



Sugarhouse

Wedding

Brouchure

September 2023 | December 2024

940 CRAIGVILLE RD, CHESTER, NY 10918

(845)202-0101

EVENTS@SUGARHOUSENY.COM



V E N U E F E E

Peak Season - April - November

\$15,000

Off-Season - December - March

\$10,000

I N C L U D E D I N V E N U E F E E *

USE OF BARN, BRIDAL SUITES AND SPACES

PHOTOGRAPHY ACCESS FOR A SCHEDULED DATE PRIOR

PHOTOGRAPHY ACCESS ACROSS THE ESTATE GROUNDS

FOLDING CHAIRS, BASIC TABLES, AND IVORY LINEN

PLANNING, COMMUNICATION, & COORDINATION WITH OUR WEDDING MAÎTRE D

***PLEASE NOTE THIS FEE COVERS YOUR RENTALS DESCRIBED ABOVE FOR UP TO 150 GUESTS.**

ANY GUEST COUNT EXCEEDING THE 150 MARK WILL INCUR A PER-GUEST RENTAL FEE OF NO

LESS THAN \$55 EACH

OUR VENUE OFFERS IN-HOUSE CULINARY EXPERIENCES PREPARED BY CHEF DOUGLAS MACE.

IF YOU ARE INTERESTED IN PROVIDING YOUR OWN CATERER, ARRANGEMENTS CAN BE MADE

FOR A FEE

P R I C I N G S T R U C T U R E

EVERY WEDDING IS COMPLETELY DIFFERENT THAN THE NEXT. WE PRICE YOUR WEDDING ACCORDING TO THE OPTIONS YOU CHOOSE TO INCLUDE FOR YOUR SPECIAL DAY.

YOUR FINAL QUOTE WILL BE INCLUSIVE OF THE FOLLOWING SELECTIONS:

VENUE SITE FEE
FOOD MENU COST
BEVERAGE MENU COST
ADDITIONAL OPTIONS

B R O N Z E

P R I C E D A S M A R K E D

CHOICE OF 2 ENTREES, PLATED SALAD, PLATED APP

S I L V E R

+ \$ 2 5 P P

+2 PASSED HORS D'OEUVRES, 1 DESSERT, CAKE CUTTING SERVICE

G O L D

+ \$ 3 5 P P

+3 PASSED HORS D'OEUVRES, 2 DESSERTS, CAKE CUTTING SERVICE

P L A T I N I U M

+ \$ 5 0 P P

+1 ACTION STATION, 3 PASSED HORS D'OEUVRES, 2 DESSERTS, CAKE CUTTING SERVICE

PLATED MENUS

CHICKEN DISHES

HERB ROASTED CHICKEN \$100

HERB MARINATED OVEN ROASTED FRENCHED CHICKEN BREAST, CHEFS VEGETABLES, GARLIC MASHED POTATOES

CHICKEN PARMESAN \$95

HERB PANKO PAN FRIED CHICKEN CUTLET, HOUSE MARINARA, PARMESAN AND MOZZARELLA, CHEFS VEGETALES, PASTA OF CHOICE

CHICKEN MARSALA \$95

SAUTÉED CHICKEN BREAST, MUSHROOM DEMI, CHEFS VEGETABLES, GARLIC MASHED POTATOES

CHICKEN PICCATA \$95

SAUTÉED HERBED CHICKEN BREAST, LEMON CAPER SAUCE, CHEFS VEGETABLES, PASTA OF CHOICE

WILD MUSHROOM STUFFED CHICKEN BREAST \$100

WILD RICE AND SAUTEED MUSHROOM BLEND STUFFED CHICKEN BREAST, SEARED AND ROASTED, FINE HERBS BURRE BLANC, CHEFS VEGETABLE.

DOUBLE BATTERED FRIED CHICKEN \$95

WHITE AND DARK MEAT CHICKEN ON THE BONE, BATTERED TWICE, FRIED, WHITE CHEDDAR MAC AND CHEESE, HOT HONEY BISCUITS

BBQ CHICKEN \$90

SWEET AND TANGY BBQ BONE IN CHICKEN, WHITE CHEDDAR MAC AND CHEESE, HOT HONEY BISCUITS

ORANGE CHICKEN \$90

HAND BATTERED AND FRIED CHICKEN BREAST, SWEET AND SOUR ORANGE SAUCE, CHEFS VEGETABLES, STEAMED RICE

CHICKEN ENCHILADAS \$90

ROASTED AND HAND PULLED CHICKEN, CREAM CHEESE, GREEN TOMATILLO SALSA, MEXICAN CHEDDAR BLEND, CILANTRO LIME RICE, CHILI IN ADOBO BLACK BEANS

CHICKEN SOUVLAKI \$95

LEMON, GARLIC, WHITE WINE AND OREGANO MARINAATED CHICKEN SKEWERS GRILLED, CHEFS VEGETABLES, WARM COUS COUS SALAD

PANZANELLA CHICKEN \$105

LEMON HERBED PAN SEAREDFRENCHED CHICKEN BREAST, VINAGRETTE TOSSED GARDEN VEGETABLES, THICK CUT CRISPY HERBED CROUTONS, ARUGULA SALAD

