



Thank you for considering The Beaumont Inn for your Wedding Day!

We are pleased to offer various packages for your dinner and alcohol choices. All pricing is subject to change and anything offered is being done so with the knowledge that until specific choices are finalized, all pricing is subject to change. Tax and Gratuities are not calculated into the base price of every package and will be added into your final cost.

There is a \$1,000 deposit required to hold your date on a Friday or Sunday and \$2,500 deposit for a Saturday. Payment in full, final head count, individual food choices (if sit down dinner) is due one month prior to your wedding date. All deposits are non-refundable. If the Back Mountain Trolley, Limo, or Rooms at The Inn for overnight guests are needed, an additional deposit will be required.

Our Historic Dining Room seats up to 75 people. Our Grande Pavilion events can accommodate 300+ guests.

We appreciate your interest in The Beaumont. Please let me know if I can be of further assistance in any way.

Sincerely,
Sheila M. Humphrey
Special Events Manager
570-675-7100
shumphrey@thebeaumontinn.com



Our Grande Pavilion Wedding Menu pricing includes your ceremony site, cocktail hour, dinner reception, entire use of our gardens and 50 acres of grounds for your photos and exclusive use of the Grande Pavilion for your wedding reception with private restroom facilities. Tables & chivari chairs are provided for your reception. White padded chairs are provided for your ceremony.

Deposits and payments: All payments must be by check or cash. Credit cards are not accepted.

Saturday \$2500

Friday or Sunday \$1000

deposits are nonrefundable but will be applied toward your final payment.

6 month payment prior to wedding date of \$2500 is required and is non refundable

Final headcount is due 30 days prior and final payment 2 weeks before event.

Minimum Requirement is 50 guests

Saturday weddings – 100 guest minimum

If your date is off peak an exception can be made to this guideline and discussed in more detail. Peak Season is May - December.

Ceremony & Cocktail Hour

Ceremonies and cocktail hour are preformed on the Pavilion Side Garden, Creekside or Fireplace Terrace.

All bars remain closed prior to ceremony and will open for cocktail hour. The restaurant bar does not open until 430pm on Fridays and 5pm on Saturdays.

Rehearsal practice is conducted day before. Times will be scheduled and planned accordingly based on scheduled events for that day.

Getting Ready: If you would like to get ready at The Beaumont Inn, you may use our Wine Room for you and your bridal party. If you have reserved a room for the evening with our Inn you may get ready there but please keep in mind early check in is not always available. **The Wine Room must be cleared of all personal items before ceremony starts.**

Ceremony (Optional)

Includes: orchestration of rehearsal practice the day before & processional/recessional for ceremony day of, white padded chairs, set up & tear down, any tables needed, reserved seating signs, music coordination with your outside vendor, accepting deliveries from outside vendors, and the distribution/pinning of flowers to the bridal party.

Fee: \$300, plus 6% tax and 20% gratuity

The Beaumont Gardens and grounds are available to you for exclusive use of photos before your ceremony.

Wedding Reception

1 hour of passed hors d'oeuvres and your chosen alcohol package
Introductions, Champagne toast, 1st dance, dinner, cake ceremony, coffee and reception to transition into The Beaumont Grande Pavilion following cocktail hour.

You and your guests have **1 hour of extended use** of the lounge and or patio areas after the scheduled end of your reception.

A \$250 damage of goods deposit is required for damage done to any furniture, linens, game items or pavilion.

The Beaumont Inn offers linens as an all inclusive part of their wedding packages and additional rental items are sometimes part of the wedding day. This agreement holds The Beaumont Inn harmless of damages to these outside vendors and replacement cost for any damaged linens.

Linens and Outside Rentals

The customer is responsible for all equipment rented from the time of delivery, until the time of pick-up. The Beaumont Inn will gladly accept delivery but are not responsible in any condition for rental items. All items must be placed in final spot at time of delivery until pick up. Tarps must be provided in the event of bad weather for outside furniture. The Beaumont Inn will not move items. If rental items cannot be placed properly vendor must return to place items.

If customer should sublease equipment, then customer will assume all liability and compensate lessor for any losses suffered.

The Beaumont Inn will take all necessary precautions in regard to the use of the equipment rented to protect all persons and property from injury or damage but cannot guarantee items do not get broken or damaged.

Customer agrees to defend, indemnify and hold The Beaumont Inn and employees free and harmless from and against any and all liabilities, claims, losses, actions, proceedings, damages, costs and out of pocket expenses (including attorneys' fees), for all injuries or death of any person, or damage to any property occurring or arising out of, or in connection with the equipment rented, its use or transportation, or out of operations conducted by Customer, its agents, employees, contractors, representatives, guests, invitees, or customers, including, but not limited to, active and/or passive negligence.

Customer agrees to convey proper delivery times and pick up times requested by The Beaumont Inn to all outside vendors.

Customer shall be responsible to The Beaumont Inn for the full replacement costs, without depreciation, or repair costs of all equipment rented which is lost, stolen, or damaged. Please be aware of candles etc...that can damage linens.

Customer assumes all risks of loss theft, damage or destruction, partial or complete of the Equipment from any and every cause whatsoever. .

Customer will provide The Beaumont Inn with a working credit card to guarantee any amounts owed or accrued only for those amounts resulting from damaged equipment during rental use.

Set up cannot be determined until 30 days prior and is dependent on other events that have been scheduled in the pavilion the day before and cannot occur when The Beaumont Inn is offering lunch or dinner service on the patio.

Break down and clean up must be done before 9:00am the following morning. A \$500 cleaning and removal fee will be charged if this is not done on time.

Alcohol

No Alcohol other than what the Beaumont provides is allowed on our property. Please understand if you bring alcohol to our venue it will be taken from you. If you are staying in the hotel you may keep personal items in your room but any concealing of alcohol or suspicion of doing so is prohibited.

Underage drinking is strictly prohibited, and your guests will be spoken to and then asked to leave if they choose not to adhere to our policy and the law. Any adult who partakes in encouraging this will also be asked to leave.

Shots are not allowed and The Beaumont inn has the right to stop serving alcohol to any guest that becomes a harm to themselves or others.

The Inn Accommodations

If you desire to hold all 10 rooms, you will be responsible for a 25% deposit and all 10 rooms will be blocked and held until 1 month prior. At this time all rooms not assigned with credit card holds will be released to the public. If you wish to pre pay for all 10 rooms and not release them you may do so but will be held responsible for them whether occupied or not. If you are assigning rooms to particular guests you must send the event coordinators a list of guest names that are allowed to reserve rooms at our Inn. If you have particular room size assignments for certain members on your guest list, please indicate those as well.

