POCKETBOOK

CELEBRATORY GATHERINGS

POCKETBOOK HUDSON, HOTEL AND BATHS
549 WASHINGTON STREET, HUDSON, NY 12534



CONTENTS

AMBOS CULINARY PROGRAM *2*

COCKTAIL HOUR *3*

COCKTAIL STATIONS *4*

BRUNCH *5*

LUNCH *6*

ELEMENTAL FAMILY DINNER *7*

ELEVATED PLATED DINNER *8*

LIVE FIRE ASADO *9*

LATE NIGHT BITES *10*

CELEBRATION CAKES *11*

BEVERAGE PACKAGES *12*

COCKTAILS *13*

BEER AND ZERO PROOF *14*

SPIRITS *15*

CULINARY PROGRAM

All culinary programming at Pocketbook Hudson is led by Chef Norberto Piattoni, with a beverage program by Arley Marks. Rooted in seasonal, ingredient-driven cooking and centered around live-fire techniques, our menus are designed to be thoughtful, flexible, and tailored for bountiful breakfasts, multi-course dinners, or celebratory gatherings.

Our team provides in-house catering for all events, paired with curated beverage offerings including craft cocktails, wine, and beer. The beverage menu weaves together a collection of classic and original cocktails alongside a selection of tonics and non-alcoholic drinks. Our wine list primarily focuses on Argentine, Italian, and Spanish producers, served alongside a selection of local Hudson Valley and Eastern seaboard makers.

Event management support and menu planning are provided throughout the planning process.
All offerings are seasonally curated and customizable based on availability and your unique vision.

COCKTAIL HOUR

PASSED & STATIONARY HORS D'OEUVRES

Selection of three hors d'oeuvres $30 per person, per hour
Selection of five hors d'oeuvres $50 per person, per hour
For each extra selection, an additional $5 per person, per hour

SPRING / SUMMER

Peas toast, ricotta, chili flakes
Grilled asparagus skewer, aioli
Sungold tomato bruschetta, straciatella, basil oil
Oysters, smoked olive oil, hot sauce
Smoked fish croquette, spicy aioli
Fluke crudo tostada, plum, shiso
Spinach and ricotta empanada, caramelized onions
Beef tartare, croustade, pickled aji dulce
Slow roasted lamb lettuce cup, chili oil
Fried chicken empanada

AUTUMN / WINTER

Chicken liver mousse, toast, pickle cipollini onion
Scallop crudo, pickled golden beets, smoked olive oil
Kabocha squash bite, tamari, sesame, furikake (v)
Fried fish empanada
Spinach and ricotta empanada, caramelized onions
Mushroom mousse, pickled mushroom, puff pastry (v)
Grilled oyster, confit garlic and herbs butter
Chicken liver mousse, toast, pickle cipollini onion
Wood fire baked beef empanada, yasgua
Grilled chicken skewer, onion, chili oil

All offerings are seasonally curated and customizable based on availability and your vision.
We are happy to accommodate dietary needs with advance notice.

COCKTAIL STATIONS

A thoughtfully curated spread of cheeses, charcuterie, seasonal fruit, and accompaniments, designed for guests to enjoy at their leisure.

$30 per person, per hour

SEASONAL GATHERING PLATTERS

SPRING / SUMMER

Bread, butter, honey
Marinated olives
Pickles plate
Seasonal crudite
Cheese plate, jam, seed crackers
Charcuterie plate, dijon, crostini
Speck, melon
Watermelon, chili salt

AUTUMN / WINTER

Bread, butter, honey
Marinated olives
Marinated mushrooms
Escabeche vegetables plate
Chicken liver mousse, toast
Golden beet dip, crudite
Cheese plate, jam, seed crackers
Charcuterie plate, dijon, crostini
Grapes, Apple & Pear

SEAFOOD

Selection of three seafood bar options $50 per person, per hour
For each extra selection, an additional $10 per person, per hour

Raw oysters, cocktail sauce & ramp mignonette
Striped bass crudo, pickled golden beets, cilantro oil
Salmon roe, potato chips, creme fraiche
Mussels escabeche, parsley butter, toast

Add Chef's Selection of Raw Oysters
$5 each

All offerings are seasonally curated and customizable based on availability and your vision.
We are happy to accommodate dietary needs with advance notice.

BRUNCH

A relaxed, leisurely lunch available in either buffet
or family-style dining format.

MENU

Mel's toast, house-made jam, butter
Bread pudding toast, whipped cream, dulce de leche
Yogurt bowl, seeded granola, berries
Mixed green salad, feta, miso dressing, radish, pepitas
Scrambled eggs, spinach, toast, butter
Polenta, roasted mushrooms, corn, soft-boiled egg, scallion
Banderita beef short ribs, kimchi, fried egg

Additional seasonal or vegetarian options available upon request.

