



By Mazzone Hospitality

# Elopement Celebration

Let us handle all the details while you enjoy an intimate, stylish wedding night.



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## ENJOY ALL THE GLEN SANDERS MANSION HAS TO OFFER

### CEREMONY

Waterfront or in the Grand Lobby

### RECEPTION

4-course dinner including a customized wedding cake

Prosecco toast

3-hour classic open bar

### DECOR PACKAGE (\$750 value)

Items may include:

Candles lining the ceremony aisle

Flowers for bride, groom and parents

Table centerpiece

Choice of linens

Cake flowers

### ACCOMMODATIONS

Luxurious bridal suite

4 newly renovated guest rooms

1 night stay

### AMENITIES

Spacious hospitality suite for bridal party to get ready

Comfortable groomsmen area

Outdoor patio with two firepits

Breakfast - Savor the morning with fresh fruit, waffles, yogurts, coffee, tea, mimosas and breakfast chef to provide omelettes and scrambled eggs

*(Available for up to 2 hours)*

### PRICING

\$4,000\*

*(up to 10 people)*

\*Local Sales Tax Applies. Additional fees may apply.

**mazzone**hospitality

518.374.7262 glensandersmansion.com



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## SIT DOWN DINNER PACKAGE

### APPETIZER COURSE:

*(Choice of One)*

#### CITRUS SHRIMP

Grilled, Toasted Fregola, Pancetta And Fennel Salad,  
Lemon - Oregano Dressed

#### CHEESE & SALUMI BOARD

A Variety of Cheeses Made of Cow, Sheep,  
and Goats' Milk, Artisanal Charcuterie with  
Seasonal Enhancements, Rustic Garlic Toasts

#### RAVIOLI

Roasted Corn and Ricotta, Mushroom Fricassee,  
Chive Oil, Micro Basil

### SALAD COURSE:

*(Choice of One)*

#### CAESAR

Torn Romaine, Olive Oil Toasted Focaccia,  
Parmesan Crisp, Creamy Dressing

#### LITTLE GEM WEDGE

Fresh Mozzarella, Olive Oil Poached Tomatoes,  
Prosciutto Di Parma, Ceringola Olives, Torn Basil,  
Pressed Citrus Vinaigrette

#### LOCAL APPLE

Granny Smith and Golden Delicious,  
Butter Greens, Candied Walnuts, Hard Cider Syrup,  
Honey Dijon Dressing

### ENTRÉE COURSE:

Pre-Selected Meal Counts - Due in Advance

*(Choice of Two)*

#### STATLER CHICKEN BREAST

Herb Crusted, Wild Mushroom Madeira,  
Sweet Corn Soufflé, Garlic-Chili Roasted Broccoli

#### BEEF SHORT RIB

Tuscan White Bean Puree, Coriander Seed Heirloom  
Carrots, Herbed Braising Jus

#### FAROE ISLAND SALMON

Pistachio, Panko and Herb Crust, Beluga Lentil-Basmati  
Pilaf, Grilled Artichoke Vinaigrette

*(Choice of One Vegetarian Option)*

#### SUMMER RISOTTO

English Peas, Shaved Asparagus,  
Roasted Wild Mushrooms, Pecorino Romano,  
Lemon Crème (GF)

#### GNUDI AND WILD MUSHROOMS

Ricotta Dumplings, Mariaville Mushroom Growers Ragout,  
Pecorino Tartufo Crema, Pangrattato

### DESSERT COURSE:

Choice of Petite Wedding Cake or One Plated Dessert  
Coffee, Decaf and Tea

### BEVERAGES:

3-Hour Classic Open Bar



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