KEEPSAKE

WEDDING PACKAGE 2024

KEEPSAKEHVNY.COM 845-386-0106 events@theacademyhvny.com

KEEPSAKE WEDDINGS

\$220 PER PERSON INCLUDES FOOD, BEVERAGES, & LABOR

All events carry a 20% administrative fee, along with NYS sales tax added to all final totals



YOUR WEDDING TIMELINE

Five Hours of Service

Cocktail Hour

Dinner Reception

Open Bar Including beer, wine, and premium spirits

COCKTAIL HOUR

Six Passed Hors D' Oeuvres

RECEPTION

Basket of Breads Choice of First Course Choice of Entrées Assorted Dessert Display Local Coffee and Tea Service

ADDITIONAL GUESTS

Children ages 4-12 and vendors are \$65.00 per person



PASSED HORS D' OEUVRES SELECT SIX

DEVILED EGGS togarashi rice chip with chives

SSALTED WEE POTATOES togarashi aioli

LOX BAGEL CHIPS everything spice, shallots, tiny tomatoes, crispy capers, mascarpone

CAPRESE cilengine mozzarella, tiny tomatoes, genovese basil, aged balsamic

KEEPSAKE BURGER potato bun, iceberg lettuce, american cheese, kewpie mayo

CRISP VEGETABLE SPRING ROLL served with sweet and sour sauce

ENGLISH PEA CROSTINI ricotta, mint, extra virgin olive oil, maldon salt

CRISPY ARANCINI pancetta, smoked mozzarella, pomodoro

TOMATO SOUP beefsteak tomato, garlic, extra virgin olive oil, parmigiana

FIG FLATBREAD

mission fig, five onion marmalade, goat cheese, red wine balsamic glaze

LOBSTER ROLL carrots, pink radish, celery root, shaved fennel

CREOLE CRAB CAKE paprika yum yum sauce

PRAWN & GRITS with andouille sausage

BAY SCALLOPS

summer squash succotash, yellow velvet, micro cilantro

GULF SHRIMP COCKTAIL horseradish, avocado, cocktail sauce, jalapeno hot sauce

MUSHROOM THYME CROSTINI

roasted mushroom, olive oil, toasted baguette

SMOKED PORK TENDERLOIN

beets, cara cara orange, aperol glaze

ALEPPO citrus herb yogurt







FIRST COURSE SELECT ONE

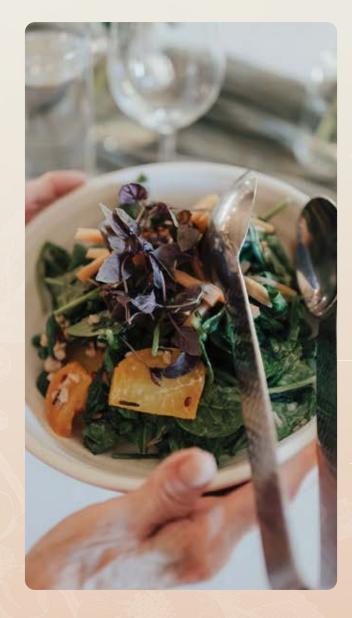
GREEN GODDESS baby gem lettuce, snap peas, asparagus, baby mizuna, ricotta salatta

KALE SALAD sliced strawberries, chevre, candied pecans, aged balsamic

CAESAR SALAD romaine hearts, toasted levain croutons, grated parmigiana

FIELD GREENS endive, tiny tomatoes, nasturtium, sherry herb vinaigrette

APPLE SQUASH local apples, honey nut, root vegetables, cider reduction, fresh thyme





MAIN COURSE SELECT THREE

PORK TENDERLOIN

marinated tomatoes, grain mustard, capers, dressed with reisling & parsley oil

NEW YORK STRIP STEAK porcini mushroom powder, cippolini agrodolce, with a cabernet reduction

SEARED AIRLINE CHICKEN fragrant rice, roasted young carrots, & thyme jus

LONG ISLAND DUCK crispy skin, local apple, black walnut, verjus gastrique

QUINOA STUFFED PEPPERS root vegetables, kale, panzanella stuffing, with a fire roasted pepper sauce | vegan |

RIGATONI AMATRICIANA crispy guanciale and red chili flake

POTATO GNOCCHI summer black truffles, peas, tendrils, parmigiana | vegan |

ROASTED CAROFLEX CABBAGE roasted with olive oil and maldon salt | vegan |





ACCOMPANIMENTS SELECT THREE

BRUSSELS SPROUTS

apples, bacon, shallots, verjus, and fresh rosemary

HEIRLOOM CARROTS

charcoal roasted with almonds, crumbled feta, and black pepper aioli

FINGERLING POTATOES

roasted in duck fat with eleven herbs and spices

WHIPPED YUKON GOLD POTATOES

with brown butter, crème fraiche, extra virgin olive oil, garlic, and chives

BROCCOLINI

preserved lemon, fried garlic, and crispy panko breadcrumbs





A showcase of cookies, brownies, blondies, macaroons, and assorted pastries

Paired with fresh local coffees and fine teas

Connect with our team for available upgrades and additional services to personalize your event







TAKE A VIRTUAL TOUR

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