



The Copper Beech Inn  
Ivoryton, Connecticut



## WEDDINGS

The Copper Beech Inn • 46 Main Street • Ivoryton, CT 06442 • 860.767.0330  
[www.CopperBeechInn.com](http://www.CopperBeechInn.com)

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## **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 wedding venue for those couples 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 two 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 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 wedding, 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](mailto:bcp@CopperBeechInn.com)



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## **Wedding Reception Pricing Schedule**

	MINIMUM GUESTS	MAXIMUM GUESTS	SPECIAL EVENTS*	2010 May-Oct	2010-2011 Nov-April	2011 May-October
<b>MAIN DINING ROOM</b>						
Friday Evening	40	60	100+	\$110.00	\$95.00	\$115.00
Saturday Afternoon	40	60	100+	\$110.00	\$105.00	\$115.00
Saturday Evening	50	60	100+	\$135.00	\$135.00	\$140.00
Sunday	40	60	100+	\$95.00	\$95.00	\$100.00
<b>COMSTOCK DINING ROOM</b>						
Friday Evening	20	30	100+	\$110.00	\$95.00	\$115.00
Saturday Afternoon	20	30	100+	\$110.00	\$95.00	\$115.00
Saturday Evening	25	30	100+	\$135.00	\$125.00	\$140.00
Sunday	20	30	100+	\$95.00	\$95.00	\$100.00

\*INQUIRE

- Prices are subject to a 20% Service Charge and current Connecticut Sales Tax
- Prices are effective April 1, 2010
- 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  
(plus cost of Chair Rental from local vendor)

For additional information, please contact:

Ian S. Phillips – Proprietor

[isp@CopperBeechInn.com](mailto:isp@CopperBeechInn.com)

Barbara C. Phillips – Proprietor

[bcp@CopperBeechInn.com](mailto:bcp@CopperBeechInn.com)



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### **3-HOUR PREMIUM OPEN BAR**

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

### **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

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



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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

(Select One)

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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## ENHANCEMENT OPTIONS

### ADDITIONAL COURSES

SHRIMP COCKTAIL REPLACEMENT APPETIZER

\$8 PER PERSON

INTERMEZZO COURSE (GRANITÉ OR SORBET)

\$3 PER PERSON

### HARVEST TABLE

ADD ICED SHRIMP PRESENTATION \$150 PER 50 PIECES

### MINIATURE ASSORTED PASTRIES

\$25 PER DOZEN

### CHOCOLATE DIPPED STRAWBERRIES

\$25 PER DOZEN

### HAND-MADE TRUFFLES

\$36 PER DOZEN

### UPGRADE TO DELUXE LIQUORS

ADDITIONAL \$8 PER PERSON

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



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