



CELEBRATION OF A LIFETIME DOWNTOWN DESTINATION



The Saratoga Hilton

Location: The heart of downtown at City Center on Broadway in beautiful Saratoga Springs NY -
All-inclusive wedding venue destination -

Professional team to work with you and provide support every step of the way -
One point of contact from property tour, to menu tasting, through your cake cutting -
Exceptional culinary team to execute your customized menu.

Your Style: Traditionally Elegant to Modern or Dramatic and everything in between...the *Saratoga Ballroom* or *Broadway Ballroom* will meet your vision.

You and your fiancé are rewarded with the *confidence in knowing your day will be just as you imagined*, with a team to offer you stress-free planning and a seamless wedding day.

The main focus of your wedding day: to enjoy your most cherished family and friends as you celebrate the start your new life together! We'll help you do just that!

Our Wedding Package & Price Includes:

- One manager throughout your planning and day of details • Waived Ballroom Rental •
- Professional staff to execute your event • 5 hours reception & inclusive packages •
- Ceremony options on-site • Hospitality cocktail room for the wedding party •
- Cocktail reception with exclusive bar set-up and hors d'oeuvres variety •
- Choice of plated, buffet or stationed dinner • Champagne options • Cake cutting & serving •
- Elegant Banquet Chairs • Dining, banquet, cocktail tables and dance floor • Ivory or chocolate table cloth •
- Linen napkin selection to match your colors • Votive candles • Support vendor suggestions •
- Complimentary guest room suite for the couple • Discounted room block rates •
- Room rental waived for optional rehearsal dinner or recovery wedding breakfast

Customizable menus can be found on the following pages.

Happy Planning!

Sincerely,
Kate Wagner
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534 Broadway, Saratoga Springs NY 12866
[Weddings at The Saratoga Hilton](#)

the knot



"A Broadway Celebration" – Saratoga Hilton Wedding Packages

Our menu options include *an elegant plated dinner, also available as a buffet, station or family style.*

A chef attendant fee would apply for selections with live carving or chef attended stations only.

"Broadway Celebration" packages are customizable to your fit your perfect vision and budget. Start by selecting your preferred level of beverages, hors d'oeuvres and dinner to be served. Priced per person unless otherwise listed. (gf = gluten free/v = vegan)

Our Executive Chef Ron Jarosch pulls from his years of experience to bring our hotel **superior quality presentation and handcrafted flavor**. House made sauces and **gluten free options** are provided for every menu. If you don't see an item you envisioned enjoying on your wedding day, just let us know and we'll be happy to accommodate and **customize!**

Select Your Beverage Package

All packages include **five (5) hours** of unlimited beverages as listed and 2 private bar set-ups for 100+ guests (Limited hours, Cash Bar, and Consumption Tab Bars are also available).

Beer, Wine & Soda (liquor available for cash sale) - **\$29***

Silver Bar with House Brands - **\$33***

Gold Bar with Premium Brands (also includes additional seasonal beer selection) - **\$37***

Diamond Bar with Ultra Brands (upgraded offerings & customizable wines) - **\$40***

Select Your Hors d'oeuvre Reception Package

All packages include a beautiful reception space entirely separate from where your ceremony, dinner and dancing will take place.

Phila Hors D'oeuvres - \$10*

Includes Two (2) Stationary Displays (select 2):

Raw Farm Vegetables – Fresh cut seasonal vegetables served with hummus & green goddess dressing

Spreads – Cannellini Bean Aioli, thyme roasted garlic, EVO Oil, lemon juice, and Eggplant Aioli, roasted eggplant, garlic, parsley, onions pureed with mint EVO Oil served with toasted or fried pita

Domestic Premium Cheeses- Assorted hand selected cheeses, crackers- baguettes

\$Grilled Vegetables – marinated zucchini, summer squash, eggplant, onion, red & yellow bell peppers, portobello mushroom served with balsamic & herb pesto (**\$1.00 additional**)

\$Seasonal Fruits – fresh assorted fruits served with yogurt honey (**\$1.00 additional**)

\$Build Your Own Bruschetta- Select 3- Marinated tomatoes-basil-reggiano parmesan| Chicken & chorizo Wild Mushroom | Rock Shrimp salad | White bean artichoke (**\$2.00 additional**)

Caroline Hors D'oeuvres - \$20*

Includes Two (2) Displays from Phila Package.

