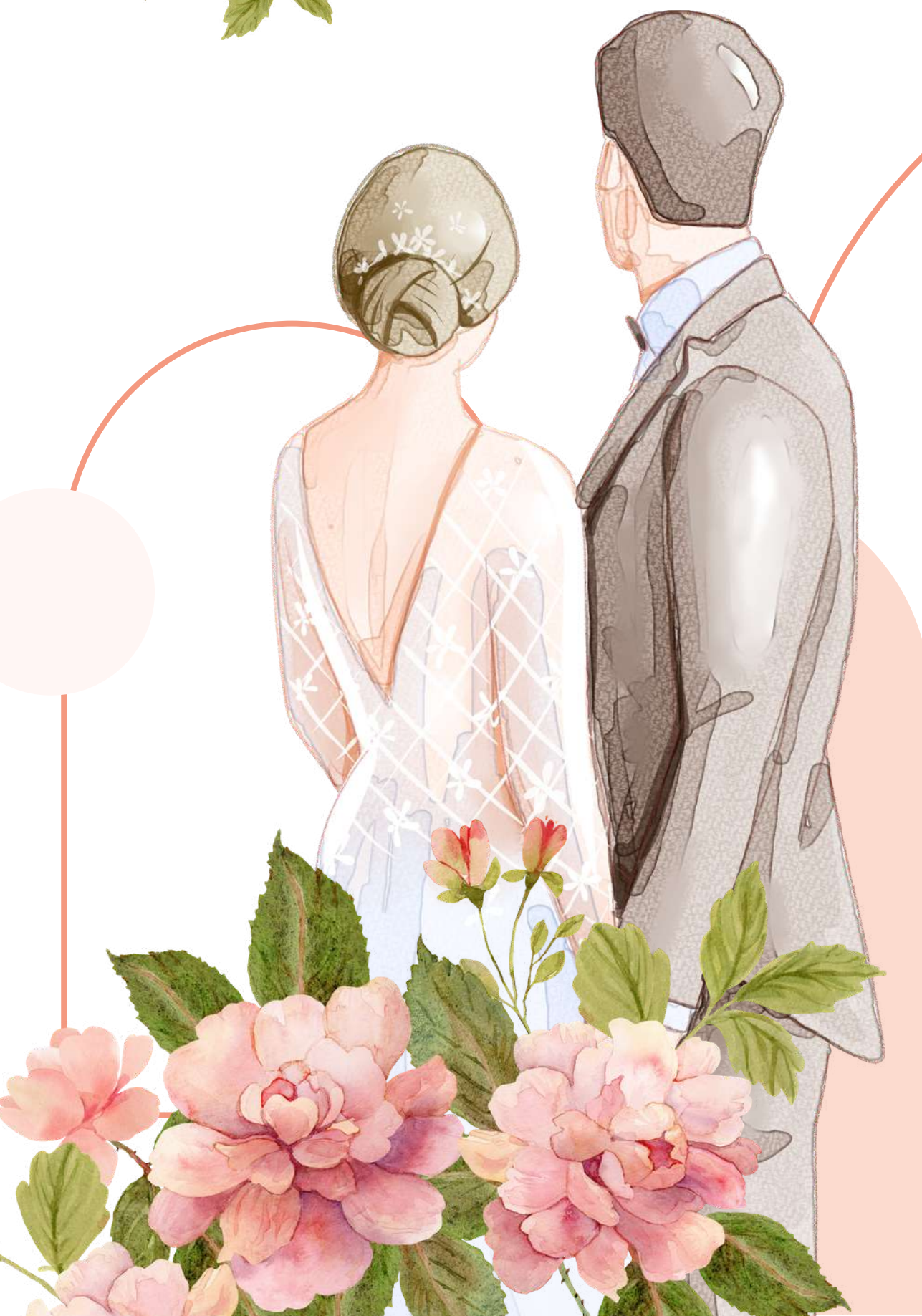




THE VILLA ROMA

Pure Bliss & Comfort

The Villa Roma Wedding Packages

Creating Unforgettable
Moments





The Venue

The Villa Roma offers a unique wedding venue to fit any couple's needs.

The Sullivan Catskills are gorgeous all year round, whether you want a rustic fall themed wedding, or to get married during the blossom of spring, tours are available year round for events. Every wedding at The Villa Roma comes with an experienced Event Coordinator to take your stress away and help make your day perfect.



