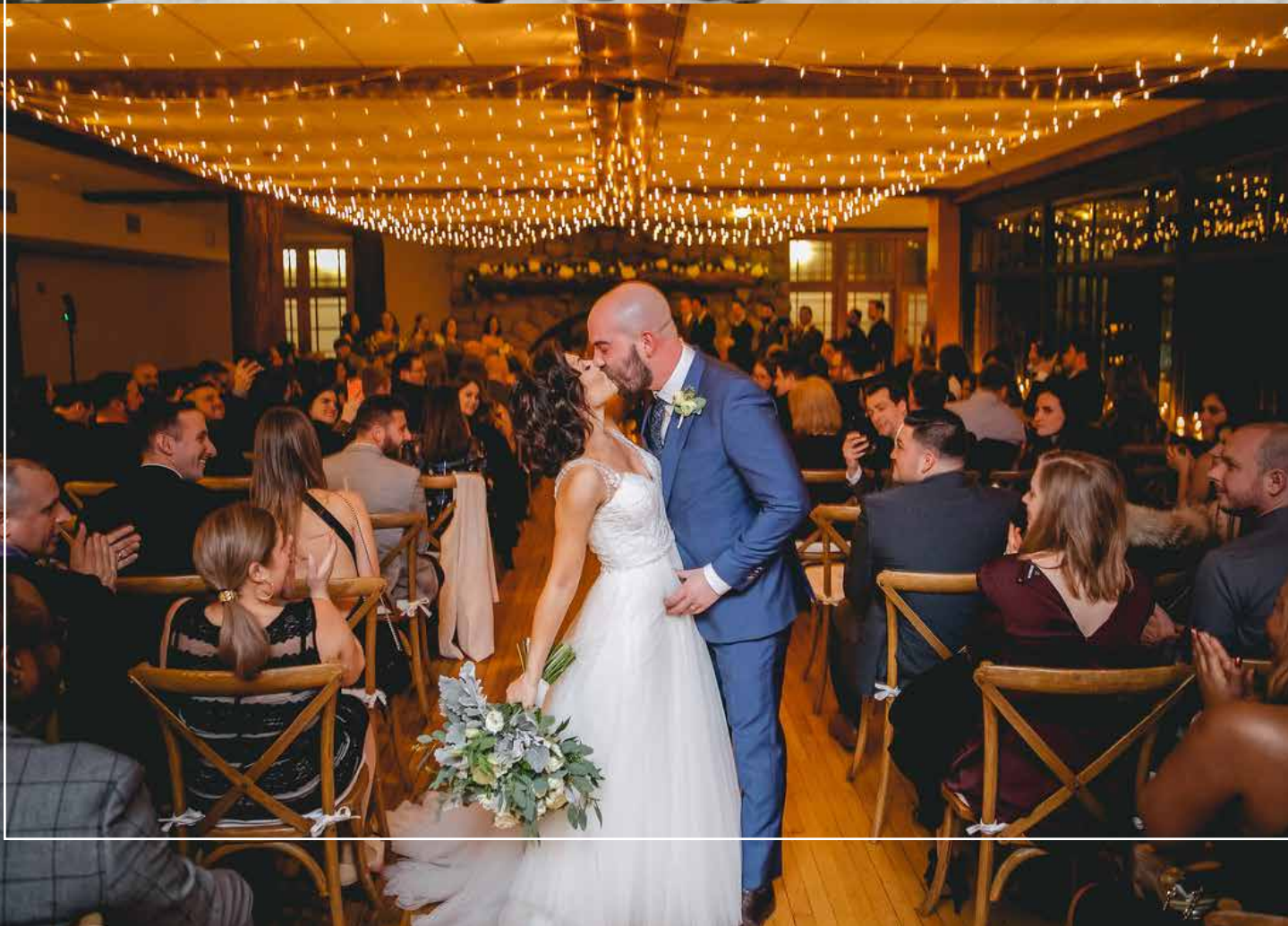




Bear Mountain Inn
Weddings





Bear Mountain Inn Weddings

CEREMONY FEE - \$1,000 • SITE FEE - \$2,500

Choice of one hour cocktail or 1.5-hour cocktail in lieu of an appetizer.