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

PLATED MENUS

PASTA DISHES

FETTUCINI ALFREDO \$100

FETTUCINI, CREAMY PARMESAN ALFREDO SAUCE, FRESH HERBS, CHOICE OF PROTEIN

PASTA FRA DIAVLO \$135

HOUSE PASTA, SPICY TOMATO BROTH, BLISTERED CHERRY TOMATOES, GARLIC, SHALLOTS AND ASSORTMENT OF SEAFOOD

TUSCAN PASTA \$100

RIGATONI RIGATE, ROASTED SUNDRIED TOMATO SAUCE, FRESH HERBS, PARMESAN CHOICE OF PROTEIN

PASTA POMODORO \$100

HOUSE PASTA, GARLIC, SHALLOT, WHITE WINE CREAM SAUCE, SAUTEED VEGETABLES, CHOICE OF PROTEIN

WILD MUSHROOM RISOTTO \$105

CREAMY ARBORIO RISOTTO, SAUTEED MUSHROOM BLEND, CRISPY SHALLOTS, HERB OIL

CACIO DI PEPPE \$105

HOUSE SPAGHETTI, BLACK PEPPER CREAM SAUCE, CHEFS VEGETABLES, CHOICE OF PROTEIN

BROWN BUTTER GNOCCHI \$105

SAUTEED BROWN BUTTER AND NUTMEG GNOCCHI, WHITE TRUFFLE CREAM SAUCE, PARMESAN

SEASONAL GNOCCHI \$120

SAUTEED GNOCCHI, ROASTED BUTTERNUT SQUASH (IN SEASON VEG), MUSHROOM DEMI, PULLED SHORT RIB

PASTA ALLA VODKA \$100

TOMATO CREAM VODKA SAUCE, CRISPY PANCETTA, FRESH GARDEN PEAS, HERBS, CHOICE OF PROTEIN

BUFFALO MACARONI AND CHEESE \$95

HOUSE BUFFALO CHEESE SAUCE, PASTA, FRIED BONELESS CHICKEN BREAST, BLUE CHEESE CRUMBLES

CHICKEN +\$5 STEAK +\$10 SHRIMP +\$12 SALMON +\$15

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PLATED MENUS

BEEF DISHES

MAYTAG CRUSTED FILET MIGNON \$155

USDA PRIME OR HIGHER BEEF TENDERLOIN, MAYTAG BLUE CHEESE AND PANKO CRUST, CHEFS VEGETABLES, GARLIC MASHED POTATOES

BACON WRAPPED FILET MIGNON \$155

USDA PRIME OF HIGHER BEEF TENDERLOIN WRAPPED IN THICK CUT BACON, SEARED TO MEDIUM, AU POIVE PEPPERCORN BRANDY SAUCE, CHEFS VEGETABLES, GARLIC MASHED POTATOES

LATIN CHIMICHURRI STEAK \$125

USDA PRIME OR HIGHER FLANK STEAK, VIBRANT AND ACIDIC CHIMICHURRI, GRILLED VEGETABLES, LEMON HERBED ROASTED POTATOES

BEEF TENDERLOIN STEAK TIDBITS \$100

USDA PRIME OR HIGHER BEEF TENDERLOIN TIDBITS, SAUTEED TO MEDIUM, SERVED WITH CHIPOTLE IN ADOBO CREAM SAUCE, CHEFS VEGETABLES, GARLIC MASHED POTATOES

SHORT RIB \$150

COFFEE DUSTED, COLA BRAISED BEEF SHORT RIB, MUSHROOM DEMI GLACE, CHEFS VEGETABLES, CREAMY MASHED POTATOES

PRIME RIB \$135

GARLIC-CRUSTED PRIME RIB SERVED MEDIUM, HORSERADISH CREAM SAUCE, CHEFS VEGETABLES ROASTED FINGERLING POTATOES

OSSO BUCO \$150

BRAISED OSSO BUCO BRAISED HEARTY GARDEN VEGETABLES, WHITE CHEDDAR POLENTA

SHEPARDS PIE \$100

INDIVIDUALLY PLATED MINIATURE SHEPPARDS PIE, SEASONED BEEF, FRESH PEAS, CARROTS, BAKED GARLIC MASHED POTATOES, PAN GRAVY

GRILLED BEEF SATAY \$100

MARINATED AND SKEWERED BEEF, GRILLED AND SERVED OVER PAYAYA FRUIT SALAD OVER SEASONED HERBED RICE PILAF W. PEANUT DIPPING SAUCE

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PLATED MENUS

SEAFOOD DISHES

APRICOT GLAZED SALMON \$135

CUMIN AND CORIANDER DUSTED SEARED SALMON, APRICOT VEGETABLE CHUTNEY, CHEFS VEGETABLES, CILANTRO LIME RICE PILAF

BBQ SRIRACHA SALMON \$135

SEARED SALMON GLAZED WITH SWEET AND SLIGHTLY SPICY SRIRACHA BBQ GLAZE, CHEFS VEGETABLES, HERBED RICE PILAF

LEMON AND DILL SALMON \$135

SEARED SALMON, LEMON DILL COMPOUND BUTTER, CHEFS VEGETABLES, HERBED RICE PILAF

JUMBO LUMP CRAB CAKES \$165

TWO JUMBO LUMP CRAB CAKES, LEMON ZEST REMOULADE, HERBED RICE PILAF

MISO GLAZED COD \$160

WHITE MISO SOY MARINATED COD, BUTTERED ASIAN SOY SAUCE, SAUTÉED BOK CHOY, SHIITAKE MUSHROOMS, STEAMED SEASONED RICE

TRUFFLED SEA BASS \$145

SEARED AND ROASTED SEA BASS, CHAMPAGNE TRUFFLE VIN BLANC, CHEFS VEGETABLES, GARLIC MASHED POTATOES.