Outside Vendors

All vendors, photographers, florists, musicians etc... must contact Sheila Humphrey with all details for your Wedding. A list of these contacts must be provided as soon as you have deposited with any vendor. A Wedding timeline will be given to your vendors so they may plan there day accordingly and we stay on schedule.

Independent Wedding planners are not allowed on the grounds of The Beaumont inn.

Decorations

The Beaumont Grande Pavilion may be decorated as well as your ceremony site, and upper patio with your guest sign in table. Any set up of décor, favors, guest sign in table, lawn signs, lanterns, centerpieces, ceremony site reserved seating, usher assignment, memory tables or special additional ceremony highlights must be set up by someone you assign to do so or arrange with your Beaumont

planner. All set up plans must be conveyed to The Beaumont Grande Pavilion event planner for approval.

Dance Floor:

If you are using a different dance floor other than the Beaumont provides your vendor is responsible to remove ours to accommodate theirs and also replace ours back as they found it. Our dance floor cart is provided and must be used appropriately and stored away properly during your event.

Ushers

We ask that you provide two ushers to escorts their guest to their seats for your ceremony. This ensures that your guests are directed to their proper seats and any reserved seating you have are designated to the appropriate guests.

Reserved Seating

Any reserved seating for your ceremony must be conveyed to The Beaumont event planner.

Smoking

The Beaumont property is a non-smoking venue. We do have designated sections that must be used for smoking guests. All guests will be asked to use these areas.

Meal cards

Meal cards are required if you have chosen a plated dinner reception. They must contain the guests name, table number and their meal choice. These meal cards cannot serve as their escort cards and are given to the coordinator for pre set at each table for ease and accuracy of dinner service. Meal card printing can be done through The Beaumont Inn for \$100 plus tax and gratuity.

Nine-Twelve (12) Months from Wedding Date ~ Tasting Scheduled

Couples who have paid their Deposit may have two additional guests at the Tasting. If a Deposit has not been made there would be a charge per person based on foods chosen. If a deposit is then made to hold a date for a Beaumont Wedding the amount (up to 4 people) will be credited to the total due for the Wedding. Tastings are scheduled with a one month notice. We request that Tastings are done during the week on Wednesday's between 5-7:30pm or if you require a weekend you may request a Friday or Saturday at 5:00PM. This allows the opportunity to speak with Chef Huntzinger personally if you should have questions. Any times later on a weekend at the Restaurant can get quite busy and would not allow for that question and answer time if needed. We will work with you however in any way possible. Couples shall choose Hors d'oeuvres, salad and a few Entrees they are deciding between based on the Wedding Menus provided. Tastings are subject to a \$15pp service charge for your servers gratuity.

Six (9) Months from Wedding Date ~ Menu to be Chosen

Menu pricing is subject to change depending on fair market pricing. Once your menu is chosen a menu contract is prepared and your prices are finalized.

One (1) Month from Wedding Date ~ Final Headcount

Final Headcount is due, and all guests should be added to AllSeated. At this time your guest count is final and there are no refunds on decreasing your headcount. If you are having a Sit-Down Dinner we would also need Individual Food Choices.

Day before ~ Seating chart and meal cards

Your seating chart and individual meal cards must be provided to the Beaumont event planner. Please understand that any delay furnishing this request can result in a administration fee of \$250 and will also jeopardize your wedding day from being smooth and problem free. All sit down weddings must provide guest meal choice cards and will be placed on the tables by the venue planners. This ensures accurate delivery of meals and efficiency throughout dinner service.



**The Beaumont Inn & Friedman Farm Events
Reserving all Ten Rooms at The Beaumont Inn**

King	\$179 x 2	\$358.00
Queen	\$159 x 6	\$954.00
Double	\$119 x 1	\$119.00
Jr. double	\$99 x 1	\$99.00
Total		\$1,530.00

Less Beaumont-FF Wedding - \$153.00 10% Discount

Total		\$1377.00
11% Tax	+	\$151.47
		\$1528.47

A 25% Deposit* \$382.12

- This deposit can be applied to the cost of your event or towards room reservations
- Check out is 10AM. You will be charged for your guests' late checkout accordingly
- Damage done to rooms or linens will be charged to guests' credit cards on file. In the event we cannot reclaim this fee from your guest your card will be charged.
- Balance Due Upon Arrival
- All Deposits are Non-Refundable
- All Rooms Have Private Bath, Flat Screen TV, Coffee Service
- Two Sets of Adjoining Queen rooms, one of which has a bathtub
- Port-a Crib or Cot Available - \$20.00 Additional Charge
- \$10 Voucher (1 per room) for Sunday Brunch, 9:30am-2pm

The Beaumont Inn Preferred Referral List

Celebrants

Rev. Grace Taylor
Interfaith Minister
gracehope@verizon.net
570-709-4341

Timothy Chimock
570-266-0602
timothythefriar@gmail.com
ULC Certified non-denominational

Salon and Spa

SaKari Salon and Spa
Kingston Pa
Bridal Packages available
570-287-2525
www.Sakari.com

The Mens Shop
The Shop 900
Kingston, PA
www.Theshop900.com
570-287-2525

Age of Innocence Salon and Spa
Shavertown, Pa
Bridal Packages available
570-674-5555
www.ageofinnocence.biz



Bridal Boutique:

Something Blue
22 East Tioga Street
Tunkhannock, PA. 18657
570-836-5857
Heather Johns

Bakeries

Amberdonia Bakery, Aida
Kingston, PA
570-871-4337

Lynn Sandys Bakery
Scranton, PA
570-346-2440

Bakery Delite
Plains, PA
570-823-3400

Hotels

The Beaumont Inn offers 10 individually appointed rooms at our Historic Country Inn. All Beaumont Weddings receive a 10% discount. *If your party requires additional rooms, may we suggest for you the following:*

Platinum Award Winning Comfort Inn & Suites
Lisa, Hotel Manager
Gary, General Manager
5 North Eaton Road
Tunkhannock, Pa. 18657
570-836-4100

*Free Shuttle Provided Seating 9ppl with a confirmed group booking of 10 rms.
Shuttle service provided for 4 hours.*

Hilton Garden Inn
Amanda Salvo, Sales Manager
242 Highland Park Blvd, Wilkes-Barre, Pa. 18702
570-820-8595 Ext 2129
Hilton offers *a free shuttle* to The Beaumont Inn

Decorations/Rentals/Florists

MCR – Full service rentals and floral

Owner John Phillips

1-888-301-5MCR

Floral Designs

John 570-288-1191

Robin Hill Florist

570-654-1079

Chippy White Table

570-466-1319

570 Events

Photo booth, DJ

570-840-4446

Photographers:

I Sakari Photography John Dunham

Forty Fort, PA

570-814-9260

Coletti Photography

Courtney Coletti

570-239-5008

Lynsey Noel Photography

Lynseynoelphotography.com

570-498-9922

Aly Martin

Alymartinphotography.com

Jeff Dietz Photography

570-690-2019

PS Impressions

570-679-9079

Crystal Satriano Photography

570.991.3001

Music:

Aviva Strings

avivastrings@gmail.com

www.avivastrings.com

Jessica Nataupsky Kang, Founder

Everything from a single musician to a full orchestra

Media Five Entertainment

Lynn Carey, Agent

570-674-5977

Frankie Carll Productions

Clarks Summit

570-587-2740

Souled Out

8-piece band with horns

Bob Lugiano

570-947-0179

EBE LOVE 77

888-323-2263

Sweet Pepper & the Long Shots

570-237-5825



Back Mountain Trolley

shumphrey@thebeaumontinn.com

570-709-6493

Policies

The Trolley seats a maximum of 28 people. NO MORE THEN 28 PEOPLE CAN BE TAKEN ON ANY ONE TRIP. The driver will not leave the site if there are more people on the trolley then the 28 allowed by law. Please consider the number of people who will be utilizing the trolley for transportation in order to select the best package/hourly rate for your special event.

A 25% Deposit is required to guarantee the date(s) being requested. Checks can be written out to The Back Mountain Trolley. The date(s) will not be held until deposit and signed contract are received.

Signed contracts may be emailed to shumphrey@thebeaumontinn.com

Remaining balance is due in full 2 weeks prior to the scheduled event

In addition, all specific information with drop off/pick up times and places is due at that time. This information must be called into The Beaumont at 570-675-7100 to Sheila or may be emailed to Sheila Humphrey at shumphrey@thebeaumontinn.com.

Client must provide personal credit card information which will be kept on file for any additional payments which may occur. This is done at two weeks prior to the event. The Trolley will not be released unless Credit Card information is on file. If any additional time is needed, client's credit card will be charged \$125/hour for every hour the trolley is utilized.
Trolley

3 hours--\$725

4 hours--\$825

5 hours--\$925

8 hours-- \$1025

Premium Open Bar Includes the Following:

Ketel One, Absolut, Titos, Stoli, Flavored Vodkas, Firefly,
Beefeater, Bombay, Tanqueray, Scotch-Dewar's, JW Red , Rum-Captain, Bacardi,
Bacardi Spiced Rum, Malibu, Kahlua, Baileys, Ameretto

VO, Canadian Club, Jack Daniels, Seagrams 7
Jose Cuervo, Old Gran Dad, Wild Turkey

Red Wine- Pinot Noir, Cabernet Sauvignon, Merlot

White Wine-Riesling, Chardonnay, Pinot Grigio, Rose`

Bottled Beer-Domestic and Imports

Draft- Miller Lite, Yuenling Lager, Seasonal IPA





**The Grande Pavilion at The Beaumont Inn
Budget Friendly Sit-Down Wedding Package**

\$105.36

Only Available on Friday and Sundays or Saturday (January – April)

Your packages includes the following:

Pricing includes tax and gratuity

Ceremony (Optional)

Includes: orchestration of rehearsal practice the day before & processional/recessional for ceremony day of, white padded chairs, set up & tear down, any tables needed, reserved seating signs, music coordination with your outside vendor, accepting deliveries from outside vendors, and the distribution/pinning of flowers to the bridal party. Fee: \$300, plus 6% tax and 20% gratuity

Reception:

Exclusive use of The Grande Pavilion for your Reception
Fireplace Grande Terrace for Private Ceremony Site and/or Cocktail Hour
Chandelier lighting inside
Cafe string lights inside and outside

Tables: Round, Banquet, High Top Cocktails, Sweetheart
Crystal Chiavari chairs,
China, Glassware, Flatware
16x16 black dance floor
Heating and Air Conditioning
Full Service Kitchen & Restrooms

Linens: poly linens for all guest tables of 8-10 people, up to 10 8' banquet tables and up to 10 cocktail tables, depending on your final layout

Cottoneeze guest linen napkins for total headcount

Panama linens are available at an upcharge cost

If you choose optional layouts that include additional tables than what is included you will be charged ala carte per linen required

Food and Bar:

Open Bar for 4 Hours
Cocktail Hour Passed Hors D'oeuvres
Salad with two dressings, bread and butter on each table
Choice of Three Dinner Entrees, Starch, Vegetable
Non Alcoholic Drinks & Champagne Toast
All courses plated and served

1 Hour Passed Hors D'oeuvres (choose 4)

Tomato Brochette
Spanakopita
Mini Quiche
Chicken Satay
Bacon wrapped Bleu Cheese Meatballs
Roasted Red Pepper Hummus on Cucumber
Mini Grilled Cheese with Tomato Soup Shooter

Salad – Choose 1

House Salad, Choice of Two Dressings: Balsamic Vinaigrette, Lemon Vinaigrette, Ranch, Russian

Harvest Salad-Seasonal Preparation (Upgrade \$5pp)

Caesar Salad-Crisp Romaine Hearts with Shaved Parmesan Cheese, House Made Croutons, Cracked Black Pepper and Caesar Dressing (Upgrade \$4pp)

Entrées - Choose 3

Chicken Breast Franchise with lemon bierre blanc
Chicken Parmesan, Breaded Chicken House Made Marinara,
Melted Mozzarella Grilled Chicken Thighs, honey and soy marinated
Baked Cod with lemon butter
Grilled 10oz Pork Loin Sautéed finished with an apple cider glaze
Pulled pork BBQ, house smoked pork shoulder with homemade BBQ sauce
Broiled Tilapia topped with lemon and herb infused breadcrumbs

Starch – Choose 1

Smashed Potato
Classic Baked Potato
Herb Roasted Red Bliss

Vegetables – Choose 1

Grilled Beaumont Vegetable of the Season Green
Heirloom Carrots



The Grande Pavilion at The Beaumont Inn 2019 Cocktail Reception

Friday \$111 per guest
All-inclusive price tax and gratuity (\$140.62)
Saturday \$122 per guest
All-inclusive price tax and gratuity (\$152.28)
Sunday \$106 per guest
All-inclusive tax and gratuity (\$135.32)

Your packages includes the following:

Pricing includes tax and gratuity

Ceremony (Optional)

Includes: orchestration of rehearsal practice the day before & processional/recessional for ceremony day of, white padded chairs, set up & tear down, any tables needed, reserved seating signs, music coordination with your outside vendor, accepting deliveries from outside vendors, and the distribution/pinning of flowers to the bridal party. Fee: \$300, plus 6% tax and 20% gratuity

