

Falkirk Estate and COUNTRY CLUB

845-928-8060 • 206 Smith Clove Road, Central Valley NY 10917 • www.FalkirkEstate.com

Wedding Celebration

Upon Arrival

Champagne with Fresh Berries and Water with Lemon Wheel

Drinks

5 Hour Premium Bar

Kettle One Vodka, Tanqueray, Dewars Scotch, Captain Morgan, Malibu Rum, Jack Daniels, Jameson,
Jose Cuervo, Flavored Vodkas, After Dinner Drinks
Champagne Toast, 4 Beers on Tap, Wine

Cocktail Hour

Gourmet Displays

Each Display is Artfully Crafted and Decorated

International and Domestic Cheese Display

A Fine Selection of Imported and Domestic Cheeses Surrounded by Grapes,
Flatbreads and Water Crackers

Italian Display

Prosciutto, Pepperoni, Sopressata, Genoa Salami, Spicy Capocollo, Mortadella Accompanied
with Stuffed Cherry Peppers, Kalamata and Green Olives, Pickled Pepperoncini and Italian Breadsticks

Fresh Fruit Cornucopia Display

Sliced Seasonal Fresh Fruit with a Honey Vanilla Orange Yogurt Dip

Seasonal Crudités Display

Sliced Seasonal Vegetables served with Homemade Ranch Dip

Crostini Display

Eggplant Tapenade
Kalamata Olive Tapenade
Roasted Pepper Pesto Tapenade

Chef's Selection of Gourmet Salads

Select Ten Butler Passed Hors D' Oeuvres

Our professional wait staff will hand pass during your entire cocktail hour

Hot

Rosemary Encrusted Baby Lamb Chops with Mint Jelly
Coconut Fried Shrimp with Duck Sauce
Maryland Crab Cakes, Chipotle Remoulade Sauce
Coconut Shrimp, Mango Rum Sauce
Tempura Shrimp, Orange Ginger Sauce
Scallops Wrapped in Bacon, Soy Sauce and Honey
Shrimp and Scallops on Garlic Toast
Shrimp Dumplings
Beef Tenderloin Brochette, Honey Barbecue Glaze
Franks en Phyllo, Dijon Mustard
Chicken Skewers, Golden Pineapple, Teriyaki Glaze
Petite Smoked Gouda and Chorizo Sausage Quiche
Cajun Chicken with Honey Dijon
Chicken Satay with Spicy Peanut Sauce
Chicken Shiitake Spring Roll
Pear and Brie Phyllo Purse, Raspberry Sauce
Caramelized Onion and Gorgonzola Focaccia, Fresh Basil
Spinach and Feta Spanikopita
Fried Mozzarella with Tangy Marinara Sauce
Mini Vegetable Quiche
Roasted Garlic and Herb Stuffed Mushrooms
Fried Ravioli with Marinara Sauce
Roasted Corn and Black Bean Cakes
Cheese Quesadilla
Risotto Croquettes

Cold

Smoked Salmon with Pastrami Spices, Pumpernickel and Dill Sour Cream
Seafood Salad of Calamari, Scallops, Shrimp and Crab Meat Croustade
New Potato and Caviar with Sour Cream
Ahi Tuna Tapenade
Smoked Whitefish Salad Canapé
Sesame Crusted Rare Tuna with Soy Ginger
Sesame Chicken Roll
Horseradish Beef Croustade
Proscuitto Wrapped in Honeydew
Tomato and Onion Bruschetta on Herb Toast drizzled with Extra Virgin Olive and Fresh Basil
Gorgonzola & Apple Crostini with Walnuts
Goat Cheese, Pesto and Roasted Pepper Crostini

Staff Attended Captain Stations

Select Two Stations for an Afternoon Wedding

Select Three Stations for an Evening Wedding

Pasta Station

(Select Two)

Rigatoni Bolognese served with Ricotta Cheese

Penne in Vodka Sauce with Prosciutto and Peas

Cavatelli and Broccoli with a Garlic Oil Broth

Tri-Colored Tortellini with a Roasted Garlic and Cream Sauce

Gnocchi with a Classic Red Sauce or Vodka Sauce

Cheese Ravioli with a Brandy Cream Sauce

Whipped Potato Martini Bar

Homemade Yukon Gold Mashed Potatoes and Sweet Potatoes

Toppings include Cheese, Red Onion, Tomatoes, Bacon, Broccoli, Black Olives, Sour Cream and Marshmallows

Seafood Station

(Select Two)

New Zealand Mussels with Garlic and Oil Broth

Baked Stuffed Clams

Shrimp and Scallop Scampi

Clams Oreganata

Carving Station

(Select Two)

