

The Athenaeum Hotel at Chautauqua Institution

WEDDINGS





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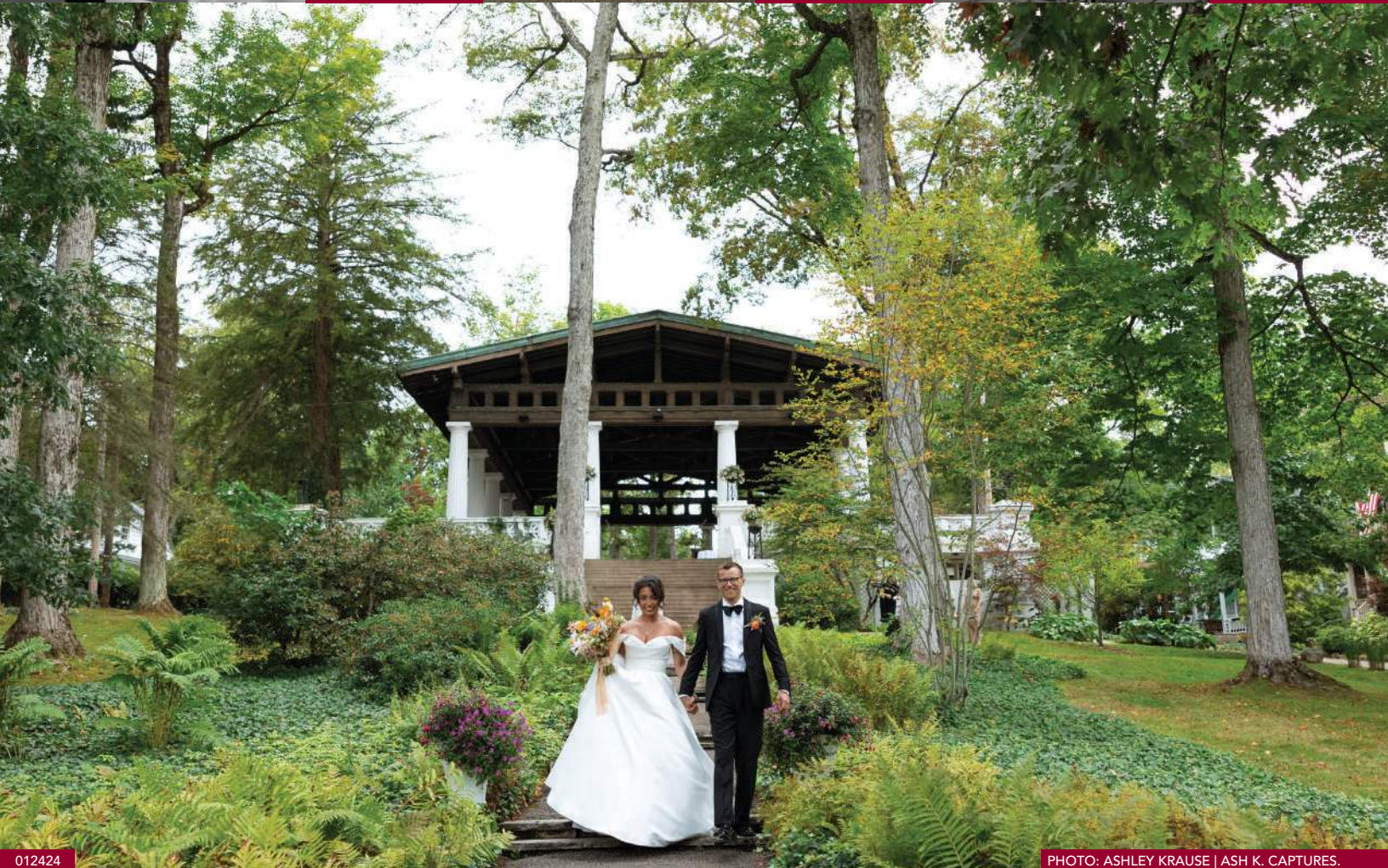


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A perfect setting for a beautiful wedding is the Athenaeum Hotel at Chautauqua Institution.

