



the
HUDSON GRAND

AT SLEEPY HOLLOW HOTEL

WEDDING BROCHURE



Chosson’s Tish

Your selection from our hot buffet menu

Bundt Cakes

Tropical fruit platters

Assorted Soft Drinks

Tequila, vodka, bourbon and whisky

Reception/Shmorg

Beverage Station

Assorted soft drinks, sparkling and still water

Salad Station

Purple cabbage crunch salad, mixed greens, pomegranate jewel salad, leafy antipasti salad, crunchy green bean & mango salad, quinoa vegetable salad, nish nosh cracker salad

Fruit Station

Seasonal melons and fruits in glass martinis

CLASSIC: SELF-SERVE SODA BAR

PRESTIGE: DOUBLE PRESTIGE BAR

(Men and ladies)



BAR PRICING

Classic Package: Add a bar to your classic wedding package for **\$18** a person.

Prestige Package: bar included.

BAR:

Soft beverages

WINES TO INCLUDE:

Barkan Cabernet, Tepperberg vision, Baron Herzog Chardonnay, Herzog Pinot Grigio, Herzog, Sauvignon Blanc, Bartenura Blue Moscato

BASIC HARD LIQUOR TO INCLUDE

Vodka, Tequila, Whiskey, Bourbon, & Rum

MIXED BEVERAGES AND COCKTAILS TO INCLUDE:

Passionfruit Martini, Cosmopolitan, Spicy Margarita, Tequila Sunrise, Mojito, Pina Colada, Old fashioned, Strawberry Daiquiri, Classic Margarita

Reception Menu

CLASSIC

CHOSSON’S TISCH:

Choose: two chicken,
two sides

SHMORG/RECEPTION:

Choose: two chicken
two beef, four sides

PRESTIGE

CHOSSON’S TISCH:

Choose: two chicken
two beef, two sides

SHMORG/RECEPTION:

Choose: two chicken
two beef, four sides

Hot Buffet

1. BBQ Chicken
2. American Chicken Poppers
3. Chicken Lo Mein
4. Grilled Chicken Strips
5. Sesame Chicken
6. Chicken with Vegetables
7. Chicken and Broccoli
8. Sweet and Sour Chicken
9. Grilled Beef Kebabs
10. Pepper Steak
11. Beef And Broccoli
12. Beef And Mushrooms
13. BBQ Beef Tidbits
14. Crispy Beef
15. Chef's Special Pastrami Rounds

Sides Hot Buffet

1. Jeweled Yellow Rice with Toasted Almonds, Golden Raisins, and Craisins
2. Fried Rice
3. Sauteed Cabbage & Noodles
4. Toasted Couscous with Carmelized Onions
5. Asian Vegetable Lo Mein
6. Homestyle Breaded Gnocchi
7. Sauteed Umami Forest Mushrooms
8. Julienned Roasted Vegetables
- Crispy Mini Egg Rolls
9. Mini Potato Knishes
10. Herbed Mushroom Orzo
11. Roasted Fingerling Potatoes

Action Station

CLASSIC Choose two

PRESTIGE Choose three

1. Carving Station
2. Bistro Station
3. Middle Eastern Station
4. Salad Station
5. Charcuterie Display
6. Pasta & Gnocchi Bar
7. Chicken Nugget Bar
8. Kebab Station
9. Asian Wok Station
10. Crispy Fish Taco Station
11. Mexican Street Taco Station
12. Laffa Meat Pizza Station
13. British Style Fish N’ Chips Station
14. Chef’s Signature Sushi Bar
*market rate fee applies
15. Kugel Carving Bar
16. Hot Buffet Station

Premium Action Stations

PRESTIGE: CHOOSE ONE

Available to Classic as an upgrade (see page 7)

DUCK STATION

Chefs to serve according to orders. Carved Roast Duck with Crisp Skin and Tender Meat. Mini Duck Sliders with Caramelized Onions and Fig Jam. Citrus-glazed Duck Skewers with Orange Honey Reduction. Accompanied by Cranberry Chutney, Orange Zest Jus, and Fresh Herbs.

PRIME CARVING STATION

Set on grills. Our chefs will carve to order. Herb Crusted Prime Rib, Marinated Strip Steaks, Grilled Merguez Sausages, Tomahawk Steaks, Slow Roasted Lamb Shoulder, Honey Glazed Turkey. Accompanied by Caramelized Onions, Antipasti Vegetables, Pickled Shallots, Truffle Mustard, Chimichurri, and Red Wine Demi-Glace.