The Clubhouse

Overlooking our beautiful 18-hole golf course and the Catskill Mountains, the Clubhouse at Villa Roma is a top pick for the most beautiful affairs in the region. Our staff will provide the highest level of service and tend to every detail to make your day extraordinary. A charming gazebo with beautiful views offers the perfect spot for your outdoor ceremony. The Clubhouse offers a private venue just for your wedding celebration, serving 100-250 guests.

Included in Clubhouse Venue

- Gazebo Ceremony site available
- Cocktail Hour on the terrace with Catskill Mountain Views
- Shuttle Service to and from the hotels for you and your guests
- Easily Accessible Parking
- Experienced professional staff
- Venue Rental: \$1,000 (Not Included)



Traditional Buffet Package (\$99++)

Cocktail Hour will include one-hour full open bar plus three additional hours of beer, wine, and soft drinks during the reception. Includes stationed and your selection of 4 butler passed hors d'oeuvres.

Salads – Select One

- Seasonal Gourmet Greens with Shredded Carrots, Cucumbers, and Grape Tomatoes
- Caesar Salad

Carving Station – Select Two

- Top Round of Beef with Horseradish Sauce
- Baked Spiral Ham with Dijon Mustard
- Roast Pork Loin with Gravy
- Corned Beef with Dijon Mustard
- Roasted Turkey Breast with Cranberry Sauce & Gravy



Pasta Station – Select One Pasta and Two Sauces

Pasta Options

Linguine, Fettuccine, Penne, Bow Ties

Sauce Options

Marinara, Meat Sauce, Alfredo, Ala Vodka Sauce

Entrees (Chicken)

(Select one from each category)

- Chicken Francaise
- Chicken Marsala
- Chicken Beachwoods
- Chicken Piccata
- Chicken Parmigiana





Traditional Buffet Package Continued...

Ask our Event Coordinator for pricing



Seafood/Vegetarian

- Broiled Tilapia
- Broiled Salmon with Dill Butter Sauce
- Shrimp Scampi over Pasta
- ↑ (+2) Crabmeat Stuffed Filet of Sole
- ↑ (+2) Seafood Fra Diablo
- ↑ (+2) Stuffed Shrimp
- Eggplant Parmigiana
- Eggplant Rollatini
- Cheese Tortellini Pesto with Julienne Vegetables
- Penne with Roasted Tomatoes, Arugula, Eggplant
- Portabella Napoleon

Dessert

- Fresh Brewed Coffee and Tea
- Wedding cakes are available

Starch

- Rice Pilaf
- Mashed Potatoes
- Couscous
- Baked Potatoes
- Roasted Red Potatoes

Vegetable

- Garlic Green Beans
- Sautéed Spinach with Garlic and Oil
- Broccoli, Cauliflower, Carrot Medley
- Roasted Seasonal Vegetable Medley
- Glazed Carrots



Traditional Seated Package (\$99++)

Cocktail Hour will include a one-hour full open bar, plus three additional hours of beer, wine, and soft drinks during the reception. Includes stationed and four butler-passed hors d'oeuvres.

Appetizer – Select One

- *Fresh Fruit Cup*
- *Fresh Seasonal Melon & Berries*
- *Lemon or Raspberry Sorbet*

Salad – Select One

- *Seasonal Gourmet Greens with Shredded Carrot,*
- *Cucumbers, and Grape Tomatoes*
- *Traditional Caesar Salad*

Entrees

(Select one from each category)

Beef

- *↑ (MP) Slow Roasted Prime Rib Au Jus*
- *Sliced Top Sirloin of Beef with Pan Gravy*
- *Sliced Flank Steak with Bearnaise Sauce*
- *New York Strip*
- *Short Ribs*

Chicken

- *Chicken Francaise*
- *Chicken Marsala*
- *Chicken Beachwoods*
- *Chicken Piccata*
- *Chicken Parmigiana*



Traditional Seated Package Continued...

