

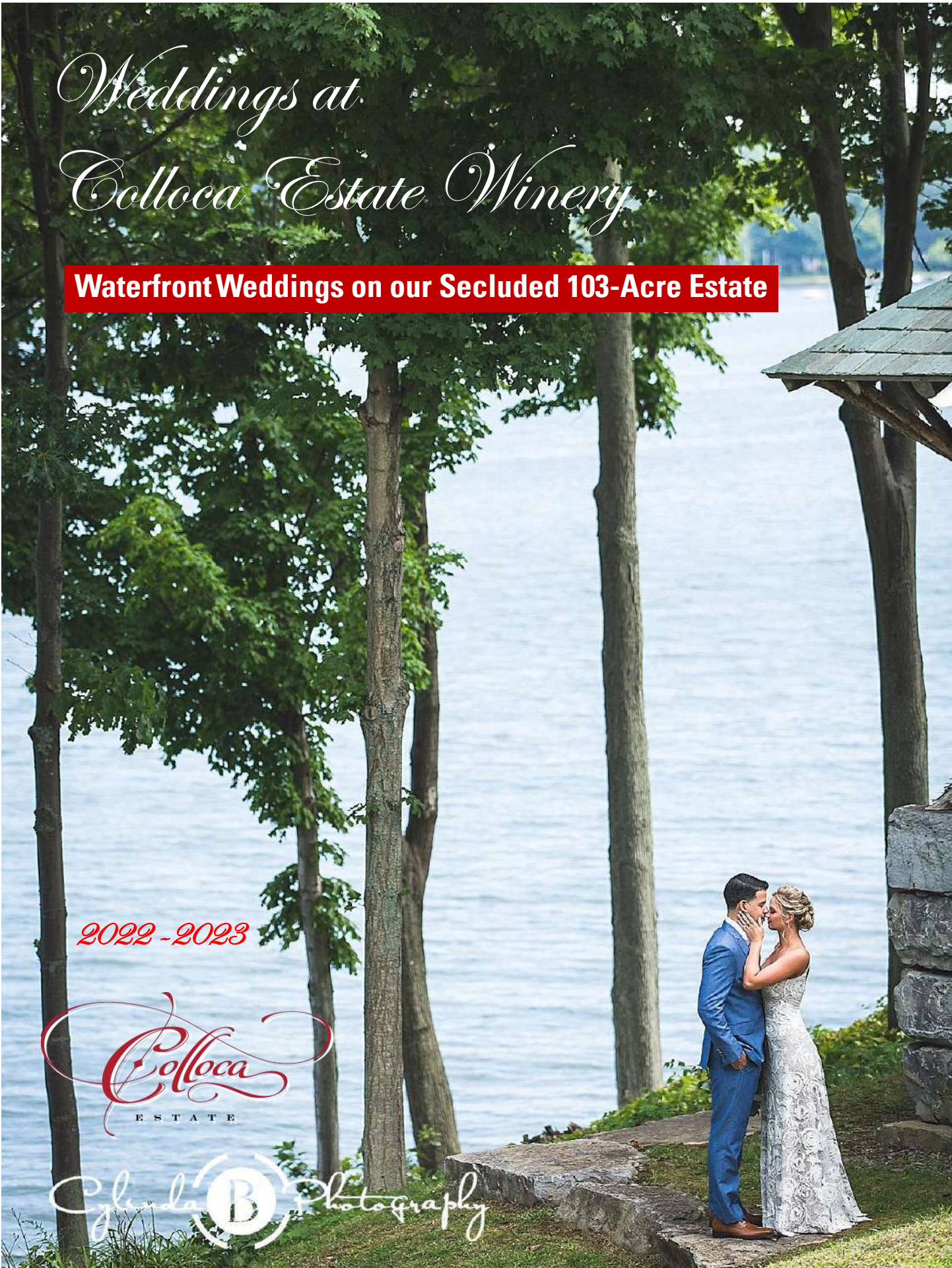
*Weddings at
Colloca Estate Winery*

Waterfront Weddings on our Secluded 103-Acre Estate

2022 - 2023

Colloca
ESTATE

Glenda B Photography



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WELCOME

Welcome TO COLLOCA ESTATE, A PRIVATE ONE-HUNDRED AND THREE-ACRE ESTATE LOCATED ON THE SOUTHERN SHORES OF THE GREAT LAKE ONTARIO IN THE QUIANT RESORT VILLAGE OF FAIR HAVEN, NEW YORK.

THIS ONE-OF-A-KIND PROPERTY BOASTS 900 FEET OF UNOBSTRUCTED PRISTINE WATERFRONT ENSCONCED ON LITTLE SODUS BAY, A SECLUDED INLET FROM THE LAKE. JUST ONE GLIMPSE OF THE MILLION-DOLLAR VIEWS THAT YOU AND YOUR GUESTS WILL ENJOY WILL HELP YOU UNDERSTAND WHY COLLOCA ESTATE WINERY HAS BECOME ONE OF THE MOST SOUGHT-AFTER WEDDING EVENT VENUES IN NEW YORK STATE.

CONVENIENTLY LOCATED LESS THAN AN HOUR DRIVE NORTH OF SYRACUSE AND AN HOUR EAST OF ROCHESTER, COLLOCA ESTATE WINERY RESIDES IN THE NORTHERN MOST PART OF NEW YORK STATE'S ESTEEMED FINGER LAKES REGION. HOME TO THE LAKE EFFECT VINEYARD® WITH BLOCKS PLANTED TO CHARDONNAY, PINOT NOIR, AND RIESLING, COLLOCA WINES HAVE WON INTERNATIONAL ACCLAIM AND AWARDS FOR THEIR UNIQUENESS AND QUALITY AND ARE TRULY A SPECIAL TREAT FOR YOUR GUESTS TO ENJOY.

COLLOCA ESTATE IS THE PERFECT VENUE FOR WEDDINGS AND EVENTS OF ALL SIZES, FROM SMALL GATHERINGS TO LARGER WEDDINGS. FROM BRIDAL SHOWERS, REHEARSAL DINNERS, WEDDING CEREMONIES AND RECEPTIONS, LATE NIGHT SEND-OFF'S AND BRUNCH THE NEXT DAY, OUR TEAM OF PROFESSIONALS HANDLES IT ALL FLAWLESSLY AND TAILORED TO THE WEDDING WEEKEND OF YOUR DREAMS.

IN ADDITION TO THE BEAUTY, PEACE, AND TRANQUILITY OF THE PROPERTY, AND THE PROFESSIONALISM AND SERVICE OF OUR TEAM, ONE KEY DIFFERENCE YOU WILL FIND IN THE COLLOCA CULTURE IS THE FLEXIBILITY OFFERED TO YOU IN CREATING A TAILOR-MADE WEDDING PLAN SUITED EXACTLY TO YOUR DESIRES. YOU WILL BE DELIGHTED WITH OUR NO-NONSENSE GUARANTEE THAT ENSURES A SENSE OF VALUE AND FLEXIBILITY THAT OTHER VENUES SIMPLY CANNOT OFFER.

PLEASE TAKE THE TIME TO REVIEW THE ARRAY OF OPTIONS PROVIDED AND UNMATCHED CULINARY CHOICES THAT OUR CHEF'S OFFER. FROM CHINA PLATED FINE DINING TO MORE CASUAL LAKE EFFECT BARBECUE INSPIRED THEMES, WE WILL CATER TO YOUR EVERY NEED. WE LOOK FORWARD TO SERVING YOU.

MS. MONICA CANALE, *GENERAL MANAGER*
MS. ALISON RODEN, *WEDDINGS & EVENTS COORDINATOR*
DR. CHRIS & MRS. MINDY COLLOCA, *PROPRIETORS*

VENUE CHECKLIST

Over THE YEARS WE HAVE HAD THE PLEASURE OF HOSTING OVER ONE-HUNDRED WEDDINGS AT COLLOCA ESTATE WINERY AND DURING THIS TIME HAVE COME TO LEARN THE LEVEL OF COMMITMENT TO QUALITY AND SERVICE THAT ARE NECESSARY TO SUCCESSFULLY EXECUTE WEDDINGS.

YOUR DECISION OF WHERE YOU HOST YOUR WEDDING CELEBRATION MUST CAREFULLY BALANCE BOTH FORM AND FUNCTION. SURE, THE VENUE SHOULD BE BEAUTIFUL, BUT YOU MUST ALSO CONSIDER THE PRACTICALITIES INVOLVED. FOR INSTANCE, WE HAVE LEARNED THAT OUTSIDE CATERERS CAN NEVER PROVIDE THE QUALITY AND SERVICE THAT WE COULD PROVIDE WITH A FACILITY ON SITE. THAT IS WHY WE INVESTED IN 3,600 SQ. FT. COMMERCIAL CATERING KITCHEN TO PERFECTLY EXECUTE AFFORDABLE MENUS THAT ARE BOTH EXCITING AND INVIGORATING AND EASY FOR OUR TEAM TO EXECUTE.

