

THE
CABOOSE

Gatherings





Sustainability meets history, in the heart of Hudson, NY

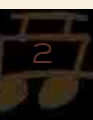
Welcome to The Caboose, a stunning 3,500-square-foot space steeped in Hudson Valley history, reimagined for an open, modern feel that's both communal and cosmopolitan. With its soaring beamed ceilings and expansive cathedral windows, The Caboose is the perfect spot to host your next event, where guests can enjoy a seasonal farm-to-table menu curated by Executive Chef Nicole LoBue in our fully-electric, state-of-the-art kitchen.

Located directly across from the mighty Hudson River, The Caboose is part of our small complex of buildings that includes our restaurant, [Kitty's](#), our wine shop, [Grapefruit](#), and our hotel, [The Wick](#), as well as the vintage caboose railcar that inspired our name. Our native garden of perennials and herbs rounds out the property and is the perfect spot for chill discussions, chilled wines, and relaxed fun.

In keeping with our commitment to being environmentally responsible, The Caboose is a 100% carbon-neutral space, restored and remodeled using the very latest in eco-friendly materials and technology. On its roof sit 6,000 square feet of Photovoltaic Array solar panels that harness the sun's energy, collecting 15,000 kWh of power each summer month. Structural Insulated Panels make up the barn's walls and roof, increasing energy-efficiency by 50%, while double-glazed windows and a heavily insulated foundation help maintain the space's temperature.

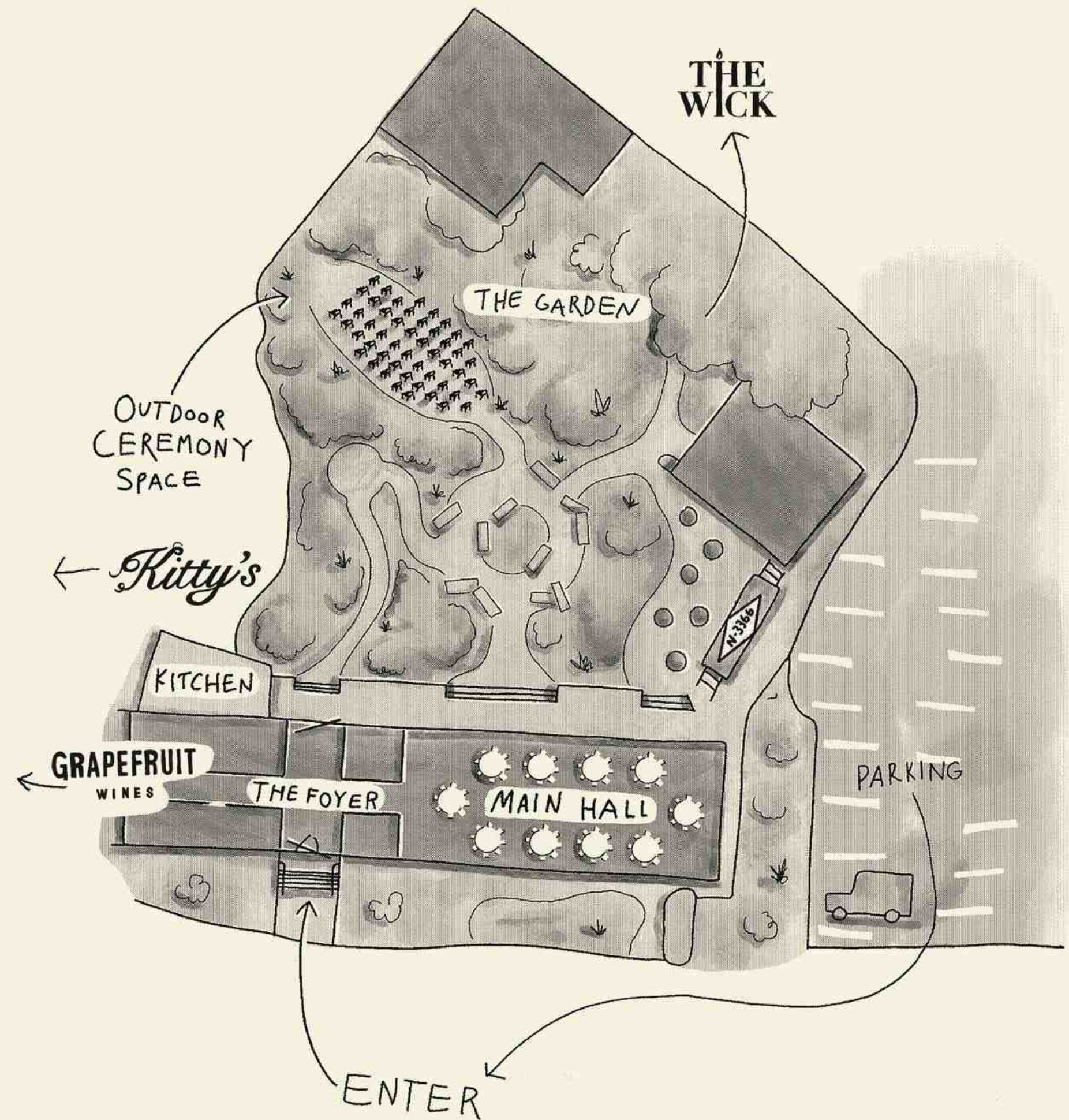
We reimagined our barn in order to integrate environmentally conscious choices, but we didn't sacrifice the character and authenticity of the original building. We kept and restored the barn's native white oak flooring and preserved its impressive rafters, historic elements that humanize the space and remind us of its history.

