

CITY WINERY HUDSON VALLEY

— AT THE HISTORIC MONTGOMERY MILLS —

# WEDDINGS



**CITY WINERY**  
HUDSON VALLEY

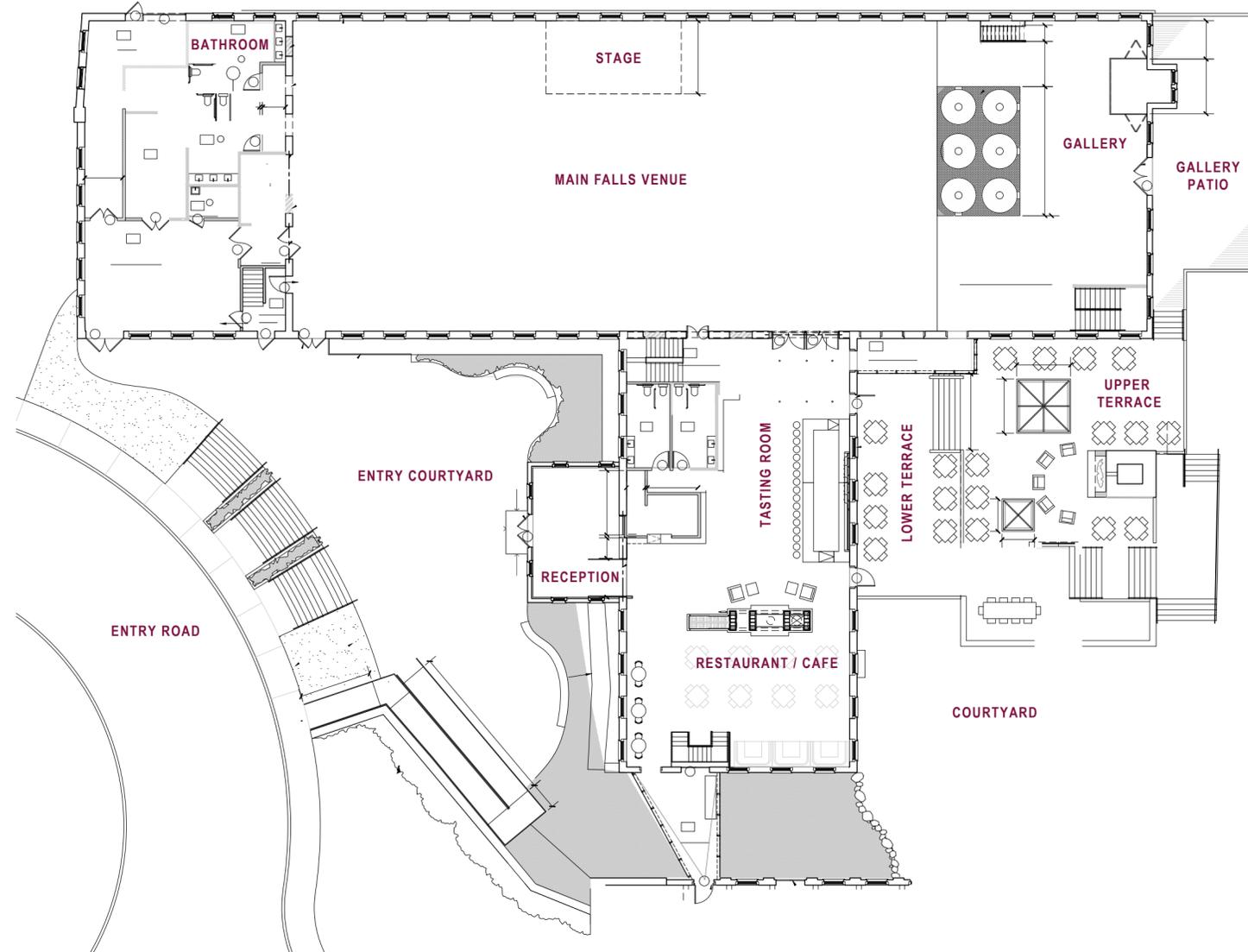


# CONGRATULATIONS!

Thank you for considering City Winery for your upcoming wedding. With the ability to host everything from a small intimate rehearsal dinner, to an elaborate wedding for up to 350 guests, our goal is to help you create everlasting memories. We look forward to bringing your wedding vision to life!