Plus, Includes Four (4) Passed Hors d'oeuvres:

(Add a 5th, 6th, or 7th selection \$3 additional per selection, or \$.50 upgrade per Union selections)

Hot

Swedish Meatball – *in cream sauce*

Chicken Quesadilla – *jalapeño crème fraiche*

Chicken Tikka Masala – *coriander – yogurt dip (gf)*

Herb Marinated Chicken Kabob – *tomato cream*

Edamame Dumpling (v)

Raspberry Brie Phyllo

Spinach & Feta Spanakopita

Mini Pretzel Dogs-*Mini hot dogs-pastry-honey mustard*

Vegetable Samosa – *peas, potato, Indian herbs*

Chilled

Shaved Prosciutto Melon – *parmesan*

Cucumber topped with Cranberry Goat Cheese

Oven Dried Tomato & Goat Cheese Crostini pesto

Cannellini Bean Ragout – *soft herb white bean, bacon, port demi - Spoon*

Caprese Skewers (gf)

Tartare of Tropical Fruit Shooter – *sriracha, sweet*

Thai chili sauce

Heirloom Tomato Gazpacho Shooter

All food & beverage prices are subject to 22% service charge (gratuity/administrative charge) and 7% tax.

Prices and menus are quoted per person and guaranteed only with signed contract and deposit.

Created for 2020 & 2021 Seasons – Seasonal items & Pricing subject to change. Updated 1/22/20.

Union Hors D'oeuvres - \$23*

Includes a total of Two (2) Displays from *Phila Package options* including:

Hand Selected Cheeses – served with honey comb, grapes, dried fruit and baguette crisps

Antipasto – mortadella, Genoa salami, Copa ham, sopressatta, ciliegine mozzarella, olive tapenade, roasted red pepper, marinated artichoke hearts, assorted breads and olive oil

Plus, Includes Four (4) Premium Passed Hors d'oeuvres:

(Add a 5th, 6th, or 7th selection \$3 additional per selection)

Hot

Grilled Skirt Steak – on spoon with parsnip silk, onion jam & port wine demi

Beef Sliders – cheese, pickle, ketchup, brioche

Scallops wrapped in Bacon (gf)

Maryland Crab Cakes – remoulade

Tuscan Meatball – pork, veal, beef, pomodoro sauce

Short Rib Hash – crispy wonton

Chicken Quesadilla – jalapeño crème fraiche

Chicken Tikka Masala – coriander – yogurt dip (gf)

Herb Marinated Chicken Kabob – tomato cream

Edamame Dumpling (v)d

Raspberry Brie Phyllo

Spinach & Feta Spanikopita

Pigs in Blankets

Lamb Chop Lollipops – mint, cilantro chutney (gf)

Vegetable Samosa – peas, potato, Indian herbs

Braised Short Rib Wrapped in Bacon

Coconut Shrimp Skewer

Chilled

Tenderloin Tartare – served on truffle chip (gf)

New England Lobster Roll

Ahi Tuna – pickled ginger, sesame soy, Spoon (gf)

Shaved Prosciutto Melon – parmesan

Oven Dried Tomato & Goat Cheese Crostini – pesto

Cannellini Crostini – bean ragout, balsamic glaze (v)

Caprese Skewers (gf)

Tomato Bisque Shooter & Grilled Cheese

Heirloom Tomato Gazpacho Shooter

Cucumber topped with Cranberry Goat Cheese

Tartare of Tropical Fruit – sriracha, sweet Thai chili sauce, shooter

\$Jumbo Shrimp Cocktail (\$4.50 additional)

Select Your Dinner Package

Following the reception, enjoy a handcrafted dinner served with care in our Saratoga or Broadway Ballrooms. After planned ceremonial events and dinner, the evening is yours!

Whitney Dinner - \$42.00*

Select One (1) First Course:

Baby Romaine Lettuce – parmesan vinaigrette with brioche croutons

Shaved Vegetable – field greens, carrots, beets, fennel, radish with roasted shallot vinaigrette

Fennel Citrus Salad – frisee, grapefruit, pistachio with yuzu dressing

Tomato Bisque – basil oil, or **Heirloom Gazpacho**

Select Two (2) Entrees (choose only 1 beef):

Hanger Steak *Choice of sauce:* beurre hotel maître d', cabernet reduction, béarnaise, or rosemary demi

NY Strip Steak *sauce* – cabernet reduction

Pan Roasted Chicken *sauce:* rosemary lemon jus (gf)

Parmesan Encrusted Chicken *sauce:* mustard cream

Baked Cod - Butter herb crumb

Seared Salmon - *Choice of sauce:* pesto or citrus vinaigrette (gf)

Select One (1) Vegetarian Entrée:

Vegetable Napoleon – eggplant, zucchini, summer squash, roasted red pepper, tomato basil sauce

Seasonal Vegetable Plate - pan seared polenta, saba (gf/v)

Eggplant Parmesan - pomodoro

Portobello Stack – peppers, onions, mozzarellas, tomato concasse, basil oil

All food & beverage prices are subject to 22% service charge (gratuity/administrative charge) and 7% tax.

