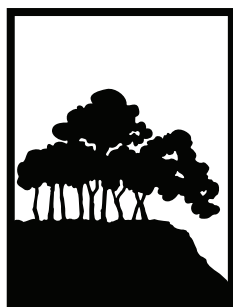


EVENT MENU



WOODCLIFF
HOTEL & SPA

BREAKFAST MENU

CONTINENTAL *16 per person*

- Croissants, Blueberry Muffins, Balsam Bagel, Cream Cheese
- Preserves & Whipped Butter
- Whole Fruit, Apples, Bananas, Oranges
- Chilled Fruit Juices
- Freshly Brewed Coffee, Hot Teas, Hot Chocolate

CRESCENT TRAIL *20 per person*

- Steel Cut Oats, Brown Sugar, Toasted Almonds
- Vanilla Yogurt, Granola, Dried Fruit, Berries
- Sliced Fruit Display
- Multigrain Bagels, Cream Cheese
- Chilled Fruit Juices
- Freshly Brewed Coffee, Hot Teas, Hot Chocolate

COUNTRY BREAKFAST *26 per person*

- Scrambled Eggs, Red Bliss Potato Home Fries
- Applewood Smoked Bacon, Breakfast Sausage
- English Muffins, White & Rye Breads
- Preserves & Whipped Butter
- Cut Fruit Salad
- Chilled Fruit Juices
- Freshly Brewed Coffee, Hot Teas, Hot Chocolate

HORIZONS BREAKFAST *29 per person*

- Scrambled Eggs, Red Bliss Potato Home Fries
- Applewood Smoked Bacon, Breakfast Sausage
- Croissants, Blueberry Muffins, Coffee Cake
- Balsam Bagels, Cream Cheese, Butter & Preserves
- Sliced Fruit Display
- Greek Yogurt, Granola, Dried Fruit, Berries
- Chilled Fruit Juices
- Freshly Brewed Coffee, Hot Teas, Hot Chocolate

** All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax.
Our breakfast offerings are designed for 1.5 hours of service*

BREAKFAST SANDWICHES *6 per person*

Select One

- Bacon, Egg and Pepper jack on an English Muffin
- Ham, Egg and Swiss on a Croissant
- Chicken Sausage, Potatoes, Eggs and NY Cheddar in a Whole Wheat Wrap

BREAKFAST QUICHE *5 per person*

Select One

- Ham & Swiss
- Broccoli & Cheddar
- Sausage, Potato & Pepper Jack Cheese

BREAKFAST PIZZA *6 per person*

Select One

- Eggs, Bacon, Ham, Onion & Cheddar
- Eggs, Peppers, Mushrooms, Tomato, Cheddar

STEEL CUT IRISH OATMEAL *3 per person*

With Brown Sugar, Sliced Almonds and Raisins

INDIVIDUAL GREEK YOGURT *4 each*

Vanilla Yogurt, Granola, Dried Fruit & Berries

OMELET STATION *6 per person / minimum of 30 person*

\$50 Chef Attendant Required

With Chef's Choice Topping Bar

BELGIAN WAFFLES *6 per person*

With Fruit Compote and Whipped Cream

TEXAS STYLE FRENCH TOAST *5 per person*

With New York Maple Syrup

SMOKED SALMON DISPLAY *10 per person*

With Chives, Capers, Tomato & Cucumber

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Our breakfast offerings are designed for 1.5 hours of service*

BRUNCH MENU

38 per person/ 40 person minimum

- Chilled Fruit Juices
 - Sliced Fruit Display
 - Blueberry Muffins, Scones
 - Greek Yogurt, Granola, Dried Fruit, Berries
 - Scrambled Eggs OR Broccoli Cheddar Quiche
 - Red Bliss Potato Home Fries
-

Select One

- Chicken Sausage
 - Sliced Ham
 - Bacon
 - Breakfast Sausage
-

Select One

- Chicken French, Lemon, Sherry
- Grilled Margherita Chicken, Tomato Bruschetta, Balsamic, Basil
- Salmon Fillet, Cucumber Dill Relish, Horseradish Sour Cream
- Glazed Salmon, Grand Marnier BBQ, Mango Salsa

Add Additional Entrée for \$6.00 per person

Select One

- Tortellini Alfredo, Basil Pesto, Tomatoes, Pine Nuts, Asiago Cheese
 - Penne Pasta Rosa, Blush Sauce, Peppers, Mushrooms
 - Rigatoni, Meatballs, Marinara, Mozzarella
-

DESSERT

- Seasonal Cobbler Cake Pops
- Freshly Brewed Coffee, Hot Teas, Hot Chocolate

** All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax.
Our brunch offerings are designed for 2 hours of service*

BREAK MENU

SWEET TOOTH *13 per person*

- Fresh Baked Cookies, House Made Fudge Brownies
- Iced Cold Milk, Assorted Soft Drinks, Bottled Water
- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

LOW CALORIE BREAK *13 per person*

- 100 Calorie Snack Packs, Trail Mix, Dried Fruit Crisps, Sliced Fresh Fruit
- Bottled Water & Fruit Flavored Waters
- Freshly Brewed Coffee, Hot Tea Hot Chocolate