Seafood/Vegetarian

- Filet of Sole
- Broiled Salmon with Dill Butter Sauce
- Shrimp Scampi over Pasta
- ↑ (+2) Crabmeat Stuffed Filet of Sole
- ↑ (+2) Seafood Fra Diabolo
- ↑ (+2) Stuffed Shrimp
- Eggplant Parmigiana
- Eggplant Rollatini
- Cheese Tortellini Pesto with Julienne Vegetables
- Penne with Roasted Tomatoes, Arugula, Eggplant
- Portabella Napoleon



Starch

- Rice Pilaf
- Mashed Potatoes
- Couscous
- ↑ (+2) Twice Baked Potatoes
- Baked Potatoes
- Roasted Red Potatoes

Dessert

- Fresh Brewed Coffee and Tea

Vegetable

- Garlic Green Beans
- Sautéed Spinach with Garlic and Oil
- Broccoli, Cauliflower, Carrot Medley
- Roasted Seasonal Vegetable Medley
- Glazed Carrots



Deluxe Buffet Package (\$129++)

Cocktail Hour (Includes Champagne Toast) A one-hour full open premium bar, plus four additional hours of full open premium bar during the reception. Includes stationed and 8 butler passed hors d'oeuvres.



Seafood Station

- ↑ (MP) Oysters, ↑ (MP) Crablegs, Shrimp Cocktail, Mussels Marinara, Steamed or Raw Clams, Mini Crab Cakes with Dipping Sauces

Salad – Select One

- Seasonal Gourmet Greens w/ Shredded Carrot, Cucumbers and Grape Tomatoes
- Pomegranate, Pear & Gorgonzola Salad w/ champagne Vinaigrette
- Romaine & Mandarin Orange Salad w/ Poppy Seed Dressing
- Traditional Caesar Salad
- Apple Walnut Salad w/ Cranberry Vinaigrette
- Spinach, Candied Pecans, Goat Cheese and Bacon w/ Balsamic Vinaigrette

Carving Station – Select Two

- Roast Prime Rib of Beef Au Jus with Horseradish Sauce
- Roast Pork Loin with Gravy
- Baked Spiral Ham with Dijon Mustard
- Roasted Turkey Breast with Cranberry Sauce & Gravy

Pasta Options

- Linguine, Fettuccine, Penne, Bow Ties

Sauce Options

- Marinara, Meat Sauce, Alfredo, Ala Vodka Sauce

Deluxe Buffet Package Continued...

Entrees

(Select one from each category)

Chicken

- *Chicken Francaise*
- *Chicken Marsala*
- *Chicken Beachwoods*
- *Chicken Piccata*
- *Chicken Parmigiana*

Starch

- *Rice Pilaf*
- *Mashed Potatoes*
- *Couscous*
- *Baked Potatoes*
- *Roasted Red Potatoes*

Dessert

- *Fresh Brewed Coffee and Tea*
- *Wedding cakes are available
see page 13.*

Seafood/Vegetarian

- *Broiled Salmon with Dill Butter Sauce*
- *Shrimp Scampi over Pasta*
- *Crabmeat Stuffed Filet of Sole*
- *Seafood Fra Diabolo*
- *Stuffed Shrimp*
- *Eggplant Parmigiana*
- *Eggplant Rollatini*
- *Cheese Tortellini Pesto with Julienne Vegetables*
- *Penne with Roasted Tomatoes, Arugula, Eggplant*
- *Portabella Napoleon*

Vegetable

- *Garlic Green Beans*
- *Sautéed Spinach with Garlic and Oil*
- *Broccoli, Cauliflower, Carrot Medley*
- *Roasted Seasonal Vegetable Medley*
- *Glazed Carrots*





Deluxe Seated Package

(\$139++)

Appetizer – Select One

- Fresh Fruit Cup
- Lemon or Raspberry Sorbet
- Fresh Seasonal Melon & Berries
- Fresh Mozzarella Presto & Prosciutto Wrap
- Fresh Mozzarella and Roasted Red Peppers Topped with Balsamic Vinaigrette

Salad – Select One

- Seasonal Gourmet Greens w/ Shredded Carrots, Cucumbers and Grape Tomatoes
- Pomegranate, Pear & Gorgonzola Salad w/ Champagne Vinaigrette
- Romaine & Mandarin Orange Salad w/ Poppy Seed Dressing
- Traditional Caesar Salad
- Apple Walnut Salad w/ Cranberry Vinaigrette
- Spinach, Candied Pecans, Goat Cheese and Bacon w/ Balsamic Vinaigrette

Entrees

(Select one from each category)

