



# *Homestead Wedding Package*

*Includes:*

*Cocktail Hour and Dinner Reception*

*Four Hour Open Call Bar*

*Three Passed Hors d'oeuvres*

*Selection of Three Entrees*

*Champagne Toast for Each Guest*

*Two Night Complimentary Suite for the Bride and Groom*

*\$114.00 per person*

*Plus Tax and Service Charge*





# *Traditions Wedding Package*

*Includes:*

*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*

*Two Night Complimentary Suite for the Bride and Groom*

*\$124.00 per person*

*Plus Tax and Service Charge*



# *Buffet Wedding Package*

*Includes:*

*Cocktail Hour and Dinner Buffet Reception*

*Four Hour Open Call Bar*

*Three Passed Hors d'oeuvres During Cocktail Hour*

*Sirloin or Prime Rib Carving Station*

*One Chicken or Seafood Entrée*

*Penne Marinara*

*Two Sides*

*Plated Salad for Each Guest and Fresh Rolls*

*Champagne Toast for Each Guest*

*Two Night Complimentary Suite for the Bride and Groom*

*\$104.00 per person*

*Plus Tax and Service Charge*

*\*Additional Chicken or Seafood Entrée add \$6 per person\**

## Enhancements

*Extra Passed Hors d'oeuvres Selection add \$6.95 per person*  
*Extra Stationary Hors d'oeuvres Display add \$8.95 per person*

*Extra Bar Hour add \$9.95 per person*

*The Traditions Venetian Display add \$12.95 per person*

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

## Other Inclusions

*Onsite Wedding Liaison(s) Day of Wedding*

*Complimentary Use of Our Decor Inventory*

*Set up and Clean Up Assistance*

*Table Layout Diagram of Reception*

*Courtesy Hotel Room Block*

*Complimentary Cake Cutting and Service*

*Ivory Linen*

*Invitation to Our Yearly Wedding Tasting*

*Wedding Fee Schedule for All Packages*

*Grand Traditions Ballroom*

*\$1500.00*

*with ceiling drapery*

*\$2500.00*

*Glenview Tent*

*\$2250.00*

*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*

#### *Mediterranean Skewers*

*Sundried Tomato, Artichoke, Mozzarella, Kalamata Olives*

#### *Baked Bruschetta*

*Fresh Tomato, Pesto, and Mozzarella Baked on Crostini*

#### *Pot Stickers*

*Choose (1) - Chicken Lemongrass, Pork, Vegetable, Southwest Chicken*

#### *Steak Crostini*

*Shaved Beef and Herb Cheese on Crostini*

#### *Bacon Wrapped Shrimp*

*Sauce Choice (1):*

*Honey Chipotle, Teriyaki, Hickory BBQ, or Plain*

#### *Bacon Wrapped Scallop*

*Sauce Choice (1):*

*Honey Chipotle, Teriyaki, Hickory BBQ, or Plain (add \$2)*

#### *Traditional Shrimp Cocktail*

*Jumbo Shrimp with Traditional Cocktail Sauce*

#### *Coconut Shrimp*

*Served with Spicy Orange Sauce*

#### *Spanikopita*

*Spinach and Feta Baked in Filo*

#### *Pigs In A Blanket*

*Kosher Beef Franks Wrapped In Puff Pastry*

#### *Arancini*

*Filled with Mozzarella, Peas, Mushrooms, and Served with Red Sauce*



*-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 \$9.95 per person*

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

*Sushi Display add \$10.95 per person*

*Choice of seafood variety or vegetable rolls*



*Dinner*

*-Wedding Entrees-*

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

*-Beef-*

*Seasoned and Grilled*

*10 oz Choice Sirloin*

*12 oz NY Strip*

*8 oz Filet (add \$4)*

*Finishing Sauce Choose (1):*

*Garlic Chive Butter, Milanese, Port Wine Demi*

*12 oz Prime Rib with Au Jus*

*-Chicken-*

*Chicken Caprese*

*Chicken with Tomato, Fresh Mozzarella, and Pesto Cream*

*Greek Chicken*

*Spinach, Garlic, Feta, Lemon, and Herbs*

*Chicken Marsala*

*Chicken breast with Marsala wine sauce, and mushrooms*

*Chicken Francaise*

*Lightly Battered and Finished with a Lemon Butter Sauce*

*-Seafood-*

*Fresh Seared Salmon*

*Finished with Choice of Sauce (choose one):  
Honey Chipotle, Teriyaki, Garlic Butter with Lemon*

*Stuffed Sole*

*Scallop and Crab Filled and Finished with Boursin Cream Sauce*

*Baked Atlantic Cod*

*Finished with Shallots, Capers, Butter, and Fresh Herbs*

*-Vegetarian-*

*Pasta Primavera*

*Sautéed Julienne Vegetables with Penne and Marinara*

*Fettuccini Alfredo*

*Tossed with Sautéed Mushrooms and Baby Spinach*

*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*

*Roasted Brussels Sprouts*

# *Wedding Liquor, Beer, and Wine*

## *-Call Liquor-*

*Absolut Vodka*  
*Jim Beam*  
*Tito's Vodka*  
*Jack Daniels*  
*Captain Morgan*  
*Seagram's VO*  
*Bacardi Rum*  
*Seagram's 7*  
*Malibu Rum*  
*Canadian Club*  
*Tanqueray Gin*  
*Southern Comfort*  
*Dewars White Label*  
*Black Velvet*  
*Johnny Walker Red*  
*Jose Cuervo Gold*

## *-Beer-*

### *Choose (2) Domestic*

*Bud Light*  
*Labatt Blue*  
*Labatt Blue Light*  
*Yuengling*  
*Michelob Ultra*  
*Coors Light*  
*Miller Lite*

### *Choose (1) Import/Specialty*

*Heineken*  
*Corona*  
*Blue Moon*  
*Stella*  
*Sam Seasonal*  
*White Claw Variety*

## *-House Wines-*

*Merlot*  
*Cabernet*  
*Pinot Grigio*  
*Chardonnay*  
*Riesling*



*Notes*



*T*RADITIONS  
AT THE GLEN