IT IS THE ATTENTION TO DETAIL THAT WILL MAKE YOUR WEDDING A SUCCESS. WE ENSURE THIS SERVICE WITH OUR ON-SITE WEDDING COORDINATOR WHO WILL ASSIST YOU IN NAVIGATING THROUGH THE NECESSARY DECISIONS YOU NEED IN PLANNING WITH LOVING GUIDANCE ALL ALONG THE WAY. WE PRIDE OURSELVES IN SMILING BRIDES AND ARE JUST AS EXCITED AS YOU ABOUT PLANNING AND HOSTING YOUR SPECIAL DAY.

COLLOCA ESTATE WINERY IS YOUR FULL-SERVICE FACILITY FOR HOSTING YOUR WEDDING WEEKEND.



✓ WEDDING VENUE CHECKLIST ✓

- ✓ Spectacular waterfront views
- ✓ Private and secluded venue
- ✓ Wedding space that is exclusively yours
- ✓ Awe-inspiring waterfront ceremony location options
- ✓ Unlimited time for photography
- ✓ Fully self-catered kitchen and bar facilities
- ✓ Professional wait staff on site
- ✓ Unparalleled flexibility with your plans and menus
- ✓ Stunning facilities
- ✓ Spacious Grand Ballroom
- ✓ An array of culinary menu choices for cocktail hour and dinner service
- ✓ Award-winning wines served
- ✓ First class concierge service
- ✓ No non-sense guarantee

EVENTS THAT WE HOST

- WEDDING CEREMONIES
- WEDDING RECEPTIONS
- REHEARSAL DINNERS
- BRIDAL OR BABY SHOWERS
- CORPORATE EVENTS AND DINNERS
- WINE PAIRING DINNERS
- COOKING CLASSES
- MEETINGS, SEMINARS, AND RETREATS
- CLASS REUNIONS
- ANNIVERSARY OR BIRTHDAY PARTIES
- RETIREMENT PARTIES
- HOLIDAY PARTIES AND FUNCTIONS
- FAMILY REUNIONS
- MEMORIAL SERVICES / FUNERAL RECEPTIONS / CELEBRATIONS OF LIFE
- PIG ROASTS AND CLAMBAKES
- CONCERTS AND FESTIVALS

“Our greatest compliment is when guests tell us that it was the most beautiful wedding they have ever attended.”



THE PRIVATE AND SECLUDED NINE-HUNDRED FEET OF WATERFRONT ARE YOURS TO ENJOY AT COLLOCA ESTATE. (PHOTO COURTESY OF ONEPHOTO PHOTOGRAPHY)

WEDDING VENUES

A COLLOCA ESTATE, WE HAVE OVER 100 ACRES OF PROPERTY FOR YOU TO SHARE WITH YOUR GUESTS. WE HAVE NUMEROUS PRIVATE VENUE LOCATIONS ON PROPERTY FOR YOU TO RESERVE AND HOST YOUR FUNCTION.

THE SOUTH LAWN



© 2018 Keech Photography

WITH MAGNIFICENT WATERFRONT VIEWS, THE SOUTH LAWN OF COLLOCA ESTATE SHOWCASES 900 FEET OF UNOBSTRUCTED WATERFRONT GIVING MILLION-DOLLAR VIEWS IDEAL FOR WEDDING CEREMONIES. (PHOTO COURTESY OF KEECH PHOTOGRAPHY)



THE LOWER TERRACE



OVERLOOKING THE ESTATE'S WATERFRONT, THIS LOCALE IS IN CLOSE PROXIMITY TO THE EVENT CENTER GRAND BALLROOM AND RESTROOM FACILITIES AND IS WELL SUITED FOR WEDDING CEREMONIES OR COCKTAIL RECEPTIONS.



(PHOTO COURTESY OF MNDY LIPCAVAGE PHOTOGRAPHY)

THE BIRCH TREES



OUR MAGICAL WHITE BIRCH FOREST IS THE PLACE WHERE WISHES ARE GRANTED, AND DREAMS COME TRUE. (PHOTOS COURTESY OF CYLINDA B PHOTOGRAPHY)



THE GRAND BALLROOM



THE GRAND BALLROOM OF THE FAIR HAVEN EVENT CENTER AT COLLOCA ESTATE WINERY SETS UPON 900 FT OF WATERFRONT AND PROVIDES OVER 7,000 SQ. FT. OF BANQUET SPACE COMFORTABLY ACCOMMODATING OVER 400 GUESTS. THE UPPER MEZZANINE LEVEL PROVIDES EVEN MORE SPACE FOR GUESTS TO ROAM AND TAKE IN THE MAGNIFICENT VISTAS FROM ABOVE.

THE GRAND BALLROOM

OUR BRAND-NEW BALLROOM WAS COMPLETED IN THE FALL OF 2020 AND IS CONSTRUCTED OF POST AND BEAM CRAFTSMANSHIP INCORPORATING CONTEMPORARY GLASS ENCLOSURES INSPIRING A FEEL OF RUSTIC ELEGANCE. SPANNING OVER 7,000 SQUARE FEET, THE GRAND BALLROOM PROVIDES INDOOR/OUTDOOR SPACE THAT CAN SEAT OVER 400 GUESTS BUT VERSATILE ENOUGH TO ACCOMMODATE SMALLER WEDDINGS OF 150 OR MORE.

GLASS WALLS CAN BE OPENED OR CLOSED DEPENDING ON THE WEATHER FOR YEAR-ROUND USE PROVIDING BRIGHT AND SPACIOUS OPPORTUNITIES FOR ANY SPECIAL WEDDING RECEPTION. THE SECOND-FLOOR MEZZANINE LEVEL PROVIDES ADDITIONAL SPACE FOR GUESTS TO EXPLORE AND TAKE IN THE MILLION-DOLLAR VIEWS OF THE PROPERTY. IN ADDITION, THE MEZZANINE LEVEL HOUSES A VIP SUITE THAT CAN BE UTILIZED FOR BRIDAL PARTIES TO GET READY FOR THEIR BIG DAY. STATE-OF-THE-ART GEO-THERMAL HEATING AND COOLING MITIGATE ANY WEATHER CONCERNS ENABLING WEDDINGS AND EVENTS 52 WEEKS A YEAR.



THE FAIR HAVEN EVENT CENTER AT COLLOCA ESTATE WINERY IS AN ARCHITECTURAL MARVEL ENABLING PRIVATE WEDDINGS AND EVENTS ALL YEAR ROUND.

WINERY TASTING ROOM



OUR NEW WINERY TASTING ROOM WAS COMPLETED IN THE FALL OF 2014 AND IS BUILT OF THE PROPERTY'S HARDWOODS FROM OUR OWN FOREST AND AUTHENTIC STONE SET AMONG THE VINES OVERLOOKING OUR POND. IT CAN BE BOOKED FOR PRIVATE EVENTS OF UP TO 50 PEOPLE. (PHOTO COURTESY OF KEECH PHOTOGRAPHY)



6 Simple Questions

TO GET STARTED WITH A QUOTE WE JUST NEED TO KNOW:

1. YOUR DESIRED WEDDING DATE?
2. HOW MANY GUESTS DO YOU EXPECT?
3. WILL YOU BE HAVING A CEREMONY HERE AT OUR ESTATE OR ELSEWHERE (IE. CHURCH)?
4. WILL YOU BE HAVING A COCKTAIL HOUR? WHAT FOOD WOULD YOU LIKE FOOD SERVED AT THE COCKTAIL HOUR?
5. IS THERE A DINNER MENU OPTION THAT APPEALS TO YOU?
6. WILL YOU BE HAVING AN OPEN BAR, CASH BAR OR COMBINATION OF BOTH AND FOR WHAT DURATION?

WITH THESE QUESTIONS ANSWERED WE CAN QUICKLY PROVIDE AN INITIAL ESTIMATE SO YOU CAN EVALUATE YOUR BUDGET AND SEE HOW AFFORDABLE COLLOCA ESTATE WEDDINGS ARE.

QUOTES WITH OUR COMPLIMENTS

We FEEL PRIVILEGED THAT YOU ARE CONSIDERING OUR VENUE FOR YOUR WEDDING CELEBRATION AND WE ARE HAPPY TO ASSIST IN PROVIDING YOU WITH AN ESTIMATE OF COSTS TO WORK WITHIN YOUR BUDGET. AT COLLOCA ESTATE, WE TREAT YOU LIKE FAMILY, AND WE BELIEVE IN A NO-NONSENSE CONTRACT THAT CLEARLY OUTLINES EXACTLY WHAT YOU ARE GETTING AND WHAT IT COSTS SO THERE ARE NO SURPRISES.

NO NO-NONSENSE GUARANTEE

There IS FIERCE COMPETITION FOR PRIME DATES AT OUR VENUE AND WE NORMALLY BOOK OVER A YEAR IN ADVANCE. INASMUCH, WE HAVE CREATED A NO-NONSENSE GUARANTEE TO PUT YOU AT EASE. IT MEANS THAT SO LONG AS YOU MEET OUR MINIMUM GUARANTEES YOU CAN CHANGE YOUR EVENT ORDER ANY TIME AFTER THE CONTRACT IS SIGNED UP UNTIL THE FINAL GUARANTEE DATE. FOR INSTANCE, YOU CAN CONTINUE TO CUSTOMIZE YOUR MENU ADDING OR SUBTRACTING MENU ITEMS. YOU CAN CHANGE YOUR GUEST NUMBERS AS YOUR RESPONSES COME IN.

