## Wedding Packages

 MirbeauLife. Classically Balanced.


## 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 $\mathcal{B}$ 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 $\mathcal{E}$ Spa is not permitted due to NYS Health Laws.
Mirbeau Inn $\mathcal{E}$ 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 $\mathcal{E}$ 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.


## 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

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## 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'oourres 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

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## 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

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\$ 12.00 \text { per person }
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## MEDITERRANEAN SPREAD

## Chickpea hummus

Classic baba ghanoush
Traditional caponata
Tapenade, tzatziki, feta $\mathcal{E}$ 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

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## RECEPTION DISPLAYS \& STATIONS



## GRILLED FLATBREADS

Crispy prosciutto with goat cheese and roasted garlic, finished with arugula $\mathcal{E}$ truffle oil
Margherita: Mozzarella, roasted tomatoes, fresh basil $\mathcal{E}$ roasted garlic
Mediterranean: Hummus, roasted red peppers, red onions $\mathcal{E}$ feta
Grilled chicken with smoked gouda $\mathcal{E}$ house made barbeque sauce
Fresh fig, caramelized onion, $\mathcal{E}$ 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<br>SELECT THREE<br>Miniature grilled cheese sandwiches<br>Prime ground beef sliders with caramelized onions $\mathcal{E}$ creamy bleu dressing<br>Garlic $\mathcal{E}$ herb french fries<br>Crispy chicken tenders<br>Artisan popcorn with sea salt $\mathcal{E}$ butter

$\$ 15.00$ per person

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## 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 cranberries tossed in a maple walnut dressing

## ENTREÉ

## CHOICE OF:

8oz. 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
A palette refreshing course to enlighten the senses $\$ 6.00$ per person

AMUSE BOUCHE
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 $\mathcal{E}$ 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

FULL BAR PACKAGE
(Unlimited consumption and priced per person)

PREMIUM BRANDS
One hour

Two hours
Three hours
Four hours
Five hours
\$19.00
$\$ 25.00$
$\$ 31.00$
$\$ 37.00$
$\$ 43.00$

## BEER \& WINE PACKAGE

(Unlimited consumption and priced per person)
Wine and beer selections may vary by season and availability
CHOICE OF 3 WINE VARIETALS AND 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
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 $20 \%$

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## CAKE CHOICES

## CAKE LAYERS

Chocolate buttermilk cake<br>Yellow cake<br>Traditional white cake<br>Marble cake<br>Lemon cake<br>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

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## BAKERY DESSERTS

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& \mathrm{CO} \\
& \text { *All desserts are priced per piece } \\
& \text { Served Dessert Course } \\
& \$ 10.00 \text { per person } \\
& \text { Chocolate decadence cake } \\
& \text { Fresh fruit tart } \\
& \text { Seasonal creme brulee } \\
& \text { Assorted miniature desserts } \\
& \text { Cookies } \\
& \text { **Priced per dozen } \\
& \text { Decorated sugar cookies - \$36.00 } \\
& \text { Half moon cookies - \$36.00 } \\
& \text { House cookies (chocolate chip, peanut butter, brownies, etc.) - \$18.00 } \\
& \text { Madeleine - } \$ 18.00 \\
& \text { Macarons } \\
& \text { Mini - \$2.00 / min. } 24 \\
& \text { Standard size - \$3.00 / min. } 24 \\
& \text { Tower - } \$ 3.50 / \mathrm{min} .50 \\
& \text { Donuts } \\
& \text { *2 dozen minimum } \\
& \text { Mini or donut holes - } \$ 1.50 \\
& \text { Standard size - \$3.00 } \\
& \text { French Pastries } \\
& \text { (éclairs, paris brest, cream puffs, etc.) } \\
& \text { *2 dozen minimum } \\
& \text { Mini - } \$ 4.00 \\
& \text { Standard - } \$ 7.00 \\
& \text { Croquembouche tower - inquire about pricing } \\
& \text { Cake Pops - } \$ 3.00 * 2 \text { dozen minimum } \\
& \text { Cup Cakes - } \$ 3.00 * 1 \text { dozen minimum }
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***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, сисumber 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)

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## WEDDING DAY SNACKS

LATE NIGHT SNACKS<br>SELECT THREE<br>Miniature grilled cheese sandwiches<br>Mozzarella and house made marinara flatbread pizzas<br>Garlic $\mathcal{E}$ herb french fries<br>Crispy chicken tenders<br>Artisan popcorn with sea salt and butter<br>$\$ 20.00$ per person<br>(MINIMUM 8 GUESTS)

ENHANCEMENTS<br>Bucket of beer<br>Includes 5 beers per bucket<br>price is based on selection

House sparkling champagne
$\$ 36.00$ per bottle

Mirbeau Mimosas $\mathcal{E}$ Bloody Mary's
$\$ 12.00$ per drink

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