



*Hanah Mountain
Resort & Country Club*



Wedding Packages

2016





Dear Perspective Guests,

Congratulations, and thank you for considering Hanah Mountain Resort and Country Club to host your wedding celebration!

Hanah's Clubhouse features a beautiful Great Room with soaring ceilings, a cozy stone fireplace, and an elegant baby grand piano. Our banquet room can seat up to 150 guests, and our hotel offers twenty-nine comfortable rooms to help your guests feel at home. Our facility also offers a beautiful indoor pool and a private outdoor spa.

Hanah's experienced Executive Chef can offer you and your guests customized menus for your rehearsal dinner, wedding reception, and farewell brunch. Our banquet packages can be tailored to any palate from country style barbeques to elegant plated dinners.

Location, location, location. Our facility offers a variety of locations for every aspect of your wedding. Have your ceremony on our outdoor dining deck with panoramic views of the Catskill Mountains! Then, come inside to our cozy fireside lounge and inviting bar for your cocktail hour. Enjoy dinner and wedding festivities in our beautiful dining room staffed by our experienced event team!


The possibilities are endless.

Call us today to set up an appointment to speak to our in-house Event Planner and tour the Resort!

Let our staff give you the once in a lifetime experience for a once in a lifetime love.

Alice Young
845.586.4849

info@hanahweddings.com
alicehanah@yahoo.com





Every Hanah Wedding Includes. . .

Wedding Ceremony with Choice of Several Locations

Cocktail Hour

Indoor or Outdoor Reception – Up to 4 Hours

Discounted Beverage Package

Complimentary Prosecco Toast

Wedding Party Preparation Room

Complimentary Bridal Suite for 1 Night

Discounted Lodging for Other Guests

Reduced Golf Fees

Access to 1 Golf Cart for Wedding Party

Use of Indoor Pool and Outdoor Spa

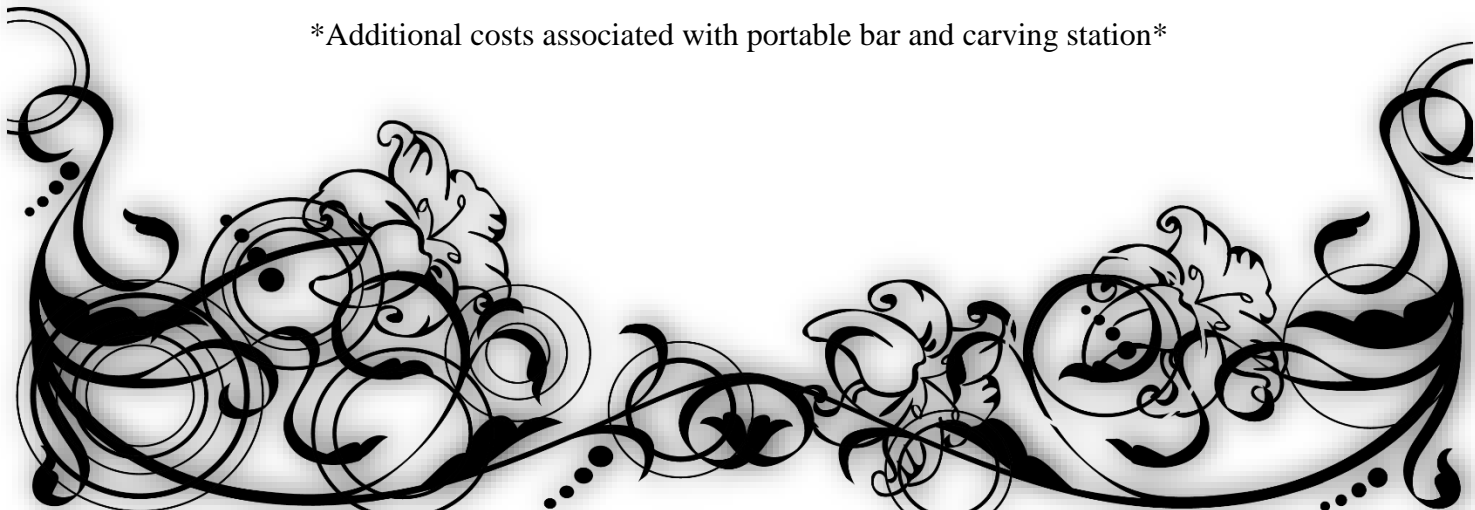
Day-of Supervision by Our Event Manager

Discounted Rehearsal Dinner and Farewell Brunch

Access to Our Preferred Vendor List

Menu Tasting Available for Up to 4 Guests

Additional costs associated with portable bar and carving station





Country Cupboard: A Bountiful Buffet

\$90.00 per person

Sample Menu

Cocktail Hour: Plattered Hors d'Oeuvres

Swedish meatballs with Sweet Onion Puree
Coconut Shrimp with Sweet Chili Sauce
Margarita Grilled Flatbread Pizza

