

# WEDDINGS

*at* THE ELDRED PRESERVE



The Eldred Preserve  
1040 State Route 55, Eldred, NY 12732

+1 845 557 8316  
[events@theeldredpreserve.com](mailto:events@theeldredpreserve.com)  
[theeldredpreserve.com/weddings](http://theeldredpreserve.com/weddings)

# ROOM BOOKING/ BLOCKING POLICIES

*Discounted 2-night weekend stay event blocks*



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In an effort to offer a hotel stay benefit to all our event hosts and guests, we offer the following options for room blocks.

The Bradstan Boutique Hotel maintains a 2-night minimum stay policy from July 1 through October 31 for weekend stays (Friday-Sunday). Two nights equal Friday/Saturday or Saturday/Sunday.

There is also a 14-day cancellation policy in effect.

Guaranteeing that all rooms are occupied by only event guests for the weekend (two nights) of the event, we will block all 28 rooms until 30 days prior to the event. At that time, the host would have the choice to either guarantee the remaining unbooked rooms by providing personal credit card information, or allow us to return the rooms to our inventory at that time for sale to persons outside of the event. If all 28 rooms are reserved for an event, we will provide a 20% discount for all rooms. If the room reservations fall below the full 28-room booking, the following discount rates apply.

Guaranteed # of Rooms	Percentage Discount
1-5	0%
6-15	10%
16-27	15%
Full Buy-Out (all 28 rooms)	20%



*Not included: 8% tax on all charges; 21% service fee on all food + beverage charges*

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## SINGLE WEEKEND NIGHT STAY FOR AN EVENT

For event agreements executed one year or more from the date of the event, single weekend night rooms must be guaranteed 180 days prior to the event. At which time, the remaining unbooked rooms return to hotel inventory for sale. If an event guest calls to book a room after the deadline, he or she will be able to book the room, if available, but only in accordance with the hotel's booking policy of a minimum of two nights.

For event agreements executed less than one year from the event, rooms must be guaranteed 90 days from the execution of the agreement (when possible) at which time the unbooked rooms will be returned to the hotel inventory for sale. If an event guest calls to book a room after the deadline, he or she will be able to book a room, if available, but only in accordance with the hotel's booking policy of a minimum of two nights.

For events booked fewer than 120 days prior to the event, single weekend night rooms will be offered on a first-come-first-served basis and no rooms will be held in a block.

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# FACILITIES RENTAL FEE / DEPOSIT

*(guest count minimum: 50; guest count maximum: 100)*



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## MAY - OCTOBER\*

DAY	COST	DEPOSIT
Friday	\$70 pp	\$3,500 - \$10,000
Saturday	\$80 pp	\$4,000 - \$12,000
Sunday	\$70 pp	\$3,500 - \$10,000
Monday-Thursday	\$60 pp	\$3,000 - \$9,000

## NOVEMBER - APRIL\*

DAY	COST	DEPOSIT
Friday	\$60 pp	\$3,000 - \$9,000
Saturday	\$70 pp	\$3,500 - \$10,000
Sunday	\$60 pp	\$3,000 - \$9,000
Monday-Thursday	\$50 pp	\$2,500 - \$7,500

*\*excludes holidays; call to discuss options + costs*

*All events have a 5-hour timeframe. One additional hour can be added upon request; additional fee applies.*

## CEREMONY FEE: \$7.50 pp

*Price includes set up + breakdown of ceremony space*

Your facilities rental fee/deposit covers costs related to: General parking, day-of staff, pre-event support, pre- + post-event cleaning, tables, chairs, linens, dishware, flatware, glasses, stage, draping, dance floor, sound/lighting equipment, event set up + breakdown.

Does not include costs related to: Valet parking, catering, beverages, wedding cake, personnel, ceremony, after-party, post-wedding brunch, rehearsal dinner, sound/lighting operator.

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## EXCLUSIVE 28-ROOM WEEKEND BUYOUT OPTION AVAILABLE

Make your wedding weekend even more special with the added privacy afforded by a weekend buyout of The Bradstan Boutique Hotel. This allows you and your guest to be the only overnight guest at The Bradstan Boutique Hotel, which includes exclusive access to The Eldred Preserve's amenities such as the pool, hot tub, Sunrise Lake, and more! Please note: a buyout requires a 2-night minimum.

*Ask your event coordinator for more details!*

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FACILITIES RENTAL FEE / DEPOSIT



# COCKTAIL HOUR SELECTIONS

(50% upcharge for each additional hour)

## HORS D'OEUVRES

*Depending on ease of consumption, some hors d'oeuvres will be butlered, while others will be arranged on an elegantly appointed table.*

### \$5 PP PER SELECTION

Black Olive Tapenade  
w/ Chèvre on Crostini

Caprese Skewers

Caponata w/ Pita Chips

Deviled Eggs

Tortilla Roll-Ups

Spinach Dip (cold or  
hot)

Fresh Vegetable Crudité

Tomato-Caper  
Bruschetta

Edamame Rounds

Gorgonzola-Stuffed  
Dates

French Onion Canapes

Mashed Potato Puffs

Stuffed Mushrooms

Cocktail Franks in a  
Puffed Pastry Blanket

Bacon-Wrapped Raisin  
Bread

Rumaki

Spring Rolls w/ Ginger  
Dipping Sauce

Mini Reubens

### \$7 PP PER SELECTION

Gazpacho Shooters

Prosciutto-Wrapped  
Melon (when in season)

