



Weddings by  
Woodcliff

2021-2022



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# Premier Served Wedding

## COCKTAIL HOUR

SELECT TWO WOODCLIFF DISPLAYS AND FOUR WOODCLIFF HAND-PASSED HORS D'OEUVRES  
(SEE PAGES 9 & 10)

## STARTER

SELECT ONE (SEE PAGE 11)

## SALAD

SELECT ONE (SEE PAGE 11)  
SERVED WITH WARM ARTISAN ROLLS & BUTTER

## WINE SERVICE WITH DINNER

SELECT ONE RED WINE AND ONE WHITE WINE

## ENTREÉS

SELECT THREE PLUS A VEGETARIAN (SEE PAGE 12)  
SERVED WITH CHOICE ACCOMPANIMENT & CHEF SELECTED VEGETABLE (SEE PAGE 11)

## SWEET NOTES | SELECT THREE

VANILLA CREAM PUFFS, CHOCOLATE ECLAIRS, CHEESECAKE BITES, FUDGE BROWNIE BITES  
RASPBERRY LEMON MERINGUE TARTLETS, RICOTTA CHEESE CANNOLIS, COCONUT MACAROONS  
ALMOND ITALIAN FLAG BITES, CHOCOLATE TRUFFLES, FRUIT TARTLETS, CHOCOLATE DRIZZLED STRAWBERRIES

## \$134 PER PERSON

3 HOURS PREMIUM OPEN BAR INCLUDED

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Woodcliff Served Wedding

## COCKTAIL HOUR

SELECT TWO WOODCLIFF DISPLAYS  
AND THREE WOODCLIFF HAND-PASSED HORS D'OEUVRES  
(SEE PAGES 9 & 10)

## SALAD

SELECT ONE (SEE PAGE 11)  
SERVED WITH WARM ARTISAN ROLLS & CREAMERY BUTTER

## ENTREÉS

SELECT THREE PLUS A VEGETARIAN OFFERING (SEE PAGE 12)  
SERVED WITH CHOICE ACCOMPANIMENT & CHEF SELECTED VEGETABLES (SEE PAGE 11)

**\$111 PER PERSON**

3 HOURS WOODCLIFF OPEN BAR INCLUDED

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Finger Lakes Stations

## COCKTAIL HOUR

SELECT TWO WOODCLIFF DISPLAYS AND TWO WOODCLIFF HAND-PASSED HORS D'OEUVRES  
(SEE PAGES 9 & 10)

## CHOP HOUSE SALAD BAR

MIXED GREENS & ROMAINE LETTUCE DISPLAYED WITH CHERRY TOMATOES, BACON  
CRUMBLLED BLEU CHEESE, SHREDDED NEW YORK CHEDDAR, SHAVED RED ONION, BANANA PEPPERS, SLICED CUCUMBERS  
BLACK OLIVES, CHICK PEAS, CROUTONS, HERB BUTTERMILK DRESSING, BALSAMIC VINAIGRETTE, CAESAR DRESSING

## CARVING BOARD | SELECT TWO

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  
SERVED WITH WARM SLICED ARTISAN ROLLS

## POTATO BAR

YUKON SMASHED POTATOES, STEAK FRIES  
GARNISHES TO INCLUDE: CRISPY BACON, SOUR CREAM  
NEW YORK CHEDDAR, SCALLIONS, WHIPPED BUTTER  
GRAVY, LOCAL CHEESE CURDS, CHILI

## MACARONI STATION | SELECT TWO

PENNE PASTA WITH CHOICE OF:  
MARINARA, ALFREDO OR VODKA SAUCE  
ORECCHIETTE PESTO, SEASONAL VEGETABLES, PARMESAN  
MAC & CHEESE TRADITIONAL, BUFFALO CHICKEN OR LOBSTER  
LASAGNA TRADITIONAL OR VEGETARIAN  
ADD: MEATBALLS, EGGPLANT PARMESAN  
OR LOCAL ITALIAN SAUSAGE (+5)  
SERVED WITH GARLIC BREAD STICKS

