



The Kennebunkport Inn *Wedding Reception & Social Events*

The Kennebunkport Inn's Classic, Elegant style presents the ultimate location for an intimate wedding, ceremony or social event.

A step away from historic Dock Square with views of the Kennebunk River, The Kennebunkport Inn is a popular venue for wedding ceremonies, receptions, social parties and corporate events.

Whether intimate, simple or a lavish affair, here at the Kennebunkport Inn we will create a memorable occasion that is uniquely yours.

At the Kennebunkport Inn and the award-winning restaurant, One Dock your senses are delighted with creative food and wine. The impeccable service ensures that every detail is attended to and every guest experiences are exemplary.

Whether you are a local resident or planning an exquisite destination wedding, your seaside town wedding dreams can come true on Southern Maine's beautiful coastline.

For more information on wedding receptions or social events, please contact the sales office at kellykport@roadrunner.com or 207-967-2621. We would be delighted to help plan this special day for you.





Reception Options

Thompson Room This room is charming and stylish with a beautifully romantic fireplace and a picturesque view of historic Dock Square. The Thompson Room is perfectly suited for an intimate and never to be forgotten wedding ceremony or reception. The Thompson Room's capacity is 15 to 32 people and room rental starts at \$250.

Burleigh Room This room is elegant and romantic with an intimate fireplace overlooking the Kennebunk River. The Burleigh Room has a capacity from 10-25 people and room rental starts at \$200.

Pub at One Dock Enjoy a fireside cocktail reception and delight by candlelight with the sounds of piano. The pub will accommodate 15-30 people and room rental starts at \$150.

Artemisia's Patio Dazzle in the scent of ocean air, beautiful views of historic Dock Square, and a delightful view of the Kennebunk River. The Patio will accommodate from 15-50 people. Patio rental starts at \$500 including mandatory tent fee and patio furniture. There will be a \$150 removal & setup fee should our standard patio furniture need to be removed. *Minimum Requirements

Each room is complemented with white linens, white toppers, white napkins and romantic tea light candles. We would be glad to arrange for colored linens at an additional fee.

Award-winning Restaurant One Dock

Our award-winning restaurant, One Dock features native Maine cuisine with bold fusion flair. With the fantastic location overlooking historic Dock Square and the Kennebunk River, Dock One combines a casual elegance, exceptional service and uniquely prepared food to create a memorable dining experience.

Artemisia's Patio

Dine under the stars on our charming outdoor garden patio and watch the world pass you by in Kennebunkport's Dock Square overlooking the Kennebunk River. Or simply sip a refreshing specialty cocktail, relax and enjoy the views. Artemisia is open early July to early September. Reservations are accepted but not necessary.

The Pub at One Dock

The pub at the award-winning restaurant One Dock is one of Kennebunkport's liveliest spot in Dock Square. With the cozy and inviting ambiance enhanced by the fireplace and candlelight, you can enjoy listening to the sounds of the piano featuring some of Southern Maine's talented entertainers. The dinner menu can be enjoyed in the pub, reservations recommend but not necessary.

Amenities

In addition to giving your guest a romantic one of a kind setting, you can provide your guest with a stunning array of activities- Scenic cruises by the Bush summer home, trolley rides through Kennebunkport, deep sea fishing, one of a kind shopping, walks along the beach, bicycling, whale watching and much more. At the Inn they can enjoy the outdoor pool overlooking the scenic Kennebunk River, indulge in a spa treatment, or simply chat with friends and family on the front porch.

Room Blocks/Guest Rooms

Our magnificent guest rooms range from the lavish mansion rooms featuring Gilchrist & Soames spa amenities, and romantic fireplaces, to the Federal rooms spacious and beautifully decorated to the Riverhouse rooms charming and cozy; perfectly suited for two people or to the coastal inspired Wharfside rooms you with the white furniture, hardwood floors and beautiful soft colors. We would be delighted to offer a guest room block. The room block will be subject to availability, minimum stays on weekends, summer months and holidays. Room blocks are held until 90 days prior to arrival date, any unused rooms will be released at that time. Should you require room accommodations for you're out of town guests stay please call the sales department for current rates and availability. Cancellation policy is 14 days prior to arrival. If you will be supplying "Welcome Bags" or gifts for guestrooms, please note there is a delivery fee of \$2.00 per bag/gift if the wedding party isn't staying at the Inn. These arrangements must be made in advance.

