



Wedding Packages

2023-2024

498 Oquaga Lake Road | Deposit, NY 13754
ChestnutInnonOquagaLake.com | 607.298.2348



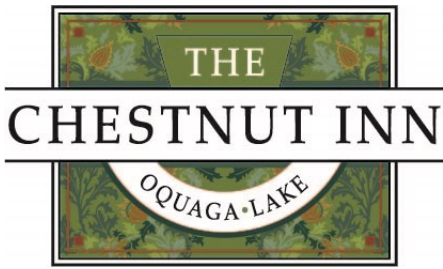


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WELCOME TO THE CHESTNUT INN

Thank you for considering to host your wedding reception at The Chestnut Inn. Settlers Hospitality has been in the hospitality business for generations. In that time, we have earned a reputation for offering outstanding food and service, as well as being attentive to every detail. Our reputation, combined with our location on the shores of Oquaga Lake, will give you the memorable experience you are searching for at your wedding. Our goal is to exceed your expectations. We appreciate the opportunity to make your wedding day dreams a reality!

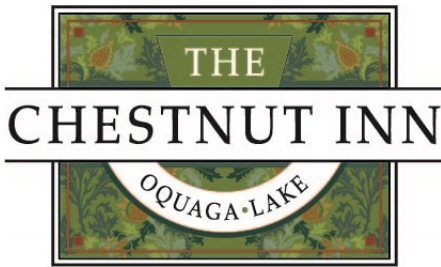
The Chestnut Inn is proud to continue the tradition of providing an exquisite location for a lovely wedding. Our dedicated staff delivers on the promise that “the only thing we overlook is the lake.” There is always a member of our experienced team to assist you with the important details including the ceremony, cocktail hour, dinner, and flowers because we know the magic of a Chestnut Inn wedding is every detail working in harmony.

THE CHESTNUT INN WEDDINGS INCLUDE

- Our Private Event Space with Dance Floor
- A Cocktail Hour Including Hors D’Oeuvres and Open Bar
- Champagne Toast for Your Wedding Party and Guests (a Non-Alcoholic Option is Available)
- All Menus Include Our Artisan Bread
- Natural Wood Tables and Sage Green Napkins (Other Colors Available to Coordinate with Your Wedding Colors)
- Event Coordinator to Guide You Through Menu Selection and Planning Particulars
- A Complimentary Bridal Suite the Night of Your Wedding

HAVE YOUR CEREMONY WITH US

- Our beautiful lakeside ceremonies are held overlooking Oquaga Lake.
\$8 Per Person Ceremony Fee | \$500 minimum



SPECIAL CONSIDERATIONS

- Maximum Capacity: 100 guests with dance floor. Additional arrangements may be made for tented weddings to accommodate larger guest counts. When accommodating more guests, rentals of tent, tables, chairs, China, flatware and glassware are required at a cost to be determined based on your guest count and menu choices.
- The Chestnut Inn is a non-smoking facility. No smoking is permitted on site including on our front porch and terrace. A designated smoking area is located by the parking area of The Chestnut Inn.

HELPFUL PARTICULARS:

- Buyout Site fee: \$5,000 per night for parties of 80 or more. With room blocks available for overnight stay.
- A minimum of 50 guests or \$6,500 food and beverage spend is required for Saturday events. For Friday/Sunday/Weekday events, a 30 guest minimum or \$3,900 food and beverage spend is required.
- All prices exclude tax and service charges.
- All pertinent items such as favors, guestbook, place/seating cards (in alphabetical order), cake server, must be delivered the day before the wedding and labeled with the wedding couple's names.
- Please remove stickers from toasting glasses and wrappers from candles if applicable.
- There will be a fee for any special set up required (beyond placing your pre-assembled centerpieces, favors, guestbook, place/seating cards, and photos) or additional clean up.
- Any items provided by you or any outside vendors must be removed immediately after the reception.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the venue prior to, during, or following the function.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at head table) must be made 1 month in advance.
- The final number of guests with the EXACT entree choice count is required 21 days prior to the function.
- We anticipate you will be hiring a DJ (music) and photographer. Please let us know as soon as possible if you are hiring any other outside vendors for coordination purposes. All vendors must supply us with a Certificate of Insurance. Use of some vendors may include an upcharge.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Settlers Hospitality, including alcohol, and favors. No outside food or beverage items are permitted.
- Alcoholic beverages may not be removed from the premises.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti and Chinese lanterns.



