



## Special Event Literature

Celebrate your day in the natural splendor of the Hudson Valley and the famed Catskill Mountains with Emerson Resort & Spa.

With a reputation of hospitality, the Emerson lends itself as an ideal place to retreat, relax, and rejuvenate. Just two hours from New York City, the Emerson features premium accommodations, spectacular views, and many detail-oriented amenities for your special event. The Emerson is the perfect location for Wedding Ceremonies and Receptions, Rehearsal Dinners, Brunches and other Special Events.

The Emerson takes great pride in providing a stunning site and signature service. Our veteran event team has over 20 years of experience, working closely with couples to create the special day they desire.

For your ceremony and reception, we offer two indoor locations. The rustic Catamount at the base of Mount Tremper and nestled on the Esopus Creek, and the elegant Great Room with its floor to ceiling windows, fireplace and opulent chandelier. Outdoor events take place under the Waterside Pavilion where you and your guests will enjoy panoramic views of the Catskill Mountain Preserve and Esopus Creek. Depending on the venue you select, we can comfortably accommodate up to 150 people. We also feature on-site catering of freshly prepared and locally sourced products of the Hudson Valley.

The Emerson has a full time event coordinator who will assist you in designing your event, developing menus, guest room reservations and vendor sourcing. The coordinator will be on-site for the event in its entirety.

For more information, please visit our website or call to schedule a site visit. We look forward to being of service to you and your guests.

Sincerely,  
**Marcilene Smith**  
Sales Director  
Emerson Resort & Spa  
5340 Route 28  
Mount Tremper, NY 12457  
845.688.4141  
msmith@emersonresort.com  
www.emersonresort.com

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# Packages

## ESOPUS COCKTAIL RECEPTION

\$75 per person

One Hour Premium Bar Service  
Two Stationed Hors d'oeuvres  
Six Waiter Passed Hors d'oeuvres  
One Carvery Selection  
One Station Selection

## CATAMOUNT BUFFET

\$100 per person

One Hour Premium Bar Service  
Champagne Toast  
One Stationed Hors d'oeuvres  
Four Waiter Passed Hors d'oeuvres  
Plated Salad/ Dinner Rolls and Butter  
Two Main Course Selections  
Five Accompaniments

## LONGYEAR BUFFET

\$120 per person

One Hour Premium Bar Service  
Champagne Toast  
Two Stationed Hors d'oeuvres  
Five Waiter Passed Hors d'oeuvres  
Plated Salad/ Dinner Rolls and Butter  
Three Main Course Selections  
Six Accompaniments

## EMERSON SEATED DINNER

\$140 per person

One Hour Premium Bar Service  
Champagne Toast  
Two Stationed Hors d'oeuvres  
Five Waiter Passed Hors d'oeuvres  
Plated Salad/ Dinner Rolls & Butter Three  
Entrée Selections

## EMERSON ELOPEMENT PACKAGE

**One Night Inn Package \$2510.66 / Two Night Inn Package \$3051.32**

**One Night Lodge Package \$2401.74 / Two Night Lodge Package \$2831.32**

One or Two Night Accommodations at the Lodge or the Inn  
Onsite Ceremony in the Great Room of the Emerson Inn  
Officiate  
Professional Photography for One Hour, Photo Album of Prints, Photo CD  
VIP Couples Massage  
Bottle of Champagne  
Floral for Bridal Couple  
One Three Course Dinner for Two  
Wedding Cake for Two  
Breakfast Each Morning of Stay  
Wedding Gift  
Tax and Service Fees

\*\*The Elopement Package can be customized to accommodate a small intimate wedding up to 15 guests  
Associated costs apply (i.e., chair rentals, site fee and menu development)



# Details

All packages are five hours in duration and include the following:

60" Round Tables {each table seats as few as 6 people and as many as 10 people} Event Chairs

Customary Table Linens

Full Complement of Dinnerware

One Hour Full Open Bar Service (Cocktail Hour)

Champagne Toast (Esopus Package is exempt)

Waiter Passed & Stationed Hors d'oeuvres Service from Package of your Choice Menu Selections from Package of your Choice

Menus provided in this literature are subject to availability of appropriate ingredients, for proper preparation.