SO, IF OUR PROPERTY IS YOUR FIRST CHOICE, YOU CAN BE AT EASE IN PLACING YOUR INITIAL DEPOSIT TO RESERVE YOUR DATE AND RELAX KNOWING YOUR DATE IS RESERVED AND SECURED JUST FOR YOU.

GET A FEEL FOR OUR MENUS AND REVIEW OUR POLICIES AND GET BACK TO US AND WE'D BE HAPPY TO BEGIN THE PROCESS OF PROVIDING YOU WITH A WORKING QUOTE CONSISTENT WITH YOUR VISION. WE LOOK FORWARD TO SERVING YOU!

HERE'S WHAT'S INCLUDED

A COLLOCA ESTATE, THE VIP TREATMENT THAT YOU RECEIVE MATCHES THE MILLION-DOLLAR VIEWS YOU AND YOUR GUESTS WILL ENJOY. OUR IN-HOUSE WEDDING COORDINATORS WILL WORK WITH YOU TO ENSURE THAT EVERY DETAIL IS HANDLED. VIP SERVICES OFFERED TO YOU WITH OUR COMPLIMENTS INCLUDE:

- PERSONAL CONSULTATIONS WITH OUR ON-SITE WEDDING COORDINATOR
- CUSTOMIZED FLOOR PLAN
- UNLIMITED PHOTO OPPORTUNITIES THROUGHOUT THE ESTATE (WATERFRONT, VINEYARD, SUNSET, AND MORE)
- FULL ACCESS TO THE EVENT AREA ON THE DAY OF YOUR EVENT (OR THE DAY BEFORE IF NOT OCCUPIED AND FEASIBLE)
- CEREMONY AND REHEARSAL ORGANIZATION AND COORDINATION
- COMPLIMENTARY PARKING
- SHUTTLE SERVICE FOR HANDICAPPED GUESTS OR SENIORS FROM PARKING AREA TO EVENT LOCATIONS
- ALL TABLES INCLUDING BANQUET ROUNDS AND HIGH BACK FRUITWOOD CHIAVARI CHAIRS FOR GUESTS, RECTANGULAR TABLES FOR YOUR SET-UP, COCKTAIL TABLES, WINE BARRELS AND LIVE EDGE SLABS DECORATIVES, TO YOUR FLOOR PLAN
- WHITE CHINA, SILVERWARE, AND STEMWARE
- PROFESSIONAL STAGE FOR YOUR ENTERTAINMENT
- CAKE CUTTING AND SERVICE TO YOUR GUESTS
- RECEIVING OF CAKE AND FLOWERS AND STORAGE IN OUR COOLERS



PRICING

WEDDING CEREMONIES

\$1,250

Wedding CEREMONIES INCLUDE EXCLUSIVE USE OF THE GROUNDS IN YOUR CHOSEN CEREMONY LOCATION FOR UP TO AN HOUR ALLOWING AMPLE TIME TO ACCOMMODATE GUEST ARRIVAL, THE CEREMONY, AND MOVEMENT TO THE RECEPTION LOCATION. SET-UP AT THE AGREED CEREMONY LOCATION INCLUDES:

- ARBOR / ARCH
- 2 WINE BARRELS PLACED AT AISLE ENDS OR ELSEWHERE (IF DESIRED)
- WHITE CHAIRS FOR YOUR GUESTS
- SMALL TABLE AND LINEN (IF DESIRED)
- ELECTRICAL CONNECTION FOR OFFICIANT AND SERVICE
- MICROPHONE, MICROPHONE STAND, AND AUDIO PA SOUND SYSTEM (IF DESIRED)
- USE OF THE PROPERTY FOR PHOTOGRAPHS
- SHUTTLE SERVICE TRANSPORT OF GUESTS REQUIRING SPECIAL SERVICE FROM CEREMONY LOCATION TO RECEPTION

INCLEMENT WEATHER. FOR CLIENTS HOSTING THEIR WEDDING RECEPTION IN THE GRAND BALLROOM, THE OPTION OF AN INDOOR CEREMONY IN THE GRAND BALLROOM PRIOR TO THE RECEPTION MAY BE ARRANGED FOR THE SAME PRICE IN THE EVENT OF INCLEMENT WEATHER. THIS DETERMINATION WILL BE MADE BY THE CLIENT IN COORDINATION WITH OUR TEAM 24 HOURS PRIOR TO THE EVENT.

*NOTE - WHITE TENT SETUP AND RENTAL FOR THE CEREMONY LOCATION (IF DESIRED) IN THE EVENT OF INCLEMENT WEATHER IS \$500 SUPPLEMENT. ALL DECORATIONS AND DECORATING FOR THE CEREMONY INCLUDING FLOWERS, DECORATING THE ARCH, ETC. ARE THE RESPONSIBILITY OF THE CLIENT AND ARE NOT INCLUDED.



WEDDING RECEPTIONS

GRAND BALLROOM

*WEEKDAY PRICING ALSO AVAILABLE UPON REQUEST

RENTAL	MON-THURS	FRIDAY	SATURDAY	SUNDAY
2022	\$500	\$2,500	\$4,000	\$2,500
2023	\$1,000	\$3,000	\$5,000	\$3,000

FUNCTION SET-UP

Wedding RECEPTIONS AT YOUR CHOSEN

LOCATION INCLUDE 4 HOURS DURATION, TYPICALLY INCLUDING A ONE-HOUR

COCKTAIL HOUR AND THREE-HOUR RECEPTION. ADDITIONAL HOURS MAY BE BOOKED FOR \$750. YOUR WEDDING RECEPTION SETUP INCLUDES:

*“Value is what you get.”
~Warren Buffett*

- PERSONAL ON-SITE EVENT COORDINATOR
- 60" TABLE ROUNDS THAT SEAT 6-8 PEOPLE
- SWEETHEART ROUND OR RECTANGULAR HEAD TABLE (IF DESIRED)
- HIGH BACK FRUITWOOD CHIVARI CHAIRS
- WHITE CHINA, SILVERWARE, AND STEMWARE
- CUSTOMIZED FLOOR PLAN
- STAGE FOR ENTERTAINMENT OR DJ STATION SET-UP (TABLE AND ELECTRIC SUPPLY)
- DANCE FLOOR AREA
- TABLE FOR GIFTS
- TABLE FOR CAKE AND DESSERTS
- TABLE(S) FOR IN MEMORY PHOTOS, OR OTHER NEEDS
- WINE BARRELS AND LIVE EDGE SLABS (IF DESIRED)
- VENUE LIGHTING

*NOTE - ALL FLOWERS, DECORATIONS, AND DECORATING IS THE RESPONSIBILITY OF AND TO BE PROVIDED BY THE CLIENT.

LINEN RENTAL IS AVAILABLE FOR \$4.95 PER PERSON AND INCLUDES YOUR COLOR CHOICE OF TABLECLOTH LINENS (WHITE, IVORY, OR BLACK) AND DINNER NAPKINS (A VARIETY OF COLORS AVAILABLE). RENTAL ALSO INCLUDES SKIRTING FOR NON-GUEST AND SERVICE TABLES AS WELL. OUR STAFF WILL SET ALL GUEST TABLES WITH YOUR SELECTED LINEN COLORS AND DESIRED LAYOUT.

VIP SUITE RENTAL ON THE MEZZANINE LEVEL IS AVAILABLE FOR \$250 PER DAY WITH CHECK-IN AT 9 AM AND USAGE DURATION UNTIL THE END OF YOUR EVENT. EARLIER CHECK-IN BASED UPON AVAILABILITY.

