



Bear Mountain Inn
Weddings



Immature love says:
"I love you because I need you."

Mature love says:
"I need you because I love you."

— Erich Fromm, *The Art of Loving*

Congratulations

Congratulations on your engagement and upcoming nuptials!

We are honored and delighted that you are considering Bear Mountain Inn for your wedding, and we would be pleased to assist with any and all of your wedding plans. At the Bear Mountain Inn, we pride ourselves in working closely with each couple to custom design your wedding. We specialize in planning an exquisite reception menu, choosing the perfect ceremony location, offering stunning embellishments and recommendations – all this to achieve our goal of creating unforgettable weddings and memories to last a lifetime.

We have four separate venues located in the Bear Mountain State Park. The Bear Mountain Inn (125 guests to 250 guests), The Overlook Lodge (75 guests to 125 guests), The Merry Go Round (75 guests to 115 guests) and The Cliff House (40 guests to 65 guests).

Situated at the base of Bear Mountain and overlooking the shores of Hessian Lake, the historic Bear Mountain Inn, built in 1915, is a centerpiece of a unique park system that stretches from the edge of New York City through the Hudson Valley. The Overlook Lodge is perched up on the mountains with a breathtaking view of Hessian Lake and the Hudson River. The Merry Go Round is a beautiful, unique, and whimsical venue to host your most special day. The Cliff House is charming and rustic for your intimate wedding.

At Bear Mountain Inn, planning is easy:

FIRST – Take Your Pick (times two)!

- Pick Your Location – each with individual personality, but all boasting great views, atmosphere and intimacy
- Pick Your Package – our Wedding Packages are outlined and detailed for your planning convenience. Choose a package that most directly suits your needs and then we can build from there.

SECOND – Ring the Dinner Bell

- Build your menu. Choose from the masterful creations of our Chef and Culinary Team... or ask us to custom build a menu specifically to your tastes.

THIRD – Bells and Whistles

- Want to add a little “oomph” to your evening – choose some extras – additional pricing as listed:

BELLS & WHISTLES! — \$30 PER PERSON

Welcome ceremony sparkling wine or spiked apple cider, Chiavari Chairs & Persecco with your open bar, Valet Parking (7 hour period)

WALTZ WITH ME! — \$20 PER PERSON

Viennese Table: A sumptuous dessert buffet, including napoleons, mousses, petit fours, tarts, fruits, and ice cream.

HOUR EXTENSION — \$15 PER PERSON

Includes open bar

GUESTROOMS

- Do you need accommodations for your visiting guests? We would be delighted to offer you a wedding room block for your visiting guests. Rates vary by season, location and day of the week – allow us the opportunity to offer your guests the perfect getaway.

THE ICING ON THE CAKE

- One evening of celebrating is hardly enough! Allow us to host your Rehearsal Dinner, Farewell Brunch, or both! Talk to our catering team to learn about our special offerings.

Speaking of Cake

- We do not create custom wedding cakes at Bear Mountain Inn however, we do recommend several local bakeries for your custom creations.

Your Venue

BEAR MOUNTAIN INN BEAR MOUNTAIN, NEW YORK

BEAR MOUNTAIN WEDDINGS

PEAK SEASON (April – November; Holidays*):

- Saturday \$170 per person
- Friday & Sunday \$150 per person

OFF-PEAK SEASON (December – March):

- Saturday \$140 per person
- Friday & Sunday \$130 per person

Note: Minimum guest count is 125 guests.
Maximum guest count is 250 guests.

Each package is subject to an \$800.00 ceremony fee, \$1,500 site fee, 21% service charge and 8.375% sales tax. Ceremony space outdoors is on our Hickory Terrace and indoors in our Perkins Ballroom.

OVERLOOK LODGE WEDDINGS

PEAK SEASON (April – November; Holidays*):

- Saturday \$140 per person
- Friday & Sunday \$130 per person

OFF-PEAK SEASON (December – March):

- Saturday \$120 per person
- Friday & Sunday \$110 per person

Note: Minimum guest count is 75 guests.
Maximum guest count is 125 guests.

Each package is subject to an \$800.00 ceremony fee, \$1,000 site fee, 21% service charge and 8.375% sales tax. Overlook Ceremony Space is outdoors on the Overlook Patio or indoors in the Hessian Ballroom.

