



*Traditions at the Links  
Shower, Luncheon  
& Brunch Menus*

Thank you for the inquiry of our catering services. We have enclosed a small sampling of menus for your review. Please note that we are able to customize any menu to your liking.

No detail is too small. We have performed our skills both locally as well as regionally. Every event we coordinate is treated with the respect and attention to each detail that *your* memorable event needs and deserves.

We have the facilities to host your event on our premises or at a location of your choice. No matter if the event requires entertainment or a specialized theme we are able to coordinate any and all of the details for you. This attention to detail enables you to sit back and enjoy your event instead of having to orchestrate it. Whether it is a business lunch or dinner meeting, holiday celebration, wedding, bar mitzvah, baptism, graduation, or grand opening- you envision it and we will create and execute it.

After reviewing the enclosed information, please feel free to call with any questions. We will be happy to schedule an appointment to discuss your event.

We, at Traditions At The Links, specialize in making your event special, memorable, and as stress free as possible. We look forward to sharing in your success because,

***"Your success is our success."***

**Traditions at the Links**  
5900 North Burdick Street  
East Syracuse, New York 13057  
(315) 656-5298  
Fax (315) 656-5232

## *Traditions at the Links Event Contract*

<b>Name:</b>			
<b>Address:</b>			
<b>Home Phone:</b>		<b>E-Mail:</b>	
<b>Cell Phone:</b>		<b>Time:</b>	
<b>Occasion:</b>		<b>Service Type:</b>	
<b>Day &amp; Date:</b>		<b>Banquet Room:</b>	
<b>Location:</b>	Traditions at the Links	<b>Address:</b>	5900 North Burdick St.

The following is a contract between **Traditions at the Links** and \_\_\_\_\_. This contract must be signed and returned to Traditions at the Links to confirm your function. No event is final until this document is received and returned to you countersigned. A \$1000 deposit for the Ball Room or a \$750 deposit for the Main Dining Room & Stickley Room will be required upon return of this document.

**Estimated Number of Guests:**

Traditions is reserving for the following number of guests: \_\_\_\_  
 This estimate will be used as a basis for pricing, scheduling, and preparation with a final guarantee to be given to Traditions ten (10) business days' prior to the event. If there is a proportionately large change in estimated guest count, the per person price may need to be adjusted accordingly.

**Final Number of Guests:** \_\_\_\_\_ **Date:** \_\_\_\_\_ **By: 10 days prior**

**Menu:** See Attached

**Cost:** See Attached

Traditions at the Links LLC charges a service charge of 23%. The service charge is applied to cost per person and all other items that are handled by our staff.

***This charge is not a gratuity but is a charge that pays for staffing. A gratuity is not required but is always appreciated if you feel it is warranted.***

**Please Add 8% Sales Tax**

**Payment in full is due five days prior to the event by cash or check.**

**Deposits:**

Due to the nature of our business we require a \$750.00 non-refundable deposit for the Stickley Room or Main Dining Room and a \$1000.00 non-refundable deposit for the Ball Room to secure both date and location of your event, as soon as possible. We work on a "first secured basis." Any additional deposits made are non-refundable. ***Prices are subject to change for events booked for 2023. All Stickley Room and Main Dining Room events are based on 3 hours and a minimum of 40 guests. All wedding events are based on 4 hours and a minimum of 100 guests. The Grand Ball room also has a minimum of \$17500. (which includes the 23% service charge but not sales tax) on all Saturday events in 2023 from May 1st thru October 31st<sup>h</sup>. If more time is requested, an additional staffing fee will be required. An additional per person cost may be required if guest count is less than minimum for either room. Please Note: Tradition's reserves the right to move your group if the numbers change.***

\_\_\_\_\_  
 Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_

\_\_\_\_\_  
 Traditions Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## *Bar Arrangements*

### Open Full Bar

Pouring liquor, house wines, draft beer, & soda

1 <sup>st</sup> Hour:	\$13.00 pp
2 Hours:	\$16.00 pp
3 Hours:	\$19.00 pp
4 Hours:	\$22.00 pp

### Open Beer, Wine, & Soda Bar

House beers, house wines, and soda

1 <sup>st</sup> Hour:	\$11.00 pp
2 Hours:	\$13.00 pp
3 Hours:	\$16.00 pp
4 Hours:	\$19.00 pp

Mimosa Or Bloody Mary Bar | **\$12.95 per person**

Mimosa & Bloody Mary Bar Upgrade  
Add additional **\$ 3.95 Per Person**

Champagne Punch or Mimosa Carafe | **\$16.95 per carafe**

Unlimited Soda Bar | **\$3.95 Per Person**

Champagne **\$21.95 per Bottle**

\*Champagne Toast Add **\$7.95** per person

\*\*Premium Bar Upgrade Add **\$16.95** per person

\* \* \*

## *Additional Arrangements*

Vendor meal	\$35.00
Linen Local Standard	Included
Napkin Local Standard	Included
Full Length Linen Available	Prices vary with selection
<i>*All linen must be ordered through Traditions at the Links. No outside linen may be used.</i>	