Reception:

Exclusive use of The Grande Pavilion for your Reception
Fireplace Grande Terrace for Private Ceremony Site and/or Cocktail Hour
Chandelier lighting inside
Cafe string lights inside and outside

Tables: Round, Banquet, High Top Cocktails, Sweetheart
Crystal Chiavari chairs
China, Glassware, Flatware
16x16 black dance floor
Heating and Air Conditioning
Full Service Kitchen & Restrooms

Linens: poly linens for all guest tables of 8-10 people, up to 10 8' banquet tables and up to 10 cocktail tables, depending on your final layout
Cottoneeze guest linen napkins for total headcount
Panama linens are available at an upcharge cost
If you choose optional layouts that include additional tables than what is included, you will be charged ala carte per linen required

Food and Bar:

Open Bar for 4 Hours
Cocktail Hour Passed Hors D'oeuvres (4), Reception Stationary Hors D'oeuvres (4)
Salad, Carving Station, & Pasta Station
Non Alcoholic Drinks & Champagne Toast
Tables are dismissed to stations

1 Hour Passed Hors D'oeuvres (4 Cocktail Hour Passed, 4 Dinner Stationary)

Tomato Brochette
Mini Crab Cakes
Bacon Wrapped Scallops
Baked Brie and Raspberry in Crispy Phyllo
Mini Beef Wellington
Bacon Wrapped Bleu Cheese Stuffed Meatballs
Mini Cheese Steaks
Spanakopita
Mini Quiche
Roasted Red Pepper Hummus on Cucumber
Salmon Mousse on Fresh Cucumber Rounds
Spring Rolls
Chicken or Beef Satay
Mini Grilled Cheese served with Tomato Soup Shooter
Shrimp Cocktail in Phyllo cup with Champagne Cocktail add \$3 pp
Coconut Breaded Shrimp with Mango Coulis add \$2 pp

Add on a 16" Grande Antipasto Display Station

\$10 per person Minimum

\$1000 requirement

Salad – Choose 1

Caesar Salad - Crisp Romaine Hearts with Shaved Parmesan Cheese, House Made Croutons, Cracked Black Pepper and Caesar Dressing

House Salad - Choice of Two Dressings: Balsamic Vinaigrette, Lemon Vinaigrette, Ranch, Russian

Harvest Salad - Seasonal Preparation Add \$3 per person

Carving Station:

(Your choice of meat is carved to order for your guests)

Carved Prime Rib Rosemary Au jus
Chimichurri Marinated Black Angus Flank Steak
Herb Roasted Pork Loin, Brandy Dijon Cream
Add Beef Tenderloin for an Additional \$15 per person

Pasta Station:

(Pre select your ingredients)

Includes Penne and Farfalle Pasta and Two Choices of Sauces: Alfredo, Marinara,
or Extra Virgin Olive Oil and Garlic

Includes: Cherry Tomatoes, Peppers, Onions, Asparagus, Mushrooms,
Garlic, Shallots, Broccoli, and Spinach.

Enhance your made to order Pasta Station by Adding:

Grilled Chicken \$2 per person

Jumbo Shrimp \$5 per person

Butter Poached Lobster Claw \$9 per person

Jumbo Lump Crab Meat \$9 per person



**The Grande Pavilion at the Beaumont Inn
2019 Sit-Down Menu for Saturday**

Depending on entrée selection
This package includes 5 hours of Open Bar

Your packages include the following:

Pricing includes tax and gratuity.

Ceremony (Optional)

Includes: orchestration of rehearsal practice the day before & processional/recessional for ceremony day of, white padded chairs, set up & tear down, any tables needed, reserved seating signs, music coordination with your outside vendor, accepting deliveries from outside vendors, and the distribution/pinning of flowers to the bridal party. Fee: \$300, plus 6% tax and 20% gratuity

Reception:

Exclusive use of The Grande Pavilion for your Reception
Fireplace Grande Terrace for Private Ceremony Site and/or Cocktail Hour
Chandelier lighting inside
Cafe string lights inside and outside

Tables: Round, Banquet, High Top Cocktails, Sweetheart
Crystal Chiavari chairs
China, Flatware, Glassware
16x16 black dance floor
Heating and Air Conditioning
Full Service Kitchen & Restrooms

Linens: poly linens for all guest tables of 8-10 people, up to 10 8' banquet tables and up to 10 cocktail tables, depending on your final layout
Cottoneeze guest linen napkins for total headcount
Panama linens are available at an upcharge cost
If you choose optional layouts that include additional tables than what is included, you will be charged ala carte per linen required

Food and Bar:

Open Bar for 5 Hours
Cocktail Hour Passed Hors D'oeuvres
Salad with two dressings, bread and butter on each table
Choice of Three Dinner Entrees, Starch, Vegetable
Non-Alcoholic Drinks & Champagne Toast
All courses plated and served

1 Hour Passed Hors D'oeuvres – Choose 4

Tomato Brochette Mini Crab Cakes
Bacon Wrapped Scallops
Baked Brie and Raspberry in Crispy Phyllo
Mini Beef Wellington
Bacon Wrapped Bleu Cheese Stuffed Meatballs
Mini Cheese Steaks
Spanakopita
Mini Quiche
Roasted Red Pepper Hummus on Cucumber
Salmon Mousse on Fresh Cucumber Rounds
Spring Rolls
Chicken or Beef Satay
Mini Grilled Cheese served with Tomato Soup Shooter
Shrimp Cocktail in Phyllo cup with Champagne Cocktail add \$3pp
Coconut Breaded Shrimp with Mango Coulis add \$2 pp

*Add on a 16" Grande Antipasto Display Station
\$10 per person Minimum
\$1000 requirement*

Soup (optional) Choose one for all guests

Add Wild Mushroom Bisque for \$4.00 per person
Add Lobster Bisque for \$7.00 per person

Salad Dressing – Choose 2

House Salad - Lemon Herb Vinaigrette, Bleu Cheese, Ranch, Balsamic Vinaigrette

Upgrade to a Seasonal Harvest Salad \$5

Upgrade to a Caesar Salad \$4

Crisp Romaine Hearts with Shaved Parmesan Cheese, House Made Croutons,
Cracked Black Pepper and Caesar Dressing

Entrees (Pre-select three)

Colossal Crab Au Gratin

Swiss and Provolone Dill Cream Topped with
Bread Crumbs and Baked Until Golden Brown
\$131 (\$163.02)

Jumbo Lump Crab Cakes

Served with House Made Gherkin
and Caper Tartar Sauce
\$123 (\$152.94)

