

Weddings at Mohonk

We're pleased that you are considering Mohonk Mountain House as you begin to plan your wedding. Our commitment to excellence and attention to detail ensures that your special event will receive the highest quality food and service, filled with charm, tradition, and gracious hospitality.

Our wedding packages are designed to delight. Our culinary team can propose accompaniments and garnishes that enhance your selections and provide a harmony of flavor. Wine pairings and after dinner cordials are available for selection to complement your meal.

Mohonk Mountain House will assist you with all of your catering needs. Our Wedding Coordinator will be delighted to make recommendations necessary for your event. We offer an array of special touches to enhance your wedding day and will offer suggestions for photography, music, flowers, and transportation. We also offer charming accommodations in our Victorian Mountain House for your wedding guests to enjoy the comfort and convenience of staying at Mohonk.

Attached is information about some of the services we provide, our package offerings, as well as other information you may find helpful for your special occasion!

Mohonk Mountain House
1000 Mountain Rest Road
New Paltz, NY 12561
845-256-2053 – Wedding Office
www.mohonk.com

❧ *Wedding Packages* ❧

Our Wedding Packages include the following:

- ❧ Overnight accommodations for the wedding couple in a romantic Victorian room with fireplace and balcony, delivery of chocolate-covered strawberries, and Champagne on the wedding night ❧
- ❧ One changing room for the wedding party including refreshments of coffee and tea, assorted juices, bottled water, sliced fresh fruit, and pastries ❧
- ❧ One-hour open bar featuring top-shelf liquor, wine, and beer during the cocktail hour, including a signature drink of your choice, butler-served upon your guests' arrival ❧
- ❧ Hors d'oeuvre and menu selections from the package of your choice ❧
- ❧ Champagne toast to celebrate your marriage ❧
- ❧ Three additional hours of open bar featuring top-shelf liquor, wine, and beer during the reception❧
- ❧ Wedding cake of your choice from a variety of flavors and designs ❧
- ❧ Resort direction cards to include with your invitations❧
- ❧ Valet Parking with complimentary "thank you" cards placed in your guest's vehicles before departure ❧
- ❧ Complimentary personalized menu tasting for the wedding couple ❧
- ❧ Mohonk wedding coordinator to assist throughout the planning and the day of services ❧
- ❧ Only one wedding event scheduled at a time for unparalleled photo opportunities of our majestic gardens, grounds, and mountaintop castle ❧

❧*Please refer to our Majestic Splendor wedding package for enhanced features* ❧

❧ *Wedding Venues at Mohonk Mountain House* ❧

Wedding ceremonies may be held outdoors overlooking our award-winning formal gardens or our flowering arbor gardens with majestic mountain views.

The Victorian Parlor frames a picturesque view of the exquisite cliffs and pristine lake for our indoor ceremonies.

Ceremonies are scheduled to begin 11:30am for afternoon events and 3:30pm or 4:30pm for evening events.

Site fee of \$1,500.00 plus applicable New York State taxes

Reception Locations

Parlor Porch 40 guests minimum / 60 guests maximum

12:30pm to 1:30pm

4:30pm to 5:30pm

5:30pm to 6:30pm

*Outdoor venue for the cocktail hour of your reception through the spring, summer and early fall.

*Music restrictions apply – please inquire for further details.

Site fee of \$750.00 plus applicable New York State taxes

East Dining Room 40 guests minimum / 60 guests maximum

2:00pm to 6:00pm

6:00pm to 10:00pm

7:00pm to 11:00pm

*Available through the spring, summer, fall, and winter.

Site fee of \$1,250.00 plus applicable New York State taxes

Picnic Lodge 40 guests minimum / 60 guests maximum

2:00pm to 6:00pm

6:00pm to 10:00pm

7:00pm to 11:00pm

*Outdoor venue available through the late spring and summer.

Site fee of \$1,750.00 plus applicable New York State taxes

Sky Lake Conference House 40 guests minimum / 60 guests maximum

2:00pm to 6:00pm

6:00pm to 10:00pm

7:00pm to 11:00pm

*Available on select dates through the spring, summer, fall and winter.

