CRANWELL

RESORT ♦ SPA ♦ GOLF CLUB

WEDDING MENUS

HISTORIC HOTELS of AMERICA
NATIONAL TRUST FOR HISTORIC PRESERVATION®

Wine Spectator
AWARD OF EXCELLENCE

55 Lee Rd. Lenox, MA 01240
800-572-8938

August 2013

Cocktail Reception Hors d'oeuvre Selections

Butler Service

HOT

Grilled Sea Scallops
Wrapped in Bacon

Miniature Spring Rolls
With Sweet Soy Sauce

Baked Brie & Raspberry
In a Phyllo Cup

Baked Vegetable Quiche Triangle

Crab & Blue Cheese Stuffed New Potatoes

Asian Chicken and Raisin Dumplings
With Apple Maple Dipping Sauce

Roasted Vegetables in a Beggars Purse

Asparagus & Puff Pastry Twist
With Lemon Tarragon Dipping Sauce

Miniature Beef Wellington

Pigs In A Blanket

Petite Lamb Chops
With Basil Pesto

Marinated Beef Skewers
Choice of:
Peanut, Hoisin & Cilantro or
Mandarin Orange Marinade

COLD

Chilled Gulf Shrimp
With Classic Dipping Sauce

California Rolls
With Soy Sauce, Wasabi & Pickled Ginger

Lobster & Passion Fruit Salad
In a Cucumber Cup

Seared Ahi Tuna on a Crisp Wonton
With Pineapple Cucumber Salsa

Stuffed Cherry Tomato
Filled with Mozzarella, Basil
and Extra Virgin Olive Oil

Grilled Flank Steak
Wrapped with Arugula

Smoked Cocoa Spiced Duck
On a Potato Crisp with Wild Berry Compote

Smoked Salmon Canape
On a Cucumber Slice with crème Fraiche &
Salmon Roe

Asparagus and Smoked Gouda Chicken Roulade
On a Toasted Crostini with Herb Mayonnaise

Cocktail Reception Enhancers

Raw Bar

Crab claws, Little Neck, Clams-on-the-half shell, Oysters-on-the-half shell, Iced Gulf Shrimp
Remoulade sauce, cocktail sauce and lemon wedges

Attended Sushi Station

A mixture of Sushi and Sashimi, traditional condiments

Antipasto Station

An array of Italian meats and cheeses expertly displayed with marinated vegetables,
Traditional condiments, salads and breads

Mediterranean Station

A selection of grilled and roasted vegetables, Hummus, Tabouleh, Couscous,
Imported cheeses and olives, Pita breads & assorted artisan breads

Asian Stir Fry Station

Your selection of Beef, Chicken or Shrimp with traditional stir fry vegetables/noodles and Asian condiments

Chef Attended Carving Station

Your choice of two:
Roasted Beef Tenderloin, Roasted Turkey, Baked Virginia Ham, Leg of Lamb,
or Peppered Strip Loin of Beef, with accompanying sauces

Create-Your-Own –Pasta Station

Variety of pastas, sauces and toppings
Prepared to Order

Baked Cheese Presentation

Baked cheese seasoned with herbs, wrapped in a flaky crust and served with seasonal berries and baguettes
Your choice of two:
Brie, Saga Bleu, Wisconsin Cheddar (sharp or mild), Bel Paesse

Potato Martini Bar

A dollop of creamy whipped potatoes served in martini glasses with a variety of toppings
Garlic infused Yukon Gold potatoes and honey glazed sweet potatoes

Fruit, Cheese & Crudité Presentation

A selection of international cheeses with fresh fruits and vegetables
Mint Crème Fraiche, Roquefort dip and a variety of crackers and Lavosh

Combine The Two Cheese Stations

Appetizers

Please select one of the following:

Pistachio Encrusted Goat Cheese
On a bed of baby Arugula with citrus vinaigrette

Ravioli Du Jour
Housemade Ravioli
~~~See Ravioli Selection~~~

Crab & Langostino Cake
With lobster sauce or red pepper Remoulade

Freshly Baked Vegetable Tart
Flaky puff pastry with vegetables of the season
~~~See Tart Selection~~~

Phyllo Wrapped Camembert Cheese
Locally made sheep's milk cheese, toasted baguettes
Fig & cherry chutney