Congratulations on your engagement!

The Athenaeum Hotel, with its Victorian charm and historic setting, is available for weddings in the months of April, May, early June, September and October. We are dedicated to making your wedding a beautiful occasion you will cherish forever. You can rely on our professional staff and impeccable service to assist in taking care of every detail for you and your family — from room reservations to dinner menus, rehearsal dinners to next-day brunches. We're here to help make your wedding a celebration to remember. The following pages will act as your guide to planning the perfect wedding at Chautauqua Institution.

Contact

Athenaeum Hotel

PO Box 66
Chautauqua, NY 14722

e. weddings@chq.org

p. 716-357-6282

The Athenaeum Hotel

Chautauqua, New York
athenaeum.chq.org

Chautauqua Institution

chq.org

Sincerely,

The Athenaeum Hotel Staff



PHOTOS: CHAUTAUQUA INSTITUTION

AMENITIES

Event Consultant

The Athenaeum Hotel provides a complete wedding reception consultation. Our staff members have a wealth of knowledge and experience, including current trends and past traditions. They will assist you in creating one of the most memorable occasions of your life — a wedding that will live up to your expectations.

Referrals

The Athenaeum provides a list of vendor referrals to assist you in the event planning process. All of our vendors have a reputation for excellence and creativity with great attention to detail. We will be glad to give you additional contacts as needed.

Lodging

A complimentary bridal suite is provided after your guests have reserved 20 lodging accommodations.

Facility Setup and Audio/Visual Equipment

Our staff will be happy to assist you in using our facilities to accommodate you and your guests. Standard audio/visual equipment is available. Check with your coordinator for additional items, such as a public address system, lapel microphone and podium, up to four wired microphones with stands, straight-backed musician's chairs, a piano (tuned prior to event) and an altar table with covering (if needed).

Facility Fee

The Athenaeum Hotel has a facility fee of \$1,000 plus applicable taxes. The fee includes use of the historic Athenaeum Hotel's Dining Room and Parlor, reception setup, tables, white linens, glassware, and tableware.

Transportation

Shuttle transportation within the Chautauqua Institution grounds is available at a rate of \$90 per hour, with a four-hour minimum.

Dining

Our culinary team has years of experience planning all types of events from casual to formal affairs. In addition to your reception, the Athenaeum Hotel will be glad to assist with the production of any ancillary foodservice for your event. Select menus are available for the rehearsal dinner, welcome party, and post-wedding brunch.

There are two dining options depending on whether your wedding is on a Friday, Saturday or Sunday. Saturday dining prices are based on a 150-person wedding. All menu selections must be submitted to the Athenaeum at least one month in advance of the event, and all meal counts must be submitted to the Athenaeum 14 days in advance of the event.

Weddings tastings can be booked at \$45 per person with a maximum of 12 people.

Activities

Spend the weekend and let your friends and family explore the region and create memories that will last a lifetime!

Chautauqua Institution offers many recreational options for you and your guests to complement your special event. Golfing at the Chautauqua Golf Club, a softball game at our Sharpe Field, strolling on Chautauqua's historic grounds or a cruise on Chautauqua Lake are only a few of your options. A state-of-the-art fitness center, tennis, basketball and volleyball courts along with a children's playground are also located within a short walk of the Hotel. Chautauqua County has many regional activities to supplement your wedding. Take your closest family and friends for a visit to the Lake Erie Wine Trail or the National Comedy Center in Jamestown, New York. Speak to an Athenaeum representative to plan your wedding getaway.



PHOTO: LAURA GORDON

VENUES

The Hall of Philosophy

Built in 1906, the Hall of Philosophy is reminiscent of an early Greek temple with its stone-like columns, open walls and heavy timber roof all nestled within a grove of hardwoods, giving a truly romantic feeling to any wedding ceremony.