MENUS

APPETIZER DISPLAYS

\$7.95

(PRICING PER PERSON)

FRESH FRUIT DISPLAY

AN ASSORTMENT OF FRESH MELON, BERRIES, AND OTHER SEASONAL FRUIT

FARMER'S MARKET

TRADITIONAL CRUDITÉS DISPLAY OF FRESH VEGETABLES WITH HOUSE MADE BUTTERMILK-HERB RANCH

TUSCAN ROASTED VEGETABLES (+ \$1)

GRILLED MARINATED ZUCCHINI, YELLOW SQUASH, RED ONION, BELL PEPPERS, EGGPLANT, AND MORE

CHEESE BOARD (+ \$2)

ASSORTED IMPORTED AND NEW YORK STATE CHEESES, GRAPES AND FRUIT GARNISH, WHOLE GRAIN MUSTARD, AND GOURMET CRACKERS

ANTIPASTO BOARD (+ \$2)

SHAVED PROSCIUTTO, ABRUZZE SALAMI, SOPRESSATTA, MARINATED MUSHROOMS, ROASTED RED PEPPERS, OLIVES, ARTICHOKE HEARTS, AND CRUSTY BREAD

MEDITERRANEAN SPREAD (+ \$2)

BABA GHANOUSH, HUMMUS, OLIVE TAPENADE, TZATZIKI, OLIVES, FALAFEL, MOROCCAN TOMATO SALAD, AND PITA



PASSED HORS D'OEUVRES

ELEGANTLY PREPARED AND PASSED TO YOUR GUESTS BY OUR WAITSTAFF.
PRICING INCLUDES 2 PIECES PER PERSON | 25 PERSON MINIMUM

MEAT OPTIONS \$6.50

BACON STUFFED MINI POTATO SKINS W/CHEESE, & SOUR CREAM
HIBACHI BEEF SKEWERS WITH CHIMICHURRI DRIZZLE
BEEF BRISKET CROSTINI WITH HORSERADISH MAYO
CHICKEN KABABS WITH SPICY PEANUT LIME DIPPING SAUCE
TEQUILA LIME CHICKEN SKEWERS
CHICKEN OR PORK POT STICKER DUMPLINGS WITH PONZU SAUCE
FRIED CHICKEN BITES WITH ASIAN CHILI DOLLOP
SMOKED DUCK BREAST CROSTINI WITH RED ONION JAM
MINI QUICHE LORRAINE
NORTHERN ITALIAN MEATBALLS
ROASTED PORK BELLY CROSTINI WITH APPLE CHUTNEY
SAUSAGE STUFFED MUSHROOM CAPS
STEAK FAJITA CUPS WITH CHIPOTLE CRÈME FRAICHE

FISH & SEAFOOD OPTIONS \$7.50

AHI TUNA POKE BITES ON FRIED WONTON WITH WASABI AIOLI, & BLACK SESAME
SEARED AHI TUNA ON SLICED CUCUMBER WITH AVOCADO
BACON WRAPPED SCALLOPS
MINI CRAB CAKES WITH CAJUN REMOULADE
CEVICHE - FISH, SHRIMP, SCALLOP, OR COMBO ON FRIED WONTON CHIP
LOBSTER AVOCADO SALAD IN TORTILLA CUPS (+ \$2)
OYSTERS ON THE HALF SHELL OR ROCKEFELLER (+ \$2)
BOOM BOOM SHRIMP - FRIED WITH SWEET & SPICY SAUCE
COCONUT SHRIMP WITH PINEAPPLE LIME SAUCE
SHRIMP AVOCADO CUPS
SHRIMP COCKTAIL WITH SPICY TOMATO RELISH AND LEMON CAPER AIOLI
SMOKED SALMON CROSTINI WITH DILL CRÈME FRAICHE
ASSORTED HAND CUT SUSHI

VEGETARIAN OPTIONS \$6.50

ARANCINI - PANKO ROLLED FRIED RISOTTO BALLS WITH TOMATO SAUCE
BRUSCHETTA CANAPES - DICED TOMATO, FRESH BASIL, OLIVE OIL
SWEET & SAVORY CROSTINI OF GOAT CHEESE & PEAR, CAPONATA, ETC.
FALAFEL BALLS WITH TZATZIKI
THAI VEGGIE SPRING ROLLS WITH SWEET CHILI SAUCE
TOMATO CAPRESE WITH BALSAMIC DRIZZLE
VEGETABLE POT STICKER DUMPLINGS WITH PONZU SAUCE
MINI QUICHE FLORENTINE
SPANAKOPITA WITH TZATZIKI
SPINACH ARTICHOKE STUFFED MUSHROOM CAPS
STUFFED MINI POTATO SKINS W/GREEN ONION, CHEESE, & SOUR CREAM



HIBACHI BEEF SKEWERS



SMOKED DUCK BREAST CROSTINI



AHI TUNA BITES



SHRIMP COCKTAIL



BRUSCHETTA CANAPES

ATTENDED DINNER SERVICE

\$38

YOUR CHOICE OF SERVICE STYLE - BUFFET, FAMILY STYLE, OR STATIONS – EACH ATTENDED BY OUR ATTENTIVE SERVICE TEAM. PRICING IS PER PERSON OF THE BASE PRICE PLUS ANY SUPPLEMENTS (\$). CUSTOMIZED MENUS CAN ALSO BE EASILY ARRANGED WITH OUR CHEF AND WITH ADVANCED NOTICE, WE CAN ACCOMMODATE GUESTS WITH FOOD ALLERGIES OR DIETARY RESTRICTIONS.

SALADS (CHOOSE ONE)

ADD AN ADDITIONAL SALAD FOR (+ \$3)

CAESAR SALAD WITH PARMESAN CHEESE AND CROUTONS

TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING

GREEK SALAD WITH CUCUMBERS, TOMATOES, OLIVES, AND FETA

WARM BACON SPINACH SALAD WITH & EGG AND POPPYSEED DRESSING

ARUGULA SALAD WITH GOAT CHEESE, RED ONION, AND CANDIED WALNUTS (+ \$1)

VINEYARD SALAD WITH GRAPES, WALNUTS AND BRIE (+ \$1)

DINNER ENTREES (CHOOSE TWO)

ADD AN ADDITIONAL ENTREE FOR (+ \$8)

ROASTED LEMON HERBED FRENCHED CHICKEN WITH BUERRE BLANC

SMOKED BARBECUED CHICKEN

CHICKEN MARSALA

CHARDONNAY CHICKEN PICCATA COLLOCA CHARDONNAY REDUCTION & CAPERS

SLOW ROASTED PULLED PORK WITH BARBECUE SAUCE ACCOMPANIMENTS

ROASTED STUFFED PORK LOIN WITH COLLOCA RED WINE REDUCTION

CHICKEN OR EGGPLANT PARMESAN

GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

MEAT LASAGNA OR VEGETABLE LASAGNA

HOMEMADE MEATBALLS AND SAUCE

HOUSE ROAST TURKEY

HONEY BAKED HAM WITH JALAPENO PINEAPPLE GLAZE

JAMBALAYA – CREOLE RECIPE OF CHICKEN, SHRIMP, TOMATOES, AND RICE

CHICKEN SALTIMBOCCA STUFFED WITH PROSCIUTTO, SPINACH & CHEESE (+ \$2)

SMOKED BEEF BRISKET WITH CHIMICHURRI SAUCE (+ \$2)

USDA PRIME SIRLOIN STEAK WITH CABERNET REDUCTION (+ \$3)

USDA PRIME RIB OF BEEF AU JUS (+ \$4)

FILET MIGNON OF BEEF WITH CHIMICHURRI AND CABERNET REDUCTION (+ \$6)

BABY BACK RIBS (+ \$2)

BAKED HADDOCK WITH DILL BUTTER CRUST (+ \$3)

CRAB STUFFED HADDOCK OSCAR WITH ASPARAGUS AND HOLLANDAISE (+ \$4)

DOVER SOLE EN PAPILOTE BAKED IN PAPER W/ TOMATOES AND OLIVES (+ \$4)

BAKED SALMON WITH BUERRE BLANC SAUCE (+ \$3)

SMOKED SALMON WITH CUCUMBER DILL YOGURT, AND CAPERS (+ \$2)

SIDES (CHOOSE THREE)

ADD AN ADDITIONAL SIDE FOR (+ \$4)

COLD SIDES

BEET SALAD
BLACK BEAN SALAD
FRUIT SALAD
NORTHERN ITALIAN WHITE BEAN SALAD
MEDITERRANEAN PASTA SALAD
SICILIAN TOMATO POTATO SALAD
RED POTATO SALAD
WATERMELON STRAWBERRY SALAD

HOT SIDES

ROASTED RED POTATOES
GARLIC SMASHED POTATOES
CREAMY MASHED POTATOES
NEW YORK STATE SALT POTATOES
PASTA WITH TOMATO BASIL SAUCE
PASTA WITH VODKA SAUCE
PASTA ALFREDO
PASTA PRIMAVERA
MACARONI AND CHEESE
RISOTTO
MUSHROOM RISOTTO
WILD RICE MEDLEY
SEASONAL VEGETABLES
ROASTED CORN ON THE COB
FIRE ROASTED ROOT VEGETABLES
GREEN BEANS WITH ALMONDS
ASIAN SLAW
SMOKEHOUSE BEANS

BREADS (CHOOSE ONE)

ADD AN ADDITIONAL BREAD FOR (+ \$2)

ASSORTED DINNER ROLLS
PRETZEL ROLLS
SOURDOUGH ROLLS
GARLIC BREAD
CORN BREAD



DOVER SOLE EN PAPILOTE



CHICKEN SALTIMBOCCA



FAMILY STYLE PLATTERS

THEMED DINNER OPTIONS

\$38

We've ASSEMBLED SOME OF OUR MOST POPULAR MENU OPTIONS TO HELP WITH YOUR DECISIONS. THEMED DINNER OPTIONS INCLUDE YOUR CHOICE OF BUFFET, FAMILY STYLE, OR STATIONS SERVICE EACH ATTENDED BY OUR STAFF. CUSTOMIZED MENUS CAN ALSO BE EASILY ARRANGED WITH OUR CHEF AND WITH ADVANCED NOTICE, WE CAN ACCOMMODATE GUESTS WITH FOOD ALLERGIES OR DIETARY RESTRICTIONS. PRICED PER PERSON.