CLASSIC

STARTING AT \$130 PER PERSON

THIS PACKAGE INCLUDES

- CHOICE OF THREE PASSED HORS D'OEUUVRES
- CHOICE OF ONE SALAD
- CHOICE OF TWO ENTREES | SERVED PLATED OR BUFFET
- CHOICE OF ONE STARCH
- CHEF'S VEGETABLE

VEGETARIAN MEALS AVAILABLE UPON REQUEST (DOES NOT LIMIT OTHER SELECTIONS)
CHILDREN'S MEALS FOLLOW A SEPARATE PRICE STRUCTURE, PLEASE CHOOSE ONE

PASSED HORS D'OEUUVRES

CHOOSE THREE

- MINI CRAB CAKES WITH REMOULADE SAUCE
- BACON WRAPPED SHRIMP
- VEGGIE SPRING ROLLS WITH SWEET CHILE SAUCE
- TOMATO BRUSCHETTA ON CROSTINI
- SPINACH AND CHEESE STUFFED MUSHROOMS
- ROASTED APPLE BRIE GRILLED CHEESE
- MINI COCKTAIL FRANKS WITH MUSTARD
- SPANAKOPITA BITES
- SPICY CAULIFLOWER BITES WITH WHITE REMOULADE
- MINI QUICHE
- TOMATO MOZZARELLA AND BASIL SKEWERS
- POTATO CROQUETTES
- ARANCINI OF TOMATO AND MOZZARELLA
- CRISPY ARTICHOKEs
- WILD MUSHROOM CANAPÉ

DINNER SELECTIONS

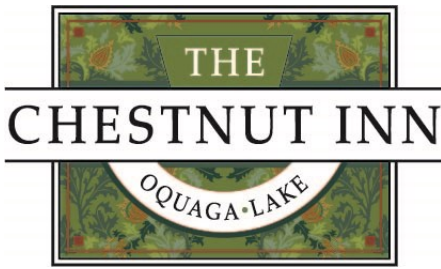
SALAD

CHOOSE ONE

- CAESAR | ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS
 - ARUGULA | AVOCADO, SESAME SEEDS, PICKLED SHALLOTS AND RADISH
 - BEEF SALAD | GOAT CHEESE, CITRUS AND PISTACHIO CRUMBLE
 - GREENS SALAD | TOMATO, CUCUMBER, CARROTS, RED ONION, AND SUNFLOWER SEEDS
- CHOICE OF THE FOLLOWING DRESSINGS FOR GREENS SALAD
- BALSAMIC VINAIGRETTE | RANCH | CITRUS VINAIGRETTE | CHAMPAGNE VINAIGRETTE
 - CAESAR DRESSING | RED WINE VINAIGRETTE

Continued On Next Page

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Classic Continued

ENTRÉES

CHOOSE TWO

- PORK LOIN** | APPLE CIDER REDUCTION, CARAMELIZED ONIONS
PETITE FILET | MAÎTRE D'HÔTEL BUTTER
HALF ROASTED CHICKEN | SEMI BONELESS HALF CHICKEN, HERBS DE PROVENCE, POMMES PUREE
COD PROVENÇAL | TOMATO, CAPERS, OLIVES, GARLIC AND ONIONS
SALMON | PISTACHIO CRUST, MEYER LEMON GASTRIQUE
PORK MILANESE | BREADED PORK LOIN, CONCASSE TOMATOES, BLISTERED SHALLOTS,
ARUGULA, GRILLED LEMON
CHICKEN A L'ORANGE | SHALLOT, ORANGE AND HERBS

VEGETABLE

CHEF'S SELECTION OF SEASONAL OFFERINGS

STARCHES

CHOOSE ONE

- POMMES PUREE**
RICE PILAF
GARLIC & HERB ROASTED RED BLISS POTATOES
LYONNAISE POTATOES
POTATO AU GRATIN
CELERY ROOT PUREE
LENTILS PROVENCAL

VEGETARIAN

CHOOSE ONE FOR GUESTS WITH VEGETARIAN DINING PREFERENCE

- VEGETABLE WELLINGTON** | PUFF PASTRY, SWEET POTATO, BROCCOLINI, MUSHROOM DUXELLE
AND TARRAGON BECHAMEL
MEZZE RIGATONI RATATOUILLE | AUBERGINE, ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPERS,
TOMATOES AND PARMESAN

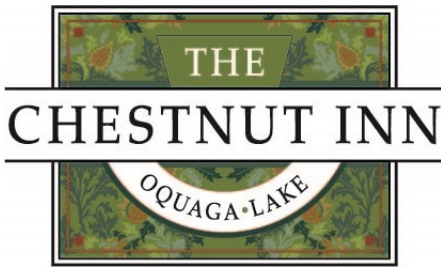
CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

- CHICKEN TENDERS AND FRIES**
GRILLED CHEESE AND FRIES
PASTA WITH BUTTER OR MARINARA
MAC AND CHEESE

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CLASSIC BAR

4 HOUR OPEN BAR INCLUSIONS

CANNED BEER

UTICA CLUB | GENESEE CREAM ALE

DRAUGHT BEER

COORS LIGHT | GUINNESS

WINE

TOAST WITH WYCLIFF BRUT SPARKLING

SYCAMORE LANE VARIETALS

CHOOSE 2 REDS, 2 WHITES, AND A ROSE:

CHARDONNAY | PINOT GRIGIO | CHABLIS

BURGUNDY | MERLOT | CABERNET SAUVIGNON

WHITE ZINFANDEL | WYCLIFF BRUT ROSE (SPARKLING)

SPIRITS

NEW AMSTERDAM – VODKA

GORDONS – GIN

DON Q – RUM

MONTEZUMA – TEQUILA

DEWARS - SCOTCH

JIM BEAM – BOURBON

WINDSOR – WHISKEY

MR. BOSTON ASSORTED SCHNAPPS AND LIQUEURS

INFUSED WATER STATION

CHOOSE ONE

CUCUMBER MELON

CITRUS MÉLANGE

BERRY MINT



ARTS & CRAFTS

STARTING AT \$140 PER PERSON

THIS PACKAGE INCLUDES

- CHOICE OF FOUR PASSED HORS D'OEUVRES
- CHOICE OF ONE STATIONARY DISPLAY
- CHOICE OF ONE SOUP OR SALAD
- CHOICE OF TWO ENTREES | SERVED PLATED OR BUFFET
- CHOICE OF TWO STARCHES
- CHEF'S VEGETABLE

VEGETARIAN MEALS AVAILABLE UPON REQUEST (DOES NOT LIMIT OTHER SELECTIONS)

CHILDREN'S MEALS FOLLOW A SEPARATE PRICING STRUCTURE, PLEASE CHOOSE ONE

PASSED HORS D'OEUVRES

CHOOSE FOUR

- MINI CRAB CAKES WITH REMOULADE SAUCE
- BACON WRAPPED SHRIMP
- VEGGIE SPRING ROLLS WITH SWEET CHILE SAUCE
- TOMATO BRUSCHETTA ON CROSTINI
- SPINACH AND CHEESE STUFFED MUSHROOMS
- ROASTED APPLE BRIE GRILLED CHEESE
- MINI COCKTAIL FRANKS WITH MUSTARD
- SPANAKOPITA BITES
- SPICY CAULIFLOWER BITES WITH WHITE REMOULADE
- MINI QUICHE
- TOMATO MOZZARELLA AND BASIL SKEWERS
- POTATO CROQUETTES
- ARANCINI OF TOMATO AND MOZZARELLA
- CRISPY ARTICHOKE
- WILD MUSHROOM CANAPÉ
- CURED SALMON AND CRÈME FRAÎCHE ON CROSTINI

Continued On Next Page

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Arts & Crafts Continued

DISPLAY STATIONS

CHOOSE ONE

MEDITERRANEAN | MUHAMMARA, HAYDARI, GREEK OLIVES WITH ROSEMARY & LEMON, SPICED PITA, GREEK CUCUMBER SALAD, HUMMUS, SAKSUKA (EGGPLANT TOMATO DISH), FRIED PEPPERS AND FETA DIP, AND OLIVE ROSEMARY BREAD

ITALIAN | MEATBALLS IN RED SAUCE, GARLIC CHEESY BREAD, CAPRESE SAMPLER, ITALIAN OLIVES (ORANGE ZEST, CHILI AND BASIL), TOASTED FOCACCIA BREAD, CAPONATA, HARD SALAMI, PROSCIUTTO AND MUFFULETTA DIP

CHEESE & MEAT | ASSORTED MEATS AND CHEESE (CHEF SELECTION) THREE CHEESES, TWO MEATS SERVED WITH WHOLE GRAIN MUSTARD, FIG JAM, GRAPES, NUTS, CRACKERS AND TOASTED BREAD

SEAFOOD PLATTER | (MARKET PRICE ADDITIONAL COST TO BE DECIDED ONE MONTH FROM DATE OF WEDDING) BASE ITEMS: SNOW CRAB, SHRIMP COCKTAIL, AND LOBSTER SALAD

FRUIT DISPLAY | SEASONAL FRESH FRUIT

DINNER SELECTIONS

CHOOSE ONE SOUP OR SALAD

SOUP

POTATO LEEK

LOBSTER BISQUE

MUSHROOM VELOUTÉ

WATERMELON GAZPACHO | OLIVE OIL, MINT, AND BREAD CRUMBS (SUMMER ONLY)

SALAD

CAESAR | ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS

WATERMELON "CAPRESE" | COMPRESSED WATERMELON, BASIL, FETA, AND SABA (SUMMER ONLY)