LUNCH

A relaxed, leisurely lunch available in either buffet or family-style dining format.

$85 per person

SALADS - CHOOSE 2

Mixed greens, maple vinaigrette, feta, pepitas
Tomato, burrata, basil
Cabbage, carrot, peanut, miso
Grains, roasted squash, herbs

SANDWICHES - CHOOSE 2

Tomato & gouda
Roasted eggplant, yogurt, arugula
Ham & cheese, caramelized onion
Chicken, roasted pepper, arugula

ENTREES - CHOOSE 2

Roasted chicken, potato salad, salsa verde
Roasted mushrooms, rice, caramelized onions
Braised beef, polenta, gremolata
Roasted hake, tartar sauce, steam vegetables

AFTERNOON TEA - CHOOSE 2

Seasonal cake
Fruit tart
Muffin
Cookie plate - everything cookie, honey buckwheat cookie, lemon thyme shortbread

Coffee & Tea service included

ELEMENTAL FAMILY DINNER

An abundant, shared, and impressive family-style dining experience. Perfect for celebratory and convivial gatherings.

$210 per person

STARTERS - CHOOSE 1

Mixed green salad, snap peas, ricotta, preserved lemon vinaigrette
Roasted sweet potatoes, crème fraîche, chili crisp, herbs
Bonito crudo, plum, preserved plum, olive oil, shiso
Grass-fed beef carpaccio, tonnato, capers

ENTREES - CHOOSE 2

Grilled bavette, chimichurri
Roasted whole chicken, sweet peppers, criolla sauce
Grilled fish, browned butter, capers
Grains porridge, grilled mushrooms, duxelle, pesto

SIDES - CHOOSE 2

Crispy broken potatoes, clarified butter, sage
Mixed greens, apples, maple vinaigrette, parmesan, pepitas
Grilled corn & tomato salad, humita, chili, basil
Green beans, gribiche sauce, breadcrumbs

DESSERT - CHOOSE 1

Panqueque, dulce de leche, whipped crème fraîche
Panna cotta, charred berries, maple gastric
Strawberry Carrot Pavlova, carrot, vanilla macerated strawberries, candied carrots
Olive Oil Cake, charred rhubarb jam, cardamom Chantilly

Seasonal sample menus provided upon request.

ELEVATED PLATED DINNER

An individually plated multi-course dining experience. Perfect for refined dining experiences showcasing the talent of Chef Negro, and the bounty of the Hudson Valley

$260 per person

SALAD - CHOOSE 1

Snap pea salad, charred chilies, pickled cipollini onion, mint, sheep yogurt
Summer squash carpaccio, aged gouda, maple cream vinaigrette, pepitas
Caraflex cabbage, sauerkraut, apple, horseradish crème fraîche, trout roe
Mixed greens salad, maple cream vinaigrette, blue cheese, asian pears, pumpkin seed

STARTER - CHOOSE 1

Scallop crudo, preserved strawberry, smoked olive oil, pickled aji dulce
Snap pea salad, peas, charred chilies, pickled cipollini onion, mint, sheep yogurt
Heirloom tomato carpaccio, cherry tomato, maple, basil
Grass fed beef tartar, charred onion, bottarga, beef fat toasted sourdough
Charred Boston mackerel, sourdough toast, macerated red onions
Confit & grilled chicken wings, fermented serrano & jalapeño glaze, cilantro

ENTREE - CHOOSE 1

Prime rib, domino potatoes, beef jus, chimichurri
Grilled halibut, browned butter, pickled leeks
Roasted pork chop, plum sauce
Peas farroto, green garlic, pea shoots
Smoked mushroom, brown rice, celeriac, pickled mushrooms

DESSERT - CHOOSE 1

Panqueque, dulce de leche, berries, whipped creme fraiche
Grilled peaches, mascarpone, honey gastric, garrapiñada
Panacotta, charred berries, maple gastric
Chocolate cake, dulce de leche ice cream, whipped crème fraîche
Pavlova, apple cider curd, berries
Charred sweet potatoes, vanilla ice cream, chili crisp
Chocolate cake, dulce de leche ice cream, whipped creme fraiche
Pavlova, carrot curd, carrot chip, lovage pate a bombe

All menu options are approximations that will be informed by seasonal availability.
We are happy to help tailor your menu based on your selections.

LIVE FIRE ASADO

An immersive shared dining experience featuring Chef Negro's signature open-fire cooking, where smoke and flame bring depth, flavor, and a sense of occasion to the meal.

