

INN WALDEN WEDDINGS

There is no better place to celebrate your union than
amidst the pristine landscape and architectural
splendor of Walden.

\$8000 VENUE FEE

Included in Venue Fee:

Beverage Station with our Walden Citrus Water
Ceremony Location (includes inclement weather backup)
Set Up/Tear Down of Ceremony Seating
Table for Guest Book and Gifts
Reception Tables
Banquet Dining Chairs
White Linen to the Floor
White Linen Napkins
Wedding Timeline Consultation
Reception Floor Plan Consultation
Access to Preferred Vendor List
Use of Walden Table Numbers
Four Votive Candles per Dining Table
Luxurious Loft Suite for Two Evenings at Inn Walden
Ensuite Breakfast for Two

We are pleased to set up an on-site rehearsal for you and your
wedding party based on availability

A valet is required for every 50 guests at a fee of \$100 per valet

A complimentary room block of five suites may be reserved for
your wedding guests. A discount of ten percent is offered off the
current published rate

Optional Rentals:

Arbor: \$50
Mic & Speaker for Ceremony: \$100
Photos with Horses: \$150 *per 1/2 hour*
Horses Released in Arena: \$200 *per hour*
Fire Pit: \$60

DINNER PACKAGES

We require all Walden couples utilize our in house catering and bar packages

ALL PACKAGES INCLUDE:

Private Tasting for the Couple
Champagne Toast for Bridal Party
Freshly Baked Bread & Butter
Choice of One Salad Course
Entree Selection*
Cake Cutting Service
Displayed Coffee & Tea

SALAD SELECTIONS

Strawberry Caprese *mixed greens, strawberries, tomatoes, soft mozzarella, basil, red onion, balsamic & olive oil*

Escarole Greens *shallot, pancetta bread crumbs, parmesan, grain mustard vinaigrette*

Warm Goat Cheese & Endive *radicchio, arugula, toasted hazelnuts, grapes, sherry vinaigrette*

Mixed Green *toasted pecans, Hull's Trace cheddar, Saba drizzle, pecan infused olive oil*

Poached Pear *frisee, arugula, gorgonzola, balsamic vinegar*

A twenty percent service fee is added to all food and beverage.



CLASSIC

\$59 PER PERSON

Choice of Two Entrees:

Braised Short Ribs *roasted root vegetables, red wine au jus*

Maple Glazed Salmon *brown rice pilaf, roasted broccoli,
maple glaze*

Balsamic & Herb Chicken *roasted fingerlings, mushrooms
& leeks, dried cherry au jus*

Pan Seared Airline Chicken *herb crushed potatoes,
heirloom carrots, thyme jus*

**Additional dietary restrictions can be accommodated within the meal packages. A third vegan/vegetarian option will be provided as needed.*

A twenty percent service fee is added to all food and beverage.



PLATINUM

\$69 PER PERSON

Choice of Two Entrees:

Seared Filet of Beef *potato croquette, green bean bundle,
burgundy au jus*

New York Strip *garlic mashed potatoes, asparagus, port
wine reduction*

Cashew Crusted Grouper *spinach, fingerling potato, maple
brown butter, roasted lemon*

Classic Entrees available within this option

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meal packages. A third vegan/vegetarian option will be provided
as needed.*

A twenty percent service fee is added to all food and beverage.

DIAMOND

\$85 PER PERSON

Choice of Two Entrees:

Dry Rubbed Rib-Eye Steak *potato mousseline, zucchini squash, roasted garlic tomatoes, peppercorn sauce*

Berkshire Pork Chop *leek & sweet potato hash, spinach, apple brandy cream sauce*

Pan Seared Sea Bass *sundried tomato & Kalamata olive compound butter, couscous, asparagus, white wine sauce*

Classic & Platinum Entrees available within this option

**Additional dietary restrictions can be accommodated within the meal packages. A third vegan/vegetarian option will be provided as needed.*

A twenty percent service fee is added to all food and beverage.



ADDITIONAL MENU SELECTIONS

Select three hors d'oeuvres, \$20 per person

HOT HORS D'OEUVRES

Pork Tenderloin Tempura

grain mustard sauce

Japanese Eggplant Parmesan (v)

tomato, basil, soft mozzarella

Beef Satay

peanut sauce, green onion

Italian Sausage Stuffed Mushrooms

red pepper sauce

Fontina Mushroom Duxell (V)

phyllo tart shell

Vegetable Spring Roll (V)

sweet chili sauce

Tomato Soup Shooter (V)

grilled cheese

Maine Crab Cakes

remoulade

Braised Short Rib Crostini

blue cheese fondue

Jalapeno Cheese Puffs (v)

chive crème fraîche

Bacon Wrapped Scallops

maple & sesame glaze



A twenty percent service fee is added to all food and beverage.

