



A Hudson Valley Inn Built for Gatherings



THE PROPERTY

The Countryside Inn

Overlooking Rondout Creek, The Six Bells Countryside Inn dates back to 1850 and has served as a hotel or boarding house for over 170 years. The Inn's eleven accommodations include three suites and a large waterside deck. Buyouts are available upon request.

Rosendale

Rosendale is a historic Hudson Valley hamlet known for its 19th-century cement industry, scenic beauty, and vibrant, artsy small-town charm.





"100 Most Incredible Hotels
in the World in 2026"

TRAVEL+
LEISURE



"21 Best Hotels in US
and Canada"

Fodor's

Great Hotel Design
Award 2025

AD
ARCHITECTURAL DIGEST

THE FEATHERS TAVERN

The Feathers Tavern is the restaurant at The Six Bells Countryside Inn, a cozy tavern where early American cookery meets refined, seasonal fare.

Chef Larkin Young's past roles include Basalt, The Willows Inn at Lummi Island, and Hudson Valley destinations like Westwind and The Maker.

The menu draws inspiration from colonial hearth cooking, countryside suppers, and heirloom recipes reimaged with fresh, local ingredients.

"The Feathers serves outstanding food in a setting of country romanticism."

TIMES UNION
timesunion.com

"Rosendale's newest restaurant, The Feather blends nostalgic countryside charm with elevated Hudson Valley cuisine."

Chronogram
ARTS. CULTURE. SPIRIT.



CORPORATE EVENT PACKAGES

The Meeting

For groups of 5 or more

A full day meeting space for you and your team with snacks, lunch and dinner.

MEETING ROOM RENTAL

AUDIO/VISUAL

BEVERAGE STATION

PEN & PAD

THREE COURSE TEAM DINNER

The Celebration

For groups of 15 or more

The ideal package for your annual company party, retirement celebration, or large-scale meeting.

PROPERTY BUYOUT

THREE COURSE PLATED DINNER

OPEN BAR

LATE-NIGHT FIREPIT

BRANDED GIFTING

AUDIO/VISUAL INCLUDES A TV SCREEN WITH CONNECTIVITY.

ALL PACKAGES INCLUDE

RENTALS	PLANNING
• Linens • Dinnerware • Existing furniture • Setup and breakdown of event	• Dedicated Event Manager • TripleSeat planning tools • House Florist • Vendor Coordination • Customized Print Assets

TEAM WORKSHOPS

COCKTAIL AND COOKING CLASSES
FOCACCIA MAKING WITH FOCACCIA FLOURIST
CERAMICS CLASSES
CANDLE POURING AND DECORATING
CHEESE BY THE NUMBERS WITH MARISSA MULLEN
NEEDLEPOINT CLASSES

*WE HAVE PARTNERED WITH INCREDIBLE VENDORS IN THE VALLEY TO OFFER THESE
WORKSHOPS. OUTDOOR EXCURSIONS ARE AVAILABLE AT AN ADDITIONAL COST.*



A decorative horizontal line consisting of a series of small, dark green diamond shapes spaced evenly across the width of the page.

Included in all Packages. Add-ons Available on Request

fall 2026 family style sample menu

Firsts

pick two

Assorted Greens

shaved apples, roasted squash, dried cranberries,
tarragon vinaigrette

Roasted Root Vegetable

arugula, shaved parmesan, fresh herbs, spiced
pecans, blood orange dressing

Kale and Romaine Salad

roasted red peppers, chickpeas, pecorino
vinaigrette

Farro and Roasted Mushroom

roasted red peppers, chickpeas, pecorino
vinaigrette

Mains

pick two

Whole Roast Chicken

potato puree, roasted oyster mushroom, melted
leeks, charred lemon vinaigrette

Crispy Skin Trout

warm potato salad, savory mustard greens,
smoked bacon vinaigrette

Whole NY Strip Roast

herb roasted fingerling potatoes, broccolini, beef
gravy

Desserts

pick two

Dutch Chocolate Mousse

blood orange whipped cream

Lemon Curd Tart Bars

meringue

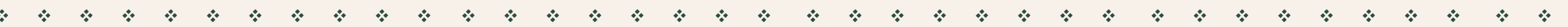
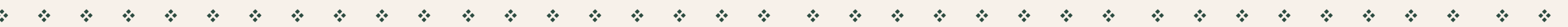
Baked Fruit Crisp

