

*the*  
**OTESAGA**

**INSPIRATION**  
*Comes to Life*



60 LAKE ST, COOPERSTOWN, NEW YORK 13326  
800.348.6222 | [OTESAGA.COM/WEDDINGS](https://www.otesaga.com/weddings)



**HISTORIC HOTELS**  
*of AMERICA*  
National Trust for Historic Preservation

A timeless property, The Otesaga Resort Hotel has been creating elegant weddings since 1909. Situated on the southern shore of Lake Otsego in Cooperstown, New York, The Otesaga takes its name from the original Native American word for this beautiful location, which means “a place for meeting.” Today, The Otesaga, with its sweeping lake views and historic charm, continues to be a place where families and friends come together to celebrate the most meaningful events of their lives. A four season destination, Cooperstown’s enduring natural beauty never fails to delight visitors.

While staying at The Otesaga, guests can enjoy a variety of outdoor and indoor activities, including playing on our championship Leatherstocking Golf Course, Hawkeye Spa, swimming in the heated outdoor pool, enjoying the tennis courts, paddling on the lake in row boats, canoes, kayaks and paddleboards, taking a leisurely walk along Lake Otsego, or strolling to the museums and other attractions in Cooperstown, all within easy walking distance of the hotel. Our charming village is home to the National Baseball Hall of Fame and Museum, the Fenimore Art Museum, and The Farmers’ Museum, with the nearby Glimmerglass Festival, an opera and music theatre, just a short drive from the resort.

The Otesaga offers several different styles of venue receptions. The East Veranda graces the lakeside façade of the Hotel and features hanging plants and a stunning view of Lake Otsego and the Resort grounds. The Otesaga is proud to offer two distinct and unique venues for your dinner and dance celebration. The Otesaga’s Grand Ballroom accommodates up to 170 guests for a seated dinner. A romantic, traditional venue, the Grand Ballroom showcases a soaring 20-foot ceiling, 15-foot windows on three sides of the room, graceful Doric columns, lattice-work panels along the walls, and pre-Raphaelite murals that date back to the Resort’s origins in 1909. The Glimmerglass Ballroom features spectacular 100-year-old chandeliers. It comfortably seats 250 guests for dinner and incorporates the adjacent Fenimore Room to further expand the capacity (minimum may apply).\*

\*The Glimmerglass Ballroom is only available during certain times of the year; conditions apply



Photo by Janelle Rodriguez





# *The* CEREMONY

If you are looking for a truly picturesque ceremony, few locations rival The Otesaga's East Lawn on the charming shore of Lake Otsego. Ceremony arrangements include chair rental, set-up, an alternative location in the event of inclement weather, and audio equipment such as microphones and speakers. With the shimmering waters of the lake, lush hillsides, and majestic, centuries-old oak trees as the backdrop, your ceremony will be a breathtaking event to remember.

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## *Your Ceremony Package Includes*

Chair Rental

Set-up and Clean-up

Dressing/Holding Room

Microphone and Speaker System

An alternate location setup in case of inclement weather

Ceremony fees begin at \$5,000  
Set up Fee \$150

**Subject to taxes and service charge**



# Packages and PRICING

## THE GLIMMERGLASS

Buffet - \$205/person

Includes 2 Passed Hors d'oeuvres, 2 displays, 1 Salad, 1 Pasta, 1 Hand Carved, 1 Entrees, 2hrs of house bar

A selection of House-Made Artisanal Breads  
Seasonal Focaccia / Whipped Butter

### COCKTAIL RECEPTION

Hot Hors d'oeuvres (choice of two)

**Domestic and Imported Cheese Display V**  
Zaatar Dusted Lavosh / House-Made Breadsticks

**Seasonal Vegetable Crudité V GF**  
Quinoa Soil / Avocado Tahini Dip

### CHAMPAGNE TOAST

### SALADS (CHOICE OF ONE)

**Classic Caesar:** Hearts of Romaine / Caesar dressing / Locatelli Cheese / Focaccia croutons

**The House:** Petit Greens / Grape Tomatoes / Shaved Radish / Cucumber / Carrots  
Balsamic Vinaigrette / Blue Cheese & Ranch Dressing



### HAND CARVED (CHOICE OF ONE)

**Prime Rib of Beef:** Creamy Horseradish / Au Jus **GF**

**Herb Brined Free-Range Turkey:** Natural Gravy / Cranberry Chutney

**Crispy Skin Porchetta:** Pork Belly & Loin Stuffed / Italian Spiced **GF**

### PASTA (CHOICE OF ONE)

**Orecchiette:** Broccoli Rabe / Garbanzo Beans / Roasted Garlic / Chili Flakes / Locatelli Cheese **V**

**Rigatoni:** Roasted Vegetables / Sun-Dried Tomato Alfredo / Torn Basil **V**

**Wild Mushroom Ravioli:** Lacinato Kale / Gorgonzola Crème / Oven Dried Tomatoes / Truffle Oil **V**

### ENTRÉE (CHOICE OF ONE)

**Roasted Herb-Brined Free-Range Chicken:** Charred Tomatillo & Poblano sauce **GF**

**Chicken Scallopini:** Artichokes / Olives / Lemon Basil sauce

**Grilled Citrus Marinated Swordfish:** Ginger Scallion emulsion **GF**

**Grilled Salmon:** Citrus Saffron Emulsion **GF**

Chef's selection of fresh seasonal vegetable and complementary starch

\$125 culinary attendant fee

Subject to taxes and service charge

**V – Vegetarian | V+ – Vegan | GF – Gluten Free**

## THE OTSEGO

Plated - \$195/person

Each wedding is unique. Below are sample menus to help guide you in choosing your perfect menu for your perfect day.

