

The Athenaeum Hotel at Chautauqua Institution

WEDDINGS





PHOTO: ROB SIGLER



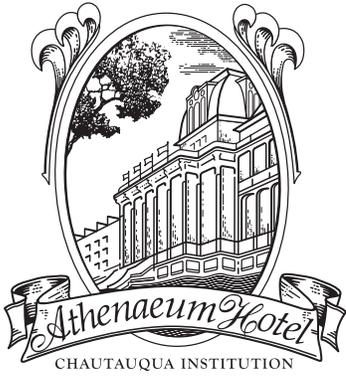
PHOTO: ROB SIGLER



PHOTO: NICK MEEKER



PHOTO: ERICH CAMPING



A perfect setting for a beautiful wedding is the Athenaeum Hotel at Chautauqua Institution.

Congratulations on your engagement!

The Athenaeum Hotel, with its Victorian charm and historic setting, is available for weddings in the months of April, May, early June, September and October. We are dedicated to making your wedding a beautiful occasion that you will cherish forever. You can rely on our professional staff and impeccable service to assist in taking care of every detail for you and your family — from room reservations to dinner menus, rehearsal dinners to next-day brunches. We're here to help make your wedding a celebration to remember. The following pages will act as your guide to planning the perfect wedding at Chautauqua Institution.

Contact

Athenaeum Hotel

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Chautauqua, NY 14722

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p. 716-357-6282

The Athenaeum Hotel

Chautauqua, New York
athenaeum-hotel.com

Chautauqua Institution

chq.org

Sincerely,

The Athenaeum Hotel Staff



PHOTOS: CHO

AMENITIES

Event Consultant

The Athenaeum Hotel provides a complete wedding reception consultation. Our staff members have a wealth of knowledge and experience and will assist you in creating one of the most memorable occasions of your life. They know the current trends and past traditions which will help you plan a wedding that will live up to your expectations.

Referrals

The Athenaeum provides a list of vendor referrals to assist you in the event planning process. All of our vendors have a reputation for excellence and creativity with great attention to detail. We will be glad to give you additional contacts as needed.

Lodging

A complimentary bridal suite is provided once your guests have reserved 20 lodging accommodations.

Facility Setup and Audio/Visual Equipment

Our staff will be happy to assist you in using our facilities to accommodate you and your guests. Standard audio/visual equipment is available. Check with your coordinator for additional items, such as a public address system, lapel microphone and podium, up to four wired microphones with stands, straight-backed musician's chairs, a piano (tuned prior to event) and an altar table with covering (if needed).

Facility fee

The Athenaeum Hotel has a facility fee of \$800 plus applicable taxes. The 2022 fee includes use of the historic Athenaeum Hotel's Dining Room and Parlor, reception setup, tables, white linens, glassware, and tableware.

Transportation

Shuttle transportation within the Chautauqua Institution grounds is available at a rate of \$90 per hour.

Dining

Our culinary team has years of experience planning all types of events from casual to formal affairs. In addition to your reception, the Athenaeum Hotel will be glad to assist with the production of any ancillary foodservice for your event. Select menus are available for the rehearsal dinner, a continental breakfast, or the Chautauqua Brunch.

There are two dining options depending on whether your wedding is on a Friday, Saturday or Sunday. Saturday dining prices are based on a 150-person wedding. All menu selections must be submitted to the Hotel at least one month in advance of the event, and all meal counts must be submitted to the Hotel 14 days in advance of the event.

Weddings tastings can be booked at \$45 per person with a minimum of 6 people.

Activities

Spend the weekend and let your friends and family explore the region and create memories that will last a lifetime!

Chautauqua Institution offers many recreational options for you and your guests to complement your special event. Golfing at the Chautauqua Golf Club, a softball game at our Sharpe Field, strolling on Chautauqua's historic grounds or a cruise on Chautauqua Lake are only some of your options. A state-of-the-art fitness center, tennis, basketball and volleyball courts along with a children's playground are also located within a short walk of the Hotel. Chautauqua County has many regional activities to supplement your wedding. Take your closest family and friends for a visit the Lake Erie Wine Trail or the National Comedy Center in Jamestown, New York. Speak to a Hotel representative to plan your wedding getaway.



