

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

*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:

August

\$1200.00

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

\$1000.00

Late Oct / Nov / Early Dec/ March / April / May / Early June

\$600.00

(Ceremony & Dinner)

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

Dinner is pre ordered a la carte from the seasonal KANU menu. Pre orders would be submitted 5 days prior including guests name, and their order. Place cards are made for individual guests listing their name and their order to help expedite dinner. Dinner and beverages would be priced on consumption.

Food and beverage minimum of \$1800.00.

Cocktail reception sites are: Whispering Winds or Veranda
\$200.00 set up fee full bar

A contract and a non-refundable 25% deposit are 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 weekdays and Sundays. High demand periods and Saturday dates may only be reserved 30 days or less prior.

Current Tax of 8% and Gratuity of 20% additional