

THE MILLBROOK INN



Thank you for your interest in The Millbrook Inn to for your upcoming event!

We work closely with our guests, to create a custom event that feels personal to the client, but still has the bespoke, curated aesthetic The Millbrook Inn is famous for. We can be a one-stop shop for your event needs: from food to flowers, to party favors...ust leave everything to us!

Our inn is inspired by Hudson Valley Colonial design, layered with a fresh, modern, English country charm. Our dining room is a glass conservatory, surrounding by views of our planted patio, the inn's original 1900's era root cellar, and our meadows just beyond. A moody lounge with soft lighting and a long, reclaimed wood bar and original stone fireplace provide great places to entertain.



CATERING OPTIONS



The Vintage at The Millbrook Inn is our restaurant and bar: an intimate and romantic lounge and dining room, and patio: a perfect spot to celebrate or host any number of events, from weddings to birthdays and everything in between.

Each menu will feel custom created: we can highlight a favorite food or flavor; we have a deep collection of collected and curated tablewares, to make service feel unique to your event; we provide personalized menus and can add custom florals; even personalized music through our sound system to suit your taste.

COCKTAIL PARTY

This is a lovely way to gather your friends, colleagues, or family for a less-formal get together. Our beautiful bar can be reserved for you and up to 16 guests to have cocktails and nibbles for 2 hours, at which time you can have any combination of wine, a specialty cocktail, or just our open bar with our own hand-crafted cocktails to enjoy.

This event can be priced per person or just be a consumption-based event.

On a Friday or Saturday night, from 4:30-6:30PM, the f/b minimum is \$850;

On Thursdays, from 4:30-6:30PM, the f/b minimum is \$650.

SEATED INDOOR DINNERS:

A private dinner can be held in our dining room, for anywhere from 12-35 people.

Tables of 12-16 require a dining room buy-out so you have the entire room to yourself, and must be booked EITHER at 6PM or 8PM.

Any tables larger than 16 require a full-restaurant buyout, leaving the lounge available for your cocktail hour and/or a dessert buffet with music and plenty of room to mingle around the fire (our bar room and dining rooms are connected with an 8-foot doorway).

In warmer weather, our dining room leads to our string light-lit garden patio, which can also be a wonderful place for pre-dinner cocktails, and/or a post dinner “outdoor lounge”: we can provide fun desserts, after-dinner drinks, and music, even dancing!

Private use of the dining room only on a Friday or Saturday night requires a \$2000 f/b minimum ; Exclusive use of the entire restaurant on a Friday or Saturday night requires a \$3500 Food and beverage minimum.

Our weekend prix-fixe dinners begin at \$125/person (wines/spirits, tax, gratuities not included). This would include a 45-minute cocktail hour with 3 passed hor'deuvres ; a 3-course meal, unlimited sparkling waters, our signature biscuit service, and coffee. All other beverages are available a la carte, or can be priced into your package if you so choose.

(You can eliminate the cocktail hour; just the seated dinner starts at \$100/person)

Exclusive use of the restaurant for a Monday, Thursday, or Sunday dinner requires a \$2000 food and beverage minimum. On these nights, our dinners begin at \$75/person: cocktail hour is not included, but can be added.

LUNCH/BRUNCH

We can do a similar seated arrangement for a daytime luncheon, shower, or brunch. For a more informal affair, we offer buffet-style service for up to 35 people.

Our Sunday lunch/brunch buyout requires an \$1600 F/B minimum; our Saturday lunch/brunch requires a \$1200 f/b minimum. Buffet and seated menus start at \$60/person. Serving options depending on the size of your event, and each menu is crafted around the season and your taste. All other beverages, champagne, and additional foods are available a la carte, or can be priced into your package if you so choose. This fee doesn't include tax and gratuities.

HIGH TEA

This is a wonderful treat for your guests. A formal tea in our glass conservatory for up to 35 people. We feature Hudson Valley's famous Harney's teas, and an array of small scones, cookies, and assorted crostini and sandwich bites featuring our own cured salmon, local cheeses, and chutneys.

A formal high-tea in our conservatory is \$40/person for 18-30 people. Champagne is also available for an additional fee. Tax and gratuities not included.

GIVE US A CALL TO START PLANNING YOUR EVENT TODAY!

We hope this gives you some food for thought (pun intended!). We pride ourselves in helping our clients design events as bespoke as our rooms: no two are alike.

Let us know if you have any other questions we will be happy to talk further on the phone.

Please find sample menus attached. Please note pricing and choices may change from what is shown here.