PHOTOS: CHO

VENUES

The Hall of Philosophy

Built in 1906, the Hall of Philosophy is reminiscent of an early Greek temple with its stone-like columns, open walls and heavy timber roof all nestled within a grove of hardwoods, giving a truly romantic feeling to any wedding ceremony.

We schedule up to three ceremonies each day at the Hall of Philosophy; the 2–5 p.m. time block is usually reserved for ceremonies with Athenaeum Hotel receptions.

Rentals for wedding ceremonies at the Hall of Philosophy are limited to three hours per rental. You will also be given a designated time block for your rehearsal.

The 2022 cost for renting the Hall of Philosophy is \$1,000 plus applicable taxes.

The Hall of Christ

Built at the beginning of the 20th century, the Hall of Christ is a classical-style building reminiscent of a temple of antiquity. Steps ascend to the main doors, through a Doric portico with four large columns, and end at a grand entrance into the Hall.

The Hall of Christ is held upon the reservation of the Hall of Philosophy as a backup in case of inclement weather. The Hall of Christ may also be booked for your wedding independently.

The 2022 cost for renting the Hall of Christ as your primary wedding venue is \$700 plus applicable taxes.



PHOTO: ERICH CAMPING



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THE PLATINUM DINNER PRESENTATION

- Plated dinner • Available Friday, Saturday or Sunday
- \$112 per person, plus 20% administrative service charge and tax
- A Saturday Athenaeum Hotel reception requires a 150-person minimum
- No cake cutting fee

Hors D'Oeuvres

You have a choice of five of the following, of which two would be butlered:

- Garden Crudités with Herb Dip
- Domestic Cheese Display
- Bacon-Wrapped Scallops with Raspberry Balsamic Reduction
- Arancini Ball with choice of Fresh Basil Pesto or Roasted Garlic Cream Sauce
- Parmesan Stuffed Mushrooms
- Shrimp Cocktail
- Cucumber Cups with Whipped Chevre & Roasted Red Pepper Marmalade
- Bruschetta and Whipped Chevre on Crostini
- Baked Spinach and Artichoke Dip
- Fresh Mozzarella and Heirloom Tomato Display
- Gougère, Lightly Golden Baked Cheese Puffs
- Wheat Berry Toast topped with Avocado Mousse, Jumbo Crab and Shaved Radish
- Beef Tartar with Crostini
- Tuna Tartar with Wonton Crisps
- Flatbread: Duck Confit, Caramelized Shallot, Masacarpone and Reverie Creamery Curd or Tomato Jam, Brie, Balsamic Reduction, Arugula
- Mini Crab Cakes with Rémolade (+\$4 per person)
- Rack of Lamb Chops with Chermoula (Market Price)
- Presentation of Smoked Salmon (+\$4 per person)
- Charcuterie Display (+\$4 per person)
- Oysters on Half Shell or Oysters Rockefeller (Market Price)

Salad Selections (Select one)

- Mixed Greens Salad with Cherry Tomatoes, Red Onion, Shaved Carrots, Cucumber, Herbs and Choice of Dressing
- Roasted Beet and Strawberry Kale Salad with Shallots, Toasted Rye Bread and Green Goddess
- Strawberry Bibb Salad with Shaved Almonds, Fresh Reverie Creamery Curd, Shallots and Strawberry Vinagrette
- Caesar Salad with Romaine, Shaved Parmesan and Brioche Croutons

Vegetarian Entrées (Select one)

- Roasted Cauliflower Steak with Toasted Faro & Quinoa, Topped with Shallot, Lemon, Capers, Fresh Herb and Brown Butter Sauce
- Escarole and White Bean Ragout Topped with Roasted Romesco Broccoli
- Creamy Parmesan Risotto with English Peas, Roasted Corn, Cherry Tomatoes, Fresh Herbs and Caramelized Shallots
- Butternut Squash Ravioli with Butternut Squash Cream and Wilted Greens
- Cavatappi Pasta with Sautéed Mushrooms, Tomatoes, Fresh Herbs and Romano Cream Sauce