Chicken Liver Pâté

Sesame-Crusted Rare  
Ahi Tuna Bites

Cold Salmon Mousse

Sweet + Sour Meatballs

Asian-Style Cocktail  
Meatballs

Honeyed Dates Stuffed w/  
Gorgonzola + Pine Nuts

Pork + Veggie Wontons

Baked Stuffed Clams

Skewered Sesame  
Chicken

Cheese Quesadillas w/  
Avocado + Shrimp or  
Chicken

Pulled Pork Over  
Creamy Polenta

Mini Quiches

Traditional Greek  
Spinach Pie Triangles

Fig, Goat Cheese +  
Prosciutto Flatbread

Pear, Arugula + Brie  
Flatbread

Stuffed Jalapeno  
Poppers w/ Lime Coulis

### \$15 PP PER SELECTION

Shrimp Cocktail

Bacon-Wrapped Scallops

Mini Lump Crab Cakes

Mini Lobster Rolls

Coconut Shrimp

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## COCKTAIL HOUR SPECIALITY STATIONS

<p><b>Artisan Cheese Board, Fresh Fruit, Baked Brie + Apricot Preserves in Phyllo Dough</b></p>	<p><b>\$10 pp</b></p>
<p><b>Fresh Vegetable Antipasto Station</b> Marinated artichokes, sweet sun-dried roasted red peppers, marinated mushrooms, prosciutto-wrapped asparagus, olives + Grana Padano cubes</p>	<p><b>\$15 pp</b></p>
<p><b>Raw Bar</b> Shrimp cocktail, oysters, clams, caviar + all the accouterments</p>	<p><b>\$55 pp</b></p>
<p><b>Charcuterie Board</b> Prosciutto, pastrami, duck breast, chicken liver pâté, salami, mustard, nuts, breads + crackers</p>	<p><b>\$15 pp</b></p>
<p><b>Sliders Station</b> Beef, pulled pork + chicken</p>	<p><b>\$10 pp</b></p>
<p><b>Taco Station</b> Tortillas, refried beans, seasoned beef, chicken strips, bell peppers, cheese, red onions, lettuce, diced tomatoes + sour cream</p>	<p><b>\$15 pp</b></p>
<p><b>Grilled Cheese Station</b> Swiss, asparagus + tomato; brie, fig + prosciutto; American, tomato + bacon; provolone + roasted red peppers; all on assorted breads</p>	<p><b>\$15 pp</b></p>

FACILITIES RENTAL FEE / DEPOSIT

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# SEATED RECEPTION

## 4-COURSE SIT-DOWN DINNER (3 options)

*All seated receptions include a variety of artisan breads + spreads, coffee + tea.*

*NOTE: Packages with entrée selections require meal counts to be submitted at least two weeks prior to the event date, or will be subject to an additional fee of \$5 per person.*

## 4-COURSE SIT-DOWN DINNER | OPTION 1

\$55 PP

### FIRST COURSE

#### **Penne in Pink Sauce**

*Al dente penne in San Marzano red sauce with heavy cream, parmesan + scallions*

### SECOND COURSE (choose one)

#### **Seasonal Salad**

*Local greens, carrots, cucumbers, tomatoes + balsamic vinaigrette*

#### **Caesar Salad**

*House-made dressing, shaved parmesan + seasoned croutons*

### THIRD COURSE (choose three)

#### **Murray's Chicken Francese**

*Boneless chicken breast coated with egg, parmesan + parsley, sautéed in butter; finished with fresh lemon juice + white wine*

#### **Murray's Honey-Mustard Chicken**

*Panko-breaded chicken breast, sautéed; finished with a locally-sourced honey, mustard + sesame seed sauce*

#### **Asian Pepper Steak**

*Sliced steak, onions, red + green peppers in an orange-sesame seed sauce*

#### **Seafood-Stuffed White Fish**

*Freshest available mild white fish on the market filled with bread crumbs, baby shrimp, pollack, peppers, onions, garlic, parmesan + heavy cream; drizzled with lemon + melted butter*

#### **Eggplant Rollatini**

*Thinly sliced eggplant breaded + filled with ricotta + spinach; topped with San Marzano red sauce + mozzarella*

*Includes: Chef's choice of seasonal vegetable + starch*

### FOURTH COURSE (choose one)

#### **Chocolate Cream Cheese Brownies**

#### **Rice Pudding**

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# SEATED RECEPTION

## 4-COURSE SIT-DOWN DINNER | OPTION 2

\$65 PP

### FIRST COURSE (choose one)

#### Cream of Tomato Basil Soup

*Served with a Gruyere-topped crouton*

#### Dutch Potato Soup

*Vegetable-based soup with celery, carrots + potato slices*

#### Risotto Cake

*Fontina in the center of creamy risotto, served on a bed of greens; drizzled with lemon oil*

#### Greek Spinach Pie

*Buttery phyllo dough layers filled with spinach, dill + feta*

#### Penne in Pink Sauce

*Al dente penne in San Marzano red sauce with heavy cream, parmesan + scallions*

#### Spinach Crepe

*Spinach + garlic in a crepe; finished in a chicken-based cream sauce*

### SECOND COURSE (choose one)

#### Seasonal Salad

*Local greens, carrots, cucumbers, tomatoes + balsamic vinaigrette*

#### Caesar Salad

*House-made dressing, shaved parmesan + seasoned croutons*

#### Spinach Salad

*Baby spinach with mushrooms, hard-boiled eggs, bacon + Italian dressing*

#### Caprese Salad

*(When in season)  
Local greens, sliced fresh mozzarella, tomatoes, basil + balsamic glaze*

