



THE
BLANNERHASSETT
HOTEL



Wedding
PACKAGES



B L E N N E R H A S S E T T

Weddings

What do you get with a Blennerhassett Hotel wedding? You receive a wedding experience that includes exemplary service, coordination and planning from our skilled team. We will work alongside your vendors to ensure a flawless wedding day, from the initial booking phone call to the check-out process. Our mission is to anticipate and fulfill our brides' each wish, want and need. We are in the business of making dreams come true for each and every bride that walks through our doors.

Being a Blennerhassett Bride means you are a part of history, tradition and legacy.

Elegance, grace, beauty, history, sophistication...

... these are the Legacy of The Blennerhassett Hotel.



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theblennerhassett.com





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Bridal Party À la cart

À LA CARTE

Whole Fresh Fruit (BAC-1)	1.75 per Piece
Seasonal Fresh Fruit Tray (Serves 20) (BAC-2)	105 per Tray
Chantilly Crème (BAC-3)	1.00 pp
Miniature Granola Parfait (BAC-4)	2.95 pp
Individual Yogurt Cups (BAC-5) - minimum 12	2.25 ea
Assorted Housemade Muffins (BAC-6)	24 per Dozen
Assorted Housemade Pastries (BAC-7)	24 per Dozen
Assorted Bagels and Cream Cheese (BAC-8)	26 per Dozen
Seasonal Scones (BAC-9) with Fruit Preserves and Chantilly Cream	20 per dozen
Domestic Cheese Tray with Assorted Crackers (Serves 20) (BAC-10)	90 per Tray
Fresh Vegetable Tray (Serves 20) (BAC-11)	95 per Tray
Tortilla Chips with Salsa and Guacamole (Serves 20) (BAC-12)	60 per Display
Potato Chips, Pretzels and Mixed Nuts with French Onion & Honey Mustard Dips (Serves 20) (BAC-13)	42 per Display
Chocolate Dipped Strawberries (BAC-14)	24 per Dozen
Housemade Cookies and Brownies (BAC-15)	18 per Dozen
Lemonade, Fruit Punch (BAC-16)	24 per Urn or Bowl
Fresh Brewed Iced Tea (BAC-17)	24 per Urn or Bowl
Assorted Sodas (BAC-18)	2 Each
Bottled Lemonade (BAC-19)	3 Each
Bottled Water (BAC-20)	3 Each
Sparkling Water (BAC-21)	3.50 Each
Carafe of Juice - Orange, Cranberry or Apple (BAC-22)	9 Each
Regular or Decaffeinated Coffee (AC-23)	29 per Urn (Serves 20) 10 per Pot (serves 4-5)

a la cart

Bridal Party To Go

The Blennerhassett Boxed Breakfast and Lunch are great for groups that require mobility of a meal “to go” and desire high quality cuisine.

BLANNERHASSETT BOXED LUNCH / 14

All Boxed Lunches include a Choice of Sandwich, Potato Chips, Chef's Choice of Whole Fruit, Chocolate Chip Cookie and Bottled Water

Sandwich Selections (Choose One)

Turkey with Mayo and Sharp Cheddar, Bibb Lettuce, Tomato on White

Black Forest Ham with Swiss Cheese, Bibb Lettuce, Wheatberry

Roast Beef with Boursin Cheese and Tomato on Baguette

Pesto Chicken Salad Wrap with Romaine Lettuce

Southwest Veggie Wrap with, Mixed Greens, Grilled Vegetables, Avocado, Pepper Jack Cheese

(*Southwest Veggie wrap can be made without the wrap to be Gluten Free)

THEMED BREAKS

Depending on the hour of your ceremony or reception, these breaks are a great way to provide a much needed snack in-between preparations for the big day! Prices are based on a one hour duration.

Minimum of 15 Guests.

Vitality Break (TB-4) / 10.50 Build Your Own Trail Mix – Shredded Coconut, Peanuts, Dried Cranberries, Dried Cherries, Chocolate Chips, Smoothie Shooters, Assorted Chilled Fruit Juices, and Bottled Water

West Virginian Break (TB-5) / 10.00 Pepperoni Rolls, Assorted Mister Bee's Potato Chips, Golden Delicious Apple Turnovers, Assorted Sodas, Fresh Brewed Iced Tea, Bottled Water and Lemonade

Breakfast

Our Continental Breakfast is a great way to start your day! Whether pre-wedding for you and your bridal party, or as a celebratory farewell the day after, this will provide everyone with the fuel they need to stay energized.

CONTINENTAL BREAKFAST

Includes Beverage Service of Regular & Decaffeinated Coffee, Assorted Hot Teas, Chilled Fruit Juices and Water.

