

The Athenaeum Hotel at Chautauqua Institution

# WEDDINGS





PHOTO: KATIE GRAHAM



PHOTO: RENEE LEMAIRE



PHOTO: NICK MEEKER



PHOTO: ERICH CAMPING



## A perfect setting for a beautiful wedding is the Athenaeum Hotel at Chautauqua Institution.

Congratulations on your engagement!

The Athenaeum Hotel, with its Victorian charm and historic setting, is available for weddings in the months of April, May, early June, September and October. We are dedicated to making your wedding a beautiful occasion that you will cherish forever. You can rely on our professional staff and impeccable service to assist in taking care of every detail for you and your family — from room reservations to dinner menus, rehearsal dinners to next-day brunches. We're here to help make your wedding a celebration to remember. The following pages will act as your guide to planning the perfect wedding at Chautauqua Institution.

### Contact

**Athenaeum Hotel**

PO Box 66  
Chautauqua, NY 14722

e. [weddings@chq.org](mailto:weddings@chq.org)

p. 716-357-6282

**The Athenaeum Hotel**

Chautauqua, New York  
[athenaeum.chq.org](http://athenaeum.chq.org)

**Chautauqua Institution**

[chq.org](http://chq.org)

Sincerely,

The Athenaeum Hotel Staff



PHOTOS: CHO

## AMENITIES

### **Event Consultant**

The Athenaeum Hotel provides a complete wedding reception consultation. Our staff members have a wealth of knowledge and experience and will assist you in creating one of the most memorable occasions of your life. They know the current trends and past traditions which will help you plan a wedding that will live up to your expectations.

### **Referrals**

The Athenaeum provides a list of vendor referrals to assist you in the event planning process. All of our vendors have a reputation for excellence and creativity with great attention to detail. We will be glad to give you additional contacts as needed.

### **Lodging**

A complimentary bridal suite is provided once your guests have reserved 20 lodging accommodations.

### **Facility Setup and Audio/Visual Equipment**

Our staff will be happy to assist you in using our facilities to accommodate you and your guests. Standard audio/visual equipment is available. Check with your coordinator for additional items, such as a public address system, lapel microphone and podium, up to four wired microphones with stands, straight-backed musician's chairs, a piano (tuned prior to event) and an altar table with covering (if needed).

### **Facility Fee**

The Athenaeum Hotel has a facility fee of \$1,000 plus applicable taxes. The fee includes use of the historic Athenaeum Hotel's Dining Room and Parlor, reception setup, tables, white linens, glassware, and tableware.

### **Transportation**

Shuttle transportation within the Chautauqua Institution grounds is available at a rate of \$90 per hour, with a 4-hour minimum.

### **Dining**

Our culinary team has years of experience planning all types of events from casual to formal affairs. In addition to your reception, the Athenaeum Hotel will be glad to assist with the production of any ancillary foodservice for your event. Select menus are available for the rehearsal dinner, welcome party, and post-wedding brunch.

There are two dining options depending on whether your wedding is on a Friday, Saturday or Sunday. Saturday dining prices are based on a 150-person wedding. All menu selections must be submitted to the Athenaeum at least one month in advance of the event, and all meal counts must be submitted to the Athenaeum 14 days in advance of the event.

Weddings tastings can be booked at \$45 per person with a maximum of 12 people.

### **Activities**

Spend the weekend and let your friends and family explore the region and create memories that will last a lifetime!

Chautauqua Institution offers many recreational options for you and your guests to complement your special event. Golfing at the Chautauqua Golf Club, a softball game at our Sharpe Field, strolling on Chautauqua's historic grounds or a cruise on Chautauqua Lake are only some of your options. A state-of-the-art fitness center, tennis, basketball and volleyball courts along with a children's playground are also located within a short walk of the Hotel. Chautauqua County has many regional activities to supplement your wedding. Take your closest family and friends for a visit to the Lake Erie Wine Trail or the National Comedy Center in Jamestown, New York. Speak to a Athenaeum representative to plan your wedding getaway.