### THIRD COURSE (choose up to four)

#### Murray's Chicken Cordon Bleu

*Thinly-pounded chicken breast sautéed with swiss + prosciutto*

#### Murray's Chicken Marsala

*Thinly-pounded chicken breast, sautéed in butter, Marsala wine, mushrooms + au jus*

#### Seafood-Stuffed Filet of Sole

*Sole filled with bread crumbs, baby shrimp, pollack, peppers, onions, garlic, parmesan + heavy cream; drizzled with lemon + melted butter*

#### Poached Wild Atlantic Salmon

*Salmon poached in white wine with a lemon, butter + dill sauce*

#### Oven Roasted Prime Rib Au Jus

*An inch cut of prime rib, off the bone; served with a gravy based on its natural juices*

#### Crab Cakes

*Lump crab mixed with saltines, mayo, mustard, garlic + roasted peppers in a creamy tarragon sauce*

Options continued on next page...

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# SEATED RECEPTION

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## 4-COURSE SIT-DOWN DINNER | OPTION 2

*Options continued from the previous page...*

### **Apple-Raisin Stuffed Pork Chop**

*Locally-sourced pork chop filled with an apple, raisin + celery stuffing; finished with a pecan-anisette cream sauce*

### **Vegan Ravioli**

*Grilled vegetable filling in a rich, mildly spicy red sauce*

### **Zoodles**

*Zucchini spirals, spinach + tomatoes tossed in San Marzano red sauce + parmesan*

### **Eggplant Rollatini**

*Thinly sliced eggplant breaded + filled with ricotta + spinach; topped with San Marzano red sauce + mozzarella*

### **Stuffed Portabella Mushroom**

*Balsamic vinegar-marinated mushroom filled with creamed spinach + sun-dried tomatoes; topped with mozzarella + drizzled with balsamic glaze*

### **Lentil Mushroom Ragu**

*Wild mushrooms, lentils + walnuts in San Marzano red sauce with red wine, garlic, onions + herbs*

*Includes: Chef's choice of seasonal vegetable + starch*

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## FOURTH COURSE

**Wedding Cake**

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# SEATED RECEPTION

## 4-COURSE SIT-DOWN DINNER | OPTION 3

\$85 PP

### FIRST COURSE (choose one)

#### Cream of Tomato Basil Soup

*Served with a Gruyere-topped crouton*

#### Dutch Potato Soup

*Vegetable-based soup with celery, carrots + potato slices*

#### Risotto Cake

*Fontina in the center of creamy risotto, served on a bed of greens; drizzled with lemon oil*

#### Crab Cake

*Served over fresh greens (+\$5 pp)*

#### Greek Spinach Pie

*Buttery phyllo dough layers filled with spinach, dill + feta*

#### Rigatoni Bolognese

*Rigatoni pasta in a rich, mildly spicy red meat sauce*

#### Spinach Crepe

*Spinach + garlic in a crepe; finished in a chicken-based cream sauce*

### SECOND COURSE (choose one)

#### Greek Salad

*Cucumbers, tomatoes, red onions, olives + feta over a bed of greens + balsamic vinaigrette*

#### Caesar Salad

*House-made dressing, shaved parmesan + seasoned croutons*

#### Spinach Salad

*Baby spinach with mushrooms, hard-boiled eggs, bacon + Italian dressing*

#### Caprese Salad

*(When in season)  
Local greens, sliced fresh mozzarella, tomatoes, basil + balsamic glaze*

### THIRD COURSE (choose up to four)

#### Murray's Chicken Florentine

*Puffed pastry-wrapped chicken breast with garlic + parmesan, served on a bed of creamed spinach. Finished with a velouté sauce on the side*

#### Murray's Chicken California

*Thinly-pounded chicken breast in sun-dried tomato + basil breading, sautéed in butter; served with a creamy garlic sauce with roasted red peppers*

#### Murray's Artichoke Chicken

*Thinly pounded chicken breast sautéed in butter with artichokes, sun-dried tomatoes, lemon + white wine*

#### Seafood-Stuffed Shrimp

*Large shrimp filled with bread crumbs, baby shrimp, pollack, peppers, onions, garlic, parmesan + heavy cream; drizzled with lemon + melted butter*

Options continued on next page...

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# SEATED RECEPTION

## 4-COURSE SIT-DOWN DINNER | OPTION 3

*Options continued from the previous page...*

### **Apple-Raisin Stuffed Pork Chop**

*Locally-sourced pork chop filled with an apple, raisin + celery stuffing; finished with a pecan-anisette cream sauce*

### **Vegan Ravioli**

*Grilled vegetable filling in a rich, mildly spicy red sauce*

### **Oven Roasted Prime Rib Au Jus**

*An inch cut of prime rib, off the bone; served with a gravy based on its natural juices*

### **Filet Mignon**

*Oven-roasted medallion of beef rubbed with parsley + garlic; served with a sauce made with dry red wine, shallots + butter*

### **Crab Cakes**

*Lump crab mixed with saltines, mayo, mustard, garlic + roasted peppers in a creamy tarragon sauce*

### **Poached Wild Atlantic Salmon**

*Salmon poached in white wine with a lemon, butter + dill sauce*

### **Roasted Branzino w/ Beurre Blanc Sauce**

*Branzino roasted with salt, garlic + lemon; topped with a beurre blanc sauce made with lemon, butter + shallots*

