cocktail Hours, Part of Buffets or interactive Favors/Desserts

**Food Tasting** Choice of Three Appetizers or Hors d'oeuvres, Two Entrees, Two Sides \$35 Per Person Served Family Style. Minimum Two Weeks' Notice for a Tasting

Number of Guests \_\_\_\_\_ Choices \_\_\_\_\_

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

## Appetizers

Each Platter Serves Approximately 12-15 Guests

- Fresh Fruit & Berries \$85 \_\_\_\_\_
- Cheese Board- 1000 Island River Rat & Hudson Valley Cheeses, Ciabatta Chips & Crackers \$95 \_\_\_\_\_
- Charcuterie- Assorted Cured Meats & Cold Cuts, Candied Nuts & Olives \$135 \_\_\_\_\_
- Antipasto- Prosciutto, Salami, Capocollo, Select Cheeses, Roasted Peppers, Olives \$110 \_\_\_\_\_
- Crudit - Assorted Raw & Roasted Vegetables, Ranch Dressing \$85 \_\_\_\_\_
- Bruschetta- Diced Tomato, Basil, Garlic, Balsamic & Toasted Ciabatta Crackers \$70 \_\_\_\_\_
- Spinach-Asiago Cheese Dip, Pumpernickel & Rye Bread \$70 \_\_\_\_\_
- Crispy Calamari- Tomato Basil Puree or Lemon Aioli \$90 \_\_\_\_\_
- Hummus Board- Cucumber, Pickled Red Onion, Roasted Peppers, Moroccan Spiced Pita Chips \$85 \_\_\_\_\_
- Pickle Plater, Selection of Corey's Pickles, Pickled Vegetables & Olives \$75 \_\_\_\_\_

## Hot Hors D'oeuvres

Served Per Dozen. Optional Server Passed Add an Additional \$5 Per Dozen \_\_\_\_\_

- Crab Cakes, Chipotle Aioli \$35 \_\_\_\_\_
- Mac & Cheese Bites, Sriracha Ketchup \$22 \_\_\_\_\_
- Fried Pickles, 3rd&Co Sauce \$16 \_\_\_\_\_
- 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 Sauce \$36 \_\_\_\_\_
- Smash Burger, American Cheese, Ketchup, Pickle \$32 \_\_\_\_\_
- Crispy Chicken Sandwich, 3rd&Co Sauce, Corey's Garlic Pickle \$30 \_\_\_\_\_
- Chicken Satay, Thai Peanut Sauce \$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 \_\_\_\_\_
- Beer Batter Pickle Skewers, Ranch Dressing \$26 \_\_\_\_\_
- Pan Seared Scallops, Bacon Jam, Black Truffle Aioli \$35 \_\_\_\_\_
- Chicken Wonton, Ponzu Sauce \$27 \_\_\_\_\_
- Vegetarian Spring Rolls, Sweet Chili Dipping Sauce \$24 \_\_\_\_\_
- 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 \_\_\_\_\_ Honey Mustard \$22 \_\_\_\_\_
- Ruben Sandwich- Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing on Rye \$30 \_\_\_\_\_
- Candied Bacon Skewers \$36 \_\_\_\_\_

## Cold Hors D'oeuvres

Served Per Dozen. Optional Server Passed Add an Additional \$5 Per Dozen \_\_\_\_\_

- Antipasto Skewer \$30 \_\_\_\_\_
- Tomato Basil Mozzarella Skewers \$27 \_\_\_\_\_
- Classic Deviled Eggs \$22 \_\_\_\_\_
- Sesame Crusted Tuna, Ginger-Soy Reduction, on European Cucumber \$32 \_\_\_\_\_
- Shrimp Cocktail \$28 \_\_\_\_\_
- Oysters on Half Shell, Red Wine Mignonette \$30 \_\_\_\_\_

