



# Wedding Packages



**2737 Route 52, Hopewell Jct, NY 12533**  
**845-221-1941**



# Platinum Wedding Package Cocktail Hour

## ***One-Hour Open Bar***

Includes Signature Drink And Premium Liquor

### ***Chilled Seafood Bar***

- An Elegant Ice Sculpture Filled With Shrimp Cocktail And Mediterranean Seafood Salad

### ***Butler Passed Hors D'oeuvre***

- New York Strip Steak & Onion Marmalade On Crostini
- Breast Of Chicken Rangoon With Apricot Glaze
- Coconut Chicken With Mango Marinade
- Scallops Wrapped In Bacon
- Crabmeat Stuffed Mushrooms
- Wild Rice Blinis With Smoked Norwegian Salmon
- Brie Cheese In Puff Pastry With Dried Cranberries

### ***Hot Smörgåsbord Hors D'oeuvre***

- Swedish Meatballs
- Gnocchi With Mushroom Sauce

### ***Chilled Smörgåsbord Hors D'oeuvre***

- International Cheese Board
- Beautiful Display Of Fresh Seasonal Fruits
- Tuscan Antipasto Display
- Tomato And Basil Bruschetta



### ***La Dolce Vita Station***

- Sausage And Peppers
- Chicken Scaloppini With Garlic, Sun-Dried Tomatoes And Artichokes

### ***Pasta Station***

- Penne A La Matriciana
- Tri-Colored Fusili A La Vodka

### ***Carving Station***

- Roasted Herb Breast Of Turkey With Cranberry Chutney Glazed Roast Pork Loin



# Platinum Wedding Package Dinner

## **Cocktails**

Four Hours Of Premium Open Bar - Champagne Toast - White And Red Wine Table Service

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## **First Course (Select One)**

- Seafood Crepe Normand
  - Caprice Salad With House-Made Mozzarella And Roma Tomatoes
  - Roast Portobello Mushroom Tapenade In Light Tomato Sauce
  - Baked Brie In Puff Pastry With Apricot Pecan Chutney
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## **Second Course (Select One)**

- Mixed Baby Greens In A Citrus Balsamic Vinaigrette
  - Baby Spinach Salad With Strawberries And Sesame Dressing
  - Tri-Color Pasta With Pesto, Marinara Or Vodka Sauce
  - Potato Leek Soup, Minestrone Soup Or Sun-Dried Tomato And Fennel Bisque
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## **Main Course – Duet Served, Buffet Style Or Choice Of Three (Pre-Selected)**

- New York Strip Steak With Bordelaise
- Roasted Prime Rib Of Beef With Natural Aujus (Not Served On Duet)
- Fresh Tilapia With Sauce Grenoblaise
- Herb Baked Norwegian Salmon With Maltaise Sauce
- Breast Of Chicken Saltimbocca With Sauce Provençal
- Breast Of Chicken Francaise
- Roast Stuffed Loin Of Pork With Chorizo Sausage, Dried Fruits And Portuguese Sauce
- Vegetarian Eggplant Lasagna

*Entrées Served With Chef's Selection Of Accompaniment And Fresh Vegetables*

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## **Third Course**

- Wedding Cake From The Pastry Garden
- Viennese Sampler - Miniature Pastries
- Chocolate Covered Strawberries To Accompany Your Cake

Coffee, Tea & Soda





# Platinum Wedding Package Overview

- Five Hours Of Premium Open Bar
- Both Butler Passed And Station Displayed  
Appetizers At Cocktail Hour
- Ice Sculpture With Seafood Display At Cocktail Hour
- A Four Course Dinner
- A Beautifully Decorated Wedding Cake From  
The Pastry Garden
- Miniature Pastries And Chocolate Covered  
Strawberries To Accompany Your Cake
- The Honeymoon Suite For The Bride & Groom
- Two Additional Overnight Guest Rooms To Be Used For  
Guests Or Bridal Party Get Ready Room
- Wedding Planner Throughout Your Special Day
- Choice Of Table Linen From Our Available Colors
- Antique Candelabras On Bride & Grooms Table
- Printed Menu



Saturday	100 guest minimum
Friday & Sunday	65 guest minimum
January – April	65 guest minimum

Wedding prices are subject to a 20% service charge and 8.125% NYS sales tax.





