

Traditional Victorian Plated Dinner

**This Package Includes:
Four Hours of Open Bar
Domestic & International Cheese and Vegetable Display
Champagne Toast**

Salad

Fresh Baby Spring Mix with Assorted Garden Vegetables
Lemon Vinaigrette or Balsamic Vinaigrette Dressing

Entrees (Choice of Two)

Chicken Normandy, Current Cream Sauce, Apples & Grapes
Chicken Marsala with Mushrooms
8oz NY Strip with Mushroom Red Wine Demi
Prime Rib of Beef Au Jus
Seared Salmon with Fruit Salsa
Baked Haddock with Italian Bread Crumbs & Tomato Coulis

All Entrees Served With:

Seasonal Vegetable Du Jour
Freshly Baked Rolls & Butter

(Choice of One)

Seasoned Fingerling Potatoes
Yukon Potato Puree
Rice Pilaf

Elegantly Designed Wedding Cake by J & S Watkins

Brewed Coffee & Selections of Tea

\$69.00 per person

**Please add a 20% Service Charge; 7% NYS Sales Tax
Price & Menu Selections are Subject to Change without Notice**

Classic Victorian Plated Dinner

**This Package includes:
Four Hours of Open Bar**

Selection of Four (4) Butler Passed Hors Doeuvres

Butler Served Hors Doeuvre Choices:

Crispy Asparagus with Asiago

Mini Franks Encroute with Spicy Mustard

Mediterranean Artichoke Tart

Mushrooms Vol-Au-Vent

Tomato & Garlic Bruschetta

Sesame Chicken Skewers with Apricot Chutney

Mini Beef Wellingtons

Fig & Goat Cheese on Crostini

Smoked Salmon on Crostini with Lemon Creme Franiche

Domestic & International Cheese and Vegetable Display

Champagne Toast

Salad (Choice of One)

Fresh Baby Spring Mix with Assorted Garden Vegetables
With Lemon Vinaigrette or Balsamic Vinaigrette Dressing

Caesar Salad with Freshly Grated Parmesan Cheese
& Garlic Crouton Served with Caesar Dressing

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Entrees (Choice of Two)**

Seared Beef Tournedos with Sour Cherry Demi
Prime Rib of Beef Au Jus

Pork loin stuffed with Mushrooms, Spinach & Gorgonzola Cheese
Atlantic Salmon Roulade with Baby Spinach, Asparagus & Citrus
Beurre Blanc

Portobello Mushrooms stuffed with Roasted Red Peppers,
Chevre Cheese & Sweet Vidalia Onions
Baked Sole with Crabmeat Stuffing with Light Cream Sauce

**All Entrees Served With:
Freshly Baked Rolls & Butter**

(Choice of One)
Vegetable Medley or Green Bean Amandine

(Choice of One)
Seasoned Fingerling Potatoes
Yukon Potato Puree
Rice Pilaf

**Elegantly Designed Wedding Cake by J & S Watkins
Brewed Coffee and Selection of Teas**

\$78.00 per person

**Please add a 20% Service Charge; 7% NYS Sales Tax
Prices and Selections are Subject to Change Without Notice**

Gourmet Station Menu

This Package Includes
Four Hours of Open Bar
Domestic & International Cheese & Vegetable Display
Champagne Toast
Elegantly Designed Wedding Cake by J& S Watkins

Salad Station

(Choice of Two)

Mixed Greens tossed with Tomatoes & Cucumbers served with Lemon Vinaigrette
Asian Salad – Mixed Greens, Toasted Cashews, Orange Slices, Fried Rice Noodles
& Asian Style Dressing
Fresh Sliced Fruit over Spinach, Candied Walnuts, Blue Cheese Crumbles & Balsamic
Vinaigrette
Mozzarella Caprice Salad
Classic Caesar Salad

Pasta Station

(Choice of Two)

Cheese Tortellini with Bocconcini Mozzarella & Simple Pesto
Penne with Tomato Basil Cream Sauce or Marinara
Rigatoni Primavera with White Wine & Olive Oil or Alfredo Cream

Presented with Warm Herbed Garlic Bread

Carving Station

(Choice of Two)

Apple Wood Smoked Ham
Roasted Prime Rib of Beef
Mustard Crusted Pork Loin
Roasted Breast of Turkey

Presented with Assorted Breads and Condiments

Starch

(Choice of One)

Buttered Parsley Potatoes, Country Style Rice, Cream Garlic Mashed Potatoes, Scalloped
Potatoes

Chef Choice of Seasonal Vegetable Du Jour

\$86.00 per person

**Please add 20% Service Charge & 7% NYS Sales Tax
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Enjoy an enchanted evening in our Elegant Ballroom & English Garden Courtyard

All Victorian Packages Include:

Use of the Ballroom, English Garden Courtyard and Custom
40X40 Tent

Ivory brocade table skirting for the cake table, gift table & DJ
table

Your choice of linen and napkin color to customize your
reception

Ivory floor length stripe on stripe tablecloths available for an
Additional charge

Table numbers & Votive candles on each table

Dance Floor

Catering Manager present on your wedding day

Discounted room rates for your out-of-town guests

Specialized planning & guidance by our experienced staff

Complimentary Menu Tasting

Complimentary standard king room for the Bride and Groom
on your Wedding Night (Based on Availability)

Complimentary Parking

Website to familiarize you and your guests with the Inn

Special meals for children

Payment Information and Other Charges:

Deposit Information: A non-refundable deposit of \$1500.00
in the form of cash, certified check, money order or personal check
and signed contract are required to confirm your date.

Payment Information: An additional \$1500.00 payment is due 6 months prior to the day of the event. Final Payment is due in full on the guaranteed count of guests attending on the day of your event. Please add 20% Service Charge & 7% NYS Sales Tax to your final bill. Cash, Certified check, money order, or personal checks are accepted.

Guaranteed Guest Count: A guaranteed number of guests must be definitely specified three business days in advance. This number will be considered a guarantee not subject to reduction. Based on the guarantee, the hotel will be prepared to serve 5% over. Client will be responsible for payment of all meals guaranteed and those served in excess of the guarantee. **If two (2) entrees are selected, please put choices on invitation for your guests selection.** Selection counts must be given to Hotel five (5) days prior to your event. To assist your guests the day of your event, please mark the front of the place cards with their choice of entree. Place cards must be in alphabetical order.

Wedding Ceremony Fee - \$1000.00 (Includes set up and tear down)

Set up fees – The hotel staff takes care of setting up the Cake Table, Gift Table, Stationary Hors Doeuvre Table and Dinner Tables. If you'll require our staff to help with additional set up, i.e. center pieces or additional decorating in the courtyard or ballroom please contact the sales office.

Childrens Dinners \$10.95 ++/each

Chicken Fingers, Baked Potato Wedges & Apple Sauce
Hamburger with Chips & Sliced Fresh Fruit

We have additional menus to help plan bridal showers, rehearsal dinners, and engagement parties.