PHOTO: LAURA GORDON

## VENUES

### The Hall of Philosophy

Built in 1906, the Hall of Philosophy is reminiscent of an early Greek temple with its stone-like columns, open walls and heavy timber roof all nestled within a grove of hardwoods, giving a truly romantic feeling to any wedding ceremony.

We schedule up to three ceremonies each day at the Hall of Philosophy; the 2:30–5:30 p.m. time block is usually reserved for ceremonies with Athenaeum Hotel receptions.

Rentals for wedding ceremonies at the Hall of Philosophy are limited to three hours per rental. You will also be given a designated time block for your rehearsal.

The cost for renting the Hall of Philosophy is \$1,200 plus applicable taxes.



PHOTO: ERICH CAMPING



PHOTO: RENEE LEMAIRE

# THE PLATINUM DINNER PRESENTATION

- Plated dinner • Available Friday, Saturday or Sunday
- \$122 per person, plus 20% administrative service charge and tax
- A Saturday Athenaeum Hotel reception requires a 150-person minimum
- Complimentary cake-cutting fee

## Hors D'Oeuvres

You have a choice of five of the following, of which two will be butlered. Garden Crudités with Herb Dip will be provided as a stationed display in addition to your selections.

- Domestic Cheese Display
- Arancini Ball with choice of Fresh Basil Pesto or Roasted Garlic Cream Sauce
- Parmesan Stuffed Mushrooms
- Shrimp Cocktail
- Spinach, Feta and Puff Pastry Twills
- Duck and Sweet Corn Wontons with Thai Chili Sauce
- Thai Pork Sliders on Steam Buns
- Cucumber Cups with Whipped Chevre & Roasted Red Pepper Marmalade
- Bruschetta and Whipped Chevre on Crostini
- Baked Spinach and Artichoke Dip with Naan Chips
- Fresh Mozzarella and Heirloom Tomato Display
- Wheat Berry Toast topped with Avocado Mousse, Jumbo Crab and Shaved Radish
- Tuna Tartar with Wonton Crisps on Endive
- Flatbread: Smoked Salmon, Mascarpone, Capers, Dill, Red Onion, Feta or Asparagus, Goat Cheese, Caramelized Shallots, Truffle Oil
- Mini Crab Cakes with Rémoûlade (+\$4 per person)
- Presentation of Smoked Fish (+\$4 per person)
- Charcuterie Display (+\$5 per person)
- Lobster Salad Phyllo Cup (+\$4 per person)
- Assorted Sushi (+\$4 per person)
- Mini Sliders on Gougere (+\$4 per person)
- Bacon-Wrapped Scallops with Balsamic Reduction (Market Price)
- Rack of Lamb Chops with Chermoula (Market Price)

## Salad Selections (Select one)

- Mixed Greens Salad with Cherry Tomatoes, Red Onion, Shaved Carrots, Cucumber, Herbs and Choice of Dressing
- Arugula Salad with Ancient Grains, Candied Walnuts, Pear, Parmesan Cheese and Honey Balsamic Vinagrette
- Strawberry Bibb Salad with Shaved Almonds, Fresh Cheese Curd, Shallots and Strawberry Vinagrette
- Caesar Salad with Romaine, Shaved Parmesan and Brioche Croutons

## Vegetarian Entrées (Select one)

- Roasted Wild Mushroom with Ancient Grains, Topped with Shallot, Lemon, Capers, Fresh Herb and EVOO Balsamic Glaze Drizzle (Vegan)
- Roasted Sweet Potato, Basmati Rice, Avocado, Red Onion, Sliced Almond, Arugula and Spicy Aioli
- Creamy Parmesan Risotto with English Peas, Roasted Corn, Cherry Tomatoes, Fresh Herbs and Caramelized Shallots
- Cavatappi Pasta with Sautéed Mushrooms, Tomatoes, Fresh Herbs and Romano Cream Sauce

