

Weddings at Mohonk

We're pleased that you are considering Mohonk Mountain House as you begin to plan your wedding. Our commitment to excellence and attention to detail ensure that your special event will receive the highest quality food and service, and be filled with charm, tradition, and gracious hospitality.

Our wedding packages are designed to delight. Our chefs will make recommendations based on your personal taste and design menus customized just for you. Our culinary team will propose accompaniments and garnishes that enhance your selections and provide a harmony of flavor. In order to complement your meal, we would enjoy pairing wines with your selections if you so prefer.

Mohonk Mountain House will assist you with all of your catering needs in order to make the dream of your event a reality. As Wedding Coordinator, I will be delighted to make recommendations necessary for your event. We offer an array of special touches to enhance your wedding day and will offer suggestions for photography, music, flowers, and transportation. We also offer charming accommodations in our Victorian Mountain House for your wedding guests who would like the comfort and convenience of staying at Mohonk.

Attached is information about some of the services we provide, our package menus, as well as other information you may find helpful for your special occasion!

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❧ *Wedding Packages* ❧

Our Wedding Packages include the following:

- ❧ The West Dining Room for the reception with panoramic mountain views ❧
 - ❧ Overnight accommodations for the bride and groom in a romantic Victorian room with fireplace and balcony❧
- ❧ A changing room for the bridal party with a selection of morning refreshments ❧
 - ❧ One-hour open bar featuring top-shelf liquor, beer, and wine ❧
 - ❧ Cocktail hour with passed hors d'oeuvre ❧
 - ❧ Signature cocktail of your choice, wine, and sparkling water butler-served upon your guests' arrival to reception ❧
 - ❧ Menu selections from the package of your choice ❧
 - ❧ Champagne toast to celebrate your marriage ❧
 - ❧ Wine served with main entrée ❧
 - ❧ Chocolate-covered strawberries and champagne delivered to the bride and groom's room on their wedding night ❧
 - ❧ Direction cards to include with your invitations❧
- ❧ Valet Parking with complimentary "thank you" cards from the bride and groom placed in the vehicle before departure ❧
- ❧ Unparalleled photo opportunities of our majestic gardens and mountaintop castle❧

❧ *Deposits & Policies* ❧

Our deposit policy is \$1000.00 at the time of confirmation. A second deposit of \$2500.00 is required 60 days prior to the wedding. Should a wedding be cancelled, these deposits are nonrefundable, unless the date you selected is re-sold. Full payment with a guaranteed count is due two weeks prior to your scheduled function. We require a credit card number on file for any additional charges. Payment for such charges is due at the end of the reception.

From May-October, the West Dining Room requires a minimum of 100 guests*, up to 175 maximum; however, the buffet package is limited to a maximum of 125 people. Wedding ceremonies may be held outdoors in our award-winning formal gardens or our mountain-view gardens bordered by flowering vine arbors and an evergreen garden maze. Indoor ceremonies are held in our Victorian Parlor, overlooking the pristine lake and exquisite cliffs. Ceremonies are scheduled from noon until 1:00 p.m. for a site fee of \$650.00. Receptions are scheduled beginning at 1:00 p.m. and ending at 5:00 p.m. New York State requires that all alcoholic beverages be supplied by Mohonk Mountain House.

*Minimums are reduced off-season.

All pricing is subject to applicable New York State taxes and an 18% gratuity. Pricing is subject to change without notice.

❧ *Tariff* ❧

American Gothic

\$105.00 per person

Edwardian Splendor

\$120.00 per person

Victorian Memories

\$135.00 per person

Landmark Buffet

\$115.00 per person

*It will be our pleasure to customize any menu selection
based upon your personal preferences. Surcharges may apply.*

All pricing is subject to applicable New York State taxes and an 18% gratuity. Pricing is subject to change without notice.

