



Third and Company Lakeside Restaurant & Catering

3649 Route 52 Walker Valley NY

(845) 524-4874

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

Catering & Event Menu

Guest Name _____ **Date of Event** _____

Time _____ **Day of the week** _____ **Approximate Guest Count** _____

Cell _____ **Home** _____ **Email** _____

Occasion/Requests _____

Food Allergies/Dietary Restrictions _____

Select Your Event Location

THE pavilion (99 Guest Capacity) Barn Inspired, Curated Art Wall, Farm Tables, Situated Over the Lake _____

THE restaurant (49 Guest Capacity) 1850's Renovated Building with A Bar & Fireplace _____

THE terrace (30 Guest Capacity) Covered Outdoor Dining with Farm Style Tables & Café Lights _____

THE courtyard (100 Person Capacity) Outdoor Green Space, Stream & Covered Bridge Perfect Space for Onsite Ceremony _____

THE dock (12 Person Capacity) Perfect for Photography, Portable Gas Fire Pit _____

THE island Covered Bridge & Walking Trail Leads to Private Outdoor Space, Wood Burning Fire Pit _____

THE cabin (20 Person Capacity) Rustic Designed Private Dining Room on The Island _____

THE Full Venue (178 Guest Capacity) Closed to The Public, Entire Property Is Available for Your Guests _____

Third & Company's general guidelines to determine the amount of food needed for an event

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

Hors d'oeuvres

3-5 Pieces Per Guest for a One Hour Reception Before Entrees

Family Style

Platters Served per table

Buffet

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

Dinner Rolls

1+ Per Guest

Dessert

1-2 Per Guest

Date of Deposit _____ **Deposit Amount** _____ **Event Planner** _____

Scheduled Tour/Meeting Date _____ **Meeting Time** _____ **Notes** _____

Bakery

Assorted Dinner Rolls & Butter Packets \$20 Dozen _____
Mini Muffins-Blueberry, Apple Cinnamon or Chocolate Chip \$24 Dozen _____ Gluten Free Muffins \$36 Dozen _____
Assorted Bagels, Butter & Jelly \$28 Dozen _____ Cream Cheese- Plain, Bacon-Chive or Vegetable \$8 Each _____
Assorted Donuts \$36 Dozen _____

Appetizers (Platter Based on 10-15 Guests)

Fresh Fruit & Berries \$50 _____
Cheese Board- 1000 Island River Rat & Hudson Valley Cheeses, Ciabatta Chips & Crackers \$85 _____
Charcuterie- Assorted Cured Meats & Cold Cuts, Olives \$95 _____
Antipasto- Prosciutto, Salami, Capicola, Marinated Mozzarella, Roasted Peppers, Olives \$75 _____
Crudit - Assorted Raw Vegetables & Ranch Dressing \$65 _____
Bruschetta- Diced Tomato, Basil, Garlic, Balsamic & Toasted Ciabatta Crackers \$45 _____
Spinach-Asiago Cheese Dip, Pumpernickel & Rye Bread \$55 _____
Crispy Calamari- Tomato Basil Puree or Lemon Aioli \$75 _____
Guacamole & Pico de Gallo, White Corn Tortilla Chips \$40 _____

Hot Hors D'oeuvres Served Per Dozen if Passed Add \$5 per Dozen _____

Mini Crab Cakes- Chipotle Aioli \$33 _____
Chicken Satay- Grilled Chicken Skewer, Spicy Peanut Butter-Soy Dressing, Sesame Seeds \$28 _____
Mac & Cheese Bites- Sriracha Ketchup \$20 _____
Fried Pickles- 3rd&Co Sauce \$8 _____
Mini Fried Chicken & Waffles-House Maple Syrup \$26 _____
Flatbreads-Margherita- Choice of Goat Cheese & Mushroom, Cheesesteak or Grilled Chicken \$21 _____
Coconut Fried Shrimp- Mango Dipping Sauce \$36 _____
Pan Seared Scallops- Bacon Jam \$30 _____
Chicken Wonton- Ponzu Sauce \$27 _____
Vegetarian Spring Rolls- Sweet Chili Dipping Sauce \$24 _____
Mini Grilled Cheese \$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, Memphis Barbecue or Maple-Sesame \$24 _____
Meatballs- Jack Daniels Glazed, Sweet & Sour or Tomato Basil \$28 _____
Loaded Yukon Gold Potatoes, Sour Cream, Cheddar Cheese, Bacon, Scallions \$24 _____
Panko Fried Green Beans, Avocado Aioli \$23 _____
Wild Mushroom Risotto Cakes, Truffle Sour Cream \$26 _____
Soft Pretzels, Cheddar Cheese Sauce \$22 _____