- Fresh Brewed Coffee and Tea

Beef

- Slow Roasted Prime Rib Au Jus
- Sliced Top Sirloin of Beef with Pan Gravy
- Sliced Flank Steak with Bearnaise Sauce





Butler Passed

- Mini Egg Rolls with Duck Sauce
- Mini Quiche
- Mini Pizzas with Various Toppings
- Mozzarella Sticks with Marinara Sauce
- Italian, Swedish, or Sweet & Sour Meatballs
- Jalapeno Poppers with Sour Cream Dipping Sauce
- Battered Pop Corn Shrimp with Cocktail Sauce
- Mini Tacos with Sour Cream
- Fried Zucchini Sticks with Marinara Sauce
- Chicken Sesame on a Skewer
- Pastry Franks with Dipping Mustard
- Sausage Stuffed Mushroom Caps
- Mini Cheeseburger Sliders
- Tomato Bruschetta on a Crostini
- Black Olive Tapenade on Crostini Stuffed
- Devil Eggs
- Rice Rounds with Ham, Onions, and Peas
- ↑ (2++) Baked Brie
- Watermelon Bites topped with Feta Cheese and Balsamic Drizzle
- Tuscan BLT (Smoked Bacon, Baby Arugula, Roma Tomato, Basil Aioli) ↑
- (3++) Avocado & Shrimp on Crostini
- Pulled Pork Topped with Fried Onions on Mini Baguette
- Mini Grilled Cheese
- ↑ (3++) Petite Crab Cakes with Dipping Sauce
- Korean Beef Skewers
- ↑ (4++) Scallops wrapped in Bacon
- ↑ (3++) Shrimp Cocktail
- Italian Sausage wrapped in Philo Dough
- ↑ (4++) Seared Beef Tenderloin Crostini with Horseradish Cream Sauce
- ↑ (4++) Smoked Salmon Crostini with Herbed Cream Cheese & Capers
- Baked Clams Casino
- Prosciutto wrapped Asparagus with Parmesan and White Truffle Oil
- ↑ (3++) Roasted Duck Crostini with Orange Soy Mirin Glaze
- Petite Reuben-Corned Beef, Swiss, Russian Dressing on Cocktail Rye
- Caprese Skewer with Fresh Baby Mozzarella, Grape Tomato, and Basil Oil
- Italian Mini BLT (Smoked Bacon, Baby Arugula, Roma Tomato, Basil Aioli)
- Mini Mac and Cheese in a Parmesan Crust

Hors d'oeuvres

Each Wedding package includes the following stationed hor d'oeuvres: International Cheese & Fruit Station with Bread Sticks & Crackers and Vegetable Crudités with Traditional Ranch Dip & Roasted Red Pepper Hummus.

*Traditional Package
Select 4 | Deluxe
Package Select 8*



Additional Services

Listed are popular additions to our wedding packages. However, we are not limited to these suggestions and will work with any couple who may have a unique idea they would like to incorporate into their wedding.



Wedding Ceremonies \$6.50 per person (\$350.00 Minimum)

Your wedding ceremony can be performed outside at our beautiful gazebo (weather permitting) or inside on premise. For an additional charge of \$5. per person, you may choose to have butler style champagne with fresh strawberries served to your guests immediately following the ceremony or as guests arrive for the reception.

Catskill Cheese Boards \$8.00 per person

Featured Cheeses from Locally Sourced Farms presented with Table Grapes and New York Flatbreads

The Hills of Tuscany: Antipasto \$7.50 per person

(\$4.00 per person as a substitute on Traditional Menu)

Fresh Mozzarella and Vine Ripe Tomato with Tuscan Olive Oil and Fresh Basil, Marinated Artichokes, Fire Roasted Red Peppers, Prosciutto Wrapped Breadsticks, Roasted Plum Tomato and Asiago Focaccia, Salami and Pepperoni

Cordial Party - \$7.50 per person

Choice of 3 liquors with International Coffee

Disaronno, Anniesette, Baileys, Chambord, Khalua, Sambuca Black

Choose Five (5) from this

Fromage Blanc
Cowhill
Rambler
Beechwoods Blue
Mozzarella
4 Dog Dill
Udderly Hot
Highlander

Red Barn Ched, Smoke Signal

Pasta Course - \$7.00 per person

Choose One (1) each from the following choices:

Pasta Options

Linguine
Fettuccine
PenneBow Ties
Shells

Sauce Options

Marinara
Meat Sauce
Alfredo
Ala Vodka Sauce
Prima Vera





Additional Services Continued...