Additional Services:

*\*Available through Traditions at the Links, Prices vary by selection.*

Up lighting	Inquire Within
Ice Sculptures	Inquire Within
Fireworks	Inquire Within
Champagne Fountains	Inquire Within
Specialty Linens and Chair Covers	Inquire Within

# *Griddle Brunch Menu*

## **Chilled Juice Bar**

Orange and cranberry juice

## **Fresh Fruit Display**

Assorted fresh melon and berries

## **Bagels and Croissants**

A freshly baked assortment served w/ whipped cream cheese and butter

## **Mini Danish**

Freshly baked assorted cheese and fruit mini Danish

## **Stuffed French Toast**

Thick sliced challah bread stuffed w/ sweetened cream cheese and fresh strawberries served w/ warm maple syrup  
or

## **Belgian Waffles**

Made to order served w/ maple syrup, whipped cream and garnished w/ powdered sugar

## **Scrambled Eggs**

Freshly scrambled eggs w/ cheese, salt and pepper

## **Home Fried Potatoes & Breakfast Sausage**

**Bacon Option +\$4.95 per person**

**Carved Ham Option +\$4.95 per person**

Baked w/ brown sugar glaze, served w/ cherry mustard

**Nova Lox Option | +\$4.95 per person**

Sliced Nova Scotia salmon served w/ lemon, capers, and whipped cream cheese

## **| Freshly Brewed Coffee and Tea |**

### **Package Price:**

\$25.95 per person plus  
23% service charge and 8.00% tax

Pricing based on a minimum of 40 guests

# - Menu Option 2 -

## Sit Down Luncheon

### Warmed Rolls

Accompanied by sweet basil, sun-dried tomato and garlic herb butter

### | Salad |

Please choose one of the following two salad options below

#### Caesar Salad w/ Grilled Chicken Breast

Romaine lettuce tossed in house made Caesar dressing w/ garlic herbed croutons, parmesan cheese and garlic herb marinated grilled chicken breast

#### Traditions Chopped Salad

Mixed greens topped w/ feta cheese, tomatoes, cucumbers, Kalamata olives, garlic herbed croutons and red onions tossed w/ house Italian dressing and pesto marinated grilled chicken breast

### | Paninis |

Please choose one of the following two panini options below

#### The Little Italy

Roast deli chicken breast, fresh mozzarella, tomatoes and baby spinach w/ roasted red pepper mayo on rustic Italian bread

#### The Rockefeller

Oven roasted turkey, havarti cheese and crispy bacon w/ roasted red pepper mayo on rustic Italian bread

*Grilled panini sandwiches served w/ fresh fried kettle chips and pickles*

### | Pasta |

Please choose one of the following two pasta options below

#### Pasta Carbonara

Orecchiette pasta, bacon, buttery seasoned peas and grilled red onions tossed in a light garlic alfredo sauce topped w/ grated parmesan and herbs

#### Pasta A La Vodka Sauce

Cavatappi pasta tossed w/ broccoli and sun-dried tomatoes in a light tomato cream sauce accented w/ vodka, parmesan cheese and fresh basil

### | Dessert |

Please choose one of the following two dessert options below

#### Strawberry Shortcake

Fresh strawberries, French vanilla ice cream and whipped cream piled high on a freshly baked flaky biscuit

#### Chocolate Decadence

A rich chocolate torte topped w/ whipped cream and chocolate sauce

### | Freshly Brewed Coffee and Tea |

#### Package Price:

\$29.95 per person plus  
23% service charge and 8.00% tax

Pricing based on a minimum of 40 guests

**A predetermined selection is required (5) business days in advance**

# - Menu Option 3 -

## Buffet Luncheon

### Warmed Rolls

Freshly baked rolls served w/ garlic herb butter

### | Salad |

Please choose one of the following two salad options below

#### Caesar Salad

Romaine lettuce tossed in house made Caesar dressing w/ garlic herbed croutons, parmesan cheese and cracked black pepper

#### Traditional Garden Salad

Fresh blend of mixed greens topped w/ tomatoes, cucumbers, shredded carrots, red cabbage and garlic herb croutons w/ balsamic and ranch dressing

### | Entrée |

Please choose one chicken entrée for the group

#### Chicken Florentine

Boneless chicken breast sautéed in a seasoned spinach and mushroom sauce topped w/ mozzarella cheese and fresh basil

#### Chicken Marsala

Boneless chicken breast sautéed w/ button mushrooms in a rich brown sauce accented w/ Marsala wine and fresh chives

#### Chicken Francoise

Boneless chicken breast lightly coated w/ egg batter and sautéed in a lemon and wine butter sauce

