Weddings ^{by} The Tavern at The Beekman Arms



The Tavern at the Beekman Arms

September 24, 2016

Congratulations! As you begin to plan your wedding, we are very pleased that you are considering The Tavern at The Beekman Arms.

Here at the Beekman Arms, in the quaint Hudson Valley Town of Rhinebeck, we cater to couples that seek an alternative to cookie-cutter wedding halls. Our 250 year-old building provides a one-of-a-kind experience that you, and your guests, will never forget.

Under Executive Chef R. Preston Faust, our culinary team will handcraft the highest quality food with local seasonal produce from our Hudson Valley Farms. We pride ourselves in traditional service, local charm and gracious hospitality.

We have created our wedding package to give you a complete event. Our Wedding Coordinator will work with you, to enhance our package or plan that custom wedding you dreamed of! In this envelope, you will find our wedding package, enhancements, Services we provide and the local vendors, florists, musicians, photographers and transportation you may be interested in.

Our properties include 80 rooms to accommodate your guests. Please call The Beekman Arms Inn (845-876-7077) or email <u>sales@beekmandelamaterinn.com</u> to inquire as to availability or to block rooms for your guests.

Perfect for ceremonies and receptions alike, the Inn also serves as a wonderful venue for showers, rehearsal dinners, overnight accommodations for guests or simply a postwedding brunch.

Pricing is subject to change without notice and guaranteed only with a deposit

Brenda J. Catalano Event coordinator Phone 845.876.1766 x1 Fax 845.876.1717 Email: <u>thetavernatthebeekmanarms@gmail.com</u>

The Tavern at the Beekman Arms

Event rooms

Our Wayfarer Room can seat 30 to 80 guests with a dance floor. For larger weddings, we have a beautiful Greenhouse that opens from the Wayfarer Room via a series of French doors for an additional charge in peak season. An additional 30-40 guest may be seated in the Greenhouse.

Our Beekman Room is for small intimate non-package weddings for up to 25 guests.

For a truly historic affair the whole Tavern is available for a set fee and includes the Wayfarer, Greenhouse, Beekman and Pewter rooms including the historic Tavern bar. Please inquire for price and availability!

Deposits and Policies

Our wedding deposit policy is \$1500.00 at the time of confirmation. A second deposit of \$1000.00 is required 60 days prior to the wedding. Should a wedding be cancelled, the first deposit is nonrefundable, unless the date you selected is re-sold. Full payment is due two weeks prior to your scheduled function on the estimated guest number at that time. All payments are made payable by check, cash or money order. We do require a credit card number be on file at the time of final payment for any additional charges. Payment for such charges is due at the end of the reception. All cancellations must be done in writing.

The cost of all outside vendors (flowers, transportation, photographers, etc.) will be the responsibility of the client.

Entrée selections require an accurate count of each entrée be submitted seven business days prior to the function. The Tavern will be prepared to serve 5% over the guaranteed number. Final menu selections must be submitted at least two weeks prior and a final guaranteed count must be given 7 business days in advance. If no guarantee is received, the original (expected) count will be considered the minimum guarantee. The group will be charged the guaranteed number or the actual number served, whichever is greater. The guarantee is not subject to reduction after the 7-day deadline.

Package with Complimentary Room

Wedding package room accommodations are subject to availability as our hotel takes reservations one year in advance. There is the possibility we could be sold out on the day of your wedding depending on the season. We only hold a room when we have a wedding package deposit. When a deposit is taken and we have confirmed a room, we need a credit card on hold for the room.

Alcohol Policy

Your guests may be asked for a valid photo ID at any time. We will not provide alcohol service to anyone without a valid photo ID. We reserve the right to refuse alcohol service to any individual or individuals that we feel puts our liquor license in jeopardy. We will not serve or allow service of any alcoholic beverage not purchased through the Tavern. Specialty wines may be brought in by the client only if pre-arranged in your contract and is subject to a per bottle corkage fee.

Miscellaneous

Early access to the rooms for decoration is subject to availability.

At the time of contract, it is the client's responsibility to inform the band that the dancing portion of the event is to be completely set up one hour prior to the event. Also, the meals for the band should be part of their agreement with you.

The Tavern at the Beekman Arms

Wedding Packages Our Wedding packages include the following:

Overnight accommodations for bride and groom with champagne and chocolate dipped seasonal fruit on their wedding night.

Complimentary white on ivory floor length table linens, napkins, and white votive candles.

One-hour open bar complete with Call brand liquor, beer and wine.

Cocktail hour with passed and stationary hors d' oeuvres from our package selections.

