

# THIRD + COMPANY

## Customized Brunch Wedding 2027

### 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

Guests of Honor Names \_\_\_\_\_

Date of Wedding \_\_\_\_\_ Day of the Week \_\_\_\_\_

Ceremony Time \_\_\_\_\_ Cocktail Hour \_\_\_\_\_ Reception \_\_\_\_\_ Departure \_\_\_\_\_

Approximate Guest Count \_\_\_\_\_ Final Guest Count Two Weeks Prior to Wedding

Cell 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

**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) 415-3844

## We Have a Venue Fee + Event Preparation Fee + Food + Beverage + Tax + Gratuity

### Event Locations

When Selecting Your Event's Location Please Keep in Mind the Guest Count + Cocktail Hour + Mingling + Buffet + Dance Floor + DJ + Memorials + Dessert Display Etc.

Guest Counts of 75 or Greater Will Be Reserved as Full Venue Pending Final Guest Count

#### **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 \$750 \_\_\_\_\_ Private Outdoor Dining Event \$TBD \_\_\_\_\_

Chair Rental Vintage Folding Wooden Chairs + Set Up + Clean Up \$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 Per Four Hours \$5000 \_\_\_\_\_

Saturday Per Four Hours \$7000 \_\_\_\_\_

Sunday Per Four Hours \$9000 \_\_\_\_\_

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 \$2000 Per Four Hours \_\_\_\_\_

Friday \$3000 Per Four Hours \_\_\_\_\_

Saturday \$4000 Per Four Hours \_\_\_\_\_

Sunday \$6000 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 \$350 \_\_\_\_\_

Buffet \$350 \_\_\_\_\_

#### **THE terrace** Maximum Capacity 30 Guests

##### **Covered Outdoor Dining Room + String Lights + Over Looking the Patio + Water Views to The Island**

Rehearsal Dinner Three Hours + Up to 20 Guests \$500 Venue Fee + Restaurant Menu Pricing \_\_\_\_\_

The Terrace Ceremony Up to 75 Guests \$500 \_\_\_\_\_

Wednesday-Thursday \$750 Per Four Hours \_\_\_\_\_

Friday \$1200 Per Four Hours \_\_\_\_\_

Saturday \$1500 Per Four Hours \_\_\_\_\_

Sunday \$2000 Per Four Hours \_\_\_\_\_

#### **THE dock** Maximum Capacity 12 Guests

##### **Photography + First Look + Micro Ceremony + Cigar + Smoking**

## Event Locations Continued

**THE patio** Maximum Capacity 12 Guests

**Antique Brick Patio + Photography + Cocktail Tables + 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 + Firework Displays**

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

**Bohemian Inspired Private Lounge + Photography + Wedding Suite**

After Party \$500 Per Hour \_\_\_\_\_ Up to 50 Guests

Bon Fire + Attended Provided \$300 \_\_\_\_\_

Additional Food + Beverage \$TBD \_\_\_\_\_

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

**Four Bedrooms in 1920 Farmhouse + One Bedroom Cabin + Two Full Bath + One Half Bath + Fire Pit**

Two Night Minimum Stay \$1000 Per Night \_\_\_\_\_ \$250 Cleaning Fee \_\_\_\_\_

### Additional Hours

Wedding Must Begin + End Within Time Frames Listed to Avoid Additional Fees

Additional Hours in Advance \$300 Per Hour \_\_\_\_\_ Day or Night of Wedding \$500 Per Hour \_\_\_\_\_

### General Guidelines to Determine the Quantity of Food

Typically Based On One Cocktail Hour + Three Entrees + One Starch + One Vegetable

Typically A Half Tray Serves 20 Guests + Full Tray Serves 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 Tables Measuring 8ft Long x 3ft Wide x 30in Tall Platters Served Per Table Thanksgiving Style

### Buffet

Modern + Rustic Buffet Designs + Served by an Attendants

### 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 \$45 Per Person Served Family Style.  
Cake Tasting \$25 Per Guest + Select Two Cake Flavors + Two Fillings. Minimum Two Weeks' Notice for a Tasting

