

# Traditions at the Links

5900 North Burdick Street  
 East Syracuse, New York 13057  
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## *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>	

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 your countersigned. A \$1000 deposit (Ball Room) or \$750 deposit (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: \_\_\_\_\_

A minimum of 30 guests is required for any event at Traditions at the Links. 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

**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 Ball Room events are based on 3 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 April 8th thru October 28th. 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

Various draft 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

\*Cordials Add \$5.25 per person

\*Champagne Toast Add \$7.95 per person

5th Additional hour well bar \$11.95

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

\* \* \*

## *Additional Arrangements*

Vendor meals	\$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.*

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

# - Menu Option 1 -

## Cocktail Reception

### \*| Passed Hors d'oeuvres Option |

*Please note: all items below are included as passed hors d'oeuvres*

#### **Blackened Steak Skewers**

Julienne strips of steak marinated and grilled to perfection  
Horseradish mustard sauce for dipping

#### **Jerk Chicken Skewers**

Tender strips of grilled chicken marinated in a blend of Caribbean spices

#### **Greek Spinach Turnovers**

Flaky puff pastry filled with seasoned spinach, feta cheese, black olives, and sun dried tomatoes

#### **Stuffed Mushrooms**

Large Snow White mushrooms crowned with mushroom stuffing, broiled to perfection

#### **Crostinos**

French bread medallions, grilled with roasted red peppers, fresh herbs, and havarti cheese

### \*| Stationary |

*Please note: all items below are included as stationary hors d'oeuvres*

#### **International Cheese Boards**

A selection of imported and domestic cheeses from around the world displayed with  
Cracked mustard and a variety of crackers and Chilean grapes

#### **Garden Vegetables and Dips**

A selection of farm fresh vegetables arranged amongst dipping sauces

#### **South Western Fondue**

A blend of cheeses, fresh tomato, onions, and cilantro,  
Baked until golden brown, and served with sun dried tomato and corn tortilla chips

#### **Sweet and Sour Cocktail Meatballs**

Served in a sweet tangy sauce

#### **Fresh Fruit Display**

Juicy pieces of fresh honeydew, cantaloupe, pineapple, watermelon, and strawberries.  
A colorful presentation to any table!

### | Carving Station |

*Please note: all items below are included in the carving station*

#### **Carved Breast of Turkey**

Slow Roasted breast of turkey topped with a cranberry glaze  
Carved by our chef onto miniature hard rolls  
Served with lemon herb mayonnaise and spicy mustard

#### **Carved Roast Beef**

Western beef slowly roasted to perfection and hand carved by our chef onto miniature  
Hard rolls served with horseradish sauce and Dijon peppercorn sauce

# Menu Option 1

## | Pasta Station |

*Please note: all items below are included in the pasta station*

### Gourmet Pasta Bar

A great selection of imported Durum Semolina pastas accompanied by our mouth-watering sauces:

Marinara, Pesto, Alfredo, and Pink Vodka Sauce

A gourmet pasta lover's dream prepared to order before your eyes by our master chefs!

**\*Seafood option to include scallops, shrimp, and crabmeat | \$6.95 per person**

### Caesar Salad

Made the old fashioned way, topped with herbed croutons and grated Parmesan cheese

## | Stir Fry Station |

### Stir Fry Oriental Vegetables

A combination of fresh vegetables stir-fried in a light ginger sauce

Served with fried rice

## | Desserts |

### Passed Chocolate Covered Strawberries and Passed Finger Pastries

#### Chocolate Lava Fountain Option | \$8.75 per person

Three tiered fountain with flowing melted chocolate

Accompanied by marshmallows, bite-sized pound cake, brownies, and graham crackers

Add a beautiful fruit display including strawberries, melons, pineapple, and more!

#### Viennese Dessert Table Option | \$10.95 per person

An elegant selection including Pistachio tortes, Granny smith apple flans linzer tortes, Chocolate decadence, Finger pastries, Chocolate mud balls, Petit fours, and French pastries!