Pan Seared Sea Scallops
Herb encrusted, grilled frisée
Wild berry compote

Chef Selection of Soups
~~~See Soup Selection~~~

Soups

~~~~All Soups Can Be Prepared Vegetarian Style Upon Request~~~~

Hot Soups

Butternut Squash & Pumpkin Bisque
With Cinnamon & Nutmeg cream

New England Lobster Bisque

Portabella & Roasted Endive Bisque

Artichoke & Goat Cheese Soup

Celeriac & Pear Bisque

Chilled Soups

Two-Toned Melon
Honeydew and Cantaloupe

Heirloom Tomato & Fennel

Classic Gazpacho
Served in a martini glass with grilled olive bread

Two-Toned Strawberry & Pineapple
With berry & pineapple chutney

Chef's Selection of Tarts

Tomato, Mozzarella & Basil

Caramelized Onion & Goat Cheese

Tomato & Fennel

Butternut Squash & Bleu Cheese

Wild Mushroom

Roasted Eggplant & Mascarpone Cheese

Spinach & Goat Cheese

Grilled Zucchini & Summer Squash

Cheese & Herb

Chef's Selection of Ravioli

Butternut Squash & Bleu Cheese

Spinach & Ricotta

Three Cheese & Herb

Sweet Potato & Ginger

Lobster & Mango

Fig & Mascarpone

Roasted Vegetable & Parmesan

Caramelized Onion & Goat Cheese

Salads

Please select one of the following:

Julienne Vegetable Salad
Sherry Vinaigrette

Cucumber & Watercress Salad
Ver Jus Vinaigrette

Baby Spinach Salad
Crumbled Bleu Cheese, Toasted Walnuts

Tomato & Fresh Mozzarella Napoleon
Layered with Fresh Basil, Aged Balsamic Vinaigrette and Organic Greens

Baby Organic Greens
Grape Tomatoes, English Cucumbers
Aged Sherry Vinaigrette

Classic Caesar Salad
Romaine Hearts, Garlic Croutons, Fresh Parmesan Cheese

Prosciutto & Roasted Asparagus Salad
Roasted Asparagus Wrapped in Italian Cured Ham
With Baby Greens, Oven Roasted Tomato Vinaigrette

Grilled Vegetable Salad
Seared Boucheron Goat Cheese
Mixture of Grilled Vegetables and Salad Greens

Entrées

Please select two of the following
Pre-counts required, or without pre-counts for an additional fee per person

Meat & Poultry

Grilled Tenderloin of Beef
Choice of piped mashed potatoes or roasted potatoes and a seasonal vegetable medley

Seared Statler Breast of Chicken
With sweet potato bread pudding and a seasonal vegetable medley

Grilled Veal Chop
With sweet potato bread pudding and a seasonal vegetable medley

Domestic Rack of Lamb
Choice of piped mashed potatoes or roasted potatoes and a seasonal vegetable medley

Seared Breast of Duck
With sweet potato bread pudding and a seasonal vegetable medley

Osso Bucco
Choice of piped mashed potatoes and roasted potatoes and a seasonal vegetable medley

Boneless Stuffed Breast of Chicken
Choice of:
Roasted Apple & Pear
Caramelized Onion, Mushroom & Artichoke
Spinach, Roasted Red Pepper & Bleu Cheese
Crab & Langostino
Sausage & Apple
Choice of piped mashed potatoes and roasted potatoes and a seasonal vegetable medley

Seafood

Pistachio Encrusted Salmon
With roasted vegetable couscous and wilted spinach

Oven Roasted Salmon
Choice of piped mashed potatoes and roasted potatoes and a seasonal vegetable medley

Oven Roasted Chilean Sea Bass
Choice of piped mashed potatoes and roasted potatoes and a seasonal vegetable medley

Pomegranate & Cilantro Encrusted Chilean Sea Bass Wrapped in Rice Paper
With roasted vegetable couscous and wilted spinach

Braised Leek & Roasted Red Pepper Encrusted Salmon
With roasted vegetable couscous and wilted spinach

Pan Seared Hawaiian Tuna (Served Rare)
With a lime-infused sushi rice cake and vegetable spring roll

Oven Roasted Arctic Char
Choice of piped mashed potatoes and roasted potatoes and a seasonal vegetable medley