# HUDSON VALLEY ROOMS

## THE HISTORIC MONTGOMERY MILLS



- 22 acres, overlooking the Walkill River and a stunning waterfall.
- Over 15,000 square feet of versatile event space, with seated dinner capacity of up to 350 in our largest space.
- Outdoors event space available, with an on-site amphitheater and stage, overlooking our vineyards.
- Full service, in-house audio/visual equipment and support.
- Conveniently located to NYC and surrounding areas, just 75 minutes from the George Washington Bridge, on the edge of the charming village of Montgomery.
- Ample on-site parking.
- Versatile floor plan options.
- In-house tables and chairs.
- Lodging option available in The Barn.
- **FOOD & BEVERAGE MINIMUMS**  
Food & beverage minimums apply and vary based on seasonality, day of the week, and event timing. Venue fees, ceremony fees, and applicable taxes/administrative charges will be outlined in your customized proposal.



CITY WINERY  
WEDDING PACKAGES

# VINEYARD PACKAGE

\$210 PER PERSON\*

## COCKTAIL HOUR

*includes a selection of*

- six tray passed hors d'oeuvres

## TWO-COURSE SEATED DINNER

*includes a selection of*

- one first course
- two entrées + silent vegetarian option
- Chef's selected assorted mini desserts (*family style*)

## FIVE-HOUR BEER & WINE BAR

- Six (6) City Winery wines:  
(2) white, (2) red, rosé, cava
- three craft beers

*\*Priced per person, unless otherwise noted. Local state tax and additional fees not included. Every event is customizable. Check with your event manager to discuss options.*



# WATERFALL PACKAGE

\$240 PER PERSON\*

## COCKTAIL HOUR

*includes a selection of*

- two cocktail stations
- six tray passed hors d'oeuvres

## TWO-COURSE SEATED DINNER

*includes a selection of*

- one first course
- two entrées + silent vegetarian option
- Chef's selected assorted mini desserts (*family style*)

## FIVE-HOUR OPEN BAR

- (6) City Winery wines:  
(2) white, (2) red, rosé, cava
- three craft beers
- City Winery Reserve liquor package
- specialty cocktail

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# MILL DELUXE PACKAGE | \$280 PER PERSON\*