Includes 2 Passed Hors d'oeuvres, 2 displays, 1 Soup or Salad, 2 Entrees & Vegetarian Option, 2hrs of house bar

### COCKTAIL RECEPTION

Hot Hors d'oeuvres (choice of two)

**Domestic and Imported Cheese Display V**  
Zaatar Dusted Lavosh / House-Made Breadsticks

**Seasonal Vegetable Crudité V GF**  
Quinoa Soil / Avocado Tahini Dip

### CHAMPAGNE TOAST

### SOUP OR SALAD OPTIONS (CHOICE OF ONE)

**Local Spurbek Cheddar & Ommegang Abbey Ale Soup**  
Sharp Cheddar Wafer

**Southwest Roasted Poblano Soup V**  
Sweet Corn / Crispy Tortilla / Mexican Crème

### Caesar Salad

Baby Gem Lettuce / Caesar Vinaigrette / Locatelli Cheese / Focaccia Croutons

### Baby Greens V

Petit Lettuce / Cucumber / Shaved Radish / Carrots / Grape Tomato / Balsamic Vinaigrette

### ENTREES (CHOICE OF TWO + ONE VEGETARIAN OPTION)

#### Prime Rib of Beef GF

Salt Jacket Potato / Creamy Horseradish / Au Jus

#### Chicken Saltimbocca

Prosciutto & Sage / Polenta & Pesto Mascarpone / Lemon Basil Sauce

#### Herb Brined Free Range Chicken GF

Yukon Gold Mashed Potatoes / Red Wine & Thyme Reduction

#### Grilled Atlantic Salmon GF

Toasted Almond & Kaffir Lime Scented Basmati Rice / Citrus Saffron Emulsion

#### Wild Mushroom Ravioli V

Oven Roasted Tomatoes / Arugula / Gorgonzola Crème / Crispy Sage

#### Subject to taxes and service charge

**V – Vegetarian | V+ – Vegan | GF – Gluten Free**

See additional menu options on pages 13, 14 & 15

# THE FENIMORE

*Plated - \$280/person*

*Each wedding is unique. Below are sample menus to help guide you in choosing your perfect menu for your perfect day.*

Includes 4 Passed Hors d'oeuvres, 2 displays, 1 Appetizer or Soup, 1 Salad, 2 Entrees & Vegetarian Option, 2 hrs of Preferred Bar, Wedding Cake

## COCKTAIL RECEPTION

Hot Hors d'oeuvres (choice of Four)

## DOMESTIC AND IMPORTED CHEESE DISPLAY V

Zaatar Dusted Lavosh / House-Made Breadsticks

## “MEZZA” V

Middle Eastern Specialties to include:

Kale, Apple & Toasted Pistachio Tabbouleh  
Cucumber, Mango & Sumac Onion Salad

Salt Roasted Beet Hummus / Crumbled Feta / Mint / Crispy Spiced Chick Peas

Baba Ghanoush - Charred Eggplant dip with Tahini & Lemon

Pita & Zaatar Dusted Flatbread

## CHAMPAGNE TOAST

## APPETIZER OPTIONS (CHOICE OF ONE)

### Burrata V GF

Blue Moon Arugula / Tomato Vierge / Pesto  
Balsamic Honey / Polenta Croutons

### Ricotta Gnocchi V

Mushroom Fricassee / Ricotta / Sage Brown Butter

### Grilled & Chilled Marinated Shrimp GF

Cucumber Kim Chee / Yuzu Aioli / Mango

### Lobster Bisque GF

Vanilla Bean Crème

### 24-hour Sous Vide Pork Belly GF

Maple & Cracked Pepper Lacquered / Mini Crunch Salad

### Chilled Golden Gazpacho GF

Skewered Tequila Shrimp & Watermelon

Or

Skewered Marinated Feta / Watermelon / Mint

## SALAD OPTIONS (CHOICE OF ONE)

### Arugula GF

Dried Mission Figs / Pickled Red Onion / Frico / White Balsamic Vinaigrette

### Baby Gem Wedge

Golden Beets / Candied Apple-Wood Smoked Bacon  
Chives / Blue Cheese Vinaigrette

### The Harvest

Petit Greens / Roasted Butternut Squash / Radish  
Dried Cranberries / Honey-Roasted Almonds  
Painted Goat Farms Cheese / Oat Bread Croutons / Cider Vinaigrette

### Baby Greens V

Petit Lettuce / Cucumber / Shaved Radish / Carrots  
Grape Tomato / Balsamic Vinaigrette

### Caesar Salad

Baby Gem Lettuce / Caesar Vinaigrette / Locatelli Cheese / Focaccia Croutons

### Shaved Brussel Sprout

Red Cress & Baby Kale / Granny Smith Apple / Quinoa  
Chick Peas / Toasted Almonds / Smokey Tahini Dressing

## ENTRÉE OPTIONS (CHOICE OF TWO PLUS ONE VEGETARIAN)

### Plancha Seared Filet Mignon

Celery Root Potato Puree / Barolo Reduction

### Moroccan Marinated Breast of Chicken

Toasted Almond & Apricot Rice / Harissa Spiked Charred Tomato Emulsion

### Pan Roasted Halibut

Kafir Lime Scented Heritage Purple Rice / Carrot Ginger Sauce

### Petit Filet & Grilled Shrimp “Scampi”

Whipped Potatoes / Duet of Sauces  
(2 entrée selection)

