



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

## 2023 Catering & Event Menu

Host Name \_\_\_\_\_ Guest of Honor Name \_\_\_\_\_

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

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

Cell \_\_\_\_\_ Home \_\_\_\_\_ Email \_\_\_\_\_

Occasion/Requests \_\_\_\_\_

Food Allergies/Dietary Restrictions \_\_\_\_\_

Notes:

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### Notes to Consider for RSVP

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

Onsite WIFI Access

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

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

**To Determine A Price, We Have A Venue Fee, Food, Beverage, Tax & Gratuity**

### **Select Your Event Location**

**THE full venue** (120 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** (120 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** (50 Guest Capacity) Covered Bridge & Walking Trail Leads to Private Outdoor Space, Wood Burning Fire Pit, After Party Option, Floating Dock Perfect for Photos or Firework Displays \_\_\_\_\_

**THE cabin** (15 Guest Capacity) Boho Inspired Private Lounge & Bar. Photography, Bridal Suite, After Party \_\_\_\_\_

**THE patio** (12 Guest Capacity) Mini Fire Pit, Photography, Cigar Bar, Chill Vibe with Lake Views \_\_\_\_\_

**THE farmhouse** (8-10 Guest Capacity) Four Bedroom, Two & Half Bath 1920 Farmhouse, Bar & Lounge, Fire Pit \_\_\_\_\_

### **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**

#### **Hors D'oeuvres**

3-5 Pieces Per Guest For A One Hour Reception Before Entrees

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

#### **Family Style**

Platters Served Per Table, Thanksgiving Style

#### **Buffet**

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

#### **Stations**

The Stations Are Intended To Be Added On To Cocktail Hours Or Part Of Buffets

## 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, Capicola, 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, Pumpnickel & 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 \_\_\_\_\_

## 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 Station's

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

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 \_\_\_\_\_

## 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, 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 \_\_\_\_\_

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 \$105 \_\_\_\_\_ Full \$205 \_\_\_\_\_

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 \_\_\_\_\_

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 \_\_\_\_\_

## Side Dishes

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

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

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

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 \_\_\_\_\_

## Desserts

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 \_\_\_\_\_ Live/Faux Flowers Supplied by Host \_\_\_\_\_ Cake Topper Supplied by Host \_\_\_\_\_  
Fudge Brownies \$20 Per Dozen \_\_\_\_\_  
Cheese Cake \$70 Serves 12-15 \_\_\_\_\_  
Assorted Donuts \$36 Per Dozen \_\_\_\_\_  
Fresh Fruit Platter 10-15 Guests \$85 \_\_\_\_\_  
Apple Crisp- Half \$55 \_\_\_\_\_ Full \$105 \_\_\_\_\_  
Outside Vendor Dessert Display Fee Per Each Dessert \$25 \_\_\_\_\_ Plates, Silverware & Service Provided by 3<sup>rd</sup>&Co

## 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 \_\_\_\_\_ 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 \_\_\_\_ \$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

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 \$8 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 \_\_\_\_\_  
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** Chocolate Chip, Red Velvet, Peanut Butter, Sugar, M&M, Chocolate Fudge \$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 \_\_\_\_\_

**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 Sparkers & You Walk Down Isle, Amazing Photography Moment. \$4 Guest \_\_\_\_\_

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

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

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

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

### Table Scape

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

Table Top Linens by Host \_\_\_\_\_ Color \_\_\_\_\_ Napkins by Host \_\_\_\_\_

Colors/Themes \_\_\_\_\_ Centerpiece by 3<sup>rd</sup>&Co \_\_\_\_\_

Centerpiece by Host \_\_\_\_\_



## Weddings

Congratulations & Again Thank You For Letting Us Be Part Of 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 Non Sales Pitch Approach, Our Event Packet Has You In Control By Selecting What You Like.

Please Plan to Schedule a Meeting 2-3 Days Prior to Wedding Date to Go Over Details One More Time & Bring Décor, Signage Etc.

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

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

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

**Rehearsal Dinner** Cost to be Determined. 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) \_\_\_\_\_

## Venue Fees

Event Must Begin & End Within Time Frames Listed To Avoid Additional Fees, We Do Allow For A Complimentary Hour Of Decorating Time Prior To Event. Additional Decorating Or Cleaning Up \$50 Per 30 Minutes \_\_\_\_\_

### THE pavilion 99 Guests Capacity

Wednesday-Saturday 8am-4pm \$650 Per Four Hours \_\_\_\_\_

Wednesday-Saturday 4pm-12am \$1000 Per Four Hours \_\_\_\_\_

Sunday-Tuesday 9am-6pm \$1000 Per Four Hours \_\_\_\_\_

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

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

### THE restaurant 30 Guests Capacity

Monday-Saturday 8am-12am \$1500 \_\_\_\_\_ Sunday 9am-6pm \$1000 Per Four Hours \_\_\_\_\_

### THE terrace 30 Guests Capacity

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

On Site Ceremony \$300 \_\_\_\_\_ Monday-Saturday Per Four Hours \$650 \_\_\_\_\_

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 15 Guest Capacity

After Party \$300 Per Hour \_\_\_\_\_

### THE courtyard 125 Guest Capacity

On Site Ceremony \$500 \_\_\_\_\_ 3rd&Co Chair Rental \$5 Guest \_\_\_\_\_ Chairs By Outside Vendor \_\_\_\_\_

### THE Full Venue 178 Guests Capacity

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

Daily from 8am-12am \$3000.00 Per Four Hours \_\_\_\_\_

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

### Summary

Venue Fee \$ \_\_\_\_\_

Food Total \$ \_\_\_\_\_

Beverage Total \$ \_\_\_\_\_

Additional Services \$ \_\_\_\_\_

Linen Total \$ \_\_\_\_\_

Gratuity on Food, Beverage & Additional Services 20% \$ \_\_\_\_\_

Tax 8% \$ \_\_\_\_\_

Total \$ \_\_\_\_\_ Deposit \$ \_\_\_\_\_ Balance \$ \_\_\_\_\_