Black Angus Filet Mignon

Pan Seared 8 oz. Filet Finished with Demi Glaze
\$134 (\$166.80)

Grilled Australian Rack of Lamb

Served with Blackberry Gastrique
\$134 (\$166.80)

Black Angus New York Strip

Grilled 14 oz. New York Strip, Melted Gorgonzola
Cheese, Balsamic Reduction
\$134 (\$166.80)

8 oz. Lobster Tail

Lobster Tail Served with Citrus Beurre Blanc
\$138 (\$171.84)

Prime Pork Chop

12oz. Grilled Pork Chop
with apple cider & white balsamic reduction
\$130 (\$157.98)

Sautéed Free-Range Chicken

Wild Mushrooms, Marsala Sauce
\$114 (\$141.60)

Breadcrumb Crusted Chicken

Sautéed Sweet Corn and Broccoli Leaves Drizzled
in Basil Oil
\$118 (\$146.64)

Pasta Bolognese

Tomato based Vegetable Meat Sauce
\$123 (\$152.94)

Pan Seared Scottish Salmon

Citrus Thyme Glaze, Pico de Gallo
\$123 (\$152.94)

Pan Seared Halibut

Sautéed Jumbo Lump Crab, Lemon
Caper Buerre Noisette
\$133 (\$165.54)

Chicken/Shrimp Scampi

Linguini, Toasted Garlic Lemon White Wine Sauce
\$123 (\$152.94)

Seasonal Preparation Vegetarian

Chef's Feature \$115 (\$142.86)

Surf & Turf

4 oz. Filet Mignon and
4 oz. Lobster Tail \$138 (\$171.84)

Starch – Choose 1

Herb Roasted Fingerling Potatoes
Roasted Garlic and Herb Potato Puree
Orange Scented Wild Rice with Dried Cranberries
Smoked Gouda Scalloped Potatoes
Herb Roasted Red Bliss
Wild Mushroom Risotto

Vegetables – Choose 1

Beaumont Vegetable of the Season
Green Beans Almandine
Grilled Asparagus
Broccolini Beurre Noisette
Bacon Blue Cheese Brussels sprouts



**The Grande Pavilion at the Beaumont Inn
2019 Sit down Menu for Sunday**

Prices Range depending on entrée selection

Your package includes the following:

Pricing includes tax and gratuity.

Ceremony (Optional)

Includes: orchestration of rehearsal practice the day before & processional/recessional for ceremony day of, white padded chairs, set up & tear down, any tables needed, reserved seating signs, music coordination with your outside vendor, accepting deliveries from outside vendors, and the distribution/pinning of flowers to the bridal party. Fee: \$300, plus 6% tax and 20% gratuity

Reception:

Exclusive use of The Grande Pavilion for your Reception
Fireplace Grande Terrace for Private Ceremony Site and/or Cocktail Hour
Chandelier lighting inside
Cafe string lights inside and outside

Tables: Round, Banquet, High Top Cocktails, Sweetheart
Crystal Chiavari chairs
China, Flatware, Glassware
16x16 black dance floor
Heating and Air Conditioning
Full Service Kitchen & Restrooms

Linens: poly linens for all guest tables of 8-10 people, up to 10 8' banquet tables and up to 10 cocktail tables, depending on your final layout

Cottoneeze guest linen napkins for total headcount

Panama linens are available at an upcharge cost

If you choose optional layouts that include additional tables than what is included, you will be charged ala carte per linen required

Food and Bar:

Open Bar, you select the number of hours. Minimum of 3 hours & Maximum of 5 hours.

Cocktail Hour Passed Hors D'oeuvres

Salad with two dressings, bread and butter on each table

Choice of Three Dinner Entrees, Starch, Vegetable

Non Alcoholic Drinks & Champagne Toast

All courses plated and served

1 Hour Passed Hors D'oeuvres (Choose 4)

Tomato Brochette
Mini Crab Cakes
Bacon Wrapped Scallops
Baked Brie and Raspberry in Crispy Phyllo
Mini Beef Wellington
Bacon Wrapped Bleu Cheese Stuffed Meatballs
Mini Cheese Steaks
Spanakopita
Mini Quiche
Roasted Red Pepper Hummus on Cucumber
Salmon Mousse on Fresh Cucumber Rounds
Spring Rolls
Chicken or Beef Satay
Mini Grilled Cheese served with Tomato Soup Shooter
Shrimp Cocktail in Phyllo cup with Champagne Cocktail add \$3 pp
Coconut Breaded Shrimp with Mango Coulis add \$2 pp

Add on a 16" Grande Antipasto Display Station

\$10 per person Minimum

\$1000 requirement

Soup (optional) Choose one for all guests

Add Wild Mushroom Bisque for \$4.00 per person Add Lobster
Bisque for \$7.00 per person

Salad Dressing – Choose 2

House Salad - Lemon Herb Vinaigrette, Bleu Cheese, Ranch, Balsamic Vinaigrette

Upgrade to a Seasonal Harvest Salad \$5

Upgrade to a Caesar Salad \$4

Crisp Romaine Hearts with Shaved Parmesan Cheese, House Made Croutons, Cracked Black
Pepper and Caesar Dressing

Entrees (Pre-select three)

Colossal Crab Au Gratin

Swiss and Provolone Dill Cream Topped with
Bread Crumbs and Baked Until Golden Brown
(4hr t+g \$136.92) | (5hr t+g \$148.92)

Jumbo Lump Crab Cakes

Served with House Made Gherkin and Caper
Tartar Sauce
(4hr t+g \$126.84) | (5hr t+g \$138.84)

Black Angus Filet Mignon

Pan Seared 8 oz. Filet Finished With Demi Glaze
(4hr t+g \$140.70) | (5hr t+g \$152.72)

Grilled Australian Rack of Lamb

Served with Blackberry Gastrique
(4hr t+g \$140.70) | (5hr t+g \$152.72)

Black Angus New York Strip

Grilled 14 oz. New York Strip, Melted Gorgonzola
Cheese, Balsamic Reduction
(4hr t+g \$140.70) | (5hr t+g \$152.72)

8 oz. Lobster Tail

Lobster Tail Served with Citrus Beurre Blanc
(4hr t+g \$146.02) | (5hr t+g \$158.02)

Surf & Turf

4 oz. Filet Mignon and
4 oz. Lobster Tail
(4hr t+g \$146.02) | (5hr t+g \$158.02)

Sautéed Free Range Chicken

Wild Mushrooms, Marsala Sauce
(4hr t+g \$115.50) | (5hr t+g \$127.40)