### Dinner Entrée Selections *(Select two)*

- Pan Roasted Filet Mignon with Choice of Red Wine Demi, Béarnaise Sauce, Chimichurri or Roasted Garlic and Bleu Cheese Compound Butter
- Braised Short Rib of Beef with Stout Pan Jus
- Roasted Pork Tenderloin with Choice of Sauce (Caramelized Onion Apple Glaze or Whole Grain Mustard Cream Sauce)
- Half Sous Vide Chicken with Brandy Herb Butter
- Les Duck Confit with Mild Gochujang
- Pan Seared Halibut with Choice of Lemon Dill Cream Sauce, Chili Lime Crust, or Roasted Tomato Confit
- Pan Seared Mountain Trout with Lemon Caper Beurre Blanc
- Pan Seared Scallops with Choice of Romesco, Fresh Tomato Salsa or Strawberry Buerre Blanc
- Roasted Faroe Island Salmon with Choice of Sauce (Fresh Dill Tomato Jam, Lemon Dill Cream Sauce, Lemon Beurre Blanc, or Maple Grain Mustard)
- Crab Stuffed Flounder with Meyer Lemon Hollandaise
- Butter Poached Cold Water Lobster with Drawn Butter & Shellfish Reduction Cream Sauce (Market Price)
- Herb Roasted Rack of Lamb with Choice of Sauce (Red Wine Demi or Chermoula Mint Demi) (Market Price)

### Entrée Sides *(Select one from each section)*

#### Vegetable

- Grilled Zucchini and Yellow Squash with Blistered Cherry Tomatoes
- Crispy Brussels Sprouts
- Glazed New Carrots
- Grilled Asparagus
- Sautéed Haricot Verts
- Sautéed Greens

#### Starch

- Crispy Fingerling Potatoes
- Mashed Potato (Butter & Cream, Goat Cheese & Chive, or Roasted Garlic & Herb)
- Citrus Basmati Rice
- Creamy Cheddar Polenta
- Creamy Parmesan Risotto
- Yukon Gold & Thyme Au Gratin Potatoes
- Herb Roasted New Potatoes

### Additional Options

If you wish to enhance your dinner celebration with a soup course or intermezzo we can accommodate you with a custom menu which is subject to additional charges. A maximum of two separate entrées and a vegetarian option are available for your event. We recommend all guests have a designated seat along with name card and labeled menu choice.

### Children's Meals *(Select one)* • \$16.95/Child

- Chicken Fingers and French Fries
  - Burger and French Fries
  - Gourmet Mac and Cheese
  - Pepperoni and Cheese Pizza
- (Ages 12 & under)*

### Vendor's Meal • \$30/Person

- Heirloom Burger
  - Grilled Chicken Sandwich
  - Grilled Vegetable and Falafel Wrap
- (All served with lettuce, tomato, onion, and fresh-cut fries)*

All menus  
subject  
to change

# THE GOLD DINNER PRESENTATION

- Plated dinner • Available Friday or Sunday
- \$87 per person, plus 20% administrative service charge and tax
- Complimentary cake-cutting fee

## Hors D'Oeuvres *(You have a choice of five of the following)*

You have a choice of five of the following, of which two will be butlered. Garden Crudités with Herb Dip will be provided as a stationed display in addition to your selections.

- Domestic Cheese Display
- Arancini Ball with choice of Fresh Basil Pesto or Roasted Garlic Cream Sauce
- Parmesan Stuffed Mushrooms
- Shrimp Cocktail
- Duck and Sweet Corn Wontons with Sweet Thai Chili Sauce
- Thai Pork Sliders on Steam Buns
- Cucumber Cups with Whipped Chevre & Roasted Red Pepper Marmalade
- Bruschetta and Whipped Chevre on Crostini
- Baked Spinach and Artichoke Dip with Naan Chips
- Fresh Mozzarella and Heirloom Tomato Display
- Tuna Tartar with Wonton Crisps on Endive
- Flatbread: Smoked Salmon, Mascarpone, Caper, Dill, Red Onion and Feta or Tomato Jam, Brie, Balsamic Reduction, Arugula
- Mini Crab Cakes with Rémolade *(+\$4 per person)*
- Presentation of Smoked Fish *(+\$4 per person)*
- Charcuterie Display *(+\$4 per person)*
- Lobster Salad Phyllo Cup *(+\$4 per person)*
- Assorted Sushi *(+\$4 per person)*
- Bacon-Wrapped Scallops with Raspberry Balsamic Reduction *(Market Price)*
- Rack of Lamb Chops with Chermoula *(Market Price)*

