Weddings at the Eagles Mere Inn

Here, at the Eagle Mere Inn, we want to make your day magical and give you and your significant other the ultimate of life experiences. The Inn is nestled deep the breathtaking Endless Mountains, in Sullivan County.

Wedding date availability is limited, so please contact us as early as possible to have the widest selection of dates, tour the inn and the area, and discuss menu options and pricing. [During your visit and site tour](https://www.priamweddings.com/contact-us), we will provide you with a customized, complete quote for your desired dates, including a catering fee, guest room blocks and site fee. In order to hold a date, we require a $500.00 non-refundable deposit.

Event package pricing will vary based on the day of the week, time of year, and the number of guests. Our outside patio “On the Rocks” is a perfect option for weddings in the months of mid-May till the end of October. Capacity for the On the Rocks patio is 130. It is possible for the patio to be tented. The borough of Eagles Mere boasts a great “Town Green” in the center of iconic Eagles Mere. The green can be rented for larger groups, over the 130-person capacity of the inn’s patio. A tent is also recommended for events on the town green.

Our packages will be explained in detail when you arrive for your visit to tour the inn and wedding site. We are happy to schedule appointments to accommodate your schedule, anytime throughout the week or weekend, to view the site and meet with us.

 Once you've chosen the Eagles Mere Inn for your event, we will help you through the details to ensure that your day flows seamlessly. We will guide you through coordinating plans with our culinary team, as well as selecting a florist, linens, entertainment, and other vendor partners.

***"Happily ever after starts here."***

A WEEKEND VACATION FOR YOUR GUESTS

Once you’ve booked your wedding with the Eagles Mere Inn, we offer packages to turn the entire weekend into a celebration with your loved ones. Start with a rehearsal dinner or barbecue for your immediate family and bridal party. Complete the weekend with a refreshing brunch picnic on the patio or 1887 to ready your loved ones for their travels back home.

### **Bridal Shower/ Jack and Jill Shower**

Smaller packages can be customized to create a very special event to share with your bridal party and friends. Start your day with a wine tasting for the group, then onto to a delicious lunch or dinner from our customized menu, including all the fresh, local vegetables, cheeses, meats, shellfish and fish available.

### **Rehearsal Dinner**

A private magical dining experience with family and special friends. Enjoy an amazing gourmet meal, or fun barbecue at the fire pit and don’t forget the s’mores! The beauty and quiet of the inn will provide the perfect background for the smiles and laughter of everyone gathered.

### **Day After Brunch**

We offer site fee and catering packages to carry your celebration from the “Rehearsal Dinner” the day before, through to the “After Wedding Brunch” on Sunday morning. Ask our coordinator for pricing on our special 3-day packages. It takes away all the worries of coordinating separate events offsite.

PLANNING YOUR WEEKEND

The surroundings of this beautiful resort area are filled with points of interest and activities to complete your out-of-town guests’ stay. The Eagles Mere Inn gives your guest access to the private Eagles Mere Lake. Enjoy a swim in the lake, or a relaxing walk surrounding the lake on the famous Laurel Path trail. The inn’s relationship with the Eagles Mere Air and Auto Museums gives our guest free admission. The World Class museums boast the ultimate collection of American made cars and trucks from the 1950s and 1960s. Along with a collection of living airplanes, plane engines, related toys and artifacts from the golden age of flying -1908 to 1935. Our membership to the Eagles Mere Country Club extends access to the 18-hole championship golf course designed by William Flynn or to visit the Clubhouse for dining.

The surrounding World’s End and Rickett’s Glen state parks are beautiful throughout the year for picnicking and nature watching. Eagles Mere offers several outdoor activities from hiking, fishing, lake swimming, & kayaking, canoeing, and cross-country skiing.

Visit the shops in the historic village and enjoy an ice cream cone at the Sweet Shop!

### OTHER EVENTS

#### Celebrate everything—family reunions, birthdays, bridal and baby showers, anniversaries, retirement parties and just plain why-not? parties. Whether the whole clan is getting together for a long weekend or you’re having a sit-down dinner for 20 just to honor some long and beautiful friendships, let us make the party that suits you.

### **Anniversaries**

### Every year together is worth celebrating. Let us make each milestone a wonderful and beautiful memory shared with all of those who you love. Ask our coordinator about our personal event packages for your wedding anniversary. We can customize a package that perfectly suits your needs and personalizes your event.

* **Family Reunions**

This is the perfect venue to host your family get together. Reuniting over a drink on the patio or having a nice sit-down dinner to catch up, we can provide it all. Enjoying a Sip, Hop or Bubble in our drinkery is perfect for an informal get together to reminisce all of those embarrassing stories. Our formal dining hall would provide a nice back drop to thank all who have gathered from near or far.