## FL-MEX

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

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Finger Lakes Stations

## SEAFOOD STATION

POACHED SHRIMP WITH COCKTAIL SAUCE  
WARM CRAB DIP WITH BAGUETTES  
BACON WRAPPED SCALLOPS

## RA-CHA-CHA

CHICKEN, ARTICHOKE OR HADDOCK FRENCH  
BEANS & GREENS  
ANTIPASTO SALAD  
PEPPERONI BREAD

## TASTE OF ASIA

STIR FRIED OR WHITE RICE  
SESAME OR GENERAL TSAO CHICKEN  
SPRING ROLLS, FRIED DUMPLINGS  
STIR FRIED VEGETABLES, TERIYAKI BEEF  
ADD: HAND ROLLED SUSHI (+9)

## MEZZE

HUMMUS, VEGETABLE CRUDITÉ, PITA, OLIVES  
DOLMAS, GRILLED EGGPLANT SALAD, TABBOULEH  
LAMB MEATBALLS OR FALAFEL WITH TZATZIKI  
GRILLED VEGETABLE OR CHICKEN SHISH KEBABS

## SWEET NOTES | SELECT THREE

VANILLA CREAM PUFFS, CHOCOLATE ECLAIRS, CHEESECAKE BITES, FUDGE BROWNIE BITES  
RASPBERRY LEMON MERINGUE TARTLETS, RICOTTA CHEESE CANNOLIS, COCONUT MACAROONS  
ALMOND ITALIAN FLAG BITES, CHOCOLATE TRUFFLES, FRUIT TARTLETS, CHOCOLATE DRIZZLED STRAWBERRIES

**SELECT 3 STATIONS \$119 PER PERSON**

3 HOURS WOODCLIFF OPEN BAR INCLUDED

**SELECT 4 STATIONS \$129 PER PERSON**

AND 3 HOURS PREMIUM OPEN BAR INCLUDED

\*SALAD BAR AND SWEET NOTES INCLUDED WITH PACKAGE

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Lookout Point Buffet

## COCKTAIL HOUR

SELECT TWO WOODCLIFF DISPLAYS AND THREE WOODCLIFF HAND-PASSED HORS D'OEUVRES  
(SEE PAGES 9 & 10)

## SERVED SALAD

SELECT ONE (SEE PAGE 11)  
SERVED WITH WARM ARTISAN ROLLS & CREAMERY BUTTER

## ENTRÉES | SELECT THREE

(CHOOSE ADDITIONAL ENTRÉE ADD \$5 PER PERSON)

PRIME RIB OF BEEF CARVED TO ORDER HORSERADISH SAUCE, AU JUS  
SALMON ON CEDAR PLANK CARVED TO ORDER NY MAPLE MUSTARD GLAZE  
CHICKEN MARSALA MIXED MUSHROOMS, MARSALA THYME CREAM SAUCE  
STUFFED CHICKEN SMOKED GOUDA, PROSCIUTTO, SPINACH  
CHICKEN FRENCH CHICKEN BREAST, LEMON SHERRY SAUCE  
SALMON FILLET WITH CHOICE OF SAUCE:  
HORSERADISH SOUR CREAM & CUCUMBER DILL RELISH, WHOLE GRAIN MUSTARD SAUCE OR ORANGE SOY MISO  
BAKED COD HERB CRUSTED, LOBSTER SAUCE  
PENNE A LA VODKA  
WHOLE WHEAT PASTA BROCCOLI RABE, WHITE BEANS, TOMATOES

## ACCOMPANIMENTS

SELECT ONE: ROASTED RED POTATOES, YUKON SMASHED POTATOES, OR RICE PILAF  
CHEF'S CHOICE VEGETABLES

SELECT THREE:

FRESH FRUIT SALAD SEASONAL FRESH FRUIT BOWL  
CARROT COUSCOUS SALAD GINGER VINAIGRETTE, CRISPY SHALLOTS, CILANTRO  
BROCCOLI SALAD BACON, SHARP CHEDDAR, SUNFLOWER SEEDS, LEMON AIOLI  
GREEK TOMATO SALAD TOMATOES, BLACK OLIVES, BANANA PEPPERS, FETA, ROASTED PEPPERS, OREGANO  
MELON SALAD SRIRACHA VINAIGRETTE, FRESH MINT, TOASTED ALMONDS  
GREEN BEAN SALAD CHICKPEAS, ROASTED RED PEPPERS, RED ONION, LEMON-GARLIC VINAIGRETTE  
CAPRESE PASTA SALAD ORECCHIETTE PASTA, FRESH MOZZARELLA, TOMATOES, BASIL PESTO, PINE NUTS

**\$109 PER PERSON**

3 HOURS WOODCLIFF OPEN BAR INCLUDED

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax



# Traditional Served Wedding

## COCKTAIL HOUR

SELECT ONE WOODCLIFF DISPLAY:

### ARTISANAL CHEESE DISPLAY

LOCAL AND IMPORTED CHEESES, FRESH AND DRIED FRUIT, SPICED NUTS, ASSORTED CRACKERS, BAGUETTES

### VEGETABLE DISPLAY

VEGETABLE CRUDITÉ, GRILLED ZUCCHINI, PEPPERS, MUSHROOMS, ONIONS, MARINATED OLIVES, HOT PEPPER SALAD  
GRILLED SALT BREAD, HUMMUS, CARAMELIZED ONION DIP

TWO WOODCLIFF HAND-PASSED HORS D'OEUVRES  
(SEE PAGES 9 & 10)

## SALAD

SELECT ONE (SEE PAGE 11)

SERVED WITH WARM ARTISAN ROLLS & CREAMERY BUTTER

## ENTREÉS | SELECT TWO (DUO PLATE)

BEEF TENDERLOIN RED WINE DEMI GLAZE

CRAB CAKE CHOW CHOW, REMOULADE

JUMBO SHRIMP

SALMON FILET WITH CHOICE OF:

HORSERADISH SOUR CREAM & CUCUMBER DILL RELISH OR WHOLE GRAIN MUSTARD SAUCE

STUFFED CHICKEN PROSCIUTTO, SMOKED GOUDA, SPINACH, RED PEPPER SAUCE

STUFFED CHICKEN SPINACH ARTICHOKE, SHERRY-LEMON SAUCE

SERVED WITH CHOICE ACCOMPANIMENT & CHEF SELECTED VEGETABLES (SEE PAGE 11)

**\$94 PER PERSON**

3 HOURS WOODCLIFF OPEN BAR INCLUDED

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Traditional Buffet Wedding

## COCKTAIL HOUR

SELECT ONE WOODCLIFF DISPLAY:

### ARTISANAL CHEESE DISPLAY

LOCAL AND IMPORTED CHEESES, FRESH AND DRIED FRUIT, SPICED NUTS, ASSORTED CRACKERS, BAGUETTES

### VEGETABLE DISPLAY

VEGETABLE CRUDITÉ, GRILLED ZUCCHINI, PEPPERS, MUSHROOMS, ONIONS, MARINATED OLIVES, HOT PEPPER SALAD  
GRILLED SALT BREAD, HUMMUS, CARAMELIZED ONION DIP

TWO WOODCLIFF HAND-PASSED HORS D'OEUVRES (SEE PAGE 9)

## SALAD

SELECT ONE (SEE PAGE 11)

SERVED WITH WARM ARTISAN ROLLS & CREAMERY BUTTER

## ENTRÉES | SELECT TWO

(CHOOSE ADDITIONAL ENTRÉE ADD \$5 PER PERSON)

PRIME RIB OF BEEF CARVED TO ORDER HORSERADISH SAUCE, AU JUS

SALMON ON CEDAR PLANK CARVED TO ORDER NY MAPLE MUSTARD GLAZE

CHICKEN MARSALA MIXED MUSHROOMS, MARSALA THYME CREAM SAUCE

STUFFED CHICKEN SMOKED GOUDA, PROSCIUTTO, SPINACH

CHICKEN FRENCH CHICKEN BREAST, LEMON SHERRY SAUCE

SALMON FILLET WITH CHOICE OF SAUCE:

HORSERADISH SOUR CREAM & CUCUMBER DILL RELISH, WHOLE GRAIN MUSTARD SAUCE OR ORANGE SOY MISO

BAKED COD HERB CRUSTED, LOBSTER SAUCE

PENNE A LA VODKA

WHOLE WHEAT PASTA BROCCOLI RABE, WHITE BEANS, TOMATOES

SELECT ONE: ROASTED RED POTATOES, YUKON SMASHED POTATOES, OR RICE PILAF

CHEF'S CHOICE VEGETABLES

SELECT TWO:

FRESH FRUIT SALAD SEASONAL FRESH FRUIT BOWL

CARROT COUSCOUS SALAD GINGER VINAIGRETTE, CRISPY SHALLOTS, CILANTRO

BROCCOLI SALAD BACON, SHARP CHEDDAR, SUNFLOWER SEEDS, LEMON AIOLI

GREEK TOMATO SALAD TOMATOES, BLACK OLIVES, BANANA PEPPERS, FETA, ROASTED PEPPERS, OREGANO

MELON SALAD SRIRACHA VINAIGRETTE, FRESH MINT, TOASTED ALMONDS

GREEN BEAN SALAD CHICKPEAS, ROASTED RED PEPPERS, RED ONION, LEMON-GARLIC VINAIGRETTE

CAPRESE PASTA SALAD ORECCHIETTE PASTA, FRESH MOZZARELLA, TOMATOES, BASIL PESTO, PINE NUTS

**\$94 PER PERSON**

3 HOURS WOODCLIFF OPEN BAR INCLUDED

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Hors D'Oeuvres

## WOODCLIFF SELECTIONS | ADDITIONAL OPTION(S): \$3.25 PER PIECE

CAPRESE CROSTINI OLIVE OIL CROSTINI, PESTO MARINATED MOZZARELLA, TOMATO  
 BACON & CHEDDAR MEATBALLS BROWN SUGAR GLAZE  
 TRADITIONAL ARANCINI ASIAGO, MOZZARELLA, FRESH 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 SELECTIONS | \$4.50 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)

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# Delectable Displays

## WOODCLIFF SELECTIONS ARTISANAL CHEESE DISPLAY

LOCAL AND IMPORTED CHEESES, FRESH AND DRIED FRUIT, SPICED NUTS, ASSORTED CRACKERS, BAGUETTES

### VEGETABLE DISPLAY

VEGETABLE CRUDITÉ, GRILLED ZUCCHINI, PEPPERS, MUSHROOMS, ONIONS, MARINATED OLIVES, HOT PEPPER SALAD, GRILLED SALT BREAD  
HUMMUS, CARAMELIZED ONION DIP

### SLICED FRUIT

PINEAPPLE, MELON, BERRIES, RASPBERRY YOGURT DIP

### WARM SPINACH & ARTICHOKE DIP

BAKED PITA CHIPS, BAGUETTES

### TOMATO BRUSCHETTA

GRILLED FOCACCIA BREAD CROSTINI, MIXED OLIVES

## PREMIUM SELECTIONS

### CHARCUTERIE | \$13 PER PERSON

HOUSE MADE PRETZELS, ASSORTED LOCAL SAUSAGES, PICKLED VEGETABLES, WHOLE GRAIN MUSTARD

### ANTIPASTO DISPLAY | \$12 PER PERSON

LOCAL SALAMI, PEPPERONI, CAPICOLA, PROSCIUTTO, PROVOLONE, MARINATED FRESH MOZZARELLA, OLIVES, HOT PEPPER SALAD  
GRILLED FOCACCIA BREAD

### MARYLAND STYLE CRAB DIP | \$10 PER PERSON

OLIVE OIL CROSTINI, BAKED PITA CHIPS

### SHRIMP COCKTAIL | \$300 PER 100 PIECES

HORSERADISH COCKTAIL SAUCE, LEMON, HERBS

### OYSTERS ON THE HALF SHELL | \$350 PER 100 PIECES

COCKTAIL SAUCE, SHALLOT MIGNONETTE, HOT SAUCE, LEMONS

### SEAFOOD DISPLAY | MARKET PRICE

STEAMED CLAMS IN BUTTER, OYSTERS ON THE HALF SHELL, SHRIMP COCKTAIL, MARYLAND STYLE CRAB DIP, HORSERADISH COCKTAIL SAUCE  
GRILLED FOCACCIA BREAD CROSTINI, SHALLOT MIGNONETTE

