



The Saratoga Hilton

**LABOR FEES:** CHEF FEE ARE CHARGED AT \$125/ PER CHEF FOR THE FIRST -2- HOURS AND \$45/ PER HOUR, PER CHEF THEREAFTER.

**BARTENDERS** ARE CHARGED AT A FLAT RATE OF \$125/ PER BARTENDER FOR THE FIRST -3- HOURS AND \$45/ PER HOUR, PER BARTENDER THEREAFTER.

**WAITSTAFF** ON RECEPTIONS WHERE LITTLE OR NO FOOD HAS BEEN ORDERED, THE COST OF ONE WAITER FOR EACH -100- GUESTS WILL BE APPLIED AS FOLLOWS: \$75/ FOR THE FIRST THREE HOURS AND \$45/ FOR EACH HOUR THEREAFTER. WHEN ADDITIONAL STAFF IS REQUESTED FOR EVENTS WITH FOOD & BEVERAGE THE COST FOR EACH ADDITIONAL WAIT PERSON IS \$25/ PER HOUR, PER WAIT PERSON WITH A -4- HOUR MINIMUM.

**AMENITIES:** A SELECTION OF IN-ROOM AMENITIES FOR YOUR GUESTS IS AVAILABLE THROUGH YOUR EVENT MANAGER. -72- HOURS ADVANCE NOTICE IS REQUESTED.

**ROOM DELIVERY:** ANY GUEST ROOM DELIVERIES MUST BE APPROVED BY THE MAIN CONVENTION GROUP CONTACT. PLEASE CONSULT WITH YOUR EVENT MANAGER FOR THE PROPER COORDINATION OF ALL DELIVERIES. ALL ROOM DELIVERIES, INCLUDING FLYERS, AGENDAS, DEPARTURE NOTICES, LETTERS AND CARDS WILL BE PLACED IN GUEST ROOMS, EITHER ON THE BED OR THE NIGHTSTAND @ \$3.00/PER ITEM. ITEMS WILL BE PLACED IN ROOM AFTER CHECK IN. ADDITIONAL FEES WILL APPLY FOR PERSONALIZED GIFT/NOTE DELIVERY.

**BANNERS:** THE HOTEL WILL HANG UP TO -3- BANNERS AT NO CHARGE. ADDITIONAL BANNERS, AND/OR BANNERS THAT NEED TO BE MOVED WILL COST \$25.00. PLEASE NOTE ALL BANNERS OR MATERIALS MUST BE HUNG BY THE HOTEL.

**MATERIALS AND PROPERTY DAMAGE:** PRIOR APPROVAL IS REQUIRED FROM THE ASSIGNED EVENT MANAGER OR BUILDING MANAGER TO AFFIX MATERIALS TO THE WALLS, FLOOR OR CEILINGS OF ROOMS (IE: BALLOONS, AS WELL AS ALL WIRES, STRINGS OR FOREIGN MATERIALS). THE HOTEL REQUESTS THAT THE FOLLOWING MATERIALS NOT BE UTILIZED: DOUBLE-FACED TAPE, NAILS, SCREW, STAPLES, GLITTER OR CONFETTI AND DUCT TAPE. A SERVICE FEE IS ASSESSED FOR THE CLEAN-UP AND REMOVAL OF ALL MATERIALS. THERE MAY BE SAFER AND CLEANER MATERIALS THAT CAN BE SUBSTITUTED WITHOUT DAMAGE TO THE FACILITIES. ANY DAMAGE FEES WILL BE THE RESPONSIBILITY OF THE CLIENT.

**FUNCTION SPACE:** THE HOTEL RESERVES THE RIGHT TO ASSIGN MEETING SPACE BASED UPON THE FINAL PROGRAM AND UPON ACTUAL MEETING ATTENDANCE. WHEN GUEST ROOMS ARE REDUCED FROM THE ORIGINAL COMMITMENT, THE HOTEL WILL REDUCE FUNCTION SPACE ALLOCATIONS PROPORTIONALLY OR CHARGE THE NORMAL TARIFF FOR SUCH SPACE. THE HOTEL ALSO RESERVES THE RIGHT (*WITH PRIOR NOTICE TO THE CLIENT*) TO REASSIGN SUCH MEETING SPACE AS WILL MOST APPROPRIATELY ACCOMMODATE ALL PARTIES CONCERNED. IF A GROUP FAILS TO EXIT MEETING ROOMS AT THE TIME DESIGNATED ON THE BANQUET EVENT ORDER, PREVAILING MEETING ROOM RENTAL WILL BE ASSESSED. IF MEETING ROOMS REQUIRE EXCESSIVE OR LAST MINUTE ROOM TURNS OR CHANGES, FEES WILL APPLY; CAREFULLY REVIEW YOUR BANQUET EVENT ORDERS WITH YOUR EVENT MANAGER TO ENSURE ALL ROOMS ARE SET PROPERLY.



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**SECURITY:** THE HOTEL IS NOT RESPONSIBLE FOR PROPERTY BROUGHT ONTO OR STORED ON THE HOTEL'S PREMISES BY THE GROUP OR GUESTS, VENDORS, EXHIBITORS OR ATTENDEES. IT IS THE RESPONSIBILITY OF THE GROUP TO OBTAIN OR MAINTAIN INSURANCE COVERAGE ON SUCH PROPERTY. A PER HOUR SERVICE FEE FOR DEDICATED SECURITY WILL BE CHARGED TO THE CLIENT'S ACCOUNT.

**SIGNAGE:** MINIMUM PRE-APPROVED AND PRE-ARRANGED SIGNAGE IS PERMITTED IN THE HOTEL PUBLIC AREAS AND GROUNDS. THIS SIGNAGE MUST BE PREPARED EITHER BY THE HOTEL SIGN ARTIST OR AN EQUIVALENT PROFESSIONAL OUTSIDE SERVICE. IT MUST MEET HOTEL STANDARDS AND REQUIREMENTS (HANDMADE, INKED SIGNS ARE NOT PERMITTED) AND MUST BE REMOVED IMMEDIATELY UPON CONCLUSION OF THE MEETING FOR WHICH IT HAS BEEN USED. ALL DISPLAYS ARE LIMITED TO THE PRIVATE FUNCTION AREAS. NO SIGNAGE IS PERMITTED IN THE MAIN LOBBY. ALL SIGNAGE MUST BE ATTACHED TO EASELS OR SIGN HOLDERS. PLEASE CONSULT WITH YOUR EVENT MANAGER.

**EXPOSITIONS/ EXHIBITS:** A LIMITED SUPPLY OF TABLES FOR EXHIBITS MAY BE RENTED FROM THE HOTEL AT AN ADDITIONAL PER TABLE. ANY CHANGES TO THE ORIGINAL FLOOR PLAN WILL BE SUBJECT TO AN ADDITIONAL \$100 CHARGE. PLEASE DISCUSS AND COORDINATE IN ADVANCE WITH YOUR EVENT MANAGER. YOUR EVENT MANAGER CAN PROVIDE A LIST OF DRAYAGE/EXHIBITS DECORATORS FOR YOUR EXHIBITION. HOTEL FURNITURE CAN BE MOVED FOR A \$1000.00 FEE PER SECTION TO ACCOMMODATE EXHIBITS, COORDINATE WITH YOUR EVENT MANAGER. ALL EXHIBITORS MATERIALS MUST BE SHIPPED THROUGH A DRAYAGE/ EXHIBITORS DECORATOR. IF SHIPPED DIRECTLY TO THE HOTEL A \$50.00 MOVING AND HANDLING FEE WILL BE APPLIED PER ITEM; THIS FEE WILL BE APPLIED TO THE GROUP MASTER ACCOUNT. PALLETS RECEIVED BY THE HOTEL WILL BE CHARGED AT \$100/ PER PALLET.

**SHIPPING AND HANDLING:** THE HOTEL WILL ACCEPT CONFERENCE MATERIALS/ SHIPMENTS NO EARLIER THAN (3) DAYS PRIOR TO THE ARRIVAL DAY OF THE CONVENTION.