SIZZLIN’ SMOKEHOUSE STATION

Chefs to prepare plates according to orders. Slow Smoked Brisket, BBQ Pulled Beef with Crispy Onions and Mini Slider Buns, Smoked Turkey Drumsticks, Sticky BBQ Chicken Quarters, Smoked Beef Sausages. Burnt Ends with Sweet Molasses Glaze, Smoked Corned Beef with Maple Mustard Glaze. Accompanied By Creamy Coleslaw, House Pickles, BBQ Baked Beans, Grilled Charred Corn, and Signature Smokehouse Sauces.

TROPICAL CEVICHE & CRUDO BAR

Freshly prepared and displayed on ice. Chefs to assemble and dress to order. Citrus Sea Bass Ceviche with Pineapple & Chili, Ahi Tuna Poke with Mango, Scallion & Sesame Salmon Tartare with Avocado & Passionfruit Glaze, Accompanied By Crisp Plantain Chips, Mini Tostadas, Cassava Crisps, Pickled Mango, Tropical Salsa, Chili-Lime Aioli, Avocado Cream, and Fresh Microgreens.

Dinner Menu

CLASSIC Choose one appetizer, two soup options, and two chicken entree options

PRESTIGE Choose one appetizer, two soup options, one chicken entree option, and one beef entree option

Tables Preset: Artisanal assorted bread rolls, cracked olives, coleslaw, spicy pickles

Appetizers

- 1. Basil Pesto Chicken**
Tender grilled chicken brushed with fresh basil pesto, served over creamy mushroom risotto and silky sweet-potato purée. Finished with crisp lotus root and a touch of spicy microgreens.
- 2. Prime Pulled Brisket Spring Roll**
Slow-braised brisket wrapped in a crisp golden roll, served with a smoky BBQ glaze and a fresh vegetable cabbage slaw for the perfect balance of rich, crispy, and fresh.
- 3. House-Made Gnocchi & Brisket**
Soft pillowy gnocchi tossed with slow-cooked pulled brisket in a delicate, silky brown sauce — comforting, rich, and beautifully balanced.
- 4. Composed Portobello Chicken Vegetable Salad**
Grilled chicken with sautéed portobello mushrooms, roasted seasonal vegetables, cherry tomatoes, cucumber, and red onion, served with a house vinaigrette.
- 5. Square-Cut Seared Atlantic Salmon**
Perfectly pan-seared Atlantic salmon presented over couscous with roasted seasonal vegetables, teriyaki aioli, and a torched lemon wheel.
- 6. Asian Spring Roll**
A delicate sautéed chicken and vegetables wrapped in a golden-fried spring roll, served over fine grain couscous with a sweet and spicy aioli.

AVAILABLE APPETIZER UPGRADES

- **Steak Lardon Salad • \$5**
London broil, romaine, red onion, heirloom tomatoes, balsamic reduction
- **Pescada Trio • \$10**
A stunning composition of pepper-crusted salmon, marinated seared tuna, and lemon-herbed sea bass over a red-and-golden beet duet with a delicate potato fritter, chimichurri aioli, and onion crunch.
- **Duck Confit Salad • \$10**
A sophisticated appetizer that combines rich tender slow cooked duck with crisp fresh vegetables and a house vinaigrette.

Choice of Soups

Served with Garlic Toast

- 1. House Split Pea Vegetable Soup
- 2. Spring Garden Vegetable Soup
- 3. Cream of Zucchini
- 4. Cream of Chicken
- 5. Cream of Broccoli
- 6. Cream of Mushroom
- 7. Wild Mushroom Barley
- 8. Butternut Squash Soup
- 9. Mushroom Barley
- 10. Split Pea Soup with Nuketlach (House Dumplings)

CLASSIC Choose two chicken options
Beef entrees available as a \$9 pp upgrade

PRESTIGE Choose one chicken and one beef option

Chicken Entrées

Grilled or Crispy Chicken Selection

Choice of grilled baby chicken, classic chicken cutlet, or golden breaded chicken. Presented with wild rice, garlic green beans, and blistered vine tomatoes.

Rolled Baby Chicken

Roasted or panko-crusted rolled chicken filled with tri-color quinoa and broccoli. Sliced on a bias over sweet-potato purée with roasted zucchini and baby peppers.

