

EST.  1926

INN ON BOLTWOOD

AMHERST, MA

Elopement Package

30 Boltwood Ave
Amherst, Ma 01002
413-256-8200
innonboltwood.com



**To make your day a truly memorable experience,
we include the following in all packages:**

Intimate ceremony space

Bouquet of seasonal flowers, boutonniere, and fresh floral centerpieces

Celebration champagne toast to the newlywed couple

Custom wedding cake

Charcuterie and vegetable board for social hour

Four course farm to table dinner; gluten free, vegan, and vegetarian options available

Customizable menu planning

Two hours of premium cocktail service, during cocktail hour and through dinner

Wine service with dinner

Complimentary overnight room for the newlywed couple on their wedding night

Champagne and Chef's choice of sweets delivered to your bridal suite

Venue coordinator

Banquet captain and wait staff for day of

One bartender

Tables, chairs, glassware, silverware, china

White or ivory linen tablecloths

Selection of 20 linen napkin colors

Votive candles

Preferred vendor list

Unlimited access to the grounds, providing unique photo opportunities throughout all seasons

**** Minimum of 10 guests required. Maximum of 30 guests****

Elopement Package

Social hour to include:

hosted premium open bar

charcuterie display

assortment of cured meats and artisan cheeses
seasonally inspired pickled, marinated, & roasted vegetables
served with artisan breads and gourmet crackers

vegetable crudités

baby carrots, celery, cucumber, cauliflower, cherry tomatoes,
broccoli, radishes, red & green peppers,
house made hummus & ranch dips

final counts must be provided 5 business days prior to scheduled event

All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% taxable service charge and a 5% taxable administrative fee. The 5% administrative fee does not represent a tip or service charge for wait staff employees, service employees, or service bartenders. All prices, fees, service charges and room rentals are subject to 7% state sales tax.

Prices are subject to change without notice. Menus are fully customizable.

Menu items are subject to seasonality & market availability

ELOPEMENT PACKAGE FOUR-COURSE PLATED DINNER

all plated dinners are served with house made focaccia

first course

choose one

classic lobster bisque, tarragon crème fraîche ♦ truffled potato & leek soup, crispy shallots
charred cauliflower soup, duck confit, roasted pear ♦ gulf shrimp risotto, crispy tempura prawn
warm asparagus, prosciutto & hollandaise ♦ butternut squash ravioli, baby leeks & parmesan
grilled marinated half quail, creamy polenta, wild mushrooms
country duck pate, grilled bread, whole grain mustard, pickled baby carrots

second course

choose one

arugula, radicchio & endive salad, blue cheese, candied walnuts, lemon vinaigrette
artisanal lettuces, roasted pear, marcona almonds, cranberry, goat cheese, sherry vinaigrette
grilled romaine hearts, classic caesar dressing, white anchovy, parmesan tuile
field greens, cucumber, cherry tomatoes, pickled shallots, sherry vinaigrette

third course

choose three entrees for your guests to select from

pan roasted salmon, toasted orzo, cipollini onions, ginger tomato jam
miso glazed cod, long grain wild rice, bok choy, scallions, shiitake mushrooms
seared ahi tuna, black olives, dijon vinaigrette, long grain wild rice, sautéed green beans
grilled rib eye steak, potato purée, tuscan kale, roasted garlic
orecchiette & rock shrimp, roasted tomatoes, peas, basil, pecorino-romano
roasted chicken breast, whole grain mustard beurre blanc, cauliflower risotto, green beans
smoked chicken & 6 oz. filet mignon, marbled potatoes, haricot verts, roasted shallot jus
braised short ribs, roasted fingerling potatoes, glazed baby carrots, chimichurri
pork loin, bacon-apple compote, potato gratin, collard greens

fourth course

Your wedding cake from our preferred vendor
regular & decaffeinated coffee and tea service

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\$149 Per Person

vegan, vegetarian, & gluten free options

please contact your sales manager with any specific dietary requests you may have.