### Herb Brined Free Range Chicken GF

Yukon Gold Mashed Potatoes / Red Wine & Thyme Reduction

### Hand Carved Roasted NY Strip

Gorgonzola & Shallot Roasted Fingerling Potatoes / Au Poivre Sauce

### Grilled Salmon

Miso Cauliflower & Potato Puree  
Lobster & Edamame Succotash / Turmeric Lime Emulsion

### Prosciutto Wrapped Sea Bass

Minestrone Ragù / Smoked Tomato Emulsion

### Cauliflower Schnitzel

Lacinato Kale & Red Quinoa / Oven Dried Tomatoes / Capers  
Brown Butter & Herb Vinaigrette

**V – Vegetarian | V+ – Vegan | GF – Gluten Free**

## WEDDING CAKE OPTIONS (CHOICE OF ONE)

### Choice of the following cakes:

Yellow / Lemon / Carrot Spice  
Chocolate / Rich Red Chocolate

### Choice of the following fillings:

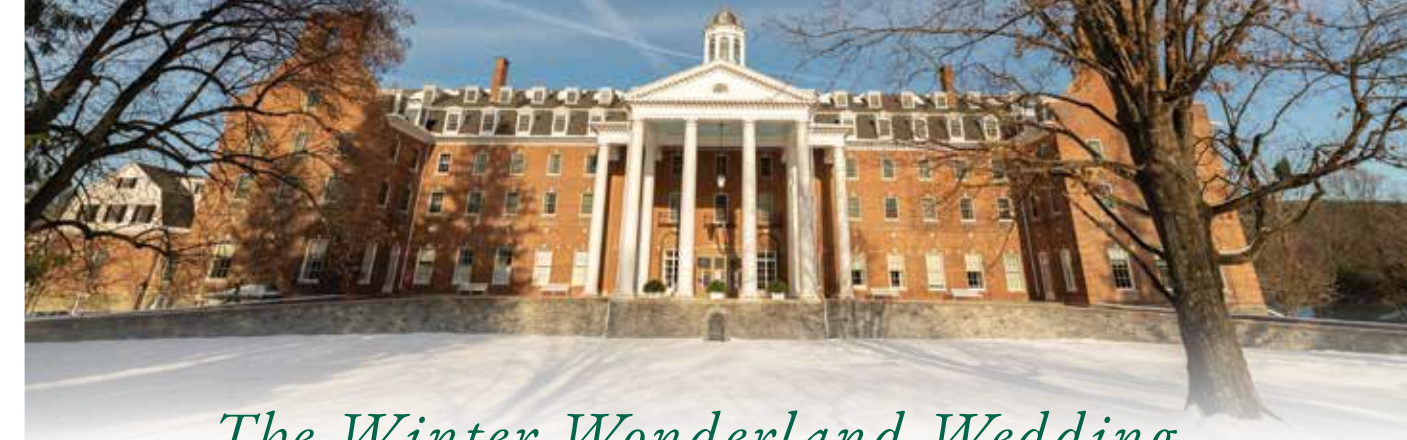
Raspberry Puree / Lemon  
Chocolate Mousse / Cannoli Cream

### Choice of Icing:

Mousseline Buttercream  
White Chocolate Cream Cheese

**Subject to taxes and service charge**

**See additional menu options on pages 13, 14 & 15**



# The Winter Wonderland Wedding PACKAGE

The Hotel's Winter Season begins after Thanksgiving each year, which affords us a tremendous opportunity to host the most spectacular winter wedding events. Many areas of the hotel that are typically unavailable to our social guests may be used during the winter. For example, cocktails might be served in the graciously appointed Lobby, dinner may be held in the hotel's Glimmerglass Ballroom, and the wedding ceremony itself may take place in our Grand Ballroom.

*Dates Available: Saturday after Thanksgiving - March 31st  
Please note: Winter Wonderland package is unavailable during the week of Christmas, as well as New Year's Eve, New Year's Day, Martin Luther King Day Weekend*

*Your unique Winter Wonderland Package will be customized with two of the following complimentary enhancements:*

Second complimentary night stay for wedding couple

Two additional hors d'oeuvres

Upgraded champagne toast

Otesaga Resort Hotel Private Label wine table service during dinner

Complimentary intermezzo

10 pm end time with complimentary Afterglow function space in the Templeton Room/Hawkeye Bar

**Subject to taxes and service charge**

# THE INTIMATE

Available November 15 - April 15

\$160/person (30 Person Max)

Each wedding is unique. Below are sample menus to help guide you in choosing your perfect menu for your perfect day.

Designed for events of thirty or fewer guests, our "micro" wedding package focuses on the essential elements for an intimate experience with close family and friends.