### **Eggplant Rollatini**

*Thinly sliced eggplant breaded + filled with ricotta + spinach; topped with San Marzano red sauce + mozzarella*

### **Stuffed Portabella Mushroom**

*Balsamic vinegar-marinated mushroom filled with creamed spinach + sun-dried tomatoes; topped with mozzarella + drizzled with balsamic glaze*

### **Vegan Spicy Potato Curry**

*Tender potato cubes sautéed with tomatoes, chickpeas, peas, coconut milk, curry, cayenne + ginger*

### **Lentil Mushroom Ragu**

*Wild mushrooms, lentils + walnuts in San Marzano red sauce with red wine, garlic, onions + herbs*

### **Zoodles**

*Zucchini spirals, spinach + tomatoes tossed in San Marzano red sauce + parmesan*

*Includes: Chef's choice of seasonal vegetable + starch*

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## FOURTH COURSE

### Wedding Cake

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# BUFFET DINNER

(2 options)

All receptions include a variety of artisan breads + spreads, coffee + tea.

## BUFFET DINNER | OPTION 1

\$60 PP

### SALAD (table-served; choose one)

#### Seasonal Salad

Local greens, carrots, cucumbers, tomatoes + balsamic vinaigrette

#### Caesar Salad

House-made dressing, shaved parmesan + seasoned croutons

#### Spinach Salad

Baby spinach with mushrooms, hard-boiled eggs, bacon + Italian dressing

### FRUIT TOWER

#### Seasonal Fruits on the Buffet

### PASTA (choose one)

#### Penne in Pink Sauce

Al dente penne in San Marzano red sauce with heavy cream, parmesan + scallions

#### Cheese Ravioli in Pesto Sauce

Cheese ravioli in pesto sauce with cream, basil, garlic + parmesan

#### Rigatoni Bolognese

Rigatoni pasta in a rich, mildly spicy red meat sauce

### MAIN COURSE (choose three)

#### Murray's Chicken Francese

Boneless chicken breast coated with egg, parmesan + parsley, sautéed in butter; finished with fresh lemon juice + white wine

#### Murray's Chicken Piccata

Thinly-pounded chicken breast in a lemon-butter sauce with capers

#### Murray's Chicken Chasseur

Thinly-sliced chicken breast in a light broth with mushrooms, tomatoes + onions

#### Vegetable Lasagna

Lasagna noodles layered with seasonal vegetables, San Marzano red sauce, ricotta, mozzarella + parmesan

#### Murray's Honey Mustard Chicken

Panko-breaded chicken breast, sautéed; finished with a locally-sourced honey, mustard + sesame seed sauce

#### Murray's Asparagus Chicken

Sliced chicken breast + asparagus tossed with pasta in a lemon-cream sauce with garlic + shallots

Options continued on next page...

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# BUFFET DINNER

## BUFFET DINNER | OPTION 1

*Options continued from the previous page...*

### **Eggplant Rollatini**

*Thinly sliced eggplant breaded + filled with ricotta + spinach; topped with San Marzano red sauce + mozzarella*

### **Mussels Oreganata**

*Mussels sautéed in white wine with garlic + oregano on a bed of spinach + angel hair pasta*

### **White Fish Francese**

*Freshest available mild white fish on the market coated with egg, parmesan + parsley, sautéed in butter; finished with fresh lemon juice + white wine*

### **Seafood-Stuffed Filet of Sole**

*Sole filled with bread crumbs, baby shrimp, pollack, peppers, onions, garlic, parmesan + heavy cream; drizzled with lemon + melted butter*

### **SIDES** *(choose one starch + one vegetable)*

#### **Green Beans Amandine**

*Accented with lemon oil*

#### **Zoodles**

*Zucchini spirals, spinach + tomatoes tossed in San Marzano red sauce + parmesan*

#### **Roasted Potatoes**

#### **Rice Pilaf**

#### **Orzo + Peas**

### **DESSERT** *(choose one)*

#### **Wedding Cake**

#### **Chocolate Decadent Cake**

#### **Chocolate Pecan Bars**

#### **Cherry Cake**

#### **Rice Pudding**

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# BUFFET DINNER

## BUFFET DINNER | OPTION 2

\$75 PP

### SALAD (table-served; choose one)

#### Caesar Salad

House-made dressing, shaved parmesan + seasoned croutons

#### Caprese Salad

(When in season)

Local greens, sliced fresh mozzarella, tomatoes, basil + balsamic glaze

#### Spinach Salad

Baby spinach with mushrooms, hard-boiled eggs, bacon + Italian dressing

#### Seasonal Salad

Local greens, carrots, cucumbers, tomatoes + balsamic vinaigrette

### FRUIT TOWER

#### Seasonal Fruits on the Buffet

### PASTA (choose one)

#### Penne in Pink Sauce

Al dente penne in San Marzano red sauce with heavy cream, parmesan + scallions

#### Mushroom Ravioli

Wild mushroom filled ravioli on a walnut sauce (wilted spinach, roasted garlic, sun-dried tomatoes + heavy cream)

#### Fettuccine Alfredo

Fettuccine in a rich cream sauce with Parmesan cheese + egg yolks

#### Vegetable Lasagna

Lasagna noodles layered with seasonal vegetables, a San Marzano red sauce, ricotta, mozzarella + Parmesan cheese

#### Rigatoni Bolognese

Rigatoni pasta in a rich, mildly spicy red meat sauce

#### Mushroom Ragu over Pasta

Locally-sourced mushrooms sautéed with cream, fresh sage + roasted garlic

### MAIN COURSE (choose three)

#### Murray's Chicken Saltimbocca

Thinly-pounded chicken breast with prosciutto, fresh sage + a light Marsala-mushroom sauce

#### Murray's California Chicken

Thinly-pounded chicken breast in sun-dried tomato + basil breading, sautéed in butter; served with a creamy garlic sauce with roasted red peppers

#### Murray's Artichoke Chicken

Thinly pounded chicken breast sautéed in butter with artichokes, sun-dried tomatoes, lemon + white wine

Options continued on next page...

