

Third & Company Lakeside

weddings 2025

Thank You for Considering Us on Your Special Day! Our Event Planners & Coordinators Are Happy to Assist You in Scheduled Tours, Onsite Ceremony Options, Seating Arrangements, Food & Beverage Selections, Building The Days Itinerary, Selecting Vendors & More.

We Have a Casual Approach, Our Event Packet Has You in Control by Selecting What You Like.

Host Name _____

Date of Event _____ Day of the Week _____

Time of The Event

11-3pm _____ 12-4pm _____ 5-9pm _____ 6-10pm _____ Custom _____

Approximate Guest Count _____

Cell Phone _____

Home Phone _____

Email _____

Requests _____

Notes _____

Notes to Consider for RSVP

Address 3649 Route 52 Pine Bush, NY 12566 (Walker Valley)

Mailing Address PO Box 63 Walker Valley NY 12588

Phone Number (845) 524-4874

Directions From NY 17W to Exit 115, Right at Stop Sign (Roosa Gap Rd) Left at Stop Sign (Burlingham Rd) Right Walker Valley Rd Continue to Weed Rd Right at Stop NY Route 52, Destination on Left

Parking Located Behind the Church on 3rd&Co Property

Event Location The Full Venue, The Courtyard, The Pavilion, The Terrace, Etc.

WIFI Access Ask Event Planner for Current Password

Facebook <https://www.facebook.com/ThirdandCompany>

Instagram https://instagram.com/third_and_company_lakeside

Website www.3rdandco.com

Email thirdandcompany.events@yahoo.com

Cell & Text (845) 415-3884

To Determine a Total, We Have a Venue Fee, Event Preparation Fee, Food, Beverage, Tax & Gratuity

Select Your Event Location

When Selecting Your Event's Location Please Keep in Mind the Guest Count, Cocktail Hour & Mingling, Space for Buffet, Dance Floor/DJ, Memorials, Dessert Display, Etc. Guest Counts of 75 or Greater Will Be Reserved as Full Venue.

Décor Staging Service This Includes a Table Mock Up with a Coordinator & Scheduling The Décor Drop Offs. Then Our Team Will Set Up & Breakdown The Provided/Rented Décor Day of Event. \$75 Per Hour _____

Ceremony in The Courtyard Maximum Capacity 130 Guests

Rustic Lakeside Seating Area with Blue Stone Walkway Leads to an Open Air Pergola & Modern Arbor

On Site One Hour Ceremony \$500 _____ Private Outdoor Dining Event \$TBD _____

Chair Rental Vintage Folding Wooden Chairs, Set Up & Clean Up by 3rd&Co \$5 Per Guest _____

Chairs by Outside Vendor \$1 Per Chair _____

Decorating by 3rd&Co \$75 _____

THE full venue Maximum Capacity 130 Guests

Entire Property Will Be Closed to The Public, Use of Pavilion, Terrace & Restaurant Included

Wednesday Per Four Hours \$3000 _____

Thursday Per Four Hours \$4000 _____

Friday & Saturday Per Four Hours \$5000 _____

Sunday Per Four Hours \$7000 _____

Additional Hours in Advance Per Hour \$300 _____ Or Day/Night of Event Per Hour \$500 _____

THE pavilion Maximum Capacity 99 Guests

Barn Inspired, Curated Mirror Mural, Black Walnut Farm Tables, Chiavari Chairs Situated Over the Lake

Wednesday-Thursday \$1000 Per Four Hours _____

Friday-Saturday \$2000 Per Four Hours _____

Sunday \$3000 Per Four Hours _____

Additional Hours in Advance Per Hour \$200 _____ Or Day/Night of Event Per Hour \$400 _____

Rehearsal Dinner Three Hours Maximum 20 Guests \$250 Venue Fee & Restaurant Menu Pricing _____

Rehearsal Dinner Three Hours 21-75 Guests \$500 Venue Fee & Event Menu Pricing _____

THE restaurant Maximum Capacity 50 Guests

Restored 1850's Dining Room, Bar & Fireplace

Cocktail Hour _____

Buffet _____

THE terrace Maximum Capacity 30 Guests

Covered Outdoor Dining with Farm Style Tables & Café Lights. Over Looking the Patio & Water Views to The Island

