



Wedding Menu







our Wedding Day Will Be One of the Most Memorable Moments of Your Life!

Your wedding day...it should be everything you dreamed of and more. At The Lodge, our goal is to create an affair to remember. Our superb food and elegant surroundings will treat you and your guests to an experience that will last a lifetime. Our knowledgeable staff will listen to your needs, offer suggestions and provide you with the personal service you deserve. Choices are designed to simplify the many details involved in planning, finalizing and enjoying your wedding reception. Our wedding packages include all of the details of a complete wedding. It would be our pleasure to introduce The Lodge to you and personally discuss your plans in detail.

For further information, please contact the Event Office.

By Phone: 315.291.3723 or E-mail: lodge@welchallyn.com

thelodge.welchallyn.com





Introduction

The following is provided to assist you in arranging your function at The Lodge:

GUARANTEES/DEPOSITS & BILLING

We must have a tentative count two months prior to your event along with 75% of the estimated cost. A final guaranteed count must be received SEVEN days before the event. This count is not subject to reduction within this period. If the guaranteed count is not received, The Lodge will charge for the estimated number of people noted on the Letter of Agreement. We will be prepared to service 5% over the final guaranteed number.

All checks should be made payable to Eurest Dining Services. Credit cards are also accepted.

ROOM RENTAL/DAMAGE DEPOSITS

A deposit fee is due at the time your event is confirmed. For all functions, the room rental and any applicable equipment charges are exclusive of food and beverage arrangements/deposits. A refundable damage deposit 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 Lodge during your event. Vendor terms are inclusive of the damage deposit.

All deposits are nonrefundable (exceptions apply).

CANCELLATION POLICY

Should you decide at any time to cancel a function, the following penalty charges will be assessed to you, based on the receipt of a written cancellation request.

- Initial deposit is nonrefundable
 - 12 months from event date: All deposits become nonrefundable
 - Two months from event date: 75% of estimated event cost becomes nonrefundable based upon number of people noted on the Letter of Agreement
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PRICING

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage and labor. Menu price for your event will be confirmed six months prior to your event. Food and beverage purchases are subject to the prevailing sales tax and service charge percentage.

TAX EXEMPT

For organizations that are tax exempt, a copy of your Exemption Certificate (ST 119) must be received with your signed event contract.

BEVERAGE SERVICE

We offer a complete selection of beverages to enhance your function. Please note that the State of New York regulates alcoholic beverage sales and services. The Lodge, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of The Lodge. Charges for a host or cash bar are \$100.00 per bartender for four hours. If the bar receipts total \$250.00 per bartender, the fee will be waived.

OVERTIME

Due to the length of your program, overtime charges for wait staff may be incurred.

SERVICE CHARGE AND TAX

On all food and beverage functions, there will be a 21% 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 charges. 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.

FACILITIES

Adherence to the times agreed upon for your function are mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our sales department and they will make every effort to accommodate you.

DECORATIONS

Décor arrangements can be made through our special event-planning department. Special pricing for in-house floral service, colored linens, music and audio-visual equipment is also available.



The Lodge has the exclusive right to sell or distribute food and beverage for consumption on the premises.

We thank you for choosing The Lodge for your special event. If we can be of service, please contact:

The Lodge at Welch Allyn
4355 State Street
Skaneateles Falls, NY 13153
315.291.3723 Fax 315.291.3703
thelodge.welchallyn.com



Weddings at the Lodge

The Lodge is conveniently located in picturesque Skaneateles Falls, New York. Our unique, casual yet elegant setting is the perfect background for your special day.

All Wedding Packages include:

- On-site Event Coordination
- Champagne Toast for All Your Guests
- Dance Floor
- Cake Cutting and Serving
- Amenity Baskets
- Floor-length Linen in Your Color Choice of White or Ivory
- House Centerpiece

Referrals are available for:

- Bakers, Photographers, Florists, Bands, DJs, Videographers, as well as Local Hotel Information





tations Wedding Package

(Minimum of 75 people for Stations Package)

Crudité Display

Seasonal Fruit, Vegetable & Cheese Display

A display of seasonal fruit and vegetables, cheese selections, rye bread bowl, white bean pesto dip with sun-dried tomatoes and a Buffalo wing dip complemented by crackers, tortilla chips, mustard, and bleu cheese fondue with bread cubes.