## Breakfast/Brunch

Served Per Dozen

- Assorted Mini Yogurt Muffins \$28 \_\_\_\_\_  
Assorted Bagels, Butter & Jelly \$36 \_\_\_\_\_  
Cream Cheese Per Dozen Bagels- Plain \$15 \_\_\_\_\_ Bacon & Scallion \$20 \_\_\_\_\_ Vegetable \$18 \_\_\_\_\_  
Honey Corn Bread \$25 \_\_\_\_\_  
Assorted Donuts \$36 \_\_\_\_\_  
Mini Quiches- Cheddar & Bacon \$40 \_\_\_\_\_ Spinach & Swiss \$40 \_\_\_\_\_ Herb \$36 \_\_\_\_\_  
Tea Sandwiches- Egg Salad \$25 \_\_\_\_\_ Cucumber \$20 \_\_\_\_\_ Chicken & Cranberry \$27 \_\_\_\_\_ Smoked Salmon \$30 \_\_\_\_\_  
Frozen Fruit Skewers \$36 \_\_\_\_\_  
Scrambled Eggs- Half \$85 \_\_\_\_\_ Full \$170 \_\_\_\_\_  
Spanish Frittata- Half \$95 \_\_\_\_\_ Full \$185 \_\_\_\_\_  
Cinnamon Texas French Toast- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Pancakes- Half \$70 \_\_\_\_\_ Full \$135 \_\_\_\_\_  
Belgian Waffles- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Home Fries- Half \$50 \_\_\_\_\_ Full \$95 \_\_\_\_\_  
Applewood Smoked Bacon (50 pieces) Half \$120 \_\_\_\_\_  
Country Sausage Patty's (50 pieces) Half \$90 \_\_\_\_\_  
Biscuits & White Sausage Gravy Half \$75 \_\_\_\_\_

## Brunch Boards

Each Platter Serves Approximately 12-15 Guests

- Breakfast Board- Belgium Waffles, Silver Dollar Pancakes, Bacon, Berries, Maple Syrup \$90 \_\_\_\_\_  
Everything Bagel Cream Cheese Board- Whipped Cream Cheese, Everything Bagel Topping, Bagel Chips \$85 \_\_\_\_\_  
Smoked Salmon Board- Cream Cheese, Smoked Salmon, Scallions, Mini Bagels \$125 \_\_\_\_\_

## Brunch Stations

Based on Number of Guests, 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 \$14 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 \$13 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 \_\_\_\_\_

## Bakery

Assorted Dinner Rolls & Butter Packets \$20 Per Dozen \_\_\_\_\_

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 \_\_\_\_\_

## Butter Boards

Roasted Garlic & Herbs \$15 \_\_\_\_\_ Honey & Fig Glazed \$16 \_\_\_\_\_ Kalamata Olive & Black Truffle Glazed \$20 \_\_\_\_\_

## Salads

Each Serves Approximately 20-25 Guests

Classic Mixed Greens, Carrots, Roasted Tomatoes, Red Onion \$75 \_\_\_\_\_

Harvest Field Greens, Candied Walnuts, Roasted Apples, Cranberries, Crumbled Blue Cheese \$95 \_\_\_\_\_

Caesar Salad, Hearts of Romaine, Caesar Dressing, Parmesan Cheese, Ciabatta Croutons \$80 \_\_\_\_\_

Choice of Two Dressings- Honey Balsamic \_\_\_\_\_ Ranch \_\_\_\_\_ Apple Cider Vinaigrette \_\_\_\_\_ Blue Cheese \_\_\_\_\_

## Entrees

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

Ricotta Gnocchi, 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 \_\_\_\_\_

Black Forest Ham, Honey-Mustard Glaze- Half \$90 \_\_\_\_\_ Full \$175 \_\_\_\_\_

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 \$110 \_\_\_\_\_ Full \$225 \_\_\_\_\_

Fish & Chips, beer battered cod with fries- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_

Sweet Sausage & Peppers, Roasted Peppers & Caramelized Onions- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_

Pulled Pork Memphis BBQ- Half \$95 \_\_\_\_\_ Full \$185 \_\_\_\_\_

Crispy Chicken Strips- Choice of Memphis BBQ \_\_\_\_\_ Honey Mustard \_\_\_\_\_ Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_

Oven Roasted Turkey Breast, Country Gravy, Cranberry Sauce- Half \$95 \_\_\_\_\_ Full \$185 \_\_\_\_\_

Chicken Marsala, Sautéed Mushrooms & Caramelized Onions- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_

Chicken Francaise, lemon and white wine sauce- Half \$120 \_\_\_\_\_ Full \$ 215 \_\_\_\_\_

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 \$395 \_\_\_\_\_ Carving Station Additional \$150 \_\_\_\_\_

Chicken Fried Steak, Buttermilk & Crusted Ribeye, Country Gravy Half \$110 \_\_\_\_\_ Full \$215 \_\_\_\_\_

## Sides

Mac & Cheese- Choice of Baked \_\_\_\_\_ Creamy \_\_\_\_\_ Half \$60 \_\_\_\_\_ Full \$115 \_\_\_\_\_

Roasted Garlic Mashed Potatoes- Half \$65 \_\_\_\_\_ Full \$125 \_\_\_\_\_

White Truffle Oil Roasted Potatoes- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_