Breadcrumb Crusted Chicken

Sautéed Corn and Broccoli Leaves
Drizzled in Basil Oil
(4hr t+g \$120.54) | (5hr t+g \$132.54)

Pasta Bolognese

Tomato based Vegetable Meat Sauce
(4hr t+g \$126.84) | (5hr t+g \$138.84)

Chicken/Shrimp Scampi

Linguine, Toasted Garlic Lemon
White Wine Sauce
(4hr t+g \$126.84) | (5hr t+g \$138.84)

Pan Seared Scottish Salmon

Citrus Thyme Glaze, Pico de Gallo
(4hr t+g \$126.84) | (5hr t+g \$138.84)

Pan Seared Halibut

Sautéed Jumbo Lump Crab, Lemon
Caper Buerre Noisette
(4hr t+g \$140.10) | (5hr t+g \$152.10)

Seasonal Preparation Vegetarian

Chef's Feature
(4hr t+g \$116.76) | (5hr t+g \$128.76)

Starch – Choose 1

Herb Roasted Fingerling Potatoes
Roasted Garlic and Herb Potato Puree
Orange Scented Wild Rice with Dried Cranberries
Smoked Gouda Scalloped Potatoes
Herb Roasted Red Bliss
Wild Mushroom Risotto

Vegetables – Choose 1

Beaumont Vegetable of the Season
Green Beans Almandine
Grilled Asparagus
Broccolini Beurre Noisette
Bacon Blue Cheese Brussels sprouts



**The Grande Pavilion at The Beaumont Inn
2019 Chef's Station Wedding Reception**

Friday \$136 per guest
All-inclusive price including tax and gratuity (\$171.52)
Saturday \$147 per guest
All-inclusive price including tax and gratuity (\$183.18)
Sunday \$131 per guest
All-inclusive tax and gratuity (\$166.22)

Your packages include the Following:

Pricing includes tax and gratuity.

Ceremony (Optional)

Includes: orchestration of rehearsal practice the day before & processional/recessional for ceremony day of, white padded chairs, set up & tear down, any tables needed, reserved seating signs, music coordination with your outside vendor, accepting deliveries from outside vendors, and the distribution/pinning of flowers to the bridal party. Fee: \$300, plus 6% tax and 20% gratuity

Reception:

Exclusive use of The Grande Pavilion for your Reception
Fireplace Grande Terrace for Private Ceremony Site and/or Cocktail Hour
Chandelier lighting inside
Cafe string lights inside and outside

Tables: Round, Banquet, High Top Cocktails, Sweetheart
Crystal Chiavari Chairs
China, Flatware, Glassware
16x16 Black Dance Floor
Heating and Air Conditioning
Full Service Kitchen & Restrooms

Linens: poly linens for all guest tables of 8-10 people, up to 10 8' banquet tables and up to 10 cocktail tables, depending on your final layout
Cottoneeze guest linen napkins for total headcount
Panama linens are available at an upcharge cost
If you choose optional layouts that include additional tables than what is included, you will be charged ala carte per linen required

Food and Bar:

Open Bar for 5 Hours
Cocktail Hour Passed Hors D'oeuvres
Choice of Stations
Non-Alcoholic Drinks & Champagne Toast
Tables are dismissed to stations

Cocktail Hour

You can choose from Chef Manned Stations and/or Passed Hors D'oeuvres

Chef Manned Stations (Choose 1)

Panini Station - (Choose 3)

Pesto and fresh mozzarella
Turkey, bacon and cheddar
BBQ pulled pork
spinach and smoked gouda
Cuban with ham, roasted pork, swiss cheese, yellow mustard and dill pickles
Provolone, tomato, avocado and basil

Chicken & Waffles

House made waffles topped with buttermilk fried chicken and served with 3 toppings Maple syrup, pan gravy and onion bacon jam

Arancini Station

Parmesan risotto balls stuffed with: Mozzarella and tomato
Smoked gouda and spinach Sausage and cheddar
finished with a house made marinara sauce and sprinkle of parmesan cheese

1 Hour of Passed Hors D'oeuvres

(Choose 2 to be passed or 4 if not choosing a station above)

Add additional choices for \$2pp

Tomato Brochette
Mini Crab Cakes
Bacon Wrapped Scallops
Baked Brie and Raspberry in Crispy Phyllo
Mini Beef Wellington
Bacon Wrapped Bleu Cheese Stuffed Meatballs
Mini Cheese Steaks
Spanakopita
Mini Quiche
Roasted Red Pepper Hummus on Cucumber
Salmon Mousse on Fresh Cucumber Rounds
Spring Rolls
Chicken or Beef Satay
Mini Grilled Cheese served with Tomato Soup Shooter
Shrimp Cocktail in Phyllo cup with Champagne Cocktail add \$3 pp
Coconut Breaded Shrimp with Mango Coulis add \$2 pp

*Add on a 16" Grande Antipasto Display Station
\$10 per person Minimum
\$1000 requirement*

Salad Station – Choose 1

House Salad

Choice of Two Dressings: Lemon Herb Vinaigrette, Bleu Cheese, Ranch, Balsamic Vinaigrette

Harvest Salad

Seasonal Preparation

Caesar Salad

Crisp Romaine Hearts with Shaved Parmesan Cheese, House Made Croutons, Cracked Black Pepper and Caesar Dressing

Carving Station – Choose 1

(Your Choice of Meat is carved to Order for your guests)

Grilled Chimichurri Marinated Black Angus Flank Steak

Grilled Hanger Steak Diane with Wild Mushroom Dijon Sauce Herb

Roasted Pork Loin, Brandy Dijon Cream

Carved Prime Rib Rosemary Au Jus

Upgrade to an Oven Roasted Beef Tenderloin with Demi-glace +\$9 per person

Chef Manned Entrée Stations – Choose 1

Pasta Station

(Pre-select your ingredients)

Includes Penne and Farfalle Pasta and Two Choices of Sauces Alfredo, Marinara, or Extra Virgin Olive Oil and Garlic

Grilled Chicken and Jumbo Shrimp, Cherry Tomatoes, Peppers, Onions, Asparagus, Mushrooms, Garlic, Shallots, Broccoli, and Spinach.

Enhance your made to order Pasta Station by Adding:

Butter Poached Lobster Claw \$9 per person

Jumbo Lump Crab Meat \$9 per person

Stir Fry Station

(Your guests can customize their very own stir fry selections made to order)

Proteins include: Shrimp, Chicken or Flank Steak

Served with a fried rice or mai fan noodles

Choice of two sauces: ponzu sauce and chili sauce

Vegetables: Broccoli, snow peas, onions, bell peppers, mushrooms

Fajita Station

Warm flour tortillas, filled with ingredients that your guests can choose as the chef prepares the hot skillet to include marinated flank steak, chicken breast or shrimp and various toppings to complement their fajita Including guacamole, salsa, onions, peppers, chipotle sour cream and a smoked gouda shredded cheese.