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# BUFFET DINNER

## BUFFET DINNER | OPTION 2

*Options continued from the previous page...*

### Seafood-Stuffed Filet of Sole

*Sole filled with bread crumbs, baby shrimp, pollack, peppers, onions, garlic, parmesan + heavy cream; drizzled with lemon + melted butter*

### Pecan-Anisette Pork

*Locally-sourced pork medallions in a pecan-anisette cream sauce*

### Steak Diane

*Sliced steak in a cream, brandy + mushroom sauce with shallots, garlic + Grey Poupon mustard*

### Pork Schnitzel Parmesan

*Thinly-pounded locally-sourced pork, lightly breaded; topped with San Marzano red sauce + mozzarella. Served with pasta*

### Asian Pepper Steak

*Sliced steak, onions, red + green peppers in an orange-sesame seed sauce*

### Poached Wild Atlantic Salmon

*Salmon poached in white wine with a lemon, butter + dill sauce*

### Crab Cakes

*Lump crab mixed with saltines, mayo, mustard, garlic + roasted peppers in a creamy tarragon sauce*

### Eggplant Rollatini

*Thinly sliced eggplant breaded + filled with ricotta + spinach; topped with San Marzano red sauce + mozzarella*

### Zoodles

*Zucchini spirals, spinach + tomatoes tossed in San Marzano red sauce + parmesan*

## SIDES (choose one starch + one vegetable)

### Greek Spinach Pie

*Buttery phyllo dough layers filled with spinach, dill + feta*

### Roasted Potatoes

### Grilled Asparagus

### Scalloped Potatoes

### Vegetable Strudel

*Zucchini, spinach, carrots, broccoli, rosemary + Parmesan cheese, baked in a puffed pastry; served with a creamy garlic sauce*

### Rice Pilaf

### Smashed Cauliflower

## DESSERT (choose three)

**Custom Sheet Cake**  
*(tiered cake available for an additional charge)*

**German Chocolate Cake**

**Cream Puffs**

**Berries in a Meringue Shell**  
*(when in season)*

**Bread Pudding**

**Rice Pudding**

**Lemon Mousse Cake**

**Chocolate Cream Cheese Brownies**

**Pumpkin Log**

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# FLOATING RECEPTION

(2 options)

All floating receptions include assorted rolls + bread on the buffet, coffee + tea.

## FLOATING RECEPTION | OPTION 1

\$75 PP

### APPETIZER (table-served; choose one)

#### Seafood Bisque

*Cream-based soup with spinach + shrimp*

#### Spinach Crepe

*Spinach + garlic in a crepe; finished in a chicken-based cream sauce*

#### Risotto Cake

*Fontina in the center of creamy risotto, served on a bed of greens; drizzled with lemon oil*

#### Corn Chowder

*Cream-based soup with corn + potatoes*

#### Fresh Mozzarella w/ Roasted Red Peppers

*Finished with a balsamic glaze*

#### Greek Spinach Pie

*Buttery phyllo dough layers filled with spinach, dill + feta*

### SALAD (table-served; choose one)

#### Caesar Salad

*House-made dressing, shaved parmesan + seasoned croutons*

#### Farmer's Salad

*Local greens, seasonal veggies + balsamic vinaigrette*

#### Spinach Salad

*Baby spinach with mushrooms, hard-boiled eggs, bacon + Italian dressing*

#### Seasonal Salad

*Local greens, carrots, cucumbers, tomatoes + balsamic vinaigrette*

### CARVING STATION | \$100 per attending chef (choose two meats)

#### Filet Mignon

*Oven-roasted tenderloin of beef rubbed with parsley + garlic; sliced + served with a brandy-tarragon-mushroom sauce*

#### Roasted Turkey Breast

*Slowly-roasted turkey breast with pan gravy or mango salsa (when in season) made with mango, red pepper, red onion + honey*

#### Roasted Potatoes

#### Roasted Pork w/ Plum Sauce

*Locally-sourced pork, slowly-roasted, in a plum sauce made with fresh plums (when in season), plum jam, ginger, garlic, honey + vinegar*

#### Murray's Chicken Francese

*Boneless chicken breast coated with egg, parmesan + parsley, sautéed in butter; finished with fresh lemon juice + white wine*

#### String Beans Amandine

Continued on next page...

