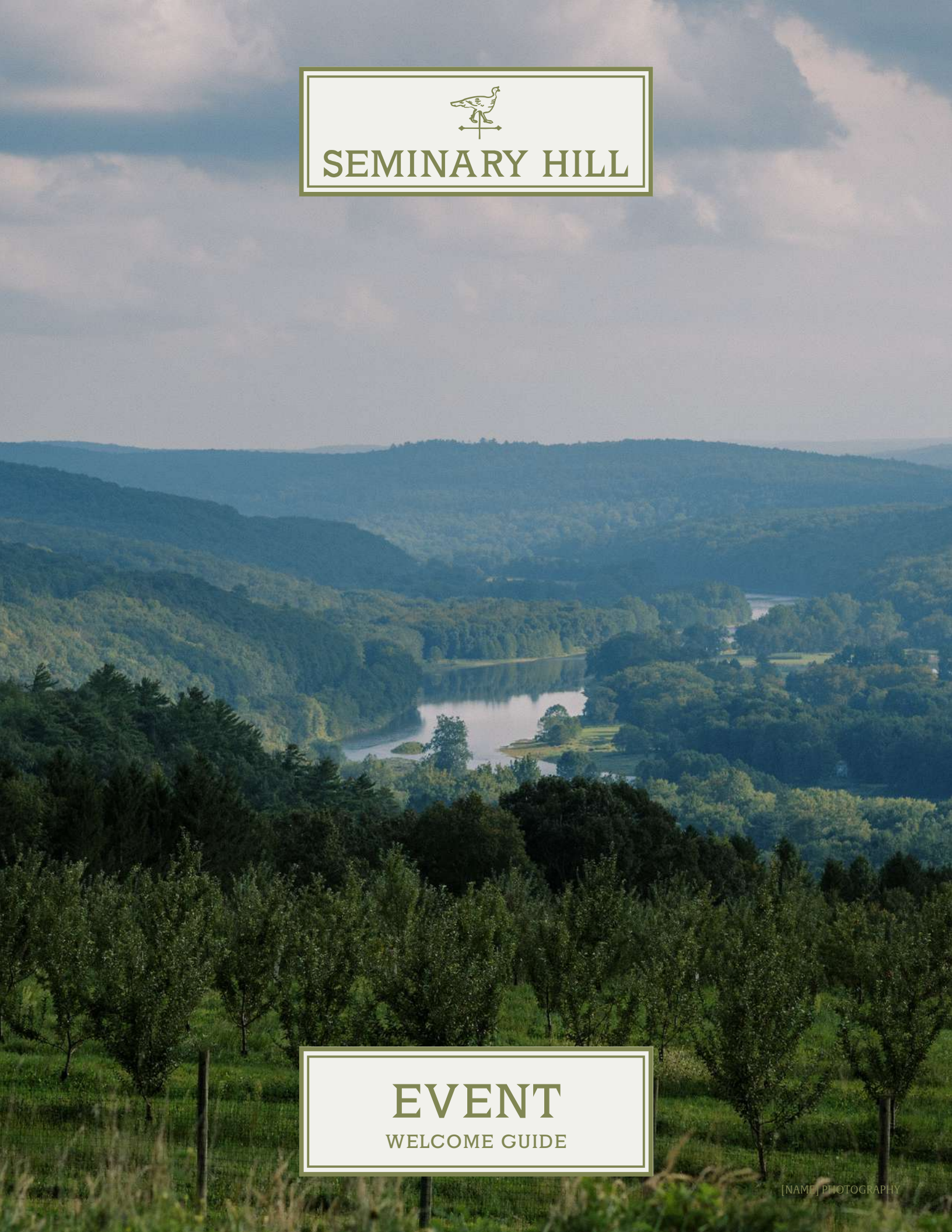




SEMINARY HILL



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 Restaurant provide flexibility to arrange the space according to your needs. You may gather with your guests inside or outside, for a cocktail party, a sit-down dinner, or a destination weekend. You may consult with our chef to create your own menu or select from our farm-to-table menus designed to pair brilliantly with our ciders crafted onsite. We also serve a full range of beers, wines, and spirits made in New York state.

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 restaurant and event space. The wood inside and outside the cidery is larch reclaimed from the underwater pilings of the old Tappan Zee Bridge. Nestled next to the 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 - Wednesday no venue fee with our catering & alcohol packages

Thursday no venue fee \$5,000 food and beverage minimum

For 50 guests or lower 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
Non-profits	\$1,750



BAR PACKAGES

Seminary Hill has a New York State Farm Winery License so all our wines, beers, and liquors are made and bottled in New York State. Our ciders are crafted onsite from apples and pears grown in our holistic orchard.



classic

\$30 per person

INCLUDES

Includes 2 Ciders, 2 Wines, & 2 Beers



luxury

\$50 per person

INCLUDES

Choose 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 including coffee and tea.

Pricing does not include 8% Sales Tax or 22% gratuity.

CREATE YOUR PACKAGE

BALDWIN

Market Greens
Snow Dance Farms Chicken
2 Sides
1 Dessert
\$50 Per Person

DELAWARE

3 Mains
2 Sides
1 Dessert
\$60 Per Person

ORCHARD

3 Cocktail Hour Items
4 Mains
3 Sides
1 Dessert
\$80 Per Person

SEMINARY

4 Cocktail Hour Items
5 Mains
4 Sides
2 Dessert
\$90 Per Person

Pricing does not include 8% Sales Tax or 22% administrative fee.