Champagne toast

Four course meal with all of our package selections

Wedding cake

20 % Gratuity and 8.125% sales tax are not included

The Tavern at the Beekman Arms

(845) 876-1766

The George Washington Package #1

Minimum Guarantee 110 \$96.00 pp Minimum Guarantee 60 \$114.00 pp

Butler Style (choose 6)

Scallops wrapped in bacon Crab meat and avocado in a phylo basket Scottish smoked salmon and horseradish cream on an Idaho potato gaufrette Vegetable samosa Skewered caprese Salad (fresh mozzarella tomato and basil) Roasted butternut and mascarpone cheese wonton Chicken and pineapple skewer with mango glaze Fig and local Coach Farm goat cheese crostini

Stationary (choose 3)

Local and domestic cheese platter, including baked brie Antipasti, mediterranean mixed olives, spiced walnuts, roasted beets, grilled and marinated vegetables, marinated artichokes and mushrooms, sopressata, Genoa salami, and hot capicola. Charcuterie display of Pates and Mousse with traditional French baguette and Dijon Mustards, Duck confit on sweet potato Gaufrette with cranberry black pepper chutney Shrimp cocktail display and calamari-scallop and crab salad with display lemon wedges, and traditional cocktail sauce. Oysters on the half shell with a bloody mary sauce

Appetizer choices (choose 1)

Seasonal Soup Beekman Crab Cake Pumpkin Ravioli in a Roasted Leek and Butternut Cream sauce Risotto (saffron or sweet rock shrimp)

The Tavern at the Beekman Arms

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Cont. George Washington Package #1

First Course (choose 1)

Roasted Butternut squash, local Coach Farm goat cheese and lentils over baby arugula Tavern salad including English cucumber, radish, carrots and jicama Classic Caesar salad Roasted beet and spiced walnut salad with a honey maple balsamic dressing

Entrée (Choose 3 from all package entrees)

Roasted half Long Island duck with fig and black current sauce Pan seared halibut with a chablis beurre blanc Cast iron seared filet mignon with a shitake and cremini mushroom demi

Dessert

Your wedding cake Chocolate dipped strawberries Lemon phylo basket (lemon curd, tropical salsa) topped with torched meringue (Both plated with cake)

The Tavern at the Beekman Arms

(845) 876-1766

The John Adams Package #2

Minimum Guarantee of 110 \$84.00 pp Minimum Guarantee of 60 \$100.00 pp

Butler style (choose 4)

Crab meat and avocado in phylo basket Mini crab cakes with our house remoulade sauce Vegetable samosa Asparagus wrapped in prosciutto Skewered caprese salad (fresh mozzarella tomato and basil) Spanikopita spinach and feta cheese in filo triangle Chicken and pineapple skewer with mango glaze Fig and local Coach Farm goat cheese crostini

Stationary (choose 2)

Local and domestic cheese platter, including baked Brie Antipasti, Mediterranean mixed olives, spiced walnuts, roasted beets, grilled and marinated vegetables, marinated artichokes and mushrooms, sopressata, Genoa salami, and hot capicola.

Charcuterie display of pates and mousse with traditional French baguette and Dijon mustards, duck confit on sweet potato gaufrette with cranberry black pepper chutney

Shrimp cocktail display and calamari-scallop and crab salad with display lemon wedges, and traditional cocktail sauce Oysters on the half shell with a bloody mary sauce

Appetizer choices (choose 1)

Seasonal soup Beekman crab cake Pumpkin ravioli in a roasted leek and butternut cream sauce Risotto (saffron or sweet rock shrimp)

The Tavern at the Beekman Arms (845) 876-1766

Cont. The John Adams Package #2

First Course (choose 1)

Roasted Butternut squash, C. F. Goat cheese and Lentil over baby arugula Tavern salad including English cucumber, radish, carrots, and jicama Classic Caesar salad Roasted beet and spiced walnut salad with a honey maple balsamic dressing

Entrée (choose 3 from both package #2 or #3)

Coffee braised boneless short ribs served with roasting gravy Crabmeat stuffed shrimp, saffron infused risotto, finished with a chablis beurre blanc sauce Oven roasted free range chicken breast, Hudson Valley apple and brandy sauce over parmesan au gratin potato

Dessert

Your wedding cake Chocolate dipped strawberries served plated with cake

The Tavern at the Beekman Arms (845) 876-1766

The Thomas Jefferson Package #3

Minimum Guarantee of 110 \$76.00 pp Minimum Guarantee of 60 \$90.00pp

Butler style (choose 3)

Crab meat and avocado in phylo basket Vegetable samosa Asparagus wrapped in prosciutto Skewered caprese salad (fresh mozzarella tomato and basil) Chicken satay with peanut dipping sauce Chicken and pineapple skewer with mango glaze

Stationary (choose 2)

Local and domestic cheese platter, including baked Brie Antipasti, Mediterranean mixed olives, spiced pecans, roasted beets, grilled and marinated vegetables, marinated artichokes and mushrooms, sopressata, Genoa salami, and hot capicola.