Silver (CB-1) / 9 Assorted Muffins and Pastries, Whole Fresh Fruit, Butter and Fruit Preserves

Gold (CB-2) / 11 Assorted Muffins, Pastries, Bagels with Cream Cheese, Butter and Fruit Preserves, Seasonal Fresh Fruit

Platinum (CB-3) / 14 Assorted Muffins, Pastries, Bagels with Cream Cheese, Smoked Salmon, Butter and Fruit Preserves, Seasonal Fresh Fruit, Boiled Eggs

Reception Hors D'Oeuvres

Our Reception Hors d'oeuvres menus are priced per piece and allows for a choice of service. Buffet Style refers to a decorative display of self-serve hors d'oeuvres for your guests, while Butler Style service refers to a more formal style with servers presenting the hors d'oeuvres to your individual guests on decorative trays.

COLD HORS D'OEUVRES À LA CARTE

Cherry Tomato Stuffed with Provençal Vegetables (15 piece minimum) / 2.00 per piece
Shaved Prosciutto with Whole Grain Mustard on Crostini (15 piece minimum) / 2.50 per piece
Antipasti Skewers (15 piece minimum) / 3.00 per piece
Cherry Tomato and Mozzarella Bruschetta with Basil Pesto on Crostini (15 piece minimum) / 3.00 per piece
Tarragon Chicken Salad in Phyllo Shell (15 piece minimum) / 2.25 per piece
Tortilla Wrap Pinwheels (20 piece minimum) / 1.50 per piece
Roast Duck with Hoison Sauce wrapped in Crepe (15 piece minimum) / 4.00 per piece
Jumbo Shrimp Cocktail with Citrus Cocktail Sauce (15 piece minimum) / 3.50 per piece

HOT HORS D'OEUVRES À LA CARTE

Tomato Basil Soup Shooters (20 piece minimum) / 2.50 per piece
Breaded Artichoke Parmesan Hearts (25 piece minimum) / 3.50 per piece
Cocktail Franks Wrapped in Puff Pastry (20 piece minimum) / 2.00 per piece
Miniature Maryland Style Crab Cakes with Tomato Remoulade (20 piece minimum) / 3.50 per piece
Sesame Chicken Skewer with Orange and Sweet Soy (20 piece minimum) / 3.50 per piece
Vegetable Spring Rolls with Sweet Chili Sauce (20 piece minimum) / 2.50 per piece
Pot Stickers with Sweet Chili Sauce (20 piece minimum) / 2.00 per piece
Buffalo Chicken Wings with Bleu Cheese and Celery (20 piece minimum) / 1.75 per piece
Fried Mac and Cheese Bites (25 piece minimum) / 3.00 per piece
Swedish Style or BBQ Meatballs (25 piece minimum) / 1.50 per piece
Miniature Assorted Deep Dish Pizza (20 piece minimum) / 2.75 per piece
Smoked Chicken Quesadilla (20 piece minimum) / 3.00 per piece
Corn Fritters with Cajun Remoulade (20 piece minimum) / 2.50 per piece
Spanakopita (20 piece minimum) / 2.50 per piece

CHILLED RECEPTION DISPLAYS

Mediterranean Display (DSP-1) Serves 20 guests / 130

Hummus with Crumbled Feta, Tomato, Marinated Olives, Stuffed Grape Leaves, Toasted Pita Chips

Crudite (DSP-2) Serves 20 guests / 95

Assorted Fresh Vegetable Display with Bleu Cheese Dip, Chipotle Ranch, Hummus Dip

Imported & Domestic Cheese Display (DSP-3) Serves 20 guests / 125

Garnished with Dried Fruits, Toasted Walnuts, Assorted Crackers

cont'd next page

reception

Domestic Cheese Display (DSP-4) Serves 20 guests / 90

Garnished with Dried Fruits, Toasted Walnuts, Assorted Crackers

Grilled Vegetable Display (DSP-5) Serves 20 guests / 100

Grilled Assorted Vegetables topped with Truffle Oil, freshly grated Parmesan Reggiano Cheese

Fresh Fruit Display (DSP-6) Serves 20 guests / 105

Seasonal Fruit and Berries

Seafood Display (DSP-7) Serves 15 guests / 210

*Based on 7 pieces per person

Jumbo Shrimp with Cocktail Sauce, Oysters served in the half shell with Mignonette Sauce, Marinated Black Mussels

HOT RECEPTION DISPLAYS

Spinach and Artichoke Dip (DSP-8) Serves 30 guests / 120

Served with Tri-Color Tortilla Chips

Artichoke and Crab Dip (DSP-9) Serves 30 guests / 160

Served with Baguette Chips

Buffalo Chicken Dip (DSP-10) Serves 30 guests / 140

Served with Tri-Color Tortilla Chips

Baked Brie (DSP-11) Serves 20 guests / 130

Brie Baked with Fruit Preserve wrapped in Puff Pastry served with Assorted Crackers

MINIATURE DESSERTS

Miniature Apple Tarts (MD-1) 15 piece minimum / 1.75 per Piece

Miniature Lemon Meringue Tarts (MD-2) 15 piece minimum / 1.75 per Piece

Strawberry Moscato Tiramisu (MD-3) 15 piece minimum / 2.75 per Piece

Traditional Tiramisu (MD-4) 15 piece minimum / 2.50 per Piece

Miniature Assorted Cheesecakes - Raspberry, Espresso, Salted Caramel (MD-5) 15 piece minimum / 3.00 per Piece

