

WEDDING AMENITIES



- A dedicated wedding and event planner will guide you every step of the way
- Available ceremony site on our Monet bridge overlooking the Mirbeau gardens
 - Preferred vendor referrals
 - Elegant settings of china, stemware and silver flatware
 - Votive candles to enhance your table arrangements
 - White table linens, coordinating napkins and banquet linens
 - Complimentary menu tasting with the executive chef prior to the event
- Custom cake design and tasting with the executive pastry chef prior to the event
- Complimentary overnight stay on the wedding night for the bride and groom in one of our romantic cottages which feature a Mirbeau luxury king bed, fireplace, oversized soaking tub, and view of the gardens
 - Special negotiated room rates for your guests
 - Access to Spa Mirbeau for all Mirbeau Inn & Spa overnight guests



BANQUET INFORMATION



AVAILABILITY OF SPACE

Guests and vendors will be granted access to banquet space two hours prior to event start time. If additional set up time is required it must be coordinated through the hotel sales department.

DEPOSIT

All events require an advance deposit equal to the room rental fee contracted or an alternate agreed upon amount outlined in the event contract.

FOOD AND BEVERAGE POLICIES

All menu prices quoted are subject to change unless outlined as a condition of the contract.

Food and beverage pricing is confirmed one month prior to event date.

Banquet pricing herein does not include 8% NYS sales tax and 20% service charge.

Food and beverage of any kind from outside Mirbeau Inn & Spa is not permitted due to NYS Health Laws.

Mirbeau Inn & Spa will not be held responsible for any items brought in from the outside.

Food and beverage event guarantees are required 14 days prior to the event date,

the hotel is prepared to serve 5% over this amount.

MATERIALS

Materials for meetings and functions may be delivered (1) business day prior to the function.

Please label your package(s) with the group's name, date of event and contact name.

The Patron is responsible for arranging return shipment of items.

Mir beau Inn & Spa waives all responsibility once the package has been shipped.

FLOOR PLANS

Event floor plans are available upon request.

Mirbeau reserves the right to change the set up to best fit the needs of the event

This will be discussed prior to event start date.

DECORATIONS AND VENDORS

Decorations cannot be nailed or taped to walls, light fixtures or furniture.

All candle centerpieces must have the flame enclosed due to fire regulations.

All audiovisual and entertainment vendors must submit a certificate of insurance to operate on site.



MONET'S PALETTE WEDDING PACKAGE



RECEPTION

A selection of four passed hors d'oeuvres

ARTISAN CHEESE BOARD

Domestic and international cheeses House made chutneys and accoutrements Mirbeau bakery breads and crisps

DINNER

Champagne toast

FIRST COURSE

A selection of soup or salad Wine pairing

ENTREÉ

A choice of three entreés artistically presented Wine pairing

AND THEY LIVED HAPPILY EVER AFTER

House made miniature dessert plates for each table

OPEN BAR SELECT BRANDS

\$140.00 PER PERSON (MAXIMUM 80 GUESTS)

*Site fee additional



GARDENS OF MIRBEAU WEDDING PACKAGE



RECEPTION

A selection of four passed hors d'oeuvres

ARTISAN CHEESE BOARD

Domestic and international cheeses House made chutneys and accoutrements Mirbeau bakery breads and crisps

DINNER

Champagne toast

AMUSE BOUCHE

A seasonal course designed according to the tastes of the bride and groom

FIRST COURSE

A selection of soup or salad Wine pairing

INTERMEZZO

A palate refreshing course to enlighten the senses

ENTREÉ

A choice of three entreés artistically presented
Wine pairing

AND THEY LIVED HAPPILY EVER AFTER

House made miniature dessert plates for each table

TO RELAX AND RENEW

50 minute couples spa treatment for the bride and groom

OPEN BAR PREMIUM BRANDS

\$160.00 PER PERSON
(MAXIMUM 80 GUESTS)
*Site fee additional



MONET'S INSPIRATION WEDDING PACKAGE



RECEPTION

Passed signature cocktail
A selection of four passed hors d'oeuvres
Artisan cheese board: Domestic and international cheeses
House made chutneys and accoutrements
Mirbeau bakery breads and crisps

CLASSIC SHELLFISH SELECTION

Select two: chilled shrimp, little neck clams, oysters on the half shell served with cocktail sauce, red wine mignonette and lemons

DINNER

Champagne toast

AMUSE BOUCHE

A seasonal course designed according to the tastes of the bride and groom

FIRST COURSE

A selection of soup or salad Wine pairing

INTERMEZZO

A palate refreshing course to enlighten the senses

ENTREÉ

A choice of three entreés artistically presented
Wine pairing

AND THEY LIVED HAPPILY EVER AFTER

House made miniature dessert plates for each table

OPEN BAR ROYAL BRANDS

TO RELAX AND RENEW

100 minute couples spa treatment for the bride and groom

\$185.00 PER PERSON (MAXIMUM 80 GUESTS)

