

HASBROCK  
HOUSE

EST. 1757  
NEW YORK

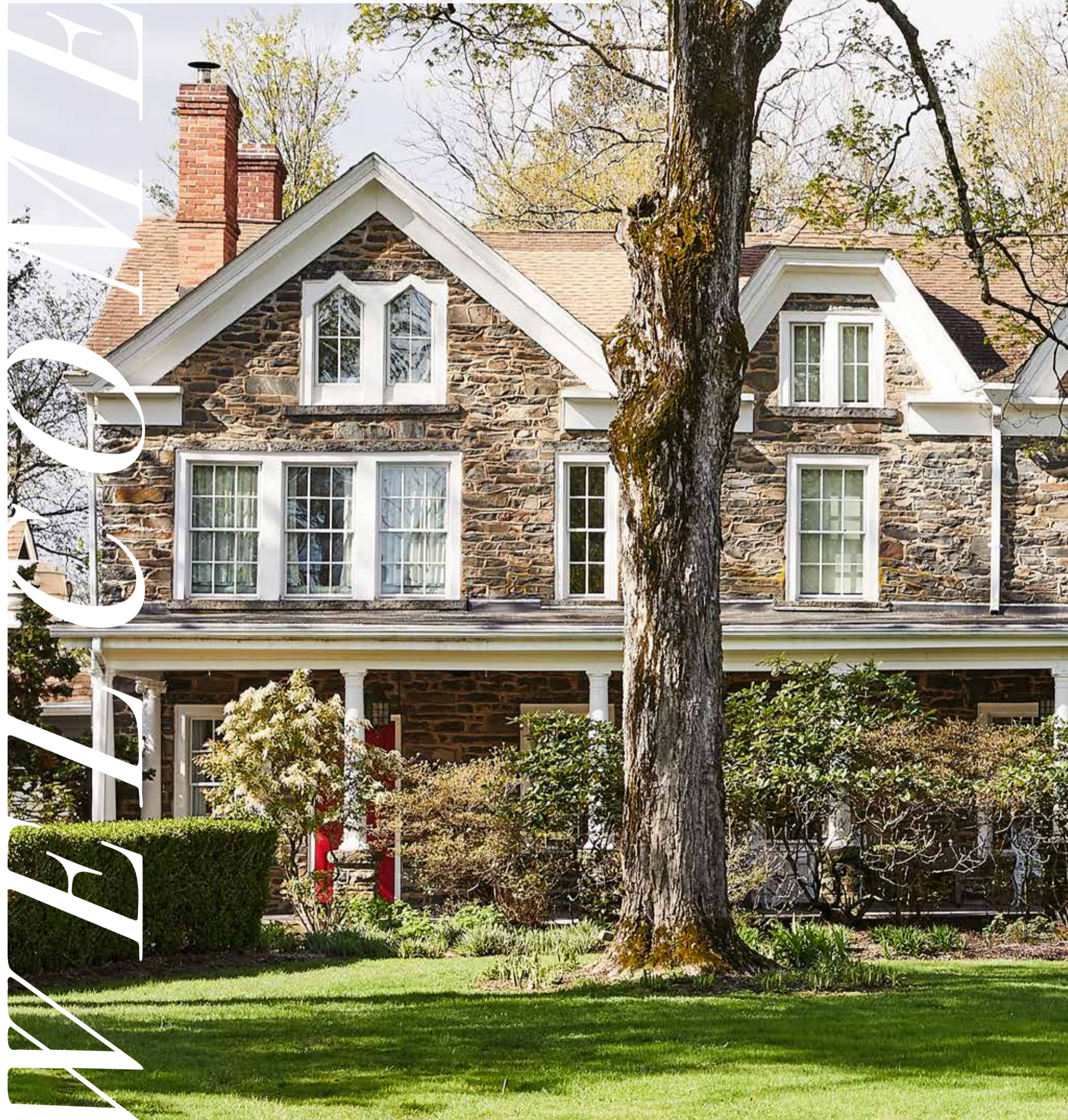
WEDDINGS

VOLUME 3 / 2024



*HASBROUCK HOUSE* offers a unique and sophisticated setting for your special day. The elegant mansion and lush surrounding grounds lend themselves to exclusive upscale weddings and private events. A limited selection of dates are available each year during the months of May through October.

Unlike many wedding venues, Hasbrouck House hosts only one wedding per weekend enhancing the experience of guests staying on the property and attending the event.





# ATTACHE CLARENCE

## VENUE & LODGING FEES

### SITE FEE

\$25,000

### LODGING

\$28,960 (including tax)  
Two Nights are Required

## FOOD & BEVERAGE MINIMUM

### FULL-WEEKEND WEDDINGS

Must meet a \$49,500 Food and Beverage Minimum for up to 150 guests

*Full weekend weddings will have exclusive use of our property from Friday at 3PM until Sunday at 11AM.*

### ONE-DAY WEDDINGS

Must meet a \$27,500 Food and Beverage Minimum for up to 150 guests

*One day weddings are only permitted to host a Food & Beverage event on Saturdays. Butterfield's restaurant will be open to the public Friday & Sundays should you choose this option. Please note, you are still required to rent all guest rooms Fri - Sunday if you choose this option.*

### ADDITIONAL REQUIRED FEES

*Staffing Fee - a staffing fee will be added to all onsite catered events. The percentage of the fee will be based on each event pending the style of service, menu, guest count, and event length.*

*Tent rentals, catering rentals and specialty furniture rentals are required to be rented at an additional cost.*

*A 12% operations fee will be added to your contracted food and beverage total.*

*8% New York State Tax will be added to your final bill.*

THE HOTEL property is centered around an 18th century Dutch Colonial stone mansion in the historic hamlet of Stone Ridge, NY — less than two hours away from New York City. The property features eighteen thoughtfully-designed suites, an in-house farm-to-table restaurant, *Butterfield*, and over 55 park-like acres to set the scene for your perfect event or retreat. Situated in the Mid-Hudson Valley, Hasbrouck House provides access to the vibrant communities of Kingston, Phoenicia, Woodstock as well as Minnewaska State Park and the extraordinary Catskill Mountains.

Hasbrouck House's dynamic portfolio of rooms, lofts and luxurious suites are located within four houses on the property offering elegant, yet understated accommodations. Beautifully designed in a palette of soft grays and blues, each room is furnished with a collection of both vintage and modern pieces.



