



# Arrangements & Special Touches

(included in all wedding packages)

- Professional consultant to plan your menu and all details of your reception
- Champagne toast for the head table
- One hour open bar before dinner
- Three hours of open bar following dinner
- Choice of complete sit-down dinner or dinner buffet
- Vegan and Vegetarian menus available
- Complimentary coffee station later in the evening
- Complimentary menu tasting for two
- Complimentary cake cutting
- Illuminated and skirted head table, skirted and decorated cake and gift tables
- Placement of place cards and favors, and your decor
- Private room for the wedding party prior to reception
- Complimentary overnight accommodations for the newlyweds
- Champagne and fresh sliced fruits and cheeses will await you in your guest room after the reception
- Special Guest room rates for your out of town guests





## Sit Down Dinner Includes:

Salad of Mixed Baby Greens or Caesar Salad
Warm Rolls
Choice of Potato
Seasonal Vegetable
Coffee Service

#### Choice of Two Entrées

Boneless Breast of Chicken Marsala or Picatta
Chicken Florentine
Chicken Cordon Bleu with Mornay
Grilled Top Sirloin of Beef with Port Dem Glaze
Roast Pork Tenderloin with Apple Chutney
London Broil with Sherried Mushroom Sauce
Broiled Talapia with Lemon Caper Sauce
Vegetable Lasagna

## **Buffet Dinner Includes:**

Salad of Mixed Baby Greens or Caesar Salad
Warm Rolls
Choice of Potato
Seasonal Vegetable

Coffee Service

### Choice of Three Entrées

Carved Top Sirloin of Beef Au Jus
Roast Turkey with Dressing and Gravy
Virginia Baked Ham with Fruit Glaze
Seafood Newburg with Rice Pilaf
Roast Loin of Pork with Country Gravy
Boneless Breast of Chicken Marsala or Picatta
Vegetable Lasagna

#### Choice of One:

Penne Pasta with Marinara or Alfredo Sauce Cheese Tortellini with Vodka Sauce Roasted Root Vegetables



Exquisite Wedding Plan \$99.99\*



One Hour open call brand bar before dinner

Three Hours open call brand bar following dinner

Champagne Toast for the Head Table

Wine Toast for all Guests

Hors d' oeuvres display during cocktail hour to include:

Domestic and Imported Cheeses
with Crackers
Fresh Sliced Fruit

Vegetable Crudités with Herb Dip



# Sit Down Dinner Includes:

Salad of Mixed Baby Greens, Caesar Salad or Harvest Salad

Warm Rolls

Choice of Potato and Seasonal Vegetable

Coffee Service

#### Your Choice of Two Full Course Entree

Chicken Wellington

Prime Rib of Beef Au Jus

Grilled New York Strip Steak

Broiled Filet Mignon with Demi Glaze

Almond Crusted Salmon

with a Vanilla Vinaigrette Glaze

Baked Grouper with Fresh Tomato and Rosemary Salsa

Roasted Duck Breast with Orange Thyme Glaze

Vegetable Napoleon







Champagne Toast for the Head Table
Wine Toast for all Guests
One Hour open call brand bar before dinner
Three Hours open call brand bar following dinner

Hors d' oeuvres display during cocktail hour to include Domestic and Imported Cheeses with Crackers, Fresh Sliced Fruit and Vegetable Crudités with Herb Dip



#### Choice of Salad

Salad of Mixed Baby Greens, Caesar Salad, Quinoa Salad or Harvest Salad

All salads served with warm rolls

#### Choice of Potato or Rice

Wild Mushroom Rice Pilaf
Whipped Sweet Potatoes
Roasted Garlic Parmesan Mashed Potatoes
Three Cheese Au Gratin Potatoes
Risotto

### Choice of Vegetable

Pancetta Roasted Red Potatoes

Roasted Vegetable Medley
Broccoli and Cauliflower
Ratatouille
Glazed Baby Carrots
French Green Beans Almondine

# **Choice of Two Entrees**

Chicken Saltimbocca
Scallops and Shrimp in Chardonnay Cream Sauce
Brie and Wild Mushroom Stuffed Chicken Breast
with Roasted Tomatoes and Fennel
Marinated Pork Loin Caribbean
Vegetable Stuffed Portabella Stuffed Mushroom
Almond Crusted Salmon with Green Grape Verjus

#### Choice of Pasta

Pasta Primavera or Marinara Tortellini with Alfredo or Vodka Sauce

Vegetable Lasagna

Cheese Ravioli with Sundried Tomato Leek Cream

#### Carving Station (Choice of One)

Roasted Tenderloin of Beef Bordelaise
Roast Prime Rib of Beef Au Jus
Herb Dusted Turkey Breast with
Cranberry Orange Chutney

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

\*CUSTOM MENU AVAILABLE UPON REQUEST





B	Chair covers	\$5.00/person
B	Wine toast for all guests	\$3.00/person
B	Champagne toast for all guests	\$4.00/person
B	Assorted cheese and fresh fruit display	\$5.00/person
B	Fresh vegetables and herb dip	\$4.00/person
B	Sweet table with coffee, tea and decaf	\$7.00/person
B	Additional hour of open bar	\$5.00/person
B	Designated call brands	\$4.00/person
B	Designated premium brands\$6.00/per p	erson per hour
B	Ceremony fee	\$500.00



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