



The Copper Beech Inn
Ivoryton, Connecticut



PRIVATE PARTIES

The Copper Beech Inn • 46 Main Street • Ivoryton, CT 06442 • 860.767.0330

www.CopperBeechInn.com

WE MEASURE OUR SUCCESS BY THE MEMORIES YOU TAKE WITH YOU



THE COPPER BEECH INN

The Copper Beech Inn, selected by *Connecticut Magazine* as “The Most Romantic Restaurant” and Connecticut’s “Best Country Inn,” provides a perfect venue for those seeking superlative dining, and elegant accommodations, a combination seldom found in one convenient location.

The Inn, located in the Connecticut River Valley, is centrally located and is just 2-hours from either Boston or New York.

Your dining options at The Inn are exceptional. The Copper Beech Restaurant, rated by *USA Today/Zagat* as one of America’s “Top 100 Hotel Restaurants,” is one of only two restaurants in Connecticut to hold both a 2009-2010 AAA *Four-Diamond Rating* and *Wine Spectator’s* “Best of Award of Excellence.” On the other hand, Brasserie Pip is chic and intimate with a gleaming copper-topped bar, the perfect place for cocktails, fresh oysters, house-made charcuterie and traditional bistro fare.

Both restaurants are a showcase for Executive Chef Tyler Anderson who is committed to serving sustainable seafood, and meats and vegetables that have been raised, foraged, farmed or produced within a 150-mile radius of the Inn. His style of cooking is very much modern American, with a New England influence. And he puts his spin on French bistro classics for the Inn’s Brasserie Pip. In April, 2010 he presented a “Sustainable Seafood” Menu at the *James Beard House* in New York. He has been honored to cook there to sold-out crowds for the past three consecutive years. More recently, Tyler was the winner of “Chopped” on the Food Network.

Please note that we customize the Dinner Menu to your requirements

When planning your event, for utmost exclusivity, inquire about our newly completed Comstock House. It has nine splendid guest rooms, all with King beds, mini-bars and private baths finished in a European style with travertine and marble. The grand two-story entry, with fireplace and inviting sitting area, and semi-private decks adjacent to the rooms, afford ample privacy for you and your guests. You can have the entire building for just you and your guests!

The *New York Times* said “The Copper Beech Inn is a lovely example of what Americans look for in a three or four-star country inn .. the young staff is truly excellent .. the wine list is pretty spectacular .. the dining experience here is always marvelous.” We know you’ll agree!

For additional information, please contact us at bcp@CopperBeechInn.com

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SAMPLE 4-COURSE DINNER MENU

CHEF'S AMUSE BOUCHE

STARTERS

HAMACHI SASHIMI

MISO-MUSTARD, PECANS

BOUILLABAISSÉ BROTH

MUSSEL-SCALLOP-LOBSTER, ROUILLE, SAFFRON FROTH, CROUTONS

FOIE GRAS "TRUFFLES"

PISTACHIO, COMPRESSED APPLE FRENCH TOAST STICKS

SHORTRIB AGNOLOTTI

BLACK TRUFFLE, BONE MARROW BUTTER, SWISS CHARD

ORGANIC GREEN SALAD

FENNEL, RADISHES, LEMON-TRUFFLE VINAIGRETTE

PICKLED BEETS

BLOOD ORANGE, HAZELNUT BRITTLE, GOAT CHEESE MOUSSE

ENTRÉES

NOISETTE OF LAMB LOIN

CUMIN YOGURT, TABBOULEH, TAGLIATELLE OF CUCUMBER

NY STRIP

TRUFFLED POTATO DISCS, CREAMED SPINACH, RED WINE BÉARNAISE

BUTTER POACHED LOBSTER

WARM POTATO SALAD, CAVIAR, GLAZED FENNEL

ARCTIC CHAR

PUMPERNICKEL PAIN PERDUE, SHAVED BRUSSEL SPROUTS, GUINNESS SAUCE

SWEET POTATO GNOCCHI

WILD MUSHROOMS, ARUGULA, PARMESAN

CONFIT SUCKLING PIG

CORN DUMPLINGS, ROASTED LEEKS, SAUCE SOUBISE

DESSERT

PROFITEROLES

ROCKY ROAD ICE CREAM, CHOCOLATE SAUCE

CARROT CAKE

RUM RAISIN ICE CREAM, SPICED ALMONDS

CHEESE PLATE

SELECTION OF ARTISANAL CHEESE FROM AROUND THE WORLD

FOURTY NINE – FIFTY NINE DOLLARS



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OPTIONAL RECEPTION PACKAGE

2-HOUR PREMIUM OPEN BAR

Featuring Premium Brand Liquors, Domestic and Imported Beer,
Select Wines, Champagne, Liqueurs and Assorted Soft Drinks

HORS D'OEUVRES

(Select three hot or cold)

All of our hors d'oeuvres are made on premises by our kitchen staff.

COLD HORS D'OEUVRES

Mystic oysters, apple mignonette "caviar"

Smoked salmon and crepe Napoleon

Strawberry-rhubarb air soda

Tuna tartare in a spoon

Terrine of foie gras, port reduction, brioche

Pickled Connecticut beets, goat cheese, candied walnut dust

Lobster "taco", avocado mousse, pico brunoise

Blue cheese mousse, pear chip

Carpaccio of beef, asiago chip, micro arugula

Iced jumbo shrimp, horseradish cocktail sauce

Shrimp and gazpacho shooter

HOT HORS D'OEUVRES

Wasabi pea crusted tuna, pickled radish salad

Lamb chop, red onion compote

Foie gras on zucchini bread, applesauce, pretzels

Kobe meatballs

Chorizo stuffed dates, roast tomato salsa

Fennel, goat cheese tartlette

Barbeque duck confit pizza

Miniature beef Wellington

Shrimp lollipops

Escargot tartlette, tomato chutney

Miniature tasmanian sweet crab cakes

Seared sea scallops

THIRTY NINE DOLLARS

Menus given are just a sample of what we can provide for you here at The Copper Beech Inn. Because we only use local, and seasonal product, as well as sustainable produce we do not lock ourselves into a set menu. Chef Tyler will be happy to sit down with you and create a custom culinary experience for your event.



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