Site fee of \$2,000.00 plus applicable New York State taxes

***❧ A minimum of six overnight rooms required for two nights for all weddings ❧
Please inquire for further details.***

Our Site Fees Include

Ceremony

Choice of garden location for ceremony setting

Water refreshment station

White folding chairs

An array of tables and easels for display items

Podium

Sound system, microphones, outdoor electric

Mohonk custom-designed wooden arch (chuppah)

Rehearsal ceremony with Mohonk wedding coordinator the day prior to wedding

Golf cart transportation available to and from the gardens for guest assistance

Indoor location overlooking the lake and cliffs available as rain backup

Reception

Cocktail and dining tables in assorted sizes

White chivari chairs

White china, glass, silverware

Classic white linens

White votive candles

Cake knife and server

Gift envelope box

Table numbers and holders

Tables, easels, baskets, and vases for display items are available

☞ Mohonk wedding staff for set up and clean up ☞

❧ *Tariff* ❧

Timeless Traditions

\$225.00 Per Person

Landmark Buffet

\$235.00 Per Person

Victorian Memories

\$250.00 Per Person

Majestic Splendor

\$285.00 Per Person

It will be our pleasure to customize any menu selection based upon your personal preferences. Surcharges may apply.

❧ *Deposits & Policies* ❧

Our deposit policy is \$1,500.00 at the time of confirmation. A second deposit of \$2,500.00 is required six months prior to the wedding. Should a wedding be cancelled, these deposits are nonrefundable, unless the date, time, and reception venue you selected is re-sold. Payment for the required minimum guaranteed count is due one month prior to the wedding. Full payment balance with a guaranteed count is due two weeks prior to your scheduled function. We require a credit card number on file for any additional charges. Payment for such charges is due at the end of the reception.

All pricing is subject to change

All pricing is subject to applicable New York State taxes plus a taxable 20% Administrative Fee

Mohonk charges a 20% Administrative Fee for weddings and banquets. This taxable fee is not a gratuity and will not be distributed as a gratuity to employees who may provide you with service. We do wish to advise you, however, that our service staff is well compensated, and there is no need for you to provide gratuities of any kind.

Timeless Traditions

Artisanal Cheese Board with Fresh Fruit,
Breads, Crackers, and House-Made Preserves

Display of Raw and Grilled Seasonal Vegetables with
a Selection of House-Made Dips, Hummus, Spreads,
Flatbreads, and Olives

Four Selections from our Hors d'Oeuvre List

One Appetizer Selection

House-Made Bread

Three Entrée Selections

Wedding Cake

Assorted Miniature Pastries

Coffee and Tea

Victorian Memories

Pre-Ceremony Iced Tea, Lemonade and
Assorted Tea Cookies

Artisanal Cheese Board with Fresh Fruit,
Breads, Crackers, and House-Made Preserves

Display of Raw and Grilled Seasonal Vegetables with
a Selection of House-Made Dips, Hummus, Spreads,
Flatbreads, and Olives

Your choice of a Deluxe Pasta Station,
Dim Sum Station, or Spanish Tapas Bar

Five Selections from our Hors d'Oeuvre List

One Appetizer Selection

House-Made Bread

Four Entrée Selections

Wedding Cake

Chocolate-Covered Strawberries
and Assorted Truffles

Coffee and Tea

Landmark Buffet

Artisanal Cheese Board with Fresh Fruit, Breads,
Crackers, and House-Made Preserves

Bruschetta Antipasto display featuring a variety of
toppings served with an Assortment of Baguettes,
Focaccia, and Flatbreads

Three Selections from our Hors d'Oeuvre List

Four Salad Selections from our Buffet List

House-Made Bread

Three Entrée Selections from our Buffet List

Wedding Cake

Assorted Chocolate and Fruit Tartlets

Coffee and Tea

Majestic Splendor

The feature premium package includes our most popular upgrades to celebrate your Mohonk wedding in all its grandeur.

