

Celebrations 2022 Wedding Packages



Celebrations
Banquet Facility
&
Catering
Ithaca, NY
607-539-7416



www.celebrationsbanquetfacility.com



Enclosed are sample menus that can be altered to meet your wishes.

2331 Slaterville Road
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2/10/22 Rev A

Dear Customer:

Thank you for considering Celebrations Banquet Facility to be your host on your very special day. Celebrations is privately owned and operated by John & Laurie Morse. Celebrations was built by us to fill a need for a premium wedding reception and ceremony venue that is much more than “4-walls” in a city environment. At Celebrations you can enjoy all of the comforts of an ordinary event hall, but with much, much more. You can get married in our custom gazebo while your guests are seated on a large flagstone patio under a premium white frame tent overlooking the beautiful hillsides of the Finger Lakes region of Upstate New York. During the reception, your guests can step onto our 1600 square foot deck to admire the beautiful views and manicured grounds, or stroll our 22 acres and enjoy a summers evening New York sunset.

Celebrations opened in 1999 and has seen over 20 years of growth and changes. While our competitors invest more and more into advertising, we have invested our money into continually improving our facility and into you, our customers.

We believe that spending more money on better ingredients, better chef's and experienced staff members will give us a reputation that is second to none in the Ithaca and Finger Lakes area and will ultimately help our business grow. And guess what... It's working!! We have hundreds of thank you letters and comments from past customers and their guests telling us their event was the best they have ever attended due to our attention to detail and quality and the efforts of us and our staff. Ask around, talk to others who have attended events at Celebrations and you'll hear for yourself why Celebrations is the premier Wedding venue in the Finger Lakes region!

Thank You...

John & Laurie Morse

- ❖ “Your experience and assistance made our reception the flawless event I was hoping it would be (as every bride does). Kudos to the chef! Our guests could not stop raving about the exceptional quality and selection of food...” **Erin – Bride**
- ❖ “The place looked perfect. Every guest commented on how much they enjoyed themselves. The food couldn't have been better. Everything was cooked to perfection and served quickly by a competent and sufficient staff. I know things don't happen by themselves so it was obvious—at least to me—you take pride in what you do and that you put a lot of effort into making sure every detail was covered...” **Mike – Father of the Bride**
- ❖ “Thank you to everyone who worked the day of Jess and Jeff's wedding. It couldn't have been any nicer. The staff was great, food wonderful. It all ran so smoothly. You sure know your business. We'll recommend your place to all.” **Lois & Steve – Parents of the bride**

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Hors d' Oeuvres Reception

Choice of 8 hot & cold hors d' oeuvres served passed or stationary with carving station, Also Includes: Centerpieces, Champagne Toast at the Head Table, Cake Service, Event Planning and Coordination

Stationary Displayed Hors d' Oeuvres – Select three total, but two from category I

- I. ** Rose & Ivy meal packages must choose at least 2 options from category I**
- Vegetable Crudités with Herb Dressing and Roasted Red Pepper Hummus
 - Charcuterie, Cured Meats, Cheeses, Breads, Chutney, Nuts & Berries
 - Assorted Cheese, Pepperoni and Crackers with Grapes and Strawberries
 - Antipasto (Hard Salami, Prosciutto, Provolone, Fresh Mozzarella, Roasted Red Peppers, Grilled Vegetables, Assorted Olives, Artichoke Hearts and Crusty Bread)
- II.
- Rustic Breads with Assorted Oils
 - Goat Cheese Crostini with Fig Jam
 - Humus with Pita Crisp and Tabouli
 - Fresh Fruit Basket Served with Honey Yogurt Dip or Pineapple Dip
 - Wraps or Gyros Pinwheels (slices of Tortilla, Vegetables and Meat with Aioli)
 - Lettuce Wraps with Sesame Ahi Tuna or Chicken (With Bib Lettuce, Radicchio & Jicama Slaw)
 - Vegetarian Sushi or Smoked Fish Sushi
 - Greek Bruschetta with Kalamata Olives and Feta Cheese or Classic Italian with Crostini's
 - Shrimp Mousse or Crab Dip in Mini Filo Cups
 - Shrimp SantaFe (cold) or Spinach/Artichoke Dip (hot) or Artichoke/Jalapeno Dip(hot) or Crab Dip(hot) & Tortilla Chips
 - Fresh Mozzarella Salad (Toastini, Roma Tomatoes, Fresh Basil, Fresh Mozzarella with Balsamic Vinaigrette)
 - Bacon, Mushroom and Swiss Quiche, Broccoli, Cheddar and Scallion Quiche and Roasted Vegetable Quiche
 - Chicken Wings with Blue Cheese and Celery
 - Quesadillas (Chicken and Mango with Cilantro Coulis or Vegetable with Sour Cream, Salsa and Guacamole)
 - Swedish Meatballs or Italian Meatballs
 - Fried Calamari with Marinara