All food and beverage service will be entirely provided by Emerson Resort & Spa

**\*\*\*There is a 22% administrative fee and 8% sales tax added to all packages.**

## VALUE-ADDED ITEMS

Premium Bar Service (Beer, Wine, Liquor)	\$12 per person/ per hour
Beer and Wine Bar Service	\$8 per person/ per hour
Floor Length Champagne Linens	\$20 per linen
Specialty Welcome Beverage Service	\$5 per person
PA System Rental with iPhone and iPod Hookup	\$100 per day
Bonfire	\$250 per day
Heater Rental	\$50 per heater
Fire Pit Rental	\$50 per day
Chef Manned Food Station	\$50 per station

## CEREMONY & RECEPTION SITE FEES

Our event spaces can be used for both wedding ceremonies and receptions.

The Emerson offers three event space options and are available based on the size of your event.

Waterside Pavilion and the Catamount Restaurant	\$2500 per day
Great Room	\$1000 per day

## VENUES

Waterside Pavilion	maximum of 150 people
Catamount	maximum of 80 people
Great Room	maximum of 50 people

## ALCOHOL

The Emerson is required to supply all alcoholic beverages for your event.

Bar service options are provided above in this literature. Emerson has a house policy, no shots of any kind will be served before, during or after an event.



# Details

## DEPOSIT & PAYMENT

A non-refundable deposit of \$2500 is required to secure your date. A deposit schedule will be provided in the wedding contract. All payments for food and beverage including applicable taxes and service fees are due in full 14 days prior to the event along with a firm-final guest count. Preferred payment is bank check or personal check. The Emerson requires a credit card be on file with the event coordinator for any incidental charges that occur during the event weekend.

\*Menu selections must be confirmed no less than 4 weeks prior to the event. Should the menu offer choice of entrée, a firm entrée count must be provided two weeks prior to the event date.

The following will apply to any changes to the guest count within 14 days of the event:

\*No refunds will be given for a reduction in headcount

\*Applicable cost per person will be charged for additions to headcount

## ACCOMMODATIONS

The Emerson has a total of 53 guest rooms {27 Lodge rooms and 26 Inn rooms}. Accommodation pricing, pictures and descriptions can be viewed on our website. All rooms are held in favor of event clients up to 30 days prior to the date, at which time unoccupied accommodations are released for public booking. Room block reservations are made directly through the event coordinator.

All lodging is subject to 8% NY State Sales Tax and 2% County Occupancy Tax.

## OTHER FEES

Other costs consist of Wedding Insurance, Catering Costs, Alcohol and Event Staffing requirements. The Emerson can recommend preferred outside vendors including floral designers, wedding confection vendors, photographers and entertainment. If multiple spaces are used during the weekend, a setup and or cleanup fee may apply.

## INSURANCE

Wedding parties are required to purchase Wedding Liability Insurance for the reception, Spotted Dog Ventures LLC named as additional insured. Proof of insurance must be supplied 30 days prior to the event.

## EVENT DURATION AND RESTRICTIONS

The Waterside Pavilion and other outdoor event spaces are available until 11pm in accordance with a town noise ordinance. Events at the Catamount or Great Room must end by 1am.



# Details

## STAFFING

The Emerson will provide service and all related staff. The amount of necessary staffing required is determined by the menu selection and service requirements. Fees for staffing may vary according to service required.

## MUSIC

Clients are responsible for providing entertainment. Outdoor music must end by 11pm in accordance with the local noise ordinance. It is required that entertainment be set-up and sound checked one hour prior to event start time.