Raw Bar - \$19.00 per person

Oysters & Clams on the Half shell with Louisiana Hot Sauce & Saltine Crackers, Fresh Chilled Shrimp with Cocktail Sauce, Chilled Crab Claws, Mussels Marinara

New York Station - \$10.00 per person

Hot Dog Cart with all the fixings, Hot Pretzels, Zeppoles, Potato Knishes, Mini Reuben

Fry Station - \$5.00 per person

Golden Crinkle Cut French Fries, Sweet Potato Fries, and Waffle Fries served in papercones. Truffle Salt, Heinz Ketchup, Chipotle Mayo, Cheese Sauce, Sea Salt, Aioli, Pesto Mayo included.

Craft Beer Station - \$11.00 per adult/4 hours

Assorted Craft Beer Shot Station with Choice of Three (3 beers

Ice Sculptures - Prices Vary

Our Chef will carve an Elegant Swan, a beautiful Fruit Basket, or a Heart. Other selections may be available upon request.

Asian Station - \$12.00 per person

Assorted Sushi with Fresh Ginger, Soy Sauce and Wasabi. Vegetable Spring Rolls, Sesame Chicken or Satay, Dumplings, Spare Ribs served in "to-go" Containers.





Additional Services Continued...



Viennese Dessert Table - \$9.00 per person

A breathtaking display of Villa Roma bakery confections, featuring petit fours, tarts, cannolis, cream puffs, éclairs, chocolate-covered strawberries, and an assortment of cookies.

Mini Pastries - \$6.50 per person

Make Your Own Sundae Station - \$6.50 per person

Includes vanilla, chocolate, and strawberry ice cream with chocolate, caramel, and butterscotch toppings.

Served with chunks of pineapple, bananas, fresh strawberries, whipped cream, walnuts, sprinkles, and, of course, maraschino cherries.

Chocolate Fountain - \$8.00 per person

Cream puffs, pound cake, biscotti, vanilla wafers, marshmallows, grapes, pineapple wedges, strawberries, cantaloupe chunks, melon chunks, pretzels, and Rice Krispie treats.

Wine Service

- Prices Vary Based on Wine Selections

A wine glass is pre-set at each place setting. Our wait staff will serve your selected wine to your guests.

Valet Parking - \$300.00

Although the Club has ample parking, our attendants would be pleased to provide you with this elegant service.

Specialty Linens - Prices Vary

White tablecloths and white, maroon, and gold napkins are included in all packages. Other colors available for an additional upcharge.

Champagne Toast - \$3.5 per person

Our house champagne served in elegant champagne flutes for your guests

Partnered Services - Available Upon Request

Services include DJ's, photographers, florists, and more!



The couple receives a complimentary suite on the night of their wedding.

Wedding room block rates are available for a minimum of 15 rooms.

Guests may receive the group discounted rate up until the day of the wedding if rooms are still available. However, if anyone in your party does not book their room at least 60 days prior to the blocked date, the rooms will be released to the public and there is a risk that the hotel may sell out.

Meals are not included. The hotel offers multiple dining options for you and your guests' convenience, including Marty's Lounge, Eleanor's Country Kitchen, Roman Garden Café, Cappel Dolce Bar, Mezzanine Bar, and the Clubhouse Grill Room.

Rates Include:

*Nightly music and top variety entertainment with a different show each evening.
Complete schedule of daytime activities.*

Indoor sports complex featuring bocce, shuffleboard, ping pong, table games, and video games.

Indoor swimming pool and Jacuzzi.

Fully equipped fitness center.

Outdoor bocce and shuffleboard courts.

Outdoor swimming pools.

Accommodations

We are happy to offer you and your guests discounted rates on our hotel rooms and non-connecting Lodging Accommodations. We offer traditional rooms, one bedroom and two bedroom suites. Our rates are dependent on the date of your wedding.

To reserve your wedding block please contact our Event Coordinator at 800.727.8455





Rehearsal Dinner

Join us the night before your big day to practice your struts and get together with the closest people to you and celebrate. Our wedding planner will go over your ceremony with you and your bridal party to ensure everything will go smoothly for your wedding. From intimate gathering of families to a large party filled with out of town guests we tailor your rehearsal dinner to suit your needs. We offer menu options to suit any pallet. From a BBQ buffet to an all vegetarian menu we will customized your dinner to your liking.