BEET SALAD | RED & GOLDEN BEETS, GOAT CHEESE, PISTACHIO, AND ORANGE DRESSING

GRAIN SALAD | BULGAR WHEAT, WHEAT BERRY, FARRO, ORANGE SUPREME, DRIED FRUIT AND ALMONDS

Continued On Next Page

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Arts & Crafts Continued

ENTRÉES

CHOOSE TWO

HANGER STEAK | MAÎTRE D'HÔTEL BUTTER

BRAISED SHORT RIB | BOURGUIGNON

PORK MILANESE | BREADED PORK LOIN, CONCASSE TOMATOES, BLISTERED SHALLOTS,
ARUGULA, GRILLED LEMON

SEARED SALMON | HORSERADISH CRUST, DILL CRÈME FRAÎCHE

TROUT AMANDINE | HUDSON VALLEY STEELHEAD TROUT, SAUCE AMANDINE

CHICKEN BREAST | ARTICHOKEs, CAPERS

PORK TENDERLOIN | COFFEE RUB, SWEET BALSAMIC PLUM SAUCE

HALF ROASTED CHICKEN | SEMI BONELESS HALF CHICKEN, HERBS DE PROVENCE

VEGETABLE

CHEF'S SELECTION OF SEASONAL OFFERINGS

STARCHES

CHOOSE TWO

POMMES PUREE

GARLIC WHITE RICE

ROASTED NEW POTATOES

CREAMY POLENTA

POTATO AU GRATIN

SWEET POTATO HASH

LYONNAISE POTATOES

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES

VEGETABLE WELLINGTON | PUFF PASTRY, SWEET POTATO, BROCCOLINI AND MUSHROOM DUXELLE

MEZZE RIGATONI RATATOUILLE | AUBERGINE, ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPERS,
TOMATOES AND PARMESAN

CASSOULET

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

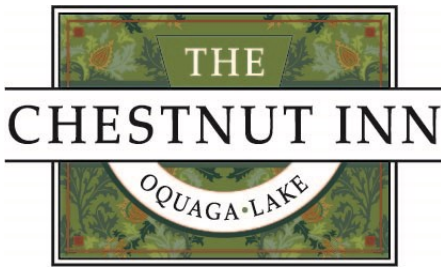
CHICKEN TENDERS AND FRIES

GRILLED CHEESE AND FRIES

PASTA WITH BUTTER OR MARINARA

MAC AND CHEESE

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ARTS & CRAFTS BAR

4 HOUR OPEN BAR INCLUSIONS

CANNED BEER

UTICA CLUB | GENESEE CREAM ALE

DRAUGHT BEER

COORS LIGHT | GUINNESS

UPGRADE YOUR DRAUGHT BEER

ITHACA FLOWER POWER | OMMEGANG HENNEPIN

NOT LISTED HERE? ASK FOR PRICING REGARDING ADD ON SELECTIONS!

UPGRADE YOUR CANNED BEER

1911 ORIGINAL HARD CIDER

WINE

TOAST WITH WYCLIFF BRUT SPARKLING

SYCAMORE LANE VARIETALS

CHOOSE 2 REDS, 2 WHITES, AND A ROSE:

CHARDONNAY | PINOT GRIGIO | CHABLIS

BURGUNDY | MERLOT | CABERNET SAUVIGNON

WHITE ZINFANDEL | WYCLIFF BRUT ROSE (SPARKLING)

SPIRITS

NEW AMSTERDAM | ABSOLUTE CITRON | TITO'S – VODKA

GORDONS | TANQUERAY – GIN

1800 | MONTEZUMA – TEQUILA

LARCENY SMALL BATCH | JIM BEAM – BOURBON

MR. BOSTON ASSORTED SCHNAPPS AND LIQUEURS

BACARDI | HAVANA CLUB | DON Q – RUM

DEWAR'S | SEAGRAMS VO | JACK DANIELS | JAMESON – WHISKEY

Continued On Next Page



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Arts & Crafts Bar Continued

INFUSED LEMONADE STATION

CHOOSE ONE

CUCUMBER MELON

CITRUS MÉLANGE

PINEAPPLE MINT



ELEGANT

STARTING AT \$160 PER PERSON

THIS PACKAGE INCLUDES

- CHOICE OF FIVE PASSED HORS D'OEUUVRES
- CHOICE OF TWO STATIONARY DISPLAYS
- CHOICE OF ONE SOUP, SALAD OR APPETIZER
- CHOICE OF THREE ENTREES | SERVED PLATED OR BUFFET
- CHOICE OF TWO STARCHES
- CHEF'S VEGETABLE

VEGETARIAN MEALS AVAILABLE UPON REQUEST (DOES NOT LIMIT OTHER SELECTIONS)