## LIGHTING

Key lighting is provided by the Emerson. Accent lighting can be provided by an outside vendor.

## PHOTOGRAPHY AND VIDEOGRAPHY

Clients are responsible for providing a photographer and videographer. There are no restrictions on either.

## HEATING

Outdoor heaters are available for rental and handled by the Emerson. There are additional fees associated with the use of heaters.

## MICROPHONE

It is preferred that the client have the DJ or Band provide the needed microphones. Emerson can provide a microphone with PA system for an additional rental fee.

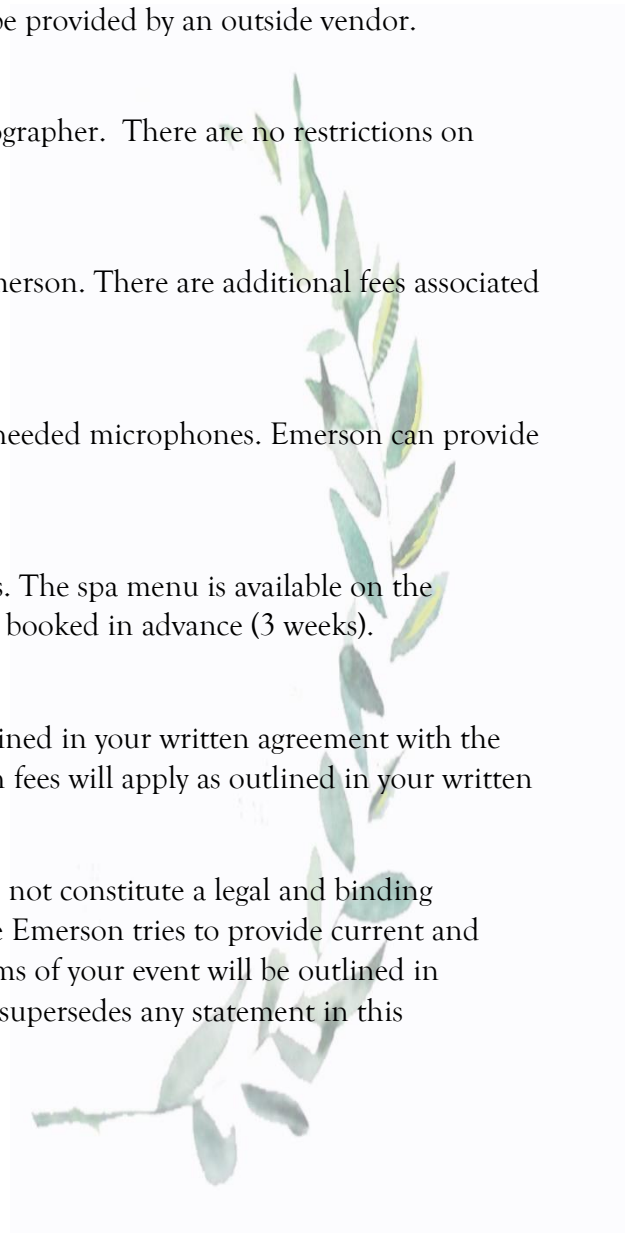
## SPA PACKAGES

The Spa offers a 20% discount on all 60-minute spa treatments. The spa menu is available on the Emerson website. It is recommended that all spa treatments be booked in advance (3 weeks).

## FOOD AND BEVERAGE MINIMUMS/CANCELLATION

Food and beverage minimums may apply to your event, as outlined in your written agreement with the Emerson. In the event that your event is cancelled, cancellation fees will apply as outlined in your written agreement with the Emerson.

