



*Weddings*  
CITY WINERY HUDSON VALLEY  
— AT THE HISTORIC MONTGOMERY MILLS —



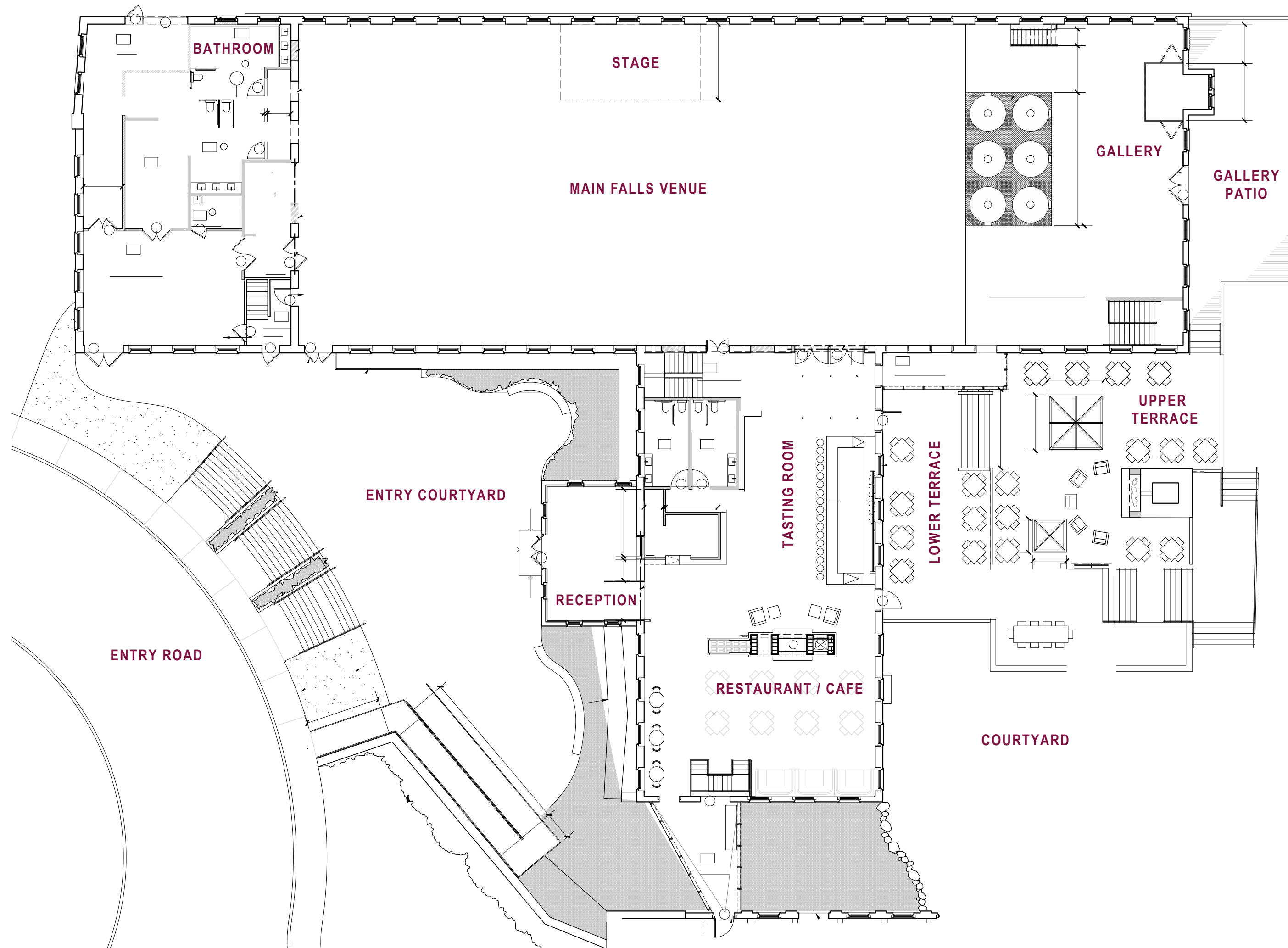
# *Congratulations*

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



## VENUE OVERVIEW:

- 22 acres, overlooking the Wallkill 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