PLEASE ADDRESS ALL SHIPMENTS TO:

ATTN: *FUNCTION EVENT MANAGER*  
THE SARATOGA HILTON HOTEL  
534 BROADWAY  
SARATOGA SPRINGS, NY 12866  
CONFERENCE NAME  
HOLD FOR: *CONTACT NAME*  
COMPANY/ EXHIBIT NAME: *(IF DIFFERENT FROM CONFERENCE NAME)*  
NUMBER OF EXPECTED PARCELS *(EXAMPLE: 1 OF 5, 2 OF 5, ETC)*

**\*\*MATERIALS/SHIPMENTS LEFT BEHIND AFTER A CONFERENCE—MUST BE PICKED UP/SHIPPED NO MORE THAN  
—24— HOURS AFTER THE CONFERENCE HAS ENDED. MATERIALS/SHIPMENTS LEFT AT THE HOTEL MORE THAN  
—24— HOURS WILL BE CHARGED A PER DAY STORAGE FEE TO THE GROUP MASTER ACCOUNT.**

**HOTEL DOES NOT ACCEPT EXHIBITORS PACKAGES FOR THE CITY CENTER-PLEASE CALL 518-584-0027 TO  
MAKE ARRANGEMENTS DIRECTLY WITH THE CITY CENTER.**

**A M E R I C A N   B R E A K F A S T   B U F F E T**

*BREAKFAST BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

**\$8/PP SURCHARGE PER PERSON WILL APPLY IF  
GUARANTEE FALLS BELOW 25 GUESTS**

**FRESH BREWED COFFEE  
REGULAR AND DECAFFEINATED  
SELECTED TEAS**

**SELECTION OF CHILLED JUICES  
ORANGE, GRAPEFRUIT, CRANBERRY, V-8**

**SEASONAL FRESH FRUIT DICED AND WHOLE  
INDIVIDUAL PLAIN AND FRUIT YOGURT**

**ASSORTED BAKERY ITEMS  
ASSORTED BREAKFAST PASTRIES AND MUFFINS  
SELECTION OF BAGELS WITH CREAM CHEESE  
SWEET BUTTER, ASSORTED PERSEVERES**

**COLD CEREALS  
WHOLE AND SKIM MILK**

**BREAKFAST POTATOES — SELECT ONE:  
HOME FRIES, HASH BROWNS BOCA STYLE, POTATOES O'BRIEN**

**BREAKFAST MEATS — SELECT ONE:  
APPLEWOOD SMOKED BACON, MAPLE LINK SAUSAGE,  
GRILLED HAM, TURKEY SAUSAGE, TURKEY BACON  
\*SELECT TWO OF THE ABOVE ADD \$2/PER PERSON**

**ENTRÉE SELECTION — SELECT TWO:  
FARM FRESH SCRAMBLED EGGS, NY CHEDDAR SCRAMBLED EGGS OR  
WESTERN EGG FRITTATA**

**BUTTERMILK, BLUEBERRY OR APPLE PANCAKES  
CINNAMON FRENCH TOAST, CHEESE OR CRÈME BRULEE GRITS**

**BREAKFAST CREPES CHOOSE ONE STYLE:  
BRIE, HAM AND SPINACH OR BERRIES AND CREAM CHEESE  
HOT OATMEAL, BISCUITS AND WHITE SAUSAGE GRAVY**

**\*SELECT THREE OF THE ABOVE**

**A D D I T I O N S**

**OMELETS - PREPARED TO ORDER  
WITH A SELECTION OF FRESH INGREDIENTS  
TO INCLUDE SOME OF THE FOLLOWING:  
DICED HAM, SAUSAGE, BACON, JACK, AND CHEDDAR  
CHEESE, BROCCOLI, SPINACH, PEPPERS,  
MUSHROOMS AND ONIONS  
CHEF FEE MAY APPLY**

**FRIED BREAD DOUGH STATION  
SERVED WITH FLAVORED HONEY  
ASSORTED FRUIT SAUCES AND POWDERED SUGAR  
CHEF FEE MAY BE APPLIED— 25 PERSON MINIMUM**

**CARVING STATION - SELECT ONE  
BAKED HAM WITH BROWN SUGAR HONEY GLAZE  
CORNEB BEEF BRISKET WITH RUM RAISIN GLAZE  
CHEF FEE MAY BE APPLIED— 25 PERSON MINIMUM**

**YOGURT PARFAITS  
LAYERED WITH FRUIT AND GRANOLA**

**KASHI BARS**

**B E V E R A G E S**

**MIMOSA            \$6/EACH  
BLOODY MARY    \$6/EACH**

**BARTENDER FEE MAY BE APPLIED  
\*NEW YORK STATE DOES NOT PERMIT ALCOHOL  
SERVICE BEFORE NOON ON SUNDAY\***

**RED BULL PER DOZEN  
INDIVIDUAL ODWALLA JUICES PER DOZEN  
INDIVIDUAL FRUIT SMOOTHIES PER DOZEN  
VITAMIN WATER PER DOZEN  
REGULAR AND DIET SODA  
SARATOGA WATER  
SNAPPLE ICED TEA  
NANTUCKET NECTARS**

EXECUTIVE CONTINENTAL

*FOOD SERVICE LIMITED TO 2-HOURS*

FRESH BREWED COFFEE  
REGULAR AND DECAFFEINATED  
SELECTED TEAS

SELECTION OF CHILLED JUICES  
ORANGE, GRAPEFRUIT, CRANBERRY, V-8

SEASONAL FRESH FRUIT  
DICED AND WHOLE

INDIVIDUAL PLAIN AND FRUIT YOGURT

ASSORTED BAKERY ITEMS

SELECTION OF BAGELS WITH CREAM CHEESE  
SWEET BUTTER, ASSORTED PRESERVES

COLD CEREALS  
WHOLE AND SKIM MILK

BAKERY BASKET

*FOOD SERVICE LIMITED TO 2-HOURS*

FRESH BREWED COFFEE  
REGULAR AND DECAFFEINATED  
SELECTED TEAS

SELECTION OF CHILLED JUICES  
ORANGE, GRAPEFRUIT, CRANBERRY, V-8

ASSORTED BAKERY ITEMS

MORNING STRETCH

*FOOD SERVICE LIMITED TO 2-HOURS  
50 PERSON MAXIMUM*

FRESH BREWED COFFEE  
REGULAR AND DECAFFEINATED  
SELECTED TEAS

INDIVIDUAL ODWALLA JUICES  
ORANGE JUICE

KASHI BARS

YOGURT, FRUIT AND GRANOLA SHOOTERS

BREAKFAST SANDWICHES:  
EGG WHITES WITH PEPPERS, ONIONS AND  
JACK CHEESE SERVED ON CIABATTA BREAD

SCRAMBLED EGGS WITH PROSCIUTTO  
AND PROVOLONE CHEESE WRAPPED IN A WARM TORTILLA

MINI BREAKFAST BREAK

*FOOD SERVICE LIMITED TO 2-HOURS*

FRESH BREWED COFFEE  
REGULAR AND DECAFFEINATED  
SELECTED TEAS

SELECTION OF CHILLED JUICES  
ORANGE, GRAPEFRUIT, CRANBERRY, V-8

YOGURT, BERRY AND GRANOLA SHOOTERS

MINIATURE FRITTATAS

**A L L D A Y C O F F E E  
S E R V I C E**

CONTINUOUS COFFEE SERVICE  
REFRESHED THROUGHOUT THE DAY  
IN ONE LOCATION

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS

WHOLE FRESH FRUIT

**O N E H O U R C O F F E E  
S E R V I C E**

*BEVERAGE SERVICE LIMITED TO 1-HOUR*

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS

**B A R B R E A K**

*FOOD SERVICE LIMITED TO 2-HOURS*

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS

ASSORTED  
KASHI, GRANOLA AND POWER BARS  
NUTRI-GRAIN FRUIT BARS

WHOLE FRESH FRUIT

**A D D I T I O N S**

YOGURT PARFAITS—LAYERED WITH FRUIT AND GRANOLA

KASHI BARS PER DOZEN

RED BULL PER DOZEN

INDIVIDUAL ODWALLA JUICES PER DOZEN

INDIVIDUAL FRUIT SMOOTHIES PER DOZEN

VITAMIN WATER PER DOZEN

REGULAR AND DIET SODA

SARATOGA WATER

SNAPPLE ICED TEA

**M I D - M O R N I N G  
R E F R E S H**

*BEVERAGE SERVICE LIMITED TO 2-HOURS*

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS

SELECTION OF CHILLED JUICES  
*ORANGE, GRAPEFRUIT, CRANBERRY, V-8*

**M O R N I N G S N A C K B R E A K**

*FOOD SERVICE LIMITED TO 2-HOURS*

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS

ASSORTED MINI MUFFINS

INDIVIDUAL CRÈME BRULEE GRITS

FRESH FRUIT SHOOTERS

TAKE ME OUT  
TO THE BALLGAME

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

FRESH GARDEN SALAD  
*CUCUMBERS, SHREDDED CARROTS, TOMATOES  
SELECTION OF DRESSINGS*

WHITE CHILI  
*WHITE BEANS AND TURKEY*

GRILLED BURGERS, BALL PARK HOT DOGS,  
SWEET ITALIAN SAUSAGE WITH  
ONIONS AND PEPPERS  
HOAGIE, HOT DOG, AND HAMBURGER ROLLS