Number of Guests \_\_\_\_\_ Menu Selection With Event Planner \_\_\_\_\_

## Brunch

Served Per Dozen. Minimum of 2 Dozen

- Assorted Mini Yogurt Muffins \$33 \_\_\_\_\_  
Assorted Bagels + Butter + Jelly \$40 \_\_\_\_\_  
Cream Cheese Per Dozen Bagels- Plain \$18 \_\_\_\_\_ Bacon & Scallion \$24 \_\_\_\_\_ Vegetable \$21 \_\_\_\_\_  
Honey Corn Bread + Cardamom Butter \$27 \_\_\_\_\_  
Assorted Donuts \$36 \_\_\_\_\_  
Mini Quiches- Cheddar & Bacon \$45 \_\_\_\_\_ Spinach & Swiss \$45 \_\_\_\_\_ Herb \$40 \_\_\_\_\_  
Tea Sandwiches- Egg Salad \$30 \_\_\_\_\_ Cucumber \$25 \_\_\_\_\_ Chicken & Cranberry \$35 \_\_\_\_\_ Smoked Salmon \$40 \_\_\_\_\_  
Scrambled Eggs- Half \$105 \_\_\_\_\_ Full \$205 \_\_\_\_\_  
Spanish Frittata- Half \$115 \_\_\_\_\_ Full \$225 \_\_\_\_\_  
Cinnamon Texas French Toast- Half \$90 \_\_\_\_\_ Full \$175 \_\_\_\_\_  
Pancakes- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Belgian Waffles- Half \$90 \_\_\_\_\_ Full \$175 \_\_\_\_\_  
Home Fries- Half \$60 \_\_\_\_\_ Full \$115 \_\_\_\_\_  
Applewood Smoked Bacon (50 pieces) Half \$150 \_\_\_\_\_  
Country Sausage Patty's (50 pieces) Half \$100 \_\_\_\_\_  
Biscuits & White Sausage Gravy Half \$110 \_\_\_\_\_

## Brunch Boards

Each Platter Accommodates Approximately 12-15 Guests

- Breakfast Board** Belgium Waffles + Silver Dollar Pancakes + Bacon + Berries + Maple Syrup \$110 \_\_\_\_\_  
**Everything Bagel Cream Cheese Board** Whipped Cream Cheese + Bagel Chips \$100 \_\_\_\_\_  
**Smoked Salmon Board** Cream Cheese + Smoked Salmon + Scallions + Mini Bagels \$180 \_\_\_\_\_

## Brunch Station's

Based on Number of Guests, Minimum 20 Guests

- French Toast** Classic + Cannoli + Cream Cheese & Berries + 3<sup>rd</sup>&Co Maple Syrup + Butter \$13 Guest \_\_\_\_\_  
**Belgium Waffle** Syrup + Butter + Berries + Chocolate Chips + Bananas + Whipped Cream \$11 Guest \_\_\_\_\_  
**Avocado Toast Bar** Rye + Whole Wheat + White Toast + 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 \$17 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 \$16 Guest \_\_\_\_\_

## Brunch Sandwiches

Accommodates Approximately 8-10 Guests

- Roast Beef** Horseradish Dressing + Field Greens + Ciabatta Roll \$115 \_\_\_\_\_  
**Oven Roasted Turkey** Cranberry Mayo + Field Greens + Applewood Bacon + Brioche Bun \$90 \_\_\_\_\_  
**Grilled Panini** Zucchini + Eggplant + Carm Onion + Spinach + Avocado Mayo + Rye Bread \$70 \_\_\_\_\_  
**Spinach Tortilla Pinwheels** Ham + Swiss + Field Greens + Honey Mustard \$80 \_\_\_\_\_  
**Ruben** Corned Beef + Swiss Cheese + Sauerkraut + Russian Dressing on Rye \$110 \_\_\_\_\_