Lobster in Puff Pastry
With Cognac Cream Sauce
~~~Additional Charges Apply~~~

Mixed Grille Selections

No pre-counts required
Please select two items
Your guests will be served both

Tenderloin of Beef

Statler Breast of Chicken

Rack of Lamb

Stuffed Chicken Breast

Arctic Char

Chilean Sea Bass
(Not Wrapped)

Pan-Seared Tuna

Salmon

Sauce Selections

Meat & Poultry

Wild Mushroom

Shallot Bordelaise

Truffle Bordelaise

Pinot Noir

Roasted Red Pepper

Wild Berry Madeira

Fish

Mustard Caper

Citrus Glaze

Lobster Sauce

Carrot & Ginger

Beurre Blanc

Herb Butter

Starch Selections

~ Potato & Cheddar Cheese Gratin ~

~ Seared Roasted Garlic Polenta ~

~ Roasted Fingerling Potatoes ~

~ Roasted Baby New Potatoes ~

~ Piped Mashed Potatoes on Puff Pastry ~
Choice of: Garlic, Yukon Gold or Mixture of Sweet Potato & Yukon Gold

~ Italian Cous Cous Cake ~

~ Scallion Goat Cheese Risotto Cake ~

~ Lime Infused Sushi Rice Cake ~

~ Sweet Potato Bread Pudding ~

~ Quinoa Cake ~

~ Crimson Lentil & Micro Green Salad
(Recommended for Fish Entrées Only)

Vegetarian Entrées

Pre-counts required
Or without pre-counts for an additional fee per person

Ravioli Du Jour
Selection listed previously

Roasted Vegetable Gateau

Roasted Vegetable Risotto

Marinated Grilled Vegetables & Aged Goat Cheese
With warm couscous salad

Eggplant Rollantini
Roasted vegetable & ricotta cheese filling
Topped with fresh tomato sauce

Pecan Encrusted Sweet Potato Cakes
With warm Ratatouille & red pepper Coulis

Desserts

Please select one of the following:

Belgian Chocolate Mousse
Choice of white or dark chocolate mousse with chocolate curls
or
Fresh fruit mousse with chocolate curls

Cranwell's Famous Apple Tart
Orange caramel sauce and vanilla ice cream

Berkshire Ice Cream, Seasonal Fruit Sorbet
Choice of raspberry coulis, Belgian chocolate or caramel sauce

Chocolate Truffle Bar Trio
With fresh mint cream

Assorted Miniature Pastries

Fresh Fruit Presentation
An array of fruits served with choice of:
Valhrona chocolate dipping sauce
Raspberry Coulis
or
Whipped Cream

Served with freshly brewed premium coffee and a selection of teas.

Cappuccino & Espresso Bar

Includes Biscotti and Flavored Syrups

Cranwell Buffet Station Wedding Menu

Available to parties of 140 or less

Your Appetizer Selection Served

Choose from any of the appetizers listed from the plated menu

Your Salad Selection Served

Choose from any of the salads listed on the plated menu

Chef Attended Carving Station

Your choice of two:
Beef Tenderloin, Roasted Turkey, Baked Virginia Ham,
Peppered Strip Loin of Beef , Leg of Lamb
With accompanying sauces

Create Your Own Pasta Station

Variety of pastas, sauces and toppings prepared to order:
Penne Pasta and Tortellini with Marinara or Alfredo sauce
Onions, peppers, mushrooms, tomatoes, garlic, olive oil, Parmesan cheese
Prepared to order

Fish & Poultry Station

Stuffed Chicken Breast (Stuffing of your Choice)
or Statler Breast of Chicken
Grilled Salmon Filet, Snapper or Chilean Sea Bass
Seasonal Vegetable Medley
Roasted potatoes, hearty rolls and breads

Your Dessert Selection Served
(Please select one of the following)

Belgian chocolate mousse, Cranwell's famous apple tart,
Berkshire ice cream, seasonal fruit sorbet
Decadent chocolate torte, assorted mini pastries or,
Fresh fruit presentation with chocolate dipping sauce

OR

Dessert Station

Assorted mini pastries, petit fours, mousses and
fresh fruit with chocolate dipping sauce

Served with freshly brewed coffee and Harney & Sons Tea.

Meadow View Barn Package

Wedding Package

From $89.00 per person

- *Reception Package includes :*
  - *One Hour of Passed Hors D'oeuvres (Selection of Five)*
  - *Buffet Station Menu*
  - *Champagne Toast*
  - *Complimentary Bridal Suite on the evening of your wedding*
- *A six hour premium bar package with tableside wine service may be added*
- *Please note, this is also applicable to the Buffet Station Menu*
- *Customized Bar options available. Please consult with your Wedding Sales Manager*

Emerald Package

Wedding Package

From $99.00 per person

- *Reception Package includes :*
  - *One Hour of Passed Hors D'oeuvres (Selection of Five)*
  - *Four Course Dinner or Buffet Station Menu*
  - *Champagne Toast*
  - *Complimentary Bridal Suite on the evening of your wedding*

- *A six hour premium bar package with tableside wine service may be added*

- *Please note, this is also applicable to the Buffet Station Menu*

- *Facility Fee includes use of the Music Room & Rose Terrace (during your cocktail reception; Rose Terrace is available seasonally) and Ballroom (during your dinner reception, champagne colored linens, flatware, china and glassware*

- *Customized Bar options available. Please consult with your Wedding Sales Manager*

Sapphire Package

Wedding Package

From $189.00 per person

- *Reception Package includes :*
  - *One Hour of Passed Hors D'oeuvres (Selection of Six)*
  - *Fruit, Cheese & Crudité Station*
  - *Choice of Two of the following Stations:*
    (Carving Station, Create-Your-Own Pasta Station, Antipasto, Raw Bar, Potato Martini Bar, Baked Cheeses or Mediterranean Station)
  - *Four Course Dinner*
  - *Deluxe Champagne Toast*
  - *Six Hour Premium Bar Package with Tableside Wine Service*
  - *Chocolate Dipped Strawberries Per Table*
  - *Complimentary Bridal Suite on the evening of your wedding*

- *Facility Fee includes use of the Music Room & Rose Terrace (during your cocktail reception; Rose Terrace is available seasonally) and Ballroom (during your dinner reception, champagne colored linens, flatware, china and glassware*

Diamond Package

Wedding Package

From $259.00 per person

- *Reception Package includes :*
  - *One Hour of Passed Hors D'oeuvres (Selection of Eight)*
  - *Fruit, Cheese & Crudité Station*
  - *Choice of Three of the following Stations:*
