




The Romance of a Mountain Setting
Celebrating happily ever after since 1915

Wedding Packages



Bear Mountain Inn





Bear Mountain has a longstanding tradition of creating unforgettable weddings ranging from intimate to extravagant, from the traditional to the unexpected. Our team works closely with each bride and groom to guarantee a cherished memory by selecting the perfect ceremony site and reception venue, planning an exquisite reception menu with our award-winning chef, and offering embellishment and entertainment recommendations.

Wedding Services:

- Create a wedding checklist
- Reception venues and menu selection
- Rehearsal dinners, receptions, family and attendee brunches
- Amenity gifts
- Wedding location selection
- Guest lodging blocks and reservations
- Guest activities

Ceremony/Site Fees

Our ceremony fee includes setup/breakdown and chair rental.

Merry Go Round Pavilion - *\$850.00*
Cliff House or Overlook Patio - *\$550.00*

Overnight Accommodations

Guest rooms are available at the Overlook Lodge, and Stone Cottages can be reserved as a wedding room block for your guests' convenience. Room rentals are based on availability at the time of booking. There is a 20-room maximum per wedding room block. Certain dates may require minimum stays and discounts may not be available on all holiday weekends.

Reception Venues

Bear Mountain Inn We are excited to introduce the newly renovated Bear Mountain Inn and we are currently booking dates. This venue will have seating for up to 200 guests. There is a \$1,200 site fee, which includes use of the 1st and 2nd floor event spaces. *125 person minimum*

Overlook Lodge features the Hudson Room which offers breathtaking views of the Hudson River, Hessian Lake and the mountain side for your celebration of up to 150 guests. *65 person minimum*

Merry Go Round Pavilion is a "stone and timber" pavilion that reflects the Adirondack "Great Camp" architecture that became the model for The National Park System. Built in 2001, this unique venue offers a functional, indoor Merry-Go-Round. The pavilion has a dance floor and can hold up to 100 guests. *65 person minimum. There is a \$1,500.00 Site Fee and Food and Beverage Rental Cost. Buffet Option only.*

Cliff House features cathedral ceilings and French doors that open to breathtaking views of peaceful Hessian Lake. This venue is intimate enough for 40 guests, but can hold up to 60. Buffet and sit-down packages are available at this location. *40 person minimum*

Bear Mountain Wedding Packages

Includes:

- Five-Hour Open Bar
- Personalized Wedding Cake
- Linen and Napkins
- Plated or Buffet Wedding Meal Service
- Champagne Toast

Payment Schedule

\$1,000 Deposit due at booking, 50% of projected charges due six months prior to event date and balance due 10 days prior with the final head count.

Catering Fee Schedule

Sundays of Holiday Weekends are billed at Saturday rates. Prices are per person.

Bear Mountain Inn	
April–November	\$139–\$159
December–March	\$119–\$129
Overlook Lodge	
April–October	\$109–\$119
November–March	\$89–\$99
Merry Go Round**	
April–October	\$99–\$109
November–March	\$79–\$89
Cliff House	
April–October	\$89
November–March	\$79

**Sunday/Holidays wedding unavailable at the Bear Mountain Inn*

***Buffet option only available*

Bear Mountain Inn

Cocktail Reception

Two Cold Displays, One Interactive Station and
Seven Passed Hors d'Oeuvres

A Plated Dinner Menu Consisting of:

Champagne Toast
Salad, Appetizer, Intermezzo and Choice of Entrées
Wine Service with Dinner
Wedding Cake with International Coffee Display

A Buffet Menu Consisting of:

Champagne Toast
Salad Selection, Two Sides, Three Entrées
Wedding Cake

Overlook Lodge, Merry Go Round or Cliff House

Cocktail Reception

Two Cold Displays and Seven Passed Hors d'Oeuvres

A Plated Dinner Menu Consisting of:

Champagne Toast
Salad, Intermezzo and Choice of Entrées
Wedding Cake

A Buffet Menu Consisting of:

Champagne Toast
Salad Selection, Two Sides, Three Entrées
Wedding Cake

All food and beverage is subject to a 20% service charge and current local/state sales tax. Included in the service charge is a gratuity of 11% of food and beverage charges, which is distributed to the event staff. The remainder of the service charge is retained by the Hotel.