CIDER MILL *13 per person*

- Freshly Made Warm Apple Crisp
- Cinnamon Sugar Donut Holes with Caramel Dipping Sauce
- Warm Apple Cider, Bottled Water
- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

** Make it A La Mode for \$1.50 per person*

MEDITERRANEAN *12 per person*

- Hummus, Vegetable Crudités, Assorted Olives,
- Warm Spinach-Artichoke Dip with Baked Pita
- Assorted Soft Drinks, Bottled Water & Fruit Flavored Waters
- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

JUNK FOOD JUNKIE *12 per person*

- Individual Bags of Popcorn, Pretzels, Potato Chips & Oreos
- Reese's Peanut Butter Cups, Assorted Miniature Candies
- Assorted Soft Drinks, Bottled Water
- Freshly Brewed Coffee, Hot Teas, Hot Chocolate

HAPPY HOUR *14 per person*

- Local and Imported Cheeses with Dried Fruits and Nuts
- Fresh Vegetable Display with Red Pepper Hummus
- Bottled Water, Soft Drinks
- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

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Our break offerings are designed for 30 minutes of service*

BREAK MENU

SPA HEALTH BREAK *12 per person*

- Saratoga Spring Natural & Sparkling Water, Naked Juices
- Sliced Fresh Fruit, Yogurt & House-Made Granola
- Roasted Almonds, Dried Fruit, Honey
- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

BALL PARK *14 per person / 30 person minimum*

- House-Made Soft Pretzels, Nance's Honey Mustard, Cheddar-Ale Sauce
- Popcorn with Candied Nuts, Pigs in a Blanket
- Soft Drinks, Assorted Bottled Water & Fruit Flavored Dasani Waters
- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

REFRESHER *5 per person*

- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

BEVERAGE BREAK *8 per person*

- Soft Drinks, Assorted Bottled Water & Fruit Flavored Dasani Waters
- Freshly Brewed Coffee, Hot Tea, Hot Chocolate

- Chocolate & Vanilla Cupcakes *29 per dozen*
- Butterscotch Blondies *28 per dozen*
- Half-Dipped Chocolate Chip Cookies *32 per dozen*
- Assorted Freshly Baked Cookies *30 per dozen*
- House Made Fudge Brownies *36 per dozen*
- Assorted 100 Calorie Packs *24 per dozen*
- 12 oz. Saratoga Spring Natural & Sparkling Water *4 each*
- Assorted 20oz. Soft Drinks *2 each*
- Bottled Waters *3 each*
- Granola Bars *24 per dozen*
- Nutri-Grain Breakfast Bars *24 per dozen*
- Assorted Kettle Chips *30 per dozen*

ADDITIONS

** All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax.
Our break offerings are designed for 30 minutes of service*

SERVED LUNCH

32 per person

STARTERS

Select one

- Chef's Choice Seasonal Soup
- Seasonal Fruit & Berries
- Mixed Greens with Balsamic Vinaigrette

ENTREES

Select two if less than 25 people, select three for 25 people or more

- Stuffed Chicken Breast
in Marsala Sauce with Mushrooms, Herbs and Roasted Potatoes
- Pistachio Crusted Chicken
with Coconut Ginger Sauce and Whipped Potatoes
- Salmon BBQ
Grilled Fillet with Grand Marnier BBQ Glaze and Rice Pilaf
- Crab Cake
Steak Fries and Remoulade
- Tender Beef Tips
with Sautéed Mushrooms, Crispy Fried Onion and Whipped Potatoes
- Fresh Herb & Garlic Marinated Grilled Flank Steak
with Roasted New Potatoes
- Mushroom Raviolis
Ricotta Raviolis with Marinara and Chardonnay Cream, Spinach, and Parmesan Cheese
- Finger Lakes Cobb
Romaine, Cheddar, Bacon, Chicken, Tomatoes, Onion Rings, NY Riesling Vinaigrette

DESSERT

select one / served with freshly brewed coffee, hot tea, & hot chocolate

- New York Style Cheesecake with Seasonal Berries and Fresh Whipped Cream
- Grand Marnier Chocolate Mousse

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Our lunch offerings are designed for 1 hour of service*

LUNCH BUFFETS

BUILD YOUR OWN BOWL *34 per person / 30 person minimum*

Base: Kale, Cabbage Blend, Mixed Greens, Quinoa and Brown Rice

Toppings: Carrots, Cucumbers, Broccoli, Peppers, Scallions, Chickpeas, Beets, Celery, Sunflower Seeds, Toasted Almonds, Dried Cranberries, Olives, Feta Cheese, Cheddar, Goat Cheese, Pickled Hot Peppers, Onion Rings, Tortilla Strips

Protein: Hard Boiled Eggs, Grilled Chicken, Crispy Tofu, Teriyaki Salmon

Dressings: Sesame Ginger Vinaigrette, Tzatziki Ranch and White Balsamic

Desserts: Fruit Skewer with Chocolate Sauce
Served with Freshly Brewed Coffee, Hot Teas, Hot Chocolate

ITALIAN SANDWICH BUFFET

34 per person / 30 person minimum

Includes:

- Grilled Vegetables with Provolone, Balsamic on a Ciabatta Roll
- Caprese with Tomato, Fresh Mozzarella, Pesto on Amazing Grains Salty Bread
- Chicken Parmesan on Soft Italian
- Capicola with Arugula, Roasted Red Pepper and Whipped Ricotta on Salty Bread

Sides:

- Chef's Minestrone Soup
- Lemoncello Salad Cut Romaine, Gorgonzola, Toasted Pine Nuts, Roasted Red Peppers and Scallions with White Balsamic Vinaigrette
- Rosemary Steak Fries
- Fresh Cut Fruit Salad

Desserts: Chocolate Dipped Cannoli

Served with Freshly Brewed Coffee, Hot Teas, Hot Chocolate

LUNCH BUFFETS

NEW YORK DELI *30 per person / 25 person minimum*

Salads:

- Mixed Greens Salad with Balsamic Vinaigrette and Ranch Dressing
- Red Bliss Potato Salad with Local Mustard Dressing, Fresh Dill and Scallions
- Greek Pasta Salad Tricolor Fusilli Pasta Tossed with Cucumber, Tomato, Olives, Peppers, Onions, Pepperoncini, Feta Cheese and Sweet Oregano Vinaigrette
- Fresh Fruit Salad

Deli Meats: Thinly Sliced Roast Beef, Turkey, Baked Ham & Genoa Salami

Toppings: Provolone, Cheddar & Swiss Cheeses, Dill Pickle Spears, Leaf Lettuce, Sliced Roma Tomatoes, Banana Peppers

Bread: Twist Roll, Whole Wheat, Sour Dough and Pita

Condiments: Local Mustard, Mayonnaise, Horseradish, Italian Dressing

Sandwich Salad *select one*

- Albacore Tuna Salad
 - Housemade Egg Salad
- served with kettle chips*

Desserts: Assorted Freshly Baked Cookies

served with freshly brewed coffee, hot teas, hot chocolate

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LUNCH BUFFETS

PIZZERIA *36 per person for 10 - 30 people*

select two housemade artisan pizzas

- Cheese with Red Sauce, Mozzarella
- Pepperoni with Red Sauce, Mozzarella
- Vegetarian with Garlic Rub & Grilled Vegetables
- Buffalo Chicken with Hot Sauce, Boneless Buffalo Bites & Cheeses

Includes:

Iceberg Tossed Salad

Iceberg Lettuce, Carrots, Tomatoes, Croutons with Italian Vinaigrette & Ranch Dressings

Antipasto Salad

Ham, Salami, Pepperoni, Provolone, Banana Peppers, Olives, Peppers and Onions, Vinaigrette

Traditional Chicken Wings

Medium Buffalo Sauce, Blue Cheese, Celery, Carrot Sticks

Desserts: Giant Chocolate Chip Cookies

served with freshly brewed coffee, hot teas, hot chocolate

TOUR OF ITALY

34 per person / 20 person minimum

Entrees:

- Margherita Chicken Marinated Breast with Tomatoes, Basil and Fresh Mozzarella
- Penne Pasta Rosa with Marinara Sauce Enriched with Alfredo Cream and Parmesan
add homemade meatballs or eggplant parmesan for 4

Sides:

- Caesar Salad Tossed with Pecorino Romano, Croutons and Caesar Dressing
- Caprese Salad with Fresh Mozzarella, Sliced Tomatoes, Basil, and Olive Oil
- Sautéed Vegetable Medley

Desserts: Assorted Cannolis

served with freshly brewed coffee, hot teas, hot chocolate

LUNCH BUFFETS

TEX-MEX *38 per person / 25 person minimum*

Includes:

- Seasoned Beef Picadillo
- Grilled Chipotle-Lime Chicken
- Grilled Zucchini, Peppers and Onions, Mushrooms

Toppings: Shredded Cheddar, Sliced Jalapenos, Pico de Gallo, Taco Sauce, Sour Cream and Shredded Cabbage

Sides:

- Corn Tortilla Chips with Salad, Queso, and Guacamole
- Rice & Beans

Desserts: Tres Leches Cake with Rum, Caramel, & Truffle
served with freshly brewed coffee, hot teas, hot chocolate

MEDITERRANEAN *38 per person / 30 person minimum*

Entrees:

- Grilled Rosemary Chicken
- Steak Kebabs
- Falafel

Sides:

- Roasted Lemon Potatoes OR Golden Basmati Rice
- Hummus and Olives
- Cucumber Tomato Salad with Basil and Mint
- Greek Salad with Sweet Oregano Vinaigrette and Tzatziki Ranch

Desserts: Baklava

served with freshly brewed coffee, hot teas, hot chocolate

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LUNCH BUFFETS

RA-CHA-CHA PLATE *25 per person / 20 person minimum*

Entrees:

- Grilled Cheeseburgers
- Zweigle's Red and White Hots

Sides:

- Home Fries
- Baked Beans
- Macaroni Salad
- Iceberg Salad with Italian Vinaigrette and Ranch Dressing

Toppings:

- Rochester Style Meat Sauce
- Diced Onions

Desserts: Italian Cookies

served with freshly brewed coffee, hot teas, hot chocolate

BAGGED LUNCH *28 per person*

Sandwiches: *select two / served with kettle chips, pretzels, and chocolate chip cookies*