V: vegan
GF: gluten free
VEG: vegetarian

soups

miso carrot ginger (GF/V)
roast vegetable bisque (GF/V)
white bean & tuscan kale (GF/V)
creamy cauliflower (GF)
tomato-coriander (GF/V)

entrées

fennel, mushroom, barley risotto (*VEG - can be made vegan upon request*)
moroccan couscous, currants, almonds, seasonal vegetables (V)
orecchiette pasta, roasted tomatoes, peas, basil, parmesan (*VEG, can be made vegan upon request*)
stuffed roasted pepper, quinoa, mushrooms, kale, arugula pistou (V/GF)
butternut squash ravioli, baby leeks, parmesan (VEG)
white cheddar cavatappi and cheese with mustard graham cracker crust (VEG)
grilled seitan with black bean and corn salsa (V)
sweet potato noodles with sundried tomato fuaxmaggio sauce (V, GF)
butternut squash au poivre with coconut milk peppercorn sauce (V, GF)

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chef's spring seasonal menu

the following menus are designed by our executive chef to best enhance your menu with the best local, seasonal ingredients. you can substitute any of the following dishes to your selected menu.

soup

english pea soup, parmesan tuile, pickled ramps
chilled local asparagus soup, crispy prosciutto

salad

watercress, local radish, sugar snap peas, cucumbers, ramps, sherry vinaigrette
local spinach, blue cheese, house bacon, spring onion, lemon, olive oil

entrées

atlantic flounder, fava beans, tuscan kale, purple potato, lemon beurre blanc
beef tenderloin, roasted spring onion, grilled local asparagus, baby carrots, ramp vinaigrette

vegetable accompaniment

roasted asparagus spears
haricot verts
english peas
swiss chard

starch accompaniments

asparagus & mushroom risotto
wild rice pilaf, baby kale, slivered almonds

dessert

yogurt mousse, rhubarb compote, almond crumble
spring dug parsnip cake, five spice cream cheese, toffee

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chef's summer seasonal menu

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soup

cucumber lemon verbena gazpacho, poblano pepper, crème fraîche
sweet corn, crispy shallots, aleppo pepper

salad

local arugula, heirloom cherry tomato, vidalia onion, purple basil, extra virgin olive oil
roasted corn, local greens, bell pepper, squash blossom, cilantro vinaigrette, red chili

entrées

misty knoll chicken breast, yellow wax beans, summer squash, wild rice
miso glazed salmon, bok choy, poblano pepper, red quinoa

vegetable accompaniment

summer squash
ratatouille
roasted corn succotash
eggplant & red pepper tart

starch accompaniments

roasted corn risotto with charred poblano peppers
butter & parsley braised new potatoes

dessert

peach galette, whipped cream, balsamic
milk chocolate pot de crème, strawberries, cacao nibs shortbread

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chef's fall seasonal menu

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soup

apple rutabaga, fried sage

leek & potato, bacon, crispy shoestring potato

salad

roasted cauliflower salad, chestnuts, fingerling potato, kale, pickled pear, buttermilk dressing
artisanal greens, apple, pomegranate, goat cheese, pumpkin seeds, sherry vinaigrette

entrées

rib eye, butter braised fingerling potato, swiss chard, hedgehog mushrooms

pork loin, butternut squash, roasted parsnip, brussels sprouts, bacon, creamy polenta

vegetable accompaniment

maple glazed carrots

butternut squash

broccolini

brussels sprouts

cauliflower

starch accompaniments

roasted root vegetables such as beets, celery root, parsnips, turnips, red bliss potatoes, rutabaga
sweet potato puree with brown sugar, allspice, clove, maple

dessert

caramel poached pear, cranberry brittle, hazelnuts

chocolate beet cake, citrus compote, chocolate ganache

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chef's winter seasonal menu

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soup

celery root, pumpkin seed, mâchè

chicken & wild rice, fennel, kale

salad

roasted fennel & kale, italian farro, orange segments, tarragon

slow cooked beet, goat cheese, marcona almonds, grapefruit vinaigrette

entrées

leg of lamb, couscous, brussel sprouts, salsify, caramelized cauliflower

rock shrimp & lobster risotto, meyer lemon

vegetable accompaniments

whipped sweet potatoes

brussel sprouts

turnips & kale

garlic roasted broccoli

starch accompaniments

garlic & parmesan mashed potatoes

herb roasted fingerlings

dessert

dark chocolate tart, graham cracker crust, marshmallow, caramel

meyer lemon cake, passion fruit glaze, white chocolate whipped cream

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Room and Ceremony Set Up: Elopement package fees include tables, gold banquet chairs, china, glassware, silverware, votives, and linen. You have the choice of white or ivory linen tablecloths and we offer over 20 color linen napkin options to choose from. Room rental fees do not include the use of any audio visual equipment for your reception.