Cocktail Hour

One-Hour Open Bar featuring Premium Liquor, Wine and Beer
Two Signature Cocktails of your Choice and Sparkling Water Butler-Served

Artisanal Cheese Board with Fresh Fruit,
Breads, Crackers, and House-Made Preserves

Display of Raw and Grilled Seasonal Vegetables with a
Selection of House-Made Dips, Hummus, Spreads,
Flatbreads, and Olives

Your choice of a Bruschetta Bar, Charcuterie Board, Dim Sum Station, Spanish Tapas Bar,
Poke Bowls, Deluxe Pasta Station, or Quesadilla Station

Six Selections from our Hors d'Oeuvre List

Dinner

Champagne Toast
Three Hours of Additional Open Bar featuring Premium Liquor, Wine, and Beer

Two Appetizer Selections

House-Made Bread

Four Entrée Selections

Dessert

Custom-Designed Wedding Cake garnished with House-Made Chocolate-Covered Strawberries
Freshly Baked Assorted Shortbread and Biscotti
Coffee and Tea

Our Majestic Splendor Wedding Package includes the following:

- ☞ Two night accommodations for the wedding couple
in a romantic Victorian room with fireplace and balcony, delivery of chocolate-covered strawberries,
and Champagne on the wedding night ☞
- ☞ One changing room for the wedding party including refreshments of coffee and tea, assorted juices,
bottled water, sliced fresh fruit, and pastries ☞
- ☞ Champagne toast in the wedding party changing room ☞
- ☞ Personalized cookie favor for your guests ☞
- ☞ Mohonk souvenir guest book ☞
- ☞ Resort direction cards to include with your invitations ☞
- ☞ Valet parking with complimentary "thank you" cards placed in your guest's vehicles before departure ☞
- ☞ Complimentary personalized menu tasting for the wedding couple ☞
- ☞ Mohonk wedding coordinator to assist throughout the planning and the day of services ☞
- ☞ Only one wedding event scheduled at a time for unparalleled photo opportunities of our majestic
gardens, grounds, and mountaintop castle ☞
- ☞ Mohonk gift amenity basket for the wedding couple ☞
- ☞ "Just for the two of you" couple's massage at our awarding-winning spa ☞
- ☞ Brunch or dinner for two on your first anniversary celebration ☞

~ Beverages ~

Our Timeless Traditions, Victorian Memories, and Landmark Buffet wedding packages feature call brand liquor, house wine and beer during the cocktail hour and three additional hours during the reception. A Champagne toast with your meal is included in our packages. You may upgrade your package to premium or ultra-premium liquor selections. Our enhanced Majestic Splendor wedding package features premium brand liquor. Mohonk's award-winning wine list has a variety of selections and an equally impressive beer list including local Hudson Valley selections to consider for upgrades to your package.

Call Brand Liquor

Sobieski Vodka
Bank Note Scotch
New Amsterdam Gin
Jim Beam Bourbon
Naked Turtle Rum
Canadian Club Whiskey

Premium Brand Liquor

Helix Vodka
Monkey Shoulder Scotch
Beefeater Gin
Four Roses Bourbon
Plantation 3 Star Rum
Old Overholt Rye Whiskey

Ultra-Premium Brand Liquor

Grey Goose Vodka
Glenlivet 12 Single Malt Scotch
Hendricks's Gin
Knob Creek Bourbon
Ron Zacapa Rum
Russell's Reserve Rye Whiskey

Premium Liquor Upgrade to the Timeless Traditions, Victorian Memories, and Landmark Buffet

\$9.00 per person additional to your package.

Ultra-Premium Liquor Upgrade to the Timeless Traditions, Victorian Memories, and Landmark Buffet

\$19.00 per person additional to your package.

Ultra-Premium Liquor Upgrade to the Majestic Splendor

\$10.00 per person additional to your package.

It will be our pleasure to customize any beverage selections based upon your personal preferences. Surcharges may apply.