$325 per person

PLATED SALAD - CHOOSE 1

Summer squash carpaccio, aged gouda, maple cream vinaigrette
Mixed greens, blue cheese, Asian pear, pumpkin seeds
Rescoldo squash, arugula, parmesan, almonds
Charred peaches, burrata, salsa verde, pinenuts
Mixed chicories, apple, anchovy vinaigrette, bloomsday cheese

STARTERS - CHOOSE 3

Heirloom tomatoes, burrata, maple gastric, basil
Snap pea salad, chilies, pickled onion, sheep yogurt
Charred mackerel, sourdough, macerated onion
Beef tartare, charred onion, mustard, sourdough
Grilled chicken wings, fermented chili glaze

ENTREES - CHOOSE 2

Ribeye, chimichurri
Beef ribs, spicy chimichurri
Roasted halibut, browned butter, capers
Grilled chicken, charred scallion sauce
Whole roasted lamb or pig (supplement may apply)

SIDES - CHOOSE 2

Crispy potatoes, ghee, rosemary
Beet & carrot, pickled onion, crème fraîche
Tomato & corn salad, chili, aioli
Mixed greens, apricot, feta
Rescoldo sweet potato & squash, salsa verde
Roasted cabbage, sauerkraut, horseradish

DESSERTS - CHOOSE 2

Panqueque, dulce de leche, berries
Grilled peaches, mascarpone, honey
Charred sweet potato, vanilla ice cream
Panna cotta, charred berries

Seasonal sample menus may be provided upon request.

LATE NIGHT BITES

To keep the celebration going, we offer handheld comforts, buffet style, for your late night event or celebratory gathering.

$55 per person, for two hours

SNACKS - CHOOSE 4

Potato chips, scallion sour cream
Bottarga & black pepper popcorn
House made pickles-giardiniera, fennel, mushroom
castelvetrano olives-salted kumquat and thai chili
golden beet dip-seed cracker, furikake

SOUP AND SANDWICH

A la carte, Additional $15 per item, per person, per hour

Mini roast beef sandwich, horseradish cream
Grilled mushroom sandwich, braised kale, hummus
Bone broth cup

LATE NIGHT DELIGHTS - CHOOSE 3

Potato focaccia pizza
Mozzarella cheese, marinara focaccia pizza
Pretzels and cheese sauce
Grilled cheese sandwich, caramelized onion
Mini beef burgers, cheddar, mustard & mayo

A la carte, Additional $15 per item, per person, per hour

DESSERT

Chocolate truffles
Pâte de fruit
Cookie plate- everything cookie, honey buckwheat cookie, lemon thyme shortbread

A la carte, Additional $11 per item, per person, per hour

CELEBRATION CAKES

Collaborate with our talented pastry chef, Paige Beaulieu, to envision and build a beautiful cake to match the flavor and aesthetic of your special celebration.

CAKE SELECTIONS

$95 - 8" round, serves 8-10
$115 - 9"x13", serves 20

Shortcake with Seasonal Fruit Vanilla Chantilly
$95 - 8" round, serves 14
$125 - 9"x13", serves 20

Whole Olive Oil Cake
$95 - 8" round, serves 14
$115 - 9"x13", serves 20

For special cake or dessert requests, please consult your event manager.
We are happy to discuss you preferences.

Please inquire for custom celebratory cake pricing

BEVERAGE PACKAGES

Our generous beverage service is offered per guest and for a four hour period, with continuous service throughout your event, to keep your guests' spirits high, and glasses raised.

WINE & BEER

$65 per person

Includes your choice of one white and one red wine, along with four selections from our beer, cider, and non-alcoholic menu.

WINE, BEER AND SPIRITS

$95 per person

Includes a selection of house spirits, one white and one red pre-selected wine poured table side, four selections from our beer and cider menu, and two signature cocktail selections. non-alcoholic beverages are included throughout.

PREMIUM SELECTIONS

$125 per person

Includes a premium selection of house spirits, vermouth, and amaro, along with one white and one red pre-selected wine poured table side. This tier also features four selections from our beer and cider menu, two signature cocktail selections, non-alcoholic beverages are included throughout.

ENHANCEMENTS

Top Shelf Selections - $10 per person
Additional Hour - $35 per person
Sparkling Wine - $8 per person
Coffee and Tea Station - $5 per person

Regular and decaf coffee, a selection of herbal and black teas, honey, sugar in the raw, stevia, Ronnybrook farms milk, half and half, non dairy options

Final beverage selections will be confirmed in advance of your event and are based on availability. Please inquire to see our most current wine, cocktail and spirits list.

