

EST.  1926

INN ON BOLTWOOD

AMHERST, MA

Micro Wedding Menus 2020/2021

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

MICRO WEDDING PACKAGE

cash bar during cocktail hour and dinner
hosted consumption-based bar also available

Cocktail hour includes:

Individual artisanal cheese board with fresh seasonal vegetable crudité's and dipping sauces
choice of **four** hors d'oeuvres, served plated to each guest during cocktail hour

Dinner includes:

plated four course meal to include choice of appetizer or soup, salad, entrée, and cake
prosecco toast to the newlywed couple
fresh house-made rosemary focaccia, served to each guest
your wedding cake from our preferred cake vendor, served to each guest
local coffee & hot tea, served to each guest with dessert

To make your wedding day a truly memorable experience, we also offer the following included in our packages:

complimentary overnight room for the newlywed couple on their wedding night
champagne and Chef's choice of sweets delivered to your overnight room
personal venue coordinator
banquet captain and wait staff for day of
personalized server to attend to the special needs of the wedding couple
1 bartender per event
tables, chairs, glassware, silverware, china
white or ivory linen tablecloths and selection of 20 linen napkin colors
pre-sealed and sanitized silverware packets for each guest setting
preferred vendor list
discounts on additional guests' overnight rooms
hospitality room for private cocktail hour and wedding party photos
unlimited access to the grounds, providing unique photo opportunities throughout all seasons

Friday or Sunday: \$67 per person, *plus tax and gratuity*

Saturday Night & Holiday Weekends: \$77 per person, *plus tax and gratuity*

Additional menu selections and hosted bar offerings are available for add on

final counts to be provided five days in advance of scheduled event

All prices, fees, and room rentals, unless otherwise noted, are subject to and 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.

MENU SELECTIONS

items marked with *** upcharge, please inquire
please contact your sales manager with any specific dietary requests you may have

cold hors d'oeuvres

caprese skewers *with mozzarella, tomato, balsamic reduction*
whipped ricotta and honey *upon focaccia crostini*
beet and goat cheese napoleon *with balsamic reduction*
mini cucumber sandwich, *sourdough bread and cream cheese*
tomato bruschetta *on grilled focaccia crostini*
compressed watermelon *with feta and balsamic vinegar pearls*
veggie collard rolls, *nouc cham sauce*
channa masala, *on a cucumber chip*
lobster salad *toasted mini brioche bun****
shrimp cocktail *with horseradish and lemon*
smoked salmon on a blini *with dill cream cheese and capers****

hot hors d'oeuvres

mini corn dog *with honey Dijon mustard*
truffle arancini *with honey aioli*
chorizo stuffed mini pepper *with lemon aioli*
fried shrimp *with sweet chili sauce*
mini crab cake *with chipotle aioli****
sea scallops *wrapped in bacon*
chicken and waffle bite *with hot honey drizzle*
steak frites *with smoked tomato jam*
mom's meatballs *with ricotta salata*
mini lamb kebob *tzatziki sauce*
beef yakitori *ginger soy glaze*

appetizers

butternut squash ravioli
arugula, citrus and shaved parmesan

cauliflower lollipop
marinated and chickpea battered, mascarpone, chives

pan seared crab cake ***
lump crab meat, corn salsa, chipotle aioli

beef carpaccio ***
horseradish aioli, arugula, shaved parmesan, fried capers

soups

apple parsnip bisque
crispy bacon and chive

elote soup
paprika oil, cotija cheese and cilantro

carrot ginger miso soup (GF/Vegan)
crispy carrot

french onion soup
toasted focaccia and gorgonzola cheese

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MENU SELECTIONS

salads

roasted pear salad

spring mix, toasted almonds, goat cheese and sherry vinaigrette

caesar salad

petit lettuce wedge, shaved parmesan, garlic croutons and caesar dressing

winter citrus salad

cara orange, blood orange, grapefruit, arugula, ricotta salata, toasted pistachio, citrus and cinnamon vinaigrette

market salad

spring mix, cucumber, tomato, pickled shallots, basil vinaigrette

cobb salad

petit lettuce wedge, chopped bacon, tomato, avocado, egg, gorgonzola crumbles, gorgonzola dressing

zucchini ribbon salad

arugula, cherry tomato, lemon vinaigrette

DINNER ENTREES

V: vegan VEG: vegetarian GF: gluten free CN: contains nuts

prime rib au jus (GF)

red wine braised short rib (GF)

