



WEDDING PACKAGES



Arrangements & Special Touches ***(included in all wedding packages)***

- ❖ *Professional consultant to plan your menu and all details of your reception*
- ❖ *1 hour open bar before dinner*
- ❖ *Champagne toast for the head table*
- ❖ *3 hours of open bar following dinner*
- ❖ *Elevated, illuminated, and skirted head table*
- ❖ *Skirted and decorated cake and gift table*
- ❖ *Complimentary cake cutting*
- ❖ *Complimentary coffee service following dinner*
- ❖ *Choice of complete sit-down dinner or dinner buffet*
- ❖ *Complimentary glass centerpieces with candles*
- ❖ *Complimentary placement of place cards and favors*
- ❖ *Complimentary menu tasting for two*

Harbor Hotel
COLLECTION

Elegant Wedding Plan

\$99.99*

Sit Down Dinner Includes:

*Salad of Mixed Field Greens, Warm Rolls,
Choice of Potato, Seasonal Vegetable
Coffee Service*

Choice of Two Entrées

*Boneless Breast of Chicken Marsala or Picatta
Boneless Stuffed Chicken Breast with Herb Beurre Blanc
Chicken Cordon Bleu with Mornay
Grilled Top Sirloin of Beef with Port Demi Glaze
London Broil with Sherried Mushroom Sauce
Roast Pork Tenderloin with Cranberry Chutney
Broiled Grouper with Citrus Mignonette
Sweet Potato Yukon Galette with Spinach Cream Sauce*

Buffet Dinner Includes:

*Salad of Mixed Field Greens, Warm Rolls,
Choice of Potato, Seasonal Vegetable
Coffee Service*

Choice of Three:

*Carved Top Sirloin of Beef Au Jus
Roast Turkey with Sage Dressing
Virginia Baked Ham with Apricot Glaze
Seafood Newburg with Rice Pilaf
Roast Loin of Pork with Rosemary Veloute
Boneless Breast of Chicken Marsala or Picatta*

Choice of One:

*Penne Pasta with Marinara Sauce, Roasted Vegetable Salad,
Cheese Tortellini with Vodka Sauce, Pasta Primavera*

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

*CUSTOM MENU AVAILABLE UPON REQUEST



Exquisite Wedding Plan **\$119.99***

Sit Down Dinner Includes:

- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Salad of Mixed Field Greens, Warm Rolls, Choice of Potato and Seasonal Vegetable*
- ❖ *Coffee Service*
- ❖ *Your choice of two full course entrées*

Chicken Wellington

Prime Rib of Beef Au Jus

Grilled New York Strip Steak

Broiled Filet Mignon with Thyme Demi-Glace

Almond Crusted Salmon Filet with Green Grape Verjus

Almond Crusted Orange Roughy with Vanilla Vinaigrette

Cashew Encrusted Chicken Breast with Scotch Raisin Sauce

Ginger Marinated Vegetables En Papillote with Mediterranean Couscous

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*CUSTOM MENU AVAILABLE UPON REQUEST



Elaborate Wedding Buffet **\$119.99***

- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Coffee Service*

Choice of Salad

Salad of Mixed Field Greens

Caesar Salad

Greek Salad

All salads served with warm rolls

Choice of Potato or Rice

Wild Mushroom Rice Pilaf

Whipped Potatoes with Scallions and Sour Cream

Roasted Garlic Parmesan Mashed Potatoes

Three Cheese Au Gratin Potatoes

Asparagus Risotto

Pancetta Roasted Red Potatoes

Choice of Vegetable

Roasted Vegetable Medley

Broccoli and Cauliflower Au Gratin

Ratatouille

Glazed Baby Carrots with Kale

French Green Beans Almondine

Choice of Two Entrees

Chicken Saltimbocca

Crab Stuffed Chicken Breast

*Brie and Wild Mushroom Stuffed Chicken Breast
with Roasted Tomatoes and Fennel*

Marinated Pork Loin Caribbean

Almond Crusted Salmon with Green Grape Verjus

Veal Francias

*Lobster and Shrimp in Chardonnay Cream
with Pastry Shells*

Choice of Pasta

Pasta Primavera or Marinara

Tortellini with Alfredo or Vodka Sauce

Vegetable Lasagna

Cheese Ravioli with

Sundried Tomato Leek Cream

Carving Station (Choice of One)

Roasted Tenderloin of Beef Bordelaise

Roast Prime Rib of Beef Au Jus

Roast Leg of Lamb

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Extra Touches

❖ <i>Wine Toast For All Guests</i>	<i>\$3.00/person</i>
❖ <i>Champagne Toast For All Guests</i>	<i>\$4.00/person</i>
❖ <i>Assorted Cheese and Fresh Fruit Display</i>	<i>\$5.00/person</i>
❖ <i>Vegetable Crudités and Herbed Dip</i>	<i>\$4.00/person</i>
❖ <i>Sweet Table with Coffee, Hot Tea, and Decaf (Assorted pastries, éclairs, and cream puffs)</i>	<i>\$7.00/person</i>
❖ <i>Additional Hour of Open Bar</i>	<i>\$5.00/person</i>
❖ <i>Designated Premium Bar</i>	<i>\$6.00/person per hour</i>
❖ <i>Chair Covers</i>	<i>\$5.00/person</i>

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GENERAL INFORMATION

Thank you for considering the Watkins Glen Harbor Hotel for your upcoming event. Our hotel offers a variety of options and a professional staff to provide you with a memorable experience.

PAYMENT POLICY

Please Note: A minimum food and beverage expenditure, plus tax and service charges are required for all ballroom events. Day of week, time of year and special event dates are all factors in determining these minimums. Your Catering Sales Manager will supply all specifics based on your needs. Any and all overnight accommodations may not be applied to this minimum.

We must have a tentative count at time of booking your event. A final guaranteed count is required 10 days prior to your event. You will be allowed to vary 10% from your initial count at time of booking. This will be noted as your minimum guarantee number of guests. You will be charged at minimum for this number of guests.

We require a non-refundable deposit to secure your date at time of booking. We will require an additional non-refundable deposit to bring your deposit total to 35% of the total value of your Wedding/Event. This must be paid within six (6) months of time of booking (immediately, if you are closer than six (6) months). One month prior to your event, deposits totaling 50% of the total event cost is due. This is a non-refundable deposit.

Payment of the total balance is due ten (10) days prior to your event, along with the final details based on the guaranteed number of guests.

All final payments due may be paid by either cash, cashiers check money order or bank draft. No credit cards or personal checks will be accepted. Menu prices are guaranteed 90 days prior to your event.

SECURITY

Watkins Glen Harbor Hotel will not assume responsibility for any personal items prior to, during or following your event.

BEVERAGE SERVICE

Please note that alcoholic beverage sales are regulated by the State of New York. Watkins Glen Harbor Hotel, as a licensee, is responsible for administration of these regulations. It is policy that no liquor, beer or wine may be brought into the facility from outside sources. It is New York State law that no person under the age of 21 be served, consume or possess any alcoholic beverage.

DECORATIONS

Watkins Glen Harbor Hotel will not permit any tape, staple, nails or any other substance used to affix items to the walls or ceilings.

SERVICE CHARGE AND SALES TAX

There is a 20% service charge on all food and beverages. New York State sales tax of 8% is charged on all food, beverage, room rental and special services.

ADDITIONAL INFORMATION

No food products may be brought into or removed from the facility. The hotel reserves the right to move functions to alternate function/meeting rooms based on the final guarantee of attendees without prior notification.