



# WEDDING PACKAGES



## ***Arrangements & Special Touches*** ***(included in all wedding packages)***

- ❖ *Professional consultant to plan your menu and all details of your reception*
- ❖ *1 hour open bar before dinner*
- ❖ *Champagne toast for the head table*
- ❖ *3 hours of open bar following dinner*
- ❖ *Elevated, illuminated, and skirted head table*
- ❖ *Skirted and decorated cake and gift table*
- ❖ *Complimentary cake cutting*
- ❖ *Complimentary coffee service following dinner*
- ❖ *Choice of complete sit-down dinner or dinner buffet*
- ❖ *Complimentary glass centerpieces with candles*
- ❖ *Complimentary placement of place cards and favors*
- ❖ *Complimentary menu tasting for two*

*Harbor Hotel*  
COLLECTION

***Elegant Wedding Plan***

***\$99.99\****

***Sit Down Dinner Includes:***

*Salad of Mixed Field Greens, Warm Rolls,  
Choice of Potato, Seasonal Vegetable  
Coffee Service*

***Choice of Two Entrées***

*Boneless Breast of Chicken Marsala or Picatta  
Boneless Stuffed Chicken Breast with Herb Beurre Blanc  
Chicken Cordon Bleu with Mornay  
Grilled Top Sirloin of Beef with Port Demi Glaze  
London Broil with Sherried Mushroom Sauce  
Roast Pork Tenderloin with Cranberry Chutney  
Broiled Grouper with Citrus Mignonette  
Sweet Potato Yukon Galette with Spinach Cream Sauce*

***Buffet Dinner Includes:***

*Salad of Mixed Field Greens, Warm Rolls,  
Choice of Potato, Seasonal Vegetable  
Coffee Service*

***Choice of Three:***

*Carved Top Sirloin of Beef Au Jus  
Roast Turkey with Sage Dressing  
Virginia Baked Ham with Apricot Glaze  
Seafood Newburg with Rice Pilaf  
Roast Loin of Pork with Rosemary Veloute  
Boneless Breast of Chicken Marsala or Picatta*

***Choice of One:***

*Penne Pasta with Marinara Sauce, Roasted Vegetable Salad,  
Cheese Tortellini with Vodka Sauce, Pasta Primavera*

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.  
\*CUSTOM MENU AVAILABLE UPON REQUEST



## ***Exquisite Wedding Plan*** **\$119.99\***

### **Sit Down Dinner Includes:**

- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Salad of Mixed Field Greens, Warm Rolls, Choice of Potato and Seasonal Vegetable*
- ❖ *Coffee Service*
- ❖ *Your choice of two full course entrées .....*

*Chicken Wellington*

*Prime Rib of Beef Au Jus*

*Grilled New York Strip Steak*

*Broiled Filet Mignon with Thyme Demi-Glace*

*Almond Crusted Salmon Filet with Green Grape Verjus*

*Almond Crusted Orange Roughy with Vanilla Vinaigrette*

*Cashew Encrusted Chicken Breast with Scotch Raisin Sauce*

*Ginger Marinated Vegetables En Papillote with Mediterranean Couscous*

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## ***Elaborate Wedding Buffet*** **\$119.99\***

- ❖ *Champagne toast for the head table*
- ❖ *Wine toast for all guests*
- ❖ *Hors d'oeuvres display during cocktail hour to include domestic and imported cheeses with crackers, fresh sliced fruit and vegetable crudités with herb dip*
- ❖ *Coffee Service*

### **Choice of Salad**

*Salad of Mixed Field Greens*

*Caesar Salad*

*Greek Salad*

*All salads served with warm rolls*

### **Choice of Potato or Rice**

*Wild Mushroom Rice Pilaf*

*Whipped Potatoes with Scallions and Sour Cream*

*Roasted Garlic Parmesan Mashed Potatoes*

*Three Cheese Au Gratin Potatoes*

*Asparagus Risotto*

*Pancetta Roasted Red Potatoes*

### **Choice of Vegetable**

*Roasted Vegetable Medley*

*Broccoli and Cauliflower Au Gratin*

*Ratatouille*

*Glazed Baby Carrots with Kale*

*French Green Beans Almondine*

### **Choice of Two Entrees**

*Chicken Saltimbocca*

*Crab Stuffed Chicken Breast*

*Brie and Wild Mushroom Stuffed Chicken Breast  
with Roasted Tomatoes and Fennel*