## COCKTAIL HOUR

*includes a selection of*

- three cocktail stations
- six tray passed hors d'oeuvres

## TWO-COURSE SEATED DINNER

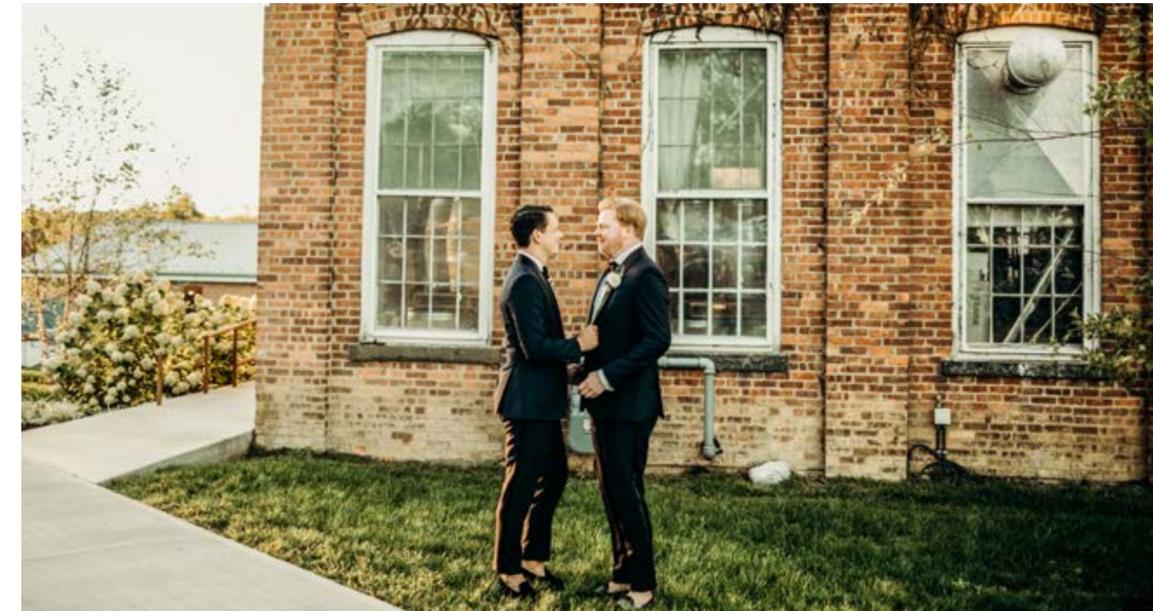
*includes a selection of*

- one first course
- two entrées + silent vegetarian option
- Chef's selected assorted mini desserts (*family style*) and a two-tiered wedding cake

## FIVE-HOUR OPEN BAR

- (6) City Winery wines:  
(2) white, (2) red, rosé, cava
- three craft beers
- Grand Cru liquor package
- a specialty cocktail