CHILDREN'S MEALS FOLLOW A SEPARATE PRICING STRUCTURE, PLEASE CHOOSE ONE

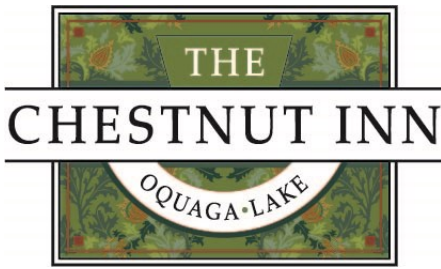
PASSED HORS D'OEUUVRES

CHOOSE FIVE

- MINI CRAB CAKES WITH REMOULADE SAUCE
- BACON WRAPPED SCALLOPS OR SHRIMP
- VEGGIE SPRING ROLLS WITH SWEET CHILE SAUCE
- TOMATO BRUSCHETTA ON CROSTINI
- SPINACH AND CHEESE STUFFED MUSHROOMS
- ROASTED APPLE BRIE GRILLED CHEESE
- MINI COCKTAIL FRANKS WITH MUSTARD
- CRISPY ARTICHOKE
- SPICY CAULIFLOWER BITES WITH WHITE REMOULADE
- CRAB STUFFED MUSHROOMS
- TOMATO MOZZARELLA AND BASIL SKEWERS
- TUNA CRUDO
- ARANCINI OF TOMATO AND MOZZARELLA
- CHICKEN SATAY
- WILD MUSHROOM CANAPÉ
- COFFEE CURED SALMON AND CRÈME FRAÎCHE ON CROSTINI
- ESCARGOT PUFF PASTRY

Continued On Next Page

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Elegant Continued

DISPLAY STATIONS

CHOOSE TWO

MEDITERRANEAN | GREEK OLIVES WITH ROSEMARY & LEMON, SPICED PITA, GREEK CUCUMBER SALAD, HUMMUS, SAKSUKA (EGGPLANT TOMATO DISH), FARRO SALAD, FRIED PEPPERS AND FETA DIP, AND OLIVE ROSEMARY BREAD

ITALIAN | MEATBALLS IN RED SAUCE, GARLIC CHEESY BREAD, CAPRESE SAMPLER, ITALIAN OLIVES (ORANGE ZEST, CHILI AND BASIL), TOASTED FOCACCIA BREAD, CAPONATA, HARD SALAMI, PROSCIUTTO AND MUFFULETTA DIP

FRENCH | BRIE, BAGUETTE, GRAPES, FRANGLAIS OF BOURSIN, SAUCISSON EN CROUTE, WINE INFUSED MUSTARD, MUSHROOM WALNUT PATE, JAMBON DE PARIS, AND APPLE BUTTER

CHEESE & MEAT | ASSORTED MEATS AND CHEESE (CHEF SELECTION) THREE CHEESES, TWO MEATS SERVED WITH WHOLE GRAIN MUSTARD, FIG JAM, GRAPES, NUTS, CRACKERS AND TOASTED BREAD

SEAFOOD PLATTER | (MARKET PRICE ADDITIONAL COST TO BE DECIDED ONE MONTH FROM DATE OF WEDDING) BASE ITEMS: SNOW CRAB, SHRIMP COCKTAIL, AND LOBSTER SALAD

FRUIT DISPLAY | SEASONAL FRESH FRUIT
VEGETABLE DISPLAY | SEASONAL SELECTIONS

DINNER SELECTIONS

CHOOSE ONE SOUP, SALAD OR APPETIZER

SOUP

POTATO LEEK | **LOBSTER BISQUE**
MUSHROOM VELOUTÉ | **SOUP AU PISTOU**
WATERMELON GAZPACHO | OLIVE OIL, MINT, AND BREAD CRUMBS (SUMMER ONLY)

SALAD

CAESAR | ROMAIN LETTUCE, LOCATELLI CHEESE AND CROUTONS
BEET SALAD | RED & GOLDEN BEETS, GOAT CHEESE, PISTACHIOS, AND ORANGE DRESSING
GRAIN SALAD | BULGAR WHEAT, WHEAT BERRY, FARRO, ORANGE SUPREME, DRIED FRUIT AND ALMONDS
BRASSERIE SALAD | SPINACH, CHARD, KALE, FRISÉE, PICKLED SHALLOT, BACON LARDON, DIJON VINAIGRETTE

Continued On Next Page

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Elegant Continued

APPETIZERS

- MOZZARELLA RAVIOLI | POMODORO SAUCE
- CRAB CAKE | WHITE REMOULADE
- SPIEDINI | CAPER AND LEMON
- TUNA CRUDO | FRIED CAPERS AND TONNATO SAUCE
- ESCARGOT | LEMON BUTTER
- COUNTRY PATE | HOUSE GIARDINIERA, WHOLE GRAIN DIJON, CROSTINI

ENTRÉES

CHOOSE THREE

- PRIME RIB | HORSERADISH CREAM, AU JUS
- BEEF TENDERLOIN | STILTON, AND PORT REDUCTION
- PETITE FILET | BORDELAISE
- COQ AU VIN | RED WINE BRAISED CHICKEN
- CHICKEN BREAST | HERB PAN SAUCE
- PORK MILANESE | BREADED PORK LOIN, CONCASSE TOMATOES, BLISTERED SHALLOTS, ARUGULA, GRILLED LEMON
- SALMON | HERB BEURRE BLANC
- TROUT AMANDINE | HUDSON VALLEY STEELHEAD TROUT, SAUCE AMANDINE
- PORK TENDERLOIN | BACON WRAPPED, CARAMELIZED ONION, ROASTED APPLES, AND PEPPERCORN SAUCE
- SHRIMP & MUSSEL BOUILLABAISSE