Rehearsal Dinner Three Hours Maximum 20 Guests \$250 Venue Fee & Restaurant Menu Pricing _____

The Terrace Ceremony Maximum 65 Seated Guests \$300 _____

Wednesday-Thursday \$500 Per Four Hours _____

Friday-Saturday \$1000 Per Four Hours _____

Sunday \$1500 Per Four Hours _____

THE dock Maximum Capacity 12 Guests

Photography, Cigar/Smoking, First Looks, Micro Ceremony's

THE patio Maximum Capacity 12 Guests

Antique Brick Patio, Photography, Cocktail Tables, Mini Fire Pit, Rustic Benches, Lake Views

First Looks _____

Cocktail Hour _____

THE island Maximum Capacity 50 Guests

Covered Bridge & Walking Trail Leads to Private Outdoor Space, Wood Burning Fire Pit, After Party Option, Floating Pier

Perfect for Photos or Firework Displays

THE cabin on the Island Maximum Capacity 15 Guests

Bohemian Inspired Private Lounge & Bar. Photography, Bridal Suite, Groomsmen Gather

After Party \$300 Per Hour _____ Maximum Capacity 30 Guests

Bon Fire (Attended Provided) \$300 _____

Additional Food & Beverage \$TBD _____

THE farmhouse 8-10 Guest Capacity – Tours Available Year Round

Four-Five Bedroom, Two & Half Bath 1920 Farmhouse, Bar & Lounge, Fire Pit

Two Night Minimum Stay \$850 Per Night _____ \$250 Cleaning Fee _____

* Event Must Begin & End Within Time Frames Listed to Avoid Additional Fees

Additional Hours in Advance Per Hour \$300 _____ Or Day/Night of Event Per Hour \$500 _____

Third & Company's General Guidelines to Determine the Quantity of Food Needed for an Event

Typically Based On One Hour of Hors D'oeuvres, Three Entrees, One Starch, One Vegetable

Typically, Half Tray Feeds 20 Guests, Full Tray Feeds 40 Guests

Hors D'oeuvres

3-5 Pieces Per Guest for a One Hour Reception Before Entrees

(75 Guest Example Average 4 Pieces Per Guest or 300 Pieces, divided by 12, Equals 25 Dozen Hors D'oeuvres Minimum Needed)

Family Style

Farmhouse Inspired Tables Measuring 8ft Long x 3ft Wide x 30in Tall Seats 6-10 Guests.

Platters Served Per Table, Thanksgiving Style

Buffet

Modern & Rustic Buffet Design with Bohemian Twists. A Play On Colors, Textures, Lighting & Height with Customizable Accents. May Be Self-Serve or Served by an Attendant.

Stations

The Stations Are Intended to Be Added on to Cocktail Hours, Part of Buffets or interactive Favors/Desserts

Food Tasting Choice of Three Appetizers or Hors d'oeuvres, Two Entrees, Two Sides \$45 Per Person Served Family Style. Minimum Two Weeks' Notice for a Tasting

Number of Guests _____ Choices _____

Cake Tasting \$25 Per Guest, Select Two Cake Flavors & Two Fillings _____

Appetizers

Each Platter Serves Approximately 12-15 Guests

- Fresh Fruit & Berries \$105 _____
- Cheese Board- 1000 Island River Rat & Hudson Valley Cheeses, Ciabatta Chips & Crackers \$115 _____
- Charcuterie- Assorted Cured Meats & Cold Cuts, Candied Nuts & Olives \$165 _____
- Antipasto- Prosciutto, Salami, Capocollo, Select Cheeses, Roasted Peppers, Olives \$135 _____
- Crudit - Assorted Raw & Roasted Vegetables, Ranch Dressing \$105 _____
- Bruschetta- Diced Tomato, Basil, Garlic, Balsamic & Toasted Ciabatta Crackers \$85 _____
- Spinach-Asiago Cheese Dip, Pumpnickel & Rye Bread \$85 _____
- Crispy Calamari- Tomato Basil Puree or Lemon Aioli \$110 _____
- Hummus Board- Cucumber, Pickled Red Onion, Roasted Peppers, Moroccan Spiced Pita Chips \$105 _____
- Pickle Plater, Selection of Corey's Pickles, Pickled Vegetables & Olives \$90 _____

