



Weddings

BY

Woodcliff Hotel & Spa

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Premier Served Wedding

3 Hours of Premium Beverage Service *Spirits, Wine, Beer, Soft Drinks*

COCKTAIL HOUR

Artisanal Cheese Display

Local and Imported Cheeses, Fresh and Dried Fruit, Spiced Nuts, Assorted Crackers, Baguettes

Seasonal Vegetable Crudit 

Crisp Fresh Vegetables, Lemon Hummus, Caramelized Onion Dip, Marinated Olives, Fresh Breads

Hand-Passed Package Hors D'oeuvres | *Select Two (see page 9)*

STARTER | *Select One*

SERVED WITH WOODCLIFF SPARKLING WINE TOAST

Caesar Salad *Romaine Lettuce, Parmigiano Reggiano, Croutons, Classic Dressing*

Butter Lettuce *Sliced Radishes, Grilled Asparagus, Fried Shallots, Herbed Buttermilk Vinaigrette*

Iceberg Wedge *Marinated Tomato, Crumbled Smoked Bacon, Farm Egg, Bleu Cheese Dressing*

Spinach Salad *Roasted Red Pepper, Cucumber, Tomato, Herb Marinated Artichokes, Lemon Oregano Vinaigrette*

Mixed Greens *Baby Greens, Cucumber, Carrots, Tomatoes, Croutons, Dill Vinaigrette*

WARM ARTISAN ROLLS & CREAMERY BUTTER

2ND COURSE | *select one for an additional fee*

Wild Mushroom Bisque *Parmigiano Reggiano*

Chilled Tomato Gazpacho *Mango, Avocado*

Braised Chicken Wellington *Fontina and Spinach*

Roasted Vegetable Tartlet *Pesto, Sweet Pepper Relish*

ENTR ES | *Select Two Plus a Vegetarian Offering (see page 7)*

SERVED WITH A GLASS OF WOODCLIFF SELECT WINE

Filet Mignon *Red Wine Demi Glace*

Dijon Crusted Salmon *Green Beans, Garlic Butter Sauce*

Brown Sugar Glazed Salmon *Broccolini, Blistered Tomatoes, Shallot Caper Sauce*

Pork Tenderloin *Apricot, Apple & Walnut Compote, Mustard Cream*

Crab Stuffed Shrimp *Jumbo Shrimp, Lump Style Crab, Cheddar Jalapeno Cake*

Prosciutto Wrapped Haddock *Puttanesca Sauce, Braised Artichoke Hearts*

Chicken Roulade *Smoked Gouda, Prosciutto, Spinach, Roasted Red Pepper Sauce*

Tuscan Chicken *Brined Grilled Airline Breast with Rosemary, Garlic, Sun Dried Tomato Butter Sauce*

Herb Roasted Carolina Trout *Crispy Andouille, Sweet Corn Succotash*

CHOICE OF STARCH

-Herb Roasted Fingerling Potatoes

-Yukon Smashed Potatoes

-Citrus Rice Pilaf

CHEF'S LOCAL MARKET VEGETABLES

WOODCLIFF WEDDING CAKE (Price may vary per Executive Pastry Chef)

FRESHLY BREWED COFFEE AND ASSORTED TAZO TEAS®



Woodcliff Served Wedding

4 Hours of Top-Shelf Beverage Service *Spirits, Wine, Beer, Soft Drinks*

ADDED AMENITY: Chiffon Back Drop

COCKTAIL HOUR | *Select Two*

Grilled & Marinated Vegetables

Marinated Grilled Zucchini, Squash, Red Bell Peppers, Green Bell Peppers, Red Onions, Mushrooms, Asparagus, Brussels Sprouts

Artisanal Cheese Display

Local and Imported Cheeses, Fresh and Dried Fruit, Spiced Nuts, Assorted Crackers, Baguettes

Charcuterie Display

Smoked Duck Breast, Imported Prosciutto, Salami, Parmigiano Reggiano, Basil Marinated Mozzarella, Roasted Peppers, Pickled Vegetables, Olives, Grilled Fennel, Olive Oil Crostinis

Hand-Passed Premium Hors D'oeuvres | *Select Two (see page 9)*

STARTER | *Select One*

SERVED WITH WOODCLIFF SPARKLING WINE TOAST

Lobster Bisque *Blend of Lobster, Tomato, Cream, Cognac*

Crab Cake *Old Bay Remoulade, Broccoli Horseradish Slaw*

Shrimp Cocktail *Chilled Jumbo Shrimp, Cocktail Sauce, Cucumber-Mango Relish*

Tomato Herb Cheese Tart *Slow Roasted Tomato Baked in a Light Pastry Dough, Boursin Cheese*