Side Stations – Choose 1

Risotto Station (choose 3)

Wild mushroom Prosciutto and Parmesan cheese

Sweet pea and caramelized pearl onions Oven roasted tomato and basil

Lobster claw and asparagus + \$9 per person

Loaded Smashed Potato Station

bacon, cheddar, chives, sour cream, crispy fried shallots, olives

roasted red peppers, burgundy gravy

French Fry Station

Beaumont fries, waffle fries and sweet potato fries

bacon, cheddar, scallions, sour cream, cheese sauce, burgundy gravy

Mac and Cheese Station

A corkscrew pasta, creamy macaroni and cheese

offered to your guests to custom, create and have fun with their own idea of Mac and Cheese.

Mix ins: bacon, cajun spiced ground beef, chili, tomatoes, broccoli, and asparagus.



**The Grande Pavilion at the Beaumont Inn
2019 Sit down Menu for Friday**

Prices range depending on entrée selection

Your package includes the following:

Pricing includes tax and gratuity.

Ceremony (Optional)

Includes: orchestration of rehearsal practice the day before & processional/recessional for ceremony day of, white padded chairs, set up & tear down, any tables needed, reserved seating signs, music coordination with your outside vendor, accepting deliveries from outside vendors, and the distribution/pinning of flowers to the bridal party. Fee: \$300, plus 6% tax and 20% gratuity

Reception:

Exclusive use of The Grande Pavilion for your Reception
Fireplace Grande Terrace for Private Ceremony Site and/or Cocktail Hour
Chandelier lighting inside
Cafe string lights inside and outside

Tables: Round, Banquet, High Top Cocktails, Sweetheart
Crystal Chiavari chairs
China, Flatware, Glassware
16x16 black dance floor
Heating and Air Conditioning
Full Service Kitchen & Restrooms

Linens: poly linens for all guest tables of 8-10 people, up to 10 8' banquet tables and up to 10 cocktail tables, depending on your final layout
Cottoneeze guest linen napkins for total headcount
Panama linens are available at an upcharge cost
If you choose optional layouts that include additional tables than what is included, you will be charged ala carte per linen required

Food and Bar:

Open Bar, you select the number of hours (4 hours or 5 hours)
Cocktail Hour Passed Hors D'oeuvres
Salad with two dressings, bread and butter on each table
Choice of Three Dinner Entrees, Starch, Vegetable
Non Alcoholic Drinks & Champagne Toast
All courses plated and served

1 Hour Passed Hors D'oeuvres (Choose 4)

Tomato Brochette
Mini Crab Cakes
Bacon Wrapped Scallops
Baked Brie and Raspberry in Crispy Phyllo
Mini Beef Wellington
Bacon Wrapped Bleu Cheese Stuffed Meatballs
Mini Cheese Steaks
Spanakopita
Mini Quiche
Roasted Red Pepper Hummus on Cucumber
Salmon Mousse on Fresh Cucumber Rounds
Spring Rolls
Chicken or Beef Satay
Mini Grilled Cheese served with Tomato Soup Shooter
Shrimp Cocktail in Phyllo cup with Champagne Cocktail add \$3 pp
Coconut Breaded Shrimp with Mango Coulis add \$2 pp

Add on a 16" Grande Antipasto Display Station

\$10 per person Minimum

\$1000 requirement

Soup (optional) Choose one for all guests

Add Wild Mushroom Bisque for \$4.00 per person Add Lobster
Bisque for \$7.00 per person

Salad Dressing – Choose 2

House Salad - Lemon Herb Vinaigrette, Bleu Cheese, Ranch, Balsamic Vinaigrette

Upgrade to a Seasonal Harvest Salad \$5

Upgrade to a Caesar Salad \$4

Crisp Romaine Hearts with Shaved Parmesan Cheese, House Made Croutons, Cracked Black
Pepper and Caesar Dressing

Entrees (Pre-select three)

Colossal Crab Au Gratin

Swiss and Provolone Dill Cream Topped with
Bread Crumbs and Baked Until Golden Brown
(4hr t+g \$143.52) | (5hr t+g \$155.52)

Jumbo Lump Crab Cakes

Served with House Made Gherkin and Caper
Tartar Sauce
(4hr t+g \$133.44) | (5hr t+g \$145.44)

Black Angus Filet Mignon

Pan Seared 8 oz. Filet Finished With Demi Glaze
(4hr t+g \$147.30) | (5hr t+g \$159.30)

Grilled Australian Rack of Lamb

Served with Blackberry Gastrique
(4hr t+g \$147.30) | (5hr t+g \$159.30)

Black Angus New York Strip

Grilled 14 oz. New York Strip, Melted Gorgonzola
Cheese, Balsamic Reduction
(4hr t+g \$147.30) | (5hr t+g \$159.30)

8 oz. Lobster Tail

Lobster Tail Served with Citrus Beurre Blanc
(4hr t+g \$152.34) | (5hr t+g \$164.34)

Surf & Turf

4 oz. Filet Mignon and
4 oz. Lobster Tail
(4hr t+g \$152.34) | (5hr t+g \$164.34)

Sautéed Free Range Chicken

Wild Mushrooms, Marsala Sauce
(4hr t+g \$122.40) | (5hr t+g \$134.10)

Breadcrumb Crusted Chicken

Sautéed Corn and Broccoli Leaves
Drizzled in Basil Oil
(4hr t+g \$127.14) | (5hr t+g \$139.14)

Pasta Bolognese

Tomato based Vegetable Meat Sauce
(4hr t+g \$133.44) | (5hr t+g \$145.44)

Chicken/Shrimp Scampi

Linguine, Toasted Garlic Lemon
White Wine Sauce
(4hr t+g \$133.44) | (5hr t+g \$145.44)

Pan Seared Scottish Salmon

Citrus Thyme Glaze, Pico de Gallo
(4hr t+g \$133.44) | (5hr t+g \$145.44)

Pan Seared Halibut

Sautéed Jumbo Lump Crab, Lemon
Caper Buerre Noisette
(4hr t+g \$146.04) | (5hr t+g \$158.04)

Seasonal Preparation Vegetarian

Chef's Feature
(4hr t+g \$123.36) | (5hr t+g \$135.36)

Starch – Choose 1

Herb Roasted Fingerling Potatoes
Roasted Garlic and Herb Potato Puree
Orange Scented Wild Rice with Dried Cranberries
Smoked Gouda Scalloped Potatoes
Herb Roasted Red Bliss
Wild Mushroom Risotto

Vegetables – Choose 1

Beaumont Vegetable of the Season
Green Beans Almandine
Grilled Asparagus
Broccoli Beurre Noisette
Bacon Blue Cheese Brussels sprouts



Ala Carte Stations

Enhance your cocktail hour or bring out a late-night snack for your guests!