RELISH TRAY  
KOSHER PICKLES, SLICED ONION,  
LETTUCE AND TOMATO

SLICED CHEESES  
*MONTEREY JACK, AMERICAN, AND CHEDDAR*

STADIUM FRIES

ICE CREAM BARS  
*NUTTY BUDDY, ICE CREAM SANDWICHES,  
ORANGE CREAMSICLES, AND ITALIAN ICE*

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

ALL AMERICAN  
BARBEQUE

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

FRESH GARDEN SALAD  
*CUCUMBERS, SHREDDED CARROTS, TOMATOES  
SELECTION OF DRESSINGS*

CREAMY COLE SLAW

TRADITIONAL MACARONI SALAD

AUSTIN BLUES BBQ RIBS  
LOW COUNTRY BUTTERMILK FRIED CHICKEN

\*FRESH CORN ON THE COB  
*\*SEASONAL ITEM MAY BE REPLACED WITH CHEF'S CHOICE*

BROWN SUGAR BAKED BEANS

CORN BREAD AND BUTTERMILK BISCUITS

SELECTION OF FRESH BAKED PIES AND BROWNIES

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

ITALIAN BISTRO

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

**CLASSIC CAESAR SALAD**  
*CRISP ROMAINE LETTUCE TOSSED WITH  
CAESAR DRESSING, GRATED REGGIANO AND  
HOUSE MADE CROUTONS*

**CHICKEN PARMESAN**  
*CRISPY BAKED CHICKEN CUTLETS  
TOPPED WITH HOUSE MADE MARINARA  
AND MOZZARELLA CHEESE*

**TORTELLINI ALFREDO**  
*TRI-COLORED TORTELLINI TOSSED WITH CREAMY  
ALFREDO SAUCE AND TOPPED WITH ASIAGO CHEESE*

**STEAK PIZZAIOLA**  
*SLICED FLANK STEAK TOPPED WITH  
ONIONS AND PEPPERS  
FINISHED IN A SPICY MARINARA*

ROSEMARY ROASTED RED BLISS POTATOES

SAUTÉED ZUCCHINI AND YELLOW SQUASH

ASSORTED ITALIAN CAKES AND TORTES  
DISPLAY OF MINIATURE ITALIAN DESSERTS  
ITALIAN BUTTER COOKIES

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

ORIENT EXPRESS

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

**ASIAN SALAD**  
*NAPA CABBAGE, BABY BOK CHOY,  
MANDARIN ORANGES, RED ONION,  
CRISP CHOW MEIN NOODLES  
SESAME GINGER VINAIGRETTE*

**THAI BARBECUE SALMON**  
*PAN SEARED SALMON WITH  
HOT AND SWEET SAUCE*

**MANDARIN CHICKEN**  
*CRISPY CHUNKS OF CHICKEN  
FINISHED WITH SZECHUAN PEPPERS  
AND ORANGE GLAZE*

**BEEF AND BROCCOLI**  
*STRIPS OF BEEF STIR FRIED WITH  
BROCCOLI FLORETS  
IN A TRADITIONAL GARLIC SAUCE*

WOK VEGETABLES

FRIED RICE

TEMPURA BANANAS WITH DIPPING SAUCE  
MINIATURE CRISPY CHEESECAKE  
ORANGE GINGER CHEESECAKE  
FORTUNE COOKIES

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

**B U I L D   A   B U F F E T**

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

CHEF TO PREPARE  
TWO GOURMET SALADS AND SOUP DU JOUR

ENTRÉE SELECTION — CHOOSE TWO

SLICED TOP ROUND OF BEEF WITH PAN AU JUS

SLICED LONDON BROIL  
*MUSHROOM AND ONION SAUTÉED WITH BORDELAISE SAUCE*

PASTA PRIMA VERA  
*FRESH VEGETABLES AND PASTA IN A ROASTED RED PEPPER CREAM*

CHICKEN PICCATA  
*BREAST OF CHICKEN SAUTÉED WITH LEMON BUTTER AND CAPERS*

BAKED ZITI WITH SWEET ITALIAN SAUSAGE

HOME STYLE LASAGNA  
*CHOOSE FLORENTINE OR BOLOGNAISE*

OVEN ROASTED ATLANTIC SALMON WITH ORANGE MUSTARD SAUCE

PAN SEARED MAHI MAHI WITH MANGO-MELON SALSA

ROASTED TURKEY  
*SAGE DRESSING WITH PAN GRAVY AND CRANBERRY SAUCE*

CHICKEN MADEIRA  
*SAUTÉED MUSHROOMS WITH A MADEIRA WINE DEMI*

OUR CHEF WILL CHOOSE A VEGETABLE AND STARCH TO  
COMPLIMENT YOUR ENTRÉE SELECTION

ASSORTED CAKES AND PIES

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

**N E W   Y O R K   D E L I**

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

HOME-STYLE CHICKEN NOODLE SOUP

BABY ICEBERG SALAD  
*BABY ICEBERG LETTUCE, BEEFSTEAK TOMATOES, SWEET  
ONIONS WITH CHUNKY BLEU CHEESE  
AND ITALIAN VINAIGRETTE*

ELBOW MACARONI SALAD  
WHITE ALBACORE TUNA SALAD

MIXED PICKLES AND OLIVES

ITALIAN HERO  
*SALAMI, CAPICOLLA, BAKED HAM,  
MORTADELLA, AND PROVOLONE*

PASTRAMI AND SWISS  
WITH RYE OR PUMPERNICKEL BREADS

OVEN ROASTED TURKEY  
*WITH GOURMET BREAD AND CRANBERRY MAYONNAISE*

VEGETARIAN MUFFULETTA  
*OLIVE TAPENADE, GRILLED ZUCCHINI, TOMATOES AND  
PROVOLONE CHEESE SERVED ON CIABATTA BREAD*

VANILLA RICE PUDDING  
BROOKLYN "BLACK & WHITE COOKIES"  
OLD FASHION DELI STYLE FRUIT COCKTAIL

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

CONGRESS PARK DELI  
PICNIC

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

VEGETABLE BARLEY SOUP

TOSSED GARDEN SALAD  
*ICEBERG AND ROMAINE MIX  
WITH CUCUMBER, TOMATO AND CARROTS  
SELECTION OF DRESSINGS*

RUSTIC POTATO SALAD

ALBACORE TUNA SALAD

MIXED PICKLES AND OLIVES

INDIVIDUAL BAGS OF GOURMET POTATO CHIPS

DELI BOARD  
ROAST BEEF, TURKEY AND HAM

AMERICAN, SWISS AND PROVOLONE CHEESE

SLICED TOMATO, RED ONION AND LETTUCE

ASSORTED DELI BREADS AND ROLLS  
APPROPRIATE CONDIMENTS TO INCLUDE  
MAYONNAISE AND SPICY BROWN MUSTARD

NEW YORK STYLE CHEESECAKE  
A SELECTION OF SAUCES

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

BEVERAGES

*CHARGED TO THE EVENT HOST, ON CONSUMPTION*

REGULAR AND DIET SODA  
SARATOGA WATER  
SNAPPLE ICED TEA  
NANTUCKET NECTARS

THE FOLLOWING LUNCHES ARE ALSO AVAILABLE  
AS BOXED LUNCHES; PLEASE CONSULT WITH  
YOUR CATERING REPRESENTATIVE

ADD SOUP FOR AN ADDITIONAL SURCHARGE

WORKING LUNCH  
SANDWICH BUFFET

*BUFFET SERVICE LIMITED TO 2-HOURS  
50 PERSON MAXIMUM*

INDIVIDUAL BAGS OF GOURMET POTATO CHIPS

ASSORTMENT OF PICKLES AND MIXED  
OLIVES

APPLE TURKEY AND BRIE  
*SLICED TURKEY WITH APPLE BUTTER AND BRIE  
SERVED ON WHOLE GRAIN BREAD*

ROAST BEEF HAVARTI  
*SLICED ROAST BEEF WITH HAVARTI CHEESE,  
FIRE ROASTED RED PEPPERS  
AND HORSERADISH MAYONNAISE  
SERVED ON GOURMET BREAD*

VEGETARIAN MUFFULETTA  
*OLIVE TAPENADE, GRILLED ZUCCHINI, TOMATOES, AND  
PROVOLONE CHEESE  
SERVED ON CIABATTA BREAD*

ASSORTED DESSERT BARS  
WHOLE FRUIT

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON

WORKING LUNCH  
WRAP BUFFET

*BUFFET SERVICE LIMITED TO 2-HOURS  
50 PERSON MAXIMUM*

INDIVIDUAL BAGS OF GOURMET POTATO CHIPS

ASSORTMENT OF PICKLES AND MIXED OLIVES

TURKEY CLUB WRAP  
*OVEN ROASTED TURKEY WITH  
APPLEWOOD SMOKED BACON  
LETTUCE, TOMATO AND MAYONNAISE*

VEGETABLE WRAP  
*MARINATED GRILLED VEGETABLES,  
MIXED FIELD GREENS, PROVOLONE CHEESE WITH  
CREAMY BALSAMIC VINAIGRETTE*