Butlered Hors d' Oeuvres – Select Five

- Prosciutto Wrapped Melon or Asparagus
- Toasted Cheese and Tomato Soup
- Spinach and Feta Pastries
- Stuffed Mushrooms (Spinach & Cheese or Pesto & Havarti or Artichoke Heart Pate or Spinach or Roasted Red Pepper)
- Vegetarian Asian Spring Rolls with Soy Sauce or Sweet and Sour Sauce
- Sesame and Soy Chicken Sate
- Skewers (Grilled Tofu and Veggie or Grilled Veggie or Antipasto or Cajun Shrimp)
- Franks in a Blanket with Mustard Dipping Sauce
- Pulled Pork Sliders
- Chicken Parmesan Sliders
- Pepper Crusted Ahi Tuna w/ Wasabi Mayo on a Rice Cracker
- Coconut Shrimp with Pineapple Dip
- Crab Cakes w/ Citrus Remoulade Sauce
- Fresh Scallops Wrapped in Bacon with Brown Sugar Bourbon Glaze
- Shrimp Cocktail

Carving Station – Choice of Two

Turkey, Ham, Pork Loin or Top Sirloin Roast Beef (Rolls, Condiments and Sauces)

Eight Hors d' Oeuvres Selections with Carving Station \$67.95 per person with a 100 adult Minimum

** Includes all non-alcoholic beverages. **

Please add 20% Service Charge and 8% Sales Tax to the above prices

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Vegetarian Buffet Dinner

3 entrée Vegetarian Buffet Dinner, Salad, Rolls, and Coffee all served Buffet Style, Also Includes: Centerpieces, Champagne Toast at the Head Table, Cake Service, Decorating, Event Planning and Coordination

Hors d' Oeuvres – All are included

- Fresh Vegetable Crudités with Ranch
- Cheese, Crackers, Pepperoni, Grapes and Strawberries
- Spinach and Artichoke Dip with Tortilla Chips
- Garlic Pita Crisps with Hummus

Salad – Select Two

- Caesar Salad with Homemade Croutons
- Mixed Green Salad
- Mesclun Spring Mix/Romaine, Apples/Pears, Candied Pecans, Gorgonzola Cheese, Champagne Raspberry Vinaigrette
- Roasted Corn and Arugula Salad
- Farmhouse Salad (chopped Tomato, Cucumbers, Red Onion, Lemon and Salt and Pepper)
- Fresh Fruit Salad

Bread – Select One

- Cornbread and Butter
- Assorted Rolls and Butter
- Assorted Breads and Oils

Entrees – Select One from Each Category

I. Vegetable Stir Fry with Tofu ~or~ Grilled Pesto Salmon ~or~ Grilled Shrimp Skewers

II. Portobello Mushroom Caps with Roasted Red Pepper and Basil Risotto Stuffing ~or~ Marinated Grilled Vegetables

III. Penne Pasta (Regular, Whole Wheat or Brown Rice) with Fresh Vegetables in Roasted Garlic and Olive Oil, Marinara or Pesto, Or Creamy Pesto or Alfredo or Vodka Sauce or Vegetarian Rigatoni

Sides - Select Two:

- Roasted Corn and Red Peppers(hot)
- Roasted Root Vegetables (hot)
- Sundried Tomato Pesto Tortellini(cold)
- White or Brown Rice Pilaf (hot)
- Herb Roasted Red Potatoes or White and Sweet Potatoes or Sweet Potatoes with Shallots

Coffee, Tea, Decaf, Soda, Juice and Lemonade

\$54.95 per person

Please add 20% Service Charge and 8% Sales Tax to the above prices

Deduct \$2/person for a total Chef's Choice Menu

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Carnation Wedding Package

3 entrée Buffet Dinner, Salad, Rolls, & Coffee all Buffet Style, *Also Includes:* Centerpieces, Champagne Toast at the Head Table, Cake Service, Decorating, Event Planning and Coordination

Hors d' Oeuvres:

- Vegetable Crudités with Ranch
- Cheese, Crackers, Pepperoni, Grapes and Strawberries

Salad: - Select One:

- Fresh Mixed Green Salad
- Fresh Caesar Salad with House Made Croutons
- Fresh Spinach Salad
- Fresh Mediterranean Salad

Accompaniment Salad – Select One:

- Fresh Fruit Salad
- Farmhouse Salad: Chopped Tomato, Cucumber, Onion, Lemon and Salt and Pepper
- Garbanzo Beans, Cucumber, Tomato, Red Pepper, Red Onion in E.V.O.O. , Vinegar, with Salt, Pepper and Fresh Cilantro
- Penne with Grape Tomatoes, Kalamata Olives and Feta Cheese
- Sun Dried Tomato Pesto Tortellini Salad