Butler-Passed Hors d'Oeuvres

Cold Selections

Smoked Salmon "Rillette" on Marinated Cucumber with Caviar and Dill
Seared Ahi Tuna with Roasted Corn Salsa on a Tortilla Crisp
Mini Chicken Salad Cones with Candied Walnuts
Fresh Mozzarella Roulade on Garlic Crostini
Miso Glazed Shrimp with Asian Slaw on Won Ton Crisp
Tomato Bruschetta in a Cucumber Cup
Red Endive with Sundried Tomato Boursin
Cherry Tomato Stuffed with Crab and Avocado Salad
Mini BLT

Hot Selections

Hoisin BBQ Chicken Sliders with Wasabi Cole Slaw
Franks in Puff Pastry with Honey Mustard Sauce
Twice Baked Fingerling Potato Stuffed with Bacon and Boursin Cheese
Beef Tenderloin Medallion on Crostini with Goat Cheese and Oven Dried Tomato
Mini Crab Cakes with Chipotle Rémoûlade
Buffalo Chicken Bites with Blue Cheese and Celery
Crispy Potato Sticks with Béarnaise
Fried Chicken and Waffle Slider with Maple Butter
Oven Roasted Mushrooms with Sausage and Sage Stuffing
Mini Lamb Meatballs in Puttanesca Sauce
Crispy Truffled Mac and Cheese Balls
Bacon Wrapped Scallops
BBQ Glazed Beef Shortrib on a Crispy Rosemary Potato Croquette
Vegetable Spring Roll with Sweet Chili Sauce
Mini Rice Balls with Basil Tomato Sauce
Mini Empanadas Filled with Korean BBQ Pork
Quesadilla Bites with Fresh Pico de Gallo



Cocktail Reception Displayed

Choose Two

Crudités

An Assortment of Fresh Vegetables, Roasted Onion Dip, Ranch,
And Red Pepper Dip

\$6.95

Artisan Cheese Table

A Selection of Domestic and Imported Cheeses, Dried Fruits,
Assorted Fruit Preserves and Honey, Crackers

\$12

Savory Fondue Bar

Assorted Breads and Grilled Cheese Squares with
Gruyère Cheese Sauce and Tomato Fondue

\$13.50

"Arthur Avenue"

A Selection of Imported Italian Meats, Imported Provolone,
Marinated Artichokes and Olives, Garlic Crostini, Breadsticks,
Mustard, Ciliegine Mozzarella, and Fine Extra Virgin Olive Oil.

\$16.50

Interactive Reception Stations

All action stations will be subject to a \$100 attendant fee.

Savory Martini Station

Served to You in an Elegant Martini Glass Presentation

Choose Two

Braised Veal Osso Bucco over Risotto Milanese
Braised Beef Shortribs over Olive Oil Whipped Potatoes
Confit of Lamb over Creamy Rosemary Polenta
Roast Turkey Breast over Traditional Stuffing with Gravy
Shrimp and Crab Newburg over Rice Pilaf (Add \$7)

\$16.50

Pasta Station

Choose Two

Penne with Vodka Sauce
Rigatoni with Bolognese
Orecchiette with Italian Sausage and Broccoli Rabe
Penne with Alfredo Sauce and Vegetables

\$14

Savory Cone Station

*Mini Cone Crackers, Filled to Order with
Your Choice of Two of the Following Items:*

Tuna Tartare with Sweet Chili Aioli
Chicken Caesar Salad
Tomato and Smoked Mozzarella Bruschetta
Smoked Salmon with Cucumber, Red Onion, and Crème Fraiche

\$9

Empanada Station

Choose Two

Beef Shortrib and Chicken Empanada, Fried to Order with an
assortment of Housemade Sauces and Dips

\$12

Flavors of Chinatown

*Traditional Chinese Favorites Uniquely Displayed in Mini Take Out Boxes
with Chop Sticks*