Eggplant Involtini *Grilled Eggplant, Basil Parmesan Ricotta, Marinara*

SALAD | *Select One*

Spinach Salad *Roasted Red Pepper, Cucumber, Tomato, Herb Marinated Artichokes, Lemon Oregano Vinaigrette*

Pear Salad *Poached Pear, Candied Walnuts, Goat Cheese, Frisee and Spinach, White Balsamic Vinaigrette*

Iceberg Wedge *Marinated Tomatoes, Crumbled Smoked Bacon, Farm Egg, Bleu Cheese Dressing*

Caprese Salad *Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Cracked Black Pepper, Olive Oil, Balsamic Reduction*

Mixed Greens *Baby Greens, Cucumber, Carrots, Tomatoes, Croutons, Dill Vinaigrette*

WARM ARTISAN ROLLS & CREAMERY BUTTER

ENTRÉES | *Select Three Plus a Vegetarian Offering (see page 7)*

SERVED WITH A GLASS OF WOODCLIFF SELECT WINE

Filet Mignon *Cabernet Demi Glaze, Yukon Mashed Potatoes*

Mustard Crusted Lamb Rack *Green Beans, Caramelized Onion Gastrique, Roasted Fingerling Potatoes*

NY Strip Steak *Sliced and Served with Mushroom Strudel, Black Truffle Demi Glaze, Yukon Mashed Potatoes*

Jumbo Lump Crab Cake *Lemon Green Beans, Remoulade, Fingerling Potatoes*

First Autumn Farms Rosemary Chicken *Pan Jus, Braised Artichokes, Parsnips, Shiitake Mushrooms*

Cayuga Chicken *Airline Chicken Breast, Provolone Cheese, Seasoned Breading, Tarragon Cream Sauce, Mashed Potatoes*

Salmon Fillet *Horseradish Sour Cream, Cucumber Dill Relish, Roasted Potatoes*

Shrimp and Grits *Spicy Tomato Sauce, Sautéed Squash*

Pork Tenderloin Saltimbocca *Wrapped in Prosciutto and Sage, Brown Butter Sauce, Roasted Fingerling Potatoes*

CHEF'S LOCAL MARKET VEGETABLES (IF NOT NOTED ABOVE)

SWEET NOTES

Pastry Tray: (Served At Each Table) *Select Three:* Vanilla Cream Puffs, Chocolate Éclairs,

Coconut Macaroons, Cheesecake Bites, Raspberry Almond Spritz Cookies, Raspberry

Lemon Meringue Tartlets, Chocolate Drizzled Almond Macaroons, Fudge Brownie Bites

WOODCLIFF WEDDING CAKE (Price may vary per Executive Pastry Chef)

FRESHLY BREWED COFFEE AND ASSORTED TAZO TEAS®



Lookout Point Wedding Buffet

3 Hours of Premium Beverage Service *Spirits, Wine, Beer, Soft Drinks*

COCKTAIL HOUR

Seasonal Vegetable Crudité

Crisp Fresh Vegetables, Lemon Hummus, Caramelized Onion Dip, Marinated Olives, Fresh Breads

Artisanal Cheese Display

Local and Imported Cheeses, Fresh and Dried Fruit, Spiced Nuts, Assorted Crackers, Baguettes

Hand-Passed Package Hors D'oeuvres | *Select Two (see page 9)*

SERVED SALAD | *Select One*

SERVED WITH WOODCLIFF SPARKLING WINE TOAST

Iceberg Wedge *Marinated Tomatoes, Crumbled Smoked Bacon, Farm Egg, Bleu Cheese Dressing*

Caesar Salad *Romaine Lettuce, Parmigiano Reggiano, Croutons, Classic Dressing*

Butter Lettuce *Sliced Radishes, Grilled Asparagus, Fried Shallots, Herbed Buttermilk Vinaigrette*

Mixed Greens *Baby Greens, Cucumber, Carrots, Tomatoes, Croutons, Dill Vinaigrette*

WARM ARTISAN ROLLS & CREAMERY BUTTER

ENTRÉES | *Select Three*

SERVED WITH A GLASS OF WOODCLIFF SELECT WINE

Prime Rib of Beef Carved to Order *Horseradish Sauce*

Roasted Strip Loin Carved to Order *Red Wine Demi Glace*

Stuffed Chicken Marsala *Mixed Mushrooms, Marsala Thyme Cream Sauce*

Chicken Roulade *Smoked Gouda, Prosciutto, Spinach, Roasted Red Pepper Sauce*

Baked Salmon Fillet *Horseradish Sour Cream, Cucumber Dill Relish*

Brown Sugar Caramelized Salmon *Broccolini, Blistered Tomatoes, Shallot Caper Sauce*