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# MENU

# HORS D'OEUVRES

ONE HOUR SERVICE

## MEAT

MINI BEEF WELLINGTON

STEAK TARTARE *gf* shallot relish,  
crispy capers & parmesan

PETITE FILET CROSTINI horseradish cream

LAMB MEATBALL KEBAB harissa yogurt sauce

TERIYAKI STEAK ON A STICK *gf*

## POULTRY

CHICKEN CASHEW SPRING ROLLS  
sweet chili sauce

CHICKEN SATAY *gf* peanut sauce

JERK CHICKEN SKEWER *gf* pineapple marmalade

SPICY TURKEY MEATBALLS blue cheese sauce

## PORK

PORK CARNITAS EMPANADA chipotle crema

THAI PORK MEATBALLS green papaya slaw

BACON WRAPPED SCALLOPS *gf*

SPICY KOREAN PORK BELLY BITES *gf*  
apple kimchi slaw

GOAT CHEESE BACON DATES *gf*

## VEGETARIAN

CAPRESE SKEWERS *gf*  
cherry tomato, mozzarella, pesto, balsamic

ROASTED TOMATO  
ON A TOASTED BRIOCHE  
goat cheese & aged balsamic

RICOTTA, LEMON, BASIL  
& HONEY BRUSCHETTA

HERB POLENTA *vg* marinated cherry tomato

FIG, MASCARPONE &  
AGED BALSAMIC BRUSCHETTA

SEASONAL RISOTTO BALLS arrabbiata sauce

PARMESAN POLENTA marinated cherry tomato

SEASONAL VEGETABLE MINI QUICHE

WHITE TRUFFLE POTATO CROQUETTE

BUTTERNUT SQUASH BISQUE SHOOTER\* *gf*

TOMATO BISQUE SHOOTER\* *gf*

IMPOSSIBLE MEATBALL WITH MARINARA\* *vg*

ROASTED BEET & VEGAN FETA  
ON ENDIVE\* *vg, gf*

VEGETARIAN SPRING ROLLS\*

## SEAFOOD

CUCUMBER WITH SMOKED SALMON *gf*  
dill crème fraîche

TUNA POKE *gf* ginger, sriracha, toasted sesame

SASHIMI TUNA NACHOS wakame, wasabi crema

PETITE BLUE CRAB CAKES chili lime aioli

JUMBO SHRIMP COCKTAIL *gf*

## ENHANCEMENTS

*\$5+ per person per item*

LOBSTER ROLL brioche, tarragon aioli, chives

LOBSTER ARANCINI lemon aioli

HERBED BABY LAMPCHOPS *gf*

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# MENU

# COCKTAIL STATIONS

ONE HOUR SERVICE

## FLATBREAD STATION

*select three*

**MARGHERITA** fresh mozzarella, basil,  
San Marzano tomato sauce

**BACON & SAUSAGE** mozzarella,  
San Marzano tomato sauce

**CW FOUR CHEESE PESTO**  
house made pesto sauce

**ALFREDO** broccoli, alfredo, mozzarella, parmesan

**MEATLESS SAUSAGE & PEPPER**  
mozzarella, San Marzano tomato sauce, onions

**BARCELONA** spicy chorizo, hot honey, mozzarella,  
San Marzano tomato sauce

**SEASONAL VEGETABLE**

## PASTA STATION

*select three*

**MARGHERITA PENNE** fresh tomato sauce, basil,  
fresh mozzarella

**PASTA PRIMAVERA** cavatappi pasta,  
seasonal vegetables, lemon butter sauce

**PENNE ALA VODKA** creamy tomato vodka sauce

**CAMPANELLE** sausage, broccoli rabe,  
hot pepper flakes

**CONCHIGLIE BOLOGNESE\*\***  
pasta shells with beef ragu, shaved parmesan & basil  
*\*\*available as a vegan option using plant based meat \$4++*

*accompaniments:* assorted breads & focaccia,  
parmesan cheese, red pepper flakes

## SPANISH STATION

**CHICKEN & CHORIZO PAELLA**  
saffron rice, peas and onions

**HAM & CHEESE CROQUETTES** saffron aioli

**PAN CON TOMATE**

**MANCHEGO CHEESE**

**MIXED OLIVES**

**PATATAS BRAVAS**

**ALBONDIGAS** classic Spanish meatballs

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## ASIAN FUSION STATION

MINI VEGETABLE SPRING ROLLS

COLD SESAME NOODLES

KUNG PAO CAULIFLOWER

peanuts, celery, Fresno chilis

PORK POTSTICKERS dumpling sauce &amp; green onion

BONELESS THAI CHICKEN WINGS *gf*

## GREEK ISLANDS

CHICKEN SOUVLAKI SKEWERS *gf*

ZUCCHINI FETA FRITTERS &amp; SPANAKOPITA

MARINATED FETA CHEESE, GRAPE LEAVES,  
YOGURT TZATZIKI SAUCE, EVOO,  
ASSORTED OLIVES, PITA & RUSTIC BREAD

BUTTERFLIED LEG OF LAMB

*\$5 additional per person*

## GRAZING TABLE

CHEF'S SELECTION Chef's selection of assorted  
cured meats, cheeses, honey, fresh and dried fruits,  
sea salt roasted nuts, whole grain mustard,  
table crackers, & toasted baguette

## MEXICAN STATION

STEAK &amp; CILANTRO CHIMICHANGAS

CHEESE QUESADILLA

CHICKEN &amp; HATCH CHILI FLAUTA

TORTILLA CHIPS pico de gallo, salsa roja,  
salsa verde, jalapeños*price item per person: guacamole \$3 / shrimp ceviche cup \$2 / tequila pairing \$7*

## OKTOBERFEST

SMOKED GERMAN-STYLE SAUSAGE *gf*

POTATO PANCAKES dill sour cream, applesauce

ASSORTED BAVARIAN PRETZELS

sea salt, everything spice

*accompaniments:* assorted mustards,  
pickles & beer cheese fondue

## RAMEN NOODLE BAR

INDIVIDUAL RAMEN NOODLE CUPS

one choice of broth, pork belly, bok choy,  
sprouts, kimchi, scallions, soy eggs, basil,  
cilantro, crispy chili, togarashi

## SOUTHERN COMFORT

PULLED PORK SLIDERS

BUTTERMILK CHICKEN &amp; WAFFLES

MAC ~N~ CHEESE

TATER TOTS OR FRIED GREEN TOMATOES

MAPLE BOURBON PORK BELLY *gf*  
*\$5 per person**accompaniments:* pimento cheese, hot honey, maple syrup,  
assorted pickles, ketchup