VEGETABLE

CHEF'S SELECTION OF SEASONAL OFFERINGS

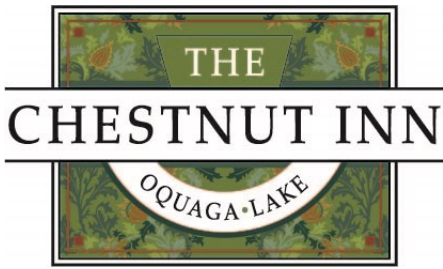
STARCHES

CHOOSE TWO

- POMMES PUREE
- GARLIC WHITE RICE
- LYONNAISE POTATOES
- ROASTED NEW POTATOES
- CREAMY POLENTA
- POTATO AU GRATIN
- SWEET POTATO HASH
- DUCHESS POTATOES
- LENTILS PROVENCAL

Continued On Next Page

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Elegant Continued

VEGETARIAN

CHOOSE ONE FOR YOUR GUESTS WITH VEGETARIAN DINING PREFERENCES

CASSOULET | SAVORY TOMATO AND BEAN CASSEROLE

VEGETABLE WELLINGTON | PUFF PASTRY, SWEET POTATO, BROCCOLINI, MUSHROOM DUXELLE AND TARRAGON COCONUT BECHAMEL

MEZZE RIGATONI RATATOUILLE | AUBERGINE, ZUCCHINI, YELLOW SQUASH, ROASTED RED PEPPERS, TOMATOES AND PARMESAN

CHILDREN'S SELECTIONS

PRICED SEPARATELY

CHOOSE ONE

CHICKEN TENDERS AND FRIES

GRILLED CHEESE AND FRIES

PASTA WITH BUTTER OR MARINARA

MAC AND CHEESE

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ELEGANT BAR

5 HOUR OPEN BAR INCLUSIONS

CANNED BEER

UTICA CLUB PILSNER | GENESEE CREAM ALE

DRAUGHT BEER

GUINNESS

UPGRADE YOUR DRAUGHT BEER

ITHACA FLOWER POWER | OMMEGANG HENNEPIN

NOT LISTED HERE? ASK FOR PRICING REGARDING ADD ON SELECTIONS!

UPGRADE YOUR CANNED BEER

1911 ORIGINAL HARD CIDER

WINE

TOAST WITH WYCLIFF SPARKLING BRUT

SYCAMORE LANE VARIETALS

CHOOSE 2 REDS, 2 WHITES, AND A ROSE:

CHARDONNAY | PINOT GRIGIO | CHABLIS

BURGUNDY | MERLOT | CABERNET SAUVIGNON

WHITE ZINFANDEL | WYCLIFF BRUT ROSE (SPARKLING)

PAIR YOUR WINE WITH YOUR MENU! ASK OUR SOMMELIER FOR A CONSULT. *

OR ADD WINE SERVICE WITH DINNER*

***MAY INVOLVE ADDITIONAL FEES**

Continued On Next Page



Elegant Bar Continued

SPIRITS

GREY GOOSE | KETEL ONE | TITO'S | NEW AMSTERDAM – VODKA
HENDRICKS | TANQUERAY | BOMBAY SAPPHIRE | GORDONS – GIN
ESPOLON REPOSADO | 1800 SILVER | MONTEZUMA – TEQUILA
LARCENY SMALL BATCH | MAKERS MARK | MICTER'S – BOURBON
MR. BOSTON ASSORTED SCHNAPPS AND LIQUEURS
HAVANA CLUB | BACARDI | MT. GAY | GOSLINGS – RUM
DEWARS | JOHNNIE WALKER BLACK – SCOTCH
MICTER'S RYE | JACK DANIELS | JAMESON – WHISKEY

CORDIALS (UPON REQUEST)

BAILEY'S IRISH CREAM | FRANGELICO | GRAND MARNIER | B&B | DRAMBUIE
CAMPARI | SAMBUCA | AMARETTO – LIQUEUR

SIGNATURE DRINK

CHOOSE ONE

SPRING

LAVENDER LEMON SPRITZ | GIN, LAVENDER INFUSED SIMPLE SYRUP AND SODA
BERRY BASIL BOURBON SMASH | BOURBON, BLUEBERRIES, BASIL, LEMON AND HONEY

SUMMER

PASSIONFRUIT MOJITO | RUM, CHINOLA PASSIONFRUIT LIQUEUR, MINT, LIME, SODA
SMOKED PEACH BOURBON LEMONADE | SMOKED PEACH PUREE, BOURBON, LEMON, HONEY