Loaded Mashed Potatoes, Bacon, Cheddar Cheese, Scallions, Sour Cream- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_

French Fries half \$60 \_\_\_\_\_ Full \$115 \_\_\_\_\_

Maple & Bacon Baked Beans- Half \$95 \_\_\_\_\_ Full \$185 \_\_\_\_\_

Potato Salad- Half \$35 \_\_\_\_\_ Macaroni Salad- Half \$35 \_\_\_\_\_

Cole Slaw- Half \$35 \_\_\_\_\_

## Vegetables

Serves 20-25 Guests

Elote, Mexican Street Corn \$65 \_\_\_\_\_ Maple Glazed Carrots \$50 \_\_\_\_\_ Green Beans & Bacon \$65 \_\_\_\_\_

Buttered Corn \$40 \_\_\_\_\_ Garlic Broccoli \$50 \_\_\_\_\_ Roasted Zucchini \$65 \_\_\_\_\_

Soup \$75 Serves 20-25 Guests Choice of Creamy Tomato \_\_\_\_\_ Chicken Noodle \_\_\_\_\_ Chili \_\_\_\_\_ Gumbo \_\_\_\_\_

## Individual Entrees

Individual Meals to Meet Dietary Restrictions. Children 12 Years Old & Under

### Kid's Meals \$10 Per Guest

Pasta & Butter \_\_\_\_\_ Pasta & Tomato Sauce \_\_\_\_\_  
Creamy Mac & Cheese \_\_\_\_\_ Chicken Strips & Fries \_\_\_\_\_ Honey Mustard \_\_\_\_\_ BBQ \_\_\_\_\_

### Gluten Free, Vegetarian & Vegan Meals \$20 Per Guest

Impossible Steak, Herb Roasted Potatoes & Field Greens \_\_\_\_\_ Honey Balsamic \_\_\_\_\_ EVOO & Vinegar \_\_\_\_\_  
Grilled Chicken, Herb Roasted Potatoes & Field Greens \_\_\_\_\_ Honey Balsamic \_\_\_\_\_ Buttermilk Ranch \_\_\_\_\_  
Gluten Free Rolls \$2 Each \_\_\_\_\_

### Cakes

Choice of Cake- Chocolate \_\_\_\_\_ Yellow \_\_\_\_\_ White \_\_\_\_\_  
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 Fillings - Strawberry & Bavarian Cream \_\_\_\_\_ Cannoli \_\_\_\_\_ Chocolate Mousse \_\_\_\_\_ Banana Nilla \_\_\_\_\_  
Frosting- 3<sup>rd</sup>&Co Whipped Topping \_\_\_\_\_ Butter Cream \$MP \_\_\_\_\_  
Cake Design - Semi Nude \_\_\_\_\_ Smooth \_\_\_\_\_ Wavy \_\_\_\_\_  
Live/Faux Flowers Supplied by Host \_\_\_\_\_  
Cake Topper Supplied by Host \_\_\_\_\_

### Desserts

Fudge Brownies \$20 Per Dozen \_\_\_\_\_  
Cheese Cake \$70 Serves 12-15 \_\_\_\_\_  
Assorted Donuts \$36 Per Dozen \_\_\_\_\_  
Assorted Cupcakes \$36 Per Dozen \_\_\_\_\_  
Fresh Fruit Platter 10-15 Guests \$85 \_\_\_\_\_  
Apple Crisp- Half \$55 \_\_\_\_\_ Full \$105 \_\_\_\_\_  
Outside Vendor Dessert Display Fees - Plates, Silverware & Service Provided by 3<sup>rd</sup>&Co  
One Favor Complimentary \_\_\_\_\_  
Per Each Dessert \$25 \_\_\_\_\_  
Wedding Cake \$75 \_\_\_\_\_

## Beverages

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

San Pellegrino Sparkling Water \$3 Per Guest \_\_\_\_\_

Table Service Water \$1/guest \_\_\_\_\_

Boylan Fountain Soda, Assorted Juices & Joe Teas \$3 Per Guest \_\_\_\_\_

Non-Alcoholic Beverages Tab by Host \_\_\_\_\_

Beer & Wine Pre-Paid Tab by Host \$ \_\_\_\_\_ Individual Tab by Guest \_\_\_\_\_

## Beverage Stations

Based on Number of Guests. 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** \$3 Per Guest \_\_\_\_\_ Table Service \$5 Per Guest \_\_\_\_\_

City Roast, Specialty & Decaffeinated (Upon Request), Bigelow Tea Bags & Hot Water, Sugars & Dairy