Dinner Entrée Selections *(Select two)*

- Pan Roasted Filet Mignon with Choice of Red Wine Demi, Béarnaise Sauce, Chimichurri or Roasted Garlic and Bleu Cheese Compound Butter
- Braised Short Rib of Beef with Pan Jus
- Roasted Pork Tenderloin with Choice of Sauce (Caramelized Onion Apple Glaze or Whole Grain Mustard Cream Sauce)
- Chicken Two Ways: Pan Roasted Chicken Breast, Confit Chicken Drum with Pan Jus
- Free Range Butter Milk Fried Chicken w/ Spicy Honey Glaze
- Pan Seared Halibut with Choice of Lemon Dill Cream Sauce, Lemon Buerre Blanc, or Romesco
- Pan Seared Mountain Trout w/ Lemon Thyme Buree Blanc
- Pan Seared Scallops with Choice of Romesco, Fresh Tomato Salsa, Lemon Buerre Blanc or Shellfish Reduction
- Poached Farro Island Salmon w/ Choice of Sauce (Fresh Tomato Salsa, Lemon Dill Cream Sauce, Lemon Buerre Blanc, or Garlic Dijon Cream Sauce)
- Butter Poached Cold Water Lobster w/ Drawn Butter & Shellfish Reduction Cream Sauce (Market Price)
- Herb Roasted Rack of Lamb w/ Red Wine Demi *(Market Price)*

Entrée Sides *(Select one from each section)*

Vegetable

- Grilled Zucchini and Yellow Squash with Blistered Cherry Tomatoes
- Crispy Brussels Sprouts
- Glazed New Carrots
- Grilled Asparagus
- Sautéed Haricot Verts
- Sautéed Greens

Starch

- Crispy Fingerling Potatoes
- Mashed Potato (Butter & Cream, Goat Cheese & Chive, or Roasted Garlic & Herb)
- Wild Rice Pilaf
- Creamy Mascarpone Polenta
- Creamy Parmesan Risotto
- Yukon Gold & Thyme Au Gratin Potatoes
- Herb Roasted Red Bliss Potatoes

Additional Options

If you wish to enhance your dinner celebration with a soup course or intermezzo we can accommodate you with a custom menu which is subject to additional charges. A maximum of two separate entrées and a vegetarian option are available for your event. We recommend all guests have a designated seat along with name card and labeled menu choice.

Children's Meals *(Select one)* • \$16.95/Child

- Chicken Fingers and French Fries
 - Burger and French Fries
 - Gourmet Mac and Cheese
 - Pepperoni and Cheese Pizza
- (Ages 12 & under)*

Vendor's Meal • \$30/Person

- Heirloom Burger
 - Grilled Chicken Sandwich
 - Veggie Wrap
- (All served with lettuce, tomato, onion, and fresh-cut fries)*

All menus
subject
to change

THE GOLD DINNER PRESENTATION

- Plated dinner • Available Friday or Sunday
- \$79 per person, plus 20% administrative service charge and tax
- No cake cutting fee

Hors D'Oeuvres *(You have a choice of five of the following)*

You have a choice of five of the following, of which two would be butlered:

- Garden Crudités with Herb Dip
- Domestic Cheese Display
- Arancini Ball with choice of Fresh Basil Pesto or Roasted Garlic Cream Sauce
- Parmesan Stuffed Mushrooms
- Shrimp Cocktail
- Cucumber Cups with Whipped Chevre & Roasted Red Pepper Marmalade
- Bruschetta and Whipped Chevre on Crostini
- Baked Spinach and Artichoke Dip
- Fresh Mozzarella and Heirloom Tomato Display
- Gougère, Lightly Golden Baked Cheese Puffs
- Wheat Berry Toast topped with Avocado Mousse, Jumbo Crab and Shaved Radish
- Beef Tartar with Crostini
- Tuna Tartar with Wonton Crisps
- Flatbread: Duck Confit, Caramelized Shallot, Masacarpone and Reverie Creamery Curd or Tomato Jam, Brie, Balsamic Reduction, Arugula
- Mini Crab Cakes with Rémolade (+\$4 per person)
- Rack of Lamb Chops with Chermoula (*Market Price*)
- Presentation of Smoked Salmon (+\$4 per person)
- Bacon-Wrapped Scallops with Raspberry Balsamic Reduction (+\$4 per person)
- Charcuterie Display (+\$4 per person)
- Oysters on Half Shell or Oysters Rockefeller (*Market Price*)