## Appetizers

Each Platter Accommodates Approximately 12-15 Guests

- Fresh Fruit + Berries \$105 \_\_\_\_\_
- Cheese Board- 1000 Island River Rat + Hudson Valley Cheeses + Ciabatta Chips + Crackers \$115 \_\_\_\_\_
- Charcuterie- Assorted Cured Meats + Cold Cuts + Candied Nuts + Olives \$165 \_\_\_\_\_
- Antipasto- Prosciutto + Salami + Capocollo + Select Cheeses + Roasted Peppers + Olives \$135 \_\_\_\_\_
- Crudit - Assorted Raw + Roasted Vegetables + Ranch Dressing \$105 \_\_\_\_\_
- Bruschetta- Diced Tomato + Basil + Garlic + Balsamic + Toasted Ciabatta Crackers \$85 \_\_\_\_\_
- Spinach-Asiago Cheese Dip + Pumpernickel + Rye Bread \$85 \_\_\_\_\_
- Crispy Calamari- Tomato Basil Puree or Lemon Aioli \$110 \_\_\_\_\_
- Taco Board- Filet Mignon Carne Asada + Elote + Crispy Chicken Bahn Mi \$200 \_\_\_\_\_
- Hummus Board- Cucumber + Pickled Red Onion + Roasted Peppers + Moroccan Spiced Pita Chips \$105 \_\_\_\_\_

## Hot Hors D'oeuvres

Served Per Dozen. Minimum of 2 Dozen Per Selected Hors D'oeuvres

- Crab Cakes + Chipotle Aioli \$42 \_\_\_\_\_
- Mac & Cheese Bites + Sriracha Ketchup \$27 \_\_\_\_\_
- Fried Pickles + 3rd&Co Sauce \$19 \_\_\_\_\_
- Chicken & Waffles + 3rd&Co Maple Syrup \$30 \_\_\_\_\_
- Grilled Flatbreads- Margherita \$24 \_\_\_\_\_ Goat Cheese & Mushroom \$29 \_\_\_\_\_ Chicken Bacon Ranch \$29 \_\_\_\_\_
- French Fry Shots + Ketchup \$20 \_\_\_\_\_
- Coconut Fried Shrimp + Mango Sauce \$43 \_\_\_\_\_
- Smash Burger + American Cheese + Ketchup + Pickle \$38 \_\_\_\_\_
- Crispy Chicken Sandwich + 3<sup>rd</sup>&Co Sauce + Corey's Garlic Pickle \$36 \_\_\_\_\_
- Chicken Satay + Thai Peanut Sauce \$33 \_\_\_\_\_
- Mac & Cheese- Classic \$21 \_\_\_\_\_ Lobster \$42 \_\_\_\_\_ Pulled Pork \$33 \_\_\_\_\_ Custom \$TBD \_\_\_\_\_
- Mini Corn Dogs + Honey Mustard \$28 \_\_\_\_\_
- Pan Seared Scallops + Bacon Jam + Black Truffle Aioli \$42 \_\_\_\_\_
- Shrimp Tempura + Alabama White Sauce \$40 \_\_\_\_\_
- Vegetarian Spring Rolls + Sweet Chili Dipping Sauce \$28 \_\_\_\_\_
- Grilled Cheese + Ketchup \$21 \_\_\_\_\_
- Chicken & Cheese Quesadilla + Fire Roasted Tomato Salsa + Sour Cream \$31 \_\_\_\_\_
- White Truffle + Herb Stuffed Mushrooms \$26 \_\_\_\_\_
- Mini Pizza Bagels \$28 \_\_\_\_\_
- Open Faced Pulled Pork Sliders \$33 \_\_\_\_\_
- Popcorn Chicken \$28 \_\_\_\_\_ Sauce- Buffalo \_\_\_\_\_ Memphis Barbecue \_\_\_\_\_ General Tso \_\_\_\_\_ Maple-Sesame \_\_\_\_\_
- Meatballs- Choice of Jack Daniels Glazed \$36 \_\_\_\_\_ Brown Gravy \$32 \_\_\_\_\_ Tomato Basil \$33 \_\_\_\_\_ Vegan \$43 \_\_\_\_\_
- Wild Mushroom Risotto Cakes + Truffle Sour Cream \$31 \_\_\_\_\_
- Soft Pretzels + Cheddar Cheese Sauce \$26 \_\_\_\_\_ Honey Mustard \$26 \_\_\_\_\_
- Pot Stickers- \$36 \_\_\_\_\_ Sauce- Ponzu \_\_\_\_\_ Mango Thai Chili \_\_\_\_\_
- Mozzarella Sticks + San Marzano Tomato Sauce \$30 \_\_\_\_\_

