

WEDDINGS 2023

John Joseph





WELCOME TO YOUR WEDDING!

My name is John Joseph Hamilton and I'm thrilled to welcome you to the Finger Lakes premier luxury wedding estate. I believe strongly that weddings are about making memories to last a lifetime. Here at the John Joseph Inn, you'll have your own 110 acre private estate to serve as the perfect backdrop to create those memories. As a Culinary Institute of America Alumni, I take great care and focus in the quality of our culinary offerings, sourcing ingredients from local farms and producing your experience from scratch in house. Our Inn provides luxury accommodations for your bridal party and family while our 1852 restored carriage house and English Garden Ballroom Tent host your main events. I'm looking forward to getting to know you and planning a wedding with you, that is reflective of both of you!

Cheers,
John Joseph Hamilton
Chef/ Owner
John Joseph Inn





JOHN JOSEPH INN WEDDING VENUE FEES

Our Venue Fee includes

- Use of our 110 acre private estate.
- Bridal Suite for Friday and Saturday Evenings.
- Additional rooms are blocked and reserved for your guests.
- Our Grand Conservatory for hair and makeup.
- A luxury 6 hour wedding reception for up to 300 guests in our ballroom garden tent with full linen liner, four crystal wrought iron chandeliers and colored lighting. Cocktail hour can be hosted in our outdoor cocktail gardens with full bar, cocktail tables and outdoor furniture.
- 18 Italian cross legged Farmhouse tables or Round Tables with linens.
- Black Chiavari Chairs with cushions.
- Your place settings including china, stemware, silverware, votive candles and white on white linens.
- Dark Maple Wooden Dance floor for up to 300.
- Adirondack Chairs and smokeless solo fire pit.
- Wedding planning meeting with CIA Graduate Chef/Owner.
- Day of onsite coordination and assistance.
- Setup and breakdown of events so you and your guests can relax and enjoy!

Sunday Wedding Venue Fee includes

Sunday Weddings entitle you to all of the above for Sunday only

Onsite Wedding Ceremony Fee

- Your Ceremony in our beautiful formal English gardens, seated with black Chiavari chairs with cushions against the backdrop of our 90 year old orchards for up to 300 guests. Ceremony rehearsal



MODERN COUNTRY ELEGANCE

ACCOMMODATIONS

Booking out the Inn rooms is apart of hosting your wedding and gives you true private ownership of the estate for the course of your wedding experience. All of our 6 in rooms are adorned with Jacuzzi tubs, full private baths, fireplaces and modern amenities. Our two room cottage suite hosts six with a full bath, kitchen and living room. Saturday Weddings require the Friday and Saturday evenings to be booked and Sundays require the single night stay. You and your guests are welcome to come earlier in the week and lengthen your wedding adventure! We separate the cost of the rooms as typically, guests pay for their own accommodations and your Bridal Suite is already included in the Venue Fee.







The Culinary Arts have always been my focus and passion. It is this passion that drove me to rebuild this estate in 2006 and offer a world class culinary experience here in the Finger Lakes. Please inquire for food and beverage minimums that will apply to your wedding.

*Food and Beverage Minimums do not include service or tax





Hors D'oeuvres

BUTLER STYLE PASSED

1 Selection
2 Selections
3 Selections
4 Selections

Garden

- Pear and gorgonzola tartlet, pickled radish
- Vegetable spring rolls with spicy Thai dipping sauce
- Roasted parsnip and strawberry sauté with aged cheddar in phyllo
- Roasted red pepper, grilled corn and cilantro fritter with pickled onion, white truffle aoli
- Roasted corgette cup with curried roasted sweet potatoes and english peas
- Cauliflower puree, roasted butternut, parmesan and arugula in phyllo

Farm

- Fig glazed grilled lamb with onion and basil
- Fried Steak, wild mushroom cream, oven dried tomato
- Chilled sirloin sliders, blue cheese and cabernet braised date compote, petite house roll
- Roasted crispy pulled pork with kale and tomato croustade

Sea

- Salmon Mousseline, puff pastry cup, white truffle oil
- Petite crab cakes with chili pepper and house pickled cucumber aoli
- Red snapper ceviche, cucumber cup
- Grilled shrimp, roasted corn, tomato, bacon aoli
- Langostine and corn fritters with herbed lemon garlic aioli

