



THE ABBEY INN

The Abbey Inn will only hold one wedding a day. "Some days just aren't meant to be shared."

The Abbey Inn is a historic wedding venue just one hour north of New York City in the spectacular Hudson Highlands, overlooking the Hudson River. Our dedicated culinary team, led by Executive Chef John Paidas, specializes in creating exciting "Mediterranean Inspired" menus to thrill your guests and make your wedding memorable. Our commitment to excellence and attention to detail ensures that your special day will receive the highest quality food, superb presentation and service, filled with charm, tradition, and gracious hospitality. Upon your arrival at The Abbey Inn & Spa, you and your guests will be assisted by our courteous valet staff, then warmly greeted by the Maître D'hôtel and escorted to the ceremony site or cocktail hour. Your guests will marvel at the grandeur architecture and exquisite interior décor, capturing the romance of a historical era that lends itself to many stunning photo opportunities.

ALL PACKAGES INCLUDE:

- One changing room for the wedding party with choice of morning or afternoon refreshments in your suite
- Five-hour open bar
- Hors d'oeuvres and menu selections from the package of your choice
- Champagne Toast to celebrate your marriage
- Tableside wine service with meal
- Custom wedding cake
- Seasonal coatroom attendant
- Preferred room rates for your overnight guests
- Complimentary overnight accommodation for the wedding couple on the day of the wedding
- Complimentary menu tasting for the wedding couple
- Outside setting & magnificent grounds with great spots for photography on your special day
- Complimentary overnight stay in one of our Superior rooms on your One Year Anniversary
- Valet Parking with complimentary "Thank you" card placed in your guest's vehicle

DEPOSITS & POLICIES

A non-refundable deposit of \$2,500.00 at the time of confirmation. The remaining balance will be paid in three installments; 9 months 50%, 6 months 25%, and 3 months the remaining balance is due.

Weddings booked less than one year prior to your wedding date, a 50% non-refundable deposit is due at time of confirmation and the remaining balance paid in full 3 months prior to your wedding date.



THE WEDDING PACKAGES

Gold Wedding Package:

Deluxe Open Bar, Four Passed Hors d'oeuvres, Choice (1) Cold Table & (1) Warm Table, Champagne Toast, Three Course Meal (2) Entrees, Tableside Wine Service included. The meal concludes with a Custom Wedding Cake, Butler Passed Sweets, Coffee and Tea Service.

Platinum Wedding Package:

Premium Open Bar, Six Passed Hors d'oeuvres, (1) Cold Table & (2) Warm Tables, Champagne Toast, Three Course Meal (2) Entrees, (1) Table Share Option, Tableside Wine Service included. The meal concludes with a Custom Wedding Cake, Butler Passed Sweets, Coffee and Tea Service.

Food & Beverage Minimums

The Abbey Inn & Spa operates by minimum food and beverage requirements as noted below. Only food and beverage costs go towards the minimum and facility fees, room enhancements, service surcharge and tax do not count towards meeting the minimum. The final event cost is based on either the total of all per person costs multiplied by the final guest count, plus any additional one-time charges or the minimum event price noted below, whichever is greater.

All Saturdays, April through November - \$27,000.00 Food & Beverage Minimum

Any Holiday or Holiday Weekend Year-Round - \$25,000.00 Food & Beverage Minimum

Friday and Sundays, April through November - \$20,000.00 Food & Beverage Minimum

Saturdays December through March - \$18,000.00 Food & Beverage Minimum

Friday and Sundays, December through March - \$15,000.00 Food & Beverage Minimum

Facility Fee: \$2,000.00

Ceremony Fee: \$500.00

**All prices are subject to a 23% service charge & 8.375% Peekskill, NY State tax.
Explanation is on page 7.**



----- COCKTAIL HOUR -----

BUTLER PASSED HORS D'OEUVRES

Pre-Select four for Gold & six for Platinum

COLD CANAPE

Whipped Ricotta Crostini
Chili Avocado Spread, Rye Toast
Striped Bass Crudo, Basil, Citrus
Salmon Rillettes, Cucumber, Crème Fraiche
Beetroot Crudo, Goat Cheese, Pumpernickel
Moroccan Hummus, Tahini, Fried Pita
Poached Shrimp, Pickled Shallots, Cucumber Chip
Ratatouille Crostini, Honeyed Capers, Basil
Endive Leaf, Poached Raisins, Gorgonzola Dolce, Candied Walnuts
Maine Lobster Roll, Brioche Bun / Extra charge per person
Oyster on the Half-Shell, Caviar / Extra charge per person
Tuna Tartare, Puffed Rice / Extra charge per person