We schedule up to three ceremonies each day at the Hall of Philosophy; the 2:30–5:30 p.m. time block is usually reserved for ceremonies with Athenaeum Hotel receptions.

Rentals for wedding ceremonies at the Hall of Philosophy are limited to three hours per rental. You will also be given a designated time block for your rehearsal.

The cost for renting the Hall of Philosophy is \$1,200 plus applicable taxes.



PHOTO: SAM WEINSTEIN



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THE PLATINUM DINNER PRESENTATION

- Plated dinner • Available Friday, Saturday or Sunday
- \$122 per person, plus 20% administrative service charge and tax
- Saturday Athenaeum Hotel receptions require a 150-person minimum
- Complimentary cake-cutting

Hors d'Oeuvres *(Select two, which will be butlered.)*

Domestic Cheese and Garden Crudités with Herb Dip and Hummus will be provided as stationed displays in addition to your selections.

- Arancini Ball with choice of Fresh Basil Pesto
- Parmesan Stuffed Mushrooms
- Shrimp Cocktail
- Spanakopita
- Duck and Sweet Corn Wontons with Thai Chili Sauce
- Thai Pork Sliders on Bao Bun
- Cucumber Cups with Whipped Chevre & Roasted Red Pepper Marmalade
- Bruschetta and Whipped Chevre on Crostini
- Baked Spinach and Artichoke Dip with Pita Points
- Fresh Mozzarella and Heirloom Tomato Display
- Tuna Tartar on Wonton Crisps
- Flatbread: Margherita, Duck Confit or Asparagus and Goat Cheese
- Lamb Meatballs with Rosemary Yogurt
- Mushroom Bruschetta with Gruyre and Thyme on Crostini
- Raspberry Brie in Puff Pastry
- Mini Crab Cakes with Rémoulade (+\$4 per person)
- Charcuterie Display (+\$5 per person)
- Lobster Salad Phyllo Cup (+\$4 per person)
- Bacon-Wrapped Scallops with Balsamic Reduction (Market Price)

Salad Selections *(Select one)*

- Mixed Greens Salad with Cherry Tomatoes, Red Onion, Shaved Carrots, Cucumber and Choice of Dressing
- Arugula Salad with Ancient Grains, Candied Walnuts, Pear, Parmesan Cheese and Honey Balsamic Vinaigrette
- Strawberry Bibb Salad with Shaved Almonds, Fresh Cheese Curd, Fresh Strawberries, Shallots and Strawberry Vinaigrette
- Caesar Salad with Romaine, Parmesan Crisps and Brioche Croutons

**All salads are pre-dressed unless otherwise requested.*

Vegetarian Entrées *(Select one)*

- Roasted Wild Mushroom with Ancient Grains, topped with Shallot, Lemon, Caper and EVOO Balsamic Glaze Drizzle (Vegan)
- Roasted Sweet Potato, Basmati Rice, Avocado, Red Onion, Sliced Almond, Arugula and Spicy Aioli
- Creamy Parmesan Risotto with English Peas, Roasted Corn, Cherry Tomatoes, Fresh Herbs and Caramelized Shallots
- Cavatappi Pasta with Sautéed Mushrooms, Tomatoes, Fresh Herbs and Romano Cream Sauce