CARVING STATIONS All served with Bistro Rolls – Carver Fee \$100

Flank Steak (CS-1) Serves 30 / 240

Blackened Flank Steak with Rosemary Jus

Prime Rib (CS-2) Serves 40 / 375

Slow Roasted Mustard and Brown Sugar Crusted Prime Rib of Beef, Horseradish Cream

Roast Turkey (CS-3) Serves 20 / 150

Herb Brined Roasted Turkey with Cranberry Relish

Beef Tenderloin (CS-4) Serves 20 / 225

Peppercorn Crusted Roasted Beef Tenderloin with Horseradish Cream

Honey and Stone Ground Mustard Glazed Ham (CS-5) Serves 25 / 175

Apple Compote, Whole Grain Mustard

Silver Package

SILVER package includes:

Food & Beverage:

- Choice of Silver Plated or Buffet Dinner
- Cake Cutting Service (Cut & Serve)

Amenities:

- Complimentary Seasonal Fresh Floral Centerpiece (optional) **or** Hurricane Candle Globe Centerpiece (optional)
- Votives for Guest Tables / Maximum of (8) per table
- Aisle Runner for Ceremony
- Meal Designation Place Cards (Plated Dinner)
- Wooden Parquet Dance Floor
- Complimentary White or Ivory Polyester Napkins, Chair Covers, & Full Length Table Linens
- Complimentary Conference space for additional bridal events such as:
Bridal Showers, Bachelorette Parties & Rehearsal Dinners.

Coordinator Services:

- Full Site Tour
- Consultation during business hours
- List of Preferred Vendors
- Complimentary Tasting for 4
- Pre-consultation meeting day prior to event with
Wedding Coordinator and Food & Beverage Manager
- Wedding Day Itinerary Consultation (Assist)
- Ceremony Itinerary Consultation (Assist)

Day of Wedding:

- Wedding Coordinator arrives 3 hours prior to Ceremony
- Coordinator remains until dinner is served
- Bridal Emergency Kit

\$40 per Person / Includes Ballroom Room Rental for Reception
Silver Package requires a minimum contracted spend of \$3,000

silver package

Silver - Plated

All of our Plated Dinners include Chef's Choice of Starch and Vegetable, Fresh Baked Rolls, Regular and Decaffeinated Coffee, Fresh Brewed Iced Tea and Water.

PLATED DINNER - SILVER (PD-1)

Choice of Soup or Salad (Choose One)

Soup Du Jour

Mixed Greens Salad with Artichokes, Roasted Red Peppers, Kalamata Olives, Tomato, Feta, Sherry Vinaigrette

Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing

Chop Salad with Bell Peppers, Red Onions, Tomato, Cucumber, Shaved Carrots, Balsamic Vinaigrette

Entrée Selections

**Maximum Three Entrée Selections (Vegetarian Option Available Upon Request)*

Pasta Entrees do not include a starch and vegetable

Citrus and Cilantro Marinated Tilapia with Grilled Pineapple Salsa

Herb Roasted Airline Chicken Breast with Basil Sauce

Grilled Pork Loin with Sun-Dried Cranberry and Pear Compote

Grilled Marinated Flat Iron Steak with Bordelaise Sauce

Mushroom Ravioli with Ratatouille Vegetables, Madeira Cream (Vegetarian)*

Eggplant Cannelloni with Zucchini, Squash, Peppers, Onions, Sauté Spinach, Red Pepper Coulis (Vegetarian)*

Silver - Buffet

All of our Buffet Dinners include Chef's Choice of a Starch and Vegetable, Fresh Baked Rolls, Regular and Decaffeinated Coffee, Fresh Brewed Iced Tea and Water.

BUFFET DINNER 1 - SILVER (BD-1) -- Additional Entrée Option / 5

Starter Selections (Choose Two)

Soup Du Jour

Vegetarian Pasta Salad

Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing

Mixed Green Salad with Artichokes, Roasted Red Peppers, Kalamata Olives, Tomato, Feta, Sherry Vinaigrette

Chop Salad with Bell Peppers, Red Onions, Tomato, Cucumber, Shaved Carrots, Balsamic Vinaigrette

Entrée Selections (Choose Two)

Maple and Brown Sugar Glazed Pork Loin

Honey Baked Ham

Herb Roasted Chicken

Grilled Airline Chicken Breast with Basil sauce

Grilled Salmon with Tomato Cream

Baked Marinated Tilapia with Grilled Pineapple Salsa

Penne Pasta with Grilled Chicken, Puttanesca Sauce

Tortellini with Ratatouille Vegetables, Pesto Cream Sauce (Vegetarian)

silver package

Gold Package

GOLD package includes:

Food & Beverage:

- Choice of Gold Plated or Buffet Dinner
- Cake Cutting Service (Cut & Serve)
- Champagne Toast for Wedding Party / Guests