Hot Hors D'oeuvres

Served Per Dozen. Minimum of 2 Dozen Per Selected Hors D'oeuvres

- Crab Cakes, Chipotle Aioli \$42 _____
- Mac & Cheese Bites, Sriracha Ketchup \$27 _____
- Fried Pickles, 3rd&Co Sauce \$19 _____
- Chicken & Waffles, 3rd&Co Maple Syrup \$30 _____
- Grilled Flatbreads- Margherita \$24____ Goat Cheese & Mushroom \$29____ Philly Cheesesteak \$31____ Chicken Bacon Ranch \$29____
- Coconut Fried Shrimp, Mango Sauce \$43 _____
- Smash Burger, American Cheese, Ketchup, Pickle \$38 _____
- Crispy Chicken Sandwich, 3rd&Co Sauce, Corey's Garlic Pickle \$36 _____
- Chicken Satay, Thai Peanut Sauce \$33 _____
- Mac & Cheese- Classic \$21____ Lobster \$42____ Pulled Pork \$33____ Custom \$TBD _____
- Mini Corn Dogs, Honey Mustard \$28 _____
- Pan Seared Scallops, Bacon Jam, Black Truffle Aioli \$42 _____
- Chicken Wonton, Ponzu Sauce \$32 _____
- Vegetarian Spring Rolls, Sweet Chili Dipping Sauce \$28 _____
- Grilled Cheese, Ketchup \$21 _____
- Chicken & Cheese Quesadilla- Fire Roasted Tomato Salsa, Sour Cream \$31 _____
- White Truffle & Herb Stuffed Mushrooms \$26 _____
- Mini Pizza Bagels \$28 _____
- Open Faced Pulled Pork Sliders \$33 _____
- Popcorn Chicken- Buffalo \$28____ Memphis Barbecue \$28____ General Tso \$28____ Maple-Sesame \$28____
- Meatballs- Choice of Jack Daniels Glazed \$36____ Brown Gravy \$32____ Tomato Basil \$33____ Vegan \$43____
- Wild Mushroom Risotto Cakes- Truffle Sour Cream \$31 _____
- Soft Pretzels- Cheddar Cheese Sauce \$26____ Honey Mustard \$26____
- Ruben Sandwich- Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing on Rye \$36 _____
- Candied Bacon Skewers \$43 _____

Cold Hors D'oeuvres

Served Per Dozen. Minimum of 2 Dozen Per Selected Hors D'oeuvres

- Antipasto Skewer \$30 _____
- Tomato Basil Mozzarella Skewers \$27 _____
- Classic Deviled Eggs \$22 _____
- Sesame Crusted Tuna, Ginger-Soy Reduction, on European Cucumber \$32 _____
- Shrimp Cocktail \$28 _____
- Oysters on Half Shell, Red Wine Mignonette \$30 _____

Breakfast/Brunch

Served Per Dozen. Minimum of 2 Dozen

- Assorted Mini Yogurt Muffins \$33 _____
Assorted Bagels, Butter & Jelly \$43 _____
Cream Cheese Per Dozen Bagels- Plain \$18 _____ Bacon & Scallion \$24 _____ Vegetable \$21 _____
Honey Corn Bread \$27 _____
Assorted Donuts \$36 _____
Mini Quiches- Cheddar & Bacon \$48 _____ Spinach & Swiss \$48 _____ Herb \$43 _____
Tea Sandwiches- Egg Salad \$34 _____ Cucumber \$24 _____ Chicken & Cranberry \$32 _____ Smoked Salmon \$36 _____
Frozen Fruit Skewers \$43 _____
Scrambled Eggs- Half \$102 _____ Full \$200 _____
Spanish Frittata- Half \$115 _____ Full \$225 _____
Cinnamon Texas French Toast- Half \$90 _____ Full \$175 _____
Pancakes- Half \$85 _____ Full \$165 _____
Belgian Waffles- Half \$90 _____ Full \$175 _____
Home Fries- Half \$60 _____ Full \$115 _____
Applewood Smoked Bacon (50 pieces) Half \$144 _____
Country Sausage Patty's (50 pieces) Half \$108 _____
Biscuits & White Sausage Gravy Half \$90 _____