Baked Tilapia *Herb Crusted, Lobster Sauce*

ACCOMPANIMENTS

Select One: *Roasted Potatoes, Fresh Herbs, Caramelized Onions*
Mashed Potatoes

Select One: *Citrus Rice Pilaf*
Penne with Vodka Sauce

Chef's Local Market Vegetables

Melon Salad *Honey Lime Dressing, Fresh Basil*

Mediterranean Quinoa Salad *Feta, Marinated Tomatoes, Cucumbers, Mint*

Antipasto Salad *Salami, Pepperoni, Provolone, Marinated Vegetables*

WOODCLIFF WEDDING CAKE (Price may vary per Executive Pastry Chef)

FRESHLY BREWED COFFEE AND ASSORTED TAZO TEAS®



Finger Lakes Station Reception

MAXIMUM 150 GUESTS (BALLROOM) | MAXIMUM 350 GUESTS (TENT)
3 Hours of Premium Beverage Service *Spirits, Wine, Beer, Soft Drinks*

COCKTAIL HOUR

Artisanal Cheese Display

Local and Imported Cheeses, Fresh and Dried Fruit, Spiced Nuts, Assorted Crackers, Baguettes

Seasonal Vegetable Crudit 

Crisp Fresh Vegetables, Lemon Hummus, Caramelized Onion Dip, Marinated Olives, Fresh Breads

Charcuterie Display

Smoked Duck Breast, Imported Prosciutto, Salami, Parmigiano Reggiano, Basil Marinated Mozzarella, Roasted Peppers, Pickled Vegetables, Olives, Grilled Fennel, Olive Oil Crostinis

Hand-Passed Package Hors D'oeuvres | *Select Two (see page 9)*

CARVING BOARD | *Select Two*

SERVED WITH WOODCLIFF SPARKLING WINE TOAST AND A GLASS OF WOODCLIFF SELECT WINE

Roasted Tenderloin of Beef *Woodcliff Rub, Horseradish, Au Jus*

Salmon Fillet *Dijon Crust, Cucumber Dill Relish*

Roast Turkey Breast *Herb Gravy, Cranberry Thyme Mayonnaise*

Prime Rib of Beef *Roasted with Garlic and Herbs, Horseradish, Red Wine Demi-Glace*

WARM ARTISAN ROLLS & CREAMERY BUTTER

SEAFOOD STATION

Poached Shrimp with Cocktail Sauce, Poached Calamari Salad, Lump Style Crab Dip, Baguettes, Oyster Rockefeller, Remoulade

CHOP HOUSE SALAD BAR

Iceberg Wedge & Romaine Lettuce Displayed with Tomatoes, Bacon, Grilled Chipotle Chicken, Bleu Cheese, New York Cheddar, Scallions, Roasted Corn, Crispy Tortilla Strips, Basil Buttermilk Dressing, Balsamic Vinaigrette

LOADED POTATO BAR

Yukon Mashers, Baked Potatoes, Roasted Sweet Potatoes. Garnishes to Include: Crispy Bacon, Sour Cream, New York Cheddar, Broccoli, Scallions, Herb Butter, Maple Butter, Toasted Pecans

OR

MACARONI AND CHEESE

*Lobster with Herb Bread Crumbs, Fusili
 Buffalo Chicken Mac and Cheese*

SERVED WITH GARLIC BREAD

SWEET NOTES: (Pastry Tray Served At Each Table) Select Three:

*Vanilla Cream Puffs, Chocolate  clairs, Coconut Macaroons, Cheesecake Bites
 Raspberry Almond Spritz Cookies, Raspberry Lemon Meringue Tartlets,
 Chocolate Drizzled Almond Macaroons, Fudge Brownie Bites*

WOODCLIFF WEDDING CAKE (Price may vary per Executive Pastry Chef)

FRESHLY BREWED COFFEE AND ASSORTED TAZO TEAS®



Woodcliff Signature Vegetarian Selections

Mediterranean Risotto Pesto, Artichokes, Cherry Tomato Salsa, Crispy Tofu
(*vegan & gluten free*)

Moroccan Couscous Curry Tomatoes, Sweet Potatoes, Summer Squash
in a Tomato Broth (*vegan*)

Mushroom Ravioli Parmesan Cream Sauce, Sautéed Vegetables

Braised Ratatouille Fresh Mozzarella over Herb Rice Pilaf (*gluten free*)

Cauliflower Steak Caramelized Onions, Gorgonzola Cheese,
Balsamic Reduction, Whipped Mashed Potatoes (*gluten free*)

Smoked Mozzarella Ravioli Traditional Red Sauce, Sautéed Vegetables



Delectable Displays

VEGETABLE DISPLAY

Crisp Fresh Vegetables, Marinated Olives, Lemon Hummus, Caramelized Onion Dip, Fresh Breads

