



HOLIDAY PARTY PACKAGES

Let The Grove take care of
your holiday celebration.

From casual cocktail
parties to seated dinners
and full restaurant buyouts,
we have options for
gatherings of all sizes.
Contact us to reserve your
date and start planning.



LUNCHEONS

starting at
\$32 per person*

COCKTAIL PARTIES

starting at
\$36 per person*

DINNER BUFFETS

starting at
\$46 per person*

PLATED DINNER PARTIES

starting at
\$55 per person*

*plus tax & gratuity



LET'S GET PLANNING



845-758-3006



www.thegroveatredhook.com



thegroveatredhook@gmail.com

HOLIDAY Parties

DINNER BUFFET

Classic | \$46/person

- Garden salad and dinner rolls
- Choose two entrees and two sides

Celebration | \$58/person

- Garden, Caesar or seasonal salad
- Dinner rolls
- Three entrees & two sides
- Warm apple crisp

SEATED HOLIDAY DINNER

Classic | \$55/person

- Choice of seasonal, garden or Caesar salad, served family-style
- Dinner rolls; two entree choices offered to guests
- Cookie platters served family-style at each table

Celebration | \$65/person

- Choice of seasonal, garden or Caesar salad, individually plated
- Dinner rolls; three entree choices offered to guests
- Host chooses cheesecake or chocolate torte, individually plated

HOLIDAY LUNCHEON

available Thursdays & Fridays
\$32/person

- Choice of seasonal, garden or Caesar salad
- Three Sandwiches: turkey club, chicken salad croissant, roasted-vegetable wraps
- Coffee, tea and soft drinks
- Add a soup selection +\$5/pp

COCKTAIL PARTY

Classic | \$36/person

Choose two stationary displays and three hors d'oeuvres

Celebration | \$46/person

Choose two stationary displays and five hors d'oeuvres

Stationary displays

- Beer cheese with warm pretzels and sliced kielbasa
- Buffalo chicken dip with grilled pita
- Spinach-artichoke dip with grilled pita
- Cheese and crudite platter
- Shrimp cocktail +\$5/person upgrade

Hors d'oeuvres

- Tomato, basil and mozzarella skewers
- Pigs in a blanket
- Mini crab cakes
- Chicken satay skewers
- Brie and cranberry puff pastry bites
- Porcini mushroom and truffle arancini
- Coconut shrimp

Add a bar package

Three-hour beer & wine bar: +\$30/person

Three-hour full open bar: +\$38/person

ENTREE SELECTIONS | BUFFET OR SEATED DINNER

- Chicken Marsala
- Apple-cider glazed salmon
- Maple-bourbon pork tenderloin
- Smoked gouda mac and cheese with butternut squash
- Red wine-braised short ribs: +\$10/person upgrade
- Seated entrees are served with chef-selected sides
- Additional plated selections available upon request

BUFFET SIDE SELECTIONS | CHOOSE TWO

- Wild rice
- Mashed potatoes
- Roasted fingerling potatoes
- Roasted vegetables
- Green beans

Optional additions

Welcome cocktail hour: +\$20/person

Three-hour beer & wine bar: +\$30/person

Three-hour full open bar: +\$38/person

Both dinner styles include coffee, tea and soft drinks

HOLIDAY Parties

ADD-ON COCKTAIL HOUR:

Welcome Appetizer +\$20/person

- Choose one stationary display and two hors d'oeuvres
- Add before buffet or seated dinner

One hour Open Bar +\$23/person

- event wines, beer, well spirits

8.125% Tax and 20% Gratuity
Additional

ADD-ON DESSERT

Holiday sweets platter +\$6/person
(cookies, brownies etc)

Warm apple crisp +\$7/person

Cheesecake +\$9/person

Chocolate torte +\$9/person

Dessert already included
in seated dinner packages

CELEBRATING ELSEWHERE?

ASK ABOUT OUR OFF-PREMISE HOLIDAY CATERING OPTIONS

BAR OPTIONS | THREE HOURS

Beer & wine: \$30/person

- event wines and designated beer selection

Full bar: \$38/person

- above plus well spirits, mixers and one seasonal cocktail

Additional hour: beer & wine +\$8/person; full bar +\$10/person

- Hosted tabs and cash bars also available
- One continuous service window, including welcome hour; five-hour maximum
- Premium pours, shots and specialty after-dinner drinks excluded
- Under-21 arrangements confirmed with quote

FULL RESTAURANT BUYOUT

Friday-Sunday evenings:

\$4,000 food-and-beverage minimum
+ \$750 exclusive-use fee

Monday-Thursday evenings

\$2,500 food-and-beverage minimum
+ \$500 exclusive-use fee

- Food and hosted drinks count toward the minimum; fees, tax and tips do not
- Cash bar: host's contracted order must meet the minimum
- Three-hour evening events; other times and longer events quoted individually
- Select high-demand dates may carry a higher minimum

BOOKING DETAILS

- 20-person package minimum
- \$250 non-refundable deposit is due at booking to reserve your date.
- Outside entertainment, including bands and DJs, requires a full restaurant buyout
- All parties must conclude by 10PM unless otherwise discussed
- Luncheons are available Thursdays & Fridays. Monday-Wednesday private luncheons may be available with a food & beverage minimum. Other dates available by custom quote.
- The Grove will be decorated for the holidays beginning December 1
- Please let us know in advance if you need a gift table, game table or other special setup
- Final headcount and menu selections due one week prior

8.125% TAX AND 20% GRATUITY ARE ADDITIONAL