American Gothic

Assorted Mediterranean Hummus
with Flatbreads and Olives

Display of Fresh Vegetables with a Variety of Dips

One Appetizer Selection

One Salad or Soup Selection

Two Entrée Selections

Mohonk Pastry Chef's Selection
of Assorted Gourmet Cookies

Coffee and Tea

Edwardian Splendor

Imported and Domestic Cheeses
with Fresh Fruit and Crackers

Display of Fresh Vegetables with a Variety of Dips

Four Selections from our Hors d'Oeuvre List

One Appetizer Selection

One Salad or Soup Selection

Two Entrée Selections

Mohonk Wedding Cake

Chocolate-Covered Strawberries and Petit Fours

Coffee and Tea

Victorian Memories

Imported and Domestic Cheeses with Fresh Fruit and Crackers

Display of Fresh Vegetables with a Variety of Dips

Your choice of Bruschetta Bar or Dim Sum Station

Six Selections from our Hors d'Oeuvre List

Mohonk Ice Carving

One Appetizer Selection

One Salad or Soup Selection

Three Entrée Selections

Mohonk Wedding Cake

Mohonk Pastry Chef's Selection of Assorted Truffles and House-Made Candies

Espresso, Coffee and Tea

❧ *Hors d'Oeuvre* ❧

CHILLED

Smoked Duck Breast with Cranberry-Walnut Chutney
Beef Tartare on Crispy Brioche with Stone-Ground Mustard and Lemon Oil
Beef Tenderloin with Gorgonzola and Cabernet Reduction
Prosciutto with Grilled Pineapple and Chive
Blackened Gulf Prawn on Crisp Tortilla with Avocado
Smoked Salmon with Fresh Horseradish on Rye
Peppered Tuna Carpaccio with Shaved Fennel and Pistachio Oil
Truffled Cream Cheese on Cucumber with Port Syrup
Tabbouleh and Endive Spear with Mint Oil
White Bean and Sundried Tomato Hummus on Crostini
Smoked Salmon Pinwheel with Boursin and Chives
Tomato and Roasted Garlic Bruschetta
Cherry Tomato with Basil Mascarpone and Pine Nuts
Triple Cream Brie-Filled Strawberry with Balsamic
Goat Cheese-Stuffed Sweet Pepper
Melon Ball and Prosciutto Skewer
Apple with Brie on Toasted Raisin Bread

SPOONS

Hors d'Oeuvre served in spoons

Scallop and Red Onion Seviche
Curried Chicken Salad with Mango and Red Grape
Wild Mushroom and Sherry with Shaved Asiago
Ahi Tuna Poke with Ginger and Soy on Crispy Wonton
Basil-Scented Tasmanian Crab Salad with Candied Orange

HOT

Chicken Satay with Peanut Sauce
Coconut Shrimp with Mango Dipping Sauce
Parmesan Artichoke Heart in Phyllo Triangle
Maryland Crab Cake with Lime Crème Fraîche
Spanakopita with Dill Sauce
Scallop Wrapped in Prosciutto
Brie and Pear with Toasted Almond in Bouchée
Thyme-Marinated Baby Lamb Chops with Mint-Infused Natural Jus
Lobster Spring Roll with Ginger and Crispy Vegetables
Chicken Pot Sticker with Ponzu Dipping Sauce
Shrimp Har Gow with Chili Oil
Beef Wellington with Horseradish Cream
Mini Chicken Quesadilla with Salsa and Sour Cream
Beef Empanada with Olive and Chipotle Aioli
Spinach and Shiitake Mushrooms in Phyllo Cup

ADDITIONAL HORS D'OEUVRE

Chilled or Hot \$3.50 per piece
Spoons \$4.00 per piece

❧ *Hors d'Oeuvre Enhancements* ❧

DISPLAYS

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Featuring Hudson Valley Artisan Cheese and Specialty European Varieties with Baguettes, Crackers, and Lavash Garnished with Fresh and Dried Fruits

\$11.00 per person

DIM SUM STATION

An Assortment of Pot Stickers, Dumplings, Satays, with Shrimp, Pork, Chicken, and Vegetable Fillings Served with Assorted Dipping Sauces and Chili Oils

\$12.00 per person

(Based on four per person)

BRUSCHETTA BAR

Tomato and Basil, Mushroom and Gorgonzola, Olive with Roasted Garlic and Thyme Toppings Fresh Aged Asiago Cheese and Olive Oil Served with an Assortment of Baguettes,

Focaccia and Flatbreads

\$12.75 per person

SPANISH TAPAS BAR

Roasted Eggplant and Golden Raisin Caponata, Cured Imported Olives with Orange Zest, Potato and Onion Torta

Roasted Peppers, Marinated Mushrooms, Serrano Ham, Shaved Manchego Cheese, Prawn and Calamari with Thyme Salad,