- Shaved Roast Beef with Roasted Red Pepper, Provolone, and Horseradish, on Multigrain Bread
- Black Forest Style Ham with Swiss Cheese and Honey-Mustard Spread on Twist Roll
- Shaved Roasted Turkey Breast with Cheddar, Lettuce and Tomato on Jalapeño Wrap
- Chicken Caesar Wrap Grilled Chicken, Romaine, Pecorino, Caesar Dressing on Herb Wrap
- Mediterranean Wrap Hummus, Bean Sprouts, Cucumbers, Tomato, Olives on Wheat Wrap

Salads:

- Potato Salad, Quinoa Salad, Traditional Coleslaw, & Macaroni Salad

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LUNCH BUFFETS

SIGNATURE BUFFET

42 per person/ 30 person minimum

Entrees *select two (add a third entree for 4 per person)*

- Vegetable Lasagna with Marinara
- Mushroom Ravioli with Chardonnay, Spinach, Parmesan Cheese
- Chicken French with Lemon Sherry Sauce
- Margherita Chicken Marinated Breast with Tomatoes, Basil and Fresh Mozzarella
- Fillet of Salmon with Maple Cream
- Haddock Fillet with Herb Breadcrumbs, Lemon Butter and Capers
- House-Made Meatloaf with Brown Sugar Glaze and Crispy Fried Onion Rings
- Grilled Marinated Flank Steak with Sautéed Mushrooms and Red Wine Demi-Glace
- Herb Roasted Stuffed Pork Loin with Cranberries, Apricots & Pork Jus

Sides *select two*

- Quinoa Salad with Cucumber, Tomato and Lemon Tahini Dressing
- Greek Chickpea Salad with Feta, Olives, Oregano Vinaigrette
- Antipasto Tortellini Pasta Salad with Cheese Tortellini, Banana Peppers, Salami, & Provolone
- Farro Salad with Grilled Vegetables and Herb Vinaigrette
- Potato Salad with Whole Grain Mustard and Scallions

Starch *select one*

- Mashed Potatoes
- Roasted Red Bliss Potatoes
- Rice Pilafe

Includes:

- Seasonal Vegetable Sauté
- Mixed Green Salad with Balsamic Vinaigrette and Ranch Dressing

Desserts: Cinnamon Apple Crisp with Whipped Cream

served with freshly brewed coffee, hot teas, hot chocolate

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Our lunch offerings are designed for 1 hour of service*

SERVED DINNER

Salads *select one*

- Caesar Romaine Lettuce, Parmigiano Reggiano, Croutons, Classic Dressing
- Mixed Greens Cucumber, Carrots, Tomatoes, NY Riesling Vinaigrette
- Butter Lettuce Sliced Radishes, Grilled Asparagus, Fried Shallots, Herb Buttermilk Vinaigrette
- Wedge Salad Marinated Tomatoes, Garlic Bread Croutons, Basil Green Goddess Dressing
- Lemoncello Salad Romaine Lettuce, Roasted Red Pepper, Scallions, Toasted Pine Nuts, Blue Cheese, White Balsamic Vinaigrette

Starters *add one for 10*

- Jumbo Lump Crab Cake Chow Chow, Remoulade
- Shrimp Cocktail Chilled Jumbo Shrimp, Cocktail Sauce, Lemon
- Tomato Herb Cheese Tart Pesto, Micro Basil
- Mushroom Wellington Lively Run Goat Cheese, Balsamic, Arugula

Accompaniments *select one*

- Aged Cheddar Au Gratin Potatoes
- Whipped Potatoes
- Roasted Fingerling Potatoes
- Garlic Parmesan Duchess Potatoes
- Rice Pilaf

served with chef's choice vegetables

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Our dinner offerings are designed for 2 hours of service*

SERVED DINNER

Entrees *select three, priced per item*

- Chicken Milanese Crispy Chicken Cutlet, Fresh Mozzarella, Basil-Tomato Relish 42
- Chicken Marsala Mixed Mushrooms, Marsala Thyme Cream Sauce 44
- Chicken French Lightly Battered Chicken Breast, Lemon Sherry Sauce 44
- Spinach Artichoke Chicken Stuffed Chicken Breast, Lemon Sherry Sauce 46
- Stuffed Chicken Breast Prosciutto, Smoked Gouda, Spinach, Red Pepper Sauce 46
- 8oz Filet Mignon Beef Tenderloin, Red Wine Demi Glaze 65
- 12oz NY Strip Steak Au Poivre, Cognac Sauce 59
- Baked Cod Herb Crust, Lobster Sauce 44
- Haddock French Lightly Battered Fillet, Lemon Sherry Sauce 44
- Salmon Fillet Choice of Horseradish Sour Cream and Cucumber Relish or Mustard Sauce 49
- Maryland Style Crab Cakes Remoulade, Chow Chow 52
- Grilled Prime Pork Chop Iron Smoke Whiskey Glaze 46
- Cranberry Apple Stuffed Pork Loin Fig, Port Wine Jus 48
- Mediterranean Risotto Pesto, Artichokes, Cherry Tomato Salsa, Crispy Tofu (GF) 42
- Eggplant Arrabiatta Whipped Ricotta Cheese, Parmesan 44
- Butternut Squash Cassoulet Fresh Herbs, Acorn Squash Bowl (Vegan, Gluten Free) 38
- Vegetable Bolognese Zucchini and Yellow Squash Noodles, Crispy Mushrooms (Vegan, GF) 42