**\*Now featuring our chocolate lava fountain with fresh fruit**

## | Freshly Brewed Coffee and Tea |

#### Package Price:

\$30.95 per person plus

23% service charge and 8.00% tax

**+ Stationary Hors d'oeuvres Option | \$33.95 per person**

**++ Passed Hors d'oeuvres Option | \$39.95 per person**

# - Menu Option 2 -

## Sit Down Dinner

### \*| Passed Hors d'oeuvres |

*Please note: all items below are included as passed hors d'oeuvres*

#### **Chicken Teriyaki with Pineapple**

Tender strips of chicken and fresh chunks of pineapple, skewered onto bamboo,  
Marinated in teriyaki sauce, then grilled

#### **Cajun Steak Skewers**

Julienne Strips of Steak dusted  
In our very own Cajun seasoning, blackened in a cast iron skillet

#### **Bruschetta**

Medallions of toasted French bread topped with pesto sauce,  
Sliced vine-ripened tomatoes and fresh mozzarella cheese. Accented with a balsamic reduction.

#### **Potato Pancakes**

Traditional Vienna style served with sour cream and applesauce

#### **Cocktail Egg Rolls**

With the true taste of the orient

#### **Weenie Wellington**

A miniature cocktail frank wrapped in a puff pastry jacket

#### **Crab Cakes**

Pan-fried crab cakes served with a creamy Dijon Mustard herb butter sauce

### \*| Stationary |

*Please note: all items below are included as stationary hors d'oeuvres*

#### **International Cheese Boards**

A selection of imported and domestic cheeses from around the world displayed with  
Cracked mustard and a variety of crackers and Chilean grapes

#### **Garden Vegetables and Dips**

A selection of farm fresh vegetables arranged amongst dipping sauces

#### **Artichoke Spinach Tureen**

Jerusalem artichoke hearts blended with fresh spinach and imported cheeses  
Baked until golden brown, served with petite French bread and herbed pita crisps

#### **Sweet and Sour Country Sausage**

Served in a pungent tangy sweet and sour sauce

#### **Fresh Fruit Display**

Juicy pieces of fresh honeydew, cantaloupe, pineapple, watermelon, and strawberries.  
A colorful presentation to any table!

# Menu Option 2

## | Salad |

Please choose one of the following two salad options below

### **Mixed Field Greens**

A blend of mesclun greens and romaine lettuce with grape tomatoes, julienne cucumbers, carrots, red cabbage, and crispy croutons, served with our very own ginger honey mustard dressing!

### **Caesar Salad**

Made the old fashioned way  
Topped with herbed croutons and grated Parmesan cheese  
*Salads to be served at each place setting*

### **Warmed Dinner Rolls**

Freshly baked with warm creamy butter

### **Wine with Dinner Available**

Merlot and Chardonnay | Price based on consumption

## | Entrée |

Please choose one chicken entrée for the group

### **Chicken Florentine**

Boneless chicken breast sautéed in delicately seasoned spinach and mushroom sauce, topped with mozzarella cheese

### **Chicken Marsalla**

Tender medallions of chicken, sautéed with button mushrooms, served in a rich brown sauce accented with marsalla wine

### **Chicken Provencale**

Tender boneless breast of chicken lightly sautéed with fresh tomatoes, onions, and herbs  
Served with a white wine butter sauce

### **Chicken Sorrentino**

Tender sautéed chicken breast, eggplant and proscuitto  
Served in a rich mushroom brown sauce smothered in mozzarella cheese

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Please choose one fish entrée for the group

### **Crab Stuffed Filet of Sole**

Fillet of sole, stuffed with seafood and broiled to perfection, served with a garlic butter sauce

### **Stuffed Whitefish Florentine**

Baked Whitefish stuffed with spinach, mushrooms and imported cheeses  
Accented with white wine and lemon, baked to perfection

### **Tortilla Crusted Tilapia**

Fresh Tilapia Fillets accented with our signature tortilla and herb crust  
Accented with Chipotle and Lime

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Please choose one beef entrée for the group| **\$9.95 per person**

### **Steak Diane**

USDA choice steak, sautéed with a mushroom brown sauce, accented with brandy and Dijon mustard

### **New York Strip Steak**

Our seasoned to perfection strip steak grilled to your liking, topped with frizzled onions

### **Steak Gorgonzola**

Our seasoned and marinated top sirloin steak grilled in a creamy sauce, topped with Gorgonzola Cheese and a balsamic glaze

# Menu Option 2

## | Side Dish |

Please choose one of the following three side options below

### **Garlic Roasted Red Mashed Potatoes**

Red Potatoes roasted with garlic and butter, mashed to perfection

### **Oven Roasted Red Potatoes**

Our homemade delicious recipe that will have you coming back for more

### **Rice Pilaf**

Long grain rice simmered in fresh herbs and seasonings

### **Sautéed Garden Vegetables**

## | Dessert |

Please choose one of the following three dessert options below

### **Turtle Cheesecake**

What a grand way to finish a meal!