Not included: 8% tax on all charges; 21% service fee on all food + beverage charges

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# FLOATING RECEPTION

## FLOATING RECEPTION | OPTION 1

*Continued from the previous page...*

**PASTA STATION | \$100 per attending chef** *(prepared to order)* -----

**Rigatoni, Tortellini, or Fettuccine in Bolognaise, Alfredo, or Pesto Sauce**

**SEAFOOD STATION** -----

**Poached Wild Atlantic Salmon**  
*Salmon poached in white wine with a lemon, caper + dill yogurt sauce*

**Seafood-Stuffed Filet of Sole**  
*Sole filled with bread crumbs, baby shrimp, pollack, peppers, onions, garlic, parmesan + heavy cream; drizzled with lemon + melted butter*

**Mussels Oreganata**  
*Mussels sautéed in white wine with garlic + oregano on a bed of spinach*

**DESSERT STATION** *(choose two)* -----

**Wedding Cake**  
**Cream Puffs**

**Lemon Mousse Cake**  
**Cheesecake**  
**Chocolate Decadent Cake**

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# FLOATING RECEPTION

## FLOATING RECEPTION | OPTION 2

\$100 PP

### SALAD (table-served; choose one)

#### Caesar Salad

House-made dressing, shaved parmesan + seasoned croutons

#### Farmer's Salad

Local greens, seasonal veggies + balsamic vinaigrette

#### Spinach Salad

Baby spinach with mushrooms, hard-boiled eggs, bacon + Italian dressing

#### Greek Salad

Cucumbers, tomatoes, red onions, olives + feta over a bed of greens + balsamic vinaigrette

### ALMOST-ALL-CARVED CARVING STATION | \$100 per attending chef

(choose two meats)

#### Filet Mignon

Oven-roasted tenderloin of beef rubbed with parsley + garlic; sliced + served with a bordelaise sauce made with dry red wine, shallots + butter

#### Murray's Chicken Francese

Boneless chicken breast coated with egg, parmesan + parsley, sautéed in butter; finished with fresh lemon juice + white wine

#### Oven Roasted Prime Rib Au Jus

An inch cut of prime rib, off the bone; served with a gravy based on its natural juices

#### Roasted Turkey Breast

Slowly-roasted turkey breast with pan gravy or mango salsa (when in season) made with mango, red pepper, red onion + honey

#### Roasted Pork w/ Plum Sauce

Locally-sourced pork, slowly-roasted, in a plum sauce made with fresh plums (when in season), plum jam, ginger, garlic, honey + vinegar

#### Braised Brisket w/ Horseradish Sauce

#### Fresh Glazed Ham

#### Fresh Vegetables + Starch

### PASTA STATION | \$100 per attending chef (prepared to order)

#### Rigatoni, Tortellini, or Fettuccine in Bolognese, Alfredo, or Pesto Sauce

(choose one)

#### Mushroom Ravioli

Wild mushroom filled ravioli in Walnut sauce (wilted spinach, roasted garlic, sun-dried tomatoes + heavy cream.)

#### Mini Pumpkin Ravioli

In savory Brown Butter Sage Sauce

Continued on next page...

Not included: 8% tax on all charges; 21% service fee on all food + beverage charges

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# FLOATING RECEPTION

## FLOATING RECEPTION | OPTION 2

*Continued from the previous page...*

### SEAFOOD STATION *(choose three)*

**Sesame-Crusted Rare Ahi Tuna w/  
Ginger Sauce + Wasabi**

**Poached Wild Atlantic Salmon**  
*Salmon poached in white wine with a  
lemon, caper + dill yogurt sauce*

**Seafood-Stuffed Shrimp**  
*Large shrimp filled with bread crumbs,  
baby shrimp, pollack, peppers, onions,  
garlic, parmesan + heavy cream; drizzled  
with lemon + melted butter*

**Mini Crab Cakes w/ Tarragon Sauce**

**Baked Stuffed Clams**

**Shrimp + Scallops Kebabs w/  
Peppers + Onions**

**Mussels or Shrimp Oreganata**  
*Mussels or shrimp sautéed in white wine  
with garlic + oregano on a bed of spinach  
+ angel hair pasta*

**Parmesan-Crusted Haddock**  
*Baked haddock with a buttery cracker +  
parmesan topping*

**Sea Scallops Scampi**  
*Pan-seared large sea scallops with garlic,  
white wine + lemon*

### CHEESE STATION *(choose four)*

**Camembert, Cheddar, Chèvre,  
Smoked Gouda, Raw Milk Cheese**

**Grana Padano**

**Raw Local Honey, Fig Jam**

**Dates Stuffed w/ Bleu Cheese**

**Grapes, Strawberries + Apples w/  
Breads + Crackers**

**Baked Brie in Phyllo w/ Apricot  
Preserves**

### DESSERT STATION *(choose three)*

**Wedding Cake**

**Chocolate Decadent Cake**

**Cream Puffs**

**Lemon Mousse Cake**

**Cheesecake**

**Tiramisu**

**Bread Pudding**

**Sabayon w/ Fresh Berries**

**Chocolate Mousse**

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## BEVERAGE OPTIONS

### OPEN BAR

	TOP SHELF	PREMIUM
<b>First Hour*</b>	\$30 pp	\$24 pp
<b>Each additional hour*</b>	\$16 pp	\$14 pp
<b>Wine</b>	Exclusive selection including Fableist Merlot, Clarendelle Bordeaux + William Hill Chardonnay	Selection of premium wines from Apothic, Brotherhood + Chateau St. Michelle
<b>Beer</b>	Selection of domestic, import + craft beers	Selection of domestic + imported beers
<b>Liquor (vodka)</b>	Grey Goose or Belvedere	Stolichnaya or Ketel One
<b>Liquor (gin)</b>	Tanqueray 10 or Hendrick's	Bombay Sapphire or Tanqueray
<b>Liquor (rum)</b>	Sam Smith or Myers's Dark	Captain Morgan or Malibu
<b>Liquor (tequila)</b>	Casamigos or Don Julio	Patron Silver or 1800 Silver
<b>Liquor (scotch)</b>	Glenlivet 12yr or Balvenie 12yr	Chivas or Johnnie Walker Black
<b>Liquor (whiskey)</b>	Basil Hayden's or Cloudsplitter	Maker's Mark or Bulleit
<b>Liquor (cordials)</b>	Disaronno or Grand Marnier	Baileys Irish Cream or Kahlúa
<b>Sparkling Wines</b>	Chandon Rosé or Château Rives-Blanques	Brotherhood Rosé or Benacceto Prosecco

### BEVERAGE ENHANCEMENT

<b>Sparkling toast</b>	\$4 -\$12 pp
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All options include a fully-equipped bar, including a wide range of mixers, sodas, cordials + extras commensurate with the package selected. Contact your event coordinator to discuss Beer selections.