BAKED HAM WRAP  
*BLACK FORREST HAM, ALPINE SWISS,  
LETTUCE, AND TOMATO WITH HONEY MUSTARD*

ASSORTED DESSERT BARS  
WHOLE FRUIT

FRESH BREWED COFFEE  
*REGULAR AND DECAFFEINATED*  
SELECTED TEAS AND ICED TEA WITH LEMON



# The Saratoga Hilton

## PLATED LUNCH

### SOUP OR SALAD SELECTION

CHOOSE ONE SOUP OR SALAD  
OR ADD A COURSE FOR AN ADDITIONAL SURCHARGE

CLASSIC CAESAR SALAD  
*CRISP ROMAINE LETTUCE, HOUSE MADE CROUTONS, GRATED REGGIANO  
CHEESE AND CAESAR DRESSING*

TOSSED GARDEN SALAD  
*ICEBERG AND ROMAINE MIX, CUCUMBER, TOMATO,  
CARROTS WITH BALSAMIC VINAIGRETTE*

MESCLUN MIX  
*ASSORTED GATHERED GREENS WITH GRAPE TOMATOES,  
SEEDLESS CUCUMBERS, RED ONIONS WITH BALSAMIC VINAIGRETTE*

CAPRESE SALAD - SURCHARGE MAY APPLY  
*GRAPE TOMATOES, FRESH MOZZARELLA, AND BASIL WITH  
BALSAMIC VINAIGRETTE*

NAPA SALAD - SURCHARGE MAY APPLY  
*FRISÉE, NAPA CABBAGE AND RADICCHIO  
ALMONDS AND MANDARIN ORANGES WITH GINGER CITRUS VINAIGRETTE*

POTATO CORN CHOWDER  
CRUMBLÉD BACON

HOME-STYLE CHICKEN NOODLE SOUP  
OYSTER CRACKERS

NEW ENGLAND OR  
MANHATTAN CLAM CHOWDER  
OYSTER CRACKERS

BEEF & WILD MUSHROOM

VEGETABLE BARLEY

TOMATO BISQUE  
CHEESE CROUTONS

BUTTERNUT SQUASH BISQUE  
MASCARPONE CREAM

### ENTRÉE SELECTION — SELECT ONE

WHEN SELECTING ENTRÉE CHOICES — ONE TO THREE ENTREES CAN BE SELECTED  
ENTRÉE CHOICE MUST BE GIVEN ONE WEEK PRIOR TO EVENT — THE \*HIGHEST PRICED ENTRÉE  
SELECTED WILL BE THE PRICE FOR ALL THREE ENTREES — PLEASE CONSULT WITH YOUR CATERING MANAGER PRIOR

FILET MIGNON —  
*GRILLED 6/OZ FILET MIGNON WITH WILD MUSHROOM BORDELAISE*

ROASTED PRIME RIB OF BEEF —  
*GARLIC AND HERB ROASTED PRIME RIB OF BEEF WITH SHALLOT DEMI GLAZE*

CHICKEN TUSCANY -  
*PAN SEARED BREAST OF CHICKEN WITH ITALIAN VEGETABLES AND PENNE PASTA IN A LIGHT TOMATO BASIL SAUCE*

A 20% SERVICE CHARGE AND CURRENT NEW YORK STATE SALES TAX OF 7% WILL BE ADDED TO FOOD & BEVERAGE  
FOOD & BEVERAGE PRICES, SERVICE CHARGE AND NEW YORK STATE SALES TAX SUBJECT TO CHANGE AT ANYTIME

P L A T E D L U N C H C O N T I N U E D

CHICKEN CORDON BLEU -

*BREAST OF CHICKEN STUFFED WITH BLACK FOREST HAM, ALPINE SWISS AND FINISHED WITH A MORNAY SAUCE*

CHICKEN NORMANDY -

*BREAST OF CHICKEN DEGLAZED WITH CALVADOS BRANDY FINISHED IN A GALA APPLE CREAM SAUCE*

MEDITERRANEAN CHICKEN -

*PAN SEARED BREAST OF CHICKEN WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES*

ROAST TURKEY DINNER -

*ROASTED TURKEY, SAGE STUFFING, SWEET POTATO MASH WITH HOME-STYLE PAN GRAVY AND CRANBERRY SAUCE*

THAI SALMON -

*PAN SEARED SALMON WITH THAI COCONUT, RED CURRY, AND LEMON-GRASS GINGER ESSENCE*

MEDITERRANEAN COD -

*OVEN BAKED COD WITH SUN DRIED-TOMATO AND ARTICHOKE VINAIGRETTE*

TORTELLONI ALFREDO -

*CHEESE FILLED TORTELLONI WITH SEASONAL VEGETABLES IN A PINK ALFREDO SAUCE*

VEGETABLE STIR FRY -

*A BLEND OF ASIAN VEGETABLES STIR FRIED AND SERVED ON BROWN RICE*

OUR CHEF WILL SELECT A VEGETABLE AND STARCH TO COMPLIMENT YOUR ENTRÉE CHOICE  
ALL ENTRÉE SERVED WITH ROLLS AND BUTTER FRESH BREWED COFFEE, DECAFFEINATED COFFEE AND  
HERBAL AND REGULAR TEA AND ICED TEA WITH LEMON

D E S S E R T S E L E C T I O N

*SELECT ONE DESSERT*

LEMON BERRY CAKE

CARROT CAKE WITH CREAM CHEESE FROSTING

CHOCOLATE LAYER CAKE

APPLE CARMEL TART

SEASONAL FRESH FRUIT MARTINI WITH CRÈME FRAICHE

IRISH MOUSSE CAKE

CRÈME BRULEE FRAMBOISE CHEESECAKE

INDIVIDUAL TURTLE CHEESECAKE - SURCHARGE MAY APPLY

APPLE DUMPLING WITH VANILLA ICE CREAM - SURCHARGE MAY APPLY

A 20% SERVICE CHARGE AND CURRENT NEW YORK STATE SALES TAX OF 7% WILL BE ADDED TO FOOD & BEVERAGE  
FOOD & BEVERAGE PRICES, SERVICE CHARGE AND NEW YORK STATE SALES TAX SUBJECT TO CHANGE AT ANYTIME

**T H E C O O K I E J A R**

*FOOD SERVICE LIMITED TO 1-HOUR*

ASSORTED FRESH BAKED COOKIES  
INDIVIDUAL CHOCOLATE AND WHOLE MILK  
WHOLE FRESH FRUIT  
FRESH BREWED COFFEE, DECAFFEINATED  
COFFEE AND SELECTED TEAS

**G O N E T O T H E C I R C U S**

*FOOD SERVICE LIMITED TO 1-HOUR*

ASSORTED POPCORN  
CARMEL, CHEESE, AND BUTTER POPCORN  
COTTON CANDY  
CANDY NOVELTIES  
IN-SHELL PEANUTS  
WARM BAVARIAN STYLE PRETZELS  
WHOLE GRAIN MUSTARD  
ORANGE, ROOT BEER, AND CREAM SODAS  
*TO INCLUDE REGULAR AND DIET*  
FRESH BREWED COFFEE, DECAFFEINATED COFFEE  
AND SELECTED TEAS

**T H E N A T U R A L I S T**

*FOOD SERVICE LIMITED TO 1-HOUR*

SNAPPLE ANTIOXIDANT WATER  
*ORANGE STARFRUIT, STRAWBERRY ACAI AND  
GRAPE POMEGRANATE*  
SPARKLING FRUIT WATERS  
ASSORTED KASHI BARS  
FRESH FRUIT SHOOTERS WITH VANILLA YOGURT SAUCE  
WHOLE FRESH FRUIT  
DRIED FRUIT AND NUTS  
FRESH BREWED COFFEE, DECAFFEINATED COFFEE  
AND SELECTED TEAS

**E N E R G I Z E M E**

*FOOD SERVICE LIMITED TO 1-HOUR*

RED BULL  
ASSORTED GATORADE DRINKS  
WHOLE FRESH FRUIT  
SELECTION OF GRANOLA AND NUTRI-GRAIN FRUIT BARS  
YOGURT, FRUIT, AND GRANOLA PARFAITS  
FRESH BREWED COFFEE, DECAFFEINATED COFFEE  
AND SELECTED TEAS