## BACON BAR

KICKIN' CANDIED BACON *gf*GOAT CHEESE WRAPPED DATES *gf*MAPLE BOURBON PORK BELLY *gf*

BACON JAM GRILLED CHEESE

B.E.C. DEVEILED EGGS

*bourbon pairing: \$7 per person*

# MENU

## SEATED WEDDING DINNER

SILENT VEGETARIAN ENTRÉE  
INCLUDED IN EACH PACKAGE

### FIRST COURSE

*select one*

#### CW MIXED GREEN SALAD *vg, gf*

carrots, tomatoes, cucumber, balsamic vinaigrette

**KALE CAESAR SALAD** kale, classic caesar dressing, shaved parmesan, focaccia brown butter croutons

**HUDSON** *gf* local pea tendrils, chicory, roasted corn, cotija, radish, lemon thyme vinaigrette

**SUMMER STRAWBERRY** *gf* baby greens, strawberries, candied pecans, goat cheese, cherry vinaigrette

### FIRST COURSE ...cont'd

**HUDSON VALLEY SALAD** local pears, frisée, endive, crumbled blue cheese, candied pecans, dried cranberries, whole grain mustard maple dressing

**CW WEDGE** *gf* buttermilk dressing, blue cheese, bacon, cured tomato, chives

**BABY SPINACH** bacon, egg, crispy onion, sweet onion vinaigrette

**BURRATA** *gf* heirloom tomato, arugula, crispy prosciutto, extra virgin olive oil, balsamic vinegar

**ROASTED BEET** *gf* ricotta salata, frosted walnuts, mixed lettuce, blood orange vinaigrette

### SOUPS

*(add for an additional course \$5 per person) OR in lieu of salad*

#### BUTTERNUT SQUASH BISQUE *v, gf*

Calvados creme fraiche

#### TOMATO PARMESAN BISQUE *v*

grilled cheese crouton

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# MENU

# SEATED WEDDING DINNER

SILENT VEGETARIAN ENTRÉE  
INCLUDED IN EACH PACKAGE

## ENTRÉES

*select two*

**SEARED SCOTTISH SALMON** julienned summer squash medley, beluga lentils, citrus reduction

**MEDITERRANEAN BRANZINO FILET**  
leek & asparagus orzo, blistered tomatoes, crispy caper ladolemono sauce

**MEDITERRANEAN CHICKEN**  
lemon chicken, spinach & chickpea orzo, kalamata olives, sundried tomato, feta cheese

**HONEY THYME GLAZED CHICKEN**  
herbed polenta cake, roasted carrots, garlic, thyme

**GRILLED FLAT IRON STEAK *gf***  
rosemary fingerlings, petite carrots, beurre rouge

**GRILLED BAVETTE STEAK *gf***  
herbed scalloped potatoes, haricot verts, red wine demi glace, crispy shallots

**PAN ROASTED SALMON** roasted cauliflower, shitake mushroom, gnocchi, hazelnut beurre noisette

**ROASTED SCOTTISH SALMON *gf***  
beluga lentils, julienne squash, citrus reduction

**PAN ROASTED HALIBUT** asparagus, artichoke, fava beans, fingerling potatoes, niçoise salsa

**ROAST CHICKEN MADEIRA** whipped potatoes, asparagus, wild mushroom Madeira demi

*ENTRÉES ...cont'd*

**H.V. CHICKEN *gf*** fall vegetable melange, local apple, cider pan jus, crispy prosciutto

**HOISIN & MAKERS MARK BRAISED SHORT RIBS *gf***  
accompanied by whipped Yukon potatoes, pea tendrils, heirloom carrots, jus

**SEARED TOGARASHI MONTAUK TUNA *gf***  
coconut sticky rice, baby bok choy, snap peas, sweet soy

**GRILLED BAVETTE STEAK *gf*** truffle twice baked potato, haricot verts, red wine demi, crispy shallot

**MISO BLACK COD *gf*** red rice, edamame, carrots, corn, daikon sprouts

**KING TRUMPET SCALLOPS *gf*** spaghetti squash, garlic butter

## ENHANCEMENT ENTRÉES

**LUMP CRAB CAKES | \$10 per person**  
edamame corn succotash, blue potato coins, pea tendrils, green goddess remoulade

**ROASTED CHILEAN SEA BASS *gf* | \$15 per person**  
artichoke risotto cake, asparagus, roasted tomato, chive oil

**MOROCCAN SPICED GRILLED LAMB CHOPS**  
\$25 per person  
couscous, almonds, golden raisins, patty pan squash, blistered tomatoes, mint tzatziki

