

THE HALEY MANSION

SEASONAL PRICING



	2025 GARDEN SEASON MAY - OCTOBER	2025 ATRIUM SEASON APRIL & NOVEMBER	2025 BALLROOM SEASON DECEMBER - MARCH
ENTRÉE	55 - 125	53 - 123	52 - 122
BEVERAGE PACKAGE	35 - 50	33 - 48	32 - 47
MANSION RENTAL			
• FRIDAY	4,500	4,000	2,500
• SATURDAY	6,500	5,000	3,000
• SUNDAY	3,500	3,000	2,000
ADULT GUEST MINIMUM			
• FRIDAY	175	150	125
• SATURDAY	250	175	150
• SUNDAY	125	100	100
CEREMONY	1,600	1,600	1,400

INCENTIVE PRICING IS REFLECTED IN ENTRÉE, BEVERAGE PACKAGE, MANSION RENTAL AND ADULT GUEST MINIMUMS FOR THE ATRIUM AND BALLROOM SEASONS. (PRICES SUBJECT TO CHANGE)



THE HALEY MANSION

TOWER ROOM SERVICE

FOR THE BRIDAL PARTY

WE HAVE SELECTED A FEW "TREAT YOURSELF" IDEAS THAT YOU MAY WISH TO ORDER FOR YOUR ENTOURAGE BEFORE YOUR EVENT. ALL SELECTIONS WILL BE BEAUTIFULLY ARRANGED ON SILVER TRAYS WITH FRESH FLOWERS, STEMWARE AND APPROPRIATE GARNISHES.

JUMBO SHRIMP TRAY

2.50 EACH PIECE - SUGGEST 4 PER PERSON

MINTS, NUTS, AND CHOCOLATES

SERVED WITH IMAGINATIVE GLASS AND SILVER TRAYS

75

CONTINENTAL CHEESE BOARD AND FRESH FRUIT MÉLANGE

A CONTINENTAL SELECTION OF WEDGES TO INCLUDE: DANISH BLEU, WISCONSIN CHEDDAR, AND FRENCH BRIE COMPLIMENTED BY A FRESH BERRY ASSORTMENT AND SLICED FRUITS WITH STRAWBERRY YOGURT, TOASTED BAGUETTE SLICES, AND ACCENTED WITH CANDIED WALNUTS

150

CHARCUTERIE BOARD

A WIDE ARRAY OF CURED ITALIAN MEATS, CHEESES, AND ACCRUEMENTS. ACCENTED WITH OLIVES, NUTS, PEPPER JAMS, GRAPES, APPLES, AND PEARS. SERVED WITH CROSTINI, LAVISH, AND TOASTED SOURDOUGH

175

HAND CRAFTED SANDWICHES

BRAZILLIAN

SHAVED BLACKENED CHICKEN WITH PEPPER JACK CHEESE AND CHIPOLTE MAYONNAISE ON A BRIOCHE ROLL

TUSCAN CAPRESE

FRESH MOZZARELLA, VINE RIPENED TOMATO, ARUGULA, WITH PESTO AIOLI ON A HERBED CIABATTA

PARISIENNE

SHAVED SLOW ROASTED BEEF WITH RED ONION MARMALADE, WATERCRESS HORSERADISH CREAM ON A FRESH PRETZEL ROLL

CALIFORNIAN

THINLY SLICED ROAST TURKEY WITH CHIHUAHUA CHEESE, APPLEWOOD SMOKED BACON, ARUGULA, CHILE AIOLI ON A FRENCH ONION ROLL

84 PER DOZEN

JUMBO SHRIMP AND ALASKAN CRAB LEGS

AN ARTFUL ARRANGEMENT SERVED WITH COCKTAIL SAUCE, REMOULADE AND FRESH LEMON

PER PERSON: 40

MINIMUM 12 GUESTS

BEER

36 BOTTLED BEERS ON ICE YOUR CHOICE OF: MILLER LITE, MILLER GENUINE DRAFT OR SELECT FROM OUR VIP BEER LIST

160

SODA/SPARKLING WATERS

ICED CARAFES OF COKE, DIET COKE, 7UP AND SPARKLING WATERS

PER PERSON: 12

WINE

A CHOICE OF PREMIUM WINES, CHARDONNAY, PINOT GRIGIO, MERLOT OR CABERNET

PER BOTTLE: 25

MIMOSAS

KORBEL CHAMPAGNE AND CARAFES OF FRESH ORANGE JUICE WITH A CHERRY GARNISH.