As we welcome more and more guests each month, helping them connect and relax, we've realized The Caboose is so much more than an eco-friendly event space; it's a testament to what can result when you remain true to a vision; it's your place to celebrate dreams, share goals, and maybe make some new friends along the way. It's the place where good things start.



The Venue

“ FOR ALL TIMES ”





The Main Barn

SEATED CAPACITY

184 guests (with dance floor open after seated dining)
150 guests (with pre-set dance floor)

COCKTAIL CAPACITY

300 guests

DIMENSIONS

78 x 38 feet

AREA

3,000 square feet

CEILING HEIGHT

14 feet to wall beam
19 feet to ceiling peak





The Garden

SEATED CAPACITY

150 guests
(plus 34 standing)

COCKTAIL CAPACITY

300 guests

TENT AREA DIMENSIONS

30 x 45 feet

AREA

8,430 square feet

CEILING HEIGHT

Sky's the limit





Venue Fees

All venue fees are subject to 8% New York State Sales Tax and 25% Administrative Fee.

2025 Rates

PEAK SEASON (MAY - OCTOBER)

Monday - Thursday \$6,000
Friday & Sunday \$12,000
Saturday \$15,000

OFF-PEAK SEASON (NOVEMBER - APRIL)

Monday - Thursday \$5,000
Friday & Sunday \$9,000
Saturday \$12,000

2026 Rates

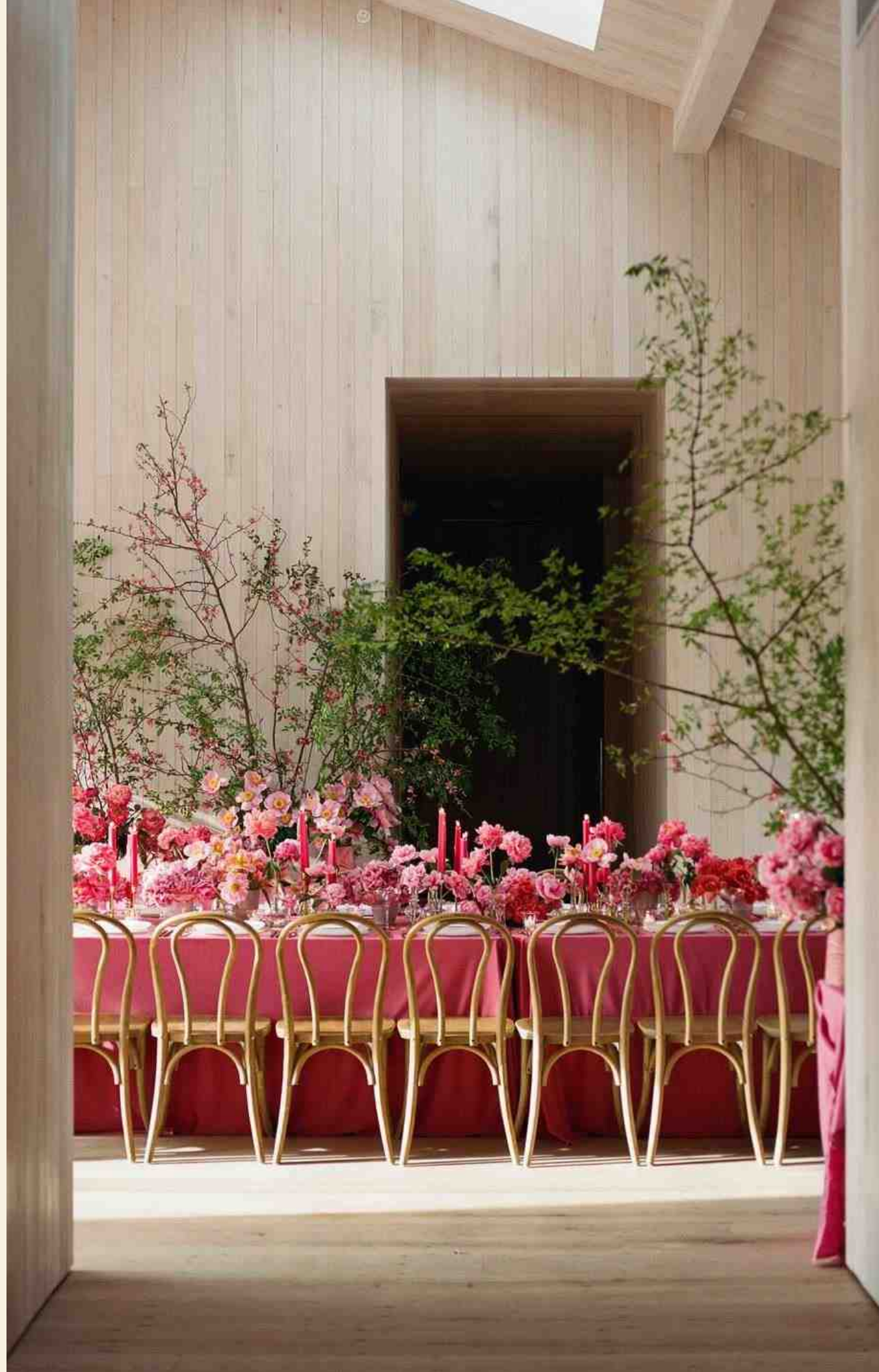
PEAK SEASON (MAY - OCTOBER)

