



The Copper Beech Inn
Ivoryton, Connecticut



WEDDINGS

The Copper Beech Inn • 46 Main Street • Ivoryton, CT 06442 • 860.767.0330
www.CopperBeechInn.com

WE MEASURE OUR SUCCESS BY THE MEMORIES YOU TAKE WITH YOU



THE COPPER BEECH INN

The Copper Beech Inn, selected by *Connecticut Magazine* as “The Most Romantic Restaurant” and Connecticut’s “Best Country Inn,” provides a wedding venue for those couples seeking superlative dining, and elegant accommodations, a combination seldom found in one convenient location.

The Inn, located in the Connecticut River Valley, is centrally located and is just two hours from either Boston or New York.

The moment you arrive, you’ll know you have made an exceptional choice. The Inn’s 22 luxurious guest rooms feature King or Queen beds with superior amenities. All of our rooms have wireless internet access, private baths, air-conditioning, cable television and cd player AM/FM clock radios. Many of our rooms offer spa-quality air-jet tubs.

Your dining options at The Inn are exceptional. The Copper Beech Restaurant, rated by *USA Today/Zagat* as one of America’s “Top 100 Hotel Restaurants,” is one of only two restaurants in Connecticut to hold both a 2009-2010 AAA *Four-Diamond Rating* and *Wine Spectator’s* “Best of Award of Excellence.” On the other hand, Brasserie Pip is chic and intimate with a gleaming copper-topped bar, the perfect place for cocktails, fresh oysters, house-made charcuterie and traditional bistro fare.

Both restaurants are a showcase for Executive Chef Tyler Anderson who is committed to serving sustainable seafood, and meats and vegetables that have been raised, foraged, farmed or produced within a 150-mile radius of the Inn. His style of cooking is very much modern American, with a New England influence. And he puts his spin on French bistro classics for the Inn’s Brasserie Pip. In April of 2009, he presented his menu to a sold-out crowd at the James Beard House in New York, where he was also honored to cook in 2007. More recently, Tyler was the winner of “Chopped” on the Food Network.

When planning your wedding, for utmost exclusivity, inquire about our newly completed Comstock House. It has nine splendid guest rooms, all with King beds, mini-bars and private baths finished in a European style with travertine and marble. The grand two-story entry, with fireplace and inviting sitting area, and semi-private decks adjacent to the rooms, affords ample privacy for you and your guests.

The *New York Times* said “The Copper Beech Inn is a lovely example of what Americans look for in a three or four-star country inn .. the young staff is truly excellent .. the wine list is pretty spectacular .. the dining experience here is always marvelous.” We know you’ll agree!

For additional information, please contact us at Weddings@CopperBeechInn.com



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MENU OPTIONS

SOUPS

Roasted cauliflower soup, caramelized onion bruschetta, glazed pumpkin seeds
Tomato Bisque, micro basil, parmesan crisps
Apple, Fennel, Chestnut soup, duck confit cake
Corn veloute, timbale of sweet crab, crème fraîche, tomato gelee
Watercress soup, croutons, poached quail egg, aerated bacon
Scallop and Rock Shrimp chowder, floating caviar
Brasserie Pip “chicken noodle soup”
Butternut squash soup, crème fraîche, gingerbread man

SALADS

Arugula, prosciutto, parmesan, sherry vinaigrette
Lobster, mache, fennel, corn, date-hearts of palm vinaigrette
Romaine leaf, feta cheese, cherry tomatoes, Kalamata olives, herb vinaigrette
Organic Greens, candied walnuts, sliced pear, roaring 40’s blue cheese terrine
Caesar Salad, asiago crisp, romaine, croutons, white anchovy
Herb-lettuce blend, tomatoes, olives, warm Haystack Hill goat cheese medallion

APPETIZERS

Hamachi sashimi, avocado, grapefruit, sesame tuile, yuzu vinaigrette
Bacon wrapped chorizo stuffed dates, roasted tomato sauce, micro herb salad
King Crab cake, celery root remoulade, cilantro pesto
Roasted half quail, cornbread stuffing, blueberry vinaigrette
Heirloom tomatoes, balsamic ice cream, micro basil
Seared sea scallops, braised apple lentils, watercress foam



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MENU OPTIONS

ENTRÉES

“Fried Chicken”, blackjack bbq sauce, braised Swiss Chard, beans
Seared Atlantic halibut, Chinese black rice, tomato nage, panzanella salad
Fennel-dusted organic salmon, braised apple lentils, apple-watercress salad, braised fennel vinaigrette
Roasted rack of Colorado lamb, timbale of braised shank and ratatouille
Butter poached lobster, confit of winter vegetables, leek-potato terrine, saffron-vanilla sauce
Roasted duck breast, duck confit ravioli, pickled summer vegetables, corn bread soufflé
Ancho marinated hanger steak, black bean and corn ragout, cucumber- tomato-onion ragout
Seared diver scallops, corn mousseline, cilantro pesto, fennel slaw, harissa vinaigrette
Filet of beef, truffle-compote-onion twice baked, seasonal vegetables
Roulade of pheasant, truffle farci, asiago croquette, glazed baby beets
Cider-brined duroc pork chop, sweet potato spätzle, braised Napa cabbage, horseradish-mustard vinaigrette

DESSERTS

Molten chocolate cake with coconut sorbet
Tropical panna cotta & pineapple upside down cake
Strawberry cheesecake & chocolate raspberry mousse tart
White chocolate raspberry panna cotta & chocolate caramel mousse cake
Vanilla bean crème brûlée, chocolate panna cotta & strawberry amaretto salad

MENU GUIDELINES

*Menus given are just **a sample** of what we can provide for you here at The Copper Beech Inn. Because we only use local, and seasonal product, as well as sustainable produce we do not lock ourselves into a set menu. Chef Tyler will be happy to sit down with you and create a custom culinary experience for your event. We will confirm specific menu pricing twenty one (21) days prior to your function, any prices quoted prior thereto are subject to change.*



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RECEPTION

COLD HORS D'OEUVRES

Mystic oysters, apple mignonette "caviar"
Smoked salmon and crepe Napoleon
Strawberry-rhubarb air soda
Tuna tartare in a spoon
Terrine of foie gras, port reduction, brioche
Pickled Connecticut beets, goat cheese, candied walnut dust
Lobster "taco", avocado mousse, pico brunoise
Blue cheese mousse, pear chip
Carpaccio of beef, asiago chip, micro arugula
Iced jumbo shrimp, horseradish cocktail sauce
Shrimp and gazpacho shooter
Tomato bruschetta with shaved parmesan cheese
Sushi rolls and sashimi
 California Roll
 Tuna and avocado roll
 Salmon Roll
 Seasonal Sashimi

HOT HORS D'OEUVRES

Wasabi pea crusted tuna, pickled radish salad
Lamb chop, red onion compote
Foie gras on zucchini bread, applesauce, pretzels
Baby croque monsieur
Kobe meatballs
Chorizo stuffed dates, roast tomato salsa
Fennel, goat cheese tartlette
Barbeque duck confit pizza
Miniature beef Wellington
Shrimp lollipops
Escargot tartlette, tomato chutney
Miniature tasmanian sweet crab cakes
Seared sea scallops



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