150

ADD 20% SERVICE CHARGE AND SALES TAX (PRICES SUBJECT TO CHANGE)

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HORS D'OEUVRES

PASSED BUTLER STYLE ON FLOWER GARNISHED SILVER TRAYS BY OUR WHITE GLOVED SERVING STAFF

SERVED CHILLED

CEVICHE GF

DICED SHRIMP WITH RED ONION, RED PEPPER AND CILANTRO SERVED ON BENT SPOONS

NOVA LOX ROSETTE

ARTFULLY ARRANGED WITH BOURSIN IN A PUFF PASTRY

CRAB LOUIS

A DELICATE PASTRY SHELL STUFFED WITH SEASONED CRAB

TENDERLOIN BERNESA

MARINATED IN FRESH HERBS AND UNSALTED BUTTER, THINLY SLICED AND SERVED WITH HORSERADISH CREAM

CAPRESE SKEWERS GF

TENDER FRESH MOZZARELLA SKEWERED BETWEEN CHERRY TOMATO HALVES AND FRESH BASIL
DRAPED WITH BALSAMIC VINEGAR REDUCTION

FRESH MELON AND FETA GF

SKEWERED WITH FRESH BLACKBERRY

ROASTED GRAPES

CARDINAL GRAPES ROASTED IN OLIVE OIL AND TOPPED WITH GOAT CHEESE AND DRIZZLED WITH HONEY

OPTIONAL

ICED JUMBO SHRIMP GF

FLOWER GARNISHED SILVER TRAYS SERVED WITH COCKTAIL SAUCE
2.50 PER PIECE

SERVED WARM

FLATBREAD

TOPPED WITH MAPLE BACON AND HEIRLOOM TOMATO

ARTICHOKE CROSTINI

CHOPPED ARTICHOKE MIXED WITH MINCED GREEN PEPPER, SEASONED WITH HERBS AND OLIVE OIL,
PLACED ATOP AMERICAN CHEESE, SERVED ON A CROSTINI

