



PREMIUM
Wedding
PACKAGE

BLU-POINTE.COM

THE *Hudson* ROOM

THE *Hudson Room* IS OUR MOST SPACIOUS LOCATION. TUCKED BEHIND OUR FLOOR TO CEILING WINE CELLAR THIS SPACE OFFERS SPECTACULAR VIEWS OF THE HUDSON RIVER AND NEWBURGH BEACON BRIDGE.

GUEST CAPACITY
15-100 GUESTS



THE Private Dining ROOM

THE Private Dining Room OFFERS STUNNING FEATURES INCLUDING RECLAIMED WOOD FROM A 135-YEAR-OLD BARN IN SUGAR LOAF. THE CURTAIN WALLS RISE UP TO REVEAL VIEWS OF THE RIVER AND CLOSE FOR AN INTIMATE EVENT.

GUEST CAPACITY
15-50 GUESTS





THE North PATIO



THE *North Patio* SITS DIRECTLY ON THE WATER AND CAN BE TRANSFORMED TO FIT ALL OF YOUR NEEDS. ENJOY THE WARM BREEZE FROM THE HUDSON RIVER IN YOUR VERY OWN PRIVATE OUTDOOR SPACE.

GUEST CAPACITY
15-80 GUESTS



YOUR Wedding

BLU POINTE IS THE *Perfect Setting* TO HOST YOUR WEDDING. OUR CUISINE IS A HEALTHY COLLABORATION OF BOTH MEDITERRANEAN AND NEW ENGLAND STYLE PREPARATIONS SHOWCASING THE FINEST, SEASONAL INGREDIENTS OUR AREA HAS TO OFFER.

Premium

WEDDING PACKAGE

\$150 PER PERSON++

FOUR HOUR EVENT

INCLUDES

CHAMPAGNE TOAST

NON-ALCOHOLIC BEVERAGES

WELCOME RECEPTION

A Charcuterie Display, Choice of Four Passed Hors d'Oeuvres and Two Reception Stations

FOUR-COURSE PLATED DINNER

Choice of One Appetizer, Salad, Four Entrée Selections and A Custom Wedding Cake

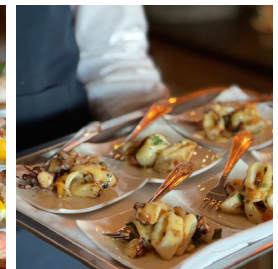
++ Plus Tax & 22% House Service Charge

Butler Passed

HORS D'OEUVRES

SELECT FOUR

- Mini Tuna Tartare on Cucumber rounds
- Crispy Asparagus Risotto Croquettes
- Charbroiled Chicken Skewer, Chimichurri Sauce
- Flash Fried Calamari
- Wild Mushroom, Goat Cheese, Pesto Crostini
- Mini Ham & Brie Panini, Dijon Mustard
- Caprese Skewers, Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic
- Smoked Salmon, Chive Crème Fraiche
- Mini Falafel Fritters, Quinoa Tabbouleh, Salmoriglio
- USDA Prime Beef Crostini with Horseradish Gorgonzola Cream



RECEPTION Stations

SELECT TWO

CONTEMPORARY AMERICAN

- Grilled Chicken Wings, Parmesan Aioli
- Cheeseburger Sliders
- Truffle Mac and Cheese, Toasted Bread Crumbs

PASTA STATION

Rigatoni ala Vodka
Sundried Tomatoes, Caramelized Onions, Mushrooms, Vodka Tomato Cream

Tomato Basil Penne
Marinated Roma Tomatoes, Torn Basil, Kalamata Olives, Fresh Mozzarella & Garlic Chips

CARVING STATION

Select Two

- Roasted Pork Loin
- Honey Glazed Ham
- Roasted Turkey Breast
- Filet Mignon

MEDITERRANEAN

Antipasto Display
Cured Domestic Meats, Fresh Mozzarella, Marinated Roasted Red Peppers, Artichokes & Olive Medley with Rustic Baguettes

Herb-Couscous Salad
Farm Vegetables, Fresh Herbs, Lemon Dressing

Roasted Beet & Arugula Salad
Feta, Pepitas, Lime Vinaigrette

Hummus with Pita Points

RAW BAR

\$25.00 extra per person

- Chilled Shrimp Cocktail
- Littleneck Clams
- Blue Point Oysters
- Marinated Mussels