**PLEASE NOTE THAT** the information in this literature does not constitute a legal and binding contract, and is subject to change without notice. Although the Emerson tries to provide current and accurate information, no guarantees are made to you. The terms of your event will be outlined in your written agreement with the Emerson, and this agreement supersedes any statement in this literature or on our webs



# Menus

## HORS D'OEUVRES

### {Tabled}

Crudités Platter with Chipotle Ranch Dressing

*~ Fresh Selection of Vegetables ~*

*Radishes, Red & Yellow Peppers, Broccoli, Asparagus, Cherry Tomatoes and Kirby Cucumbers*

Classic Caprese Platter

*Fresh Red and Yellow Tomatoes topped with Basil and Fresh Mozzarella with Olive Oil and Cracked Pepper and Garlic Baguette*

Fiesta Table

*House Made Tri Colored Tortilla Chips, Guacamole, Salsa and Fiesta Dip, Corn & Chorizo Stuffed Mushrooms, Jalapeno Hushpuppies, Chicken Taquitos and Mexican Quiches*

Antipasto

*Grilled Balsamic Vegetables, Grilled Sourdough Breads, Mixed Olives, Finely Sliced Prosciutto Monterey Jack Cheese, Chevre and Ricotta Spread with Honey Toasted Pine Nuts and Roasted Red Peppers, Artichokes, Hummus and Fresh Pitas*

Seasonal Fruit Display

*Honeydew and Cantaloupe Melon, Pineapple, Grapes, Raspberries, Blueberries, Kiwi and Strawberries*

Bistro Display

*Imported and Domestic Cheese, Warm Brie with Honey and Almonds, Seasonal Fresh Fruit and Berries, Dried Fruits, Grilled Artichoke Spread, Vegetable Crudités with Chevre and Dill Crème Fraiche Dip*

Tapas

*Steamed Garlic Shrimp with Chorizo, Steamed Mussels with Saffron Butter Sauce, Mini Meatballs, Zucchini, Tomato and Corn Salad, Garlic Baguette*

Salad Table

*Noodle Salad, Cucumber Salad, Corn and Black Bean Salad, Asparagus and Green Bean Salad and Roasted Pepper Pasta Salad*

# Menus

## HORS D'OEUVRES

{Passed}

Cucumber Chips with Pecan Crusted Chicken *with Sweet Chili Sauce*

Artichoke & Spinach Stuffed Mushrooms

Tomato Bisque Shooter *with Mini Grilled Cheese*

Petite Crispy Potato Pancakes *with Apple Onion Compote and Crème Fraiche*

Smoked Salmon on *Pumpernickel Toast with Mustard Butter*

Cocktail Frank en Croute *with Spicy Whole Grain Mustard*

Portabella Mushroom Bruschetta *with Balsamic Shallot Relish and White Truffle Essence*

Polenta Cake *with Tomato Jam & Goat Cheese*

Seared Scallops & Chorizo *with Hollandaise and Parsley*

Petite Maryland Crab Cakes *with Cajun Remoulade*

Tomato Basil Scallops *with Chili Sauce*

Gourmet Mini Sirloin Burgers *with Sweet Potato Fries*

Coconut Shrimp *with Mango Chutney*

Seared Lamb on Garlic Roasted Potato Slice *with Sweet Potato Bruschetta and Balsamic Reduction*

Mini Vegetable Spring Rolls *with Mango Chutney*

Maple Flank Steak Crostini *with Peach Chutney Mayo*

Roast Beef Crostini on Garlic Crouton *with Boursin, Asparagus and Shaved Beef*

Bloody Mary Shooter *with Poached Shrimp*

Peppercorn & Sea Salt Crusted Medallions of Ahi Tuna  
*with Sun Dried Tomato Aioli on Cucumber Rounds*



# Menus

## BUFFET

### Salads

Mixed Greens with Sun Dried Tomatoes and Creamy Balsamic Vinaigrette  
Cucumber & Tomato with Basil - Lime Vinaigrette  
Fresh Mozzarella Tomato & Basil with Olive Oil and Balsamic  
Baby Spinach and Roasted Beets with Orange and Fennel with Dijon Vinaigrette  
Spring Mix with Dried Apricots, Toasted Almonds and Goat Cheese  
Mediterranean Salad with Tomatoes, Cucumbers, Feta, Red Onion & Spring Greens with Balsamic Vinaigrette  
Classic Caesar with Parmesan Crisps  
Kale Salad with Avocado Dressing