Guarantees

The expected number of guest must be communicated to the sales manager 7 days prior to your event. This number will be considered a guarantee and is not subject to a reduction. If we do not receive a guarantee within this period, the number of guest stated on the agreement will be considered a guarantee and charges will be assessed accordingly. Your final bill will be charged for your actual attendance of guaranteed guest count, whichever is greater.

Cancellations

Events cancelled after deposits are received will forfeit the entire amount of deposit(s). Events cancelled less than (30) Days prior to the scheduled event will be charged the full price of the planned meals and facility fees.

Event Agreement/Deposits/Price/Payment

Once you have selected your preferred date, The Kennebunkport Inn will issue an agreement. We required a signed copy along with the non-fundable deposit to secure the date. A non-refundable \$500 deposit and the signed agreement will confirm your event date and time. The final balance will be due the day of your event or you may pay before your event. A credit card will be required for any final outstanding balances. The Kennebunkport Inn accepts cash, traveler's checks, money orders or MasterCard or Visa. We will accept a personal check for the deposit only.

May We Recommend

Cake

Let Them Eat Cake 207-967-4145
Confection Art 207-363-1440
www.confectionart.com
Pastries by Andrew 207-324-1851
Edible Delights Bakery 207-284-1250

Beauty Services

Cottage Breeze Day Spa 207-967-2259
www.cottagebreeze.com
Your Body Works 207-646-1322

Notary Publics

Dan Forte 207-967-9133
Maureen Quirk 207-969-9610
Andrea Rohde 207-985-3517
arohde@roadrunner.com

Florist

Bette Jeans 207-646-3400
www.bettejeans.com
Blooms & Heirlooms 207-985-2949
www.bloomsandheirlooms.com
Flowers By Christine 207-774-5946
www.flowersbychristinewells.com
Calluna Fine Flowers 207-641-0867
www.callunefineflowers.com

Horse & Carriage

Rocking Horse Stables 207-967-4288
J.L. Gray & Sons 207-926-5822

Pianist

Diane Charmaine 207-646-7392
Larry "Flash" Allen 207-774-7642
Ray DeMarco 207-439-3697
www.raydemarco.com

Photography

CA Smith Photography 207-967-0500
www.casmithphotography.com
Bonnie Farmer Photogrpahy 207-763-3737
www.bonniefarmerphotography.com
Catherine Crockett 207-797-6456
www.catherinecrockett.com
Melissa Bonvini Photography 207-232-0940
www.bonviniphotography.com

Trolley, Limousine

In-Town Trolley 207-967-3686
www.intowntrolley.com
Maine Limousine Service 207-883-0222
Regal 603-964-9460
www.regallimo.com
Imperial Limousine Service 207-282-2386
www.imperialmaine.com

Strings

Encore 207-761-4639

Harpist

Deidre Carr 207-846-3927
Windstrum 207-985-2395

Menu Portfolio

Appetizers & Salads

Prince Edward Island Mussels

Steamed in white wine, butter and garlic

\$9.95

Stuffed Mushroom Caps

Roasted mushrooms stuffed with herbed cream cheese and spinach

\$5.95

Caramelized Onion & Goat Cheese Tart

Savory tart shell, baked with goat cheese, sweet onions and herbs

\$8.95

Sausage Stuffed Mushroom Caps

Roasted mushrooms with sausage, panko and herbs

\$6.95

Shrimp Cocktail

Five large shrimp served with tangy and Smokey cocktail sauce

\$9.95

Maine Crab Cakes

Fresh crab, pan seared and served with spicy remoulade

\$9.95

New England Clam Chowder

Bacon, potatoes, onions, clams and thyme

\$6.95

Lobster Bisque

Lobster stock, sherry and cream

\$7.00

Soup Du jour

Chef's seasonal selection

\$5.95

KPI Wedge

A wedge of crisp iceberg lettuce, bacon

tomatoes and red onion

\$5.95

Goat Cheese & Mesclun

Toasted goat cheese, cantaloupe and spiced pecans. With mesclun greens and white balsamic vinaigrette

