




delaney house

EVENTS • DINING • HOTEL



Image courtesy of Leah Martin Photography

THE DELANEY HOUSE

Reception

Includes:

STATIONARY CRUDITÉ

For Social Hour

THREE-COURSE DINNER

*Freshly Baked Rolls with Butter
Your Selection of Salad or Appetizer
Your Choice of Three Dinner Entrées
Your Choice of Two Side Accompaniments*

CHOCOLATE COVERED STRAWBERRIES

with Freshly Brewed Coffee & Tea

CASH BAR

CHAMPAGNE TOAST

For All Guests

Provides the following:

- Personal Event Consultant
- Five-Hour Wedding Reception
- Space for Up-To-An-Hour Long Ceremony (*fee applies*)
- Discounted Rehearsal Dinner in a Private Room
- D. Hotel Suites & Spa Room Block (*based on availability*)
- Use of our Garden Knoll for photos
- White Lantern Centerpieces
- Card Box, Toasting Glasses, and Cake Knife & Server
- White or Ivory Tablecloths
- Your Choice of Colored Napkins (*out of selection of 15*)
- Complimentary Dinner (*for up to 6 people in the restaurant*)
- Personal Banquet Manager
- Access to Carefully Curated Preferred Vendor List
- Complimentary Cake Cutting

VIP SUITE

Your private space to utilize for the entire event. Comfy couches and chairs, mirrors, and great lighting. Enjoy complimentary champagne, waters, and crudité with your bridal party before you make your entrance!

PATIO

The Grand Salon offers a lovely patio for mingling. Your guests will seamlessly transition outside to enjoy conversation in this exclusive space complete with fire pits, bistro lights, comfy furniture, and cocktail tables.



Additional Fees:

12% Service Charge + 20% House Charge + 7% Tax

\$69 pp*

**Package not available for previously contracted events*

WEDDING SOCIAL HOUR

Hors D'Oeuvres

STATIONARY DISPLAY

*Crudite of Fresh Vegetable & Dip
Horseradish Cheese Spread
Gourmet Crackers, Flatbread & Jam*

*Jumbo Shrimp Display per pound;
4 Shrimp per person / \$30*

ADDITIONS PER PERSON:

*Domestic & Imported Cheeses / \$4
Mediterranean Olives & Nuts / \$3
Warm Spinach & Artichoke Dip / \$3
Build Your Own Bruschetta with Crostinis / \$5
Assorted Berry Display & Fresh Fruit / \$5
Charcuterie Display / \$12*

BUTLER-STYLE HORS D'OEUVRES

Chef Selection of four items: \$6

Meatballs, Bruschetta, Pot Stickers, Coconut Chicken

Premium Selection: \$10

Choose 6 from the list below

(excluding Ultra Premium Selection)

*Apricot Chicken Salad in pastry cups
Artichoke Florentine
Asparagus Fries with horseradish sauce
Asparagus Wrapped in Prosciutto
Baby Fried Shrimp
Barbecued Kielbasa
Beef Teriyaki
Bleu Cheese Bread
Buffalo Chicken Tenders
Cajun Fried Dough Marinara
Cheddar & Bacon Potato Cups
Chicken Fingers
with sweet and sour sauce
Coconut Chicken with Thai sauce
Deviled Eggs
Fried Brie with raspberry sauce
Fried Mozzarella Sticks
Fried Ravioli with Marinara
Garlic Mussels with Tarragon
Garlic Spinach Crostini
Gorgonzola Potato Pancake
with shaved sirloin*

*Grilled Chicken or Beef Satays
Hot or Sweet Sausage with red onion
Melon Wrapped in Prosciutto
Mini Bruschetta
Mini Chicken Cordon Bleu
Mini Philly Cheese Steak
Open Face Seafood Salad
Pork Shu Mai
Potato Pancakes with sour cream
Quesadillas
Roasted Curried Zucchini
with cucumber dipping sauce
Roasted Red Pepper Napoleon
Seafood Stuffed Mushroom Caps
Stuffed Artichokes
Stuffed Grape Leaves
Swedish or Italian Meatballs
Sweet Potato and Maple Turkey
Risotto
Tempura Shrimp with Thai sauce
Thai Dumplings
Tuna Poke with mango relish
Vegetable Pot Stickers
Vegetable Spring Rolls*