Reception

Fresh Garden Salad served with Buttermilk Ranch and Herbed Italian Dressings

Entrees: Choose 3

Seafood Paella
Braised Short Ribs
Orecchiette Pasta

Sides: Choose 2

Potato Cheddar Au gratin
Oven Roasted Seasonal Vegetables

Coffee and Desserts

Chef's House-made Assortment
Regular and Decaf Coffee
Selection of Caffeinated and Decaffeinated Teas

Couple's Own Wedding Cake





The Feast: A Full Plated Service

\$120.00 per person

Sample Menu

Cocktail Hour: Passed Hors d'Oeuvres

Mini Crab Cakes with Lime Aioli

Prosciutto and Melon Skewers

Puff Pastry Turnovers with Caramelized Onion and Goat Cheese

Pulled Pork and Queso Fresco Tamales with Sweet Corn Relish

Reception

Plated Roasted Beet Salad served with Apple Cider Vinaigrette and Candied Walnuts

Entrees: Choose 3

Sautéed Stuffed Chicken

Seared Filet Mignon Florentina

Wild Mushroom and Asparagus Risotto with Shaved Black Truffles

Sides

Chosen by Chef and Plated with Dinner

Coffee and Desserts

Chef's House-made Assortment

Regular and Decaf Coffee

Selection of Caffeinated and Decaffeinated Teas

Couple's Own Wedding Cake





The Supreme: All Exclusive

\$25,000

Use of Facilities

Beginning at 7 PM the night before the wedding through your event

Facilities Include:

Great Room and Inviting Bar
Fireside Lounge and Clubhouse Deck
Panoramic Mountain View Deck

Room Availability

2-Night Minimum Stay required. 10% Discount on room packages.
Guests are responsible for room reservations and payment on individual basis.

Rehearsal Dinner

For up to 30 guests
Additional Guests | \$25/Guest

Wedding Day Breakfast


For up to 60 in-house guests

Plated Dinner Service

For up to 125 Guests
Additional Guests | \$120/Guest

Farewell Brunch

For up to 125 Guests
Additional Guests | \$16/Guest





The Ultimate: All Inclusive

\$34,000

Use of Facilities

Beginning at 7 PM the night before the wedding through your event

Facilities Include:

Great Room and Inviting Bar
Fireside Lounge and Clubhouse Deck
Panoramic Mountain View Deck

Room Availability

Entire Hotel for 2-Night Stay
1 Bridal Suite
3 Jr. Suites
29 Standard Rooms

Rehearsal Dinner

For up to 30 guests
Additional Guests | \$25/Guest

Wedding Day Breakfast


For up to 60 in-house guests


Plated Dinner Service

For up to 125 Guests
Additional Guests | \$120/Guest

Farewell Brunch

For up to 125 Guests
Additional Guests | \$16/Guest





The Elopements: All About You

\$1,500

Use of Facilities

Choice of Ceremony Space and Dinner Location

Facilities Include:

Great Room and Inviting Bar
Fireside Lounge and Banquet Room
Panoramic Mountain View Deck

Room Availability

1 Bridal Suite – 2 Night Stay

Additional Rooms May Be Booked With A Reservations Representative

Welcome Dinner

25% off Friday Night Dinner – Bride and Groom

Wedding Day Breakfast

Full Breakfast for Bride and Groom

Plated Dinner Service

For up to 6 Guests
Additional Guests | \$40/Guest
Complimentary Champaign Toast

Farewell Breakfast

For up to 6 Guests
Additional Guests | \$13/Guest





Menu Options

Salads

Fresh Garden Salad

Seasonal Baby Greens, Fresh sliced English Cucumber,
Cherry Tomatoes, Shaved Red Onion, Carrot, and Olive Oil Croutons

Choice of Two Dressings

Herbed Italian Vinaigrette • Blue Cheese Dressing • Fresh Raspberry Vinaigrette
Buttermilk Ranch • Lemon Vinaigrette • Red Wine Vinaigrette • Lemon Poppy Seed Dressing

Roasted Beet Salad

Beet Tartar, Goat Cheese Mousse, Baby Arugula, Apple Cider Vinaigrette, and Candied Walnuts

Chopped Salad

Chopped Lettuce, Tomatoes, Onions, Olives, Hard-Cooked Eggs, Avocado, and Balsamic Vinaigrette

Baby Spinach Salad

Fresh Baby Spinach, Shaved Red Onion, Crisp Bacon, Sunflower Nuts, Dried Cranberries, and Vinaigrette