Vegetable - Select One:

- Green Beans with Sautéed Peppers and Sun-Dried Tomatoes
- Green Beans with Shallots
- Broccoli with Roasted Garlic
- Broccoli, Carrot and Cauliflower Sauté

Starch - Select One:

- Herb Roasted Red Potatoes
- Mashed Potatoes (Honey Roasted Garlic, Cheddar, Horseradish, Buttermilk, Russet Smashed)

Entrées

- Grilled Hotel Breast of Chicken (Herb Roasted, Lemon Basil) or Lemon Chicken or Chicken Parmesan or Chicken Marsala
- Carved Roast Top Sirloin of Beef with Aus Jus and Horseradish
- Vegetarian Option – Select One:
 - Homemade Macaroni and Cheese
 - Vegetable Strudel (Fresh Vegetables, Filo and Ricotta Cheese)
 - Penne with Fresh Vegetables in Marinara /Alfredo/Roasted Garlic & Olive Oil /Pesto/Vodka Sauce
 - Vegetarian Rigatoni

Freshly Baked Rolls and Butter

Coffee, Tea, Decaf, Soda, Juice and Lemonade

\$54.95 per person

Please add 20% Service Charge and 8% Sales Tax

Deduct \$2/person for a total Chef's Choice Menu

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Rose Wedding Package

4-entrée Buffet Dinner, Salad and Breads served at tables, Coffee Station

Also Includes: Fully Decorated Cocktail Tables, Upgrade to Standard Overlays on the Guest Tables, Centerpieces, Champagne Toast at the Head Table, Cake Service, Decorating, Event Planning and Coordination

Hors d' Oeuvres:

- Vegetable Crudités with Hummus and Fresh Herb Dip
- Charcuterie, Cheeses, Baked Brie, Chutney, Meats, Breads, Crackers, Nuts and Grapes and Strawberries
- Select Two additional from the Hors d' Oeuvres Page

Served Salad – Select One

- Caesar Salad
- Garden Green Salad
- Mediterranean Salad (Olives, Feta, Grape Tomatoes)
- Wedge of Romaine, Prosciutto, Croutons in Caesar Dressing
- Chopped Tomato, Cucumber, Red Onion, Lemon, Salt and Pepper on Greens
- Mesclun and Romaine, Pears or Apples, Gorgonzola Cheese, Candied Pecans, Berry Champagne Vinaigrette
- Romaine Greens, Strawberries, Red Onion in Champagne Raspberry Vinaigrette
- Panzanella Salad (Cucumber, Mozzarella, Tomatoes, Balsamic Vinegar, Olive Oil and Fresh Basil)
- Spinach Salad with Mandarin Oranges, Bacon, Red Onion, Mushrooms in Warm Sherry Vinaigrette
- Mesclun, Roma Tomatoes, Mozzarella Cheese, Basil, Garlic Croustade with Reduced Balsamic Vinegar

Entrees – Select one from each category

- I. - Carved Prime Rib with Aus Jus, Horseradish and Sautéed Mushrooms
➤ (deduct \$3/ld to downgrade to Carved Top Sirloin of Beef)
- Carved Roast Pork Loin with Hot Mango Chutney or Mediterranean Sultan Glaze or Orange Ginger Glaze with Grand Mariner or Chambord Curry Glaze
- ** Carved Roast Tenderloin with Beef Bordelaise Sauce
- ** Carved Peppercorn Crusted Tenderloin of Beef with Arugula & Leak Cream Sauce
- II. - Chicken Champagne (Hotel Breast of Chicken with Champagne Cream Sauce)
- Chicken Marsala (Boneless Breast of Chicken Sautéed with Mushrooms and Marsala Wine)
- Grilled Hotel Breast of Chicken – Lemon or Italian or Herb Roasted, or Lemon Basil
- Stuffed Chicken Florentine or Chicken Cordon Bleu with a Champagne Cream Sauce
- Chicken Punteneska (Tomatoes, Olives and Capers)
- Chicken Provencal (Red Sauce, Mushrooms, Tomatoes, White Wine and Fresh Basil)
- Lemon Chicken (breaded chicken seasoned in a White Wine and Butter)
- III. - Vegetable Stir-Fry
- Vegetable and Tofu Skewers
- Marinated and Grilled Portobello Mushroom, Zucchini, Yellow Squash, Mushrooms and Peppers with White or Brown Rice Pilaf
- Vegetable, Shrimp or Scallop Scampi with Tomatoes, Peppers and Asparagus
- Grilled Salmon with Lemon Buerre Blanc Sauce, Pesto, Creamy Pesto, Fruit Chutney, Ginger Glaze or Teriyaki Glaze
- Cajun Shrimp with Vegetables or Shrimp Stir-Fry
- IV. Pasta – Chef's Choice Penne Pasta (This is a vegetarian entrée)