SLICED FRUIT DISPLAY

Assorted Fresh Sliced Fruits, Berries, Mint Yogurt Dip

ARTISANAL CHEESE DISPLAY

Local and Imported Cheeses, Fresh and Dried Fruit, Spiced Nuts, Assorted Crackers, Baguettes

GRILLED & MARINATED VEGETABLES

Marinated Grilled Zucchini, Squash, Red Bell Peppers, Green Bell Peppers, Red Onions, Mushrooms, Asparagus, Brussels Sprouts

BRUSCHETTA

Tomato, Basil & Olive Oil, White Bean & Prosciutto, Ratatouille, Olive Tapenade, Basil Pesto

WARM SPINACH & ARTICHOKE DIP

Baked Pita Chips, Baguettes

MARYLAND STYLE CRAB DIP

Baked Pita Chips, Baguettes

CHARCUTERIE DISPLAY

Smoked Duck Breast, Imported Prosciutto, Salami, Parmigiano Reggiano, Basil Marinated Mozzarella, Roasted Peppers, Pickled Vegetables, Olives, Grilled Fennel, Olive Oil Crostinis

CAPRESE SALAD

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Cracked Pepper, Olive Oil

HUMMUS & CHIPS

Traditional Style, Roasted Red Pepper, Basil Pesto, Pita Chips, Baguettes, Vegetables

SHRIMP COCKTAIL DISPLAY

Cocktail Sauce, Lemons

CHILLED SEAFOOD DISPLAY | (Market Price per Person)

**Pricing Based on Two Pieces of Each Item Per Person*

*Alaskan King Crab Legs, Seasonal Oysters, Jumbo Shrimp
Sauces: Cocktail, Mignonette, Tartar, Lemon Slices*

SMOKED SALMON DISPLAY

Eggs, Onions, Capers, Olives, Whole Grain Mustard, Lemons, Baguettes

STEAKHOUSE CHOPPED BAR

Sliced Sirloin Steak, Marinated Grilled Chicken, Tomatoes, Bacon, Bleu Cheese, Avocado, Grilled Corn, Crispy Tortilla Strips, Romaine Lettuce Blend, Buttermilk Ranch Dressing, Sweet Vidalia Onion Dressing, Grilled Flat Breads



Hors D'Oeuvres

Minimum order of 50 pieces per selection

PACKAGE CHILLED SELECTIONS | *Priced Per Piece*

Artichoke & Spinach Crostini *Parmesan Cheese*
Sliced Roast Beef Crostini *Horseradish, Pickled Red Onion*
Caprese Skewers *Roma Tomatoes, Fresh Mozzarella, Basil*
House-Made Bruschetta *Plum Tomatoes, Fresh Basil, Asiago*
Smoked Salmon Canapé *Dill Crème Fraiche, Cucumber Chips*
Skewers of Melon & Prosciutto *Balsamic, Basil*
Curry Mango Chicken Salad *in Puff Pastry*

PACKAGE HOT SELECTIONS | *Priced Per Piece*

Brie & Raspberry *Phyllo Tartlets*
Roasted Mushroom Arancini *Asiago, Mozzarella, Toasted Herbs*
Potato Latkes *Apple Butter*
Flatbread *Gorgonzola, Prosciutto, Fig Jam*
Sausage Skewers *Peppers, Onions, Whole Grain Mustard*
Vegetable Spring Rolls *Sweet Chili Sauce*
Stuffed Mushrooms *Sweet Italian Sausage*
Stuffed Artichokes *Cream Cheese, Caramelized Onions, Toasted Corn*
Bacon & Cheddar Meatballs *Brown Sugar Glaze*
Fried Pork Dumplings *Spicy Ginger Soy Sauce*

PREMIUM CHILLED SELECTIONS | *Priced Per Piece*

Belgian Endive Petals *Gorgonzola, Spiced Pecans, Dried Cranberries*
Beet Baguette *Toasted Macadamia, Roasted Garlic Spread*
Grilled Pear *Prosciutto, Bleu Cheese*
Crab Salad Tartlets *Jumbo Lump Crab, Fresh Herbs, Lemon*
Seared Tuna on English Cucumber *Wasabi Aioli*
Fresh Vegetable Spring Roll *Hoisin Sauce*

PREMIUM HOT SELECTIONS | *Priced Per Piece*

Coconut Fried Shrimp *Sweet Chili Sauce*
Shrimp Skewers *Herb Lime, Ginger Marmalade*
Mushroom Vol au Vent *Pastry, Mushrooms, Fontina*
Jumbo Lump Crab Cakes *Old Bay Remoulade*
Bacon Wrapped Scallops *New York State Maple*
Lamb Chops *Mint Vinaigrette*