Boards

Each Platter Serves Approximately 12-15 Guests

- Breakfast Board- Belgium Waffles, Silver Dollar Pancakes, Bacon, Berries, Maple Syrup \$108 _____
Everything Bagel Cream Cheese Board- Whipped Cream Cheese, Everything Bagel Topping, Bagel Chips \$102 _____
Smoked Salmon Board- Cream Cheese, Smoked Salmon, Scallions, Mini Bagels \$180 _____

Brunch Station's

Based on Number of Guests, Minimum 20 Guests

French Toast Buffet, Classic, S'mores or Cannoli, Fruity Pebbles, Cream Cheese & Berries, 3rd&Co Maple Syrup, Butter \$13 Guest _____

Belgium Waffle Station 3rd&Co Maple Syrup, Butter, Berries, Chocolate chips, Bananas & Whipped Cream \$11 Guest _____

Avocado Toast Bar Rye, Whole Wheat & White Toast, Traditional Guacamole, Pico de Gallo Guacamole, Bacon & Scallion Guacamole, Lemon Aioli, 3rd&Co Sauce, Corn Salsa, Pea Shoots, Cucumber & Roasted Tomato Salad, Sour Cream, Hard Boiled Egg \$17 Guest _____

Trail Mix Buffet Dried Apricots, Cranberries, Dried Mango, Walnuts, Roasted Peanuts, Honey Nut Cheerios, Chocolate Covered Pretzels, Popcorn, M&M's, Yogurt Covert Raisins \$14 Guest _____

DIY Croissant Station Traditional & Chocolate Croissants, Honey Glazed Ham, Oven Roasted Turkey, Assorted Cheeses, Sundried Tomatoes, Pickled Red Onions, Baby Spinach, Field Greens, Avocado Mayo, Ranch Dressing, Honey Mustard, 3rd&Co Sauce \$16 Guest _____

Sandwiches

Serves Approximately 8-10 Guests

- Roast Beef, Horseradish Dressing, Field Greens, Ciabatta Roll \$90 _____
Oven Roasted Turkey, Cranberry Mayo, Field Greens, Applewood Bacon, Brioche Bun \$78 _____
Grilled Vegetable Panini, Zucchini, Eggplant, Caramelized Onion, Spinach, Avocado Mayo, Rye Bread \$66 _____
Spinach Tortilla Pinwheels, Ham, Swiss, Field Greens, Honey Mustard \$78 _____

Bakery

Served Per Dozen

Assorted Dinner Rolls & Butter Packets \$24 _____

Assorted Bread Display- Italian Bread, Ciabatta, Black Olive Rolls, Brioche Rolls, Moroccan Spiced Pita Chips, Garlic Oil & Cracked Pepper Chips, Butter Packets, Balsamic Vinegar \$4 Guest _____

Butter Boards

Roasted Garlic & Herbs \$18 _____

Honey & Fig Glazed \$19 _____

Kalamata Olive & Black Truffle Glazed \$24 _____

Salads

Each Serves Approximately 20-25 Guests

Classic Mixed Greens, Carrots, Roasted Tomatoes, Red Onion \$90 _____

Harvest Field Greens, Candied Walnuts, Roasted Apples, Cranberries, Crumbled Blue Cheese \$114 _____

Caesar Salad, Hearts of Romaine, Caesar Dressing, Parmesan Cheese, Ciabatta Croutons \$96 _____

Choice of Two Dressings- Honey Balsamic _____ Ranch _____ Apple Cider Vinaigrette _____ Blue Cheese _____

Entrees

Typically, Half Tray Feeds 20 Guests, Full Tray Feeds 40 Guests

Ricotta Gnocchi, Portobello Mushrooms, Oven Roasted Tomatoes, Sautéed Baby Spinach, Herb Pesto, Asiago Cheese Half \$102 _____ Full \$200 _____

Penne Pasta Primavera, Vegetables, Garlic Cream Sauce- Half \$84 _____ Full \$160 _____