A T T H E M O V I E S

*FOOD SERVICE LIMITED TO 1-HOUR*

FRESH POPPED BUTTER POPCORN  
*POPCORN MACHINE FEE WILL APPLY*

ASSORTED FULL SIZE CANDY BARS

STRAWBERRY TWIZZLERS

FRESH BREWED COFFEE, DECAFFEINATED COFFEE  
AND SELECTED TEAS

ASSORTED REGULAR AND DIET SODA  
SARATOGA WATER

N A N T U C K E T

*FOOD SERVICE LIMITED TO 1-HOUR*

NANTUCKET NECTARS  
POMEGRANATE PEAR, KIWI BERRY AND ORANGE MANGO

ASSORTED FRUIT ICE BARS

MINIATURE WARM LOBSTER SANDWICHES

CAPE COD POTATO CHIPS

SWEDISH FISH

FRESH BREWED COFFEE, DECAFFEINATED COFFEE  
AND SELECTED TEAS  
SARATOGA WATER

F L A S H B A C K

*FOOD SERVICE LIMITED TO 1-HOUR*

GOOD HUMOR MAN  
CHOCOLATE ÉCLAIR, STRAWBERRY SHORTCAKE AND  
TOASTED ALMOND ICE CREAM BARS

PENNY CANDIES  
TWINKIES - YODELS  
MOON PIES

SELECTION OF VINTAGE SODA

WHOLE FRESH FRUIT

ASSORTED REGULAR AND DIET SODAS  
FRESH BREWED COFFEE, DECAFFEINATED COFFEE  
AND SELECTED TEAS  
SARATOGA WATER

B E N & J E R R Y B R E A K

*FOOD SERVICE LIMITED TO 1-HOUR*

ASSORTED BEN & JERRY  
CUP & CONE OR ICE CREAM POPS  
*ICE CREAM CART FEE WILL APPLY*

WHOLE FRESH FRUIT

FRESH BREWED COFFEE, DECAFFEINATED COFFEE  
AND SELECTED TEAS  
ASSORTED REGULAR AND DIET SODA  
SARATOGA WATER



# The Saratoga Hilton

## BAR PACKAGES

A FULLY STOCKED BAR FEATURING OUR NAME OR PREMIUM SELECTION OF LIQUORS, RED AND WHITE WINE, ASSORTED PREMIUM AND IMPORTED BEERS, SOFT DRINKS, MINERAL WATERS, JUICES AND MIXERS, PRICED PER PERSON FOR A SPECIFIED PERIOD OF TIME — *BARTENDER FEES APPLY*

BEER / WINE / SODA		NAME BRANDS		PREMIUM BRANDS
1 HOUR	/PP		/PP	/PP
2 HOURS	/PP		/PP	/PP
3 HOURS	/PP		/PP	/PP
4 HOURS	/PP		/PP	/PP
5 HOURS	/PP		/PP	/PP

## CONSUMPTION BARS

A FULLY STOCKED BAR FEATURING OUR NAME OR PREMIUM SELECTION OF LIQUORS, RED, WHITE AND BLUSH WINES, ASSORTED PREMIUM AND IMPORTED BEERS, SOFT DRINKS, MINERAL WATERS, JUICES AND MIXERS.

### HOSTED BAR

CHARGES ARE BASED ON A PER DRINK BASIS REFLECTING THE ACTUAL NUMBER OF DRINKS CONSUMED, AND ARE EXCLUSIVE OF SERVICE CHARGE AND SALES TAX

NAME BRANDS	PREMIUM BRANDS
/EACH	EACH
DOMESTIC BEER	/EACH
IMPORTED BEER	/EACH
RED & WHITE WINES	/EACH
SOFT DRINKS AND JUICES	/EACH
SARATOGA BOTTLED WATER	/EACH

### CASH BAR

GUESTS PURCHASE DRINKS INDIVIDUALLY. BARTENDER CHARGES ARE THE RESPONSIBILITY OF THE SPONSORING ORGANIZATION. CASH BAR PRICES ARE INCLUSIVE OF TAX.

NAME BRANDS	PREMIUM BRANDS
/EACH	/EACH
DOMESTIC BEER	/EACH
IMPORTED BEER	/EACH
RED & WHITE WINES	/EACH
SOFT DRINKS AND JUICES	/EACH
SARATOGA BOTTLED WATER	/EACH

\*NEW YORK STATE DOES NOT PERMIT ALCOHOL SERVICE BEFORE NOON ON SUNDAY\*

BARTENDER FEES WILL BE APPLIED PER BARTENDER FOR THE FIRST THREE HOURS

A 20% SERVICE CHARGE AND CURRENT NEW YORK STATE SALES TAX OF 7% WILL BE ADDED TO FOOD & BEVERAGE FOOD & BEVERAGE PRICES, SERVICE CHARGE AND NEW YORK STATE SALES TAX SUBJECT TO CHANGE AT ANYTIME

SPECIALTY BEVERAGES

MARTINI BAR

ADDITIONAL SETUP FEE WILL APPLY PER STATION  
ENJOY YOUR FAVORITE MARTINIS, IN A VARIETY OF  
FLAVORS AND COMBINATIONS! — CHOOSE TWO  
FOR AN ADDITIONAL FEE

PEARTINI	COSMOPOLITAN
CHOCOLATE	FRENCH APPLE
POMEGRANATE	ORANGE BLOSSOM
ANGEL FOOD	LEMON DROP

CORDIALS

ADDITIONAL SETUP FEE WILL APPLY, PER STATION  
\$8/PER DRINK — CHOOSE SIX CORDIALS  
ADD CHOCOLATE CORDIAL CUPS  
FOR AN ADDITIONAL FEE

BAILEYS IRISH CREAM	COURVOISIER VS
KAHLUA	GRAND MARNIER
AMARETTO	B&B
SAMBUCA	REMY MARTIN VSOP
COINTREAU	FRANGELICO
HENNESSY VS	LIMONCELLO

INTERNATIONAL  
COFFEE

A VARIETY OF SPECIALTY COFFEES  
PREPARED ARTFULLY BY OUR STAFF  
GARNISHED WITH WHIPPED CREAM  
AND SHAVED CHOCOLATE  
ADDITIONAL SETUP FEE WILL APPLY, PER STATION  
/PER DRINK

IRISH	JAMAICAN	FRENCH
MEXICAN	SPANISH	ITALIAN

SPECIALTY COCKTAIL

ADD A SPECIALTY COCKTAIL TO YOUR BAR,  
STATION OR BUTLER PASS  
/PER DRINK

MOJITOS	CHAMPAGNE
SARATOGA SUNRISE	CHAMPAGNE COCKTAILS
MINT JULEP	BLOODY MARY SHOOTERS

MICRO BEER BAR

AS SELECTION OF LOCAL MICRO BEERS AVAILABLE  
/PER DRINK

THE PUNCH BOWL

ONE GALLON MINIMUM ORDER;  
PRICED PER GALLON - SERVES/20  
FRESH FRUIT NON-ALCOHOLIC PUNCH  
/PER GALLON  
RUM PUNCH - /PER GALLON  
CHAMPAGNE PUNCH - /PER GALLON  
SANGRIA - /PER GALLON

THE TROPICAL BAR

A VARIETY OF THE MOST REQUESTED  
TROPICAL DRINKS  
WHAT A WAY TO WELCOME YOUR GUESTS!  
ADDITIONAL SETUP FEE, PER STATION  
50 PERSON MINIMUM  
/PER DRINK

FROZEN PINA COLADA	MOJITOS
FROZEN FRUIT DAIQUIRI	RUM RUNNER
PLANTER'S PUNCH	MARGARITAS

RECEPTION SPECIALTIES

ALL RECEPTION STATIONS ARE PRICED FOR ONE HOUR.  
ADDITIONAL HOURS WILL BE QUOTED AND CHARGED ACCORDINGLY

DISPLAY STATION

CRUDITÉS DISPLAY

FRESH SEASONAL VEGETABLES SERVED WITH TWO DIPS  
SERVES 50 / SERVES 100

GRILLED VEGETABLE DISPLAY

MARINATED GRILLED VEGETABLE WITH ROASTED  
RED PEPPER HUMMUS  
SERVES 50 / SERVES 100

CHEESE BOARD

SELECTION OF IMPORTED AND DOMESTIC CHEESES  
SERVED WITH FRESH FRUIT, FRENCH BREAD AND CRACKERS  
SERVES 50 / SERVES 100

HARVEST OF SEASONAL FRUIT AND BERRIES  
CHEF'S SELECTION OF THE FINEST AVAILABLE FRUITS  
SERVES 50 / SERVES 100

IMPORTED FRENCH BRIE

TOPPED WITH ALMONDS, HONEY AND BERRIES  
ONE WHEEL SERVES 35 - PER DISPLAY

TRADITIONAL ANTIPASTO DISPLAY

A SELECTION OF ITALIAN CHEESES AND MEATS, TOMATOES  
MARINATED GRILLED VEGETABLES, ARTICHOKE HEARTS,  
NICOISE OLIVES SERVED WITH A SELECTION OF FOCACCIA BREADS,  
CRACKERS AND BREAD STICKS  
SERVES 50 / SERVES 100

ARTICHOKE, SPINACH AND CHEESE DIP

TRI-COLORED TORTILLA CHIPS AND TOASTED PITA CHIPS  
SERVES 25

CARVING STATIONS

PER CHEF FEE WILL APPLY

HERB AND GARLIC ROASTED PRIME RIB  
MINIATURE SPLIT ROLLS AND CREAMED HORSERADISH  
MINIMUM 30—PER PERSON CHARGE

ASIAN PORK LOIN

MANDARIN PANCAKES WITH SWEET CHILI SAUCE  
MINIMUM 25—PER PERSON CHARGE

SUSHI GRADE AHI TUNA

WITH NAMASU SALAD AND SWEET SHOYU WASABI  
MINIMUM 30—PER PERSON CHARGE

GRILLED CENTER CUT SWORDFISH  
MEDITERRANEAN SALSA

MINIMUM 25—PER PERSON CHARGE

BROWN SUGAR HONEY BAKED HAM  
WARM ROLLS WITH WHOLE GRAIN MUSTARD  
MINIMUM 25—PER PERSON CHARGE

TENDERLOIN OF BEEF

ASSORTED MINIATURE ROLLS WITH BORDELAISE  
MINIMUM 30—PER PERSON CHARGE

WHOLE ROAST TURKEY

MULTI-GRAIN AND SILVER DOLLAR ROLLS  
DIJON MUSTARD, MAYONNAISE AND CRANBERRY RELISH  
MINIMUM 25—PER PERSON CHARGE

CORNERED BEEF BRISKET WITH RUM RAISIN GLAZE  
ASSORTED MINIATURE ROLLS  
MINIMUM 25—PER PERSON CHARGE

RECEPTION SPECIALTIES

ALL RECEPTION STATIONS ARE PRICED FOR ONE HOUR.