WARM CANAPE

Truffle Mac & Cheese
Grilled Lamb "Arrosticini"
Fresh Mozzarella Arancini
Stewed Meatballs & Tomato Sugo
Roasted Cremini Mushrooms, "Sausage & Peppers"
Crispy Polenta, Roasted Pepper & Hazelnut "Romesco"
Artisanal Spanakopita, Parsley & Yogurt Dipping Sauce
'Bacalao' Croquette, Red Pepper Puree, Chives
Pork Belly Skewers, Pickled Watermelon, Mostarda
Buttermilk Fried Chicken, Grain Mustard, Truffle
Zucchini & Saffron "Flatbread", Marinated Feta Cheese
Ribeye Slider, Horseradish Aioli / Extra charge per person
Baltimore Crab Cake, Oyster Cracker / Extra charge per person
Molasses Candied Bacon / Extra charge per person



----- **CHEF TABLES** -----

(Cold)

MEDITERRANEAN TABLE

Oregano and Parsley Tossed Mozzarella, Roasted Peppers, Cucumber Salad, Hummus, Chickpea Salad, Marinated Feta, Dolmades, Paprika Dusted Pita Bread, Crostini

GRAINS & GREENS TABLE

Chef's Assortment of Three Grains & Lettuce Varieties, Fresh Herbs, Assortment of Nuts, Dried Fruit & Cheeses, Buttermilk Avocado Dressing, Lemon Vinaigrette, Croutons

CHARCUTERIE TABLE

Selection of Local and Imported Cured Meats and Cheeses, Marinated Olives, Stone Ground Mustard, Bread Varieties, Grissini, House Pickled Vegetables, Preserves and Spiced Nuts

(Warm)

ITALIAN TABLE

Roasted Chicken Cacciatore, Tomato Salad, Pecorino, Bruschetta, Focaccia

PASTA TABLES

Includes Selection of Fresh Breads and Garlic Crostini, 14-month Parmesan, Toasted Chili Oil
Pre-Select two

Rigatoni – Cherry Tomato, Fresh Basil

Orecchiette – Fennel Sausage, Broccoli Rabe

Cavatelli – Basil Pesto and Pine Nuts

Penne – “Cacio Pepe” Parsley, Black Pepper

CARVING TABLES

Choice of one

ROSEMARY SMOKED SALT CURED CENTER RIBEYE

Brioche, Horseradish Crème Fraiche, Scissor Sliced Cabbage Slaw, Aleppo Sesame Spread, Rosemary Garlic Butter

“PORCHETTA”

Fennel Pollen, Rosemary, Garlic Zucchini & Eggplant Scapece

ROASTED WHOLE CHICKEN

3-Day Marinade Heritage Chicken, Fontina Polenta, Emmer Salad, Parsley Purée

PISTACHIO CRUSTED LAMB LOIN

Cumin Scented Yogurt, Mint & Cucumber Salad, Fregola Salad / Extra charge per person

SEAFOOD TABLE

Chilled Poached Jumbo Shrimp, Fresh East Coast Oysters, Seafood Tartare, Lemon, Cocktail Sauce,
Mignonette, Oyster Crackers / Add \$25.00 per person
Poached Maine Lobster Tail _ Market Price
Cracked Stone Crab Claw (Seasonal) – Market Price
Selection of Blue and Snow Crab Claws / Extra charge per person

----- **RECEPTION** -----

FIRST COURSE

Pre-Select one Cold or one Warm

COLD

Baby Kale Caesar Salad, Parmesan, Anchovies
Valley Green Salad, Westchester County Vegetables, Charred Lemon Vinaigrette
Burrata, Roasted Cherry Tomato, Caramelized Cippolini, Arugula
Ancient Grain Salad, - Emmer, Almonds, Season Vegetables, Parmesan