Appetizers

Arancini | Smoked Gouda, Sundried Tomato Pesto OR Braised Beef and Blue Cheese

Beef and Beet Empanadas | Mango Salsa, Pulled Pork and Queso Fresco Tamales

Puff Pastry Turnovers | Caramelized Onions and Goat Cheese

Mini crab Cakes | Lime Aioli OR Whole grain Mustard Crème

Falafel Fritter | Grilled Lemon Yogurt, Pickled Red Onion

Coconut Shrimp | Sweet Chili Sauce OR Curry Emulsion

Grilled Flatbread Pizza | Margarita OR Buffalo Wing

Stuffed Mushrooms | Vegetables and Aged Cheddar

Crepe Rolls | Cured Salmon and Herb Crème

Cucumber Cups | Tuna Crudo and Tobiko

Cocktail Shrimp | Hanah Cocktail Sauce

Swedish Meatballs | Sweet Onion Puree

Vegetable Samosas | Curry Aioli

Prosciutto & Melon Skewers

Grilled Bruschetta Selection





Menu Options

Entrees

Braised Short Ribs

White Wine Braised OR Korean Style with Braised Baby Bok Choy

Roast Half Duck

Crispy, Semi-Boneless Duck with Local, Bluesky Blueberry Wine Jus,
Bourbon Sautéed Asparagus, and Sweet Potato Puree

Herb Crusted Cod

Fresh Atlantic Cod encrusted with Herbed Panko Crust Broiled in Butter and Wine

Sauteed Stuffed Chicken

Sautéed Organic Chicken stuffed with broccoli and NY Aged Cheddar Cheese
Pan Sauce with Clipped French Green beans and Soft Herb Polenta

Roast Prime Rib

USDA Choice Rib Roast Glazed with our Signature Sauce with Yukon Gold Potato Puree and
Local Seasonal Vegetables in Red Wine Au Jus

Pan Seared Stripe Bass

Crispy and Pan Seared over Sautéed Spinach, Romesco Sauce, Potatoes Parisian and Toasted Almonds

Seared Filet Mignon Fiorentina

Seared 9oz USDA Choice Filet with Chianti Demi Glaze, Yukon Gold Potato Puree, and Sautéed Baby Leaf Lettuce

Half Roast Chicken and Panzanella Salad

Herb Adorned Semi-Boneless Organic Roast Chicken accompanied by Traditional Fried Bread,
Spring Greens, and Fresh Mozzarella and Tomato Salad with Balsamic Vinaigrette

Stuffed Cornish Game Hen

Oven Roasted and Stuffed with Fennel and Sausage, Glazed Root Vegetables and Herb Jus

Seafood Paella | Gluten Free

Saffron Jasmine Rice with Shrimp, Clams, Mussels, red Snapper, and Andouille Sausage

Grilled Swordfish Steak

Charbroiled Swordfish with Tomato Tartlet, Picatta Aioli, Olives and Micro Arugula

Jumbo Shrimp Toscana Ripieno

Grilled Prosciutto wrapped Jumbo Shrimp stuffed with
Artichokes, Sundried Tomatoes, Risotto and Grilled Asparagus

Marinated Grilled Chicken breast

Served with Sautéed Mushrooms in Oyster Sauce





Menu Options

Sides: Starches

Rice Pilaf

Mashed Potato Puree

Potato Cheddar Au Gratin

Steamed Red Bliss Potatoes | Sea Salt, Butter, and Chives

Roasted Yukon Gold Potatoes | Rosemary, Garlic, and Oil

Sides: Vegetables

Glazed Baby Carrots

Seasonal Vegetables | Sautéed • Oven Roasted • Grilled • Stir Fry

Haricot Vert Almandine | French Green beans Sautéed with Almonds

Appetizer Platters: 100 Pieces

Boneless Chicken Wings | Buffalo • Barbeque • Honey Mustard • Teriyaki | \$150

Potato Croquettes | Braised Beef and Onion • Chicken and Mushroom | \$150

Cheeseburger Sliders | House Ground Beef, Homemade Rolls | \$200

Grilled Bruschetta Selection | Chef's Choice | \$100

Arancini | Risotto Fritters, Chef's Choice | \$125

Cocktail Shrimp | Hannah Cocktail Sauce | \$150

Swedish Meatballs | Sweet Onion Puree | \$145

Pulled Pork Sliders | Homemade Rolls | \$150

Coconut Shrimp | Sweet Chili Sauce | \$150

Egg Rolls | Vegetable • Beef | \$150

Extras

Outdoor Ceremony Fee | \$150

Decorating | \$100/Hour

Carving Station | \$75

Portable Bar | \$50