Includes 1 Passed Hors d'oeuvres, 1 display, 1 Soup or Salad, 2 Entrees & Vegetarian Option, 2 hrs of House Bar

## HORS D'OEUVRES (CHOICE OF ONE)

**Domestic and Imported Cheese Display V**  
Zaatar Dusted Lavosh / House-Made Breadsticks

Or

**Seasonal Vegetable Crudité V GF**  
Quinoa Soil / Avocado Tahini Dip

## CHAMPAGNE TOAST

## SOUP OR SALAD OPTIONS (CHOICE OF ONE)

**Hot & Sour Soup V**  
Shitake Mushrooms / Tofu / Egg

**Southwest Roasted Poblano Soup V**  
Sweet Corn / Crispy Tortilla / Mexican Crème

**Caesar Salad**  
Baby Gem Lettuce / Caesar Vinaigrette / Locatelli Cheese / Focaccia Croutons

**Baby Greens V**  
Petit Lettuce / Cucumber / Shaved Radish / Carrots / Grape Tomato / Balsamic Vinaigrette

**Arugula GF**  
Dried Mission Figs / Pickled Red Onion / Frico / White Balsamic Vinaigrette



## ENTREES (CHOICE OF TWO + ONE VEGETARIAN OPTION)

**Prime Rib of Beef GF**  
Salt Jacket Potato / Creamy Horseradish / Au Jus

**Chicken Scaloppini**  
Artichoke, Olive & Oven Dried Tomato Ragu / Parmesan Potatoes / Lemon Basil Sauce

**Herb Brined Free Range Chicken GF**  
Yukon Gold Mashed Potatoes / Red Wine & Thyme Reduction

**Grilled Atlantic Salmon GF**  
Toasted Almond & Kafir Lime Scented Basmati Rice / Citrus Saffron Emulsion

**Crispy Fried Mushroom "Chicken Style" V+**  
Hot & Spicy Maple Syrup Brushed / Parsnip Potato Puree / Wilted Kale & Shallots

V – Vegetarian | V+ – Vegan | GF – Gluten Free

Subject to taxes and service charge

# Cocktail HOUR

## COLD HORS D'OEUVRES

**Hummus**— pomegranate molasses, radish, zatar, pita chip **V**

**Caramelized Apple Mostarda**— Whipped Ricotta. Crostini **V**

**Skewered Charred & Chilled Brussel Sprout**— Bacon Jam **GF**

**Fresh Fig & Prosciutto Crackling**— Black Pepper Truffled Honey **GF Seasonal**

**De-constructed Spicy Tuna Roll**—Sriracha, pickled ginger & wasabi aioli, nori **GF**

**Golden Beet Bruschetta**—herb tahini, petit celery **V**

**Pistachio-Crusted Goat Cheese**—Painted Goat Farm, petit grapes **V GF**

**Shaved Tenderloin of Beef**—Boursin mousse, red onion marmalade, focaccia

**Prosciutto Wrapped Toasted Herb Focaccia**— Sour Cherry Preserve, Fennel Pollen

**Brie & Apricot Jam**—cranberry crostini, micro mint **V**

**Mini Caprese on a Skewer**—basil-marinated ciliegine, grape tomato **V GF**

**Tandoori Chicken Salad**—crisp pastry cup

**Pee Wee Potato Deviled Eggs**—smoked paprika, micro celery **GF**

**Crab & Mango**—Lime, cilantro, Sesame, wonton cup

**Lobster Salad Roll**—crisp lettuce, lemon, micro celery **+\$3**

**Tequila Marinated Grilled & Chilled Shrimp**— Avocado Puree

**Caviar & Crème Fraiche Tart**— American Hackleback, Chives, Preserved Egg Dusted **+5**

## HOT HORS D'OEUVRES

**Carolina Pulled Pork**—roasted corn & jalapeño jack cake, horseradish slaw

**Warm Aged Gruyere & Leek Tart V**

**Carved Peppered NY Strip**—Gorgonzola, bruschetta, roasted shallots

**Asian Short Rib Pot Pie**— Flaky Crust

**French Onion Soup Boule**— Caramelized Onion, Gruyere Cheese. Mini Brioche

**Peking Roasted Duck Spring Rolls**— Hoisin Sauce

**Chicken Tikka Masala Satay**— Cilantro Mint Yogurt **GF**

**Crispy Coconut Chicken**— Mango Chutney

**Bacon-Wrapped Dates**— Goat Cheese stuffed **GF**

**Quinoa & Zucchini Fritter**— Sweet & Spicy 5 Pepper Chutney **V**

**Crispy Asparagus**— Asiago cheese, crispy phyllo **V**

**Truffled Mac & Cheese Tart**— white cheddar, shaved black truffle **V**

**Vegetarian Thai Curry Samosa**— ginger-orange dipping sauce **V**

**Spanakopita**— artichoke, spinach, feta **V**

**Kale & Vegetable Pot Stickers**- Ponzu Dipping Sauce **V+**

**Crispy Caponata in Phyllo**— Smoked Tomato Sauce **V+**

**Grilled Tenderloin Skewers**— balsamic honey syrup **GF**

**Bacon-Wrapped Sea Scallop**— maple cider gastrique **GF**

**Grilled Moroccan-spiced Petit Lamb Chops**— mint yogurt **+\$3 GF**

**Mini Crab Cakes**— Sriracha Lime Aioli **+\$2**

**Lobster Mac & Cheese Poppers**— Creole Remoulade **+\$3**

**Crunchy Coconut Shrimp**— plum soy sauce

**Maui Shrimp Spring Rolls**— Shoyu Citrus Dipping Sauce

Four selections are included in most packages.

