# THE ABBEY INN

# WEDDINGS 2023

***The Abbey Inn will only hold one wedding each evening. “Some days just aren’t meant to be shared.”***

The Abbey Inn and Spa is an historic wedding venue just one hour north of New York City in the spectacular Hudson Highlands, overlooking the Hudson River. Our culinary team, led by Executive Chef Jared Secor, specializes in creating Mediterranean Inspired menus to make your wedding memorable. Attention to detail will ensure that your special day will receive fine food and attentive service. Your guests will enjoy the architecture and warm interior décor with many stunning photo opportunities.

## ALL PACKAGES INCLUDE:

* Valet Parking
* One changing room for the wedding party
* Five-hour open bar
* Hors d’oeuvres and menu selections from the package of your choice
* Champagne Toast to celebrate your marriage
* Tableside wine service with meal
* Custom wedding cake
* Preferred room rates for your overnight guests (based on availability at time of contract)
* Complimentary overnight accommodation for the wedding couple on the day of the wedding
* Outside setting & magnificent grounds with great spots for photography on your special day

\*Please note- we do not offer private menu tastings, but we do invite you to enjoy a complimentary dinner in our award-winning Apropos Restaurant to sample our Chef’s fabulous cuisine\*

## DEPOSITS & POLICIES

A non-refundable deposit of $5000.00 at the time of confirmation. The remaining balance will be paid in Three installments; Second deposit of 25%, Third deposit of 25%, and the remaining balance is due One month prior to your wedding.

Weddings booked less than one year prior to your wedding date, a 50% non-refundable deposit is due at time of confirmation and the remaining balance paid in full One month prior to your wedding date.

# THE WEDDING PACKAGES

## Gold Wedding Package: $195.00 ++ per person.

Deluxe Open Bar, Four Passed Hors d’oeuvres, Chef’s Charcuterie Table, Choice of (1) Table, Champagne Toast, Three Course Meal (2) Entrees, Tableside Wine Service included. The meal concludes with a Custom Wedding Cake, Family Style Sweets, Coffee and Tea Service.

## Platinum Wedding Package: $235.00 ++ per person.

Premium Open Bar, Six Passed Hors d’oeuvres, Chef’s Charcuterie Table & Choice of (2) Tables, Champagne Toast, Three Course Meal (2) Entrees, (1) Table Share Option, Tableside Wine Service included. The meal concludes with a Custom Wedding Cake, Family Style Sweets, Coffee and Tea Service.

## Food & Beverage Minimums

The Abbey Inn & Spa operates by minimum food and beverage requirements as noted below. The final event cost is based on either the total of all per person costs multiplied by the final guest count, plus any additional one-time charges or the minimum event price noted below, whichever is greater.

All Saturdays, May through October & Holiday Sundays - $23,500.00 Food & Beverage Minimum

(100 Guest Minimum at Platinum Package Pricing)

Friday and Sundays, May through October - $19,500.00 Food & Beverage Minimum

(100 Guest Minimum at Gold Package Pricing)

Saturdays November and December - $18,800.00 Food & Beverage Minimum (80 Guest Minimum at Platinum Package Pricing)

Friday and Sundays, November and December - $15,600.00 Food & Beverage Minimum (80 Guest Minimum at Gold Package Pricing)

Facility Fee: $3,750.00 Ceremony Fee: $500.00

Optional Dedicated Butler for up to Five hours of service $250.00

Optional Satellite Bar in Reception: $200.00

Optional Checkroom Attendants: $200.00 each, One for every 50 Guests

Optional Restroom Attendants: $200.00 each

***It is our pleasure to arrange your Rehearsal Dinner, Reception After Party and Send-Off Brunch !***

All prices are subject to a 25% service charge & 8.375% Peekskill, NY State tax.

