

Champagne Brunch

\$75.00

Sunday 12:00pm-4:00pm

Granola & Fruit Yogurt, New York Style Bagels with Traditional Cream Cheese, House Baked Breakfast Pastries, Sweet Butter, Local Honey, Home Style Marmalades & Jams, Freshly Squeezed Orange Juice, Ruby Red Grapefruit Juice Freshly Brewed Regular and Decaffeinated Coffee & Gourmet Tea,

Seasonal Sliced Fruit & Berries, Fluffy Scrambled Eggs with Vermont Cheddar & Fresh Herbs, Cinnamon & Nutmeg Challah French Toast with Warm NY Maple Syrup, Applewood Smoked Bacon & Vermont Maple

Breakfast Sausage, Hash Brown Potatoes, Selection of Seasonal Vegetables

Select Two Entrees

- *Roast Sliced NY Sirloin of Beef, Forrest Mushroom Demi-Glace*
- *Sautéed Breast of Chicken, Swiss & Parmesan Crusted, Lemon Basil Butter Cream*
- *Medallions of Atlantic salmon, Capers Butter Sauce*

Pastry Chef's Selection

- *Assorted Pies*
- *Chocolate Flourless Cake*
- *Homemade Cookies & Brownies*

Bloody Mary or Mimosa Bar (2 hours):

Bloody Mary Bar

*Cucumber Bloody Mary
Chipotle Bloody Mary
Traditional Bloody Mary*

Mimosa Bar

*Pearmosa
Wild Rose Berry
Traditional*

Brunch Enhancements:

Duck Trapp River Pastrami Smoked Salmon Platter \$185 per side

With Classic Accompaniments (serves 20-25 people)

Classic Omelet Station \$9 Per Person

*Omelets Made to Order by our Culinary Team
With Assorted Vegetables, Meats and Cheese*

Waffle Bar Station \$7 Per Person

*Waffles Made To order by our Culinary Team
Fresh Fruit, Sweet Vanilla Whipped Cream, and New York Maple Syrup*

The Boutique Package

One Hour Cocktail Reception
Two Standard Passed & One Stationed Hors d'oeuvres
Two Additional Hours of Open Bar
Two Course Plated Dinner
Coffee & Tea Service
*\$130.00 per person

*Available Friday & Sundays and select dates
Current Tax of 8% and Gratuity of 20% additional

Petite Wedding

***Package Perfect for Weddings of 20 to 35 attendees
Includes a choice of ceremony sites followed by cocktail
reception and an intimate dinner in the “The Meadows”.***

Site set up fees starting at \$600.00 based on date:

Aug

\$1200.00

Jan-Feb/ Late Jun (after 15th)/ July

\$1000.00

*Late Oct/ Nov/ Early Dec/ March / April / May / Early June
(before 15th)*

\$600.00

(Ceremony & Dinner)

Ceremony Site - Whispering Winds or Mountain View Terrace
(Kanu restaurant – subject for additional charge)

Dinner would be \$70.00 per person for 3 courses and \$80.00
per person for four courses. Beverage, tax of 8.0% and 20%
gratuity additional. Dinner based on Limited Kanu Menu of the
current seasonal dinner menu. This is an intimate dinner event
without music or dancing. Dinner is 2 hours; additional hours
are \$100.00 per additional hour.

Cocktail reception sites:

Whispering Winds or Veranda \$200.00 set up fee full bar

A contract and a non-refundable 25% deposit is required to
secure the date and venues. Accommodations are available at a
discounted rate with a minimum 2 night stay. Please advise
how many and what rooms types you will be requiring.
Available for non- holiday Friday and Sundays. Saturday dates
may be reserved 75 days or less prior.