



THE INN AT  
*Honey Run*



*Your perfect wedding starts here.*



# Stylish Tradition surrounded by Absolute Tranquility



A SUBTLE SUMMER BREEZE WISPS THROUGH YOUR HAIR. THE AROMA OF FRESH FLOWERS AND THE FAINT WHISPER OF MOTHER NATURE WASHES OVER YOU LIKE A WARM EMBRACE. YOU TAKE A DEEP BREATH AND BEGIN TO WALK. THE MOMENT YOU HAVE ALWAYS DREAMED OF HAS FINALLY ARRIVED. YOUR HEART RACES IN ANTICIPATION WHEN SUDDENLY YOU FEEL A COMFORTING SENSE OF CALM. TIME SLOWS DOWN. THIS IS THE MOMENT YOU BOTH WILL REMEMBER FOREVER.



## Your Wedding at The Inn at Honey Run

SURROUNDED BY PEACEFUL WOODLANDS AND ROLLING HILLSIDES, THE INN AT HONEY RUN IS THE IDEAL VENUE FOR MICRO-WEDDING CEREMONIES, RECEPTIONS, AND LUXURIOUS ACCOMMODATIONS FOR PARTIES OF UP TO 64 GUESTS.

NESTLED IN THE HEART OF OHIO'S AMISH COUNTRY, OUR TALENTED CULINARY TEAM, ATTENTIVE STAFF, AND ON-SITE WEDDING SPECIALIST PROVIDE SUPERIOR SERVICE AND WILL WORK WITH YOU TO CUSTOMIZE THE WEDDING OF YOUR DREAMS WHILE SIMPLIFYING THE WEDDING PLANNING PROCESS.

OUR BOUTIQUE RESORT IS SET AMONGST 56 ACRES OF BREATHTAKING FOREST AND MEADOWS, OFFERING AN ENCHANTED EXPERIENCE MUCH DIFFERENT THAN TYPICAL WEDDING VENUES IN OHIO. SERENE NATURAL SURROUNDINGS INSPIRE OUR RESORT'S ORGANIC ARCHITECTURE.

WE ARE SECLUDED, BUT NOT REMOTE. LOCATED LESS THAN TWO HOURS FROM CLEVELAND AND COLUMBUS, THE INN AT HONEY RUN IS PERFECT FOR BRIDES AND GROOMS SEEKING AN INTIMATE, MODERN-RUSTIC WEDDING VENUE.

# Wedding Package Features

PLANNING YOUR WEDDING SHOULD BE A SEAMLESS AND ENJOYABLE EXPERIENCE.

AT THE INN AT HONEY RUN, WE STRIVE TO HANDLE EVERY DETAIL FOR YOU SO YOU ARE ABLE TO DO JUST THAT. OUR WEDDING PLANNING PROCESS IS DESIGNED TO BE STRESS-FREE WHILE PROVIDING YOU WITH CUSTOMIZABLE OPTIONS, SO YOU CAN HAVE THE WEDDING OF YOUR DREAMS HASSLE-FREE.