## ------ COCKTAIL HOUR ------

**BUTLER PASSED HORS D’OEUVRES**

**Pre-Select Four for Gold or Six for Platinum**

## COLD CANAPE

Whipped Ricotta Crostini Chili Avocado Spread, Rye Toast Striped Bass Crudo, Basil, Citrus

Salmon Rillette, Cucumber, Crème Fraiche Beetroot Crudo, Goat Cheese, Pumpernickel Poached Shrimp, Pickled Shallots, Cucumber

Endive Leaf, Poached Raisins, Gorgonzola Dolce, Candied Walnuts Maine Lobster Roll, Brioche Bun / Add $6.00 per person Oyster on the Half-Shell, Caviar / Add $7.50 per person

Tuna Tartare, Puffed Rice / Add $3.50 per person

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## WARM CANAPE

Truffle Mac & Cheese

Chef’s Selection Arancini Stewed Meatballs & Tomato Sugo

Roasted Stuffed Mushrooms

Crispy Polenta, Roasted Pepper & Hazelnut “Romesco” Artisanal Spanakopita, Parsley & Yogurt Dipping Sauce Pork Belly Skewers, Pickled Watermelon, Mostarda Buttermilk Fried Chicken, Grain Mustard, Truffle Zucchini & Saffron “Flatbread”, Marinated Feta Cheese Cocktail Franks with Spicy Mustard

Grilled Lamb “Arrosticini”/ Add $6.00 per person Bacon Wrapped Scallop /Add $6.00 per person

Ribeye Slider, Horseradish Aioli / Add $5.00 per person Baltimore Crab Cake, Oyster Cracker / Add $7.00 per person

## ------ CHEF TABLES ------ CHARCUTERIE TABLE

Selection of Local and Imported Cured Meats and Cheeses, Marinated Olives, Stone Ground Mustard, Bread Varieties, Grissini, House Pickled Vegetables, Preserves and Spiced Nuts

## --------------- MEDITERRANEAN TABLE

Oregano and Parsley Tossed Mozzarella, Roasted Peppers, Cucumber Salad, Hummus, Chickpea Salad, Marinated Feta, Dolmades, Paprika Dusted Pita Bread, Crostini

## GRAINS & GREENS TABLE

Chef’s Assortment of Three Grains & Lettuce Varieties, Fresh Herbs, Assortment of Nuts, Dried Fruit & Cheeses, Buttermilk Avocado Dressing, Lemon Vinaigrette, Croutons

## PASTA TABLES (CHOICE OF TWO)

Tomato Salad, Pecorino, Garlic Bread, Focaccia, Parmesan Cheese

**Rigatoni** – Cherry Tomato, Fresh Basil **Orecchiette** – Fennel Sausage, Broccoli Rabe **Cavatelli** – Basil Pesto and Pine Nuts

**Penne** – “Cacio Pepe” Parsley, Black Pepper

## ROSEMARY SMOKED SALT CURED CENTER RIBEYE

Brioche, Horseradish Crème Fraiche, Scissor Sliced Cabbage Slaw, Aleppo Sesame Spread,

Rosemary Garlic Butter

## “PORCHETTA”

Fennel Pollen, Rosemary, Garlic Zucchini & Eggplant Scapece

## ROASTED WHOLE CHICKEN

3-Day Marinade Heritage Chicken, Fontina Polenta, Emmer Salad, Parsley Purée

## PISTACHIO CRUSTED LAMB LOIN

Cumin Scented Yogurt, Mint & Cucumber Salad, Fregola Salad / Add $10.00 per person

## SEAFOOD TABLE

Chilled Poached Jumbo Shrimp, Fresh East Coast Oysters, Seafood Tartare, Lemon, Cocktail Sauce, Mignonette, Oyster Crackers / Add $36.00 per person

Poached Maine Lobster Tail $MP Cracked Stone Crab Claw (Seasonal) – $MP

Selection of Blue and Snow Crab Claws / Add $17.00 per person

## ------RECEPTION ------ FIRST COURSE

**Pre-Select One Cold or One Warm**

## COLD

Classic Caesar Salad, Parmesan, Anchovies

Valley Green Salad, Westchester County Vegetables, Charred Lemon Vinaigrette Burrata, Roasted Cherry Tomato, Caramelized Cippolini, Arugula