Ultra Premium Selection: \$12

Choose 10 from the entire list

*Beer-Battered Vegetables
Cajun Scallops
Clams Casino
Escargot in Puff Pastry
Garlic Shrimp Toast
Lobster Risotto Balls
Lox & Black Bread
Mini Griddled Lobster Sandwiches
Scallops in Bacon
Shrimp and Lobster Quesadilla
Smoked Salmon Canapes
Spicy Crab Cakes with remoulade sauce
Tenderloin Mini-Kabobs*



Image courtesy of Dani Fine Photography

ADDITIONAL SEAFOOD

*Butler Style Sushi; Salmon Rolls, Tuna Rolls & California Rolls
with Ginger, Wasabi & Soy per person / \$5
Butler Style Shrimp per person / \$6*

THE NEW ENGLAND SEAFOOD STATION / \$25

(with a minimum of 75 guests) (Add Sushi \$3)

*Ice Sculpture Display filled with Fresh Oysters, Shrimp and
Clams Shucked to Order, Marinated Mussels, Half Shelled
Green Lip Mussels, Horseradish, Cocktail Sauce, Tabasco and Lemon*

SUSHI STATION

*Salmon Rolls, Tuna Rolls & California Rolls
with Ginger, Wasabi & Soy per person / \$8.50*

ADDITIONAL STATIONS AVAILABLE UPON REQUEST / \$8

To complement your social hour.

*Some of our choices are: Pasta Station, Crab Cake Station,
Carving Station and More*

WEDDING ACCOMPANIMENTS

YOUR CHOICE OF ONE APPETIZER

Lavender Honey Pork Belly
 Cordon Bleu Crostini
 Asian Ginger Crab
 Grape Tomato & Watermelon
 Guacamole Mousse with Cilantro Shrimp
 Chicken Apricot with Spiced Walnuts
 Grilled Eggplant & Roasted Pepper Tapenade
 Tomato Gorgonzola Bisque
 Zucchini Cake with Herb Remoulade
 Antipasto Cocktail
 Tomato & Mozzarella Cocktail
 Smokey Shrimp with Mango \$2
 Garlic Shrimp with Broccoli Slaw \$2
 Garlic Shrimp with Zesty Mango Salsa \$2
 Baked Brie Crostini \$2
 Crab Cake with Spicy Remoulade Sauce \$2

SALADS

Family Style:
 Mesclun Salad \$2
 House Garden Salad \$2
 Traditional Caesar Salad \$2
 Chop Chop Salad \$2
 Greek Salad \$4
 Spinach Salad \$4
 Savannah Belle \$4

POTATO / RICE

Garlic Mashed Potatoes
 Sour Cream & Chive Mashed Potatoes
 Horseradish Mashed Potatoes
 Garlic & Dill New Potatoes
 Herb Roasted Potatoes
 Oven Roasted Red Bliss Potatoes
 New Potatoes with Parsley & Red Onion
 Orzo Rice Pilaf
 Rice Primavera
 Wild Rice
 Au Gratin Potatoes \$2
 Twice Baked Potato \$2
 Risotto of the day \$2

VEGETABLES

Julienne Vegetable Medley
 Sautéed Zucchini & Summer Squash
 Green Beans with Carrots & Roasted Corn
 Green Beans Amandine
 Carrots Sautéed in Tarragon Butter
 Ginger Glazed Carrots
 Fresh Asparagus \$3
 Grilled Vegetables \$3