MARYLAND CRAB CAKES

SERVED WITH A TANGY COCKTAIL SAUCE

FORK SIZED PIECES OF CHICKEN PICCATA GF

SAUTEED IN BUTTER, LEMON AND WHITE WINE AND COMPLIMENTED WITH HONEY DIJON MUSTARD

BAKED SCALLOPS GF

WRAPPED IN BACON

HAM AND CHEESE PANINI

GRILLED FRENCH BREAD WITH THINLY SLICED BAKED HAM AND SWISS CHEESE

SPICY CHICKEN SATAYS GF

SERVED ON A SKEWER BAKED WITH A TZATZIKI SAUCE

QUESADILLAS

CHOPPED GREEN CHILES, FRESH CILANTRO AND CHIHUAHUA CHEESE ROLLED INTO A TORTILLA
AND SERVED WITH SPICY SALSA

OPTIONAL

LOBSTER MEDALLIONS

3.00 PER PIECE

3 PIECES - 10.00, 4 PIECES - 12.00, 6 PIECES - 16.00

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STARTERS

APPETIZERS

LOBSTER MARTINI GF
CHUNKS OF WHOLE LOBSTER
SERVED WITH A CREAMY POTATO BASE
ACCENTED WITH LEMON BEURRE BLANC
12

FRESH FRUIT COLAGE GF
ARRANGED IN STEMWARE AND,
TOPPED WITH A HONEY DRIZZLE
8

CLASSIC SHRIMP COCKTAIL GF
SERVED WITH COCKTAIL SAUCE
10

NORTHEASTERN CRABCAKES
BROWNEED CAKE ON A BED OF AIOLI AND
TOPPED WITH BABY FRISEE
14

GRILLED SCALLOPS
OVER ANGEL HAIR PASTA, SMOTHERED
IN LOBSTER RAGOUT
14

PHYLLO TRIANGLES
STUFFED WITH SPINACH AND FETA CHEESE
8

SALADS

ALL OF OUR SALADS ARE BEAUTIFULLY ACCENTED WITH FRESH ORCHIDS

CALIFORNIA RAINBOW
TOSSED FRESH CRISP GREENS, TOPPED WITH
SHREDDED CARROT, RED CABBAGE, CUCUMBER,
TOMATO, AND CREAMY PARMESAN PEPPERCORN

SPINACH SALAD GF
BABY CURLEY SPINACH TOPPED WITH WARM BACON DRESSING,
ACCENTED WITH CHERRY TOMATO, CUCUMBER, RED ONION,
AND FRESH STRAWBERRIES

CLASSIC WALDORF GF
ACCENTED WITH A GRAPE CLUSTER, SLICED FUJI APPLES
AND TOPPED WITH WHIPPED CREAM AND HONEY DRESSING

ROASTED BEET SALAD GF
STACKED DARK RED AND GOLDEN BEETS
TOPPED WITH GOAT CHEESE, FRISEE,
AND A SHERRY VINAIGRETTE

FIELD GREENS GF
ROMAINE ENDIVE AND BIBB LETTUCE WITH SWEET
RED ONION, TOMATO, CUCUMBER AND BALSAMIC VINAIGRETTE

SUMMER SALAD GF
MIXED GREENS WITH TOMATO, CUCUMBER AND A
TAJIN SOY HONEY DRESSING, TOPPED WITH FETA CHEESE
AND FRESH WATERMELON

