



The Homestead Wedding Package

Includes:

Cocktail Hour and Dinner Reception

*Four Hour Open Call Bar**

*Four Passed Hors d'oeuvres**

Selection of Three Entrees

Champagne Toast for Each Guest

Complimentary Suite for the Bride and Groom

\$94.00 per person

Plus Tax and Service Charge

**Upgrade Available*



The Traditions Wedding Package

Includes:

Cocktail Hour and Dinner Reception

*Four Hour Open Call Bar**

*Six Passed Hors d'oeuvres**

*One Stationary Hors d'oeuvres Display**

Selection of Three Entrees

Champagne Toast for Each Guest

Complimentary Suite for the Bride and Groom

\$103.00 per person

Plus Tax and Service Charge

**Upgrade Available*



The Watson Wedding Package

Includes:

Cocktail Hour and Dinner Reception

Four Hour Open Premium Bar

Six Passed Hors d'oeuvres

Two Stationary Hors d'oeuvres Display

Selection of Four Entrees

Champagne Toast for Each Guest

Complimentary Suite for the Bride and Groom

\$129.00 per person

Plus Tax and Service Charge



Seasonal Wedding Package

(Only Valid November to April)

Includes:

Cocktail Hour and Dinner Reception

Four Hour Open Bar

Three Passed Hors d'oeuvres

Bounty Table Display

*Selection of Two Entrees***

Champagne Toast for Each Guest

Complimentary Suite for the Bride and Groom

\$80.00 per person

Plus Tax and Service Charge

***Premium Beef Excluded*

Enhancements

Premium Bar add \$10 per person

Premium Bar Consists of Call and Premium Brands

Extra Passed Hors d'oeuvres Selection add \$4 per person

Extra Stationary Hors d'oeuvres Display add \$6 per person

Wine Service during Dinner add \$6 per person

Extra Bar Hour add \$8 per person

The Traditions Venetian Display add \$10 per person

Assortment of Petite For's, Assorted Mousse, Cream Puffs, Cookies, and Brownies

Other Inclusions

*Discounts for Bridal Shower and Rehearsal Dinner***

Onsite Wedding Specialist Day of Wedding

Digital Table Layout of Reception

Courtesy Room Block

Complimentary Cake Cutting and Service

Wedding Fee Schedule for All Packages

Grand Traditions Ballroom

\$1250.00

Glenview Tent

\$2000.00

Glenview Tent with Gold Chavari Chair Upgrade

\$3 per chair

Ceremony Fee

\$500.00

22% Service Charge

8% NY State Tax

\$2000.00 Non-Refundable Deposit Required

Our sales staff can tailor your packages to make your day a special occasion. For further questions and availability inquiries, please contact our sales office at 607-797-2381.

Menu

Cocktail Hour

-Passed Hors d'oeuvres-

Apple and Brie

Baked Brie, Roasted Fuji Apple, in a Filo cup

Fig and Honey

Fig, Mascarpone, Apricot Honey, in a Filo Cup

Baked Bruschetta

Fresh Tomato, Pesto, and Mozzarella Baked on Crostini

Shrimp Boursin

Shrimp and Herbed Cheese on Crostini

Chicken, Pork, or Vegetable Pot Stickers

Sauce Choices: Thai Peanut, Spicy Orange, Or Teriyaki

Steak Crostini

Shaved Beef and Herb Cheese on Crostini

Bacon Wrapped Shrimp or Bacon Wrapped Scallop

Choice of Sauce:

Honey Chipotle, Teriyaki, Hickory BBQ, Spicy Orange, Thai Peanut

Traditional Shrimp Cocktail

Jumbo Shrimp with Traditional Cocktail Sauce

Coconut Shrimp

Served with Spicy Orange Sauce

Spanikopita

Spinach and Feta Baked in Filo

Asparagus and Asiago

Asparagus and Asiago Wrapped in Filo

-Stationary Hors d'oeuvres-

Bounty Table Display

Fresh Vegetable Crudités with Dips, Assorted Cheeses, Crackers and Fresh Fruit

Artisan Bread Board

Bavarian Pretzels, Focaccia, French Bread Crostini, Herbed Cheese Spread, Pub Cheese Dip, Spicy Feta

Hummus Display

Hummus with Tzatziki, Grilled Flatbread, Crostini, Vegetable Crudités

-Stationary Enhancements-

Charcuterie Display add \$6 per person

Imported Meats and Cheese, with Olives, Roasted Red Peppers, Marinated Artichokes, and Breads

Ahi Tuna Display add \$6 per person

Seared and Sliced Thin with Assorted Sauces and Poke Style with Crispy Wonton Chips

Dinner

-Wedding Entrees-

Entrees Served with a Mixed Green Salad, Fresh Rolls, and Butter

-Beef-

Seasoned and Grilled

10 oz Choice Sirloin

6 oz Center Cut Filet

8 oz Center Cut Filet (\$4 additional)

12 oz Premium Ribeye (\$6 additional)

Iowa Premium Black Angus Steak

Finishing Sauce Choices:

Garlic Chive Butter, Milanese, Port Wine Demi, Horseradish Cream Sauce

-Chicken-

Chicken Caprese

Chicken with Tomato, Fresh Mozzarella, and Pesto Cream

Greek Chicken

Spinach, Garlic, Feta, Lemon, and Herbs

Teriyaki Chicken

Soy, Citrus, and Ginger Marinated finished with a Teriyaki Glaze

Chicken Francaise

Lightly Battered and Finished with a Lemon Butter Sauce

-Seafood-

Fresh Seared Salmon

Finished with Choice of Sauce:

Honey Chipotle, Teriyaki, Garlic Butter with Lemon, Spicy Orange, Fresh Pesto, Thai Peanut

Grilled Mediterranean Swordfish

Grilled then finished with a Tomato, Garlic, Capers, Olive, Roasted Pepper, and Fresh Herb Sauce

Mahi Mahi

Chipotle Lime Rubbed, with a Strawberry Mango Salsa and Balsamic Reduction

-Vegetarian-

Pasta Primavera

Sautéed Julienne Vegetables with Penne and Marinara

Vegetable Napoleon

Marinated and Grilled Squash, Portabello Mushroom, and Roasted Red Peppers, with a Balsamic Reduction

-Starch and Vegetable-

(Choose 2)

Baked Potato

Whipped Potatoes

Oven Roasted Red Potato

Basmati Rice

Rice Pilaf

Green Beans with Garlic Butter

Honey Butter Baby Carrots

Steamed Broccoli

Fresh Vegetable Medley

Fresh Asparagus

Wedding Liquor and Wine List

-Call Liquor-

*Absolut Vodka
Tito's Vodka
Captain Morgan
Bacardi Rum
Malibu Rum
Tanqueray Gin
Dewars White Label
Johnny Walker Red*

*Jim Beam
Jack Daniels
Seagram's VO
Seagram's 7
Canadian Club
Southern Comfort
Black Velvet
Jose Cuervo Gold*

-Premium Liquor Upgrade -

*Grey Goose Vodka
Hennessey Cognac
Patron Tequila
Knob Creek Bourbon
Bombay Sapphire Gin*

*Jameson Whiskey
Crown Royal
Glenlivet 12yr
Johnny Walker Black
Makers Mark*

House Wines

*Merlot
Cabernet
Pinot Grigio
Chardonnay
Riesling*

Notes