



CORPORATE EVENTS



Seminary Hill Catskills offers a distinctive venue for your retreat, immersing your team in the natural beauty of upstate New York. Whether your team prefers hiking and biking through the foothills of the Catskills or doing yoga overlooking the Delaware River Valley, we offer a range of activities, including tours of our sustainably managed orchard and cidery. Accommodations are simple yet luxurious, complementing our farm to table dining. Less than a three-hour drive from New York City, Seminary Hill promises to refresh your thinking and renew your bonds.



43 Wagner Lane, Callicoon, NY



(845) 887-4056



www.seminaryhill.co





accommodations

Our Boarding house is a modern interpretation of a classic Catskills Boarding House, featuring 8 apartments. We also have three houses nearby, for a total of 20 rooms with private bathrooms.

transportation

We are located approximately 2 1/2 hours from Manhattan and Philadelphia. There is plenty of on-site parking available, or we can help you arrange transportation from your destination.

meeting / event spaces

Upper Boarding House Parlor Kitchen & Library (10)

Tasting Room (100)

Tent (250)

*Projector, screen, podium, microphone and dry-erase board are included complimentary.

services / recreation / activities

Off-site Activities Include:

Hiking, biking, skiing, fishing, golfing, touring other distilleries, team bonding and competition packages available. Inquire with your event coordinator for more details.

On-site Activities Include:

Cider and orchard tour, nightly s'mores & fire pits, outdoor games (horseshoes, connect four, and cornhole), wellness activities (yoga, reiki, and energy healing), and an onsite photographer.





CUISINE

Farm to table cuisine using produce, meats and cheese from local farms and vendors. Even our breads and pastries are homemade. Chef Jack Tippett offers lighter fare in the spring and summer, and heavier fare in the fall and winter, depending on what ingredients are available at area farms. All dishes are designed to bring out the complex tastes and aromas of our cider! Our menus are fully customizable and we are happy to accommodate any dietary restriction.



breakfast

daily @ the boarding house

Fruit | Freshly Baked Breads and Pastries
Yogurt and Granola | Eggs | Juice, Milk, and
Fresh Coffee

lunch

On the Go \$25++ Per Person
(Choice of 1 item per person in each category)

SALAD

Market Greens Salad with buttermilk dressing
V (Can be Vegan)

Kohlrabi and Apple Salad
Vegan

Marinated Beets and Sheeps Cheese
V (Can be Vegan)

SANDWICH

Smoked Ham

Smoked Trout

BLT

Fried Chicken

Pulled Pork

Ratatouille w/ Stracciatella

Add on dessert for \$5/pp

Family or Buffet Style Barbeque and
Fried Chicken \$35++ Per Person

Barbeque and Fried Chicken

Fried Chicken and Pulled Pork

sauces, buns, pickles, all sides

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





DINNER MENUS:

stationed cocktail hour

\$40++ Per Person
(Choose 5 for 2 hours)

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

jack's family dinner

\$70++ Per Person

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

susan's family dinner

\$120++ Per Person

Charcuterie and Cheese
Sourdough, Cultured Butter, Whipped
Chicken Fat
Fried Chicken Skins, Buttermilk Dressing,
Hot Sauce
Market Greens, Honey Vinaigrette
Snowdance Farms Chicken, Chicken Skin
Gravy
Steelhead Trout, Melted Leeks, Whey
Grilled Pork Collar, Onions, Cider Jus
Roasted Squash, Brown Butter Pumpkin
Seeds
Grilled Cabbage, Herbs, Mushroom Rouille
Apple Cake, Cream

doug's family dinner

\$90++ Per Person

Charcuterie and Cheese
Sourdough, Cultured Butter, Whipped
Chicken Fat
Fried Chicken Skins, Buttermilk Dressing, Hot
Sauce
Market Greens, Honey Vinaigrette
Snowdance Farms Chicken, Chicken Skin
Gravy
Roasted Squash, Brown Butter Pumpkin
Seeds
Grilled Cabbage, Herbs, Mushroom Rouille
Apple Cake, Cream

drinks

The Tasting Room stocks beers, wines
and spirits from local New York
breweries, vineyards, and distilleries.

Classic Bar

2 Beers, Wines & Ciders
\$25++pp

Luxury Bar

3 Beers, Wines, Ciders & Spirits
\$40++pp

Tabulated Bar

Pay for drinks consumed

Cash Bar

Guests pay for their own beverages

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#SEMINARYHILLCIDER

BOOK TODAY

EVENTS@SEMINARYHILL.CO | WWW.SEMINARYHILL.CO