Late Night Cravings

PRICING INCLUDES A 60 MINUTE RECEPTION SERVICE

HOUSE BAKED PIZZA STATION

Margherita *Fresh Mozzarella, Basil, Cherry Tomatoes*

Pepperoni *Fresh Mozzarella*

Breakfast Pizza *Bacon, Egg, Cheddar*

*MINI TACO STATION

Marinated Grilled Chicken and Ground Beef Picadillo

Caramelized Onions, Grilled Peppers, Fresh Guacamole, Sour Cream, Cotija Cheese, Fire Roasted Tomato Salsa, Pico de Gallo, Flour and Corn Tortillas

*CHICKEN WINGS & POUTINE

Buffalo Style & Country Sweet BBQ

Bleu Cheese, Celery, Carrot Sticks, Steak Fries, Cheddar Curds, Beef Gravy

ITALIAN SUB (cut into 10 pieces)

Ham, Salami, Pepperoni, Provolone, Lettuce, Onion, Tomato, Vinaigrette, French Bread, Kettle Chips, French Onion Dip

*GARBAGE PLATE

Meats: *Cheeseburger, Hamburger, Italian Sausage, White and Red Hots*

Starches: *Home Fries, Steak Fries, Baked Beans, Macaroni Salad*

Toppings: *Mustard, Onions, Hot Sauce*

*DANISH, DONUTS & DARK CHOCOLATE MILK

Assorted Donuts, Baked Danishes, Pittsford Farms Dairy Chocolate Milk

**Minimum of 25 Guests*



Delicious Desserts

COFFEE STATION | *Priced Per Person*

Freshly Brewed Coffee, Tazo Teas®, Hot Chocolate, Whipped Cream, Cinnamon Sticks

CAKE DÉCOR | *Priced Per Item*

Pittsford Dairy Á La Mode with Sorbet or Ice Cream

CHOCOLATE CUPS | *Priced Per Person*

Individual Chocolate Cups with Flavored Mousse, Seasonal Berries

CHOCOLATE LOVERS' FOUNTAIN | *Priced Per Person*

MINIMUM 25 GUESTS

Cascading Chocolate Fountain Overflowing with Belgium Chocolate

Pineapple, Strawberries, Chocolate Pound Cake, Mini Rice Krispie Treats, Pretzel Rods, Marshmallows

WOODCLIFF PASTRY STATION | *Priced Per Person*

Freshly Brewed Coffee, Tazo Teas®, Hot Chocolate, Whipped Cream, Cinnamon Sticks

Woodcliff Miniature Pastries | *Select Three From Below (1 of each pastry per person)*

MINIATURE PASTRIES | *Priced Per Dozen*

Coconut Macaroons

Raspberry Lemon Meringue Tartlets

Chocolate Éclairs

Cookies & Cream Bars

Almonds Rochers

Cheesecake Bites

Chocolate Drizzled Almond Macaroons

Chocolate Drizzled Cream Puffs

Raspberry Almond Spritz Cookies

Mini Chocolate or Vanilla Cupcakes

Fudge Brownie Bites

Peanut Butter Fudge Tartlets

Chocolate Truffles

Fruit Tartlets

Ricotta Cheese Cannolis

Blueberry Scones

Chocolate Dipped Biscotti

Mini Chocolate Mousse Cups

Chocolate Strawberries

Chocolate Drizzled Strawberries with
Toasted Pistachios

Tuxedo Strawberries



Enhancements

CHILDREN'S MENU | *Priced Per Person*

Starter: *Seasonal Fruit and Berries*

Entrée | *Select One*

Chicken Fingers, *French Fries*

Penne Pasta, *Marinara*

ADDITIONAL HOUR OF PACKAGE BAR

Premium Beverage Service | *Priced Per Person*

Top Shelf Beverage Service | *Priced Per Person*

WINE SERVICE | *see Horizons' wine list*

Priced By The Bottle

SIGNATURE DRINKS

Available Upon Request

CANDY OR PASTRY STATION | *Flat Fee*

Setup, Display & Maintenance Fee for Candy or Pastries Provided By Licensed Vendor

WEDDING CAKE CUTTING | *Priced Per Person*

Setup & Service Fee for Wedding Cakes Provided By Licensed Vendor

(NOTE: No cake cutting fee for Woodcliff cake included in wedding packages)