## Cold Hors D'oeuvres

Served Per Dozen. Minimum of 2 Dozen Per Selected Hors D'oeuvres

- Tomato Basil Mozzarella Skewers \$27 \_\_\_\_\_
- Classic Deviled Eggs \$22 \_\_\_\_\_
- Sesame Crusted Tuna + Ginger-Soy Reduction + Cucumber \$32 \_\_\_\_\_
- Shrimp Cocktail \$28 \_\_\_\_\_
- Oysters on Half Shell + Red Wine Mignonette \$35 \_\_\_\_\_
- Frozen Fruit Skewers \$25 \_\_\_\_\_
- Candied Bacon Skewers \$43 \_\_\_\_\_

## Bakery

Assorted Dinner Rolls + Butter Packets \$24 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 \$4 Guest \_\_\_\_\_

## Butter Boards

Roasted Garlic + Herbs \$18 \_\_\_\_\_ Honey + Fig Glazed \$19 \_\_\_\_\_ Kalamata Olive + Black Truffle Glazed \$24 \_\_\_\_\_

## Salads

Each Platter Accommodates 20-25 Guests

**Classic Mixed Greens** Carrots + Roasted Tomatoes + Pickled Red Onion \$90 \_\_\_\_\_

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

**Harvest** Field Greens + Candied Walnuts + Roasted Apples + Cranberries + Crumbled Blue Cheese \$120 \_\_\_\_\_

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

**Caesar** Hearts of Romaine + Caesar Dressing + Parmesan Cheese + Ciabatta Croutons \$110 \_\_\_\_\_

**Vietnamese Bahn Mi** Purple Cabbage + Carrot + Cucumber + Green Apple + Garlic-Soy Reduction \$120 \_\_\_\_\_

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

## Entrees

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

### Pasta

Ricotta Gnocchi + Mushrooms + Roasted Tomatoes + Spinach + Pesto + Asiago- Half \$105 \_\_\_\_\_ Full \$205 \_\_\_\_\_

Pasta Primavera + Penne + Vegetables + Garlic Cream Sauce- Half \$90 \_\_\_\_\_ Full \$175 \_\_\_\_\_

Penne Alla Vodka- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_

Baked Ziti- Half \$70 \_\_\_\_\_ Full \$135 \_\_\_\_\_

Ricotta Lasagna- Half \$80 \_\_\_\_\_ Full \$175 \_\_\_\_\_ Meat Lasagna- Half \$100 \_\_\_\_\_ Full \$195 \_\_\_\_\_

Creamy Risotto + Mushrooms + Spinach + Herbs + Pecorino Romano- Half \$105 \_\_\_\_\_ Full \$205 \_\_\_\_\_

### Seafood

Jumbo Lump Crab Cakes + Old Bay Corn Crisps + Chipotle Aioli- Half \$125 \_\_\_\_\_ Full \$245 \_\_\_\_\_

Beer Battered Fried Cod + Tartar Sauce + Malt Vinegar + Lemons- Half \$110 \_\_\_\_\_ Full \$215 \_\_\_\_\_

Shrimp & Andouille Sausage Jambalaya + Yellow Rice- Half \$115 \_\_\_\_\_ Full \$225 \_\_\_\_\_

Shrimp Scampi & Fuseli Pasta- Half \$115 \_\_\_\_\_ Full \$225 \_\_\_\_\_

Pan Seared Salmon + White Wine Lemon Butter Reduction- Half \$125 \_\_\_\_\_ Full \$245 \_\_\_\_\_

### Pork

Black Forest Ham + Honey-Mustard Glaze- Half \$110 \_\_\_\_\_ Full \$215 \_\_\_\_\_

Sweet Sausage & Peppers + Roasted Peppers & Caramelized Onions- Half \$100 \_\_\_\_\_ Full \$195 \_\_\_\_\_

Pulled Pork + Memphis BBQ- Half \$115 \_\_\_\_\_ Full \$225 \_\_\_\_\_

Roasted Pork Loin + Bourbon-Garlic Cream Reduction Half \$120 \_\_\_\_\_ Full \$235 \_\_\_\_\_