Administrative Fees & Taxes: All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% taxable service charge and a 5% taxable administrative fee. The 5% administrative fee does not represent tip or service charge for wait staff employees, service employees, or service bartenders. All charges are subject to a 7% state sales tax.

Deposits and Final Payment: All social events at the Inn, upon confirmation, will be required to pay a deposit of 25% of your estimated amount upon booking. All deposits need to be in the form of check or cash. Credit cards can NOT be used for deposits or for the final payment. All advance deposits are non-refundable. Deposits will be applied toward your final balance, which is required five business days prior to your scheduled event date. All final payments must be in the form of bank check or cash, with a credit card on file for any unplanned incidentals you purchase the day of.

Menu Pricing: Menus are subject to seasonality and market availability. Prices are subject to change without notice. Menus are fully customizable. To ensure availability of specific food items, we ask that final menus be selected with your catering manager at least one month prior to your function date. The Inn on Boltwood reserves the right to increase pricing of specific menu items, based on the market value at the time of purchase if needed.

Wedding Cake Vendors: The Inn on Boltwood's preferred wedding cake vendors are Atkins Farms Bakery in Amherst, MA, and Gregory's in Hadley, MA. Your wedding cake package includes: delivery to the Inn on Boltwood, buttercream icing, and a selection of at least eight cake flavors and five fillings to choose from. Please set up an appointment with our preferred vendor prior to your wedding date to detail your wedding cake. When you meet with your cake decorator they will assist you in the pricing of rolled fondant wedding cakes, basket weaves, pearls, fresh flowers and/or cake topper if you are interested. Cake samples are available by appointment only.

Bartender Fee: All elopement packages include one bartender. Should you request additional bartenders beyond the one provided, a \$75 *per bartender* fee applies

Guarantees: To help us make your event a truly memorable experience, we ask your cooperation in confirming all your details and menu choices, 30 days prior to your event. Your expected guarantee is due 5 business days prior to your scheduled event by noon. This number is your guarantee and may not be lowered. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

Display/Decorations: We politely ask that there be no confetti, rice, bird seed, or any similar materials thrown at the Inn. The Inn asks that nothing be affixed to walls, doors, light fixtures, ceilings or any furniture within any of the function spaces or tent, without prior approval. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event.

Alcoholic Beverage Policy: The Inn on Boltwood, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Massachusetts Alcoholic Beverage Control's policies, procedures and statues. The Inn will strictly enforce all Massachusetts beverage laws. The management of the Inn on Boltwood and its beverage employees reserve the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated. In addition, any

disturbances, underage drinking or consumption of non-Inn purchased alcohol can result in immediate termination of your event. The Inn on Boltwood is the only licensed authority to sell and distribute alcohol on the premises. Alcohol is not permitted to be brought on property, and alcohol purchased from The Inn on Boltwood may not be removed from the premises. No shots or shooters allowed. No more than two drinks at a time will be served to any guests. The Inn on Boltwood's liquor license requires that The Inn on Boltwood employees or bartenders only dispense beverages.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding the safety of any of these items, written information is available upon request. Before placing your final order, please inform your Events Coordinator if a person in your party has a food allergy. **Any food prepared by The Inn on Boltwood may not be taken off the premises due to insurance and health code regulations. In addition, no food or beverages prepared by external sources are to be brought into The Inn on Boltwood.**

Dining for Children: For guests under the age of twelve, the Inn on Boltwood offers a separate children's menu. Please inquire with your Events Manager for special children's entrees. Children's meals are \$35.00 per child.

Dining for Hired Professionals: Should you wish to provide food and non-alcoholic beverages for professionals hired for your event, you are welcome to do so. Vendor meals are \$50.00 per vendor.

Sleeping Rooms: Elopement packages include one (1) complimentary room for use on the evening of the wedding. There is no minimum number of sleeping rooms required. Upon booking your wedding at Inn on Boltwood, you will have the option to set up a block of rooms for the wedding weekend (based on availability) which will be held for your group until 30 days prior to your wedding date. There is a two night minimum requirement for accommodations on most weekends. A discount off our prevailing rates may be offered and is subject to availability.

Smoke Free Policy: The Inn on Boltwood is entirely smoke free and has a designated area outside of the hotel for guests who wish to smoke. If a guest should smoke inside of a guest room, a **\$250.00** cleaning fee will apply to the individual's credit card.

**Contact: Catherine Jindela
Catering Sales Manager
Direct Line: (413) 835-2054
cjindela@innonboltwood.com**

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