\$7.95

Caesar Salad

Chopped romaine lettuce, classic dressing, shaved Reggiano

Parmesan and garlic toasts

\$7.95

Spinach Salad

Fresh baby spinach with walnuts, grapes, fennel &

Granny Smith apples with blue cheese vinaigrette

\$7.95

**Minimum requirements may apply*

Menu Portfolio

Main Entrees

Herbed Chicken

Flavorful "Bell and Evans" chicken, pan-roasted chicken with A bouquet of fresh vegetables, fresh herbs with a rich chicken Stock

\$18.95

Chicken Marsala

Sautéed chicken with prosciutto, mushrooms and a rich demi sauce

\$18.95

Grilled Salmon

Fresh salmon grilled and served with citrus beurre blanc

\$27.95

Haddock Casserole

Fresh haddock, milk, cheddar cheese, sherry and Ritz crumbs

\$26.95

Baked Scallops

Local scallops, oven baked and topped with a citrus beuree Blanc

\$23.00

Roasted Duck

Roasted duck breast, leg confit, finished with a honey apricot gastrique sauce

\$20.95

Stuffed Sole

Fresh sole, filled with crabmeat stuffing topped with a lobster veloute sauce

\$27.95

Filet Mignon

8 oz. Filet served atop a crouton finish with a red wine sauce and completed with béarnaise

\$29.95

Surf & Turf

4 oz. Grilled filet mignon with béarnaise and a Maine lobster tail with lemon butter or with grilled shrimp

\$45.00 w/lobster Tail

\$39.00 with grilled shrimp

Classic Beef Wellington

Filet of beef wrapped in pastry and baked, served with

Madeira demi glace

\$32.95

Grilled New York Strip Steak

A favorite of many steak connoisseurs. The 12 oz. cut has a full-bodied texture that is slightly firmer than rib eye

\$26.95

Grilled Delmonico Steak

An outstanding 14 oz. cut from the rib eye, well marbled for peak flavor and deliciously juicy

\$25.95

Prime Rib

Rosemary mustard, horseradish slow roasted prime rib

\$28.95

Rack of Lamb

Rubbed with fresh garlic and herbs, grilled, finished with a red wine sauce

\$29.95

Grilled Pork Tenderloin

Maple and rosemary marinated pork tenderloin brushed with Maine maple syrup and mustard glaze

\$18.95

Lazy Lobster

1 ½ pound fresh picked Maine Lobster with lemon beurre blanc

\$Market Price

Steamed Lobster

1 ½ pound fresh Maine Lobster

\$Market Price

If two entrees are selected the higher of the two prices is applicable.

Pre-counts are due one-week prior to event date.

All entrees are served with seasonal vegetables and Chef Selection of starches.

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

**Minimum requirements may apply*

Sweet Things

Dessert

\$6.95 per person

Death by Chocolate

Rich chocolate cake with sweet chocolate
Frosting

Carrot Cake

Walnuts, pineapple, shredded coconut
And cream cheese frosting

Strawberry Shortcake

Sweet biscuit, strawberries, vanilla whipped cream

Cookie Plate

Assorted house made Cookies

Ice Cream & Sorbets

Assorted home made ice cream & sorbets

Seasonal Fruit Cobbler

Baked fruit filling with a sweet flaky crust

Crème Brûlée

Delectable, smooth and creamy custard made with
Vanilla bean and topped with caramelized sugar

Celebration Cake

An in house cake made for any occasion
Please ask for details
\$Based on size of cake

Cheesecake

A creamy Philadelphia style cheesecake

Port Sampler

Mini pastries & cookies

Wedding Cake Enhancements

Please select one to be served with your wedding cake

Home made Ice Cream

Fresh Sorbet

Chocolate Dipped Strawberries

Chocolate Truffles

\$2.00 per person

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★ Minimum requirements may apply