*\*Substitutions for similar items may be made based on availability or upon request.*

*\*No cash or consumption bar offered for Wedding Events*

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Photo Courtesy of Chris Carter Photography @chris\_carter\_photography

## ON-SITE CEREMONY PACKAGE

*(outdoor)*

**\$7.50 PP**

It all begins with a lovely and elegant on-site ceremony, which culminates with the newlyweds' awe-inspiring walk down the aisle as an officially married couple. The Eldred Preserve offers several unique ceremony sites from which to choose, each surrounded by the beauty of nature, providing you and your guests with breathtaking views. *(Capacity: 50 min., 100 max.)*

Ceremony amenities include:

- Chair setup/breakdown
- Various outdoor ceremony locations for consideration
- Sound system + microphone \*\*

*\*Does not include altar, tenting, floral/greenery enhancements, officiant, transportation to ceremony site*

*\*\*Not available with all ceremony site options; additional costs may apply*

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*Photo Courtesy of Rob Charles Photography @robcharlesphoto*

## AFTER-PARTY PACKAGES

The fun doesn't have to end with the last dance - extend your celebration with an intimate after-party!

Select from a variety of elegantly arranged, classic late-night culinary creations you and your guests are sure to savor! If you don't see your favorite fare listed below, please let us know, and we'll do our best to accommodate your requests whenever possible!

Salsa	\$6 pp
Guacamole	\$6 pp
Tortilla Chips	\$6 pp
Cheese Board	\$6 pp
Sliders	\$7.50 pp
Chicken Wings	\$7.50 pp
Hummus <i>(served with pita chips + bread)</i>	\$8 pp
Roasted Red Pepper Pesto <i>(served with pita chips + bread)</i>	\$8 pp
Black Olive Tapenade w/ Chèvre on Crostini <i>(served with pita chips + bread)</i>	\$8 pp
Marinated Mushrooms <i>(served with pita chips + bread)</i>	\$8 pp
Charcuterie Board	\$12 pp

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# CEREMONY FAQS



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**Q. Can I have my ceremony at The Eldred Preserve?**

Yes, wedding ceremonies are welcome at The Eldred Preserve.

We offer several unique outdoor ceremony sites from which to choose, each surrounded by the beauty of nature, providing you and your guests with breathtaking views.

**Q: What is the walking/driving distance from the ceremony location to the reception area?**

The Eldred Preserve offers several unique ceremony sites from which to choose, all of which are within walking distance of the reception area. On-site ceremonies at The Eldred Preserve are ideal for those looking to keep travel to a minimum, while still enjoying a destination wedding in the heart of the picturesque Catskill Mountains.

**Q. What happens if rain is predicted for my outdoor ceremony?**

In the case of potential inclement weather, our event coordinator—in consultation with you—will make a final decision no less than 4 hours prior to the start of your ceremony.

Your Ceremony will be automatically moved to the indoor or protected location if the forecast calls for precipitation or the temperature falls or rises to unreasonable levels as reported by local weather outlets.

If your event is moved, it may result in some of your rental items not being used. We cannot provide refunds for a cancellation due to inclement weather.

**Q: Are the on-site ceremony sites handicap accessible?**

Yes, all the ceremony sites at The Eldred Preserve are handicap-accessible.

**Q: Does The Eldred Preserve provide a wedding officiant?**

No, The Eldred Preserve does not provide an officiant, but we would be happy to suggest several local, trusted officiants upon request.

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# RECEPTION FAQS



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**Q: Is there a security deposit required?**

Yes, a \$1,000 damage security deposit is required with the signed contract. This is to cover potential damage by your guests, and will be refunded 10 business days following the event. If any damages have occurred, you will be notified, and we will bill you for any repairs over and above the deposit.

**Q: Is it possible to hold a date prior to making a full commitment?**

Unfortunately, we are not able to hold or reserve dates for an event without both a signed contract and a deposit. A signed contract is not valid without payment.

**Q: Are there nearby accommodations for those that exceed the capacity of The Bradstan Boutique Hotel at The Eldred Preserve?**

Yes! There are plenty of nearby accommodations within 15 miles of The Eldred Preserve, including dozens of charming rental cottages and lake houses, inns, as well as Resorts World Catskills Casino-Resort and The Kartrite Resort.

**Q: Does The Eldred Preserve offer handicap-accessible parking? Do you have charging stations for electric cars?**

Yes! All of our on-site parking lots are handicap-accessible. The Eldred Preserve is also equipped with electric vehicle charging stations.

**Q: Can we do a tasting before we finalize our menu selection?**

Yes! All wedding reception packages include a complimentary menu tasting for up to 4 people + 1 wedding planner.

Your tasting will take place in our on-site restaurant during normal hours of operation, and should be scheduled for a date no later than 30 days prior to your event.