*The following elements and services are included with our Wedding Packages:*

## ELOPEMENT AND MICRO-WEDDINGS

ELOPEMENT SERVICES FOR 2-16 GUESTS

RESERVATIONS IN TARRAGON FOR UP TO 16 GUESTS

WEDDING OFFICIANT

COMPLIMENTARY OVERNIGHT STAY IN OUR CLUB-LEVEL HONEYCOMB FOR THE BRIDE & GROOM

ACCESS TO 56 ACRES OF FORESTS, MEADOWS, ART, AND ARCHITECTURE FOR PREMIER WEDDING PHOTOGRAPHY

## INTIMATE WEDDINGS

WEDDING SERVICES FOR 17-64 GUESTS

DEDICATED WEDDING COORDINATOR TO ASSIST BEFORE AND DURING THE WEDDING

TREETOP VENUE FOR YOUR CEREMONY

USE OF OUR CUSTOM HANDMADE WOODEN CEREMONY ARBOR

ACCESS TO 56 ACRES OF FORESTS, MEADOWS, ART, AND ARCHITECTURE FOR PREMIER WEDDING PHOTOGRAPHY

ELEGANT WHITE GARDEN CHAIRS SET FOR THE CEREMONY SITE

HEARTH ROOM COCKTAIL HOUR WITH HORS D'OEUVRES

SAGE ROOM VENUE FOR YOUR RECEPTION

ROUND 60" BANQUET TABLES COVERED IN PREMIUM WHITE FLOOR-LENGTH LINENS

PREMIUM DINNER SETTINGS

ON-SITE CULINARY TEAM AND WAIT STAFF

DISCOUNTED ROOM RATES FOR OVERNIGHT GUESTS

MENU TASTING FOR UP TO FOUR GUESTS



# Wedding Pricing



OUR STANDARD WEDDING PRICING IS BASED ON EXPECTED GUEST COUNT AND DAY OF WEEK. OUR PACKAGES INCLUDE ALL OF THE ITEMS LISTED ON THE FEATURES PAGE, AND DETAILS REGARDING FOOD AND BEVERAGE OPTIONS CAN BE FOUND THROUGHOUT THIS PACKET. OUR WEDDING PRICING DOES NOT INCLUDE FOOD, BEVERAGE, OR ALCOHOL.

## Pricing Options

WEDDING TYPE	PRICE*
ELOPEMENTS 2 - 16 GUESTS	\$1,750
SUNDAY EVENING WEDDINGS 17 - 64 GUESTS	\$1,900
SUNDAY MORNING WEDDINGS 17 - 64 GUESTS	\$2,200
MONDAY - SATURDAY WEDDINGS 17 - 64 GUESTS	\$2,500

PLEASE CONTACT OUR WEDDING COORDINATOR TO DISCUSS OPTIONS THAT WILL BEST FIT YOUR BUDGET AND NEEDS.

FOR WEDDINGS WITH MORE THAN 64 GUESTS, PLEASE CONTACT OUR WEDDING COORDINATOR FOR INFORMATION REGARDING A PROPERTY BUYOUT.

\*PRICE DOES NOT INCLUDE TAX AND SERVICE FEES.



# Wedding Venues

## Tree Top Ceremony

SET AMONGST THE SURROUNDING WOODLANDS, OUR TREETOP IS AN OUTDOOR COVERED PAVILION IDEAL FOR AN ELEGANT, RUSTIC CEREMONY. ALONG WITH THE CEREMONY SPACE, YOU HAVE COMPLIMENTARY USE OF OUR HANDMADE WOODEN ARBOR AND CLASSIC WHITE GARDEN CHAIRS, SUITABLE FOR ANY STYLE OF DECOR.



## Sage Reception

THE SAGE ROOM WITHIN THE INN PROVIDES GORGEOUS NATURAL LIGHT WITH VIEWS OF OUR WOODLAND RAVINE ALONG WITH A STATE-OF-THE-ART AUDIO-VISUAL SYSTEM. IN ADDITION TO FLEXIBLE SETUP OPTIONS WITHIN SAGE, YOU HAVE IMMEDIATE ACCESS TO OUR CONNECTED HEARTH ROOM AND COVERED SAGE DECK.



# Birch Package

\$46 PER PERSON  
MORNING WEDDINGS ONLY  
17 GUESTS OR MORE

## Hospitality Hour

### COFFEE AND DONUT STATION

VANILLA GLAZED DONUTS WITH FRESH RASPBERRIES AND CHOCOLATE DONUTS WITH CHOCOLATE GANACHE, ROYAL BLUE REGULAR AND DECAF COFFEE, CREAM AND SUGAR STICKS

### FRESH FRUIT DISPLAY

HONEYDEW, CANTALOUPE, PINEAPPLE, KIWI, RED GRAPES, STRAWBERRIES, BLUEBERRIES, AND BLACKBERRIES WITH VANILLA YOGURT AND GRANOLA BRITTLE