### Main Course

Bourbon Glazed Salmon  
Balsamic Salmon with Garlicky Kale and Roasted Tomatoes  
Roasted Pacific Cod with Lemon & Olives  
Halibut with Ginger-Mango Chutney  
Baked Halibut with Pesto, Zucchini and Carrots  
Pan Roasted Free Range Chicken with Cremini Mushroom Ragout  
Artichoke Stuffed Chicken  
Garlic & Brown Sugar Baked Chicken  
Bruschetta Chicken  
Slow Roasted Prime Rib of Beef with Au Jus and Horseradish Crème Fraiche  
Beef Tenderloin with Wild Mushrooms-Cabernet Demi-Glace, Red Onion Confit & Horseradish Crème Fraiche  
Boneless Leg of Lamb with Mint Pesto & Coriander-Tamarind Chutney  
Dijon Crusted Spring Lamb Roast  
Herb Roast Turkey with Cranberry Relish, Herbed Aioli and Corn Bread Maple  
Glazed Pork Loin with Fire Roasted Onions  
Brown Sugar-Pecan Glazed Pork Loin  
Apple-Cranberry Stuffed Pork Loin Riesling-Peach Glazed Ham

### Cornucopia Items

Classic Potato Gratin with Melted Cheeses and Herbs	Lemon-Garlic Broccolini
Roasted Baby Red Potatoes with Rosemary	Grilled Asparagus
Rustic Mashed Potatoes with Garlic and Horseradish	Garlic-Parmesan Zucchini
Caramelized Onion Mashed Potatoes	Roasted Beets
Honey-Cinnamon Roasted Sweet Potatoes	Chili Glazed Bok Choy
Sautéed Haricot Verts with Almonds and Crispy Shallots	Rice Pilaf
Grilled Brussel Sprouts with Celery Salt and Lemon	Quinoa with Mushrooms and Garlic
Caramelized Baby Carrots with Orange Zest	Oven Dried Tomato & Artichoke Orzo
Citrus Couscous with Toasted Pine Nuts	
Chef Manned Pasta Station <i>Selection of sauces including Marinara, Alfredo and Pesto, tossed to order with Penne or Tortellini and served with Warm Garlic Bread</i>	
Chef Manned Risotto Station <i>with choice of Grilled Shrimp, Mushrooms, Asparagus, Spinach or Cheese</i>	





# Menus

## A LA CARTE

Char Grilled Atlantic Salmon

*with Pink Grapefruit and Spring Onion Israeli Couscous, Garlic Braised Local Swiss Chard and Fried Salsify*

Maple Glazed Trout

*with Tender New Potatoes, Crisp Fresh Green Beans finished with Chive Butter*

Sweet Lemon Shrimp *with Sweet Potato Risotto and Sautéed Broccolini*

Pan Seared Sea Bass

*with Roasted Tomatoes, Red Onion and Caper Relish, Parmesan Roasted Broccoli and Lemon Garlic Pasta*

Herb Crusted Rack Leg of Lamb

*with Mint Gremolata, Roasted Potato Nuggets and Glazed Carrots*

Pepper Seared Beef Tenderloin Tornados

*with Garlic Shrimp, Broccolini and Sautéed RSK Farms Fingerling Potatoes*

Herb Crusted Beef Tenderloin

*with Natural Pan Jus, Lobster Risotto and Sautéed Asparagus*

Almond & Lemon Crusted Halibut

*with Sautéed Spinach and Vegetable Rice Pilaf*

Strawberry Balsamic Chicken

*with Lemon Basil Orzo and Sautéed Asparagus*

Pan Seared Chicken Breast

*with Pancetta and Balsamic Wilted Arugula, Sun Dried Tomato – Chanterelle Mushroom Risotto and Roasted Shallot Demi-Glace*