*Site fee additional



PASSED HORS D'OEUVRES



COLD — 50 PIECE MINIMUM

Bruschetta	\$2.25
House smoked salmon on dill cream on a crostini	\$2.50
Caprese skewer with mozzarella, tomato, basil and balsamic drizzle	\$2.50
Prosciutto, fig and cream cheese roll-up	\$3.50
Compressed watermelon with feta and mint	\$3.00
Gulf shrimp with house made cocktail sauce	\$3.50
English cucumber with hummus and smoked paprika	\$2.00

WARM — 50 PIECE MINIMUM

Spinach and artichoke risotto fritters with tomato sauce and parmesan	\$2.75
Scallops wrapped in bacon	\$4.75
Lamb lollipop with a rosemary garlic sauce	\$3.50
Chicken satay with a Thai peanut sauce	\$2.25
Apple, cheddar and walnut "strudel"	\$2.50
Lump crab cakes with remoulade	\$3.50
Warm brie with berry compote	\$3.50
Vegan stuffed mushroom	\$2.50



RECEPTION DISPLAYS & STATIONS



ARTISAN CHEESE BOARD

Domestic and international cheeses House made chutneys and accoutrements Mirbeau bakery breads and crisps

\$12.00 per person

MEDITERRANEAN SPREAD

Chickpea hummus Classic baba ghanoush Traditional caponata Tapenade, tzatziki, feta & roasted garlic Crusty bakery bread, pita chips, naan bread

\$12.00 per person

CLASSIC SHELLFISH SELECTION

SELECT TWO

Chilled shrimp
Seafood imperial
Oysters on the half shell
Served with cocktail sauce,
White wine mignonette and lemons

\$17.00 per person or priced by the piece, please inquire

FRESH SEASONAL CRUDITÉ

Assortment of seasonal offerings from local vegetable farms with house made dipping sauces

\$7.00 per person



RECEPTION DISPLAYS & STATIONS



GRILLED FLATBREADS

Crispy prosciutto with goat cheese and roasted garlic, finished with arugula & truffle oil Margherita: Mozzarella, roasted tomatoes, fresh basil & roasted garlic Mediterranean: Hummus, roasted red peppers, red onions & feta Grilled chicken with smoked gouda & house made barbeque sauce Fresh fig, caramelized onion, & goat cheese

\$14.00 per flatbread

DESSERT BUFFET

An elegant display of assorted miniature desserts \$10.00 per person

FRESH SEASONAL FRUIT DISPLAY

Assortment of sliced fresh fruit

\$6.00 per person

LATE NIGHT SNACKS

SELECT THREE

Miniature grilled cheese sandwiches
Prime ground beef sliders with caramelized onions & creamy bleu dressing
Garlic & herb french fries
Crispy chicken tenders
Artisan popcorn with sea salt & butter

\$15.00 per person



SERVED DINNER



FIRST COURSE CHOICE OF:

Roasted plum tomato bisque with goat cheese and croutons

Butternut squash soup

Locally picked organic greens with fresh berries, crumbled goat cheese and balsamic Caprese salad: fresh mozzarella, seasonal tomatoes, basil and balsamic reduction Caesar salad with fresh parmesan and croutons tossed in house made caesar dressing Arugula salad with shaved parmesan, apples, pumpkin seeds and dried cramberries tossed in a maple walnut dressing

ENTREÉ

CHOICE OF:

80z. filet mignon with garlic-herb crispy fingerling potatoes, seasonal vegetable and bordelaise

Roasted rack of lamb with creamy parmesan polenta and tomato ragu

Roasted organic chicken with pommes mousseline, seasonal vegetable and mushroom white wine sauce

Seared Atlantic salmon over sautéed greens, fingerling potatoes and lemon beurre blanc

Seared scallops with wild rice pilaf and coconut saffron broth

Gulf shrimp in a roasted tomato and spinach risotto

Roasted vegetable risotto (vegan)

Butternut squash ravioli with maple cream sauce and toasted pecans

\$50.00 PER PERSON

*Dessert options available from our in-house bakery

INTERMEZZO

AMUSE BOUCHE

A palette refreshing course to enlighten the senses \$6.00 per person A custom tasting course designed by our chef to complement your menu

\$7.00 per person



FAMILY STYLE DINNER MENU



SALADS - SELECT ONE

Caesar salad with romaine hearts, fresh parmesan and croutons, tossed in traditional house made caesar dressing

Fresh berries and greens tossed with balsamic, spiced nuts and goat cheese

Greek: romaine hearts, roasted tomato, kalamata olives, shaved red onion and lively run feta cheese tossed in lemon oregano vinaigrette

SIDES - SELECT TWO

Crispy fingerling potatoes with garlic, parmesan and parsley

Chilled tomato & cucumber salad

Pommes mousseline

Orzo pasta with roasted vegetables and lively run feta cheese

Grilled vegetable platter

ENTREÉS - SELECT TWO

Chicken citron: pan seared chicken finished in a creamy citrus beurre blanc
Roasted pork loin with a mustard and brown sugar glaze
Balsamic marinated flank steak
Seared Atlantic salmon in a lemon beurre blanc
Cheese filled tortellini tossed in roasted garlic, olive oil and tomatoes
Lump crab cakes with a spicy remoulade sauce