All menus
subject
to change

Dinner Entrée Selections *(Select two)*

- Pan Seared Angus Sirloin (6oz) with choice of Red Wine Demi, Au Poivre, Chimichurri or Roasted Garlic and Bleu Cheese Compound Butter (Filet available upon request at Market Price)
- Braised Short Rib of Beef with Stout Pan Jus
- Roasted Pork Tenderloin with choice of Sauce (Caramelized Onion Apple Glaze or Whole Grain Mustard Cream Sauce)
- Half Sous Vide Chicken with Brandy Herb Butter
- Pan Seared Halibut with choice of Lemon Dill Cream Sauce, Chili Lime Crust, or Roasted Tomato Confit
- Pan Seared Mountain Trout with Lemon Caper Beurre Blanc
- Pan Seared Scallops with choice of Romesco, Fresh Tomato Salsa or Strawberry Buerre Blanc (Market Price)
- Roasted Salmon with choice of Sauce (Lemon Beurre Blanc, or Maple Grain Mustard)
- Crab Stuffed Flounder with Meyer Lemon Hollandaise

Entrée Sides *(Select one from each section)*

Vegetable

- Seasonal Vegetable Mélange
- Crispy Brussels Sprouts
- Glazed New Carrots
- Grilled Asparagus
- Sautéed Haricot Verts
- Sautéed Greens

Starch

- Crispy Fingerling Potatoes
- Mashed Potato (Butter & Cream, Goat Cheese & Chive, or Roasted Garlic & Herb)
- Citrus Basmati Rice
- Creamy Cheddar Polenta
- Creamy Parmesan Risotto
- Yukon Gold & Thyme Au Gratin Potatoes
- Herb Roasted New Potatoes

Additional Options

If you wish to enhance your dinner celebration with a soup course or intermezzo, we can accommodate you with a custom menu that is subject to additional charges. A maximum of two separate entrées and a vegetarian option are available for your event. We recommend all guests have a designated seat along with name card and labeled menu choice.

Children's Meals *(Select one)* • \$16.95/Child

- Chicken Fingers and French Fries
 - Burger and French Fries
 - Gourmet Mac and Cheese
 - Pepperoni and Cheese Pizza
- (Ages 12 & under)*

Vendor's Meal • \$30/Person

- Heirloom Burger
 - Grilled Chicken Sandwich
 - Grilled Vegetable and Hummus Wrap
- (All served with lettuce, tomato, onion, and fresh-cut fries)*

All menus
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THE GOLD DINNER PRESENTATION

- Plated dinner • Available Friday or Sunday
- \$87 per person, plus 20% administrative service charge and tax
- Complimentary cake-cutting

Hors d'Oeuvres *(Select five, two will be butlered)*

Domestic Cheese and Garden Crudités with Herb Dip and Hummus will be provided as stationed displays in addition to your selections.

- Arancini Ball with choice of Fresh Basil Pesto
- Parmesan Stuffed Mushrooms
- Shrimp Cocktail
- Duck and Sweet Corn Wontons with Sweet Thai Chili Sauce
- Thai Pork Sliders on Bao Buns
- Cucumber Cups with Whipped Chevre & Roasted Red Pepper Marmalade
- Bruschetta and Whipped Chevre on Crostini
- Baked Spinach and Artichoke Dip with Pita Points
- Fresh Mozzarella and Heirloom Tomato Display
- Tuna Tartar on Wonton Crisps
- Flatbread: Duck Confit or Tomato Jam, Brie, Balsamic Reduction, Arugula
- Mini Crab Cakes with Rémolade (+\$4 per person)
- Presentation of Smoked Fish (+\$4 per person)
- Charcuterie Display (+\$5 per person)
- Lobster Salad Phyllo Cup (+\$4 per person)
- Bacon-Wrapped Scallops with Raspberry Balsamic Reduction (Market Price)

All menus
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PHOTO: RENEE LEMAIRE



PHOTO: LAURA GORDON



PHOTO: SCOTT BUI CO.