Amenities:

- Complimentary Seasonal Fresh Floral Centerpiece (optional) **or** Hurricane Candle Globe Centerpiece (optional)
- Votives for Guest Tables / Maximum of (8) per table
- Aisle Runner for Ceremony
- Meal Designation Place Cards (Plated Dinner)
- Wooden Parquet Dance Floor
- Complimentary White or Ivory Spandex Chair Covers, Polyester Full Length Table Linens & Napkins
- Complimentary conference space for additional bridal events such as: Bridal Showers, Bachelorette Parties & Rehearsal Dinners.
- Signature Suite for night of event
- Standard conference room for "day of" use (storage, preparation, etc.)
- Table mock-up for linen selection scheduled at time of tasting (includes complimentary Chair Sashes and Table Runners)

Coordinator Services:

- Full Site Tour
- Consultation 9am – 9pm, seven days/week
- On-site meetings with select Vendors
- Complimentary Tasting for 4
- Coordinator on-site for Ceremony Rehearsal
- Pre-consultation meeting day prior to event with Wedding Coordinator and Food & Beverage Manager
- Create & Implement Full Ceremony Timeline
- Create & Implement Wedding Day Itinerary

Day of Wedding:

- Wedding Coordinator arrives 4 hours prior to Ceremony
- Coordinator remains until dinner is served
- Bridal Emergency Kit

\$65 per Person / Includes Ballroom Room Rental for Reception & Patio Tent for Ceremony or Cocktail Reception
Gold Package requires a minimum contracted spend of \$8,000

gold package

Gold - Plated

All of our Plated Dinners include Chef's Choice of Starch and Vegetable, Fresh Baked Rolls, Regular and Decaffeinated Coffee, Fresh Brewed Iced Tea and Water.

PLATED DINNER 2 - GOLD (PD-2)

Choice of Soup or Salad (Choose One)

Soup Du Jour

Mixed Greens Salad with Artichokes, Roasted Red Peppers, Kalamata Olives, Tomato, Feta, Sherry Vinaigrette

Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing

Chop Salad with Bell Peppers, Red Onions, Tomato, Cucumber, Shaved Carrots, Balsamic Vinaigrette

Entrée Selections

**Maximum Three Entrée Selections (Vegetarian Option Available Upon Request)*

Pasta Entrees do not include a starch and vegetable

Mushroom Stuffed Chicken Breast with Port Wine Sauce

Bone in Center Cut Pork Chop with Red Pepper Sauce

Beef Tenderloin with Wild Mushrooms, Bordelaise Sauce

NY Strip Steak with Boursin Butter

Roast Half Duck with Orange and Ginger Gastrique

Grilled Salmon with Tomato and Olive Relish

Cavatappi Pasta with Cajun Marinated Shrimp, Tomato Cream Sauce*

Mushroom Ravioli with Ratatouille Vegetables, Madeira Cream (Vegetarian)*

Gold - Buffet

All of our Buffet Dinners include Chef's Choice of a Starch and Vegetable, Fresh Baked Rolls, Regular and Decaffeinated Coffee, Fresh Brewed Iced Tea and Water.

BUFFET DINNER 2 - GOLD (BD-2) -- Additional Entrée Option / 6

Starter Selections (Choose Two)

Soup Du Jour

Vegetarian Pasta Salad

Caprese Salad with Cranberry Balsamic Reduction

Mixed Green Salad with Artichokes, Roasted Red Peppers, Kalamata Olives, Tomato, Feta, Sherry Vinaigrette

Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing

Chop Salad with Bell Peppers, Red Onions, Tomato, Cucumber, Shaved Carrots, Assorted Dressings

Entrée Selections (Choose Two)

Grilled Flank Steak with Rosemary Demi-Glace

Braised Beef Short Ribs with Wild Forest Mushrooms, Natural Sauce Reduction

Airline Chicken Breast Stuffed with Red Pepper Mousse, Sautéed Zucchini and Squash, Tarragon Sauce

Chicken Saltimbocca with Sage Jus

Roast Pork Loin Stuffed with Apple and Fennel

Ahi Tuna with Grilled Pineapple Salsa

Penne Pasta with Grilled Chicken, Puttanesca Sauce

Roasted Peppers stuffed with Garbanzo beans, Ratatouille Vegetables, Marinara Sauce (Vegetarian)

Mushroom Ravioli with Ratatouille Vegetables, Madeira Cream (Vegetarian)

gold package

Platinum Package

PLATINUM package includes:

Food & Beverage:

- Choice of Platinum Plated or Buffet Dinner
- Cake Cutting Service (Cut & Serve)
- Champagne Toast for Wedding Party / Guests
- Dinner Wine Service (One pass with selected House Red/White Wine Options)

Amenities:

- Complimentary Seasonal Fresh Floral Centerpiece (optional) **or** Hurricane Candle Globe Centerpiece (optional)
- Votives for Guest Tables / Maximum of (8) per table
- Aisle Runner for Ceremony
- Meal Designation Place Cards (Plated Dinner)
- Wooden Parquet Dance Floor
- Complimentary White or Ivory Spandex Chair Covers, Polyester Full Length Table Linens & Napkins
- Complimentary conference space for additional bridal events such as:
Bridal Showers, Bachelorette Parties & Rehearsal Dinners.
- Signature Suite for night of event
- Executive Suite for 1 Night (Choice of Fri/Sat)
- Standard conference room for "day of" use (storage, preparation, etc.)
- Table mock-up for linen selection scheduled at time of tasting
(includes complimentary Table Overlays/Runners, Chair Sashes, and Napkins)

Coordinator Services:

- Full Site Tour
- Consultation 24/7
- Assistance with Vendor Selection and Contracting
- On-site meetings with select Vendors
- Assistance with Stationary Selections
- Assistance with Seating Arrangements
- Information on Wedding Etiquette
- Complimentary Tasting for 6
- Coordinator on-site for Ceremony Rehearsal
- Pre-consultation meeting day prior to event with
Wedding Coordinator and Food & Beverage Manager
- Create & Implement Full Ceremony Timeline
- Create & Implement Wedding Day Itinerary

Day of Wedding:

- Wedding Coordinator on-site for full day (up to 12 hours) of Ceremony/Reception
- Coordinator remains until dinner is served
- Bridal Emergency Kit

\$80 per Person / Includes Ballroom Room Rental for Reception & Patio Tent for Ceremony or Cocktail Reception

Platinum Package requires a minimum contracted spend of \$12,000

platinum package

Platinum - Plated

All of our Plated Dinners include Chef's Choice of Starch and Vegetable, Fresh Baked Rolls, Regular and Decaffeinated Coffee, Fresh Brewed Iced Tea and Water.

PLATED DINNER 3 - PLATINUM (PD-3)

Choice of Soup or Salad (Choose One)

Soup Du Jour

Mixed Greens Salad with Artichokes, Roasted Red Peppers, Kalamata Olives, Tomato, Feta, Sherry Vinaigrette

Classic Caesar Salad with Herb Croutons, Parmesan Cheese, Tomato, Roasted Garlic Dressing

Chop Salad with Bell Peppers, Red Onions, Tomato, Cucumber, Shaved Carrots, Balsamic Vinaigrette

Phyllo Baked Brie with Dried Fruits served with Mixed Greens, Tomato, Candied Walnuts, Walnut Vinaigrette

Entrée Selections

**Maximum Three Entrée Selections (Vegetarian Option Available Upon Request)*

Pasta Entrees do not include a starch and vegetable

Mushroom Stuffed Chicken Breast with Port Wine Sauce

Herb Roasted ½ Cornish Hen with Chicken Demi

Pan Seared Scallops with Herb Beurre Blanc

Grilled Ahi Tuna with Citrus Beurre Blanc

Grilled Ribeye with Salsa Verde

Braised Beef Short Ribs with Natural Sauce Reduction

Seared Duck Breast with Orange and Ginger Gastrique

PLATED DINNER DUO OPTIONS

(Only available for Platinum Plated Dinner)

Duo of Petite Filet, Red Wine Sauce and Crab Cake, Whole Grain Mustard Beurre Blanc / 6.50 per person

Duo of Petite Filet, Red Wine Sauce and Salmon, Beurre Blanc / 5 per person

Duo of Petite Filet and Chicken, Basil Sauce / 4 per person

Duo of Chicken and Salmon, Citrus Beurre Blanc / 2 per person

***Additional Entrée Selection – RSVP Required**

- Guarantee per Entrée Required minimum 72 hours in advance
- Guest List must be provided, including each guests name and Entrée selection 72 hours in advance (Assigned seating not required). Place cards will be provided at no additional cost, in white or ivory to match selected linen.

Platinum - Buffet

All of our Buffet Dinners include Chef's Choice of a Starch and Vegetable, Fresh Baked Rolls, Regular and Decaffeinated Coffee, Fresh Brewed Iced Tea and Water.

BUFFET DINNER 3 - PLATINUM (BD-3)

Additional Entrée Option / 7

Starter Selections (Choose Two)

Soup Du Jour

Vegetarian Pasta Salad

Caprese Salad with Pomegranate Balsamic Reduction

Fingerling Potato Salad with Truffle and Bacon

Mixed Greens Salad with Artichokes, Roasted Red Peppers, Kalamata Olives, Tomato, Feta, Sherry Vinaigrette

Chop Salad with Bell Peppers, Red Onions, Tomato, Cucumber, Shaved Carrots, Assorted Dressings

Entrée Selections (Choose Two)

Brown Sugar and Herb Crusted Prime Rib of Beef with Horseradish Cream

Seared Beef Tenderloin with Wild Mushrooms, Bordelaise Sauce

Airline Chicken Breast Stuffed with Red Pepper Mousse, Sautéed Zucchini and Squash, Tarragon Sauce

Herb Roasted Cornish Hen with Wild Rice, Raisins, Shallots, Chicken Demi

Roast Pork Loin Stuffed with Apple and Fennel

Grilled Ahi Tuna with Tomato and Olive Relish

Seafood Cioppino with Scallops, Shrimps, Black Mussels, Salmon

Roasted Peppers stuffed with Garbanzo beans, Ratatouille Vegetables, Marinara Sauce (Vegetarian)

platinum package

Children's Menu

Our little guests are important too! These menus are provided to meet their special "KID" tastes and preferences.