Oven-Roasted Tomatoes, Smoked Cashews, Spiced Pork Loin with Saffron Aioli

Assorted House-Baked Bread, Flatbreads and Grissini Crackers

\$16.50 per person

CHILLED SEAFOOD DISPLAY

Jumbo Shrimp, Oysters and Clams on the Half Shell, King Crab Legs, Served with Traditional Garnishes Mignonette, Cocktail Sauce, Horseradish, and Tabasco Displayed in Ice Table

\$18.00 per person

(Based on six pieces per person)

CARVED TO ORDER

Your Choice of Traditional Roasted Meats Carved to Order, Served with Split Rolls

Fresh Whole Turkey with Cranberry Relish and Gravy

Serves 20-25 \$150.00

Smoked Virginia Ham with Stone-Ground Mustard and Chutneys

Serves 30-35 \$175.00

Roasted Salmon in Puff Pastry with Spinach and Boursin Cheese

Serves 15-20 \$175.00

Roasted Tenderloin of Beef with Bordelaise Sauce

Serves 15-20 \$225.00

Roasted New York Strip Loin with Horseradish Cream

Serves 20-25 \$250.00

Oven-Roasted Prime Rib of Beef Au Jus

Serves 25-30 \$250.00

continues on reverse

❧ *Hors d'Oeuvre Enhancements* ❧

continued

SPECIALTY STATIONS

PREPARED TO ORDER

Crab Cake Station

Maryland Crab Cakes Sautéed to Order
with Rémolade, Cocktail Sauce, and Lemon Aioli

\$14.00 per person

(Based on three per person)

Quesadilla Station

Mini Quesadillas Cooked to Order
Lobster and Brie
Chicken and Jalapeño Jack
Wild Mushroom and Gouda
Smoked Pork with Caramelized Onion
Served with Salsa, Guacamole, and Sour Cream

\$14.50 per person

(Based on four per person)

Paella Valenciana

Classic Rice Dish of Spain with Prawns, Sausage, Chicken, Clams, Mussels, Onions, and Peppers
Flavored with Saffron and Garlic
Cooked and Served from Large Traditional Paella Pan

\$17.50 per person

Deluxe Pasta Station

Lobster Ravioli, Wild Mushroom Agnolotti, and Gnocchi,
Paired with Caramelized Shallots, Shaved Asiago, Herb Oils
Served with Boursin Cream, Sundried Tomato Pesto,
and Roasted Roma Tomato Sauce
Garlic Bread

\$18.00 per person

Wild Mushroom and Lobster in Brioche

Sautéed Wild Mushroom Selection Paired with Maine Lobster, Cognac and Fresh Cream
Served in Individual Brioche Cup

