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Wedding

PACKAGES

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RT.5 & 31, VERNON, NY 13476

**VERNON
DOWNS**
— CASINO • HOTEL —

Wedding

WELCOME TO VERNON DOWNS!

Congratulations on your engagement! This is an exciting time for you and it can be somewhat stressful as well. However, rest assure that here at Vernon Downs we take that stress away to help create the wedding of your dreams.

Tucked away off the main drag, Vernon Downs gives you views that are breathtaking, from the countryside to the night sky. Our 6,750 square foot Ballroom is the perfect venue for your special day. Not only can we help you with your wedding, but we can also host your Bridal Shower, Rehearsal Dinner and even a Farewell Breakfast the next morning for your guests. Let us know what you need and we can help make it happen!

We offer more than just a wedding venue and hotel rooms. Our casino floor has 512 gaming machines, two food outlets, and Ring Eyed Pete's lounge with live entertainment on Friday and Saturday nights. During racing season, you can watch the horse races at the track, and enjoy a snack and beverage at Miracle Mile. At Vernon Downs, there is always something for you to do. As our slogan says, "Live a Little. Win a Lot."

As our promise to you, we will be here for you all the way, from the beginning to the end. Our dedicated staff can assist you with any questions you have at any time. We hope you will consider us for your wedding venue, and look forward to working and celebrating your Big Day with you!

Best Wishes

Vernon Downs Staff

Wedding

YOUR WEDDING PACKAGE INCLUDES:

- EXPERIENCED ON-SITE WEDDING COORDINATOR FROM DAY ONE TO THE BIG DAY
- TWO NIGHT HONEYMOON SUITE FOR BRIDE & GROOM
- BRIDAL SUITE FOR THE BRIDE TO GET READY IN ON WEDDING DAY
- SPECIAL ROOM RATES FOR GUESTS WITH RESERVATION CARDS
- MENU TASTING FOR UP TO FOUR PEOPLE
- TWO DISPLAYED HORS D'OEUVRES DURING COCKTAIL HOUR
- FOUR HOURS OF OPEN BAR
- COMPLIMENTARY CHAMPAGNE TOAST FOR ALL GUESTS
- COMPLIMENTARY CAKE CUTTING SERVICE
- 72" ROUND TABLES WITH 85" LINENS - FLOOR LENGTH LINENS AVAILABLE FOR ADDITIONAL CHARGE
- ASSORTMENT OF NAPKIN COLORS
- INCREDIBLE PHOTO OPPORTUNITY LOCATIONS ON PROPERTY
- RACE VOUCHERS AVAILABLE FOR PURCHASE AS FAVORS DURING RACE SEASON
- CENTERPIECES FOR UP TO 15 GUEST TABLES WITH TABLE NUMBERS AND STANDS
- CARD BOX AVAILABLE TO USE FOR ADDITIONAL CHARGE

Wedding

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COCKTAIL HOUR DISPLAYS - CHOICE OF TWO

VEGETABLE CRUDITÉ DISPLAY

ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH HOMEMADE DIPPING SAUCES

VEGETABLE CRUDITÉ MARTINI GLASS DISPLAY

ASSORTMENT OF SEASONAL VEGETABLES ON TOP OF BUTTERMILK RANCH DRESSING IN A MARTINI GLASS

ARTISAN CHEESE DISPLAY

ASSORTMENT OF DOMESTIC CHEESES ALONG WITH CRACKERS AND FRESH FRUIT GARNISH

FRESH FRUIT DISPLAY

ASSORTMENT OF SEASONAL FRUIT SERVED WITH A WHIPPED STRAWBERRY SAUCE

ADDITIONAL DISPLAYS - \$3.00 ADDITIONAL PER PERSON

INSALATA CAPRESE DISPLAY

TOMATO AND MOZZARELLA SKEWERS WITH FRESH BASIL AND BALSAMIC DRIZZLE

CHARCUTERIE DISPLAY

PROSCIUTTO, HARD SALAMI, PEPPERONI, SOPPRESSATA, CRACKERS, ASSORTED BREADS, AND CONDIMENTS, GARNISHED WITH PEPPERS, AND OLIVES

SEAFOOD DISPLAYS

SEAFOOD HOT DISPLAY - \$8.00 PER PERSON

CLAMS CASINO, OYSTERS ROCKEFELLER AND MUSSELS BIANCO

SHRIMP COCKTAIL DISPLAY OR PRE-SET

LARGE SHRIMP (16/20) - \$8.00 PER PERSON

PEEL AND EAT SHRIMP (21/25) - \$6.00 PER PERSON

PASSED HORS D'OEUVRES

EACH SELECTION INCLUDES ONE PER PERSON. MAY BE PASSED OR DISPLAYED.