PLATED CHILDREN'S MEAL / 11

12 years and under. Beverage selections include Iced Tea, Soft Drink, Milk or Water

Entrée Selections (Choose One)

- Mac and Cheese
- Breaded Chicken Tenderloins served with French Fries
- Grilled Cheddar Cheese on White Bread served with French Fries
- Fresh Pasta Tossed with Housemade Marinara and All Beef Meatballs

Beverage Selections

BANQUET BAR

Liquor

- House Brand
- Call Brand
- Premium Brand
- Multiple Shot Drinks

Host Bar

- \$5.25 Each
- \$6.25 Each
- \$7.25 Each
- \$8.50 Each

Cash Bar*

- \$5.75 Each
- \$6.50 Each
- \$7.50 Each
- \$9.00 Each

Wine

- House Wine by the Bottle \$26.00 per Bottle
- House Wine by the Glass \$6.00 Each \$6.50 Each

Beer

- Domestic \$3.75 Each \$4.25 Each
- Imported \$4.75 Each \$5.25 each
- Domestic Kegs* \$270 Each

Domestic Keg Options:

- Bud Light
- Budweiser
- Miller Light
- Coors Light
- Yuengling

*Craft Beer Kegs

are available, please ask your Rep about availability and pricing.

Labor Charges – Host & Cash Bar / Bartender Fee: \$75

Wine List – An extensive wine list is available for your special event.

Please ask your Catering and Conference Service Representative about recommendations and selections.

Liquor Selections

House Brands

- Dewars
- Smirnoff
- Bombay
- Bacardi
- Jim Beam
- Amaretto
- Peach Schnapps
- El Jimador Gold
- Malibu

Call Brands

- Absolut
- Captain Morgan
- Jack Daniels
- Kahlua
- Baileys
- Crown Royal
- Tanqueray

Premium Brands

- Grey Goose
- Bombay Sapphire
- Johnny Walker Black
- Makers Mark
- Cuervo 1800 Gold

Rehearsal Dinner

All of our Buffet Dinners include Regular and Decaffeinated Coffee, Fresh Brewed Iced Tea and Water. Minimum of 20 guests. A \$3 surcharge per person will apply under the minimum of 20 guests.

* Conference space complimentary with wedding booking.

THE BBQ PIT (RD-1) / 34 -- Additional Entrée Option / 5

Choice of Soup or Salad (Choose Two)

Roasted Red Skin Potato Salad

Coleslaw with Red and Green Cabbage

Mixed Green Salad with Avocado, Tomatoes, Red Onions, Cumin Vinaigrette

Chop Salad with Red Onions, Peppers, Carrots, Cucumbers, Ranch Dressing

Entrée Selections (Choose Two)

Herb Roasted Chicken

BBQ Brisket

Slow Roasted Baby Back Ribs

Salmon Kebabs

Accompaniments Include:

Roasted Potatoes

Grilled Vegetable Kebabs

Corn Bread

Dessert Selections (Choose One):

Pecan Pie

Seasonal Fruit Pie

Assorted Freshly Baked Cookies and Brownies

THE ITALIAN BUFFET (RD-2) / 34 Our Three Hot Entrée Buffet includes Fresh Baked Rolls and Chef's Choice of Appropriate Accompaniments based on Entrée Selections.

Additional Entrée Option / 9

Additional Pasta Entrée Option / 5.50

Additional Soup Du Jour Option / 2.50

Choice of Soup or Salad (Choose Two)

Soup Du Jour

Mixed Green Salad with Artichokes, Roasted Red Peppers, Kalamata Olives, Sherry Vinaigrette

Mixed Greens with Sundried Tomatoes, Red Onions, Cucumbers, Balsamic Vinaigrette

Antipasto Salad with Penne Pasta, Pepperoni, Salami, Cheddar, Tomato, Italian Dressing

Tomato Salad with Fresh Mozzarella, Basil, Balsamic Reduction

Entrée Selections (Choose Two)

Herb Roasted Airline Chicken Breast with Parmesan Polenta, Fried Prosciutto, Tarragon Jus

Seared Salmon with Mussels, Green Onion, Tomato Cream

Herb Marinated Flank Steak with Salsa Verde

Wild Mushroom and Truffle Risotto (Vegetarian)

Pasta Selection (Choose One)

Tri-Colored Cheese Tortellini with Grilled Chicken in a Parmesan Cream Sauce

Mushroom Ravioli with Ratatouille Vegetables, Madeira Cream

Cavatappi Pasta with a Puttanesca Sauce

Dessert Selections (Choose Two)