\$18.50 per person

🌀 *Appetizers* 🌀

Cold Appetizers

Scallop and Shrimp Seviche with Roasted Chiles and Avocado

Seared Ahi Tuna Tatake with Soba Noodles and Ginger

Duck Prosciutto with Fig Jam and Toasted Nine-Grain Bread

Country Pâté with Stone-Ground Mustard and Cornichons

Chilled Lobster Spring Roll with Ponzu and Sprouts

Beef Carpaccio with Fresh Capers, Cracked Black Pepper, and Lemon Oil

Vietnamese Vegetable Summer Roll with Nappa Cabbage Slaw and Sweet Soy

Bruschetta with Roma Tomatoes, Olive Oil, Cracked Black Pepper, and Balsamic

Classic Shrimp Cocktail with Traditional Garnishes

Artisan Cheese Plate with Fresh Fruit and Lavash

Hot Appetizers

Butternut Squash Risotto

Tri-Color Tortellini with Smoked Chicken and Roma Tomato Sauce

Seared Scallop with Celery Root Purée and Port Reduction

Seared Foie Gras with Cipollini Onion Confit and Brioche

Sautéed Maryland Crab Cake with Romesco Sauce

Wild Mushroom Ravioli, with Boursin Sage Cream and Toasted Pine Nuts

Roasted Gulf Shrimp with Fennel, Potato, and Saffron

❧ *Salads and Soups* ❧

SOUPS

Chilled

Potato and Leek with Sevruga Caviar

Gazpacho with Roasted Chiles and Cilantro

Avocado and Lime with Crème Fraîche

Chilled Melon with Champagne Splash

Hot

Lobster Bisque with Chive Oil

Chicken Consommé with Dumpling and Brunoise of Vegetables

Cream of Mushroom with Sherry

Roasted Tomato and Eggplant Bisque with Chervil

Butternut Squash with Thyme

Cream of Cauliflower with Honey-Roasted Carrot

SALADS

Caesar Salad with Shaved Parmesan and Croutons

Mixed Baby Greens with Teardrop Tomatoes, Sprouts, and Basil Vinaigrette

Lola Rosa with Grilled Asparagus and Truffle Drizzle

Spinach Salad with Roasted Baby Beets and Goat Cheese with Cumin Dressing

Baby Red Oak Leaf Lettuce and Frisée with Sundried Tomatoes and Sherry Vinaigrette

Arugula with Melon, Prosciutto, and Balsamic Reduction

Romaine Hearts with Ewe's Blue Cheese, Grape Tomatoes, and Roasted Garlic Vinaigrette

House Chopped Salad with Radicchio, Cucumber, Tomato, Pumpkin Seeds,
and White Balsamic Emulsion

Bibb Lettuce with Poached Pear, Candied Pecans, and Port Dressing

Boston Lettuce with Shredded Duck Confit, Crisp Potato, and Balsamic Vinaigrette

❧ *Entrées* ❧

Beef

Filet Mignon with Tri-Color Dauphinoise Potatoes and Bordelaise Sauce

Grilled Prime New York Steak with Herb and Garlic Roasted Fingerling Potatoes, Herbed Demi Glace

Grilled Prime New York Steak with Sweet Potato Gratin and Chasseur Sauce

Roasted Sliced Tenderloin of Beef with Pommes Duchesse and Wild Mushroom Ragoût

Grilled Filet of Beef Paired with Foie Gras and Truffle
Accompanied by Pommes Boulangère and Merlot Essence

Chicken

Grilled Lemon and Sage Chicken Breast with Creamy Saffron Orzo Pasta

Garlic and Herb Stuffed Chicken Breast, Oven-Roasted Peppers and Red Potatoes

Roasted Chicken Breast Stuffed with Prosciutto and Port Salut, Mushroom Risotto, and Golden Currants

Grilled Chicken Breast with Ragoût of Roasted Tomato, Potatoes, Mushrooms, Soppressata, and Garlic

Chicken Braised in Guinness Stout with Pearl Onions and Fingerling Potatoes

From the Sea

Seared Tasmanian Salmon with Fennel Confit and Lyonnaise Potatoes

Sautéed Miso-Glazed Black Cod with Chinese Black Rice and Baby Bok Choy

Roasted Sea Bass with Medley of Tubers and Butternut Squash Coulis

Sautéed Gulf Shrimp with Sundried Tomato and Basil Orzo Pasta

Potato-Crusted Snapper with Horseradish and Sweet Pea Coulis

Maryland Crab and Maine Lobster Cake with Israeli Couscous and Roasted Red Pepper Rémoulade

Specialties

Seared Duck Breast with Cauliflower Gratin and Wild Rice Medley, Port Reduction

Veal Medallions with Soft Polenta, Calvados Demi

Roasted Rack of Lamb with Potato Pancake and Eggplant, Lamb Jus with Mint

Braised Beef Short Ribs with Parsnip and Potato Mash, Natural Jus

Roasted Pork Loin with Braised Red Cabbage and Chive Spaetzle, Calvados Apple and Fig Relish

Braised Lamb Shank with Golden Currants and Creamed Barley

Landmark Buffet

\$115.00 PER PERSON

COCKTAIL HOUR

Hors d'Oeuvre

Imported and Domestic Cheeses with Fresh Fruit and Crackers

Display of Fresh Vegetables with a Variety of Dips

Three Selections from our Hors d'Oeuvre List

BUFFET DINNER

Salads

Please select four

Caesar Salad Station

Organic Mixed Greens, Mushrooms, and Teardrop Tomatoes

Belgian Endive and Wheat Berry Waldorf Salad with Dried Cherries and Minted Lemon Oil