** \$7.00 Additional per person on the Total Head Count

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Rose Package (continued)

Vegetable – Select One:

- *Broccoli, Cauliflower and Carrots*
- *Squash with Shallots*
- *Asparagus Spears*
- *Green Beans Sautéed with Red Peppers and Sun-Dried Tomatoes*
- *Green Beans with Shallots*
- *Broccoli with Roasted Garlic*

Starch – Select One:

- *Roasted Sweet Potatoes with Carmelized Shallots*
- *Bourbon Mashed Sweet Potatoes*
- *Mashed Potatoes (Horseradish, Buttermilk, Honey Roasted Garlic, Cheddar Cheese, Russet Smashed)*
- *Herb Roasted Potatoes (Red B or White and Sweet)*
- *Baked Potatoes (White or Sweet) with Butter and Sour Cream or Loaded with Bacon, Cheddar Cheese and Fresh Chives*

Freshly Baked Ciabatta Bread, Flavored Butters, Extra Virgin Olive Oil and Balsamic Vinegar (at the tables)

Coffee, Tea, Decaf, Soda, Juice and Lemonade

\$69.95 per person

Please add 20% Service Charge and 8% Sales Tax to the above prices

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Ivy Dinner Package

Hors d' Oeuvres, 3-course Sit-Down Dinner, Served Coffee

Also Includes: Upgrade to Standard Overlays on Guest Tables, Decorated Cocktail Tables, Floating Flower and Votive Candle Centerpiece Option or fresh Greenery around one of the Basic Centerpiece Options and Accessory Tables, Champagne Toast at the Head Table, Cake Service, Decorating, Event Planning and Coordination

Hors d' Oeuvres:

- *Vegetable Crudités with Hummus and Fresh Herb Dip*
- *Charcuterie, Cheeses, Baked Brie, Chutney, Meats, Breads, Crackers, Nuts and Grapes and Strawberries*
- *Select Two additional from the Hors d' Oeuvres Page*

First Course – Select one

- *Soup d' jour: Broccoli & Cheddar, Butternut Bisque, Tomato & Basil Bisque, Creamy Cauliflower & Ginger, Crab & Corn Chowder, Southwest Crab and Clam Chowder, Minestrone, Italian Wedding Soup, Commodore's Chowder, French Onion Soup*
- *Penne with Choice of Sauce: Vodka or Marinara or Alfredo or Creamy Pesto or Putaneska*
- *Antipasto*

Second Course – Select one

- *Prosciutto DiParma – Italian Prosciutto served with Grilled Portabella Mushrooms and Field Greens with Truffle Oil*
- *Caesar Salad with House Made Croutons, and Shaved Parmesan Cheese*
- *Romaine Salad with Fresh Seasonal Berries served with Raspberry Champagne Vinaigrette*
- *Shrimp Croustade or Shrimp Cocktail (\$4 additional charge per person)*
- *Baby Spinach Greens or Mesclun Spring Mix and Romaine with sliced Apples or Pears, Gorgonzola Cheese and Candied Pecans with a Berry Champagne Vinaigrette*
- *Plum Tomato and Fresh Mozzarella Salad with Cracked Pepper, Balsamic Reduction Virgin Oil and Fresh Basil with Bruschetta on a bed of Romaine Lettuce*
- *Cucumber Salad with Grape Tomatoes, Red Onions, Cubed Feta, Bell Peppers, Chopped Romaine and Red Wine Vinaigrette*
- *Mesclun Spring Mix with Chopped Tomatoes, Herbed Goat Cheese & Garlic Crostini's with Balsamic Vin*

Entrees - Select one from each category (2 Entrees Total plus a Vegetarian)

I. *NY State Strip Steak with Cilantro Compound Butter with Grilled Red Onion Wedge*

****** *Grilled Tenderloin of Beef with Australian Red Wine Reduction with Grilled Red Onion Wedge*
Marinated Grilled Pork Tenderloin with Cherry Marsala Glaze

II. *Herb Roasted Hotel Breast of Chicken, With Rosemary, Thyme, Oregano and Lemon*

Lemon Chicken (breaded chicken seasoned in a White Wine and Butter)

Stuffed Chicken Florentine or Cordon Bleu with a Champagne Cream Sauce

Chicken Marsala (breast of chicken in a mushroom and Marsala wine sauce)

