

# CURRY ESTATE



ANNIVERSARIES | BABY SHOWERS | BIRTHDAYS |  
BRIDAL SHOWERS | CHRISTENINGS | CONFIRMATIONS |  
ENGAGEMENTS | FIRST COMMUNIONS | GRADUATIONS |  
RETIREMENTS | BAR/BAT MITZVAHS | REUNIONS |  
CORPORATE FUNCTIONS

*brunch parties*





## *buffet* \$45 PER PERSON

### *brunch buffet*

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SCRAMBLED EGGS  
APPLEWOOD SMOKED BACON  
SOUTHERN STYLE BREAKFAST SAUSAGE  
HOME FRIED POTATOES  
FRENCH TOAST | berry compote **or** WAFFLES | homemade whipped cream | maple syrup  
HOMEMADE PASTRIES | scones | croissants | muffins  
BAGELS & CREAM CHEESE  
FRESH FRUIT

### *dessert* select one

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CELEBRATORY CAKE from Pastry Garden or Katie Rose  
VIENNESE SAMPLER display of miniature pastries, cookies, brownies and chocolate covered strawberries

### *enhancements* discounts available for multiple enhancements

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**CARVING STATION:** \$5 per person (each additional +\$5 per person)  
ROAST VERMONT TURKEY BREAST | gravy | cranberry sauce (seasonal)  
BAKED VIRGINIA HAM | pineapple glaze | apple sauce  
\*CHOICE NEW YORK STRIP STEAK | bordelaise \*(+\$5 per person)

**OMELET STATION:** \$5 per person  
ham | bacon | mushrooms | cheese | tomatoes | roasted peppers | asparagus | onion

**PASTA STATION:** \$5 per person  
SELECT TWO PASTAS: orecchiette, farfalle, penne, linguine  
SELECT THREE SAUCES: marinara, alfredo, bolognese, vodka, pesto cream, mushroom truffle

**LOX ENHANCEMENT:** \$5 per person  
smoked salmon | capers | onions | chopped egg

**FRUIT AND CHEESE DISPLAY:** \$3 per person

**CHEF'S TABLE:** \$10 per person  
tuscan antipasto | cheese board & crackers | crudités | bruschetta | hummus & pita | fresh fruit | ciliegine salad  
\*cured meats \*(+\$2 per person)

20% SERVICE CHARGE AND 8.125% SALES TAX ADDED TO ALL PACKAGES | BALLROOM MINIMUM \$2,700 | PAVILION MINIMUM \$1,800

CURRY ESTATE | HOPEWELL JUNCTION, NY | 845-221-1941



## *bar*

ALL PACKAGES INCLUDE SOFT DRINKS, ICE TEA, AND COFFEE

### *open bar*

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- WINE & BEER:** \$20 per person (two hours)  
\$30 per person (four hours)  
**HOUSE WINE:**  
White: Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel  
Red: Pinot Noir, Merlot, Cabernet Sauvignon  
Sparkling: Brut  
**BEER:** Samuel Adams, Heineken, Goose Island IPA, Guinness, Stella Artois, Corona, Corona Light, Coors Light, Budweiser, Bud Light, O'Douls NA, NUTRL
- TOP SHELF BAR:** \$30 per person (two hours)  
\$45 per person (four hours)  
**VODKA:** Absolut, Tito's, Smirnoff (regular, citrus, orange, and vanilla)  
**GIN:** Beefeater, Tanqueray  
**RUM:** Myers's, Captain Morgan, Malibu  
**BOURBON:** Jim Beam  
**WHISKEY:** Jack Daniel's, Canadian Club, Seagram's VO, Jameson  
**SCOTCH:** Johnnie Walker Red Label, Dewar's  
**TEQUILA:** Jose Cuervo Silver and Gold  
*with any additional cordials and aperitifs*

### *by consumption*

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- WINE & BEER:** \$30 per bottle of house wine  
\$25 per bottle of sparkling wine  
\$8 per bottle of beer  
*does not require a staffed bartender*
- MIMOSA BAR:** \$25 per bottle of sparkling wine  
Served with three juice options and fruit garnish  
*does not require a staffed bartender*
- FULL BAR:** \$100 per hour for a staffed bartender  
Drinks paid based on consumption

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