SCALLOP RISOTTO \$155

CREAMY PARMESAN HERBED RISOTTO, FARM SPRING PEAS, SEARED SCALLOPS, PEA SHOOTS

LOBSTER MAC & CHEESE \$150

FRESH SEMOLINA PASTA, A LARGE PORTION OF BUTTER POACHED LOBSTER, GRUYERE AND CHEDDAR

TUNA TATAKI \$140

SESAME DUSTED TUNA LOIN SEARED, SERVED RARE OVER CITRUS VEGETABLE SLAW, SEASONED AND HERBED RICE, WITH DUO OF PEANUT AND WASABI SAUCES

BLACKENED COD \$135

HOUSE BLACKENING SEASONED COD SEARED AND SERVED OVER SEASONED AND HERBED RICE WITH MANGO TROPICAL SALSA

FISH AND CHIPS \$135

BEER BATTERED FRIED COD FILET SERVED WITH TWICE FRIED POTATO FRITES, MUSHY PEAS, AND TARTAR SAUCE

GARLIC PARMESAN CRUSTED TILAPIA \$135

PANKO, PARMESAN, AND GARLIC BUTTER CRUSTED TILAPIA SERVED OVER COCONUT TOASTED RICE PILAF AND CHEFS VEGETABLES, AND CITRUS CILANTRO AIOLI

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PLATED MENUS

PORK DISHES

BALSAMIC GLAZED PORK CHOP \$145

CREAMY BALSAMIC MARINATED THICK CUT BERKSHIRE PORK CHOP, GRILLED AND ROASTED, CHEFS VEGETABLES, GARLIC MASHED POTATOES

MUSTARD CRUSTED PORK TENDERLOIN \$135

WHOLE GRAIN, DIJON, PANKO CRUSTED PORK TENDERLOIN ROASTED, GOLDEN BEETS, GARLIC MASHED POTATOES

APPLE CIDER BONE IN PORK CHOP \$145

THICK-CUT BERKSHIRE PORK CHOP MARINATED IN APPLE CIDER REDUCTION, CHEFS COLLARDS, FALL COUS COUS SALAD

ASIAN PAN FRIED PORK CHOP \$130

BONELESS PORK CHOP POUNDED AND BREADED, PAN FRIED TO GOLDEN BROWN, TANGY SWEET AND SOUR ORANGE MARMELADE DUCK SAUCE, CHEFS VEGETABLES, GARLIC MASHED POTATOES

PORK PORTERHOUSE \$145

THICK CUT BONE IN BERKSHIRE PORK CHOP GRILLED AND ROASTED, HERBED COMPOUND BUTTER, SAUTEED MUSTARD GREENS, WHOLEGRAIN MUSTARD JUS, GARLIC MASHED POTATOES

THAI GRILLED PORK SKEWERS \$130

SWEET SOY MARINATED PORK SHOULDER SKEWERED AND GRILLED SERVED OVER SEASONED WHITE RICE WITH BOK CHOY AND SWEET CHILI DIPPING SAUCE

PORK MEDALLIONS WITH MUSHROOM GRAVY \$140

SEARED PORK MEDALLIONS SERVED IN MUSHROOM CREAM DEMI SAUCE OVER GARLIC MASHED POTATOES AND CHEFS VEGETABLES

STUFFED TUSCAN PORK TENDERLOIN \$145

PORK TENDERLOIN STUFFED WITH SPINACH, SUN DRIED TOMATOES, AND CHEESE MEDLEY, SERVED OVER GARLIC MASHED POTATOES WITH CHEF VEGETABLES AND HERBED CREAM PAN SAUCE

BRAISED ITALIAN PORK \$140

HERBED BRAISED PORK SERVED OVER CREAMY POLENTA WITH SAGE GRAVY AND CHEFS VEGETABLES

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BUFFET MENU

BASE PRICE \$65

BUILD YOUR OWN BUFFET PACKAGES SELECT TWO MAINS, ONE VEGETABLE, ONE STARCH, AND ONE SALAD.