TIER 1 - CHOICE OF 3 FOR \$5.75 PER PERSON

FRIED RAVIOLI SHOOTERS WITH MARINARA SAUCE
MUSHROOMS STUFFED WITH SAUSAGE AND CREAM CHEESE
SMOKED GOUDA ARANCINI WITH MARINARA SAUCE
BRUSCHETTA SPOONS
CHICKEN AND PINEAPPLE SKEWERS

TIER 2 - CHOICE OF 3 FOR \$7.75 PER PERSON

GRILLED CHEESE AND TOMATO SOUP SHOOTERS
SHAVED BEEF ON CROSTINI
CHICKEN FLAUTAS WITH FUNDIDO SAUCE
MUSHROOMS STUFFED WITH SHRIMP
TOMATO AND BASIL BRUSCHETTA ON CROSTINI
SHAVED SMOKED BEEF BRISKET ON A BUTTERMILK BISCUIT

TIER 3 - CHOICE OF 3 FOR \$9.75 PER PERSON

SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE
CHICKEN SPIEDIE PINEAPPLE SKEWER
MINI BEEF WELLINGTON WITH CREAMY HORSERADISH SAUCE
BEEF EMPANADA
CHICKEN QUESADILLA CORNUCOPIA

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATED PACKAGE

ALL MEALS ARE ACCOMPANIED WITH TWO COCKTAIL HOUR DISPLAYS, ROLLS WITH WHIPPED HERB BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE, HOT TEA AND FOUR HOUR OPEN HOUSE BRAND BAR.

SALAD - CHOICE OF ONE

HOUSE SALAD

HOUSE BLEND LETTUCE, TOMATOES, CUCUMBERS, CARROTS, HERB CROUTONS WITH A BALSAMIC VINAIGRETTE DRESSING

CAESAR SALAD

ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND HERB CROUTONS

SPECIALTY SALADS - \$2.00 ADDITIONAL PER PERSON

VERNON SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, CRUMBLY BLEU CHEESE, WALNUTS, HERB CROUTONS AND A BLACK BERRY BALSAMIC VINAIGRETTE DRESSING

SPINACH SALAD

FRESH BABY SPINACH, RED ONION, BACON, FETA CHEESE AND ZINFANDEL VINAIGRETTE

WEDGE SALAD

WEDGE OF ICEBERG LETTUCE, TOPPED WITH CHERRY TOMATOES AND DICED BACON, DRIZZLED WITH CREAMY BLEU CHEESE DRESSING

PASTA PRIMAVERA - \$42.00 PER PERSON

(THIS IS A VEGETARIAN OPTION AND DOES NOT INCLUDE SIDES.)
PENNE PASTA TOPPED WITH FRESH VEGETABLES IN A CREAMY GARLIC SAUCE

SIRLOIN (10OZ) - \$45.00 PER PERSON

GRILLED SIRLOIN TOPPED WITH SAUTÉED MUSHROOMS AND ONIONS

CHICKEN ROMANO - \$47.00 PER PERSON

BREADED CHICKEN BREAST TOPPED WITH HOUSE MADE BRUSCHETTA, FRESH MOZZARELLA CHEESE AND FINISHED WITH A WHITE WINE CREAM SAUCE