8 oz. filet mignon with rosemary demi-glace (GF) *\$5pp supplement*

jerk spiced lobster tail with cognac brown butter & 6 oz. filet mignon (GF) *\$10pp supplement*

beef bolognese with cavatappi pasta and shaved parmesan

mojo marinated grilled chicken breast (GF)

buttermilk fried chicken

roasted tilapia with piccata sauce

grilled salmon with citrus vinaigrette (GF)

beer battered fish and chips

with a choice of 1 side

VEGAN & VEGETARIAN

V: vegan VEG: vegetarian GF: gluten free CN: contains nuts

roasted vegetable and quinoa stuffed pepper (V, GF)

butternut squash ravioli with brown butter and parmesan (VEG)

white cheddar cavatappi and cheese with mustard graham cracker crust (VEG)

roasted cauliflower, white bean purée, salt baked shallots,
pistachio, nigella salsa verde, dukkah spice (V, CN, GF)

potato kofta, red curry cream sauce, sautéed spinach, smoked tomato jam, puffed quinoa (VEG, GF, CN)

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SEASONAL ACCOMPANIMENT SUGGESTIONS

spring

vegetable accompaniment

steamed asparagus *with lemon*
haricot verts *tossed in chili garlic oil*

starch accompaniments

roasted wild mushroom and fingerling potato medley
spring pea risotto

summer

vegetable accompaniment

grilled zucchini and peppers
jicama radish slaw *with citrus vinaigrette*

starch accompaniments

garlic whipped potatoes
roasted vegetable and couscous salad

fall

vegetable accompaniment

sautéed broccoli rabe
brown sugar and ale roasted carrots

starch accompaniments

orzo pilaf
savory bread pudding

winter

vegetable accompaniments

brussel sprouts *agro dulce*
garlic roasted broccoli

starch accompaniments

himalayan red rice
whipped sweet potatoes

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A LA CARTE BAR TIERS

call bar

trinity oaks cabernet sauvignon, pinot noir, chardonnay and pinot grigio, la marca prosecco
 heineken, corona, budweiser, bud light, truly seltzers, sam adams lager, heineken 0.0
 titos, smirnoff, spring 44, bacardi silver, malibu, cuervo gold, j&b, cutty sark, seagram's 7
 jim beam, brandy, triple sec, amaretto, bailey's, kahlua, sambuca, assorted liquors & mixers

premium bar

edna valley vineyards cabernet sauvignon, pinot noir, riesling, chardonnay and sauvignon blanc, la marca prosecco,
 heineken, corona, budweiser, bud light, truly seltzers, sam adams lager, heineken 0.0
 two local craft beers
 ketel one, titos, belvedere, boodles, tanqueray, captain morgan's, goslings black seal,
 corralejo blanco, milargo reposado, johnny walker red, seagram's VO, glenmorangie 10 yr.
 dewars, jameson, makers mark, hennessey VS, triple sec, grand marnier, cointreau, frangelico,
 chambord, tia maria, assorted liquors & mixers

super-premium bar

edna valley vineyards cabernet sauvignon, pinot noir, riesling, chardonnay and sauvignon blanc, la marca prosecco
 heineken, corona, budweiser, bud light, truly seltzers, sam adams lager, heineken 0.0
 two local craft beers
 grey goose, titos, chopin, hangar one, hendricks, bombay sapphire, captain morgan's, myers,
 avion silver, don julio anejo, johnny walker black, crown royal, glenfiddich 12 yr., bushmills 10 yr.
 1972 ridgemont reserve, remy martin vsop, grand marnier, cointreau, frangelico,
 chambord, tia maria, assorted liquors & mixers

in lieu of all night open bar packages above, tiered packages are also available

	Hosted Beer, Wine & Soda Bar	Upgraded Hosted Beer, Wine & Soda Bar	Hosted Call Bar	Hosted Premium Bar	Hosted Super-Premium Bar
First Hour	\$11pp	\$14 pp	\$14pp	\$16pp	\$20pp
Second Hour	\$9pp	\$12 pp	\$12pp	\$14pp	\$17pp
Third Hour	\$7pp	\$10 pp	\$8pp	\$10pp	\$12pp
Fourth Hour	\$5pp	\$7 pp	\$6pp	\$7pp	\$8pp

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months prior to your function date. Inn on Boltwood reserves the right to increase pricing of specific menu items based on the market value and at the time of purchase if needed.

Favors: Favors that include alcohol of any kind are not permitted.

Wedding Cake Vendors: The Inn on Boltwood's preferred wedding cake vendors are Atkins Farms Bakery, located in Amherst, MA (413-253-9528 www.atkinsfarms.com), Gregory's Pastry Shop, located in Hadley, MA (413-586-9900), and The Bean Counter Bakery*, located in Shrewsbury, MA (508-754-0505 www.beancounterbakery.com). 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 (different options from each vendor). Samples from all cake vendors will be present at the group menu tastings with their most popular flavors for you to sample. Please set up an appointment with your preferred vendor three to six months 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. Gregory's Pastry Shop and Bean Counter Bakery will provide cake samples by appointment only. Atkins Farm allows you to call and request a six pack of flavors. Please allow them 48 hours for requests. ****Please note there is an upcharge and delivery fee from all cakes ordered from Bean Counter Bakery.***

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, 45 days prior to your scheduled event. Your expected guarantee is due 72 hours prior. In addition to your final guest count, we require events offering more than one entrée to submit exact numbers of each selection. This number is your guarantee and may not be lowered. If a confirmation number is not received by the scheduled due date, the expected attendance will become the number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance, whichever is greater.

Dining for Children: For guests under the age of twelve, the Inn on Boltwood offers a separate children's menu at a fee of \$35 per child. Special children's menu includes a beverage, starter course, entrée, and dessert.

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. The Inn on Boltwood will offer your selected menu items to your wedding professionals, at a fee to you of \$50 per vendor.

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 on non-Inn purchased alcohol can result in immediate event termination. 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. Favors with alcohol are not permitted.

Bartender Fee: All wedding packages include 1 bartender per event. Should you request additional bartenders beyond the one included, a \$75 *per bartender* fee applies.

Parking: Guests who have reserved rooms at the Inn will be provided complimentary parking in designated Inn spaces. Weekend event guests may park in the Amherst College Alumni Lot, located directly behind the Inn's designated parking spaces. If you require detailed driving and/or parking instructions, please contact your Events Coordinator when detailing your event. Valet parking is available for an additional fee.

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 Catering Manager or Event Planner 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.**

Coat Check: Coat racks are provided complimentary to you and your guests. A coat room attendant is available for an additional fee.

Displays / 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 candles be enclosed in glass. No open flames are permitted. The Inn on Boltwood reserves the right to bill for any repairs made resulting from damage incurred during your event. The Inn asks that you remove all of your equipment, decorations, etc. at the close of the event. The Inn on Boltwood is not responsible for breakage, missing items or any items left behind. Should your decorations exceed the included parameters of included basic set up, you will want to make additional arrangements with your florist and/or wedding vendor for assistance. Any changes to your planned set up need to be made at least 72 hours in advance. The Inn on Boltwood will try to honor any last minute requests, however if any major set up changes (beyond moving 1-2 tables) the day of the wedding, an additional \$150 per hour set up fee may be incurred. The Inn does not assume responsibility for the set up pergola décor, lighting, and any other services outside of basic set up. Basic set up includes: placement of pre-assembled centerpieces, favors, escort cards, gift table, and other basic table décor.

Sleeping Rooms: Wedding packages include one (1) complimentary room for use on the evening of the wedding in a designated Suite. There is no minimum number of sleeping rooms required. Upon booking your wedding with us, you will have the option of setting up block of rooms for the wedding weekend (based on availability) which will be held for your group until 45 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.

Ceremony Rehearsal: You may schedule a ceremony rehearsal prior to your onsite ceremony based on availability of the Inn. Rehearsals can only be scheduled one month prior to your wedding date, and the specific location will be confirmed three days prior. We require your officiant to be present at your rehearsal. Should you require the assistance of our team, you can request a banquet captain at the rate of \$100.00 per hour. Please adhere to your scheduled time, as there may be groups or events scheduled before or after you.

Pre Reception Accommodations: Hair & make-up prep space is available for use prior to the ceremony and/or reception at the rate of \$100 per day based on availability. A hospitality room is included in your contract for use up to one hour prior to ceremony and/or reception through one hour after cocktail hour at no additional charge.

Contact: **Catherine Jindela**
Catering Sales Manager
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cjindela@innonboltwood.com

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