Dessert *select one*

- Spiced Apple Cheese Streusel Cake
- Flourless Chocolate Fudge Cake (GF)
- Blueberry Lemon Meringue Tart
- Tiramisu Cake with Berries
- Cream Cheese Flan (GF)
- Raspberry S'more Tart
- Assorted Italian Cookie Tray
- Miniature Pastries: Cheesecake, Raspberry Lemon Tartlets, Cannoli

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Our dinner offerings are designed for 2 hours of service*

SIGNATURE DINNER BUFFET

30 person minimum

Served Salad *select two*

- Caesar Romaine Lettuce, Parmigiano Reggiano, Croutons, Classic Dressing
- Mixed Greens Cucumber, Carrots, Tomatoes, NY Riesling Vinaigrette
- Butter Lettuce Sliced Radishes, Grilled Asparagus, Fried Shallots, Herb Buttermilk Vinaigrette
- Wedge Salad Marinated Tomatoes, Garlic Bread Croutons, Basil Green Goddess Dressing
- Lemoncello Salad Romaine, Roasted Peppers, Scallions, Pine Nuts, Blue Cheese, Vinaigrette

Accompaniments *select two*

- Quinoa Salad with Cucumber, Tomato and Lemon Tahini Dressing
- Greek Chickpea Salad
- Antipasto Tortellini Pasta Salad
- Farro Salad with Grilled Vegetables and Herb Vinaigrette
- Green Bean Salad with Toasted Almonds
- Fresh Fruit Salad

Entrees: *select two for 58, or 3 for 65*

- Roast Chicken Breast with Mushrooms and Herbs
- Stuffed Chicken Breast with Bacon, Aged Cheddar, Spinach with Riesling Sauce
- Haddock French with Lightly Battered Fillet with Lemon Sherry Sauce
- Barbecue Salmon with Orange BBQ and Mango Salsa
- Salmon Fillet with Maple Cream and Spinach
- Sliced Certified Angus Beef Sirloin with Red Wine Demi Glace and Mushrooms
- Rosemary Apricot Stuffed Pork Loin with Dijon sauce
- Slow Roasted Prime Rib of Beef with Au Jus and Horseradish *add 6 per person*

Dessert *select one*

- Spiced Apple Cheese Streusel Cake
- Flourless Chocolate Fudge Cake (GF)
- Tiramisu Cake with Berries
- Raspberry S'more Tart

Starch *select one*

- Mashed Potatoes
- Roasted Red Bliss Potatoes
- Rice Pilafe

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DINNER STATIONS

40 person minimum. 62 per person

Hors D'oeuvres

select one woodcliff display and two woodcliff hand-passed hour d'oeuvres (1 piece of each per person)

Carving Board *select two (carving attendant included)*

- Cedar Plank Salmon Brown Sugar Glaze
- Roast Turkey Breast Cranberry Thyme Mayonnaise, Herb Gravy
- Prime rib of beef Horseradish, Au Jus, Shallot Dressing
- Maple Glazed Pit Ham Stoneground Mustard, Pineapple Chutney

warm slices artisan rolls for sandwiches

Macaroni Station *select two*

Penne Pasta with choice of:

- Marinara, alfredo, vodka sauce
- Orecchiette pesto, seasonal vegetables, parmesan
- Mac & cheese traditional, buffalo chicken OR lobster
- Lasagna traditional OR vegetarian

served with garlic bread sticks

add meatballs, eggplant parmesan or local italian sausage for 5 per person

Chop House Salad Bar:

Mixed Greens & Romaine Lettuce Displayed with Cherry Tomatoes, Bacon, Crumbled Bleu Cheese, Shredded New York Cheddar, Shaved Red Onion, Banana Peppers, Sliced Cucumbers, Black Olives, Chickpeas, Croutons, Herb Buttermilk Dressing, Balsamic Vinaigrette, Caesar Dressing

Potato Bar:

Yukon Smashed Potatoes, Steak Fries, Crispy Bacon, Sour Cream, New York Cheddar, Scallions, Whipped Butter, Gravy, Local Cheese Curds, Chili

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DINNER STATIONS

Carving Board *chef attendant required: 50 per hour*

- Cedar Plank Salmon Brown Sugar Glaze *24 per person*
- Roast Turkey Breast Cranberry Thyme Mayonnaise, Herb Gravy *20 per person*
- Prime rib of beef Horseradish, Au Jus, Shallot Dressing *32 per person*
- Maple Glazed Pit Ham Stoneground Mustard, Pineapple Chutney *21 per person*

Macaroni Station *select two - 30 per person, 30 person minimum*

Penne Pasta with choice of:

- Marinara, alfredo, vodka sauce
- Orecchiette pesto, seasonal vegetables, parmesan
- Mac & cheese traditional, buffalo chicken OR lobster
- Lasagna traditional OR vegetarian

served with garlic bread sticks

add meatballs, eggplant parmesan or local italian sausage for 5 per person

Chop House Salad Bar *12 per person, 30 person minimum*

Mixed Greens & Romaine Lettuce Displayed with Cherry Tomatoes, Bacon, Crumbled Bleu Cheese, Shredded New York Cheddar, Shaved Red Onion, Banana Peppers, Sliced Cucumbers, Black Olives, Chickpeas, Croutons, Herb Buttermilk Dressing, Balsamic Vinaigrette, Caesar Dressing