Menu Portfolio

First Impressions

Hot/Chilled Hors D'oeuvre menu

Based on 50 pieces

Sea Scallop

Wrapped in apple wood bacon

\$135.00

Stuffed Mushroom Caps

Sweet sausage with breadcrumbs,
herbs and cheese

\$100.00

Fresh Maine Crab Cakes

Fresh Maine crab, pan seared served
with zesty remoulade

\$135.00

Miniature Chicken Wellington

Chicken with wild mushroom duxelle wrapped
in puff pastry

\$125.00

Southwest Chicken Skewers

Chicken, peppers and onions served on a skewer
southwest style

\$115.00

Beef Tenderloin Bruschetta

Grilled tenderloin, fresh cheese and Maine sea salt

\$140.00

Grilled Lemon Garlic Shrimp

Fresh shrimp grilled to perfection with a
zesty lemon garlic sauce

\$155.00

Spanakopita

Spinach, cream cheese and Greek feta cheese
wrapped in flaky phyllo

\$85.00

Teriyaki Beef Skewers

Tender choice beef marinated in teriyaki

\$115.00

Grilled Lamb Chops

Baby lamb chops with herbed crust and
savory jelly

\$165.00

Belgian Endive Stuffed

With Smoked Salmon

Blend of cream cheese and salmon on crisp endive

\$115.00

Oysters on the Half Shell

Served with mignonette

\$160.00

Thai Chicken & Cashew Spring Rolls

Chicken breast combined with cashews and fresh
garden vegetables

\$110.00

Vegetable Spring Rolls

Chopped vegetables combined with a touch of soy
sauce and wrapped in a crisp wonton wrapper

\$110.00

Bruschetta

Tomatoes, fresh basil and mozzarella and EVO drizzle

\$85.00

Pan-Seared Scallops

Sweet and spicy maple drizzle

\$150.00

Chilled Shrimp Cocktail

Served with zesty cocktail sauce

\$160.00

Fresh Asparagus Wrapped in Sirloin

Crisp asparagus wrapped in rare sirloin

\$115.00

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

*Minimum requirements may apply

Menu Portfolio

First Impressions

Port Presentations
Minimum 25 people

New England Raw Bar

A variety of Fresh Seafood items to include Shrimp Cocktail, Local Oysters, Jonah Crab Claws, Cherrystone Clams, Served with lemon Wedges, cocktail sauce, horseradish and Mignonette. Raw Bar items may change due to seasonal availability.

\$Market Price

Italian Antipasto Platter

Genoa Salami, Pepperoni, Capitola, Soppressata, Provolone, Fresh Mozzarella
Garnished with Roasted Red Peppers, a fine Assortment of Olives and Marinated Artichoke Hearts

\$135.00

International Cheese Display

A superb selection of Imported, Domestic and Artisanal Cheeses with Gourmet Crackers

\$75.00

Vegetable Crudités

A crisp display of fresh seasonal Vegetables, artfully displayed with assorted dips

\$65.00

Delectable Dips

Hummus, Black Bean Salsa and Guacamole, Warm Artichoke Heart with cheese. Served with assorted crisps

\$50.00

Sophisticated Salty Snacks

Fun assortment of dried snacks and nuts
\$50.00

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*Minimum requirements may apply

Menu Portfolio

The Royal Port Buffet

Minimum 25 people

Lunch \$26.95 per person

Dinner \$34.95 per person

Soup

Select One

New England clam chowder

Tomato Basil Bisque

Fresh Vegetable

Corn Chowder

Cream of Mushroom

Salad

Select Two

Caesar Salad

Tossed Green Salad

Spinach Salad

Roasted Vegetable

Meat Selections

Select Two

Chicken Marsala

Roasted Pork Loin

Baked Stuffed Sole

Grilled Salmon

Sirloin Beef Tips

Pot Roast

Lobster Ravioli

Roasted Turkey Breast

Haddock Casserole

Sweet Things

Select Two

Death by Chocolate

Carrot Cake

Seasonal Pudding

Cheesecake

Seasonal Fruit Cobbler

Cookie & Brownie Platter

Mini Pastry Platter

Truffle

Strawberry Shortcake

Enhancements of the Port

Seasonal Vegetables

Chef's Selection of Starches

Freshly Brewed Designer Coffee & Tea

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Menu Portfolio

The Port Specialty Stations

Select Two

Minimum 25 people

Server Fee of \$55 per Station

Meat Selection

\$13.95 per person

Roasted Tom Turkey

Baked Ham

Beef Tenderloin

Roasted Pork Loin

Prime Rib Roast

Chicken Ballotine

Served with chef's selection of sauces

Antipasti Bar

\$7.95 per person

Assorted Grilled & Roasted Vegetables

Olives

Local & Imported Cheese & Meats

Assorted Breads & Crackers

Pasta Station

\$9.95 per person

Penne

Fettuccine

Spaghetti

Tortellini

Raw Bar

\$15.00 per person

Shrimp Cocktail

Local Oysters

Cherrystones

Enhancement of Pasta Sauces

Alfredo

Pesto

North End Meat Sauce

Tomato Basil Sauce

Wild Mushroom

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Beverage Portfolio

The Port Specialty Drink Menu

The Port

\$20.00 per person for the 1st hour and \$10.00 per person for additional hours

\$45.00 per person for 4 hours

The Port bar will include:

Well brand liquors, call brand liquors, premium brand liquor,
Domestic, imported, micro brews draft and bottle beer, house
Champagne, house wines, call wines, sparkling water, soda
And juice selection

The Seaside

\$14.50 per person for the 1st hour and \$8.50 per person for additional hours

\$35.00 per person for 4 hours

The Seaside will include:

Well brand liquors, call brand liquors, domestic, imported, micro brew
And bottle beer, house champagne, house wines, call wines, sparkling
Water, soda and juice selection

Cash Bar

Well drinks	\$6.50
Call drinks	\$7.00-7.50
Premium drinks	\$7.50-8.75
Cordials	\$7.50-8.00
Domestic beer	\$4.25
Imported beer	\$4.50
Juice	\$3.00
Bottled water	\$3.50

Champagne Bar

\$2.00 per person, upgrade with package

\$6.00 per person with cash bar

Enjoy this custom designed bar for your
joyous event. Sparkling champagne served
with a variety of fruits & liqueurs will
enhance your event. A splash of Crème de
Cassis, Chambord or P.M.M.A or fresh
Strawberries or raspberries

The Beach

\$12.00 per person for 1st hour and \$7.00 per person for additional hours

\$29.00 per person for 4 hours

The Beach will Include:

House champagne, house wines, bottle beers, soda, sparkling water
and juice selection

Cash Bar

Micro Brew/Draft	\$4.75-5.00
House Wines	\$6.00-7.00
Call Wines	\$7.50-8.25
Champagne Toast	\$3.00
With strawberries	\$3.75
House Champagne	\$6.00
Soda	\$3.00

Martini Bar

\$2.00 per person, upgrade with beverage pkg

\$6.00 per person, with cash bar

A colorful array of icy cold vodka and gin
martinis featuring the hottest fruit & classic
tastes and more
Pomegranate, pineapple, Italian,
blueberry and many more

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Wine Portfolio

Reds & Whites

Champagne

Canella Rossini Prosecco	\$28
Chandon Rose	\$30
Gloria Ferrer Royal Cuvee	\$49
Mumms Cordon Rouge	\$66
Dom Perignon	\$199
Freixenet ½ Bottle	\$14
Veuve Cliquot ½ Bottle	\$45
Freixenet ¼ Bottle	\$7
Mumms Cordon Rouge ¼ Blt	\$12

White Wines

Buehler White Zinfandel	\$26
BV Chardonnay	\$26
4 Vines Naked Chardonnay	\$27
Kendall Jackson Chardonnay	\$30
Simi Chardonnay	\$38
Cakebread Chardonnay	\$62
Villa de Borgo Pinot Grigio	\$27
Bollini Pinot Grigio	\$29
Conte Brandolini Pinot Grigio	\$29
Ken Forrester Chenini Blanc	\$26
Seven Terrance Sauvignon Blanc	\$30
Morgan Sauvignon Blanc	\$34
Tohu Marlborough Sauvignon	\$36
Dr. Frank Dry-Riesling	\$34
St. Urbans Hof-Riesling	\$34
Foris Late Harvest Muscat	\$27