DESSERTS / \$2

Oreo Cookie
 Ice Cream Roll
 with hot fudge
 Ice Cream Parfait
 Bananas Foster
 Cherries Jubilee
 Brownie à la mode
 with fudge sauce
 Chocolate Mousse
 with raspberry sauce
 Cheesecake with
 fruit topping \$4
 Tiramisu \$4



Image courtesy of West On Dade Photography

ADDITIONAL CONSIDERATIONS



Image courtesy of John Shim Photography

PASTA COURSE / \$4

Pastas:
 Rigatoni, Ziti, Penne, Bowtie,
 Angel Hair or Fettuccine
 Sauces:
 Marinara, Alfredo, Carbonara,
 Aglio e Olio and Pesto

SUNDAE BAR / \$5

(Minimum 50 guests)
 Vanilla & Chocolate Ice Cream
 Served with: Sprinkles, Fudge Sauce,
 Strawberry Sauce, Pineapple, Bananas,
 Nuts, Whipped Cream and Cherries

POPOVERS / \$2

LATE NIGHT SNACKS / \$5

(or \$8 for two choices)

Sliders	Warm Pretzels	Wings	Nachos	Plus many
Tacos	Pizza	S'mores	Finger Sandwiches	other options

If served at The Mick late night food served by the pan or tray. \$125 per pan/tray with a minimum of 2 pans/trays. Late night at The Mick "after party" is \$300 with food or \$400 without food plus tax, house charge and service fee. The cost of food and beverages is additional.

VIENNESE TABLE / \$10

(Minimum 50 guests)
 Big Cake Display to include Chocolate,
 Carrot & Cheesecake with Assorted Sauces
 Layer Mousse Cake
 Pecan Pie
 Tiramisu
 Variety of Trifles & Mousses
 Bananas Jamaican Style
 Gourmet Candy Display
 Add Sundae Bar to Viennese Table / \$3

MISC. SWEETS

Assorted Cookies \$2
 Assorted Italian Pastries \$5
 Gourmet Candy Display \$5

MENU SELECTIONS

Poultry Entrées

MARGARITA CHICKEN

Oven roasted chicken topped with pesto, tomato and mozzarella cheese with basil cream

MAPLE TURKEY

Oven roasted turkey breast finished in a whole grain mustard-maple sauce

CHICKEN FLORENTINE SUPREME

Oven roasted chicken, sautéed spinach, mushrooms and garlic finished with a supreme sauce

CHICKEN ALFRESCO

Seasoned chicken breast with brie and raspberry demi glace

CHICKEN MARSALA

Pan seared chicken and mushrooms finished with marsala wine sauce

BELLA CHICKEN

Roasted chicken, portabella mushrooms, spinach, roasted peppers

CREATE YOUR OWN STUFFED CHICKEN ENTRÉE

Boneless breast of chicken with your choice of:

- Bread stuffing with poulet sauce
- Boursin cheese and bread stuffing with roasted red pepper and chive cream sauce
- Fontina and asparagus stuffing with basil cream sauce
- Prosciutto, fontina, and sage stuffing sun-dried tomato cream sauce
- Italian sausage, apricot, and pine nut stuffing with basil cream sauce
- Cranberry bread stuffing with sweet cranberry demi glace

Meat Entrées

CREATE YOUR OWN MARINATED SIRLOIN ENTRÉE

St. Arthur's	Guinness rub, mushroom sauce
Gorgonzola	Gorgonzola cheese, Merlot reduction
Bistro	Sautéed peppers and onions, mushroom sauce
Classic Béarnaise	Tarragon reduction, Hollandaise sauce
Chimichurri Steak	Grilled marinated skirt steak, garlic, cilantro, Chimichurri sauce
Smith's Ferry	Spice rub, sautéed mushrooms and onions, demi glace
Asian	Sesame teriyaki glazed
Surf & Turf	6 oz. Lobster tail \$15 / Baked stuffed shrimp casserole \$4 / Grilled shrimp skewer \$5