Baked Ziti- Half \$66 _____ Full \$130 _____

Ricotta Lasagna- Half \$78 _____ Full \$150 _____

Meat Lasagna- Half \$102 _____ Full \$200 _____

Jumbo Lump Crab Cakes, Old Bay Potato Crisps, Chipotle Aioli \$102 Per Dozen _____

Black Forest Ham, Honey-Mustard Glaze- Half \$108 _____ Full \$210 _____

Shrimp & Andouille Sausage Jambalaya, Seasoned Yellow Rice- Half \$114 _____ Full \$223 _____

Chicken & Chorizo Jambalaya, Yellow Rice- Half \$90 _____ Full \$175 _____

Pan Seared Salmon, White Wine Lemon Butter Reduction- Half \$126 _____ Full \$252 _____

Sweet Sausage & Peppers, Roasted Peppers & Caramelized Onions- Half \$102 _____ Full \$200 _____

Pulled Pork Memphis BBQ- Half \$114 _____ Full \$204 _____

Crispy Chicken Strips- Choice of Memphis BBQ _____ Honey Mustard _____ Half \$90 _____ Full \$175 _____

Oven Roasted Turkey Breast, Country Gravy, Cranberry Sauce- Half \$114 _____ Full \$223 _____

Chicken Marsala, Sautéed Mushrooms & Caramelized Onions- Half \$102 _____ Full \$200 _____

Meatballs, Choice of Jack Daniels Glaze _____ Tomato Sauce _____ Brown Gravy _____ Half \$78 _____ Full \$150 _____

Herb Crusted Prime Rib, Medium Rare, Aug Jus- Half \$240 _____ Full \$475 _____

Chicken Fried Steak, Buttermilk & Crusted Ribeye, Country Gravy Half \$132 _____ Full \$260 _____

Side Dishes

Mac & Cheese- Choice of Baked _____ Creamy _____ Half \$72 _____ Full \$140 _____

Roasted Garlic Mashed Potatoes- Half \$78 _____ Full \$150 _____

Loaded Mashed Potatoes, Bacon, Cheddar Cheese, Scallions, Sour Cream- Half \$102 _____ Full \$200 _____

Maple & Bacon Baked Beans- Half \$111 _____ Full \$215 _____

Potato Salad- Half \$42 _____ Macaroni Salad- Half \$42 _____ Cole Slaw- Half \$42 _____

Vegetables

Serves 20-25 Guests

Elote Mexican Street Corn \$78 _____ Maple Glazed Carrots \$60 _____ Green Beans & Bacon \$78 _____

Buttered Corn \$48 _____ Garlic Broccoli \$60 _____ Roasted Zucchini \$78 _____

Soup \$90 Serves 20-25 Guests Choice of Creamy Tomato _____ Chicken Noodle _____ Chili _____ Gumbo _____

Individual Entrees

Individual Meals to Meet Dietary Restrictions. Children 12 Years Old & Under

Kid's Meals \$15 Per Guest

Pasta & Butter _____ Pasta & Tomato Sauce _____
Creamy Mac & Cheese _____ Chicken Strips & Fries _____ Honey Mustard _____ BBQ _____

Gluten Free, Vegetarian & Vegan Meals \$25 Per Guest

Impossible Steak, Herb Roasted Potatoes & Field Greens _____ Honey Balsamic _____ EVOO & Vinegar _____
Grilled Chicken, Herb Roasted Potatoes & Field Greens _____ Honey Balsamic _____ Buttermilk Ranch
Gluten Free Rolls \$2 Each _____

Cakes

Choice of Cake- Chocolate _____ Yellow _____ White _____
6" Serves 4-6 \$55 _____ 8" Serves 8-12 \$75 _____ 10" Serves 16-20 \$85 _____ 14" Serves 35-40 \$100 _____
Half Sheet Serves 35-40 \$100 _____
Choice of Fillings - Strawberry & Bavarian Cream _____ Cannoli _____ Chocolate Mousse _____ Banana Nilla _____
Frosting- 3rd&Co Whipped Topping _____ Butter Cream \$MP _____
Cake Design - Semi Nude _____ Smooth _____ Wavy _____
Live/Faux Flowers Supplied by Host _____
Cake Topper Supplied by Host _____