Cold Hors D'oeuvres Served Per Dozen if Passed Add \$5 per Dozen _____

Tomato Basil Mozzarella Skewers \$27 _____
Prosciutto Wrapped Melon or Asparagus \$37 _____
Classic Deviled Eggs \$16 _____
Sesame Crusted Tuna, Ginger-Soy Reduction, on European Cucumber \$29 _____
Shrimp Cocktail \$28 _____
Tea Sandwiches- Choice of Egg Salad, Cucumber, Chicken & Cranberry or Smoked Salmon \$24 _____
Lobster Salad-Brioche Toast \$42 _____
Filet Mignon Tartar \$36 _____

Breakfast/Brunch

Scrambled Eggs- Half \$60 _____ Full \$ 115 _____
Spanish Frittata- Half \$75 _____ Full \$145 _____
Cinnamon Texas French Toast- Half \$60 _____ Full \$115 _____
Pancakes- Half \$60 _____ Full \$115 _____
Belgian Waffles- Half \$65 _____ Full \$125 _____
Waffle Station- Made to Order, Berries, Chocolate chips, Bananas & Whipped Cream \$6 Per Person _____
Home Fries- Half \$40 _____ Full \$75 _____
Applewood Smoked Bacon (50 pieces) Half \$100 _____
3rd&Co Apple Sausage (50 pieces) Half \$90 _____

Salads (Based on 20-25 Guests)

Choice of Two Dressings: Honey Balsamic, Ranch, Caesar, Apple Cider Vinaigrette, Blue Cheese _____
Classic Mixed Greens- Carrots, Tomatoes, Red Onion \$55 _____
Harvest Field Greens- Candied Walnuts, Roasted Apples, Cranberries, Crumbled Blue Cheese \$75 _____
Caesar-Hearts of Romaine, Caesar Dressing, Parmesan Cheese, Croutons \$65 _____

Sandwiches (Platter Based on 8-10 Guests)

Roast Beef- Horseradish Dressing, Field Greens, Ciabatta Roll \$65 _____
Oven Roasted Turkey- Cranberry Mayo, Field Greens, Bacon, Brioche Bun \$55 _____
Grilled Vegetable Panini- Zucchini, Eggplant, Caramelized Onion, Pesto, Spinach, Rye Bread \$45 _____

Entrees

Gnocchi, Portobello Mushrooms, Sun Dried Tomatoes, Baby Spinach, Pesto, Asiago Cheese Half \$65 _____ Full \$125 _____
Penne Pasta Primavera- Vegetables, Garlic Cream Sauce- Half \$70 _____ Full \$135 _____
Baked Ziti- Half \$65 _____ Full \$125 _____
Ricotta Lasagna- Half \$65 _____ Full \$125 _____ Meat Lasagna- Half \$85 _____ Full \$165 _____
Jumbo Lump Crab Cakes- Chipotle Aioli \$60 Per Dozen _____
Shrimp & Andouille Sausage Jambalaya, Yellow Rice- Half \$75 _____ Full \$145 _____
Pan Seared Salmon- White Wine Lemon Butter Reduction- Half \$75 _____ Full \$145 _____
Sweet Sausage & Peppers- Roasted Peppers & Caramelized Onions- Half \$70 _____ Full \$135 _____
Pulled Pork Memphis BBQ- Half \$75 _____ Full \$145 _____
Crispy Chicken Strips- Memphis BBQ _____ Honey Mustard _____ Half \$65 _____ Full \$125 _____
Oven Roasted Turkey Breast, Country Gravy, Cranberry Sauce- Half \$85 _____ Full \$165 _____
Chicken Marsala, Sautéed Mushrooms & Caramelized Onions- Half \$75 _____ Full \$145 _____
Meatballs, Choice of Jack Daniels Glaze _____ Tomato Sauce _____ Brown Gravy _____ Half \$65 _____ Full \$125 _____
Herb Crusted Prime Rib Served Medium Rare, Aug Jus- Half \$150 _____ Full \$295 _____ Carving Station Option \$150 _____

