

Gatherings 2023

498 Oquaga Lake Road, Deposit, NY 13754
ChestnutInnonOquagaLake.com
607.298.2348



SETTLERS
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

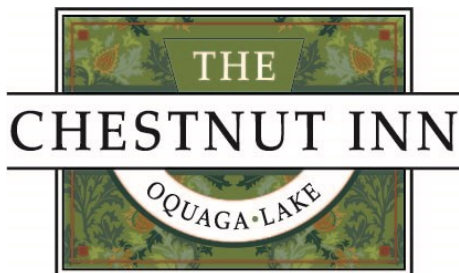


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WELCOME TO THE CHESTNUT INN

Thank you for considering The Chestnut Inn to host your gathering. Settlers Hospitality has been in the hospitality business for generations. In that time, we have earned a reputation for offering outstanding food and service, as well as being attentive to every detail. Our reputation, combined with our location on the shores of Oquaga Lake, will give you the memorable experience you desire. Our goal is to exceed your expectations.

Gather beside the lake for your next event. The Chestnut Inn offers a warm, welcoming atmosphere with expansive water views. Enjoy unique features such as an outdoor lakeside cocktail hour, flexible start times and an event coordinator to oversee every aspect of your event.

Gatherings Include

Our private event space

Natural wood tables and sage green linen and napkins (other colors available for an additional fee)

Additional tables and chairs, flatware, and china, other rentals will be priced accordingly

Event coordinator to guide you through menu selection and planning particulars

Special Considerations

Maximum Capacity: 80 guests

Additional arrangements may be made for tented events to accommodate larger guest counts.

A minimum of 30 guests is required for events.

Continental Breakfast requires a minimum food and beverage spend of \$480.

The Breakfast/Brunch Buffet has a minimum food and beverage spend of \$1,170.

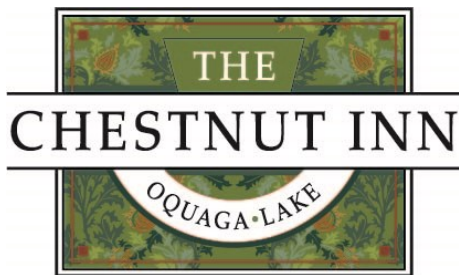
Lunch Buffet requires a food and beverage spend of at least \$1,050. Plated lunches have a minimum food and beverage spend of \$1,350. Dinners require a food and beverage spend of at least \$1,950.

Site fee: \$250

Events may last up to 3 hours.

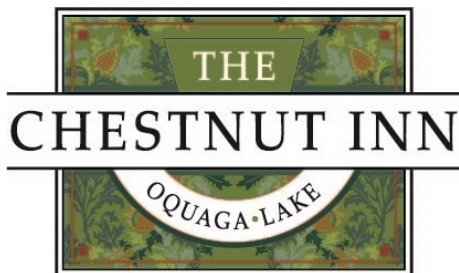
The Chestnut Inn is a non-smoking facility. No smoking is permitted on site, including on our front porch and terrace. A designated smoking area is located by the parking area of The Chestnut Inn.





HELPFUL PARTICULARS.

- There will be a fee for any special set up required (beyond placing your pre-assembled centerpieces) and any additional clean up.
- Any items provided by you or any outside vendors must be removed immediately after the event.
- Settlers Hospitality does not assume responsibility for the damage or loss of any merchandise or articles left in the venue prior to, during, or following the function.
- Kindly do not attach decorations or displays to walls, doors, windows or ceilings.
- Final arrangements (i.e. choice of menu, estimated guest count, napkin color, number of guests at each table) must be made 21 days in advance.
- The final number of guests with the EXACT entree choice count is required 14 days prior to the function.
- We anticipate you may hire a musician, photographer, florist, or other vendors. Please let us know as soon as possible if you are hiring any other outside vendors for coordination purposes. All vendors must supply us with a Certificate of Insurance. Use of some vendors may include an upcharge.
- We reserve the right to regulate the volume of music.
- All food and beverage items must be prepared and presented by Settlers Hospitality, including alcohol, and favors. No outside food or beverage items are permitted.
- Alcoholic beverages may not be removed from the premises.
- We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort. We do not serve shots.
- Our experience prohibits us from allowing sparklers, non-biodegradable confetti and Chinese lanterns.
- All special arrangements are subject to approval.
- To keep things organized, and to make your event the best it can be, we ask that only the event host contact the event coordinator throughout the planning process.



BREAKFAST OR BRUNCH

CONTINENTAL BREAKFAST

STARTING AT \$16 PER PERSON

Whole Fruits | Apples, Oranges, Grapes, and Bananas

Overnight Oats | Local Maple Syrup and Cinnamon

Yogurt | Granola, and Honey

Assorted Danishes, Crumb Cake, and Muffins

Assorted Bagels, Selection of Butter, Jam, and Cream Cheese

Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

BREAKFAST/BRUNCH BUFFET

STARTING AT \$39 PER PERSON

Fresh Fruit Salad

Quiche Lorraine

Sausage

Bacon

O'Brien Potatoes

Assorted Danishes and Muffins

Tuna Niçoise Salad

Coq au Vin

Croque Monsieur

Chilled Juices, Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

BRUNCH ENHANCEMENTS

SERVES 10-12 GUESTS

Bagel and Lox Platter | \$139

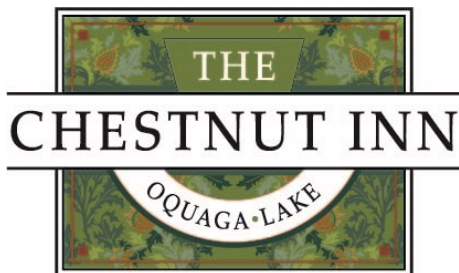
Yogurt Bar Assorted Toppings | \$110

Artisanal Cheese Display with Grapes and Crackers | \$120

Side of Salmon Poached with Cucumber Dill Chop | \$139

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness





CARVING STATIONS, LUNCH & DINNER

CARVING STATION

CARVING STATIONS ARE PRICED PER PERSON, PLUS FEE FOR THE CHEF ATTENDED STATION
CHEF ATTENDED | \$225

CHOOSE ONE

Whole Side Salmon | \$14 per person
Salt Cured, Lavender, Pickled Onion Salad, and Crème Fraîche