CREATE YOUR PACKAGE

stationed cocktail hour

Fried Chicken Skins

GF

Sourdough Fritters

V

Crispy Sunchokes (Fall)

V, GF

Mushroom Flatbread

V

Kohlrabi and Apple Salad (Fall)

Veg

Charcuterie

GF

Cheese

V, GF

Venison Sausage Wrapped in a
Puff Pastry

Chicken Wings

GF

Pimento Cheese Toast

Veg

Grilled Cheese

Veg

Bread & Vegetables with Hummus

V, GF

Fried Pickled Delicata Squash (Fall)

V

Sweet Potatoes and Anchoiade (Fall)

GF

Pizza

Veg

Tomatoe Toast (Spring)

V

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 22% administrative fee.

CREATE YOUR PACKAGE CONT...

mains

Beef Wellington

Grilled Cabbage, herb mushroom rouille
V, GF

Filet Mignon
GF +

Fried Chicken

Market Greens
V, GF

Pork Rib Roast (Spring)
GF

Mushroom Porridge
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

sides

Homemade Sourdough bread
V

Collard Greens
GF

Creamed Spinach
GF, Veg

Glazed Carrots
GF, Veg

Mashed Potatoes
Veg, GF

Mac and Cheese
Veg

Potatoes Au Gratin
Veg, GF

Potatoes Fondant
Veg, GF

Roasted Brussels Sprouts
GF, Veg

Roasted Fingerlings
Veg, GF

Roasted Root Vegetables
V, GF

Roasted Winter Squash
V, GF

Rolls
Veg

Stuffing

Sweet Potatoes
V

+ Indicates upcharge based on current market price

Pricing does not include 8% Sales Tax or 22% administrative fee.

BBQ

This menu is available year round pending 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*

Smoked Sausages
GF

Barbeque Cabbage
GF, V, Vegan

Cole Slaw
GF, V

Cornbread
V

Salad
GF, V, Vegan

Carolina Style Barbeque Sauces
GF, Vegan

Barbeque Chicken
GF

Collard Greens
GF

Mac & Cheese
V

Buns

+ 2 Desserts

\$90 Per Person

Pricing does not include 8% Sales Tax or 22% 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

Smoked Fish
GF

Soft Boiled Eggs
Veg

Buckwheat Pancakes
Veg

\$60++ Per Person



Pricing does not include 8% Sales Tax or 22% gratuity.

JACK'S FAMILY DINNER

This menu is for fall & subject to farm availability.

Charcuterie and Cheese	Snowdance Farms Chicken, Chicken Skin Gravy GF
Sourdough, Cultured Butter, Whipped Chicken Fat	Grilled Cabbage, Herbs, Mushroom Rouille GF, Vegan
Fried Chicken Skins, Buttermilk Dressing GF	Apple Cake, Cream
Market Greens, Honey Vinaigrette GF, Vegan	

\$70 Per Person

DOUG'S FAMILY DINNER

Charcuterie and Cheese	Snowdance Farms Chicken, Chicken Skin Gravy GF
Sourdough, Cultured Butter, Whipped Chicken Fat	Roasted Squash, Brown Butter, Pumpkin Seeds GF, Vegan
Fried Chicken Skins, Buttermilk Dressing GF	Grilled Cabbage, Herbs, Mushroom Rouille GF, Vegan
Market Greens, Honey Vinaigrette GF, Vegan	Baked Apples, Vanilla Custard GF, V

\$80 Per Person

Pricing does not include 8% Sales Tax or 22% gratuity.

SUSAN'S FAMILY DINNER

This menu is for fall & 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 Cabbage, Herbs,
Mushroom Rouille
GF, Vegan

Roasted Squash, Brown Butter,
Pumpkin Seeds
GF, Vegan

Grilled Pork Collar, Onions, Cider Jus
GF

Baked Apples, Vanilla Custard
GF, V

\$90 Per Person

Pricing does not include 8% Sales Tax or 22% gratuity.

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.



	Sun-Thurs	Fri-Sat
1 Bd Apt3	\$280	\$315
1 Bd Apt6	\$330	\$390
2 Bd Apt1	\$360	\$415
2 Bd Apt5	\$365	\$420
2 Bd Apt2	\$400	\$450
2 Bd Apt4	\$400	\$450
3 Bd Apt8	\$525	\$640
4 Bd Apt 7	\$590	\$700

Varying rates

MOUNTAIN HOUSE & COTTAGE



Just around the corner from the Orchard and Cidery sit 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 views. The stone fire pit is the perfect place to watch the sunset.

Mid-Week
\$605

Friday & Saturday
\$880

Sunday
\$770

Varying rates

HOUSE ON UPPER MAIN



The House at 52 Upper Main has all the signature Seminary Hill touches--wood floors, old kilim rugs, its own library, linen sheets and comforters, and superb coffee. The recently updated house has an eat-in kitchen and dining room, living room, and full bath downstairs, with three bedrooms (queen- or full-size beds) and another full bath upstairs. The back yard has its own fire pit, a dog run, and a beautiful stone wall. Next door is the old school house, and the Boarding House and downtown Callicoon are within walking distance.

Varying rates

15

OLD ROSS HOUSE



Right across the street from the Boarding House, the Old Ross House offers the same Shaker-inspired palette of contemplative blue, green, and gray. Wood floors, old Persian rugs, a library for browsing, and linen bedding continue the aesthetic of the Boarding House. Spacious common areas including a living room, dining room, kitchen, screen porch, and lower-floor den with a stone fireplace. Two units, each with two bedrooms + one bath, can be rented separately, or the house can be rented as a whole.

	Sun-Thurs	Fri-Sat
Unit A	\$355	\$440
Unit B	\$355	\$440
Entire House	\$715	\$770

Varying rates



#SEMINARYHILLCIDER

BOOK TODAY

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