Butlered Hors d'Oeuvres

(Select any four of the following)

- Mini Maryland Crab Cakes with Spicy Remoulade
- Smoked Salmon with Buckwheat Bilini
- Scallops Wrapped in Bacon
- Grilled Shrimp Skewers
- Coconut Shrimp
- Spanakopita
- Crispy Asparagus with Asiago
- Tomato and Basil Bruschetta
- Chilled Asparagus Soup Shots
- Brie with Raspberry and Almonds Wrapped in Phyllo
- Wild Mushroom Ragout in Gorgonzola Cream on Crostini
- Mushrooms Stuffed with Braised Beef Brisket
- Sausage Stuffed Mushrooms
- Chicken Satay Skewers with a Peanut Sauce
- Mini Chicken Cordon Bleu with Honey Mustard Sauce
- Sliders
- Beef Carpaccio with Truffle Vinaigrette Regianno and Spinach
- Beef Wellington

Cocktail Hours

(Select one of the following Chef-Prepared Cocktail Hour)

Stations for \$6.00++ per person

- Seafood Margarita
- Oyster and Clam Shooter Station
- Fajitas Station
- Shrimp Cocktail Station
- Mediterranean Station

Salad Station

(Select any four of the following)

- Mixed Green Salad
- Caesar Salad with Roasted Garlic Croutons
- Sweet & Spicy Shrimp Cucumber Salad
- Wedge of Iceberg
- Greek Salad
- Arugula Salad
- Grilled Vegetable Platter
- Panzanella Salad
- Asian Noodle, Mushroom, Cabbage and Carrot Salad
- Potato and Pea Salad with Lemon Chive Aioli
- Grilled Potato Salad with Watercress, Onions and Bleu Cheese Vinaigrette

Carving Stations

(Select any two of the following)

- Herb-Crusted Roast Turkey Breast with Jus Lie
- Slow-Baked Pit Ham with Maple Mustard Glaze
- Roast Prime Rib with Au Jus and Horseradish Cream
- Garlic Herb-Rubbed Pork Loin with Pork Jus Lie
- Roast Strip Loin of Beef with Bordelaise

All of the carving stations are served with a seasonal vegetable medley, baked breads with whipped butter and your choice of one of the following:

- Garlic Mashed Yukon Gold Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Rice Pilaf
- Mashed Potatoes with Sage and White Cheddar
- Mashed Sweet Potatoes with Candied Pecans and Cinnamon
- Macaroni and Cheese with Prosciutto and Gruyère

Additional Stations

(Select one of the following stations)

Pasta Station

Let our chefs prepare one of your favorite pasta dishes:

Penne Pasta Sautéed with Choice of Garlic and Olive Oil, Vodka Blush Sauce, Alfredo or Marinara Sauce with Shrimp, Chicken and Seasonal Vegetables

Mexican Station

Seared Fajita-Style Seasoned Beef and Chicken with Soft Tortillas served with Guacamole, Salsa, Sour Cream, Shredded Cheddar Cheese, Onions and Sautéed Peppers, Dirty Rice and Cheese Enchiladas

Stir-fry Station

Choice of Beef, Shrimp or Chicken, Assorted Vegetables, Stir-fry served with Ginger Pineapple Fried Rice, Vegetable Egg Rolls and General Tso's, Spicy Orange Peel and Stir-fry Sauces

The price for the above menu

\$57.95++ per person

Menus and prices subject to change.

++ The above price is subject to 21% service charge and applicable sales tax.



Sit Down Dinner Package

(Maximum of 200 people)

Crudité Display

Seasonal Fruit, Vegetable and Cheese Display

A display of fresh seasonal fruit and vegetables, cheese selections, rye bread bowl filled with white bean pesto dip with sun-dried tomatoes and a Buffalo wing dip complemented by crackers, tortilla chips, mustard, and bleu cheese fondue with bread cubes.