Slow Roasted Pork Loin | \$12 per person
Mustard Maple Glaze

Herb Roasted Beef Prime Rib | \$29 per person
Horseradish Cream

Herb Roasted Beef Tenderloin | \$29 per person
Balsamic Onion Relish

Roast Turkey | \$10 per person
Traditional Sides

LUNCH BUFFET

\$35/PERSON

CHOOSE THREE SANDWICHES

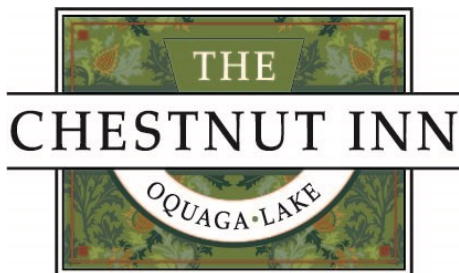
CHOOSE TWO SALADS

Farmer's Vegetable Sandwich | Garlic Aioli on Focaccia Bread
Ham and Gruyere | Honey Mustard, Lettuce, Tomato and Onions on Country White
Turkey Breast and Swiss | Yogurt Ranch, Lettuce, Tomato and Onions on Ciabatta
Falafel Pita | Cucumber, Lettuce, and Garlic Aioli
Caprese Sandwich | Balsamic Reduction and Greens on Focaccia Bread
Grilled Chicken | Pesto, Mozzarella, and Tomato on Ciabatta Bread
Deviled Egg Salad | Whole Grain Bread
Fresh Fruit Salad
Roasted Vegetable Lentil Salad
Mediterranean Orzo Salad
Fresh Garden Salad with Balsamic Dressing
Includes Coffee, Decaffeinated Coffee, Tea and Soda

Continued on Next Page

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CARVING STATIONS, LUNCH & DINNER MENUS CONTINUED

LUNCH/DINNER MENU

LUNCH STARTING AT \$45/PERSON | DINNER STARTING AT \$59/PERSON

SALADS

LUNCH: CHOOSE ONE

DINNER: CHOOSE TWO

Seasonal Greens Salad with Balsamic Vinaigrette

Caesar Salad

Orzo Pesto Salad

Potato Salad

Fruit Salad

Quinoa and Roasted Vegetable Salad

Brasserie Salad

ENTREES

LUNCH: CHOOSE TWO

DINNER: CHOOSE THREE

Balsamic Flank Steak | Roasted Broccoli, Peppers, and Demi Glace

Shepherd's Pie | Champ Style Potatoes, Ground Beef and Vegetables

Beef Bourguignon | Carrots, Onions, Tomato, and Potato Gnocchi

Honey Orange Chicken | Wild Rice

Seared Chicken | Lemon and Herbs

Marinated Grilled Chicken Breast | Grains with Arugula, Garden Vegetables, and Red Pepper Coulis

Baked Ziti | Tomato, Ricotta, and Mozzarella

Pesto Penne | Tomato, Parmesan, and Roasted Onion

Mezze Rigatoni Ratatouille | Aubergine, Zucchini, Yellow Squash, Roasted Red Peppers, Tomatoes, Parmesan

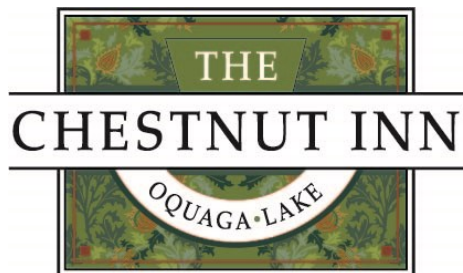
Baked Cod | Roasted Broccoli

Salmon | Dijon Crusted

Coffee, Decaffeinated Coffee, Tea and Soda

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OPEN BAR

FIRST HOUR \$18 PER PERSON
EACH ADDITIONAL HOUR \$9 PER PERSON
ADDITIONAL \$225 PER PERSON

CANNED BEER

UTICA CLUB | GENESEE CREAM ALE

DRAUGHT BEER

COORS LIGHT | GUINNESS

WINE

TOAST WITH WYCLIFF BRUT SPARKLING

SYCAMORE LANE VARIETALS

CHOOSE 2 REDS, 2 WHITES, AND A ROSE:

CHARDONNAY | PINOT GRIGIO | CHABLIS

BURGUNDY | MERLOT | CABERNET SAUVIGNON

WHITE ZINFANDEL | WYCLIFF BRUT ROSE (SPARKLING)

SPIRITS

NEW AMSTERDAM – VODKA

GORDONS – GIN

DON Q – RUM

MONTEZUMA – TEQUILA

DEWAR'S - SCOTCH

JIM BEAM – BOURBON

WINDSOR – WHISKEY

MR. BOSTON ASSORTED SCHNAPPS AND LIQUEURS

INFUSED WATER STATION

CHOOSE ONE

CUCUMBER MELON

CITRUS MÉLANGE

BERRY MINT

