

EST.  1926

INN ON BOLTWOOD

AMHERST, MA

Elopement Menus

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
- Bride's Bouquet of seasonal flowers, Groom's Boutonniere, and fresh floral centerpieces
- Celebration Champagne toast to the newly wed couple
- Custom wedding cake
- Charcuterie and vegetable board for social hour
- Two hours of premium cocktail service
- Four course farm to table dinner; Gluten free, vegan and vegetarian options available
- Wine service with dinner
- Complimentary overnight room for the newlywed couple on their wedding night
- Breakfast for the newlywed couple in our signature restaurant the morning after your reception
- Champagne and Chef's choice of sweets delivered to your bridal suite
- Personal wedding 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
- Complimentary menu tasting for the engaged couple and customizable menu planning
- Unlimited access to the grounds, providing unique photo opportunities throughout all seasons

Elopement Package

Social hour to include:

Two hours of hosted premium open bar

charcuterie display

assortment of marinated peppers, artichokes, roasted mushrooms,
grilled veggies, pecorino cheese, fresh mozzarella, prosciutto, mortadella, salami & speck
served with artisan breads, lavash & basil pesto spread

vegetable crudité

assortment of farmers market raw vegetables such as:
baby carrots, celery sticks, sweet pepper strips, broccolini spears, asparagus,
cauliflower, mushrooms, heirloom cherry tomatoes
served with herb ranch dip, roast pepper hummus and pita chips

final counts to be provided 72 hr. in advance of scheduled event

All prices, fees, and room rentals, unless otherwise noted, are subject to an 17% percent service charge and a 5% 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% 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 artisan bread & whipped butter

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
tuna sashimi, daikon radish, shiitake mushroom, yuzu vinaigrette
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, red onion, 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
orriechetti & 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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\$129 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

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 (V)
moroccan couscous, currants, almonds, seasonal vegetables (V)
orecchiette pasta, roasted tomatoes, peas, basil, parmesan on side (can be made vegan upon request)
stuffed roasted pepper, israeli couscous, mushrooms, kale, arugula pistou (V)
vegetable wellington, stuffed with goat cheese garlic, basil pomodoro sauce
butternut squash ravioli, baby leeks, parmesan

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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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late night snacks

all displays are stationary and priced per guest.

dill & limoncello cured salmon

capers, red onions, olives, citrus gremolata
garnished with chopped eggs, tomatoes, scallions, toast points

\$8.00 pp

slider station

served with french fries
barbeque pork, coleslaw
braised short rib, caramelized onions
grilled chicken, avocado, chipotle mayo

\$6.00 pp

bruschetta

artichoke spread, tomato-basil salad, tuscan white bean puree & tapenade
served with grilled rustic country bread

\$6.00 pp

artisanal cheese

assortment of cow, sheep & goat's milk, european & american cheeses
with seasonal fresh fruit & vineyard grapes
served with tuscan breads & assorted crackers

\$7.00 pp

grilled & marinated vegetables

sweet & sour mushrooms, marinated artichoke hearts, marinated mixed olives,
balsamic marinated cippolini onions, grilled green onions, fire roasted chili peppers,
grilled eggplant, zucchini & sweet peppers
served with bread sticks & baguette

\$6.00 pp

chips & dip display

warm spinach & artichoke fondue, sliced baguette & rosemary focaccia **\$3.00 pp**
charred tomato salsa, guacamole & tri-colored corn tortilla chips **\$3.00 pp**
baba ganoush, hummus & toasted pita chips **\$3.00 pp**
four onion sour cream dip served with garlic potato chips **\$3.00 pp**
baked maryland crab & corn dip served with toasted pita points **\$4.00 pp**

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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. You can rent the following equipment from the Inn, availability permitting, at the rates listed below:

- LCD Projector: \$75
- Projection Screen: \$25
- Wireless Microphone and Speakers: \$50
- iPod Adaptor and Speakers : \$50

Administrative Fees & Taxes: All prices, fees, and room rentals, unless otherwise noted, are subject to a 17% service charge and a 5% 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% 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 72 hours 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.

2018/19 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 four months prior to your function date. The Inn on Boltwood reserves the right to increase pricing of specific menu items, up to 90 days prior to your event, based on the market value at the time of purchase if needed.

Menu Tasting: The Inn on Boltwood offers three wedding tastings per year in group format. We recommend completing your menu tasting four to eight months prior to your wedding and will notify you once dates are finalized. Out of state couples can request an individual tasting if needed. Group tastings are offered in February, May and October and are all on Sunday afternoons. The Inn on Boltwood prefers to hold individual menu tastings on weekdays, during lunch or dinner hours. Individual weekend menu tastings are available by request, availability permitting. For both group and individual tastings, the engaged couple are complimentary; each additional guest, up to four more guests, are \$50 each plus tax and gratuity.

Wedding Cake Vendors: The Inn on Boltwood's preferred wedding cake vendor is Atkins Farms Bakery in Amherst, MA, Gregory's in Hadley, MA, and Bean Counter Bakery in Worcester, 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. Cakes tasting at Atkins Farms are by appointment on Saturday from 10am to 2pm.

Bartender Fee: All elopement packages include 1 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 in addition to the total number of guests anticipated, 14 days prior to your event. Your expected guarantee is due 3 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.

Parking: Guests who have reserved overnight rooms at the Inn will be provided complimentary parking in designated Inn spaces. Based on the size and time of your event, the Inn can assist in securing additional self-parking through prior arrangements made with Amherst College. Please consult with your Events Coordinator when detailing your event.

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. We also ask that there be no candles, as our fire code prohibits them. 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 statutes. 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 pricing for providing your selected menu to guests under the age of twelve.

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. Please inquire with your Events Manager for special pricing regarding vendor meals.

Music Guests will provide own music for the event, if needed. Music provided at the Inn on Boltwood's outdoor venues is subject to Town and property guidelines. Music for events on the Rooftop Terrace must end by 10:00 PM and music for events in the Garden Tent needs to end by 11:00pm.

Coat Check: Coat racks are provided complimentary to you and your guests.

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 with us, The Inn on Boltwood will extend a courtesy 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.

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