Mohonk is responsible for administration of the sale & service of alcoholic beverages in accordance with New York regulations; therefore, all liquor, wine and beer must be supplied by Mohonk Mountain House.

All pricing is subject to applicable New York State taxes plus a taxable 20% Administrative Fee

❧ *Hors d'Oeuvre* ❧

Chilled

Smoked Duck Breast with Cranberry-Walnut Chutney on Crostini
Beef Tenderloin with Gorgonzola and Cabernet Reduction on Crisp Lavosh
Smoked Salmon with Fresh Horseradish on Rye
Jonah Crab Salad Stuffed Cherry Tomato
Shrimp Cocktail with Traditional Garnishes
Ahi Tuna Poke with Ginger and Soy on Crispy Wonton
White Bean and Sundried Tomato Hummus on Crostini
Tomato and Roasted Garlic Bruschetta
Compressed Melon Ball and Prosciutto on Brioche
Heirloom Tomato Avocado Caprese
Brie with Fig Jam on Toasted Brioche
Cucumber Round with Blue Cheese and Pancetta
Prosciutto and Goats Cheese Pinwheel with Candied Olive
Yukon Gold Potato Round with Crème Fraîche and Caviar

Spoons

Hors d'Oeuvre Served on Spoons

Wild Mushroom with Tarragon and Shaved Goat Cheese
Caramelized Red Onion and Fig with Blue Cheese
Roasted Eggplant and Basil with Tomato Confit
Lobster Salad with Chive and Pistachio Oil
American Hackleback Sturgeon Caviar with Red Onion Jam
Smoked Chicken with Paprika and Lemon Aioli
Hudson Valley Foie Gras Mousse with Port Infused Cherries
American Kobe Beef Tartare with Lemon and Stone Ground Mustard

Hot

Chicken Tikka with Cilantro and Lime
Crispy Chicken Pot Sticker with Ponzu Dipping Sauce
Mini Chicken Quesadilla with Salsa and Sour Cream
Mushroom Phyllo Triangle
Breaded Parmesan Artichoke Heart
Spanakopita with Dill Sauce
Risotto Balls
Brie En Croute with Walnuts
Coconut Shrimp with Mango Dipping Sauce
Maryland Crab Cake with Lime Crème Fraîche
Scallop Wrapped in Prosciutto
Beef Empanada with Chipotle Aioli
Thyme-Marinated Baby Lamb Chops with Mint-Basil Aioli
Beef Wellington with Horseradish Cream

Additional Hors d'Oeuvre

Chilled or Hot \$5.75 Per Piece

All pricing is subject to applicable New York State taxes plus a taxable 20% Administrative Fee

❧ *Hors d'Oeuvre Enhancements* ❧

SPECIALTY DISPLAYS AND STATIONS

Bruschetta Bar

Heirloom Tomato and Basil
Black Fig and Red Onion
Olive with Roasted Garlic and Thyme
Toppings served with
an Assortment of Baguettes, Focaccia
and Flatbreads
\$18.50 Per Person

Dim Sum Station

Peking Style Local Duck
with Leeks and Plum Sauce, Chicken Potsticker,
Edamame Dumplings, and Shrimp Shumai
Served with Hoisin, Ponzu, Soy and Chili Sauce
\$24.75 Per Person

Spanish Tapas Bar

Roasted Eggplant and Golden Raisin Caponata,
Potato and Onion Torta,
Marinated Mushrooms, Roasted Red Peppers,
Spanish Ham with Melon,
Manchego Cheese with Local Honey,
Oven-Roasted Tomatoes with Thyme,
Chilled Black Mussels with Roasted Garlic Aioli
House-Baked Bread, Flatbreads and Grissini Crackers
\$24.75 Per Person

Poke Bowls

Sashimi Grade Hawaiian and Yellowtail Tuna
with Sesame-Soy Dressing
Served over
Seasoned Sushi Rice with Pickled
Vegetables and Wasabi
\$29.00 Per Person