# Gold Wedding Package Cocktail Hour

## ***One-Hour Open Bar***

Includes Signature Drink And Top Shelf Liquor

### ***Butler Passed Hors D'oeuvre***

- New York Strip Steak & Onion Marmalade On Crostini
- Coconut Chicken With Mango Marinade
- Wild Rice Blinis With Smoked Norwegian Salmon
- Brie Cheese In Puff Pastry With Dried Cranberries

### ***Hot Smörgåsbord Hors D'oeuvre***

- Swedish Meatballs
- Gnocchi With Mushroom Sauce

### ***Chilled Smörgåsbord Hors D'oeuvre***

- International Cheese Board
- Beautiful Display Of Fresh Seasonal Fruits
- Tuscan Antipasto Display
- Tomato And Basil Bruschetta



## ***Select One Of The Following Stations***

### ***La Dolce Vita Station***

- Sausage And Peppers
- Chicken Scaloppini With Garlic, Sun-Dried Tomatoes And Artichokes

### ***Pasta Station***

- Penne A La Matriciana
- Tri-Colored Fusili A La Vodka

### ***Carving Station***

- Roasted Herb Breast Of Turkey With Cranberry Chutney Glazed Roast Pork Loin





# Gold Wedding Package Dinner

## **Cocktails**

Four Hours Of Top Shelf Open Bar - Champagne Toast - White And Red Wine Table Service

## **First Course (Select One)**

- Seafood Crepe Normand
- Caprice Salad With House-Made Mozzarella And Roma Tomatoes
- Roast Portobello Mushroom Tapenade In Light Tomato Sauce
- Baked Brie In Puff Pastry With Apricot Pecan Chutney

## **Second Course (Select One)**

- Mixed Baby Greens In A Citrus Balsamic Vinaigrette
- Baby Spinach Salad With Strawberries And Sesame Dressing
- Tri-Color Pasta With Pesto, Marinara Or Vodka Sauce
- Potato Leek Soup, Minestrone Soup Or Sun-Dried Tomato And Fennel Bisque

## **Main Course – Duet Served, Buffet Style Or Choice Of Three (Pre-Selected)**

- New York Strip Steak With Bordelaise
- Roasted Prime Rib Of Beef With Natural Aujus (Not Served On Duet)
- Fresh Tilapia With Sauce Grenoblaise
- Herb Baked Norwegian Salmon With Maltaise Sauce
- Breast Of Chicken Saltimbocca With Sauce Provençal
- Breast Of Chicken Francaise
- Roast Stuffed Loin Of Pork With Chorizo Sausage, Dried Fruits And Portuguese Sauce
- Vegetarian Eggplant Lasagna

*Entrées Served With Chef's Selection Of Accompaniment And Fresh Vegetables*

## **Third Course**

- Wedding Cake From The Pastry Garden

Coffee, Tea & Soda



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# Gold Wedding Package Overview

- Five Hours Of Top Shelf Open Bar
- Both Butler Passed And Station Displayed Appetizers At Cocktail Hour
- A Four Course Dinner
- A Beautifully Decorated Wedding Cake From The Pastry Garden
- The Honeymoon Suite For The Bride & Groom
- One Additional Overnight Guest Rooms To Be Used For Guests Or Bridal Party Get Ready Room
- Wedding Planner Throughout Your Special Day
- Choice Of Table Linen From Our Available Colors
- Antique Candelabras On Bride & Grooms Table
- Printed Menu

Saturday	100 guest minimum
Friday & Sunday	65 guest minimum
January – April	65 guest minimum



Wedding prices are subject to a 20% service charge and 8.125% NYS sales tax.



# Silver Wedding Package

## **Cocktail Hour**

- Beer, Wine And Soft Drinks

## **Butler Passed Hors D'oeuvres**

- Brioche Sausage Roll
- Spanikopita
- Coconut Chicken With Mango Marinade
- Shrimp Salad On Endive Leaves
- Roasted Vegetable Risotto Balls
- Salami, Fresh Mozzarella & Roasted Peppers



## **Dinner**

Four Additional Hours Of Beer, Wine And Soft Drinks



## **First Course (Select One)**

- Tri-Color Pasta With Pesto, Marinara Or Vodka Sauce
- Potato Leek Soup
- Minestrone Soup
- Sun-Dried Tomato And Fennel Bisque



## **Second Course**

- Mixed Baby Greens In A Citrus Balsamic Vinaigrette



## **Main Course**

**Duet Served Or Buffet Style Or Choice Of Three (Pre-Selected)**

- Fresh Tilapia With Sauce Grenoblaise
- Breast Of Chicken Marsala
- Breast Of Chicken Saltimbocca
- Breast Of Chicken Francaise
- Roast Loin Of Pork With Portuguese Sauce
- Vegetarian Eggplant Lasagna

*Entrées Served With Chef's Selection Of Accompaniment  
And Fresh Vegetables*



## **Wedding Cake From The Pastry Garden**

Coffee, Tea & Soda



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# Silver Wedding Package Overview

- Five Hours Of Beer, Wine & Soft Drink Open Bar
- Butler Passed Hors D'oeuvre At Cocktail Hour
- Four Course Dinner
- A Beautifully Decorated Wedding Cake From The Pastry Garden
- The Honeymoon Suite For The Bride & Groom
- Personal Wedding Planner Throughout Your Special Day
- Choice Of Table Linen From Our Available Colors
- Antique Candelabras On Bride & Grooms Table
- Printed Menu

Friday & Sunday 65 guest minimum

January – April 65 guest minimum

Wedding prices are subject to a 20% service charge and 8.125% NYS sales tax.



