



**BURRSTONE**

— INN —

1777 Burrstone Road.

New Hartford, NY

(315) 797-2131

## Congratulations on your Engagement

“Once in a lifetime...  
To Happily ever after.”

We congratulate you on your engagement!

Thank you for your interest in Burrstone Inn New Hartford, NY for your wedding reception.

After reviewing the attached information, if you have any additional questions, please feel free to contact us. We would be delighted to answer any questions or concerns that may come to mind.

We welcome you for a site visit to see our venue in person.  
Please contact Denise Longo to arrange a convenient meeting time.

Phone: (315) 797-2131 x 305 or by email: [dlongo@nehospitality.com](mailto:dlongo@nehospitality.com)

Happy Wedding Planning!

Most Sincerely,  
Denise Longo  
Director of Sales

Wedding Package Planning will be stress free and include:

- Sample testing of plated choices if desired when date is reserved
- All Table Linen and Overlays
- Candlelight and Mirrored Centerpieces
- Complimentary Champagne Toast
- Special Rates for Wedding Guest Accommodations
- Special Pricing for Friday and Sunday Wedding Parties
- Planner to assist with Wedding Shower, Stage Party, Rehearsal Dinner and/or Farewell Brunch if desired

Let us help you plan the wedding of your dreams and create a memorable occasion for all!

# Weddings at the Burrstone Inn

The Burrstone Inn is the perfect choice for your Wedding Day. Our dedicated staff is here to ensure that your special day is just how you dreamed it would be!

Our packages have been designed to minimize the worry of planning your wedding. If you would prefer, we would be happy to provide a quote for any ideas that you may have for your big day.

We are pleased to announce that you can perform your Wedding Ceremony at the hotel in a separate room from your reception.

The Burrstone Inn's Grand Ballroom can accommodate up to 200

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## Inclusive Items

Exclusive use of the Grand Ballroom

Complimentary guest room for the bride and groom

Reduced accommodations for out of town guests

Cutting and service of your wedding cake during coffee service

Champagne Toast for all guests

Candle light and Mirror Centerpieces

White Linen Table clothes and Napkins

All Tableware

Exceptional Supervisory Staff to assist you from event planning to departure

# Buffet Dinner Packages

## All Buffet Dinner Packages Include:

- Arrival Reception Station of Fresh Vegetable Crudités, Fresh Fruit  
Domestic Cheese Selection and an assortment of Crackers.
  - Choice of Sparkling Wine or Sparkling Cider
  - Fresh Baked Bread and Butter serviced with First Course to each guest, Coffee and Tea Service
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### *Diamond Buffett Package*

**\$30.00 per person**

Choice of First Course, Pasta  
Two Entrees and Two Side Dishes  
And Chef Attended Carving Station

### *Ruby Buffet Package*

**\$26.95 per person**

Choice of First Course, Pasta,  
Two Entrees and Two Side Dishes

### *Emerald Buffet*

**\$22.95 per person**

Choice of First Course, Pasta,  
One Entrée and Two Side Dishes

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### *First Course (choice of one)*

Mixed Garden Salad, Traditional Caesar Salad, Seasonal Fruit Salad, Greek Salad,  
Fresh Tomato and Mozzarella Salad

### *Pasta (choice of one)*

Stuffed Rigatoni tossed in a light Red Sauce, Traditional or Vegetable Lasagna,  
Penne tossed in Vodka Sauce, Pasta Primavera, Penne tossed in Broccoli Alfredo Sauce

### *Entrée*

Chicken Marsala, Chicken Francaise, Honey Walnut Chicken, Chicken with Champagne Sauce,  
Eggplant Parmesan, Broiled Haddock with Lemon Sauce, Sliced Roast Beef Au Jus,  
Tenderloin Tips in a Burgundy Sauce, Roast Loin of Pork with Honey Apple Glaze

### *Chef Attended Carving Station (choice of one)*

Roasted Tenderloin of Beef, Roasted Breast of Turkey, Honey Glazed Ham

### *Sides*

Vegetable Medley, Broccoli Crown, Seasoned Baby Carrots, Rice Pilaf, Garlic Mashed Potatoes,  
Oven Roasted Potatoes, Chicken Riggies, Pasta Primavera, Stuffed Rigatoni tossed in a light Red  
Sauce, Hat and Broccoli Alfredo, Penne Marinara, Penne tossed in Alfredo Sauce

# Grand Station Reception

## *Includes:*

-Arrival Reception Station of Fresh Vegetable Crudités, Fresh Fruit,  
Domestic Cheese Selection and an assortment of Crackers.