Roasted Turkey Breast

Prime Rib Au Ju

Roasted Pork Loin with Apple Brandy

Chicken Breast

Leg of Lamb

Stuffed Rolled Tenderloin of Beef with Spinach and Parmesan Cheese

Honey Glazed Ham

Panini Station

(Select Two)

Classic Reuben, Pastrami, Melted Swiss and Brown Mustard

Monte Cristo Panini, Ham Turkey, Smoked Bacon, Swiss Cheese and Sweet Maple Aioli

Prosciutto di Parma with Mozzarella Cheese and Fresh Tomatoes

Assorted Roasted Vegetables with Mozzarella Cheese

Traditional Bacon, Lettuce and Tomato

Cajun Chicken, Smoked Mozzarella, Creamy Dijon Spread, Roasted Bell Peppers

Italian Meats with Roasted Red Peppers and Mozzarella Cheese

Enticingly Asian

(Select Two)

Shrimp LoMein

Beef Stir Fry

Vegetable Stir Fry

Chicken Teriyaki Dumplings

Spinach and Vegetable Dumplings

Decorative Oriental Themed Display includes Fortune Cookies, Chopsticks and Chinese Food Containers

Brazilian Rodizio

(Select Two)

Garlic and Cilantro Roasted Chicken

Chorizo Sausage

Tenderloin of Beef

Fire Roasted Leg of Lamb

Served with Cheese Muffins, Fried Yucca, Grilled Pineapple, Fried Plantains

Mexican

Fajitas Made to Order

(Select Two Types of Fajitas)

Shrimp, Chicken, Pork, Beef or Vegetable

Served with Spanish Rice, Refried Beans, Guacamole, Sour Cream, Salsa and Chips

Cold Gazpacho Soup Shooters with Cocktail Shrimp

Italian Sunday Dinner Station

(Select Two)

Braciole

Meatballs

Sausage

Served with Rice Balls and Italian Bread

Hibachi Grill Station

(Select Two)

Kabobs

Swordfish, Beef, Chicken, Scallops or Vegetables

Old World Station

Potato and Cheese Pierogies

Kielbasa and Sauerkraut

Stuffed Cabbage with Ground Sirloin and Sweet Raisins, Braised in a Tomato Sauce

Oktoberfest

Bratwurst
Caraway Alt Potato Salad
Spatzle

New York Style Deli

Hebrew National Hot Dogs
Pastrami Sliced to Order with Jewish Rye
Mustard, Sour Pickles, Cole Slaw, Potato Knishes
Doctor Browns Soda

Homemade Thin Crusted Pizza Station

(Select Two)
Traditional Margherita
Kalamata Olives, Spinach and Gorgonzola Cheese
Buffalo Chicken with Blue Cheese
Pizza de Carne
Goat Cheese, Shitake Mushrooms and Fresh Thyme

Silver Chafing Stations

In addition to our Staff Attended Action Stations,
We Invite Your Guests to our Silver Chafing Dish Stations

Select Three Chafing Dishes for an Afternoon Wedding

Select Four Chafing Dishes for an Evening Wedding

Fried Calamari with Marinara Sauce
Home-Style Eggplant Rollatini Filled with Ricotta Cheese and Accented with Mozzarella
Portobello Stuffed with Spinach and Feta Cheese
Risotto Cakes with Mushroom and Sun-dried Tomato Ragu and White Truffle Oil
Chicken Enchilada's with Tomatillo Sauce and Monterey Jack Cheese
Curried Chicken Breast Simmered in Coconut Milk, Pine Nuts and Currant Cous Cous
Roasted Duck Breast with Port Wine Sauce, Frizzled Leeks and Dried Cherries
Broccoli Rabe with Red Peppers and Sausage
Paella Espania with Saffron Rice, Chorizo, Shrimp, Chicken and Clams
Mozzarella en Carozza
Swedish Meatballs
Hawaiian Chicken with Sweet and Sour Glaze

Reception

Champagne Toast

We give you the option of choosing a Duet First Course or you may select an option for your a First Course followed by a Salad Course

Traditional Wedding Package

First Course

(Select One)

Tri-Colored Tortellini

Roasted Garlic Cream Sauce Garnished with Parsley and Parmesan Cheese Crisp

Maryland Crab Cakes

Jumbo Lump Crab Cakes served with Remoulade

Lobster Ravioli

Sherry Cream Lobster Sauce

Seafood Crepe

Stuffed with Shrimp, Scallops and Crabmeat

Vegetable Crepe

Stuffed with Chef's Selection of Seasonal Vegetables

Stuffed Portobello Mushroom

Portobello Mushroom Stuffed with Spinach and Asiago Cheese

Pineapple Boat

Quartered Pineapple Accompanied by Fresh Fruit and Berries

Butternut Squash Ravioli

Garlic and Oil Sauce

Eggplant Ravioli

Traditional Tomato Sauce and Grana Padano

Mozzarella and Tomato Ravioli

Traditional Tomato Sauce and Grana Padano

Spinach and Roasted Garlic Ravioli

Pesto, Traditional Tomato Sauce and Grana Padano

Homemade Soups

Lobster Bisque, Butternut Squash, Minestrone, Portabello Mushroom Bisque

Traditional Wedding Package

Second Course

(Select One)