Salad (Select one)

- Mixed Greens Salad with Cherry Tomatoes, Red Onion, Shaved Carrots, Cucumber, Herbs and Choice of Dressing
- Arugula Salad with Ancient Grains, Candied Walnuts, Pear, Parmesan Cheese and Honey Balsamic Vinaigrette
- Strawberry Bibb Salad with Shaved Almonds, Fresh Cheese Curd, Fresh Strawberries, Shallots and Strawberry Vinaigrette
- Caesar Salad with Romaine, Parmesan Crisps and Brioche Croutons

**All salads are pre-dressed unless otherwise requested.*

Dinner Entrée Selections (Select two from the following proteins plus one vegetarian option)

Poultry

- Chicken Breast Marabella
- Chicken Paillard
- Creamy Tuscan Chicken

Seafood

- Flounder with Meyer Lemon Hollandaise
- Pan Seared Mountain Trout with Lemon Caper Beurre Blanc
- Oven Roasted Salmon with choice of Dill Crème Fraîche, Maple & Grain Mustard Glaze

Pork & Beef

- Pan-Seared Beef Sirloin with Choice of Sauce (Au Poivre, Red Wine Demi, Chimichurri or Roasted Garlic Bleu Cheese Compound Butter)
- Roasted Pork Loin with Caramelized Onion Apple Glaze
- Braised Short Ribs of Beef with Stout Jus

Vegetarian

- Cavatappi Pasta with Sautéed Mushrooms, Tomatoes, Fresh Herbs and Romano Cream Sauce
- Roasted Wild Mushrooms with Ancient Grains, dressed with Shallot, Lemon, Caper, and Herb EVOO and a Balsamic Glaze Drizzle (Vegan)
- Creamy Parmesan Risotto with English Peas, Roasted Corn, Cherry Tomatoes, Fresh Herbs and Caramelized Shallots

Entrée Sides (Select one from each section)

Vegetable

- Seasonal Vegetable Mélange
- Sautéed Greens
- Sautéed Haricot Verts
- Glazed Carrots

Starch

- Roasted Garlic Mashed Potatoes
- Citrus Basmati Rice
- Herb Garlic Roasted Red Bliss Potatoes

Children's Meals (Select one) • \$16.95/Child

- Chicken Fingers and French Fries
- Burger and French Fries
- Gourmet Mac and Cheese
- Pepperoni and Cheese Pizza

(Ages 12 & under)

Vendor's Meal • \$30/Person

- Heirloom Burger
- Grilled Chicken Sandwich
- Grilled Vegetable and Hummus Wrap

(All served with lettuce, tomato, onion, and fresh-cut fries)

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ANCILLARY EVENT MENUS

Buffet Rehearsal Dinner

\$49.95 per person plus 20% administrative service charge and tax (35-person minimum)
Dinner buffets include selected choices, assorted breads, Chef's seasonal vegetable and dessert

Salad *(Select one)*

- Mixed Greens Salad with Assorted Dressings
- Caesar Salad

Presentations *(Select two)*

- Seasonal Fruit Display
- Garden Crudités with Herb Dip
- Domestic Cheese Display
- Caprese Display
- Fresh Assorted Gourmet Canapés (Chef Selected)

Entrée Selections *(Select one from each section)*

Poultry: *(Select one)*

- Chicken Tuscan with Tomato Cream Sauce
- Herb Grilled Chicken
- Chicken Marsala

Beef, & Pork: *(Select one)*

- Oven-Roasted Sirloin with Diane Sauce
- Braised Beef Tenderloin Tips with Wild Mushroom Sauce
- Sliced Pork Loin with Apple Gastrique

Seafood: *(Select one)*

- Baked Cod with Citrus Lime Crust
- Shrimp Scampi over Linguini
- Seared Salmon with Dill Crème Fraîche
- Seafood Alfredo

Vegetarian: *(Select one)*

- Cheese Ravioli with Cream Sauce
- Roasted Tofu Steak with Ancient Grains, Topped with Shallot, Lemon, Caper, Fresh Herb and EVOO with Balsamic Glaze Drizzle (Vegan)
- Penne Pasta Sauté with Roasted Vegetables and Tomato Sauce