Rich finishes create a cozy and luxurious escape, with large windows overlooking the stunning grounds. Each room is thoughtfully designed and uniquely different. The eighteen guest suites can accommodate up to 50 guests on-site and feature top of the line Frette linens, goose down bedding, heated marble bathroom floors, Aesop skincare products, in-room Nespresso machines, locally-curated mini-bars, and a beautiful mix of old vs. new with stunning restored vintage furniture and handmade rugs throughout. We value the property's rich heritage and position in the region and remain locally-focused, highlighting the vibrant and lush Hudson Valley region.



## *MISSION STATEMENT*

Offering a full-service and seasonally inspired catering experience at Hasbrouck House, Butterfield's focus is on locally sourced, farm-forward fare. Paying homage to the rich heritage of Hudson Valley cuisine, and utilizing the freshest local ingredients from our farm partners, we present beautiful dishes that are playful, thoughtful, and deliciously memorable. Butterfield's curated bar offerings include seasonal, signature and zero-proof cocktails, a natural wine list with a balance of classical and adventurous options, plus a cocktail program highlighting small producers from the Hudson Valley Catskills & beyond.

Butterfield will create a menu to delight you and your guests - from elegant wedding celebrations and casual receptions, to late night bites and beautifully curated brunches. However you choose to celebrate at Hasbrouck House, allow our food to tell your story.



# FOOD & BEVERAGE

## *COCKTAIL HOUR & DINNER*

### COCKTAIL HOUR HORS D'OEUVRES

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Selection of 3 passed hors d'oeuvres

Additional Selections

### STATIONARY COCKTAIL HOUR

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Hudson Valley Farmers & Garden

Charcuterie & Artisan Cheese

Caviar Bar

Raw Bar

### FAMILY STYLE SERVICE

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Option 1 | 2 firsts, 2 mains, 2 sides, 1 sweet

Option 2 | 2 firsts, 3 mains, 3 sides, 1 sweet

### PLATED DINNER

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1 first, choice of 3 entrees, 1 sweet

*\*Additional selections per course available for a supplemental charge.*

*\*Entree includes 1 main and 2 sides.*

*\*Butterfield requires meal selections no later than 30 days in advance.*

## *WEDDING ADD ON OPTIONS*

### REHEARSAL DINNER

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Tuscan Dinner

2 firsts | 2 mains | 2 sides | 1 sweet

Butterfield-Que

2 firsts | 2 mains | 3 sides | 1 sweet

Butterfield Garden Party Plated Dinner

2 firsts - family style | choice of 2 entree selections | 1 sweet

### WEDDING BRUNCH BUFFET

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Farmers Market Breakfast

Breakfast Sandwich Bar

Chef's Hot Breakfast

Bagel Bar Add-On

### LATE NIGHT BITES

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Bar Classics

Taco Stand

Dim Sum Takeout

Nonna's Spuntino

## BAR PACKAGES

### SELECTIONS

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Beer & wine

Beer, wine & classic spirits

Beer, wine & premium spirits

*\* Both spirit packages include 2 specialty cocktails and 1 zero proof cocktail.*

*\* Prosecco toast included in all packages.*

### ADD-ON

Champagne Toast

### CLASSIC SPIRITS

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Vodka | Ketel One | Tito's

Gin | Tanqueray | New Amsterdam Stratosphere

Whiskey | Jameson

Rye | Old Overholt

Bourbon | Wild Turkey

Tequila | Espolon | Cimarron

Mezcal | Del Maguey Vida

Rum | Gosling's Black Rum | El Dorado

### PREMIUM SPIRITS

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Vodka | 1857 (local) | Tito's

Gin | Hendrick's | Neversink (local)

Whiskey | Johnnie Walker Black | Hudson Whiskey

Rye | Michter's Rye

Bourbon | Eagle Rare 10yr

Tequila | Fortaleza Blanco | Siete Leguas Reposado

Mezcal | Gem & Bolt Mezcal

Rum | Flor de Cana 4 year | Plantation Dark Rum

### NY STATE BEER + CIDER

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#### BEER

Arrowood, Keegan Ales, Newburgh, Suarez Family Brewery, Dutchess Ales, Westkill Brewery, Paradox Brewing, amongst others!

#### CIDER

Hudson North, Westwind Orchard, Greenpoint Cidery

### NON-ALCOHOLIC BEERS

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Athletic Brewing Upside Dawn

### WINES

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Wines: Available selections may be confirmed 6 months prior to the event date. Bar packages include 4 wines.



*\*All wines, spirits, beers and craft beverages subject to market availability.*

## COCKTAIL INSPIRATION

### CLASSIC COCKTAILS

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Margarita | tequila | lime juice | triple sec | lime

Negroni | gin | campari | sweet vermouth | orange wedge

Old Fashioned | bourbon (or rye) whiskey | simple syrup | bitters  
orange twist

Vodka Mule | vodka | lime | ginger beer | lime

Martini | vodka or gin | dry vermouth | olive or lemon garnish

Manhattan | bourbon (or rye) whiskey | sweet vermouth | bitters  
luxardo cherry

Sazerac | rye | sugar | Peychaud's bitters | absinthe rinse

White Negroni | gin | cocchi americano | sweet white vermouth

Gold Rush | bourbon | local honey syrup | lemon

Last Word | gin | green chartreuse | maraschino liqueur | lime juice

### SIGNATURE COCKTAILS

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#### SPRING / SUMMER

Lemon Squeeze | mezcal | Génepy des Alps | luxardo maraschino  
lemon juice | dehydrated lemon wheel

Cool As A Cucumber | tequila | cucumber | coconut | lime | salt

Butterfield Blush | gin | lemon juice | aperol

Evoo Martini | 1857 vodka | castelvetrano-infused dolin dry  
vermouth | castelvetrano olive | drop of evoo

#### FALL / WINTER

Slice of Paradise | whiskey | St. George spiced pear liqueur | lemon  
ginger syrup | dehydrated pear

Orchard Old-Fashioned | applejack | maple-infused cider  
reduction | black walnut bitters | orange peel | luxardo cherry skewer

Honeycrisp Toddy | bourbon | maple-infused cider reduction | lemon  
juice | hot water | cinnamon stick | clove-studded lemon wheel

Autumn in Stone Ridge | armagnac | Pedro Jimenez sherry  
elderflower | lemon twist