All menus  
subject  
to change



PHOTO: RENEE LEMAIRE



PHOTO: LAURA GORDON



PHOTO: KATIE GRAHAM



### Salad *(Select one)*

- Mixed Greens Salad with Cherry Tomatoes, Red Onion, Shaved Carrots, Cucumber, Herbs and Choice of Dressing
- Arugula Salad with Ancient Grains, Candied Walnuts, Pear, Parmesan Cheese, Honey Balsamic Vinaigrette
- Strawberry Bibb Salad with Shaved Almonds, Fresh Cheese Curd, Shallots and Strawberry Vinaigrette
- Caesar Salad with Romaine, Shaved Parmesan and Brioche Croutons

### Dinner Entrée Selections *(Select two from the following proteins plus one vegetarian option)*

#### Poultry

- Chicken Breast Marabella
- Chicken Paillard
- Creamy Tuscan Chicken
- Sage Roasted Turkey Breast with Shallot Mustard Sauce

#### Seafood

- Flounder with Meyer Lemon Hollandaise
- Pan Seared Mountain Trout with Lemon Caper Beurre Blanc
- Oven Roasted Faroe Island Salmon with choice of Dill Crème Fraîche, Maple & Grain Mustard Glaze, or Dill Tomato Jam

#### Pork & Beef

- Pan-Roasted Beef Sirloin with Choice of Sauce (Béarnaise Sauce, Red Wine Demi, Chimichurri or Roasted Garlic Bleu Cheese Compound Butter)
- Roasted Pork Loin with Caramelized Onion Apple Glaze
- Braised Short Ribs of Beef with Stout Jus

#### Vegetarian

- Cavatappi Pasta with Sautéed Mushrooms, Tomatoes, Fresh Herbs and Romano Cream Sauce
- Roasted Wild Mushrooms with Ancient Grains, Dressed with Shallot, Lemon, Caper, and Herb EVOO and a Balsamic Glaze Drizzle (Vegan)
- Creamy Parmesan Risotto with English Peas, Roasted Corn, Cherry Tomatoes, Fresh Herbs and Caramelized Shallots

### Entrée Sides *(Select one from each section)*

#### Vegetable

- Vegetable Mélange
- Sautéed Greens
- Grilled Asparagus
- Glazed Carrots

#### Starch

- Roasted Garlic Mashed Potatoes
- Citrus Basmati Rice
- Herb Garlic Roasted Red Bliss Potatoes

### Children's Meals *(Select one)* • \$16.95/Child

- Chicken Fingers and French Fries
- Burger and French Fries
- Gourmet Mac and Cheese
- Pepperoni and Cheese Pizza

*(Ages 12 & under)*

### Vendor's Meal • \$30/Person

- Heirloom Burger
- Grilled Chicken Sandwich
- Grilled Vegetable and Falafel Wrap

*(All served with lettuce, tomato, onion, and fresh-cut fries)*

All menus  
subject  
to change

# ANCILLARY EVENT MENUS

## Buffet Rehearsal Dinner

\$49.95 per person plus 20% administrative service charge and tax (35-person minimum)

Dinner buffets include selected choices, assorted breads, Chef's seasonal vegetable and dessert

### Salad *(Select two)*

- Mixed Greens Salad with Assorted Dressings
- Caesar Salad

### Presentations *(Select two)*

- Seasonal Fruit Display
- Garden Crudités with Herb Dip
- Imported and Domestic Cheese Display
- Fresh Mozzarella and Tomato with Basil Oil and Balsamic Reduction
- Fresh Assorted Gourmet Canapés

### Entrée Selections *(Select one from each section)*

#### Poultry: *(Select one)*

- Harissa Spicy Honey Chicken
- Chicken Tuscan with Tomato Cream Sauce
- Herb Grilled Chicken
- Chicken Marsala