Farewell Brunch

Say goodbye and thank your guests for joining you for your wedding by hosting Brunch the following morning.

Brunch Menu (Minimum of 50 People)

Chilled Assorted Fruit Juices
Sliced Fresh Seasonal Fruits

Assorted Freshly Baked Pastries, Bagels,
Whipped Cream Cheese, Butter, Jams & Jellies

Scrambled Eggs, Quiche with
Cheddar & Broccoli
Crisp Bacon Strips or Grilled Sausage Links
Fresh Garden Salad with Orange
Champagne Vinaigrette
↑ (4++) Sliced Smoked Scottish Salmon

Served with Capers, Chopped Eggs, Sliced
Tomato, & Bermuda Onion
Penne Pasta in a Light Pink Vodka
Sauce/Primavera/Pomodora
Artichoke Hearts & Sun-Dried Tomatoes in a
Lemon Butter Sauce
Chef's Selection of Starch & Vegetables

Standard Breakfast

We offer a standard breakfast which would be semi private in our main dining room. **\$12.95 per person plus tax and gratuity - \$16.32/inclusive per person.**

Sunday Brunch

We offer a buffet style brunch. Minimum amount of 5 people attending.

\$21. per person plus tax and gratuities. The menu is as follows

Dessert

Occasion Cake or Homemade Bread Pudding with Bourbon Cream, Cookies & Brownies
Assorted Regular & Diet Sodas
Freshly Brewed Coffee, Herbal Teas, & Freshly Brewed Decaffeinated Coffee





Omelette Station (Choice of 2)

Chef Preparing Omelets with a Selection of:
Monterey Jack & Cheddar Cheese

Ham, Bacon, Onion, Mushrooms, Spinach, Tomato & Bell Pepper
(Egg Beaters & Egg Whites Available)

\$8.50 per person additional

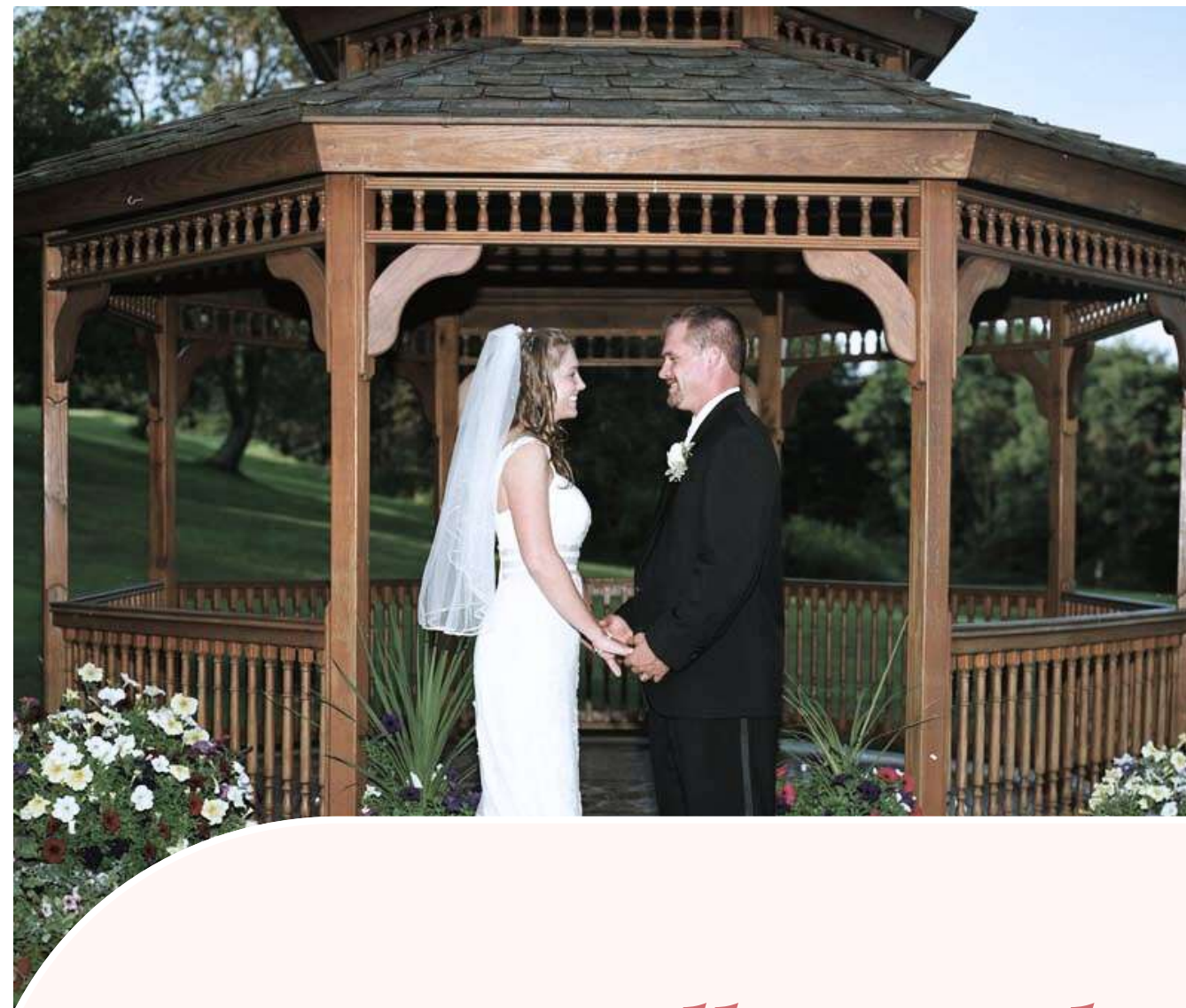
Carving Station – Carved to Order (Choice of 2)