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Seasonal Ravioli – herbs, parmesan, virgin olive oil, customized flavors
Seasonal Risotto – coordinate your preference with our chef at your tasting

Alabama Dinner - \$46.00*

Champagne Toast with Dinner

Select One (1) First Course:

Baby Romaine Lettuce – parmesan vinaigrette with brioche croutons
Shaved Vegetable – field greens, carrots, beets, fennel, radish with roasted shallot vinaigrette
Fennel Citrus Salad – frisee, grapefruit, pistachio with yuzu dressing
Beet Salad- arugula- frisee- beets- goat cheese- toasted almonds- balsamic reduction
Tomato Bisque – basil oil, or **Heirloom Gazpacho**

Select Two (2) Entrees (choose only 1 beef):

Seared Filet or **Grilled NY Sirloin** *Choice of sauce*
Hanger Steak *Choice of sauce:* beurre hotel maître d’, cabernet reduction, béarnaise, or rosemary demi
Grilled Ribeye *sauce* – cabernet reduction
Pan Roasted Chicken *sauce:* rosemary lemon jus (*gf*)
Chicken Caprese – fresh mozzarella- tomato- basil
Mahi Mahi –citrus herb beurre blanc
Seared Salmon - *Choice of sauce:* pesto or citrus vinaigrette (*gf*)

Select One (1) Vegetarian Entrée:

Vegetable Napoleon – eggplant, zucchini, summer squash, roasted red pepper, tomato basil sauce
Seasonal Vegetable Plate - pan seared polenta, saba (*gf/v*)
Eggplant Parmesan - pomodoro
Portobello Stack – peppers, onions, mozzarellas, tomato concasse, basil oil
Seasonal Ravioli – herbs, parmesan, virgin olive oil, customized flavors
Seasonal Risotto – coordinate your preference with our chef at your tasting
Tri-Color Tortellini- *Choice of sauce:* vodka sauce, house dried tomatoes garlic herbs olive oil, pomodoro

Travers Dinner - \$49.00*

Champagne Toast with Dinner

Select One (1) First Course:

Great Northeast – field greens, dried cranberry, granola, pecans, blue cheese with house vinaigrette
Rocket Salad – arugula, radicchio, oven dried tomatoes, pecorino romano with lemon vinaigrette
Romaine Spring Blend – blueberries, cucumber, feta with citrus vinaigrette
Baby Romaine Lettuce – parmesan vinaigrette with brioche croutons
Shaved Vegetable – field greens, carrots, beets, fennel, radish with roasted shallot vinaigrette
Fennel Citrus Salad – frisee, grapefruit, pistachio with yuzu dressing
Tomato Bisque – basil oil, or **Heirloom Gazpacho**

Select Three (3) Entrees (choose only 1 beef) (Minimum of 125 guests):

Seared Filet or **Grilled NY Sirloin** *Choice of sauce*
Hanger Steak *Choice of sauce:* beurre hotel maître d’, cabernet reduction, béarnaise, or rosemary demi
Grilled Ribeye *sauce* – cabernet reduction
Pan Roasted Chicken *sauce:* rosemary lemon jus (*gf*)
Stuffed Chicken- spinach-brie- balsamic reduction
Basil Soufflé Swordfish – 2 pepper coulis
Seared Salmon - *Choice of sauce:* pesto or citrus vinaigrette (*gf*)
Or (1) Duet: Seared Filet (gf) & choice of Jumbo Shrimp/ Crab Cake/ Sea Scallops

Select One (1) Vegetarian Entrée:

Vegetable Napoleon – eggplant, zucchini, summer squash, roasted red pepper, tomato basil sauce
Seasonal Vegetable Plate - pan seared polenta, saba (*gf/v*)
Eggplant Parmesan - pomodoro

Portobello Stack – peppers, onions, mozzarellas, tomato cancasse, basil oil

Lobster Ravioli – lemon butter cream sauce

Seasonal Risotto – coordinate your preference with our chef at your tasting

Tri-Color Tortellini- *Choice of sauce:* vodka sauce, house dried tomatoes garlic herbs olive oil, pomodoro

All Broadway Celebration Wedding Packages include Warm Bread with Butter, and Coffee service after dinner.