Red Wines

Red Diamond	\$26
Raymond "R" Merlot	\$27
J. Lohr Los Osos Merlot	\$32
Sterling "VC" Merlot	\$35
Merriam Merlot	\$48
Perrin Cotes Du Rhone	\$28
Terra Andina Cabernet Sauv	\$36
Gode II Chianti Classico	\$30
Man Vinters Cabernet Sauv	\$26
Conn Creek Cabernet Sauvignon	\$42
Cannnon Ball Cabernet Sauv	\$36
Chateau St. Michelle Indian	\$39
Wells Cabernet Sauvignon	
Pine Ridge Rutherford Cabernet Sauvignon	\$60
Morgan Pinot	\$48
Montinore Pinot Noir	\$55
Le Crema Monterey Pinot Noir	\$45
Beronia Rioja	\$37
Yalumba Shiraz	\$28
EOS Petite Syrah	\$48
5 Mile Bridge Syrah	\$40
Kilda Shiraz	\$25
Stags Leap Petite Syrah	\$65
Don Paula Malbec	\$36
Four Vines Zinfandel	\$30
Cline Ancient Vine Zinfandel	\$32
Segehesio Sonoma Zinfandel	\$40
Segehesio Old Vines Zinfandel	\$53
Klinker Brick Old Vine Zinfandel	\$38

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Liquor Portfolio

The Port~The Seaside~The Beach

Well Liquor Brands

Vodka	Poland Spring
Rum	Castillo Light
Scotch	Inverhouse Rare
Tequila	Vera Cruz
Gin	Gordon's
Whiskey	Fleishman's
Bourbon	Old Crow

Call Liquor Brands

Vodka	Absolute
	Stolichnaya
	Smirnoff
Whiskey	Seagram's 7
	Seagram's VO
	Canadian Club
Rum	Bacardi Light
	Captain Morgan
	Malibu

Premium Cordials

Cognacs	Remy Martin VSOP
	Hennessey VS
	Courvoisier VS
	Martell VSOP
Cordials	Grand Marnier
	B & B
	Drambuie
	Kahlua

Call Liquor Brands

Gin	Beefeater
	Tanqueray
	Bombay
Scotch	Dewar's
	J & B
	Johnny Walker Red
Bourbon	Jim Beam
	Jack Daniels
	Makers Mark

Premium Cordials

Cognacs	Remy Martin VSOP
	Hennessey VS
	Courvoisier VS
	Martell VSOP
Cordials	Grand Marnier
	B & B
	Drambuie
	Kahlua
	Amaretto di Saronno
	Bailey's Irish Cream
	Sambuca Romana
	Frangelico
	Godiva

Premium Liquor Brands

Scotch	Glenlivet
	Chivas
	Johnny Walker Black
Tequila	Sausa Hornitos
Bourbon	Woodford Reserve
Vodka	Grey Goose
	Kettle 1
	Chopin
Gin	Bombay Sapphire
	Tanqueray 10
Whiskey	Crown Royal

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”Diamond & All Engagement” Package

You will be escorted to a beautifully decorated Mansion room with a dazzling fireplace. Your loved one will be welcomed with a stunning display of three dozen long stem roses and champagne chilling. Two custom embroidered luxurious Kennebunkport Inn bathrobes and two relaxing in-room massages, a romantic & private four course dinner along with wine service in our exclusive Library and a 1 carat diamond engagement ring to presented in a one of a kind chocolate box created by Executive Chef John Shaw complete your engagement package. After dinner enjoy a romantic horse drawn carriage ride through historic Kennebunkport. Rates starting at \$6,500.



“Elope to Kennebunkport” Package

Overlooking Kennebunkport’s historic Dock Square, in the dress you’ve always dreamed of, your loved one is awaiting your arrival. The two of you have decided that this is not a day of grand spectacle, but an intimate celebration of joy and commitment you will cherish. The Kennebunkport Inn is the perfect back drop for your most important day. Your “Elopement” package will include a lovely ceremony accompanied with a Justice of the Peace, a bouquet for the bride and boutonniere for the groom, a beautiful flower arrangement and romantic candles for your dining room table, a four course wedding dinner in our exclusive private library along with wine service and two nights in one of our romantic and lovely appointed Mansion rooms and champagne and chocolate covered strawberries. Package price is based on 2 people. Rates starting at \$925-\$1085



“Love is Lovelier the Second Time Around” Package

Celebrate the beginning of your journey together at the Kennebunkport Inn. The Kennebunkport Inn offers a distinctive experience certain to assure to be memorable. “Love is Lovelier” package will include an intimate ceremony in one of our romantic & charming dining rooms with a Justice of Peace, lovely flowers for the bride & groom, wedding dinner for up to 25 people, Champagne toast. And for your wedding night a romantic Mansion room with a beautiful fireplace, champagne and chocolate covered strawberries. Please call to discuss the details.