Side Dishes

Mac & Cheese- Choice of Baked _____ or Creamy _____ Half \$50 _____ Full \$95 _____
Roasted Garlic Mashed Potatoes- Half \$55 _____ Full \$105 _____
Loaded Mashed Potatoes, Bacon, Cheddar Cheese, Scallions, Sour Cream- Half \$65 _____ Full \$125 _____
Honey Corn Bread- Half \$35 _____
Pierogis, Potato & Cheddar Cheese, Caramelized Onion Sour Cream- Half \$85 _____
White Truffle Oil Roasted Potatoes- Half \$65 _____ Full \$125 _____
Potato Salad- Half \$35 _____ Macaroni Salad- Half \$35 _____ Cole Slaw- Half \$35 _____
Vegetables- Choice of Glazed Carrots, Green Beans with Bacon, Buttered Corn or Garlic Broccoli- Half \$40 _____
Soup (Serves 20-25 Guests) Choice of Creamy Tomato, Chicken Noodle, French Onion, Chili or Gumbo \$50 _____

Desserts

Third & Company Handmade Cakes- Displayed on Hardwood Butcher Block Platter, Sliced & Served by Staff

Choice of Cake- Chocolate, Yellow or White _____

Choice of Fillings - Unfilled, Strawberry & Bavarian Cream, Cannoli, Chocolate Mousse or Banana Nilla _____

Frosting- 3rd&Co Whipped Topping _____ Cake Design _____

Hand Made Edible Flowers, Choice of Colors \$15 Per Tier _____

Live/Faux Flowers Supplied by Host _____ Cake Topper Supplied by Host _____

6 Inch Serves 4-6 \$40 _____ 8 Inch Serves 8-12 \$55 _____ 10 Inch Serves 16-20 \$70 _____ 14 Inch Serves 35-40 \$ 85 _____

Dessert by Outside Vendor \$25 Display fee Per Dessert _____

Fudge Brownies \$20 Per Dozen _____

Cheese Cake \$50 Serves 12 _____

Assorted Donuts \$36 Per Dozen _____

Fresh Fruit Platter 10-15 Guests \$50 _____

Apple Crisp- Half \$55 _____ Full \$105 _____

Beverages

Water Station (Complementary) _____ Water Table Service \$1 Guest _____

Boylan Fountain Soda, Assorted Juices & Joe Teas \$3 Per Guest _____ Running Tab by Host _____

Beer & Wine

Pre-Paid Tab by Host \$ _____ Running Tab by Host _____ Individual Tab by Guest _____

Notes _____

Third & Company Beverage Stations (20 Person Minimum)

Lacas Coffee Station \$2.50 Per Guest _____ Table Service \$3.50 _____

City Roast, Specialty & Decaffeinated (Upon Request), Bigelow Tea Bags & Hot Water, Sugars & Dairy

Lacas Hot Chocolate Bar Lindt-Lindor Assorted Truffles, Andes Candies Mint, Mini Marshmallows, Whipped Cream, Rainbow & Chocolate Sprinkles \$4 Guest _____

Mocktails Non Alcoholic Mixed Drinks, Select Three \$3 Each _____ Running Tab by Host _____

Southern Sweet Tea Station 3rd&Co Sweet Tea, Unsweetened Black Tea, Tropical Fruit Purees & Berries \$5 Guest _____

Unlimited DIY Mimosa Bar Brotherhood Sparkling Riesling, Tropicana Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice \$12 Guest _____

Unlimited DIY Bellini Bar Brotherhood Sparkling Riesling, Tropicana Orange Juice, Tropical Fruit Purees, Fruit & Berries \$15 Guest _____

