



HOLIDAY PARTIES

'Tis the season for celebrating with friends, family, or co-workers. A time to relax, rejuvenate, and enjoy. The colonial inn is undergoing renovations, which will be completed in the first week of December. We are merging old world charm with new world touches and are excited for our guests to see it!

All parties will be hosted in the Upper and Lower Drawing Rooms. You and your guests will be sipping and socializing amidst mountain and river views. See our facility fee pricing below and menu options.

FACILITY FEES

INTIMATE FIRESIDE PRIVATE DINING FOR UP TO 40 PEOPLE:
Monday–Thursday \$350 | Friday–Sunday \$550

Prices are subject to 18% gratuity and applicable taxes. Note: Current covid-19 public health orders apply.





OPTION 1 MENU

CLASSIC OLD-FASHIONED TURKEY DINNER

FIRST COURSE

Squash Soup

roasted butternut, walnuts, fried sage, cream

SECOND COURSE

Pear Salad

baked Bosc pear, candied pecans, goat cheese, blue cheese, balsamic vinaigrette

THIRD COURSE

Herbs & Lemon Roasted Turkey

mashed potatoes, traditionnal stuffing, roasted brussel sprouts, honey roasted carrots, cranberry sauce

FOURTH COURSE

Warm Ginger Caramel Spice Cake

ginger cake, chantilly cream, fruits

*\$75 per person, served plated with
Artisan mix bread and herbs whipped butter*

OPTION 2 MENU

BETTY ANNE'S HOLIDAY DINNER

FIRST COURSE

Squash Soup

roasted butternut squash, fried sage, walnuts, cream

- or -

Rowena Christmas Salad

spring mix, mandarin oranges, dried cranberries, pomegranate seeds, feta cheese, candied pecans, creamy poppy seed dressing

SECOND COURSE

Glaze Kassler Smoke Pork Loin

herb-roasted potatoes, braised cabbage, roasted carrots, wild mushrooms demi

- or -

Braised Beef Shortrib

mashed potatoes, broccolini, roasted carrots, braised jus

- or -

Seafood & Butternut

Squash Ravioli

salmon,prawns, scallops, lemon tarragon cream sauce, winter vegetables, parmesan cheese, fried basil

*\$75 per person, served plated with
Artisan mix bread and herbs whipped butter*

THIRD COURSE

Harvest Pumpkin Cheese Cake

chantilly cream, berries coulis

- or -

Sticky Toffee Pudding

ice cream, caramel sauce