PRICING IS INCLUSIVE OF DINNER ROLLS, DRESSINGS, ELEVATED DISPOSABLES, STAFFING* BASIC LINEN & NA BEVERAGES

MAINS - PICK 2

MENU CHARGE BASED OFF HIGHEST PRICED SELECTION

PASTA

- +\$20 • FETTUCINI ALFREDO
- +\$20 • PASTA POMODORO
- +\$20 • TUSCAN PASTA
- +\$23 • CACIO DI PEPE
- +\$23 • BROWN BUTTER GNOCCHI
- +\$25 • SEASONAL GNOCCHI
- +\$25 • PARMESAN RISOTTO
- +\$27 • WILD MUSHROOM RISOTTO
- +\$23 • BUFFALO MACARONI AND CHEESE
 - +\$5 CHICKEN +\$10 BEEF
 - +\$12 SHRIMP +\$15 SALMON

LAMB

- +\$70 • DIJON CRUSTED 1/2 RACK OF LAMB
- +\$60 • ROASTED LEG OF LAMB
- +\$45 • LAMB KEBAB
- +\$60 • RED WINE BRAISED LAMB SHANK

CHICKEN

- +\$25 • CHICKEN PARMESAN
- +\$25 • CHICKEN MARSALA
- +\$25 • CHICKEN PICCATA
- +\$25 • CHICKEN MILANESE
- +\$25 • HERB ROASTED BONE IN CHICKEN
- +\$25 • FRIED CHICKEN
- +\$25 • BBQ CHICKEN
- +\$25 • ORANGE CHICKEN
- +\$25 • TERIYAKI CHICKEN
- +\$25 • CHICKEN ENCHILADAS
- +\$25 • CHICKEN SOUVLAKI
- +\$30 • PANZANELLA CHICKEN
- +\$30 • STUFFED AIRLINE CHICKEN BREAST

STAFFING*

- +150 • PER STAFF MEMBER ABOVE TYPICAL RATIO

BEEF

- +\$40 • BEEF FILET
- +\$45 • MAYTAG CRUSTED BEEF FILET
- +\$45 • BEEF TENDERLOIN STEAK TIDBITS
- +\$35 • LATIN CHIMICURRI
- +\$40 • COLA BRAISED SHORT RIBS
- +\$45 • PRIME RIB
- +\$45 • OSSO BUCO
- +\$30 • SHEPARDS PIE
- +\$30 • BEEF STROGANOFF
- +\$30 • BEEF SATAY

PORK

- +\$35 • BALSAMIC GLAZED PORK CHOPS
- +\$30 • MUSTARD CRUSTED PORK TENDERLOIN
- +\$35 • APPLE CIDER BONI IN PORK CHOP
- +\$30 • ASIAN PAN FRIED PORK CHOP
- +\$40 • PORK PORTERHOUSE
- +\$35 • BRAISED ITALIAN PORK
- +\$35 • STUFFED TUSCAN PORK TENDERLOIN
- +\$35 • PORK MEDALLIONS MUSHROOM GRAVY
- +\$25 • THAI GRILLED PORK SKEWERS

SEAFOOD

- +\$35 • APRICOT GLAZED SALMON
- +\$35 • BBQ SRIRACHA SALMON
- +\$35 • LEMON DILL SALMON
- +\$30 • BLACKENED COD
- +\$32 • GARLIC PARMESAN CRUSTED TILAPIA
- +\$30 • FISH AND CHIPS
- +\$45 • SCALLOP RISOTTO
- +\$45 • LOBSTER MAC AND CHEESE
- +\$40 • TUNA TATAKI
- +\$45 • TRUFFLED SEA BASS
- +\$60 • MISO GLAZED COD
- +\$45 • LOBSTER RAVIOLI

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BUFFET MENU

CONTINUED

SALAD - PICK 1

IF YOU WOULD LIKE A SECOND OPTION, PLEASE DISCUSS WITH CHEF FOR PRICING

- | | | | |
|------|----------------------------|------|---------------------------------|
| INC. | • HOUSE SALAD ICEBERG | +\$4 | • COBB |
| INC. | • HOUSE SALAD MIXED GREENS | +\$4 | • WEDGE |
| +\$3 | • CRANBERRY WALNUT | +\$4 | • STRAWBERRY GOAT CHEESE |
| +\$3 | • CAESAR | +\$4 | • ARUGULA AND BLACKBERRY |
| +\$4 | • KALE CAESAR CRUNCH | +\$4 | • MEDITERRANEAN VEGETABLE SALAD |

VEGETABLES - PICK 1

IF YOU WOULD LIKE A SECOND OPTION, PLEASE DISCUSS WITH CHEF FOR PRICING

- | | | | |
|------|-------------------------------|------|---------------------------------|
| INC. | • CHEFS VEGETABLES | +\$2 | • SAUTEED MUSHROOMS AND ONIONS |
| INC. | • GRILLED VEGETABLES | +\$6 | • RATATOULLI |
| +\$4 | • GRILLED ELEVATED VEGETABLES | +\$4 | • INDIVIDUAL ROASTED SQUASH |
| +\$4 | • ROASTED ROOT VEGETABLES | +\$3 | • ROASTED CAULIFLOWER |
| +\$5 | • BOK CHOI | +\$6 | • STUFFED PEPPERS (WILD GRAINS) |
| +\$5 | • ZOOBELS (VEGETABLE NOODLES) | +\$5 | • ASPARAGUS |
| +\$2 | • CORN ON THE COB | +\$5 | • VEGETABLE SKEWERS |