**Add a fifth item for \$6**

**Add a sixth item for \$4**

V – Vegetarian | V+ – Vegan | GF – Gluten Free



# Reception ENHANCEMENTS

Consider one or more of the following to enhance your cocktail reception:

## ON ICE | MP

- Chilled shrimp
- Snow crab
- Fresh shucked East Coast oysters on the half shell
- Charred lemon, horseradish, cocktail sauce, brandy mustard sauce
- Cucumber chili steeped mignonette

Per 25 guests/\$300

## SLIDER STATION | \$14/PERSON

- Choice of two of the following selections:
- The “Butchers Grind”**—beef, crispy bacon, cheddar, special sauce
  - Buttermilk Fried Chicken**—pickles, Tabasco aioli
  - Falafel**—shaved romaine hearts, tomato, tzatziki
  - Nana’s Meatballs**—Pecorino Romano, pesto
  - Crab Cake**—bibb lettuce, lemon & Old Bay aioli **+\$4**

## CLASSIC SHRIMP COCKTAIL | \$15.95/PERSON

- Cocktail sauce, lemon

## “MEZZA” | \$14/PERSON

**A selection of Middle Eastern specialties to include:**  
Kale, Apple & Toasted Walnut Tabbouleh | Cucumber, Mango & Sumac Onion Salad  
Crudite in Quinoa Soil with Herb Tahini Dip, Pickled Vegetables

**A variety of hummus with the following toppings:**  
Hen of the Wood Mushrooms, Fresh Bean, Mint and Crumbled Feta, deconstructed with Crispy Chickpeas, Tahini, Lemon & Smoked Paprika

## Pita and Za’atar-Dusted Flatbread

## ANTIPASTO DISPLAY | \$16/PERSON, 25 PERSON MINIMUM

A selection of house-made Italian cured meats to include:  
Mortadella | Soppressata | Salami | Pepperoni

Seasonal Tomatoes, Fresh Mozzarella, Balsamic Marinated & Grilled Vegetables with Toasted Pistachio Basil Pesto, Sun Dried Tomato Tapenade, Bruschetta and Focaccia Citrus Marinated Olives

## YAKITORI STATION | MP

Choice of the following mini skewers cooked on an authentic Konro Grill with Binchotan Charcoal from the Kii Mountains from natural Japanese oak:

### Koji Marinated Chicken

### Teriyaki Marinated Sirloin

### Ginger Marinated Prawns

Soy Lemongrass Glazed Mushrooms & Scallions accompanied with steamed lime scented jasmine rice and traditional yakitori sauce

MP – Market Price

Subject to taxes and service charge

# DINNER

## Plated Dinner Selections & Sample Items

### FIRST COURSE

Please select one from the following:

**Burrata V GF** | Blue Moon Arugula / Tomato Vierge / Pesto Balsamic Honey / Polenta Croutons

**Ricotta Gnocchi V** | Mushroom Fricassee / Ricotta / Sage Brown Butter

**Grilled & Chilled Marinated Shrimp GF** | Cucumber Kim Chee Yuzu Aioli / Mango

**24-hour Sous Vide Pork Belly GF** | Maple & Cracked Pepper Lacquered Mini Crunch Salad

**Chilled Golden Gazpacho GF** | Skewered Tequila Shrimp / Watermelon Or Skewered Marinated Feta / Watermelon / Mint

**Orecchiette Pasta Roasted Vegetable Bolognese V**  
Slow-cooked Tomatoes / Locatelli Cheese

**Grilled & Chilled Asparagus GF** | Shaved Prosciutto / Ricotta Salata Micro Arugula / Lemon Truffle Vinaigrette

**Caprese V GF** | Fresh Mozzarella / Vine Ripe Tomatoes Torn Basil / Fennel Pollen / Balsamic Honey Syrup / EVOO

*Vegan options available upon request*

### SPECIALTY FIRST COURSES

**Tequila Marinated Grilled & Chilled Shrimp GF (add \$6 per person)**  
Mango / Avocado / Little Gem Leaves / Frisee / Ancho Lime Vinaigrette  
Lump Crab Cake (add \$3 per person)

**Grilled Pineapple Jicama Salsa** | Avocado Mousse

**Chilled Shrimp GF (add \$3 per person)** | Cocktail Sauce / Charred Lemon

**V – Vegetarian | V+ – Vegan | GF – Gluten Free**

Subject to taxes and service charge



### SOUP OR SALADS

**Local Spurbeck Cheddar & Ommegang Abbey Ale Soup** | Sharp Cheddar Wafer

**Tomato Bisque V GF** | Torn Basil

**Lobster Bisque GF** | Vanilla Bean Crème

**Hot & Sour Soup V** | Shiitake Mushrooms / Tofu / Egg

**Southwest Roasted Poblano Soup V** | Sweet Corn / Crispy Tortilla / Mexican Crème

**Caesar Salad** | Baby Gem Lettuce / Caesar Vinaigrette  
Locatelli Cheese / Focaccia Croutons

**Baby Greens V** | Petit Lettuce / Cucumber / Shaved Radish  
Carrots / Grape Tomato / Balsamic Vinaigrette

**Classic Caesar** | Hearts of Romaine / Caesar Dressing,  
Focaccia Croutons / Locatelli Cheese

**Baby Gem Wedge** | Golden Beets / Candied Apple-Wood Smoked Bacon  
Chives / Blue Cheese Vinaigrette

**The Harvest V** | Petit Greens / Roasted Butternut Squash / Radish  
Dried Cranberries / Honey-Roasted Almonds Painted Goat Farms Cheese  
Oat Bread Croutons / Cider Vinaigrette\*

**Shaved Brussel Sprout V V+ GF** | Red Cress & Baby Kale / Granny Smith Apple  
Quinoa / Chickpeas / Toasted Almonds / Smokey Tahini Dressing

