



Weddings & Private Events at the Historic Afton House Inn

FINE DINING SINCE 1867

Wheel Room Rental

Accommodates up to 120 Guests –
5pm until Midnight

**Minimum food requirement on Friday & Saturday nights
\$1750

Wheel Room Evening Events – If a band or DJ is hired,
hotel rooms 44, 45, & 46
Must be rented

Room Charge includes:

Black or white linen table cloths, black linen napkins,
skirting for cake, gift and head tables, china, flatware,
room set up and clean up

Room Charge: \$700

Bar Set-up \$150 required with 50 or more guests

Food Deposit Required \$10/estimated guest count

Damage Deposit \$300

Pennington Room Rental

Accommodates up to 60 guests –
5pm until Midnight

**Minimum food requirement on Friday & Saturday night
\$650

Room Charge \$375

Food Deposit Required \$10/estimated guest count

Damage Deposit \$150

All events booked at the Inn will receive a complimentary
personal event planner to help with room layout, timeline,
décor, food selections, hotel accommodations and more**

Afternoon events need to end by 4pm – Evening events
5pm or after, unless prior arrangements have been made for
earlier time. Evening events need to end by Midnight

Non-refundable deposit due at time Of booking

This deposit will be deducted from your final bill on the day
of your event. Client must provide a valid credit card on
file with the sales representative to bill any additional
charges that may occur. Any outstanding charges after the
event will be put on the credit card on file with a 3%
convenience fee. If guarantee group size changes, Afton
House Inn reserves the right to change the room layout for
the event.

Food & Estimated Liquor

Must be pre-paid 10 days prior to your event date.
(Including 7.125% tax & 20% service fee)

Bottled Champagne/Wine will have a 9.625% liquor
tax.

Prices are subject to change without notice.

Price increase not to exceed 10% for events booked within a
year**

**10 days prior to your event, a guarantee count is required
to the Sales & Catering Office by noon.

** If a guarantee is not given, the Afton House Inn will
charge the original number reserved, or the actual number
served if more than the original reservation

**Due to legal liability, leftover food is NOT allowed to be
removed from the building. The only exception to this policy
will be the wedding cake.

**Any overpayments on estimates will be refunded by check
or credit card within 10 days.

Cancellation: If customer cancels the contract by
failing to make the required payments as specified above or
for any other reasons, there shall be no refunds of the room
fee and customer shall be liable for any unpaid amounts due
herein including room/set-up fees, food, liquor and extra
charges.



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Decorating

All decorating for your event must be coordinated with the Sales & Catering department. To ensure that every detail is handled in an efficient, professional manner, we require that all details should be completed two months prior to your event

Bar Arrangements

We do not have a bar minimum; however, the bar must be available for your guests.

Bar Options

***Cash Bar** – Each guest pays for his or her own beverages ordered at the bar

***Host Bar** – The Host pays for the bar.

**Host all beverages entire event

**Host all beverages or certain beverages for a designated time frame

**Host certain beverages, for example beer & soda only

**Mix and match any of the above

***Host Bar then Cash** – your bar can be hosted for a designated time frame, then cash bar after

***Drink Tokens** – We can provide drink tokens for \$15 or you can provide your own. The token can be good for any beverage ordered or you can choose what you would like the token to be used for; pop, beer, wine, mixed drinks. The token is worth the value of the drink ordered. If your guests do not turn in the token at the bar, then you are not charged for a drink.

Rentals & Services

Dance Floor (12x16)	\$500
Ceiling Draping with Lights	\$600
Custom Colored Accent Lighting	\$35
Cake Plate/Dessert Charge	\$1.25/person
Punch Fountain (3gallon)	\$75
Chocolate Fountain	\$75
Drink Tokens	\$15
Wheel Room Ceremony	\$150 & up
Pennington Room Ceremony	\$100 & up
Outside Ceremony	\$125 & up
Additional room rental/hour	\$50
Trellis not decorated	\$75
Specialty Napkins	\$1 & up
Outdoor White Chair Rental	\$4-\$6
Specialty Table Cloths	Prices vary
Specialty Overlays	Prices vary
Table Runners	\$4.75 & up
Chair Covers	\$4-\$5 & up
Sashes	\$1.25-\$1.50 & up
Set up of Chair Covers/Sashes	\$1.50/chair
Our Staff Set up Décor	\$35/hr/staff member
Delivery Fee (rentals)	\$75
LCD Projector & Screen	\$100

All rentals & services will be subject to a 20% Service fee

Please Sign you have read and understood these policies.