Creamy cheesecake enriched with pecans and caramel, drizzled with Belgian chocolate lace

### **Bananas Foster**

Bananas sautéed in butter, brown sugar, and a selection of liquors,

Served over French vanilla ice cream topped with whipped cream

### **Chocolate Decadence**

A Chocolate Torte accented with whipped cream and a chocolate sauce

A chocoholics dream come true

## | Freshly Brewed Coffee and Tea |

### **Package Price:**

\$33.95 per person plus  
23% service charge and 8.00% tax

**+ Stationary Option | \$36.95 per person**

**++ Passed Hors d'oeuvres Option | \$41.95 per person**

# - Menu Option 3 -

## *Buffet Dinner*

### **\*| Passed Hors d'oeuvres |**

*Please note: all items below are included as passed hors d'oeuvres*

#### **Blackened Steak Skewers**

Julienne strips of steak marinated and grilled to perfection  
Horseradish mustard sauce for dipping

#### **Chicken Satay**

Skewered chicken glazed with a spicy Indonesian peanut sauce

#### **Crab Bagelettes**

Mini bagels accented with a blend of crab and imported cheeses topped with  
Roasted red peppers and lightly browned

#### **Sicilian Stuffed Mushrooms**

Seafood & Large Snow White mushrooms crowned with a combination of  
Mushroom, seafood & imported sausage broiled to perfection accented with Parmesan cheese

#### **Coconut Shrimp**

Jumbo shrimp, marinated in brown sugar, surrounded  
With toasted coconut, and served with pineapple salsa

#### **Clams Casino**

Cherry stone clams on the half shell, topped with casino paste

### **\*| Stationary |**

*Please note: all items below are included as stationary hors d'oeuvres*

#### **International Cheese Boards**

A selection of imported and domestic cheeses from around the world displayed with  
Cracked mustard and a variety of crackers and Chilean grapes

#### **Garden Vegetables and Dips**

A selection of farm fresh vegetables arranged amongst dipping sauces

#### **Fresh Fruit Display**

Juicy pieces of fresh honeydew, cantaloupe, pineapple, watermelon, and strawberries.  
A colorful presentation to any table!

#### **Crab Tureen**

Snow White crab, blended with cream and a selection of  
Cheeses baked until golden brown and served with French party bread

#### **Swedish Meatballs**

Cocktail meatballs served in a rich brown sauce, accented with sour cream



# Menu Option 3

## | Salad |

Please choose one of the following two salad options below

### **Mixed Field Greens**

A blend of mesclun greens and romaine lettuce with grape tomatoes, julienne cucumbers, carrots, red cabbage, and crispy croutons, served with our very own ginger honey mustard dressing!

### **Caesar Salad**

Made the old fashioned way  
Topped with herbed croutons and grated Parmesan cheese

### **Wine with Dinner Available**

Merlot and Chardonnay | Price based on consumption

## | Carving |

### **Please add \$9.95 per person for this option**

Please choose one of the following four carving options for groups of 40 or less  
Please choose two of the following four carving options for groups of 41 or more

### **Tuscan Roasted Top Sirloin**

Western beef, slowly roasted and hand carved by our chef  
Served with horseradish sauce and spicy mustard

### **Carved Breast of Turkey**

Slow Roasted breast of turkey topped with a black currant glaze  
Served with miniature hard rolls accompanied by a herbal mayonnaise and spicy mustard

### **Baked Virginia Ham**

Baked with brown sugar glaze, served with cherry mustard  
Carved to perfection onto miniature hard rolls

### **Carved Tenderloin of Beef | \$9.95 per person**

Western tenderloin of beef, slowly roasted and hand carved  
Accompanied by horseradish sauce and lemon herb mayonnaise

## | Chicken |

Please choose one of the following two chicken options below

### **Chicken Almondine**

Tender boneless breast of chicken served in a cream sauce accented mushrooms, almonds, shallots and white wine

### **Chicken Francaise**

Boneless chicken breast, lightly coated with egg batter, then sautéed with lemon and wine butter sauce

### **Chicken Marsala**

Tender medallions of chicken, sautéed with button mushrooms, served  
In a rich brown sauce accented with marsala wine.