Potato Bar *14 per person, 30 person minimum*

Yukon Smashed Potatoes, Steak Fries, Crispy Bacon, Sour Cream, New York Cheddar, Scallions, Whipped Butter, Gravy, Local Cheese Curds, Chili

FLX-Mex *14 per person, 30 person minimum*

Tortilla Chips, Guacamole, Salsa, Queso Dip

Tacos with choice of two: Carnitas, Beer Battered Fish, Ground Beef Picadillo, Grilled Chicken, Carne Asada, Roasted Cauliflower

Garnishes to include: Shredded Lettuce, Tomato, Onion, Jalapenos, Hot Sauce, Cheese, Pickled Vegetables, Cheese Quesadilla with Rice & Black Beans

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FINGER LAKES STATIONS

Seafood Station *31 per person*

- Poached Shrimp with Cocktail Sauce, Warm Crab Dip with Baguettes, Bacon Wrapped Scallops

Taste of Asia *28 per person*

- Stir Fried or White Rice
- Sesame or General Tso Chicken
- Spring Rolls, Fried Dumplings, Stir Fried Vegetables, Teriyaki Beef
add: hand rolled sushi (+9)

Ra-Cha-Cha *24 per person*

- Chicken, Artichoke or Haddock French
- Beans & Greens
- Antipasto Salad
- Pepperoni Bread

Mezze *18 per person*

Hummus, Vegetable Crudit , Pita, Olives, Dolmas, Grilled Eggplant Salad, Tabbouleh Lamb Meatballs OR Falafel with Tzatziki Grilled Vegetable or Chicken Shish Kebabs

Sweet Notes *select three, 17 person minimum*

Vanilla Cream Puffs, Chocolate Eclairs, Cheesecake Bites, Fudge Brownie Bites, Raspberry Lemon Meringue Tartlets, Ricotta Cheese Cannolis, Coconut Macaroons, Almond Flag Bites, Chocolate Truffles, Fruit Tartlets, Chocolate Drizzled Strawberries
Vanilla Cream Puffs, Chocolate Eclairs, Cheesecake Bites, Fudge Brownie Bites, Raspberry Lemon Meringue Tartlets, Ricotta Cheese Cannolis, Coconut Macaroons, Almond Flag Bites, Chocolate Truffles, Fruit Tartlets, Chocolate Drizzled Strawberries

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ITALIAN BUFFET

46 per person, 30 person minimum

-Choice of: Caesar salad or mixed green salad
or Traditional or grilled vegetable antipasto salad
served with garlic bread

Choice of Pasta:

- Penne with Marinara, alfredo or vodka sauce
 - Choice of Chicken French, Chicken Marsala, or Grilled Margherita Chicken
 - Seasonal vegetable sauté or vegetarian beans and greens
 - Choice of meatballs or local Italian sausage with peppers and onions
- add slow roasted prime rib of beef with au jus, horseradish for 10*

Served Dessert *select one*

- Chocolate dipped cannoli
 - Chef's choice
- served with freshly brewed coffee, hot teas, hot chocolate*

LIGHTER FARE

42 per person, 30 person minimum

Market style salad- mixed greens, kale and cabbage blend, choice of toppings to include, carrots, radish, tomato, cucumber, choice of dressings

- Cucumber tabbouleh salad
- Fruit salad with red grapes
- Grilled Mediterranean chicken with olives, peppers, tomato
- Seared salmon fillet with lemon and capers
- Basmati rice pilaf
- Whole wheat pappardelle with broccolini, garlic olive oil and dried tomatoes

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DELECTABLE DISPLAYS

Vegetable Display *12 per person*

Vegetable Crudit , Grilled Zucchini, Peppers, Mushrooms, Onions, Olives, Hot Pepper Salad, Grilled Salt Bread, Hummus, Caramelized Onion Dip

Sliced Fruit Display *9 per person*

Pineapple, Melon, Berries, Raspberry Yogurt Dip

Artisanal Cheese Display *13 per person*

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

Tomato Bruschetta *10 per person*

Grilled Focaccia Bread Crostini, Mixed Olives

Warm Spinach & Artichoke Dip *7 per person*

Baked Pita Chips, Baguettes

Maryland Style Crab Dip *13 per person*

Baked Pita Chips, Baguettes

Charcuterie Display *17 per person*

House Made Pretzels, Local Sausages, Pickled Vegetables, Whole Grain Mustard

Antipasto Display *16 per person*

Salami, Pepperoni, Capicola, Prosciutto, Provolone, Marinated Fresh Mozzarella, Olives, Hot Pepper Salad, Grilled Focaccia Bread

Shrimp Cocktail Display *450 per 100 person*

Horseradish Cocktail Sauce, Lemon, Herbs

Oysters on the Half Shell *500 per 100 person*

Horseradish Cocktail Sauce, Lemon, Herbs

Chilled Seafood Display *Market price, pricing based on two pieces of each item per person*