*Marinated Pork Loin Caribbean*

*Almond Crusted Salmon with Green Grape Verjus*

*Veal Francias*

*Lobster and Shrimp in Chardonnay Cream  
with Pastry Shells*

### **Choice of Pasta**

*Pasta Primavera or Marinara*

*Tortellini with Alfredo or Vodka Sauce*

*Vegetable Lasagna*

*Cheese Ravioli with*

*Sundried Tomato Leek Cream*

### **Carving Station (Choice of One)**

*Roasted Tenderloin of Beef Bordelaise*

*Roast Prime Rib of Beef Au Jus*

*Roast Leg of Lamb*

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***Extra Touches***

❖ <i>Wine Toast For All Guests</i>	<i>\$3.00/person</i>
❖ <i>Champagne Toast For All Guests</i>	<i>\$4.00/person</i>
❖ <i>Assorted Cheese and Fresh Fruit Display</i>	<i>\$5.00/person</i>
❖ <i>Vegetable Crudités and Herbed Dip</i>	<i>\$4.00/person</i>
❖ <i>Sweet Table with Coffee, Hot Tea, and Decaf (Assorted pastries, éclairs, and cream puffs)</i>	<i>\$7.00/person</i>
❖ <i>Additional Hour of Open Bar</i>	<i>\$5.00/person</i>
❖ <i>Designated Premium Bar</i>	<i>\$6.00/person per hour</i>
❖ <i>Chair Covers</i>	<i>\$5.00/person</i>

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.



## **GENERAL INFORMATION**

Thank you for considering the Watkins Glen Harbor Hotel for your upcoming event. Our hotel offers a variety of options and a professional staff to provide you with a memorable experience.

## **PAYMENT POLICY**

Please Note: A minimum food and beverage expenditure, plus tax and service charges are required for all ballroom events. Day of week, time of year and special event dates are all factors in determining these minimums. Your Catering Sales Manager will supply all specifics based on your needs. Any and all overnight accommodations may not be applied to this minimum.

We must have a tentative count at time of booking your event. A final guaranteed count is required 10 days prior to your event. You will be allowed to vary 10% from your initial count at time of booking. This will be noted as your minimum guarantee number of guests. You will be charged at minimum for this number of guests.

We require a non-refundable deposit to secure your date at time of booking. We will require an additional non-refundable deposit to bring your deposit total to 35% of the total value of your Wedding/Event. This must be paid within six (6) months of time of booking (immediately, if you are closer than six (6) months). One month prior to your event, deposits totaling 50% of the total event cost is due. This is a non-refundable deposit.

Payment of the total balance is due ten (10) days prior to your event, along with the final details based on the guaranteed number of guests.

All final payments due may be paid by either cash, cashiers check money order or bank draft. No credit cards or personal checks will be accepted. Menu prices are guaranteed 90 days prior to your event.

## **SECURITY**

Watkins Glen Harbor Hotel will not assume responsibility for any personal items prior to, during or following your event.

## **BEVERAGE SERVICE**

Please note that alcoholic beverage sales are regulated by the State of New York. Watkins Glen Harbor Hotel, as a licensee, is responsible for administration of these regulations. It is policy that no liquor, beer or wine may be brought into the facility from outside sources. It is New York State law that no person under the age of 21 be served, consume or possess any alcoholic beverage.

## **DECORATIONS**

Watkins Glen Harbor Hotel will not permit any tape, staple, nails or any other substance used to affix items to the walls or ceilings.

## **SERVICE CHARGE AND SALES TAX**

There is a 20% service charge on all food and beverages. New York State sales tax of 8% is charged on all food, beverage, room rental and special services.

## **ADDITIONAL INFORMATION**

No food products may be brought into or removed from the facility. The hotel reserves the right to move functions to alternate function/meeting rooms based on the final guarantee of attendees without prior notification.