Charcuterie display of pates and mousse with traditional French baguette and Dijon mustards, duck confit on sweet potato gaufrette with cranberry black pepper chutney

Appetizer (choose 1)

Seasonal soup Beekman crab cake Pumpkin ravioli in a roasted leek and butternut cream sauce Risotto (saffron or sweet rock shrimp)

The Tavern at the Beekman Arms (845) 876-1766

cont. The Thomas Jefferson Package #3

First Course (choose 1)

Roasted butternut squash, local Coach Farm goat cheese and Lentil over baby arugula Tavern salad including English cucumber, radish, carrots, and jicama Classic Caesar salad Roasted beet and spiced pecan salad with a honey maple balsamic dressing

Entrées

Slow roasted prime rib with our yukon gold mashed potatoes and fresh grated horseradish Crabmeat stuffed tilapia with wild and long grain rice pilaf finished with a chablis beurre blanc. Oven roasted free range chicken breast, rosemary and sun dried tomato pesto, yukon gold potatoes

Dessert

Your Wedding Cake

BEVERAGES

Our wedding package selections come with a one hour open bar (Call Brand). You may upgrade your package to a Premium brand open bar for \$2.50 per person on any of our 3 packages. You may also upgrade your package by adding extensions for your open bar. For non- package events we also offer a host-sponsored bar (on consumption) and a cash bar (guest purchases). Wine upgrades are also available from our wine list selections. Tax is included in host and cash bars.

Package Open Bar Extensions

	Call Brand	Premium Brand
1 Hour Extension	\$9.00	\$11.00
2 Hour Extension	\$15.00	\$17.00
Each Additional	\$6.00	\$7.00

Host Sponsored Bar (based upon consumption)

-	Call Bra	and Premium Brand
Cocktail	\$9.00	\$10.00
Wine Glass	\$8-10	\$8-10
Domestic Beer	\$4.00	\$4.00
Imported Beer	\$5.00	\$5.00
Cordials, Cognac	Pı	riced by selection
Sparkling Water	\$3.25	\$3.25
Bottle Wine	\$28.00	\$28.00

Cash Bar (guest purchase)

· ·	Call Brand	Premium Brand
Cocktail	\$9.00	\$10.00
Wine Glass	\$8-10	\$8-10
Domestic Beer	\$4.00	\$4.00
Imported Beer	\$5.00	\$5.00
Cordials, Cognac	Priced	by selection
Sparkling Water	\$3.25	\$3.25
Bottle Wine	\$28.00	\$28.00

Premium Brand (Stoli, Kettle One, Tanqueray, Beefeater, V.O., C.C., Chivas, ect)

Call Brand (Dewar's, Seagrams 7, Crown, Bombay Gin, Bacardi, Smirnoff, etc)

Banquet Wine is Canyon Road brand: Pinot Noir, Merlot, Chardonnay, Cabernet Sauvignon & Pinot Grigio.

Area Vendor Recommendations

Photographer:	John Rizzo <u>www.JohnRizzoWeddings.com</u>	646-221-6186
Justice of the Peace:	William Sanchez: Rhinebeck Village Court	845-876-4119
Interfaith Minister: R	everend Ilfra Halley (also a Harpist)	845-679-0353
Florists:	Floral Fantasies by Sara	845-876-0400
	Wonderland Florists_	845-876-4981
	The Dancing Tulip <u>www.dancingtulipfloral.com</u>	845-247-3164
	Petals & Moss <u>www.petalsandmossflorals.com</u>	845-758-9964
Hair & Makeup:	Xanadu Hair Salon (Leanne or Lisa)	845-876-0409
	La Tua Bella Beauty Bar <u>www.latuabella.com</u>	845-876-2826
Bridal Shop:	Chamonix Bride Rhinebeck <u>www.chamonixbride.com</u>	845-876-6999
DJ Music:	Matt Email: <u>jetset.ent@verizon.net</u>	
	Patrick Robertson <u>www.pjthedjservice.com</u>	845-473-5239
	Dave <u>www.jtdproductions.com</u>	845-853-8912
Bands:	Blue Gardenia Jazz Trio (Kevin)	914-490-7443
	The Bernstein Bard Trio <u>www.bernsteinBardTrio.com</u>	845-255-7755
	Michael Dell Orchestra <u>www.MichealDellOrchestra.com</u>	845-464-4151

Classical Guitarist:	David Temple
	www.davidtemple.com

Limo / small bus service for groups:

A.S.O. Limousine Service <u>www.asolimo.com</u>

845-849-2834

Hudsonrivervalleytours.com

800-382-3818