Corned Beef with Spicy Brown Mustards
Vermont Baked Ham, Cranberry Relish, Natural Gravy

\$7.00 per person additional

Mimosa Bar

\$7.00 per person additional



Farewell Brunch Continued...

Additional Brunch Services



Testimonials

At the Villa Roma we strive to exceed expectations. Here are a few kind words from some of our happy couples!



"To say it was amazing is not enough. The clubhouse was beautiful with a breath-taking view. The food was delicious, and the staff was extremely effective and professional..."

"Everyone had only good things to say about the food and the service. The appetizers at the cocktail hour were a big hit, and the buffet offered many choices that were equally delicious. The chefs and staff at the Clubhouse were great. Everyone truly enjoyed themselves."

— Susan

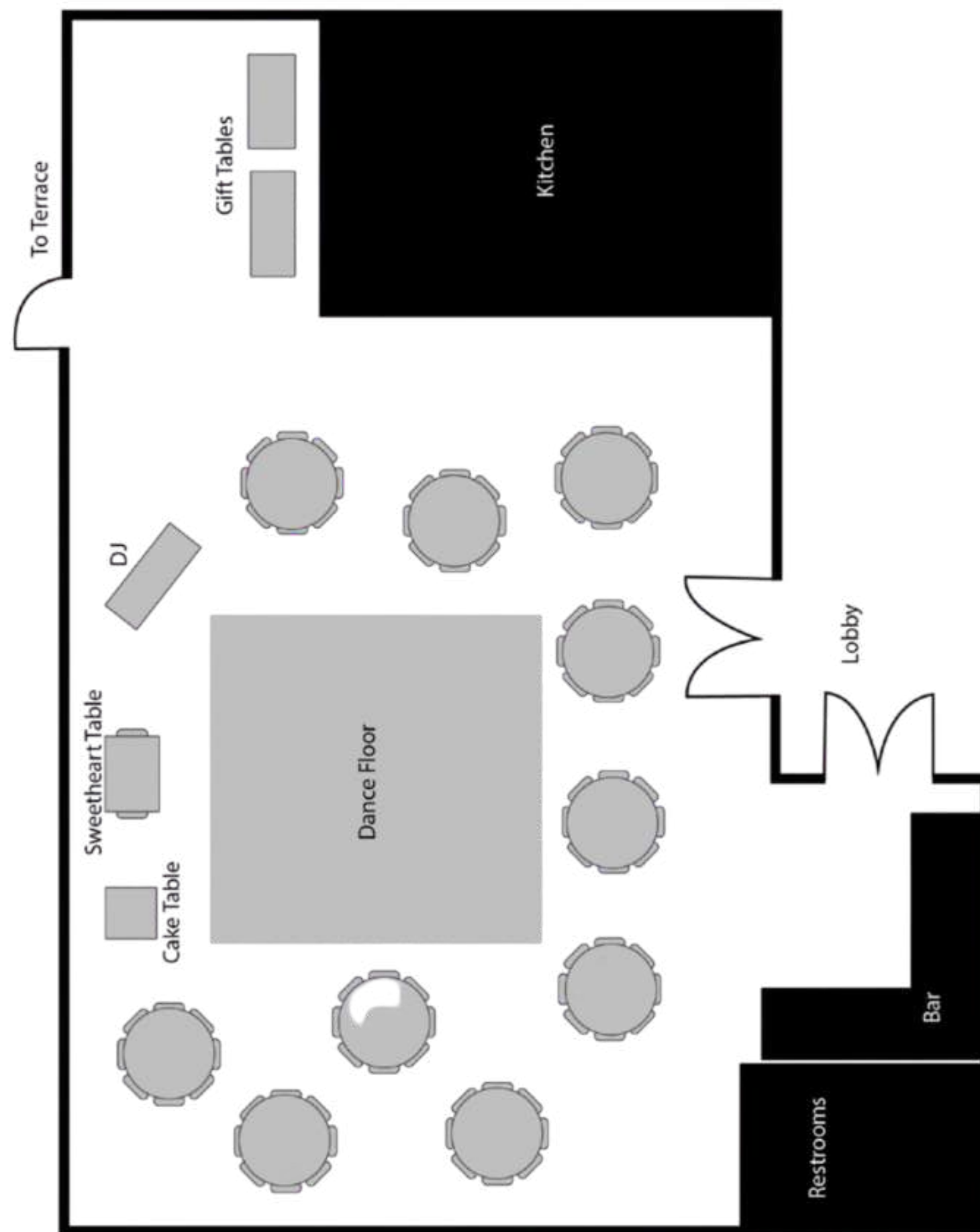
"Villa Roma provided the perfect place for our wedding. The grounds are beautiful, especially during the fall. The food was amazing, and all of our guests were raving about it. After the wedding, we were able to relax back at the hotel with a bonfire and at the lounge. Everyone was so kind and helpful. It was an amazing experience from beginning to end, and we would highly recommend it to anyone considering the venue."

— Patty

"I cannot say thank you enough to the wedding coordinator and her wedding team. It was the most perfect day. The wedding coordinator was my main point of contact throughout our wedding planning, and she made everything so easy for my family and me. She was always quick to respond to my questions through email and phone calls. Whenever I asked for her advice, I truly felt it was genuine and thoughtful—not just a quick response. The chef at Villa Roma prepared food that was delicious and enjoyed by everyone. He even surprised