



THE INN AT  
*Honey Run*



*Your perfect wedding starts here.*



# Stylish Tradition surrounded by Absolute Tranquility



A SUBTLE SUMMER BREEZE WISPS THROUGH YOUR HAIR. THE AROMA OF FRESH FLOWERS AND THE FAINT WHISPER OF MOTHER NATURE WASHES OVER YOU LIKE A WARM EMBRACE. YOU TAKE A DEEP BREATH AND BEGIN TO WALK. THE MOMENT YOU HAVE ALWAYS DREAMED OF HAS FINALLY ARRIVED. YOUR HEART RACES IN ANTICIPATION WHEN SUDDENLY YOU FEEL A COMFORTING SENSE OF CALM. TIME SLOWS DOWN. THIS IS THE MOMENT YOU BOTH WILL REMEMBER FOREVER.



## Your Wedding at The Inn at Honey Run

SURROUNDED BY PEACEFUL WOODLANDS AND ROLLING HILLSIDES, THE INN AT HONEY RUN IS THE IDEAL VENUE FOR MICRO-WEDDING CEREMONIES, RECEPTIONS, AND LUXURIOUS ACCOMMODATIONS FOR PARTIES OF UP TO 64 GUESTS.

NESTLED IN THE HEART OF OHIO'S AMISH COUNTRY, OUR TALENTED CULINARY TEAM, ATTENTIVE STAFF, AND ON-SITE WEDDING SPECIALIST PROVIDE SUPERIOR SERVICE AND WILL WORK WITH YOU TO CUSTOMIZE THE WEDDING OF YOUR DREAMS WHILE SIMPLIFYING THE WEDDING PLANNING PROCESS.

OUR BOUTIQUE RESORT IS SET AMONGST 56 ACRES OF BREATHTAKING FOREST AND MEADOWS, OFFERING AN ENCHANTED EXPERIENCE MUCH DIFFERENT THAN TYPICAL WEDDING VENUES IN OHIO. SERENE NATURAL SURROUNDINGS INSPIRE OUR RESORT'S ORGANIC ARCHITECTURE.

WE ARE SECLUDED, BUT NOT REMOTE. LOCATED LESS THAN TWO HOURS FROM CLEVELAND AND COLUMBUS, THE INN AT HONEY RUN IS PERFECT FOR BRIDES AND GROOMS SEEKING AN INTIMATE, MODERN-RUSTIC WEDDING VENUE.

# Wedding Package Features

PLANNING YOUR WEDDING SHOULD BE A SEAMLESS AND ENJOYABLE EXPERIENCE.

AT THE INN AT HONEY RUN, WE STRIVE TO HANDLE EVERY DETAIL FOR YOU SO YOU ARE ABLE TO DO JUST THAT. OUR WEDDING PLANNING PROCESS IS DESIGNED TO BE STRESS-FREE WHILE PROVIDING YOU WITH CUSTOMIZABLE OPTIONS, SO YOU CAN HAVE THE WEDDING OF YOUR DREAMS HASSLE-FREE.