seasonal fruit selection

Blueberry-Lemon Cake

LOOKING FOR YOUR FAVORITE DISH? WE ARE HAPPY TO CREATE A BESPOKE MENU FOR YOUR EVENT.

*ALLERGIES, SENSITIVITIES, AND OTHER DIETARY RESTRICTIONS MAY BE ACCOMMODATED UPON REQUEST



Light F&B Options

Sample Menus

INCLUDED IN ALL PACKAGES

Beverage Station

Water, Tea, Coffee, Soft Drinks

Boxed Lunches

Herb Roasted Chicken Sandwich

Big Green Salad

Mediterranean Wrap

Goat Cheese Tarte

SNACKS

Grazing Table

**Selections of artisan meats and cheeses,
dried fruits, local honey, crackers, house
pickled veg,**

Sweets + Snacks

Assorted House-Baked Cookies, granola bars, North Fork chips, protein bites

Breakfast Bites

Yogurt station with berries and fruits,
fresh fruit selection, housemade granola,
scones, butter, jams

LET'S PLAN YOUR EVENT

Website	Email Address	Phone Number
www.thesixbellshotel.com	theinn@thesixbells.com	<u>845-658-2047</u>

PRESS

www.thesixbellshotel.com

theinn@thesixbells.com

845-658-2047



TRAVEL+ LEISURE

AD

VOGUE



FAQS

Deposit and Payment structure

Initial Deposit

- 25% of the total event cost, due upon signing. This deposit is non refundable unless the date is resold.

Second Payment

- 50% of the total event cost is due six months from the event date

Final Payment

- Remaining 25%, or balance on the account, is due 30 days prior to the event date.

EACH DEPOSIT MADE IN THE PAYMENT SCHEDULE IS NONREFUNDABLE AT THE TIME OF RECEIPT. DEPOSITS WILL NOT BE RETURNED IN THE EVENT OF A CANCELLATION.

May our guests check-in early?

Our check-in time is guaranteed at 3PM. We recommend that your guests be event-ready ahead of their travel to Rosendale. Guests may extend their stays outside of the Two-Night minimum block upon request and per availability.

Are candles permitted?

Candles are welcomed at the Six Bells, however, there may be no candles on the floor or walkways.

Do we have to provide a tent?

No, the deck of the Six Bells is covered by a frame tent from the Sunroom to the edge of the deck. Heaters and tent sides are included.

Am I responsible for cleanup?

Unless you are providing your own decor, furnishings, or other rentals, you are not responsible for onsite cleanup.

Can you provide transportation?

Yes - We work very closely with a local transportation company with a varied fleet of vans and busses. A 15% fee will be assessed for coordinating transportation.

Are pets allowed?

Well behaved pets are allowed on property. Pets are welcome to stay overnight with a \$75 one-time fee.

What is the fee structure?

There are a few fees to keep in mind throughout the booking process.

- 20% gratuity for staff applied to F&B
- \$25 per person Staffing fee
- 6% Administrative Fee

Is the property wheelchair friendly?

The Deck and Sunroom are both wheelchair friendly, However, due to the historic nature of the building, some areas are inaccessible.

Weather Plans

In the event of Inclement weather, there is enough space within the Feathers Tavern and tent to host your guests. The weather plan will be confirmed by 2PM on the day of the event

Is there onsite parking?

Yes, there is space on site for 20 cars, and a municipal lot down the street for overflow parking. Transportation is recommended.