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# Wedding Package Enhancements

**\*\* Already Included with Platinum**  
**\* Already Included with Gold**

## Cocktail Hour Enhancements

Five Hours Of Open Bar  
Top Shelf Liquor \*  
Upgrade To Premium Liquor \*\*

### **Butler Passed Hors D'oeuvre**

- Baby Lamb Chops
- Shrimp Cocktail \*\*
- Maryland Crab Cakes
- Scallops Wrapped In Bacon \*\*

### **Parisian Tray**

Country Pate, Boursin And Brie Cheeses,  
French Bread And Seasonal Fruit

## Dinner Enhancements

### **Upgraded Entrée Choices**

- Fillet Mignon
- New York Strip Steak
- Seafood Stuffed Jumbo Shrimp
- Norwegian Salmon \*\* \*
- Beef Wellington
- Rack Of Baby Lamb (3 Double Chops)

## Stations

### **Chilled Shellfish Display \*\***

An Elegant Ice Sculpture And Display Of Seafood With Sauces And Lemons

- Jumbo Shrimp Cocktail \*\*
- Jumbo Shrimp, Little Neck Clams & Oysters On The Half Shell

### **Sushi And Sashimi Station**

Beautifully Displayed, Freshly Prepared With Sashimi Grade Fish And Seafood, Served With Pickled Ginger, Wasabi And Soy Sauce

### **Italian Antipasti Station**

Prosciutto De Parma, Genoa Salami, Cappiccolo, Dried Sausage, Provolone, Olives And Peppers, Beefsteak Tomatoes, Fresh House-Made Mozzarella

### **Carving Station \*\***

- Choice New York Strip Steak With Sauce Bordelaise
- Herb Roasted Breast Of Turkey, Cranberry Chutney
- Assorted Breads

### **Pasta Station \*\***

- Imported Penne Pasta A La Vodka
- Three Color Fussili Pasta With Sundried Tomatoes, Fresh Vegetables

### **Smoked Norwegian Salmon Station \*\***

With Chopped Eggs, Onions, Capers



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Gold Package Includes A Choice Of Carving, Pasta Or Smoked Salmon Station



# Wedding Package Enhancements

## Something Sweet

### ***Chocolate Fountain***

A Multi-Tiered Chocolate Fountain  
Flowing Imported Chocolate For Dipping, Fresh  
Strawberries, Pineapples, Bananas, Pretzels,  
Pound Cake, Cookies & Marshmallows

### ***Gourmet Ice Cream Bar***

Vanilla And Chocolate Ice Cream, Fudge  
Brownies, Cookies, Biscotti, Chocolate Sauce,  
And Assorted Toppings

### ***Viennese On The Table \*\****

Platters Of Miniature Pastries, Petite Fours, Biscotti, Chocolate Covered Strawberries,  
Served After The Wedding Cake

### ***Grand Viennese Table***

A Display Of Fresh Seasonal Fruit, French And Italian Pastries, Cakes, Tortes, Cookies, Chocolate  
Covered Strawberries, Trifle, Chocolate Mousse And Ice Cream Station

### ***Super Deluxe Viennese Table***

Grand Viennese Table Plus Candy Bar & Chocolate Fountain





# Wedding Package Enhancements

## ***Candelabras On Guest Tables***

***Reserve The Ss Beverly Bar*** For Up To Two Additional Hours

## ***Extended Time***

- Half-Hour Extended Time With Open Bar
- Full Hour Extended Time With Open Bar



## ***Take It To-Go Station***

### ***Warm Chocolate Chip Cookies***

Home-Made Chocolate Chip Cookies Served Warm With A To-Go Cup Of Hot Chocolate

### ***Popcorn***

Fresh Popped Popcorn Served With A Bottle Of Water

### ***Candy Bar***

An Assortment Of Different Candies In Different Shapes And Colors Presented In Glass Vases.

### ***Apple Cider Donuts***

With A To-Go Cup Of Hot Apple Cider (Seasonal)



## ***Enhancement Incentives***

### ***Select 3 Upgrades***

Receive 10% Off The Combined Cost Of The Enhancement

### ***Select 4 Upgrades***

Receive 15% Off The Combined Cost Of The Enhancement

### ***Select 5 Upgrades***

Receive 20% Off The Combined Cost Of The Enhancement

*Discount incentives only apply to items on this sheet. Any other upgrades cannot be combined for this offer. Pricing will be charged per person based upon your final count given 5 days prior to event date. All wedding prices are subject to a 20% service charge and 8.125% NYS Sales tax*