Cocktail Hour to include:

- Bear Mountain Inn signature "Welcome Drink" upon arrival Raspberry Garnished Champagne
- (7) Passed Hors d'oeuvres
- (1) Chef's cold display station with crudité, local and imported cheeses, and artisanal charcuterie
- (1) Interactive Station

Dinner, plated option to include:

- Salad/Appetizer/30 extra minutes of Cocktail
- Entrée—Your choice of two with a vegan/vegetarian option as a silent third choice
- Rolls, Butter

Dinner, Buffet option to include:

- Salad
- Choice of three entrées
- Choice of one starch
- Choice of one vegetable
- Rolls, Butter

Dessert:

- Wedding Cake

Events Include the Following:

- Five-Hour Open Classic Bar
- Wine Service at Table
- Coffee Service at Table
- Your Choice Table Linen and Napkin Color

— EXCEPTIONAL COLLECTION —

Chair Upgrade to Chivari or Cross Back Style - \$10 per Chair

Additional Interactive station during cocktail hour:

- \$15 per person, per station

Upgrade to Premium Open Bar:

- \$10 per person

Corkage Fee:

- \$15 per Bottle if client provides own wine for tables

Additional Entrée Option:

- \$10 per person for basic selection
- \$17 per person for premium selection

Dessert Enhancements

- Viennese Table \$20 per person
- Family Style Table Pastries \$10 per person

— PRICING —

Peak Season: March through June,
September through December and Holidays

Friday – \$160 per person

Saturday – \$180 per person

Sunday through Thursday – \$150 per person

Off-Peak Season: January through February,
July through August

Friday – \$150 per person

Saturday – \$170 per person

Sunday through Thursday – \$140 per person

Overlook Lodge Weddings

CEREMONY FEE - \$1,000 • SITE FEE - \$2,000

Cocktail hour to include:

- (7) Passed Hors d'oeuvres
- (1) Chef's cold display station with crudité, local and imported cheeses, and artisanal charcuterie

Dinner, Plated option to include:

- Salad
- Entrée - your choice of two with vegan/vegetarian option as silent 3rd
- Rolls, Butter

Dinner, Buffet option to include:

- Salad
- Choice of three entrees
- Choice of one starch
- Choice of one vegetable
- Rolls, Butter

Dessert:

- Wedding Cake

Events Include the Following:

- Five-Hour Open Classic Bar
- Wine Service at Table
- Coffee Service at Table
- Your Choice Table Linen and Napkin Color

— EXCEPTIONAL COLLECTION —

Chair Upgrade to Chivari or Cross Back Style - \$10 per Chair

Upgrade to Premium Open Bar:

- \$10 per person

Corkage Fee:

- \$15 per Bottle if client provides own wine for tables

Additional Entrée Option:

- \$10 per person for basic selection
- \$17 per person for premium selection

Dessert Enhancements

- Viennese Table \$20 per person
- Family Style Table Pastries \$10 per person

— PRICING —

Peak Season: March through June,
September through December and Holidays

Friday – \$150 per person

Saturday – \$170 per person

Sunday through Thursday – \$140 per person

Off-Peak Season: January through February,
July through August

Friday – \$140 per person

Saturday – \$150 per person

Sunday through Thursday – \$130 per person

Merry-Go-Round Weddings

CEREMONY FEE - \$1,000 • SITE FEE - \$1,500

Cocktail Hour to include:

- (7) Passed Hors d'oeuvres
- (1) Chef's cold display station with crudité, local and imported cheeses, and artisanal charcuterie

Dinner, Buffet option to include:

- Salad
- Choice of three entrees
- Choice of one starch
- Choice of one vegetable
- Rolls, Butter

Dessert:

- Wedding Cake

Events Include the Following:

- Five-Hour Open Classic Bar
- Coffee Service at Table
- Your Choice Table Linen and Napkin Color

— EXCEPTIONAL COLLECTION —

Chair Upgrade to Chivari or Cross Back Style - \$10 per Chair

Upgrade to Premium Open Bar:

- \$10 per person

Corkage Fee:

- \$15 per Bottle if client provides own wine for tables

Dessert Enhancements

- Viennese Table \$20 per person
- Family Style Table Pastries \$10 per person

— PRICING —

Peak Season: March through June,
September through December and Holidays

Friday – \$145 per person

Saturday – \$155 per person

Sunday through Thursday – \$135 per person

Off-Peak Season: January through February,
July through August

Friday – \$135 per person

Saturday – \$145 per person

Sunday through Thursday – \$125 per person



Any outside alcohol is discouraged. If a specific liquor type is requested, we will attempt to source ourselves before allowing outside beverage.
All menus and prices are subject to change without notice. All events subject to 21% service charge and a 8.375% state sales tax.

Cocktail Hour

PASSED HORS D'OEUVRES (ALL VENUES) • CHOICE OF SEVEN

HOT SELECTIONS

- Aussie Lamb Lollipops with Mint Butter (GF)
- Angus Beef Slider with Sweet Pickle Relish, Cheddar, Tater Tot
- Pepper Seared Beef Tenderloin with Pretzel Toast, Horseradish
- Prosciutto and Brie Melt with Shaved Red Onion, Toasted Brioche
- Spicy Chicken Empanada with Tapenade Dip
- Mini Cuban Sandwich with Braised Pork, Pickle, Swiss
- Vegetable Spring Rolls with Sweet Soy Chili Marinade (VG)
- Sour Dough Crostini with Ricotta, Fig Jam, Cracked Black Pepper (V)
- Mini Grilled Cheese with Shitake, Brie, Caramelized Onion (V)
- Truffled Mushroom Arancini with Parmesan, Scallion (V)
- Franks in Puff Pastry with Honey Mustard

COLD SELECTIONS

- Mini Lobster Rolls with Butter Toasted Brioche
- Peruvian Ceviche with Plantain Chip (GF)
- Cold Poached Shrimp with Cocktail Sauce (GF)
- Smoked Salmon with Pumpernickel Crisp, Crème Fraiche, Scallion
- Charred Yellowfin Tuna with Soy Ginger Marinade, Wonton Chip
- Salmon Confit Crostini with Capers, Shallots, Tarragon
- Shrimp Toast with Lemongrass, Ginger, Cilantro Lime Aioli
- Goat Cheese Pearls with Crushed Pistachio, Clover Honey (V)
- Beet Tartar "Bread Box" with Manchego, Cold Pressed Oil, Sherry (VG)

— SIGNATURE COCKTAIL DISPLAY —

Cold Display of Selected Local and Imported Cheeses, Market Vegetables and Artisanal Charcuterie



Bear Mountain Inn Interactive Cocktail Station

CHOICE OF ONE (ADDITIONAL STATION \$15)

CAUGHT!

*CHOICE OF TWO – SUSTAINABLY HARVESTED
MARKET FRESH FISH*

- Atlantic Salmon
- Gulf Prawns
- Branzino
- Bass
- Paella (VG)

SIDES:

- Steamed Baby Creamer Potatoes with Sea Salt
- Quinoa Rice Pilaf

SAUCES (Choice of Two):

- Brown Butter Lemon Caper
- Chimichurri
- Jalapeño Miso
- Smoky Tomato Relish

CANTINA TULUM

*CHOICE OF TWO TOTAL TACOS, SKEWERS OR
QUESADILLAS*

TACOS:

- Sweet Plantain, Oyster Mushrooms, Cotija Cheese
- Shredded Spiced Flank Steak, Avocado, Cilantro Lime Crema
- Blackened Mahi Mahi, Pickled Onions, Salas Verde
- Pork Belly Carnitas

SKEWERS:

- Sword Fish
- Farm Raised Chicken with Chile de Arbol Salsa

QUESADILLA:

- Queso Fresco with Fresh Crema, Hot Chile Relish

SIDES: (Choice of Two)

- Spicy Pineapple Pico
- Frijoles de Olla
- Cilantro Lime Rice
- Sweet Plantains with Pickled Onions and Fresh Cheese
- Fresh Guacamole