Airline Breast

A beautiful airline cut served over creamy parsnip whip with an umami mushroom medley.

Chicken Steak

Grilled or golden-panko crusted, served with wild rice, garlic green beans, and vine-stem tomato.

Beef Entrées

Square-Cut Brisket

Slow-braised brisket served over creamy Yukon Gold mashed potatoes, paired with baby stem carrots and baby zucchini.

French-Cut House Prime (Beef)

A refined French-cut beef presentation, served with two-tone roasted potatoes, blistered vine tomatoes, and long stem broccoli.

Pepper-Crusted Beef Medallion

A tender beef medallion served with Yukon Gold mashed potatoes, long-stem broccoli, and baby carrots.

AVAILABLE ENTRÉE UPGRADES

Short Ribs (Premium Tier) • **\$18**

Braised to perfection and served over a creamy parsnip purée with a crisp green bean bundle, crispy onions, and a house sweet-potato chip.

USDA Prime 8oz In-House Butchered Surprise Steak •

Market Price

A premium chef’s cut, grilled to perfection and showcased over butternut squash purée with patty-pan squash and shallot

USDA Prime Short Ribs Upgrade •

Market Price

An upgraded USDA Prime cut with an elevated presentation, enriched flavor, and refined garnishes

Dessert Menu

Classic Sweets Table on Wheels

HOT DESSERT: Hot Cinnamon Buns, Chocolate Lava Cake, and Apple crumble

COLD DESSERT: Ice Cream Carving, Tropical Fruit Display

Prestige Sweets Table on Wheels

HOT DESSERT: Hot Cinnamon Buns, Chocolate Lava cake, Apple Crumble

COLD DESSERT: Ice Cream Carving, Tropical Fruit Display

CHURRO STATION: Under heat lamp: Churros in mini 4oz shot glasses. Accompanied by caramel, chocolate, and strawberry sauces in squeeze bottles, and crushed oreos and shaved chocolate toppings

Lobby To-Go Station

- Coffee & tea service
- Cookies
- Bottled Spring Water

Dessert Station Upgrades

CANDY BAR • ³⁵⁰
\$1,450 | ³⁵⁰⁻⁵⁰⁰
\$1,800

A variety of 10 premium candies displayed in a beautiful arrangement.

CHURRO STATION • ³⁵⁰
\$950 | ³⁵⁰⁻⁵⁰⁰
\$1,350

Under heat lamp: Churros in mini 4oz shot glasses

Accompanied by caramel, chocolate, and strawberry sauces in squeeze bottles, and crushed oreos and shaved chocolate toppings

S'MORES FONDUE STATION • ³⁵⁰
\$950 | ³⁵⁰⁻⁵⁰⁰
\$1,350

Graham crackers, skewered melons, skewered marshmallows, chocolate fondue

ICE CREAM BAR • ³⁵⁰
\$950 | ³⁵⁰⁻⁵⁰⁰
\$1,350

Attendant to serve premium assorted gelato, accompanied with 5 toppings and sugar cones

POPCORN STATION • ³⁵⁰
\$525 | ³⁵⁰⁻⁵⁰⁰
\$650

Fresh popcorn served by an attendant in popcorn themed holders

HOT PRETZEL STATION • ¹⁵⁰⁻³⁵⁰
\$875 | ³⁵⁰⁻⁵⁰⁰
\$1,100

New York-style hot soft pretzels served with dijon mustard

POPSANITY POPCORN BAR • ³⁵⁰
\$950 | ³⁵⁰⁻⁵⁰⁰
\$1,200

5 premium artisan popcorn flavors

MINIATURE CAKE ROLLING TABLE • ³⁵⁰
\$3,750 | ³⁵⁰⁻⁵⁰⁰
\$4,600

Magnificent gourmet miniature cakes in a gorgeous display



CARVING STATION • ³⁵⁰**\$2,100** | ³⁵⁰⁻⁵⁰⁰**\$2,800**

Chefs to carve london broil, pastrami, honey glazed turkey, herb encrusted turkey, pickled honey mustard corned beef and roasted kielbasa.

Accompanied by grilled antipasti vegetables, baby pickles, flatbreads & club rounds.

Chimichurri, BBQ sauce, honey mustard, cranberry sauce, pickled red onions ketchup, mustard.