Desserts

Fudge Brownies \$20 Per Dozen _____
Cheese Cake \$70 Serves 12-15 _____
Assorted Donuts \$36 Per Dozen _____
Assorted Cupcakes \$36 Per Dozen _____
Fresh Fruit Platter 10-15 Guests \$105 _____
Apple Crisp- Half \$75 _____ Full \$145 _____

Outside Vendor Dessert Display Fees - Plates, Silverware & Service Provided by 3rd&Co
One Favor Complimentary _____
Per Each Dessert \$25 _____
Wedding Cake \$75 _____

Third & Company Event Stations

Based on Number of Guests. Minimum 25 Guests

Salad Bar Spring Mix & Romaine, Assortment of Dressings, Assorted Toppings- Cheeses, Chopped Bacon, Red Onion, Peppers, Cucumber, Chopped Egg, Shaved Carrots, Croutons, Tomatoes, Black Olives, Dried Cranberries, Walnuts, Roasted Apples, Strawberries, Roasted Corn, Black Beans & Guacamole \$14 Guest _____

Build Your Own Potato Bar Baked Potato, Roasted Garlic Mashed Potatoes, White Truffle Roasted Potatoes & Waffle Fries, Toppings- Chili, Sour Cream, Shredded Cheese, Bacon, Chives, Chili, Broccoli, Cheese Sauce & Pulled Pork \$10 Guest _____

Tour of Asia Sesame-Garlic Shrimp, Chicken & Broccoli, Fried Rice, Roasted Pork Lo Mein, Pot Stickers, Dim Sum, Steamed Pork Buns, Fortune Cookies \$25 Guest _____

Sushi Station Combination of Sushi, Hand Rolls, Sashimi, Seaweed Salad, Ginger, Wasabi, Light Soy Sauce \$31 Guest _____ (50% Non-Refundable Deposit)

BBQ Collaboration with Bearded Boys Barbecue

Smoked Beef Brisket, Grilled Chicken, Smoked Sausage, Pulled Pork, Baked Beans, Cole Slaw, Honey Corn Bread Sauces- BBB, Carolina, Memphis, Jack Daniels \$36 Guest _____

On the Bayou Chicken Gumbo, Seafood Boil- Crawfish, Shrimp, Corn on the Cobb, Yukon Gold Potatoes, Red Beans & Rice \$30 Guest _____

Pasta Station Penne, Elbow & Fettuccine Pasta's, Marinara, Pesto, Alfredo & Al La Vodka Sauce, Gradated Parmesan \$13 Guest _____

Jumbo Wing Bar 3rd&Co Crusted Jumbo Wings or Boneless Wings, Ranch & Bleu Cheese Dressing, Carrot Sticks & Celery. Choice of Sauces Plain Wings, Memphis Barbecue, Maple Sesame, Buffalo, Roasted Garlic Asiago & Sweet Thai Chili, Jack Daniels Minimum 5 dozen \$24 Per Dozen _____

Raw Bar Oysters, Cocktail Shrimp, Clams, Mussels & Lobster, Sesame Yellow Tail Tuna on English Cucumber, Seared Scallops- Bacon Jam & Lemon-Basil Aioli, Jumbo Lump Crabmeat Salad, Assorted Sauces & Garnish \$42 Guest _____

Mediterranean Station Tomato Bruschetta, Marinated Artichokes, Garlic Ciabatta Crostini's/ Crackers, Roasted Red Peppers, Hummus, Assorted Italian Meat & Cheeses, Tomato Basil Mozzarella Skewers, Imported Olives, Asparagus & Roasted Mushrooms, Italian & Ciabatta Bread, Butter, Aged Balsamic & Olive Oil \$19 Guest _____

DIY Taco Bar Seasoned Ground Beef, Pulled Chicken, Flaked Cod, Pico de Gallo, Sour Cream, Guacamole, Cilantro, Shredded Lettuce, Diced Tomato, Red Onion, Corn Relish, Hard & Soft Shells, Yellow Rice \$18 Guest _____

Candy Bar Assortment of Candy: Twizzlers, M&M's, Hershey kisses, Skittles, Ring pops, Reece's Peanut Butter Cups, Rock Candy Pop Rocks, Gummy Bears, Swedish Fish & Gummy Worms & More Stamped 3rd&Co bags provided \$10 Guest _____

