



Banquets & Events 2021/2022



September 2021



Great Room/Back Deck

Event Space Costs

	(May-October)	(November - April)
Friday Dinner	\$ 2,750.00	\$ 1,500.00
Saturday Lunch (11-3)	\$ 1,800.00	\$ 1,200.00
Saturday Dinner	\$ 4,000.00	\$ 2,000.00
Sunday Lunch/Dinner	\$ 1,500.00	\$ 1,200.00
Weekday Lunch/Dinner	\$ 1,200.00	\$ 875.00

Includes:

- 34'x50' Dining/Event space for up to 100-140 ppl
- Covered side deck with private entrance
- Back deck is covered, enclosed & heated during cold weather
- Assorted farm & dining tables
- Vintage style metal chairs
- Lounge and/or dance area, depending on number of guests
- 3 Restrooms (one accessible)
- 55" TV monitor with hookup for PC
- SONOS multi-speaker sound system for background music
- Gas fireplaces
- 16'x44' back deck with pond view (tented & heated) – Additional seating for 30+ ppl.
- Parking
- ADA compliant entrance
- Outdoor grounds and nature trail
- Bonfire upon request
- On-Site Vintage style Photobooth with custom photo strip + \$500

- **Full tavern area available at additional cost or buyout for all public areas**
- **Various musicians available for live entertainment**
- **Overnight accommodations available (Five guest rooms plus additional whole house rental)**
- **All rates plus tax**
- **COI or Event Insurance required for vendors**
- **Terms: Provided upon contract**

Carriage House

Event Space Costs

	(May-October)	(November - April)
Friday Dinner	\$ 2,000.00	\$ 1,200.00
Saturday Lunch(11-3)	\$ 1,500.00	\$ 875.00
Saturday Dinner	\$ 3,500.00	\$ 1,800.00
Sunday Lunch or Dinner	\$ 1,200.00	\$ 875.00
Weekday Lunch or Dinner	\$ 1,000.00	\$ 750.00

Includes:

- 25'x40' Dining/Event space for up to 75-100 ppl (Nov.-Apr. 50 ppl)
- 12'x72' Wraparound deck overlooking waterfall
- Assorted farm & dining tables
- Vintage style metal chairs
- 3 Restrooms(one accessible)
- Propane fireplace
- SONOS multi-speaker sound system for background music
- Pond/Waterfall view
- Parking
- Outdoor grounds and nature trail
- Bonfire upon request
- On-Site Antique Camera Photobooth with custom photo strip + \$500

- **Overnight accommodations available (Five guest rooms plus additional whole house rental)**
- **Various musicians available for live entertainment**
- **All rates plus tax**
- **COI or Event Insurance required for vendors**
- **Terms: Provided upon contract**

Catering Options

Event Dining Package

Includes family-style table bread & soft beverages

Brunch Buffet Package \$25 per person + tax and gratuity

- Fresh baked pastries
- Local berry & fruit
- Seasonal garden salad
- Brooklyn bagels and spreads
- M.P.I. Home fries
- Farm fresh omelet station
- Cured bacon & breakfast sausage
- Chef's carving station (ham, turkey or roast beef)
- Self serve coffee & tea station

Lunch Package \$28 per person + tax and gratuity

Choice of Soup or Salad

Lunch Entrée

- two protein options
- + vegetarian option

Dessert

- Plated dessert
- Self serve coffee & tea station

Cocktail Package \$23 per person + tax and gratuity

- Three passing canapes
- One stationary platter

Dinner Package \$54 per person + tax and gratuity

Cocktail hour

- Two passing canapes

Choice of Soup or Salad

- Seasonal options

Entrée

- two protein options
- + vegetarian option

Dessert

- Plated dessert
- Self serve coffee & tea station

Bar Options

- Open bar: running tab (deposit required)
- Full open bar: \$35 per person + tax and gratuity (4 hours)
- Beer & wine open bar: \$30 per person + tax and gratuity (4 hours)

- **Terms: Provided upon contract**

Catering Options

Passing Canape Options

Mini Baked Brie

Raspberry jam

Petite Crab Cakes

Smoked chili rémoulade

Sesame Chicken Skewer

*Fermented chili & local honey,
Cilantro lime crème fraîche*

Italian Meatballs

Fresh mozzarella & basil

Shrimp Spring Roll

Lemongrass dip

Grilled Baja Shrimp Cocktail

Cilantro lime crème fraîche

Stuffed Mushrooms

Basil pesto

Pigs in a Blanket

Grain mustard beer cheese

Platter Options

Baked brie carving

Local charcuterie carving

Vegetable crudité

Fresh fruit display

Local cheese platter

Soup Options

- New England clam chowder
- Spicy red lentil Soup
- Heirloom tomato soup
- Lobster bisque
- Vegetable minestrone

Salad Options

The House Garden

Hand foraged greens,
herbs & aromatics,
house vinaigrette

Greens & Grains

Apple, heirloom berries & seeds,
maple cider reduction

Caesar Romaine Heart

Romano cheese, herb croutons,
creamy dressing

Brunch Entree Options

Chicken Caesar Wrap

Roasted red pepper &

Steak Sandwich

Sauteed peppers & onions
mozzarella cheese, horseradish aioli

Grilled Portobella Panini

Sprouts, local cheese

Rise & Shine Panini

Farm eggs & cured ham, local cheese,
heirloom tomato, garden sprouts

Salmon River

Cured gravlax salmon, garden greens,
Bermuda onion, capers, toasted bagel

Luncheon Entree Options

Chicken Caesar Wrap

- Roasted red pepper, Bermuda onion, crisp Romaine lettuce

Steak Sandwich

- Sauteed peppers & onions, mozzarella cheese, horseradish aioli

Grilled Portobella Panini

- Sprouts, local cheese

Rise & Shine Panini

- Farm eggs & cured ham, local cheese, heirloom tomato, garden sprouts

Salmon River

- Cured gravlax salmon, garden greens, Bermuda onion, capers, toasted bagel

Entrée Options

Ginger & Soy Glazed Salmon

- Jasmine fried rice, baby spinach

Filet Mignon

- Roasted fingerling potatoes
- Seasonal vegetable
- Sauce bordelaise

Braised Beef Short Ribs

- Roasted fingerling potatoes
- Seasonal vegetable
- Black trumpet mushroom Au Jus

Orange Glazed Pork Loin

- Jasmine fried rice, baby spinach, orange chili reduction

Lemon & Dill Roasted Chicken

- Roasted fingerling potatoes
- Seasonal vegetable

Catering Options

Enhancement Options

Cocktail Hour

- Baked brie carving \$6pp
- Local charcuterie carving \$8pp
- Raw bar shucking station \$10pp
- Vegetable crudité \$6pp
- Fresh fruit display \$7pp
- Local cheese platter 8pp

Risotto Course

- Mushroom risotto \$6pp
- Spring pea risotto \$6pp
- Lobster risotto \$9pp

Pasta course \$7pp

- Ravioli trio
- Basil pesto
- Sundried tomato pesto
- Roasted garlic and EVOO
- Broccoli Alfredo
- Cracked pepper & Parmesan



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