### Poultry

Chicken & Chorizo Jambalaya + Yellow Rice- Half \$100 \_\_\_\_\_ Full \$195 \_\_\_\_\_

Chicken Marsala + Sautéed Mushrooms & Caramelized Onions- Half \$125 \_\_\_\_\_ Full \$245 \_\_\_\_\_

Roasted Turkey Breast + Country Gravy- Half \$135 \_\_\_\_\_ Full \$265 \_\_\_\_\_

Chicken Francaise + White Wine-Lemon + Caper Sauce- Half \$125 \_\_\_\_\_ Full \$245 \_\_\_\_\_

Crispy Chicken Strips- Choice of Memphis BBQ \_\_\_\_\_ Honey Mustard \_\_\_\_\_ Half \$100 \_\_\_\_\_ Full \$195 \_\_\_\_\_

Chicken Parmesan- Half \$125 \_\_\_\_\_ Full \$245 \_\_\_\_\_

### Beef

Meatballs + Choice of Jack Daniels Glaze \_\_\_\_\_ Tomato Sauce \_\_\_\_\_ Half \$80 \_\_\_\_\_ Full \$155 \_\_\_\_\_

Herb Crusted Prime Rib + Medium Rare + Aug Jus- Half \$250 \_\_\_\_\_ Full \$495 \_\_\_\_\_ Carving Station \$150 \_\_\_\_\_

Chicken Fried Steak + Buttermilk & Crusted Ribeye + Country Gravy Half \$140 \_\_\_\_\_ Full \$275 \_\_\_\_\_

Petite Filet Mignon + Black Truffle Cabernet Reduction- Half \$300 \_\_\_\_\_ Full \$595 \_\_\_\_\_

## Side Dishes

Mac & Cheese- Choice of Baked \_\_\_\_\_ Creamy \_\_\_\_\_ Half \$70 \_\_\_\_\_ Full \$135 \_\_\_\_\_  
Mashed Potatoes + Roasted Garlic- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Roasted Potatoes + Truffle Oil + Herbs- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Roasted Sweet Potatoes + Cardamom Butter- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_  
Loaded Mashed Potatoes + Bacon + Cheddar Cheese + Scallions + Sour Cream- Half \$100 \_\_\_\_\_ Full \$195 \_\_\_\_\_  
Maple + Bacon Baked Beans- Half \$85 \_\_\_\_\_ Full \$165 \_\_\_\_\_ Cranberry Sauce- Bowl \$25 \_\_\_\_\_  
French Fries Half \$60 \_\_\_\_\_ Full \$115 \_\_\_\_\_ Yellow Rice- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_  
Potato Salad- Half \$45 \_\_\_\_\_ Macaroni Salad- Half \$45 \_\_\_\_\_ Green Apple Cole Slaw- Half \$45 \_\_\_\_\_

## Vegetables Accommodates 20-25 Guests

Elote Mexican Street Corn \$80 \_\_\_\_\_ Maple Glazed Carrots \$65 \_\_\_\_\_ Green Beans + Bacon \$70 \_\_\_\_\_  
Buttered Corn \$50 \_\_\_\_\_ Garlic Broccoli \$65 \_\_\_\_\_ Roasted Zucchini \$80 \_\_\_\_\_ Grilled Asparagus \$90 \_\_\_\_\_

## Individual Entrees Kid's Meals Children 12 Years Old & Under \$15 Per Guest

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

## Individual Entrees Gluten Free + Vegetarian + Vegan Meals \$25 Per Guest

Impossible Steak + Herb Roasted Potatoes + Field Greens \_\_\_\_\_ Honey Balsamic \_\_\_\_\_ EVOO & Vinegar \_\_\_\_\_  
Grilled Chicken + Herb Roasted Potatoes + Field Greens \_\_\_\_\_ Honey Balsamic \_\_\_\_\_ Buttermilk Ranch \_\_\_\_\_

## Event Stations

Based on Number of Guests. Minimum 25 Guests

**Salad Bar** Spring Mix + Romaine + Assortment of Dressing + 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 \$14 Guest \_\_\_\_\_