*The following elements and services are included with our Wedding Packages:*

## ELOPEMENT AND MICRO-WEDDINGS

ELOPEMENT SERVICES FOR 2-16 GUESTS

RESERVATIONS IN TARRAGON FOR UP TO 16 GUESTS

WEDDING OFFICIANT

COMPLIMENTARY 2-NIGHT STAY IN OUR CLUB-LEVEL HONEYCOMB FOR THE BRIDE & GROOM

ACCESS TO 56 ACRES OF FORESTS, MEADOWS, ART, AND ARCHITECTURE FOR PREMIER WEDDING PHOTOGRAPHY

## INTIMATE WEDDINGS

WEDDING SERVICES FOR 17-64 GUESTS

DEDICATED WEDDING COORDINATOR TO ASSIST BEFORE AND DURING THE WEDDING

TREETOP VENUE FOR YOUR CEREMONY

USE OF OUR CUSTOM HANDMADE WOODEN CEREMONY ARBOR

ACCESS TO 56 ACRES OF FORESTS, MEADOWS, ART, AND ARCHITECTURE FOR PREMIER WEDDING PHOTOGRAPHY

ELEGANT WHITE GARDEN CHAIRS SET FOR THE CEREMONY SITE

HEARTH ROOM COCKTAIL HOUR WITH HORS D'OEUVRES

SAGE ROOM VENUE FOR YOUR RECEPTION

ROUND 60" BANQUET TABLES COVERED IN PREMIUM WHITE FLOOR-LENGTH LINENS

PREMIUM DINNER SETTINGS

ON-SITE CULINARY TEAM AND WAIT STAFF

MENU TASTING FOR UP TO FOUR GUESTS

SELF-PARKING AT ON-SITE PARKING LOT



# Wedding Pricing



OUR STANDARD WEDDING PRICING IS BASED ON EXPECTED GUEST COUNT AND DAY OF WEEK. OUR PACKAGES INCLUDE ALL OF THE ITEMS LISTED ON THE FEATURES PAGE, AND DETAILS REGARDING FOOD AND BEVERAGE OPTIONS CAN BE FOUND THROUGHOUT THIS PACKET. OUR WEDDING PRICING DOES NOT INCLUDE FOOD, BEVERAGE, OR ALCOHOL.

## Pricing Options

WEDDING TYPE	PRICE*
ELOPEMENTS 2 - 16 GUESTS	\$1,999
SUNDAY EVENING WEDDINGS 17 - 64 GUESTS	\$2,149
SUNDAY MORNING WEDDINGS 17 - 64 GUESTS	\$2,449
MONDAY - SATURDAY WEDDINGS 17 - 64 GUESTS	\$2,749

PLEASE CONTACT OUR WEDDING COORDINATOR TO DISCUSS OPTIONS THAT WILL BEST FIT YOUR BUDGET AND NEEDS.

FOR WEDDINGS WITH MORE THAN 64 GUESTS, PLEASE CONTACT OUR WEDDING COORDINATOR FOR INFORMATION REGARDING A PROPERTY BUYOUT.

\*PRICE DOES NOT INCLUDE TAX AND SERVICE FEES.



# Rehearsal Dinner Selections

PRICE PER PERSON UNLESS NOTED OTHERWISE

## BUFFET

### BARBECUE BUFFET.....32

CHICKEN LEG QUARTERS WITH CAROLINA BBQ SAUCE  
BRAISED PORK SHOULDER WITH HICKORY BBQ SAUCE  
CREAMY COLESLAW  
CHEDDAR CORN BREAD  
CARAMELIZED ONION POTATO BUNS  
JALAPEÑO AND BACON BAKED BEANS

### CARIBBEAN BUFFET.....30

SAUTÉED SHRIMP SKEWERS WITH A CUBAN MOJO GLAZE  
SEARED CHICKEN BREAST IN A JERK MARINADE  
STEAMED COCONUT RICE  
CHICKPEA AND POTATO CURRY  
MOLASSES GLAZED PETITE CARROTS  
SWEET ROLLS

### CLASSIC BUFFET.....34

FIELD GREENS SALAD WITH FONTINA, DRIED CHERRIES,  
SUNFLOWER SEEDS, AND SHERRY VINAIGRETTE  
SEARED PORK LOIN WRAPPED IN PROSCIUTTO AND FRESH SAGE  
PAN ROASTED CHICKEN WITH A LEMON CAPER SAUCE  
CREAMY MASHED POTATOES AND ROASTED ASPARAGUS  
FRESH BAKED ITALIAN BREAD

### AMERICAN BUFFET.....28

ALL BEEF HOTDOGS  
6 OZ GROUND CHUCK PATTIES  
BRIOCHE BUNS  
LETTUCE, TOMATOES, AND ONIONS  
KETCHUP, MUSTARD, AND MAYONNAISE  
CHEDDAR CHEESE AND SWISS CHEESE  
DILL PICKLES AND POTATO CHIPS  
POTATO SALAD AND FRESH FRUIT

# Wedding Venues



## Tree Top Ceremony

SET AMONGST THE SURROUNDING WOODLANDS, OUR TREETOP IS AN OUTDOOR COVERED PAVILION IDEAL FOR AN ELEGANT, RUSTIC CEREMONY. ALONG WITH THE CEREMONY SPACE, YOU HAVE COMPLIMENTARY USE OF OUR HANDMADE WOODEN ARBOR AND CLASSIC WHITE GARDEN CHAIRS, SUITABLE FOR ANY STYLE OF DECOR.