MOUNTAIN ROSÉ



GARDEN PARTY



ROSEMARY BABY



LEMON SQUEEZE



SUNSET SPRITZ



RASPBERRY BERET



SAZERAC



EVOO MARTINI



SLICE OF PARADISE



LAST WORD

### LOW ABV COCKTAILS

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Rosemary, Baby | white port | rosemary syrup | grapefruit | tonic  
rosemary sprig

Mountain Rosé | Cocchi Rosa | rosé syrup | lemon | aperol  
lemon wheel

Accord Americano | Contratto red bitter | Cocchi Dopo Teatro sweet  
vermouth | club soda | orange twist

### ZERO PROOF COCKTAILS

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#### SPRING / SUMMER

Sunset Spritz | Giffard bitter orange apertif | orange juice | tonic  
orange twist

Garden Party | Seedlip Garden 108 | lemon juice | rich lavender  
syrup | celery bitters | lavender flower | cucumber ribbon

#### FALL / WINTER

Harvest Hand | Seedlip Grove 42 | local columbus hop simple syrup  
grapefruit juice | lemon juice | grapefruit twist

N'ergroni | Seedlip Spice 94 | Giffard Apertif | non alcoholic rouge  
vermouth | blood orange bitters | orange twist

### BRUNCH PUNCH

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Flight to Kingston | jamaican rum | cognac | pear brandy  
or liqueur | lemon oleo-saccharum | lemon juice | black tea  
*[can be served hot or cold]*

Picnic Punch | gin | Contratto red bitter | Lillet blanc | grapefruit  
juice | lemon | cucumber wheels





MEMO

## REHEARSAL DINNER SAMPLE MENUS

### TUSCAN DINNER

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#### FIRSTS

Lacinato Kale Salad | pine nuts | currants | pecorino  
Tomato Panzanella Salad | heirloom tomatoes | toasted bread | basil | olives  
Venetian-Style Seafood Salad | calamari | shrimp | scallops | peppers | lemon | olive oil

#### PASTAS

Orecchiette | pesto | almonds | haricots verts | potatoes | parmesan  
Penne Puttanesca | capers | olives | basil | tomato  
Cavatelli | summer corn | cherry tomato | feta

#### MAINS

Chicken Cacciatore | slow cooked chicken thighs | tomato | herbs  
Sliced Ribeye of Beef | rosemary | lemon  
Roasted Branzino Filet | salsa verde

#### SIDES

Roasted Seasonal Vegetables  
Sautéed Spinach | garlic | olive oil  
Baked Polenta | Wild Hive milled cornmeal | parmesan

#### SWEETS

Classic Tiramisu | mascarpone | espresso soaked lady fingers  
Almond Biscotti di Prato | classic twice-baked almond cookie  
Torta Della Nonna | lemon | ricotta | pine nut torte

### BUTTERFIELD-QUE

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#### FIRSTS

Summer Iceberg Wedge | bacon | tomato | pickled onions | blue cheese  
Deviled Eggs | farm fresh boiled eggs | pimento cheese  
Fried Green tomatoes | buttermilk ranch sauce

#### MAINS

Slow Smoked BBQ Chicken | dry rubbed | BBQ sauce  
Soy Glazed Baby Back Ribs | black pepper honey | scallions  
Pulled Pork | dry-rubbed local pork shoulder | Carolina style BBQ sauce

#### SIDES

Classic Coleslaw | cider vinaigrette | celery seed | honey  
Mediterranean Potato Salad | dill | red onion | whole grain mustard | olive oil  
Local Corn Salad | charred corn | tomato | peppers | parsley | lime dressing

#### SWEETS

Summer Fruit Tart | graham cracker shell | pastry cream | seasonal berries  
Gelato Cones | chocolate | vanilla  
Strawberry Shortcake | buttermilk biscuit | macerated strawberries | mint | whipped cream

### BUTTERFIELD GARDEN PARTY *(plated dinner)*

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#### FIRSTS

Baby Beet Salad | yogurt | herbs | feta  
Tuna Crudo | radish | pea guacamole | soy  
Heirloom Tomatoes | burrata | basil | pickled onions

#### MAINS *(select 1)*

Slow Roasted Halibut | corn | tomato | zucchini  
Roasted Lamb Leg | z'aatar carrots | honey  
Grilled Game Hens | chimichurri | charred scallions | fingerling potatoes

#### SWEETS

Summer Fruit Pavlova  
Chocolate Budino | creme fraiche  
Local Peach Tart | graham cracker | brown butter streusel

# COCKTAIL HOUR

## SAMPLE MENUS

### HORS D'OEUVRES

#### VEGETABLES

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Pilsner Battered Cauliflower | chipotle-maple  
Polenta Cakes | Crispy Mushrooms  
Citrus Marinated Baby Beets | goat cheese  
Seasonal Caprese | fresh mozzarella | tomato | peach | winter squash  
Crispy Baby Artichokes | aioli & herbs  
Warm Vegetable Samosa | raita sauce

#### FISH

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Mini Crab Cakes | spicy aioli  
Blinis with Smoked Salmon | crème fraiche | watercress | dill  
Salt Cod Croquettes | spring onion aioli  
Fried Shrimp | Thai Chili  
Hudson Valley Bacon Wrapped Scallop | brown butter | hazelnuts  
Tuna Tartare Gaufrettes

#### MEAT

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Korean Chicken Wings | miso yogurt  
Duck Rillettes | crostini | mostarda  
Lamb Meatballs | cucumber yogurt  
Prosciutto Wrapped Asparagus | morel vinaigrette  
Slow Braised and Shredded Short Rib Slider | cabbage slaw | party rolls  
Venison Wellington | mushrooms | puff pastry

### STATIONARY COCKTAIL HOUR

#### HUDSON VALLEY FARMERS TASTING TABLE

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Marinated Roasted Peppers | mint summer squash  
4 Seasonal Dips | crostini | flatbreads  
Cherry Tomato | mozzarella | basil | balsamic  
Prosciutto | melon  
Seasonal Fruits | aged Adirondack cheddar  
Mixed Salted Nuts | rosemary  
Citrus Brined Olives

#### CHARCUTERIE & ARTISAN CHEESE

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Local & Imported Selections  
Prosciutto | soppressata | speck | patè maison  
Parmesan | camembert | chevre | ewe's blue  
Crostini | flatbreads  
Fruit Compote | cornichons | whole grain dijon  
Grapes | nuts