**Build Your Own Potato Bar** Baked Potato + Mashed Potatoes + Truffle Roasted Potatoes + Waffle Fries  
Chili + Sour Cream + Cheese + Bacon + Scallions + Chili + Broccoli + Cheese Sauce + Pulled Pork \$10 Guest \_\_\_\_\_

**Tour of Asia** Sesame-Garlic Shrimp + Chicken & Broccoli + Fried Rice + Roasted Pork Lo Mein + Pot Stickers +  
Steamed Pork Buns + Fortune Cookies \$25 Guest \_\_\_\_\_

**DIY Hot Dog Station** Hot Dog Roller + Boiled Hot Dogs + Rolls + Ketchup + Mustard + Chili + Relish + Onions  
Jalapenos + Cheese Sauce \$8 Guest \_\_\_\_\_

**Pasta Station** Penne+ Elbow + Fuseli Pasta + Marinara + Pesto + Alfredo + Al La Vodka Sauce + Gradated  
Parmesan \$13 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 + Jumbo Lump Crabmeat Salad + Assorted Sauces + Garnish \$30 Guest \_\_\_\_\_

**Grazin' Station** Potato Chips + Pretzels + Popcorn + Corn Chips + Onion Dip + Cheese Sauce \$7 Guest \_\_\_\_\_

**Nacho Table** Five Foot Table Covered in Tortilla Chips + Cool Ranch + Cheddar Doritos + Cheese Sauce + Black  
Bean + Salsa + Sour Cream + Scallions + Chili + Cheese + Pickled Red Onions + Jalapenos \$9 Guest \_\_\_\_\_

## Event Stations Continued

**Mediterranean Station** Tomato Bruschetta + Marinated Artichokes + Crostini's + Crackers + Roasted Red Peppers + Hummus + Assorted Italian Meats + Cheeses + Tomato Basil Mozzarella Skewers+ Olives Asparagus + Roasted Mushrooms + Italian & Ciabatta Bread + Butter + Aged Balsamic + Olive Oil \$16 Guest \_\_\_\_\_

**DIY Taco Bar** Ground Beef + Pulled Chicken + Flaked Cod + Pico de Gallo + Sour Cream + Guacamole + Cilantro Shredded Lettuce + Tomato + Red Onion + Corn Relish + Corn + Flour Tortillas + Yellow Rice \$18 Guest \_\_\_\_\_

**Barn Find Wood Fired Pizza** [https://instagram.com/barn\\_find\\_woodfired\\_pizza](https://instagram.com/barn_find_woodfired_pizza) Choose Two Toppings Margherita \_\_\_ Meatball \_\_\_ Pepperoni \_\_\_ Custom \_\_\_ Food Truck \$350 \_\_\_ Per Guest \$8 \_\_\_

### Cakes

Cake- Chocolate \_\_\_\_\_ Yellow \_\_\_\_\_ White \_\_\_\_\_ Marble \_\_\_\_\_ Carrot \_\_\_\_\_  
6" Serves 4-6 \$55 \_\_\_\_\_ 8" Serves 8-12 \$75 \_\_\_\_\_ 10" Serves 16-20 \$85 \_\_\_\_\_ 14" Serves 35-40 \$100 \_\_\_\_\_  
Fillings - Strawberry + Bavarian Cream \_\_\_\_\_ Cannoli \_\_\_\_\_ Chocolate Mousse \_\_\_\_\_ Banana Nilla \_\_\_\_\_  
Frosting- 3<sup>rd</sup>&Co Whipped Topping \_\_\_\_\_ Butter Cream \$15-35 \_\_\_\_\_ Cream Cheese \$15-35 \_\_\_\_\_  
Cake Design - Semi Nude \_\_\_\_\_ Smooth \_\_\_\_\_ Wavy \_\_\_\_\_ Vintage \$50 \_\_\_\_\_

### Desserts

Fudge Brownies \$20 Per Dozen \_\_\_\_\_ Cheese Cake \$70 Serves 12-15 \_\_\_\_\_ Donuts \$36 Per Dozen \_\_\_\_\_  
Fresh Fruit Platter 10-15 Guests \$105 \_\_\_\_\_ Apple Crisp- Half \$75 \_\_\_\_\_ Full \$145 \_\_\_\_\_