STARCH - PICK 1

IF YOU WOULD LIKE A SECOND OPTION, PLEASE DISCUSS WITH CHEF FOR PRICING

POTATOES

- INC. • MASHED POTATOES
- INC. • ROASTED POTATOES
- +\$2 • ROASTED GARLIC MASHED POTATOES
- +\$3 • ROASTED FINGERLING POTATOES
- +\$4 • DUCHESS POTATOES
- +\$5 • POTATO AU GRATIN
- +\$2 • BAKED POTATOES
- +\$4 • LOADED BAKED POTATOES
- +\$2 • SMASHED POTATOES
- +\$4 • LEMON EVOO POACHED POTATOES
- +\$3 • CREAMY MASHED SWEET POTATOES
- +\$4 • BUTTERNUT SQUASH PUREE

NOODLES

- +\$4 • LOMEIN (NO PROTIEN)
- +\$4 • STIR FRY NOODLES
- +\$4 • ORZO
- +\$4 • COUS COUS

RICE & GRAINS

- INC. • HERBED RICE PILAF
- INC. • VEGETABLE RICE PILAF
- INC. • MEXICAN STYLE RICE
- +\$2 • BROWN RICE
- +\$4 • WILD RICE
- +\$4 • ANCIENT GRAIN VARIETIES
- +\$2 • DIRTY SOUTHERN RICE
- +\$4 • BASIC RISOTTOS
- +\$6 • ELEVATED RISOTTOS
- +\$4 • STIR FRIED RICE

- +\$2 • BASIC PASTA
- +\$4 • ELEVATED PASTA
- +\$6 • GF PASTA

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

BUFFET MENU

CONTINUED

EXTRAS AND ADD-ONS

MENU ADD ONS

WE CAN CREATE ANY MENU ITEM OR ADDITION, PLEASE DISCUSS WITH OUR CHEF FOR A CUSTOM ITEM QUOTE

- +\$3 • MACARONI SALAD
- +\$4 • PASTA SALAD
- +\$4 • POTATO SALAD
- +\$3 • COLE SLAW
- +\$4 • BROCCOLI CRUNCH SALAD
- +\$5 • GUACAMOLE
- +\$8 • CHARCUTERIE DISPLAY "BASIC"
- +\$14 • CHARCUTERIE DISPLAY "ELEVATED"
- +\$6 • FRUIT DISPLAY "BASIC"
- +\$8 • FRUIT DISPLAY "ELEVATED"
- +\$7 • SHRIMP COCKTAIL

MENU ADD ONS

- +\$100 • EXTRA BUFFET ATTENDANT (EACH)
- +\$150 • CARVING ATTENDANT (EACH)
- +\$150 • EXTRA BARTENDER (EACH)
- +\$6 • CUSTOM DISPOSABLES (P.P.)
- +\$10 • GLASSWARE/STEMWARE/CHINA (P.P.)
- ELEVATED LINEN (BASED ON CHOICE)

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CHEFS CURRATED BUFFET MENUS

MEXICAN FAJITAS \$110

MARINATED CHICKEN, STEAK, AND VEGETABLES SAUTÉED, CILANTRO LIME RICE PILAF, CHIPOTLE LIME BLACK BEANS, FLOUR TORTILLAS SOUR CREAM, SALSAS, SHREDDED CHEDDAR, TOMATOES, LETTUCE, CHEFS SALAD

BACKYARD BBQ \$115

SWEET AND TANGY BBQ CHICKEN, PULLED PORK, GREEN CHILI MAC AND CHEESE, BAKED BEANS, CORNBREAD BBQ SAUCES, COBB SALAD

ITALIAN COURTYARD \$115

TWO KINDS OF PASTA, WHITE WINE PARMESAN PRIMAVERA SAUCE, CALABRIAN MARINARA, CHICKEN PARMESAN, CHEFS VEGETABLES, GARLIC BREAD, CHEFS SALAD

FROM THE SEA \$130

CHOICE OF SALMON DISH (APRICOT, LEMON DILL, OR BBQ SRIRACHA), HERBED RICE PILAF, CHEFS VEGETABLES, DINNER ROLLS, CAESAR SALAD

STREET TACOS \$110

CHOICE OF THREE STYLE TACOS, GRILLED ONIONS, CUT LIMES, CHIPOTLE AIOLI, PICO DE GALLO, HABANERO CARROT SALSA, CILANTRO, CILANTRO LIME RICE PILAF, BLACK BEAN PUREE

MEDETERANNIAN MEDLEY \$120

CHICKEN SOUVLAKI SKEWERS, BEEF SKEWERS, HERBED COUS COUS W FETA CHEESE, GRILLED ELEVATED VEGETABLES, HOUSE TZATZIKI SAUCE, GARLICKY HUMMUS, HOUSE SALAD WITH OREGANO VINAIGRETTE, TOASTED NANN BREAD

FROM THE GARDEN- VEGETARIAN MENU \$120

ROASTED ACORN SQUASH WITH WILD RICE POMEGRANATE SEED STUFFING, ROASTED ROOT VEGETABLES, ASPARAGUS AND BLISTERED CHERRY TOMATO SALAD, WILD MUSHROOM ORZO, LITTLE GEMS SALAD WITH GREEN GODDESS DRESSING, HOUSE ROLLS