## Reception

### BRUNCH BUFFET

FRISÉE AND ARUGULA SALAD WITH BACON LARDONS, SLICED RADISH, CITRUS SEGMENTS, HARDBOILED EGG, AND TARRAGON ORANGE VINAIGRETTE

BUTTERMILK FRIED CHICKEN  
WITH SAUSAGE GRAVY

HERB AND SMOKED CHEDDAR SCRAMBLED EGGS

THICK CUT BACON

BELGIAN WAFFLES

LOADED HOME FRIES

ROASTED ASPARAGUS

FRESH BAKED BLUEBERRY SCONES  
AND ORANGE CRANBERRY MUFFINS



# Spruce Package

\$64 PER PERSON  
17 GUESTS OR MORE

## Hospitality Hour

### CHEESE & FRUIT BOARD

SMOKED CHEDDAR, SMOKED GOUDA, FONTINA,  
GRUYERE, AND BLUE CHEESE ACCOMPANIED BY  
RED GRAPES, STRAWBERRIES, BLACKBERRIES,  
AND ASSORTED CRACKERS

### CRUDITÉ PLATE

SLICED CARROTS, CUCUMBERS, RED BELL  
PEPPERS, BABY HEIRLOOM TOMATOES, CELERY,  
AND RADISH SERVED WITH ROASTED GARLIC  
HUMMUS AND CREAMY INN DIP

## Reception

### SALAD

BIBB LETTUCE TOPPED WITH BLUE CHEESE,  
POACHED FUJI APPLE, TARRAGON MACERATED  
STRAWBERRIES, AND WALNUT VINAIGRETTE

### ENTREES

CHOICE OF TWO

8 OZ FLAT IRON STEAK  
WITH CARMELIZED SHALLOT AND PEPPERCORN SAUCE

9 OZ FRENCH CUT CHICKEN BREAST  
WITH MUSHROOM DEMI-GLAZE

10 OZ PORK CHOP  
WITH FIG AND WALNUT JAM

### SIDES

CHOICE OF TWO

ROASTED GARLIC AND HERB FINGERLING POTATOES  
SPICED BASMATI PILAF WITH CRACKED ALMONDS  
ROASTED ASPARAGUS  
JULIENNE VEGETABLES



# Silver Maple Package

\$78 PER PERSON  
17 GUESTS OR MORE

## Hospitality Hour

### CHEESE & FRUIT BOARD

SMOKED CHEDDAR, SMOKED GOUDA, FONTINA,  
GRUYERE, AND BLUE CHEESE ACCOMPANIED BY RED  
GRAPES, STRAWBERRIES, BLACKBERRIES,  
AND ASSORTED CRACKERS

### CRUDITÉ PLATE

SLICED CARROTS, CUCUMBERS, RED BELL PEPPERS,  
BABY HEIRLOOM TOMATOES, CELERY, AND RADISH  
SERVED WITH ROASTED GARLIC HUMMUS  
AND CREAMY INN DIP

### HORS D'OEUVRES

CHOICE OF TWO

SMOKED SALMON WITH CRÈME FRAICHE  
CAPERS, RED ONION, AND CUCUMBER

POACHED SHRIMP WITH COCKTAIL SAUCE

TOMATO AND BASIL BRUSCHETTA

WITH BALSAMIC REDUCTION

PETITE MEATBALLS

WITH SAN MARZANO TOMATO SAUCE

BACON WRAPPED DATES

FILLED WITH BLUE CHEESE

## Reception

### SALAD

PROSCIUTTO WRAPPED ASPARAGUS SERVED OVER MESCLUN  
GREENS WITH FRESH PARMESAN, SHAVED FENNEL,  
CRACKED ALMONDS, AND SHERRY VINAIGRETTE

