

Cocktail Hour and Dinner Reception

Four Hour Open Call Bar*

Three Passed Hors d'oeuvres*

Selection of Three Entrees

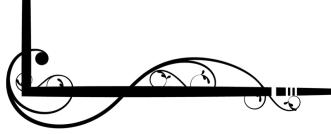
Champagne Toast for Each Guest

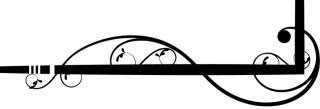
Complimentary Suite for the Bride and Groom

\$99.00 per person

Plus Tax and Service Charge

Upgrade Available







Cocktail Hour and Dinner Reception
Four Hour Open Call Bar*
Four 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
\$109.00 per person

Plus Tax and Service Charge
*Upgrade Available



Cocktail Hour and Dinner Reception
Four Hour Premium Open 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
\$135.00 per person

Plus Tax and Service Charge



Cocktail Hour and Dinner Reception

Four Hour Open Bar

Three Passed Hors d'oeuvres

Bounty Table Display

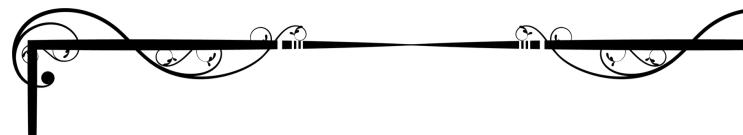
Selection of Two Entrees

Champagne Toast for Each Guest

Complimentary Suite for the Bride and Groom

\$89.00 per person

(100 Person Minimum Excluding Kids)
Plus Tax and Service Charge



Enhancements

Premium Bar add \$10 per person

Premium Bar Consists of Call and Premium Brands

Extra Passed Hors d'oeuvres Selection add \$5 per person Extra Stationary Hors d'oeuvres Display add \$7 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

Onsite Wedding Liaison Day of Wedding
Digital Table Layout of Reception
Courtesy Room Block
Complimentary Cake Cutting and Service
Ivory Linen
Invitation to Our Yearly Wedding Tasting





Wedding Fee Schedule for All Packages

Grand Traditions Ballroom
\$1250.00
Glenview Tent
\$2000.00

Glenview Tent with Gold Chavari Chair Upgrade \$4 per chair

> <u>Ceremony Fee</u> \$500.00

22% Service Charge 8% NY State Tax

\$2000.0<mark>0 Non-Refundable Deposit Required</mark>

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.





-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

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

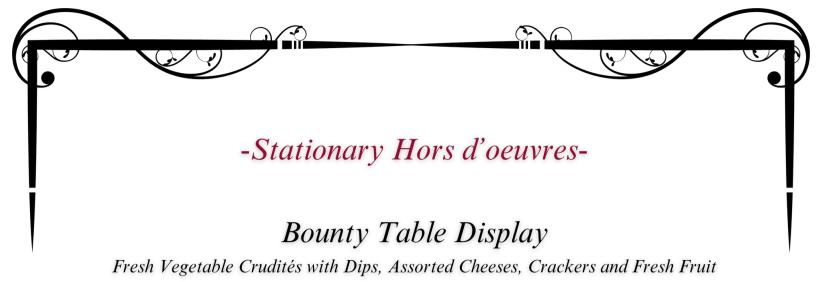
Served with Spicy Orange Sauce

Spanikopita

Spinach and Feta Baked in Filo

Asparagus and Asiago

Asparagus and Asiago Wrapped in Filo



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

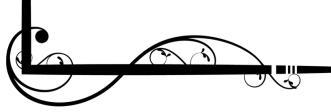
-Stationary Enhancements-

Charcuterie Display add \$8 per person

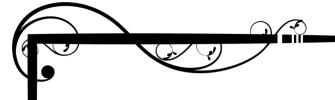
Imported Meats and Cheese, with Olives, Roasted Red Peppers, Marinated Artichokes, and Breads

Ahi Tuna Display add \$7 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

8 oz Center Cut Filet

12 oz NY Strip

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 Française

Lightly Battered and Finished with a Lemon Butter Sauce









Fresh Seared Salmon

Finished with Choice of Sauce: Honey Chipotle, Teriyaki, Garlic Butter with Lemon, Spicy Orange, Fresh Pesto

Mahi Mahi

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

-Vegetarian-

Pasta Primavera

Sautéed Julienne Vegetables with Penne and Marinara

Vegetable Napolean

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

(Buffet Option Available)