#### CAVIAR BAR

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Trio of Imported Sturgeon Caviar  
Blini | red onion | chives | dill | horseradish creme fraiche | eggs  
house-made potato chips

#### RAW BAR

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Oysters | little neck clams | jumbo shrimp | crab claws | salmon ceviche  
Mignonette sauce | old bay cocktail | saffron aioli | herb aioli | citrus wedges

MEMO

## RECEPTION DINNER SAMPLE MENU

### PLATED OR FAMILY STYLE

#### FIRSTS

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Baby Kale | beets | heirloom carrots | goat cheese | red wine vinaigrette  
Arugula | watermelon | pickled red onion | sheep's milk feta cheese  
sunflower seeds | lime | mint  
Mixed Baby Chicory Lettuce | stone fruit | pistachios | white balsamic vinaigrette  
Quinoa | snap peas | radish | lemon | cucumber | mint  
Roasted Butternut Squash | sage | pumpkin seeds | maple syrup  
Grilled Asparagus | truffle vinaigrette | mushrooms

#### MAINS

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Roasted Chicken | thyme  
Slow Braised Short Rib of Beef  
Seared Wild Salmon  
Roasted Strip Loin | miso | red wine jus  
Curried Red Lentils | grilled summer vegetables | jasmine rice  
Cavatelli | sage | butternut squash | porcini mushrooms

#### SIDES

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Roasted Fingerling Potatoes  
Roasted Seasonal Vegetables  
Haricots Verts | lemon | lavender | olive oil  
Broccoli | black garlic  
Smashed Yams | maple syrup | pepitas  
Sautéed Kale | chili flakes | garlic | olive oil

#### SWEETS

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Salted Caramel Butterscotch Pudding  
Lavender Crème Brûlée  
Flourless Chocolate Torte | hazelnut | whipped cream  
Seasonal Fruit Crisp  
Coconut Rice Custard  
Berry Tart | vanilla cream | graham cracker

## ADD ON OPTION SAMPLE MENUS

### WEDDING BRUNCH BUFFET

#### FARMERS MARKET BREAKFAST

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Grain Bowl | poached eggs | swiss chard  
Frittata | kale | cauliflower | parmesan  
Toasts | jams | butter  
Overnight Oats  
Whole Fruit | seasonal berries  
Freshly Squeezed Orange Juice | Green Juice  
Locally Roasted Coffee | Teas

#### CHEF'S HOT BREAKFAST

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Herbed Breakfast Potatoes  
Frittata | kale | tomato | cheddar  
Applewood Smoked Bacon | sausage  
Assorted Pastries  
Seasonal Berries and Fruit | granola | yogurt | honey  
Freshly Squeezed Orange Juice | Green Juice  
Locally Roasted Coffee | Teas

#### BREAKFAST SANDWICH BAR

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Verde Ciabatta | cucumber | avocado | pesto | sprouts  
Cauliflower Ciabatta | arugula | scrambled eggs  
Breakfast Burrito | eggs | beans | salsa roja | sour cream  
Kaiser Roll | bacon | egg | Adirondack cheddar cheese  
Open Face Sourdough Tartine | ricotta | fruit | honey  
Freshly Squeezed Orange Juice | Green Juice  
Locally Roasted Coffee | Teas

#### BAGEL BAR *(add on)*

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Assorted Organic Bagels | everything | plain | sesame | poppy  
Cream Cheese | plain | scallion-chive | veggie  
Red Onions | Capers | Tomatoes  
Smoked Salmon | Smoked Trout Spread

### LATE NIGHTS BITES

#### BAR CLASSICS

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Buffalo or Korean chicken wings  
Beef Sliders | caramelized onions | cheddar | pickles  
French Fries | parmesan | herbs | aioli  
Mozzarella Sticks | tomato sauce

#### TACO STAND

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Chicken Taquitos  
Beef Nachos  
Cheese Quesadilla  
Tortilla Chips | salsa | guacamole

#### DIM SUM TAKEOUT

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Spring Rolls | ponzu dipping sauce  
Kung Pao Cauliflower  
Vegetable Lo Mein  
Steamed Dumplings

#### NONNA'S SPUNTINO

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Mini Pizzas  
Nonna's Meatballs  
Fried Polenta Sticks | wild mushrooms  
Arancini



# FAQ'S

## IF WE ARE INTERESTED IN HAVING OUR WEDDING CEREMONY AND RECEPTION AT HASBROUCK HOUSE, HOW MANY GUESTS CAN THE VENUE COMFORTABLY ACCOMMODATE?

When using our lawn for the ceremony and bluestone patio for the reception the venue can accommodate up to 150 guests dependent upon the floor plan and reception style.

## WHAT IS THE RENTAL FEE FOR A WEDDING OR PRIVATE EVENT?

Our site fee is \$22,500 with available dates May - October. A full hotel room buyout with a 2-night minimum stay is required in addition to this fee.

Hasbrouck House will only host one wedding per month.

## WHAT IS INCLUDED IN YOUR SITE FEE?

- A tidewater sailcloth tent, lighting must be rented
- Thorough cleaning of the venue before and after the event, landscaping of grounds prior to event
- Three (3) restrooms designated to the event
- Two hundred (200) white padded folding chairs
- Twenty (20) folding tables
- (4) highboy cocktail tables
- Pre-event support from a Catering Director and Venue Coordinator
- Day-of-event staff, including a Venue Coordinator, and Food & Beverage Captain, and an Operations Manager; additional staff based on final headcount and event hours may be billed separately if needed
- Post-event trash disposal

## VENUE COORDINATOR DAY-OF RESPONSIBILITIES INCLUDE BUT ARE NOT LIMITED TO:

- On-site so that set-up may begin
- Ensures that the grounds are clean and in working order, paths are swept and free of debris.
- Greet and directs vendors and deliveries to the proper area.
- Assist the DJ/band with the electrical outlets
- Monitor grounds care during event set-up and commencement
- Supervises furniture set-up of ceremony and reception sites to ensure accurate staging of floor plan
- Onsite through one hour after event start
- Other on-site duties as needed

## VENUE OPERATIONS MANAGER DUTIES:

- On-site during and after the event to coordinate vendors as necessary
- Oversees general safety and liability issues related to the property throughout your event.
- Maintain restrooms throughout the evening
- Oversee general cleanliness of the property
- Monitor DJ/band decibel level and adjusts PA system accordingly
- Assist with transportation at the end of the evening by directing guests to host-provided transport, parking area or calling taxi services
- Supervise event breakdown by vendors to insure terms of the venue rental contract are maintained and conducts final walk-through with the client's
- Event Planner or Coordinator
- Additional on-site duties as needed

## SECURITY GUARD:

- For all events over 100 guests, Hasbrouck House will provide an on-site security guard during and after the event
- May support event breakdown and assist the Operations Manager with end of event duties

## HOW MANY RESTROOMS ARE AVAILABLE?

Three restroom locations with (5) restrooms total are available on-site throughout the property. Restroom trailers may be rented by clients through Premier Executive Trailers to provide additional amenities for your guests.