Traditional Mixed Field Greens

With Carrots, Red Cabbage, Croutons and Choice of Dressing with a Balsamic Vinaigrette

Caesar Salad

Fresh Romaine Lettuce with our House Caesar Dressing with Seasoned Croutons

Hudson Valley Mixed Greens

Granny Smith Apple and Bleu Cheese, Crushed Walnuts with Balsamic Vinaigrette

Spinach Salad

Mandarin Oranges, Red Onions with a Sesame Vinaigrette

Duet First Course

(Select One)

Jumbo Maryland Crab Cake Served over Mixed Field Greens

Fried Goat Cheese Cake Served over Mixed Field Greens

Buffalo Mozzarella, Beefsteak Tomato with Basil Napoleon Served over Mixed Field Greens

Stuffed Grape Leaves with a Greek Salad

Grilled Vegetable and Goat Cheese Napoleon over Mixed Field Greens

Intermezzo

A Refreshing Lemon Sorbet

Entree

(Select Three; One Beef, One Fish and One Chicken Entree Selection)

Beef

Sliced Chateaubriand

Sliced Chateaubriand, Center Cut from the Beef Tenderloin, Served with a Favorful Port Wine Demi-Glaze

Fish

Fresh Salmon

Baked and Served with Dill Béchamel

Miso Glazed Salmon

Baked with a Teriyaki Beurre Blanc

Florida Red Snapper

Prepared Mediterranean Style

Striped Bass Filet

Prepared with a Garlic Herb Crust

Broiled Halibut

Baked with a Lemon Butter Sauce

Chicken

French Cut Chicken with Spinach and Asiago
Seasoned Chicken Stuffed with Spinach and Asiago Cheese

French Cut Chicken with Prosciutto
Seasoned Chicken Stuffed with Prosciutto, Ricotta and Mozzarella Cheese

Tuscan Roasted Chicken
Coated with Truffle Butter Served with a Ragout of Exotic Mushrooms

Chicken Sorrentino
Boneless Breast of Chicken Topped with Eggplant, Prosciutto and Mozzarella Cheese

Chicken Forestiere
Boneless Breast of Chicken Topped with Prosciutto and Mozzarella Cheese

Chicken Paupiette
Whole Breast of Chicken Stuffed with Broccoli and Cheddar Cheese, Breaded with Panko Bread Crumbs

Chicken Amalfi
Chicken Breast Sauteéd with Artichoke Hearts, Sundried Tomatoes in a White Wine Butter Sauce

Starch

(Select One)

Homemade Mashed Potatoes with Essence of Rosemary

Risotto Croquette

Potato Croquette

Potato Au Gratin Square

Roasted Red Potatoes with Shallots and Thyme

Vegetable

Chef's Selection of Seasonal Vegetables

Wine Service with Entree

Vegetarian, Vegan, Kosher Meals Upon Request

Dessert

Specialty Wedding Cake
A Stunning Tiered Cake with your Choice of Design and Flavor Covered with Butter Cream Icing
Served with a Chocolate Covered Strawberry

Coffee, Tea, Cappuccino and Espresso

Departure Station

Our Staff will set-up the departure station an hour before the
conclusion of your evening in our foyer area

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Bottled Waters
paired with our Freshly Made Chocolate Chip and Sugar Cookies
It's the perfect way to send off your guests

Additional Cocktail Hour Options

(available at an additional cost)

Seafood Station

Unlimited Jumbo Shrimp with Cocktail Sauce, Chilled New Zealand Mussels, Crab Claws,
Freshly Shucked Little Neck Clams and Oysters
Imported Smoked Salmon Display with Capers, Onions, Bagel Halves, Creamed Cheese

Sushi and Sashimi Bar with Attendant

A fine Selection of Fresh Sushi Rolls and Sashimi
Accompanied by Chopsticks, Ginger, Wasabi and Soy Sauce

Caviar and Chilled Vodka Station

Imported Red and Black Caviar Accompanied with Capers, Onions,
Hardboiled Egg Whites and Yokes, Fresh Blinis,
Toast Points
Vodka Luge with Flavored Imported Vodkas