PASTA VEGETABLE SALAD
PENNE PASTA AND COLORFUL FRESH VEGETABLES
MARINATED IN A RED WINE VINAIGRETTE

TRADITIONAL SORBET GF
SERVED IN STEMWARE WITH FRESH MINT LEAF
LEMON OR RASPBERRY
4

ACCOMPANIMENTS

HARICOTS VERTS GF
GREEN BEANS BUNDLED WITH RED PEPPER

BROCCOLI CROWNS GF
DRESSED IN CLARIFIED BUTTER

ROASTED BELGIUM CARROTS GF
LIGHTLY SEASONED AND SERVED STEM ON

JULIENNE OF GARDEN BATONNETTES
RED BELL PEPPER, YELLOW SQUASH, ZUCCHINI,
MUSHROOM, SNOW PEAS AND RED ONION

ASPARAGUS BUNDLE GF
WRAPPED WITH A SHOESTRING OF LEEK

LYONNAISE POTATOES GF
THINLY SLICED AND SAUTEED WITH
BUTTER AND FRESH PARSLEY

PIPED DUCHESS POTATO GF
WHIPPED WITH SOUR CREAM, GREEN ONIONS AND
MINCED BACON

SPRINKLED BABY RED POTATOES GF
TOUCHED WITH FRESH PARSLEY

POMUS POUAPON SOUFFLE GF
SLICED POTATOES LAYERED AND BAKED WITH
SAVORY EGG CUSTARD

BAKED GARLIC MASHED POTATO GF
WHIPPED WITH CHIVES, HEAVY CREAM, AND SAUTEED GARLIC

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PLATED ENTREES

CHICKEN PIQUANT 55 GF

SLOWLY SIMMERED WITH WHITE CALIFORNIA ZINFANDEL AND LEMON

CHICKEN AU PORTO 55 GF

PLUMP BONELESS BREAST SPLASHED WITH CARAMELIZED SAUCE OF PORT WINE AND MUSHROOM ESPAGNOLE

CHICKEN SALTIMBOCCA 58

SAUTEED DOUBLE BREAST STUFFED WITH PROVOLONE AND PROSCIUTTO TOPPED WITH SUN DRIED TOMATO CREAM SAUCE

CHICKEN APRICOT 58

PROSCIUTTO AND PROVOLONE BREAD STUFFING AND SPLASHED WITH A RICH SAUCE OF FRESH APRICOT

CHICKEN COPENHAGEN 58

SERVED WITH A STUFFING OF TART APPLES AND MINCED PECANS TOPPED IN A GLAZE OF MADEIRA AND CINNAMON

CHICKEN PESTO 58

INFUSED WITH IMPORTED SPICED HAM AND PROVOLONE STUFFING COVERED IN PESTO CREAM SAUCE

CHICKEN NAPA VALLEY 58

SERVED WITH WILD MUSHROOMS, VIDALIA AND SMOKED BACON TOPPED WITH A CABERNET REDUCTION

CLASSIC BREAST OF LOBSTER RAGOUT 62

BURSTING WITH LOBSTER STUFFING AND COVERED WITH NATURAL BISQUE

CHICKEN OSCAR 62

STUFFING OF CRABMEAT AND ASPARAGUS SPEAR, DRAPED IN HOLLANDAISE

ORANGE ROUGHY FILLET 58

TOPPED WITH BREAD CRUMBS, DICED ALMONDS, HONY AND ROMANO

ENCRUSTED NORWEGIAN SALMON 58

STUFFED WITH CREAM SPINACH AND ENCRUSTED WITH RITZ AND GRATED PARMESAN

NEW YORK STRIP STEAK 75 GF

FILET MIGNON 85 GF

CENTER CUT WITH NATURAL AU JUS

THE MANHATTAN STEAK 85 GF

A THICK, LEAN CUT OF THE STRIP LOIN MAKES FOR THE FINEST STEAK CUT, TOPPED WITH A BORDEAUX DEMI GLACE

TRIO OF LAMB CHOPS 80 GF

GRILLED LAMB CHOPS AND A TIMBALE OF WARM MINT SAUCE

DUETS

FILET MIGNON

WITH CHICKEN - 95, NORWEGIAN SALMON - 100, LOBSTER - 125

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LIBATIONS

WE OFFER A FIVE HOUR BEVERAGE SERVICE

THE HALEY MANSIONI OFFERS A FIVE-HOUR BEVERAGE SERVICE WITHOUT INTERRUPTION. OUR SERVING STAFF PROVIDES BUTLER COCKTAIL SERVICE DURING YOUR COCKTAIL HOUR AND AFTER YOUR DINNER SERVICE THROUGHOUT THE MANSION, BALLROOM, AND GROUNDS. WE USE ONLY THE FINEST LIQUORS SERVED IN APPROPRIATE GLASSWARE AND TOPPED WITH BEAUTIFUL GARNISHES.

THE V.I.P. BAR

INCLUDES: GREY GOOSE, ABSOLUT, TITO'S VODKA, CHIVAS REGAL, BACARDI, CAPTAIN MORGAN, MALIBU RUM, BOMBAY SAPPHIRE GIN, JOSE CUERVO, DON JULIO, PATRON, KORBEL BRANDY, CROWN ROYAL, JACK DANIELS, MAKERS MARK, KNOB CREEK, JAMESON, KAHLUA AND SEAGRAMS V.O., MILLER GENUINE DRAFT AND MILLER LITE ON TAP ALONG WITH TWO ADDITIONAL PREMIUM BOTTLED BEERS, CHARDONNAY, PINOT GRIGIO, RIESLING, WHITE ZINFANDEL, CABERNET SAUVIGNON, MERLOT, MALBEC AND MOSCATO CORDIALS: COURVOISIER, DRAMBUIE, B&B, GRAN MARNIER, MARTELL, HENNESSY, BAILEY'S IRISH CREAM, AMARETTO DI SARONNO, TIA MARIA COINTREAU, AND GALLIANO AS WELL AS ALL LIQUORS LISTED IN OUR PREMIUM BAR PACKAGE
CHOICE OF COMPLIMENTARY SIGNATURE DRINK OR CHAMPAGNE TOAST