FALL

MAPLE BOURBON SMASH | BOURBON, MAPLE SYRUP, ORANGE, ORANGE BITTERS, LUXARDO CHERRY
GINGER SPRITZ | BARROW'S INTENSE GINGER LIQUEUR, VODKA, PROSECCO

WINTER

SPIKED HOT CIDER

BOURBON ESPRESSO MARTINI | BOURBON, BOURBON CREAM, MOKA ORIGINS COLD BREW

Continued On Next Page



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Elegant Bar Continued

SIGNATURE NON-ALCOHOLIC

CHOOSE ONE

SPRING/SUMMER:

WATERMELON MINT SPRITZER

PARISIENNE CRÈME SODA | RASPBERRY, VANILLA, ORANGE OR HAZELNUT

BASIL INFUSED SPIRIT FREE MARGARITA

PAINLESS KILLER | PINEAPPLE, COCONUT, ORANGE, NUTMEG

HONEYDEW CUCUMBER SPRITZER

BERRY MOJITO

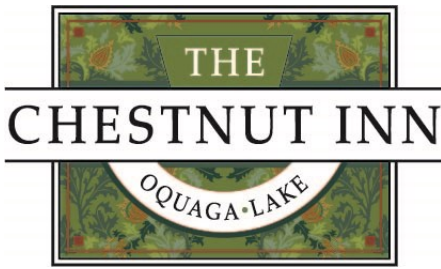
CUCUMBER, MINT, BASIL REFRESHER

FALL/WINTER

SPICED CIDER

FLAVORED HOT CHOCOLATE | RASPBERRY, ORANGE, VANILLA OR HAZELNUT

SPICED CIDER PUNCH (COLD)



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SUNDAY WEDDING BRUNCH

11:30AM CEREMONY | 12:00PM-4:00PM RECEPTION
\$79 PER PERSON PLUS TAX AND SERVICE CHARGE
MINIMUM OF 75 GUESTS

INCLUDES

FOUR HOUR OPEN BAR FOR BEER, WINE, & MIMOSAS
SPARKLING WINE TOAST
ARTISANAL CHEESE DISPLAY
CUSTOM WEDDING CAKE

BUFFET INCLUDES

LIGHT FAIR
STARTING AT 12:00PM
ASSORTED CHILLED JUICES
FRESH FRUIT AND YOGURT PARFAITS
ASSORTED BREAKFAST BREADS
CROISSANTS & BAGELS
ASSORTED DANISHES AND MUFFINS
FARMERS MARKET JAM
ASSORTED CREAM CHEESE SPREADS

MAIN COURSE

STARTING AT 12:30PM
COUNTRY STYLE QUICHE | PEPPERS AND ONIONS
SAUSAGE
BACON
CRISPY POTATOES
TUNA NIÇOISE SALAD
COQ AU VIN
CROQUE MONSIEUR | GRILLED SOURDOUGH, BLACK FOREST HAM, GRUYERE, BECHAMEL

Continued On Next Page

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Sunday Wedding Brunch Continued

CARVING STATIONS

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION
CHEF ATTENDED | \$225

OMELET STATION | \$7 PER PERSON

COOKED TO ORDER BY OUR CHEF

CHOPPED HAM, BACON, ONIONS, PEPPERS, TOMATOES, SPINACH, SLICED MUSHROOMS,
SPANISH SALSA, AND CHEDDAR JACK CHEESE

CRÊPE STATION | \$6 PER PERSON

ASSORTED TOASTED & CANDIED NUTS, INFUSED MAPLE SYRUPS, CHOCOLATE FONDUE, CARAMEL,
MARSHMALLOW FLUFF, ICE CREAM, WHIPPED CREAM, AND FRUIT COMPOTES

WHOLE SIDE SALMON | \$14 PER PERSON

SALT CURED, LAVENDER, PICKLED ONION SALAD, AND CRÈME FRAÎCHE

SLOW ROASTED PORK LOIN | \$12 PER PERSON

MUSTARD MAPLE GLAZE

HERB ROASTED BEEF PRIME RIB | \$29 PER PERSON

HORSERADISH CREAM

HERB ROASTED BEEF TENDERLOIN | \$29 PER PERSON

BALSAMIC ONION RELISH

ROSEMARY GARLIC STUDED LAMB LEG | \$14 PER PERSON

MINTED CHIMICHURRI

ROAST TURKEY | \$10 PER PERSON

TRADITIONAL SIDES

ENHANCEMENTS

SERVES 10-12 GUESTS

BAGEL AND LOX PLATTER | \$139

SIDE OF SALMON POACHED WITH CUCUMBER DILL CHOP | \$139

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POST WEDDING BREAKFAST OR BRUNCH