Charcuterie Board

House-Made Country Pate
Scallop and Lobster Terrine
Sliced Spanish Ham
Grilled Chorizo
Marinated Roasted Peppers and Olives
Served with Pear Aigre Doux,
Stone Ground Mustard, and House-Baked Bread,
Flatbreads, and Rustic Crackers
\$24.75 Per Person

Quesadilla Station

Lobster and Brie
Smoked Chicken and Jalapeño Jack Cheese
Wild Mushroom and Gouda
Pork Carnitas with Roasted Onion
Served with Pico De Gallo, Habanero Salsa,
Guacamole, and Sour Cream
\$25.75 Per Person Plus \$100.00 Chef Fee

Deluxe Pasta Station

Lobster Ravioli served with Boursin Cream,
Wild Mushroom Agnolotti
with Sundried Tomato Pesto,
Gnocchi with Caramelized Shallots
and Roasted Roma Tomato Sauce
Garlic Bread
\$25.75 Per Person Plus \$100.00 Chef Fee

Chilled Seafood Display

Jumbo Shrimp
Oysters and Clams on the Half Shell
Jonah Crab Claws
Served with Mignonette, Cocktail Sauce,
and Horseradish
\$33.00 Per Person
(or upgrade specialty display choice @ \$8.00 per person
for Majestic Splendor Package)

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All pricing is subject to applicable New York State taxes plus a taxable 20% Administrative Fee

❧ *Hors d'Oeuvre Enhancements* ❧
continued

SPECIALTY CARVING STATIONS

Your Choice of Traditional Roasted Meats Carved to Order, Served with Split Rolls
Plus \$100.00 Chef Fee

Fresh Whole Turkey with Cranberry Relish and Gravy
Serves 20-25 \$225.00

Local Pork Porchetta with Roasted Fennel, Thyme, and Olive
Serves 30-35 \$260.00

Roasted Tenderloin of Beef with Bordelaise Sauce
Serves 15-20 \$285.00

Smoked Virginia Ham with Stone Ground Mustard and Pear Aigre Doux
Serves 20-25 \$310.00

Oven-Roasted Prime Rib of Beef Au Jus
Serves 25-30 \$385.00

All pricing is subject to applicable New York State taxes plus a taxable 20% Administrative Fee

❧ *Appetizers* ❧

*Please Select One for Timeless Traditions and Victorian Memories
Please Select Two for Majestic Splendor*

Chilled Appetizers

Italian Prosciutto with Compressed Pineapple, Balsamic, and Purslane
Crudo Plate of Hawaiian Ahi, Hamachi, and Scallop with Ponzu and Wasabi Cream
Hudson Valley Local Foie Gras with Local Strawberry Confit and Buttered Brioche Rounds
Local Goats Cheese Flan with Rhubarb, Pecans, and Crispy Lavosh
House Salmon Gravlax with Honey Crisp Apple and Celery Root Slaw
Tian of Grilled Vegetables with Basil Pistou

Hot Appetizers

Artichoke Risotto with Capocollo and Shaved Pecorino Cheese
Seared Diver Scallops with Jonah Crab Hash and Citrus Beurre Blanc
Morel Mushroom Ravioli with Fontina Cream and Asparagus Coins
Grilled Argentina Red Shrimp with Angel Hair Pasta and Lemon-Garlic Butter
Wild Mushroom Risotto with Candied Pecans and Pear Aigre-Doux
Fingerlake Farms Duck Confit with Roasted Potatoes and Cider Braised Swiss Chard

Soups

Chilled

English Pea Soup with Curried Potato-Cauliflower Relish
Brandywine Tomato Gazpacho with Roasted Chiles and Cilantro

Hot

Local Corn Chowder with Maine Lobster Fritter and Chive
Cream of Broccoli with Roast Heirloom Beets and Aged Sherry Vinegar
Butternut Squash with Thyme