Roasted Chicken, Kalamata Olive and Roasted Pepper Salad

Marinated Cucumber and Red Onion with Dill Vinaigrette

Baby Romaine with Herb Croutons, Fresh Parmesan Cheese, Sundried Tomatoes

Red and Yellow Ripe Tomatoes and Bocconcini Mozzarella Salad

Wild Mushroom Salad with Olive Oil and Sherry

Grilled Asparagus with Lemon and Gorgonzola

Sweet Watermelon and Feta Salad, Citrus Basil Essence

Add \$3.50 per person for each additional selection

✧

House-Made Rolls

✧

continues on reverse

Landmark Buffet

continued

Entrées

Please select three

From the Land

Grilled Beef Tenderloin with Bordelaise Sauce
Pepper-Crusted New York Strip with Red-Wine Demi
Roasted Pork Loin with Calvados Apple and Fig Relish

Add \$9.50 per person for each additional selection

From the Sea

Pan-Seared Salmon with Olive Tomato Ragoût
Potato-Crusted Sea Bass with Horseradish Cream Sauce
Sautéed Black Cod with Sweet Onion and Fennel Ragoût

Add \$9.50 per person for each additional selection

From the Range

Herb-Marinated Chicken Breast with Feta Cheese
Stuffed Chicken Breast with Smoked Gouda, Spinach, and Balsamic Pan Sauce
Seared Duck Breast with Sun-Dried Cherries and Port Reduction

Add \$7.50 per person for each additional selection

From the Pasta Shelf

Cheese Tortellini in a Creamy Pesto Sauce with Olives and Pine Nuts
Grilled Eggplant Lasagna with Red Peppers, Marjoram and Feta Cheese
Penne with a Roasted Tomato and Basil Sauce and Aged Asiago Cheese

Add \$6.50 per person for each additional selection

From the Garden

Vegetable Paella with Roasted Peppers, White Kidney Beans, and Wild Mushrooms
Eggplant and Potato Curry Casserole with Basil
Stir-Fried Spinach and Tofu with Garlic and Sherry

Add \$5.00 per person for each additional selection

Chef's Choice of Seasonal Vegetable and Starch

⌘

Dessert

Chocolate-Covered Strawberries and Chocolate Truffles

⌘

Coffee and Tea

~ Dessert Enhancements ~

Warm Apple Tart

Apple-Filled Shortbread Crust with Streusel Topping,
Caramel Sauce and Vanilla Ice Cream

\$4.50 per person

Berries and Cream

Individual Cookie Shell-Cup Filled with Pastry Cream and Fresh Berries,
Garnished with Dark Chocolate Sauce

\$4.50 per person

Hearts and Swans

Cream-Puff Swan Filled with Your Choice of Vanilla or Chocolate Bavarian Mascarpone Filling
on a Heart of Fresh Fruit Coulis

\$6.50 per person

Chocolate Obsession

Terrine of Flourless Chocolate Cake, White Chocolate Mousse, and Chocolate Ganache
with Passion-Fruit Sauce and Glazed Raspberries

\$6.50 per person

Fondue and Gourmet Ice Cream Bar

Vanilla Bean and Chocolate Ice Cream with Fruit Compotes,
Candied Nuts, Freshly Whipped Cream, Homemade Butterscotch and Chocolate Sauces,
Seasonal Berries and Fruits, Assorted Shortbread and Biscotti

\$8.50 per person

Viennese Delight

Display of Miniature Pastries and Cheesecakes, Petit Fours, and Chocolate-Covered Strawberries

\$10.50 per person

*Our Pastry Chef will also be happy to please your palate
with our assortment of whole cakes, pies, or individual pastries
that are available to enhance your special day.*

∞ Favor Enhancements ∞

Wedding favors for your guests—especially for you.

Cookie Lollipop

Your Choice of a Freshly Baked Cookie

\$3.75 per person

Cupcakes

Individual Cupcakes Customized to Your Wedding

\$5.00 per person

Homemade Candy Bars

Have our Pastry Chef Design a Custom Candy Bar for You

\$5.00 per person

Candy or Caramel Apple

Crunchy Cherry Candy or Smooth Creamy Caramel

\$6.50 per person

Mohonk Candy Shoppe

Individual Candy Bags Filled with an Assortment of Homemade Chocolates and Candies

\$7.50 per person

Ask about additional favor options from our Gift Shop or Greenhouse!

~ Wedding Cakes ~

The following options are included with the Edwardian Splendor and Victorian Memories packages.
An additional cost of \$4.00 per person applies if added to the American Gothic and Landmark packages.