    (Carving Station, Create-Your-Own Pasta Station, Antipasto, Raw Bar, Sushi Station, Asian Stir Fry Station, Potato Martini Bar, Baked Cheeses or Mediterranean Station)
  - *Five Course Dinner (Includes Intermezzo: Sorbet flavor of your choosing; and the option of a Viennese Table as dessert)*
  - *Premium Champagne Toast*
  - *Six Hour Premium Bar Package with Tableside Wine Service*
  - *Chocolate Dipped Strawberries & Truffles Per Table*
  - *Attended Cappuccino & Espresso Bar*
    with Assorted Biscotti and Cordials
  - *Complimentary Bridal Suite on the evening of your wedding*

- *Facility Fee includes use of the Music Room & Rose Terrace (during your cocktail reception; Rose Terrace is available seasonally) and Ballroom (during your dinner reception, champagne colored linens, flatware, china and glassware*

Tented Weddings

Wedding Package Pricing

(The following is a minimum package requirement for a Wedding held in a tent on Cranwell's grounds.)

From $219.00 per person

- *Reception Package includes :*
  - *One Hour of Passed Hors D'oeuvres (Selection of Six)*
  - *Fruit, Cheese & Crudité Station*
  - *Choice of Two of the following Stations:*
    (Carving Station, Create-Your-Own Pasta Station, Antipasto, Raw Bar, Potato Martini Bar, Baked Cheeses or Mediterranean Station)
  - *Four Course Dinner*
  - *Deluxe Champagne Toast*
  - *Six Hour Premium Bar Package with Tableside Wine Service*
  - *Chocolate Dipped Strawberries Per Table*
  - *Complimentary Bridal Suite on the evening of your wedding*

- *Facility fee includes use of the Music Room & Rose Terrace during your cocktail reception and our Ballroom will be reserved as an alternate location in the case of inclement weather. Also included are champagne colored linens, tables, chairs, flatware, china and glassware*

- *Customized Bar options available. Please consult with your Wedding Sales Manager*

- *Please note: Package does NOT include tent, dance floor, lighting or power to the tent*

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General Information

Reservation Requirements:
A minimum guest attendance of 125 is required for Saturday evenings from May through October. This does not include children 12 years of age and younger. There is no minimum requirement for Friday or Sunday affairs.
(This does not include the Sundays of Labor Day, Columbus Day and Memorial Day Weekends. Additional holidays may also be subject to special pricing and requirements.)

Deposits:
An initial deposit of 25% is due when you sign your agreement and this deposit is non-refundable. The next payment of 50% is due one month prior to the event. The final payment is due two weeks prior to your event date and may be paid via credit card or cashier's check.

Ceremony Fee:
For a ceremony at Cranwell, an additional fee is applied. This includes set-up, break-down and chair rental for weddings with less than 200 attendees. Additionally, we provide assistance with a ceremony rehearsal the evening before your wedding and facilitate the events during the ceremony itself. Cranwell will also supply microphones needed for the ceremony (For officiant, readers, etc…) and a refreshing water station.

Dining for Children:
For guests five years of age and younger there is no charge, six years to twelve years of age there is a small fee per child. A separate children's menu will be provided.

Dining for Professionals (Band, Photographer, etc.)
Should you wish to provide food and non-alcoholic beverages for professionals hired for your reception a special meal will be provided at a fee per professional.

Rooms:
Certain weekends and holidays throughout the year will require a two night minimum stay with discounted room rates.

Additional Services Available:
Rehearsal Dinner, Post Wedding Brunch, Spa Packages and Salon Services, Preferred Golf Tee Times and Preferred Tennis Court Times.

Wines

Emerald Package

Please select two red wine and two white wine selections from the Emerald Package to be available at the bar for the evening.

For Tableside Wine Service – please make one red and one white selection.

Whites

Oyster Bay, New Zealand, Sauvignon Blanc

Line 39, North Coast, Sauvignon Blanc

Trimbach, Pinto Gris, Alsace

Mezza Corona, Trentino, Pinot Grigio

Cranwell's Private Label, Roundhill Vineyards, California, Chardonnay

Liberty School, California, Chardonnay

Sawbuck, California, Chardonnay

Chateau Ste. Michelle, Columbia Valley, Riesling

Reds

Cranwell's Private Label, Roundhill Vineyards, California, Merlot

Rosemount, Shiraz, Australia

Columbia Crest, Oregon, Merlot

Ravenswood California, Zinfandel

Cranwell's Private Label, Roundhill Vineyards, California, Cabernet Sauvignon

Liberty School, California, Cabernet Sauvignon

Sean Minor, 4 Bears, Napa Valley, Cabernet Sauvignon

Line 39, North Coast, Petite Sirah

Redtree, California, Pinot Noir

Viu Manent, Chile, Malbec

Sparkling

Domaine Ste. Michelle Brut, Washington State
Beach House, Sparkling Wine, South Africa

If you have opted for an Open Bar on a Consumption Basis, each of the wines listed above, as part of the Emerald Package, is available at a set price per bottle. If you would like to select from our complete wine list, please inquire with the Wedding Sales Manager.

Wines

Sapphire Package

Please select one red, and one white wine to be passed tableside.
Three red and three white selections may be made from the Emerald Package
for wines available at the bar.

Whites

Coppola, Diamond Series, Sauvignon Blanc

Sonoma Cutrer, Russian River Ranches, Chardonnay

Hess, Su'Skol, Napa Valley, Chardonnay

Puiatti, La Zuccole, Friuli, Pinot Grigio

Julien Meyer, Pinot Blanc, Alsace

Reds

Calera, Central Coast, Pinot Noir

Coppola Diamond Series, California, Syrah

Blackstone, Napa Valley, Merlot

Chateau Ste. Michelle, Washington State, Cabernet Sauvignon

Rabbit Ridge, Sonoma, Zinfandel

Navarro Correas, Mendoza, Malbec

Sparkling

Gruet, Brut or Blanc de Noir

Roederer Estate, Brut