Monday - Thursday \$7,500
Friday & Sunday \$15,000
Saturday \$17,500

OFF-PEAK SEASON (NOVEMBER - APRIL)

Monday - Thursday \$6,000
Friday & Sunday \$10,000
Saturday \$13,000





Always Included

FULL DAY ACCESS

- Space rental for 14 hours (see page 14 for details)

INDOOR

- 3000 square feet of 100% CarbonNeutral indoor space
- Vaulted 19' ceilings with embedded ambient lighting
- Lovingly restored original white oak hardwood floors

OUTDOOR

- 8,430 square feet of outdoor space
- Custom landscape of native trees and over 14,500 perennials
- Two areas that can be tented

IN-HOUSE CATERING & BEVERAGE SERVICES

- Seasonally derived menus to compliment each event
- An environmentally responsible approach to cooking
- Fully electric kitchen equipped with preparation, cooking, and service items
- Extensive beverage packages for any type of event
- Built-in bar and a wide selection of barware

* Note: Food and beverage packages are not included in the venue rental fee and are subject to additional per person costs.

VENDORS

- Choose from our list of preferred vendors or bring your own

FURNITURE & TABLEWARE

- Tables and chairs
- Tableware including glassware, utensils, and plateware
- Choice of linen color for tablecloths and napkins

AUDIO VISUAL

- Bluetooth or direct plug-in access to our built-in sound system
- Wireless microphone
- Regular microphone
- Outdoor PA

AMENITIES

- Six gender neutral restrooms
- Heat and air-conditioning
- Dedicated coat check room
- Professional cleaning service before and after your party
- Self-parking for up to 80 cars (additional fees apply for valet)

EXCLUSIVE HOTEL PARTNER

- Access to priority hotel room bookings at our sister property, The Wick Hotel (see page 15 for more details)





Culinary



Executive Chef, Nicole LoBue, takes an elevated approach to catering, with an emphasis on fresh, seasonal ingredients that are part of a menu we'll curate to meet your tastes and needs. Choose from buffet, family-style, or plated service.



Culinary

COCKTAIL RECEPTION (PRICING PER HOUR)

| | |
|--|-----------------|
| Passed hors d’oeuvres | |
| Selection of three passed hors d’oeuvres | \$24 per person |
| Selection of five passed hours d’oeuvres | \$40 per person |
| Crudités Station | \$20 per person |
| Cheese & Charcuterie Station | \$30 per person |
| Seafood Station | \$40 per person |
| Bounty Board | \$40 per person |
| Selection of Two Small Bites | \$15 per person |
| Selection of Two Small Plates | \$15 per person |
| Homemade Potato Chips with Crème Fraîche & Caviar | \$10 per person |
| Chef’s Selection of Raw Oysters | \$4 per person |

DESSERT

| | |
|--|--------------------------------|
| Plated Dessert | \$15 per person [select one] |
| Cookie Plates | \$11 per person [select three] |
| Stationed, Family-Style, or Passed Desserts | \$15 per person [each] |

CELEBRATION CAKES

Pricing and menu varies seasonally. Please inquire.
Let us know if you have any special desserts in mind!