Tiramisu

Marscapone Cheesecake with Blackberry Gelee

Miniature Cannoli

rehearsal

Preferred Vendors

CAKES

The Village Cakery
www.villagecakery.com
Cindy Mallahan
740-678-2586
villagecakery@yahoo.com

Heavenly Confections
heavenlyconfections.net
Cheryl Cullop
740-818-7450
heavenlyconfectionsohio@gmail.com

FLORAL DESIGNERS

Crown Florals
www.crownflorals.com
Michelle McClung
304-917-4834

Passiflora
www.passiflorastudio.com
Caroline Waller
740-350-4905
caroline@passiflorastudio.com

The Greenhouse of St. Mary's
www.thegreenhouseinc.com
Kaki Abicht
304-684-3215
info@thegreenhouseinc.com

EVENT RENTALS

Event Designs
Michelle Miller
740-376-1500
michelle@eventdesignsonline.com

Premier Productions
www.facebook.com/djmikeanddjcrs
Mike: 740-350-7922
Chris: 740-706-0000

OFFICIANT

Carl Mayfield / 304-679-6527
Walt Saiko / 304-422-0064

MUSIC

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Mike Bishman: 740-350-7922

TLR Productions
facebook.com/tlrproductionscompany
www.theleagueroom.com
Chris Wilson: 740-706-0000

Trillium Piano Trio
www.trilliumpianotrio.com
Cynthia Puls
304-481-8880

EVENT PLANNER

Little Black Dress Events
www.littleblackdressevents.net
Misti Sims
740-568-8552

Inspired Creations
www.inspiredcreationsoh.com
Merilee Burton
740-374-8511

HAIR/MAKEUP/NAIL

Lauren Elaine - Makeup Artist
www.laurenelainemakeup.com
Lauren Magruder
301-991-3855

Chelsi Rose - Hair & Makeup Artist
www.cyndalimagery.com
Chelsi Rose
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Lees Studio & MediSpa
304-422-2940
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PHOTOGRAPHERS

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VIDEOGRAPHY

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Skylight Media
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Andy & Courtney Holbrook
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info@skylightmedia.com

TRANSPORTATION

Marietta Trolley Services
Harley Noland
hhnn127@aol.com
740-350-9852

Linen and Rentals

Specific packages such as our Gold and Platinum include select complimentary linens through our preferred vendors. Let the Blennerhassett staff coordinate the set-up and breakdown of your event.



Rental Pricing

Chair Sashes (Satin/Organza/Polyester) \$1.25 each

Napkins (Satin/Polyester) \$.75 each

Table Overlays (Satin/Polyester) \$12.00 each **textured linen pricing varies*

Table Runners (Satin/Polyester) \$8.00 each **textured linen pricing varies*

Spandex Chair Covers \$3.00 each

8' Long Folding Tables \$10.00 each

Cake Stand - Available in Silver or Gold \$35.00 each

Chiavari Chairs - Quoted based upon selection

White Padded Folding Chairs - \$3.50 each



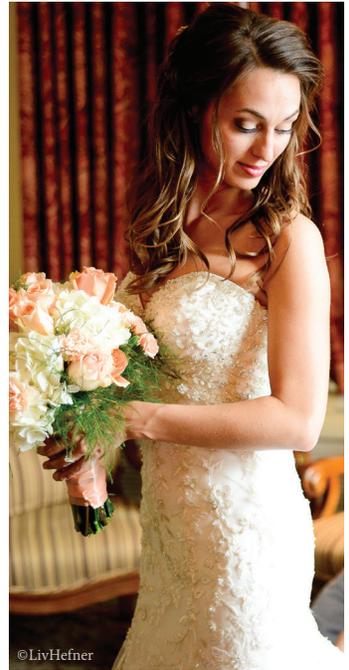
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Signature Suites

Our Signature Suites are by far our most intimate and decadent guestrooms on property. Individually named to reflect their décor, they embody the elegance and style of The Blennerhassett Hotel. Perfect as a Honeymoon Suite on your wedding night or to celebrate future anniversaries.

Our Gold & Platinum Packages include one complimentary overnight in a Signature Suite:

The Blennerhassett Suite

Marie Antoinette Suite

William Chancellor Suite

William Morris Suite

Catering Policies

Food and Beverage Policies

All Food and Beverage must be supplied by The Blennerhassett Hotel. Food and Beverage items are not permitted to leave the function area upon completion of the event. Due to our liquor license, all alcoholic beverages served in the Hotel's public space must be dispensed by Hotel Servers and Bartenders. All alcoholic beverages must be purchased by hotel for service in public space. The hotel reserves the right to refuse service to any guest who is unable to provide proof of their age or appears intoxicated.

Menu Selections

Menu selections are requested a minimum of three weeks prior to the event. All menus are subject to change without prior notice unless they are on a Banquet Event Order signed by the client and returned to The Blennerhassett Hotel.

