

# BLOOMING HILL EVENTS CO.

## Elolements and Micro Weddings 2020 pricing and packages

**Number of Guests:** 20 - 50

**Event time:** 4 hours

### **Food and Beverage:**

Prices start at \$100 per person plus tax & staffing fee. Pricing of \$100 per person is based on a "Buffet Style" menu and "Standard" bar with the standard number of choices as laid out in the below menus.

If interested, please inquire about pricing for Family Style and Plated menu styles or Premium liquor bars. Any further additions subject to increase price.

### **18% Staffing and administrative fee**

Added based on pretax food and beverage total.  
Event planning, staff, & gratuity included

**8.125% Sales tax** on all food and beverage

### **Venue Fee +**

### **Food & Beverage Minimums:**

The venue fee and F&B minimum is to be determined based on the time, date and number of guests for your event.

If the property is required to close to the public for your event, there is a buy-out fee of \$2,000 and a food & beverage minimum of \$2,000.

To determine if your event is subject to a venue fee or F&B minimum, please email [events@bloominghill.farm](mailto:events@bloominghill.farm) with information about your event.



*Have a question or would like to see a personalized quote?  
Please email: [events@bloominghill.farm](mailto:events@bloominghill.farm)*

### **Example Timeline**

**4:00pm**

Guests arrive for photos  
&  
light cocktail hour

**5:00pm**

Ceremony

**5:30pm**

Dinner

**7:00pm**

Dessert

**8:00pm**

End

## **Cocktail Hour:**

### **Wood Fired Pizzas (choose 2)**

Summer Squash Pizza  
shaved squash, zucchini blossoms, ricotta & oregano

Cacio e Pepe Pizza  
pecorino, black pepper & flowering greens

Heritage Pork Sausage Pizza  
with sweet corn & orange mint

Pomodoro Pizza  
preserved farm tomato, spring onion & fennel

Confit Tomato Pizza  
with ricotta, spicy marinated chiles & herbs

### **Hors D'oeuvres (choose 2)**

Baby Lettuces  
with summer vegetable crudo

Sungold Crostini  
assorted cherry tomatoes, confit garlic & herbs

Grilled Stone Fruit  
with guanciale, balsamic & basil

Slow-Smoked Pulled Pork Sliders  
with housemade bbq sauce, pickled onion, cilantro

Mini Tostado  
summer salsa made with corn, tomato pickled chiles & topped with cotija

Arancini  
with summer vegetable ragu

## **Buffet Style Dinner Summer Menu**

### **Accompaniments** **(choose 2)**

Braised and Smoked 'Mess o' Greens'  
kale, swiss chard, collards, mustards & chicories served slow-cooked, stone-ground  
cornmeal polenta

Sweet Corn & Fregola Salad  
with citrus vinaigrette, cilantro, pickled jalapenos & pickled onions

Grilled Summer Vegetables  
carrots, eggplant, pepper, zucchini & onions with citrus gremolata

Heirloom Tomato Panzanella  
with wild watercress, toasted croutons, kirby cucumber, parmigiano & red wine  
vinaigrette

Summer Squash Agrodolce  
shaved raw & roasted zucchini, patty pan & yellow squash with toasted almonds, mint,  
sweet & sour vinaigrette

Summer Mesclun Salad  
Shaved carrots, radishes, grilled beans, sesame, soy-ginger vinaigrette

### **Entrees** **(choose 2)**

Wood Roasted Pork Chop  
with peach mostarda

Grilled Whole Strip Loin  
with heirloom tomato salsa rossa

Filet of Catskill Rainbow Trout  
with eggplant caponata & lemon yogurt

Brick Oven Whole Chicken  
brined, finished with herb au jus

Grilled Portabella Mushroom  
with roasted eggplant, charred onions, tahini yogurt

*\*\* Dietary Restrictions can be accomodated upon request \*\**

# Standard Bar Package

## **NON ALCOHOLIC:**

Coffee, Herbal Tea, Water, Lemonade, Soda

## **COCKTAILS:**

**(Choose 2)**

### **Summer Cocktails:** *(Available July - September)*

Eastside- gin, cucumber, mint, lime

Planter's Punch- rum, lime, bitter, seltzer

Vulcan- tequila, cucumber, jalapeno, lime & seltzer

Moscow Mule- vodka, lime & ginger beer

Dosaki- vodka, lemon verbena, lemon, cucumber, seltzer

Peach Old Fashioned- rye, peach, sugar, bitters

Palio- bourbon, Averna amaro, lime, mint, seltzer

### **Classics:** *(Available All Seasons)*

Negroni

Aperol Spritz

Manhattan

Old Fashioned

Vodka/Gin Gimlet

Margarita

Daiquiri

## **BEER:**

**(Choose 2)**

### **House IPA's**

Newburgh Brewing Co. | Megaboss, IPA (7%)

Sloop Brewing | Sloop Juice IPA (6.5%)