Grilled Faroe Island Salmon with Lemon Beurre Blanc Sauce, Pesto, Fruit Chutney, Ginger Glaze or Teriyaki Glaze
Seabass

Shrimp Scampi

Pan Seared Sea Scallops

Seared Wasabi and Tuna Steak

****** \$7.00 Additional per person on the total head count

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Ivy Package (continued)

Category I and II Entrees above - select one starch and one vegetable (the same for both entrees):

Starches:

- Mashed Potatoes (Garlic, Cheddar Cheese, Honey Garlic, Horseradish, Buttermilk, Russet smashed)
- Herb Roasted Potatoes – Red B or White and Sweet
- Bourbon Mashed Sweet Potatoes
- Roasted Sweet Potatoes with Shallots
- Rice Pilaf (white or brown rice)
- Risotto

Vegetables:

- Green Beans with Shallots
- Green Beans, Peppers and Sun-Dried Tomatoes
- Broccoli, Cauliflower and Carrot Sauté
- Asparagus
- Sautéed Broccoli and Roasted Garlic
- Squash with Shallots
- Summer Squash Medley
- Glazed Baby Carrots

III. Vegetarian Entrees - (these do not come with the vegetable and starch sides)

- Penne Pasta Tossed with Fresh Vegetables with Marinara, Pesto, Alfredo or Olive Oil and Garlic
- Vegetable Stacks (Grilled Balsamic and Pesto Portabella Mushrooms, Zucchini, Yellow Squash, Peppers on a bed of white or brown rice pilaf)
- Portobello Mushroom Caps Stuffed with Roasted Red Pepper and Basil Risotto Stuffing

Freshly Baked Ciabatta Bread, Flavored Butters, Extra Virgin Olive Oil and Balsamic Vinegar

Coffee, Tea, Decaf, Soda, Juice, Lemonade

\$82.95 per person

Please add 20% Service Charge and 8% Sales Tax to the above prices

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Bar Package Upgrades

Platinum Bar Package Upgrade

*Original time slot after the ceremony (extensions not included) Open Draft Beer and Box Wine
Add Two Hors d'Oeuvres*

House Open Draft Beer (Coors Light or Bud Light and Labatt's Blue or similar), Box Wine (Franzia – Merlot, Chardonnay, White Zinfandel)

Add \$20.00 per person

Additional Bar Upgrades for the Platinum Packages, based on the total headcount:

Add \$3.50 per person for a Champagne Toast

Add \$3.00 per person for wine served (boxed wine) at the tables

Add \$6.00 per person to upgrade to bottled wine service at the tables during dinner

Add \$4.00 per person to upgrade to house and premium bottled beer

*Add \$5.00 per person to upgrade bar to include house liquor and standard house bottled beer **

Add \$6.00 per person to upgrade from box wine to bottled wine

*Add \$7.00 per person to upgrade bar to include house liquor, house & premium bottled beer and bottled wine **

*Add \$12.00 per person to upgrade bar to include house and premium liquor and premium bottled beer and bottled wine **

*Add \$13.50 per person to upgrade bar to include Top Shelf liquor and premium bottled beer and bottled wine **

Iris Bar Package Upgrade

*Original time slot after the ceremony (extensions not included) Open Bottled Beer and Bottled Wine
and House Mixed Drinks **

Add Two Hors d'Oeuvres (Select from the Hors d'Oeuvres page)

Bottled Beer (Coors Light, Bud light, Mich Ultra, Yuengling Lager, Labatt's Blue, Corona, Blue Moon, Southern Tier IPA, Smutty Nose Porter, Heineken, Rotating selection of Ithaca Beers, O'Doul's)

Bottled Wine (Merlot, Cabernet Sauvignon, Pinot Noir, Riesling, Chardonnay, Pinot Grigio, White Zinfandel, NYS Blush)

Add \$27.00 per person

Additional Bar Upgrades for the Iris Packages, based on total headcount:

Deduct \$5.00 per person to remove the 2 extra hors d'oeuvres

Add \$3.50 per person for a Champagne Toast

*Add \$5.00 per person to upgrade to premium liquor (Malibu, Jack, Cuervo, Absolut, Tanqueray, Captain, etc.) **

➤ *You can also upgrade to premium liquor in lieu of the two extras hors d'oeuvres at no charge.*

Add \$3.00 per person to upgrade to bottled wine service at the tables during dinner

*Add \$6.50 per person to upgrade bar to include Top Shelf liquor * (Goose, JW Black, Bombay, Makers, etc.)*

Please add 20% Service Charge and 8% Sales Tax to the above prices

* **Please Note:** Shots are not included on any open bar with mixed drinks. Shots are always available to guests on a cash bar basis. Our bottled beer and bottled wine selections are subject to change without notice.