Coconut Marinated Pork Tenderloin

*with Grilled Pineapple Salad and Fluffy Couscous*

White Corn Polenta & Vegetable Terrine

*Portobello Mushrooms, Roasted Red Peppers and Sautéed Spinach over Tomato Coulis*

Red Quinoa Stuffed Zucchini

*with Roasted Vegetables*



# Menus

## DESSERT

*{Additional \$10 per person for three dessert selections exclusive of tax and administrative fee}*

Seasonal Pies

*(Key Lime, Pumpkin, Strawberry, Banana Cream, Apple, Peach)*

Mixed Seasonal Berries with Champagne Sabayon

Lemon Curd & Blueberry Parfait with Fresh Whipped

Cream Apple Tart with Cinnamon Infused Catskill Mountain Honey

Hot Cobbler

*(Blueberry, Apple Cinnamon, Peach)*

Classic Crème Brulee

Assorted Cheesecakes

Tiramisu

Bread Pudding

*(Banana, White Chocolate, Cinnamon-Raisin with Crème Anglaise)*

Strawberry Shortcake with Fresh Whipped Cream

Assorted Brownies & Cookies

Ice Cream Sundaes with all the Traditional Toppings and Sauces

Fruit Platter

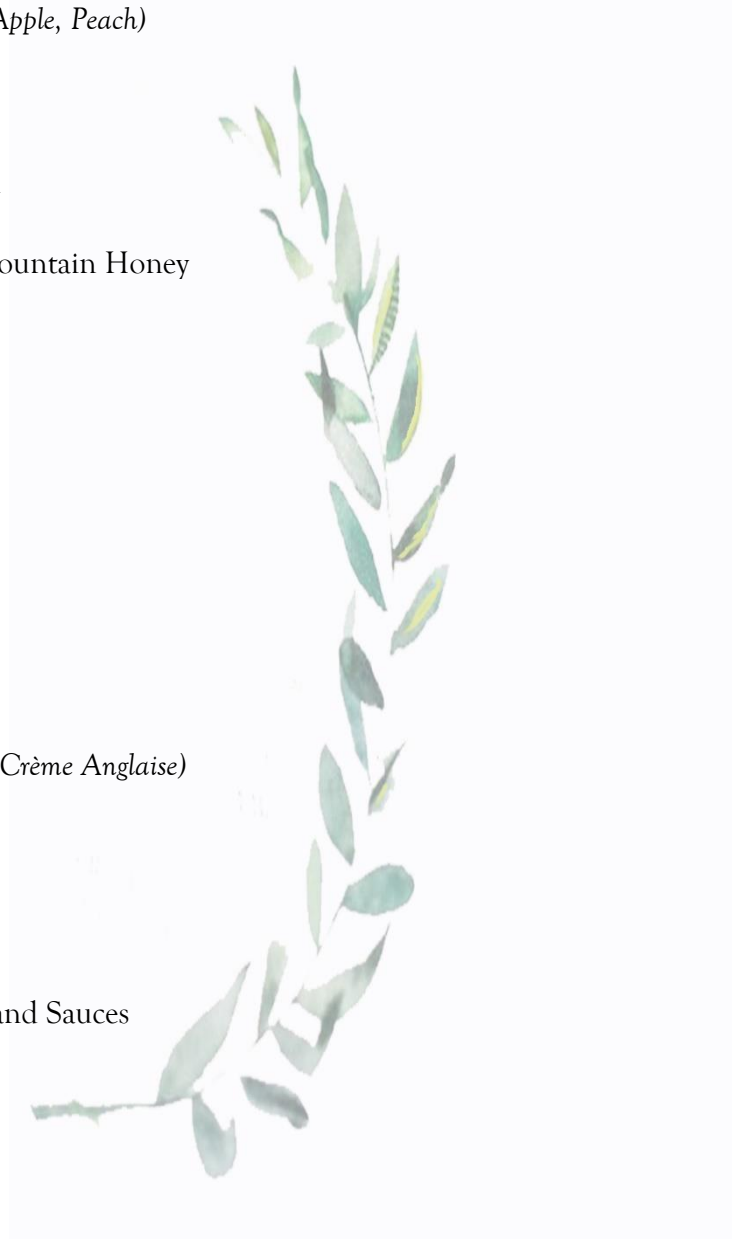
S'mores & Fire Pit

Mini Doughnuts with Milk Shots

Warm Chocolate Chip Cookies with Milk Shots

Peach Trifle

Mini Root Beer Floats and Mini Milk Shake



# Menus

## BBQ REHEARSAL DINNER

*{Option I: \$35 per person - Selection of two main course items, five sides and a dessert}*

*{Option II: \$40 per person - Selection of three main course items, six sides and a dessert}*

*\*\*\*Packages are exclusive of tax, administrative fee and bar service.*