## PRICING:

- Food & Beverage Minimum : May - November \$34,500 / December - April \$28,000 (Off-peak pricing in Winter Months Friday & Sundays)
- Venue Fee - Saturday \$6,000 Friday & Sunday \$4,500
- Ceremony Fee - Starting at \$1,500
- Administrative Fee - 21% / NY Tax - 8.125%



CITY WINERY  
WEDDING  
PACKAGES

# VINEYARD PACKAGE

\$200 PER PERSON\*



## COCKTAIL HOUR

*includes a selection of*

- six tray passed hors d'oeuvres

## TWO-COURSE SEATED DINNER

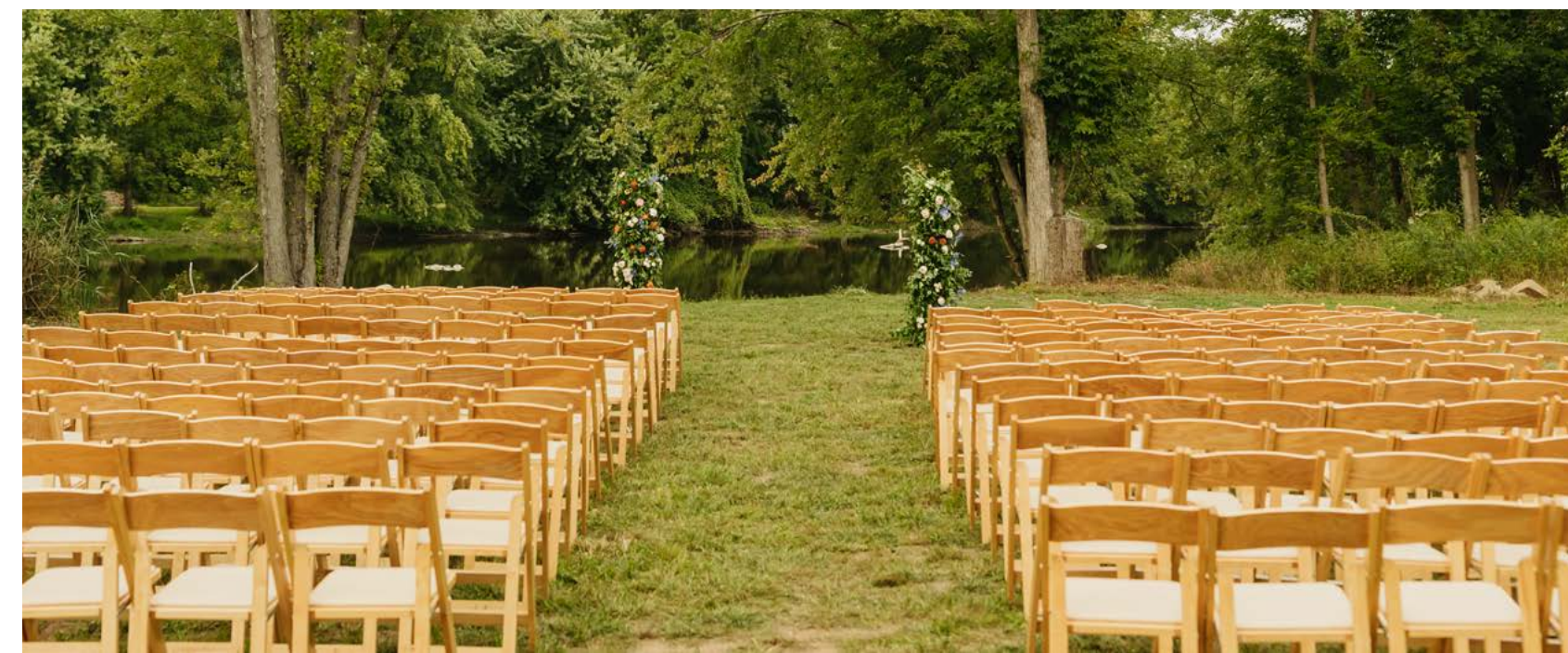
*includes a selection of*

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

## FIVE-HOUR BEER & WINE BAR

- Six City Winery wines:  
two white, two red, rosé, cava
- three craft beers

\*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



# WATERFALL PACKAGE

\$230 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 + vegetarian option
- Chef's selected assorted mini desserts (family style)