WINE INCLUDED WITH DINNER

50

THE PREMIUM BAR

INCLUDES: SMIRNOFF, SEAGRAMS 7, BEEFEATER, JACK DANIELS, DEWAR'S WHITE LABEL, JIM BEAM, CHRISTIAN BROTHERS, RON RICO, MALIBU RUM, JOSE CUERVO, AND SOUTHERN COMFORT
MILLER GENUINE DRAFT AND MILLER LITE ON TAP
CHARDONNAY, WHITE ZINFANDEL, MERLOT AND CABERNET SAUVIGNON

WINE INCLUDED WITH DINNER

42

BEER, WINE AND SOFT DRINKS

INCLUDES: MILLER GENUINE DRAFT AND MILLER LITE ON TAP, CHARDONNAY, WHITE ZINFANDEL, MERLOT, SODAS AND JUICES

WINE INCLUDED WITH DINNER

40

SUNDAY'S ONLY

NON-ALCOHOLIC BEVERAGE SERVICE

INCLUDES: SILVER BOWLS OF STRAWBERRY PUNCH, FLAVORED SPARKLING WATER, HEINEKEN 0.0, O'DOULS OR SHARPS BEER, SPARKLING JUICE, SODAS AND IMAGINATIVE COCKTAILS

35

SUNDAY'S ONLY

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01.01.24

DESSERTS

WEDDING CAKE

INCLUDES YOUR CHOICE FROM OUR BEAUTIFUL AND IMAGINATIVE ARRAY OF DESIGNER WEDDING CAKES. IF YOU PREFER TO FURNISH YOUR OWN CAKE, OUR STAFF WILL CUT AND SERVE AT NO ADDITIONAL CHARGE.

OUR CAKES START AT

5

ADD ICE CREAM

3

SWEET TABLE I

A BEAUTIFUL ASSORTMENT OF FRENCH PASTRIES TO INCLUDE:
CREAM PUFF SWANS, CHOCOLATE ECLAIRS, CHEESECAKE, CARROT CAKE, NAPOLEONS,
ASSORTED FRUIT FILLED TARTS, STRAWBERRY TARTS, LEMON FLUFF PARFAITS, CANNOLI, SACHER TORTE CAKE,
TURTLE BROWNIES, ACCENTED BY COLORFUL PASTEL MINTS, ASSORTED MIXED NUTS,
AND FEATURING HAND DIPPED CHOCOLATE COVERED STRAWBERRIES

12

SWEET TABLE II

AN OUTSTANDING PRESENTATION OF THE MOST DECADENT OFFERINGS TO INCLUDE:
WHITE CHOCOLATE PRETZELS WITH YOUR PERSONAL INSCRIPTION, AMARETTO CREAM CHEESECAKE,
BLACK FOREST TORTE, STRAWBERRY CHEESECAKE, TURTLE BROWNIES, THREE LAYER CHOCOLATE FUDGE CAKE,
ASSORTED COLORFUL MINTS, MIXED NUTS AND ACCENTUATED BY PLUMP STRAWBERRIES
HAND DIPPED IN RICH IMPORTED MILK CHOCOLATE

16

SWEET TABLE III

A THREE TIERED DARK CHOCOLATE FOUNTAIN FLOWING WITH CREAMY GOURMET CALLEBAUT CHOCOLATE.
A FABULOUS SELECTION OF DIPPING ITEMS TO INCLUDE FRESH STRAWBERRIES, CHERRIES, PINEAPPLES,
BANANAS, MARSHMALLOWS, PRETZEL RODS, RICE KRISPIE TREATS, AND CARAMELS COMPLIMENTED BY A
DECADENT DISPLAY OF OUR DELICIOUS ASSORTMENT OF FRENCH PASTRIES, COLORFUL MINTS AND ASSORTED MIXED NUTS

20

SWEET TABLE IV

AN ORNATE ICED ARRAY OF FRESH CUT FRUITS TO INCLUDE: TEMPTING HAWAIIAN PINEAPPLE, CANTALOUPE,
HONEYDEW, CARDINAL GRAPES, AND CALIFORNIA STRAWBERRIES WITH RASPBERRY YOGURT DIP,
AN INTERNATIONAL CHEESE BOARD CONSISTING OF: IMPORTED GOUDA, COLBY JACK, A WHEEL OF CHEDDAR,
SMOKED GOUDA LOG, HAVARTI, GARLIC AND HERB BOURSIN AND BAKED BRIE DU BELMONT WITH SLICED
FRENCH BREAD AND WARM MARMALADE