#### Beef, & Pork: *(Select one)*

- Oven-Roasted Sirloin with Diane Sauce
- Braised Beef Tenderloin Tips with Wild Mushroom Sauce
- Stuffed Pork Chop with Apple Gastrique

#### Seafood: *(Select one)*

- Baked Cod with Citrus Lime Crust
- Shrimp Scampi over Linguini
- Seared Atlantic Salmon with Dill Crème Fraîche
- Seafood Alfredo

#### Vegetarian: *(Select one)*

- Cheese Ravioli with Cream Sauce
- Roasted Tofu Steak with Ancient Grains, Topped with Shallot, Lemon, Caper, Fresh Herb and EVOO with Balsamic Glaze Drizzle (Vegan)
- Penne Pasta Sauté with Roasted Vegetables and Tomato Sauce

#### Starches: *(Select one)*

- Roasted Red Bliss Potatoes
- Smashed Potatoes (Garlic, Herb or Plain)
- Parmesan Risotto
- Citrus Basmati Rice

#### Carved Options: *(Surcharge)*

- Oven Roasted Beef Tenderloin
- Glazed Pork Tenderloin
- Prime Rib of Beef Au Jus

### Breaks and Refreshers *(\$6 for the first two selections, add \$3 for each addition)*

- Bottled Water
- Regular & Decaf Coffee
- Assorted Sodas (Regular & Diet)
- Iced Tea & Lemonade
- Assorted Cookies
- Assorted Breakfast Pastries
- Whole Fruit
- Fresh Cut Fruit (add extra \$2/person)
- Fruit Juice
- Bagged Pretzels
- Gourmet Brownies
- Assorted Fruit Yogurt
- Grain & Granola Bars
- Assorted Hot Teas
- Assorted Cheese, Dried Fruits and Grapes (add extra \$4/person)

# WEDDING BREAKFAST BUFFETS

## Continental Breakfast • \$15.95

There is a 20-person minimum for this buffet

Assorted Muffins and Pastries, Fresh Cut Fruit & Whole Fruit, Toasting Station with Bread, Bagels, Cream Cheese Spread, Butter, Jams, & Peanut Butter, Assorted Yogurts, Granola, Juices, Coffee, Premium Assorted Teas

## Grand Continental Breakfast • \$18.95

There is a 20-person minimum for this buffet

Contains all of the contents of the Continental Breakfast, plus:  
Scrambled Eggs, Bacon or Turkey Bacon and Sausage

## Chautauqua Morning Breakfast • \$22.75

There is a 20-person minimum for this buffet

**Includes** assorted Danish, Muffins, Breads, Bagels and Spreads, Hot Oatmeal, Fresh Fruit, Juices, Coffees, Premium Teas

*Please choose one from each section*

- Country-Fresh Scrambled Eggs
- Western-Style Scrambled Eggs
  
- Savory Sausage Links
- Hickory-Smoked Bacon
- Turkey Bacon
  
- Home Fried Potatoes
- Hash Browns
  
- Buttermilk or Blueberry Pancakes
- Pot De Crème French Toast
- Waffles

Prices are subject to 20% administrative service charge and sales tax



# MENU ENHANCEMENTS

## Dessert Enhancement

- Dark & White Chocolate  
Covered Strawberries \$63 (platter of 3 dozen)
- S'mores Bar \$5 per person
- Candy Table \$9 per person  
(Variety of 8 items)
- Assorted Gourmet Cookie Plates
  - Extra Small \$25 (platter of 1.5 dozen)
  - Small \$50 (platter of 3.5 dozen)
  - Medium \$95 (platter of 7 dozen)
  - Large \$150 (platter of 10 dozen)
- ¼ Sheet Cake \$30
- ½ Sheet Cake \$60
- Dessert Table \$10 per person  
(Choose five of the following)
  - Mini Canolis
  - Chocolate Dipped Pretzels
  - Lemon Bars
  - French Macarons
  - Coconut Macaroons
  - Chocolate Bark
  - Mini Candy Bars
  - Brownie Bars
  - Mini Chocolate Chip Cookies
  - Wafer Cookie
  - Pirouette Sticks

Prices are subject to 20% administrative  
service charge and sales tax



PHOTO: LAURA GORDON



PHOTO: KATIE GRAHAM

“Chautauqua has become our home and a place where friends and family love to visit and gather. The wedding planning process has been so much fun, and the staff seem as excited about our celebration as we are. We couldn’t imagine getting married anywhere else.”