## Sage Reception

THE SAGE ROOM WITHIN THE INN PROVIDES GORGEOUS NATURAL LIGHT WITH VIEWS OF OUR WOODLAND RAVINE ALONG WITH A STATE-OF-THE-ART AUDIO-VISUAL SYSTEM. IN ADDITION TO FLEXIBLE SETUP OPTIONS WITHIN SAGE, YOU HAVE IMMEDIATE ACCESS TO OUR CONNECTED HEARTH ROOM AND COVERED SAGE DECK.



# Birch Package

\$46 PER PERSON  
MORNING WEDDINGS ONLY  
17 GUESTS OR MORE

## Hospitality Hour

### DONUT DISPLAY

VANILLA GLAZED DONUTS WITH FRESH  
RASPBERRIES AND CHOCOLATE DONUTS WITH  
CHOCOLATE GANACHE

### FRESH FRUIT DISPLAY

HONEYDEW, CANTALOUPE, PINEAPPLE, KIWI,  
RED GRAPES, STRAWBERRIES, BLUEBERRIES,  
AND BLACKBERRIES WITH VANILLA YOGURT AND  
GRANOLA BRITTLE

## Reception

### BRUNCH BUFFET

FRISÉE AND ARUGULA SALAD WITH  
BACON LARDONS, SLICED RADISH,  
CITRUS SEGMENTS, HARDBOILED EGG,  
AND TARRAGON ORANGE VINAIGRETTE

BUTTERMILK FRIED CHICKEN  
WITH SAUSAGE GRAVY

HERB AND SMOKED CHEDDAR SCRAMBLED EGGS

THICK CUT BACON

BELGIAN WAFFLES

LOADED HOME FRIES

ROASTED ASPARAGUS

FRESH BAKED BLUEBERRY SCONES  
AND ORANGE CRANBERRY MUFFINS



# Spruce Package

\$64 PER PERSON  
17 GUESTS OR MORE

## Hospitality Hour

### CHEESE & FRUIT BOARD

SMOKED CHEDDAR, SMOKED GOUDA, FONTINA,  
GRUYERE, AND BLUE CHEESE ACCOMPANIED BY  
RED GRAPES, STRAWBERRIES, BLACKBERRIES,  
AND ASSORTED CRACKERS

### CRUDITÉ PLATE

SLICED CARROTS, CUCUMBERS, RED BELL  
PEPPERS, BABY HEIRLOOM TOMATOES, CELERY,  
AND RADISH SERVED WITH ROASTED GARLIC  
HUMMUS AND CREAMY INN DIP

## Reception

### SALAD

BIBB LETTUCE TOPPED WITH BLUE CHEESE,  
POACHED FUJI APPLE, TARRAGON MACERATED  
STRAWBERRIES, AND WALNUT VINAIGRETTE

### ENTREES

CHOICE OF TWO

8 OZ FLAT IRON STEAK  
WITH CARAMELIZED SHALLOT AND PEPPERCORN SAUCE

9 OZ FRENCH CUT CHICKEN BREAST  
WITH MUSHROOM DEMI-GLAZE

10 OZ PORK CHOP  
WITH FIG AND WALNUT JAM

### SIDES

CHOICE OF TWO

ROASTED GARLIC AND HERB FINGERLING POTATOES  
SPICED BASMATI PILAF WITH CRACKED ALMONDS  
ROASTED ASPARAGUS  
JULIENNE VEGETABLES





# Silver Maple Package

\$78 PER PERSON  
17 GUESTS OR MORE

## Hospitality Hour

### CHEESE & FRUIT BOARD

SMOKED CHEDDAR, SMOKED GOUDA, FONTINA,  
GRUYERE, AND BLUE CHEESE ACCOMPANIED BY RED  
GRAPES, STRAWBERRIES, BLACKBERRIES,  
AND ASSORTED CRACKERS