MERRY-GO-ROUND WEDDINGS

PEAK SEASON (April – November; Holidays*):

- Saturday \$150 per person
- Friday & Sunday \$140 per person

OFF-PEAK SEASON (December – March):

- Saturday \$130 per person
- Friday & Sunday \$120 per person

Note: Minimum guest count is 75 guests.
Maximum guest count is 115 guests.

CLIFF HOUSE WEDDINGS

PEAK SEASON (April – November; Holidays*):

- Saturday \$130 per person
- Friday & Sunday \$120 per person

OFF-PEAK SEASON (December – March):

- Saturday \$120 per person
- Friday & Sunday \$110 per person

Note: Minimum guest count is 40 guests.
Maximum guest count is 65 guests.

Ceremony Space is indoors in the Atrium of the Merry-go-round. Each package is subject to an \$800.00 ceremony fee, \$1,500.00 site fee, 21% service charge and 8.375% sales tax. Ceremony Space on the Cliff House Landing. Each package is subject to an \$800.00 ceremony fee, \$1,000.00 site fee, 21% service charge and 8.375% sales tax.

*Holidays: New Year's Eve is at the Saturday Peak Price

Food and Beverage Offerings

BEAR MOUNTAIN INN BEAR MOUNTAIN, NEW YORK

BUTLER-PASSED HORS D'OEUVRES

—CHOOSE 7—

COLD SELECTIONS

- Smoked Salmon with Red Onion Marmalade, Horseradish Crème, Sour Dough Crisp
- Seared Ahi Tuna with Pickled Vegetables and Wasabi Aioli on Cucumber
- Roasted Eggplant Caponata on Crostini
- Marinated Mozzarella with Basil, Sun Dried Tomato Pesto on Crostini
- Shrimp "Ceviche" with Pico de Gallo, and Avocado Crème, on Crispy Corn Tortilla
- Tomato Bruschetta in a Cucumber Cup
- Crab and Avocado Salad in Filo Cup
- Mini BLT on Mini Martins Potato Roll

HOT SELECTIONS

- Franks in Puff Pastry with Honey Mustard
- Crispy Patatas with Saffron Dipping Sauce
- Beef Tenderloin Medallion with Roasted Red Peppers and Blue Cheese on sourdough crisp
- Mini Crab Cakes with Siracha Lime Aioli
- Buffalo Chicken Bites with Blue Cheese and Celery
- Marinated Grilled Chicken Skewers with Tahini Dipping Sauce
- Roasted Red Pepper and Goat Cheese on Polenta Bite
- Mini Lamb Meatballs in Roasted Tomato Ragù
- Crispy Truffled Mac and Cheese Bites
- Bacon Wrapped Scallops
- Braised Shredded Short Rib on Parmesan Polenta Crisp
- Vegetable Spring Roll with Sweet Chili Sauce
- Risotto Arancini with Saffron Aioli
- Mini Empanadas Filled with Argentinean BBQ Beef
- Quesadilla Bites with Fresh Pico de Gallo
- Grilled Lamb Lollipops with Roasted Tomato Mint Sauce (+ \$3pp)



All meals are accompanied by freshly brewed regular and decaffeinated coffee, hot teas, fresh bread service with whipped honey butter, water and iced tea.

All menus and prices are subject to change without notice. All prices are subject to 20% service charge, and applicable current sales tax.

Food and Beverage Offerings (Continued)

BEAR MOUNTAIN INN BEAR MOUNTAIN, NEW YORK

COCKTAIL RECEPTION DISPLAYS

—CHOOSE 2—

CRUDITÉS

An Assortment of Fresh Vegetables, Pesto Mayo, Ranch, and Red Pepper Dip

LOCAL AND IMPORTED CHEESE DISPLAY

A Selection of Local and Imported Cheeses, Seasonal Fruit, Strawberry Preserves, Crusty Bread Local Honey, and Crackers

SAVORY FONDUE BAR

Assorted Breads with Three Cheese Fondue Grilled Cheese Squares and Tomato Cream

ARTISANAL CHARCUTERIE

Cured Sopressata, Prosciutto De San Danielle, Imported Salami, Aged Provolone, Marinated Artichokes and Olives, Artisan Bread, Breadsticks, Mustard, Fresh Mozzarella and Fine Extra Virgin Olive Oil

COCKTAIL HOUR ENHANCEMENT: RAW BAR

30 person minimum. Anything under 30 guests will be subject to an additional charge based on market price.