## FIVE-HOUR OPEN BAR

- Six City Winery wines: two white, two red, rosé, cava
- three craft beers
- City Winery Reserve liquor package
- a specialty cocktail

\*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



# MILL DELUXE PACKAGE

\$270 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 + vegetarian option
- Chef's selected assorted mini desserts (family style) and a two-tiered wedding cake

## FIVE-HOUR OPEN BAR

- Six City Winery wines: two white, two red, rosé, cava
- three craft beers
- Grand Cru liquor package
- a specialty cocktail

\*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



# REHEARSAL DINNER

\$120 PER PERSON\*



- Unique intimate event space
- Three hour custom event
- Three course seated dinner
- Beer & wine bar
- Dedicated service staff
- Access to audio-visual equipment
- Includes: set-up and break-down of tables, chairs, china, flatware, glassware, napkins

Inquire about Welcome Drinks and Farewell Brunches packages separately with your sales manager

\*Priced per person, unless otherwise noted. Local state tax and additional fees not included.



# 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**

### SEAFOOD

**CUCUMBER WITH SMOKED SALMON** **gf** dill crème fraîche

**TUNA POKE** **gf** ginger, sriracha, toasted sesame

**SASHIMI TUNA NACHO** wakame, wasabi crema

**PETITE BLUE CRAB CAKES** chili lime aioli

**JUMBO SHRIMP COCKTAIL** **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**

**FIG, MASCARPONE & AGED BALSAMIC BRUSCHETTA**

**SEASONAL RISOTTO BALLS** arrabbiata sauce

**HERB PARMESAN POLENTA** **v, gf** 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**

### ENHANCEMENTS

\$5+ per person per enhancement

**LOBSTER ROLL** brioche, tarragon aioli, chives

**LOBSTER ARANCINI** lemon aioli

**HERBED BABY LAMPCHOPS** **gf**

# MENU

# COCKTAIL STATIONS

ONE HOUR SERVICE ...cont'd

## 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 AND 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



# MENU

# COCKTAIL STATIONS

...cont'd

## ASIAN FUSION STATION

**MINI VEGETABLE SPRING ROLLS**

**COLD SESAME NOODLES**

**KUNG PAO CAULIFLOWER** peanuts, celery, Fresno chilis

**PORK POTSTICKERS** dumpling sauce & green onion

**BONELESS THAI CHICKEN WINGS** gf

## GREEK ISLANDS

**CHICKEN SOUVLAKI SKEWERS** gf

**ZUCCHINI FETA FRITTERS & SPANAKOPITA**

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

**BUTTERFLIED LEG OF LAMB**

++ \$5 additional per person

## MEXICAN STATION

**STEAK & CILANTRO CHIMICHANGAS**

**CHEESE QUESADILLA**

**CHICKEN & HATCH CHILI FLAUTA**

**TORTILLA CHIPS** pico de gallo, salsa roja, salsa verde, jalapeños

guacamole ++ \$3 per person

shrimp ceviche cups ++ \$2 per person

tequila pairing ++ \$7 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

## 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 & 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

# ENHANCEMENT COCKTAIL STATIONS

\*ADD CHEF ATTENDANT \$150 PER HOUR / 1 CHEF PER 100 PEOPLE

## RAW BAR \$40 per person

### SHUCKED EAST & WEST COAST OYSTERS

### LITTLE NECK CLAMS

### POACHED PEI MUSSELS

### WILD GULF SHRIMP COCKTAIL

**ISLAND CRAB CEVICHE** mango, rainbow peppers, onion, lime, cilantro

accompaniments: bloody mary cocktail sauce, mignonette, hot sauce, lemon wedges

## BUTCHER + CARVING STATION \$30 per person

*select two mains, served with cocktail dinner rolls*

**SLOW ROASTED PRIME RIB** roasted garlic, red wine, herbs with horseradish cream & jus

**ROASTED ROSEMARY CHICKEN** apricot and golden raisin mostarda

**LEG OF LAMB** minted lamb jus, tzatziki sauce, mint jelly

**SPICY KOREAN BBQ PORK BELLY** kimchi apple slaw

**SLOW ROASTED TURKEY BREAST** cranberry preserve, sage turkey jus

**POACHED SALMON** lemon dill sauce & beet horseradish



# MENU

# SEATED WEDDING DINNER

## 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

**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



# MENU

# SEATED WEDDING DINNER

\*SILENT VEGETARIAN ENTREE INCLUDED IN EACH PACKAGE

## ENTRÉES select two

**SEARED SCOTTISH SALMON** julienne 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

**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

## VEGETARIAN OPTIONS select one

**CRISPY EGGPLANT NAPOLEON** San Marzano tomato sauce, housemade ricotta, buffalo mozzarella, pesto oil drizzle (grilled option available upon request)