**Arugula GF** | Dried Mission Figs / Pickled Red Onion / Frico / White Balsamic Vinaigrette

**Vegan Caesar V+ GF** | Lacinato Kale / Hearts of Romaine  
Caesar Dressing / Crunchy Chickpea Croutons

### INTERMEZZO / PALATE REFRESHERS

\$3 per person as an additional course

**The New Yorker** | Ice Wine and Granny Smith Apple Sorbet

**A Taste of Summer** | Lemon Sorbet, Micro Basil, Tomato

**Gelee From the Vine** | Blackberry Cabernet Sorbet

**The Kiss** | Ginger-steeped Passion Fruit Sorbet

**V – Vegetarian | V+ – Vegan | GF – Gluten Free**

Subject to taxes and service charge





**ENTREES** | Plated Dinner Suggestions & Sample Items

**Prime Rib of Beef GF**  
Salt Jacket Potato / Creamy Horseradish / Au Jus

**Hand Carved Roasted NY Strip**  
Gorgonzola & Shallot Roasted Fingerling Potatoes / Au Poivre Sauce

**Slow Braised Short Rib GF**  
Roasted Garlic Potato Puree / Natural Jus

**Plancha Seared Filet Mignon GF**  
Celery Root Potato Puree / Barolo Reduction MP

**Moroccan Marinated Breast of Chicken GF**  
Toasted Almond & Apricot Rice / Harissa Spiked Charred Tomato Emulsion

**Chicken Saltimbocca**  
Prosciutto & Sage / Polenta & Pesto Mascarpone / Lemon Basil Sauce

**Herb Brined Free Range Chicken GF**  
Yukon Gold Mashed Potatoes / Red Wine & Thyme Reduction

**Grilled Atlantic Salmon GF**  
Toasted Almond & Kaffir Lime Scented Basmati Rice / Citrus Saffron Emulsion

**Pan Roasted Halibut GF**  
Kaffir Lime Scented Heritage Purple Rice / Carrot Ginger Sauce

**Grilled Salmon GF MP**  
Miso Cauliflower & Potato Puree / Lobster & Edamame Succotash  
Turmeric Lime Emulsion

**VEGETARIAN (V) & VEGAN (VG)**

**Wild Mushroom Ravioli V**  
Oven Roasted Tomatoes / Arugula / Gorgonzola Crème / Crispy Sage

**Orecchiette V**  
Broccoli Rabe / Garbanzo Beans / Roasted Garlic / Chili Flakes / Locatelli Cheese

**Crispy Fried Mushroom “Chicken Style” V+**  
Chimichurri / Parsnip Potato Puree / Wilted Kale & Shallots

**Cauliflower Schnitzel V**  
Lacinato Kale & Red Quinoa / Oven Dried Tomatoes  
Capers / Brown Butter & Herb Vinaigrette

**Miso Glazed Fingerling Sweet Potato V+ GF**  
Harissa Roasted Vegetables / Cashews / Coconut Crème



**ENHANCED ENTREES (MP)**

**Colorado Rack of Lamb**  
Roasted Heirloom Carrots / Parsnip & Potatoes / Pomegranate Sauce

**Surf & Turf**  
Petit Filet Mignon / Lobster Tail / Roasted Garlic Potato Puree / Duet of Sauces

**DUET ENTRÉE SELECTIONS (MP)**

Represents two Entrée Selections

**Petit Filet & Grilled Shrimp “Scampi” GF**  
Whipped Potatoes / Duet of Sauces

**Petit Filet & Grilled Salmon GF**  
Mushroom Fricassee / Cauliflower Potato Puree / Basil Emulsion

**Petit Filet & Lemon Thyme Roasted Chicken GF**  
Creamy Mascarpone Polenta / Wild Mushroom Marsala Sauce

**V – Vegetarian | V+ – Vegan | GF – Gluten Free | MP – Market Price**  
Subject to taxes and service charge



**CHILDREN’S DINNER (CHOOSE TWO) \$28/CHILD**

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**Fruit cup appetizer**

*Select Entrée*

**Chicken Fingers** | French Fries or steamed broccoli  
**All-American Hot Dog** | French Fries or steamed broccoli  
**Macaroni & Cheese** | Steamed Broccoli  
**Pasta with Butter & Parmesan** | Steamed Broccoli

**Soft drink and juices**  
*Subject to taxes and service charge*





# Wedding CAKES

The classically-trained pastry chefs at The Otesaga take great pride in creating delicious and beautiful cakes that reflect each couple's individual style. Let the suggestions below serve as inspiration for the cake of your dreams!

## STANDARD PACKAGE CAKE \$8/PERSON

Carrot Spice  
Yellow Butter  
Lemon  
Chocolate

Mousseline Buttercream filling and icing  
Creamy Custard Cheesecake | Add \$1 per person

## UPGRADED ICING OPTIONS ADD \$1/PERSON FOR EACH

White Chocolate Cream Cheese Buttercream  
Dark Chocolate Ganache  
Fondant

## UPGRADED FILLING OPTIONS ADD \$1/PERSON FOR EACH

Raspberry, Apricot, or Strawberry Fruit Puree  
Lemon  
Rich Chocolate Mousse Spirited with Bourbon  
Cannoli Cream

Please note that pricing for cakes is subject to change based on customization.

**Subject to taxes and service charge**





# Dessert STATIONS

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## DONUT WALL **\$16 per person**

Vertical wooden peg boards present your selection of two flavors of hand-made custom gourmet donuts. It is comfort food gone classy!