****Any dinner menu can be modified and converted into a buffet, station or family style dinner service. Chef attendant fees apply for live action stations.***

All Dinner Packages include your choice of:

One (1) Starch/Grain:

Yukon Gold Garlic Mashed
Reggiano parmesan gratin potato
Blended Wild Rice
Sweet Potato – mascarpone
Toasted Cous Cous
Red Smashed Potato

One (1) Vegetable:

Roasted Asparagus (spring/ summer)
Farm Carrots & beets (fall/ winter)
Haricot Vert (spring/ summer)
Broccolini (fall/ winter)
Seasonal Vegetable Mélange
Carrots- honey thyme



Enhancement Menu

Add any of the following enhancements may be added to your existing package, cocktail reception, dinner, or for a late evening "nosh" fix.

(Priced per person unless noted. Chef Fee of \$125 applies if attended station - One Chef per 75 guests required)

Beverages:

Champagne Station – Displayed in a beautiful arrangement in addition to the regular bar, attended by a server throughout the Cocktail Reception - **\$6 with existing open bar package**

Signature Drink – Based on your bar inclusions during cocktail reception - **\$1** if drink can be created based on your existing bar inclusions/ **\$3** if drink requires additional bar inclusions

Table Side Wine Service – Red & White wine served table side - **\$3.50**

Cordial Cocktails - Enhance your existing bar with tasty liqueurs later in the evening to compliment your coffee & desserts – **Complimentary with Diamond Bar package/ \$3.50 with Silver Package/ \$5.00 with Gold Package**

Carb Central Station (\$5 each):

Penne – seasonal vegetables, olives, roasted garlic, herbs, grated parmesan

Wild Mushroom Ravioli – truffle cream, romano

Ricotta Ravioli – choice of vodka cream, blushing marinara, pomodoro, house dried tomato, garlic bread

Butternut Squash Ravioli – brown butter, pumpkins seeds, romano

Mezze Rigatoni – sausage, kale, chili, olive oil

Risotto – customized/ seasonal

Chef Stations:

Slow Cooked Prime Rib – au jus, horseradish - **\$15**

Citrus Roasted Salmon – pumpernickel, fennel slaw - **\$12**

Rosemary Roasted Turkey – mustard aioli, soft roll - **\$12**

Beef Brisket – ancho chili, bbq, soft roll - **\$12**

Roast Tenderloin of Beef – smoked paprika aioli - **\$ market price**

Thai – shrimp pad Thai – Thai spiced beef or chicken satay - cucumber salad - **\$12**

New England - Maryland crab cakes, remoulade, steamers, lemon, tobasco - corn "hush-puppy" fritters - **\$14**

Raw Bar – jumbo iced shrimp, oysters on the half shell, king crab claw – displayed with lemon, tomato, horseradish - **\$ market price**

Sushi & Sashimi Station - **\$ market price**

Sweet & Savory Pretzel Bar- Warm, soft pretzels with the following dipping sauces/toppings: beer cheese, honey mustard, infused oil with herbs, warm butter with parmesan cheese & garlic, cinnamon sugar, vanilla icing, caramel, mini chocolate chips- **\$6.75**

Late Night Comfort Food Station (typically served at end of evening – must begin prior to 10pm) – **(Includes 3 Choices)** beef sliders/ mini cheese steaks, chicken fingers, flat bread pizza, French fries (variety of options) and fried mozzarella cheese - **\$8**

Sweets Display – Work with your sales manager and our chef to create a tasty display of your favorite desserts in addition to, or in lieu of your wedding cake - **\$8**

Personalized Station – Discuss your preference with our Wedding Sales Manager and work with our chef - **\$tbd**

Décor

Navy Blue Floor Length Table Linen - **\$10 per table**, plus tax

Gold Sequin Sweetheart Overlay Linen - **\$25 (1 available)**, plus tax

Three Tier Glass Centerpiece (floating candles included) - **\$10 per table**, plus service charge and tax