Choose Two

Vegetable Stir Fry over White Rice
Teriyaki Beef Lo Mein
Chicken Stir Fry over Fried Rice
Sesame Shrimp and Vegetables

\$16.50



Buffet

Main Selections

Choose Three

Sautéed Chicken with Prosciutto and Sage
Almond Crusted Chicken with Mustard Sauce
Chicken Pot Pie
Steamed Mussels or Clams (Red or White)
Seafood Newburgh
Grilled Swordfish with Tomato Caper Sauce
Vanilla Glazed Salmon with Black Lentils and Beets
Bowtie Pasta with Carbonara Sauce and Baby Shrimp
Penne Pasta with Pesto Sauce and Fresh Vegetables (vegetarian option)
Lasagna Bolognese
Cider-Glazed Pork Loin over Braised Red Cabbage with Bacon Jus
Veal Milanese with Fresh Lemon and Olive Oil
Grilled Flat Iron Steak with Brandied Mushroom Cream
Roast Beef Tenderloin with Caramelized Shallots and Madeira Jus
Boursin Mac and Cheese with Portobellos and Spinach (vegetarian option)

Starch Selections

Choose One

Whipped Potatoes
Roasted Red Bliss Potatoes
Parmesan Risotto
Rice Pilaf

Vegetable Selections

Choose One

Seasonal Vegetables
Apple Glazed Carrots
Broccoli Sautéed with Garlic and Olive Oil
Sautéed Green Beans



Wedding Enhancements

Chef's Action Stations

All action stations will be subject to a \$100 attendant fee.

Tossed Salad Station

Chopped Romaine, Mixed Greens, Diced Tomatoes, Cucumbers, Olives, Onions, Croutons, Artichokes,
Chopped Egg, Parmesan Cheese, Grilled Chicken, Assorted Dressings,
and Oil and Vinegar, Tossed to Your Specifications
\$10

Sauté Station

Choose Two

Chicken Marsala

Sautéed Chicken with Lemon Thyme Caper Sauce

Seabass Scallopini with White Wine, Garlic, and Butter

Veal Scallopini with Brandied Mushroom Cream

Sautéed Salmon Served with Béarnaise Sauce on the Side

Crab and Shrimp Cakes (Add \$7)

\$16

Raw Bar

A Chilled Selection of the Freshest Seafood to Include Shrimp,
Oysters on the Half Shell, Clams on the Half Shell, and Crab,
Served with Cocktail Sauce, Mignonette Sauce,
Tabasco, and Fresh Lemon Wedges

Market Price

Carving

Roast Prime Rib of Beef with Natural Jus \$15

House Smoked Turkey Breast with Cranberry Mayo \$14

Roast Pork Loin with Apple Bacon Jus \$14

Baked Country Ham with Honey Dijon \$12

Roast Tenderloin of Beef with Garlic Aioli \$18



Plated

Salad

Choose One

Caesar Salad

Crisp Romaine, Parmesan Crisp, Herb Croutons, Olive Oil Tomato Petal, and Caesar Dressing

Simple Mixed Green Salad

Mixed Greens, Fresh Cucumber, Diced Tomato, Shaved Red Onion, and Balsamic Dressing

Salad of Baby Arugula

with Bouron Pears, Virginia Ham, Candied Pecans, Goat Cheese, and Whole Grain Mustard Vinaigrette

Strawberries & Champagne

House Mixed Greens, Balsamic Infused Strawberries, Champagne Gelée, Pavé of Blue Cheese, and Strawberry Basil Vinaigrette

Gorgonzola Iceberg Wedge

Iceberg Wedge with Creamy Gorgonzola Dressing, Diced Tomato, Pickled Red Onion, Bacon, and Crispy Onions