~~~As well as any of the wines from the Emerald Package.~~~

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Diamond Package

Please select one red, and one white wine to be passed tableside.
Three red and three white selections may be made from the Emerald Package
for wines available at the bar.

Whites

Duckhorn, Napa Valley, Sauvignon Blanc

Caymus Conundrum, California , Artisinal Blend, Meritage

Chateau Ste. Michelle, Cold Creek Vinyards, Washington, Chardonnay

Groth, Napa Valley, Chardonnay

Santa Margherita, Trentino, Pinot Grigio

Willm Alsace, Kirchberg de Barr, Grand Cru, Riesling

Reds

Adelsheim, Willamette Valley, Pinot Noir

Qupé, Bien Nacido Reserve, Syrah

Swanson, Napa, Merlot

Amavi, Walla Walla Valley, Cabernet Sauvignon

Ferrari-Carano Siena, Sonoma County, Tuscan Blend

Castello de Querceto, Chianti Classico Riserva

Girard, Napa Valley, Old Vine Zinfandel

Catena, Mendoza, Malbec

Champagne

Perrier-Jouët, Grand Brut, Epernay

Joseph Perrier, Brut, Cuvée Royale

Moët et Chandon, White Star, Epernay

~~~As well as any of the wines from the Emerald& Sapphire Packages.~~~
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