Crostini offerings

- Sautéed chard with aged parmesan
- Apple jalapeño tomato jam with feta
- Whipped herbed goat cheese with roasted beets
- Garlic white bean spread with apple wood smoked bacon
- Blue cheese mousseline canapé with sliced

Soup Shots

- Creamy tomato bisque
- English petite pea emulsion
- Cauliflower and siracha cream
- Curried carrot and yogurt puree
- Tomato and honeydew gazpacho
- Chilled berry soup with cilantro



Stationary Options

Cheese

- Artisanal cheese and fruit display

Crostini Bar

- Three crostini selections from the list above

Mediterranean

- House marinated feta, cured olives, roasted peppers, house roasted garlic hummus, grilled pita, crostini

Jar bar

- Asiago leek fondue mac n' cheese
- Deep fried brussel sprouts
- Roasted potatoes, Ale cheddar sauce, pork shoulder

Fish taco bar

- Marinated seared and roasted chef's seasonal fish selection, soft corn tortillas, assorted pickled garnishes, julienned cabbage, fresh jalepenos, roasted tomatoes, fresh cilantro

Custom stations can also be created with the chef there are no limitations to your visions or dreams!





BUFFET

Salad, three entree selection and two sides

Salad Selection - Choose One

- Organic romaine with local tomatoes, cucumbers and carrots, house buttermilk ranch
- Hearts of romaine Caesar salad, shaved parmesan, garlic croutons
- Organic iceberg wedge, house garlic blue cheese dressing, oven dried tomatoes, fried onions, basil chiffonade and roasted walnuts
- Organic mixed greens salad with roasted shallot balsamic vinaigrette, crumbled blue cheese, roasted walnuts
- Wild baby arugula salad with a strawberry champagne vinaigrette, roasted pecans and fresh feta

Entrees - Select three - one must be vegetarian

Farm

- Carved whole roasted sirloin demi
- Carved dry aged New York strip loin with classic demi glace
- Carved fillet of beef tenderloin with cabernet demi glace
- Seared and roasted carved leg of lamb with wild mushroom demi
- Roasted chicken breast with lemon butter emulsion
- Carved roasted pork loin with bacon and sage mustard cream sauce

Sea

- Fresh In house cut seared salmon with an herb buerre blanc
- Sautéed market white fish with a fresh orchard apple and balsamic tomato jam
- Seared Sea Bass over spinach with basil butter emulsion, micro greens

Garden

- Seasonal local vegetable saute with orecchiette, Extra Virgin Olive Oil, fresh herbs. Shaved parmesan served on the side
- Chef's Risotto (can be vegetarian or vegan)
- Squash strudel layered with assorted squashes, caramelized onions and herbed four cheese blend



- Italian four cheese ravioli with sauteed swiss chard, shallots, walnuts, sun-dried tomato parmesan cream

Vegetable Side accompaniments - Select one

- Braised carrots with sweet butter sauce
- Seasonal squash saute with butter resiling sauce

Additional Side accompaniments - Select one

- Roasted garlic and buttermilk whipped potatoes
- Rosemary roasted red potatoes





PLATED

All Entree Selections includes Chef's seasonal vegetable preparation.

When offering more than one selection to your guests, a preorder is required. Please select 3 entree options one of which must be vegetarian.

Please select either a soup or salad offering

Salad Selection

- Hearts of romaine Cesar Salad with focaccia croutons, classic Cesar dressing and parmessano reggiano
- Organic iceberg wedge, house garlic blue cheese dressing, oven dried tomatoes, fried onions, basil chiffonade and roasted walnuts
- Organic mixed greens salad with crumbled blue cheese, sliced roasted almonds, shaved pickled red onions, roasted tomato balsamic vinaigrette
- Wild baby arugula salad with shaved parmesan and asiago blend, roasted butternut squash, candied walnuts and sweet bourbon mustard vinaigrette
- Baby Spinach Salad with crumbled feta, sliced almonds, roasted shallot and beet vinaigrette, crispy onions

Soup Selections

- Wild mushroom cream with crispy bacon lardons and thyme mascarpone
- Thai chicken with roasted red peppers, thai basil, eggplant and lemongrass broth
- Lobster cauliflower bisque, butter pan fried crostini, bruleed gruyere