Salads

Boston Lettuce with Grilled Asparagus, Roasted Heirloom Tomatoes, and Creamy Balsamic Dressing
Snow Pea Salad with Avocado and Cilantro Vinaigrette
Roasted Heirloom Beet Salad with Wild Mushrooms, Arugula, and Sherry Vinaigrette
Little Gem Lettuce with Poached Pear, Gorgonzola Cheese, and Toasted Walnut Vinaigrette
Artisan Mixed Greens with Roasted Pumpkin Seeds, Pickled Root Vegetables, and White Balsamic Emulsion
Mixed Baby Greens with Teardrop Tomatoes, Sprouts, and Basil Vinaigrette
Baby Romaine Lettuce with Shaved Parmesan, Brioche Croutons, and Classic Caesar Dressing

❧ *Entrées* ❧

*Please Select Three for Timeless Traditions
Please Select Four for Victorian Memories and Majestic Splendor*

Beef

Filet Mignon with Morels, Grilled Wild Leeks, Roasted Potato Pearls, and Chive Compound Butter
Filet Mignon with Basil Mashed Potato, Summer Pepper Medley, and Roast Corn Coulis
Filet Mignon with Truffled Fondant Potatoes, Brussel Sprouts with Sage, and Bearnaise Sauce
Grilled Center Cut Prime New York Strip with Kennebec Potato Gnocchi, Heirloom Beets, and Bordelaise
Grilled Center Cut Prime New York Strip with Roasted Tri-Color Carrots, Hassleback Potato, and Sherry Sauce
Grilled Prime Ribeye Steak with Yukon Gold Potato Pave, Spinach Souffle, and Wild Mushroom Sauce
Grilled Filet of Beef and Hudson Valley Foie Gras with Truffles, Potato Croquette, Roast Parsnip Puree, Port Sauce

Chicken

Chicken Piccata with Lemon, Capers, House Linguini, and Sage Butter Sauce
Grilled Chicken Breast with Summer Succotash, Roasted Red Potatoes, and Basil Velouté
Local Spinach-Brie Stuffed Chicken Breast over Wild Hive Farms Polenta with Port Sauce
Garlic and Herb Roasted Chicken Breast, Yukon Gold Potato Risotto, and Natural Jus
Roasted Chicken Breast Stuffed with Prosciutto and Port Salut, Mushroom Risotto, and Golden Currants
Seared Local Chicken Cutlet with Roast Parsnip-Pear Chutney, Sweet Potato Mash, and Goats Cheese Velouté

Fish

Roast Halibut with Potato Puree, Summer Stone Fruit-Mustard Sauce, and Rainbow Swiss Chard
Lemon Sole with Jonah Crab Hash, Grapefruit Reduction, and Lemon Beurre Blanc
Seared Jumbo Scallops with Potato Chive Galette and Summer Truffle Sauce
Seared Atlantic Cod with Spaghetti Squash, Pickled Red Onion, and Chive Butter
Seared Tasmanian Salmon with Fennel Confit and Lyonnaise Potatoes
Roasted Sea Bass with Medley of Tubers and Butternut Squash Coulis

Specialties

Honey and Lavender Roasted Local Duck with Heirloom Marble Potatoes and Salsify Cream
Roasted Rack of Pork with Grilled Apricots, Almond Pesto, and Stone Ground Mustard Sauce
Pan Seared Veal Tenderloin Medallions with Pommes Puree and Apple-Sherry Glaze
Braised Beef Short Ribs with Purple Potato Mash, Zucchini Fritter, and Cherry Aigre Doux
Roasted Double Lamb Chops with Tri-Color Potato Dauphinoise, Eggplant, Natural Jus with Mint

Vegetarian

House-Made Ricotta Ravioli with Pea Tendrils and Rhubarb Compote
Fresh Tagliatelle with Asparagus and Black Truffle Butter
House-Made Fettuccini with Spring Onions, Artichokes, and Basil Pistou
Seared Potato and Onion Pierogi with Spinach and Roasted Garlic Cream
Basil and Saffron Risotto with Roasted Eggplant Caviar
Wild Hive Farms Polenta, Chanterelle Mushrooms, and Heirloom Tomato Confit