me with a palm tree made out of real pineapples for our dessert table. I could not have imagined our day going any smoother, and it's because of the incredible support from Villa Roma's amazing wedding staff. They made us feel like we were their only clients and truly special."

Thank you, thank you, thank you!"

— Sarah and James



Clubhouse Floorplan

*Seating for up to 250
4,000 sq feet Not drawn to scale*

Policies

Afternoon wedding receptions may be held from 12:00 noon – 4:00 PM or 5:00 PM.

Evening wedding receptions may begin in the late afternoon and may extend for as many hours as open bar service is provided. Please discuss other timing options with the Wedding and Banquet Manager.

Overtime is available at the discretion of management and may incur an additional fee.

To reserve your date, Villa Roma Resort and Conference Center requires a signed contract along with a \$1,000 deposit.

Children's pricing is available.

Guaranteed Number of Guests – The Club at Villa Roma enjoys the reputation of being one of the premier dining establishments in the Sullivan County area. To warrant closing the restaurant to the public in the evening, a minimum number of guests is required during the high season. The minimum guarantee is 100 guests. If the guest count falls below the minimum, an additional charge of \$25 per person will apply.

The hotel offers complimentary shuttle service throughout the property. Clubhouse shuttle service is also complimentary.

All menus are completely customizable. Prices start at \$95 per person. Please share any ideas you may have for your special day with your Event Coordinator.

Final guest counts along with final payment are due two weeks prior to your wedding.

For all inquiries or questions, please contact our Event Coordinator at 800-727-8455