## DO YOU HAVE AN INDOOR EVENT SPACE?

Currently, we do not offer an indoor event space for parties larger than 50 people. However, the 3,750 sq ft bluestone patio is tented during the months of May - October.

## DO YOU HAVE ANY OTHER EVENT SPACES?

Additional event spaces on the property that may be made accessible to your guests include the 1,100 sq ft bluestone patio adjoining Butterfield, the wrap-around covered porch of the hotel, the hotel's Club Room, and Butterfield Bar & Dining Room. These areas are typically utilized during your cocktail hour.

## WILL BUTTERFIELD RESTAURANT BE OPEN DURING MY WEDDING?

Butterfield Restaurant will be closed to the public on the day of your wedding for both brunch and dinner service. Butterfield will be open to the public the day prior to and following your event if you do not plan to host events at the restaurant during those times.

## WHERE DO MY GUESTS PARK?

We have an on-site parking lot that accommodates up to 55 vehicles. We are also happy to provide you with recommended shuttle and limo transportation services for guests not staying on the property.

## WHEN CAN MY VENDORS AND GUESTS BE PRESENT ONSITE / AND WHEN MUST THEY DEPART?

Vendor load in and guest arrival may begin at 11 am on the date of your event. Tent and bathroom rentals must be delivered the day prior to your event, and timing must be approved by your Venue Coordinator. Vendor load off must be finished by 2AM the day after your event, and guests not staying on the property must depart no later than 11:30 am.

## WHAT OTHER SERVICES DOES HASBROUCK HOUSE PROVIDE?

We will gladly assist you with composing welcome packages from our curated assortment of branded products and locally sourced goods. Our team may also assist with assembly and placement of the packages in guest rooms. Please inquire about these services and applicable rates with your Venue Coordinator.

## AM I RESPONSIBLE FOR CLEAN UP?

Hasbrouck House will clean the space before and after your event including: clearing the lawn of leaves and debris, sweeping, washing the bluestone patio, and taking care of any necessary repairs.

In order to receive your full security deposit back, you must complete the following breakdown procedures immediately following your event: All centerpieces, candles, and additional décor must be removed from bars and tables, neatly packed away, and consolidated on the bluestone patio. You may store personal items (*neatly packed and consolidated*) overnight, but must arrange a pick-up time with your Venue Coordinator prior to 10 am the morning after the event.

## HOW DO I BOOK A DATE?

We require a signed venue and catering contract along with the following deposits to secure your date: A 50% site fee, 25% lodging buyout, 10% food & beverage minimum, and a \$3,500 security deposit. The security deposit may be refundable 10-15 days after your event.

## WHAT IS YOUR CANCELLATION POLICY?

75% of the Contract Deposit becomes non-refundable upon signing, minus the Security Deposit. The remaining 25% of the Contract Deposit will not be refunded if you cancel the event within 120 days of your event date, minus your Security Deposit. If you cancel your event anytime from 0-119 days of your event, you will be charged the full contract amount, minus Security Deposit. Security Deposit will be returned within 10 to 15 business days following cancellation. If you need to move the date of your event at any time, you may do so prior to 120 days of your date, pending availability, and you will be charged an additional \$2,500 admin fee.

Hasbrouck House room reservations for your event will follow the terms and conditions of Hasbrouck House.

Hasbrouck House, LLC cannot and will not be responsible for acts of God, inclement weather or the parties' change of plans. In the case that the event is canceled by Licensor solely because the Premises cannot be used for the event in a manner acceptable to Licensor in its sole discretion, Licensee will receive a full refund of all amounts paid to Licensor by Licensee within 5 to 7 business days of cancellation.

Licensor will not be held liable to any Licensee Party for any expenses or damages incurred by a Licensee Party if the event is terminated or postponed for the reason above.

## IF MY GUESTS ARE PAYING FOR THEIR OWN ROOMS, WHEN DO I GET MY 25% HOTEL ROOM DEPOSIT BACK?

You will receive full reimbursement of the 25% hotel room deposit once all guests have put their deposits down on their rooms.

## IS SMOKING ALLOWED?

There is no smoking allowed on any area of the bluestone patio. Smoking is only permitted in designated areas of the property with trash receptacles. Cigarette butts may not be discarded on the lawn, porches or common areas of the property. All trash must be disposed of in provided receptacles. Failure to comply may result in forfeiture of part or all of your security deposit.

## ARE CANDLES ALLOWED?

All candles must be contained in votives with bottoms. Open flames are not allowed anywhere on the premises. All candles must be raised. No candles are permitted on the floor or walkways. Use of artificial candles along walkways is permitted, but they may not be in glass.

## ARE THERE ANY RESTRICTIONS TO THE VENDORS I CAN USE?

We are proud to host a wide variety of vendors at Hasbrouck House. We maintain a curated list of recommended vendors (including photographers, musicians, florists, and more). Our exclusive relationships are with Events Unlimited (for china, glassware, cutlery, tables, chairs, etc.) and Premier Executive Trailers (for premium portable toilet trailers); other than that, you are welcome to work with any licensed service provider of your choosing.

## DO I NEED TO PROVIDE MY OWN INSURANCE?

We require you to provide a certificate of insurance that covers your vendors. We require \$1M general aggregate / \$1M per occurrence including property damage. We recommend wedsafe.com or privateeventinsurance.com. The policy will cost approximately \$175 and must be submitted to your Private Events Manager at least 2 weeks prior to your event.

## IS THE BLUESTONE PATIO WHEELCHAIR ACCESSIBLE?

Yes. We also have two (2) hotel suites that are wheelchair accessible.

## IS BUTTERFIELD WHEELCHAIR ACCESSIBLE?

Yes.