Sincerely,

The Millbrook Inn team



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\$100/PERSON: 3 COURSE DINNERS

ALSO INCLUDES BISCUIT SERVICE AND UNLIMITED FLAT AND BUBBLY WATER,
AND AMERICAN COFFEE (ESPRESSO DRINKS NOT INCLUDED)

SAMPLE FIRST COURSES (choice of one)

Seasonal Salad, some of signatures:

3 Beets (Spring and Summer)

Smokey Heirloom Tomato (Summer)

Shredded kale with roasted grapes and torched brie (Fall/Winter)

Seasonal Soup, some signatures:

Winter Squash with a maple cream and pecan brittle

Fall Corn Chowder

Summer charred heirloom tomato with a pesto drizzle

Spring Leek and parsnip with crispy bacon "crouton"

SAMPLE SECOND COURSES (choice of two)

Roasted La Belle Chicken

with a seasonal prep of local veg and locally-sourced polenta

Cedar Plank Steelhead Salmon Trout,

with a seasonal prep of an couscous-veggie pilaf and a yogurt dipping sauce

filet mignon with a pink peppercorn crust

with an rosemary brandy or garden chimichurri sauce

Handmade tagliatelle

with a seasonal pesto or lemon crema with seasonal veg (seasonal)

SAMPLE THIRD COURSES

(choice of two, served alternating on table to share)

Fudgy brownie or blondie with seasonal ice creams and caramels

Seasonal Fruit crumbles with a scoop of vanilla

Seasonal Fruit "hand pies" with whipped cream and dipping sauce

Cheesecake tarts (flavors are seasonal)

Selection of Boozy Sorbets

Whiskey Affogato (sweet cream ice cream topped with espresso, and whiskey)

DINNER ADD-ONS AND ADDITIONAL OPTIONS

BUILDS ON BASE PRICE OF \$85/PERSON

ENTREE UPGRADES FOR AN ADDITIONAL \$10/PERSON

LARGE SEA SCALLOPS ON RISOTTO FOR SECOND COURSE
LOCAL DRY-AGED NY STRIP OR BONELESS RIBEYE FOR SECOND COURSE
CAVIAR-TOPPED EGGS OR CRISPY POTATOES FOR FIRST COURSE
SLICE OF LOCAL FOIE GRASS ON TOP OF A SOUP OR SALAD FOR FIRST COURSE

Choice of THREE ENTREES instead of TWO:
ADDITIONAL \$15/per person

SAMPLE FOURTH COURSE (choice of one) ADDITIONAL \$10/PERSON

Seasonal Soups
Steelhead salmon trout tartare or crudos, prepared seasonally
Amuse bouche: two crostinis with assorted local cheeses and chutneys
“Intermezzo”, featuring a small scoop of our boozy sorbets
Petit Fours: Plates of painted chocolate truffles in seasonal flavors

CAKES/CUPCAKES

Guest-supplied cakes: \$5/person to slice and serve
We can also provide these at an additional cost which we can quote you based on your needs

ESPRESSO DRINKS

Guests can enjoy espressos or cappuccinos, to be billed a la carte to your bill
Espresso: \$5/cup
Double espresso and Cappuccino: \$7/cup

\$80/PERSON: BURGER NIGHT MENU

ALSO INCLUDES UNLIMITED FLAT AND BUBBLY WATER

Not available on Saturday Nights

3 BURGERS

OUR SIGNATURE UNION VALE BURGER

our proprietary blend of local short rib and beef, topped with local cheddar, fried egg, ramp aioli, and dressed greens on a brioche bun

OUR TURKEY SMASH BURGER

Two thin turkey patties, layered with melted McGrath Hootenanny, carmalized onions, and a seasonal fruit chutney on a brioche bun

OUR BLACK BEAN BURGER

scented with cumin and herbs, dressed with greens and yogurt-cucumber sauce on a whole grain bun

ALL SERVED WITH OUR HAND-MADE PICKLED VEG

SHARED FRIES

PEWTER FRY CUPS AND VINTAGE BASKETS LINED DOWN THE TABLE, FEATURING:
TRUFFLE PARM FRIES; ROSEMARY-HERB FRIES, SALTED FRIES

WITH KETCHUP, MUSTARDS, AND FLAVORED MAYOS.

