



The Copper Beech Inn
Ivoryton, Connecticut



WEDDINGS

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 wedding venue for those couples seeking superlative dining, and elegant accommodations, a combination seldom found in one convenient location.

Unlike most other wedding venues, we specialize in intimate weddings with a focus on high quality service and exciting food. Menus are customized to your specific preferences with a focus on local seasonal ingredients.

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

The moment you arrive, you’ll know you have made an exceptional choice. The Inn’s 22 luxurious guest rooms feature King or Queen Beds with superior amenities. All of our rooms have wireless internet access, private baths, air-conditioning, cable television and CD player AM/FM clock radios. Many of our rooms offer spa-quality air-jet tubs.

Your dining options at The Inn are exceptional. The restaurant, known as Brasserie Pip, rated by *USA Today/Zagat* as one of America’s “Top 100 Hotel Restaurants,” is one of only two in Connecticut to hold both a 2010-2011 AAA *Four-Diamond Rating* and *Wine Spectator’s 2010-2011 “Best of Award of Excellence.”* It is chic and intimate, and offers a gleaming copper-topped bar, the perfect place to gather for cocktails. Dine on fresh oysters, house-made charcuterie and traditional bistro fare, or, if you prefer, delight your palate with a five- or seven-course tasting menu, artfully designed and utterly delicious.

Pip’s is 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. In April, 2010 Tyler 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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Wedding Reception Pricing Schedule

MAIN DINING ROOM	MINIMUM GUESTS		MAXIMUM GUESTS	SPECIAL*	2011	2012	2012
	JAN-MAR	APR-DEC			Apr-Dec	Jan-March	Apr-Dec
Friday Evening	40	45	65	100+	\$125.00	\$120.00	\$135.00
Saturday Afternoon	40	45	65	100+	\$115.00	\$110.00	\$125.00
Saturday Evening	50	55	65	100+	\$135.00	\$125.00	\$145.00
Sunday	40	50	65	100+	\$125.00	\$110.00	\$125.00

COMSTOCK DINING ROOM	MINIMUM GUESTS		MAXIMUM GUESTS	SPECIAL*	2011	2012	2012
	JAN-MAR	APR-DEC			Apr-Dec	Jan-Mar	Apr-Dec
Friday Evening	20	25	30	100+	\$125.00	\$120.00	\$135.00
Saturday Afternoon	20	25	30	100+	\$115.00	\$110.00	\$125.00
Saturday Evening	25	25	30	100+	\$135.00	\$125.00	\$145.00
Sunday	20	25	30	100+	\$115.00	\$110.00	\$125.00

***INQUIRE**

PLEASE NOTE WE CAN COMBINE BOTH OF THE ABOVE ROOMS TO ACCOMMODATE UP TO 85 GUESTS. WE CAN ALSO ACCOMMODATE UP TO 135 GUESTS IF THE ENTIRE INN IS DEDICATED TO AN EVENT.

- Prices are subject to a 20% Service Charge and current Connecticut Sales Tax
- Children ages 12 and under are \$35 ++
- Professional Meals (Photographer, DJ etc.) are \$40 ++
- Evening Events are from 6:00pm-10:30pm
- Afternoon events are from 12noon-4:00pm

Onsite Ceremony Fee: \$500.00 includes setup and breakdown

Garden Ceremony Fee: \$600.00 includes setup and breakdown

Deposits and Guarantees:

A non-refundable deposit of \$2,000 or 25% of the event cost, whichever is greater, is due upon signing of the contract. 50% of the estimated total event cost is due six (6) months prior to the event, and the balance is due at the end of the event. The guarantee of guest counts is due 72 hours prior to the event. This count is the number that will be charged, if over the minimum guarantee.



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PREMIUM OPEN BAR

Featuring Premium Brand Liquors, Domestic and Imported Beer, Select Wines,
Champagne, Liqueurs and Assorted Soft Drinks.
(Afternoon Events 3-Hours and Wine Service with Dinner)
(Evening Events 4-Hours and Wine Service with Dinner)

CHEF'S HARVEST TABLE

Featuring Fresh Seasonal Fruits, Vegetables Crudités with Dips
and A Fine Selection of Domestic and Imported Cheeses

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
Tomato bruschetta with shaved parmesan cheese
Sushi rolls and sashimi

- California Roll
- Tuna and avocado roll
- Salmon Roll
- Seasonal Sashimi

HOT HORS D'OEUVRES

Wasabi pea crusted tuna, pickled radish salad
Lamb chop, red onion compote
Foie gras on zucchini bread, applesauce, pretzels
Baby croque monsieur
Kobe meatballs
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