Tomato and Basil Tarte Tatin

Baby Arugula, Aged Balsamic, Marinated Artichoke, Basil Vinaigrette

Appetizer

Wedding Enhancement for Overlook Lodge and Cliff House. Choose One

Burrata Mozzarella

with Basil Tomato Jam, Garlic Crostini, Baby Arugula, Prosciutto, Aged Balsamic

Oven Roasted Asparagus

Egg, Shaved Pecorino, Roasted Artichoke, Truffle Sherry Vinaigrette

Cavatelli Pasta

with Braised Lamb, Goat Cheese, Spinach and Pine Nuts

Pan Seared Diver Scallops

Sweet Pea Risotto, Madeira Reduction

Fresh Wild Mushroom Ravioli (vegetarian)

Over Sautéed Spinach, Tomato Provencal, Goat Cheese Cream

Intermezzo

Choose One

Sorbet (Raspberry or Lemon)

Yuzu Sparkling Wine Shooter



Entrées

(Two Entrées Permitted with Pre-Determined Counts)

French Chicken Breast

Truffled Dauphine Potatoes, Seasonal Vegetables, Natural Jus

Rosemary Roasted Chicken Breast

Mushroom Stuffed Rigatoni with Zucchini Wrap, Sautéed Wild Mushrooms, Cognac Cream Sauce

Pan Roasted Chicken Breast

Wild Mushroom Fricassee in Pastry, Roasted Asparagus, Truffled Chicken Jus

Duo of Beef

Pan Roasted Filet Mignon, Braised Beef Shortrib, Creamy Polenta, Apple Glazed Carrots, Shortrib Jus

Parmesan Crusted Filet Mignon

Roasted Cippolini Onions, Fresh Watercress, Bacon Vinaigrette

Pan Seared Filet Mignon

Crispy Truffle Potato Roll, Sauté of Grape Tomato and French Beans, Pinot Noir Jus

Grilled NY Strip

Mushroom & Leek Gratin, Roasted Asparagus, Cabernet Jus

Braised Veal Saltimbocca

Sautéed Wild Mushrooms, Creamy Polenta, Madeira Jus

Pan Seared Brook Trout

Corn and Crawfish Hash, White Asparagus, Citrus Beurre Blanc

Miso Glazed Salmon

Baby Bok Choy, Crispy Soba Noodle Cake, Shrimp Wonton

Pan Seared Salmon

Sautéed Broccoli, Leek and Potato Dauphinoise, Sauce Provençal, Chive Beurre Blanc

Herb Crusted Halibut

Smoked Tomato Risotto, Sautéed Broccoli

Pan Seared Halibut

Asparagus, Lobster Whipped Potatoes, Truffled Cauliflower Cream

Roasted Vegetable Lasagna

Basil Pesto, Béchamel, Shaved Pecorino

Dessert

Choose One

Traditional Cheesecake with Fresh Berries and Raspberry Sauce

Chocolate Mousse with Fresh Raspberries

Chocolate Cake with Strawberries and Caramel Sauce

Tiramisù Cake

Bourbon Pecan Pie

\$4.50



Dessert Enhancements

This station is subject to a \$65 attendant fee.

Chocolate Fountain

Creamy Flowing Milk Chocolate Accompanied by Marshmallows, Pretzel Rods, Graham Crackers, Strawberries, Bananas, and Oreo Cookies for Dipping
\$16 per person

Sweet Arctic Sensations

A selection of sweet treats transformed before your very eyes, beneath a mystical fog of liquid nitrogen, into some of the most unique frozen desserts around. Be one of the first to have this new, cutting edge technique performed for your guests on your special day. Items include:

Popcorn Gelato
Frozen "Cream Puffs"
\$10

Candy Bar

Subject to a \$85 attendant fee.

An array of your favorite candy shop classics displayed in clear glass cylinders of ranging height with candy scoops and containers so your guests can have fun mixing and matching treats!
\$10 per person

Bananas Foster

Subject to a \$85 attendant fee.

