



ENTERTAIN IN STYLE 2008



Perfect for dinner parties, intimate family reunions or executive retreats, an event at the newly restored E.B. Morgan House is an utterly unique experience. Chic, but not pretentious; dramatic yet inviting - a visit to our lakeside mansion is one your guests will never forget. After an afternoon spent sunning by the lake or reading by the fire, join your guests in the living room for cocktails and hors d'oeuvres created by chefs at the Aurora Inn. Sit down to a dinner that will take your breath away, and afterward, head to your luxurious guest room, fully satisfied, for a night of sweet dreams. Awaken to the smell of fresh coffee and pastries, and then start your day with a gourmet American breakfast.

The E.B. Morgan House can accommodate up to 14 people for a seated dinner or up to 48 for a cocktail reception. Choose from our menus or have our Chef customize a menu of your choice.



E.B. MORGAN HOUSE RATES AND POLICIES

Rates for reserving all seven rooms in 2008 are as follows (rates are subject to change and special rates may apply during holiday periods):

Special Season	Weekday	\$1,000 *
<i>November – May</i>	Weekend	\$1,200 **
Mid-Season	Weekday	\$1,400 **
<i>June, September, October</i>	Weekend	\$1,975 **
High Season	Weekday	\$1,975 **
<i>July & August</i>	Weekend	\$1,975 **

* light breakfast at EBMH included in rate

** full breakfast at Aurora Inn included in rate

Reservation/Cancellation Policy

In order to block all seven guest rooms, we must have a completed and signed room block form and credit card on file. Room block cancellations are subject to the rates and terms as indicated on the room block form. **Please note that all seven guest rooms must be reserved in order to hold an event** at the E.B. Morgan House; therefore, any individual room cancellations made within the block by individual guests that result in unreserved or empty rooms on the date of arrival will be the financial responsibility of the credit card/signatory on file for the room block.

Public Spaces

Please note that, although all seven guest rooms may be reserved, the living room, library, dining room and kitchen are considered public spaces and may not be used as additional guest accommodations. These spaces remain open to the public unless an event is being held.

Children

The E.B. Morgan House is best enjoyed in the company of other adults; therefore, we are unable to host children under the age of 14. Groups financially guaranteeing all seven guestrooms, however, may bring children of any age.

Food and Beverage

All events must be catered by the Aurora Inn. Guests are permitted to bring your own food and beverages to the E.B. Morgan House **but will not be allowed to use the range to cook or heat food**. Guests have 24-hour access to the Butler Pantry which includes a small refrigerator and icemaker. Guests may also use the microwave and large refrigerator in the Service Kitchen under supervision of the Innkeeper.

Events

If you will be entertaining more than six (6) guests **not** staying at the E.B. Morgan House, this constitutes an event and must be staffed and/or catered by the Aurora Inn. We **must** be notified in advance if more than 6 additional guests will be joining you. If no notification is received, guests may not be granted access to the E.B. Morgan House. Maximum occupancy for events is 48 people and all guests not staying overnight at the E.B. Morgan House must leave the premises by 2:00am.

Gratuity

A 5% Housekeeping Gratuity will be added to room charges. If guests will be paying their room charges directly at check out, the event host is responsible for informing guests of this gratuity.

Audio/Visual and Entertainment

Audio/Visual Equipment is available for use. Please inquire when making your reservation.

The living room is home to a piano which may be used for entertainment during events. We are happy to recommend musicians for your event.



EPICUREAN MENU

SPRING | SUMMER

Includes rolls & butter, coffee, decaf, hot & iced tea & soda.

HORS D'OEUVRES

Shiitake, Leek and Asiago Cheese filled Crostadas
Canapé of Beef Carpaccio with Caper Mayo
Crab Cakes with Dijonaise Sauce

Please choose one from each course

APPETIZER

Chilled Asparagus and Goat Cheese
toasted pistachios & raspberry vinaigrette
Baked Brie in Phyllo
pecan espresso sauce & strawberry compote
Tuna Tartare
curry aioli, cucumber & Asian greens

SOUP OR SALAD

Sweet Red Bell Pepper Soup
Sambuca cream
Sweet Corn and Crab Bisque
Salad of Summer Vegetables
sharp greens & herb-sberry vinaigrette

ENTRÉE

Please choose up to two entrees

Raspberry-Marinaded Game Hen
roasted wild mushrooms, potato galette & cognac broth
Filet Mignon and Lobster
seared center cut beef tenderloin & Maine lobster tail with sautéed spinach, Fingerling potato salad & sautéed green bean & pepper relish
Pistachio Crusted Rack of Lamb
mashed sweet potatoes, baby green beans, pearl onions & barbeque demi-glace
Pan Seared Halibut
Marinated summer vegetables and Jasmine rice pilaf with fresh arugula
Veal Minestrone
pan seared veal medallions with homemade fettuccine tossed in basil pesto & a tomato minestrone broth

DESSERT

Mango Pineapple Torte
Warm Berry Frangipane Galette
vanilla bean or cinnamon ice cream
White Chocolate Pistachio Torte
Lemon Mousse or Dark Chocolate Mousse Torte
Warm Bourbon Chocolate Cake
vanilla cream custard

\$100.00 per person

Available for 25-96 guests in the Lakeside Room or 7-14 at the Morgan House.

