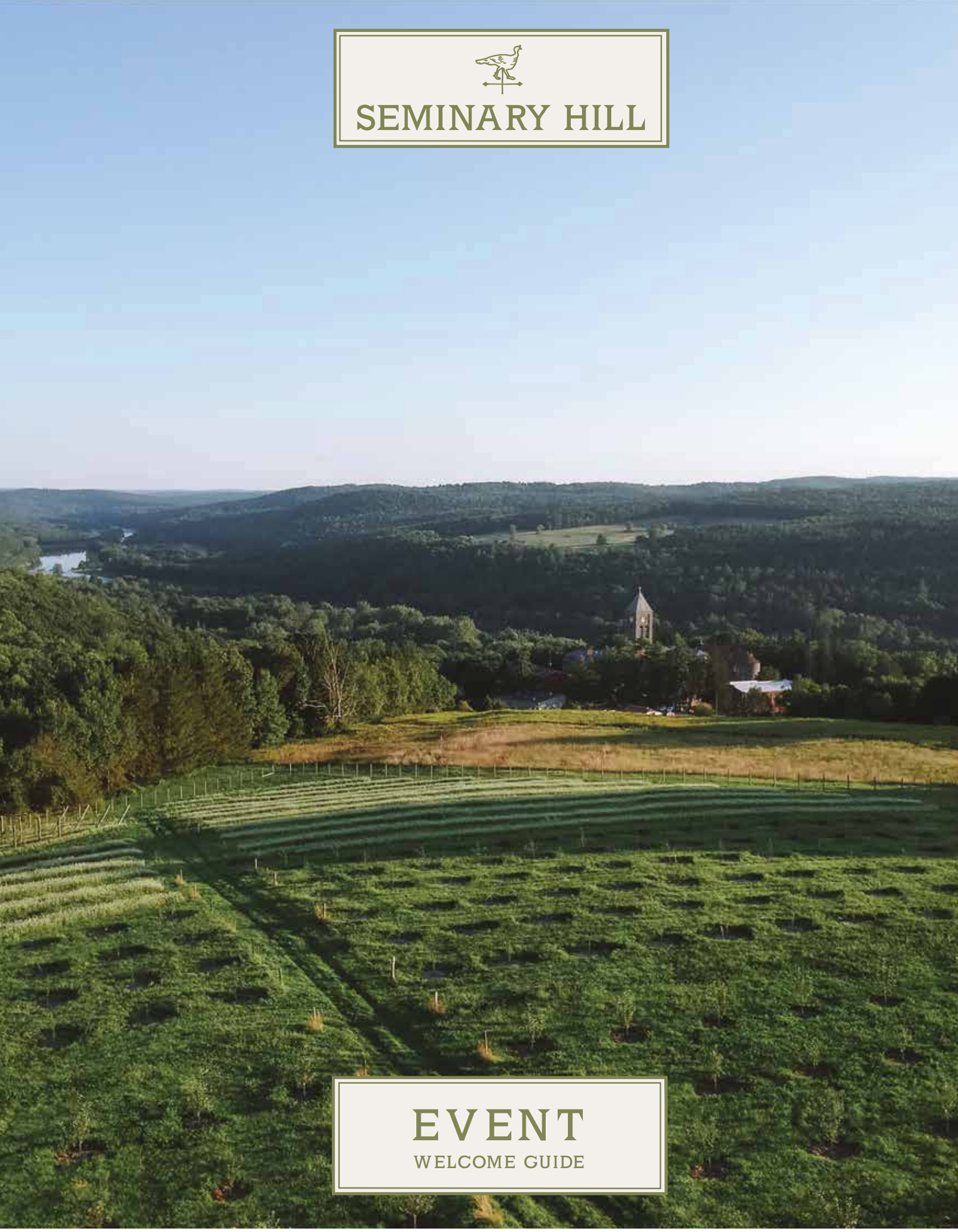




SEMINARY HILL



EVENT

WELCOME GUIDE

WELCOME



Seminary Hill is an all-season flexible space that offers a distinctive venue to host your special event. Located 2 1/2 hours northwest of New York City, our holistic apple and pear orchard and working cidery provide breathtaking views of the Catskills and the Delaware River Valley. As Conde Nast Traveller remarked, the setting evokes “James Fenimore Cooper’s America, with a dash of Tuscany.”

Our Tasting Room and Cidery provide flexibility to arrange the space according to your needs. High-boys and barrel tables are perfect for cocktail parties, while long wooden tables are ideal for family-style meals.

Couches and arm chairs offer seating for more informal events.

Our event space is less than one mile from downtown Callicoon, where you can enjoy the local farmers market, a variety of restaurants, and shops.

We also have onsite lodging for up to 60 guests.

Seminary Hill’s warm professionalism makes this the ideal setting for your special event!