### Main Course

Southwest Dry Rub Flank Steak

St. Louis Ribs

Black Angus Burgers

All Beef Hot Dogs

Cajun Blackened Catfish

Portobello Burgers

Corn Dogs

Beef Brisket

BBQ Chicken

Pulled Pork

Veggie Burger

Chicken Kebab

### Side Selections

Buttermilk Biscuits

Jalapeno Corn Bread

Macaroni & Cheese

Coleslaw

Macaroni Salad

Red Bliss Potato Salad

Corn on the Cob

Baked Beans

Mixed Greens Salad with Balsamic Vinaigrette

Roasted Sweet Potatoes with Chili & Garlic Glaze

Marinated Cucumber & Red Onion Salad

### Dessert

Fire Pit & S'mores

Strawberry Shortcake

Assorted Cookies and Brownies

# Menus

## BRUNCH BUFFET

*{ \$20 per person exclusive of tax, administrative fee and bar service }*

Assorted Baked Goods: Breads, Muffins, Croissants and Danishes with Whipped Butter & Jam  
House Made Granola with Sliced Fruit and Yogurt

### {Select One}

Sliced Tomato & Mozzarella Salad with Herb Oil and Balsamic Reduction  
Mixed Mesclun Greens with Balsamic Vinaigrette  
Classic Caesar Salad with Crostini

### {Select Five}

Omelet Station (add-on option)

Eggs Benedict

Scrambled Eggs

Assorted Quiches

Tofu Scramble

Smokehouse Bacon

Maple Sausage

Corn Beef Hash

Cast Iron Skillet Potatoes

Cinnamon Rolls

French Toast Bake (Blueberry, Cinnamon Roll, Cinnamon-Raisin or Apple Crumb)

House Made Waffles with Fresh Berries & Whipped Cream

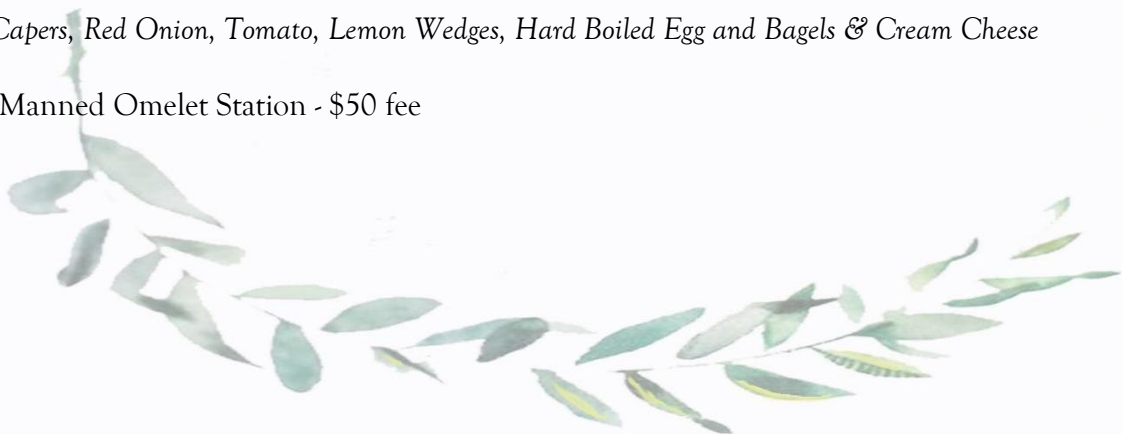
Pancakes (Banana, Blueberry, Mixed Berry, Chocolate Chip, Buckwheat)