GENERAL INFORMATION & WEDDING GUIDELINES 2020/2021

PLANNING YOUR WEDDING DAY: The staff of The Saratoga Hilton are here to guide you or offer valuable and reputable insight throughout your planning. Professional Wedding Planners are welcome at our property, should you seek their support and services in addition to the services offered by our team. Our full service property will also advise you to the best of our capabilities, and recommend the following timeline:

- **1 Year** - from your wedding date the group reservations link will be open for your guests. At this time, begin confirming and **selecting your outside vendors** such as entertainment, photography, florist/décor, hair/make-up, bakery, etc.
- **10 months** - or earlier if possible send "Save the Dates" to your guests and encourage them to reserve their guest rooms early (rooms move quickly in Saratoga Springs!).
- **10 to 8 months** - consider planning a tasting with your Sales Manager (complimentary for 4 guests).
- **6 or more months** - begin designing your invitations (send out earlier than normal if you have a high contingency of overnight guests with travel required).
- **1 to 2 months** - finalize wedding day timeline, confirm all vendor details, complete the hotel's "Wedding Worksheet" and send to your Sales Manager
- **1 week** – Final wedding meeting will be planned with your Sales Manager the week prior to your wedding weekend. The remaining details will be firmed up as well and final payment. At this time, please also plan to deliver all personal effects and décor you have arranged to be set up for the big day!

FOOD AND BEVERAGE POLICY: The Hotel does not permit food or beverage to be brought onto the hotel property (except for wedding cake through a licensed bakery). Provisions of the Hotel liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served on the Hotel's premises (or elsewhere under the provision of the Hotel's liquor license), the Hotel is required to request proper identification and refuse alcoholic beverage service to anyone who fails to present proper identification or who appears intoxicated, according to the Hotel's discretion consistent with applicable state regulations.

GRATUITY AND ADMINISTRATIVE CHARGE: The combined gratuity and administrative charge that is in effect on the day of your Event will be added to your bill. You will be subject to a mandatory service charge of 15% to be distributed to the Hotel food service employees performing work for your event as servers, captains, and bartenders. You will also be charged an additional administrative fee of 7%. (A total of 22%) The administrative fee is not a gratuity, is not distributed to food service workers and is the property of the Hotel to cover discretionary and administrative costs of the Event and payments to non-service Hotel personnel. The gratuity and any applicable taxes will be separately stated on your invoice.

MINIMUMS: A wedding reception in the Saratoga Ballroom requires a minimum of 125 guests and food and beverage spend of \$12,000 prior to service charge and tax. A wedding reception in the Broadway Ballroom requires a minimum of 75 guests and food and beverage spend of \$5,500 prior to service charge and tax. You will meet these minimum spends by selecting appropriate packages based on your guest count. If you fall short, you may elect to upgrade your package to meet the minimum spend required.

DISCOUNT DATES: (Regular package pricing applies to New Years Eve Receptions in the Saratoga Ballroom)

May – October:

- **Saturday:** Broadway Ballroom Receptions = 3% discount
- **Friday/Non Holiday Sunday:** Saratoga/Broadway Ballroom Receptions = 7% discount

November – April:

- **Saturday:** Saratoga Ballroom = 7% discount/ Broadway Ballroom Receptions = 10% discount
- **Friday/Non Holiday Sunday** - Saratoga/Broadway Ballroom Receptions = 10% discount

Track Season (last week July – first week September):

- **Saturday:** Saratoga Ballroom = 3% discount/ Broadway Ballroom Receptions = 7% discount
- **Friday/Non Holiday Sunday:** Saratoga/Broadway Ballroom Receptions = 7% discount

Booking inside of 6 Month Period (based upon availability):

- **Saturday:** Saratoga Ballroom = 7% discount /Broadway Ballroom Receptions = 7% discount
- **Friday/Non Holiday Sunday:** Saratoga/Broadway Ballroom Receptions = 10% discount

GENERAL INFORMATION & WEDDING GUIDELINES *continued...*

LINEN: Wedding Packages include floor length ivory or chocolate linen with your choice of napkin colors. At your wedding tasting, napkins color selections can be chosen. Upgraded linen or overlays can be ordered at an additional charge, or you are welcome to rent these from an outside vendor.

CENTERPIECES: Live flame votive candles are included in all wedding packages to accompany your personal table décor. **Three Tier Floating Candle Centerpieces** are available to rent through the hotel's banquet team: \$10 per table plus tax, otherwise, you are welcome to bring in your own décor, and our team will happily assist in placing them for you on the day of.