A chilled selection of the freshest seafood to include the following: Shrimp, Oysters on the Half Shell, Clams on the Half Shell, Crab. All served with Cocktail Sauce, Mignonette Sauce, Tabasco, and Fresh Lemon Wedges

Market Price: \$25–\$35pp

CARVINGS

- Roast Sirloin of Beef with Natural Jus \$15
- Roast Turkey Breast with Cranberry Chutney \$14
- Roast Pork Loin with Apple Compote \$14
- Baked Country Ham with Honey Mustard \$12
- Roast Tenderloin of Beef Horseradish Cream \$16

INTERACTIVE COCKTAIL STATIONS

Included in the Bear Mountain Inn Wedding Package

—CHOOSE 1—

PASTA STATION (CHOOSE TWO) \$14

- Penne with Vodka Sauce
- Rigatoni with Bolognese
- Orecchiette with Italian Sausage and Broccoli Rabe
- Farfalle with Alfredo and Pecorino Romano

SAUTÉ STATION (CHOOSE TWO) \$16

- Chicken Marsala with Portabella Mushrooms
- Sautéed Shrimp Scampi with White Wine Lemon
- Pork Saltimbocca with Prosciutto and Sage
- Sautéed Salmon Served with Beurre Blanc Sauce
- Shrimp and Crab Cakes with Lemon Aioli on Side (+ \$7pp)

SLIDER STATION (CHOOSE TWO) \$17

- Mini Burger Sliders with Bacon Tomato Jam, Baby Arugula
- Mini Pulled Pork Sliders with Crispy Onions and BBQ
- Cajun Po-Boy Sliders with Southern Slaw and Remoulade
- Grilled Chicken Sliders with Crisp Romaine, Roasted Red Peppers, Lemon Aioli
- Veggie Buger Sliders with Sriracha Aioli

SAVORY MARTINI STATION (CHOOSE TWO) \$17

Served to You in an Elegant Martini Glass Presentation

- Braised Veal Osso Bucco over Parmesan Risotto
- Braised Beef Shortribs over Soft Tuscan Polenta
- Slow-Cooked Lamb Shank over Moroccan Cous Cous
- Braised Chicken Thighs over Whipped Potatoes
- Shrimp and Crab Bisque over Southern Style Rice (+ \$7pp)

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Food and Beverage Offerings

BEAR MOUNTAIN INN BEAR MOUNTAIN, NEW YORK

BUFFET MENU

—CHOOSE 3—

- Sautéed Chicken with Roasted Tomato Rosemary Jus
- Parmesan Panko Crusted Chicken with Roasted Red Pepper Cream Sauce
- Braised Chicken Thigh "Coq au Vin"
- Steamed Mussels in a Fennel Tomato Broth
- Steamed Littleneck Clams in a White Wine Lemon Broth
- Grilled Swordfish with Saffron Cream
- Seared Salmon with Beurre Blanc and Roasted Asparagus
- Rigatoni with Bolognese and Fresh Grana Padana
- Grilled Chicken with Fresh Peas, Pancetta, Roasted Cherry Tomatoes, Parmesan Cream, Penne Pasta
- Farfalle with Italian Sausage and Broccoli Rabe
- Smoked Slow Roasted Pork Loin with Braised Greens and Roasted Sweet Potatoes
- Grilled Flank Steak with Oven Roasted Tomatoes and Chimi Churri
- Roast Beef Tenderloin with Confit Cippolini Onions and Rosemary Red Wine Veal Jus
- White Truffle and Three Cheese Mac and Cheese with Wild Mushrooms and Spinach (Vegetarian option)

STARCH SELECTION (CHOOSE ONE)

- Whipped Potatoes
- Roasted Red Potatoes
- Parmesan Risotto
- Griddled Polenta Cake
- Saffron Rice

VEGETABLE SELECTION (CHOOSE ONE)

- Seasonal Vegetable Succotash
- Sautéed Broccoli and Garlic
- Roasted Winter/Summer Squashes



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PLATED MENU

SALADS (CHOOSE ONE)

- **Caesar Salad** – Romaine Hearts, Focaccia Croutons, Oven Roasted Tomatoes, Parmesan, Caesar Dressing shavings, bacon, gorgonzola crumbles
- **Baby Greens Salad** – Seasonal Mixed Baby Greens, Cucumber, Cherry tomatoes, Shaved Red Onion, Radish, Balsamic Vinaigrette
- **Poached Pear and Baby Arugula** – Port Wine Poached Bosc Pears, Goat Cheese, Candied Walnuts, Baby Arugula, Prosciutto, Sherry Vinaigrette
- **Burrata Salad** – Arugula, Fresh Basil, Beefsteak Tomatoes, Crostini, Watermelon Radish, Lemon Vinaigrette