CARVING STATION \$135

PRIME RIB WITH CREAMY HORSERADISH SAUCE, ROASTED TURKEY BREAST WITH CRANBERRY PUREE, CHOICE OF ROASTED POTATOES OR GARLIC MASHED POTATOES, ROASTED VEGETABLES, CAESAR SALAD, RUSTIC BREAD SELECTION

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BEVERAGE OPTIONS

S I M P L E

2 DOMESTIC BEERS, 1 IMPORT, 1 CIDER
HOUSE RED WINE, HOUSE WHITE WINE, BASIC CHAMPAGNE
\$35 PP

E L E V A T E D

3 DOMESTIC BEERS, 2 IMPORTS,
HOUSE RED WINE, HOUSE WHITE WINE, BASIC PROSECCO,
BACARDI RUM, KETTLE ONE VODKA, TANQUERAY GIN,
JIM BEAM BOURBON, DEWARS
\$65 PP

L I F T E D

3 DOMESTIC BEERS, 2 IMPORTS,
2 RED WINES, 2 WHITE WINES, SELECT PROSECCO,
BACARDI RUM, GREY GOOSE VODKA, HENDRIX GIN,
MAKERS MARK, GLENLIVET
\$80 PP

S P E C I A L I T Y C O C K T A I L

WORK WITH OUR TEAM TO CREATE A CUSTOM COCKTAIL OFFERING FOR YOUR EVENT
\$12 PP (1 COCKTAIL) \$18 PP (2 COCKTAILS)

C H A M P A G N E T O A S T U P G R A D E

IF YOU HAVE FINER TASTE WE WOULD LOVE TO POUR YOU AND YOUR GUESTS THE GOOD STUFF!

MOET AND CHANDON BRUT IMPERIAL ROSE \$10 PP
MOET AND CHANDON YELLOW LABEL \$10 PP
VEUVE CLICQUOT BRUT GOLD \$12 PP

M I X E D S H O T S

SELECTION OF MIXED INGREDIENT SHOTS TO BE MADE AVAILABLE
\$8 PP

I N C L U D E D M I X E R S

CLUB SODA, TONIC, LEMONS, LIMES,
BITTERS, CRANBERRY, ORANGE JUICE, GINGER BEER,
COCA COLA PRODUCTS

C A S H , H O S T E D , A N D S P E N D B A R S

NO MATTER WHAT YOUR BUDGET WE ARE HERE TO PROVIDE YOU WITH THE BEST EXPERIENCE. WE OFFER A LA CARTE PRICING FOR ANY AND ALL BAR OFFERINGS FROM SOFT DRINKS TO MIXED DRINKS. IF YOU ARE INTERESTED IN ONE OF THESE SERVICES WE WILL PROVIDE YOU WITH A CURRENT PRICING LIST

THE FINE PRINT

GRATUITIES

GRATUITIES ARE NOT REQUIRED BUT VERY MUCH APPRECIATED BY ALL STAFF INVOLVED IN THE CREATION AND EXECUTION OF YOUR SPECIAL OCCASION. PLEASE KNOW THAT ANY AMOUNTS GIVEN IN GRATUITY WILL BE EVENLY DISTRIBUTED TO ALL HOURLY STAFF ASSOCIATED WITH YOUR EVENT. MANAGEMENT IS COMPENSATED THROUGH THE EVENT INCOME AND WILL NOT RETAIN ANY GRATUITY AMOUNTS FOR THEMSELVES UNLESS SPECIFICALLY REQUESTED BY GUESTS.

INSURANCE

ALTHOUGH WE ARE SURE YOU AND YOUR GUESTS WILL TREAT OUR VENUE AS OUR OWN, WE UNDERSTAND THAT ACCIDENTS HAPPEN. OUR PROPERTY AND IT'S BUILDINGS ARE PIECES OF HISTORY.

WHEN HOLDING AN EVENT ON OUR PROPERTY WE REQUIRE YOUR PARTY TO HOLD A MINIMUM OF \$1 MILLION DOLLARS PER OCCURRENCE, \$2 MILLION DOLLARS GENERAL AGGREGATE LIABILITY, AND \$1 MILLION DOLLARS IN PROPERTY DAMAGE SUB LIMIT

PLEASE FEEL FREE TO ASK FOR PREFERRED VENDORS IF YOU DO NOT HAVE A PREFERRED INSURANCE PROVIDER. THIS INSURANCE WILL TYPICALLY COST BETWEEN \$80 AND \$250. WE ARE HAPPY TO COORDINATE THE INSURANCE FOR YOU AT THE FEE ESTABLISHED IN OUR CONTRACT

CHANGE OF DATE

OUR GOAL AT SUGARHOUSE IS TO PROVIDE THE BEST EXPERIENCE AT ALL POINTS OF YOUR WEDDING PROCESS. WE WILL DO OUR BEST TO ACCOMMODATE A DATE CHANGE BUT CAN NOT GUARANTEE ANY DATES. A CHANGE FEE OF \$250 WILL BE CHARGED AND ANY CHARGES ASSOCIATED WITH THE CHANGE WILL BE THE SOLE RESPONSIBILITY OF THE CLIENT(S)