### | Pasta |

Please choose one of the following two pasta options below

#### Pasta Carbonara

Orecchiette pasta, bacon, buttery seasoned peas and grilled red onions tossed in a light garlic alfredo sauce topped w/ grated parmesan and herbs

#### Pasta A La Vodka Sauce

Cavatappi pasta tossed w/ broccoli and sun-dried tomatoes in a light tomato cream sauce accented w/ vodka, parmesan cheese and fresh basil

### | Side Dish |

Please choose one of the following two side options below (Vegetable side dish included)

#### Oven Roasted Potatoes

Accented w/ butter, fresh herbs, salt and pepper

#### Rice Pilaf

Long grain rice simmered in fresh herbs and seasonings

#### Sautéed Garden Vegetables

Fresh carrots and green beans sautéed in garlic herb butter sauce

# - Menu Option 3 -

## | Carving |

**Please add \$8.95 per person for this option**

*Please choose one of the following three carving options for groups of 45 or less  
Please choose two of the following three carving options for groups of 45 or more*

### **Tuscan Roasted Top Sirloin**

Top sirloin slowly roasted and hand carved by our chef  
served w/ horseradish sauce and spicy mustard

### **Carved Breast of Turkey**

Slow roasted breast of turkey topped w/ black currant glaze,  
served w/ miniature hard rolls, herbed mayonnaise and spicy mustard

### **Baked Virginia Ham**

Virginia ham topped w/ brown butter sugar glaze served w/ cherry mustard

## | Dessert |

*Please choose one of the following two dessert options below*

### **Strawberry Shortcake**

Fresh strawberries, French vanilla ice cream  
and whipped cream piled high on a freshly baked flaky biscuit

### **Chocolate Decadence**

A rich chocolate torte topped w/ whipped cream and chocolate sauce

## | Freshly Brewed Coffee and Tea |

**Package Price:**

\$28.95 per person plus  
23% service charge and 8.00% tax

Pricing based on a minimum of 40 guests

**A predetermined selection is required (5) business days in advance**

# *Additional Event Information*

Traditions at the Links, LLC

## Deposit Requirements

A non-refundable deposit and signed contract will be required in order to make the reservation confirmed and definite. ( Main Dining Room and Stickley Room- \$750 deposit, Grand Ballroom- \$1000 deposit.) Six months prior to your event 50% of your estimated balance will be due and is non-refundable. Final payment is due 5 days in advance with cash or check. Any additional charges will be billed at the conclusion of your event.

## Guarantees

We need your assistance in making your banquet a success. Your guarantee must be received 5 business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged should less attend. We will be prepared to serve 10% over your guarantee.

## Cancellation

Should it be necessary to cancel this event you will be accountable for the cancellation policy stated on your signed contract. All deposits are non-refundable. 1 month from event: 75% of event cost becomes non-refundable based upon number of people noted on contract page.

## Food & Beverages

The restaurant must supply all food items. Off premises catering is available. Menu selections, room requirements must be received thirty days prior to the function. These menus are only a general suggestion as to the selection and variety of entrees and complements available to you. We take great pride in developing specific ideas and themes or simply expressing your taste in a personally tailored menu. No food or drink may be taken off restaurant premises. All food and beverage prices are subject to change and will be confirmed 90 days in advance. **Traditions at the Links, LLC as a licensee, are responsible for the administration of the sale and service of alcoholic beverages in accordance with the New York L.C.B. regulations. It is a house policy; therefore, that the restaurant must supply all alcoholic beverages including alcohol used as favors, and a bartender must be present to serve any type of alcohol to our guests at a function. In addition, shots of alcohol will not be permitted under any circumstances.**

## Room Rental/ Damage Deposits

A deposit fee is due at the time your event is confirmed. For all functions, any applicable equipment charges are exclusive of food and beverage arrangements/ deposits. A refundable damage deposit, priced to your event size is also required at the time of your event confirmation, in addition to the facility rental fee. Deposits are refunded on the condition that no damage is incurred to the Links during your event. Vendor terms are inclusive of the damage deposit. Refund decisions are at the sole discretion of Traditions at the Links LLC.

**Decorations cannot be nailed, taped, or stapled on the walls, fixtures or furniture. Bubbles, confetti or other destructive products are not permitted.**

A portion of the damage deposit may be retained if rules are broken. **Centerpieces are to be fully assembled by customer or florist. Candles must have globes.**

**Traditions at the Links is not responsible for any lost, damaged or stolen property prior to, during or upon completion of your event.**

## Service Charge and Tax

On all food and functions, there will be a 23% service charge and applicable sales tax applied. All prices quoted are exclusive of service charge and tax. Sales tax is calculated on food, beverage and service charge. New York State law states that service charges are subject to state tax. For tax exempt organizations, a completed tax exemption form (ST-119) must be submitted two weeks prior to the function.

## Extended Hours

We will be more than happy to extend your reception later into the evening \$900.00 per hour ++