### Third & Company Dessert Stations

Based on Number of Guests. Minimum 25 Guests

**Candy Bar** Twizzlers + M&M's + Hershey Kisses + Skittles + Ring Pops + Reece's Peanut Butter Cups + Rock Candy + Pop Rocks + Gummy Bears + Swedish Fish + Gummy Worms + Bags Provided \$10 Guest \_\_\_\_\_

**Viennese Station** Cookies + Italian Pastries + French Macaroons + Mini Cannoli's \$10 Guest \_\_\_\_\_

**Donut Display** Glazed + Sprinkled + Cereal + Candy + Cookie + Cannoli \$300 Includes Six Dozen \_\_\_\_\_

**Dippin' Station** Cast Iron Skillet Display + Cannoli Dip + Chocolate Fudge + Toasted Marshmallow S'mores Dip Assorted Graham Crackers + Cookies \$8 Guest \_\_\_\_\_

**Build Your Own Sundae** Vanilla + Chocolate Ice Cream + M&M's + Chocolate Chips + Sprinkles + Chocolate Sauce + Caramel + Strawberry Sauce + Whipped Cream + Maraschino Cherries \$9 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 \$8 Guest \_\_\_\_\_

**Cookie Station** Assorted Fresh Baked Cookies \$6 Guest \_\_\_\_\_

**NY Pretzel Bar** Traditional Soft Pretzels + Cinnamon Sugar Pretzels + Pretzel Bites + Pretzel Rods + Cheese Sauce + Hot Fudge + Caramel + Mustard \$7 Guest \_\_\_\_\_

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

### 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 \_\_\_\_\_ Table Service \$1 Per Guest \_\_\_\_\_  
Boylan Fountain Soda + Juices + Joe Teas \$3 Per Guest \_\_\_\_\_ San Pellegrino Sparkling Water \$8 Per Bottle \_\_\_\_\_  
Beer + Wine + Soda Pre-Paid Tab by Host \$ \_\_\_\_\_ Individual Tab by Guest \_\_\_\_\_ Mocktails \$4 Each \_\_\_\_\_

## Beverage Stations

Based on Number of Guests. Minimum 20 Guests

**Hydration** Refreshing Combination of Fresh Fruit + Filtered Water. Select Two

Lemon & Mint \_\_\_\_\_ Strawberry & Basil \_\_\_\_\_ Citrus & Ginger \_\_\_\_\_ Blueberry & Lavender \_\_\_\_\_  
Cucumber & Rosemary \_\_\_\_\_ Passionfruit & Lime \_\_\_\_\_ \$2 Guest \_\_\_\_\_

**Champagne Toast** Brotherhood Sparkling Riesling \$8 Guest \_\_\_\_\_ Le Petite Champignon Sparkling Brut \$9  
Guest \_\_\_\_\_ Non Alcoholic Sparking Grape Juice \$6 Guest \_\_\_\_\_

**Coffee Station** Lacas City Roast + Decaffeinated + Hot Water + Tea Bags + Sugars + Dairy \$3 Per Guest \_\_\_\_\_

**Hot Chocolate Bar** Truffles + Andes Candies + Marshmallows + Whipped Cream + Sprinkles \$5 Guest \_\_\_\_\_

**Southern Sweet Tea** Sweet Tea + Unsweetened Black Tea + Tropical Fruit Purees + Berries \$5 Guest \_\_\_\_\_

**Mimosa Bar** Le Petite Champignon + Orange + Apple + Pineapple + Cranberry Juice \$15 Guest \_\_\_\_\_

**Bellini Bar** Le Petite Champignon + Orange Juice + Tropical Fruit Purees + Fruit + Berries \$18 Guest \_\_\_\_\_

**Sangria Bar** Red or White Sangria + Grapes + Seasonal Fruit \$22 Guest \_\_\_\_\_

## Wedding Services

**Décor Staging Service** Our Team Will Set Up + Clean Up Provided Décor Day of Event \$100 Per Hour \_\_\_\_\_

**Wedding Preparation** Additional Details to Get Ready Venue Ready For Your Wedding \$15 Per Guest \_\_\_\_\_

**Rehearsal Walk Through** Complementary Hour. Up to Two Days Prior to Wedding. Guest Count \_\_\_\_\_

**Rehearsal Dinner** Additional \$250 Deposit To Reserve the Date. Guest Count \_\_\_\_\_

**Wedding Suite at THE farmhouse** 20 Guest Maximum + 4 Hours Prior to Start of Ceremony + Private  
Onsite Rooms for Hair + Make Up + Attire. Includes A Bottle of Champagne + Non Alcoholic Beverages +  
Charcuterie + Cheese Board + Personalized Service + Photo Opportunity \$1200 \_\_\_\_\_