Entrees

Farm

- House Dry Aged Sirloin steak with whipped potatoes, demi glace and crispy onions
- Seared and roasted chicken breast with buttered sweet potato puree and pan jus
- Pinot noir and vidalia onion braised chicken, roasted crimini and asiago sage whipped potatoes, Pinot noir reduction sauce
- Roasted pork loin with parmesan tri color quinoa, fried brussel sprouts and mustard cream
- House Dry Aged New York Strip Steak, Chef's seasonal risotto, mushrooms, parmesan, crisped bacon lardons and sautéed greens, truffled demi glace
- Slow braised Beef Short ribs with a melange of seasonal root vegetables and braising liquid reduction sauce, parsnip puree and beet chips
- House Dry Aged Coffee and Chocolate crusted Fillet Mignon, shiitake and oyster mushroom bread pudding with a chocolate espresso demi glace
- Grilled Lamb chops with a roasted butternut squash and caramelized onion Israeli cous cous, garlic confit house yogurt
- Rosemary Rack of Lamb with a seasonal squash, duck confit and oyster mushroom risotto, Lamb jus
- Citrus Roasted cornish game hen with fennel and corn grits, leek fondue and fried leeks
- Grilled double thick cut bone in pork chop with roasted fingerling potatoes, shiitake mushrooms and roasted apples, sauce romesco

Sea

- Caramelized seared salmon with a spring pea risotto, yellow squash marmalade, herb oil emulsion
- Seared and roasted seasonal white market fish, farratto with squash and kale, oven dried tomato beurre blanc
- Grilled Swordfish Steak with a seasonal vegetable curry braised potatoes, curried blueberry emulsion
- Butter braised Halibut with potato parsnip brussel sprout gratin, beet oil and arugula pesto
- Jumbo U-10 sea scallops with kale and aged cheddar smashed potatoes, braised pork and fried greens, pan butter emulsion



Garden

- Seasonal local vegetable sauté with mezzi rigatoni, House garden vegetable and tomato emulsion, Extra Virgin Olive Oil, fresh herbs and balsamic reduction, shaved parmesan (parmesan can be omitted for a vegan selection)
- Chef's Risotto (can be vegetarian or vegan)
- House made herbed pappardelle with oven dried tomatoes sautéed woodrow mushrooms, caramelized sweet onions, fresh basil and Extra Virgin Olive Oil
- House sweet potato perogies with a snap pea, walnut and leek sauté, green goddess dressing
- Roasted Seasonal vegetable empanada with a black bean puree, sautéed greens, roasted corn relish
- Grilled Vegetable Melange tart with mushrooms and roasted tomatoes, cauliflower puree and beet chips

Additional Options to add to the experience!

- Add a customized hot or cold appetizer
- Amuse Bouche: Offer a one to two bite tasting to entice the palate and spark the beginning of the meal. selection
- Intermezzo A ball of selected sorbet with a splash of champagne

Children's Meals -10 and under

- House chicken tenders with fresh fries
- Pasta with butter emulsion and parmesan
- Children's Sized Portion of any entree selections also available





Multi Course Tasting Menu

A multi course tasting designed specifically for and with the couple.

Amuse Bouche a one to two bite tasting to entice the appetite

First course ~ A hot or cold appetizer preparation

Second course ~ Grain or pasta tasting

Third course ~ Seafood Tasting

Intermezzo ~ Sorbet with Champagne to cleanse the palate

Fourth course ~ Chef's Entree preparation

Fifth Course ~ Wedding Cake





Wedding Cakes

A sample menu of suggested cakes follows, we are able to customize any cake and visions of our couples. Often our cakes are customized to highlight your personal favorite cakes and speak to your sweet tooth!

- White cake with vanilla buttercream
- Chocolate cake with raspberry preserve, chocolate buttercream
- Coconut cake with coconut buttercream
- Classic carrot cake with cream cheese icing
- Devils food cake, fig preserve, Italian buttercream
- Vanilla sponge cake with fresh sliced strawberries, Italian buttercream
- Spiced cake with a caramel sweet potato buttercream
- Mocha spiced cake with chocolate buttercream
- Lemon chiffon cake with lemon curd and citrus buttercream
- Apple cinnamon cake with caramelized apples, spiced cream cheese icing
- Red Velvet cake with cream cheese icing
- Marble cake with pastry cream and Italian buttercream
- Moist Yellow cake with chocolate buttercream
- Lemon Poppy cake, raspberry preserves, Italian buttercream

(Note: Cakes brought in from outside Bakeries and Pastry Chefs will incur a fee of per person. Responsible party must provide proof of Health Department certificate and Insurance.)