**Hot Chocolate Bar** Lindt-Lindor Assorted Truffles, Andes Candies Mint, Mini Marshmallows, Whipped Cream, Rainbow & Chocolate Sprinkles \$5 Guest \_\_\_\_\_

**Mocktails** Non Alcoholic Mixed Drinks Select Two \$4 Each \_\_\_\_\_ 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 \$15 Guest \_\_\_\_\_

**Bellini Bar Unlimited** Brotherhood Sparkling Riesling, Tropicana Orange Juice, Tropical Fruit Purees, Fruit & Berries

\$18 Guest \_\_\_\_\_

**Sangria Bar Unlimited** Red or White Sangria, Grapes, Seasonal Fruit \$20 Guest \_\_\_\_\_

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

**Champagne Toast** Cheers to New Beginnings! Brotherhood Sparkling Riesling \_\_\_\_\_ Rose \_\_\_\_\_ \$6 Guest \_\_\_\_\_

Le Petite Champignon, Sparkling Brut \$8 Guest \_\_\_\_\_

Mimosa \$7 Per Guest \_\_\_\_\_



## Third & Company Event Stations

Based on Number of Guests. 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 \$12 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 \$30 Guest \_\_\_\_\_

**On the Bayou** Chicken Gumbo, Seafood Boil- Crawfish, Shrimp, Corn on the Cobb, Yukon Gold Potatoes, Red Beans & Rice \$25 Guest \_\_\_\_\_

**Pasta Station** Penne, Elbow & Fettuccine Pasta's, Marinara, Pesto, Alfredo & Al La Vodka Sauce, Gradated Parmesan \$11 Guest \_\_\_\_\_

**DIY Hot Dog Station** Hot Dog Roller & Boiled Hot Dogs, Rolls, Ketchup, Mustard, Chili, Relish, Chopped Onions, Jalapenos, Cheese Sauce \$8 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  
Minimum 5 dozen \$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 \$35 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 \$16 Guest \_\_\_\_\_

**DIY Taco Bar** Seasoned Ground Beef, Pulled Chicken, Flaked Cod, Pico de Gallo, Sour Cream, Guacamole, Cilantro, Shredded Lettuce, Diced Tomato, Red Onion, Corn Relish, Hard & Soft Shells, Yellow Rice \$15 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 \$7 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 \$9 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 \$12 Guest \_\_\_\_\_

**Donut Display-** Assortment of Glazed, Sprinkled, Cereal, Candy, Cookie, Jelly, Filled & Cannoli Donuts  
\$250 Includes Six Dozen Assorted Donuts \_\_\_\_\_ Additional \$36 Per Dozen \_\_\_\_\_  
Crate 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  
\$7 Guest \_\_\_\_\_

**Dippin' Station** Cast Iron Skillet Display, Cannoli Dip, Chocolate Fudge & Toasted Marshmallow S'mores Dip, Assorted  
Graham Crackers & Cookies \$7 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 \$7 Guest \_\_\_\_\_

**Cookie Station** Assorted Fresh Baked Cookies \$5 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 \_\_\_\_\_

**Barn Find Wood Fired Pizza** Custom Built Mobile Pizza Oven

[https://instagram.com/barn\\_find\\_woodfired\\_pizza](https://instagram.com/barn_find_woodfired_pizza)

Includes Choice of Two Pizzas

Toppings: Margherita \_\_\_\_\_ Meatball \_\_\_\_\_ Grilled Chicken \_\_\_\_\_ Sausage Peppers \_\_\_\_\_ Custom \_\_\_\_\_

Food Truck \$350 \_\_\_\_\_ Per Guest \$7 \_\_\_\_\_

**THE food truck** Onsite Mobile Kitchen & Beverage Service \$350 \_\_\_\_\_ (Food & Beverage Additional)

## Additional Services

**Rehearsal Walk Through** Typically 30 minutes up to Two Days Prior to Event, Complementary. Guest Count \_\_\_\_\_

**Rehearsal Dinner** Cost to be Determined. \$250 Deposit required. Guest Count \_\_\_\_\_ Reserve the Date When Booking Wedding \_\_\_\_\_

**Bridal Suite/Groomsmen Gather**, 12 Guest Maximum, 4 Hours Prior to Start of Event, Private Onsite Rooms for Hair, Make Up & Attire. Includes Two Bottles of Champagne, Assorted Non Alcoholic Beverages, Sixty Pieces of Plated Hors D'oeuvres & Personalized Service \$750 \_\_\_\_\_

**Mini Bridal Suite/Groomsmen Gather**, 12 Guest Maximum 1 Hour prior to Start of Event, Includes a Beverage of Choice, Charcuterie & Cheese Board \$250 \_\_\_\_\_