Cake Flavors

Yellow / Chocolate / White

Pound

(Lemon / Vanilla / Chocolate)

Sponge

(Chocolate / Vanilla)

Carrot

(\$1.00 per person extra)

(with nuts / raisins) (without nuts / raisins)

Fillings

Pastry Cream

Cream Cheese

Mousse

(Chocolate / Fruit / White Chocolate)

Butter Cream

(Traditional / Italian)

Mascarpone Bavarian

(\$.50 per person extra)

Jam

(\$.50 per person extra)

(Apricot / Raspberry / Strawberry)

Chocolate Ganache

(\$.75 per person extra)

Berries and Whipped Cream

(\$.75 per person extra)

Icing

Butter Cream

(Traditional / Italian)

Fondant

(\$1.50 per person extra)

~ Beverages ~

Our Wedding Packages feature a one-hour open bar with call-brand liquor, beer, and wine. A champagne toast and wine service with your entrée are included in our packages. You may upgrade your package by adding extensions for the availability of beer, wine, champagne, and liquor. Juices and sodas are complimentary. Mohonk's award-winning wine list has a variety of selections including our "Cellar" selections. Our Beverage Manager will be happy to arrange a meeting with you to discuss available upgrades to your package.

Call Brand Liquor, Wine, Beer, and Champagne

1 Hour Extension \$ 9.00 per person
 1 ½ Hour Extension \$11.50 per person
 2 ½ Hour Extension \$17.50 per person

Premium Brand Liquor, Wine, Beer, and Champagne

1 Hour Extension \$10.25 per person
 1 ½ Hour Extension \$13.50 per person
 2 ½ Hour Extension \$20.00 per person

Fruit Smoothie Bar

Strawberry, Banana, Pineapple, Blueberry,
 and Orange
 Served with Vanilla Yogurt
 \$7.50 per person

Espresso, Cappuccino and Latte Bar

With Chocolate Swivel Sticks, Biscotti,
 and Sugar Sticks
 \$7.50 per person

Host-Sponsored Bar (on consumption)

| | |
|---|---------|
| Call Brand Liquors | \$ 7.50 |
| Call Brand Liquors (1.5 oz. pour or more) | \$10.75 |
| Premium Brand Liquors | \$ 8.50 |
| Premium Brand Liquors (1.5 oz. pour or more) | \$11.75 |
| Domestic Beer | \$ 5.50 |
| Imported Beer | \$ 6.75 |
| Non-Alcoholic Beer | \$ 6.75 |
| House Wine by the Glass | \$ 7.25 |
| Cordials, Cognac <i>priced by selection</i> | |
| Mineral Water | \$ 3.75 |
| House Wine by the Bottle | \$28.50 |

~ Mohonk Services ~

“The cardinal aim of our business is the comfort and contentment of guests.”

On June 19, 1916, A.K. Smiley put this memorandum in effect throughout Mohonk Mountain House. It is, to this day, still in effect. The comfort of your guests is our keen interest throughout your special day.

Mohonk Flower Shop and Greenhouse

The Flower Shop has been creating attractive flower arrangements for over one hundred years. Mohonk's talented floral designers will work with you to create a beautiful and picturesque wedding from garden themes to Victorian, from casual elegance to sophisticated styling. Our creative staff can coordinate all of your floral needs.

The Spa at Mohonk Mountain House

Enhance your experience with a range of therapeutic spa services designed to allow your body to relax completely and rejuvenate before or even after your big day. This is a wonderful opportunity to enjoy recreation and renewal of body, mind, and spirit in a beautiful, natural setting. Our range of services includes massage therapy and body treatments such as Aroma Massage, Warm Stone Massage, “Just for the two of You” Massage, Seasonal Bounty Facial, and Herbal Rejuvenation Wrap, to name just a few. On the day of your wedding, the Salon at the Spa offers all the final touches for manicures, pedicures, hair, makeup, and bridal services. Please inquire about additional services offered.

Private Carriage Rides

What better way to arrive at your ceremony than by horse-drawn carriage? Private carriage rides may be arranged for the bride and groom, or even the bridal party (up to eight people). Or see the Mohonk grounds as our horses step into the past, following scenic carriage roads around the grounds for approximately one hour. A ride to Sky Top Tower affords a panoramic view of the surrounding countryside. Carriages are available mid-April through mid-November. Reservations are required and rates are available upon request.