WARM

Stewed Meatballs, Fontina Polenta, Tomato Sugo
Whole Rosemary Grilled Prawns, Stewed Lentils, Pancetta
Spanish Octopus, Paprika, Frisée, Ceci Beans
Caramelized Artichoke Salad, Castelvetrano Olives, Arugula, Pistachio Gremolata
Maine Lobster Salad, Truffle, Chicory - Market Price
Baltimore Crab Cake, Jumbo Lump Crab, Old Bay Hollandaise / Extra charge per person

----- **ENTRÉE PROTEIN OPTIONS** -----

Pre-Select Two

MEAT BASED

Heritage Roasted Chicken, Heirloom Legumes, Smoked Pepper, Salsa Verde
Center Cut Filet Mignon, Jumbo Asparagus, Hollandaise, Fingerling Potatoes
(Petite Filet & Crab Cake Duo Plate / Extra charge per person)
Barolo Braised Short Rib, Pomme Purée, Roasted Root Vegetables, Natural Jus
10 oz. Pork Chop, Roasted Cauliflower Agro-Dolce, Spiced Cauliflower Purée, Saba
Frenched Lamb Rack, Roasted Pepper “Mostarda”, Grilled Fennel & Mint / Extra charge per person
Wagyu NY Strip, Caramelized Cippolini, Faro Verde, Aged Balsamic / Extra charge per person



FISH BASED

Monkfish “Ossobuco” – Taragna Polenta, Parsley Gremolata
Wild King Salmon, Pan-Seared, Warm Ceci Bean “Sicilian Style”
Pan Seared North East Striped Bass, Marcona Almond Romesco Sauce, Grilled Haricots Verts
Poached Maine Lobster – Market Price
Pan Seared Diver Scallops / Extra charge per person

VEGETARIAN BASED

Can be made vegan

Fregola Salad, Radicchio, Citrus Segments, Fresh Herbs
Toasted Couscous “Puttanesca”
Local Vegetables “Al Forno” Arugula Pesto, Marcona Almond Gremolata

----- TABLE & MEAL ADDITIONS -----

Crispy Brussel Sprouts, Bacon Vinaigrette, Sage
Crispy Polenta, Bagna Cauda Sauce
Crispy Fingerling Potatoes, Chive & Garlic Butter
Grilled Broccoli Rabe, Sicilian Lemon, Breadcrumbs

DESSERTS

Wedding Cake by Homestyle Desserts Bakery
Wedding Cake by LULU Cake Boutique / Extra charge per person

BUTLER PASSED SWEETS

Miniature Cannoli, Carrot Squares
Petit Fours, Cream Puffs



----- FESTIVE EXTRA'S -----

ITALIAN COOKIES & BISCOTTI

DONUT MIND IF "I DO"

Assorted Doughnuts

COOKIES & MILK

Regular, Chocolate & Strawberry Milk, Assorted Cookies
Station or Butler Passed

DESSERT TABLE

Assorted Cakes, Italian Cookies, Miniature Cannoli's, éclairs, Cream Puffs, Napoleons,
Fruit Tarts, Key Lime Tarts, Carrot Squares, Petit Fours, Fresh Fruit Plater

Minimum of 50 Guests

CORDIAL BAR

Bailey's, Grand Marnier, Amaretto Di Soronno, Kahlua, Frangelico, Sambuca & Crème De Cacao

----- BAR PACKAGES -----

DELUXE OPEN BAR

INCLUDED IN THE GOLD PACKAGE

Tito's, Hornitos, Bombay Gin Dry, Johnnie Walker Red, Jim Beam, Captain Morgan, Bacardi, Malibu,
Triple Sec, Arrow Crème de Cassis, Jack Daniels, Kahlua
Domestic Beer & Imported Beer, House Wines, Assorted Sodas, Juices

PREMIUM OPEN BAR

INCLUDED IN THE PLATINUM PACKAGE / Upgrade the Gold Package

Tito's, Grey Goose, Hudson Valley Gin, Plymouth, Captain Morgan, Bacardi, Malibu, Espolòn Blanco,
Patron, Monkey Shoulder Blended Scotch, Johnnie Walker Black, Knob Creek, Jack Daniel's, Jim Beam,
Peach Schnapps, Triple Sec, Crème de Cassis, Sambuca, Kahlua
Domestic Beer & Imported Beer, House Wines, Assorted Sodas, Juices

Tax & Service Charge: All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.