PETIT FILET BEAUJOLAIS / \$8

Grilled filet mignon medallions with sautéed spinach and mushrooms finished with a tarragon-demi

8 OZ. FILET MIGNON / \$10

Grilled filet with merlot demi glace

PRIME RIB / \$10

Slow-roasted rib eye served with natural au jus

GRILLED PORK CHOPS

Flatiron grilled pork with roasted Fuji apples and a cider demi glace

BRAISED SHORT RIBS

Slow braised Angus short ribs with roasted root vegetables

FLAT IRON STEAK / \$5

Grilled marinated flat iron steak

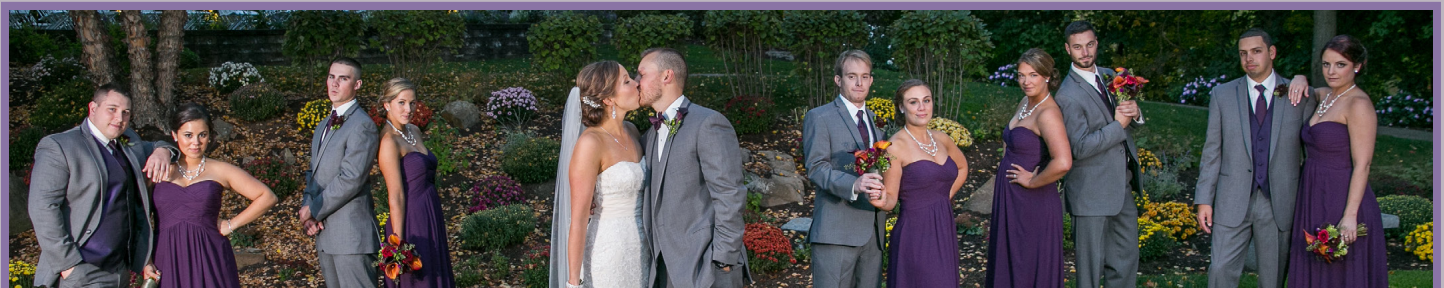


Image courtesy of Four Wings Photography

MENU SELECTIONS

Seafood Entrées

BAKED STUFFED SCROD

Our house seafood stuffing topped with lobster sauce

COCONUT WHITE FISH

Panko and coconut-dusted scrod served with a citrus sauce

SEAFOOD STUFFED SHRIMP CASSEROLE

Oven roasted hooked shrimp with homemade seafood stuffing

BAKED STUFFED JUMBO SHRIMP / \$4

Individual stuffed jumbo shrimp with homemade seafood stuffing served with drawn butter

CREATE YOUR OWN SEAFOOD ENTRÉE

Salmon (\$2), Scrod or Mahi-Mahi prepared your way:

- *Blackened: Roasted with a cajun rub*
- *Mediterranean: Garlic, spinach, tomatoes, artichoke, feta cheese and olive oil*
- *Oven roasted with mango salsa or cucumber dill sauce*
- *Pesto: Basil & garlic basted with parmesan cheese*
- *Oven roasted with lemon seasoned bread crumbs*

Vegetarian Entrées

GRILLED MARINATED ZUCCHINI

Grilled marinated zucchini with goat cheese and roasted red peppers, served on a bed of spinach and garlic cous cous

WILD MUSHROOM RAVIOLI

Wild mushroom ravioli with a spinach and artichoke cream sauce

VEGAN OPTIONS

Stuffed Eggplant, Shepherd's Pie, Vegan Marsala or Vegan Parmesan

VEGETABLE LASAGNA

Seasoned vegetables with layers of cheese, noodles & house marinara

EGGPLANT NAPOLEON

Roasted peppers, sautéed spinach & goat cheese, layered between eggplant in our house marinara