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**Sample Sit Down Wedding Menu 1**

***COCKTAIL HOUR***

**Stationary** **Hors d’ouevres (choice of two stationary hors d’oeuvres)**

**Imported & Domestic Cheese Board with Seasonal Fresh Fruit**  
A selection of cheeses accompanied by fresh, seasonal fruits, artisanal crackers, and fresh bread

**Crab & Shrimp Florentine Dip**Creamy shrimp, crab, spinach and artichoke hearts flavored with parmesan cheese and served with warm pita bread

**Passed Hors d’ouevres**  
(Standard package allows for choice of seven passed hors d’oeuvres)

**Coconut Shrimp**Served with a tropical dipping sauce

**Roasted Tenderloin Canapes**Thinly sliced, rare tenderloin of beef served on toasted French bread rounds and garnished with a horseradish cream sauce

**Gourmet Beef Sliders**Mini cheeseburgers served on fresh buns with locally grown microgreens and slice of seasonal tomato

**Roasted Vegetable Bruschetta**Grilled French bread rounds are drizzled with garlic olive oil and served with fresh roasted, seasonal vegetables and topped with melted brie

**Lamb Meatballs**

**Scallops wrapped in Bacon**

**Mediterranean Bruschetta**

**Sample Sit Down Wedding Menu 1(cont.)**

**Champagne Toast**

**Salad**

**Dried cranberries and cherries, crumbled gorgonzola cheese and glazed walnuts, served on a bed of crisp mixed greens with a raspberry vinaigrette**

**Assorted bread basket**

**Main Course**

(Choice of two proteins and a vegetarian option for guests)

**All entree served with seasonal starch and seasonal vegetable**

**Grilled Filet Mignon**Served with wild mushroom demi glaze

or

**Roasted** **Salmon**  
Served with champagne beurre blanc and topped with a dollop of caviar

*or*

**Grilled Portobello**Served on bed of sautéed fresh spinach with roasted peppers, cannellini beans and couscous pilaf

**DESSERT**

**Custom Wedding Cake**Meet with our Pastry Chef to design the cake of your dreams

**Coffee & Tea Service**Regular, Decaffeinated and Assorted Teas are delivered table side

# Sample Sit Down Wedding Menu 2

**COCKTAIL HOUR**

**Stationary Hors d’ouevres (choice of two stationary hors d’oeuvres)**

**Baked Brie en Croute**  
Imported wheel of brie wrapped in a puff pastry with homemade preserves and served with assorted crackers and Raspberry Sauce

**Mediterranean Platter**A full table display of assorted dips including hummus, baba ghanoush, and tabbouleh, served with kalamata olives, assorted cheeses, and seasonal vegetables along with warm pita

**Leek Tart**

**Roasted Red Pepper and Leek Tart**

**Cold Poached Shrimp**(Additional cost associated)  
Jumbo shrimp served with chili lime sauce and homemade cocktail sauce

**Passed Hors d’ouevres**  
(Standard package allows for choice of eight passed hors d’oeuvres)

**Crab Cakes**  
Jumbo lump crab meat served with a roasted Red pepper Coulis

**Seared Ahi Tuna**Lightly seared premium tuna over Cucumber Noodles with Wasabi and Orange Ginger dressing on an Udon Spoon

**Lobster Mac’n Cheese**

Blend of three cheeses with lobster

**Sample Sit Down Wedding Menu 2(cont.)**

**Champagne Toast**

**Salad**

Dried Cranberries and cherries, crumbled gorgonzola cheese and glazed walnuts, served on a bed of crisp mixed greens with a raspberry vinaigrette

Assorted breadbasket

**Soup Course**Chilled champagne melon soup

**Main Course  
(**Choice of two proteins and a vegetarian option for guests)

**All entrees served with seasonal starch and seasonal vegetable**

**Roasted Lamb Chops**Marinated in vinegar, with herb-Dijon crust and served with a brown sauce

or

**Seared Jumbo Sea** **Scallops**  
Served with pineapple salsa

*or*

**Eggplant Rolentina**  
Julienne vegetables in rolled in a battered eggplant with a roasted tomato sauce

**DESSERT**

**Seasonal Fruit Pies**  
An assortment of pies made from locally sourced, fresh, seasonal fruits stacked in a cascading tower

**Coffee & Tea Service**Regular, Decaffeinated and Assorted Teas are delivered table side

# Sample Sit down Wedding Menu 3

**EXTENDED COCKTAIL SUPPER**(Customized package would not be part of the standard pricing, and include 4 hours of heavy and passed hors d’oeuvres)

**Stationary Hors d’ouevres**  
(3 Working Stations – 2 Standard Stations)  
 **Sushi Station**A master trained sushi chef prepares fresh sashimi and assorted rolls to order

**Shellfish and Raw Bar**Fresh oysters, clams, king crab legs, and shrimp are served with accompanying cocktail sauce and lemon

**Roasted Garlic Mashed Potato Bar**Sophisticated mashed potato display with bacon, sour cream, scallions, cheddar cheese, and gravy enabling individuals to customize their selection

**Antipasto Bar**Marinated vegetables, Italian meats and cheeses, stuffed peppers, olives, and roasted peppers served with Artisan breads from local bakery

**Smoked Fish Display**Norwegian smoked salmon, smoked trout, smoked whitefish, lemon, capers and dill served with cracked black pepper cream cheese and pumpernickel points

