



Traditions at the Links *Wedding 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. Whether the event is for 4 or 400 we are able to meet your individual needs. 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

Traditions at the Links Wedding/Event Contract

Name:			
Address:			
Home Phone:		E-Mail:	
Cell Phone:		Time:	
Occasion:	Wedding Reception	Service Type:	
Day & Date:		Banquet Room:	Grand Ballroom
Location:	Traditions at the Links	Address:	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 your countersigned. A \$1000 deposit (Ball Room) or \$500 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:** ____

Cost: See Attached

Traditions at the Links LLC charge a service charge of 22%. 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 \$500.00 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 2020. All Stickley Room and Main Dining Room events are based on 3 hours and a minimum of 30 guests. All Ball Room events are based on 4 hours and a minimum of 100 guests. The Grand Ball room also has a minimum of \$15000. (which includes the 22% service charge but not sales tax) on all Saturday events in 2020 from May 18th thru October 26th. 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.***

Signature:

Date:

Bar Arrangements

4 hour open bar

House brand liquors, house wines, bottled domestic beer and soda

5th hour well bar \$ 10.95

Complementary Champagne Toast

****Premium Bar Upgrade Add \$14.95 per person**

* * *

Additional Arrangements

Professional Vendor's Meals:	\$20.00 each
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>	

Ceremony Fee:	\$1500.00
<i>*Seating for up to 250 guests (white metal folding chairs) included in this fee.</i>	

Additional White Metal Folding Chairs:	\$3.75 per chair + delivery
Additional Wooden Bridal Chairs	\$4.75 per chair + delivery

Additional Services:
**Available through Traditions at the Links, Prices vary by selection.*

Photos on the golf course	Inquire Within
Uplighting	Inquire Within
Ice Sculptures	Inquire Within
Fireworks	Inquire Within
Champagne Fountains	Inquire Within
Specialty Linens and Chair Covers	Inquire Within
<i>Additional Assistance on room set up</i>	<i>Pricing varies</i>

- Menu Option 1 -

Cocktail Reception

| Passed Hors d'oeuvres |

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

Blackened Steak Skewers

Tender strips of steak marinated and grilled w/
horseradish mustard sauce for dipping

Chicken Satay

Skewered chicken glazed w/ a spicy Indonesian peanut sauce

Spanakopita

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

Stuffed Mushrooms

Large snow white mushrooms stuffed w/ mushroom stuffing

Clams Casino

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

Tomato Bisque Shooters

Homemade tomato bisque served in shooter glasses w/ a
grilled cheese crostini garnished w/ green onion and basil

| Stationary |

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

International Cheese Boards

A selection of imported and domestic cheeses w/
cracked mustard and a variety of crackers and Chilean grapes

Garden Vegetables and Dips

A selection of farm fresh vegetables w/ dipping sauces

South Western Fondue

A blend of cheeses, fresh tomato, onions, and cilantro
baked until golden brown and served w/ house made chips

Swedish Meatballs

Served in a rich brown sauce accented w/ sour cream

Fresh Fruit Display

Assorted fresh melon and berries

Menu Option 1

| Carving Station |

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

Carved Breast of Turkey

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

Tuscan Roasted Top Sirloin

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

| Pasta Station |

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

Gourmet Pasta Bar

A selection of imported 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 | \$5.95 per person**

Tuscan Bread Basket

A fresh assortment of artisan breads accompanied by sun-dried tomato, sweet basil and garlic herb butter

Caesar Salad

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

| Stir Fry Station |

Stir Fry Oriental Vegetables

Fresh vegetables stir-fried in a light ginger sauce
served w/ fried rice

| Desserts |

Passed Chocolate Covered Strawberries and Finger Pastries

Chocolate-dipped shortbreads, chocolate covered strawberries and petit fours

Chocolate Lava Fountain Option | \$6.25 per person

Three tiered fountain w/ flowing melted chocolate
served w/ marshmallows, brownies, and graham crackers
and fresh fruit

Viennese Dessert Table Option | \$8.95 per person

An elegant selection of assorted cakes and petit fours

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

Wedding Cakes Available

Cakes are not included in menu pricing
Prices additional, and vary with selections

| Freshly Brewed Coffee and Tea |

Package Price:

\$77.95 per person plus
22% service charge and 8.00% tax

- Menu Option 2 -

Cocktail Reception

Passed Hors d'oeuvres |

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

Negi Maki

Scallion shoots wrapped w/ tender slices of rib steak marinated in teriyaki sauce and grilled

Duck Pillows

Crispy Long Island duckling medallion w/ apple, spinach, cranberry and brie tucked in a flaky pastry shell w/ papaya dipping sauce

Zucchini Crowns

Zucchini topped w/ Italian sausage, seasoned breadcrumbs, tomatoes, and fresh herbs

Coconut Shrimp

Jumbo shrimp battered w/ toasted coconut served w/ pineapple salsa

Baby Bellos

Baby portabella mushrooms topped w/ a crabmeat mushroom stuffing and topped w/ havarti cheese

Scallops and Bacon

Sea scallops wrapped in cured bacon

Margarita Pizza

Fresh mozzarella cheese, sliced tomato and garlic olive oil topped w/ fresh basil

| Mediterranean Display |

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

International Cheese Boards

A selection of imported and domestic cheeses w/ cracked mustard and a variety of crackers and Chilean grapes

Grilled Vegetable Platter

Tricolor peppers, zucchini, squash, eggplant and mushrooms marinated in a ginger honey mustard dressing, grilled and served with assorted dipping sauces

Imported Olives

A selection from all over the Mediterranean

Brie en Croute

Imported French Brie wrapped in a light pastry and baked until golden brown

Fresh Fruit Display

Assorted fresh melon and berries

Crab Tureen

Crab blended w/ cream cheese and a selection of cheeses baked until golden brown and served w/ fresh baked French bread

Menu Option 2

| Carving Station |

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

Carved Tenderloin of Beef

Beef tenderloin slow roasted and hand carved
w/ horseradish sauce and lemon herb mayonnaise

Carved Herb Encrusted Pork Loin

Pork loin topped w/ a white wine sauce, mustard and pesto, hand carved
w/ raspberry mayonnaise and cherry mustard

| Pasta Station |

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

Gourmet Pasta Bar

A selection of imported 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 | \$5.95 per person**

Tuscan Bread Basket

A fresh assortment of artisan breads accompanied by sun-dried tomato, basil and garlic herb butter

Caesar Salad

Made the old fashioned way, topped w/ 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 |

Chocolate Covered Strawberries and Finger Pastries

Chocolate-dipped shortbreads, chocolate covered strawberries and petit fours

Chocolate Lava Fountain Option | \$6.25 per person

Three tiered fountain w/ flowing melted chocolate
served w/ marshmallows, brownies, and graham crackers
and fresh fruit

Viennese Dessert Table Option | \$8.95 per person

An elegant selection of assorted cakes and petit fours
***Now featuring our chocolate lava fountain with fresh fruit**

Wedding Cakes Available

Cakes are not included in menu pricing
Prices additional, and vary with selections

| Freshly Brewed Coffee and Tea |

Package Price:

\$85.95 per person plus
22% service charge and 8.00% tax

- Menu Option 3 -

Sit Down Dinner

| Passed Hors d'oeuvres |

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

Chicken Teriyaki w/ Pineapple

Grilled chicken and fresh chunks of pineapple skewered and marinated in teriyaki sauce

Cajun Steak Skewers

Julienne strips of steak dusted
w/ house made Cajun seasoning and blackened

Bruschetta

Sliced and toasted French bread topped w/ a blend of
vine-ripened tomatoes, basil and seasonings w/ balsamic reduction and parmesan cheese

Potato Pancakes

House made blend of potatoes and seasonings fried and served w/ sour cream and applesauce

Cocktail Egg Rolls

Fresh vegetables rolled and fried served w/ duck sauce

Weenie Wellington

Miniature cocktail frank wrapped in puff pastry and baked

Crab Cakes

House made pan-fried crab cakes served w/ 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 w/
cracked mustard and a variety of crackers and Chilean grapes

Garden Vegetables and Dips

A selection of farm fresh vegetables w/ dipping sauces

Artichoke Spinach Tureen

Artichoke hearts blended w/ fresh spinach and imported cheeses
baked until golden brown and served w/ toasted French bread and herbed pita crisps

