



dinner party wedding package

For couples looking to host an intimate, half day gathering at the inn to celebrate their wedding, we have created the Dinner Party Wedding Package. This package is the perfect option for local couples that want to invite their closest family and friends to celebrate with a beautiful ceremony and a simple, elegant dinner. The package is offered at an all-inclusive, per person price that includes the Great Room half day rental, appetizers and a buffet style dinner. Couples can choose to have an indoor ceremony in the Great Room or an outdoor ceremony in the designated location on the inn property or within the Bald Eagle State Park, with approval. This package is designed for up to 50 guests, with a minimum of 20 adult guests.

DINNER PARTY WEDDING PACKAGE

all-inclusive price of \$119 per person:

Full use of the Great Room set to your choice of configuration for up to 4 hours with event services & equipment included, such as:

- Dining tables & chairs for up to 50 set to your preference with white linens & ivory napkins to compliment any color palate
- String lighting in Great Room
- Bluetooth speaker & microphone
- Wedding cake cutting service with optional decorative serving set available

Full-service catered appetizers & dinner:

- Fresh fruit & cheese display
- Choice of 1 cool & 1 hot displayed appetizer
- Choice of 1 salad
- Full dinner buffet - includes your choice of 2 dinner entrees w/ 2 sides
- Served w/ dinner rolls, water, iced tea & choice of 1 crafted fresh shrub

Room rental, gratuity & applicable taxes included in per person pricing. Pricing is based on a 20+ person group. If your group consists of less than 20 adult or more than 50 guests, please inquire with our meeting planner for revised pricing.

Please note that the Dinner Party Wedding Package is a ceremony and buffet dinner only. We are unable to host full receptions (DJs, dancing, etc) with single day events. Dinner Party Weddings typically last about 2 to 2 1/2 hours from start to finish and take place between 12pm-5pm, to avoid our overnight guest meal offering times. Couples interested in getting ready on-site would need to inquire about overnight lodging availability with the event coordinator at a separate cost.

DINNER PARTY WEDDING MENU

love you to the mountains & back

Selections detailed on the Dinner Party Wedding Package, based on the package selected. Served as buffet and appetizers are displayed. Add additional appetizers for +\$3 per guest.

the beginning

FRESH CRAFTED SHRUB

choice of one: blueberry lemonade, vanilla pear, strawberry basil, peach mint tea or cucumber jalapeno

FRESH FRUIT & CHEESE DISPLAY

artisanal cheese, mustard, chutney & cracker w/ assorted fresh cut fruit & berries *displayed as guests arrive

cool appetizers

BLACK BEAN HUMMUS*
w/ pita chips

SHRIMP COCKTAIL*
chilled shrimp & cocktail sauce

PROSCIUTTO CAPRESE BITES
cherry tomatoes, baby mozzarella,
prosciutto & basil w/balsamic drizzle

CRAB, DILL & CUCUMBER
lump crab salad over cucumber

GARLIC, GOAT & APPLE CANAPE
roasted garlic, goat cheese & apple
chutney on crostini

WHITE BEAN DIP*
w/ pita chips

WATERMELON & SERRANO*
wrapped w/ basil, sherry & cumin

FLANK WRAPPED ASPARAGUS
chilled asparagus wrapped in flank steak
w/ horseradish cream

BRUSCHETTA
roasted roma w/ ricotta goat cheese

SALMON BRUSCHETTA
smoked salmon, creamy lemon goat cheese
& dill on crostini

hot appetizers

MINI BEEF WELLINGTONS
wrapped in puff pastry

SPANIKOPITA SPANIKOPITA
savory spinach & feta cheese filled phyllo pockets

BACON WRAPPED DATES
gorgonzola stuffed & baked

BEEF & ONION KEBABS
tenderloin w/ pearl onion picked & grilled

BACON & SHRIMP
wrapped & grilled w/ sweet &
spicy asian sauce

SWEDISH MEATBALLS*
beef meatball w/ cream sauce

CRAB RANGOON
crab & cream cheese stuffed wontons

SAUSAGE MUSHROOMS*
sausage & cheese stuffed

CHICKEN & MUSHROOM KEBABS
ginger molasses glazed, picked & grilled

BRIE & CHUTNEY*
brie wheel w/ apple chutney wrapped & baked
in puff pastry

DINNER PARTY WEDDING MENU

hot entrees

PANCETTA ROASTED CHICKEN

walnuts, root vegetables & parmesan

CHICKEN MARSALA

baby bellas & reduced marsala

ORCHARD CHOP

apple, cherry & fontina stuffed pork chop

BEEF TENDERLOIN +\$6

hand carved, grilled & topped w/ wild mushrooms

LOW COUNTRY SHRIMP

spicy blackened shrimp over choice of penne alfredo or parmesan grits

GRILLED SALMON

ginger glaze w/ pineapple salsa

BBQ BEEF BRISKET +\$2

house smoked & hand carved beef brisket w/ our signature BBQ sauce

TRADITIONAL STUFFED CHICKEN

oven roasted w/ stuffing & gravy

GLAZED HAM

slow roasted w/ sweet glaze

RIB EYE +\$2

hand trimmed & grilled

ROAST BEEF

slow roasted w/ horseradish cream

SCALLOPS & WILD MUSHROOMS +\$4

seared scallops & wild mushrooms over creamy polenta w/ lemon caper buerre blanc

VEGAN PEPPER

stuffed w/ quinoa, spinach, corn & black beans

VEGETABLE WELLINGTON

grilled veggies & quinoa in puff pastry w/ sun-dried tomato cream sauce

salads

PEAR & PIG

spring greens, grilled pear, bacon & roquefort cheese w/ port vinaigrette

STRAWBERRY SPINACH

baby spinach, fresh strawberries, red onion & toasted almonds w/ balsamic dijon vinaigrette

PISTACHIO

arugula, roasted beet, red onion, goat cheese & roasted pistachios w/ citrus vinaigrette

BLUEBERRY GREEK

spring greens, blueberries, feta cheese, kalamata olives, red onion & shaved almonds w/ greek dressing

sides^{x2}

MASHED POTATOES

ROASTED POTATOES WITH GARLIC & HERB

GASCONY HASSELBACK POTATOES +\$2

WILD RICE

BAKED POTATO

MEDITERRANEAN QUINOA SALAD

LOBSTER MAC & CHEESE +\$4

VEGETABLE MEDLEY

GLAZED CARROTS

LEMON MANCHEGO BROCCOLINI

ROASTED ROOT VEGETABLES

STEAMED BROCCOLI

GINGER GARLIC BOK CHOY

PARMESAN ROASTED BRUSSEL SPROUTS

SAUTEED GREEN BEANS

Consuming raw or uncooked meats, seafood or egg products may increase your risk of foodborne illness