Transportation

Luxury transportation to and from Mohonk may be arranged through the safety-certified ALL Transportation Network, our recommended services provider. An extensive fleet of limousines, executive sedans, vans, mini-buses, and coaches is available. Chauffeurs are safety-certified and are familiar with local and metropolitan areas.

Accommodations

Our rooms are individually designed and decorated to provide classic, charming accommodations. We offer four different types of rooms from which to choose: Tower Rooms, Suites/Junior Suites, Victorian Rooms, and Traditional Rooms. Each type is different in style and price. Our rooms feature a delightful mixture of furnishings and settings: some have balconies and fireplaces: some have sweeping vistas. All are warmly welcoming. Rates for all rooms include three delicious meals daily in one of three Victorian dining rooms, as well as Afternoon Tea and Cookies. Mohonk has a selection of handicapped-accessible rooms and offers personalized service on every level. We are happy to respond to your special accommodation needs during your stay.

~ Green Weddings at Mohonk ~

Something Old, Something New, Something Borrowed, Something . . . Green!

Mohonk Mountain House has an extensive history of environmental stewardship, from land preservation to recycling and composting. This commitment is reflected in weddings at the Mountain House. We feature:

Organic, local, and seasonal menu options

Extensive composting and recycling facilities on premises

Flowers from our Greenhouse, with options for pesticide-free or fair-trade flowers

Reduced travel time by having your wedding and reception in one place

Mohonk Mountain House's Green Story **Land Stewardship**

In 1994, Mohonk Mountain House received a United Nations Environment Programme Award, recognizing "generations of dedicated leadership and commitment to the protection and enhancement of the environment and for their inestimable contribution to the cause of peace, justice, and sustainable human development."

By planting new trees and protecting existing forests within its 2,200 acres, Mohonk Mountain House maintains a CO2-neutral environment.

The Smiley family transferred 5,300 acres to the Mohonk Trust in 1963. Now known as the Mohonk Preserve, this is the largest visitor- and member-supported Preserve in New York State.

Mohonk Mountain House supports a century-old farming tradition by providing land for nearby Brook Farm Project, a Community-Supported Agriculture (CSA) venture. Vegetables grown on this sustainable farm supply hotel guests with farm-to-table produce in season, as available.

Mohonk Consultations, Inc. was founded to raise awareness and understanding of local and global ecological systems by sponsoring conferences at Mohonk Mountain House.

Environment-Friendly Practices

The Mohonk Golf Course was named one of the "Top Ten Environmentally Friendly Golf Courses in the U.S." by *Links* magazine in 2009. The Golf Course was also awarded Certified Cooperative Sanctuary status from Audubon International for environment-friendly practices.

The Spa at Mohonk Mountain House's geothermal heating and cooling system moderates the temperature of the spa using the constant temperature of the earth, ensuring an emission- and noise-free zone.

The spa's "green roof" garden terrace helps insulate the building, reduces energy use and runoff, and provides a venue for birds and butterflies, yoga classes, and meditation.

In 2007 and 2008, The Spa at Mohonk Mountain House was recognized as a favorite "Eco/Green Spa" by *Spa* magazine for its eco-friendly initiatives, as part of the magazine's Reader's Choice Awards.

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~ Green Weddings at Mohonk ~

continued

Energy Saving, Recycling, and Conservation Efforts

An extensive composting program processes tons of consumer food waste per month. The compost product is used as fertilizer in Mohonk gardens, on the golf course, and at the Brook Farm Project.

With the efforts of its composting and recycling programs, Mohonk is currently reducing its waste sent to landfill by 50%.

Mohonk Mountain House uses an Integrated Pest Management system to reduce the use of pesticides. It also uses Green Seal certified laundry products and non-aerosol cleaning materials.

Mohonk Mountain House utilizes an environmentally-friendly wastewater treatment plant.

Activities That Embrace the Earth

The Mohonk Lake Cooperative Weather Station, with the Mohonk Preserve, has recorded weather for over 100 years.

Hiking on miles of spectacular trails, on-site rock scrambles, and guided rock climbing for overnight guests encourage visitors to explore the Shawangunk Mountain Ridge, recognized by the Nature Conservancy as one of the “Last Great Places” on Earth.

Nature programs for all ages are hosted by Mohonk’s staff naturalist.

The Junior Naturalist Experience, created by staff naturalists and incorporated into the Mohonk Kids’ Club, introduces children to the wonders of the outdoors through eco-friendly activities with a hands-on approach.