A pre-order is required when offering more than one entrée to guests.

Subject to 8% tax and 20% service charge.



EPICUREAN MENU

FALL | WINTER

Includes rolls & butter, coffee, decaf, hot & iced tea & soda.

HORS D'OEUVRES

Shiitake, Leek and Asiago Cheese filled Crostadas
Canapé of Beef Carpaccio with Caper Mayo
Crab Cakes with Dijonaise Sauce

Please choose one from each course

APPETIZER

Lobster Charlotte
*layered with avocado & mango, with
lemon-dill sauce & arugula*

Chilled Asparagus and Goat Cheese
toasted pistachios & raspberry vinaigrette

Baked Brie in Phyllo
caramelized figs & apples & roasted shiitake mushrooms

SOUP OR SALAD

Sweet Red Bell Pepper Soup
Sambuca cream

Roasted Apple and Rutabaga

Fall Greens with Walnuts, Pears and Roquefort Cheese
sour cherry vinaigrette

ENTRÉE

Please choose up to two entrees

Duck Cassoulet
braised leg & grilled breast in a hunter-style broth with sausage & white beans served with spaghetti squash

Filet Mignon and Lobster
seared center cut beef tenderloin & Maine lobster tail with scalloped potatoes, asparagus & roasted beets

Pecan Crusted Rack of Lamb
mashed sweet potatoes, baby green beans, pearl onions & barbeque demi-glace

Salmon Wrapped in Phyllo
mushroom duxelle, spinach mousse, tomato relish & lemon butter sauce

Veal Osso Bucco
braised with winter root vegetables in natural juices & served with parpadelle gremolata

DESSERT

Chocolate Espresso Hazelnut Torte

Warm Pear Ginger Frangipane Galette
vanilla bean or cinnamon ice cream

Chocolate Peanut Butter Torte
vanilla bean ice cream

Grand Marnier Creme Brulée

Warm Bourbon Chocolate Cake
vanilla cream custard

\$100.00 per person

Available for 25-96 guests in the Lakeside Room or 7-14 at the Morgan House.

A pre-order is required when offering more than one entrée to guests.

Subject to 8% tax and 20% service charge.



SAMPLE MENUS FOR CASUAL GATHERINGS
PLEASE INQUIRE ABOUT ADDITIONAL MENUS FOR REHEARSAL DINNERS,
FAMILY GATHERINGS, CORPORATE EVENTS AND MORE.

BELOW, JUST A SAMPLE OF WHAT WE OFFER:

CASUALLY ELEGANT COCKTAILS

AVAILABLE FOR 14-48 GUESTS

Elegant passed hors d'oeuvres and a beautiful display of imported and domestic cheeses, seasonal vegetable salads, savory entrees and irresistible desserts. Perfect for a rehearsal dinner or holiday celebration.

A GRACIOUS BRUNCH

AVAILABLE FOR 14-25 GUESTS

A lovely start to the day – chilled soups, marinated vegetables, freshly baked strudel and quiche, our special shrimp salad and an abundance of fresh baked breads, croissants, scones and muffins. Excellent for showers and bridal party luncheons.

LAKESIDE BARBEQUE

AVAILABLE FOR 14-25 GUESTS

A classic barbeque on the shores of Cayuga Lake, with flavorful meats and seasonal vegetables hot off the grill, cool summer salads and homemade strawberry shortcake with fresh whipped cream. Enjoy this menu on the porch for a casual rehearsal dinner or family gathering.

TUSCAN COMFORT

AVAILABLE FOR 14-25 GUESTS

Enjoy all the comforts of your new home-away-from-home with this hearty Italian feast. Crisp salads, homemade garlic bread and pasta are just the start: add Chicken Cacciatore, Slow-roasted Pork and braised greens and Italian cookies made by our pastry chef and you have all the ingredients for a unique rehearsal dinner or family gathering.

CAYUGA CLAMBAKE

AVAILABLE FOR 14-25 GUESTS

A seafood feast on the shores of the lake - lobster tails, steamed clams, sausage, salt potatoes, corn on the cob and more - ideal for a rehearsal dinner, family gathering or corporate retreat.

*Please inquire for additional details, pricing, and custom menus.
Available from June through the second week in October.
All selections are subject to 8% tax and 20% service charge.*