



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 overnight accommodations includes 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.

Interiors

The hotel is designed by Greco Deco, the design firm behind The Ned London and Sommero House in Oslo, and has been published in Architectural Digest, VOGUE and The New York Times.





"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.



EVENTS AT THE INN

From weddings and rehearsal dinners to family reunions, milestone birthdays, and private friend weekends, The Six Bells is made for meaningful gatherings. The inn accommodates intimate celebrations and full property buyouts alike with on-site dining, dedicated event management, and a storybook setting.

WEDDINGS

FAMILY REUNIONS

MICRO-WEDDINGS

BIRTHDAYS & LIFE MILESTONES

REHEARSAL DINNERS

MEMORIALS

POST-WEDDING BRUNCH

FRIEND GROUP BUY-OUTS

BACHELOR & BACHELORETTE PARTIES

BABY SHOWERS

Special Event Packages

The Gathering

*AN INTIMATE DINNER OR BRUNCH. PERFECT FOR
GROUPS OF 8 - 20*

- Dinner: a Three Course Plated Meal in the Sunroom
- Brunch: Family Style Banquet
- Cash Bar
- Welcome Drinks in the Tavern or on The Deck
- Bud Vase Florals
- Six Bells Dinnerware, Flatware and Linen

The Occasion

*IDEAL FOR YOUR UPCOMING FAMILY RETREAT, BIRTHDAY, OR
FRIENDS GETAWAY. GREAT FOR GROUPS OF 10-26.*

- Full Hotel Buyout
- Welcome Drinks and Passed Hors d'Oeuvres
- Daily Country-Style Breakfast for Hotel Guests
- Three Course Dinner on the Deck or in the Sunroom
- Six Bells Dinnerware, Flatware and Linens
- Late Night Snacks + Firepit Gathering

Wedding Packages

The Celebration

*A MICRO CELEBRATION FOR YOU AND YOUR
FAVORITE PEOPLE. UP TO 30 GUESTS.*

- Intimate One-Night Celebration with Five-Hour Site Rental
- Optional On-Site Ceremony
- Cash Bar
- Selection of Three Passed Hors d'Oeuvres
- Plated Three Course Dinner
- Champagne Toast
- Floral Bud Vases
- Complimentary use of the Property for Engagement Photography Sessions
- No hotel room booking required



Wedding Packages

The Big Occasion

- Two Night Hotel Buyout
- One-Day Property Buyout
- On-site Ceremony
- Selection of Six passed Hors d'Oeuvres
- Three Course Dinner
- Five-Hour Open Bar
- Champagne Toast
- Floral Bud Vases
- Complimentary Property use for Engagement Photography Session
- Tableside Coffee and Tea Service
- Late Night Snack
- Personalized Gift from the Shop
- One Menu Tasting for the Couple
- Late Checkout for the Couple

