



THE HOTEL
ITHACA

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*



THE HOTEL
ITHACA

Elegant Wedding Plan
\$59.99*

Sit Down Dinner Includes:

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

Choice of Two Entrée

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:

*Served Salad of Garden Greens or Caesar Salad,
Warm Rolls, Choice of Potato, Seasonal Vegetable, Coffee Service*

Choice of Three:

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*

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

*CUSTOM MENU AVAILABLE UPON REQUEST



THE HOTEL
ITHACA

Exquisite Wedding Plan
\$79.99*

- ❖ *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 and Vegetable Crudités with Herb Dip*

Sit Down Dinner Includes:

Choice of One:

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 entrees:

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

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

*CUSTOM MENU AVAILABLE UPON REQUEST



THE HOTEL
ITHACA

Exquisite Wedding Buffet
\$79.99

Buffet Dinner Includes:

- ❖ *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*
- ❖ *Coffee Service*

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
Pancetta Roasted Red Potatoes*

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 Vegetable

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

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



THE HOTEL
ITHACA

Extra Touches

❖ <i>Chair covers</i>	<i>\$4.00/person</i>
❖ <i>Wine toast for all guests</i>	<i>\$2.50/person</i>
❖ <i>Champagne toast for all guests</i>	<i>\$3.00/person</i>
❖ <i>Assorted cheese and fresh fruit display</i>	<i>\$4.00/person</i>
❖ <i>Fresh vegetables and herb dip</i>	<i>\$3.00/person</i>
❖ <i>Sweet table with coffee, tea and decaf</i>	<i>\$5.50/person</i>
❖ <i>Additional hour of open bar</i>	<i>\$3.00/person</i>
❖ <i>Designated call brands</i>	<i>\$4.00/person</i>
❖ <i>Designated premium brands</i>	<i>priced upon request</i>
❖ <i>Ceremony fee</i>	<i>\$500.00</i>

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