LINEN UPGRADES | *Priced Per Size*

Floor Length Table Linen

8 - Point (Double) Linen

Black Table Overlays

Organza Table Overlays

Satin Table Overlays

Organza Table Runners

Satin Table Runners

Specialty Table Runners

WEDDING DÉCOR | *Priced Per Item*

Chiffon Backdrop behind Sweetheart Table

White, Black or Ivory Chair Cover & Sash

Specialty Chair Covers with Specialty Sash

Chivari Chairs

HOUSE CENTERPIECES | *Complimentary*

Glass Cylinder with Silk Flower

Mirror with 3 Votives

CEREMONY SITES | *Priced Per Site*

Tent Wedding

The Lookout Point

Lower Meadow

Poolside Patio



The Farewell Brunch

MINIMUM OF 30 GUESTS | Priced Per Person

LITE FARE

Chilled Fruit Juices

Sliced Seasonal Fruit and Red Grapes

Assorted Freshly Baked Breakfast Breads, Bagels, Muffins, Pastries

Greek Yogurt, Granola, Dried Fruit, Berries

Quinoa Salad, Orange Dressing, Shaved Asparagus, Pea Shoots

Fresh Green Bean Salad, Toasted Walnuts, Roasted Beets, Lemon-Honey Dressing

ACCOMPANIMENTS

Scrambled Eggs, Cheddar Cheese

Breakfast Potatoes

Rosemary Potato and Andouille Sausage Strata

Broccoli and Aged Cheddar Cheese Quiche

Select Two: Ham, Sausage, Applewood Smoked Bacon

ENTRÉES | Select One

Chicken Marsala *Lightly Battered Chicken with Creamy Marsala Mushroom Sauce*

Mediterranean Chicken *Grilled Spiced Chicken, Red Pepper Sauce, Sautéed Vegetables, Olives*

Herb Roasted Carolina Trout *Crispy Andouille, Sweet Corn Succotash*

Baked Salmon Fillet *Horseradish Sour Cream, Cucumber Dill Relish*

PASTA | Select One

Smoked Mozzarella Ravioli *Oven Dried Tomato, Leek Ragout*

Pasta Rossa *Fusili and Creamy Roasted Garlic Tomato Sauce, Fresh Basil*

Roasted Red Pepper Pesto Penne *Light Cream, Pine Nuts, Basil Pesto*

Seasonal Garden Vegetables *Pomodoro, Fettuccini, Herbed Ricotta*

DESSERT

Chef's Choice Fruit Cobbler and Vanilla Trifle

Served with Freshly Brewed Coffee, Tazo Teas®

ENHANCEMENTS | Priced Per Item

Omelet Station | Priced Per Person

Topping Bar | Ham, Bacon, Herbs, Goat Cheese, Onions, Peppers, Mushrooms, Broccoli, Tomatoes, Asparagus, Cheddar Cheese, Spinach

-Chef Attendant Required | Priced Per Hour

Bloody Mary's & Mimosas | Priced Per Drink

ALCOHOLIC BEVERAGES SERVED AFTER 10:00 AM ON SUNDAYS



Breakfast Menus

CONTINENTAL PLUS | *Priced Per Person*

(Minimum of 15 Guests)

Chilled Fruit Juices, Bottled Water

Sliced Seasonal Fresh Fruit, Berries

Freshly Baked Breakfast Breads, Muffins, Pastries

Bagels, Butter, Preserves

Plain and Light Cream Cheeses, Peanut Butter

Seasonal Fruit and Berries, Individual Fruited Yogurts, Granola

Freshly Brewed Coffee, Assorted Tazo Teas®

HONEYMOONER'S BUFFET | *Priced Per Person*

(Minimum of 20 Guests)

Chilled Fruit Juices

Sliced Seasonal Fresh Fruit, Berries

Freshly Baked Breakfast Breads, Muffins, Pastries

Bagels, Butter, Preserves

Plain and Light Cream Cheeses, Peanut Butter

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Sausage

Rosemary Potato and Andouille Sausage Strata

Broccoli and Aged Cheddar Cheese Quiche

Freshly Brewed Coffee, Assorted Tazo Teas®



Casual Buffet Rehearsal Dinner

MINIMUM OF 20 GUESTS | Priced Per Person

LIGHT FARE | *Select Two*

Market Style House Salad
 Fresh Fruit Salad
 Greek Pasta Salad
 Caesar Salad

ENTRÉES | *Select Two*

Crispy Chicken Cutlet *Dijon Sauce*
Grilled Lemon Parsley Chicken *Tabbouleh*
BBQ Salmon *Sweet Pepper Relish*
Stuffed Pork Loin *Apricot Herb Stuffing*
Grilled Flank Steak *Brown Sugar Marinade*
Mushroom Ravioli *Light Pesto Sauce*

ACCOMPANIMENTS | *Select Two*

Includes Corn Bread & Honey Butter
 Garlic Mashed Potatoes
 Roasted Fingerling Potatoes
 Citrus Rice Pilaf
 Roasted Asparagus
 Squash with Sautéed Peppers, Onion, Tomatoes
 Seasonal Sautéed Vegetables
 Macaroni and Cheese