CHICKEN SALTIMBOCCA - \$48.00 PER PERSON

CHICKEN BREAST LAYERED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE

BAKED HADDOCK - \$48.00 PER PERSON

HADDOCK BAKED WITH A PARMESAN CRUST AND TOPPED WITH A WHITE WINE CREAM SAUCE

FILET OF SALMON - \$52.00 PER PERSON

GRILLED SALMON WITH A CITRUS COMPOUND BUTTER

PRIME RIB OF BEEF AU JUS (12OZ) - \$58.00 PER PERSON

PRIME RIB SERVED WITH A SIDE OF AU JUS

FILET MIGNON (8OZ) - \$60.00 PER PERSON

FILET SERVED ON TOP OF A GARLIC CROSTINI AND TOPPED WITH A GARLIC BUTTER COMPOUND

STUFFED LOBSTER TAIL - \$65.00 PER PERSON

LOBSTER TAIL WITH A CRAB STUFFING TOPPED WITH SCAMPI SAUCE

ADD TO ANY ENTRÉE

FOUR LARGE SHRIMP SCAMPI - \$6.00 PER PERSON / FOUR LARGE BROILED SCALLOPS - \$6.00 PER PERSON

VEGETABLE OPTIONS - PLEASE SELECT ONE FOR ALL DISHES

MIXED ROASTED ROOT VEGETABLES / SAUTÉED GREEN BEANS / SAUTÉED BROCCOLI AND CAULIFLOWER / ZUCCHINI, SUMMER SQUASH AND RED PEPPER

SIDE OPTIONS - PLEASE SELECT ONE FOR ALL DISHES

OVEN ROASTED POTATOES / POTATOES ROMANOFF / WILD RICE / MASHED SWEET POTATOES

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATINUM PLATED PACKAGE \$80.00 PER PERSON

THIS PACKAGE INCLUDES ONE SIGNATURE DRINK, PREMIUM BRAND BAR FOR FOUR HOURS, TWO COCKTAIL HOUR DISPLAYS, ONE PASSED HORS D'OEUVRES FROM TIER 1, CHAIR COVERS WITH SASHES & BANDS, A PLATED DESSERT, ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

SALAD - CHOICE OF ONE

VERNON SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, ASIAGO CHEESE, ARTICHOKE HEARTS, HERB CROUTONS AND A BALSAMIC VINAIGRETTE DRESSING

CAESAR SALAD

ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND HERB CROUTONS

SEAFOOD ENTRÉES - CHOICE OF ONE

STUFFED HADDOCK

HADDOCK STUFFED WITH OUR HOUSE CRAB STUFFING AND TOPPED WITH A WHITE WINE GARLIC SAUCE

SEARED CHILEAN SEA BASS

SEABASS WITH LEMON, DILL, CAPER SAUCE

SHRIMP AND SCALLOP FLORENTINE

SHRIMP AND SCALLOPS WITH FRESH BABY SPINACH IN A FLORENTINE SAUCE OVER BOWTIE PASTA

CHICKEN ENTRÉES - CHOICE OF ONE

CHICKEN SALTIMBOCCA

CHICKEN BREAST TOPPED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE

GRILLED CHICKEN CAPRESE

GRILLED CHICKEN BREAST TOPPED WITH TOMATOES, FRESH MOZZARELLA, BALSAMIC DRIZZLE AND A FRIED BASIL LEAF

GREEK CHICKEN

CHICKEN BREAST STUFFED WITH BABY SPINACH, TOMATOES, KALAMATA OLIVES, AND FETA CHEESE, TOPPED WITH A CUCUMBER YOGURT SAUCE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

BEEF ENTRÉES - CHOICE OF ONE

PRIME RIB OF BEEF AU JUS (12OZ)

PRIME RIB SERVED WITH A SIDE OF AU JUS

FILET MIGNON (8OZ)

FILET SERVED ON TOP OF A GARLIC CROSTINI AND TOPPED WITH A GARLIC BUTTER COMPOUND

VEGETARIAN ENTRÉES - CHOICE OF ONE

MUSHROOM NAPOLEAN

THREE SEARED PORTOBELLO MUSHROOMS, LAYERED WITH GOAT CHEESE, TOMATOES, GREENS AND TOPPED WITH A BALSAMIC GLAZE

CAULIFLOWER RISOTTO

RICED CAULIFLOWER SIMMERED WITH CREAM, PARMESAN CHEESE, SEASONING, ROASTED RED PEPPERS, AND ASPARAGUS

EGGPLANT PARMESAN

BREADED EGGPLANT TOPPED WITH MOZZARELLA CHEESE AND MARINARA, SERVED OVER ZUCCHINI PASTA

VEGETABLE OPTIONS - PLEASE SELECT ONE FOR ALL DISHES

MIXED ROASTED ROOT VEGETABLES / SAUTÉED GREEN BEANS / SAUTÉED BROCCOLI AND CAULIFLOWER / ZUCCHINI, SUMMER SQUASH AND RED PEPPER