SUGOI

CHOICE OF TWO – BOWLS

- Sesame Ginger Chicken
- Mongolian Beef
- General Tsao Brussels Sprouts
- Szechuan Prawns

or

YOU WOK! CUSTOMIZE YOUR OWN FRIED RICE (MADE TO ORDER WITH MARKET SIDES) OR CHOICE OF TWO:

- Steamed Dumplings and Gyoza with Soy Marinade
- Crispy Spring Rolls with Sweet Chile Ginger Sauce
- Udon Noodles with Spicy Cashew and Scallion
- Seared Togarashi Tofu

CURBSIDE KITCHEN COUNTRYSIDE CAFÉ

CHOICE OF THREE:

Served with Fresh Made Kettle Chips and Crispy Roots

- Classic Cheese Steak
- Chicken Cheese Steak
- Steamed Bao Bun with Pickled Vegetables, Hot and Sweet Chili Mayo, Bok Choy
- Picadillo Empanadas
- Black Angus Brisket Blend Beef Burger Slider with Potato Roll, Cheddar, Tater Tot
- Mini Hot Dog Dragged Through the Garden with Tomato, Onion, Quick Pickle Cucumber, Celery Salt

Plated Dinner

BEAR MOUNTAIN INN & OVERLOOK LODGE

First Course

CHOICE OF ONE SALAD/APPETIZER/
ADDITIONAL 30 MINUTES COCKTAIL

SALADS

- Little Gem Lettuce with Marinated Feta Cheese, Marcona Almonds, Roasted Tomatoes, Aged Sherry Vinaigrette
- Frisee & Watercress with Point Reyes Bleu Cheese, Tart Apple, Candied Walnuts, Citrus Vinaigrette

PLATED APPETIZERS

- Roasted Beets with Beet Caviar Vinaigrette, Hudson Valley Yogurt, Pistachio
- Braised Angus Beef Short Rib Agnolotti with Chantenay Carrot Puree, Red Wine, Pecorino
- Mushroom and Coach Farm Goat Cheese Tart with Chickory Salad, Leeks, True Balsamic, Sherry
-

EXCEPTIONAL COLLECTION

- Salad – Ocean Salad with Bay Shrimp, Calamari, Mussels, Shaved Fennel, Arugula, Avocado, Lemon Herb Dressing • \$17 per person
- Appetizer – Yellowfin Tuna Tartar with Papaya and Mango Relish, Hot Chilies, Dashi, Lime and Soy Marinade • \$17 per person
- Appetizer – Herb Roasted Gulf Prawns with Lemon & Cracked Pepper Butter, Quick Pickled Vegetables, Frisee, Watercress • \$17 per person

Plated Entrée

YOUR CHOICE OF TWO WITH VEGAN/
VEGETARIAN OPTION AS SILENT 3RD

ENTRÉE

- Beef Tenderloin Potato Leek Gratin, Roasted Asparagus, Red Wine
- NY Strip Steak Catskills Pee Wee Potatoes with Horseradish and Scallion, Curly Kale, Crisp Onion Rings, Red Wine
- Organic Chicken Roasted Farm Stand Carrots with Dill and Shallots, Broccolini, Natural Jus
- Atlantic Salmon Preserved Lemon, Leaf Spinach, Yukon Gold Potato, Parsley, Arbequina Olive Oil
- Halibut Roasted Cauliflower Shoots, Red Wine and Thyme Braised Cippolini Onions
- Prosciutto Wrapped Monk Fish Moroccan Olives, Preserved Citrus, Braised Yukon Gold Potatoes
- Bronzino served with Braised Rapini, Tomato, Caper and Scallion Relish, Aged Sherry, Crisped Fingerlings
- Seasonal Ravioli with Market Garnishes

EXCEPTIONAL COLLECTION

- Lamb Loin served with Leaf Spinach, Minted Peas, Roasted Golden Fingerling Potato • \$17 per person
- Veal Chop served with Rosemary and Lemon, Hen of the Wood Mushrooms, Haricot Vert • \$17 per person
- Line Caught Yellowfin Tuna served with Peppercorn and Sesame Crust, Seared Bok Choy, Soy Ginger Marinade • \$17 per person

