## ELMROCK INN



Wedding Weekends

Celebrate your love with a truly unforgettable experience at ElmRock Inn.

#### Your Wedding Weekend Includes . . .

- Exclusive 3-day, 2-night rental of the ElmRock Inn country estate
- Two nights of accommodations for up to 14 guests
- Continental breakfast included each morning for overnight guests
- Locally curated Welcome Bags for each guest room
- Friday "Meet & Greet" cheese & wine reception for overnight guests
- Three stunning outdoor ceremony spaces
- Reception spaces (patio, deck, lawn, gardens)
- Rosie Our Cocktail Camper for beverage service
- $\bullet$  Ceremony seating, cocktail tables, reception tables & chairs
- Farm-to-table catering (seasonal hors d'oeuvres, dinner, dessert)
- Table place settings (plates, glasses, flatware)
- Fire pit and lawn games
- Setup and breakdown services
- Planning support from our on-site team

### Click to Book a Tour

Relax, celebrate, and gather your loved ones for an extraordinary weekend you'll remember forever.

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At ElmRock Inn, we believe weddings should feel as natural and joyful as the love they celebrate — personal, meaningful, and full of heart.

Our transparent packages include exclusive use of the estate, **on-site lodging**, curated **farm-to-table reception catering**, basic rentals, and planning support.

Just bring your dream vendors—and we'll handle the rest.

#### **INVESTMENT**

Up to 50 Guests: Starting at \$25,000

Up to 100 Guests: Starting at \$42,500

Add \$250 per additional guest above 100

#### **Essential Rentals**

Wedding Tent Starting at: \$3,000 Restroom Rental Starting at \$2,500

8% NYS sales tax and 22% venue fee will be added to your overall package

#### To Reserve Your Date . . .

a 25% non-refundable deposit is due at the time of signing.

A second payment of 50% is due midway between your booking and event date, with the remaining balance due 4 weeks prior to your wedding weekend.

# Catering Package



Chef Mark will lovingly curate a bespoke farm-to-table menu just for you, inspired by the seasons and sourced from local Hudson Valley farms.

From the first bite to the last toast, your wedding meal becomes a sensory celebration of your love.

#### RECEPTION CATERING

Welcome Refreshments upon Guest Arrival to Ceremony

(Blueberry Lemonade, Hibiscus Iced Tea & Citrus Mint Water)

Celebratory Passed Champagne & Seasonally Curated Hors d'oeuvres following Ceremony

Chef Attended Buffet Dinner Reception

Farm-to-Table Menu Includes . . .

(salad, choice of two entrees, one vegetarian and two side dishes)

Mini Dessert Display & Coffee / Tea Table

Cake Cutting & Plating Service (client to provide cake)

Open Bar offering locally curated selection of Beer, Wine & Soft Drinks

Package Enhancements & Add-ons

- Full with Premium Spirits & Mixers \$65 per person
- Signature Cocktails starting at \$20 per person
- Hudson Valley Harvest Market Table \$25 per person
- Appetizer Course \$20 per person
- Family Style or Plated Service Upgrade: starting at \$25 per person
- Rehearsal Dinner starting at \$85 per person
- Farewell Brunch \$45 per person