Banquet Space & Needs

Room requirements and all other arrangements must be received 10 days prior to the function. Function rooms are assigned according to the number of guests at the discretion of the Hotel unless otherwise specified in writing. If there is fluctuation in the number of guests, the Hotel reserves the right to reassign rooms accordingly and access an additional service fee for any extraordinary requirements. Changes in room arrangement less than 72 hours prior to the event may result in additional service fees. A \$250.00 cleaning fee will be assessed if glitter, confetti or extensive debris is left for the hotel to clean up. Advise your Catering Manager of any requests to decorate the facility. All decorations are subject to safety requirements of the local fire codes.

Ceremony / Patio Tent Space

Traditional banquet chairs will be utilized in the Patio Tent for weddings under 125 guests. If guest list exceeds 125, folding white chairs will be utilized.

Floral Centerpieces

Flowers used in complimentary centerpieces are at the discretion of the hotel. Special requests can be accommodated at an additional cost. The centerpieces are property of The Blennerhassett Hotel. If they are taken there will be an additional charge added to the final bill.

Final Guarantee

The guaranteed number of guests (and/or) plated menu selections must be given to the hotel by noon, three business days prior to the function. This guaranteed number is not subject to reduction. If the guarantee is not received, the expected number of guests on the contract will be used as your guarantee.

Service Charge & Tax

All food, beverage and audio visual are subject to a 19% Service Charge and 7% State Sales Tax and all room rental fees are subject to a 7% State Sales Tax.

Payment

Full payment is required two weeks in advance of function unless credit has been established to the satisfaction of The Blennerhassett Hotel. A credit card and signed authorization is required at the time the contract is signed for any charges incurred the day of the function.

Guestroom Minimums

For the months of May - October, there is a 10 night minimum group block required for Saturday Wedding bookings. Minimum does not apply November - April.

catering policy

Banquet and Event Space



Charleston Ballroom & Promenade

Located on the first floor, this is our most spacious banquet room. With a maximum seating capacity of up to 175** guests at rounds of 8, including a wooden parquet dance floor, this room is convenient, versatile and unique. It can be divided into one, two or three rooms to accommodate receptions or banquets of any size. It is adjacent to the Promenade, our lavish pre-function area that may be used as additional space for your group. The high ceilings and elaborate chandeliers make this space our most extravagant and dramatic.



Patio Tent

Our lavishly decorated outdoor area features a polished nickel chandelier and sconces, full-length sides with arched windows and patio paver flooring. Available year-round with full temperature control, it is an excellent choice for those wanting the feel of an outdoor event without inviting the elements. The Patio Tent is located adjacent to Spats Patio & Courtyard and is accessible through the hotel.



Stratford & Monroe Boardrooms

Located on the second floor, these two rooms are ideal for smaller gatherings such as bridal showers, rehearsal dinners, receptions, and have the flexibility to be set numerous ways for guests of up to 40** attendees. Additionally, the rooms have an open feel with large windows and high coffered ceilings.



Alexander Parker Boardroom

Also located on the second floor, the Alexander-Parker room is ideal for those with a slightly longer guest list as it is the largest of the three boardrooms. The size of this room allows for more flexibility with a guest list of up to 56** attendees.



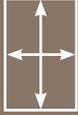
Executive Suites

These executive suites are a wonderful way to accommodate your bridal party for the day of preparations. Permanently set with seating for 8-10, this space can be versatile depending on your needs. Additional comfortable seating and a separate half-bath gives your guests ample room to prepare and relax before the big day! In-room catering is available (additional costs may apply).

function rooms

* Boardroom chair availability is based upon required setup. ** Maximum capacity is determined by required setup for individual groups. Room Selection is based on group requirements. Selected rooms cannot be guaranteed and may change without notice.

Room Selection & Descriptions

										
Event Area	Size	Square Feet	Ceiling Height	Theatre	Classroom	Boardroom	Rounds (8)	Half-Rounds (5)	U-Shape	Hollow Square

** Seating numbers are listed as maximum capacities. Subject to change based upon client layout requests.

Charleston Ballroom	78 x 35	2,730	16	200	120	-	176	120	-	-
Charleston I	35 x 25	875	16	60	30	26	48	30	28	32
Charleston II	35 x 26	910	16	75	33	26	48	30	28	32
Charleston III	35 x 27	945	16	75	30	24	56	30	28	32
Alexander Parker Boardroom	39 x 21	819	9 1/2	65	30	26	56	35	30	36
Stratford Boardroom	35 x 18	630	8 1/2	56	24	26	32	20	27	24
Monroe Boardroom	35 x 18	630	8 1/2	48	24	26	32	20	27	24
Patio Tent	30 x 45	1,350	-	125	60	24	88	60	30	36
Executive Suites	<p>These guestrooms have boardroom style seating separate from the sleeping area. In-room catering available (additional charges may apply.) Suite 409: Boardroom seating for 6 guests. (Bi-Level) / Suite 503: Boardroom seating for 10 guests.</p>									



THE
BLANNERHASSETT
HOTEL

The Blennerhassett Hotel
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theblennerhassett.com



HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