All menus
subject
to change



PHOTO: ERICH CAMPING

Salad *(Select one)*

- Mixed Greens Salad with Cherry Tomatoes, Red Onion, Shaved Carrots, Cucumber, Herbs and Choice of Dressing
- Roasted Beet and Strawberry Kale Salad with Shallots, Toasted Rye Bread and Green Goddess
- Strawberry Bibb Salad with Shaved Almonds, Fresh Reverie Creamery Curd, Shallots and Strawberry Vinagrette
- Caesar Salad with Romaine, Shaved Parmesan and Brioche Croutons

Dinner Entrée Selections *(Select two from the following proteins plus one vegetarian option)*

Poultry

- Chicken Breast Marabella
- Chicken Paillard
- Free Range Buttermilk Fried Chicken w/ Spicy Honey Glaze
- Sage Roasted Turkey Breast with Shallot Mustard Sauce

Seafood

- Crab-Stuffed Flounder with Meyer Lemon Hollandaise
- Pan Seared Mountain Trout w/ Lemon Buree Blanc
- Poached Farro Island Salad with Dill Cream Sauce, Maple Mustard Glaze, or Pineapple Salsa

Pork & Beef

- Pan-Roasted Beef Sirloin with Choice of Sauce (Béarnaise Sauce, Red Wine Demi, Chimichurri or Roasted Garlic Bleu Cheese Compound Butter)
- Roasted Pork Loin with Caramelized Onion Apple Glaze
- Braised Short Ribs of Beef with Pan Jus

Vegetarian

- Cavatappi Pasta with Sautéed Mushrooms, Tomatoes, Fresh Herbs and Romano Cream Sauce
- Roasted Cauliflower Steak with Toasted Faro & Quinoa, Topped with Shallot, Lemon, Caper, Fresh Herb and Brown Butter Sauce
- Creamy Parmesan Risotto with English Peas, Roasted Corn, Cherry Tomatoes, Fresh Herbs and Caramelized Shallots

Entrée Sides *(Select one from each section)*

Vegetable

- Vegetable Mélange
- Sautéed Greens
- Grilled Asparagus
- Glazed Carrots

Starch

- Roasted Garlic Mashed Potatoes
- Wild Rice Pilaf
- Herb Garlic Roasted Red Bliss Potatoes
- Maple Roasted Sweet Potatoes

Children's Meals *(Select one)* • \$16.95/Child

- Chicken Fingers and French Fries
 - Burger and French Fries
 - Gourmet Mac and Cheese
 - Pepperoni and Cheese Pizza
- (Ages 12 & under)*

Vendor's Meal • \$30/Person

- Heirloom Burger
 - Grilled Chicken Sandwich
 - Veggie Wrap
- (All served with lettuce, tomato, onion, and fresh-cut fries)*

All menus
subject
to change

ANCILLARY EVENT MENUS

Buffet Rehearsal Dinner

\$46.95 per person plus 20% administrative service charge and tax

Dinner buffets include selected choices, assorted breads, Chef's seasonal vegetable and dessert

Salad *(Select two)*

- Mixed Greens Salad with Assorted Dressings
- Caesar Salad
- Strawberry Kale Salad w/ Fennel, Cheese Curds, Shaved Almonds, Fresh Strawberries Dressed w/ Strawberry Vinaigrette

Presentations *(Select two)*

- Seasonal Fruit Display
- Garden Crudités with Herb Dip
- Imported and Domestic Cheese Display
- Fresh Mozzarella and Tomato with Basil Oil and Balsamic Reduction
- Fresh Assorted Gourmet Canapés

Entrée Selections *(Select one from each section)*

Poultry: *(Select one)*

- Free Range Buttermilk Fried Chicken w/ Spicy Honey Glaze
- Chicken Romano with Red Sauce or Alfredo
- Herb Grilled Chicken
- Chicken Marsala
- Oven-Roasted Turkey Breast

Beef, & Pork: *(Select one)*

- Oven-Roasted Sirloin with Diane Sauce
- Braised Beef Tenderloin Tips with Wild Mushroom Sauce
- Stuffed Pork Loin Roulade