### ENTREES

CHOICE OF TWO

8 OZ STRIP STEAK  
WITH SMOKED VERMOUTH BUTTER

7 OZ DUCK BREAST  
WITH DRIED CHERRY MOSTARDA

6 OZ SALMON  
WITH LEMON BUERRE BLANC

### SIDES

CHOICE OF TWO

YUKON GOLD MASHED POTATOES  
CREAMY PARMESAN RISOTTO  
SAUTÉED BROCCOLINI  
GREEN BEANS WITH MELTED ONIONS

# Grand Oak Package

\$92 PER PERSON  
17 GUESTS OR MORE

## Hospitality Hour

### CHEESE & FRUIT BOARD

SMOKED CHEDDAR, SMOKED GOUDA, FONTINA,  
GRUYERE, AND BLUE CHEESE ACCOMPANIED BY RED  
GRAPES, STRAWBERRIES, BLACKBERRIES,  
AND ASSORTED CRACKERS

### CRUDITÉ PLATE

SLICED CARROTS, CUCUMBERS, RED BELL PEPPERS,  
BABY HEIRLOOM TOMATOES, CELERY, AND RADISH  
SERVED WITH ROASTED GARLIC HUMMUS  
AND CREAMY INN DIP

### HORS D'OEUVRES

CHOICE OF TWO

SMOKED SALMON WITH CRÈME FRAICHE  
CAPERS, RED ONION, AND CUCUMBER

POACHED SHRIMP WITH COCKTAIL SAUCE

TOMATO AND BASIL BRUSCHETTA  
WITH BALSAMIC REDUCTION

PETITE MEATBALLS  
WITH SAN MARZANO TOMATO SAUCE

BACON WRAPPED DATES  
FILLED WITH BLUE CHEESE

## Late Night

### BUILD YOUR OWN S'MORES

GRAHAM CRACKERS, MARSHMALLOWS, MILK  
CHOCOLATE, PEANUT BUTTER CUPS, PEPPERMINT  
PATTIES, BACON, AND STRAWBERRIES



## Reception

### SALAD

GOAT CHEESE BEGGAR'S PURSE SERVED OVER FRISEE  
AND ARUGULA WITH YELLOW BEET JULIENNE, ROASTED  
RED BEETS, AND A DIJON VINAIGRETTE