Sweet and Sour Country Sausage

Served in house made sweet and sour sauce

Fresh Fruit Display

Assorted fresh melon and berries

Menu Option 3

| Salad |

Please choose one of the following three salad options below

Fresh Garden Salad

A trio of mixed greens, cherry tomatoes, English cucumbers, shredded carrots, red cabbage, and herbed croutons served w/ raspberry vinaigrette

Mesclun Greens

Fresh mixed greens, mandarin oranges, strawberries, kiwi, red seedless grapes, English cucumbers, red onions, and toasted slivered almonds served w/ a sweet creamy poppy seed dressing

Caesar Salad

Made the old fashioned way, topped w/ herbed croutons and Parmesan cheese

Tuscan Bread Basket

A fresh assortment of artisan breads accompanied by sun-dried tomato, sweet basil and garlic herb butter

Wine w/ Dinner Available

Cabernet Sauvignon and Chardonnay | Price based on consumption

| Entrée |

Please choose one chicken entrée, one fish entrée, and one beef entrée

Chicken Francaise

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

Basil Chicken

Boneless breast of chicken marinated in basil oil and grilled served atop garlic roasted mashed potatoes, with grilled Portabella mushrooms, grilled asparagus spears, roasted red peppers, drizzled with a Bordeaux Demi glaze

Chicken Lavelle

Chicken lightly breaded and sautéed served w/ baby arugula, house made warm tomato compote accented w/ parmesan cheese and balsamic reduction

* * *

Sesame Crusted Salmon Filet

Fresh Salmon filet coated w/ sesame seeds, pan seared and accented w/ a house made ginger honey mustard marinade

Potato Crusted Cod

Fresh cod fillets drenched in shredded potatoes, seasonings w/ black wax cheddar cheese and dill

Tortilla Crusted Tilapia

Fresh tilapia fillets encrusted w/ our signature tortilla and herb crust accented w/ chipotle and lime

* * *

Steak Au Poivre

Medallions of tenderloin rubbed w/ cracked black pepper and pan seared served in a Dijon mustard and mushroom sauce accented w/ cognac

Tournedos Rossini Brown and Gold

Beef tenderloin wrapped in bacon and sautéed in a rich brown sauce served w/ Béarnaise sauce

Prime Rib Au Jus

Western prime rib slow roasted and served w/ au jus

Menu Option 3

| Side Dish |

Roasted garlic red smashed potatoes

Smashed red potatoes whipped w/ roasted garlic and butter

| Vegetable |

Roasted Garden Vegetables

Chef's choice of roasted seasonal vegetables

| Dessert Options |

Chocolate Lava Fountain Option | \$6.25 per person

Three tiered fountain w/ flowing melted chocolate
served w/ marshmallows, brownies, and graham crackers and fresh fruit

Viennese Dessert Table Option | \$8.95 per person

An elegant selection of assorted cakes and petit fours

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

Wedding Cakes Available

Cakes are not included in menu pricing

Prices additional, and vary with selections

| Freshly Brewed Coffee and Tea |

Package Price:

\$91.95 per person plus
22% service charge and 8.00% tax

- Menu Option 4 -

Buffet Dinner

| Passed Hors d'oeuvres |

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

Blackened Steak Skewers

Tender strips of steak marinated and grilled w/
horseradish mustard sauce for dipping

Chicken Satay

Skewered chicken glazed w/ a spicy Indonesian peanut sauce

Crab Bagelettes

Mini bagels topped w/ a blend of crab, imported cheeses and strips of roasted red peppers

Sicilian Stuffed Mushrooms

Large Snow White mushrooms stuffed w/ mushroom and sausages stuffing topped w/ parmesan cheese

Coconut Shrimp

Jumbo shrimp battered w/ toasted coconut served w/ pineapple salsa

Clams Casino

Cherry stone clams on the half shell, topped w/ 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 w/
cracked mustard and a variety of crackers and Chilean grapes

Garden Vegetables and Dips

A selection of farm fresh vegetables w/ dipping sauces

Crab Tureen

Crab blended w/ cream cheese and a selection of
cheeses baked until golden brown and served w/ fresh baked French bread

Swedish Meatballs

Served in a rich brown sauce accented w/ sour cream

Fresh Fruit Display

Assorted fresh melon and berries

Menu Option 4

| Salad |

Please choose one of the following three salad options below

Spinach Salad

Baby spinach, sliced mushrooms, red peppers, red onions, chopped egg, and herbed croutons topped w/ poppy seed dressing