Buffet Menus

ALL VENUES

Salad

CHOICE OF ONE:

- Little Gem Lettuce with Marinated Feta Cheese, Marcona Almonds, Roasted Tomatoes, Aged Sherry Vinaigrette
- Frisee and Watercress with Point Reyes Bleu Cheese, Tart Apple, Candied Walnuts, Citrus Vinaigrette

*PREMIUM SELECTION:

- Ocean Salad with Bay Shrimp, Calamari, Mussels, Shaved Fennel, Arugula, Avocado, Lemon Herb Dressing, \$17 per person

Entrées

CHOICE OF THREE:

- Organic Woodfired Chicken with Bourbon Maple Glaze
- Grilled Chicken with Charred Tomato Romesco Sauce (contains nuts)
- Herb Roasted Chicken with Shallot, Caper, and Balsamic Relish
- Beef Sirloin with Crispy Onion Rings, Red Wine Sauce
- Salmon with Preserved Lemon, Capers, Olives, Asparagus
- Grilled Gulf Prawns with Ginger, Lime, Cilantro, Roasted Bok Choy
- Ravioli, Seasonal with Market fresh Garnishes and Vegetables (V)
- Rainbow Trout with Haricot Vert, Toasted Hazelnuts, Brown Butter, Capers

Vegetables

CHOICE OF ONE:

- Cauliflower "Rice" with Currants, Toasted Almonds, Citrus, Curly Kale, Arbequina Olive Oil
- Roasted Farm stand Carrots with Fresh Thyme, Shallots, Dill
- Sautéed Market Greens with Toasted Garlic Oil, Pickled Onions
- Roasted Brussel Sprouts with Cippolini Onions, Balsamic Reduction

Starch

CHOICE OF ONE:

- Organic Grain Bowl with Chickpeas, Arugula, Roasted Portabella, Purple Cabbage, Fresh Herbs
- Fingerling Potato Roast with Toasted Garlic, Fresh Rosemary, Sea Salt
- Aromatic Jasmine Rice with Kaffir Lime, Peas
- Classic Potato Gratin with Leeks, Fresh Thyme, Sweet Cream

All Buffets include Rolls & Butter





Vegan Buffet Menu

ALL VENUES

Seasonal Market Salad

Vegan Entrées

CHOICE OF THREE:

- Paella with Saffron Rice, Market Vegetables, Aromatics
- Curried Cauliflower and New Potato Stew with Jasmine Rice with Kafir Lime and Peas
- Quinoa and Lentil Meatballs with Charred Pepper and Tomato Sauce, Hot Chillies, Basil
- Rigatoni with Roasted Portabella, Rosemary, Thyme, Mushroom Brood, Cold Pressed Olive Oil
- Penne with Charred Tomato Pesto, Roasted Eggplant, Vegan Parmesan
- Mushroom Shawarma with Vegan Yogurt Tzatziki, Red Cabbage, Cucumber, Harissa Glazed Portabella
- Shepherd's Pie with Miso Red Lentils, Peas, Carrots, Olive Oil Mashed Potatoes
- General Tao Cauliflower with Tofu Fried rice, Ginger, Soy, Scallion

Sides

CHOICE OF TWO:

- Cauliflower "Rice" with Toasted Almonds, Citrus, Currants, Leaf Spinach
- Beluga Lentil Salad with Avocado, Watercress, Arugula, Roasted Tomato Vinaigrette
- Spice Market Roasted Butternut Squash
- Crispy Vegetable Nuggets with Harissa Yogurt and Lime Dip
- Oyster Mushroom Sliders with Avocado, Spicy Slaw
- Roasted Farm Stand Carrots with Dill, Citrus, Toasted Garlic Oil
- Fattoush Salad
- Classic Tabouleh
- Seasonal Mixed Vegetables

All Buffets include Rolls & VeganButter



Bar Options

ALL VENUES

Classic Bar:

- Tito's, Absolut
- Bacardi Rum
- Captain Morgan
- Malibu
- Jose Cuervo Silver
- Tanqueray
- Jack Daniel's
- Seagram's 7
- Tullamore Dew
- Dewars