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SOUP OR SALAD

(Select One)

SOUPS

Roasted cauliflower soup, caramelized onion bruschetta, glazed pumpkin seeds
Tomato Bisque, micro basil, parmesan crisps
Apple, Fennel, Chestnut soup, duck confit cake
Corn veloute, timbale of sweet crab, crème fraîche, tomato gelee
Watercress soup, croutons, poached quail egg, aerated bacon
Scallop and Rock Shrimp chowder, floating caviar
Brasserie Pip “chicken noodle soup”
Butternut squash soup, crème fraîche, gingerbread man

SALADS

Arugula, prosciutto, parmesan, sherry vinaigrette
Lobster, mache, fennel, corn, date-hearts of palm vinaigrette
Romaine leaf, feta cheese, cherry tomatoes, Kalamata olives, herb vinaigrette
Organic Greens, candied walnuts, sliced pear, roaring 40’s blue cheese terrine
Caesar Salad, asiago crisp, romaine, croutons, white anchovy
Herb-lettuce blend, tomatoes, olives, warm Haystack Hill goat cheese medallion

APPETIZERS

(Select One)

Hamachi sashimi, avocado, grapefruit, sesame tuile, yuzu vinaigrette
Bacon wrapped chorizo stuffed dates, roasted tomato sauce, micro herb salad
King Crab cake, celery root remoulade, cilantro pesto
Roasted half quail, cornbread stuffing, blueberry vinaigrette
Heirloom tomatoes, balsamic ice cream, micro basil
Seared sea scallops, braised apple lentils, watercress foam



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ENTRÉES

(Select Two)

Filet of beef, truffle-compote, onion twice baked, seasonal vegetables
Butter poached lobster, confit of vegetables, leek-potato terrine, saffron-vanilla sauce
Seared Atlantic halibut, Chinese black rice, tomato nage, panzanella salad
Roasted rack of Colorado lamb, timbale of braised shank and ratatouille
Fennel-dusted organic salmon, braised apple lentils, apple-watercress salad, braised fennel vinaigrette
Roasted duck breast, duck confit ravioli, pickled summer vegetables, corn bread soufflé
Seared diver scallops, corn mousseline, cilantro pesto, fennel slaw, harissa vinaigrette
“Fried Chicken”, blackjack bbq sauce, braised Swiss Chard, beans
Ancho marinated hanger steak, black bean and corn ragout, cucumber- tomato-onion ragout
Roulade of pheasant, truffle farci, asiago croquette, glazed baby beets
Cider-brined pork chop, sweet potato spätzle, braised Napa cabbage, horseradish-mustard vinaigrette

DESSERTS

Molten chocolate cake with coconut sorbet
Tropical panna cotta & pineapple upside down cake
Strawberry cheesecake & chocolate raspberry mousse tart
White chocolate raspberry panna cotta & chocolate caramel mousse cake
Vanilla bean crème brûlée, chocolate panna cotta & strawberry amaretto salad

MENU GUIDELINES

*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.*

We will confirm specific menu pricing twenty one (21) days prior to your function, any prices quoted prior thereto are subject to change.



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ENHANCEMENTS

OPTIONAL STATIONARY HORS D'OEUVRES TABLE SELECTIONS

SHELLFISH PLATEAU

FRESHLY SHUCKED OYSTERS ON THE ½ SHELL, CLAMS ON THE ½ SHELL,
SHRIMP, CRAB LEGS, AND ASSORTED DIPPING SAUCES.

(BASED ON 4-6 PIECES PER GUEST)

\$23 PER PERSON

CHARCUTERIE

An assortment of House-Crafted and Imported
Hams, Salamis, Pates Terrines & Mousses

\$18 per person

SMOKED SALMON DISPLAY

\$125 per Tray

Serves 30 People

ADDITIONAL ENTRÉE OPTION

SURF & TURF

Filet of Beef & Butter Poached Lobster

\$10 per Person

MINIATURE ASSORTED PASTRIES

\$25 PER DOZEN

CHOCOLATE DIPPED STRAWBERRIES

\$25 PER DOZEN

HAND-MADE TRUFFLES

\$36 PER DOZEN

UPGRADE TO CONNOISSEUR LIQUORS

BRANDS INCLUDE: BOMBAY SAPPHIRE GIN, JOHNNY WALKER RED LABEL SCOTCH,
MAKER'S MARK BOURBON HENNESSEYVS COGNAC, CROWN ROYAL WHISKEY,
GREY GOOSE VODKA, DRAMBUIE, COINTREAU, GRAND MARNIER

ADDITIONAL \$10 PER PERSON



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