-Choice of Sparkling Wine or Sparkling Cider

-Assortment of Pasties

-International Coffee Station

-Choice of Thee of the Following Stations

**\$36.95 per person**

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## *Pasta Station (select 3 of the following)*

Chicken Riggies, Steak Riggies, Broccoli Alfredo with Penne,  
Stuffed Rigatoni tossed in a light Red Sauce, Pasta Primavera,  
Vodka Riggies, Hats and Broccoli

### *Antipasto Station*

Grilled Vegetables, Italian Salami,  
Italian Hot Ham, Fresh Mozzarella,  
Provolone, Olives, Sweet and Hot Peppers,  
Extra Olive Oil, Balsamic Vinegar  
and Italian Bread

### *Mashed Potato Bar*

Assorted Toppings to Include  
Whipped Butter, Shredded Cheddar Cheese, Sour  
Cream, Crispy Bacon Bits,  
Broccoli Florets

### *Asian Themed*

Sour Chicken, Pork Teriyaki,  
Sushi: California Roll, Smoked Salmon,  
Spicy Crab

### *Chef Attended Carving Station* Sweet and

Roasted Turkey Breast with Gravy,  
Roasted Sirloin with Au Jus

### *Little Italy*

Baked Stuffed Rigatoni, Meatballs  
Italian Style Greens, Garlic Pizza

### *Mediterranean*

Pork Souvlaki, Rice Pilaf, Greek Yogurt,  
Flat Bread

### *California Station*

Seafood Stew with Risotto,  
Crab Stuffed Sole - baked in wine and  
Cheese sauce, Marinated Vegetables, Wild Rice

# *Grand Hors d'Oeuvres Reception*

## *Includes:*

*-Arrival Reception Station of Fresh Vegetable Crudités, Fresh Fruit,  
Domestic Cheese Selection and an assortment of Crackers.*

*-Choice of Sparkling Wine or Sparkling Cider*

*-Assortment of Pastries*

*-International Coffee Station*

*Choice of Eight of the Following to be Displayed Following Bridal Announcements*

**\$22.95 per person**

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## *Hors d' Oeuvres Selections*

*Meatball Parmesan*

*Meatball Marinara*

*Swedish Meatballs*

*Bread Stuffed Mushrooms*

*Crab Stuffed Mushrooms*

*Antipasto Skewers*

*Assorted Miniature Eggrolls*

*Chicken Tenders*

*Brie Cheese in Phyllo Shells*

*Brochettes of Chicken and Pineapple*

*Seafood Skewers*

*Assorted Miniature Quiches*

*Pizza Margarita*

*Cocktail Franks*

# *Plated Dinner Packages*

## *All Plated Dinner Packages Include:*

- Arrival Reception Station of Fresh Vegetable Crudités, Fresh Fruit, Domestic Cheese Selection and an assortment of Crackers.*
- Choice of Sparkling Wine or Sparkling Cider*
- Fresh Baked Bread Basket and Butter served with First Course to each guest*
- Coffee and Tea Service*

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### *Platinum Package*

*\$39.95 per person*

### *Gold Package*

*\$35.95 per person*

### *Silver*

*\$33.95 per person*

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### *First Course (choice of one)*

Mixed Garden Salad, Traditional Caesar Salad, Seasonal Fruit Salad, Greek Salad,  
Fresh Tomato and Mozzarella Salad, Spinach Salad

### *Second Course (choice of one)*

*(Served Family Style)*

Penne Pasta Tossed in a Light Red Sauce, Fresh Bread Stuffed Mushrooms,  
Italian Style Greens, Rigatoni Tossed in Alfredo

### *Entrees (choice of two entrees or one combination selection plus one vegetarian option)*

#### *Platinum Selections*

Sliced Roast Tenderloin  
Filet Mignon with Bearnaise Sauce  
Slow Roasted Prime Rib  
Grilled Sirloin Steak