COLLOCA ESTATE ITALIAN FEAST

TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING
ROASTED LEMON HERBED FRENCHED CHICKEN WITH BUERRE BLANC
HOMEMADE MEATBALLS AND SAUCE
GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
PASTA PRIMAVERA OR PASTA WITH TOMATO BASIL SAUCE
SEASONAL VEGETABLES
GARLIC BREAD

LAKE EFFECT VINEYARD® BARBECUE (+ \$4)

VINEYARD SALAD WITH GRAPES, WALNUTS AND BRIE
SMOKED BARBECUED CHICKEN
SLOW ROASTED PULLED PORK WITH BARBECUE SAUCE ACCOMPANIMENTS
PASTA PRIMAVERA OR MACARONI AND CHEESE
SEASONAL VEGETABLE
ASIAN SLAW
SMOKEHOUSE BEANS
ASSORTED DINNER ROLLS OR CORNBREAD

LAKE EFFECT VINEYARD® BAYSIDE PIG ROAST (+ \$10)

TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING
SMOKED BARBECUED CHICKEN
CARVED WHOLE ROAST PORK WITH BARBECUE SAUCE ACCOMPANIMENTS
GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
GARLIC SMASHED POTATOES
PASTA PRIMAVERA OR MACARONI AND CHEESE
SEASONAL VEGETABLE
ASIAN SLAW
SMOKEHOUSE BEANS
CORNBREAD

LAKE EFFECT VINEYARD® BAYSIDE STEAK BAKE (+ \$12)

VINEYARD SALAD WITH GRAPES, WALNUTS AND BRIE
INDIVIDUALLY GRILLED NY STRIP OR DELMONICO STEAKS
NEW YORK STATE SALT POTATOES OR GARLIC SMASHED POTATOES
PASTA PRIMAVERA
BEET SALAD
ROASTED LOCAL SWEET CORN
SEASONAL VEGETABLES
ASSORTED DINNER ROLLS

LAKE EFFECT VINEYARD® BAYSIDE CLAMBAKE (+ \$23)

NEW ENGLAND CLAM CHOWDER
TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING
STEAMED NOVA SCOTIA LITTLENECK CLAMS WITH DRAWN BUTTER
SMOKED BARBECUED CHICKEN
GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
NEW YORK STATE SALT POTATOES
ROASTED LOCAL SWEET CORN
MEDITERRANEAN PASTA SALAD
ASIAN SLAW
ASSORTED DINNER ROLLS

LAKE EFFECT VINEYARD® BAYSIDE LOBSTER BAKE (+ \$39)
OR MARKET PRICE

NEW ENGLAND CLAM CHOWDER
TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING
STEAMED WHOLE MAINE LOBSTER (1 ¼ TO 1 ½ LBS. - 1 PER PERSON)
STEAMED NOVA SCOTIA LITTLENECK CLAMS WITH DRAWN BUTTER
SMOKED BARBECUED CHICKEN
GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
NEW YORK STATE SALT POTATOES
ROASTED LOCAL SWEET CORN
MEDITERRANEAN PASTA SALAD
ASIAN SLAW
ASSORTED DINNER ROLLS

COLLOCA ESTATE PAELLA PARTY (+ \$7)

MEAT, SEAFOOD, AND VEGETARIAN SPANISH PAELLAS COOKED IN AUTHENTIC MONSTER 36"-42" PANS BEFORE YOUR GUESTS (+ \$15 FOR LOBSTER)
INCLUDES ONE SALAD, TWO SIDES, & ONE BREAD CHOICE



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DINNER SERVICE AT COLLOCA ESTATE (PHOTO COURTESY OF KEECH PHOTOGRAPHY)



LAKE EFFECT VINEYARD® LOBSTER BAKE AT COLLOCA ESTATE WINERY

PLATED DINNER OPTIONS

\$44

Plated FINE DINING SERVICE INCLUDES THE ATTENTIVE SERVICE OF OUR WAITSTAFF IN THREE COURSES (SOUP & SALAD, MAIN COURSE, AND DESSERT) TO YOUR GUESTS. COFFEE SERVICE IS ALSO INCLUDED IN THIS ARRANGEMENT.

GUESTS WILL HAVE THEIR CHOICE OF ONE DINNER ENTRÉE AMONG THE 2 CHOICES YOU WILL SELECT FROM. TWO ENTRÉE DUOS ARE ALSO AN OPTION WITH AN ADDITIONAL SUPPLEMENT CHARGE OF \$5 PER PERSON. A FINAL COUNT OF EACH ENTRÉE QUANTITY IS REQUIRED 2 WEEKS PRIOR TO YOUR EVENT. CUSTOMIZED MENUS CAN ALSO BE EASILY ARRANGED WITH OUR CHEF AND WITH ADVANCED NOTICE, WE CAN ACCOMMODATE GUESTS WITH FOOD ALLERGIES OR DIETARY RESTRICTIONS. PRICED PER PERSON.

SOUPS & SALADS (CHOOSE ONE)

ITALIAN WEDDING SOUP

MANHATTAN CLAM CHOWDER

LOBSTER BISQUE (+ \$2)

CAESAR SALAD WITH PARMESAN CHEESE AND CROUTONS

TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING

GREEK SALAD WITH CUCUMBERS, TOMATOES, OLIVES, AND FETA

WARM BACON SPINACH SALAD WITH & EGG AND POPPYSEED DRESSING

ARUGULA SALAD WITH GOAT CHEESE, RED ONION, AND CANDIED WALNUTS (+ \$1)

VINEYARD SALAD WITH GRAPES, WALNUTS AND BRIE (+ \$1)

DINNER ENTREES (CHOOSE TWO)

ADD ADDITIONAL ENTRÉE TO CREATE AN ENTRÉE DUO ON EACH PLATE FOR +\$6

ROASTED LEMON HERBED FRENCHED CHICKEN WITH BUERRE BLANC

SMOKED BARBECUED CHICKEN

CHICKEN MARSALA

CHARDONNAY CHICKEN PICCATA COLLOCA CHARDONNAY REDUCTION & CAPERS

SLOW ROASTED PULLED PORK WITH BARBECUE SAUCE ACCOMPANIMENTS

SMOKED BEEF BRISKET WITH CHIMICHURRI SAUCE (+ \$2)

SIRLOIN STEAK WITH CABERNET REDUCTION (+ \$2)

PRIME RIB OF BEEF AU JUS (+ \$4)

FILET MIGNON OF BEEF WITH CHIMICHURRI AND CABERNET REDUCTION (+ \$6)

CHICKEN SALTIMBOCCA STUFFED WITH PROSCIUTTO, SPINACH & CHEESE (+ \$6)

ROASTED STUFFED PORK LOIN WITH COLLOCA RED WINE REDUCTION

BAKED HADDOCK WITH DILL BUTTER CRUST (+ \$3)

CRAB STUFFED HADDOCK OSCAR WITH ASPARAGUS AND HOLLANDAISE (+ \$4)

DOVER SOLE EN PAPILOTE BAKED IN PAPER W/ TOMATOES AND OLIVES (+ \$4)

BAKED SALMON WITH BUERRE BLANC SAUCE (+ \$3)

SMOKED SALMON WITH CUCUMBER DILL YOGURT, AND CAPERS (+ \$2)

PORTOBELLO MUSHROOM CAP STUFFED WITH VEGETABLES AND PINE NUTS

SIDES (CHOOSE TWO)

ADD ADDITIONAL SIDE FOR \$4

BEET SALAD
BLACK BEAN SALAD
FRUIT SALAD
NORTHERN ITALIAN WHITE BEAN SALAD
MEDITERRANEAN PASTA SALAD
SICILIAN TOMATO POTATO SALAD
RED POTATO SALAD
WATERMELON STRAWBERRY SALAD
ROASTED RED POTATOES
GARLIC SMASHED POTATOES
CREAMY MASHED POTATOES
NEW YORK STATE SALT POTATOES
PASTA WITH TOMATO BASIL SAUCE
PASTA WITH VODKA SAUCE
PASTA ALFREDO
PASTA PRIMAVERA
MACARONI AND CHEESE
RISOTTO
MUSHROOM RISOTTO
WILD RICE MEDLEY
SEASONAL VEGETABLES
ROASTED CORN ON THE COB
FIRE ROASTED ROOT VEGETABLES
GREEN BEANS WITH ALMONDS
ASIAN SLAW
SMOKEHOUSE BEANS

BREAD (CHOOSE ONE)

ADD ADDITIONAL BREAD FOR \$2

ASSORTED DINNER ROLLS
PRETZEL ROLLS
SOURDOUGH ROLLS
GARLIC BREAD
CORN BREAD



ARUGULA SALAD



PLATED FILET MIGNON OF BEEF



PLATED DINNER SERVICE

DESSERTS

\$9

Perhaps YOU WILL BE BRINGING YOUR OWN WEDDING CAKE IN FOR US TO SERVE. OR, YOU MAY WISH TO TAKE ADVANTAGE OF OUR HOUSE MADE INDULGENCES. (PRICED PER PERSON)

COLLOCA WINE ICE CREAM OR ICE CREAM WITH FRUIT

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE

CRÈME BRÛLÉ

ITALIAN COOKIES



ITALIAN COOKIES



NEW YORK CHEESECAKE



CRÈME BRÛLÉ



BEVERAGES

We OFFER SEVERAL BEVERAGE SERVICE OPTIONS INCLUDING CASH AND CONSUMPTION BARS, AND AFFORDABLE AND OPEN BAR OPPORTUNITIES.