SIDE OPTIONS - PLEASE SELECT ONE FOR ALL DISHES

OVEN ROASTED POTATOES / POTATOES ROMANOFF / WILD RICE / MASHED SWEET POTATOES

DESSERT - PLEASE SELECT ONE FOR ALL DISHES

CHEESECAKE WITH BLACKBERRY COMPOTE

MINI ASSORTED TRIO OF CHEESECAKE

CHOCOLATE FUDGE CAKE

CHOCOLATE DIPPED STRAWBERRIES AND CREAM

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

GOLD BUFFET - \$58.00 PER PERSON

ALL MEALS ARE ACCOMPANIED WITH TWO COCKTAIL HOUR DISPLAYS, ROLLS WITH WHIPPED HERB BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE, HOT TEA AND FOUR HOUR OPEN HOUSE BRAND BAR.

SALADS - CHOICE OF TWO

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSINGS / CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS / CUCUMBER SALAD / TRI-COLOR PASTA SALAD / BROCCOLI SALAD

SIDES - CHOICE OF ONE

OVEN ROASTED POTATOES / RICE PILAF / GARLIC SKIN ON MASHED POTATOES

VEGETABLES - CHOICE OF ONE

MIXED ROASTED ROOT VEGETABLES / SAUTÉED BROCCOLI AND CAULIFLOWER / ZUCCHINI, SUMMER SQUASH AND RED PEPPERS

PASTA - CHOICE OF ONE

CHEESE TORTELLINI / RIGATONI / CAVATAPPI

SAUCE - CHOICE OF ONE

MARINARA SAUCE / ALFREDO SAUCE / ROASTED RED PEPPER CREAM SAUCE / VODKA SAUCE

ENTRÉES - CHOICE OF THREE

MEDITERRANEAN CHICKEN STIR FRY

ARTICHOKES, ROASTED RED PEPPERS, SPINACH, KALAMATA OLIVES, AND FETA CHEESE WITH FALAFEL

STUFFED CHICKEN BREAST

CHICKEN BREAST STUFFED WITH BROCCOLI AND ASIAGO CHEESE IN A CREAMY GARLIC WINE SAUCE

FILET OF SALMON

SALMON FILET TOPPED WITH A CITRUS COMPOUND BUTTER

HADDOCK FLORENTINE

HADDOCK WITH SPINACH AND TOPPED WITH A WHITE WINE CREAM SAUCE

ROASTED PORK LOIN

PORK LOIN WITH A MUSHROOM, ONION AND CRANBERRY STUFFING

BEEF TIPS

BEEF TIPS SERVED WITH A MUSHROOM GRAVY AND WILD RICE

SOUTHERN BUFFET - \$68.00 PER PERSON

ALL MEALS ARE ACCOMPANIED WITH TWO COCKTAIL HOUR DISPLAYS, CORN BREAD WITH HONEY BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE, HOT TEA AND FOUR HOUR OPEN HOUSE BRAND BAR.

SALADS - CHOICE OF ONE

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING
COLE SLAW
MACARONI SALAD
POTATO SALAD
BROCCOLI SALAD

SIDES - CHOICE OF TWO

HOMEMADE MACARONI AND CHEESE
COLLARD GREENS
RED BEANS AND RICE
SALT POTATOES

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS
BBQ CORN: SLOW ROASTED CORN KERNELS TOSSED WITH A BBQ RUB AND BUTTER

ENTRÉES - CHOICE OF THREE

BARBECUE CHICKEN BREAST
FRIED CHICKEN
PULLED PORK
BEEF BRISKET
CORNMEAL FRIED CATFISH
SHRIMP CREOLE PASTA WITH SHRIMP, PEPPERS AND ONIONS TOSSED IN PENNE PASTA AND A CREOLE BLUSH SAUCE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATINUM BUFFET PACKAGE - \$80.00 PER PERSON

THIS PACKAGE INCLUDES ONE SIGNATURE DRINK, PREMIUM BRAND BAR FOR FOUR HOURS, TWO COCKTAIL HOUR DISPLAYS, ONE PASSED HORS D'OEUVRES FROM TIER 1, CHAIR COVERS WITH SASHES & BANDS, ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS AND FRESHLY BREWED COFFEE AND HOT TEA.