### CRUDITÉ PLATE

SLICED CARROTS, CUCUMBERS, RED BELL PEPPERS,  
BABY HEIRLOOM TOMATOES, CELERY, AND RADISH  
SERVED WITH ROASTED GARLIC HUMMUS  
AND CREAMY INN DIP

### HORS D'OEUVRES

CHOICE OF TWO

SMOKED SALMON WITH CRÈME FRAICHE  
CAPERS, RED ONION, AND CUCUMBER

POACHED SHRIMP WITH COCKTAIL SAUCE

TOMATO AND BASIL BRUSCHETTA  
WITH BALSAMIC REDUCTION

PETITE MEATBALLS  
WITH SAN MARZANO TOMATO SAUCE

BACON WRAPPED DATES  
FILLED WITH BLUE CHEESE

## Reception

### SALAD

PROSCIUTTO WRAPPED ASPARAGUS SERVED OVER MESCLUN  
GREENS WITH FRESH PARMESAN, SHAVED FENNEL,  
CRACKED ALMONDS, AND SHERRY VINAIGRETTE

### ENTREES

CHOICE OF TWO

8 OZ STRIP STEAK  
WITH SMOKED VERMOUTH BUTTER

7 OZ DUCK BREAST  
WITH DRIED CHERRY MOSTARDA

6 OZ SALMON  
WITH LEMON BUEURRE BLANC

### SIDES

CHOICE OF TWO

YUKON GOLD MASHED POTATOES  
CREAMY PARMESAN RISOTTO  
SAUTÉED BROCCOLINI  
GREEN BEANS WITH MELTED ONIONS

# Grand Oak Package

\$92 PER PERSON  
17 GUESTS OR MORE

## Hospitality Hour

### CHEESE & FRUIT BOARD

SMOKED CHEDDAR, SMOKED GOUDA, FONTINA,  
GRUYERE, AND BLUE CHEESE ACCOMPANIED BY RED  
GRAPES, STRAWBERRIES, BLACKBERRIES,  
AND ASSORTED CRACKERS

### CRUDITÉ PLATE

SLICED CARROTS, CUCUMBERS, RED BELL PEPPERS,  
BABY HEIRLOOM TOMATOES, CELERY, AND RADISH  
SERVED WITH ROASTED GARLIC HUMMUS  
AND CREAMY INN DIP

### HORS D'OEUVRES

CHOICE OF TWO

SMOKED SALMON WITH CRÈME FRAICHE  
CAPERS, RED ONION, AND CUCUMBER

POACHED SHRIMP WITH COCKTAIL SAUCE

TOMATO AND BASIL BRUSCHETTA  
WITH BALSAMIC REDUCTION

PETITE MEATBALLS  
WITH SAN MARZANO TOMATO SAUCE

BACON WRAPPED DATES  
FILLED WITH BLUE CHEESE

## Late Night

### LATE NIGHT S'MORES

GRAHAM CRACKERS, MARSHMALLOWS, GHIRARDELLI  
DARK CHOCOLATE SQUARES, GHIRARDELLI MILK  
CHOCOLATE SQUARES, GHIRARDELLI MILK CHOCOLATE  
AND CARAMEL SQUARES



## Reception

### SALAD

GOAT CHEESE BEGGAR'S PURSE SERVED OVER FRISEE  
AND ARUGULA WITH YELLOW BEET JULIENNE, ROASTED  
RED BEETS, AND A DIJON VINAIGRETTE