CIDERY & TASTING ROOM



Overlooking the orchard, the cidery combines a ground-floor production facility with a top-floor tasting room and event space. The wood inside and outside the cidery is larch reclaimed from the underwater pilings of the old Tappan Zee Bridge. Distinctively shaped table tops throughout the tasting room are made from oak cleared from the land while building the cidery. Nestled next to our 100-person Tasting Room is our 250 person event tent. Whether you stage your event indoors or outdoors, you will have spectacular views of the Delaware River Valley. We can organize special tours of the orchard and cidery for your guests, or you can present your guests with bottles of ciders as mementos of your event.

EVENT RATES

tasting room event

100 Guests or Less

4 hour event window

Monday - Thursday no venue fee with our catering & alcohol packages

For 50 guests or less if you share the Tasting Room space with the public there is no venue fee

Friday - Sunday (May - October)	\$5,000+tax
Friday - Sunday (November - April)	\$2,500+tax
Non-profits	\$1,000

tent event

250 Guests or Less

4 hour event window

Monday - Thursday no venue fee with our catering & alcohol packages

Friday - Sunday (May - October)	\$5,000+tax
Friday - Sunday (November - April)	\$2,500+tax
Non-profits	\$1,000



BAR PACKAGES

Seminary Hill has a New York State Farm Winery License so all of our Ciders, Wines, Beers, and Liquors are made and bottled in New York State.

*Please speak with your Event Coordinator to set up your complimentary tasting two weeks prior to your event.

classic

\$25 per person

Includes 2 Ciders, 2 Wines, & 2 Beers

luxury

\$40 per person

Includes 3 ciders, 3 wines, 3 beers & full liquor bar

tabulated

Only pay for the drinks your guests consume



Packages are for 3 hours
Non-alcoholic beverages included coffee and tea.
Pricing does not include 8% Sales Tax or 20% gratuity.

CREATE YOUR PACKAGE

Baldwin Market Greens, Snow Dance Farms Chicken, 2 Sides, 1 Dessert \$40

Delaware 3 Mains, 2 Sides, 1 Dessert \$50

Orchard 5 Cocktail Hour Items, 5 Mains, 3 Sides, 1 Dessert \$70

Seminary 6 Cocktail Items, 6 Mains, 5 Sides, 1 Dessert \$80

stationed cocktail hour

Fried Chicken Skins GF
Sourdough Fritters Tomato Toast v
Crispy Sunchokes v, GF
Mushroom Flatbread v
Kohlrabi and Apple Salad veg
Charcuterie GF
Cheese v, GF
Vension Sausage Wrapped in a Puff Pastry
Chicken Wings GF
Pimento Cheese Toast VEG
Grilled Cheese VEG
Bread and Vegetables with Hummus v, GF
Fried Pickled Delicata Squash v
Sweet Potatoes and Anchoiade GF
Pizza VEG

Dessert

Tart Tatin VEG
Apple Crisp Cobbler v
Baked Apples GF, VEG
Sweet Potato Pie VEG
Pumpkin Pie VEG
Fruit Pie VEG
Apple Cake VEG
Doughnuts VEG
Creme Brulee GF, VEG
Pumpkin Cake VEG
Cheesecake VEG

Pricing does not include 8% Sales Tax or 20% administrative fee.

CREATE YOUR PACKAGE CONT...

Baldwin Market Greens, Snow Dance Farms Chicken, 2 Sides, 1 Dessert \$40

Delaware 3 Mains, 2 Sides, 1 Dessert \$50

Orchard 5 Cocktail Hour Items, 5 Mains, 3 Sides, 1 Dessert \$70

Seminary 6 Cocktail Items, 6 Mains, 5 Sides, 1 Dessert \$80

mains

Beef Wellington

Cabbage V, GF

Filet Mignon GF +

Fried Chicken

Market Greens V, GF

Pork Rib Roast GF

Porridge and Mushrooms V, GF

Snowdance Farms Chicken GF

Pork Collar GF

Prime Rib GF +

Roast Duck GF +

Roast Goose GF +

Trout PES, GF

Turkey Roulade GF

Venison Sausage GF

+ Indicates upcharge based on current market price

Sides

Bread V

Collard Greens GF

Creamed Spinach Veg, GF

Glazed Carrots Veg, GF

Mashed Potatoes Veg, GF

Mac and Cheese Veg,

Potatoes Au Gratin Veg, GF

Potatoes Fondant Veg, GF

Roasted Brussels Sprouts Veg, GF

Roasted Fingerlings Veg, GF

Roasted Root Vegetables V, GF

Roasted Winter Squash V, GF

Rolls Veg,

Stuffing

Sweet Potatoes V

Pricing does not include 8% Sales Tax or 20% administrative fee.

BBQ

This menu is available year round to farm availability.

stationed cocktail hour

Charcuterie and Cheese GF*

Pimento Cheese / Tomato Biscuits v

Fried Chicken Skins, Buttermilk Dressing GF

Mexican Street Corn GF, V

family style dinner

Carolina Style Pulled Pork GF,

Carolina Style Barbeque Sauces GF, Vegan

Smoked Sausages GF

Barbeque Chicken GF

Barbeque Cabbage GF, V, Vegan

Buns

Cornbread v

Cole Slaw GF, V

Mac & Cheese v

Collard Greens GF

Salad GF, V, Vegan

\$90 Per Person

Pricing does not include 8% Sales Tax or 20% gratuity.