BISTRO STATION • ³⁵⁰**\$1,450** | ³⁵⁰⁻⁵⁰⁰**\$1,800**

Beef & Chicken sliders in slider buns, Mini size hot dogs in buns French fries

Accompanied by sauteed onions, coleslaw, sauerkraut, sliced tomatoes, lettuce, pickles & onions. Along with ketchup, mustard, BBQ sauce, and garlic aioli.

MIDDLE EASTERN STATION • ³⁵⁰**\$1,650** | ³⁵⁰⁻⁵⁰⁰**\$2,150**

Tender hot baby chicken shawarma

Mazza to include kibbeh, lachmagine and fried cigars.

Mushroom and onion hummus and asli platters.

Accompanied by red onion sumac salad, fried eggplant, Israeli salad, Israeli whole pickles, hot shipka, hot peppers, matbucha, and tahini.

Served with mini mezonos pitas, crisp pita chips, and thin breadsticks.

SALAD BAR • ³⁵⁰**\$1,650** | ³⁵⁰⁻⁵⁰⁰**\$2,100**

Create your own salad: Crispy romaine lettuce. Cherry tomatoes, cucumbers, shredded beets and carrots, peppers, mushrooms, baby corn, red cabbage, sliced pickles, red onion, crunchy wontons, garlic croutons, Chinese noodles, crunchy crackers, slivered almonds, cashews, mandarin orange segments, and dried cranberries.

Served with a trio of dressings—classic Caesar, honey mustard, and balsamic vinaigrette

KABOB STATION • ³⁵⁰**\$1,750** | ³⁵⁰⁻⁵⁰⁰**\$2,250**

Grilled kufta, bbq chicken, and pepper crusted beef kababs

Seasoned roasted vegetables, basmati rice

Accompanied by jalapeno mayo, hummus, techina, israeli salad, sweet chili, and BBQ sauce

CHARCUTERIE DISPLAY • ³⁵⁰**\$1,150** | ³⁵⁰⁻⁵⁰⁰**\$1,450**

Grilled Mexican chicken strips, candied facon, beef jerky, dried salami, dried sausages,mini franks n blanks.

Accompanied by flatbreads, breadsticks, nacho chips, baby gherkin pickles, olives, mustards, and ketchup.

CHICKEN NUGGET BAR • ³⁵⁰**\$2,100** | ³⁵⁰⁻⁵⁰⁰**\$2,800**

Pretzel nuggets, cornflake chicken fingers, American style chicken fingers, and grilled chicken strips.

French fries

Accompanied by creamy garlic, ketchup, creamy French, sweet apricot, spicy Asian and honey mustard

ASIAN WOK & DUMPLING STATION • ³⁵⁰**\$1,650** | ³⁵⁰⁻⁵⁰⁰**\$2,150**

In Steamers: Pulled beef dumplings, ground beef dumplings, pulled chicken dumplings.

Flat iron steak, grilled pargiyot chicken. Japanese soba noodles, stir fry asian rice.

Onions, peppers, squash, mushrooms, scallions, juliened carrots.

Served with: Soy sauce, teriyaki sauce, sweet sauce, and ginger sauce

MEXICAN STREET TACO STATION • ³⁵⁰**\$1,950** | ³⁵⁰⁻⁵⁰⁰**\$2,500**

Chefs to prepare according to orders.

Pulled brisket and pulled chicken.

Hard and soft taco shells, nacho chips, and tostadas.

Sautéed onions, black beans, chunky guacamole, pico de gallo, charred corn, pickled red onion and hot peppers.

Accompanied by creamy garlic and BBQ drizzle

LAFFA MEAT PIZZA STATION • ³⁵⁰**\$2,100** | ³⁵⁰⁻⁵⁰⁰**\$2,800**

Prepared pizzas, pulled cheek meat, candied facon/pastrami and pulled chicken.

Topped with sautéed tricolor peppers and onions.

Accompanied by a BBQ and garlic aioli drizzle. Garnished with pickled red onions and microgreens.

CRISPY FISH TACO STATION • ³⁵⁰**\$1,450** | ³⁵⁰⁻⁵⁰⁰**\$1,800**

Chefs to prepare according to orders.

Hard taco shells , soft tacos and tostadas. Crispy seared spice rubbed tilapia and salmon.

Crispy onions, Pickled red onions, crunchy cabbage slaw, mango jalapeno salsa, BBQ sauce , garlic aioli, and chunky guacamole.