**Receiving Line** Welcoming & Thanking Each Guest for Attending. Complementary \_\_\_\_\_

**First look** Up to One Hour of Onsite Photography, Prior to Guest Arrival \$100 \_\_\_\_\_

**Last Last Dance** A Last Dance Moment for the Couple Only \$100 \_\_\_\_\_

**Wedding Preparation** Additional Details to Get Ready for a Wedding \$15 Per Guest \_\_\_\_\_

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

**Private Dinner** (Maximum 18 Guests) \$250 Per Four Hours, Off Menu Food & Beverage Additional \_\_\_\_\_

**Passed Hors d'oeuvres** Servers pass platters of selected hors d'oeuvres \$5/dozen \_\_\_\_\_

**Fireworks at Dusk** Professionally Orchestrated Pyrotechnics Show on The Water 5-10 Minutes Includes Permits. Minimum \$2000 \_\_\_\_\_

**Sparkler Send Off** Have Your Guests Join You in the Courtyard as We Light the Sparklers & You Walk Down the Aisle, Amazing Photography Moment. \$4/Guest \_\_\_\_\_

**Sky Lanterns** Paper Lanterns with A Suspended Flame Released into The Sky at Either the Courtyard, Dock or Island. Great for You and Your Guests to Send Wishes and Celebrate Memories \$20 Per Lantern \_\_\_\_\_

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

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

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

## Table Scape

Pro Tip: Pre-Iron/Press & Fold Linens Before Décor Drop Off

Linen Like Napkins- Complimentary \_\_\_\_\_  
3rd&Co Centerpiece- Log Round W/ Fairy Light Lantern/Table Complimentary \_\_\_\_\_  
Runners Provided by Host/Florist \_\_\_\_\_  
Tabletop Linens by Host \_\_\_\_\_ Color \_\_\_\_\_  
Napkins by Host \_\_\_\_\_ Colors/Themes \_\_\_\_\_  
Centerpiece by Host \_\_\_\_\_

## Rentals

### Décor

Assorted Lamps & Edison Bulbs \$16/Pair \_\_\_\_\_ \$5/Additional \_\_\_\_\_  
Glass Cylinders - Assorted Sizes \$30 Half Dozen \_\_\_\_\_ \$60/Dozen \_\_\_\_\_  
Additional Log Rounds \$15 /Half Dozen \_\_\_\_\_ \$25/ Dozen \_\_\_\_\_  
Farmhouse Styled Wood Crates (Assorted Sizes) \$4/Crate \_\_\_\_\_  
Easels Small Wooden Easel \$10 \_\_\_\_\_ Medium Sized Wrought Iron \$25 \_\_\_\_\_ Large Sized Black Metal Easel \$30 \_\_\_\_\_  
Large Vintage Artists' Easel \$45 \_\_\_\_\_  
Unplugged Ceremony Signage \$50 \_\_\_\_\_  
#Gift Signage \$3 \_\_\_\_\_  
Card Box Clear Acrylic Box W/ Lock \$15 \_\_\_\_\_  
In Memory Of - Tea Light Candle Holder (Battery Operated Candles Included) \$8 \_\_\_\_\_  
Marque Light Box \$5 \_\_\_\_\_  
Favors Signage \$3 \_\_\_\_\_  
Custom Mirror Signage Great for Seating Displays and Welcome Signs \$150 Per Mirror \_\_\_\_\_  
7ft Tall Gold Hoop Balloon Art, Photo Backdrop & More \$50 \_\_\_\_\_  
Mini Arbor Miniature Replica of the Courtyard's Arbor \$25 \_\_\_\_\_  
The Champagne Wall Freestanding Champagne Glass Holder, Choice of Four Designer Backdrops (Beverage Additional)  
\$200 \_\_\_\_\_  
Custom Décor- Set A Pre-Determined Budget for Your Event Coordinator to Decorate \$ \_\_\_\_\_

## Payment

Third & Company Accepts Cash, Credit Card & Checks

**Deposit** We Require a Deposit of \$250.00 In Order to Reserve the Event's Date & Time.

**Final Balance** We Do Offer an 8% CASH ONLY Discount. Checks May Be Written Out to: Third & Company Lakeside  
The Final Balance Is Due in Full No Later Than 1 Business Week Prior to the Event. Any Additional Fees Acquired On the  
Day of the Event Are Due in Full No Later Than the Designated Departure Time.

**Cancellations/Refunds** Please Refer to Our Contract Regarding This Policy.

## Summary

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