DESSERTS

(choice of two, served alternating on table to share)

Seasonal chocolate brownie with ice cream and bourbon caramel

Seasonal Fruit crumbles with whipped cream

Cheesecake tarts (flavors are seasonal)

S'mores Tarts

Selection of Boozy Sorbets

\$60/PERSON: LUNCH MENU

ALSO INCLUDES UNLIMITED FLAT AND BUBBLY WATER

Available Saturdays, and Sundays and Mondays

CHOICE OF ONE TYPE SHARED STARTER

LOCAL CHEESE CROSTINI BOARDS

Plated with house made chutneys, seasonal veg, or greens

BASKETS OF OUR SIGNATURE ROOT CHIPS/SEASONAL DIPS

along with our in-house picked veg

PORK BELLY LETTUCE WRAPS

Carmalized pork belly in a lettuce cup with pickled veg, and a chili sauce drizzle

CHOICE OF TWO LUNCH ENTREES

OUR SIGNATURE UNION VALE BURGER

our proprietary blend of local short rib and beef, topped with local cheddar, fried egg, ramp aioli, and dressed greens on a brioche bun

OUR SEASONAL CRISPY CHICKEN SALAD

Can be Asian-inspired with a soy vinaigrette, Caesar-Style with crispy romaine; or American farmer, topped with roasted Brussels sprouts and cranberries.

OUR SEASONAL PASTA

Hand-made Tagliatelle with a seasonal pesto and grilled veg.

OUR SEASONAL QUINOA SALAD

Quinoa studded with grilled seasonal sauted greens and veg, and topped with a fried egg

DESSERTS

Served alternating on table to share

Seasonal cookie plates

Selection of Boozy Sorbets

American coffee and tea service

\$60/PERSON: BUFFET MENUS

ALSO INCLUDES UNLIMITED FLAT AND BUBBLY WATER

Available Saturdays, and Sundays and Mondays

SAMPLE LUNCH BUFFET MENU

QUINOA SALAD

With roasted squash, brussel sprout leaves, and dried cranberries

3 RADICCHIO SALAD

mixed radicchios, endives, with an orange-chive vinaigrette,
local fresca cheese, and chopped hazelnuts

BRIOCHE SLIDER BOARDS

3 sliders: egg salad and cucumbers; crispy chicken BLT,
and sliced steak with horseradish cream and arugula

BASKETS OF OUR SIGNATURE ROOT CHIPS

along with our in-house picked veg skewers

CUPCAKE TOWER

customized to your theme and taste, in 3 flavors of your choice

COFFEE and TEA SERVICE

ADD-ONS

MIMOSA BAR | WINE BAR

fresh orange juice, brut, and a wine of your choice beautifully set out
for your guests to serve themselves. Based on consumption.

CUSTOM CAKES

Our local baker can copy an invitation design
or any inspiration you have. Based on size and design.

\$30 PERSON: TWO-HOUR COCKTAIL MENU

BASED ON A TWO-HOUR PARTY

Food only, doesn't include beverages!

CHOICE OF 4 NIBBLES (ADDITIONAL SELECTIONS AT \$5/EACH PER PERSON)

SEA SCALLOP CEVICHE

with our garden chilis, lime, and herbs

SEASONAL SOUP "SHOOTERS"

served in espresso cups, anything from our roasted tomato bisque, celery root soup, curried zucchini; apple-squash, and many more based on the season

ASSORTED CHEESE CROSTINIS

Featuring local fresh goats or "torched" semi soft with house-made seasonal chutneys, preserves, or roasted veg; or sliced skirt steak with horseradish cream

SALMON TROUT TARTARE

with a local gin ponzu

CRISPY GNOCCHI (SEASONAL FLAVOR)

tossed with with brown butter, fried herbs, and served on spoons

SWEET AND SPICY PORK BELLY SKEWERS

SMOKEY SMASHED FINGERLING

topped with caviar and crema
(\$5 add-on per person)

BOOZY SORBET SPOONS

seasonal selections

BOOZY BROWNIE BITES

whiskey or bourbon laced brownies

SEASONAL CHOCOLATE TRUFFLES

beautifully painted in a range of flavors

\$40 PERSON: HIGH TEA MENU

BASED ON A TWO-HOUR PARTY

Available from 12-2 or 1-3; Fridays, Saturdays

INCLUDES FLAT AND BUBBLY WATER

TOWERS OF THE FOLLOWING ARE BROUGHT TO THE TABLE

FINGER BRIOCHE

featuring our own smoked salmon trout, egg salad, local ham, and veg

ASSORTED CHEESE CROSTINIS

Featuring local fresh goats or “torched” semi softsk with house-made chutneys, preserves, or roasted veg

BISCUITS, FLAVORED BUTTER, AND LOCAL JAM

SELECTION OF SWEETS

shortbread cookies, mini cupcakes, brownies, chocolate truffles

A SELECTION OF HARNEY’S TEAS

black, green, and herbal

ADD-ONS

a glass of local brut (\$10 surcharge per person)