

WEDDINGS

at THE ELDRED PRESERVE



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

+1 845 557 8316
events@theeldredpreserve.com
theeldredpreserve.com/weddings

ROOM BOOKING/ BLOCKING POLICIES

Discounted 2-night weekend stay event blocks



1040 State Route 55, Eldred, NY 12732
+1 845 557 8316 / events@theeldredpreserve.com
theeldredpreserve.com/weddings



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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings





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.



FACILITIES RENTAL FEE / DEPOSIT

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



1040 State Route 55, Eldred, NY 12732
+1 845 557 8316 / events@theeldredpreserve.com
theeldredpreserve.com/weddings



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.

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings





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!

FACILITIES RENTAL FEE / DEPOSIT

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings





COCKTAIL HOUR SPECIALITY STATIONS

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

COCKTAIL HOUR SPECIALITY STATIONS

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

Asian Pepper Steak

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

Eggplant Rollatini

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

Murray's Honey-Mustard Chicken

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

Includes: Chef's choice of seasonal vegetable + starch

FOURTH COURSE (choose one)

Chocolate Cream Cheese Brownies

Rice Pudding

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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...

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



SEATED RECEPTION

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

FOURTH COURSE

Wedding Cake

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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...

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

FOURTH COURSE

Wedding Cake

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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...

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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...

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings





BEVERAGE OPTIONS

OPEN BAR

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

BEVERAGE ENHANCEMENT

Sparkling toast	\$4 - \$12 pp
-----------------	---------------

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*

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings





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*

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings





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

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings

AFTER-PARTY PACKAGES



CEREMONY FAQS



1040 State Route 55, Eldred, NY 12732
+1 845 557 8316 / events@theeldredpreserve.com
theeldredpreserve.com/weddings



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.

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



RECEPTION FAQS



1040 State Route 55, Eldred, NY 12732
+1 845 557 8316 / events@theeldredpreserve.com
theeldredpreserve.com/weddings



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.

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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).

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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.

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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.

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings



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!



Photo Courtesy of Chris Carter Photography @chris_carter_photography

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

+1 845 557 8316 / events@theeldredpreserve.com / theeldredpreserve.com/weddings