ADDITIONAL HOURS REQUESTED WILL BE QUOTED AND CHARGED ACCORDINGLY

PER CHEF FEE WILL APPLY

**RISOTTO STATION**

*SELECT TWO:*

*SWEET WATER SHRIMP AND SPINACH RISOTTO*

*BLACK PEPPER PARMESAN/ REGGIANO RISOTTO*

*WILD MUSHROOM PARMESAN RISOTTO*

*SWEET CORN RISOTTO*

*CREAMY LOBSTER RISOTTO - SURCHARGE MAY APPLY*

PER PERSON CHARGE

**MUSHROOM BAR**

*LARGE BUTTON MUSHROOMS SAUTÉED WITH GARLIC*

*WITH ITALIAN SAUSAGE, ESCARGOT AND SEAFOOD AU GRATIN*

PER PERSON CHARGE

**MARYLAND CRAB CAKE STATION**

*JUMBO LUMP CRAB CAKES SAUTÉED IN OLIVE OIL AND SWEET BUTTER*

*ACCOMPANIED BY BAYOU REMOULADE SAUCE*

*AND ROASTED CORN RELISH*

PER PERSON CHARGE

**RAW BAR**

*SOME ITEMS AVAILABLE ONLY DURING SEASON*

*JUMBO SHRIMP, BLUE POINT OYSTERS, LITTLE NECK CLAMS,*

*CRACKED CRAB CLAWS*

*CHIPOTLE COCKTAIL SAUCE, HORSERADISH AND CITRUS SECTION*

*5 PIECES PER PERSON / MARKET PRICE*

*ENHANCE YOUR RECEPTION WITH ICE CARVINGS*

*WITH YOUR COMPANY LOGO OR NAUTICAL THEME*

*ASK YOUR CATERING OR CONVENTION SERVICES MANAGER FOR DETAILS*

**THE NOODLE BOX**

*VIETNAMESE RICE NOODLES AND CHINESE FRIED RICE*

*SERVED WITH TWO SAUCES*

*PAD THAI: TOFU, BEAN SPROUTS, EGGS, AND*

*PEANUTS IN A CLASSIC THAI STYLE SWEET SAUCE*

*KUNG PAO: SHRIMP, CARROTS, SWEET PEPPERS,*

*SCALLIONS IN A SPICY BROWN SAUCE*

PER PERSON CHARGE

**MASHED POTATO MARTINI BAR**

*SWEET MASH AND YUKON MASH POTATOES*

*OFFERED WITH CRUMBLIED BACON, STEAMED BROCCOLI,*

*SHREDDED CHEESE, SOUR CREAM, SCALLIONS, WHIPPED*

*BUTTER, AND HOME-STYLE GRAVY*

PER PERSON CHARGE

**PASTA STATION**

*CHOOSE TWO PASTAS:*

*TORTELLINI, ORECCHIETTA, RADIATORE, BOW-TIE*

*CHOOSE TWO SAUCES:*

*TRADITIONAL MARINARA, BOLOGNESE, ALFREDO*

*VIRGIN BASIL PESTO, SMOKED TOMATO VODKA,*

*PESTO CREAM WITH WILD MUSHROOMS, CARBONARA*

PER PERSON CHARGE

*UPGRADES:*

*CHOOSE TWO TOPPINGS:*

*ITALIAN SAUSAGE, GRILLED SHRIMP, GRILLED CHICKEN,*

*SUN-DRIED TOMATOES, ROASTED RED PEPPER,*

*ARTICHOKE HEARTS*

SURCHARGE MAY APPLY

C O L D H O R S D ' O E U V R E S

- ENDIVE SPEARS WITH ROQUEFORT MOUSSE  
PER 100
- MELON WRAPPED WITH SERRANO HAM  
PER 100
- BRIE & STRAWBERRY ON BLACK BREAD  
PER 100
- PICO DE GALLO TORTILLA BASKETS WITH BABY SHRIMP  
PER 100
- UPTOWN DEVEILED EGGS  
PER 100
- SALMON MOUSSE ON PUMPERNICKEL ROUNDS  
PER 100
- CHICKEN ROULADES WITH PROSCIUTTO & PROVOLONE  
PER 100
- SEARED BEEF TENDERLOIN  
PER 100
- OYSTER SHOOTERS WITH SRIRACHI  
PER 100
- LUMP CRABMEAT SERVED IN ASIAN SPOON  
WITH MICRO GREENS AND LEMON  
PER 100
- SASHIMI GRADE TUNA "POKE" ASIAN SPOON  
PER 100
- CHILLED SHRIMP  
PER 100
- LOBSTER MOUSSE TARRAGON CROSTINI  
PER 100

H O T H O R S D ' O E U V R E S

- BRIE & PEAR IN PHYLLO  
PER 100
- PARMESAN CRUSTED ARTICHOKE  
PER 100
- VEGETABLE SPRING ROLLS  
PER 100
- LOBSTER SANDWICH  
PER 100
- CRAB STUFFED MUSHROOM  
PER 100
- SCALLOPS WRAPPED WITH BACON  
PER 100
- SAUSAGE STUFFED MUSHROOMS  
PER 100
- LAMB LOLLIPOPS WITH MINT DEMI  
PER 100
- PORK TENDERLOIN ON CROSTINI BLACK BEAN CREAM  
CHEESE  
PER 100
- PORK OR VEGETABLE POT STICKERS  
PER 100
- CHICKEN HIBACHIS  
PER 100
- CHICKEN SATE WITH CHILI LIME  
PER 100
- MINIATURE BEEF WELLINGTON  
PER 100

**A D I R O N D A C K   S T Y L E**

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

**GREAT NORTHEAST SALAD**  
*A BLEND OF ICEBERG AND ROMAINE LETTUCE TOPPED WITH  
DRIED CRANBERRIES, CANDIED PECANS, AND  
GRANOLA WITH CRUMBLLED BLEU CHEESE AND  
WHITE BALSAMIC VINAIGRETTE*

**OVEN BAKED ROLLS AND BUTTERMILK BISCUITS**

**NEW YORK STRIP**  
*GRILLED NY STRIP STEAK WITH CIPOLLINI ONIONS AND  
SAUCE BORDELAISE*

**PAN SEARED SALMON**  
**VERMONT MAPLE SYRUP COULIS**

**GRILLED LEMON PEPPER CHICKEN**

**BAKED POTATO BAR**  
*BROCCOLI, CRUMBLLED BACON, CHEDDAR CHEESE  
SOUR CREAM AND WHIPPED BUTTER*

**ADIRONDACK STYLE BAKED BEANS**

**CARROTS AND BROCCOLI**

**APPLE PIE**  
**PEACH COBBLER**  
**VANILLA ICE CREAM**

**FRESH BREWED COFFEE**  
*REGULAR AND DECAFFEINATED*  
**SELECTED TEAS AND ICED TEA WITH LEMON**

**A T A S T E   O F   C A R I B B E A N**

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

**CARIBBEAN SPINACH SALAD**  
*FRESH SPINACH TOSSED WITH MANDARIN ORANGES, SWEET  
PINEAPPLE, TOASTED ALMONDS, AND COCONUT FINISHED  
WITH A CITRUS VINAIGRETTE*