Exceptional Collection: (\$10 UPGRADE PER GUEST)

- Ketel One, Grey Goose
- Pyrat
- Captain Morgan
- Blue Chair Bay
- Casamigos
- Bombay Sapphire
- Maker's Mark
- Crown Royal
- Jameson
- Johnnie Walker Black

All Bars Include:

LIQUOR

- Disarno Amareto
- Bailey's Irish Cream
- Kahlua Coffee Liquor
- Sambvca
- Sweet & Dry Vermouth
- Sour Apple Puckers
- Peachtree Schnapps
- Triple Sec

BEERS

- Coors Light
- Budweiser
- Sam Adams
- Bud Light
- Corona
- Heineken
- Stella Artois
- Seasonal Local Beer

WINE

Sparkling:

- House Sparkling Wine
- Prosecco

Red:

- Brownstone Cabernet Sauvignon
- Dark Horse Pinot Noir

White:

- Pinot Grigio
- LaPlaya Un-Oaked Chardonnay

Breakfast & Brunch

MINIMUM OF 25 GUESTS

COLD CONTINENTAL BREAKFAST BUFFET

- Yogurt Parfaits, Sliced Fruit Platter, Assortment of Bagels, Jams, Jellies and Cream Cheese. Served with Coffee, Tea, Juices and Water • \$15 per person

HOT SIGNATURE BREAKFAST BUFFET

- Includes the Cold Continental Breakfast Buffet along with Organic Scrambled Eggs, Hudson Valley Bacon, Artisanal Local Sausage and Home Fries • \$27 per person

BREAKFAST ON THE GO (PRE-PACKAGED BAGS)

- Bear Mountain Logoed Coffee Thermos (to be Filled at the Coffee Station), Muffin, Whole Fruit, House Made Trail Mix, Individual Orange Juice and Water • \$18 per person

INDIVIDUAL UPGRADE OPTIONS (\$8 per person/option)

- Smoked Salmon
- Organic Scrambled Eggs (white and whole)
- Hudson Valley Bacon
- Artisanal Local Sausage
- Home Fries

HOT STATIONS (\$8 per person/option; \$50 attendant per station)

- Omelet Station
- Pancake Station
- French Toast
- Waffle Station

EXTRA SPECIAL BEVERAGE STATION (\$8 per person/option; \$50 attendant per station)

- Mimosas
- Bloody Marys

CHEF'S SIGNATURE BRUNCH

—SERVED WITH COFFEE, TEA, JUICE AND WATER—

- Everything Bagel with Lox, Pickled Onion, Cucumber
- Quiche with Hudson Valley Bacon, Caramelized Onion, and Feta
- Organic Overnight Oats with Almond Milk, Agave, Toasted Almonds and Dried Cranberries
- Organic Grain Salad with Curly Kale, Chickpeas, Delicata Squash and Fresh Herbs
- Classic French Toast with Fresh Vanilla Clabber Cream and Berries
- Sliders with Scrambled Egg, Bacon, and Cheddar Cheese
- Baked Organic Eggs, Shakshuka, Avocado
- Cold Poached Gulf Shrimp
- Marinated and Grilled Petite Filet, Braised Greens, and Red Wine
- Miniature Club Sandwich with Fresh Roasted Turkey Bacon, Tomato, and Grain Mustard
- Herb-Roasted Organic Chicken with Orecchiette Pasta, Rapini, and Pecorino • \$55 per person





Bear Mountain

In 1908, the State of New York announced plans to relocate Sing Sing Prison to Bear Mountain. Work began in the area near Highland Lake (renamed Hessian Lake) and in January 1909, the state purchased the 740-acre Bear Mountain tract.

Conservationists inspired by the work of the Palisades Interstate Park Commission lobbied successfully for the creation of the Highlands of the Hudson Forest Preserve, stopping the prison from being built. Bear Mountain-Harriman State Park became a reality the following year when the prison was demolished and a dock built for steamboat excursion traffic; the following year a new West Shore Railroad station was built near the dock.