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

HORS D'OEUVRES

4 per selection, 50 pieces per selection minimum

- Caprese Crostini Olive Oil Crostini, Pesto Marinated Mozzarella, Tomato
- Bacon Cheddar Meatballs, Brown Sugar Glaze
- Traditional Arancini Asiago, Mozzarella, Toasted Herbs
- Fried Artichoke Hearts Olives, Red Pepper Aioli
- Peppadew Cheese Biscuits Prosciutto, Wine Jelly
- Spanakopita Spinach, Parmesan, Pastry Triangles
- Mini Loaded Potatoes Bacon, Cheddar, Scallion OR Broccoli, Cheddar
- Vegetable Spring Rolls Sweet Chili Sauce
- Stuffed Mushrooms Sweet Italian Sausage OR Cheese, Fresh Herbs
- Tandoori Chicken Skewers Mint Coriander Chutney
- Beef Crostini Horseradish Sour Cream, Pickled Red Onions
- Fried Macaroni & Cheese Hot Cherry Pepper Sauce

Premium Chilled Selections *5 per piece*

- Jumbo Lump Crab Cakes Old Bay Remoulade
- Blackened Shrimp Mango Chutney
- Bacon Wrapped Scallops New York State Maple
- Seared Sesame Tuna Crispy Wonton, Daikon Kimchi
- Duck Spring Rolls Ginger Plum Sauce
- Grilled Lamb Chops Apple Mint Jelly (+2)

** All food and beverage subject to 14.1% administrative fee, 7.9% gratuity and 8% sales tax.
Our reception offerings are designed for 1 hour of service*

DELICIOUS DESSERTS

Coffee Display *10 per person*

Freshly Brewed Coffee, Hot Teas, Hot Chocolate, Whipped Cream, Cinnamon Stick

Cake Decor *priced per item*

Pittsford Dairy Á La Mode with Sorbet or Ice Cream

Chocolate Cups *10 per person*

Individual Chocolate Cups with Flavored Mousse, Seasonal Berries

Chocolate Lovers' Fountain *14 per person, 25 per person minimum*

Cascading Chocolate Fountain Overflowing with Belgium Chocolate Pineapple, Strawberries, Chocolate Pound Cake, Rice Krispy Treats, Pretzels, Marshmallows

Woodcliff Pastry Station *16 per person*

Served with Coffee Display

Select three from below (1 of each pastry per person)

-
- | | |
|---|--|
| - Coconut Macaroons <i>28 per dozen</i> | - Peanut Butter Fudge Tartlets <i>26 per dozen</i> |
| - Raspberry Lemon Meringue Tartlets <i>22 per dozen</i> | - Chocolate Truffles <i>24 per dozen</i> |
| - Chocolate Éclairs <i>36 per dozen</i> | - Fruit Tartlets <i>22 per dozen</i> |
| - Cookies & Cream Bars <i>24 per dozen</i> | - Ricotta Cheese Cannolis <i>30 per dozen</i> |
| - Almonds Rocher's <i>30 per dozen</i> | - Blueberry Scones <i>28 per dozen</i> |
| - Cheesecake Bites <i>20 per dozen</i> | - Chocolate Dipped Biscotti <i>30 per dozen</i> |
| - Chocolate Drizzled Almond Macaroons <i>22 per dozen</i> | - Mini Chocolate Mousse Cups <i>25 per dozen</i> |
| - Chocolate Drizzled Cream Puffs <i>30 per dozen</i> | - Chocolate Strawberries <i>36 per dozen</i> |
| - Raspberry Almond Spritz Cookies <i>28 per dozen</i> | - Chocolate Drizzled Strawberries with
Toasted Pistachios <i>38 per dozen</i> |
| - Mini Chocolate or Vanilla Cupcakes <i>24 per dozen</i> | - Tuxedo Strawberries <i>40 per dozen</i> |
| - Fudge Brownie Bites <i>26 per dozen</i> | |

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Our reception offerings are designed for 1 hour of service*

BEVERAGES

For all bars, there will be a \$50 charge for each bartender for a maximum of three (3) hours of service. Each additional hour (beyond 3 hours) will be an additional \$50 charge per hour per bartender. If \$1,000 in sales is achieved, the bartender fee will be waived.

Premium Hosted Bar

priced per drink (25+ guests)

Saratoga Spring Natural & Sparkling Waters 3
Soft Drinks & Juices 4
American Beers 5
Imported Beers 6

Alcohol:

Cocktails: Premium 8, Top Shelf 10
Manhattans: Premium 9, Top Shelf 11
Martinis : Premium 9, Top Shelf 11
Woodcliff Select Wines: Premium 9, Top Shelf 11

Premium Cash Bar

priced per drink (50+ guests)

Saratoga Spring Natural & Sparkling Waters 3
Soft Drinks & Juices 4
American Beers 5
Imported Beers 6

Alcohol:

Cocktails: Premium 8, Top Shelf 10
Manhattans: Premium 9, Top Shelf 11
Martinis : Premium 9, Top Shelf 11
Woodcliff Select Wines: Premium 9, Top Shelf 11

Premium Package Bar *priced per person (25+ guests)*

Add 2 Per person per hour for top shelf brands

Add 3 Per person for legacy brands

1 hour: 17 2 hours: 24 3 hours: 30 4 hours: 34

Premium Wine, Beer, & Soda Bar *priced per person*

Add 2 Per person per hour for top shelf brands

1 hour: 16 2 hours: 21 3 hours: 25 4 hours: 28

Soft Drink Bar *priced per person*

1 hour: 5 2 hours: 7 3 hours: 9

Self Serve Bar

priced per drink

American Beers 5
Imported Beers 6
Woodcliff Select Wines 8
20 oz. Soft Drinks or Bottled Water 4

Punches:

priced per gallon

Citrus & Berry Punch 90
Sparkling Wine Punch 135
Mimosa Punch 135
Bloody Mary Punch 140
Whiskey Sour Punch 150

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

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.