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Salads, Starters & Accompaniments

## 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 PEPPERS, SCALLIONS, TOASTED PINE NUTS, BLUE CHEESE  
WHITE BALSAMIC VINAIGRETTE

## STARTERS | SELECT ONE

ADD TO ANY PACKAGE FOR \$4 PER PERSON

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

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Entrées

## CHICKEN

CHICKEN MILANESE CRISPY CHICKEN CUTLET, FRESH MOZZARELLA, BASIL-TOMATO CHUTNEY  
 CHICKEN MARSALA MIXED MUSHROOMS, MARSALA THYME CREAM SAUCE  
 SPINACH & ARTICHOKE STUFFED CHICKEN SHERRY-LEMON SAUCE  
 STUFFED CHICKEN PROSCIUTTO, SMOKED GOUDA, SPINACH, RED PEPPER SAUCE

## BEEF

FILET MIGNON 8 OZ. BEEF TENDERLOIN, RED WINE DEMI GLAZE  
 12 OZ NY STRIP STEAK COGNAC SAUCE  
 12 OZ DELMONICO RIBEYE ESPRESSO RUB, HOTEL BUTTER

## FISH

BAKED COD HERB CRUSTED, LOBSTER SAUCE  
 HADDOCK FRENCH LEMON-SHERRY SAUCE  
 SALMON FILET WITH CHOICE OF:  
 HORSERADISH SOUR CREAM & CUCUMBER DILL RELISH, OR WHOLE GRAIN MUSTARD SAUCE

## VEGETARIAN

MEDITERRANEAN RISOTTO BASIL, PINE NUTS, ARTICHOKE, CHERRY TOMATO SALSA, CRISPY TOFU (GLUTEN FREE)  
 EGGPLANT ARRABIATTA WHIPPED RICOTTA CHEESE, PARMESAN  
 BUTTERNUT SQUASH CASSOULET FRESH HERBS, ACORN SQUASH BOWL (VEGAN, GLUTEN FREE)  
 VEGETABLE BOLOGNESE ZUCCHINI AND YELLOW SQUASH NOODLES, CRISPY MUSHROOMS (VEGAN, GLUTEN FREE)

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# Delicious Desserts

## COFFEE STATION | \$4.95 PER PERSON

FRESHLY BREWED COFFEE, TEAVANA TEAS, HOT CHOCOLATE, ASSORTED FLAVORED SYRUPS  
WHIPPED CREAM, CINNAMON STICKS, MARSHMALLOWS

## CHOCOLATE LOVERS' FOUNTAIN | \$9.95 PER PERSON (MINIMUM 50 GUESTS)

CASCADING CHOCOLATE FOUNTAIN OVERFLOWING WITH BELGIAN CHOCOLATE  
STRAWBERRIES, CHOCOLATE CAKE, MINI RICE KRISPIE TREATS, PRETZEL RODS, MARSHMALLOWS  
MINI CHOCOLATE CHIP COOKIES

## CARAMEL LOVERS' FOUNTAIN | \$9.95 PER PERSON (MINIMUM 50 GUESTS)

CASCADING CARAMEL FOUNTAIN  
APPLE SLICES, DONUT HOLES, PRETZEL RODS, VANILLA CAKE, COCONUT MACAROONS, MINI OATMEAL RAISIN COOKIES

## S'MORES STATION | \$4 PER PERSON

MARSHMALLOWS, GRAHAM CRACKERS, CHOCOLATE BARS, SKEWERS

## WOODCLIFF PASTRY STATION | \$9.95 PER PERSON

FRESHLY BREWED COFFEE, TEAVANA TEAS, HOT CHOCOLATE, ASSORTED FLAVORED SYRUPS  
WHIPPED CREAM, CINNAMON STICKS, MARSHMALLOWS