### ENTREES

CHOICE OF TWO

6 OZ FILET MIGNON  
WITH BUTTER POACHED LOBSTER TAIL AND BERNAISE

PEPPERCORN LAMB LOIN  
WITH PORT CHERRY DEMI-GLACE

CRAB ENCRUSTED SWORDFISH  
WITH SPICY REMOULADE

### SIDES

CHOICE OF TWO

ROSEMARY AND FOUR-CHEESE POTATO GRATIN  
WHITE BEAN RAGOUT  
BRAISED SWISS CHARD  
BRUSSEL SPROUTS AND BACON

# Beverage Selections

## CONSUMPTION BAR DETAILS

PRICED PER DRINK OR BOTTLE  
TOTAL PER PERSON ESTIMATED COST IS DUE  
WITH FINAL COUNTS  
MINIMUM 17 GUESTS

\*TOTAL BAR COST WILL BE BILLED  
BASED ON CONSUMPTION

## CALL BAR SELECTIONS

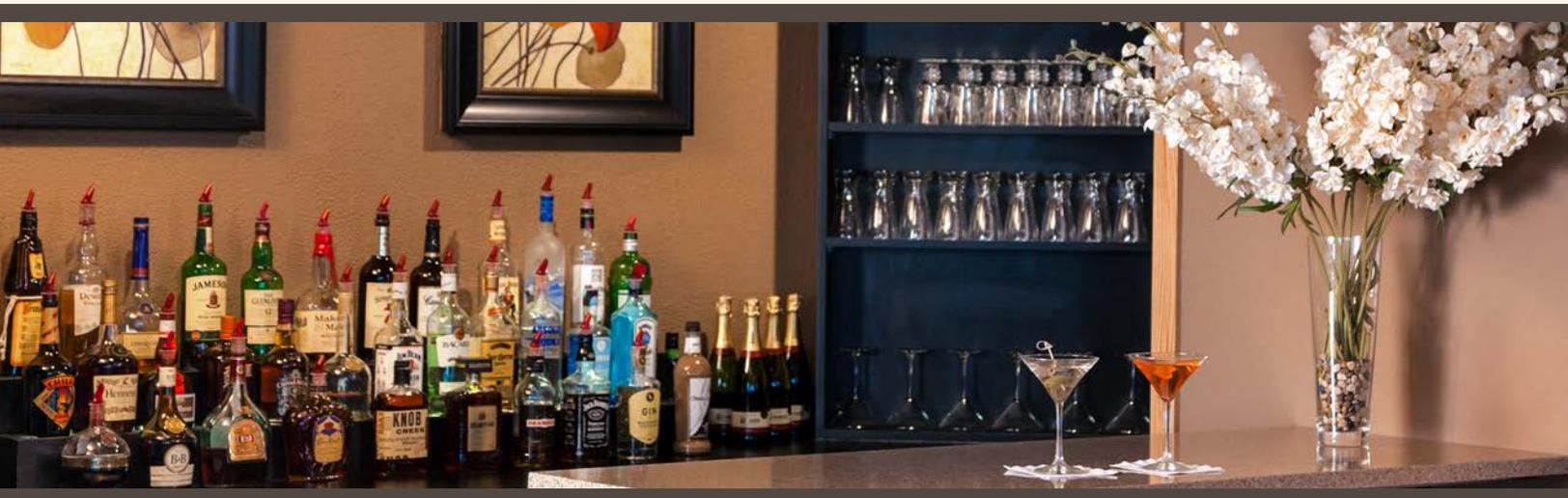
ESTIMATED \$30 PER PERSON\*

ABSOLUT VODKA  
TANQUERAY GIN  
BACARDI LIGHT RUM  
DEWARS SCOTCH  
JIM BEAM BOURBON  
SEAGRAMS 7 WHISKEY  
JOSE CUERVO TEQUILA  
E & J BRANDY  
DI SARONNO AMARETTO  
RYAN'S IRISH CREAM  
HOUSE RED AND WHITE WINES  
ASSORTED CRAFT BEER

## PREMIUM BAR SELECTIONS

ESTIMATED \$40 PER PERSON\*

WATERSHED VODKA  
GREY GOOSE VODKA  
TANQUERAY GIN  
BOMBAY SAPPHIRE GIN  
CAPTAIN MORGAN RUM  
BACARDI LIGHT RUM  
GLENLIVET SCOTCH  
CHIVAS REGAL SCOTCH  
JIM BEAM BOURBON  
CROWN ROYAL WHISKEY  
MAKERS MARK WHISKEY  
JOHNNY WALKER BLACK SCOTCH  
JACK DANIEL'S WHISKEY  
JOSE CUERVO TEQUILA  
PATRON TEQUILA  
E & J BRANDY  
HENNESSEY COGNAC  
DI SARONNO AMARETTO  
RYAN'S IRISH CREAM  
GRAND MARNIER  
DRAMBUIE  
HOUSE RED AND WHITE WINE  
ASSORTED CRAFT BEER



# Premier Photography Opportunities

IN ADDITION TO YOUR CEREMONY AND RECEPTION SITES, YOU WILL RECEIVE FULL ACCESS TO OUR 56-ACRE PROPERTY, ALLOWING FOR BREATHTAKING, UNIQUE WEDDING PHOTOGRAPHY THAT WILL LAST A LIFETIME. POPULAR PHOTOGRAPHY LOCATIONS INCLUDE OUR MEADOWS, GROVE, OPEN AIR ART MUSEUM INSTALLATIONS, FORESTS, AND WALKING TRAILS, ICONIC HILLTOP TREE, HONEYCOMBS, COTTAGES, SHEEP BARN AND FIELDS, CREEK BRIDGE, AND MANY MORE.



PHOTOGRAPHY BY: ADRIENNE GERBER PHOTOGRAPHY, LYSSA ANN PORTRAITS, SUZURAN PHOTOGRAPHY, AND PICTURE THIS PHOTOGRAPHY

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