MEAL GUARANTEES: A FIRM guarantee of attendance is required 10 business days prior to the wedding. The FINAL guarantee of attendance is required **5 business days prior to the wedding**. Should the final guarantee not be received, the expected/agreed attendance will be the basis for billing. The host is responsible for collecting entrée selections and all guarantees.

CEREMONY FEE: A wedding ceremony at The Saratoga Hilton, in a portion of the existing ballroom is available at \$550 plus service charge and tax. This version will require a room flip after the ceremony, but remain private from the reception space. If you wish to reserve an entirely **separate banquet room** from the reception a \$750 fee applies and based upon availability. These fees includes the exclusive ceremony space, banquet chairs, set-up and striking of space. A \$250 rehearsal fee applies if you would like to schedule a ceremony rehearsal. Please note rehearsal space is based on availability. Any additional ceremony set up is additional. *Cocktail Receptions must begin *immediately following* the ceremony, when held on site.

ADDITIONAL RECEPTION HOUR: If you wish to add a 6th hour onto the conclusion of your reception an additional \$250 rate plus tax will apply, and must be guaranteed at least 3 days prior to your reception. This rate covers your additional use of the venue and staffing. This rate does not include food or beverage. You may work with your sales manager to determine how you would like to continue the beverage options for your guests. Based upon availability.

HOSPITALITY SUITE: The Hotel is pleased to provide the bridal party with a separate hospitality suite for the duration of the cocktail hour, filled with samples of your Hors D'oeuvre selections, Beer, Wine, and Soda (based on your packages). We will provide a wait staff, dedicated to fulfill any requests and service this room.

COMPLIMENTARY BRIDAL SUITE: The Saratoga Hilton is pleased to provide the couple with a complimentary suite the evening of their wedding reception.

GIFT BAGS SERVICE: If you wish to provide your hotel guests welcome bags, gift bag distribution is provided through our bellmen at \$3.75 per bag. Each bag will be delivered to the individual guest rooms included within your room block. Bags must be provided at least one day prior to your first guest's arrival day. Please inquire with your Sales Manager for specific details.

WEDDING ROOM BLOCKS: The Saratoga Hilton has 242 **newly renovated** boutique style guest rooms including 28 suites. Contact your Sales Manager to inquire about our discounted room rates for Group Blocks.

PERSONALIZED URL: We are pleased to offer to you and your guests, at no additional fee, a personalized online booking site. This will allow your group attendees to book their reservations online 24 hours a day, and enable you, as the main contact, the ability to monitor your room block at your convenience.

VENDOR LIST: To enhance your experience at The Saratoga Hilton, we will be happy to provide you with a list of vendors that can provide you with the goods and services needed for your event. For any such services, including but not limited to flowers, transportation, entertainment, and photography. The Saratoga Hilton serves as a liaison only and assumes no responsibility or liability pertaining to such matters. Set up and tear down times for vendor services are defined by the Hotel and not the vendor. If The Saratoga Hilton arranges for these goods and services a processing fee will be charged. Vendors are not permitted to consume alcoholic beverages on property.

GENERAL INFORMATION & WEDDING GUIDELINES *continued...*

CHILDREN/TEEN/VENDOR PRICING: Twelve years and younger: \$30++ per child includes children's meal, hors d'oeuvres, non alcoholic beverages and cake. Thirteen to twenty years: full package price, less the cost of the bar portion. Vendor meals provide by Hotel: \$35++ per vendor.

AUDIO/VISUAL: Our hotel partners with CMI, the in-house audio visual company. They are happy to offer package enhancements from LED up lighting, dance floor or wall logos, or as simple as a microphone or iPod sound patch.

MENU TASTING: Tastings are included complimentary for up to four guests (including couple) once the contract has been signed. Each additional guest is \$50++ per person. Selections will be provided by your Sales Manager and must be confirmed at least two weeks prior to tasting. Tastings are available Monday through Friday, scheduled based on availability. Should the couple be interested in booking a tasting prior to a signed contract, a \$50++ per person fee will be applied, but credited toward reception if booking is confirmed after tasting.

DEPOSIT: A \$2,500 non-refundable deposit is required to hold your wedding date and banquet space. Your Sales Manager will create a deposit schedule, and Final Payment is due 5 business days prior to the Wedding.

Thank you again! We look forward to helping you plan your perfect wedding day!