**PAN ROASTED FILET OF BEEF | \$25 per person**  
rosemary fingerling potatoes, truffle creamed spinach, brandy peppercorn sauce



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# MENU

# DESSERT STATIONS

## SUNDAE ICE CREAM BAR

\$10 per person

### VANILLA OR CHOCOLATE ICE CREAM

nuts, sprinkles, fresh whipped cream, cherries, chocolate chips, assorted dessert sauces, coconut, cones, cookie crumbles

## HUDSON VALLEY FALL DESSERT STATION

\$25 per person

Mini Maple Creme Brulée,  
Pumpkin Mousse Cups,  
Mini Cupcakes, Warm Apple Crisp,  
Apple Cider Doughnut,  
Pearl Sugar Belgian Waffles

## MINI SWEET STATION

\$20 per person

Mini Creme Brulée, Macaroons,  
Assorted Petit Fours, Lemon Bars,  
Raspberry Mousse Cups, Gf Brownies,  
Chocolate Mousse Cups,  
Assorted Cookies, Gf Brownies,  
Salted Caramel Budino Cups

## ITALIAN FEST MINI DESSERTS

\$25 per person

Homemade Zeppoles, Tiramisu Cups,  
Mini Cannoli, Mini Cheesecake,  
Nutella Mousse Cups, Mini Cream Puffs,  
Italian Butter Cookies, Sfogliatella

## DOUGHNUT DISPLAY

\$10 per person

House Made Assorted Chef Inspired Doughnuts,  
Beignets, Churro, Chocolate Sauce Shooters

## HUDSON VALLEY FALL WARM CIDER & DOUGHNUTS

\$12 per person

Local Warm Apple Cider &  
Assorted Apple Cider Doughnuts

## HUDSON VALLEY COUNTRY VIENNESE

\$23 per person

Assorted Fruit Pies, Brownies,  
Dark Chocolate & Praline Trifle, Lemon Bars,  
Assorted Homemade Cookies

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# MENU

## RESERVE LIQUORS & WINE

### RESERVED PACKAGE

*available with the Waterfall Package*

Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi White Rum  
Captain Morgan Rum Spiced  
El Tesoro Blanco  
Illegal Mezcal  
Knob Creek Bourbon  
Knob Creek Rye  
Monkey Shoulder Blended Scotch  
Courvoisier Cognac VS

### GRAND CRU LIQUORS

*available with Mill Deluxe package — \$25 per person*

Grey Goose  
Hendricks Gin  
Banks Rum 5 Island  
Banks Rum 7 Golden Age  
Don Julio Tequila Blanco  
Del Maguey Vida Mezcal  
Maker's Mark Bourbon  
Basil Hayden's Dark Rye  
Glenmorangie Scotch Single Malt 10 Year  
The Original Courvoisier Cognac VSOP

### ENHANCEMENTS\*

#### CITY WINERY RESERVE WINE UPGRADE

1 White and 1 Red — *\$8 per person*

#### SIGNATURE COCKTAIL UPGRADE

1 City Winery Signature Cocktail that match the bar package selection — *\$12 per person*

#### MOCKTAILS

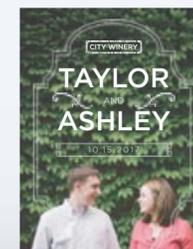
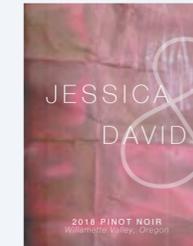
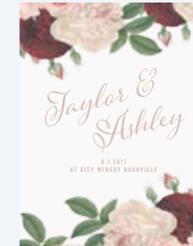
choice of 1 City Winery Signature Mocktail  
*\$10 per person*

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# CUSTOM LABEL WINE

At City Winery Hudson Valley in Montgomery, we have the unique ability to offer custom labeled wine made right here! Perfect for commemorative parting gifts for your guests, City Winery's in-house graphic designer will happily create a custom label of your choice.



# CONTACT US

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