#### *Gold Selections*

Crabmeat Stuffed Flounder  
Grilled Fillet of Salmon  
Trio of Stuffed Shrimp  
Lemon Baked Haddock

#### *Platinum Combination Selections*

Chicken and Seafood  
Filet and Chicken  
Filet and Seafood  
*\*Please inquire for specific variations*

#### *Silver Selections*

Chicken Entrees  
Champagne Sauce  
Marsala  
Francaise  
Portobello Mushroom

# Beverage Service

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## Platinum Open Bar

*Choice of One Beer on Draft & Four Bottled Beers, Premium Brand Liquor, House Wine, & Soda*

<i>One Hour .....</i>	<i>\$9.95 per person</i>
<i>Two Hours .....</i>	<i>\$13.95 per person</i>
<i>Three Hours .....</i>	<i>\$17.95 per person</i>
<i>Four Hours .....</i>	<i>\$20.95 per person</i>

## Silver Open Bar

*Choice of One Beer on Draft & Two Bottled Beers, House Wine, House Liquor, & Soda*

<i>One Hour .....</i>	<i>\$8.95 per person</i>
<i>Two Hours .....</i>	<i>\$12.95 per person</i>
<i>Three Hours .....</i>	<i>\$16.95 per person</i>
<i>Four Hours .....</i>	<i>\$19.95 per person</i>

## Bronze Open Bar

*Choice of One Beer on Draft, House Wine, and Soda*

<i>One Hour .....</i>	<i>\$7.95 per person</i>
<i>Two Hours .....</i>	<i>\$10.95 per person</i>
<i>Three Hours .....</i>	<i>\$13.00 per person</i>
<i>Four Hours .....</i>	<i>\$15.50 per person</i>

## Punches

<i>Fruit Punch – three gallon .....</i>	<i>\$48.00</i>
<i>Mimosas -three gallon .....</i>	<i>\$114.00</i>
<i>Wine Punch – three gallon .....</i>	<i>\$84.00</i>
<i>Martini and Sours .....</i>	<i>\$165.00</i>

## Soda and Juices

<i>One Hour .....</i>	<i>\$2.00 per person</i>
<i>Two Hours .....</i>	<i>\$3.50 per person</i>
<i>Three Hours .....</i>	<i>\$5.95 per person</i>
<i>Four Hours .....</i>	<i>\$7.95 per person</i>

*The above pricing is based upon the inclusion of a plated or buffet style dinner.  
Please note: The Burrstone Inn is the only licenses authority to sell and serve liquor for  
Consumption on the premises.*

*Liquor may not be brought into the hotel under and circumstances.*

# Fact Sheet

**Napkin Colors:**

White, Black, Burgundy, Royal Blue

**Tablecloth:**

White Table Linen-Black overlays are available upon request

**Chair Covers:**

Please contact Sales Office for recommendations

**Skirting:**

White or Black

**Table Numbers:**

Available at no additional charge

**Centerpiece:**

12-inch round mirrors are available at no additional charge

**Children's Meals:**

Available for guests under 12

The price is \$10.95 per person plus taxes and service charge

**Desserts:**

May be brought in and will be set up at no additional charge. Please have desserts trayed prior to drop-off

**Tastings:**

Upon finalizing your menu, a complimentary tasting is available

**Onsite Coordinator:**

All items for your reception can be dropped off to our Sales office the week of your wedding. Our event coordinator will set up these items. Which should include: Place cards (alphabetized by last name), card box, toasting flutes for couple, cake knife, and server, pre-assembled center pieces, guest favors, table numbers.

**Guaranteed Counts & Payment Policy:**

The Burrstone Inn asks for a \$1000.00 non-refundable deposit to secure your reception date.

Guaranteed guest count and final payments are due 10 days prior to your reception date. Final payment must be made via cash, credit card or cashiers check.

**Room Block:**

The cut off date for guests to make their overnight room reservation in your block is 30 days prior to your reception. Please contact the sales office if you wish to receive reservation list. Welcome baskets or gift bags for any overnight guest may be dropped off to the sales office. The front desk will give guests their bag upon check-in.

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***20% service charge along with 8.75% sales tax will be added to all listed food and beverage pricing.  
New York State Taxation Law requires all service charge and gratuity to be taxed on banquet functions.***