

Cobb's Mill Inn By the Waterfall

Wedding Celebrations

A Warm Welcome:

Thank you for considering Cobb's Mill Inn for your special event. Our goal is to exceed your expectations and create a most memorable experience.

Cobb's Mill is an authentic New England Grist Mill, Cider Mill and Saw Mill built in 1749. We have a spectacular 40-foot-high waterfall that is the envy of all. We have been in business continuously for 82 years, and are open Tuesday through Sunday in each week. We are a fine-dining establishment for both a la carte dining, wedding receptions and rehearsal dinners, bar/bat mitzvahs and all catered events.

Cobb's Mill Inn has 15,800 square feet of space in four different dining rooms, accommodating 25 to 200 people. For catered events, the minimum numbers of guests for these rooms are as follows: Main Dining Room: 60 guests, Lake Room: 30 guests; Combined Main Dining Room and Lake Room: 75 guests; The Country Store: 30 guests. Parties of less than 30 guests may use the Terrace Room and/or Tack Room where your guests may order from the regular (a la carte) menu. The Terrace Room may also be used for catered events on Saturday until 4:00 p.m. with a minimum of 25 guests. If any of our packages are not just right for you, they can be easily customized. The Wedding and Banquet Manager will review the possibilities with you.

Welcome to Cobb's Mill Inn, one of New England's great treasures!

Contact Information:

Nicole Marino - Banquet Manager

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Intimate Gathering

*Included in your Package:
Bridal Suite
Color Coordinated Linens*

2 Hour Open Bar

*A display of cheeses, crisp vegetable crudite and fresh fruit platters along
with Your Choice of Four Passed HORS D'OEUVRES*

Champagne Toast

Choice of Appetizer

Choice of Salad

Choice of Two Entrée's:

Pan-Roasted Salmon Riesling Buerre Blanc

Pancetta Wrapped Bone-In Chicken Breast Wild Mushroom Ragout

Applewood Smoked Bacon Wrapped Pork Tenderloin Seasonal Fruit and natural Jus

Prime Rib of Beef Au Jus

Sliced Strip Loin of Beef with Brandy Peppercorn Sauce

*Entrées served with fresh baked bread, chef's choice of seasonal vegetable and
your choice of starch*

Your Wedding Cake will be cut and served with Coffee and Tea

\$_____ per person plus sales tax and gratuity

Elegant Affair

*Included in your Package:
Bridal Suite
Color Coordinated Linens*

3 Hour Open Bar

*A display of cheeses, crisp vegetable crudite and fresh fruit platters along
with Your Choice of Five Passed HORS D'OEUVRES*

Champagne Toast

Choice of Appetizer

Choice of Salad

Choice of Two Entrée's:

Pan-Roasted Salmon Riesling Buerre Blanc

Pancetta Wrapped Bone-In Chicken Breast Wild Mushroom Ragout

Roasted Long Island Duckling Orange Fig Sauce

Applewood Smoked Bacon Wrapped Pork Tenderloin Seasonal Fruit and natural Jus

Prime Rib of Beef Au Jus

Filet Mignon Sauce Bordelaise

*Entrées served with fresh baked bread, chef's choice of seasonal vegetable and
your choice of starch*

Your Wedding Cake will be cut and served with Coffee and Tea

\$_____ per person plus sales tax and gratuity

Grand Celebration

*Included in your Package:
Bridal Suite
Color Coordinated Linens*

4 Hour Open Bar

Bride & Groom Signature Cocktail During Cocktail Hour

*A display of cheeses, crisp vegetable crudite and fresh fruit platters along
with Your Choice of Six Passed HORS D'OEUVRES*

Champagne Toast

Bottles of Red & White House Wines on Each Table with Dinner

Choice of Appetizer

Choice of Salad

Intermezzo - Lemoncello or Sorbet to Refresh Your Palate

Choice of Three Entrée's:

Pan-Roasted Salmon Riesling Buerre Blanc

Alaskan Halibut Olive Oil Poached Halibut, Meyer Lemon Broth

Pancetta Wrapped Bone-In Chicken Breast Wild Mushroom Ragout

Roasted Long Island Duckling with Orange Fig Sauce

Applewood Smoked Bacon Wrapped Pork Tenderloin Seasonal Fruit and natural Jus

Prime Rib of Beef Au Jus

Sliced Strip Loin of Beef with Brandy Peppercorn Sauce

Châteaubriand with a Herb Butter Sauce

*Entrées served with fresh baked bread, chef's choice of seasonal vegetable and
your choice of starch*