### {Add-on Option}

Smoked Salmon Platter - \$75 per platter

*with Capers, Red Onion, Tomato, Lemon Wedges, Hard Boiled Egg and Bagels & Cream Cheese*

Chef-Manned Omelet Station - \$50 fee



# Menus

## LATE NIGHT SNACKS

*{ \$12 per person for three selections, exclusive of tax, administrative fee and bar service }*

Take Out Noodles

Assorted Sandwiches & Wraps

*{ Ham & Cheese, Turkey, Tuna, Egg Salad, Vegetable with Hummus }*

Cheese & Pepperoni with Crackers

Sliders with Fries

Chicken Fingers and French Fries

Assorted Quesadillas

Flatbread Pizzas

Corn Dogs or Hot Dogs

Cookies, Brownies and Rice Crispy Treats

Tacos or Burritos

Assorted Candy Bars

Popcorn, Chips & Pretzels with Dips

Breakfast Sandwiches or Burritos

Hummus, Vegetable Crudités & Pitas

Peanut Butter & Jelly Sandwiches



# Vendor Recommendations

## FLORAL

Flower Nest	845.331.4400
Elderberry	845.679.0271
Steve Bruce Design	845.687.4733
Green Cottage	845.687.4810

## CAKE

Moxie Cupcakes	845.255.2253
Maxine's Bittersweet Bakers	845.626.2762
Grounded	845.514.3432
Cynfrie's	845.383.3883

## DJS

JTD Productions	845.679.8652
URE Events	855.356.2873
Morgan Hill Sound	845.616.0482
Hudson Valley DJ Services	845.658.9381

## MUSIC

Joe Kaczorowski	646.621.0249
Richmond Johnston (bagpipes)	845.220.8803
Woodstock Trio	845.679.7043
Nina Sheldon (piano)	845.679.4141
Cryin' Out Loud	845.265.2263
Julie Paradies (violin)	845.706.2259
Perry Beekman (guitar)	845.679.2364
Jeff Armstrong (guitar)	845.518.0635
Blues Maneuver	607.351.6608

## PHOTOGRAPHERS

Track Seven Studios/ Adam Patane	845.380.2189
Catskill Images	607.326.7547
J. Castro	845.321.0805
Keith Ferris	845.687.6143
Rose Schaller	845.342.4449
Aisle Walk	845.688.2143
Gillis Photography	845.331.8383
Cappy Hotchkiss Photography	917.741.2730

## HAIR & MAKEUP

Miss Kitty's	845.688.7066
Studio One	845.255.5505
Glow	845.750.7497
Adele Genovese	347.731.3672

## OFFICIATE AND CLERGY

Judith Johnson	845.516.5044
Puja Thompson	845.255.2278
Ricarda O'Connor	845.688.5006

## TRANSPORTATION

Scott Sutton	845.331.3793
Tonche Transit	845.688.7350



# Photos



Waterside Pavilion Setup for Wedding Ceremony



Table setup for Reception in Waterside Pavilion



Catamount Reception Setup



Wedding Ceremony in Great Room



Dinner Party in the Great Room