**Wedding Suite at 3rd&Co** 12 Guest Maximum + 4 Hours Prior to Start of Ceremony + Private Onsite Rooms  
for Hair + Make Up + Attire. Includes A Bottle of Champagne + Non Alcoholic Beverages + Charcuterie + Cheese  
Board + Personalized Service \$750 \_\_\_\_\_

**Mini Wedding Suite** 12 Guest Maximum + 1 Hour Prior to Start of Ceremony + Includes a Beverage of Choice  
Charcuterie + Cheese Board \$250 \_\_\_\_\_

**Receiving Line** Welcoming + Thanking Each Guest for Attending After Ceremony. 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 Services Continued

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

**Passed Hors d' oeuvres** By Serving Staff. Platters of Selected Hors D' Oeuvres \$5 Dozen \_\_\_\_\_

**Fireworks at Dusk** Professionally Orchestrated Pyrotechnics Show on The Water 6-8 Minute Show + Includes Permits Starting at \$2400 \_\_\_\_\_

**Sparkler Send Off** Have Your Guests Join You in THE Courtyard with Sparklers. Amazing Photography Moment You Walk Down the Aisle. \$4 Per Guest \_\_\_\_\_

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

**Bonfire on THE Island** Sandy Beach with Chairs + Attendant Provided \$300 \_\_\_\_\_

**Bonfire on THE Patio** Overlooking the Lake + Attendant Provided \$300 \_\_\_\_\_

**Two Portable Gas Fire Pits & Two Heaters** \$100 Each \_\_\_\_\_

### Table Scape

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

Linen Like Napkins- Complimentary \_\_\_\_\_ Lanterns + Wood Rounds or Boxes + Complimentary \_\_\_\_\_  
Runners by Host \_\_\_\_\_ Centerpiece by Host \_\_\_\_\_ Linens by Host \_\_\_\_\_ Napkins by Host \_\_\_\_\_

### Décor Rentals

Assorted Lamps & Edison Bulbs \$8Each \_\_\_\_\_

Glass Cylinders Assorted Sizes \$5 Each \_\_\_\_\_

Floating Candles \$5 Each \_\_\_\_\_

Electric Floating Candles \$3 Each \_\_\_\_\_

Additional Log Rounds \$5 Each \_\_\_\_\_

Bud Vases Assorted Sizes \$2 Each \_\_\_\_\_

Easels Wooden Easel \$10 \_\_\_\_\_ Medium Wrought Iron \$25 \_\_\_\_\_ Large Black Metal or Wood Easel \$35 \_\_\_\_\_

Small Mirror \$25 \_\_\_\_\_ Large Mirror \$45 \_\_\_\_\_ Custom Seating Chart \$1000 \_\_\_\_\_

Unplugged Ceremony Signage \$50 \_\_\_\_\_

Card Box \$25 \_\_\_\_\_

In Memory Of-Tea Light Candle Holder + Battery Operated Candles \$8 \_\_\_\_\_

Favors Signage \$3 \_\_\_\_\_

Vintage Rug \$75 Each \_\_\_\_\_

Louis XIII Chairs (50 available) \$25 Each \_\_\_\_\_

The Champagne Wall, Choice of Four Designer Backdrops + Beverage Additional \$200 \_\_\_\_\_

### 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 5% CASH ONLY Discount. Credit Card Will Add A 3% Service Fee.

Checks May Be Written Out to: Third & Company Lakeside the Final Balance Is Due in Full No Later Than One Week Prior to the Wedding. Any Additional Fees Acquired Are Due in Full No Later Than the Designated Departure Time

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