SALADS - CHOICE OF ONE

MIXED GREEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSINGS / CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS / CAPRESE SALAD WITH GARDEN TOMATOES, FRESH MOZZARELLA, BASIL AND BALSAMIC DRESSING / TOMATO AND CUCUMBER SALAD

SIDES - CHOICE OF ONE

MASHED POTATO BAR SERVED WITH BUTTER, SOUR CREAM, CHEESE, BACON, SCALLIONS, AND GRAVY
BAKED POTATO BAR SERVED WITH BUTTER, SOUR CREAM, CHEESE, BACON, SCALLIONS, AND BROCCOLI

VEGETABLES - CHOICE OF ONE

MIXED ROASTED ROOT VEGETABLES / BRAISED BRUSSEL SPROUTS / ZUCCHINI, SUMMER SQUASH AND RED PEPPERS

PASTA - CHOICE OF ONE

CHEESE TORTELLINI / RIGATONI / CAVATAPPI

SAUCE - CHOICE OF ONE

MARINARA SAUCE / ALFREDO SAUCE / ROASTED RED PEPPER CREAM SAUCE / VODKA SAUCE

ENTRÉES - CHOICE OF THREE

CHICKEN FLORENTINE

CHICKEN BREAST WITH SPINACH AND TOPPED WITH A WHITE WINE CREAM SAUCE

CHICKEN SCARPARIELLO

SLOW ROASTED CHICKEN, ITALIAN SAUSAGE AND MUSHROOMS IN A TOMATO BEEF SAUCE WITH POLENTA

BAKED HADDOCK

HADDOCK WITH CRAB AND PANKO BREADCRUMBS AND TOPPED WITH A LEMON BUTTER COMPOUND

GRILLED SALMON

SALMON WITH A MAPLE GLACE

RISOTTO

RISOTTO WITH FRESH SPINACH AND MUSHROOMS

STUFFED PORK LOIN

PORK LOIN STUFFED WITH CHORIZO AND CORNBREAD WITH A BOURBON DEMI-GLACE

SLICED ROAST BEEF

ROAST BEEF SLICED WITH A PEPPERCORN DEMI-GLACE

CARVING STATION

PRIME RIB CARVING STATION WITH AU JUS AND HORSERADISH SAUCE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

STATION PACKAGE - \$80.00 PER PERSON

ALL MEALS ARE ACCOMPANIED WITH TWO COCKTAIL HOUR DISPLAYS, GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING, ROLLS WITH WHIPPED HERB BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE, HOT TEA AND FOUR HOUR OPEN HOUSE BRAND BAR.

CHOICE OF FOUR STATIONS**PASTA STATION (ACTION STATION)**

ASSORTED BREADS / PENNE, CAVATAPPI AND BOWTIE PASTA / ALFREDO SAUCE, MARINARA SAUCE AND VODKA SAUCE / GRILLED CHICKEN, BROILED SHRIMP, MUSHROOMS, ROASTED BROCCOLI, CARAMELIZED ONIONS, GRILLED VEGETABLES, AND PEAS

TACO STATION

CORN TORTILLAS, FLOUR TORTILLAS AND NACHO CHIPS / SLOW-COOKED BEEF BRISKET, BLACKENED TILAPIA AND PULLED CHICKEN / FIRE ROASTED PEPPERS, ONIONS, CHOPPED LETTUCE, JALAPEÑO PEPPERS, SHREDDED CHEESE, PICO DE GALLO, SMASHED AVOCADO WITH LIME, SOUR CREAM AND QUESO

ASIAN STATION

PORK FRIED RICE, EGG ROLLS, VEGETABLE TEMPURA, WONTONS WITH SWEET AND SOUR SAUCE, ASIAN CHICKEN SALAD WITH SESAME OIL VINAIGRETTE IN "TO GO" BOXES WITH CHOP STICKS, AND ASIAN VEGETABLES WITH SHRIMP AND GINGER PEANUT SAUCE

MACARONI AND CHEESE BAR

HOMEMADE MACARONI AND CHEESE FEATURING NEW YORK SHARP WHITE CHEDDAR / GROUND BEEF, BACON, PEPPERONI, SHRIMP, CHICKEN FINGERS, BROCCOLI, TOMATOES, ONION PEDALS, CRUMBLY BLUE, SHREDDED WHITE CHEDDAR, BARBECUE SAUCE, AND HOT SAUCE