Additional Dessert options and Stations

Sundae Bar: (can also be a late night offering)

- Vanilla ice cream, hot fudge, fresh house caramel, honey roasted chopped nuts, rainbow sprinkles (or jimmy's depending where you're from), assorted Candy Toppings, fresh whipped cream. Add additional flavored ice cream

Cookies & brownie selections:(Select three)

- Italian wedding cookies, chocolate chip cookies, biscotti, coconut macaroons, mirror cookies, oatmeal raisin, chocolate fudge brownies, tiger striped brownies

Tartlet & Eclairs selections: (Select two)

- turtle tarts, lemon tarts, cheesecake tarts, blueberry frangipane tarts, chocolate glazed petite eclairs

Candy Bar

- A handsomely displayed selection of tower glass vases filled with a variety of candies and confections

Late Night Snacks

End the night in style with this food truck inspired fare. Your imagination is the only limitation to what we can do! Minimum order for 75 guests

Popcorn Bar

- Flavored fresh popcorn selections: herbs and parmesan, cinnamon and maple butter, tabasco butter

Chicago Style hot dog bar

- Mini 3" steamed buns, yellow mustard, chopped white onions, green
- sweet pickled relish, tomato slices or pickled pepper relish, ketchups, hot sauces

Taco Bar

- Cinnamon braised beef, shredded lettuce, tomatoes, jalapeños, shredded cheese blend,
- sour cream, chips and salsa, house guac, soft or hard tacos, array of hot sauces



Pulled pork slider bar

- House smoked pulled pork, steamed buns, bbq sauce, hot sauces, hot peppers, cole slaw, pickles

Poutine Bar

- House fries, cheese curds, ale cheese sauce, gravy, scallions, shredded braised beef or pulled pork

Mac n' Cheese bar

- Early honeymoon mac n' cheese, bacon, scallions, bbq pulled chicken, hot sauces, crumbled blue cheese, fresh jalapeños

Pizza Bagel Bar

- Trays of pizza bagels ready for toppings, sautéed mushrooms, sautéed peppers, caramelized onions, sautéed sausage, pepperoni, whipped herb ricotta, crushed red pepper, grated parmesan





Libations

Beverage Pricing

- Beer and wine
- Standard full bar package:
4 selections of domestic beers, 2 red wine and 2 white wine selections from our house list, call spirits, specialty cocktail and champagne toast
- Premium Full bar package -
8 selections from our domestic, imported and craft beers, 3 red and 3 white wine selections, top shelf spirits, bride and grooms specialty cocktails and champagne toast
- Our hosted package includes full service throughout your reception. Table cocktail and wine service is included in your beverage package. The full bar package also includes the champagne toast for you and your guests.

Under 21 beverage package

Full bar by consumption pricing

- Bar Setup Fees
- Non alcoholic beverages
- Wines by the glass
- Champagne
- Standard Beer Selections
- Craft Beer Selections
- Standard call cocktails
- Premium cocktails

Deposits and Payments

A deposit of \$3000 is due to book your special day for your wedding. A second deposit of \$3000 is due the first week of January of your wedding year. All deposits are applied to the final balance of your event! A 50% nonrefundable prepayment of the balance of the estimate is due 90 days prior to the event. The number of guests on the estimate is firm until final counts are submitted. The balance of the event is due 16 days prior to the event based upon final guest counts. This will be the number you will be charged and payment is due at that time. Adjustments due to additional service, additional meals, or damages to the property will be made at the end of the function or at checkout. Our cancellation policy adheres to our payment schedule and any payments made based upon the timeline are nonrefundable. By submitting a deposit and securing a date for your function, you are agreeing and will adhere to the terms and policies within this document.

Service is 22% and is only charged to food and beverages. New York State Sales tax is 8% and is applied to food, beverage, service fees, inn charges and rental fees. An Additional 5% County Occupancy Charge is applied to accommodation charges only.

*Only cash or check will be accepted as payment for weddings and banquets. If you or your guests choose to use a credit card for any charges, a 3.5% surcharge will be added to that charge.





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