❧ *Landmark Buffet* ❧

COCKTAIL HOUR

Hors d'Oeuvre

Artisanal Cheese Board with Fresh Fruit,
Breads, Crackers, and House-Made Preserves

Bruschetta Bar featuring a display of Heirloom Tomato and Basil,
Black Fig and Red Onion, Olive with Roasted Garlic and Thyme Toppings
served with an Assortment of Baguettes, Focaccia, and Flatbreads

Three Selections from our Hors d'Oeuvre List

BUFFET DINNER

Salads

Please Select Four

Artisan Mixed Baby Greens, with Teardrop Tomatoes, Sprouts, Cucumbers, and Assorted Vinaigrettes

Baby Romaine Lettuce with Shaved Parmesan, Brioche Croutons, and Classic Caesar Dressing

Mohonk Mixed Greens with Pickled Cucumbers, Peas, Roasted Peppers and Assorted Vinaigrettes

Wild Mushroom Salad with Olive Oil and Sherry

Marinated Cucumber and Red Onion with Dill Vinaigrette

Grilled Asparagus Salad with Lemon and Gorgonzola

Avocado and Orange Salad with Pepitas

Sweet Watermelon and Feta Salad with Citrus Basil Essence

Roasted Beet and Apple Salad with Mustard Vinaigrette and Pistachio

Roasted Chicken, Kalamata Olive and Roasted Pepper Salad

Apple Slaw with Red Grapes, Chopped Onions, Southwest Black Bean, Avocado and Rice Salad

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❧ *Landmark Buffet* ❧

continued

Entrées

Please Select Three

Beef

Grilled Filet Mignon with Roast Corn Coulis
Grilled Filet Mignon with Red Wine-Tarragon Compound Butter
Grilled Prime New York Strip with Bordelaise Sauce
Grilled Center Cut Ribeye Steak with Cabernet Reduction

Fish

Seared Salmon with English Peas and Roast Shallots
Roast Salmon with Avocado Cream and Grapefruit Relish
Apple Cider Maple Glazed Salmon
Potato-Crusted Sea Bass with Horseradish Cream Sauce
Seared Halibut with Cauliflower Velouté
Sautéed Atlantic Cod with Sweet Onion and Fennel Ragoût

Chicken

Honey-Marinated Chicken Breast with Dijon Cream Sauce
Roasted Local Free Range Chicken with Morels and English Pea Velouté
Chicken Piccata with Lemon, Sage, and Capers
Stuffed Chicken Breast with Smoked Gouda, Spinach, and Balsamic Pan Sauce

Specialties

Herb Roasted Pork Loin with Stone Ground Mustard Sauce
Seared Duck Breast with Sun-Dried Cherries and Port Reduction
Braised Beef Short Ribs with Red Wine
Roasted Rack of Veal with Cippolini Onion Confit

Vegetarian

Penne Primavera with Spring Vegetables and Basil Pistou
House-Made Fettuccini with Tomatoes, Basil, and Grilled Summer Onions
Fusilli Pasta with Creamed Spinach and Leeks
Cheese Tortellini in a Creamy Pesto Sauce with Olives and Pine Nuts
Eggplant Curry with Jasmine Rice and Roasted Chilies
Wild Mushroom Ravioli with Boursin Sage Cream

Accompaniment of Seasonal Vegetable and Starch

❧

~ *Dessert Enhancements* ~

Fruit and Cream

Vanilla Panna Cotta, Seasonal Fruit, Mint, and Crispy Meringue

\$7.00 Per Person

New York Style Cheesecake

Cheesecake with Espresso Sabayon and Dulce de Leche Caramel

\$8.25 Per Person

Chocolate Decadence

Triple Chocolate Cake with Salted Caramel and Crème Fraiche

\$8.25 Per Person

Warm Apple Tart

Apple-Filled Shortbread Crust with Streusel Topping,
Caramel Sauce and Vanilla Ice Cream

\$7.50 Per Person

Fondue and Gourmet Ice Cream Bar

Vanilla Bean and Chocolate Ice Cream with Fruit Compotes,
Candied Nuts, Freshly Whipped Cream, Homemade Butterscotch and Chocolate Sauces,
Seasonal Berries and Fruits