Signature _____

Afton House Inn Plated Dinner Menu

All Entrees include Afton House Inn Caesar Salad, Fresh Green Beans & Carrots, Choice of Potato, Fresh Rolls & Butter. Potato Choices: Buttered Parsley, Mashed, or Herb Roasted.

**Indicates no choice of potato.

2-3 item selection with a pre-order required 10 days prior to your event.

Custom Menus/Entrees available upon request

Champagne Chicken \$21.95

Breast of Chicken, garnished with Grapes
And topped with a Light Champagne Sauce.

Chicken Marsala \$21.95

Breast of Chicken topped with a
Mushroom Marsala Sauce.

Amish Chicken Parmesan \$21.95

Pan Roasted Airline Chicken Breast atop Potato Gnocchi,
Organic Tomato Sauce. **

Roasted Turkey \$18.95

Roasted Turkey Breast with Sage Stuffing,
& Gravy.

Coarse Grain Mustard Crusted

Norwegian Salmon \$25.95

Pan seared Salmon filet crusted with Creole
Mustard, Drizzled in Maple Soy Glaze, served
With Jasmine Rice. **

Almond Crusted Walleye \$32.95

Walleye Topped with Sliced Almonds
With Jasmine Rice & Brown Butter Sauce **

Tortilla Crusted Tilapia \$19.95

Flakey Tortilla Crusted Tilapia

Ravioli~Butternut Squash \$24.95

Pasta Pillows filled with Butternut Squash, Topped with
Brown Butter Sauce and Parmesan Cheese. **

Linguini & Mushroom Pasta \$19.95

Grilled Mushroom and Linguini with Organic Baby
Spinach, Black River Gorgonzola tossed in Chardonnay
Butter Sauce. **

Add Chicken \$22.95 Add Shrimp \$24.95

Pork Loin \$25.95

Pork Loin encrusted in Kalamata Olives with Organic
Ratatouille, Polenta & finished with Grana Padano **

Roast Prime Rib of Beef \$28.95

Slow Roasted 12 oz. Choice Prime Rib prepared medium
with Horseradish Cream

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

6oz Grilled Beef Tenderloin \$32.95

Topped with Veal Demi-Glace with

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

10oz Sirloin \$31.95

Topped with Mushrooms, and Truffle Butter

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

Petite Tenderloin & Champagne Chicken

\$33.95

Champagne Chicken Breast & Grilled Beef Tenderloin

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

Braised Peppercorn Short rib \$24.95

Served with Natural Au Jus

Afton House Inn Buffet Dinner Menu

Potato Choices: Buttered Parsley, Mashed, or Herb Roasted

** denotes no potato

Italian Feast \$24.95

Chicken Breast with Lemon Caper Sauce, Italian Penne Pasta with Red Meat Sauce, Gnocchi with Pesto Alfredo Sauce, Fresh Green Beans & Carrots, Italian Fennel Cole Slaw with Capers, Caesar Salad, Italian Cold Pasta Salad, Antipasto Tray, and Garlic Bread. **

Salmon Filet & Penne Belvedere \$21.95

Fresh Salmon Filet Topped with a Red Wine Glaze, served with a Penne Pasta in a Vodka Tomato Cream Sauce. Served with Caesar Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Baked Chicken & Beef Marsala \$19.95

Baked Chicken with Herb Seasoning & Sliced Beef with Mushroom Marsala Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Baked Chicken & BBQ Ribs \$17.95

Herb Baked Chicken and Slow Roasted BBQ Glazed Ribs, Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter

Roasted Turkey & Ham \$18.95

Herbed Gravy with Sliced Turkey, Sliced Ham with Nature's Nectar Honey. Served with Fresh Garden Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Slow Roasted Pork Loin \$19.95

Tender Medallions of Pork Loin topped with House Mustard Cream Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Champagne Chicken \$19.95

Breast of Chicken garnished with Grapes and topped with a Light Champagne Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Private Brunch \$18.95