STATIONED COCKTAIL HOUR

Choose 4 items from our cocktail hour food list

\$40++ Per Person for 2 hours

BRUNCH

This menu is subject to farm availability.

Local Fruit (Seasonally available) v, GF

Hard Cheese, Butter, Cured Meats, Toast, Mixed Grain Porridge

Local Fruit Preserves v, GF

Soft Boiled Eggs veg

Smoked Fish GF

Buckwheat Pancakes veg

\$60++ Per Person

Pricing does not include 8% Sales Tax or 20% gratuity.



JACK'S FAMILY DINNER

This menu is for fall and subject to farm availability.

Charcuterie and Cheese

Sourdough, Cultured Butter, Whipped Chicken Fat

Fried Chicken Skins, Buttermilk Dressing ^{GF}

Market Greens, Honey Vinaigrette ^{GF, Vegan}

Snowdance Farms Chicken, Chicken Skin Gravy ^{GF}

Grilled Cabbage, Herbs, Mushroom Rouille ^{GF, Vegan}

Apple Cake, Cream

\$70 Per Person

DOUG'S FAMILY DINNER

Charcuterie and Cheese

Sourdough, Cultured Butter, Whipped Chicken Fat

Fried Chicken Skins, Buttermilk Dressing ^{GF}

Market Greens, Honey Vinaigrette ^{GF, Vegan}

Snowdance Farms Chicken, Chicken Skin Gravy ^{GF}

Roasted Squash, Brown Butter, Pumpkin Seeds ^{GF, V}

Grilled Cabbage, Herbs, Mushroom Rouille ^{GF, Vegan}

Baked Apples, Vanilla Custard ^{GF, V}

\$90 Per Person

Pricing does not include 8% Sales Tax or 20% gratuity.

SUSAN'S FAMILY DINNER

This menu is for fall and subject to farm availability.

stationed cocktail hour

Fried Chicken Skins, Buttermilk Dressing ^{GF}

Charcuterie and Cheese ^{GF*}

Sourdough, Cultured Butter, Whipped Chicken Fat

family Style dinner

Market Greens, Honey Vinaigrette ^{GF, Vegan}

Snowdance Farms Chicken, Chicken Skin Gravy ^{GF}

Steelhead Trout, Melted Leeks, Whey ^{GF}

Grilled Pork Collar, Onions, Cider Jus ^{GF}

Roasted Squash, Brown Butter, Pumpkin Seeds ^{GF, V}

Grilled Cabbage, Herbs, Mushroom Rouille ^{GF, VEGAN}

Baked Apples, Vanilla Custard ^{GF, V}

\$120 Per Person

Pricing does not include 8% Sales Tax or 20% gratuity.

SEMINARY ENHANCEMENTS

ice cream bar

Choice of 2 Local Ice Creams

Toppings: Nuts, House made syrups, Chocolate, Sprinkles, Cookie Pieces,
Honeycomb Candy \$10 per person

cookie / confection bar

Assortment of cookies, brownies and confections \$12 per person

candy station

Assortment of candy with to go bags \$8 per person

chips and dips station

Homemade chips, 2 different flavors, assortment of dips \$6 per person

Pricing does not include 8% Sales Tax or 20% gratuity.

*Only available with our catering packages

ACCOMMODATIONS

boarding house

Our Boarding House is a modern interpretation of a classic Catskills Boarding House. Two painstakingly restored buildings encompass 8 units ranging from one to four bedrooms.



Nov. 1 - Apr. 30

May 1 - Oct. 31

1 Bd Apt3	\$245	\$280
1 Bd Apt6	\$305	\$350
2 Bd Apt1	\$325	\$375
2 Bd Apt5	\$330	\$380
2 Bd Apt2	\$360	\$410
2 Bd Apt4	\$360	\$410
3 Bd Apt8	\$490	\$560
4 Bd Apt 7	\$540	\$615

Rates subject to change

MOUNTAIN HOUSE & COTTAGE



Just around the corner from the Orchard and Cidery site the Mountain House and Cottage (5 bedrooms and 3 bathrooms) with stunning views in all directions. Built from timber felled on the property, the houses are simply furnished, with kilim rugs covering the wood floors, a vaulted living room with a fireplace, fully equipped kitchen, washer and dryer, and an herb and vegetable garden. Sitting atop a ridge, the Mountain House & Cottage encompass 65 acres of private land. The winding Delaware River and the rolling hills of the Catskills converge to form breathtaking scenes for photographs. The stone fire pit is the perfect place to watch the sunset.

Mid-Week
\$550

Friday & Saturday
\$800

Sunday
\$700

Rates subject to change



#SEMINARYHILLCIDER

BOOK TODAY

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