POTATO BAR

MASHED OR BAKED POTATOES - UPGRADE TO BOTH OPTIONS FOR \$1.00 EXTRA PER PERSON
BEEF CHILI, VEGETABLE CHILI, BUTTER, SOUR CREAM, CHEESE, BACON, PICO DE GALLO, CRISPY ONION STRAWS, SCALLIONS, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, AND BEEF GRAVY

RISOTTO STATION (ACTION STATION)

CLASSIC ARBORIO RISOTTO WITH GRILLED CHICKEN, SHRIMP, PROSCIUTTO, CHORIZO, PEAS, MUSHROOMS, GRILLED ASPARAGUS, TOMATOES, SCALLIONS, PRIMAVERA VEGETABLES, GORGONZOLA, PARMESAN, SUNDRIED TOMATOES, AND ROASTED RED PEPPERS

SLIDER STATION

MINI HAMBURGERS AND PORTOBELLO VEGGIE BURGERS, MINI HAWAIIAN BUNS, AVOCADO, SAUTÉED MUSHROOMS, BACON, CARAMELIZED ONIONS, JALAPEÑOS, CHEDDAR CHEESE, AND SLICED PICKLES

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

ADDITIONAL STATIONS

STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET. THIS IS A ONE-HOUR SERVICE.

ROASTED TURKEY BREAST CARVING STATION - \$5.00 PER PERSON

SERVED WITH GRAVY AND CRANBERRY SAUCE

HERB PORK TENDERLOIN CARVING STATION - \$5.00 PER PERSON

SERVED WITH PORK AU JUS

HAM STEAMSHIP CARVING STATION - \$5.00 PER PERSON

SERVED WITH DIJON MUSTARD AND PINEAPPLE CHERRY COMPOTE

STEAMSHIP ROAST OF ANGUS BEEF CARVING STATION - \$7.00 PER PERSON

SERVED WITH BEEF GRAVY

PRIME RIB CARVING STATION - \$8.00 PER PERSON

SERVED WITH HORSERADISH SAUCE AND AU JUS

ROAST TENDERLOIN OF BEEF CARVING STATION - \$9.00 PER PERSON

SERVED WITH HORSERADISH SAUCE

MASHED POTATO STATION - \$5.00 PER PERSON

MASHED WHITE POTATOES SERVED WITH BROCCOLI, BACON, BUTTER, SOUR CREAM, CHEESE, SCALLIONS, AND GRAVY

ANTIPASTO STATION - \$6.00 PER PERSON

FIELD GREENS, PROSCIUTTO, GENOA SALAMI, PROVOLONE, ASIAGO CHEESE, ROASTED RED PEPPERS, ROMA TOMATOES AND CHERRY PEPPERS SERVED WITH BALSAMIC VINAIGRETTE

HOT DOG CART - \$6.00 PER PERSON

HOT DOGS, ROLLS AND SERVED WITH RELISH, KETCHUP AND MUSTARD
ADD \$.50 EACH FOR SAUERKRAUT, ONION SAUCE, CHILI, OR CHEESE SAUCE

ULTIMATE HOT DOG CART - \$8.00 PER PERSON FOR 2 MEATS OR \$9.00 PER PERSON FOR ALL 3 MEATS

SAUSAGE WITH PEPPERS AND ONIONS, KIELBASA OR BRATS. INCLUDES HOT DOGS,
ROLLS AND SERVED WITH RELISH, KETCHUP AND MUSTARD

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PIZZA STATION - \$6.50 PER PERSON

CHEESE PIZZA, PEPPERONI PIZZA, GARLIC PIZZA AND HAWAIIAN PIZZA SERVED WITH RANCH, BLUE CHEESE AND WING SAUCE

LATE NIGHT STATION - \$8.00 PER PERSON

MINI BEEF SLIDERS AND MINI PULLED PORK SLIDERS WITH WAFFLE FRIES, CHEESE SAUCE, LETTUCE, SLICED TOMATOES, PICKLES, MUSTARD, AND KETCHUP

DESSERT STATIONS - STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET

CLASSIC DESSERT STATION - \$6.00 PER PERSON

ASSORTED CAKES, PIES, CUPCAKES, MOUSSE CUPS, AND COOKIES

ICE CREAM STATION - \$6.50 PER PERSON

VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM SERVED WITH WHIPPED CREAM, HOT FUDGE, CARAMEL SAUCE, STRAWBERRY TOPPING, SPRINKLES, CHOPPED PEANUTS, AND CHERRIES