Vegetables: *(Select one)*

- Sautéed Haricots Verts
- Seasonal Vegetable Mélange
- Glazed Carrots

Starches: *(Select one)*

- Roasted Red Bliss Potatoes
- Smashed Potatoes (Garlic, Herb or Plain)
- Parmesan Risotto
- Citrus Basmati Rice

Carved Options: *(Surcharge)*

- Oven Roasted Beef Tenderloin
- Glazed Pork Tenderloin
- Prime Rib of Beef Au Jus

Breaks and Refreshers *(\$6 for the first two selections, add \$3 for each addition)*

- | | |
|-----------------------------------|--|
| • Bottled Water | • Fruit Juice |
| • Regular & Decaf Coffee | • Bagged Pretzels |
| • Assorted Sodas (Regular & Diet) | • Gourmet Brownies |
| • Iced Tea & Lemonade | • Assorted Fruit Yogurt |
| • Assorted Cookies | • Grain & Granola Bars |
| • Assorted Breakfast Pastries | • Assorted Hot Teas |
| • Whole Fruit | • Assorted Cheese, Dried Fruits and Grapes
(add extra \$4/person) |

All menus
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WEDDING BREAKFAST BUFFETS

Continental Breakfast • \$15.95

There is a 25-person minimum for this buffet

Assorted Muffins and Pastries, Fresh Fruit Bowl & Whole Fruit, Toasting Station with Bread, Bagels, Cream Cheese Spread, Butter, Jams, & Peanut Butter, Assorted Yogurts, Granola, Juices, Coffee, Premium Assorted Teas

Grand Continental Breakfast • \$18.95

There is a 25-person minimum for this buffet

Contains all of the contents of the Continental Breakfast, plus:
Scrambled Eggs, Bacon and Sausage

Chautauqua Morning Breakfast • \$22.75

There is a 25-person minimum for this buffet

Includes assorted Danish, Muffins, Breads, Bagels and Spreads, Hot Oatmeal, Fresh Fruit, Juices, Coffee, Premium Teas

Select one from each section

Eggs:

- Country-Fresh Scrambled Eggs
- Western-Style Scrambled Eggs

Meat:

- Savory Sausage Links
- Hickory-Smoked Bacon

Potatoes:

- Home Fried Potatoes
- Hash Browns

Pancakes & More:

- Buttermilk or Blueberry Pancakes
- Pot De Crème French Toast
- Waffles

Prices are subject to 20% administrative service charge and sales tax



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PHOTO: CHAUTAUQUA INSTITUTION

MENU ENHANCEMENTS

Dessert Enhancement

There is a 50-guest minimum with exception to Chocolate Strawberries.
For parties with fewer than 50 guests, there is a \$25 surcharge for tables.

- Dark & White Chocolate
Covered Strawberries \$72 (platter of 3 dozen)
- S'mores Bar \$5 per person
- Assorted Gourmet Cookie Plates
Extra Small \$30 (platter of 1.5 dozen)
Small \$55 (platter of 3.5 dozen)
Medium \$100 (platter of 7 dozen)
Large \$155 (platter of 10 dozen)
- Quarter Sheet Cake \$45
- Half Sheet Cake \$70
- Dessert Table \$10 per person
(Choose three of the following, +\$3 per person for each addition)
 - Mini Cannolis
 - Chocolate Dipped Pretzels
 - Lemon Bars
 - French Macarons (+\$2 per person)
 - Coconut Macaroons
 - Brownie Bars
 - Mini Chocolate Chip Cookies
 - Wafer Cookie
 - Chocolate Mousse

Prices are subject to 20% administrative
service charge and sales tax



PHOTO: JOEY CONTI



PHOTO: TARA RAFTOVICH



PHOTO: PHOTO: SAM WEINSTEIN



PHOTO: ALI REED



PHOTO: SCOTT BUI CO.