Viennese Station Assorted Cookies, Assorted Italian Pastries, French Macaroons, Mini Cannoli's \$10 Guest _____

Donut Display- Assortment of Glazed, Sprinkled, Cereal, Candy, Cookie, Jelly, Filled & Cannoli Donuts \$300 Includes Six Dozen Assorted Donuts _____ Additional \$36 Per Dozen _____
Off Premise Donut Box Rental \$180 _____ Off Premise Crate Wall of Donuts \$180 _____

Grazin' Station Assorted Potato Chips, Pretzels, Popcorn, Corn Chips, Onion Dip, Cheese Sauce, Hot Fudge, Caramel \$8 Guest _____

Dippin' Station Cast Iron Skillet Display, Cannoli Dip, Chocolate Fudge & Toasted Marshmallow S'mores Dip, Assorted Graham Crackers & Cookies \$8 Guest _____

Cookie Station Assorted Fresh Baked Cookies \$6 Guest _____

NY Pretzel Bar Traditional Soft Pretzels, Cinnamon Sugar Pretzels, Pretzel Bites & Pretzel Rods, Cheese Sauce, Hot Fudge, Caramel, Mustard \$7 Guest _____

Fireworks at Dusk Professionally Orchestrated Pyrotechnics Show 6-10 Minutes Includes Permits Minimum \$2400 _____

Barn Find Wood Fired Pizza Custom Built Mobile Pizza Oven

https://instagram.com/barn_find_woodfired_pizza

Includes Choice of Two Pizzas Toppings: Margherita _____ Meatball _____ Grilled Chicken _____ Sausage Peppers _____ Custom _____ Food Truck \$350 _____ Per Guest \$7 _____

THE food truck Onsite Mobile Kitchen & Beverage Service \$350 _____ (Food & Beverage Additional)

Beverages

Self-Serve Water Station, Ice Water & Lemon Water, Complementary _____ Table Service Water \$1 Per Guest _____

San Pellegrino Sparkling Water \$3 Per Guest _____

Boylan Fountain Soda, Assorted Juices & Joe Teas \$3 Per Guest _____

Non-Alcoholic Beverages Tab by Host _____

Beer & Wine Pre-Paid Tab by Host \$ _____ Individual Tab by Guest _____

Beverage Stations

Based on Number of Guests. Minimum 20 Guests

Hydration Station Refreshing Combination of Fresh Fruit & Filtered, Water Choice of Two

Lemon & Mint _____ Strawberry & Basil _____ Citrus & Ginger _____ Blueberry & Lavender _____

Cucumber & Rosemary _____ Passionfruit & Lime _____ \$2 Guest _____

Lacas Coffee Station \$4 Per Guest _____ Table Service \$6 Per Guest _____

City Roast, Specialty & Decaffeinated (Upon Request), Bigelow Tea Bags & Hot Water, Sugars & Dairy

Hot Chocolate Bar Lindt-Lindor Assorted Truffles, Andes Candies Mint, Mini Marshmallows, Whipped Cream, Rainbow & Chocolate Sprinkles \$6 Guest _____

Mocktails Non Alcoholic Mixed Drinks Select Two \$4 Each _____ Tab by Host _____

Southern Sweet Tea Station Sweet Tea, Unsweetened Black Tea, Tropical Fruit Purees & Berries \$5 Guest _____

Mimosa Bar Unlimited Brotherhood Sparkling Riesling, Tropicana Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice \$15 Guest _____

Bellini Bar Unlimited Brotherhood Sparkling Riesling, Tropicana Orange Juice, Tropical Fruit Purees, Fruit & Berries \$18 Guest _____

Sangria Bar Unlimited Red or White Sangria, Grapes, Seasonal Fruit \$20 Guest _____

Wine Bar Unlimited Choice of Two Red Wines & Two White Wines \$20 Guest _____

Champagne Toast Cheers to New Beginnings! Brotherhood Sparkling Riesling _____ Rose _____ \$8 Guest _____

Le Petite Champignon, Sparkling Brut \$9 Guest _____

Mimosa \$9 Per Guest _____

Additional Services

Family Style Service \$15 Per Guest (Food & Beverage Additional) _____

Private Dinner (Maximum 18 Guests) \$250 Per Four Hours, Off Menu Food & Beverage Additional _____