\$12.50 Per Person

Viennese Delight

Display of Miniature Pastries, Petit Fours, and Chocolate-Covered Strawberries

\$15.00 Per Person

*Our Pastry Chef will also be happy to please your palate
with our assortment of whole cakes, pies, or individual pastries
that are available to enhance your special day.*

All pricing is subject to applicable New York State taxes plus a taxable 20% Administrative Fee

Wedding Cakes

Cake Flavors

White / Yellow / Chocolate / Marble / Lemon / Spice

Hazlenut (\$1.85 Per Person Extra)

Red Velvet (\$1.85 Per Person Extra)

Carrot (\$1.85 Per Person Extra)
(With Nuts) (Without Nuts)

Gluten Free White or Chocolate (\$1.85 Per Person Extra)

Icing

Butter Cream
(Vanilla/Chocolate/Mocha)

Fondant (\$2.75 Per Person Extra)

Fillings

(Up to 2 Fillings Possible in Each Cake)

Strawberry / Lemon / Blueberry /Cherry / Pineapple

Butter Cream
(Vanilla/Chocolate/Mocha)

Custard
(Vanilla/ Chocolate)

Cream Cheese

Chocolate Fudge

Mousse

(Chocolate / Vanilla / Strawberry / Raspberry / Lemon / Champagne / White Chocolate / Coconut /
Mocha / Espresso / Hazelnut / Caramel / Peanut Butter

Apple-Cinnamon / Pumpkin-Cinnamon /
Bailey's (\$1.60 Per Person Extra) / Kahlúa (\$1.60 Per Person Extra)

Cannoli (\$1.60 Per Person Extra)
(With Chocolate Chips) (Without Chocolate Chips)

Raspberry Jam (\$1.60 Per Person Extra)

Fresh Berries Added (\$1.60 Per Person Extra)

Please Inquire for Additional Selections
Different Cake Flavors in Different Tiers is an Additional \$1.75 Per Person Surcharge

All pricing is subject to applicable New York State taxes plus a taxable 20% Administrative Fee

❧ *Mohonk Services* ❧

“The cardinal aim of our business is the comfort and contentment of guests.”

On June 19, 1916, A.K. Smiley put this memorandum in effect throughout Mohonk Mountain House. It is, to this day, still in effect. The comfort of your guests is our keen interest throughout your special day.

The Spa at Mohonk Mountain House

Enhance your experience with a range of therapeutic spa services designed to allow your body to relax completely and rejuvenate before or even after your big day. This is a wonderful opportunity to enjoy recreation and renewal of body, mind, and spirit in a beautiful, natural setting. Our range of services includes massage therapy and body treatments such as Deep Cleansing Facial, Classic Swedish Massage, Ginger Rejuvenator, Exfoliating Body Glow, just to name just a few. On the day of your wedding, the Salon at the Spa offers all the final touches for manicures, pedicures, hair, makeup, and bridal services. Please inquire about additional services offered.

Transportation

Luxury transportation to and from Mohonk may be arranged through the safety-certified ALL Transportation Network, our recommended services provider. An extensive fleet of limousines, executive sedans, vans, mini-buses, and coaches is available. Chauffeurs are safety-certified and are familiar with local and metropolitan areas.

Accommodations

Our rooms are individually designed and decorated to provide classic, charming accommodations. We offer four different types of rooms from which to choose: Tower Rooms, Suites/Junior Suites, Victorian Rooms, and Traditional Rooms. Each type is different in style and price.

Our rooms feature a delightful mixture of furnishings and settings: some have balconies and fireplaces; some have sweeping vistas. All are warmly welcoming. Rates for all rooms include three delicious meals daily in one of three Victorian dining rooms, as well as Afternoon Tea and Cookies. Mohonk has a selection of handicapped-accessible rooms and offers personalized service on every level. We are happy to respond to your special accommodation needs during your stay.