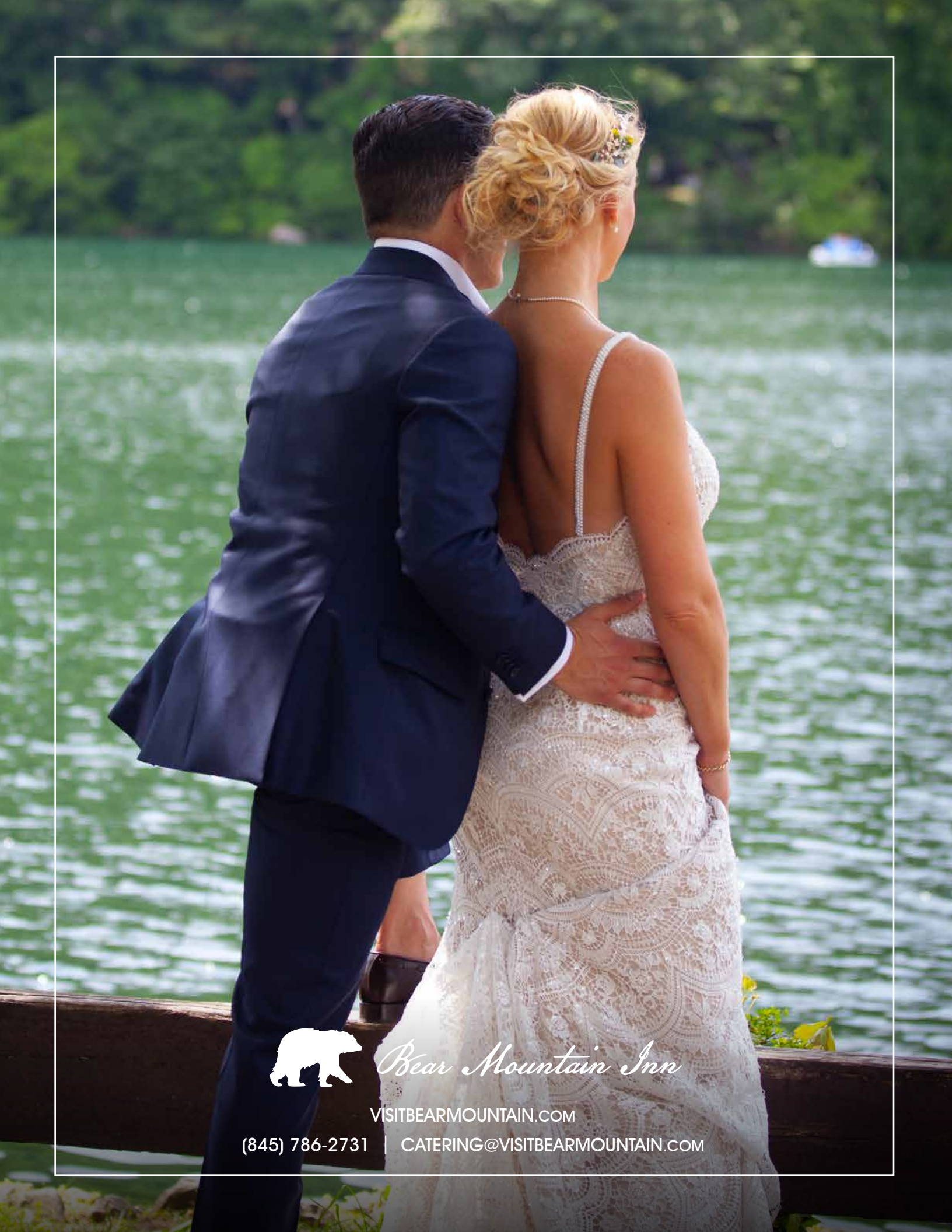
The park opened in June 1913. Steamboats alone brought more than 22,000 passengers to the park that year. Camping at Hessian Lake (and later at Lake Stahahe) was popular.

By 1914, it was estimated that more than a million people a year were coming to the park.

Today, Bear Mountain not only includes the Inn, but also the Overlook Lodge and Stone Cottages dotted along Hessian Lake, hosting well over 100 weddings and special events annually.







Bear Mountain Inn

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