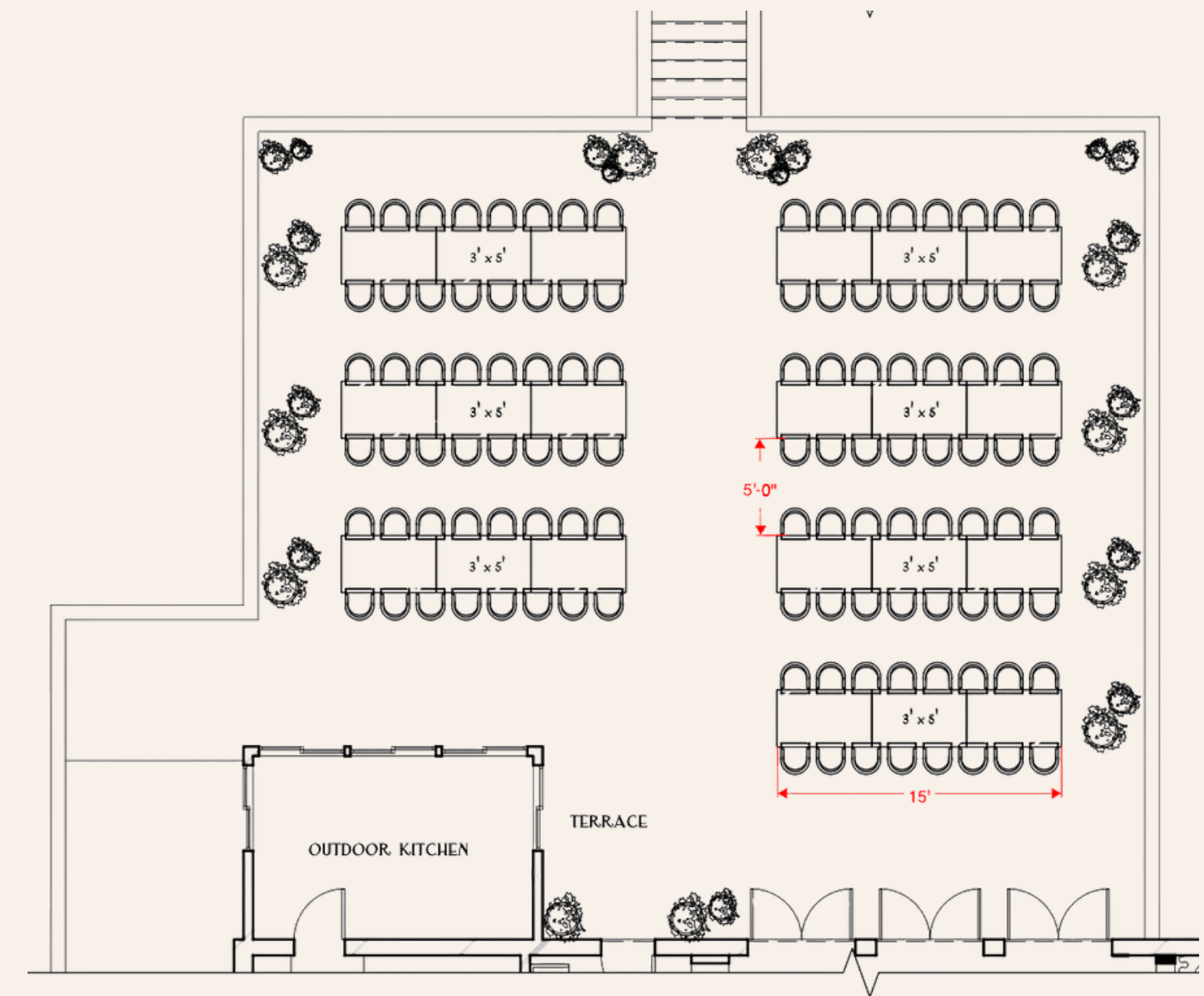
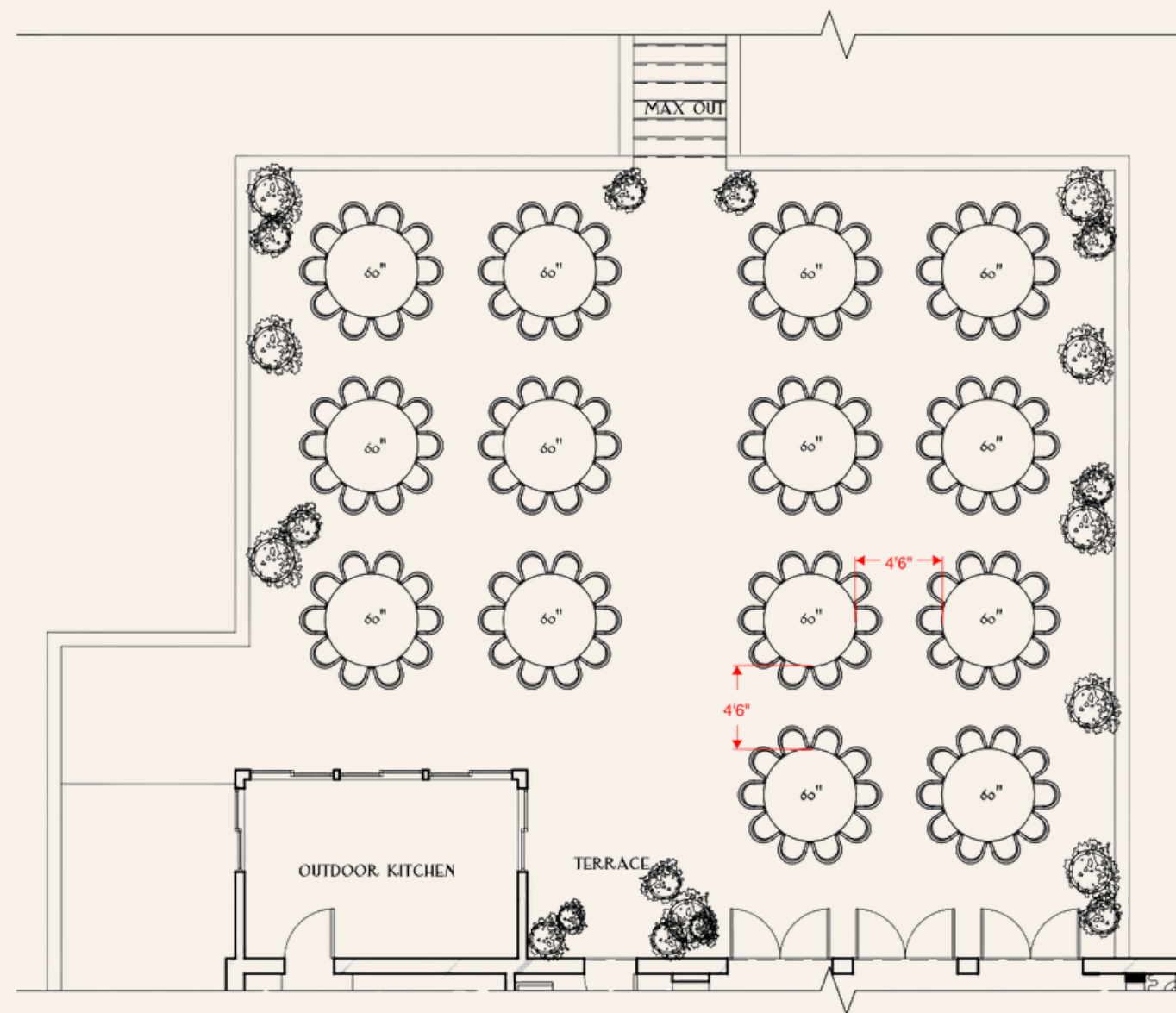
THE BIG NIGHT AT THE INN. TWO NIGHTS OF FAIRYTALE BLISS OFF OF RONDOUT CREEK AND A WEDDING CELEBRATION FOR UP TO 100.



