



Wedding Packages

Contact

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Minimum: 200 Persons

Note: Wedding Facilities are only available in early Spring and late Fall

Package Cost - \$64/pp + 8% NYS Tax and 15% Gratuity

Includes:

- **Tablecloths & Napkins (Chair covers – extra charge)**
- **Cocktail Hour** – 3 Hot Appetizers & 3 Cold Appetizers
- **Mixed Green Salad and Basket of Rolls**
- **Choice of Entrees** – One from each
 - Beef, Chicken, and Fish
- **Choice of Vegetable and Potato**
- **5-Hour Open Bar includes:**
 - Bar Set-Up
 - Bartenders
 - Imported and Domestic Beers
 - Coffee, Tea
 - Name Brand Liquors
 - Cordials
 - Wine
 - Soda

Other Beverage Arrangements (after open bar)

- Bar Tab – You set a bar tab limit and we'll keep track of the Beverages
- Cash Bar – Guests purchase their own drinks

Bride and Groom Responsibilities

1. Hiring Band or DJ
2. Wedding Cake
3. Centerpieces, Place Cards, and Favors

Extras

- ❖ Champagne Toast - \$1.50/person
- ❖ Motel Rooms - \$85/per room, per night
- ❖ Continental Breakfast available - \$5/person

*** RATES MAY CHANGE FOR 2012**

Appetizers

Hot:

- ❖ *Baby Meatballs in Kentucky Bourbon Sauce*
- ❖ *Swedish Meatballs*
- ❖ *Baby Meatballs in Tomato Sauce*
- ❖ *Bar-B-Q Chicken Wings*
- ❖ *Chicken Wings with Fresh Lemon & Garlic*
- ❖ *Baby Shrimp Egg Rolls with Dipping Sauces*
- ❖ *Breaded Mozzarella Sticks with Marinara Sauce*
- ❖ *Italian Sausage in Fresh Lemon & Garlic*
- ❖ *White Broccoli Pizza*
- ❖ *Sicilian Pizza*
- ❖ *Clams Casino*
- ❖ *Baked Stuffed Mushrooms*
- ❖ *Pizza Pillows*
- ❖ *Cocktail Frankfurters in Sweetened Chili Sauce*

Cold:

- ❖ *International Cheese Board with Assorted Crackers*
- ❖ *New York State Cheddar Cheese Board*
- ❖ *Tropical Fresh Fruit Platter*
- ❖ *Garden Vegetable Crudités with Assorted Dips*
- ❖ *Tortellini in a Garlic Walnut Pesto*
- ❖ *Italian Antipasto Platter*
- ❖ *Served Shrimp Cocktail Platter (add'l charge)*

Menu Options

Beef:

- ❖ *Roast Prime Rib of Beef au jus*
- ❖ *Char Grilled New York Strip Steak*
- ❖ *Grilled Marinated London Broil*

Poultry:

- ❖ *Grilled Chicken Breast with Lemon and Herbs*
- ❖ *Breast of Chicken Marsala*
- ❖ *Grilled Breast of Chicken with Lemon and White Wine*
- ❖ *Breast of Chicken Cordon Bleu*
- ❖ *Breast of Chicken Francaise*

Fish:

- ❖ *Baked Stuffed Filet of Sole*
- ❖ *Grilled Salmon Steak*
- ❖ *Grilled Marinated Swordfish Steak*

Vegetables:

- ❖ *Green Beans with Toasted Cashews*
- ❖ *Orange Ginger Glazed Baby Carrots*
- ❖ *Marinated Roasted Garden Vegetables*
- ❖ *Sauteed Green Peas with Mushrooms and Garlic*
- ❖ *Honey Brown Sugar Carrots*

Starches:

- ❖ *Idaho Baked Potato*
- ❖ *Roasted Irish Red Potatoes*
- ❖ *Cider Red Potatoes*
- ❖ *Herb Roasted Potatoes*
- ❖ *Rice Pilaf*
- ❖ *Seasoned Yellow Rice with Peas and Almonds*