Unlimited Sangria Bar Red or White Sangria, Grapes, Seasonal Fruit \$15 Guest _____

Unlimited Wine Bar Choice of Two Red Wines & Two White Wines \$20 Guest _____

Third & Company Food Tasting

Choice of Three Appetizers or Hors d'oeuvres, Two Entrees, Two Side \$35 Per Person Served Family Style, Number of Guests _____

Cake Tasting \$10 Per Guest, Select One Cake Type & One Filling _____

Third & Company Event Stations (25 Person Minimum)

Salad Bar \$8 Guest _____

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

Build Your Own Baked Potato \$4 Guest _____

Roasted Garlic Mashed Potatoes, White Truffle Roasted Potatoes, Waffle Fries, Baked Potatoes
Toppings- Chili, Sour Cream, Shredded Cheese, Bacon, Chives, Chili, Broccoli, Cheese Sauce & Pulled Pork

Snack Station \$5 Guest _____

Popcorn Machine, Assorted Potato Chips, Pretzels, Corn Chips, Onion Dip, Cheese Sauce

Jumbo Wing Bar \$8 Guest _____ \$20 Per Dozen _____

3rd&Co Crusted Jumbo Wings, Choice of Three Sauces: Plain Wings, Boneless Wings, Memphis Barbecue, Maple Sesame, Buffalo, Roasted Garlic Asiago & Sweet Thai Chili _____

Raw Bar \$15 Guest _____

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

Mediterranean Station \$9 Guest _____

Tomato Bruschetta, Marinated Artichokes, Garlic Ciabatta Crostini's/ Crackers, Roasted Red Peppers, Hummus, Assorted Italian Meat & Cheeses, Tomato Basil Mozzarella Skewers, Imported Olives, Prosciutto Wrapped Asparagus, Italian & Ciabatta Bread, Aged Balsamic & Olive Oil

DIY Taco Bar \$10 Guest _____

Seasoned Ground Beef, Marinated Pulled Chicken, Flaked Cod, Pico de Gallo, Sour Cream, Guacamole, Cilantro, Shredded Lettuce, Diced Tomato, Red Onion, Corn Relish, Hard & Soft Shells, Yellow Rice

Build Your Own Sundae \$6 Guest _____

Vanilla, Chocolate & Strawberry Ice Cream, M&M's, chocolate chips, Walnuts, Chocolate & Rainbow Sprinkles, Chocolate sauce, Caramel, Strawberry Sauce, Whipped Cream, Maraschino Cherries

Candy Buffet \$8 Guest _____

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, Stamped 3rd&Co bags provided

Viennese Station \$8 Guest _____

Assorted Cookies, Assorted Italian Pastries, French Macaroons, Mini Cannoli's

Donut Display- Assortment of Glazed, Sprinkled, Cereal, Candy, Cookie, Jelly, Filled & Cannoli Donuts

\$250 Includes Six Dozen Assorted Donuts _____ Additional \$36 Per Dozen _____

Wall of Donuts _____ Donut Box _____ Off Premise Donut Box Rental \$150 _____

S'mores Station \$4 Per Guest _____

Toast Marshmallows Over One of The Open Fires (Additional) Hershey's Milk Chocolate Bars, Reese's Peanut Butter Cups, Honey, Cinnamon & Chocolate Gram Crackers

Cookie Station \$4 Guest _____ Chocolate Chip, Red Velvet, Peanut Butter, Sugar, M&M, Chocolate Fudge

Bonfire on THE Island \$300 Attendant Provided _____

Portable Gas Fire Pit \$150 _____

Portable Gas Heaters \$150 _____

Venue Fees

Event must begin & end within time frames listed to avoid additional fees, we do allow for one hour of decorating time prior to event. If more time is needed for decorating, a fee of \$50 per hour will be added to final summary _____

THE pavilion 99 Guests Maximum

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

Mon-Sat 8am-4pm \$500 Per Four Hours _____ Mon-Sat 4pm-12am \$850 Per Four Hours _____