## | Pasta |

Please choose one of the following three pasta options below

### **Portabello Puttanesca**

A mélange of roasted vegetables in a marinara sauce, served over pasta and accented with a roasted  
Baby portabello mushrooms

### **Penne Carbonara**

Crispy bacon, snow peas, and grilled Bermuda onions served in a light Alfredo sauce over penne pasta

### **Penne with Broccoli and Sun Dried Tomatoes in a Pink Vodka Sauce**

Imported penne pasta, tossed with broccoli and sun dried tomatoes in a light tomato cream sauce  
Laced with vodka and parmesan cheese

## | Side Dish |

Please choose one of the following three starch options below

### **Au Gratin Potatoes**

Sliced Idaho potatoes in a rich creamy sauce baked golden brown

### **Rice Pilaf**

Long grain rice simmered in fresh herbs and seasonings

### **Oven Roasted Red Potatoes**

Young New York red potatoes, slicked and oven braised with rosemary and shallots

### **Sautéed Garden Vegetables**

A colorful and delicious presentation of mixed vegetables

## | Dessert |

Please choose one of the following three dessert options below

### **Turtle Cheesecake**

What a grand way to finish a meal!

Creamy cheesecake enriched with pecans and caramel, drizzled with Belgian chocolate lace

### **Bananas Foster**

Bananas sautéed in butter, brown sugar, and a selection of liquors,  
Served over French vanilla ice cream topped with whipped cream

### **Chocolate Decadence**

A Chocolate Torte accented with whipped cream and a chocolate sauce  
A chocoholics dream come true

## | Freshly Brewed Coffee and Tea |

### **Package Price:**

\$32.95 per person plus  
23% service charge and 8.00% tax

**+ Stationary Option | \$35.95 per person**

**++ Passed Hors d'oeuvres Option | \$40.95 per person**

# - *Banquet Enhancements* -

## **Jumbo Shrimp Cocktail Option | + \$225 per 100 pieces**

### **Jumbo Shrimp Cocktail**

Shrimp accompanied by a snappy cocktail sauce

## **Potato Bar Option | + \$7.95 per person**

A selection of Homemade Mashed Potatoes to include:

Garlic Roasted Potatoes, Brown Butter Sweet Potatoes, and

Hickory Smoked Horseradish Yukon Gold Mashed Potatoes

Toppings to include:

Sautéed wild mushrooms, Sautéed red and yellow onions and peppers, Fried onions, and Country-style gravy

## **Tuscan Station Option | + \$8.95 per person**

### **Insalada Caprese**

Sliced Vine-Ripened tomatoes, Sliced fresh mozzarella, bright green basil drizzled

With olive oil arranged on platters

### **Yukon Gold Baby New Potatoes**

Accented with Herb de Provence, slowly oven roasted

### **Roasted Vegetable Skewers**

Red & Yellow Peppers, Zucchini, Bermuda onions, Baby Portobello mushrooms accented with fresh herbs

Infused roasted pine nut olive oil

## **Fish Station Option | Market Price**

### **Blackened Red Snapper**

Red Snapper fillet coated with Cajun spices and seared in a

Skillet until blackened

### **Pignoli Encrusted Salmon**

Fresh Atlantic salmon encrusted with pine nuts lemon juice, olive oil fresh basil and grated Parmigiano-Reggiano cheese accompanied by fresh cherry tomatoes and a white wine beure blanc

### **Carved Tuna Loin Provencale**

Albacore tuna marinated in a caper and fresh herb infused olive oil. Slowly roasted and carved to order,

Served on miniature baguettes and sweet onion rolls

## **Raw Seafood Bar Option | Market Price**

### **Seafood Deluxe**

The freshest selection of oceanic crustaceans and smoked fish, available from Coast to Coast.

Including such items as "everyone's favorite" Clams and Oysters on the half shell dotted with flavored

Caviar, Smoked Mussels, Smoked Salmon

## **Chocolate Lava Fountain Option | \$8.75 per person**

Three tiered fountain with flowing melted chocolate

Accompanied by marshmallows, bite-sized pound cake, brownies, and graham crackers

Add a beautiful fruit display including strawberries, melons, pineapple, and more!

# *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. (Stickley and Main Dining Room - \$750 deposit, Grand Ballroom- \$1000 deposit.) Six months prior to your event an additional 50% of your remaining bill will due and is non-refundable. The remaining final payment is due 5 days in advance of your event payable by 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 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 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 ++