Seasonal Fresh Fruit, Danish Pastries, Fruit Filled Pancakes with Syrup, Scrambled Eggs, Sausage Links, Oven Roasted Potatoes, Herb Baked Chicken, Caesar Salad, and Fresh Rolls & Butter **

Tortilla Crusted Tilapia & Chicken Breast with Lemon Caper Sauce \$19.95

Oven Baked Tortilla Crusted Tilapia, Chicken Breast with Lemon Caper Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter

Carved Prime Rib of Beef \$28.95

Prime Rib of Beef served with Cream Horseradish & Au Jus, served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Fajita Fiesta \$18.95

Chicken & Pork Carnitas, Onions & Peppers, Black Beans, Spanish Rice, Chips & Salsa, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Flour and Corn Tortillas. **

Enhance Your Buffet (priced per person)

Chef Carved Meat \$75	Beef Bordelaise \$6
Champagne Chicken \$5	Baked Chicken \$4
Tortilla Crusted Tilapia \$7	Chicken Marsala \$5
Salmon Filet \$7	Shrimp Skewer \$7
Linguini & Mushroom Pasta \$5	
Penne with Red Meat Sauce \$6	
Ravioli Butternut Squash \$7	

Afton House Inn Hors d'oeuvre Menu

All Hors d'oeuvres are priced per person unless noted

Cold Horsd'oeuvres

Assorted Fresh Fruits \$2.95

An artistic display of Seasonal Fresh Fruits & Berries with Organic Greek Yogurt

Domestic Cubed Cheese Tray with Crackers \$2.75

Beautifully displayed Cubed Cheddar, Pepper Jack, Co-jack, & Swiss with Crackers

Sliced Meat & Cheese Tray with Crackers \$5.00

Thin slices of Turkey, Ham & Roast Beef paired with Sliced Cheddar, & Provolone Cheeses with Crackers

Vegetable Crudité with Ranch Dip \$2.95

A variety of crisp Fresh Vegetables with our House made Ranch Dip

Hummus with Pita Chips \$2.50

House made Hummus with Fresh Sea Salt Roasted Pita Chips

Caprese Skewers \$3.00

Fresh Mozzarella, Grape Tomatoes brushed with Basil Pesto

Shrimp Cocktail (3 per person) \$5.50

Fabulous display of Fresh Large Shrimp with Cocktail Sauce, Lemon Wedges and Iceberg/Celery Salad

Garnished Smoked Salmon (serves 40-45) \$150.00

1 whole side of Fresh Salmon served with Capers, Minced Red Onion, Chopped Eggs with Crackers

Crab & Mango Salad \$3.95

Spicy Crab Salad, Butter Lettuce, & Mango Salsa

Antipasto Tray \$4.50

A variety of Olives, Hard Salami, Pepperoncini, & Provolone Cheese served with Crackers

Fire Roasted Vegetables \$3.50

Zucchini, Green Topped Carrots, & Red Potatoes fire roasted And served with Romesco Aioli

Chilled Beef Tenderloin \$3.95

Sliced thin and served with Baguette and Fresh Horseradish Cream & Cracked Black Pepper

Salsa Trio \$3.50

Black Bean Corn Salsa, Pico de Gallo, and Hot Salsa served with Tri color Tortilla Chips

Hot Horsd'oeuvres

Chicken Wings

(Asian, Buffalo, BBQ or Dry Rub) 2/person \$2.50

Crispy Hot Wings glazed with Sauce of your choice

Meatballs (BBQ or Italian) 2/person \$2.00

Tender Seasoned Beef Meatballs simmered in sauce of your choice

Stuffed Mushrooms \$2.25

Fresh Button Mushrooms stuffed with house made Italian Sausage and baked to perfection

Bacon Wrapped Shrimp \$3.00

Fresh Large Shrimp wrapped in Thick Sliced Bacon with Mango Wasabi Cocktail Sauce

Chicken Satay \$2.75

Tender Chicken Breast pieces glazed with our house made Spicy Thai Peanut Sauce

Pot Stickers \$2.75

Crescent Shaped Dumplings filled with Pork, steamed and then fried crispy & served with Asian Dipping Sauce

Artichoke & Spinach Dip with Pita Chips \$3.25

Artichoke Hearts & Spinach baked bubbly hot and served with crispy Sea Salt Roasted Pita Chips