Sunday 9am-6pm \$1200 Per Four Hours _____

Additional Hours May Be Reserved at a Rate of \$150 Per Hour _____

THE restaurant 49 Guests Maximum

Mon-Sat 8am-12am \$1500 _____ Sunday 9am-6pm \$1200 Per Four Hours _____

THE terrace 35 Guests Maximum

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

On Site Ceremony \$300 _____ Mon-Sat Per Four Hours \$450 _____

Sunday 9am-6pm \$1200 Per Four Hours _____ Additional Hours May Be Reserved at a Rate of \$75 _____

*Inclement Weather May Force Cancellations. Please be Advised if Tent/Chairs Rental Are Required Additional Fees Apply _____

THE cabin on the island 18 Guest Maximum

Private VIP Dining Experience \$1500 Per Four Hours, Custom Menu & Beverage Additional, Bonfire & Service Staff Included _____

On Site Ceremony \$500 _____

THE courtyard 100 Guest Maximum

On Site Ceremony \$300 _____

THE Full Venue 178 Guests Maximum

Entire Property Will Be Closed To The Public, Use of All Buildings & Surrounding Property Are Included.

Daily from 8am-12am: \$2500.00 Per Four Hours _____

Additional Hours May Be Purchased at a Rate of \$200 Per Hour _____

Weddings

Wedding Preparation \$10 Per Guest _____

Optional Private Bridal Suite (12 Guest Maximum, 2 Hours Prior to Start of Event) Includes Two Bottles of Champagne, Sixty Pieces of Plated Hors D'oeuvres & Personalized Service \$750 _____

Family Style Plating \$15 Per Guest _____

Linens

Linen Like Napkins (Complementary) _____ Runners Provided by Host _____

Table Top \$12 Each _____ Color _____ Napkins \$1 Each _____ Color _____

Summary

Venue Fee \$ _____

Food Total \$ _____

Beverage Total \$ _____

Linen Total \$ _____

Additional Services \$ _____

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

Tax 8% \$ _____

Total \$ _____

Deposit \$ _____ Balance \$ _____

Policy Agreement Policy Agreement

All parties require a minimum \$250 deposit to secure date upon booking. Final payment is due no later than the end of the event. The host of the event takes all liability & responsibility for damages that may occur from outside vendors working on behalf of the host or guests of the event. The host also agrees to pay for all damages within seven days of the event. Sales tax will be added to the contract price 8% Ulster County tax rate & a 20% service/gratuity fee which will be provided to staff working the event including set up and clean up. Any special request items may be subjected to additional fees & would require approval by the individual listed on the contract. In the event of a cancellation, a full refund will be given to the host if notice is provided within 30 days prior to the event. After 30 days & up to one week from the date of the event a 50% refund of the deposit will be returned. Any cancellations made by the host within the week of the event will forfeit their deposit and any money down. The cost of any items that were special ordered for the event may result in additional fees.

Please note we continue to follow CDC guidelines for COVID-19, we understand that there may be some interference with your event. In the event of a covid outbreak/interference, if a cancelation is needed, a full refund of the deposit will be given to the host. If the host would like to reschedule their event, it is required to hold the deposit so that a new date may be secured by the event planner. This will not occur unless the event planner is instructed to do so by the host. **By initialing here, you have read and understood the terms above.**

First/Last Initial _____ Date _____

Customers are permitted to bring their own decorations for events. Third & Company guidelines must be followed when decorating to prevent damages to any restaurant property. Painter's tape is the only acceptable tape product that is to be used. Securing items with string is also permitted. No products that will leave a permanent damage are allowed. Such banned items include thumb tacks, duct/scotch/masking tape, glues or paints, etc. Management asks to please avoid items such as glitter or confetti when bringing in outside décor. If this does occur a cleaning fee of a \$100 minimum will be added to the remainder of the contract. If guests do intend to bring their own decorations to the event, set up and break down must be completed by the guest during the time frame that the event was booked. Outside food and beverages, including alcohol are not permitted on restaurant property during event without prior consent.

Address- 3649 Route 52 Walker Valley NY 12588 or 3649 Route 52 Pine Bush NY 12566 (GPS)

Phone- (845) 524- 4874

WIFI- Available ask for current password

Event Host _____ Date _____

Event Planner _____ Date _____