Accompanied by Bloody Mary Sauce and Riesling Mignonette

Plated Dinner

APPETIZERS

SELECT ONE

- Shrimp Cocktail, Bloody Mary Cocktail Sauce
- Burrata Caprese, Vine-Ripened Tomatoes, EVOO, Sea Salt
- Roasted Beets, Garlic-Almond Dip, Red Onions
- Oysters Rockefeller, Gruyere and Fontina Cream, Baby Spinach, Seasoned Bread Crumbs
- Clams Casino, Crispy Bacon, Bell Peppers, Caramelized Onions, Herb-Garlic Butter
- Flash-Fried Calamari, Plum Tomato Sauce, Lemon-Thyme Aioli
- Crispy Falafel Fritters, Quinoa Tabbouleh, Salmoriglio
- Thai Chili Shrimp, Napa Slaw, Scallions, Toasted Sesame
- Seared Spiced Rub Tuna, Cucumber, Avocado Crema
- Scallops, Shaved Fennel, Grapefruit, Lemon Vinaigrette



SALAD

SELECT ONE

- Roasted Beets, Baby Arugula, Goat Cheese, Pepitas, Lime Vinaigrette
- Caesar with Romaine Hearts, Shaved Parmesan, Croutons
- Tuscan Kale, Parmigiano, Grilled Peasant Bread, Tomatoes, Fresh Mozzarella, EVOO
- Iceberg Wedge, Gorgonzola, Tomatoes, Crispy Prosciutto
- Seasonal Garden with Champagne Vinaigrette
- Greek, Tomatoes, Cucumbers, Feta, Red Onions, Red Wine Vinaigrette



PLATED

Entrées

SELECT ONE FROM EACH SECTION



LAND

SELECT ONE

USDA PRIME NEW YORK STRIP

Crispy Yukon Potatoes, Seasonal Vegetable

CERTIFIED ANGUS RIBEYE

Crispy Yukon Potatoes, Seasonal Vegetable

CERTIFIED ANGUS FILET MIGNON

Crispy Yukon Potatoes, Seasonal Vegetable

BRAISED BEEF SHORT RIBS

Gremolata, Root Vegetable Medley, Garlic Mashed Potatoes

LAMB LOIN CHOPS

Mint Chimichurri, Potato Hash

GRILLED PORK TENDERLOIN

Corn Crema, Potato Hash

RIGATONI BOLOGNESE

Parmigiano and Whipped Ricotta

SEA

SELECT ONE

PAN-ROASTED

HIDDENFJORD SALMON

Roasted Beet Farro, Baby Spinach

BRONZINO FILLET

Lemon-Saffron Emulsion, Seasonal Succotash

SEARED SEA SCALLOPS

Wild Mushroom Risotto, Shaved Parmigiano

GRILLED SWORDFISH

Herb Farro, Oven Roasted Tomatoes, Sautéed Broccoli

BLACKENED MAHI MAHI

Mango Pico de Gallo

SESAME TUNA

Ginger-Soy Vinaigrette

SHRIMP SCAMPI

Lemon Potatoes, Baby Spinach

AIR

SELECT ONE

PAN ROASTED FRENCH BREAST

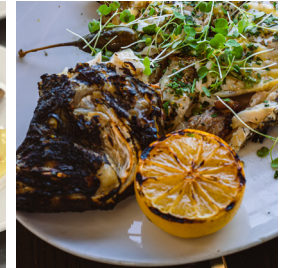
Lemon-Thyme Potatoes, Grilled Asparagus

STUFFED CHICKEN

with Spinach and Gruyere Cheese, Garlic Mashed Potatoes

CHICKEN SALTIMBOCCA

Rosemary Demi-Glacé, Prosciutto, Fontina, Baby Spinach, Roasted Potatoes



EARTH

SELECT ONE

QUINOA STUFFED

PORTABELLA MUSHROOM

Confit Tomatoes, Chickpea-Garlic Purée

CAULIFLOWER STEAK

Chimichurri, Corn and Tomato Relish

WILD MUSHROOM RISOTTO

FRESH PASTA

Seasonal Vegetables, Almond Pesto, Baby Tomatoes, Fresh Mozzarella



GET IN *Touch*



OUR *Team* IS HERE TO ANSWER ANY
QUESTIONS YOU MAY HAVE. WE INVITE
YOU TO CONTACT OUR CATERING TEAM
TO BEGIN PLANNING YOUR WEDDING AT
BLU POINTE.

CALL
845.568.0100

EMAIL
CATERING@BLU-POINTE.COM