PRIX FIXE PACKAGES

| | |
|---|-----------------|
| The Chef’s Table | \$80 per person |
| One salad, two mains, and two sides. | |
| All dishes served either family-style or stationed. | |

| | |
|---|-----------------|
| Lunch or Dinner (A) | \$95 per person |
| Plated: One first course | |
| Family-Style: One salad, two mains, two sides | |

| | |
|--|------------------|
| Lunch or Dinner (B) | \$105 per person |
| Plated: One first course | |
| Family-Style: One additional first course, one salad, two mains, three sides | |

| | |
|---|------------------|
| Plated | \$125 per person |
| Bread for the table | |
| Plated: One first course and two mains* | |
| Family-Style: One salad | |
| *Pre-orders required for mains | |

LATE NIGHT ADD-ONS

| | |
|---|-----------------|
| Selection of Three Late Night Bites | \$15 per person |
| Selection of Two Late Night Small Bites | \$15 per person |
| Selection of Two Late Night Small Plates | \$15 per person |

ALL MENUS ARE SUBJECT TO 8% SALES TAX AND 25% ADMINISTRATIVE FEE
SELECTIONS MAY CHANGE DUE TO CHEF’S DISCRETION AND SEASONAL AVAILABILITY





Beverage



Our bar menu and signature cocktails are curated and crafted by Bar Director, Caitlin Frame, using your favorite brands as well as small batch, boutique label spirits that bring mixology to a whole new level.

Beverage

All packages, upgrades, and add-ons are priced per person

| BAR PACKAGES | 1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours |
|------------------------------------|--------|---------|---------|---------|---------|
| Standard Open Bar | \$30 | \$40 | \$50 | \$65 | \$75 |
| Premium Open Bar | \$40 | \$50 | \$60 | \$75 | \$85 |
| Extra Premium Open Bar | \$45 | \$55 | \$65 | \$80 | \$95 |
| Sustainable Wines & Craft Beer Bar | \$18 | \$27 | \$30 | \$38 | \$45 |

| BAR UPGRADES | 1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours |
|-------------------------|----------------|---------|---------|---------|---------|
| enhance any bar package | | | | | |
| Premium Wines | \$10 | \$15 | \$20 | \$25 | \$30 |
| Extra Premium Wines | \$20 | \$30 | \$35 | \$45 | \$50 |
| Natural Wines | \$18 | \$25 | \$27 | \$35 | \$40 |
| Orange Wine | Please inquire | | | | |

| BEVERAGE ADD-ONS | 1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours |
|-------------------------------------|--------|---------|---------|---------|---------|
| add to any bar package | | | | | |
| Premium Beers | \$6 | \$7 | \$8 | \$9 | \$10 |
| Local Craft Hudson & Catskill Beers | \$5 | \$10 | \$13 | \$17 | \$20 |

DAYTIME BUYOUT - NON-ALCOHOLIC BEVERAGES

| | |
|--|------|
| Non-Alcoholic Beverages + Coffee & Tea Station | \$30 |
| Coffee & Tea Station Only | \$15 |

ALL BEVERAGE PACKAGES ARE SUBJECT TO 8% SALES TAX AND 25% ADMINISTRATIVE FEE. SELECTIONS ARE SUBJECT TO SEASONALITY AND AVAILABILITY. ANY WINE, BEER, OR SPIRIT MAY BE REPLACED BY ANOTHER COMPARABLE OPTION SELECTED BY OUR BEVERAGE DIRECTOR.



Venue FAQs

What is the rental fee?

Rental fees vary based on the day of the week and time of the year. We structure our pricing this way so clients can choose a date that best suits their budget.

Please see page 6 for current rental fees.

What is included in the space rental?

The venue rental covers 14 hours for set up, event time, and breakdown. The Caboose handles all food and beverage in-house. We also include tables, chairs, linens, plates, flatware and glassware for your event, as well as dinner and bar set up. Any additional cocktail hour or specialty furniture is an added rental coordinated by the client.

Are you available anytime for tours?

Tours are by appointment only and typically take place on weekends. Please email events@thecaboosehudson.com to schedule a tour.

How do I find out what dates are available?

Please contact us at events@thecaboosehudson.com or complete our [inquiry form](#).

Can I put a date on hold?