Passed Hors d'oeuvres Servers pass platters of selected hors d'oeuvres \$5 dozen _____

Fireworks at Dusk Professionally Orchestrated Pyrotechnics Show on The Water 5-10 Minutes Includes Permits.
Minimum \$2000 _____

Sparkler Send Off Have Your Guests Join You in the Courtyard as We Light the Sparklers & You Walk Down the Aisle,
Amazing Photography Moment. \$4 Guest _____

Sky Lanterns Paper Lanterns with A Suspended Flame Released into The Sky at Either the Courtyard, Dock or Island.
Great for Your Guests to Send Wishes and Celebrate Memories \$20 Per Lantern _____

Bonfire on THE Island Sandy Beach & Chairs, Attendant Provided \$300 _____

Portable Gas Fire Pits \$150 _____

Portable Gas Heaters \$150 _____

Table Scape

Pro Tip: Pre-Iron/Press & Fold Linens Before Décor Drop Off

Linen Like Napkins- Complementary _____

3rd&Co Centerpiece- Log Round W/ Fairy Light Lantern/Table Complimentary _____

Runners Provided by Host/Florist _____

Tabletop Linens by Host _____ Color _____

Napkins by Host _____ Colors/Themes _____

Centerpiece by Host _____

Rentals

Décor

Fairy Light Lanterns \$5 Per Lantern _____ White _____ Black _____

Chalkboard Sandwich Signage (22inx39in) \$15 _____

Assorted Lamps & Edison Bulbs \$20/Pair _____ \$5/Additional _____

Glass Cylinders - Assorted Sizes \$30 Half Dozen _____ \$60/Dozen _____

Additional Log Rounds \$15 /Half Dozen _____ \$25/ Dozen _____

Farmhouse Styled Wood Crates (Assorted Sizes) \$5/Crate _____

Easels Small Wooden Easel \$10 _____ Medium Sized Wrought Iron \$25 _____ Large Sized Black Metal Easel \$30 _____

Large Vintage Artists' Easel \$45 _____

Unplugged Ceremony Signage \$50 _____

#Gift Signage \$5 _____

Card Box Clear Acrylic Box W/ Lock \$15 _____

In Memory Of - Tea Light Candle Holder (Battery Operated Candles Included) \$8 _____

Marque Light Box \$5 _____

Favors Signage \$5 _____

Custom Mirror Signage Great for Seating Displays and Welcome Signs \$150 Per Mirror _____

7ft Tall Gold Hoop Balloon Art, Photo Backdrop & More \$50 _____

Mini Arbor Miniature Replica of the Courtyard's Arbor \$25 _____

The Champagne Wall- Choice of Four Designer Backdrops (Beverage Additional) \$200 _____

Custom Décor- Set A Pre-Determined Budget for Your Event Coordinator to Decorate \$ _____

Vintage Rugs- Vary \$ _____

Payment

Third & Company Accepts Cash, Credit Card & Checks

Deposit We Require a Deposit of \$250.00 In Order to Reserve the Event's Date & Time.

Final Balance We Do Offer an 8% CASH ONLY Discount. Checks May Be Written Out to: Third & Company Lakeside
The Final Balance Is Due in Full No Later Than 1 Business Week Prior to the Event. Any Additional Fees Acquired On the Day of the Event Are Due in Full No Later Than the Designated Departure Time.

Cancellations/Refunds Please Refer to Our Contract Regarding This Policy.

Summary

Venue Fee \$ _____

Food Total \$ _____

Beverage Total \$ _____

Additional Services \$ _____

Linen Total \$ _____

Gratuity on Food, Beverage & Additional Services 20% \$ _____

Tax 8% \$ _____

Total \$ _____ Deposit \$ _____ Balance \$ _____

Itinerary

_____ Host arrival to Decorate

_____ Guest Arrival

_____ Appetizers/ Cocktail Hour

_____ Entrees

_____ Dessert/ Cake

_____ Guest Departure

Pro Tip- Add Additional Spaces to Timeline for Speeches, Dancing, Gifts, Activities, Etc.

Notes

_____ Host to Confirm

_____ Host to Confirm

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_____ 3rd&Co to Confirm

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