



By Mazzone Hospitality

## Friends Night Out



GRAB YOUR FRIENDS AND ESCAPE TO  
THE GLEN SANDERS MANSION FOR A NIGHT AWAY FROM IT ALL!

### DINNER

4-course dinner in your choice of the lounge,  
patio, or hospitality suite

### DRINKS

Prosecco toast upon arrival  
2 custom cocktails during dinner service  
A variety of beer, wine and soft drinks  
available upon arrival through midnight

### ACCOMMODATIONS

Includes 5 rooms with double occupancy  
1 night stay

### AMENITIES

On-call butler service  
Living room with big comfy couches and snacks,  
to watch movies and play cards or board games  
Outdoor firepits with s'mores  
Breakfast—savor the morning with fresh fruit, waffles,  
yogurts, coffee, tea, mimosas and a breakfast chef  
to provide omelettes and scrambled eggs  
*Available for up to 2 hours*

### OPTIONAL ENHANCEMENTS

Schedule time for pampering in the Grand Salon  
Ask about adding group activities including kayaking,  
Proctors shows, snowshoeing, yoga, pilates and more

### PRICING

\$3,500\*  
*Up to 10 people*

\*Local Sales Tax Applies. Additional fees may apply.

**mazzone**hospitality

518.374.7262 glensandersmansion.com



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## 4-COURSE DINNER PACKAGE

### APPETIZER COURSE:

*(Choice of One)*

#### CITRUS SHRIMP

Grilled, Toasted Fregola, Pancetta And Fennel Salad,  
Lemon - Oregano Dressed

#### CHEESE & SALUMI BOARD

A Variety of Cheeses Made of Cow, Sheep,  
and Goats' Milk, Artisanal Charcuterie with  
Seasonal Enhancements, Rustic Garlic Toasts

#### RAVIOLI

Roasted Corn and Ricotta, Mushroom Fricassee,  
Chive Oil, Micro Basil

### SALAD COURSE:

*(Choice of One)*

#### CAESAR

Torn Romaine, Olive Oil Toasted Focaccia,  
Parmesan Crisp, Creamy Dressing

#### LITTLE GEM WEDGE

Fresh Mozzarella, Olive Oil Poached Tomatoes,  
Prosciutto Di Parma, Ceringola Olives, Torn Basil,  
Pressed Citrus Vinaigrette

#### LOCAL APPLE

Granny Smith and Golden Delicious, Butter Greens,  
Candied Walnuts, Hard Cider Syrup, Honey Dijon Dressing

### ENTRÉE COURSE:

Pre-Selected Meal Counts - Due in Advance

*Choice of Two:*

#### STATLER CHICKEN BREAST

Herb Crusted, Wild Mushroom Madeira,  
Sweet Corn Soufflé, Garlic-Chili Roasted Broccoli

#### BEEF SHORT RIB

Tuscan White Bean Puree, Coriander Seed Heirloom  
Carrots, Herbed Braising Jus

#### FAROE ISLAND SALMON

Pistachio, Panko and Herb Crust, Beluga Lentil-Basmati  
Pilaf, Grilled Artichoke Vinaigrette

*Choice of One Vegetarian Option:*

#### SUMMER RISOTTO

English Peas, Shaved Asparagus,  
Roasted Wild Mushrooms, Pecorino Romano,  
Lemon Crème (GF)

#### GNUDI AND WILD MUSHROOMS

Ricotta Dumplings, Mariaville Mushroom Growers Ragout,  
Pecorino Tartufo Crema, Pangrattato

### DESSERT COURSE:

Choice of Petite Celebration Cake or One Plated Dessert

Coffee, Decaf and Tea

*Plated Desserts:*

#### BLOOD ORANGE MOUSSE

Grand Marnier Soaked Sponge Cake, Raspberry Coulis,  
Whipped Vanilla Mascarpone

#### PEACH TART

Mascarpone Crème Anglaise, Pistachio Streusel

#### SALTED CHOCOLATE DULCE DE LECHE TART

Salted Chocolate, Port Wine Raspberry Coulis,  
Caramel Sauce



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