**ISLAND SALAD**  
*BLACK BEAN AND SHRIMP WITH A  
SWEET LIME VINAIGRETTE*

**HAWAIIAN SWEET ROLLS AND BUTTER**

**JERK CHICKEN**  
*JAMAICAN "JERK" RUBBED CHICKEN GRILLED AND  
FINISHED WITH A CILANTRO COULIS*

**ROASTED MAHI MAHI**  
*FRESH MAHI FILET OVEN ROASTED AND TOPPED WITH  
MANGO-MELON SALSA*

**ISLAND FLANK STEAK**  
*ROASTED FLANK STEAK SERVED WITH A  
ROOT VEGETABLE-TOMATO STEW*

**ROASTED SWEET POTATO FINGERLINGS**

**YUCCA & PLANTAINS**

**A SELECTION OF TROPICAL SHOOTERS**  
**CARIBBEAN RUM CAKE**  
**PINEAPPLE MANGO CHEESECAKE**

**FRESH BREWED COFFEE**  
*REGULAR AND DECAFFEINATED*  
**SELECTED TEAS AND ICED TEA WITH LEMON**

**A N I G H T I N T U S C A N Y**

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

**CAESAR SALAD**

*CRISP ROMAINE LETTUCE TOSSED WITH ANCHOVY CREAMY  
CAESAR DRESSING WITH REGGIANO AND GARLIC CROUTONS*

**PANZANELLA SALAD**

*GRAPE TOMATOES, CUBED CIABATTA, FRESH MOZZARELLA,  
RED ONION, FIRE ROASTED TOMATOES, ROASTED GARLIC  
WITH OLIVE OIL & BALSAMIC*

**BRUSCHETTA THREE WAY**

*CLASSIC CHOPPED TOMATOES, WILD MUSHROOM, AND ROASTED RED  
PEPPER SERVED ON GARLIC CROSTINI*

**CHICKEN MARSALA**

*PAN SEARED BREAST OF CHICKEN DEGLAZED WITH MARSALA WINE  
AND FINISHED WITH MUSHROOM DEMI*

**STEAK PIZZAIOLA**

*SLICED FLANK STEAK TOPPED WITH ONIONS AND PEPPERS  
FINISHED IN A SPICY MARINARA*

**CHEESE TORTELLINI REGGIANO**

*TRI COLORED CHEESE TORTELLINI WITH SAUTÉED  
SEASONAL VEGETABLES, FINISHED WITH REGGIANO CHEESE*

**ARTISAN BREAD DISPLAY**

*GARLIC BREAD STICKS, ITALIAN BREADS, WARM FOCACCIA*

**ROSEMARY ROASTED RED BLISS POTATOES**

**SAUTÉED ZUCCHINI AND YELLOW SQUASH**

*MINIATURE TIRAMISU SHOOTERS, RICOTTA CHEESECAKE,  
ITALIAN TORTES, AND BUTTER COOKIES*

**FRESH BREWED COFFEE**

*REGULAR AND DECAFFEINATED  
SELECTED TEAS AND ICED TEA WITH LEMON*

**F R E N C H C O U N T R Y S I D E**

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

**HAND PICKED GREENS**

*BABY GREENS TOPPED WITH NICOISE OLIVES, ROASTED GARLIC,  
SHREDDED CARROTS, TOMATOES  
WITH A CREAMY DIJON DRESSING*

**BREAD DISPLAY**

*ASSORTED FRENCH BREADS AND TOPPINGS*

**SLICED BEEF "JUNIPER"**

*TENDER SLICES OF LONDON BROIL WITH MUSHROOMS AND  
ONIONS FINISHED WITH FRESH THYME & JUNIPER BERRY DEMI*

**CHICKEN CASSIS**

*PAN SEARED BREAST OF CHICKEN SWEET DIJON CREAM  
GARNISHED WITH CHAMPAGNE GRAPES*

**BAKED ATLANTIC SALMON**

*OVEN ROASTED DARNE OF SALMON LACED WITH TARRAGON CREAM  
GARNISHED WITH BABY SHRIMP*

**OVEN ROASTED FINGERLING POTATOES**

**HARICOT VERT**

**CRÈME BRULEE CHEESECAKE**

*CHOCOLATE CHAMBORD CHEESECAKE  
MINIATURE CREAM PUFFS AND CHOCOLATE ÉCLAIRS*

**FRESH BREWED COFFEE**

*REGULAR AND DECAFFEINATED  
SELECTED TEAS AND ICED TEA WITH LEMON*

A NIGHT IN HAVANA

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

MIXED LATIN GREENS

*WITH PAPAYA, MOONLIGHT MUSHROOMS, CUBAN CHEDDAR  
TOSSED WITH BACON, RED ONIONS, TOASTED ALMONDS  
ORANGE-SCALLION VINAIGRETTE*

CUBAN THREE BEAN SALAD  
BLACK, WHITE AND RED BEANS

*TOSSED WITH MANGO SALAD AND LIME VINAIGRETTE*

CILANTRO-PESTO BRUSHED SWORDFISH  
ROASTED CORN AND BLACK BEAN RELISH

CHICKEN HAVANA

*CUBAN SPICED RUBBED BREAST OF CHICKEN  
PAN SEARED WITH PINEAPPLE-PAPAYA SALSA*

CARVING STATION — CHEF REQUIRED

ROASTED PORK LOIN

*GUAVA GLAZED PORK LOIN WITH  
VANILLA BROWN SUGAR DRIZZLE*

SWEET ONION FLAT BREADS  
TRADITIONAL CUBAN BREADS

ARROZ CON FRIJOLES NEGROS  
TAMARIND VEGETABLES

ARROZ CON LECHE  
CHOCOLATE COCONUT DELIGHT  
DULCE DE LECHE

FRESH BREWED COFFEE  
REGULAR AND DECAFFEINATED  
SELECTED TEAS AND ICED TEA WITH LEMON

HEAD TO THE MID-WEST

*BUFFET SERVICE LIMITED TO 2-HOURS  
25 PERSON MINIMUM REQUIRED*

TOSSED SALAD

*FRESH GREENS WITH AVOCADO, PLUM TOMATOES,  
TRI-COLORED PEPPERS, SPANISH OLIVES  
SOUTHWEST VINAIGRETTE*

MESQUITE CHICKEN

*GRILLED BREAST OF CHICKEN BRUSHED WITH CILANTRO MOJO  
SERVED WITH CLASSIC MOLE SAUCE*

ROAST PORK

*OVEN ROASTED LOIN OF PORK WITH  
CHIPOTLE BARBECUE*

SALMON TUPELO

*PAN SEARED ATLANTIC SALMON WITH ARIZONA  
TUPELO HONEY COULIS*

SPICY PINTO BEANS

ADOBO RICE

FRESH SEASONAL VEGETABLES

CORN BREAD & BISCUITS

CHURROS WITH CINNAMON SUGAR  
FRESH FRUIT COBBLER  
VANILLA ICE CREAM  
TURTLE CHEESECAKE

FRESH BREWED COFFEE  
REGULAR AND DECAFFEINATED  
SELECTED TEAS AND ICED TEA WITH LEMON

**S O U P   O R   S A L A D   S E L E C T I O N**  
*CHOOSE ONE SOUP OR SALAD (INCLUDED IN PRICE OF DINNER)*  
*OR ADD A COURSE FOR AN ADDITIONAL PER PERSON FEE*

**CLASSIC CAESAR SALAD**  
*HOUSE MADE CROUTONS, GRATED REGGIANO AND CAESAR DRESSING*

**TOSSED GARDEN SALAD**  
*ICEBERG AND ROMAINE MIX, CUCUMBER, TOMATO,  
 CARROTS WITH BALSAMIC VINAIGRETTE*

**MESCLUN MIX**  
*ASSORTED GATHERED GREENS WITH GRAPE TOMATOES,  
 SEEDLESS CUCUMBERS, RED ONIONS WITH BALSAMIC VINAIGRETTE*