OPEN BARS

PER PERSON PRICING BASED UPON CONSECUTIVE HOURS. CHAMPAGNE TOAST IS NOT INCLUDED IN OPEN BAR PACKAGES.

BEER AND WINE OPEN BAR

INCLUDES DOMESTIC BOTTLED BEER, COLLOCA ESTATE NEW YORK WINES, SODA, JUICES, AND BOTTLED WATER.

HOUR(S)	1	2	3	4	5
BEER WINE	\$16	\$19	\$22	\$25	\$28

PREMIUM BEER AND WINE OPEN BAR

INCLUDES PREMIUM, IMPORTED AND DOMESTIC BOTTLED BEER*, COLLOCA ESTATE NEW YORK AND AUSTRALIAN WINES, SODA, JUICES, AND BOTTLED WATER.

HOUR(S)	1	2	3	4	5
PREMIUM	\$18	\$21	\$23	\$27	\$30

FULL OPEN BAR

INCLUDES DOMESTIC BOTTLED BEER, COLLOCA ESTATE NEW YORK WINES, HOUSE BRAND LIQUORS, SODA, JUICES, AND BOTTLED WATER.

HOUR(S)	1	2	3	4	5
FULL	\$20	\$24	\$26	\$30	\$33

FULL BOAT OPEN BAR

INCLUDES PREMIUM, IMPORTED AND DOMESTIC BOTTLED BEER*, COLLOCA ESTATE NEW YORK AND AUSTRALIAN WINES, PREMIUM AND HOUSE BRAND LIQUORS, SODA, JUICES, AND BOTTLED WATER.

HOUR(S)	1	2	3	4	5
FULL BOAT	\$23	\$29	\$32	\$35	\$38

UNDER 21 NON-ALCOHOL BAR

INCLUDES SODA, JUICES, AND BOTTLED WATER

HOUR(S)	1	2	3	4	5
UNDER 21	\$6	\$9	\$12	\$15	\$18

BRANDS

*DOMESTIC BOTTLED BEER INCLUDES FOUR SELECTIONS OF THE FOLLOWING: BUDWEISER, BUD LIGHT, MICHELOB ULTRA, LABATT BLUE AND LABATT BLUE LIGHT OR EQUIVALENT

*PREMIUM AND IMPORTED BEER INCLUDES THREE SELECTIONS OF THE FOLLOWING: CORONA, FAT TIRE, GUINNESS, HARP, BASS ALE, STELLA ARTOIS, BECK'S, AND NYS CRAFT BEERS FROM SOUTHERN TIER, SARANAC, ADIRONDACK AND OTHER LOCAL BREWERIES.

*COLLOCA ESTATE NEW YORK WINES INCLUDE LAKE EFFECT VINEYARD® RIESLINGS, MINDY'S GIGGLE JUICE®, CHARDONNAY, AND PINOT NOIR.

*COLLOCA ESTATE AUSTRALIAN WINES INCLUDE BAROSSA VALLEY (AUSTRALIA) CABERNET SAUVIGNON, THE CHATEAU, GSM, AND SHIRAZ

*HOUSE BRAND LIQUOR INCLUDES RECIPE 21 OR EQUIVALENT VODKA, GIN, RUM, SCOTCH, WHISKEY, AND TEQUILA.

*PREMIUM BRAND LIQUOR INCLUDES ABSOLUT VODKA, TITO'S VODKA, BACARDI RUMS, CAPTAIN MORGAN SPICED RUM, DEWAR'S SCOTCH, AND TANQUERAY OR BOMBAY SAPPHIRE GIN, AND JOSE CUERVO TEQUILA AMONG OTHER SELECTIONS.

*SPECIAL REQUESTED BOTTLES MAY BE SUBSTITUTED OR SOURCED WITH AN ADDITIONAL SUPPLEMENT FEE.

HOST COCKTAIL SERVICE

HOST PAYS FOR AMOUNT OF CONSUMPTION, OR CASH BAR (A SET-UP AND BARTENDER FEE OF \$100 WILL BE APPLIED)

HOUSE COCKTAILS	\$6
PREMIUM COCKTAILS	\$7 - \$14
DOMESTIC BEER	\$5
PREMIUM BEER	\$6 - \$9
COLLOCA ESTATE WINES	\$7 - \$12
SODA, JUICES, BOTTLED WATER	\$3

CHAMPAGNE TOAST \$5.95

COFFEE SERVICE \$2.95

PRICED PER PERSON CALCULATED AT 50% OF ATTENDEES
COFFEE, DECAFFEINATED COFFEE, AND TEA





LATE NIGHT SENDOFFS

(PRICED PER PERSON)

ASSORTED WOOD FIRED PIZZAS \$7.95
BIANCO, MARGHERITA, AMERICANO, SICILIAN AND MORE

GRILLED CHEESE SANDWICHES AND TOMATO SOUP SHOTS \$6.95

TACO BAR \$8.95
HARD AND SOFT TACO SHELLS, CHICKEN, BEEF, CHEESE, LETTUCE, TOMATO, PICO DE GALLO, AND SOUR CREAM

MAC & CHEESE BAR \$8.95
WITH CHICKEN, BACON, GREEN ONION, PEPPERS, AND TOMATOES

FRIED CHICKEN & WAFFLES \$9.95

BAKED POTATO BAR \$7.95
WITH CHICKEN, BACON, PULLED PORK, GREEN ONION, BUTTER, CHEDDAR CHEESE, AND SOUR CREAM



WOOD FIRED PIZZA

MENU PACKAGES

IF YOU'RE READY TO GO ALL IN, WE'RE READY TO HELP YOU MAKE IT HAPPEN. OUR MENU PACKAGES HANDLE THE FOOD AND BEVERAGE PART OF THE EQUATION WHILE SAVING YOU MONEY. TAKE ADVANTAGE OF THESE SAVINGS AND GET MORE THAN YOU BARGAINED FOR WITH OUR MENU PACKAGE DEALS. (PRICED PER PERSON, SUPPLEMENTS APPLY)

COLLOCA ESTATE CUSTOM PACKAGE

\$72

- TWO APPETIZER DISPLAYS
- THREE PASSED HORS D'OEUVRES
- ATTENDED DINNER SELECTION
- COFFEE SERVICE

WITH FULL OPEN BAR	4 HOURS	\$96	5 HOURS	\$99
WITH FULL BOAT OPEN BAR	4 HOURS	\$99	5 HOURS	\$102

COLLOCA ESTATE CUSTOM PLATED PACKAGE

\$76

- TWO APPETIZER DISPLAYS
- THREE PASSED HORS D'OEUVRES
- ATTENDED PLATED DINNER SELECTION
- COFFEE SERVICE

WITH FULL OPEN BAR	4 HOURS	\$105	5-HOURS	\$108
WITH FULL BOAT OPEN BAR	4 HOURS	\$110	5-HOURS	\$113



POLICIES

THE EXPRESSED POLICIES STATED HEREIN REPRESENT THE TERMS AND CONDITIONS MADE BY COLLOCA ESTATE WINERY (VENUE) AND ARE FULLY ACCEPTED BY THE RESPONSIBLE PARTY (CLIENT) WISHING TO HOST THEIR EVENT AT VENUE.

ADMINISTRATIVE CHARGE AND SALES TAX. A CUSTOMARY 20% ADMINISTRATIVE CHARGE AND NEW YORK STATE TAX OF 8.00% IS ADDED ON ALL FOOD AND BEVERAGE, SERVICES, AND RENTAL ITEMS. THE ADMINISTRATIVE FEE IS RETAINED BY COLLOCA ESTATE WINERY TO PAY FOR VARIOUS COSTS AND EXPENSES OTHER THAN THE WAGES AND TIPS OF OUR EMPLOYEES. ADMINISTRATIVE FEE IS SUBJECT TO TAX AS PER NEW YORK STATE LAW.

EVENT DURATION. EVENTS ARE SCHEDULED FOR FOUR (4) HOURS. ADDITIONAL HOURS CAN BE RESERVED AT A RATE OF \$750 EACH.

DEPOSIT POLICY. A \$1,000.00 NON-REFUNDABLE DEPOSIT IS DUE TO SECURE AND GUARANTEE THE DATE OF YOUR EVENT. AFTER THIS INITIAL DEPOSIT HAS BEEN MADE, A DEPOSIT SCHEDULE WILL BE DRAFTED FOR PAYMENT OF THE EVENT.