Seafood: *(Select one)*

- Baked Cod Romano
- Shrimp Scampi over Linguini
- Poached Atlantic Salmon with Fresh Dill
- Seafood Alfredo

Vegetarian: *(Select one)*

- Tri-Colored Tortellini with Cream Sauce
- Roasted Cauliflower Steak with Toasted Faro & Quinoa, Topped with Shallot, Lemon, Caper, Fresh Herb and Brown Butter Sauce
- Penne Pasta Sauté with Roasted Vegetables and Sun-Dried Tomatoes

Starches: *(Select one)*

- Roasted Red Bliss Potatoes
- Smashed Red Skin Potatoes (Garlic, Herb or Plain)
- Parmesan Risotto
- Wild and Long Grain Rice Medley

Carved Options: *(Surcharge)*

- Oven Roasted Beef Tenderloin
- Glazed Pork Tenderloin
- Prime Rib of Beef Au Jus

Breaks and Refreshers *(\$5 for the first two selections, add \$2 for each addition)*

- Bottled Water
- Regular & Decaf Coffee
- Assorted Sodas (Regular & Diet)
- Iced Tea & Lemonade
- Assorted Cookies
- Assorted Breakfast Pastries
- Whole Fruit
- Fresh Cut Fruit (add extra \$1/person)
- Fruit Juice
- Bagged Pretzels
- Gourmet Brownies
- Assorted Fruit Yogurt
- Grain & Granola Bars
- Assorted Hot Teas
- Assorted Cheese, Dried Fruits and Grapes (add extra \$3/person)

All menus subject to change

Off-site catered events incur a \$15/hour set-up fee per server.

WEDDING BREAKFAST BUFFETS

Continental Breakfast • \$15.50

There is a 20-person minimum for this buffet

Assorted Muffins and Pastries, Fresh Cut Fruit & Whole Fruit, Toasting Station with Bread, Bagels, Cream Cheese Spread, Butter, Jams, & Peanut Butter, Assorted Yogurts, Assorted Cold Cereals, Juices, Coffee, Premium Assorted Teas

Grand Continental Breakfast • \$17.50

There is a 20-person minimum for this buffet

Contains all of the contents of the Continental Breakfast, plus:
Scrambled Eggs, Bacon and Sausage

Chautauqua Morning Breakfast • \$19.75

There is a 20-person minimum for this buffet

Includes assorted Danish, Muffins, Breads, Bagels and Spreads, Fresh Fruit, Juices, Coffees, Premium Teas

Please choose one from each section

- Hot Oatmeal with Brown Sugar
- Banana & Crème Brûlée Oatmeal

- Country-Fresh Scrambled Eggs
- Western-Style Scrambled Eggs

- Savory Sausage Links
- Hickory-Smoked Bacon
- Corned Beef Hash
- Turkey Bacon

- Home Fried Potatoes
- Hash Browns
- Potatoes O'Brien

- Buttermilk or Blueberry Pancakes
- Cinnamon and Vanilla French Toast
- Waffles

Prices are subject to 20% administrative service charge and sales tax



PHOTO: DAVE MUCH

MENU ENHANCEMENTS

Dessert Enhancement

There is a 50 guest minimum with exception to Chocolate Strawberries. \$25 Surcharge for tables under 50 guests.

- Dark & White Chocolate
Covered Strawberries \$55 (platter of 3 dozen)
- S'mores Bar \$4.50 per person
- Sundae Bar
Deluxe \$7.50 per person (includes 5 toppings)
Specialty \$8 per person (includes 7 toppings)
Supreme \$8.75 per person (includes 10 toppings)
- Mini Dessert Table \$9 per person
(Variety of 8 items)
- Candy Table \$7 per person
(Variety of 8 items)
- Assorted Gourmet Cookie Plates
XS \$25 (platter of 1.5 dozen)
Small \$50 (platter of 3.5 dozen)
Medium \$95 (platter of 7 dozen)
Large \$150 (platter of 10 dozen)
- ¼ Sheet Cake \$28
- ½ Sheet Cake \$54

Prices are subject to 20% administrative service charge and sales tax



PHOTO: ROB SIGLER



PHOTO: ERICH CAMPING

“Chautauqua has become our home and a place where friends and family love to visit and gather. The wedding planning process has been so much fun, and the staff seem as excited about our celebration as we are. We couldn’t imagine getting married anywhere else.”