BRITISH FISH N’ CHIPS STATION• ³⁵⁰**\$1,950** | ³⁵⁰⁻⁵⁰⁰**\$2,500**

British Style Battered Crispy Tilapia and French Fries in restaurant style themed to-go paperware

Accompanied by Tartar sauce, lemon wedges, ketchup

PASTA AND GNOCCHI BAR • ³⁵⁰**\$1,650** | ³⁵⁰⁻⁵⁰⁰**\$2,150**

Chefs to prepare according to orders. Fettuccini, spiral & penne pasta, tri Color or blanc tortellini or raviolis

Accompanied by sauteed onions, mushrooms, and peppers. Pesto, pink vodka sauce and white cream sauce.

Potato and spinach gnocchi accompanied by a wild mushroom onion and pepper medley, and a jalapeno chutney. Creamy white wine sauce and brown beef gravy.

CHEF’S SIGNATURE SUSHI BAR • **MARKET PRICE**

Sushi Chefs to prepare and serve to guests.

Assorted raw and cooked fish rolls, vegetable rolls, specialty sushi rolls, tropical rolls, and tempura rolls.

Accompanied by tempura crumbs, crispy onions, toasted sesame, ginger and wasabi along with soy sauce, spicy mayo and sweet sauce

KUGEL CARVING BAR • ³⁵⁰**\$1,150** | ³⁵⁰⁻⁵⁰⁰**\$1,450**

Chefs to carve potato, yerushalmi, salt n’ pepper, and beef yapchick kugels.

HOT BUFFET STATION • ³⁵⁰**\$2,150** | ³⁵⁰⁻⁵⁰⁰**\$2,750**

Choose 2 chicken, 1 beef, 1 side dish

Premium Action Stations

PRICING AVAILABLE UPON REQUEST

DUCK STATION

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TROPICAL CEVICHE & CRUDO BAR

Freshly prepared and displayed on ice. Chefs to assemble and dress to order. Citrus Sea Bass Ceviche with Pineapple & Chili, Ahi Tuna Poke with Mango, Scallion & Sesame Salmon Tartare with Avocado & Passionfruit Glaze, Accompanied By Crisp Plantain Chips, Mini Tostadas, Cassava Crisps, Pickled Mango, Tropical Salsa, Chili-Lime Aioli, Avocado Cream, and Fresh Microgreens.

Wedding Pricing

Classic Wedding

STARTING AT \$100 PER GUEST

Minimum 350 guest

Children’s table ages 3–10: \$500 per table of 12

Includes floor-length upgraded designer linen options

Prestige Wedding

STARTING AT \$130 PER GUEST

Minimum 350 guest

Children’s table ages 3–10: \$500 per table of 12

Includes floor-length upgraded designer linen options

HASHGACHA FEE \$750
OUTDOOR CHUPPAH FEE: \$1,750

ADDITIONAL FEES:
Optional valet parking for your guests: TBD
Sundays and Thursdays: Additional \$3,500 staffing fee
Legal Holidays: Additional \$5,500 staffing fee
Simchas Chosson V’Kallah: Buffet station starting at \$2,900

Mitzvah Tanz: Sweets table, potato kugel, soft drinks, scotch, bourbon and vodka: \$1,800

Weddings are up to 6 hours, every additional hour is \$1,800

Outside Caterer Space Rental

Our space rental includes

SLEEPY HOLLOW ROOM: Chosson’s family

TARRYTOWN ROOM: Kallah’s family

Chuppa

INDOOR OPTION: Westchester Ballroom, with skylight

OUTDOOR OPTION: Garden Gazebo

HUDSON ROOM: Chosson’s Tisch

GRAND FOYER/TERRACE: Shmorg Reception

THE HUDSON GRAND BALLROOM: Seats up to 650 with dance floor for Dinner/Seudah

Pricing

PRICE PER GUEST: \$45

Wedding Guest Count: Minimum 350

Caterer must be approved by Hotel Rabbinical Supervision

Kosher kitchen rental fee \$3,000

Kitchen cleaning fee is \$3,000

Dishwasher and Soap Fee \$1,000

ADDITIONAL FEES:

Alcohol: Choose from our bar options or bottle of wine options per table

Valet Parking for your guests: TBD

Sundays and Thursdays: Additional \$3,500 staffing fee

Legal Holidays: Additional \$5,500 staffing fee



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