

THIRD + COMPANY

Catering + Events 2027

Thank You for Considering Us on Your Special Day!

Our Event Planners & Coordinators Are Happy to Assist You in Scheduled Tours + 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 Event _____ Day of the Week _____

Event Time 11-3pm _____ 12-4pm _____ 5-9pm _____ 6-10pm _____ Custom _____

Approximate Guest Count _____ Final Guest Count Two Weeks Prior to Event

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 3rd&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

Website www.3rdandco.com

Email thirdandcompany.events@yahoo.com

Cell & Text (845) 415-3844

We Have a Venue 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

THE courtyard Maximum Capacity 130 Guests

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

Private Outdoor Dining Event \$TBD _____

Decorating by 3rd&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 \$2000 _____

Thursday Per Four Hours \$3000 _____

Friday Per Four Hours \$4000 _____

Saturday Per Four Hours \$4000 _____

Sunday Per Four Hours \$5000 _____

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 \$850 Per Four Hours _____

Friday + Saturday Before 4pm \$1000 Per Four Hours _____

Friday + Saturday after 4pm \$1250 Per Four Hours _____

Sunday \$1500 Per Four Hours _____

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

THE restaurant Maximum Capacity 50 Guests

Restored 1850's Dining Room + Bar + Fireplace

Monday-Sunday \$1500 Per Four Hours _____

Add on to THE pavilion Pricing for Buffet \$350 _____

Cocktail Hour _____

Buffet _____

THE terrace Maximum Capacity 30 Guests

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

Wednesday + Thursday \$500 Per Four Hours _____

Friday + Saturday \$1000 Per Four Hours _____

Sunday \$1500 Per Four Hours _____

THE dock Maximum Capacity 12 Guests

Photography + First Look + Micro Ceremony + Cigar + Smoking

THE patio Maximum Capacity 12 Guests

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

Cocktail Hour _____

Event Locations Continued

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

After Party \$300 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 + 3rd&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 + 3rd&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 + 3rd&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 _____
- Crudité- 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 + 3rd&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 3rd&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 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- 3rd&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 3rd&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 _____

Enhancements

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

Sweet Sixteen Suite at THE farmhouse 20 Guest Maximum + 4 Hours Prior to Start of Event + Private
Onsite Rooms for Hair + Make Up + Attire. Includes Non-Alcoholic Beverages + Charcuterie + Cheese Board +
Personalized Service + Photo Opportunity \$1200 _____

Sweet Sixteen Suite at 3rd&Co 12 Guest Maximum + 4 Hours Prior to Start of Ceremony + Private Onsite
Rooms for Hair + Make Up + Attire. Includes Non-Alcoholic Beverages + Charcuterie + Cheese Board +
Personalized Service \$750 _____

Sweet Sixteen Mini Suite 12 Guest Maximum + 1 Hour Prior to Start of Ceremony + Includes a Non-Alcoholic
Beverage of Choice Charcuterie + Cheese Board \$250 _____

Family Style Service Food + Beverage Additional \$15 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 _____

Enhancements Continued

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