Egg Rolls \$2.50

Crispy Egg Rolls stuffed with Ground Pork, Cabbage, Carrots and served with Sweet and Sour Sauce

Southwestern Egg Rolls \$2.75

Crispy Egg Rolls stuffed with Chicken, Black Beans, Cheese and served with an Avocado Ranch Dipping Sauce

Tequila Lime Shrimp Kabobs \$6.00

Five Fresh Shrimp skewered, grilled & glazed with Green Chili Lime Tequila Marinade

Beef Brochette \$3.95

Skewered Tender Beef Bites grilled and served with a Hot Buffalo Cream Sauce

Korean Short Rib \$3.75

Grilled, Asian Glaze, finished with Scallions & Sesame Seed

Snacks

Potato Chips & House made Onion Dip \$2.25

Snack Mix per lb. \$15

Peanuts per lb. \$16

Afton House Inn Dessert & Beverage Menu

All Desserts are priced per person unless noted

Tableside Desserts

(Minimum of 2 orders)

Bananas Foster \$9

Cherries Jubilee \$9

Chef's Special Features

Monthly Feature – Assorted

Homemade Delights \$7

Sherbet & Ice Cream

Ice Sherbet ~ Banquet \$3.50

Ice Cream Dish with choice of
Topping \$3.95

Sweets

Brownies ~ Dozen \$18

Jumbo Assorted Cookies ~ Dozen \$18

Ecstasy Bar Assortment ~ 35 Bars

*(Raspberry, Old-Fashioned Lemon, Caramel
Oatmeal, & Seven Layer)* \$60

Mini Cheesecake Assortment ~ 35 pieces

*(Raspberry, Lemon, Vanilla, Chocolate Chip &
Silk Tuxedo)* \$75

Mini Petit Fours 48 Count \$80

*(Chocolate Brownie, Red Velvet, Carrot Cake,
& Truffle Bon Bon)*

Chocolate Truffles ~ Each \$3

Chocolate Dipped Strawberries ~ Each \$2

Desserts (Cakes must be ordered whole)

Carrot Cake (14 Slices) \$3.00

Apple Spice Cake (14 Slices) \$3.00

Lemon Poppy Seed (14 Slices) \$3.00

Champagne Cake (10 Slices) \$3.50

New York Cheese Cake (14 Slices) \$3.00

Turtle Cheesecake (14 Slices) \$3.50

Dessert Shooters

Key Lime Custard \$3.50

*Velvety Custard with Key Lime Zest on toasted Graham Cracker
base*

Crème Brûlée \$3.50

Smooth creamy Custard topped with brittle Caramelized Sugar

Chocolate Mousse \$3.50

*Creamy Chocolate Mousse topped with Whip Cream &
Chocolate Shavings*

Mocha Crème Brûlée \$3.50

*Silky Custard with notes of Coffee & Chocolate finished with a
Crispy Sugar Crust*

Coconut Flan \$3.50

*Velvety Coconut Cream Custard with Caramel Topping topped
with Toasted Coconut Flakes*

Berries & Cream \$3.50

*Fresh Berries macerated with Vanilla Sugar & topped with
Devonshire Cream*

Cupcakes

\$3.00 each and \$3.50 each for Filled Cupcakes

White Cake with Almond Buttercream

White Cake with Vanilla Buttercream

Carrot Cake with Cream Cheese Frosting

Red Velvet with Cream Cheese Frosting

Chocolate Cake with Milk Chocolate Buttercream

Filled Cupcakes #3.50 each:

*White Cake with Raspberry Filling and Almond
Buttercream*

*Chocolate Cake with Caramel Mousse Filling and Ganache
topped with Pecans*

*Red Velvet Cake with Bailey's Mousse Filling and Cream
Cheese Frosting*

*Wedding Cakes and Desserts \$1.25 pp service
charge. We're happy to cut, plate and serve your
dessert.*

Beverages per Gal (Serves 16-20)

Coffee \$24

Fruit Punch \$24.95

Lemonade \$24.95

Ice Tea \$24.95

Ice Tea/Lemonade \$24.95

*To book your event or schedule a tour, please
call Anne or Dan in the Sales Department*

651-436-8883.

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