EVENTS SPACE OVERVIEW

EVENT SPACE	INDOOR / OUTDOOR	BEST FOR	CAPACITY SEATED	CAPACITY STANDING
The Feathers	Indoor	The Gathering, The Celebration	30	45
The Deck	Outdoor	The Occasion, The Celebration, The Six Bells Buyout.	80	100
The Sunroom	Indoor	The Gathering, The Celebration	20	25
The Parlor	Indoor	The Gathering, The Celebration	30	45
Property Buyout	Indoor + Outdoor	The Occasion, The Six Bells Buyout	100	

EXTERIOR DECK SAMPLE FLOORPLANS



Passed Bites

Cocktail Hour

Passed Hors d'Oeuvres

Olive and Sun Dried Tomato Tapenade On Crostini
Cucumber Cups with Smoked Trout
Mini Twice Baked Fingerling Potato with Brie
Goat Cheese + Fig Jam Crostini
Smoked Deviled Eggs with Crispy Bacon and Chives
Crispy Polenta, Braised Short Rib, Tomato Jam
Caprese Skewer, Tomato, Mozzarella, Basil
Potato Croquettes with Caramelized Onion Ricotta
Parsnip Fritters with Thyme Aioli and Smoked Paprika
Butternut Squash Soup with Herb Oil
Bacon Wrapped Dates
Baked Brie and Cranberry Puff Tartlette
Spinach, Artichoke, and Parmesan Baked Tart
Roasted Meatballs with Smoked Eggplant Jus

*selection quantity based on package

*all packages include three hors d'oeuvres per guest

Add-On Hors D'Oeuvres

From \$9/Person

Rosemary and Mustard Crusted Lollipop Lamb

Dungeness Crab Cake with Remoulade

Braised Beef Short Rib with Horseradish Jelly on
Crostini

Country Pâté Bites with House-Made Mustard

Mini Pot Pies

Prosciutto, Pear, and Blue Cheese

Family Style Dinner

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.