PAYMENTS POLICY. SIX (6) MONTHS PRIOR TO YOUR EVENT 50% OF YOUR ESTIMATED BALANCE IS DUE. THREE (3) MONTHS PRIOR TO YOUR EVENT, PAYMENT BRINGING CURRENT TO 75% OF YOUR ESTIMATED BALANCE IS DUE. THE FINAL PAYMENT OF THIS SCHEDULE WILL BE DUE FOURTEEN (14) DAYS PRIOR TO YOUR EVENT DATE.

EACH PAYMENT IS NON-REFUNDABLE AND IS CREDITED TO YOUR FINAL BILL (ADDITIONALLY 3% FOR CREDIT CARDS). IN THE CASE OF CANCELLATION, ALL DEPOSITS AND PAYMENTS ARE FORFEITED. PAYMENT OF THE TOTAL BALANCE IS REQUIRED FOURTEEN (14) DAYS PRIOR TO YOUR EVENT DATE. THIS WILL REFLECT ANY CHANGES MADE LEADING UP TO THIS PAYMENT AND WILL ALSO BE BASED ON THE GUARANTEED NUMBER OF GUESTS. IF THERE IS ANY BALANCE DUE ON THE DAY OF YOUR EVENT OR OVERAGES, THEY MUST BE PAID IMMEDIATELY AT THE CONCLUSION OF THE EVENT (ADDITIONALLY 3% FOR CREDIT CARDS).

GUARANTEES. THE FOLLOWING FOOD AND BEVERAGE MINIMUM GUARANTEES ARE REQUIRED FOR BANQUET EVENTS HOSTED IN THE GRAND BALLROOM (BEFORE TAX AND ADMINISTRATIVE CHARGES): \$7,500.00 FOR FRIDAY EVENTS, \$11,000.00 FOR SATURDAY EVENTS OR DAYS PRIOR TO A HOLIDAY, AND \$5,000.00 FOR SUNDAY EVENTS.

A TENTATIVE NUMBER OF GUESTS MUST BE GUARANTEED FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. THIS GUARANTEE WILL SERVE AS THE GUARANTEE FOR WHICH YOU WILL BE CHARGED EVEN IF FEWER GUESTS ATTEND. SHOULD THE FINAL NUMBER OF GUESTS BE GREATER THAN THE GUARANTEE, OVERAGE CHARGES MAY BE PAID ON THE DAY OF THE EVENT. THE GUARANTEED NUMBER OF GUESTS ATTENDING, AND MEAL SELECTIONS WILL BE DUE FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. THIS FIGURE WILL BE CONSIDERED YOUR MINIMUM GUARANTEE, WHICH IS NOT SUBJECT TO REDUCTION. IF A FINAL GUARANTEED NUMBER OF GUESTS ARE NOT PROVIDED FOURTEEN (14) DAYS IN ADVANCE, THE ESTIMATED NUMBER WILL SERVE AS THE FINAL GUARANTEE.

CHILDREN. FOR BUFFET MENUS, FOOD FOR CHILDREN 12 AND UNDER ARE AT HALF PRICE AND 5 AND UNDER ARE FREE.

CANCELLATION POLICY. IF YOU NEED TO CANCEL YOUR EVENT, ANY DEPOSITS DUE OR MADE UP THE DATE OF CANCELLATION WILL NOT BE REFUNDED. ALSO, CLIENT BECOMES

RESPONSIBLE FOR ANY EXPENSES THAT COLLOCA ESTATE INCURRED IN PREPARING FOR YOUR EVENT.

MENUS. ALL MENU SELECTIONS SHOULD BE FINALIZED A MINIMUM OF THREE WEEKS PRIOR TO YOUR EVENT. FINAL NUMBERS AND ENTRÉE SELECTION COUNTS FOR PLATED DINNERS ARE REQUIRED FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. MENU PRICES ARE GUARANTEED FOR 30 DAYS FROM THE TIME OF RECEIPT OF YOUR PROPOSAL AND FROM THE TIME YOUR DEPOSIT IS MADE. MENU PRICING OTHERWISE IS SUBJECT TO CHANGE. COLLOCA ESTATE RESERVES THE RIGHT TO MAKE REASONABLE SUBSTITUTIONS IN FUNCTION SPACE AND/OR MENU SELECTIONS FOR CAUSES BEYOND OUR CONTROL.

DINNER SERVICE IS BASED UPON A 60-MINUTE MEAL PERIOD. EXCEPT FOR THE WEDDING CAKE AND WEDDING COOKIES FROM A LICENSED BAKERY, ALL FOOD AND BEVERAGE MUST BE PURCHASED, PREPARED, AND SERVED BY COLLOCA ESTATE WINERY. UNDER NO CIRCUMSTANCES WILL OUTSIDE FOOD OR BEVERAGE BE PERMITTED TO BE BROUGHT IN OR SERVED AT COLLOCA ESTATE WINERY. FOOD MAY NOT BE TAKEN HOME BESIDES CAKE AND DESSERTS BROUGHT IN AS MENTIONED.

BEVERAGE SERVICE AND ALCOHOL POLICY. COLLOCA ESTATE WINERY PROVIDES A VARIETY OF BEVERAGES THAT YOU CAN CHOOSE TO HAVE OFFERED AT YOUR EVENT. PLEASE NOTE THAT ALL ALCOHOL SALES ARE REGULATED BY THE LAWS OF THE STATE OF NEW YORK. IN ACCORDANCE WITH NEW YORK STATE LAW, NO ALCOHOLIC BEVERAGES INCLUDING BEER, LIQUOR, WINE, OR CIDER MAY BE BROUGHT ONTO THE PROPERTY BY AN OUTSIDE SOURCE UNDER ANY CIRCUMSTANCE. A \$500 FINE WILL BE IMPOSED ON THE BRIDE & GROOM (CLIENTS) IN ADDITION TO REIMBURSEMENT OF ANY FINES IMPOSED BY THE NEW YORK STATE LIQUOR AND LEGAL FEES TO REMEDY ANY NEW YORK STATE ACTION FOR FAILURE TO ADHERE TO THESE LAWS AND POLICIES.

NO PERSON UNDER 21 YEARS OF AGE CAN BE SERVED, POSSES, OR CONSUME ALCOHOLIC BEVERAGES. INDIVIDUALS ARE ALLOWED TWO DRINKS PER PERSON PER ORDER. NO DOUBLES OR SHOTS WILL BE POURED ON PROPERTY DURING EVENTS UNDER ANY CIRCUMSTANCES FOR ALL BAR SETUPS INCLUDING CASH BARS AND HOSTED OPEN BARS.

DECORATIONS. SPECIAL ARRANGEMENTS INCLUDING DECORATIONS, FLOWERS, DISPLAYS, SPECIAL LIGHTING, AND AUDIO-VISUAL EQUIPMENT MUST BE DISCUSSED IN ADVANCE AND ARE THE RESPONSIBILITY OF CLIENT. DECORATIONS CANNOT BE NAILED, TAPED, OR STAPLED ON WALLS, FIXTURES, OR FURNITURE. CONFETTI PRODUCTS ARE NOT PERMITTED. ALL CANDLE CENTERPIECES MUST HAVE THE FLAME ENCLOSED DUE TO FIRE CODE REGULATIONS. IT IS CLIENT'S RESPONSIBILITY TO REMOVE ALL DECORATIONS AND RETURN VENUE TO THE CONDITION IN WHICH IT WAS RECEIVED.

SET-UP. UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE, COLLOCA ESTATE WILL PROVIDE YOU WITH A PROPOSED DIAGRAM OF THE FLOORPLAN LAYOUT AND SET-UP THREE WEEKS PRIOR TO YOUR EVENT. CHANGES TO THE APPROVED SET-UP ONCE IT HAS BEEN ALREADY BEEN COMPLETED MAY BE CHARGED AN ADDITIONAL SET-UP FEE.

RESPONSIBILITY AND SECURITY. VENUE DOES NOT ACCEPT ANY RESPONSIBILITY FOR DAMAGE TO OR LOSS OF ANY ARTICLES OR PROPERTY LEFT AT THE VENUE PRIOR TO, DURING OR AFTER THE EVENT. CLIENT AGREES TO BE RESPONSIBLE FOR ANY DAMAGE DONE TO THE VENUE COMPLEX BY CLIENT, THEIR GUESTS, INVITEES, EMPLOYEES OR OTHER AGENTS UNDER CLIENT CONTROL. FURTHER, VENUE SHALL NOT BE LIABLE FOR

ANY LOSS, DAMAGE OR INJURY OF ANY KIND OR CHARACTER TO ANY PERSON OR PROPERTY CAUSED BY OR ARISING FROM AN ACT OR OMISSION OF CLIENT, OR ANY OF THEIR GUESTS, INVITEES, EMPLOYEES OR OTHER AGENTS FROM ANY ACCIDENT OR CASUALTY OCCASIONED BY THE FAILURE OF CLIENT TO MAINTAIN THE PREMISES IN A SAFE CONDITION OR ARISING FROM ANY OTHER CAUSE. CLIENT, AS A MATERIAL PART OF THE CONSIDERATION OF THIS AGREEMENT, HEREBY WAIVES ON ITS BEHALF ALL CLAIMS AND DEMANDS AGAINST VENUE FOR ANY SUCH LOSS, DAMAGE, OR INJURY OF CLAIMS AND DEMANDS AGAINST VENUE FOR ANY SUCH LOSS, DAMAGE, OR INJURY OF CLIENT, AND HEREBY AGREES TO INDEMNIFY AND HOLD VENUE FREE AND HARMLESS FROM ALL LIABILITY OF ANY SUCH LOSS, DAMAGE, OR INJURY TO THEIR PERSONS, AND FROM ALL COSTS AND EXPENSES ARISING THERE FROM, INCLUDING BUT NOT LIMITED TO ATTORNEY FEES.