— Michael Hill and Peter Kornis



# ATHENAEUM HOTEL BAR SERVICES

## LIQUOR

Stolichnaya	<i>Top Shelf (+\$3 per person/per choice):</i>
Titos	Grey Goose
Beefeater	Ketel One
Bombay Sapphire	Hendrick's Gin
Captain Morgan	Tanqueray
Bacardi	Myers Dark Rum
Jose Cuervo Gold	Mount Gay
Piedra Azul Silver	Casamigos Reposado
Jack Daniel's	Patron
Jameson	Knob Creek Rye
Jim Beam	Bulleit Rye
Woodford Reserve	Bulleit Bourbon
Dewars	Maker's Mark
Glenlivet	Crown Royal
	Johnny Walker Black
	Macallan
	Loch Lomond 12 yr.

## BOTTLED BEER

Bud Light  
Michelob Ultra  
Labatt Blue Light  
Stella Artois  
Samuel Adams Boston Lager  
New Belgium Fat Tire  
Southern Tier, IPA  
Southern Tier, 8 Days a Week  
Blue Moon  
Yuengling Lager  
Guinness  
Truly Hard Seltzers (Assorted Flavors)  
Corona  
Modelo Especial

## WINE

### House Selections

Pinot Noir  
Merlot  
Red Blend  
Cabernet Sauvignon  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Rose  
White Zinfandel

### Select Wines

Wine Upgrades are available upon request. A listing of our select wines can be provided upon request. Please know that our list changes often and we ask that you choose these wines just 30 days out from your event to ensure availability. Price is based upon selection.

## PER-PERSON PRICING

**Wine & Beer only:** Choose three domestic and one import beers and choose four variants from the house wine options.

2 hour bar • \$26  
3 hour bar • \$28  
4 hour bar • \$30  
5 hour bar • \$32

**Full bar:** Includes one of each variant of liquor, three domestic and one import choices of beer, and four variants from the house wine options.

2 hour bar • \$31  
3 hour bar • \$34  
4 hour bar • \$37  
5 hour bar • \$40

Special cocktails available upon request

**Top Shelf Options:** Add \$3 per person/per choice. Upgrade all 6 top shelf variants for \$12 per person.

**Wine Upgrade Options:** Add \$2 per person/per choice.

### Dinner Wine Service

We offer a dinner wine service using red or white house or select wines and champagne toasts. Service is charged on a per-bottle basis and is dependent on the specific bottle chosen. Please ask Athenaeum representative for more details.

### Guest-Supplied Wines

We do allow guests to bring their own wine. However, we charge a \$15 corking fee per bottle opened and poured. If the guest does not supply enough wine for their event the Athenaeum can then provide additional wine under the dinner wine service guidelines. We will be happy to assist you in determining the amount of wine needed but are not responsible for any shortcomings in the supply for your event.

### Specifications

Additional imported and craft beers may be requested for an additional charge.

Clients requesting a cash bar will incur a \$100 setup fee.

It is against Athenaeum Hotel policy to operate a cash bar in conjunction with an open bar.

All bars include soft drinks, mixers, condiments and glassware unless otherwise specified.

We will provide one bartender for every 80 guests.

Additional bartenders may be requested for a fee.

Special orders for alcohol can be arranged; the cost is dependent on the request.

We reserve the right to deny any request and each granted request will be written into the contract for the event. Ask Athenaeum representative for further details.

All alcohol is the property of the Athenaeum Hotel and our management and bartenders have the right to refuse service to any guest for lawful reasons.

All beverage service is subject to 20% service charge and sales tax.



Chautauqua Institution looks forward to hosting your wedding celebration. All couples are welcome.



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