PREMIUM DESSERT STATION - \$8.00 PER PERSON

ASSORTED CANNOLIS, FRUIT TARTS, MINI ECLAIRS, ASSORTED CROISSANTS, SEASONAL FRUITS WITH STRAWBERRY DIP, AND ASSORTED BITE SIZED CHEESECAKES

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

HOUSE BRAND BAR - INCLUDED IN ALL WEDDING PACKAGES EXCEPT PLATINUM

CHAMPAGNE TOAST FOR ALL GUESTS

HOUSE BRAND LIQUOR

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

PREMIUM BRAND BAR - \$10.00 PER PERSON FOR FOUR HOURS AND INCLUDED IN PLATINUM WEDDING PACKAGES

CHAMPAGNE TOAST FOR ALL GUESTS

LIQUOR - TITO'S, ABSOLUTE CITRON, ABSOLUTE VANILLA, ABSOLUTE MANDARIN, SMIRNOFF RASPBERRY, TANQUERAY, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, JAMESON, JACK DANIELS, SOUTHERN COMFORT, CANADIAN CLUB, SEAGRAM'S 7, DISARONNO AMARETTO, KAHLUA, BAILEY'S IRISH CREAM AND FIREBALL WHISKEY

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT, MOSCATO AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT, HEINEKEN, YUENGLING AND MICHELOB ULTRA

ULTRA PREMIUM BRAND BAR - \$12.00 PER PERSON FOR FOUR HOURS

CHAMPAGNE TOAST FOR ALL GUESTS

LIQUOR - GREY GOOSE, TITO'S, ABSOLUTE CITRON, ABSOLUTE VANILLA, ABSOLUTE MANDARIN, SMIRNOFF RASPBERRY, TANQUERAY, BOMBAY SAPPHIRE, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, JW RED, JW BLACK, JAMESON, CROWN ROYAL, JACK DANIELS, SOUTHERN COMFORT, CANADIAN CLUB, SEAGRAM'S 7, DEWAR'S WHITE LABEL, DISARONNO AMARETTO, KAHLUA, BAILEY'S IRISH CREAM AND FIREBALL WHISKEY

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, MERLOT, MOSCATO AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT, HEINEKEN, CORONA, YUENGLING, SAM ADAMS AND MICHALOB ULTRA

CRAFT BEER - \$1.50 - \$4.00 PER PERSON BASED ON CHOICE

SIGNATURE DRINK STATION - \$2.00 PER PERSON, PER DRINK

SIGNATURE DRINKS ARE AVAILABLE DURING COCKTAIL HOUR

BLUSHING BRIDE - PEACH SCHNAPPS, CHAMPAGNE AND GRENADINE

WEDDING CAKE - VANILLA VODKA, MALIBU, PINEAPPLE JUICE AND GRENADINE

SOMETHING BLUE - VODKA, GINGER ALE AND BLUE CURACAO

ROLL IN LUNCH FOR THE WEDDING PARTY - \$12.99 PER PERSON DELIVERED TO YOUR SUITE

SLICED HAM, SLICED TURKEY, SLICED PASTRAMI, DELI CHEESE, BREAD, ROLLS, LETTUCE, SLICED TOMATO, PICKLE SPEARS, MAYONNAISE, DIJON MUSTARD, ASSORTED BAGGED CHIPS, CHOICE OF: FRESH FRUIT PLATTER, PASTA SALAD OR HOUSE SALAD WITH RANCH AND ITALIAN DRESSING. INCLUDES ASSORTED SOFT DRINKS, WATER AND CHOICE OF COOKIES OR BROWNIES
ADD MIMOSAS - \$35.99 PER GALLON

PRIVATE FAREWELL BREAKFAST BUFFET - \$12.99 PER PERSON (MINIMUM OF 25 PEOPLE)

FRESH FRUIT SALAD
MUFFINS, DANISHES AND CROISSANTS
ASSORTED YOGURTS
SCRAMBLED EGGS
WESTERN FRITTATA
HICKORY SMOKED BACON AND SAUSAGE
COUNTRY STYLE BREAKFAST POTATOES
FRENCH TOAST OR PANCAKES
ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE, FRESHLY BREWED COFFEE AND HOT TEA

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