Butlered Hors d'Oeuvres

(Select any four of the following)

- Mini Maryland Crab Cakes with Spicy Remoulade
- Smoked Salmon Buckwheat Bilini
- Scallops Wrapped in Bacon
- Grilled Shrimp Skewers
- Coconut Shrimp
- Spanakopita
- Crispy Asparagus with Asiago
- Tomato and Basil Bruschetta
- Chilled Asparagus Soup Shots
- Brie with Raspberry and Almonds in Phyllo
- Wild Mushroom Ragout in Gorgonzola Cream on Crostini
- Mushrooms Stuffed with Braised Beef Brisket
- Sausage-Stuffed Mushrooms
- Chicken Satay Skewers with a Peanut Sauce
- Mini Chicken Cordon Bleu with Honey Mustard Sauce
- Sliders
- Stadium Dogs
- Beef Carpaccio with Truffle Vinaigrette Regianno and Spinach
- Beef Wellington

Cocktail Hours

(Select one of the following Chef-Prepared Cocktail)

Hour Stations for \$6.00++ per person

- Seafood Margarita
- Oyster and Clam Shooter Station
- Fajitas Station
- Shrimp Cocktail Station
- Mediterranean Station

Salad Choices

(Choose one of the following)

Wedge of Iceberg

Tomatoes, Bacon, Cucumbers, Roquefort, Green Onions, Hard-Boiled Eggs Served with Our Creamy House Dressing

Caesar Salad

Chopped Romaine, Tomatoes, Shaved Parmesan Cheese, Croutons with a Balsamic Reduction

Greek Salad

Tomatoes, Cucumbers, Onions, Feta, Kalamata Olives, Green Olives with Lemon Vinaigrette

Mesculin Salad

Tomatoes, Cucumbers, Onions, Shaved Parmesan with Balsamic Vinaigrette

Arugula Salad

Arugula, Endive, Radicchio, Spinach Honey Chipotle Pecans, Gorgonzola, Beets, Roasted Yellow Peppers, Radishes with Fire-Roasted Tomato Vinaigrette

Entrée Choices

All Dinners are served with a Selected Salad, Seasonal Vegetable, Bread with Whipped Butter, Coffee and Tea.

(Choose two of the following entrées)

Parmesan Breaded Chicken

Chicken with Fresh Mozzarella, Spinach, Roasted Yellow Peppers, and Marinara with Angel Hair Pasta

Chicken Roulade

Chicken Breast Stuffed with Prosciutto, Arugula, Roasted Peppers Served with House Rice Blend, Tomato Chutney and Pesto

Chicken Pecan

Pecan and Panko-Crusted Chicken Breasts, Risotto ala Milanese, Fried Leeks, Sauce Supreme

Porterhouse Steak

16 oz Porterhouse Steak with Garlic Mashed Yukon Golden Potatoes, Cabernet Sauce and Onion Rings

Filet Mignon

8 oz Center Cut Tenderloin of Beef Topped with Fried Onions and Demi-Glace with Yukon Gold Mashed Potatoes

NY Strip Steak

14 oz NY Strip Steak Grilled and Topped with a Garlic Thyme Compound Butter, Served with Herb Roasted Potato Wedges

Pork Chops

Grilled Double-Thick Pork Chop with Potato Pancake, Braised Red Cabbage and Apple Cider Sauce

Sea Bass

Bacon-Wrapped Sea Bass with Saffron Rice Pilaf, Basil Oil and Balsamic Reduction

Crab Cakes

Jumbo Crab Cakes with Corn Pudding, Cabbage Salad, and Cilantro Lime Remoulade

Salmon

Grilled Salmon with Hoisin Glaze, Basmati Rice, Ginger Snap Peas, Yellow Squash, and Fried Rice Sticks

The Lodge Vegetable Tower

Portobello Mushrooms, Eggplant, Summer Squash, Roasted Peppers, Sautéed Spinach Layered with Fresh Basil and Mozzarella Cheese, Paired with Bold Balsamic Reduction

Eggplant Cannelloni

Eggplant Cannelloni with Ricotta and Fresh Spinach Topped with Marinara Fresca



The price for the above menu

\$61.95++ per person

Menus and prices subject to change.

++ The above price is subject to 21% service charge and applicable sales tax.



The Platinum Package

This menu offers you a chance to make food and wine the centerpiece of your event. Your guests will enjoy a wide variety of food that they would enjoy at their favorite small exclusive restaurant.