### Choose Four:

Marble Frosted	Apple Cider
Cinnamon Sugar	Mocha Frosted
Classic Glazed	Vanilla

## MINI PIES **\$16 per person**

Classic and creative, your choice of four miniature homemade pies, presented with whipped cream. For an extra touch (and an extra \$4) we'll serve them warm with hand spun vanilla bean ice cream!

### Choose Four:

Apple	Blueberry
Pecan	Cherry
Chocolate Silk	Banana Custard

## ICE CREAM PARLOR SANDWICHES **\$18 per person**

House-made ice creams sandwiched with your favorite cookies made in our bake shop for a special treat.

### Choose three premade combinations:

Chocolate Chip with Vanilla Ice Cream  
 Ginger Snap with Butter Pecan Ice Cream  
 Peanut Butter with Chocolate Ice Cream  
 Oatmeal Cranberry with Blackberry Ice Cream  
 Chocolate Sugar with Chocolate Ice Cream

## THE CLASSICS **\$15 per person**

Seasonal Fruit Mousse Cups	Petit Fours
Éclairs	Cannolis
French Macaroons	Baklava Triangles

Subject to taxes and service charge

# AFTERGLOW

*Small Bites & Snacks | 10pm - 12am*

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## SLIDERS

\$12 per person (choice of two)

**The Butchers Grind**—American cheese, pickle, special sauce

**Crab Cake (+\$4)**—Bibb lettuce, creole remoulade

**Pulled Pork Carolina Style**—Horseradish coleslaw

**Buttermilk Fried Chicken**—Pickles, hot sauce aioli

**Nana's Meatball**—Garlic toast, mozzarella cheese, pesto

**Falafel (V)**— Shaved Romaine Hearts, Tomato, Tzatziki

## THIS & THAT

**House-made Soft Pretzel Sticks**—Local spicy mustard **\$18/dozen**

**Nathans Mini Hot Dogs**—Brown mustard **\$40/dozen**

**Classic Wings by the dozen**—Hot sauce, blue cheese dipping sauce **\$20/dozen**

**Classic Crispy Tater Tots**—Ommegang Ale cheddar cheese dipping sauce **\$4.50/person**

**Vegetable Egg Rolls with Spicy Mustard & Plum Sauce**— **\$4/piece**

**Buffalo Chicken Eggroll**— **\$5/piece**

**Kale & Vegetable Potstickers (V+)**—Ponzu Dipping Sauce **\$10/person**

**Crispy Caponata in Phyllo-Smoked Tomato Sauce (V+)**—**\$10/person**

**Mac n' Cheese**— **\$7.95/person**

**Fried Pickles**— **\$15.95/dozen**

## STONE FIRED THIN CRUST 12" PIZZAS

Cut in 6 slices | \$16 each

**Little Italy**—House-made italian sausage, broccoli roasted vidalia onions, sharp provolone

**Margherita**—Mozzarella, house sauce, basil

**Pepperoni**—Pepperoni, mozzarella, house sauce

## QUESADILLAS

\$10 each (circle of six slices)

**Pulled Chicken**—Black beans, jack cheese, poblano peppers, chipotle lime ranch

**Roasted Mushroom**—Shallots, gruyere cheese, blue cheese

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**V – Vegetarian | V+ – Vegan | GF – Gluten Free**

Room rental begins at \$250  
Subject to taxes and service charge





# BAR PACKAGES

## AVAILABLE BEERS & HARD SELTZER (Special Event bars typically feature two domestic and two imported beers.)

### DOMESTIC

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling Lager

### IMPORTED

Amstel Light  
Modelo Especial  
Heineken  
Labatt Blue  
Labatt Blue Light

### OMMEGANG & CRAFT BREWS

Rare Vos Brabant Belgian Ale  
Hennepin Grisette Belgian Ale  
Abbey Belgian Ale  
Witte Wheat Ale  
Saranac Pale Ale  
Nirvana IPA

### SELTZER

High Noon

## ENHANCED WINE SERVICE

Upgrade with themed wines, hand-selected by The Otesaga Sommelier, to be offered and poured during dinner service. These wines will also be featured at the bar throughout the evening. Please choose two wines from the category you wish to select.

### THE OTESAGA SIGNATURE

Private Label Chardonnay | Private Label White Zinfandel | Private Label Merlot | Private Label Cabernet Sauvignon  
**\$9 per person**

**Wine list available upon request.  
Subject to taxes and service charge**



TIER	1ST HOUR	2ND HOUR	3RD HOUR	4TH HOUR	ADTL HOUR
HOUSE	\$20	ADD \$15	ADD \$15	ADD \$10	ADD \$10
PREFERRED	\$25	ADD \$18	ADD \$18	ADD \$15	ADD \$15
PREMIUM	\$28	ADD \$20	ADD \$20	ADD \$18	ADD \$18

*\*Price is per person and excludes gratuities.*

## BAR STYLES

### SPIRIT

Vodka  
Gin  
Rum  
Bourbon  
Whiskey  
Scotch

### HOUSE BRANDS

Sobieski  
New Amsterdam  
Bacardi Silver  
Jim Beam  
Seagram's 7  
Dewar's White Label

### PREFERRED

Glimmerglass or Absolut  
Bombay  
Captain Morgan and Bacardi Silver  
Jack Daniels  
Seagram VO  
Johnnie Walker Red

### PREMIUM

Grey Goose  
Bombay Sapphire  
Mount Gay  
Maker's Mark  
Crown Royal  
Glenmorangie 10yr

# General INFORMATION

## ATTENDANCE:

Based on your estimated attendance, we will help you select the Hotel facilities that best accommodate your event. The Grand Ballroom requires a minimum of 100 guests. The Glimmerglass Ballroom requires a minimum of 150 guests, and is only available in our off season. Please inquire with our Sales Manager for dates and availability.