16

ALL SWEET TABLES INCLUDE FRENCH ROAST AND DECAFFEINATED COFFEE

INTERNATIONAL FLAIR

A UNIQUE ASSORTMENT OF COMPLEMENTS TO INCLUDE: CREAM LIQUEUR, VANILLA ROYALE,
GODIVA CHOCOLATE LIQUEUR, GODIVA WHITE LIQUEUR, BAILEYS IRISH CREAM & FRANGELICO ALSO
ROCK CANDY STIRRERS, SHAVED SEMI SWEET CHOCOLATE, PEPPERMINT STICK CANDIES,
WHIPPED CREAM, BROWN SUGAR IN THE RAW AND CHOCOLATE SPOONS

10

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LATE NITE SNACK

GENUINE CHICAGO HOT DOGS

ALL BEEF HOT DOGS ON POPPY SEED BUNS TOPPED WITH MUSTARD, MINCED ONION, PICKLE RELISH, TOMATO, CUCUMBER WEDGES, DILL PICKLE SPEARS, SPORT PEPPERS, AND SPRINKLED WITH CELERY SALT.

8

ARTISAN PIZZAS

AN ASSORTMENT OF STEAMING HOT PIZZAS AND FLATBREADS BAKED IN OUR OWN KITCHEN. TO INCLUDE SAUSAGE, PEPPERONI, SPINACH, CHEESE, FETA FETISH AND MARGARITA.

10

FABULOUS HAMBURGER BAR

QUARTER POUND HAMBURGERS WITH YOUR CHOICE OF TOPPINGS, TO INCLUDE LETTUCE LEAVES, ONION SLICES, DILL PICKLES, HEINZ KETCHUP, AND MUSTARD.

10

HAND CRAFTED SANDWICHES

BRAZILIAN

SHAVED BLACKENED CHICKEN WITH PEPPER JACK CHEESE AND CHIPOLTE MAYONNAISE ON A BRIOCHE ROLL

TUSCAN CAPRESE

FRESH MOZZARELLA, VINE RIPENED TOMATO, ARUGULA, WITH PESTO AIOLI ON A HERBED CIABATTA

PARISIENNE

SHAVED SLOW ROASTED BEEF WITH RED ONION MARMALADE, WATERCRESS HORSERADISH CREAM ON A FRESH PRETZEL ROLL

CALIFORNIAN

THINLY SLICED ROAST TURKEY WITH CHIHUAHUA CHEESE, APPLEWOOD SMOOKED BACON, ARUGULA, CHILE AIOLI ON A FRENCH ONION ROLL

PER PERSON: 12

SLIDERS AND STUFF

AN ASSORTMENT OF GENUINE WHITE CASTLE HAMBURGERS AND CHEESEBURGERS, STILL IN THE BOX, AS WELL AS INDIVIDUAL SERVINGS OF ONION RINGS AND FRENCH FRIES, SERVED WITH HEINZ KETCHUP

10

TACO BAR

AN EXCITING TACO BUFFET TO INCLUDE HARD SHELL TACOS, CHILE POWDERED GROUND BEEF, SLICED LETTUCE, DICED TOMATOES, GRATED CHEESE, AND TABASCO SAUCE; COMPLIMENTED BY TORTILLA CHIPS WITH A RICH CHEESE SAUCE AND SALSA.

10

THE PERFECT ENDING

A BEAUTIFUL BUFFET PRESENTATION OF STRATA SOUFFLE, HASH BROWN POTATOES, SAUSAGE LINKS, FRESH MELON SLICES AND COMPLIMENTED WITH SILVER URNS OF FRESH ROAST COFFEE.

30

HAVE A SAFE TRIP

STEAMING HOT COFFEE IN TO-GO CUPS WITH INDIVIDUALLY PACKAGED BAKERY FRESH DOUGHNUTS.

7

****Late Night Snacks Include Uniformed Attendant****

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