



## **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 room on your One Year Anniversary
- Valet Parking with complimentary "Thank you" card placed in your guest's vehicle



## 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.



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

**BUTLER PASSED HORS D'OEUVRES**

Pre-Select four for Gold & six for Platinum

**COLD**

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

**WARM**

Stewed Meatballs & Tomato Sugo  
Fresh Mozzarella Arancini  
Truffle Mac & Cheese  
Roasted Cremini Mushrooms, "Sausage & Peppers"  
Grilled Lamb "Arrosticini"  
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  
Baltimore Crab Cake, Oyster Cracker  
Molasses Candied Bacon



----- **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

**SEAFOOD TABLE**

Chilled Poached Jumbo Shrimp, Fresh East Coast Oysters, Seafood Tartare, Lemon, Cocktail Sauce,  
Mignonette, Oyster Crackers  
Poached Maine Lobster Tail  
Cracked Stone Crab Claw (Seasonal)  
Selection of Blue and Snow Crab Claws

----- **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

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

Pre-Select Two

**LAND**

Heritage Roasted Chicken, Heirloom Legumes, Smoked Pepper, Salsa Verde  
Center Cut Filet Mignon, Jumbo Asparagus, Hollandaise, Fingerling Potatoes  
**(Petite Filet & Crab Cake Duo Plate / Additional Cost 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  
Wagyu NY Strip, Caramelized Cippolini, Faro Verde, Aged Balsamic



**SEA**

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  
Pan Seared Diver Scallops

**FARM**

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 -----**

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

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

**BUTLER PASSED SWEETS**

Miniature Cannoli, Carrot Squares

Petit Fours, Cream Puffs

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

**ITALIAN COOKIES & BISCOTTI**

**DONUT MIND IF "I DO"**

**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, Prosecco, Assorted Sodas, Juices

**PREMIUM OPEN BAR**

**INCLUDED IN THE PLATINUM PACKAGE / Additional Cost Per Person**

Tito's, Grey Goose, Hornitos, Patron, Tanqueray, Johnnie Walker Black, Jim Beam,  
Captain Morgan, Bacardi, Malibu, Peach Schnapps, Triple Sec, Arrow Crème de Cassis,

Maker's Mark, Sambuca, Kahlua

Domestic Beer & Imported Beer, House Wines, Prosecco, Assorted Sodas, Juices



**Tax & Service Charge:** All Food and Beverage related charges are subject to an 8.375% Peekskill, NY tax that includes; a 4% New York State Tax, a 3% Westchester County tax and a .375% Local Tax. A Non-Taxable Service Charge of 13% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. **This Service Charge is not a Gratuity.** In addition, there is a Taxable 10% Administrative Charge. This Taxable 10% Administrative Charge is to be retained by the hotel and does not represent a tip, gratuity or service charge for 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.