Deposits

We may require a deposit to secure your date as definite. This deposit will be applied toward your final bill at full value. In the event that your scheduled function is cancelled, your deposit shall become the property of the hotel.

Guarantees

We must be informed as to your guaranteed attendance at least three (3) business days prior to the function. This 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) days in advance, we will use the expected number of guests as your guaranteed number, for which you will be billed even if less attend.

Menus/Pricing

Menu price confirmation will be made ninety days prior to your event. Please note that our Sales Managers and Executive Chef will be more than glad to work with you in designing theme parties, packages and other menus that may better suit your particular event.

Security

Woodcliff Hotel & Spa will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following your meeting or banquet. Special arrangements for security can be made with your Sales Manager.

Gratuity, Administrative Fee and Sales Tax

A separate gratuity of 8.05% 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) 0.65% will be given to the banquet captains, and (3) 0.15% will be distributed to the assistant banquet manager.

An administrative fee of 13.95% 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.

Banquet/Meeting Rooms

In an effort to accommodate all of our groups, we reserve the right to change the function room stated on your event order. Please consult the Front Desk upon arrival the day of your function for the room your group has been assigned. As other groups will be utilizing the same rooms as you prior to your function, please follow the agreed time schedule. Should your needs change, please contact your Sales Manager and every effort will be made to accommodate you. Woodcliff Hotel & Spa will not permit the affixing of anything to walls, floor, or ceiling with nails, staples, tape, or any other substance unless prior approval has been arranged.

Beverage Service

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service 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 Woodcliff Hotel & Spa from outside sources. Note that all servers are directed to refrain from serving any guest avoiding moderation.

Bartender Fee

For all bars, there will be a \$50 charge for each bartender for a maximum of three (3) hours of service. Each additional hour (beyond 3 hours) will be an additional \$50 charge per hour/per bartender. If \$1,000 in sales is achieved, the bartender fee will be waived.

Labor Change

A \$55 labor charge will be applied to each food function if attendance is less than 20 persons and a \$75 labor charge if attendance is less than 15 persons.

Audio Visual Services

We are pleased to offer in-house Audio-Visual Services. Equipment is available on a rental basis. Please consult your Sales Manager for details. A minimum of 24 hours advance notice is necessary to reserve equipment.

Payment Policy

If you would like to establish direct billing with us, a credit application must be completed and returned to the hotel no later than three (3) weeks prior to your function. Based upon a credit check by our Accounting Department an advance deposit or total prepayment of your estimated expenditures may be required. If direct billing arrangements are approved, all invoices are to be paid within 30 days upon receipt of original invoice. Should payment not be received by this time, it is agreed that the hotel may immediately impose a late payment charge at the rate of 1.5% per month, annual rate of 18%, or the maximum allowed by law, on the unpaid balance and the reasonable cost of collection, including attorney's fees.

Cancellation

Our contracts outlining our policies regarding payment, cancellation and deposits pertinent to your event will be mailed once your event is made definite. In case of cancellation, these policies will apply

Shipping & Receiving

Woodcliff Hotel & Spa will not accept packages any earlier than (3) days prior to the program. Any packages left at the hotel for longer than (3) days after their program, will be discarded. If packages need to be shipped back to your organization, a shipping form must be completed. A form can be obtained from our Sales office. NO packages will be shipped out of the hotel without the proper completion of a shipping form. Please advise us in advance if this procedure will be needed. Special arrangements must be made in advance with your Sales Manager if you are shipping 10 packages or more and/or your single package is over our weight limit of 100 pounds.

Our staff will not be responsible for packages delivered to the hotel that do not meet the above requirements. Moreover, our staff will not be responsible for loading and/or unloading of packages. All packages must be prearranged for an inside delivery. Please consult your Sales Manager with any questions to ensure prompt processing of your material.

Decoration & Entertainment

Arrangements may be made with your Sales Manager for the purchase of floral arrangements, theme decorations, specialty linens, bands, pianists, DJs and much more. Our furniture will be provided according to your group's needs. Any special requirements for receiving or setting up displays, decorations, floral arrangements, computers, etc., should be fully discussed with your sales manager in advance. There may be additional charges, depending upon the extent of these arrangements.

Coat Check

Coat Check arrangements are available. Ask your Sales Manager for details.

Room Setup Fee

The room setup fees charged for private rooms is based on many factors pertaining to your event. Changes in counts, times, food and beverage arrangements and dates may change the original room setup fee outlined in your contract.