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Celebrations Beverage Prices

Select from a package that includes alcohol or use this page to design you own bar package

Keg Beer

½ Keg House \$425.00 plus 20% service charge and 8% sales tax
(Only Selected Brands are available)

Box Wine

Franzia 5 Liter = \$140.00 plus 20% service charge and 8% sales tax (chardonnay, white zinfandel, merlot)

Open Keg Beer & Box Wine

Original time slot after the ceremony (extensions not included) Open House Keg Beer (Regular & Light) and Box Wine (chardonnay, white zinfandel, merlot) can be added to any package without alcohol for \$15 per person based on the total headcount plus 20% service charge and 8% sales tax

Full Open Bar

A selection of bottled beers, wines, variety of liquors, cordials, and mixers:

	<u>Premium</u>	<u>Mid-Range</u>	<u>House (Box Wine)</u>
First Three Hours	\$23.50	\$22	\$17.50 per person
Each Additional Consecutive Hour	\$4.50	\$4.00	\$3 per person

20% service charge and 8% sales tax will be added to the above prices

Notes: Three consecutive hours Minimum Required. House Bar includes house brand liquor, standard bottled beers and house wine (boxed wine). Premium Bar includes top shelf liquor, standard and premium bottled beer and bottled wines.

Partial Open Bar

A selection of bottled house wines and house and premium bottled beers:

First Three Hours	\$19.50 per person
Each Additional Consecutive Hour	\$3.75 per person

20% service charge and 8% sales tax will be added to the above prices

Note: Three hour Minimum Required

Cash Bar Drink Prices – Current prices, subject to change.

House Brands	\$4.50 each
Premium Brands	\$6.00 each
Cordials/Top Shelf Scotches, etc.	\$7.50 each
Wine	\$7.00 per glass
N/A Beer	\$4.00 each
House Beer	\$4.50 bottle
Premium Beer	\$5.50 bottle
Premium 16 oz Cans	\$6-\$8 each

By the Bottle

House Wine & House Champagne \$28.00 bottle
(20% service charge and 8% sales tax will be added to bottle prices)

If the client brings in wine or champagne, there is a Corking fee \$15.00 per 750 ml bottle + 20% service charges and sales tax to serve it at the bar, serving your wine at the tables is \$2.00/p (on the total head count) plus the corkage fees plus service charge and sales tax. A minimum bar charge of \$1000 on Saturday events April – October and \$500 on all other days. Cash bar prices are subject to change without notice.

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Additional Options:

Additional Dessert Options: (Wedding Cake Supplied by the client is considered the dessert for wedding receptions), but here are some Additional Possibilities)

Standard Mini Deserts: Cannoli's, Cream Puffs, Brownies \$5.50 per person plus 18% Service charge and 8% Sales Tax

Deluxe Mini Desserts: All in the Standard Mini Desserts, plus Chocolate Covered Strawberries, Chocolate Covered Mini Éclairs, Fresh Fruit Basket \$7.50 per person plus 20% Service charge and 8% Sales Tax

Supreme Mini Desserts: All in the Standard Mini Desserts, plus Chocolate Covered Strawberries, Fresh Berries with Grand Mariner and Fresh Cream \$10 per person plus 20% Service charge and 8% Sales Tax

Dessert Buffet: Assortments of Cheesecake, Chocolate Cake, Berry Parfaits with Pudding and Fresh Cream \$8.00 per person plus 20% Service charge and 8% Sales Tax

Bananas Foster: Ask for a quote.

Ice Cream Sundae Buffet – Add your own Fixings: Vanilla, Chocolate & Strawberry Ice Cream with Chocolate Sauce, Carmel Sauce, Peanut Butter Sauce, Strawberry Sauce, Whipped Cream, Colored Sprinkles, Chopped Peanuts, Asstd. Candy Toppings, Cherries - \$5.95 per person plus 20% Service charge and 8% Sales Tax

Venetian Hour: We can quote a variety of different desserts for a Venetian hour. Ask for Quote.

Chocolate Fountain: For Hors d' Oeuvres or dessert, Celebrations will rent and take care of and charge the client accordingly, ask for rental prices and details.

Cake Cutting: Client supplies the wedding cake – we cut, add a decorative fruit and then serve it at no charge.

Food and Beverage Menu Options / Stations: Celebrations can create a theme menu for you or alter any menus to your wishes. We could also create a Station Menu. Ask for a quote.