ADD BREAKFAST/BRUNCH TO THE DAY AFTER YOUR WEDDING
STARTING AT \$39 PER PERSON

BREAKFAST/BRUNCH BUFFET

FRESH FRUIT SALAD

QUICHE LORRAINE

SAUSAGE

BACON

O'BRIEN POTATOES

ASSORTED DANISHES AND MUFFINS

TUNA NIÇOISE SALAD

COQ AU VIN

CROQUE MONSIEUR | GRILLED SOURDOUGH, BLACK FOREST HAM, GRUYERE, BECHAMEL
CHILLED JUICES, FRESH BREWED COFFEE, DECAFFEINATED COFFEE, AND TEA

BRUNCH MENU ENHANCEMENTS

SERVES 10-12 GUESTS

BAGEL AND LOX PLATTER | \$139

YOGURT BAR ASSORTED TOPPINGS | \$110

ARTISANAL CHEESE DISPLAY WITH GRAPES AND CRACKERS | \$120

SIDE OF SALMON POACHED WITH CUCUMBER DILL CHOP | \$139

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MENU ENHANCEMENTS

HORS D'OEUVRES, LATE NIGHT NOSH

ADDITIONAL HORS D'OEUVRES

- LAMB CHOPS IN PESTO | \$8 EACH
- OYSTERS ROCKEFELLER | \$8 EACH
- GRAVLAX BLINI WITH CRÈME FRAÎCHE AND ROE | \$5 EACH
- CRAB CROSTINI WITH CITRUS AIOLI AND CHIVES | \$6 EACH
- STEAK CROSTINI WITH HORSERADISH SAUCE & PICKLED ONIONS | \$6 EACH
- SHRIMP SHOOTER WITH COCKTAIL SAUCE | \$6 EACH

CARVING STATION

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION

CHEF ATTENDED | \$225

CHOOSE ONE

WHOLE SIDE SALMON | \$14 PER PERSON
SALT CURED, LAVENDER, PICKLED ONION SALAD, AND CRÈME FRAÎCHE

SLOW ROASTED PORK LOIN | \$12 PER PERSON
SAUCE ROBERT

HERB ROASTED BEEF PRIME RIB | \$29 PER PERSON
HORSERADISH CREAM

HERB ROASTED BEEF TENDERLOIN | \$29 PER PERSON
BALSAMIC ONION RELISH

ROSEMARY GARLIC STUDDED LAMB LEG | \$14 PER PERSON
MINTED CHIMICHURRI

ROAST TURKEY | \$10 PER PERSON
TRADITIONAL SIDES

PLATED DESSERT

Discuss seasonal options with your event coordinator to determine pricing and availability.

Continued On Next Page

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Menu Enhancements Continued

LATE NIGHT NOSH PLATTERS

SERVES 10-12 GUESTS

MOZZARELLA AND TOMATO DISPLAY | \$110

HOUSE MADE PESTO & BALSAMIC DRIZZLE, FOCACCIA, AND OLIVE OIL

MEDITERRANEAN PLATTER TOMATO BRUSCHETTA | \$129

MARINATED OLIVES, MOZZARELLA BALLS IN PESTO, TABBOULEH SALAD, ROASTED GARLIC HUMMUS,
MARINATED MUSHROOMS, MARINATED FETA, AND PITA TOAST

CHEESE AND MEAT BOARD | \$159

SELECTION OF TWO LOCAL PROSCIUTTOS, HAMS, PATES, & SAUSAGES, SELECTION OF THREE CHEESES. SERVED
WITH APPLE BUTTER, PICKLED ONIONS, MUSTARD, GRAPES, MINI PICKLES, DRIED FRUIT,
BAGUETTE AND CRACKERS

PRETZEL BOARD | \$99

VARIETY OF MUSTARDS, DRIED CRANBERRIES, SPREADABLE CHEESE INFUSED WITH WINE, APPLE BUTTER,
PICKLED ONIONS, CHEF'S CHOICE ONE CHEESE AND ONE MEAT

LATE NIGHT BREAKFAST | \$139

BACON, EGG, CHEESE, SAUSAGE ON BRIOCHE, BAGELS OR WRAPS, HASH BROWN PATTY

SANDWICHES

INCLUDES POTATO SALAD AND CHIPS

CHOOSE THREE

\$18 PER PERSON

FARMER'S VEGGIE | GRILLED SEASONAL VEGETABLES AND GARLIC AIOLI ON FOCACCIA BREAD

HAM AND GRUYERE | HONEY MUSTARD, LETTUCE, TOMATO, AND ONION ON COUNTRY WHITE

TURKEY BREAST AND SWISS | YOGURT RANCH, LETTUCE, TOMATO, AND ONION ON CIABATTA

CAPRESE | BALSAMIC REDUCTION AND GREENS ON FOCACCIA BREAD

GRILLED CHICKEN | PESTO, MOZZARELLA, AND TOMATO ON CIABATTA BREAD

BLT | MAYO, WHOLE GRAIN SOURDOUGH BREAD

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