The station you select will be multiplied by your entire headcount.

Panini Station \$9pp

Late Snack Option \$5pp

(Choose 3 to be made)

Pesto and Fresh Mozzarella

Turkey Bacon and Cheddar

BBQ Pulled Pork

Spinach and Smoked Gouda

Cuban With Ham, Roasted Pork, Swiss Cheese, Yellow Mustard and Dill Pickles

Provolone, Tomato, Avocado and Basil

Chicken & Waffles \$9pp

Late Snack Option \$5pp

House Made Waffles Topped with Buttermilk Fried Chicken

Served with 3 Toppings: Maple Syrup, Pan Gravy and Onion Bacon Jam

Arancini Station \$9pp

Late Snack Option \$5pp

Parmesan Risotto Balls Stuffed with:

Mozzarella and Tomato, Smoked Gouda, and Spinach Sausage and Cheddar

All Finished with a House Made Marinara Sauce and Sprinkle of Parmesan Cheese

Stir Fry Station \$18pp

Late Snack Option \$10pp

(Your Guests can Customize their very own Stir Fry Selections Made to Order)

Proteins Include: Shrimp, Chicken or Flank Steak

Served with a Fried Rice or Mai Fan Noodles

Choice of Two Sauces: Ponzu Sauce and Chili Sauce

Vegetables: Broccoli, snow peas, onions, bell peppers, mushrooms

Fajita Station \$18pp
Late Snack Option \$10pp

Warm Flour Tortillas, Filled with Ingredients That Your Guests Can Choose as The Chef Prepares the Hot Skillet to Include Marinated Flank Steak, Chicken Breast Or Shrimp And Various Toppings To Complement Their Fajita. Including Guacamole, Salsa, Onions, Peppers, Chipotle Sour Cream and A Smoked Gouda Shredded Cheese

Risotto Station \$8pp
Late Snack Option \$5pp

(Choose 3)
Wild Mushroom
Prosciutto and Parmesan Cheese
Sweet Pea and Caramelized Pearl Onions Oven Roasted Tomato and Basil
Lobster Claw and Asparagus + \$9 Per Person

Loaded Smashed Potato Station \$8pp
Late Snack Option \$5pp

Bacon, Cheddar, Chives, Sour Cream, Crispy Fried Shallots,
Olives Roasted Red Peppers, Burgundy Gravy

French Fry Station \$8pp
Late Snack Option \$5pp

Beaumont Fries, Waffle Fries and Sweet Potato Fries
Bacon, Cheddar, Scallions, Sour Cream, Cheese Sauce, Burgundy Gravy

Mac and Cheese Station \$8pp
Late Snack Option \$5pp

A Corkscrew Pasta, Creamy Macaroni and Cheese Offered to Your Guests to Custom Create and Have Fun with their Own Idea of Mac and Cheese.
Mix Ins: Bacon, Cajun Spiced Ground Beef, Chili, Tomatoes, Broccoli, And Asparagus

Add-On Stations

Grande Antipaste Display Station \$10pp (cocktail hour)

100-person minimum requirement

Prosciutto, Sopressata, Salami, Black Peppered Crusted Dry Cured Salami,
Marinated Artichokes, Pepperoncini, Fresh Mozzarella and Tomato Salad

Olive Tapenade and Water Crackers

Grilled squash and zucchini with asparagus Sliced baguettes

Tomato Bruschetta

Spinach and artichoke bread bowl surrounded by Bread Cubes Red and Green Grapes
Cubed Cheese Board, Gouda, Munster, Manchego Roasted Peppers, Roasted Tomatoes
Pesto with Crispy flatbread

Carving Station \$24pp – Choose 1 (Dinner)

(Your Choice of Meat is carved to Order for your guests)

Grilled Chimichuri Marinated Black Angus Flank Steak

Grilled Hanger Steak Diane with Wild Mushroom Dijon Sauce Herb

Roasted Pork Loin, Brandy Dijon Cream

Carved Prime Rib Rosemary Au Jus

*upgrade to an Oven Roasted Beef Tenderloin with Demi glace +\$9 per person

Pasta Station \$18pp (Dinner)

(Pre-select your ingredients)

Includes Penne and Farfalle Pasta and Two Choices of Sauces Alfredo, Marinara, or Extra Virgin Olive Oil and Garlic

Grilled Chicken and Jumbo Shrimp, Cherry Tomatoes, Peppers,

Onions, Asparagus, Mushrooms, Garlic, Shallots, Broccoli, and Spinach

Enhance your made to order Pasta Station by Adding: Butter Poached Lobster Claw \$9 per person

Jumbo Lump Crab Meat \$9 per per person



Dessert Stations

Enhance your dessert & bring out a fun station for your guests!

The station you select will be multiplied by your entire headcount.

Tax & Gratuity must be added to each station price per person.

Ice Cream Bar \$9pp

Vanilla, Chocolate, & Strawberry Ice Cream from Hillside Farms
Homemade Whipped Topping, Sugar Cones, Sprinkles, and Cherries

Sauces (Choose 2):

Chocolate Syrup, Caramel Syrup, & Strawberry Syrup

Toppings (Choose 6)

M&Ms
Oreo Cookies
Chocolate Chips
Peanut Butter Chips
Pretzels
Twix Bar
Sour Patch Kids
Butterfingers
Gummy Bears
Skittles
Marshmallows
Peanut Butter Cups

Fresh Jams:

Strawberries, Peach, Blueberries

Hot Chocolate Bar \$6pp

House made Hot Chocolate & Whipped Cream

Caramel and Chocolate Sauce

Cinnamon & Cocoa Powder

Marshmallows, Pirouette Cookies, Peppermint Sticks, Chocolate Chips, Chocolate Sprinkles, and Cherries

Ask us about adding Bailey's to your Hot Chocolate Bar!

Smoes Station \$6pp

Warm up with a sweet snack!

Make your own smore from our custom designed smore station table

Roast your marshmallow, add your chocolate, and put it between two graham crackers

Parfait Station \$7pp

Yogurt, Fruit, & Toppings!

Vanilla Yogurt & Fresh Fruit of the season

Toppings (Choose 3):

Granola

Assorted Nuts

Chocolate

Local Honey

Strawberry Jam

Dried Cherries