CHEESE COURSE - \$8 PER PERSON UPGRADE

Served with house made breads, crackers, spiced nuts, chutney and fresh fruit

\$50.00 PER PERSON (MINIMUM 10 GUESTS)

*Dessert options available from our in-house bakery



BAR SELECTIONS



FULL BAR PACKAGE

(Unlimited consumption and priced per person)

	PREMIUM BRANDS	ULTRA PREMIUM BRANDS	ROYAL BRANDS
One hour	\$19.00	\$21.00	\$25.00
Two hours	\$25.00	\$27.00	\$31.00
Three hours	\$31.00	\$33.00	\$37.00
Four hours	\$37.00	\$39.00	\$43.00
Five hours	\$43.00	\$45.00	\$49.00

BEER & WINE PACKAGE

(Unlimited consumption and priced per person)
Wine and beer selections may vary by season and availability

	CHOICE O	f 3 wine varietals a	nd 2 beers			
One hour \$16.00	Two hours \$20.00	Three hours \$24.00	Four hours \$28.00	Five hours \$30.00		
CHOICE OF 4 WINE VARIETALS AND 3 BEERS						
CHOICE OF 7 WINE VARIETALS AID 3 DEERS						
One hour \$19.00	Two hours \$23.00	Three hours \$27.00	Four hours \$31.00	Five hours \$35.00		

HOST BAR

(Host pays for amount guest consumes) \$60.00 bartender fee

CASH BAR

(Guest pay for their own drinks) \$60.00 bartender fee

Full hotel wine and cocktail list available upon request Prices do not include NYS sales tax of 8% and hotel service charge of 20%



CAKE CHOICES



CAKE LAYERS

Chocolate buttermilk cake

Yellow cake

Traditional white cake

Marble cake

Lemon cake

Red velvet cake

FILLINGS

Pastry cream

Chocolate pastry cream

Peanut butter mousse

Chocolate mousse

Lemon curd

Berry jam

Ganache

Fresh berries

ICINGS

Traditional buttercream

Chocolate buttercream

Cream cheese

Swiss meringue

Ganache

Fondant

\$8.00 to \$10.00 per person based on flavor and design

*Special flavors available upon request
**Dietary restrictions can be accommodated



BAKERY DESSERTS



*All desserts are priced per piece

Served Dessert Course

\$10.00 per person
Chocolate decadence cake
Fresh fruit tart
Seasonal creme brulee
Assorted miniature desserts

Cookies

**Priced per dozen

Decorated sugar cookies - \$36.00

Half moon cookies - \$36.00

House cookies (chocolate chip, peanut butter, brownies, etc.) - \$18.00

Madeleine - \$18.00

Macarons

Mini - \$2.00 / min. 24 Standard size - \$3.00 / min. 24 Tower - \$3.50 / min. 50

Donuts

*2 dozen minimum Mini or donut holes - \$1.50 Standard size - \$3.00

French Pastries

(éclairs, paris brest, cream puffs, etc.)
*2 dozen minimum
Mini - \$4.00
Standard - \$7.00

Croquembouche tower - inquire about pricing

Cake Pops - \$3.00 *2 dozen minimum Cup Cakes - \$3.00 *1 dozen minimum

***Pricing is subject to change according to customizations of items and decorations



WEDDING DAY SNACKS



MORNING OF

Mirbeau blended coffee and tea forte teas
A selection of fresh juices: orange, grapefruit, apple and cranberry
Seasonal fresh berries and fruits
House made granola with locally produced yogurt
Freshly baked muffins
Bagels with jams and cream cheese

\$18.00 per person

BRIDESMAID BITES

Assorted wraps:

California wrap with turkey, bacon, avocado, and grilled romaine

Veggie wrap with hummus, cucumber and sprouts

Greek wrap with grilled chicken, romaine, tomatoes, feta and lemon oregano vinaigrette

Seasonal fresh berries and sliced fruit

Refreshing cucumber water

\$20.00 per person

GROOMSMEN GRUB

Assorted sandwiches:

Roasted chicken club with bacon tomato and greens

Marinated steak sandwich with horseradish, arugula and cheddar

House made potato chips

Assorted sodas and bottled water

\$20.00 per person

(MINIMUM 8 GUESTS)



WEDDING DAY SNACKS



LATE NIGHT SNACKS

SELECT THREE

Miniature grilled cheese sandwiches

Mozzarella and house made marinara flatbread pizzas

Garlic & herb french fries

Crispy chicken tenders

Artisan popcorn with sea salt and butter

\$20.00 per person

(MINIMUM 8 GUESTS)

ENHANCEMENTS

Bucket of beer Includes 5 beers per bucket price is based on selection

House sparkling champagne \$36.00 per bottle

Mirbeau Mimosas & Bloody Mary's \$12.00 per drink