### ENTREES

CHOICE OF TWO

6 OZ FILET MIGNON  
WITH BUTTER POACHED LOBSTER TAIL AND BERNAISE

PEPPERCORN LAMB LOIN  
WITH PORT CHERRY DEMI-GLACE

CRAB ENCRUSTED SWORDFISH  
WITH SPICY REMOULADE

### SIDES

CHOICE OF TWO

ROSEMARY AND FOUR-CHEESE POTATO GRATIN  
WHITE BEAN RAGOUT  
BRAISED SWISS CHARD  
BRUSSEL SPROUTS AND BACON

# Beverage Selections

## CONSUMPTION BAR DETAILS

PRICED PER DRINK OR BOTTLE - TOTAL PER PERSON ESTIMATED COST IS DUE WITH FINAL COUNTS - MINIMUM 17 GUESTS

\*TOTAL BAR COST WILL BE BILLED BASED ON CONSUMPTION

## CALL BAR SELECTIONS

ESTIMATED \$30 PER PERSON\*

ABSOLUT VODKA • TANQUERAY GIN • BACARDI LIGHT RUM • DEWAR'S SCOTCH • JIM BEAM BOURBON • SEAGRAMS 7 WHISKEY  
JOSE CUERVO TEQUILA • E & J BRANDY • DISARONNO AMARETTO • BAILEYS IRISH CREAM • HOUSE RED AND WHITE WINES  
ASSORTED CRAFT BEER

## PREMIUM BAR SELECTIONS

ESTIMATED \$40 PER PERSON\*

ABSOLUT VODKA • GREY GOOSE VODKA • TANQUERAY GIN • BOMBAY SAPPHIRE GIN • CAPTAIN MORGAN RUM  
BACARDI LIGHT RUM • GLENLIVET SCOTCH • CHIVAS REGAL SCOTCH • JIM BEAM BOURBON • CROWN ROYAL WHISKEY  
MAKERS MARK WHISKEY • JOHNNY WALKER BLACK SCOTCH • JACK DANIEL'S WHISKEY • JOSE CUERVO TEQUILA  
PATRON TEQUILA • E & J BRANDY • HENNESSEY COGNAC • DISARONNO AMARETTO • BAILEYS IRISH CREAM  
GRAND MARNIER • DRAMBUIE • HOUSE RED AND WHITE WINE • ASSORTED CRAFT BEER

## MIMOSA BAR

MAXIMUM 3 DRINKS PER GUEST\*

INCLUDES ORANGE JUICE, PINEAPPLE JUICE, AND GRAPEFRUIT JUICE.

ALCOHOL WILL BE PORTIONED AT 2 OUNCES PER COCKTAIL.

IF THE GROUP EXCEEDS THE ALLOTTED AMOUNT, DRINKS WILL BE MADE AND CHARGED BY CONSUMPTION AT \$6 EACH.

## BLODDY MARY BAR

MAXIMUM 2 DRINKS PER GUEST\*

BLOODY MARY'S MADE WITH ABSOLUT VODKA.

GARNISHES TO INCLUDE: LEMON, LIME, CORNICHONS, GREEN OLIVES, DILL PICKLES, BACON ROSES, SALAMI, POACHED SHRIMP, BABY HEIRLOOM TOMATOES, CELERY LEAVES, AND SMOKED CHEDDAR CUBES.

ALCOHOL WILL BE PORTIONED AT 1.5 OUNCES PER COCKTAIL.

IF THE GROUP EXCEEDS THE ALLOTTED AMOUNT, DRINKS WILL BE MADE AND CHARGED BY CONSUMPTION AT \$9 EACH.

## PUNCH STATION

\$14 PER PERSON\*

CLASSIC FRUIT PUNCH GARNISHED WITH PINEAPPLE, STRAWBERRIES, AND ORANGE SLICES. PEACH INFUSED TEA GARNISHED WITH PEACH AND LEMON SLICES. LEMONADE GARNISHED WITH LEMON AND LIME SLICES.

## JUICE BAR

\$5 PER PERSON\*

ORANGE JUICE, CRANBERRY JUICE,  
APPLE JUICE, AND TOMATO JUICE

## COFFEE & TEA STATION

\$5 PER PERSON\*

ROYAL BLUE COFFEE AND DECAF COFFEE,  
HOT TEA SERVICE, AND ICE WATER

## BEVERAGE SERVICE

\$8 PER PERSON\*

CANNED COKE PRODUCTS  
AND BOTTLED WATER

# Late Night

PRICE PER PERSON UNLESS NOTED OTHERWISE  
ALL ITEMS AVAILABLE AFTER 9PM (15 GUEST MINIMUM)