Ancient Grain Salad, - Emmer, Almonds, Season Vegetables, Parmesan

## WARM

Stewed Meatballs, Fontina Polenta, Tomato Sugo Spanish Octopus, Paprika, Frisée, Ceci Beans

Caramelized Artichoke Salad, Castelvetrano Olives, Arugula, Pistachio Gremolata Maine Lobster Salad, Truffle, Chicory - Market Price

Whole Rosemary Grilled Prawns, Stewed Lentils, Pancetta / Add $10.00 per person Baltimore Crab Cake, Jumbo Lump Crab, Old Bay Hollandaise / Add $10.00 per person

## ------ ENTRÉE PROTEIN OPTIONS ------

**Pre-Select Two**

## MEAT BASED

Heritage Roasted Chicken, Farro & Field Peas, Smoked Pepper, Salsa Verde Center Cut Filet Mignon, Jumbo Asparagus, Hollandaise, Fingerling Potatoes **(Petite Filet & Crab Cake Duo Plate / Add $14.00 per person)**

Barolo Braised Short Rib, Pomme Purée, Roasted Root Vegetables, Natural Jus 10 oz. Pork Chop, Roasted Cauliflower Agro-Dolce, Spiced Cauliflower Purée, Saba

Frenched Lamb Rack, Roasted Pepper “Mostarda”, Grilled Fennel & Mint / Add $12.00 per person Wagyu NY Strip, Caramelized Cippolini, Farro Verde, Aged Balsamic / Add $15.00 per person

## FISH BASED

Monkfish “Ossobuco” – Taragna Polenta, Parsley Gremolata Wild King Salmon, Pan-Seared, Warm Ceci Bean “Sicilian Style”

Pan Seared Bass, Marcona Almond Romesco Sauce, Haricots Verts Poached Maine Lobster $MP

Pan Seared Diver Scallops / Add $12.00 per person

## VEGETARIAN BASED

**May alternately be made vegan**

Crispy Polenta, Radicchio, Citrus Segments, Fresh Herbs

Toasted Couscous “Puttanesca”

Local Vegetables “Al Forno” Arugula Pesto, Marcona Almond Gremolata

## ------ TABLE & MEAL ADDITIONS ------

**Pricing based per-plate, recommended two plates for an 8-10-person table**

Crispy Brussel Sprouts, Bacon Vinaigrette, Sage Fingerling Potatoes, Chive & Garlic Butter

Grilled Broccoli Rabe, Sicilian Lemon, Breadcrumbs

$8.00 per plate

## DESSERTS

Wedding Cake by Homestyle Desserts Bakery Wedding Cake by LULU Cake Boutique / Add $5.00 per person

## FAMILY STYLE SWEETS

Miniature Cannoli, Carrot Squares Petit Fours, Cream Puffs

## ------ BAR PACKAGES ------ FIVE HOUR PREMIUM OPEN BAR

Tito’s, Grey Goose, Hudson Valley Gin, Plymouth, Captain Morgan, Bacardi, Malibu Espolòn Blanco,

Patron, Monkey Shoulder Blended Scotch, Johnnie Walker Black, Knob Creek, Jack Daniel’s, Jim Beam, Peach Schnapps, Triple Sec, Crème de Cassis, Sambuca, Kahlua, Domestic & Imported Beers, House Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon, Assorted Sodas and Juices

## FIVE HOUR DELUXE OPEN BAR

Tito’s, Hudson Valley Gin, Captain Morgan, Bacardi, Malibu, Espolòn Blanco, Monkey Shoulder Blended Scotch, Jack Daniel’s, Jim Bean, Triple Sec, Crème de Cassis, Kahlua, Budweiser, Domestic & Imported Beers, House Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon, Assorted Sodas and Juices

**UPGRADE JUST THE BAR:** $10.00 per person

Tax and Service Charge: All Charges are subject to a taxable Service Charge of 25% as well as combined State and Local tax of 8.375%.

This Service Charge is not a gratuity and does not represent a tip nor does it serve as a gratuity for any wait staff employees, service employees, or service bartenders.

 Please note that State and Local Taxes are subject to change and that the prevailing tax rates will apply when the event occurs.