**IMPOSSIBLE BOLOGNESE** tagliatelle

**PASTA PRIMAVERA** seasonal vegetables, penne, CW white wine sauce

**SPINACH & VEGETABLE LASAGNA** **v**

**VEGETABLE COCONUT CURRY** **vg, gf** basmati rice

**ROASTED BEET STEAK** **vg, gf** fingerling potatoes, asparagus, bearnaise sauce

**SPRING ASPARAGUS & FAVA BEAN RISOTTO** **vg, gf**

**PUMPKIN & BUTTERNUT SQUASH RISOTTO** **vg, gf**

**CHARRED BROCCOLI STEAK** **vg, gf** romesco, corn fingerling potatoes, cilantro pesto

**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

*\* ingredients subject to seasonal changes*

# MENU

# DESSERT STATIONS

## SUNDAE ICE CREAM BAR

\$10 per person

### **VANILLA ICE CREAM AND CHOCOLATE ICE CREAM**

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

## HUDSON VALLEY FALL DESSERT STATION

\$25 per person

**MINI MAPLE CREME BRULÉE, PUMPKIN MOUSSE CUPS, WARM APPLE CRISP, APPLE CIDER DOUGHNUT, MINI CUPCAKES, PEARL SUGAR BELGIAN WAFFLES**

## MINI SWEET STATION

\$20 per person

**MINI CREME BRULÉE, MACAROONS, ASSORTED PETIT FOURS, LEMON BARS, RASPBERRY MOUSSE CUPS, CHOCOLATE MOUSSE CUPS, ASSORTED COOKIES, GF BROWNIES, SALTED CARAMEL BUDINO CUPS**

## ITALIAN FEST MINI DESSERTS

\$25 per person

**HOMEMADE ZEPPLES, 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

\$10 per person

**LOCAL WARM APPLE CIDER & ASSORTED APPLE CIDER DOUGHNUTS**

## HUDSON VALLEY COUNTRY VIENNESE

\$23 per person

**ASSORTED FRUIT PIES, BANANA PUDDING TRIFLE, DARK CHOCOLATE AND PRALINE TRIFLE, ASSORTED HOMEMADE COOKIES, BROWNIES, LEMON BARS**