Your tasting may be arranged upon the execution of your event agreement and receipt of your deposit. Please plan ahead, as your final menu selections are required no later than 25 days before your wedding day.

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**Q: Can I bring a wedding cake from an outside vendor?**

We do not allow outside vendors. Our on-site baker would be happy to work with you on your ideal wedding cake.

**Q: May we bring in an outside caterer and/or liquor?**

We cannot allow outside food and beverages to be brought in. The Eldred Preserve's Homestead Restaurant + Lounge must provide all of your food and beverage. Due to liability and service standards, we do not allow a client to provide their own alcohol.

**Q: Will The Homestead Restaurant + Lounge be open during my event?**

Yes, The Homestead Restaurant + Lounge will remain open during its normal operating hours while any events are held at The Preserve Weddings + Events.

**Q: When do you need the final head count?**

A minimum of 50 guests is required for events hosted in our formal event space. Final food and beverage guest count numbers must be received no later than 30 days prior to the event.

**Q. How do you handle meals for our vendors?**

The per-person cost for meals for your vendors (i.e. photographer, videographer, band, etc.) is considered separately, and will be based on the options you'd like to provide. As a result, vendors should not be included as guests in your final head count. Instead, please provide a separate count for applicable vendors.

**Q. Can you accommodate food allergies?**

We will make every effort to accommodate any dietary restrictions. Please submit any restrictions at least 30 days in advance of your wedding day.

**Q: Do you offer kids meals?**

We do offer half-price kids meals for children 10 and under. Children 5 and under are free.

**Q: Does the bar package include non-alcoholic drinks?**

Yes, bar packages include soft drinks and other non-alcoholic bar standards (club soda, tonic water, and juice).

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**Q: Do you allow decorations?**

Yes! We welcome decorations, such as flowers, candles, and lighting. However, for liability reasons, guests and staff are not allowed to stand on a chair or ladder.

We do not allow anything to be applied to the walls or building that will cause damage such as nailing into the walls or floating flame. If you choose to use candles, we require that they are in containers or on a stand to prevent damage to our surfaces and linens.

We do not permit loose flower petals (exception: outdoor wedding ceremonies) or confetti of any kind on property. All types of fireworks are prohibited on the property. Sparklers are only permitted outside, and only with prior approval.

All items must be removed from the site by no later than 2 a.m. after your event concludes, unless prior arrangements have been made with the event coordinator. The Eldred Preserve is not responsible for any items left behind.

**Q: Is The Eldred Preserve pet-friendly?**

The Eldred Preserve does not allow pets. Only service animals that meet the requirements of the Americans with Disabilities Act will be allowed on the property.

**Q: What is the required end time for my event at The Eldred Preserve?**

All package costs at The Eldred Preserve are based on a 5-hour event (to include your cocktail hour, if applicable; on-site ceremony excluded).

**Q: Am I required to have a wedding planner?**

No, a wedding planner is not required.

However, while our own event coordinator will be an invaluable resource as you finalize details for your event at The Eldred Preserve, a wedding planner can be a life-saver for those who may not have free time because of a demanding job, aren't sure where to start, have a short timeframe for planning, or are planning full weekend celebrations.

Traditionally, a wedding planner can help guide you through the overall wedding preparation by managing your budget, deadline, vendor contracts and delivery, and guest lists, as well as overseeing overnight accommodations such as a room block or buyout at The Bradstan Boutique Hotel at The Eldred Preserve.

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**Q: When do I have access to the sitting rooms?**

You and your wedding party have full access to the sitting rooms beginning four hours prior to your event. We may be able to accommodate earlier access, starting as early as 9 a.m. for a fee of \$250 for each additional hour.

You may leave your belongings in the sitting rooms for the duration of the event, but all personal items must be collected by the end of your event. Shipping fees will be deducted from the security deposit.

**Q: When can my vendors arrive to set up/break down?**

Vendors may arrive no sooner than 4 hours prior to the beginning of your event; earlier access must be approved by the event coordinator. All vendors and any members of their teams must remove all related equipment from the site by no later than 2 a.m. after your event concludes. All timing must be approved by the event coordinator.

**Q: What is your cancellation policy?**

We understand that circumstances sometimes change, and you may choose to cancel your event at The Eldred Preserve. Therefore, the following cancellation limitations will apply:

NOTICE*	REFUND AMOUNT
90+ days	Up to 75%
31-89 days	Up to 50%
8-30 days	Up to 25%
0-7 days	No refund available

*\*Written notice of cancellation required*

Your event deposit will be credited against the cancellation fees owed. Any balance will be payable upon the notice of cancellation.

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**Q: Does The Eldred Preserve provide a stage for the band?**

Yes, a stage can be provided.

**Q: Is there a food + beverage minimum?**

A minimum of 50 guests is required for events hosted in our formal event space.

**Q: Is smoking and/or vaping allowed?**

All of our buildings are entirely non-smoking/non-vaping, although we do offer designated outdoor smoking/vaping areas. Smoking/vaping is strictly prohibited outside of these designated areas.

**Q: Are there weekend buyout options available for The Bradstan Boutique Hotel?**

Yes! Make your wedding weekend even more special with the added privacy afforded by a weekend buyout. This allows you and your loved ones to be the only overnight guests at The Bradstan Boutique Hotel, which includes exclusive access to The Eldred Preserve's amenities such as the pool, hot tub, Sunrise Lake, and more! Please note: a buyout requires a 2-night minimum.

Ask your event coordinator for more details!



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