COCKTAILS

HOUSE COCKTAILS

Eleanore
Quattro Gatti olive gin or vodka, sea salt, charred olive, smoked olive oil

Queen of the Valley
Vodka, Combier, cranberry juice, elderflower, lime zest

Negroni Claro
Mezcal, Antica bitter bianco, dry and sweet vermouth, lemon twist

The Hudson
Rye, Cocchi dopo teatro, Angostura bitters, cherry, absinthe whisper

French Sailor
Gin, Salers aperitif, Maraschino liqueur, blanc vermouth, orange bitters, orange twist

Margarita Aji -
Tequila, fermented aji pepper vinegar, passionfruit cordial, orange bitters

Cassis Spritz
Currant Cassis, tawny porto, tonic, lemon topped with sparkling wine

NON-ALCOHOLIC COCKTAILS

Golden Hour
Fresh ginger, Fever-Tree ginger beer, honey syrup, lime

Pink Moon
Shiso, cucumber shrub, lime, club soda, mint

Grey Lady
Earl grey infused Lyre's London Dry, lime, grapefruit

Goodwitch Tonic
Goodwitch Lung Honey, lemon, tonic

Final beverage selections will be confirmed in advance of your event and are based on availability. Please inquire to see our most current cocktail list.

BEER

CIDER AND BEER

Suarez
River (Czech style black lager)
Return Brewing (craft brewery in Hudson and Catskill, NY,)
Bounce Flash (IPA)
Wingback (Brown Ale)
Burnished Amber
Downeast Cider House
Drier Side, Vermont
Hudson Brewing
Cascade Moon (Session Ale)

ZERO PROOF

NON-ALCOHOLIC BEER AND WINE

Athletic Brewing - Upside Dawn, Golden Ale
Athletic Brewing - Run Wild, IPA.
French Bloom Le Rosé, 0.0% Alcohol Sparkling Wine or champagne
Lyres Classico, N/A Sparkling Wine
Tost Sparkling Rose White Tea Ginger & Elderberry
Tost Sparkling White Tea Cranberry & Ginger

NON-ALCOHOLIC BEVERAGES

Sparkling Water
Fever tree tonic
Fever tree ginger beer
Coke
Diet Coke
Sprite
Juice of choice

Final beverage selections will be confirmed in advance of your event and are based on availability. Please inquire to see our most current beer and non-alcoholic offerings.

SPIRITS LIST

AGAVE TEQUILLAS

Alto Canto Blanco Tequila
Atanasio 'Fibras & Fuego' Orígenes
Cazacanes Blanco
Cimarron Tequila Blanco
Don Fulano Añejo
Don Fulano Blanco
Don Fulano Reposado
G4 Tequila Blanco
G4 Reposado
Puro Potro Tequila Blanco
Siete Leguas Blanco
Siete Leguas Reposado

VODKA

ALB Vodka
Belvedere Vodka
Mac's Vodka
Reyka Vodka
Spirits Lab Vodka
St George Vodka
Super Gay Vodka

VERMOUTH

Apero MUZ
Cocchi Americano
Cocchi Dopo Teatro
Dolin Dry
Routin Blanc
Routin Dry
Routin Sweet

SCOTCH

Ardbeg 10yr
Glenfiddich 12yr
Glenfiddich 14yr
Glenmorangie 12yr
Monkey Shoulder
Ten Mile Single Malt

AGAVE MEZCALS

Agave de Cortes
Cruz de Fuego
400 Conejos
Nuestra Soledad Lachigui Mezcal
Rey Campero Espadín Mezcal
Santo Llanto Tepextate Mezcal

GIN

Barr Hill Gin
Barr Hill Tom Cat
Condesa Clásica
Condesa Prickly Pear
Empress Original
Hayman's Gin
Hendrick's
Neversink Gin
Patagonia Gin
Plymouth
Quattro Gatti Classico
Quattro Gatti Olive
Rechmaya Jun Gin
Song Cai Floral
Song Cai Spiced
St George Botanivore Gin
Sweet Gwendoline

JAPANESE WHISKEY

Akashi
Ohishi

IRISH WHISKY

Powers Irish
Tullamore D.E.W.

ABSINTHE

Mata Hari Bohemian
St. George Verte

BRANDY & CALVADOS

Blume Apricot Eau de Vie
Hennessy VS
Lelouvier Calvados
Lustau Amontillado
Maraska Pear Williams
Neversink Apple
Reisetbauer Hazelnut

BOURBON

Barrell Foundation
Deadwood Bourbon
Hudson Bright Lights
Michter's Bourbon
Pinhook Bourbon
Taconic Bourbon

RUM

Canaviais Cachaça
Chairman's Spiced Rum
El Dorado 3 Year
El Dorado 8 Year
El Dorado Super 12 Year
Foursquare 'Probitas' White
Gosling's Black Rum
Rhum JM Agricole Blanc
Suyo Pisco

RYE

Barrell Seagrass
Fort Hamilton Rye
Freimeister Kollektiv Rye
094 Michter's Rye
Pinhook Rye

Final beverage selections will be confirmed in advance of your event and are based on availability. Please inquire to see our most current sprirt offerings.


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