PAYMENT SCHEDULE

WE STRIVE TO PROVIDE THE BEST OF SERVICE IN ALL ASPECTS OF YOUR SPECIAL OCCASION. IN ORDER TO GUARANTEE PAYMENT AND SERVICES PROVIDED WE REQUIRE PAYMENT TO BE MADE IN FULL PRIOR TO THE DAY OF THE EVENT MINUS ANY GRATUITIES YOU FEEL FIT. THE STANDARD PAYMENT SCHEDULE IS AS STATED BELOW:

TIME FRAME	AMOUNT	NOTES	AMOUNT PAID TO DATE
TIME OF BOOKING	SITE FEE OF 25% OF EVENT, WHICHEVER IS GREATER	LOCKS IN VENUE ON CHOSEN DATE	SITE FEE OR 25%
180 DAYS PRIOR TO THE EVENT	50% OF TENTITIVE EVENT TOTAL INCLUDING FEES AND TAXES	MINIMUM HEAD COUNT AND MENU TIER AGREED UPON	75% MIN
90 DAYS PRIOR TO THE EVENT	REMAINING BALANCE	FINAL HEAD COUNT REQUIRED, PRICE IS FINALIZED*	100% (+ OR - ADJUSTMENTS)

* ADDITIONAL GUESTS AND OR ADDED FEATURES WILL BE CHARGED BASED ON AVAILABILITY AND COST TO THE VENUE. ADDITIONAL COSTS MAY BE INCURRED AFTER THE FINAL COUNT DATE.

PROOF OF INSURANCE REQUIRED 1 MONTH PRIOR TO EVENT, FAILURE TO PROVIDE PROOF OF INSURANCE WILL RESULT IN A \$750 BLANKET POLICY TO BE PURCHASED ON BEHALF OF VENUE AND CHARGED AS A FLAT RATE

***ALL MENUS WILL BE CHARGED A SERVICE AND GRATUITY FEE OF 22% AS WELL AS APPLICABLE STATE AND LOCAL TAXES OF 8.13%**

A 4% FEE WILL BE CHARGED TO ALL PAYMENTS MADE WITH A C.C.

Sugarhouse

REFUNDS AND CANCELLATION

CANCELLATIONS MADE BY THE CLIENT

CANCELLATIONS MADE BY THE CLIENT WILL RESULT IN THE LOSS OF ANY DEPOSITS MADE TO DATE.

CANCELLATIONS MADE BY THE CLIENT 30 DAYS OR LESS PRIOR TO AN EVENT DATE WILL RESULT IN 100% FORFEITURE OF ALL MONIES RECEIVED AND PAYMENT DUE FOR REMAINING AMOUNTS, INCLUDING ALL APPLICABLE TAXES AND FEES.

ANY AMOUNTS FORFEITED WILL BE CHARGED ANY AND ALL APPLICABLE SERVICE FEES AND TAXES

A REBOOKING FEE OF \$500 WILL BE INCURRED UNLESS THE CANCELLATION IS DUE TO A VENUE DECISION OR NECESSITY.

IN PROVIDING NOTICE OF CANCELLATION YOU MUST PROVIDE A WRITTEN NOTICE ALONG WITH A COPY OF YOUR SIGNED AGREEMENT. THE REFUND YOU ARE ENTITLED TO BASED UPON THE AFOREMENTIONED CANCELLATION POLICY WILL BE MAILED TO YOU WITHIN THIRTY (30) BUSINESS DAYS.

WE UNDERSTAND ALL OF THIS CAN BE OVERWHELMING. OVERALL WE WANT YOU TO FEEL CONFIDENT THAT ANY AND ALL EFFORTS WILL BE MADE TO MAKE YOUR EVENT THE SPECIAL OCCASION YOU HAVE DREAMT IT TO BE. WE UNDERSTAND THAT LIFE CAN BE DIFFICULT AND GET MESSY. PLEASE KNOW THAT YOUR HONESTY AND COMMUNICATION WILL ALWAYS BE HELD WITH THE UTMOST RESPECT AND VALUE WHEN MAKING DECISIONS. DO NOT HESITATE TO ASK AND SHARE ANY AND ALL PERTINENT INFORMATION. WE ARE HERE TO BUILD A LIFELONG PARTNERSHIP WITH EACH AND EVERY ONE OF OUR COUPLES DECIDING TO SHARE THEIR AMAZING DAY WITH OUR TEAM AND VENUE.

-SINCERELY-

DOUGLAS A. MACE. OWNER AND OPERATOR

PLEASE NOTE THIS PAGE IS SIMPLY A RECAP OF OUR POLICIES. PLEASE REFER TO YOUR SIGNED CONTRACT FOR FULL POLICIES AND PROCEDURES. NEVER HESITATE TO ASK FOR AN EXPLANATION SO WE REMAIN ON THE SAME PAGE THROUGHOUT YOUR BOOKING PROCESS. WE ARE HERE TO HELP YOU IN ANY WAY POSSIBLE!