Caramelized Bananas with Rum, Banana Liqueur, and Brown Sugar, Prepared to Order and Served over Vanilla Ice Cream
\$14

Butler-Passed Sweets

Mini Cannoli \$4
Fried Cheesecake with Raspberry Coulis \$5.50
Mini Baklava \$5

International Coffee and Cordial Bar

Included at Bear Mountain Inn. Our Regular Coffee Display Enhanced

Your guests can choose to add cordials including Kahlua, Bailey's Irish Cream, Sambucca and Jameson. Each cup is topped with Whipped Cream and Shaved Chocolate, Freshly Baked Biscotti
\$14



Rehearsal Dinner Plated

30 Person Minimum (\$150.00 charge under minimum)

Salad

Choose One

Caesar Salad

Crisp Romaine, Parmesan Crisp, Herb Croutons, Olive Oil Tomato Petal, and Caesar Dressing

Gorgonzola Iceberg Wedge

Iceberg Wedge with Creamy Gorgonzola Dressing, Diced Tomato, Pickled Red Onion, Bacon, and Crispy Onions

Simple Mixed Green Salad

Mixed Greens, Fresh Cucumbers, Diced Tomato, Shaved Red Onion, and Balsamic Dressing

Baby Greens Salad

Mixed Baby Greens with Fresh Seasonal Berries, Goat Cheese Fritter, Candied Pecans, and Raspberry Vinaigrette

Main Course

Choose One

French Chicken Breast

Wild Mushroom Bread Pudding, Glazed Carrots, Madeira Chicken Jus \$32

Roasted Vegetable Lasagna

Basil Pesto, Béchamel, Shaved Pecorino \$30

Roast Chicken Breast Stuffed with Sausage and Sage Stuffing

French Beans, Shallot Whipped Potatoes \$35

Herb Roasted Pork Loin Medallion

Sautéed Fingerlings with Bacon, Caramelized Apples, Glazed Carrots, and Bacon Jus \$38

Pan Seared Filet Mignon

Sautéed Spinach, Roasted Cippolini Onions, Olive Oil Whipped Potatoes, Brandied Mushroom Cream \$50

Or Choose a Duo

Filet Mignon Oscar

Pan Seared Filet of Beef Topped with Fresh Lump Crab Meat served with Olive Oil Whipped Potatoes, Asparagus, and Béarnaise Sauce \$55

12oz NY Strip Steak

Seasonal Vegetables, Tuscan Roasted Potatoes, Sauce Bordelaise \$48

Herb Crusted Halibut

Leek and Asparagus Ragout, Polenta Cake, Tomato Butter Sauce \$38

Filet & Shrimp

Pan Roasted Filet Mignon, Garlic and Herb Marinated Shrimp on a Saffron Potato, Seasonal Vegetables, and Brandy Veal Jus \$55

Miso Glazed Salmon

Baby Bok Choy, Crispy Soba Noodle Cake, Yuzu Butter Sauce \$34

Chicken & Scallops

Roast Chicken Breast, Bay Scallop Risotto, French Beans, Truffled Chicken Jus \$42

Veal Saltimbocca

Tender Braised Veal Stuffed with Prosciutto and Fresh Sage, Creamy Polenta, and Sautéed Spinach \$48

Dessert Course

Choose One

Chocolate Lava Cake

Classic Tiramisù

New York Cheesecake



Rehearsal Dinner Buffet

Rehearsal dinner buffets include a choice of mixed greens or Caesar salad, two or three Main Selections, seasonal vegetables, choice of a side and dessert display or cake, rolls and butter, coffee, tea, and assorted sodas

Two Main Selections \$36 per person

Three Main Selections \$42 per person

30 Person Minimum (\$150.00 charge under minimum)

Main Selections

Choose Two or Three

Rosemary Roasted Chicken Breast over a Classic Fricassee
Chipotle Marinated Chicken Breast over Spanish Rice
Steamed Clams with Prosciutto, White Wine, and Broccoli Rabe
Pan Seared Salmon with Roasted Cauliflower and Truffle Butter
Blackened Snapper with Braised Collards
Lasagna Bolognese
Cider Glazed Pork Loin over Braised Red Cabbage with Bacon Jus
Veal Milanese with Fresh Lemon and Olive Oil
Classic Duck Cassoulet
Penne Pasta with Pesto and Fresh Vegetables (vegetarian option)
Traditional Vegetable Curry over Basmati Rice (vegetarian option)
Porcini Mushroom Tortellini with White Truffle Cream Sauce (vegetarian option)
Smoked Beef Hanger Steak with Sweet Corn Relish
Teriyaki Braised Beef Shortribs with Baby Bok Choy
Braised Lamb Baked in Creamy Country Spoonbread

Side Selections

Choose One

Boursin Whipped Potatoes
Roasted Red Bliss Potatoes
Rice Pilaf
Sweet Corn Pudding



Wedding Brunch

\$78 per person

Includes seasonal fruit display, breakfast breads, assorted salads, antipasto display, bacon or sausage links, home fries, omelet station, wedding cake, and choice of two of the following:

Sautéed Chicken with a Ragout of Artichoke, Fennel and Tomato
Chicken Milanese with Fresh Lemon and Olive Oil
Chicken Pot Pie
Bowtie Pasta with Carbonara Sauce and Baby Shrimp
Bacon Crusted Salmon with Roasted Asparagus and Sweet Onion Sauce
Yankee Pot Roast
Grilled Flat Iron Steak with Sauce Chasseur and Crispy Onions
Grilled Hanger Steak with Mushroom Jus
Cider Glazed Pork Loin over Braised Red Cabbage, Bacon Jus
Lasagna Bolognese
Penne Pasta with Vodka Sauce and Peas
White Truffle Mac and Cheese with Portobellos and Spinach (vegetarian option)

An attendant fee of \$65 will be applied towards the omelet station.

After Hours

Consumption bar (\$550 minimum charge) and food station are required. Up to 1 Hour.

Midnight Breakfast Buffet

Sliced Fruit Display, Assorted Breakfast Pastries, Scrambled Eggs, Bacon or Sausage Links, Home Fries, Orange Juice, Iced Tea, Coffee, Decaffeinated Coffee, and an Assortment of Hot Teas
\$16.50

Late Night Munchies

Sliders, Franks in Blankets, Chicken Quesadilla Rollups, French Fries, Selection of Soft Drinks, Iced Tea, Coffee, Decaffeinated Coffee, and an Assortment of Hot Teas
\$12

Midnight Chocolate Buffet

Assorted Candy Bars, Reese's Cups, M&M's, Chocolate Dipped Pretzel Rods, Brownies, Hot Chocolate, Coffee, Decaffeinated Coffee, and an Assortment of Hot Teas
\$13.50

Farewell Brunch

\$42 per person. 30 Person Minimum (\$150.00 charge under minimum)

Seasonal Fruit Display, Assorted Deli Meats and Cheeses with Sliced Breads and Appropriate Condiments, Mixed Green Salad with Choice of Dressing, Penne with Vodka Sauce, Sautéed Chicken with Prosciutto and Sage, Seasonal Vegetables, Scrambled Eggs, Applewood Bacon or Grilled Sausage Links, Home Fries, Assorted Danish, Muffins and Dessert Pastries, Bagels with Cream Cheese and Butter, Assorted Soft Drinks, Champagne Mimosas and Bloody Mary's, Juices, Freshly Brewed Coffee and Tea



The Bar

The following are included in the 5 Hour Open Bar

Stolichnaya Vodka, Tanqueray Gin, Bacardi Rum, Seagram's VO, Seagram's 7, Dewar's, Cuervo Gold Tequila, Southern Comfort, Jack Daniel's, Disaronno; house red and white wines, sparkling wine, domestic and imported beer, assorted soft drinks, and still and sparkling mineral water

Enhancements:

Premium Bar

(Included at Bear Mountain Inn)

Including Ketel One Vodka, Bombay Sapphire, Crown Royal, Johnny Walker Red, Bacardi Rum, Captain Morgan, Cuervo Gold Tequila, Southern Comfort, Jack Daniel's, Seagram's 7, and Disaronno
\$3 per person

Specialty Cocktail

Let Bear Mountain create a specialty cocktail to complement your event.
Market Price

Guest Services Management dba Bear Mountain Catering is the only authorized licensee to sell and serve alcoholic beverages. All persons consuming alcohol beverages must be 21 years of age or over. Shots are never served.