Additional Options:

- Chair Covers \$9.50 each.
- Celebrations In-house DJ service \$1000 for Saturday Events and \$900 for non-Saturday Events for the original time slot, each additional hour is \$100 per hour.
- Photo Booth – Starting at \$1,000 for the original time slot on a Saturday, \$900 for a non-Saturday. Includes unlimited 2"x6" photo strips for your guests, booth attendant, premium props and costumes, professional photo equipment & lighting, CD of all images. Additional hours \$50/hour.
- DVD Photo Slideshow on Celebrations big screen. \$100 you supply the DVD, we do the rest.
- Bride & Groom's names in lights on the dancefloor \$100
- Up-lighting– Choice of Color(s) \$100
- Floral Centerpieces, call for a quote.
- Linen Upgrades: Overlays (Est. \$10/table), Round Linens, Different Fabrics or Colors, call for a quote.
- Cocktail Table Linen Upgrade, call for a quote. Estimate \$20/table.
- Tent Heaters – quoted upon request.
- Rehearsal Dinners and Sunday Brunches: Ask for a package/quote.
- Corn Hole Board Rental (\$50/set – 2 sets available)
- Volley Ball Net and Volleyball Rental \$100
- Fireworks, Please hire youngs Explosives in Rochester directly, Celebrations will charge a \$300 Coordination fee plus tax
- More... Ask for a special quote on any other event upgrades not listed here.

Celebrations

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info@celebrationsbanquetfacility.com * www.celebrationsbanquetfacility.com

Ceremony Charges: The Ceremony Fee is \$9 per person, with an \$900 minimum no matter what day of the week or weekend. This fee is capped at \$1350 for up to 200 people. Beyond 200 people additional tents, chairs and rental fees may be required. All ceremonies are planned with an extra ½ hour added to the original time slot. If the final headcount comes in at 150 or more adults the time slot for the ceremony will be increased by an extra ½ hour. Celebrations' provides a sound system including speakers, a wireless hand held and lapel microphones, amplifier, mixer and a staff member to operate the system. Also included is a white tent with a flagstone floor, french window side curtains (if needed), lights and white chairs. The client may supply a USB with ceremony music or use ceremony music provided by Celebrations. Outdoor ceremonies switched to indoors are charged at the outdoor rate. Planned indoor ceremonies are \$700 with ½ hour of time added to the time slot for the ceremony.

Rehearsal Time Slots: (Rehearsals are scheduled around other bookings).

Tent Cocktail Hour Charges: \$2,400 for the additional set-up of the Hors d' Oeuvres, Bar and tables in the tent.

In-House DJ Service: Celebrations offers In-house DJ service for Saturday Events for \$1,000 and non-Saturday Events for \$900 for the original reception time slot. We can also supply props, prizes or favors for events, ask for a quote. The DJ planning meeting is with Laurie or John and they walk you through introductions, pronunciations, dances, scheduling, music request, etc... We do it this way to keep the DJ price affordable for our clients. If the client wishes to have the DJ involved in the planning meeting or to meet the DJ prior to the event it is \$100 to bring the DJ in for a meeting.

- ❖ "We were really impressed by your in-house DJ. We have been to several weddings since ours, and nothing has come close to his abilities, his personality, and his interaction with the party. He was fantastic!!! The thing I was most impressed with was his ability to feel out the crowd. He kept the dance floor packed the whole time." **Kristen & Jeff – Bride & Groom**

Rentals: All rentals are to be contracted through Celebrations, not brought in by the client. For example, additional tents, tables, chairs, chair covers, tent heaters, chocolate fountains, mirrors, etc. . . .

Centerpieces: Centerpieces on guest tables and head tables, if wanted. The centerpiece will consist of a colored napkin or overlay (depending on the package) with options of: 1) 14" round beveled mirror with a 11.5" Hurricane Globe with a Pillar Candle and Votives with Artificial Rose Pedals or Fall Leaves, 2) Mason Jars with twine and Votive Candles on a 10" /12" Square Stone Base with small stones, 3) 10.5" or 8" round fishbowl with a floating flowers and Fresh Greenery (additional charge) with votive candles around the base or 4) a 10" /12" Square Stone Base with 10" black indoor/outdoor LED candles, or 5) any combination. These can be used for the event, but are the property of CELEBRATIONS. Celebrations will decorate the head table and cake table with white lights, Chiffon, Votives and Artificial Rose Pedals or Fall leaves or small stones, if the client wishes.

Linens: Table cloths and skirting are white. There is a large selection of colored napkins to choose from. Overlays on the guest tables are included for a sit-down dinner, but are an additional charge for overlays on buffet style receptions.

Menu Selection: The enclosed menus are suggestion's, we can create a custom menu to your preference. A finalized Menu is determined during the planning meeting 8-12 months prior to the event to assure availability of specific items.

Guarantee: The final head count for a buffet is due three weeks prior to the event and four weeks prior for a sit-down. At that time, you must guarantee the headcount for which you will be charged. This count is NOT SUBJECT TO REDUCTION. Celebrations will be prepared to provide place settings for approximately 5% over the guarantee.