*\* ingredients subject to seasonal changes*

# MENU

# CITY WINERY LIQUOR PACKAGES

## **CITY WINERY RESERVED PACKAGE**

available with the Waterfall Package

**TITO'S HANDMADE VODKA**

**TANQUERAY GIN**

**BACARDI WHITE RUM**

**CAPTAIN MORGAN RUM SPICED**

**EL TESORO BLANCO**

**ILEGAL MEZCAL**

**KNOB CREEK BOURBON**

**KNOB CREEK RYE**

**MONKEY SHOULDER BLENDED SCOTCH**

**COURVOISIER COGNAC VS**

## **CITY WINERY GRAND CRU LIQUORS**

available with the Mill Deluxe Package

or at \$25 per person with the Waterfall Package

**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**



# MENU

# LATE NIGHT OFFERINGS

ONE HOUR SERVICE

## CHICKEN FINGERS & FRY STATION \$18 per person

**FRIED CHICKEN FINGERS** CW hand cut french fries

**PICKLE FRIES**

**SAUCES** ketchup | BBQ | honey mustard | ranch | buffalo

## BAVARIAN PRETZEL BAR \$15 per person

**ASSORTED BAVARIAN PRETZELS** sea salt, everything spice

**PRETZEL BITES**

accompaniments: assorted mustards, pickles, beer cheese fondue

## FOURTH OF JULY CELEBRATION \$25 per person

**CHEESEBURGER SLIDERS** yeast rolls, cheddar cheese, CW burger sauce

**MINI HOT DOGS**

**MINI LOBSTER SALAD ROLLS** brioche, tarragon aioli

**OLD BAY POTATO CHIPS**

accompaniments: ketchup, mustard, pickles

## SOUTHERN STATION \$21 per person

**PULLED PORK SLIDERS** yeast roll, pickles, Carolina BBQ sauce

**BUTTERMILK FRIED CHICKEN BISCUIT** pickles, hot honey

**MAC-N-CHEESE**

**TATER TOTS**

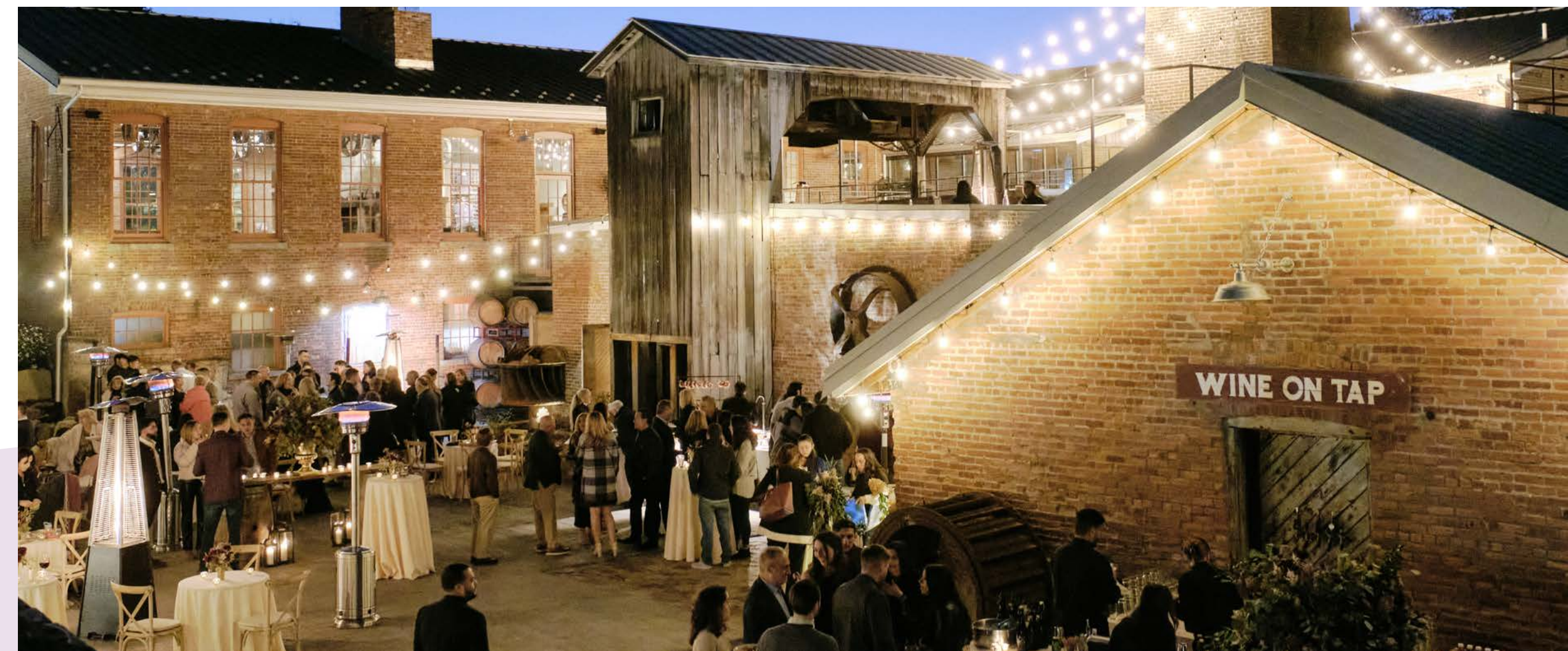
## SAN GENNARO FEAST \$21 per person

**CHEESE PIZZA**

**CLASSIC STROMBOLI** ham, salami, pepperoni, mozzarella, onion & peppers

**NONNA'S MEATBALLS**

**ZEPPOLIS** cinnamon sugar





# *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.



@CITYWINERYHV @CITYWINERYHVVEDDINGS

#CITYWINERYHUDSONVALLEY

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## CONTACT US

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