Once you've toured our space, you can hold a date at no charge. The hold is good for 7 days, but in the meantime, if there's another inquiry for that same date, you'll be asked to move forward with a contract and payment deposit, or the hold will be released after 48 hours of your notification.

How do I book the space?

We require a 50% deposit along with a signed contract to confirm your booking. The remaining balance is due three weeks before your event, once we have your final guest count.

What is your guest capacity?

Our maximum guest capacity is 300 for a cocktail-style event or 184 guests for seated dining. We can seat up to 150 guests with a dance floor pre-set. For groups of 151-184, we strike tables and quickly open up a dance floor area once dining service is complete.

How long do I have the property for?

Rental fee covers 14 hours for set-up, the event, and breakdown. The 14 hours begins at 10:00am.

Vendor load-out must be complete within 90 minutes of your contracted event end time. It is possible to extend event time, set-up, and breakdown time for an additional fee.

Is there a kitchen?

Yes, we have a full catering kitchen onsite. All catering is handled in-house by our culinary team and kitchen rentals are not needed.

What does the Event Manager do?

The Event Manager will coordinate with you and your vendors leading up to your date and be present for any walkthroughs at the venue. On the day of your event, we are there to welcome your vendors as they arrive and assist them with any questions about set up, power sources, and guidelines for working within the space. We will oversee setup and breakdown to make sure all vendors are following the rules of your contract and make sure everything related to the building is being maintained. The Event Manager is not an Event Planner and will not be responsible for managing your transportation, timeline, escort cards, etc.

Do you have recommended vendors?

We are happy to provide recommendations based on your budget and taste, located in both the Hudson Valley and New York City.

Do you have exclusive vendors?

We take care of all food and beverages. If you would like to supplement with outside catering, just ask.

Do you accommodate more than one event at a time?

No - the space is for you and you alone!

How many restrooms does the venue have?

We have six gender-neutral restrooms.

Venue FAQs

Do you allow smoking?

No, The Caboose is a non-smoking venue.

Do you have parking? Is it valet?

There is enough parking for 80 cars in our lot just south of the building. Valet can be added as an additional service from our preferred valet provider.

Do I need a tent for outside?

We strongly recommend having a tent, at least as part of a rain plan, for your outdoor event. However, depending on your guest count, we may be able to accommodate your full event indoors. All tenting is handled by The Caboose and is subject to an additional fee.

Is there electricity where the tent is set up?

Yes, outdoor electricity is available in The Garden.

Do you have any restrictions on decor?

We do not allow fireworks, flame lanterns, smoke machines, confetti, or glitter. Candles must be contained in a vessel that reaches 2” above the flame. Any adhesives must be approved and no holes may be drilled or nailed into the walls or ceiling. All decor must be broken down and removed from the property at the end of your rental.

Can I bring in food trucks?

Food trucks are allowed to be brought in to supplement your food offerings as long as a food package has been contracted with The Caboose. Please share more details about your vision with your Event Manager.

Who cleans up after the event?

The space should be left as it was found, and we ask any outside vendors to break down at the end of the night and clean up after themselves.

Can we bring in our own alcohol?

No. The Caboose is the exclusive provider and server of all alcoholic and non-alcoholic beverages in the space.

What are your insurance requirements?

All vendors must provide \$2M in General Liability with The Caboose Hudson LLC and South Front Street Holdings LLC both listed as additional insured.

Do you have in-house A/V equipment?

Our indoor space is wired for sound and can be connected to via Bluetooth and a cable tie-in. We also have a PA that can be used outdoors for ceremonies and background music.

Do I need to bring in outside lighting?

We have beautiful ambient, dimmable lighting throughout both our indoor spaces, so no need to bring outside lighting unless it’s for decorative purposes.

Is there heat and A/C?

Yes, we are fully equipped with both heat and air conditioning.

Is the property wheelchair accessible?

Yes, the property is wheelchair accessible and fully ADA compliant.

Are you pet friendly?

Dogs are allowed for ceremonies and photos only. Service animals are allowed at all times.

Do you have a guest curfew?

Yes - our guest curfew is midnight.

Do you have any exclusive hotel relationships?

Our sister property, The Wick Hotel, is a three minute walk from The Caboose. The Wick opens reservations to the public one year in advance, and we can guarantee a room block upon request with notice of one year or more. For inquiries within a year, we can help facilitate priority reservations. Please ask your Event Manager for more details!





We look forward to hosting you.
For more information, to schedule a
site visit, or request a proposal, please
email events@thecaboosehudson.com.

THE CABOOSE HUDSON
60 SOUTH FRONT STREET - HUDSON, NY
WWW.THECABOOSEHUDSON.COM

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