*Menus are subject to change based on seasonal availability

*Allergies, sensitivities, and other dietary restrictions may be accommodated upon request

Plated Dinner

sample menu

Firsts

pick one

Roasted Beet and Carrot Salad

fresh herbs, toasted pine nuts, watercress
roasted apple vinaigrette

Baby Heads Lettuces

roasted squash, shaved apples,
pecorino, meyer lemon vinaigrette

Roast Squash Soup

herb olive oil, whipped ricotta

Mains

Herb Roasted Chicken

seasonal roasted vegetables,
thyme jus

Smoked Sirloin Steak

roasted mashed potatoes, broccolini,
caramelized onion jus

Bone-in Pork Chop

herbed turnips, crispy potatoes,
pickled mustard seed jus

Vegetable Tart

seasonal vegetables,
herbed beurre blanc

Desserts

pick two

Dutch Chocolate Cake

Carrot Cake

Pear & Cranberry Galette

Lemon Curd Tart

Apple Strudel

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

**MENUS ARE SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY*

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





GUEST ROOMS OVERVIEW

NAME	TYPE	SETUP	CAPACITY
Scrubbet's Ledge	Two Bedroom Suite	King, Two Single	4 Adults
The Penny	Standard King	King	2 Adults
The Rookery	Superior Queen	Queen	2 Adults
The Double Duke	Superior King	King	2 Adults
Mildred's Plum	Superior Queen	Queen	2 Adults
The Old Room	Standard Queen	Queen	2 Adults
Innkeeper's Suite	Two Bedroom Suite	King, Single	3 Adults
Mant's Crake	Standard King	King	2 Adults
Gable's Hollow	Standard King	King	2 Adults
The Ribbon	Superior King	King	2 Adults
Lamplight	Junior Suite	King	2 Adults

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Lamplight	Junior Suite	King	2 Adults

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TRAVEL+ LEISURE

AD

VOGUE

FAQS

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.

Do you require vendor insurance?

Yes - Vendors must provide The Six Bells Countryside Inn with a Certificate of Insurance at least 30 days prior to the event date.

Do you require an Event Planner?

Yes, but only day-of coordination is necessary. Full service is preferred, but not required.

Can you provide transportation?

Yes - We work very closely with a local transportation company with a varied fleet of vans and busses. There is a fee that will be applied.

Are candles permitted?

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

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.

How do I book a date?

Once you have visited the Six Bells and your event dates have been finalized, you will receive a contract. Once signed and returned, we will require a 25% deposit.

Are pets allowed?

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

Am I responsible for cleanup?

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

We're looking for something to do offsite

We work with many local businesses to create experiences for you and your guests. If you're looking to go offsite for activities, we can plan them and arrange transportation for you and your group.

Do you allow room blocks for off-site weddings?

Yes, however, F&B Minimums do apply. High season weekends are reserved for on-site events only, and are available within nine months to the general public.

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.

Is there onsite parking?

Yes, there is space on site for 16 cars, and a municipal lot down the street for overflow parking. Transportation is recommended.

What is the fee structure?

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

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

There are also a few A La Carte fees that are not mandatory.

- Cake Cutting Fee (\$5/Person)
- Corkage Fees (\$25/Bottle)

How do I hit my minimum spend?

Minimums can be met through upgrading your beverage packages, adding on appetizers or stations, and late night snacks. Site fees, Buyout Fees, and other fees built into the pricing structure may not count against your minimums.

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 with you are your wedding planner by 2pm on the day of your event.

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.