## LATE NIGHT SLIDER BAR...12

CHARBROILED BEEF SLIDER BURGERS  
SMOKED FONTINA CHEDDAR  
HEIRLOOM TOMATOES, ROMAINE LEAVES, AND PICKLED RED ONION  
BACON, PICKLED JALAPENOS, HOUSE BARBECUE SAUCE,  
GARLIC AIOLI, KETCHUP, AND YELLOW MUSTARD  
ON A BRIOCHE BUN

## LATE NIGHT WING STATION...14

DEEP FRIED CHICKEN WINGS SERVED THREE WAYS:

CLASSIC MILD  
CAJUN DRY RUB  
HONEY MUSTARD  
ACCOMPANIED BY:  
FRESH CUT CELERY, SMOKED BLEU CHEESE,  
CREAMY INN DIP, AND KETTLE CHIPS

## LATE NIGHT WALKING TACOS....10

GROUND BEEF, ROMAINE LETTUCE,  
HEIRLOOM TOMATO, RED ONION, BLACK OLIVES,  
SHREDDED CHEDDAR CHEESE,  
NACHO CHEESE, SOUR CREAM,  
AND NACHO CHIPS

## LATE NIGHT S'MORES....10

TO INCLUDE:

GRAHAM CRACKERS  
MARSHMALLOWS  
GHIRARDELLI DARK CHOCOLATE SQUARES  
GHIRARDELLI MILK CHOCOLATE SQUARES  
GHIRARDELLI MILK CHOCOLATE AND CARAMEL SQUARES

# Breakfast Selections

PRICE PER PERSON UNLESS NOTED OTHERWISE



## FRIITTATA BUFFET.....18

MUSHROOM, SPINACH, AND FETA FRIITTATA  
TOPPED WITH KALAMATA OLIVES AND DICED TOMATOES

SMOKED CHEDDAR, BACON, AND SAUSAGE FRIITTATA  
BUTTERMILK BISCUITS, GRAPE JELLY, AND WHIPPED BUTTER  
GRIDDLED HASH BROWNS  
FRESH CUT FRUIT

## EUROPEAN BREAKFAST BUFFET.....19

SLICED HONEY BAKED HAM, OVEN ROASTED TURKEY BREAST, COLD SMOKED SALMON  
GRUYERE, FONTINA, GOUDA, AND CREAM CHEESE  
BREAKFAST ROLLS, GRAPE JELLY, STRAWBERRY JAM, AND BUTTER  
HARDBOILED EGGS, SLICED TOMATOES, YOGURT, AND GRANOLA

## HOT BREAKFAST BUFFET.....24

CRISPY THICK CUT BACON, ROASTED PORK SAUSAGE LINKS, SCRAMBLED SMOKED CHEDDAR, AND HERB EGGS  
LOADED HASH BROWNS WITH RED PEPPERS, YELLOW ONION, BACON, AND CHIVES  
YOGURT AND GRANOLA, FRESH CUT FRUIT

## CONTINENTAL BUFFET.....15

HONEY RUN MUFFINS, SAVORY SCONES, SWEET SCONES, COFFEE CAKE  
YOGURT, GRANOLA, AND FRESH CUT FRUIT



# Premier Photography Opportunities

IN ADDITION TO YOUR CEREMONY AND RECEPTION SITES, YOU WILL RECEIVE FULL ACCESS TO OUR 56-ACRE PROPERTY, ALLOWING FOR BREATHTAKING, UNIQUE WEDDING PHOTOGRAPHY THAT WILL LAST A LIFETIME. POPULAR PHOTOGRAPHY LOCATIONS INCLUDE OUR MEADOWS, GROVE, OPEN AIR ART MUSEUM INSTALLATIONS, FORESTS, AND WALKING TRAILS, ICONIC HILLTOP TREE, HONEYCOMBS, COTTAGES, SHEEP BARN AND FIELDS, CREEK BRIDGE, AND MANY MORE.



PHOTOGRAPHY BY: ADRIENNE GERBER PHOTOGRAPHY, LYSSA ANN PORTRAITS, SUZURAN PHOTOGRAPHY, AND PICTURE THIS PHOTOGRAPHY

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