## DO I NEED TO HIRE AN EVENT PLANNER OR COORDINATOR?

All weddings are required to hire a professional Day of Coordinator or Wedding Planner to coordinate vendors, manage the event, and execute the timeline on the wedding day. Hasbrouck House will gladly provide recommendations upon request. The Hasbrouck House staff are not responsible for planning or cueing the details of your event.

## IS HASBROUCK HOUSE PET FRIENDLY?

We understand that your four legged friends are part of your family. Well-behaved pets on leash are permitted in the outdoor areas of the event space during the ceremony and/or reception with prior approval confirmed in writing with your Venue Coordinator. We kindly request that following the ceremony and/or reception the pet(s) be escorted back to their room or off the premises. Pets are not permitted in Butterfield Restaurant or the main hotel building at any time.

Pets are permitted in select rooms for full property buyouts and an additional \$25 cleaning fee per night will be applied to that booking.

## IF I WANTED TO CHANGE SOMETHING ON ONE OF YOUR MENUS IS THAT AN OPTION? HOW CUSTOMIZABLE IS YOUR MENU?

Our menus are completely customizable. These sample menus are to give our clients an idea of the style of food we like to focus on. If there is something you don't see or would like to discuss, we are always open to creating a menu suited to your needs.

## DO YOU OFFER MENU AND BEVERAGE TASTINGS PRIOR TO THE EVENT?

Yes, a tasting for two prior to your event is included in your event package once your contract has been confirmed. Tastings are available Thursdays or Sundays at 2PM, pending availability no less than two months in advance. If you are interested in experiencing the food at Butterfield prior to signing your contract we encourage you to join us for dinner. Please let us know if you are planning to dine with us so we may make sure to greet you and do our best to answer any questions you have.

## ARE THERE LIMITATIONS ON DECOR? CAN WE HANG THINGS FROM THE CEILING OR WALLS?

All event decorations and installations must be approved by Butterfield; no confetti, plastic ware or silk flowers/fake greenery is allowed. Sparklers and all types of fireworks are not permitted. Butterfield is not responsible for any items left behind. Please make prior arrangement with Butterfield to pick up any equipment or décor within 24 hours of your event. For liability reasons, guests and staff are not permitted to stand on chairs or ladders. We can hire a licensed contractor to hang any décor from approved locations; additional fees may apply depending on the scale of the installation.

## ARE CANDLES PERMITTED IN BUTTERFIELD BAR AND RESTAURANT?

Yes, candles must be contained in glass votives. No open flames (including candelabras) are allowed. Butterfield will provide up to 25 white candles and accompanying glass votives for event use indoors.