PENNE MEDITERRANEAN

Artichokes, baby spinach, red peppers, roasted tomatoes, olives and feta cheese



Image courtesy of Steph Stevens Photography

DRINKS

Beverage Service

ULTRA PREMIUM OPEN BAR

Ultra Premium Social Hour \$27

Ultra Premium Open Bar Up to Five Hours \$44

PREMIUM OPEN BAR

Premium Social Hour \$25

Premium Open Bar Up to Five Hours \$41

Toast

SUGGESTIONS FOR THE PERFECT TOAST

HOUSE WINE TOAST / \$4 *per guest*

OUR GOLD TOAST / \$9 *per guest*

Moët & Chandon Imperial

OUR SILVER TOAST / \$5 *per guest*

La Marca Prosecco

BRING ON THE BLING / \$350 *per bottle*

Cristal

Specialty Bars

Includes bartender and custom ice luge. Will open upon guests' arrival and remain open for duration of 3 hours, cost of the beverage is not included, unless open bar has been ordered.

\$595

MARTINI BAR

MARGARITA BAR

MOJITO BAR

CHAMPAGNE BAR



Image courtesy of West on Jade Photography

THE PERFECT SETTING FOR YOUR WEDDING CEREMONY

Our grounds offer breathtaking landscapes, privacy and a relaxing yet elegant ambience. We are not only ideal for your wedding reception, but for the ceremony as well. Your guests will appreciate the convenience of not having to travel from the ceremony to the reception. Our dedicated and experienced staff will provide all the right touches to make your special day unforgettable.



Image courtesy of Four Wings Photography

CEREMONY

\$950

*Seasonal Fresh Floral Arrangements
(available for outdoor ceremonies only May-October)*

Ceremony Seating

Ceremony Coordinator

Ceremony Rehearsal

Indoor Back-up Ceremony Space



Image courtesy of Four Wings Photography

D. HOTEL SUITES & SPA

The D. Hotel Suites & Spa offers room blocks on a first come first serve basis. Please reach out to your groups coordinator at groups@logcabin-delaney.com or call 413-533-2100 ext 301 to discuss options for your special day.

Room blocks are not guaranteed with a Delaney House contract. A separate hotel contract is required.

Block discounts available. Ask about our breakfast and lunch options.



Image courtesy of Four Wings Photography



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WEDDING RECEPTION GENERAL CONDITIONS

Prices vary depending on date; please contact your Wedding Planner for full details.

- ▶ *Our prices do not include a 20% house charge, a 7% Massachusetts tax, and a 12% service fee which will be added to all services*
- ▶ *The term “House Charge” as used in our Event Contract means the fee which you will pay for the use of our premises. The “House Charge” is not a tip or service charge for our wait staff employees, service employees, service bartenders or any other persons providing services in connection with your event. Guests are expected to tip bar staff, tip jars will be available at each bar. If tip jars are removed, Event Host will be required to pay a 12% gratuity (in addition to house charge and sales tax).*
- ▶ *Prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Charges will not exceed 15% annually.*
- ▶ *We require a non-refundable deposit of \$2,500 upon booking your event. The deposit will be credited towards your final bill.*
- ▶ *Non-refundable second & third payments (no credit cards) are due 9 months and 6 months prior to your event date. These payments each are approximately 25% of the estimated value of your event and will be credited towards your final bill.*
- ▶ *Vendors and Children (4-12) will be charged at a price of \$35 per person.*
- ▶ *We require a guaranteed number of guests 10 days before your event. Final counts and payment by certified check are required 3 days before your event.*
- ▶ *A credit card number must be secured for any incidentals that may occur during the day of your event.*
- ▶ *Room and revenue minimums may apply to certain dates. Client will be charged \$50 per missing person when room minimums are not met.*
- ▶ *A minimum guest count of 100 people must be reached on Saturdays in September and October (ballroom). If the guest count is below this there will be a charge of \$50 per missing person. Your contract will reflect your space specific minimum. Wedding reception is 5 hours, \$300 per extra hour is charged for the first look or anything over 5 hours.*



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DELANEY HOUSE

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