## ACCOMMODATIONS:

For all weddings of 100 or more guests, we extend a complimentary room to the couple for the night of the wedding. Upgraded accommodations at a special rate for immediate family members may also be available. During the season, we experience strong demand for our rooms. Please be sure to let the hotel know as early as possible if you require additional accommodations. We cannot guarantee guest room availability if not booked at time of signing. Please ask your Sales Managers for additional information about off-site accommodations.

## ROOM BLOCK:

Weddings able to guarantee 10 or more rooms for a minimum of two nights, qualify for a special discounted room rate. As these vary from season to season, please ask your Sales Manager for specific information. All room blocks require a 2-night minimum. Rooms Blocks are based on Run of House. Any upgrades will be additional, per night, and based on availability.

## DEPOSITS:

You will be required to make a deposit in order to confirm the arrangements on a definite basis. Your deposit is non-refundable and will be applied to the final balance of the event. Additional deposits may be made to your account at any time by check or credit card based on an established deposit schedule outlined within your contract, with 100% of the final estimate due 2 weeks prior to your event date.\* A final invoice will be issued at the conclusion of your event with any remaining charges to be paid no later than 30 days after your event. This final payment must be guaranteed to an authorized credit card. If there are no disputes of the final bill, payment will be charged no later than 30 days after your event. You will have 30 days from the conclusion of your event to dispute any charges.

\*You will be charged for the guaranteed number given at 2 weeks, unless attendance increases. If a guarantee has not been received 2 weeks prior to your event, we will assign a guarantee based on your original expected attendance. We will set and prepare for 5% greater than your guarantee.

## GUARANTEES:

We will ask you to provide a final attendance figure 2 weeks prior to the event. This number will act as your "guarantee" and is the basis for our food purchasing and staffing. This figure will be the number for which we will charge, unless the actual attendance is higher. This number will include the breakdown of entrée selections in total and by individual table. We are not able to charge for less than the guarantee.

## BEVERAGE SERVICE:

All beverages must be purchased from and served by The Otesaga Resort Hotel. All guests under the age of 40 should have proper ID. Bartenders and servers will proof and have the right to refuse alcoholic beverages to any guest that is under age or intoxicated. We have a complete range of liquors and drink billing options. Please note: only soft drinks are included for your vendors.

## CATERING:

We take great pride in our culinary excellence. As such, all food for your event must be purchased from The Otesaga. Any wedding cake not purchased through The Otesaga Resort Hotel will be subject to a \$3.25++ per person cutting and serving fee. A food waiver is required for any event serving a wedding cake from an outside vendor.

## MENU TASTINGS:

We will offer one grand tasting in the winter. Reservations will be required. Please ask your Sales Manager for more information.

## DIETARY REQUESTS:

We will be happy to accommodate any requests based on the medical or other dietary requirements of your guests, with a minimum of 2 weeks notice.

## PARKING:

Complimentary self-parking is available at the Hotel.

## AIRPORT PROXIMITIES AND TRAVEL TIME INFORMATION FROM METRO AREAS:

Travel time from the New York City metro area is under 4 hours, and travel time from Albany or Syracuse is just 75-90 minutes

## SETUP AND BALLROOM ACCESS:

We will do everything possible to have your function room ready in the afternoon of your event, if not before. We will confirm individual set-up schedules for vendor access. There is a \$100 ++ per hour fee to access the Ballroom prior to the event. We will set aside 1 complimentary hour prior to the event for set up. If more time is required, an additional fee will be assessed.

Please note: Our Sales Managers are liaisons for your vendors and do not assist with physical set up of vendor items. We encourage you to hire a wedding planner if your vendors will not be setting all items and decor for you. If you or your vendor are in need of storage of items prior to or after the event, we can store items based on size and store room availability at an additional fee.

## TIMELINE:

All evening events in the Grand Ballroom or Glimmerglass Ballroom have an end time of 10 pm. Elevated noise levels are not permitted on the main level of the hotel after 10pm.

## SERVICE CHARGES:

A 20% service charge and a 2% administrative charge are added to all food and beverage purchases. The 20% service charge for all food purchases is distributed to the waitstaff, bus persons, and captains working at your event. The 20% service charge for beverage purchases is distributed to the bartenders, servers, bus persons and captains working at your event. The 2% administrative charge is for the administration of the banquet or special function; it is not purported to be a gratuity, and will not be distributed as gratuities to the employees providing service at the event. Prior to or after the event, we can store items based on size and store room availability and for an additional fee.

## RECEPTION SPACE RENTAL:

For weddings with reception only, The Otesaga charges a \$5,000 space rental fee.

The Otesaga Resort Hotel, a member of Historic Hotels of America, has been providing gracious accommodations on the shores of Lake Otsego in Cooperstown, New York since 1909. The hotel features 132 well appointed guest rooms that combine historic charm and modern amenities. Special wedding rates are available to all parties who book at least 10 rooms each night. All weekends require a two-night minimum.

Photo by Janelle Rodriguez

# THANK YOU

*Thank you for choosing the Otesaga for your special event!*

60 LAKE ST, COOPERSTOWN, NEW YORK 13326  
800.348.6222 | [OTESAGA.COM/WEDDINGS](https://www.otesaga.com/weddings)



HISTORIC HOTELS  
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National Trust for Historic Preservation