ATHENAEUM HOTEL BAR SERVICES

LIQUOR

Stolichnaya Vodka	<i>Top Shelf</i>
Titos Vodka	<i>(+\$3 per person/per choice):</i>
Beefeater Gin	Grey Goose Vodka
Tanqueray Gin	Ketel One Vodka
Captain Morgan Rum	Hendrick's Gin
Bacardi White Rum	Bombay Sapphire Gin
Jose Cuervo Gold Tequila	Myers Dark Rum
Piedra Azul Silver Tequila	Montanya Oro Aged Rum
Jack Daniel's Whisky	Casamigos Reposado Tequila
Jameson Whisky	Patron Tequila
Jim Beam Bourbon	Knob Creek Rye
Dewars Scotch	Bulleit Rye
	Woodford Reserve Bourbon
	Bulleit Bourbon
	Maker's Mark Whisky
	Crown Royal Whisky
	Johnny Walker Black Scotch
	Macallan Scotch
	Glenlivet Scotch

BOTTLED BEER

Bud Light
Michelob Ultra
Labatt Blue Light
Stella Artois
Samuel Adams Boston Lager
New Belgium Fat Tire
Southern Tier, IPA
Southern Tier, 8 Days a Week
Blue Moon
Yuengling Lager
Guinness
Truly Hard Seltzers (Assorted Flavors)
Corona
Modelo Especial

PER-PERSON PRICING

Wine & Beer only: Choose three domestic and one import beers and choose four variants from the house wine options.

2 hour bar • \$26
3 hour bar • \$28
4 hour bar • \$30
5 hour bar • \$32

Full bar: Includes one of each variant of liquor, three domestic and one import choices of beer, and four variants from the house wine options.

2 hour bar • \$31
3 hour bar • \$34
4 hour bar • \$37
5 hour bar • \$40

Special cocktails available upon request

Top Shelf Options: Add \$3 per person/per choice.
Upgrade all 6 top shelf variants for \$12 per person.

Wine Upgrade Options: Add \$2 per person/per choice.

WINE

House Selections

Pinot Noir
Merlot
Cabernet Sauvignon
Pinot Grigio
Sauvignon Blanc
Chardonnay
Rose

Select Wines

Wine Upgrades are available upon request. A listing of our select wines can be provided upon request. Please know that our list changes often and we ask that you choose these wines just 30 days out from your event to ensure availability. Price is based upon selection.

All beverage service is subject to 20% service charge and sales tax.

Dinner Wine Service

We offer a dinner wine service using red or white house or select wines and champagne toasts. Service is charged on a per-bottle basis and is dependent on the specific bottle chosen. Please ask an (or your) Athenaeum representative for more details.

Guest-Supplied Wines

We do allow guests to bring their own wine. However, we charge a \$15 corking fee per bottle opened and poured. If the guest does not supply enough wine for their event, the Athenaeum can then provide additional wine under the dinner wine service guidelines. We will be happy to assist you in determining the amount of wine needed but are not responsible for any shortcomings in the supply for your event.

Specifications

Additional imported and craft beers may be requested for an additional charge.

Clients requesting a cash bar are subject to a \$100 setup fee.

It is against Athenaeum Hotel policy to operate a cash bar in conjunction with an open bar.

All bars include soft drinks, mixers, condiments and glassware unless otherwise specified.

We will provide one bartender for every 80 guests.

Additional bartenders may be requested for a fee.

Special orders for alcohol can be arranged; the cost depends on the request.

We reserve the right to deny any request and each granted request will be written into the contract for the event. Ask an (or your) Athenaeum representative for further details.

All alcohol is the property of the Athenaeum Hotel and our management and bartenders have the right to refuse service to any guest for lawful reasons.



PHOTO: ALI REED



PHOTO: ASHLEY KRAUSE | ASH K. CAPTURES.



PHOTO: SAM WEINSTEIN

Chautauqua Institution looks forward to hosting your wedding celebration. All couples are welcome.