## CAN I HAVE A FIRE IN THE FIREPLACE?

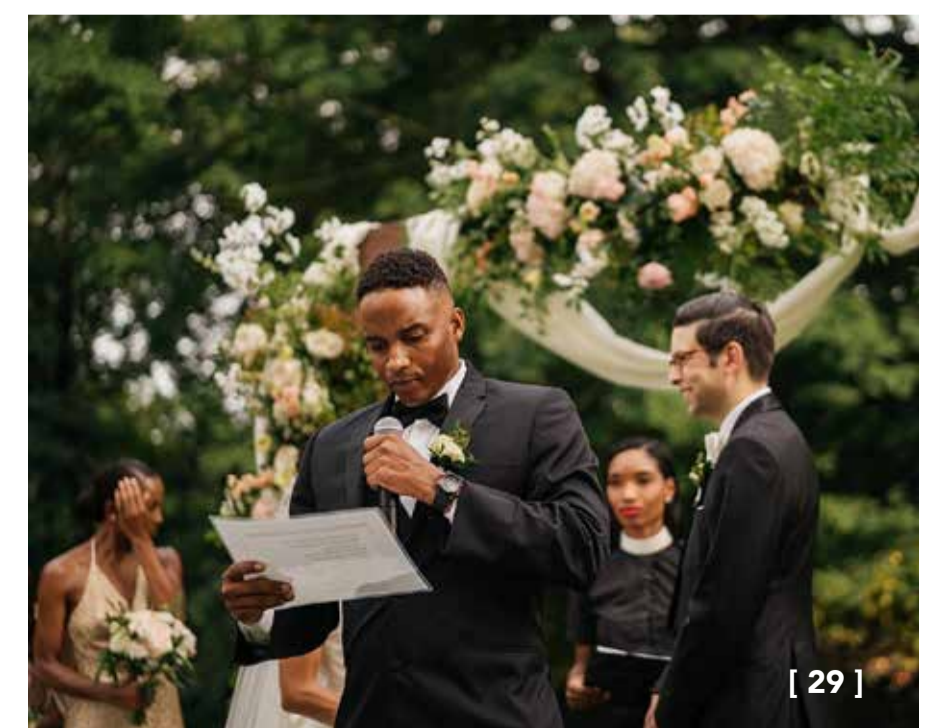
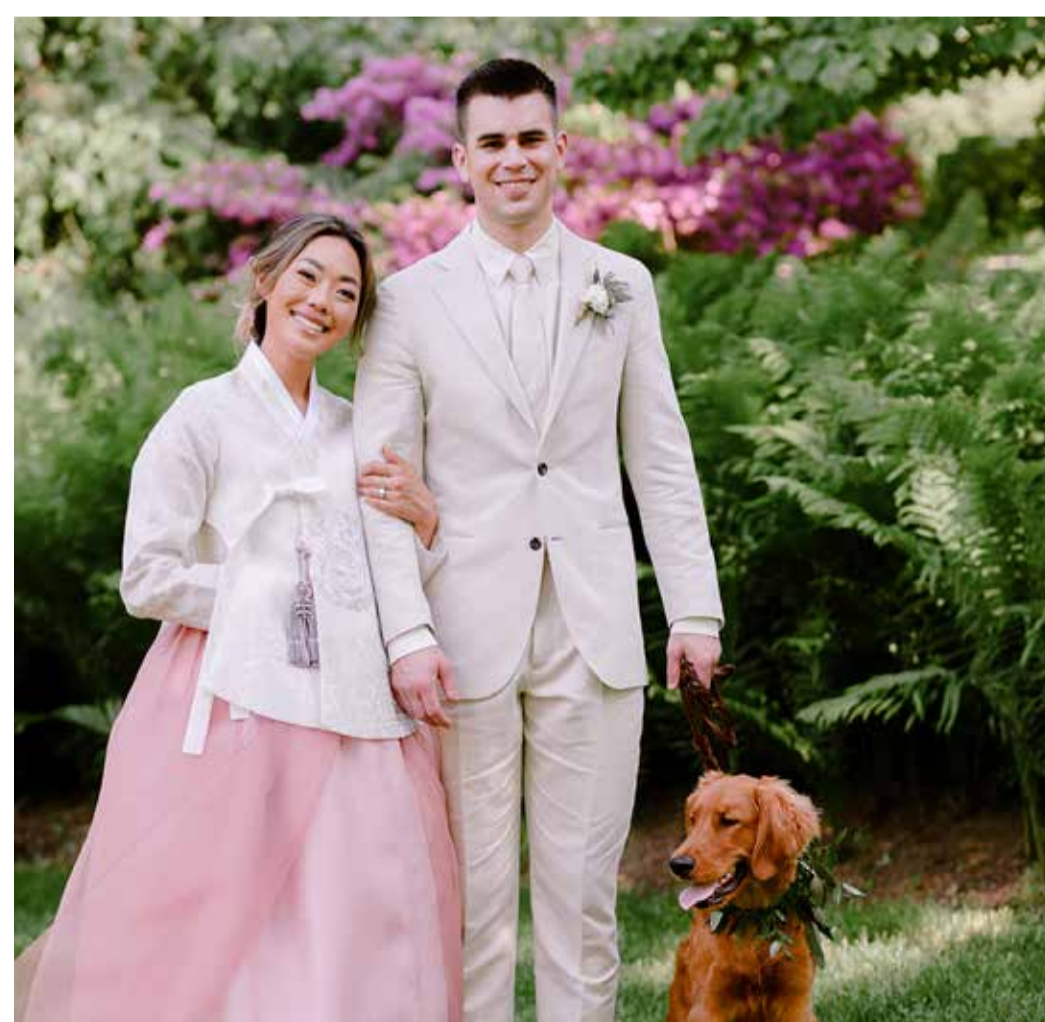
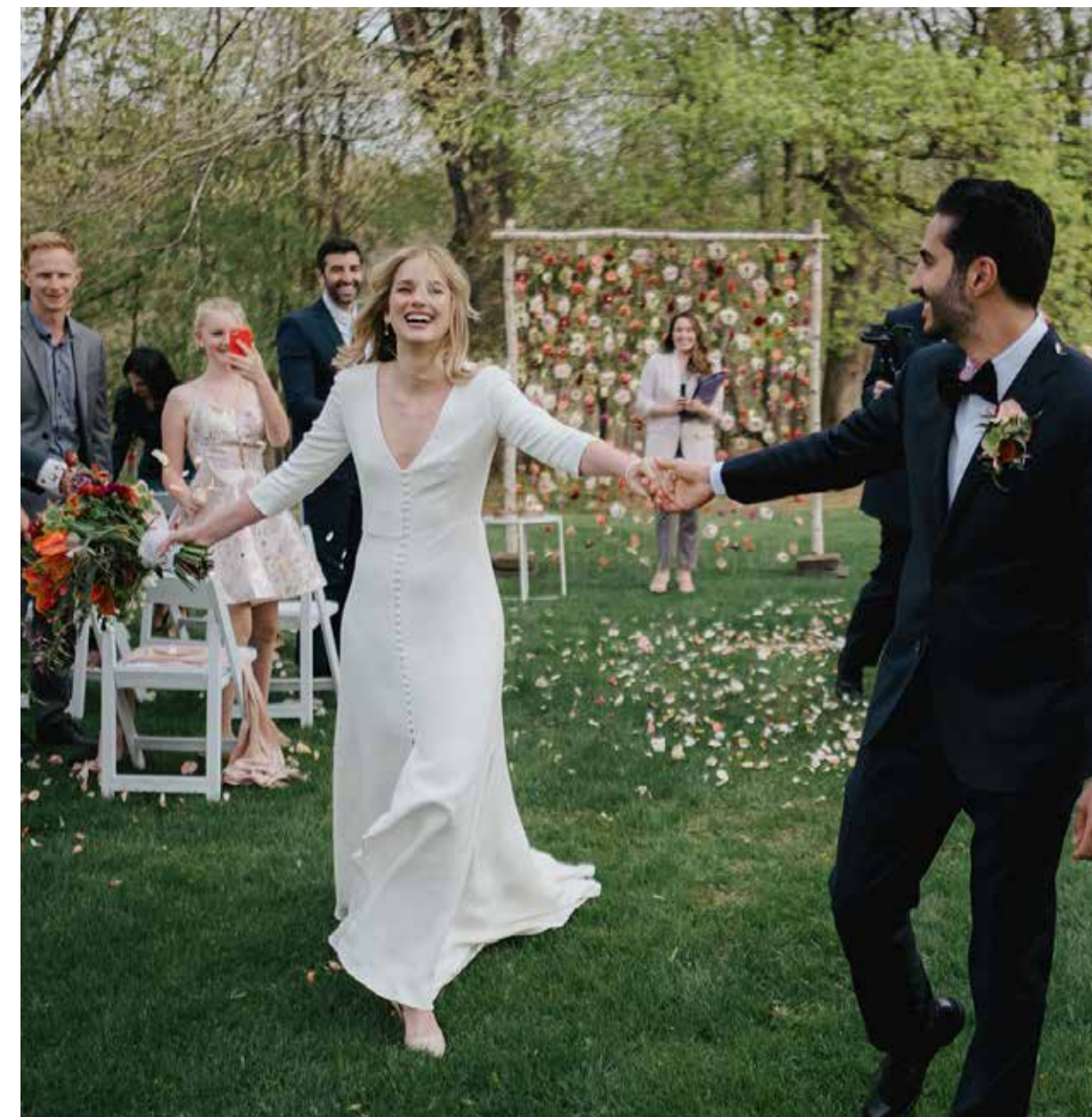
Fires are not permitted in the main dining room of Butterfield. Fires may be permitted in the Club Room based upon weather at the sole discretion of the hotel management.

## WHAT IS THE REQUIRED END TIME FOR MY EVENT AT BUTTERFIELD?

Events and use of the space at Butterfield must end no later than 2 am. Staff is required to be present for the entire duration of use of this space. Additional staffing costs may apply based on guest count and hours of use.