**Passed Hors d’ouevres**(Choice of seven passed **Hors d’ouevres** – served in two 2-hour shifts)

**Sesame Chicken**Served with orange ginger dipping sauce

**Chorizo en Croute with Caramelized Onion Relish**Spicy sausage wrapped in puff pastry and topped with a caramelized onion relish

**Seared Ahi Tuna Shooters**Quick seared, sushi grade tuna dressed in a ginger sauce and served atop cucumber noodles on an udon spoon

**Bruschetta Mediterranean**Choice of balsamic marinated tomatoes served over a toasted crostini, or white bean spread

**Roasted Tenderloin Canapes**  
Thinly sliced, rare beef tenderloin on toasted French bread rounds garnished with a horseradish cream

**Baby Lamb Chops**Marinated in vinegar, herb crusted, pan seared and served with a brown mint sauce

**Assorted Flatbread Pizzas**Grilled flatbreads topped with roast seasonal vegetables and assorted toppings

**DESSERT**

**Stationary Dessert**  
**Cupcakes**

Assorted cupcakes made from red velvet cake with vanilla icing and vanilla cake with lemon icing

**Passed Desserts  
Chocolate Covered Strawberries**Served with almond macaroons

Buffet Dinner at the Eagles Mere Inn

Option One

**Salad Course**

Choice of One:

**Chopped Salad**

Greens, tomatoes, carrots, cucumbers, onions, kalamata olives, radishes, avocado and croutons

**Seasonal Salad**

Macaroni salad, pasta salad, potato salad, etc.

**Caesar Salad**

Romaine hearts, shredded parmesan cheese, homemade croutons and Caesar dressing

**Main Course**

-Choice of Three-

**Bourbon Glazed Baby Back Ribs**

Slow roasted & spice rubbed with homemade bourbon bbq

**Margarita Chicken**

Breast of chicken marinated with lime and tequila

**Blackened Salmon Filet**

Char-grilled with fresh lemon slices

**Pulled Pork BBQ**

In house smoked & slow roasted

**Shrimp Scampi Skewers**

Grilled shrimp in garlic butter with house made cocktail sauce

**Sides**

-Choice of Four-

**Roasted Red Potato Salad**

Sliced roasted reds with sliced onion and red pepper

**Jicama Slaw**

Sweet and crisp jicama with julienne vegetables

**Tortellini Florentine Pasta Salad**

With spinach, tomato and homemade zesty dressing

**Mac and Cheese**

Created with a blend of 3 cheeses

**Baked Potato Bar**

Served with bacon, cheese, sour cream, butter

**Assorted Grilled Veggies**

Seasonal

**Seasonal Desserts**

**Coffee and Tea**

**Non-Alcoholic Bar**

Assorted Soft Drinks and Lemonade

**Cash or Tab Bar Only**

Three Hour Station-Style Event

Option Two

Starters

One Stationary Hors d'oeuvre

**Salad Course**

-Choice of One-

**Seasonal Salad**

Macaroni salad, pasta salad, potato salad, etc.

**Caesar Salad**

Romaine hearts, shredded parmesan cheese, homemade croutons & Caesar dressing

**Main Course**

-Choice of Three-

**Sliced London Broil with Pine Nut Relish**

Marinated and cooked med-rare, sliced

**Tarragon Roasted Filet of Salmon**

Atlantic salmon roasted

**Chicken Piccata**

Breast of chicken dredged in egg and parmesan cheese and pan-seared and finished with a lemon caper butter sauce

**Haddock Puttanesca**

Haddock filet with onions, garlic, tomatoes, capers, olives and white wine served over basil parmesan risotto

**Herb Roasted Chicken Breast**

Breast of chicken roasted with herbs

**Lemon Pepper Pork Tenderloin**

Lemon-pepper crusted, grilled & sliced

**Chicken Oscar**

Breast of chicken char-grilled and topped with lump crab meat

**Pasta Bolognaise**

Fresh al dente pasta & zesty pork sausage sauce

**Sides**

-Choice of Three-

**Roasted Red Potato Salad**

Sliced roasted reds with sliced onion and red pepper

**Grilled Seasonal Vegetable**

**Scallop Potatoes**

Thinly sliced potatoes & cheese sauce, slow roasted

**Broccoli Florets**

Freshly steamed

**Rice Pilaf**

Basmati rice with celery, onion, carrot, and pepper

**Ancient Five Grain Blend**

Blend of quinoa, barley, couscous, wild rice, and wheat berries

**Seasonal Desserts - Coffee and Tea**

**Non-Alcoholic Bar**

Assorted Soft Drinks and Lemonade

**Intimate Dinner Party**

**Cocktail Hour**

Passed Hors d'oeuvres

Lamb Meatballs

Maryland Lump Crab Cake with a Caper Remoulade

**First Course**

**Eagles Mere Salad**

Dried Cranberries and cherries, crumbled gorgonzola cheese and glazed walnuts, served on a bed of crisp mixed greens with a raspberry vinaigrette

**Paired Plate**

Gilled Filet of Beef with a choice of scallops or Shrimp

**Dessert**

Seasonal Selections

Bourbon Peach Upside Down Cake

**Coffee Service**

Freshly Brewed Regular and decaf

Selection of Teas offered with half and half, milk, sugar and assorted sweeteners