Magnificent Personalized Ice Sculptures and Ice Luges

Signature Martini or Mojito Bar

Martini Glass Ice Sculpture
Custom Martinis to include Cosmopolitan, Apple Martini, Fruit Flavored Martinis,
Chocolate Martinis as well as your Traditional Gin and Vodka Martinis
or
Mojitos, the Classic Cuban Summer Drink, will be shaken and stirred by our Professional Mixologists
before your guests eyes. Accented by a Palm Tree Ice Sculpture

Additional Dinner Options

Filet Mignon

Prepared with a Cabernet Peppercorn Demi-Glaze

New York Prime Aged Rib Eye

Prepared with Black Pepper, Seared to Perfection with a Port Wine Reduction

Seared Veal Chop

Encrusted with a Tri-Color Peppercorn with a Cabernet Sauvignon Reduction

Chilean Sea Bass

Baked with a Lemon Butter Sauce

Grilled Swordfish

Baked with a Mango Salsa

Surf and Turf

Petite Filet Mignon with Maine Lobster Tail

Additional Dessert Options

Viennese Dessert Samplers

Variety of Italian Pastries, Chocolate Dipped Fruits, Assorted Biscotti, Petit Fors and Truffles

Candy Station

Your guests will experience a magnificent buffet of 8 different types of candy displayed in decorative glassware. Includes to-go containers.

Candy Station, Personalized

Select candy in your wedding colors!
8 different types of candy displayed in decorative glassware.
Includes to-go containers.

Trendy Dessert Bar

A Beautiful Display of Trendy Delectable Desserts
Chocolate Chip Cookies with Shots of Regular, Chocolate and Strawberry Flavored Milk
Assorted Flavored Whoopie Pies
Assorted Cheesecake Pops
Assorted Petit-Fors
Lemon Bars
Caramel Pecan Bars
Dulce de Leche Bars

Classic Viennese Table

A Beautiful Display of Homemade Desserts
Variety of Freshly Made Cakes and Pies, Italian cookies and Pastries, Assorted Biscotti, Mouse Martinis, Truffles, and Fresh Seasonal Fruit and Berries
Flambé of Bananas Foster and Cherries Jubilee with French Vanilla Ice Cream
Distilled Spirits Station

Extravagant Viennese Displays

Before your guests eyes, we reveal the most amazing dessert displays for all the enjoy!
Variety of Freshly Made Cakes and Pies, Italian Cookies and Pastries, Assorted Biscotti, Mouse Martinis, Truffles and Fresh Seasonal Fruit and Berries
Flambé of Bananas Foster and Cherries Jubilee with French Vanilla Ice Cream
Distilled Spirits Station

Plus Select Three Additional Items to Complete your Extravaganza!

Crème Brule Station
Crepe Station with an Assortment of Fillings
Gelato Bar Featuring Two Delectable Flavors
Ice Cream Sundae Bar
Homemade Zeppoles with Powdered Sugar
Butler Passed Dessert Martinis
Chocolate Fondue of Milk Chocolate with a Variety of Items for Dipping
Homemade Belgian Waffle Station with Fruit and Dessert Toppings
Limoncello in Champagne Glasses
Profiteroles
Tiramisu
Coppa Pistachio
Coppa Mascarpone
Coppa Spagnola

(Extra 1 hour of time and includes extension of the open bar)

Additional Departure Station Options

New York Style Truck!

Coffee, Tea, Decaf, To-go Containers and all Accompaniments
Chilled Bottled Waters
Chilled Canned Soda

Plus Select Three Additional Items

Hot Dogs with all the Fixings
Mini Bagels with Creamed Cheese and Butter
Roasted Peanuts
Hot Pretzels with Mustard
Zeppolis with Powder Sugar
Assorted Candy Bars
Assorted Bags of Chips

Includes to-go bags so your guest can enjoy their delicious to-go treats on the way home or the next day!

Breakfast Station

Coffee, Tea, Decaf, To-go Containers and all Accompaniments
Chilled Bottled Waters
Assorted Mini Muffins, Danish, Croissants and Mini Bagels

After Party in the Pub at Falkirk!

Let the Celebration Continue... Secure the Pub for your After Party.

Late Night Munchies

(Select Four Items)

Mini Sliders, Plain and Cheese
Pizza
Chicken Wings
Hot Dogs
Chicken Fingers
Onion Rings
French Fries with Cheese Sauce and Gravy
Hot Pretzels
Mini Tacos
Mini Bagels with Creamed Cheese and Butter
Sliced Fresh Fruit Display

Lounge Effects

Create a mood...Inquire about adding on any of the following options

Late Night DJ
Late Night Jazz Trio
Up-Lighting
Lounge Furniture
Cigar Roller
Ping Pong Tables
Beverage Options
Full Open Bar
Beer, Wine and Soda
Master Tab
Cash Bar

After-Party in the Pub is available for evening weddings only. Must secure a minimum of 40 guests.