ADDITIONAL MENU SELECTIONS

Selection of three hors d'oeuvres includes both hot and cold options

COLD HORS D'OEUVRES

Roasted Pear Crostini (v)

ricotta, walnut, honey

Tomato Basil Mozzarella Skewers (v)

Belgian Endive (v)

hazelnut, gruyere, apple

Beef Handrolls

horseradish, arugula, apple

Faux Gras

toasted baguette, marsala

Cognac Fig Crostini (v)

pecans, goat cheese, honey

Piquante Peppers (v)

herbed chevre

Pepper Crusted Tuna

wasabi tobiko

Curried Chicken

grapes, phyllo cups, tarragon

*An optional starter menu is available upon request. \$12
per person*

A twenty percent service fee is added to all food and beverage.



MENU ENHANCEMENTS

Raw Bar *(Market Pricing)*

crab claws, half shell oysters, shrimp cocktail, remoulade, hot sauce, lemon wedges, cocktail sauce

Shrimp Cocktail Display *(Market Pricing)*

Cocktail sauce, lemon

Antipasto Bar *(\$18 Per Person)*

Assorted local charcuterie meats, parmesan, marinated olives, button mushrooms, artichoke hearts, sweet cherry peppers, basil marinated baby mozzarella, grilled French bread

Artisan Cheese Display *(\$16 Per Person)*

Assorted domestic and imported cheeses, grapes, dried fruits, nuts, crusty breads, crackers

Vegetable Crudit  Display *(\$10 Per Person)*

Assortment of fresh, crispy vegetables and house made dips

LATE NIGHT BITES

Select two, \$20 per person

Meatball Sliders *marinara, mozzarella, basil*

Miniature Rueben's *corned beef, swiss, thousand island*

Chicken Fingers *assorted dipping sauces*

Soft Pretzel Sticks *tangy mustard pretzel sauce*

Miniature Grilled Cheese *tomato bisque*

Seasoned French Fries

Sheet Pizza *chef selection toppings*

Rice Crispy Treats *peanut butter & chocolate*

New York Cheesecake Bites *cherry topping*

Chocolate Covered Strawberries



BAR SELECTIONS

Walden offers the option to choose between a Consumption Bar and an Hourly Bar. A bartender is required for every 75 guests at a fee of \$150 per bartender

DOMESTIC BEERS

Budweiser, Bud Light, Miller Lite, Michelob Ultra

Consumption Bar: \$7 per bottle

Hourly Bar: Included in all hourly bar options

IMPORTED BEERS

Corona, Stella Artois, Blue Moon, Goose Island IPA

Consumption Bar: \$8 per bottle

Hourly Bar: Included in all Top Shelf or Premium options

WINES

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot,

Pinot Noir - Our Full Wine List is Available Upon Request

Consumption Bar: \$34 per bottle. Cabernet & Chardonnay are served during dinner

Hourly Bar: Included in all hourly bar options. Wine service during dinner will count as one of your hours.

A twenty percent service fee is added to all food and beverage.

LIQUOR SELECTIONS

Walden offers the option to choose between a Consumption Bar and an Hourly Bar. A bartender is required for every 75 guests at a fee of \$150 per bartender

HOUSE

Seagram's Gin, Smirnoff Vodka, Lauders Scotch, Jim Beam Bourbon, Windsor, Canadian Club Whiskey, Bacardi Rum, and La Prima Tequila

Consumption Bar: \$10 per glass

Hourly Bar: \$41 per person/four hours, or \$47 per person/five hours

TOP SHELF

Absolut Vodka, Tito's Vodka, Captain Morgan Rum, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniels Whiskey, Southern Comfort Whiskey, Bulleit Bourbon, Makers Mark Bourbon, Cuervo Gold Tequila, Amaretto

Consumption Bar: \$11 per glass

Hourly Bar: \$45 per person/four hours, or \$53 per person/five hours

PREMIUM

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Jameson Whiskey, Crown Royal Whiskey, J&B Scotch, Patron Tequila, Captain Morgan Rum

Consumption Bar: \$13 per glass

Hourly Bar: \$49 per person/four hours, or \$59 per person/five hours

All bar selections include mixers

A twenty percent service fee is added to all food and beverage