**BABY BLUE SALAD**  
*GATHERED BABY MIXED GREENS, BLUEBERRIES AND CRUMBLLED BLEU  
 CHEESE WITH BLEU CHEESE DRESSING*

**BABY BIBB SALAD**  
*BIBB LETTUCE, RED ONION, MANDARIN ORANGES AND  
 CANDIED PECANS WITH CITRUS VINAIGRETTE*

**CREAMY TOMATO BISQUE**  
*ASIAGO CROUTONS*

**BUTTERNUT SQUASH SOUP**  
*PUMPKIN ESSENCE*

**SPLIT PEA & HAM**

**MULLIGATAWNY SOUP**  
*CHICKEN, APPLES AND CURRY*

**HOT & SOUR SOUP**  
*SHIITAKE, TOFU, SCALLIONS AND RED PEPPER*

**WILD MUSHROOM BISQUE**

**SPICY CHICKEN & CHEESE**  
*TILLAMOOK CHEDDAR, TARRAGON AND TOMATO*

**LOBSTER BISQUE — \$2/SURCHARGE**

**A P P E T I Z E R S**  
 ADDITIONAL SURCHARGE WILL APPLY

**GEMELLI PUTTANESCA—**  
*TWISTED PASTA WITH KALAMATA OLIVES,  
 ANCHOVY AND CAPERS*

**MINI PORK OSSO BUCO—**  
*CIPOLLINI ONIONS AND TOMATO RAGOUT*

**GRILLED PORTOBELLO—**  
*MICRO GREENS, ROASTED RED PEPPER AND BALSAMIC*

**THREE CHEESE RAVIOLIS—**  
*ROMANESCA SAUCE*

**CHESAPEAKE BAY—**  
*JUMBO LUMP CRAB CAKE CHIPOLATAS AIOLI*

**CHILLED SHRIMP PINA COLADA—**  
*HOT & SWEET GLAZE, PINEAPPLE RELISH*

**LOBSTER TORTILLA—**  
*SERVED OVER NATIVE CORN RELISH  
 TOPPED WITH GUACAMOLE*

**P L A T E D   D I N N E R**

**ENTRÉE SELECTION — SELECT ONE**

**WHEN SELECTING ENTRÉE CHOICES — ONE TO THREE ENTREES CAN BE SELECTED**

**ENTRÉE CHOICE MUST BE GIVEN ONE WEEK PRIOR TO EVENT — THE \*HIGHEST PRICED ENTRÉE**

**SELECTED WILL BE THE PRICE FOR ALL THREE ENTREES — PLEASE CONSULT WITH YOUR CATERING MANAGER *PRIOR***

**FILET MIGNON -**

*GRILLED 8/OZ FILET MIGNON WITH WILD MUSHROOM BORDELAISE*

**ROASTED PRIME RIB OF BEEF -**

*SLICED HERB ROASTED PRIME RIB OF BEEF WITH SHALLOT DEMI GLAZE*

**NEW YORK STRIP STEAK -**

*MAITRE D' BUTTER*

**CHICKEN NANTUA -**

*PAN SEARED BREAST OF CHICKEN WITH A CREAMY LOBSTER SAUCE*

**CHICKEN FORESTIERE -**

*SEARED BREAST OF CHICKEN WITH A WILD MUSHROOM DEMI GLAZE*

**BRIE STUFFED CHICKEN -**

*BREAST OF CHICKEN STUFFED WITH BRIE AND ALMONDS WITH CHAMPAGNE SAUCE*

**CHICKEN SALTIMBOCCA -**

*BREAST OF CHICKEN STUFFED WITH PROSCIUTTO, SAGE AND ALPINE SWISS*

**BLOCK ISLAND SWORDFISH -**

*ROASTED SWORDFISH WITH BASIL SOUFFLE, CREAMED CORN, AND BALSAMICO*

**PAN ROASTED ATLANTIC SALMON -**

*RED PEPPER FLAN, TOMATO-CAPER RELISH WITH BASIL OIL*

**VEGETABLE NAPOLEON -**

*GRILLED VEGETABLES AND AGED PROVOLONE WITH RED PEPPER CREAM*

**WILD MUSHROOM RAVIOLIS -**

*BLUSHING MARINARA*

**OUR CHEF WILL SELECT A VEGETABLE AND STARCH TO COMPLIMENT YOUR ENTRÉE CHOICE**

**A 20% SERVICE CHARGE AND CURRENT NEW YORK STATE SALES TAX OF 7% WILL BE ADDED TO FOOD & BEVERAGE  
FOOD & BEVERAGE PRICES, SERVICE CHARGE AND NEW YORK STATE SALES TAX SUBJECT TO CHANGE AT ANYTIME**

ALL ENTRÉE SERVED WITH ROLLS AND BUTTER  
 FRESH BREWED COFFEE, DECAFFEINATED COFFEE AND  
 HERBAL AND REGULAR TEA

*SELECT ONE DESSERT  
 SURCHARGES MAY APPLY*

TARTUFO

*VANILLA AND CHOCOLATE GELATO SEPARATED BY A CHERRY  
 AND SLIVERED ALMONDS FINISHED WITH A  
 CHOCOLATE COATING*

CHEESECAKE FACTORY

*GODIVA CHOCOLATE OR  
 THRILLA FROM VANILLA CHEESECAKE*

FLOURLESS CHOCOLATE CAKE

SEASONAL FRESH FRUIT MARTINI WITH CRÈME FRAICHE

TRADITIONAL CHOCOLATE CAKE

*WITH WHITE CHOCOLATE AND RASPBERRY SAUCE*

CRÈME BRULEE CHEESECAKE

*NY STYLE CHEESECAKE BRULEE STYLE*

APPLE DUMPLING ALA MODE

*FRENCH PASTRY WRAPPED AROUND A  
 SWEET TART APPLE WITH VANILLA ICE CREAM*

BLUEBERRY WALNUT CRUMB TORTE

WILD PEAR TORTE

TRADITIONAL LINZER TORTE

SURCHARGED DESSERT MENU

ADD ICE CREAM TO ANY DESSERT  
 FOR AN ADDITIONAL PER PERSON CHARGE

MIXED BERRY TARTLET

*PUFF PASTRY FILLED WITH ALMOND CREAM, TOPPED WITH RED  
 CURRANTS, BLUEBERRIES AND RASPBERRIES*

APPLE TART TATIN

*PUFF PASTRY LAYERED WITH CARAMELIZED APPLES*

GELATO

CHOOSE ONE

COPPA PISTACHIO

*CUSTARD GELATO WITH CHOCOLATE, AND PISTACHIO*

COPPA CAFFÉ

*LATTE GELATO WITH RICH COFFEE AND PURE COCOA*

COPPA SPAGNOLA

*VANILLA AND AMARENA CHERRY GELATO*

LIMONCELLO TRUFFLE

*LEMON GELATO WITH LIMONCELLO CENTER,  
 COVERED IN MERINGUE SPRINKLES*

CRÈME BRULEE AND BERRIES

*A LAYER OF RASPBERRY SAUCE TOPPED WITH CREAMY  
 CUSTARD TOPPED WITH MIXED BERRIES AND COATED IN CARMEL*



## EVENT AND MEETING GUIDELINES

**FOOD AND BEVERAGE POLICY:** THE HOTEL DOES NOT PERMIT FOOD OR BEVERAGE TO BE BROUGHT ONTO THE HOTEL PROPERTY, INCLUDING, BUT NOT LIMITED TO OFF-SITE CATERING EVENTS CATERED BY THE HOTEL AND HOTEL STAFF. FOOD AND BEVERAGE PURCHASED THROUGH THE HOTEL MAY NOT BE REMOVED FROM THE PREMISES AND MUST BE DISPENSED ONLY BY THE HOTEL SERVICE STAFF.

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 (PHOTO IDENTIFICATION OF ANYONE OF QUESTIONABLE AGE) 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. PLEASE NOTE THAT NEW YORK STATE DOES NOT PERMIT ALCOHOL SERVICE BEFORE NOON ON SUNDAYS.

**BANQUET MENUS:** COMPLETE MENUS FOR GROUP SPONSORED FOOD AND BEVERAGE FUNCTIONS SHOULD BE SUBMITTED TO THE EVENT MANAGER AT LEAST TWENTY-ONE -21- DAYS PRIOR TO THE MAIN DATE OF GROUP ARRIVAL TO ALLOW FOR FOOD ORDERING. FAILURE TO SUBMIT REQUESTED MENUS PRIOR TO THE 21-DAY CUT-OFF MAY ENCOUNTER SUBSTITUTIONS BASED ON MARKET AVAILABILITY. PLEASE REFER TO BANQUET MENUS FOR PRICING. ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

**MEAL GUARANTEES:** A FIRM GUARANTEE OF ATTENDANCE IS REQUIRED -7- BUSINESS DAYS PRIOR TO THE EVENT. THE FINAL GUARANTEE OF ATTENDANCE IS REQUIRED -3- BUSINESS DAYS PRIOR TO THE EVENT. SHOULD THE FINAL GUARANTEE NOT BE RECEIVED, THE EXPECTED ATTENDANCE WILL BE THE BASIS FOR BILLING. THE HOTEL WILL BE PREPARED TO OVERSET 3% OF THE FINAL GUARANTEE THAT IS PROVIDED, UP TO -30- GUESTS. MEALS SERVED BEYOND THE 3% HOTEL OVERSET, WILL BE CHARGED AN ADDITIONAL \$3/ PER COVER. TO CONFIRM THESE ARRANGEMENTS, PLEASE REVIEW CAREFULLY, SIGN AND RETURN TO YOUR HOTEL REPRESENTATIVE. WHEN SELECTING ENTRÉE CHOICES, THE HIGHEST PRICED ENTRÉE WILL BE THE PRICE FOR ALL ENTRÉES. THE HOST IS RESPONSIBLE FOR COLLECTING ENTRÉE SELECTIONS AND ALL GUARANTEES.

**MINIMUM GUARANTEE:** FOR MEAL FUNCTIONS WHERE A GUARANTEE MINIMUM OF -25- GUESTS IS REQUIRED. A SURCHARGE MAY APPLY IF THE FINAL GUARANTEE IS LESS THAN -25- GUESTS.

**SERVICES CHARGES AND SALES TAX:** ALL FOOD & BEVERAGE, MEETING ROOM RENTAL AND AUDIO VISUAL ARE SUBJECT TO 20% SERVICE CHARGE AND 7% NEW YORK STATE SALES TAX. NEW YORK STATE REQUIRES THAT WE TAX SERVICE CHARGES. SALES TAX AND SERVICE CHARGE ARE SUBJECT TO CHANGE AT ANYTIME.