## WOODCLIFF MINIATURE PASTRIES | SELECT THREE FROM BELOW (1 OF EACH PASTRY PER PERSON)

RASPBERRY LEMON MERINGUE TARTLETS | \$22

COCONUT MACAROONS | \$18

CHOCOLATE ECLAIRS | \$18

FUDGE BROWNIE BITES | \$18

CHEESECAKE BITES | \$19

CHOCOLATE TRUFFLES | \$21

FRUIT TARTLETS | \$22

RICOTTA CHEESE CANNOLIS | \$24

VANILLA CREAM PUFFS | \$20

CHOCOLATE DRIZZLED STRAWBERRIES | \$28

## SHOOTERS | \$2.95 PER ITEM

(2 DOZEN MINIMUM PER 1 FLAVOR)

TIRAMISU

CANNOLI

BANANAS FOSTER CHEESECAKE

RASPBERRY KEY-LIME PIE

DOUBLE CHOCOLATE MOUSSE BROWNIE

## CAKE POP TRIO | \$100 PER 50 PIECES

CARROT CAKE WITH CREAM CHEESE FROSTING

CHOCOLATE WITH

CHOCOLATE BUTTERCREAM FROSTING

VANILLA WITH ALMOND BUTTERCREAM FROSTING  
& TOASTED ALMONDS

## ITALIAN COOKIE BUNDLE

PECAN TEA COOKIES, PISTACHIO BUTTER COOKIES

LEMON MARASCHINO COOKIES

STRAWBERRY THUMBPRINTS, AMARETTI

CHOCOLATE DIPPED VANILLA WITH RASPBERRY

50 FOR \$65, 75 FOR \$95, 100 FOR \$125  
125 FOR \$155, 150 FOR \$185, 175 FOR \$220  
200 FOR \$250, 225 FOR \$280, 250 FOR \$300

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax







# Cake Flavors & Fillings

## CAKE FLAVORS

- VANILLA
- CHOCOLATE
- STRAWBERRY
- RED VELVET
- CARROT CAKE
- TOASTED ALMOND
- ORANGE
- LEMON
- LIME

## CAKE FILLINGS

- VANILLA CUSTARD
- DARK CHOCOLATE GANACHE
- CREAM CHEESE
- ALMOND CREAM
- DULCE DE LECHE
- RASPBERRY
- RASPBERRY CREAM
- LEMON CURD
- LEMON CREAM

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Late Night Cravings

## PIZZA STATION | \$32 PER SHEET PIZZA

MARGHERITA FRESH MOZZARELLA, CHERRY TOMATOES, BASIL  
 PEPPERONI FRESH MOZZARELLA  
 BREAKFAST PIZZA BACON, EGG, CHEDDAR

## MAKE YOUR OWN SLIDERS STATION | \$12 PER PERSON

GROUND BEEF BURGERS CHEDDAR CHEESE, LETTUCE, TOMATO, KETCHUP, MUSTARD, MAYONNAISE, PICKLES

## BUILD YOUR OWN MAC | \$10.95 PER PERSON

SHARP CHEDDAR MAC & CHEESE  
 CHOICE OF TOPPINGS: BACON, BUFFALO CHICKEN, MUSHROOMS, BROCCOLI, HERB BREAD CRUMBS

## MINI TACO STATION | \$12 PER PERSON

MARINATED GRILLED CHICKEN AND GROUND BEEF PICADILLO  
 LETTUCE, FRESH GUACAMOLE, SOUR CREAM, COTIJA CHEESE, PICO DE GALLO, FLOUR AND CORN TORTILLAS

## GARBAGE PLATE | \$15 PER PERSON

MEATS: CHEESEBURGER, HAMBURGER, WHITE AND RED HOTS  
 STARCHES: HOME FRIES, BAKED BEANS, MACARONI SALAD  
 TOPPINGS: KETCHUP, MUSTARD, ONIONS, MEAT HOT SAUCE