Event Hours: The reception duration is 5 hours on Saturdays and 4.5 hours on non-Saturday events. The time slot must occur between 11:00am and midnight. The Client may add additional hours to the Reception at a rate of \$300 per hour. Additional DJ hours are \$100 per hour. Additional Photo Booth hours are \$50 per hour. If a time slot is extended during an open bar event, the bar would go to a cash bar or the client would be charged additional for the beer, wine and liquor consumed during the extra hour. All open bars need to end by midnight and cash bars by 1 am. Celebrations maintains an outdoor noise curfew of 10:00 p.m.

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Details – continued

Sales Tax and Service Charges: All charges are plus 8% sales tax, unless a tax-exempt form is given to Celebrations. All food and beverages are subject to 20 % service charge and 8% sales tax. The service charge is taxable.

Facility Fee and Minimum Charges: Saturday Events from Memorial Day through the third weekend in October have a \$750 facility fee and require a minimum headcount of 100 Adults to get the pricing in this package. The facility fee is waived with 150 or more adults. Reduced price children's meals are available but do not count toward meeting the minimum headcounts. All other (off season) Saturdays still have a 100 Adult minimum with no facility fee and all non-Saturday events have a 50-adult minimum. Small group fees will apply for groups that do not meet the minimums.

Discounts: Saturday Events from November 1 to March 31 or non-Saturday (non-holiday) events all year, will receive a discount of \$3.00 per head with a minimum of 100 Adults, or \$5.00 per head discount on a minimum of 125 adults, or a \$7 per head discount on 150 or more Adults. The \$750 Facility fee is also waived on non-Saturday events and on Saturday's during the off-season. On buffet packages children ten and under are half-price and/or Vendors (limit 10 total) and reduced-price children's sit-down meals are also available. All discounts are subject to meeting minimums based on the number of adults (Full-Price) and are not applicable on Holidays or Holiday Weekends. Other non-Saturday discounts are also available on DJ and Photo Booth services.

Retainer Fee: A retainer fee and signed contract are required to reserve a date. Celebrations' does not hold dates. The retainer fee for a Saturday event is \$1,500 and for a Friday or Sunday event is \$1,000. Please note that you do pay an extra \$500 security deposit, with the final payment. This security deposit is returned to the client within 10 days after the event occurs, minus any charges such as breakage, damage, excessive cleaning fees, additional bar fees, added guests, time extensions, etc. Celebrations accepts cash or checks for event payment. Credit card payments are not accepted for event payment.

Payment Schedule: A retainer will be taken to reserve the desired event date. Six months (180 days) prior to the event, 50 % of the total contract price is due. Final payment by money order or certified bank check or Treasurer's Check is due the Thursday prior to the event. Payments by personal checks are only accepted 12 days or more prior to the event.

Cancellation Policy: Written and signed notification of cancellation must be received by Celebrations in order for Celebrations to release the date. The Cancellation date is considered the date that Celebrations receives this written and signed notice of cancellation. If the event is held, the retainer is applied towards the balance. If the retained date is cancelled the retainer is the cancellation fee. If the event is cancelled 6 months (180 days) before the date or later, if the date can be re-booked the 6 month payment will be returned. Any extra monies that were paid above and beyond Celebrations required payments will be returned upon cancellation. If the event is canceled 6 months or less from the event date and is not re-booked, the cancellation fee is 50% of the total contract price, including the alcohol portion.

Hotel: Best Western University Inn at East Hill Plaza (10-minute drive), call for rates and offerings, please ask for the Celebrations Package and Rate. **Contact Kayla Harris, Director of Sales (607) 272-6100** Other Hotels are Hotel Ithaca and Hilton Garden Inn – Downtown Ithaca – 7-8 miles. Closest Bed and Breakfast is on Thomas Road (1/2 mi.)

Beverage Service: We offer many beverage options. We will design a package to suit your needs. The ABC Board monitors beverage sales. No alcoholic beverages can be brought on the premises by the client, except bottles of wine or champagne to be served by Celebrations. There is a \$1000 minimum bar required for Saturday's May – October and \$500 minimum bar on all other dates. If a second bar is requested, there will be a \$300 set up fee for an inside bar and a \$350 set-up fee for an outside bar.

Decorations and Delivery Arrangements: All decorations are subject to approval. Deliveries or decorating need to be scheduled during normal business hours or 2-3 hours before the event is scheduled to begin. If the client brings in favors or place cards, Celebrations will set them for the client as long as we have them at least two hours before the event.

Facility Amenities: Celebrations has a back-up power generator, Air Conditioning and is Handicap Accessible.

~ Thank You ~

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