Cheese Station

(Served with a variety of flat bread crackers and grapes)

- Roquefort
- Cabot Cheddar Private Stock
- Derby with Elderberry Wine
- Jalapeño Gouda
- Cave-Aged Gruyère Swiss

Bruschetta Bar

Assorted Crostini
Variety of Cheeses, Spreads and Toppings

Seafood Station

(Select one)

- **Seafood Margarita**
Shrimp, Scallops, Mussels and Crab
in a Margarita Marinade
- **Sushi**
California Roll
Spider Roll
Smoked Salmon Roll

Risotto Station

Shrimp Scampi Risotto
Wild Mushroom Risotto with Reggiano Cheese and Truffle Oil

Salad

(Select one of the following salads)

- Wedge of Iceberg
- Caesar Salad
- Greek Salad
- Mesculin Salad
- Arugula Salad

Passed Hors d'Oeuvres

- Smoked Salmon with Vegetable Relish
- Fried Oysters with Lemon and Balsamic
- Veal Tenderloin with Endive, Roquefort and Fire-Roasted Tomato Vinaigrette

Sit-Down Duet Entrée

- 8 oz Grilled Filet Mignon
 - Shrimp and Scallop Skewers
- Served with a Seasonal Vegetable and Yukon Gold Mashed Potatoes

Dessert Station

(Select ONE of the following)

- Viennese
- Gourmet Popcorn
- Candy Bar
- Chocolate Fountain

The price for the above menu
\$79.95++ per person

Menus and prices subject to change.

++ The above price is subject to 21% service charge and applicable sales tax.



Open Bar Packages

Beer and wine lists available upon request.

Open Bar Packages

Based on a per person charge

Wine and Beer selections may vary by season and availability

Silver

Bottled and draft beer, wine and soda

1-Hour Open Bar
\$12.00++ per person

2-Hour Open Bar
\$17.00++ per person

3-Hour Open Bar
\$20.00++ per person

4-Hour Open Bar
\$22.00++ per person

5-Hour Open Bar
\$24.00++ per person

Gold

Includes premium liquor, beer, wine and soda

1-Hour Open Bar
\$14.00++ per person

2-Hour Open Bar
\$19.00++ per person

3-Hour Open Bar
\$22.00++ per person

4-Hour Open Bar
\$24.00++ per person

5-Hour Open Bar
\$26.00++ per person

Platinum

Includes all Premium Liquor, Beer, Wine, Two Passed Signature Cocktails, a Martini Bar and Table-Side Cordial Service

1-Hour Open Bar
\$19.00++ per person

2-Hour Open Bar
\$25.00++ per person

3-Hour Open Bar
\$27.00++ per person

4-Hour Open Bar
\$29.00++ per person

5-Hour Open Bar
\$31.00++ per person

For the Coolest Martini Bar around, ICE IT!

Ask for details





The Lodge at Welch Allyn

Additional Information

Options

The following items can be added to make your event a memorable one. Contact your Event Coordinator for pricing and additional information.

- Chocolate Fountain
- Fireworks
- Photo Booth
- Candy Buffet
- Dessert Station
- Table-Side Cordial Service
- Ice Sculptures
- Sushi
- Raw Bar

Floor Plans

The Event Coordinator will give floor plan options. We reserve the right to change setups to best fit the needs of our service.

Food and Beverage

The Lodge must supply all food items. Menu selections, room requirements and all other arrangements must be received 30 days prior to the function. No food may be taken off Lodge premises. The Lodge, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with New York L.C.B. regulations. It is the house policy, therefore, that the Lodge must supply all alcoholic beverages and a bartender must be present to serve any type of alcohol to our guests.

Request for Multiple Entrées

If multiple entrées are requested, the following stipulations will apply:

1. Normal guarantee procedure is required.
2. An indication for each entrée is required at the guest table.
This will enable better service by our staff during the meal.

Smoking Policy

The Lodge is a smoke-free facility. We ask that our policy be respected by smoking only in the designated areas provided at the main entrance or the lower level entrance. In the event this policy is not adhered to during your party (event), a portion of your damage deposit may be retained to cover damage and/or cleaning cost. Please be sure to advise all of your guests of our smoking policy prior to their arrival at The Lodge.

Decorations and Centerpieces

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.

Vendor Terms

Vendors may not set up any earlier than four hours prior to the event start time. All loading and unloading is to be done through the back loading dock. Setup times must be coordinated with your Event Coordinator. If this policy is not adhered to, additional charges and fees will apply. Vendor terms are inclusive of the damage deposit.

Directions

Go to The Lodge website: thelodge.welchallyn.com
Directions are located on the homepage.

NOTE: When using GoogleMaps, MapQuest® or a GPS for directions, type in destination address as — **The Lodge at Welch Allyn, Skaneateles Falls, NY 13153**