APPETIZERS (CHOOSE ONE)

Bear Mountain Inn Package Only

- **Asparagus and Wild Mushroom Risotto** – Oyster Mushrooms, Basil Pesto, Roasted Asparagus, Truffle Oil
- **Braised Lamb and Pappardelle** – Slow Braised Lamb, Stewed Tomatoes, Pecorino Romano, Fresh Herbs
- **Seared Scallops** – North Atlantic Sea Scallops, Sardinian Cous Cous, Fresh Peas, Rendered Pancetta, Roasted Grape Tomatoes, Red Pepper Lemon Aioli
- **Yellowfin Tuna Semi Crudo** – Seared Line Caught Yellowfin Ahi Tuna, Baby Arugula, Sliced Radish, Capers, Pickled Red Onions, Lemon Aioli, Sea Salt
- **Parmesan Potato Gnocchi** – Roasted Portabella Mushrooms, Wilted Spinach, Shaved Parmesan, Smoked Tomato Fondue

INTERMEZZO (CHOOSE ONE)

- **Raspberry Sorbet**
- **Lemon Sorbet**

ENTRÉES (CHOOSE TWO)

- **French Chicken Breast** – Mushroom Farrotto, Roasted Seasonal Squashes, Sautéed Greens, Chicken Jus
- **Pan Roasted Chicken Breast** – Local Fingerling Potatoes, Rendered Pancetta, Roasted Asparagus, Oyster Mushrooms, Truffled Chicken Jus
- **Duo of Beef** – Pan Roasted Filet Mignon, Braised Beef Shortrib, Creamy Polenta, Baby Carrots, Zucchini, Shortrib Jus
- **Filet Mignon** – Pan Seared Filet Mignon, Truffled Portabella Mushroom Risotto, Roasted Asparagus, Merlot Jus (Add on Lobster for surf n turf - market price \$12-\$15 per person)
- **Grilled 14 oz Ribeye** – Roasted Garlic Whipped Potatoes, Braised Black Kale, Crispy Onions, Natural Jus
- **Oven Roasted Lamb Loin** – Polenta, Snap Peas, Tomato Cucumber Salad, Basil Lamb Jus
- **Pan-Seared Brook Trout** – Corn and Root Vegetable Succotash, Sautéed Spinach, Roasted Cherry Tomatoes, Lemon Thyme Butter
- **Pan-Seared Salmon** – Sardinian Cous Cous, Roasted Cherry Tomatoes, Haricot Verts, Herbed Beurre Blanc
- **Herb-Crusted Halibut** – Smoked Tomato Risotto, Broccoli Rabe, Lemon White Wine Reduction
- **Roasted Vegetable Lasagna (Silent Third Entrée)** – Basil Pesto, Béchamel, Shaved Pecorino
- **Red Quinoa and Roasted Seasonal Vegetables** – Braised Greens, Roasted Tomatoes, Seasonal Squashes, Asparagus, Preserved Lemon, Tomato Broth

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DESSERT ENHANCEMENTS

INTERNATIONAL COFFEE AND CORDIAL BAR (\$14 PER PERSON)

Your guests can choose to add cordials including Kahlua, Bailey's Irish Cream, Sambuca and Jameson. Each cup is topped with whipped cream and chocolate curls and assorted biscotti cookies

CHOCOLATE FOUNTAIN (\$16 PER PERSON)

Chocolate cascading from a three tiered fountain accompanied by marshmallows, pretzel rods, graham crackers, strawberries, bananas, and Oreo cookies for dipping

CANDY BAR (\$10 PER PERSON)

An array of your favorite candy shop classics with candy scoops and containers so your guests can have fun mixing and matching treats!

BUTLER-PASSED SWEETS

- Mini Cannoli \$4
- Fried Cheesecake with Raspberry Coulis \$5.50
- Mini Assorted Petite Fours \$5

ADDITIONAL DESSERT SELECTIONS (\$6 PER PERSON)

- Traditional Cheesecake with seasonal fresh Berries and Raspberry Sauce
- Flourless Chocolate Cake with Strawberries and Caramel Sauce
- Carrot Cakes with Cream Cheese Frosting and Candied Lemon
- Chocolate Mousse with Fresh Raspberries
- Tiramisu Cake



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