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax



# Beverage Packages

ADDITIONAL HOUR(S) OF OPEN BAR | \$8/PERSON/HOUR  
SPECIAL ORDERS AVAILABLE UPON REQUEST

## WOODCLIFF PACKAGE

- SVEDKA VODKA
- SVEDKA VANILLA VODKA
- SVEDKA RASPBERRY VODKA
- BEEFEATER GIN
- BACARDI SILVER RUM
- SAILOR JERRY SPICED RUM
- SAUZA BLUE SILVER TEQUILA
- SEAGRAM'S 7 WHISKEY
- JIM BEAM BOURBON
- GLEN MORAY SCOTCH
- KAMORA COFFEE LIQUEUR
  
- 10 SPAN PINOT NOIR, CALIFORNIA
- BOGLE MERLOT, CALIFORNIA
- VITIANO ROSSO (CABERNET, SANGIOVESE, MERLOT), ITALY
- OXFORD LANDING CABERNET SAUVIGNON, AUSTRALIA
- TRAPICHE OAK CASK MALBEC, ARGENTINA
- VILLA POZZI PINOT GRIGIO, ITALY
- TERRANOBLE SAUVIGNON BLANC, CHILE
- CHATEAU STE. MICHELLE RIESLING, WASHINGTON
- BOGLE CHARDONNAY, CALIFORNIA
- BRICCO RIELLA MOSCATO D'ASTI, ITALY

## PREMIUM PACKAGE

ADD \$10 PER PERSON

- TITO'S VODKA
- GREY GOOSE VODKA
- GREY GOOSE CITRON VODKA
- AVIATION GIN
- CAPTIAN MORGAN SILVER RUM
- CAPTAIN MORGAN SPICED RUM
- JACK DANIELS WHISKEY
- MAKERS MARK BOURBON
- CHIVAS SCOTCH
- ESPOLON TEQUILA
- KAHLUA COFFEE LIQUEUR
  
- WOODCLIFF SELCTIONS PLUS:
- JOSH PINOT NOIR, CALIFORNIA
- CHATEAU MONTFAUCON COTES DU RHONE, FRANCE
- COLUMBIA CREST MERLOT, WASHINGTON
- RUFFINO PINOT GRIGIO, ITALY
- LAMOREAUX LANDING RIESLING, FINGER LAKES
- LOUIS JADOT, MACON VILLAGES, CHARDONNAY, FRANCE

## BEER SELECTIONS

EACH PACAKAGE INCLUDES 2 DOMESTICS, 2 CRAFTS & 1 SELTZER

### DOMESTIC

- LABATT BLUE
- LABATT BLUE LIGHT
- COORS LIGHT
- BUD LIGHT
- MILLER LIGHT
- MICHELOB ULTRA
- 1911 CIDER
- CORONA

### CRAFT

- SIERRA NEVADA HAZY IPA
- THREE HEADS "THE KIND" IPA
- CAPTAIN LAWRENCE IPA
- BIG DITCH BLONDE ALE
- YOUNG LION PILSNER
- ITHACA APRICOT WHEAT
- GUINNESS STOUT
- GENESEE BREW HOUSE SEASONAL

### SELTZER

- WHITE CLAW MANGO
- WHITE CLAW RUBY GRAPEFRUIT
- WHITE CLAW LIME
- WHITE CLAW BLACK CHERRY

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax





# Enhancements

## WEDDING RENTALS

ALL WEDDING PACKAGES INCLUDE 8-POINT LINENS, CHOICE OF NAPKINS,  
COMPLIMENTARY CANDLE CENTERPIECES & CHOICE OF TABLE NUMBERS