C L A U S E S A N D R E L E A S E S

PHOTO RELEASE

BY SIGNING YOUR WEDDING CONTRACT, YOU AGREE TO ANY AND ALL PHOTOS SOURCED FROM YOUR EVENT ON OUR GROUNDS TO BE USED BY OUR VENUE FOR MARKETING, PROMOTIONAL, OR PRINTED MATERIAL USES. PHOTOS MAY BE UTILIZED FOR SOCIAL MEDIA POSTS ACROSS MANY PLATFORMS, INSERTED INTO MARKETING OR SALES MATERIALS, AND OR BE USED ON ANY PROFESSIONAL AND BUSINESS WEBSITES.

FORCE MAJEURE

THE VENUE WILL HOLD THE RIGHT TO CANCEL A BOOKED EVENT WITH OR WITHOUT NOTICE DUE TO AN EVENT QUALIFYING UNDER SAID CLAUSE. CREDIBLE EVENTS INCLUDE BUT ARE NOT LIMITED TO AN ACT OF GOD, FORCED SHUTDOWNS, HEALTH EPIDEMICS, AND OR OTHER RELATABLE OCCURANCES.

21 AND OLDER NO EXCEPTIONS

ALL BARTENDERS HAVE BEEN EMPOWERED AND TRAINED TO CHECK IDENTIFICATION IN ORDER TO SERVE ALCOHOLIC BEVERAGES TO ANY GUESTS SEEMING TO BE 40 YEARS OLD AND YOUNGER. PHYSICAL IDENTIFICATION SATISFYING NY STATE LAW WILL BE ACCEPTED FOR AGE VERIFICATION. SUGARHOUSE AND ITS STAFF RESERVE THE RIGHT TO REFUSE SERVICE TO ANY INDIVIDUAL BASED ON THEIR DISCRETION.

SORRY NO SHOTS

WE AIM TO PROVIDE YOUR GUESTS WITH AN AMAZING VENUE, DELICIOUS FOOD AND DRINKS, AND AN EXPERIENCE TO RIVAL THE BEST! DUE TO LIABILITY, LENGTH OF EVENTS, AND STATE LIQUOR LICENSING OUR VENUE DOES NOT OFFER STRAIGHT SHOTS OF ANY LIQUOR. WE WOULD LOVE TO WORK WITH YOU TO PREPARE MIXED SHOT BEVERAGES TO YOUR LIKING.

RENTALS

ANY OUTSIDE VENDOR RENTALS ASSOCIATED WITH YOUR EVENT WILL BE CHARGED BACK TO THE FINAL BILL WITH AN ADDED 10% UPCHARGE. YOU ARE WELCOME TO COORDINATE YOUR OWN RENTALS IF YOU WISH. ASK AN ASSOCIATE FOR A LIST OF LOCAL RENTAL COMPANIES IF YOU NEED ASSISTANCE.

DATE CHANGES

IN THE EVENT A CLIENT(S) IS FORCED TO CHANGE THE DATE OF AN EVENT, EVERY EFFORT WILL BE MADE BY SUGARHOUSE TO ACCOMMODATE THE NEW DATE. THE CLIENT(S) UNDERSTAND THAT ANY EXPENSES RELATED TO THE CHANGE INCLUDING, BUT NOT LIMITED TO, DEPOSIT AND FEES THAT ARE NON REFUNDABLE AND OR NON TRANSFERABLE, ARE THE SOLE RESPONSIBILITY OF THE CLIENT(S). THE CLIENT(S) ALSO UNDERSTAND THAT LAST-MINUTE CHANGES CAN IMPACT THE QUALITY OF THE EVENT AND THAT SUGARHOUSE IS NOT RESPONSIBLE FOR THESE COMPROMISES IN QUALITY.

SUGARHOUSE

Wedding and Events venue

SugarHouse NY is a chef owned and operated venue; with over 20 years of experience in the culinary world, Chef Mace has been providing unique and exciting food for as long as he could stand in the kitchen.

We pride ourselves on our in-house food, rustic venue, and breathtaking views and look forward to customizing our venue to provide YOU with a unique and memorable location to host your big day.

COUPLES NAMES: _____ & _____

PEAK / OFF PEAK DATE: _____ RATE: _____

GUEST COUNT: _____

FOOD & BEVERAGE SELECTIONS:

ENTREE #1: _____ \$ ENTREE #2: _____ \$ ENTREE #3: _____ \$

MENU TIER (CIRCLE ONE): BRONZE SILVER +\$25 GOLD +\$35 PLATINUM+\$50

PLATED SALAD: _____ \$ PLATED APP: _____ \$

HORS D'OEUVRES:

1: _____ \$ 2: _____ \$ 3: _____ \$ 4: _____ \$

5: _____ \$ 6: _____ \$ 7: _____ \$ 8: _____ \$

ACTION STATIONS:

1: _____ \$ 2: _____ \$ 3: _____ \$ 4: _____ \$

BAR SELECTION (CIRCLE ONE): SIMPLE +\$35 ELEVATED +\$65 LIFTED+\$75

CUSTOM DRINKS: 1: _____ \$ 2: _____ \$ 3: _____ \$

BEVERAGE ADDONS: 1: _____ \$ 2: _____ \$ 3: _____ \$

VENUE RELATED:
