

Holiday Party & Festive Packages

UNIVERSAL
EVENTSPACE

PARAMOUNT
EVENTSPACE

BELLAGIO
BOUTIQUE EVENT VENUE

Eaton Hall
COUNTRY INN & SPA - EST. 1940

EACH PACKAGE INCLUDES OPEN "DELUXE" BAR

- Unlimited Red & White House Wine, Assorted Liquor and Liqueurs
- Domestic Beer, Assorted Pop & Juice, Sparkling & Flat Bottled Water, Coffee/Tea/Espresso

PLATED DINNER SERVICE OPTION 1

RECEPTION SERVICE

- A Signature Holiday Cocktail Circulated for Guests to Enjoy Upon Arrival
 - The Mistletoe: Vodka, Club Soda, Fresh Lemon Juice & Rosemary Simple Syrup garnished with Fresh Cranberries
- An Assortment of Gourmet Hors D'Oeuvres (Choice of 4 Selections)
- Specialty Bread Basket
 - An Assortment Of Gourmet Breads & Fresh Baked Focaccia "My Mother's Olive Oil" Imported From Greece Bottle Per Table

1st Course

Choose One

- House Mixed Field Greens Roasted Vine Tomato, Poached Pear, Lemon Honey Mustard
- Tortiglioni, Sicilian Eggplant, Signature Tomato Sauce, Ricotta Salata, Basil

2nd Course

Choose One

- 8oz Chicken Supreme, Blueberry Molasses
- Half Cornish Hen Peter & Paul's Style
- SIDES: Seasonal Vegetables and Chef's Choice Potatoes

3rd Course

Choose One

- Crème Brule, Rich Custard, Scented Amarena Cherries, Caramelized Sugar
- Molten Chocolate Lava Cake, Warm Chocolate Sauce

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PLATED DINNER SERVICE OPTION 2

RECEPTION SERVICE

- A Signature Holiday Cocktail Circulated for Guests to Enjoy Upon Arrival
 - The Mistletoe: Vodka, Club Soda, Fresh Lemon Juice & Rosemary Simple Syrup
 - garnished with Fresh Cranberries
- An Assortment of Gourmet Hors D'Oeuvres (Choice of 4 Selections)
- Specialty Bread Basket
 - An Assortment Of Gourmet Breads & Fresh Baked Focaccia "My Mother's Olive Oil" Imported From Greece Bottle Per Table

1st Course

Choose One

- Radicchio Frisee, Fiji Apple, Grilled Artichoke, Goat Cheese Brûlée, Pineapple Chips, Aged Balsamic
- Leeks, Shitake Mushroom, Grana Padano

2nd Course

Choose One

- 10oz Canadian Prime New York Steak Green Peppercorn Brandy
- 8oz AAA Boneless Short Ribs, Mushroom Brandy Sauce
- SIDES: Seasonal Vegetables and Chef's Choice Potatoes

3rd Course

Choose One

- Decadent Opera Cake, Layers Of Almond Sponge Soaked In Coffee Syrup, Layered With Ganache And Coffee, Buttercream, Chocolate Glaze Topping
- EkmeK, Layers Of Katife, Custard, Infused With Honey, Signature Cream

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PLATED DINNER SERVICE OPTION 3 RECEPTION SERVICE

- A Signature Holiday Cocktail Circulated for Guests to Enjoy Upon Arrival
 - The Mistletoe: Vodka, Club Soda, Fresh Lemon Juice & Rosemary Simple Syrup garnished with Fresh Cranberries
- An Assortment of Gourmet Hors D'Oeuvres (Choice of 4 Selections)
- Specialty Bread Basket
 - An Assortment Of Gourmet Breads & Fresh Baked Focaccia "My Mother's Olive Oil" Imported From Greece Bottle Per Table

1st Course

Choose One

- Roasted Beets Carpaccio Frisse, Crispy Kale, Quinoa, Squash, Avocado, Root Chips, Preserved Lemon
- Asiago Ravioli, Artichoke Hearts, Asparagus, Mushrooms, Cherry Tomato Pesto Au Jus

2nd Course

Choose One

- 10oz Canadian Prime Ribeye In Natural Au Jus
- 8oz AAA Boneless Short Ribs, Mushroom Brandy Sauce
- SIDES: Seasonal Vegetables and Chef's Choice Potatoes

3rd Course

Choose One

- Bosh Pears, Chianti Poached, Mascarpone Mousse, Velvety Raspberry Coulis
- Tiramisu, Elegant Mascarpone Mousse, Delicate Espresso Grand Marnier Savoiardi, Cocoa Powder

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PLATED DINNER SERVICE OPTION 4

RECEPTION SERVICE

- A Signature Holiday Cocktail Circulated for Guests to Enjoy Upon Arrival
 - The Mistletoe: Vodka, Club Soda, Fresh Lemon Juice & Rosemary Simple Syrup garnished with Fresh Cranberries
- An Assortment of Gourmet Hors D'Oeuvres (Choice of 4 Selections)
- Specialty Bread Basket
 - An Assortment Of Gourmet Breads & Fresh Baked Focaccia "My Mother's Olive Oil" Imported From Greece Bottle Per Table

1st Course

Choose One

- Poached Pear Baby Greens, Mascanzola, Candied Pecans, Pomegranate, Vin Cotto
- Eggplant Parmigiana Ravioli, Rustic Tomato Sauce

2nd Course

Choose One

- 7oz Canadian Prime Beef Tenderloin Chateaubriand Style, Bordelaise Sauce
- 8oz AAA Boneless Short Ribs, Mushroom Brandy Sauce
- SIDES: Seasonal Vegetables and Chef's Choice Potatoes

3rd Course

Choose One

- Cheesecake Baklava, Served Warmed In Phyllo Crust, Butter Scotch Cream
- Chocolate Mousse, Dark Chocolate, Coconut Base, Micro Berries



● EVENT VENUE ●

OPEN "DELUXE" BAR

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RECEPTION SERVICE

- A Signature Holiday Cocktail Circulated for Guests to Enjoy Upon Arrival
 - The Mistletoe: Vodka, Club Soda, Fresh Lemon Juice & Rosemary Simple Syrup garnished with Fresh Cranberries

An Assortment of Gourmet Hors D'Oeuvres (Choice of 4 Selections):

- Cranberry & Brie Phyllo Bundles
- Sage & Cranberry Turkey Meatballs
- Sweet Potato, Maple & Feta Tartlets
- Pancetta Crisp, Pear, Goat Cheese, Honey Drizzle
- Artichoke Cream, Parmigiano Reggiano, Phyllo Cup
- Turkey, Home-Style Stuffing & Cranberry Sliders
- Sun-Dried Tomato Tartlets, Smoked Chicken, Caramelized Onions, Gouda Cheese
- Smoked Salmon Rosettes, Herbed Crème Fraiche, Capers, Fresh Dill, Cucumber Round

PLATED DINNER SERVICE

- Fresh Baked Focaccia
- "My Mother's Olive Oil" Imported from Greece

1st Course

- Forest Mushroom & Chestnut Soup finished with a Dollop of Crème Fraiche

2nd Course

- 6 oz. Boneless Red Wine Braised Beef Short Ribs
- Mascarpone Potato Mash
- Chef's Choice Seasonal Vegetables

3rd Course

- Warm Cinnamon Spiced Apple Blossom, Butterscotch Drizzle, French Vanilla Ice Cream