WEDDING ARBOR | \$150

ADD IVORY CHIFFON SWAG TO ARBOR | \$20

SILVER OR GOLD CHARGERS | \$1 EACH

BLACK OR GOLD LANTERNS | \$4 EACH

IVORY CHIFFON TABLE RUNNERS | \$10 PER TABLE

CARD BOX | \$10

PLEASE CONSULT WITH YOUR WEDDING SPECIALIST FOR ANY OTHER CUSTOM DÉCOR NEEDS OR CUSTOM ORDERS

## CEREMONY VENUES

LOOKOUT POINT | \$2,000

LOWER MEADOW | \$1,000

INDOOR LOCATIONS AVAILABLE UPON REQUEST, BASED ON AVAILABILITY

## RECEPTION VENUES

### EVENT CENTER

125-175 GUESTS | \$1,500

176-250 GUESTS | \$2,000

251-350 GUESTS | \$2,500

### BALLROOM

125-250 GUESTS | \$500

All food and beverage subject to 14.1% administrative fee, 7.9% gratuity, and 8% sales tax



# Frequently Asked Questions

**Q: Do you have any food and beverage minimum requirements?**

**A:** Yes, **The Woodcliff Hotel & Spa** requires a \$19,000 food and beverage minimum to reserve our event center on Saturday evenings, a \$15,000 minimum on Friday's, and a \$10,000 minimum on Sunday's during peak season (May-October). The ballroom will require a \$12,000 food and beverage minimum on Saturday evenings, and a \$10,000 minimum on Friday and Sunday evenings. These minimums encompass your total food and beverage arrangements; excluding cash bar, applicable administrative fees, gratuity, and sales tax. Please note that minimums may change at the discretion of your Wedding Specialist. Consult your Wedding Specialist for more details regarding food and beverage minimums for any off-season celebration.

**Q: What do you require for a deposit at the time of booking?**

**A:** We require a \$1,500 non-refundable deposit for wedding receptions which will be outlined in your contract. Please note that **all deposits are non-refundable and non-transferable.**

**Q: What time can I have my event?**

**A:** Timing of your event is very important to us; for evening ballroom receptions, all music must end by 12:00 midnight. Our evening events in the event center must conclude by 11:00pm.

**Q: When do you require my final guest count/payment?**

**A:** We must be informed of your guaranteed attendance at least three (3) business days prior to your 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 30 days prior to the event. Until that time, prices are subject to change.

**Q: Can you make special accommodations for any dietary restrictions or allergies my guests may have?**

**A:** Our Wedding Specialist and Culinary Professionals would be pleased to offer specially designed menus tailored to your specific desires, or for any dietary needs or restrictions. We ask that you make our team aware in advance so we can best prepare to accommodate your requests.

**Q: What administrative fees and/or gratuities am I required to pay?**

**A:** A separate gratuity of 7.9% of all food and beverage charges will be added to your 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. 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.



# Frequently Asked Questions

**Q: Do you accept any outside catering/alcohol?**

**A:** No food or beverage may be brought into or taken out of the **Woodcliff Hotel & Spa** without permission from your Wedding Specialist. If permission is given, baked goods may only be brought in for your reception if they are from a Monroe County Health Department approved bakery (fees may be applicable). 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. **The 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 Hotel & Spa** to:

*“Request from any person appearing 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 Hotel & Spa’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, event center, and ballroom.”*

**Q: Do you offer specialty pricing for children or anyone under 21 years of age?**

**A:** For guests between the ages of 3-10, we offer kid-friendly options at a \$26.00 per person price point. Young adult pricing is offered for anyone between the ages of 11-20. These individuals would receive an adult meal, however because they are not of legal drinking age in NYS, they will be charged at a price point of \$75.00 per person.

**Q: Am I required to set up my own décor the day of my event?**

**A:** Our banquet staff will see to it that all of your items are set up to your satisfaction the day of your Celebration. We also ensure that your items are taken down at the conclusion of your event for convenient pick-up the following day upon check-out. The **Woodcliff Hotel & Spa** will not assume responsibility for lost items such as gifts, money boxes, gift envelopes, cake toppers, etc., however special arrangements can be made with your Wedding Specialist.

**Q: Should I provide my own event planner/coordinator?**

**A:** Our on-site Wedding Specialist is experienced and passionate about planning your celebration with you. They will act as your in-house wedding planner to oversee and assist in the planning of your celebration, vendor and rental coordination, and assist with day-of set up to ensure your event is executed to the highest quality. We are happy to work closely with an outside event planner if you choose to do so.