FORCE MAJEURE. IN NO EVENT SHALL THE VENUE BE RESPONSIBLE OR LIABLE FOR ANY FAILURE OR DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS HEREUNDER ARISING OUT OF OR CAUSED BY, DIRECTLY OR INDIRECTLY, FORCES BEYOND ITS CONTROL, INCLUDING, WITHOUT LIMITATION, STRIKES, WORK STOPPAGES, ACCIDENTS, ACTS OF WAR OR TERRORISM, CIVIL OR MILITARY DISTURBANCES, NUCLEAR OR NATURAL CATASTROPHES, EPIDEMICS OR PANDEMICS, OR ACTS OF GOD, AND INTERRUPTIONS INCLUDING WEATHER CIRCUMSTANCES, POWER OUTAGES OR, LOSS OR MALFUNCTIONS OF UTILITIES, COMMUNICATIONS OR COMPUTER (SOFTWARE AND HARDWARE) SERVICES; IT BEING UNDERSTOOD THAT THE VENUE SHALL USE REASONABLE EFFORTS TO RESUME PERFORMANCE AS SOON AS PRACTICABLE UNDER THE CIRCUMSTANCES. SHOULD THE EVENT BE CANCELLED THROUGH A FORCE MAJEURE EVENT, VENUE WILL ALLOW FOR THE EVENT TO BE RESCHEDULED, PENDING AVAILABILITY, WITH NO PENALTY, AND THERE SHALL BE NO FURTHER LIABILITY BETWEEN THE PARTIES.

INDEMNITY. CLIENT AGREES TO INDEMNIFY AND HOLD HARMLESS VENUE, ITS OFFICERS, STAFF AND AGENTS WORKING ON ITS BEHALF, FROM ANY AND ALL CLAIMS, ACTIONS, SUITES, COSTS, DAMAGES, AND LIABILITIES RESULTING FROM THE BREACH OF THIS AGREEMENT, NEGLIGENCE ACTIONS, WILLFUL MISCONDUCT OR OMISSIONS OF CLIENT, AND CLIENT'S GUESTS, INVITEES, AGENTS AND SUB-CONTRACTORS.

SEVERABILITY. IF ANY PROVISIONS OF THIS AGREEMENT SHALL BE HELD TO BE INVALID OR UNENFORCEABLE FOR ANY REASON, THE REMAINING PROVISIONS SHALL CONTINUE TO BE VALID AND ENFORCEABLE. IF A COURT FINDS THAT ANY PROVISION OF THIS AGREEMENT IS INVALID OR UNENFORCEABLE, BUT THAT BY LIMITING SUCH PROVISION IT WOULD BECOME VALID AND ENFORCEABLE, THEN SUCH PROVISION SHALL BE DEEMED TO BE WRITTEN, CONSTRUED AND ENFORCED AS SO LIMITED.

RESERVATION OF RIGHTS. VENUE RESERVES THE RIGHT TO CANCEL AGREEMENTS FOR NON-PAYMENT OR FOR NON-COMPLIANCE WITH ANY OF THE RULES AND CONDITIONS OF USAGE SET FORTH IN THE AGREEMENT. THE RIGHTS OF VENUE AS SET-FORTH IN THIS AGREEMENT ARE IN ADDITION TO ANY RIGHTS OR REMEDIES WHICH MAY BE AVAILABLE TO VENUE AT LAW OR EQUITY.

JURISDICTION. THE PARTIES AGREE THAT THIS AGREEMENT WILL BE GOVERNED BY THE LAWS OF THE STATE OF NEW YORK. THE PARTIES CONSENT TO THE EXCLUSIVE JURISDICTION OF AND VENUE IN STERLING TOWN COURT AND THE PARTIES EXPRESSLY CONSENT TO PERSONAL JURISDICTION AND VENUE IN SAID COURT. CLIENT AGREES TO PAY REASONABLE ATTORNEY'S FEES INCURRED BY VENUE ASSOCIATED WITH ANY BREACH OF THIS AGREEMENT.

WITH PAYMENT OF THE INITIAL DEPOSIT, THESE POLICIES ARE HEREBY ACCEPTED BY CLIENTS, AND ARE FULLY UNDERSTOOD AND AGREED.



COLLOCA ESTATE WEDDING ESTIMATE WORKSHEET

BRIDE NAME _____ GROOM NAME _____

CONTACT EMAIL _____ CONTACT PHONE _____

WEDDING DATE DESIRED _____ # ADULTS EXPECTED _____ # CHILDREN EXPECTED _____

WEDDING ESTIMATE CALCULATOR

	QTY	COST	SUBTOTAL
<input type="checkbox"/> CEREMONY (\$1250)	_____	\$1,250	\$ _____
<input type="checkbox"/> RECEPTION ADDITIONAL HOUR (\$750)	_____	\$750	\$ _____
VENUE RENTAL: GRAND BALLROOM 2022 - \$4,000 SAT OR \$2,500 FRI & SUN) 2023 - \$5,000 SAT OR \$3,000 FRI & SUN)			\$ _____
LINENS	_____ X	\$ <u>4.95</u>	\$ _____
<input type="checkbox"/> PACKAGE SELECTION: _____	_____ X	\$ _____	\$ _____
APPETIZER DISPLAYS: _____	_____ X	\$ _____	\$ _____
PASSED HORS D'OEUVRES: _____	_____ X	\$ _____	\$ _____
DINNER SELECTION: _____	_____ X	\$ _____	\$ _____
DESSERT: _____	_____ X	\$ _____	\$ _____
COFFEE SERVICE: _____	_____ X	\$ _____	\$ _____
BAR SELECTION: _____	_____ X	\$ _____	\$ _____
NON-ALCOHOLIC BEVERAGES: _____	_____ X	\$ _____	\$ _____
LATE NIGHT SEND-OFF: _____	_____ X	\$ _____	\$ _____
		SUBTOTAL	\$ _____
		ADMINISTRATION FEE (20%)	\$ _____
		NYS TAX (8%)	\$ _____
		ESTIMATED TOTAL	\$ _____



DIRECTIONS

TO COLLOCA ESTATE WINERY

FROM POINTS SOUTH FROM SYRACUSE (SYR)

PROCEED ON I-81 N TOWARD WATERTOWN. MERGE ONTO NY-481 N VIA EXIT 29N TOWARD OSWEGO. TURN LEFT ONTO BROADWAY/E BROADWAY/NY-3. CONTINUE TO FOLLOW NY-3. TURN LEFT ONTO NY-104A PROCEEDING THROUGH THE VILLAGE OF FAIR HAVEN. TURN RIGHT ON WEST BAY ROAD AND FOLLOW THE ROAD AROUND LITTLE SODUS BAY, PAST BAYSIDE MARINA AND THE FAIR HAVEN YACHT CLUB. ENTRANCE TO COLLOCA ESTATE WILL BE THE FIRST RIGHT AFTER SCHAFER ROAD.



FROM POINTS EAST FROM ROCHESTER (ROC)

TRAVEL ON NY-104 HEADING EAST PAST THE TOWN OF WOLCOTT. TURN LEFT ON TO NY-104A AND PROCEED THROUGH THE VILLAGE OF RED CREEK. CONTINUE ON NY-104A AND TURN LEFT ON WEST BAY ROAD AND FOLLOW THE ROAD AROUND LITTLE SODUS BAY, PAST BAYSIDE MARINA AND THE FAIR HAVEN YACHT CLUB. ENTRANCE TO COLLOCA ESTATE WILL BE THE FIRST RIGHT AFTER SCHAFER ROAD.

FROM POINTS EAST FROM OSWEGO, NY

PROCEED ON NY-104 HEADING WEST. STAY STRAIGHT TO GO ONTO NY-104A FOR APPROXIMATELY ELEVEN MILES PROCEEDING THROUGH THE VILLAGE OF FAIR HAVEN. TURN RIGHT ON WEST BAY ROAD AND FOLLOW THE ROAD AROUND LITTLE SODUS BAY, PAST BAYSIDE MARINA AND THE FAIR HAVEN YACHT CLUB. ENTRANCE TO COLLOCA ESTATE WILL BE THE FIRST RIGHT AFTER SCHAFER ROAD.

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