Your Wedding Cake will be cut and served with Coffee and Tea

\$ ____ per person plus sales tax and gratuity

Buffet

*Included in your Package:
Bridal Suite
Color Coordinated Linens*

A display of cheeses, crisp vegetable crudite and fresh fruit platters

Champagne Toast

Choice of Salad

Choice of 2 Entrée's and Choice of 1 Pasta:

Pan-Roasted Salmon Whole Grain Mustard Sauce

Pancetta Wrapped Bone-In Chicken Breast Wild Mushroom Ragout

Sliced Roast Beef with Pan Gravy

Boneless Chicken Breast with Wild Mushroom Madeira Sauce

Boneless Chicken Breast with Lemon Caper Sauce

Rigatoni Bolognese

Penne Al La Vodka Cream Sauce

Applewood Smoked Bacon Wrapped Pork Tenderloin Seasonal Fruit and Natural Jus

Sliced Prime Rib of Beef (+6)

Entrées Served with Fresh Baked Bread and Chef's Choice of Seasonal Vegetable and Starch

Your Wedding Cake will be cut and served with Coffee and Tea

\$_____ per person plus sales tax and gratuity

Starches:

Baked Potato
Gratin Potatoes
Tuscan Whipped Potatoes
Roasted Red Bliss Potatoes
Warm Seasonal Vegetable Orzo
Basmati Rice Pilaf

Hors d'oeuvres

HOT

Chicken Satay
Stuffed Mushrooms
Lump Crab Cake, Red Pepper Aioli
Scallops Wrapped in Applewood Smoked Bacon
Coconut Shrimp or Chicken
Kobe Beef Polpetti
Wild Mushroom & Goat Cheese Tartlets
Franks in a Blanket
Spanikopita
Asian Vegetable Spring Rolls, Vietnamese Dipping Sauce
Mini Quiche
Mini Calzones

COLD

Scottish Smoked Salmon, Tarragon Crème Fraiche
Tuna Tar Tar on Sesame Seed Crisp
Citrus Scented Lobster Salad, English Cucumber
Mini Tomato & Mozzarella on Crostini
Shrimp Canapé
Prosciutto Wrapped Melon
Tequila Lime Chicken on Tostado Chips

APPETIZERS

Cavatelli Bolognese

Penne A La Vodka

Butternut Squash Ravioli, Sage Brown Butter Sauce

Wild Mushroom Ravioli, Truffle Emulsion

Stuffed Portobello with Spinach Goat Cheese or Mozzarella Cheese

Smoked Salmon, Cucumber Galette, Chives

Puree of Autumn Squash Soup with Granny Smith Apple

Salads

Beet Salad

*Galette of Beets, Mesclun, Goat Cheese
Shallot and Champagne Vinaigrette*

Arugula Salad

*Citrus, Red Onions, Toasted Pine Nuts, Shaved Parmesan
Dressed in Meyer Lemon and Extra Virgin Olive Oil*

Market Salad

*Mixed Field Greens, Seasonal Fruit, Dried Cranberries, Toasted Almonds,
Vermont White Cheddar Cheese, Red Wine Vinaigrette*

Classic Cæsar Salad

Romaine Hearts, Croutons and Shredded Parmesan Cheese

IN ADDITION:

Additional Hors d'oeuvres, Appetizers or Sides each per person	\$2.50
Additional Choice of Entrée person	\$5.00 per
Each Additional Hour of Open Bar person per hr.	\$10.00 per
Each Additional Hour of Deluxe Open Bar person per hr.	\$20.00 per
Intimate Gathering Package to a Deluxe add	\$7.50 per person per
To Change Wedding Elegant Affair Package to a Deluxe add per person	\$10.00
Parking Attendant: attendant	\$100.00 per parking
Coat Check (Seasonal):	\$100.00
Ceremony Fee:	\$700.00
Band Members/Photographers' Meal & Beverage person	\$30.00 per
Bartender Fee	\$100.00
Reception Chef Fee (If Applicable) chef	\$125.00 per
Reception Set-Up & Breakdown	\$150.00*

*The Cobb's Mill Inn charges a one time flat fee of \$150.00 for the set up and break down of an event, regardless of location and size