DESSERT

Freshly Brewed Coffee, Tazo Teas®
 Dark Chocolate Brownies
 Berry Bread Pudding

SELF-SERVE BAR | *Priced Per Drink*

American Beers
Imported Beers
Woodcliff Select Wines
20 oz. Soft Drinks, Bottled Water



Shower Menu

MINIMUM OF 15 GUESTS | Priced Per Person

LIGHTER FARE

Chilled Fruit Juices
Sliced Seasonal Fresh Fruit, Berries
Freshly Baked Scones, Danish, Croissants
Individual Yogurt Parfaits

ENTREES & SIDES

Strawberry Garden Salad *Bibb Lettuce, Sliced Strawberries, Toasted Almonds, Champagne Vinaigrette*

Mediterranean Quinoa Salad *Feta, Marinated Tomatoes, Cucumbers, Mint*

Assorted Tea Sandwiches *Cucumber & Herb Cheese on White, Smoked Salmon Pinwheels on Rye, Waldorf Chicken Salad on Multigrain*

Penne Pesto *Grilled Chicken, Tomatoes, Parmesan*

Roasted Potatoes *Caramelized Onion, Thyme*

Broccoli Cheddar Quiche

DESSERT & COFFEE

Freshly Brewed Coffee, Tazo Teas®
Chocolate, Vanilla, & Carrot Cupcakes

ENHANCEMENTS | *Priced Per Item*

Bloody Mary's & Mimosas | *Priced Per Drink*

Citrus & Berry Punch | *Priced Per Gallon*

Sparkling Wine Punch | *Priced Per Gallon*

Mimosa Punch | *Priced Per Gallon*

ALCOHOLIC BEVERAGES SERVED AFTER 10:00 AM ON SUNDAYS



Beverage Menu | Wine

PREMIUM

WHITE (select two)

Villa Pozzi Pinot Grigio, Italy
 Terranoble Sauvignon Blanc, Chile
 Chateau Ste. Michelle Riesling, Washington
 Bogle Chardonnay, California
 Bricco Riella Moscato d'Asti, Italy

RED (select two)

10 Span Pinot Noir, California
 Bogle Merlot, California
 Vitiano Rosso (Cabernet/Sangiovese/Merlot), Italy
 Oxford Landing Cabernet Sauvignon, Australia
 Trapiche Oak Cask Malbec, Argentina

TOP SHELF

WHITE (select two)

Ruffino Pinot Grigio, Italy
 Kim Crawford Sauvignon Blanc, New Zealand
 Lamoreaux Landing Riesling, Finger Lakes
 Dr. Loosen Riesling, Germany
 Louis Jadot, Macon Villages, Chardonnay, France
 Estancia Chardonnay, California

RED (select two)

Castle Rock Pinot Noir, Oregon
 Josh Pinot Noir, California
 Chateau Montfaucon Cotes du Rhone, France
 Ravenswood Zinfandel, California
 Ghost of 413 Cabernet Sauvignon, Washington
 Columbia Crest Merlot, Washington

CHAMPAGNE TOAST

Freixenet Blanc de Blanc, Spain
 Perrier Jouet Grand Brut, France



Beverage Menu | Beer & Liquor

PREMIUM BEVERAGES

Svedka Vodka
 Beefeater Gin
 Bacardi Silver Rum
 Sauza Blue Silver Tequila
 Glen Moray Scotch
 Jim Beam Bourbon
 Canadian Club Whiskey
 Brady's Irish Cream
 Kamora Coffee Liqueur
 Peach Schnapps
 Triple Sec Liqueur
 Amaretto Liqueur

PREMIUM UPGRADES

Grey Goose
 Hendrick's Gin
 Johnnie Walker Black
 Eagle Rare
 Basil Hayden's Bourbon

PREMIUM BEERS

Select Four:

Coors Light
 Corona Light
 Corona
 Miller Light
 Yuengling
 Michelob Ultra
 Labatt's Blue
 Labatt's Blue Light
 Bud
 Bud Light
 Buckler N/A

TOP SHELF BEVERAGES

Stoli Vodka
 Tanqueray Gin
 Captain Morgan Rum
 Espolon Blanco Tequila
 Dewar's White Label Scotch
 Basil Hayden's Small Batch Bourbon
 Jack Daniels Tennessee Whiskey
 Brady's Irish Cream
 Kamora Coffee Liqueur
 Peach Schnapps
 Triple Sec Liqueur
 Amaretto Liqueur

TOP SHELF UPGRADES

Grey Goose
 Hendrick's Gin
 Johnnie Walker Black
 Eagle Rare

TOP SHELF BEERS

Select Four:

Custom Brew Crafters Caged Alpha Monkey
 Ballast Point Skulpin
 Amstel Light
 Blue Moon
 Heineken
 Heineken Light
 Sam Adams Seasonal
 Sam Adams
 Brooklyn Lager
 Goose Island IPA
 Buckler N/A

Top Shelf Beer Available for Additional Charge, Per Hour, Per Beer in place of Premium Beer.
 Upgrade your Three Hour Premium Beverage Package to Top Shelf for an Additional Charge.