— Michael Hill and Peter Kornis



ATHENAEUM HOTEL BAR SERVICES

LIQUOR

Sobieski	<i>Top Shelf (+\$3):</i>
Titos	Grey Goose
Beefeater	Ketel One
Bluecoat	Bombay Sapphire
Captain Morgan	Tanqueray
Bacardi	Myers Dark Rum
Jose Cuervo Gold	Mount Gay
Piedra Azul Silver	Herradura Ultra Anejo
Southern Comfort	1800 Reposado
Seagrams 7	Knob Creek Rye
Jim Beam	Bulleit Rye
Dewars	Maker's Mark
Cutty Sark	Woodford Reserve
	Jameson
	Jack Daniels
	Johnny Walker Black
	Loch Lomond 12 yr.

BOTTLED BEER

Budweiser
Bud Light
Michelob Ultra
Stella Artois
Heineken
New Belgium Fat Tire
Southern Tier Brewing Company, IPA
Southern Tier Brewing Company, 2XIPA
Southern Tier Brewing Company, 2X Stout
Southern Tier Brewing Company, 8 Days a Week
Blue Moon
Yuengling Lager
Truly Hard Seltzer
Corona

WINE

House Selections

BV Coastal Pinot Noir
BV Coastal Merlot
BV Coastal Red Blend
BV Coastal Cabernet Sauvignon
BV Coastal Pinot Grigio
BV Coastal Sauvignon Blanc
BV Coastal Chardonnay
Woodbridge White Zinfandel

Select Wines

A listing of our select wines can be provided upon request. Please know that our list changes often and we ask that you choose these wines only 30 days out from your event to ensure availability. Price is based upon selection.

Wine Upgrade options (+\$2):

Red:

Mark West Pinot Noir
Gnarly Head Red Zinfandel
Chateau Souverain Merlot
Broquel Malbec
Louis Martini Cabernet Sauvignon

White:

Salmon Run Riesling
Cavit Pinot Grigio
Natura Sauvignon Blanc
Greystone Chardonnay

Rose':

Belle Ruche Rose'

PER-PERSON PRICING

Wine & Beer only: Choose three domestic and one import beers and choose four variants from the house wine options.

2 hour bar • \$25
3 hour bar • \$27
4 hour bar • \$29
5 hour bar • \$31

Full bar: Includes one of each variant of liquor, three domestic and one import choices of beer, and four variants from the house wine options.

2 hour bar • \$29
3 hour bar • \$32
4 hour bar • \$35
5 hour bar • \$38

Special cocktails available upon request

Top Shelf Options: Add \$3 per person/per choice.

Wine Upgrade Options: Add \$2 per person/per choice.

Dinner Wine Service

We offer a dinner wine service using red or white house or select wines and champagne toasts. Service is charged on a per-bottle basis and is dependent on the specific bottle chosen. Please ask Athenaeum representative for more details.

Guest-Supplied Wines

We do allow guests to bring their own wine. However, we charge a \$15 corking fee per bottle opened and poured. If the guest does not supply enough wine for their event the Athenaeum can then provide additional wine under the dinner wine service guidelines. We will be happy to assist you in determining the amount of wine needed but are not responsible for any shortcomings in the supply for your event.

Specifications

Additional imported and craft beers may be requested for an additional charge.

Clients requesting a cash bar will incur a \$100 setup fee.

It is against Athenaeum Hotel policy to operate a cash bar in conjunction with an open bar.

All bars include soft drinks, mixers, condiments and glassware unless otherwise specified.

We will provide one bartender for every 80 guests.

Additional bartenders may be requested for a fee.

Special orders for alcohol can be arranged; the cost is dependent on the request.

We reserve the right to deny any request and each granted request will be written into the contract for the event. Ask Athenaeum representative for further details.

All alcohol is the property of the Athenaeum Hotel and our management and bartenders have the right to refuse service to any guest for lawful reasons.

All beverage service is subject to 20% service charge and sales tax.



PHOTO: ROB SIGLER

Chautauqua Institution looks forward to hosting your wedding celebration. All couples are welcome.



PHOTO: ROB SIGLER



PHOTO: BDMPHOTOGRAPHY.COM