Industrial Arts Brewing Co. | Wrench, IPA (6.8%)

### **House Lager**

Captain Lawrence Brewing | Clearwater Kolsch(4.9%)

### **House Pilsners**

Industrial Arts Brewing Co. | Metric Pils (4.7%)

Coney Island Brewery | Mermaid Pilsner (5.2%)

### **Other Local Breweries Options**

· Rushing Duck Brewery · · Allagash · · Brooklyn

Brewery · · Two Roads · · Peekskill

Brand name and Seasonal beers offered upon request  
and availability

## **WINE:**

### **White**

**(Choose 1)**

Altamonte Pinot Grigio '18 (ITA)

Pierre Sparr, Riesling '17 (FRA)

Talley Vineyards, Bishop's Peak Chardonnay '18 (CA)

Zuschmann-Schofmann, Gruner Veltliner '17 (Austria)

Frenzy, Sauvignon Blanc '18 (NZ)

Casal de Ventozela, Vê-Vê, Vinho Verde '18 (Portugal)

### **Rosé**

**(Included)**

Mas la Chevaliere Rose '17 (FRA). Varietals- Grenache,  
Syrah

### **Red**

**(Choose 1)**

Macari, Merlot NV (NY)

Rasa Vineyards, Occam's Razor '17 (WA)

Varietals: Syrah, Cabernet, Sangiovese

Strangeways, Pinot Noir '17 (CA)

ERA, Montepulciano d'Abruzzo '16 (ITA)

Point Ormond, Cabernet Sauvignon '17 (AUS)

Altos d'Oliva, Tempranillo '18 (SPA)

### **Sparkling**

**(Choose 1)**

Jeio, Prosecco NV (ITA)

Primaterra, Sparkling Brut Rose NV (ITA)

Flama Roja, Cava Brut (SPA)NV

## **Covid Related FAQ:**

### **How many guests can I have at my wedding?**

The guest count is dependent on the mass gathering amount for your region. Blooming Hill Farm is located in the Mid-Hudson Valley which is currently in Phase 4. We are allowed to have a maximum of 50 guests for events. At this time, staff and hired professionals do not count towards your guest count.

### **Does it matter if my wedding is inside or outside?**

No, the same guidelines apply whether your event is inside or outside. You cannot exceed the social gathering restriction for your region.

### **Do we have to wear masks?**

"Effective at 8 p.m. on Friday, April 17, 2020 any individual who is over age two and able to medically tolerate a face-covering shall be required to cover their nose and mouth with a mask or cloth face-covering when in a public place and unable to maintain, or when not maintaining, social distance."

During your ceremony, you do not have to wear a mask if you will be socially distanced from your bridal party and officiant.

During the ceremony, guests do not have to wear a mask if they are seated and the seating is socially distanced. While transitioning from ceremony to cocktail hour or dinner, your guest must wear their masks. Once your guest finds their seat for the evening, they may remove their mask while sitting. If they get up from their seat, they must put their mask back on.

If you are able to maintain a social distancing, a mask is not required.

### **Can we have dancing at our wedding?**

Per NYS Liquor Authority, there cannot be dancing or dance floors. You may have a First Dance and Parent Dances, but all guests would have to remain seated and the dances cannot take place within 12 feet of a guest table. (This is done by acting as if special dances are a performance or live entertainment, both of those require 12 ft distance to take place)

### **Can we have a cocktail hour?**

Yes, but it might not look or feel like a normal cocktail hour. There is to be no mingling or standing. Guests should be standing only for necessary reasons such as use of restrooms, entering, and exiting. If you have high-top tables, they must have seating at them, as there is no standing.

### **Can we still have a buffet menu?**

Yes, you can have a buffet! Guests cannot serve themselves; this mean we will have servers who will serve your guests.

### **Will guests have to quarantine for the wedding?**

If your guests are traveling from the below states, they will need to self-quarantine for 14 days upon arrival in New York.

Alabama, Arkansas, Arizona, California, Florida, Georgia, Iowa, Idaho, Kansas, Louisiana, Minnesota, Mississippi, North Carolina, New Mexico, Nevada, Ohio, Oklahoma, South Carolina, Tennessee, Texas, Utah, Wisconsin

### **Resources:**

[https://www.governor.ny.gov/sites/governor.ny.gov/files/atoms/files/Air\\_Travel\\_Order\\_Draft\\_Section\\_16\\_order\\_signed.pdf](https://www.governor.ny.gov/sites/governor.ny.gov/files/atoms/files/Air_Travel_Order_Draft_Section_16_order_signed.pdf)

<https://sla.ny.gov/phase3-guidelines-for-on-premises-licenses?fbclid=IwAR0MxHhgvBbtWGuIqNgTn9Z9IkKjmr7zTr3FCsQO9fwFOC7JullbnEIJUxd8>

<https://www.governor.ny.gov/news/no-20217-continuing-temporary-suspension-and-modification-laws-relating-disaster-emergency>