WOODCLIFF

HOTEL & SPA

Where the Experience is Extraordinary!

**THANK YOU FOR CONSIDERING THE WOODCLIFF HOTEL & SPA
FOR YOUR UPCOMING WEDDING!**

Woodcliff Hotel & Spa offers you comfortable, elegant surroundings and a staff with the sincere desire to provide you with an enjoyable and successful event. As is the case with most successful businesses, we find that certain guidelines and procedures help us ensure that you will be totally satisfied with your event. The following is included for your information.

GENERAL INFORMATION

The enclosed menus are offered as a guideline. Our expert Bridal Consultants would be pleased to offer specially designed menus tailored to your specific desires. Timing of your event is very important to us, for evening receptions, you may begin your event anytime after 6 pm, all music must end by 12 midnight. For afternoon receptions, begin anytime in the morning and conclude by 3:00 pm. Our evening tent events begin at 5pm and conclude by 11pm.

Woodcliff Hotel & Spa requires a food and beverage minimum to reserve our ballroom on Saturday evenings. This minimum encompasses total food and beverage arrangements excluding cash bar, applicable administrative fee, gratuity and sales tax.

We require a \$1,500 non-refundable deposit for wedding receptions and \$250 non-refundable deposit for bridal showers and rehearsal dinners.

Additional payments are as follows: starting one year prior and every three months of \$2,500 per deposit. An additional two thirds of the estimated cost is due three (3) months prior to the gathering with the remaining balance due three (3) business days prior to the evening of the function. Payments are accepted in the form of cash, check or major credit cards. All deposits are non-refundable and non-transferable.

We must be informed of your guaranteed attendance at least three (3) business days prior to the gathering. This number will be considered your minimum guarantee, which is not subject to reduction. It is agreed that if we do not receive a guaranteed number three (3) business days in advance, we will use the expected number of guests as the guaranteed number, for which you will be billed, regardless of the final number of guests in attendance. Price confirmation will be made upon request 90 days prior to the event. Until that time, prices are subject to change.

A separate gratuity of 7.90% of all food and beverage charges will be added to the bill and distributed to certain banquet employees as follows: (1) 7.25% will be divided proportionately between all banquet servers, bartenders and captains who work on the day of the event based on their hours worked that day, (2) and an additional 0.65% will be given to the banquet captains.

GENERAL INFORMATION CONTINUED

An administrative fee of 14.1% of all food and beverage charges and 22% of all audio-visual equipment charges, meeting room fees, and other related costs will be added to the bill. The administrative fee is for the administration of the event and is retained by the Hotel. It is not a gratuity or tip and will not be distributed to the employees who provide service at the event. NYS law states that the Administrative Fee is subject to sales tax.

No food or beverage may be brought into or taken out of Woodcliff Hotel & Spa. However, baked goods may be brought in for your reception if they are from a Monroe County Health Department approved bakery. Any other source, such as home baked products, are in violation of the New York State Sanitary Code. We also offer a complete selection of beverages to complement your gathering. Please note that alcoholic beverage sales and services are regulated by the State of New York. Woodcliff Hotel & Spa, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor, beer, or wine may be brought into the Hotel from outside sources.

If alcoholic beverages are to be served on Woodcliff Hotel & Spa premises (or elsewhere under Woodcliff Hotel & Spa's alcoholic beverage license), **Woodcliff Hotel & Spa will require that beverages be purchased from Woodcliff Hotel & Spa and dispensed only by Woodcliff servers and bartenders.** Our New York State alcoholic beverage license requires Woodcliff to:

Request from any person apparently under the age of 30 to provide two forms of proof of age when requesting alcohol service. According to the Alcohol Beverage Control Law, the acceptable documentation is a Valid Drivers License, Non-Driver Identification Card, Valid Passport, and Military Identification Card.

Refuse alcoholic beverage service to any person, who, in Woodcliff's judgment appears intoxicated. The service of "shooters" or straight shots is not allowed. Guests also may not bring alcoholic beverages from their guestrooms into any public areas of the hotel including the meeting and conference rooms.

Woodcliff Hotel & Spa will not assume responsibility for items such as gifts, money boxes, gift envelopes, cake tops, etc. Special arrangements can be made with your Bridal Consultant.





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