## WHAT AUDIO & VISUAL EQUIPMENT IS AVAILABLE FOR MY EVENT?

- Use of the house sound system is permitted for events. All use must be supervised and managed by a Butterfield staff member. Control of music volume is at the discretion of the Butterfield manager onsite.
- Butterfield does not have a microphone available for use.
- Use of the Butterfield piano is permitted by professional musicians only.



## HASBROUCK HOUSE PREFERRED VENDORS

### CATERING

*(Exclusive - In House Restaurant)*

*Butterfield*

*Butterfieldstoneridge.com*

### TENT/CATERING RENTALS *(Exclusive)*

Events Unlimited

*Eventsunlimitedpartyrentals.com*

### LIGHTING

Stortz Lighting

*Stortzlighting.com*

BearFly Designs

*Bearflydesigns.com*

Monica Flynn

*drapearthdesigns.com*

LNJ Tech Services

*Lnjevents.com*

### EVENT PLANNING & DESIGN

42 North

*42northevents.com*

Starling

*Starlingonbond.com*

Modern Kicks

*Modern-kicks.com*

Chelsea Suddes

*Pearlweddingandevents.com*

Jaclyn Watson

*jaclynwatsonevents.com*

Nellie Hill

*Nelliehillevents.com*

Lauren Pasterneck

*Wildblossbridal.com*

Lauren Fitzmaurice

*Wildblossbridal.com*

Magdalena Events

*Magdalenaevents.com*

### PHOTOGRAPHERS

The Kruks - Cover

*wearethekruks.com*

Arika Mendenhall

*Arikamendenhall.com*

Clean Plate Pictures

*Cleanplatepictures.com*

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*Chazcruz.com*

Forged In The North

*Forgedinthenorth.com*

Joshua Brown

*Joshuabrownphotography.com*

Story & Gold Weddings

*Storyandgoldweddings.com*

Quyn Duong

*Onenightcereus.com*

Eloise Photography

*eloisephotography.com*

Chellise Michael

*chellisemichaelphotography.com*

### VIDEOGRAPHERS

Cullen Studio

*Cullenstudio.com*

Forged In The North

*Forgedinthenorth.com*

Magic Flute Videos

*Magicflutevideos.com*

### FLORAL DESIGN

Dark + Diamond

*Darkanddiamond.com*

Green Cottage

*Thegreencottage.com*

Heart & Soil Flowers

*Heartandsoilflowers.com*

Hops Petunia

*Hopspetunia.com*

Homegrown

*Homegrownstoneridge.com*

Flower Kraut

*Flowerkrauthudson.com*

Lauren Pasterneck

*Wildblossbridal.com*

Saipua

*Saipua.com*

The Parcel Flower Co

*theparcelflower.com*

Verde Flowers

*www.verdeflowers.com*

### DJS | MUSICIANS | BANDS

74 Events

*74events.com*

Anthology Strings

*Anthologystrings.com*

Domenic Trocino

*Djdomenicentertainment.com*

Mixtape Cover Band

*mixtapecoverband.com*

### PROPS | VINTAGE RENTALS | DECOR

Hudson Valley Vintage Rentals

*Hudsonvalleyvintagerentals.com*

North Country Vintage Rentals

*Northcountryvintage.com*

Patina Rentals

*rentpatina.com*

### PHOTOBOOTH | GAMES

Metro Photobus

*Metrophotobus.com*

Rose & Dale Photo Co.

*(Airstream Photobooth)*

*Roseanddalephotoco.com*

Upstate Jamboree | Elegant Game Rentals

*upstatejamboree.com*

### STYLE & BEAUTY

Nicole Vargas

*Nicsoulhair.com*

Christina Delfino

*christinadelfino.com*

Jackie Schneider Beauty

*Jackieschneiderbeauty.com*

Le Shag

*Jendonovan.com*

The Luminous Bride

*Theluminousbride.com*

True North

*Truenorthbridal.com*

### WEDDING CAKES

Grounded

*Groundedny.com*

Maxine's Catering & Bittersweet Bakers

*Maxinescatering.com*

### OFFICIANT

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*revjimrooney.com*

Michelle Zipp

*Michelezipp.com*

Rabbi Brent Chaim Spodek

*rabbibrentspodek.net*

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Villette Photography | *villettephotography.com*

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*storyandgoldweddings.com*

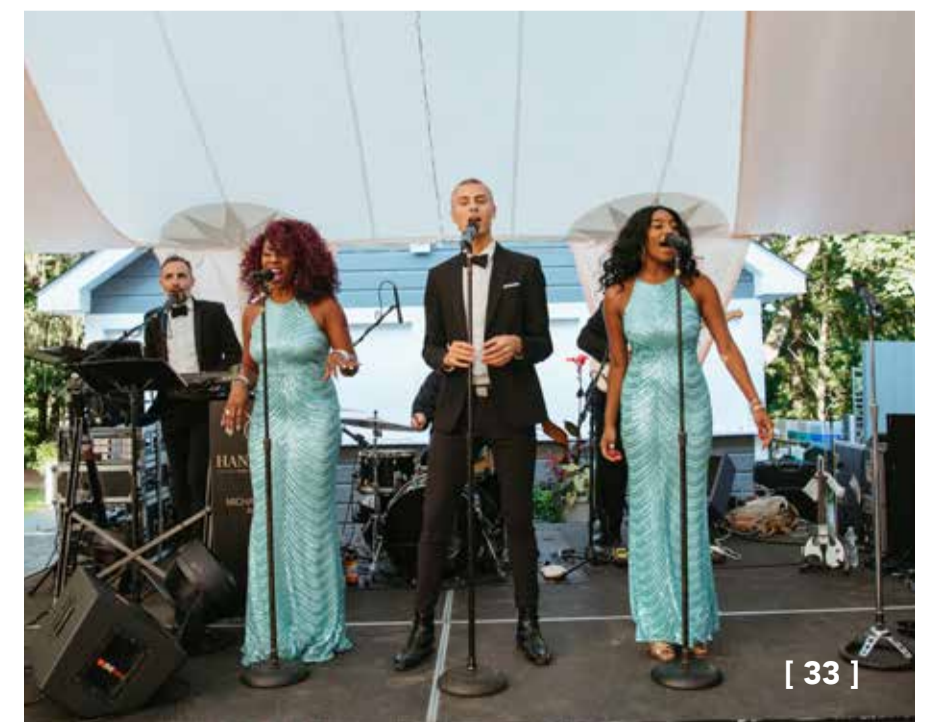
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CLARA

BRATTLE





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