



## 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 and Spa 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 Jared Secor, 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:

- Valet Parking
- One changing room for the wedding party
- 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
- Preferred room rates for your overnight guests (based on availability at time of contract)
- Complimentary overnight accommodation for the wedding couple on the day of the wedding
- Outside setting & magnificent grounds with great spots for photography on your special day

\*Please note- we do not offer private menu tastings, but we do offer you to come to dinner in Apropos complimentary as a way for our Chef to showcase our food\*

### DEPOSITS & POLICIES

A non-refundable deposit of \$3,500.00 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: \$195.00 ++ per person.**

Deluxe Open Bar, Four Passed Hors d'oeuvres, Chef's Charcuterie Table, Choice of (1) Table, Champagne Toast, Three Course Meal (2) Entrees, Tableside Wine Service included. The meal concludes with a Custom Wedding Cake, Family Style Sweets, Coffee and Tea Service.

### **Platinum Wedding Package: \$235.00 ++ per person.**

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

### **Food & Beverage Minimums**

The Abbey Inn & Spa operates by minimum food and beverage requirements as noted below. 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, May through October & Holiday Sundays - \$23,500.00 Food & Beverage Minimum  
(100 Guest Minimum at Platinum Package Pricing)

Friday and Sundays, May through October - \$19,500.00 Food & Beverage Minimum  
(100 Guest Minimum at Gold Package Pricing)

Saturdays November through April - \$18,800.00 Food & Beverage Minimum  
(80 Guest Minimum at Platinum Package Pricing)

Friday and Sundays, November through April - \$15,600.00 Food & Beverage Minimum  
(80 Guest Minimum at Gold Package Pricing)

Facility Fee: \$3,750.00

Ceremony Fee: \$500.00

**All prices are subject to a 23% service charge & 8.375% Peekskill, NY State tax.**



----- 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  
Poached Shrimp, Pickled Shallots, Cucumber  
Endive Leaf, Poached Raisins, Gorgonzola Dolce, Candied Walnuts  
Maine Lobster Roll, Brioche Bun / Add \$6.00 per person  
Oyster on the Half-Shell, Caviar / Add \$5.00 per person  
Tuna Tartare, Puffed Rice / Add \$3.50 per person

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**WARM CANAPE**

Truffle Mac & Cheese  
Chef's Selection Arancini  
Stewed Meatballs & Tomato Sugo  
Roasted Stuffed Mushrooms  
Crispy Polenta, Roasted Pepper & Hazelnut "Romesco"  
Artisanal Spanakopita, Parsley & Yogurt Dipping Sauce  
Pork Belly Skewers, Pickled Watermelon, Mostarda  
Buttermilk Fried Chicken, Grain Mustard, Truffle  
Zucchini & Saffron "Flatbread", Marinated Feta Cheese  
Cocktail Franks with Spicy Mustard  
Grilled Lamb "Arrosticini" / Add \$6.00 per person  
Bacon Wrapped Scallop / Add \$6.00 per person  
Ribeye Slider, Horseradish Aioli / Add \$5.00 per person  
Baltimore Crab Cake, Oyster Cracker / Add \$7.00 per person

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

**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

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**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

**PASTA TABLES**

Tomato Salad, Pecorino, Garlic Bread, Focaccia, Parmesan Cheese

**Rigatoni** – Cherry Tomato, Fresh Basil

**Orecchiette** – Fennel Sausage, Broccoli Rabe

**Cavatelli** – Basil Pesto and Pine Nuts

**Penne** – “Cacio Pepe” Parsley, Black Pepper

**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 / Add \$10.00 per person

**SEAFOOD TABLE**

Chilled Poached Jumbo Shrimp, Fresh East Coast Oysters, Seafood Tartare, Lemon, Cocktail Sauce,  
Mignonette, Oyster Crackers / Add \$36.00 per person

Poached Maine Lobster Tail \$MP

Cracked Stone Crab Claw (Seasonal) – \$MP

Selection of Blue and Snow Crab Claws / Add \$17.00 per person



-----RECEPTION -----

**FIRST COURSE**

Pre-Select one Cold or one Warm

**COLD**

Classic 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  
Spanish Octopus, Paprika, Frisée, Ceci Beans  
Caramelized Artichoke Salad, Castelvetrano Olives, Arugula, Pistachio Gremolata  
Maine Lobster Salad, Truffle, Chicory - Market Price  
Whole Rosemary Grilled Prawns, Stewed Lentils, Pancetta / Add \$10.00 per person  
Baltimore Crab Cake, Jumbo Lump Crab, Old Bay Hollandaise / Add \$10.00 per person

----- ENTRÉE PROTEIN OPTIONS -----

Pre-Select Two

**MEAT BASED**

Heritage Roasted Chicken, Farro & Field Peas, Smoked Pepper, Salsa Verde  
Center Cut Filet Mignon, Jumbo Asparagus, Hollandaise, Fingerling Potatoes  
**(Petite Filet & Crab Cake Duo Plate / Add \$14.00 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 / Add \$12.00 per person  
Wagyu NY Strip, Caramelized Cippolini, Farro Verde, Aged Balsamic / Add \$15.00 per person

**FISH BASED**

Monkfish “Ossobuco” – Taragna Polenta, Parsley Gremolata  
Wild King Salmon, Pan-Seared, Warm Ceci Bean “Sicilian Style”  
Pan Seared Bass, Marcona Almond Romesco Sauce, Haricots Verts  
Poached Maine Lobster \$MP  
Pan Seared Diver Scallops / Add \$12.00 per person

**VEGETARIAN BASED**

Can be made vegan

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



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

**Pricing based per-plate, recommended two plates for an 8-10-person table**

Crispy Brussel Sprouts, Bacon Vinaigrette, Sage  
Fingerling Potatoes, Chive & Garlic Butter  
Grilled Broccoli Rabe, Sicilian Lemon, Breadcrumbs  
\$8.00 per plate

**DESSERTS**

Wedding Cake by Homestyle Desserts Bakery  
Wedding Cake by LULU Cake Boutique / Add \$5.00 per person

**FAMILY STYLE SWEETS**

Miniature Cannoli, Carrot Squares  
Petit Fours, Cream Puffs

**----- BAR PACKAGES -----**

**FIVE HOUR PREMIUM OPEN BAR**

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 & Imported Beers, House Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon, Assorted Sodas and Juices

**FIVE HOUR DELUXE OPEN BAR**

Tito's, Hudson Valley Gin, Captain Morgan, Bacardi, Malibu, Espolòn Blanco, Monkey Shoulder Blended Scotch, Jack Daniel's, Jim Bean, Triple Sec, Crème de Cassis, Kahlua, Budweiser, Domestic & Imported Beers, House Pinot Grigio, Chardonnay, Pinot Noir and Cabernet Sauvignon, Assorted Sodas and Juices

**UPGRADE JUST THE BAR: \$10.00 per person**

**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.