Fresh Garden Salad

A trio of mixed greens, cherry tomatoes, English cucumbers, shredded carrots, red cabbage, and herbed croutons served w/ raspberry vinaigrette

Caesar Salad

Made the old fashioned way
topped w/ herbed croutons and grated parmesan cheese

Tuscan Bread Basket

A fresh assortment of artisan breads accompanied by sun-dried tomato, sweet basil and garlic herb butter

Wine with Dinner Available

Cabernet Sauvignon and Chardonnay | Price based on consumption

| Carving Station |

Please choose two of the following five carving options below

Carved Breast of Turkey

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

Tuscan Roasted Top Sirloin

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

Carved South Pacific Ham

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

Carved Herb Encrusted Pork Loin

Pork loin topped w/ a white wine sauce, mustard and pesto, hand carved
w/ raspberry mayonnaise and cherry mustard

Carved Tenderloin of Beef | \$9.95 per person

Beef tenderloin slow roasted and hand carved
w/ horseradish sauce and lemon herb mayonnaise

| Chicken |

Please choose one of the following three chicken options below

Chicken Marsala

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

Chicken Marengo

Boneless breast of chicken sautéed w/ mushrooms, peppers and onions
in a rich tomato basil cream sauce

Chicken Francoise

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

Menu Option 4

| Pasta |

Please choose two of the following four pasta options below

Penne with Broccoli and Sun dried Tomatoes in a Pink Vodka Sauce

Penne pasta tossed w/ broccoli and sun-dried tomatoes in a light tomato cream sauce, accented w/ vodka and Parmesan cheese

Portobello Puttanesca

Roasted vegetables in a marinara sauce, served over pasta and accented w/ roasted baby portabella mushrooms

Rigatoni with Chicken Pesto Cream Sauce

Rigatoni pasta w/ grilled chicken breast, asparagus, fresh mozzarella and sun-dried tomatoes served in a pesto cream sauce topped w/ parmesan cheese

Shrimp Carbonara over Bowtie Pasta | \$4.50 per person

Sautéed shrimp w/ bacon, peas and red onions in a creamy parmesan sauce over bowtie pasta

| Side Dish |

Please choose one of the following two starch options below

Au Gratin Potatoes

Sliced Idaho potatoes in a rich creamy cheese sauce, baked golden brown

Rice Pilaf

Long grain rice simmered in fresh herbs and seasonings

| Vegetable |

Roasted Garden Vegetables

Chef's choice of roasted seasonal vegetables

| Dessert Options |

Chocolate Lava Fountain Option | \$6.25 per person

Three tiered fountain w/ flowing melted chocolate served w/ marshmallows, brownies, and graham crackers and fresh fruit

Viennese Dessert Table Option | \$8.95 per person

An elegant selection of assorted cakes and petit fours

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

Wedding Cakes Available

Cakes are not included in menu pricing
Prices additional, and vary with selections

| Freshly Brewed Coffee and Tea |

Package Price:

\$86.95 per person plus
22% service charge and 8.00% tax

Wedding Enhancements -

Jumbo Shrimp Cocktail Option | + \$210 per 100 pieces

Jumbo Shrimp Cocktail

Shrimp served w/ lemons and cocktail sauce

Potato Bar Option | + \$6.95 per person

A selection of house made mashed potatoes to include:

Garlic roasted potatoes, Smashed red roasted potatoes, and

Hickory smoked horseradish Yukon gold mashed potatoes served in a martini glass

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 and fresh basil topped
w/ olive oil and balsamic reduction

Tri-colored Roasted Potatoes

Accented w/ Herb de Provence and butter

Roasted Vegetable Skewers

Red & yellow peppers, zucchini, red onions, baby portobello mushrooms skewered and marinated w/ fresh herbs and olive oil

Fish Station Option | + \$9.95 per person

Blackened Red Snapper

Red snapper fillet coated w/ Cajun spices and pan seared until blackened

Pignoli Encrusted Salmon

Fresh Atlantic salmon encrusted w/ pine nuts, lemon juice, olive oil, fresh basil and
parmesan cheese accompanied by cherry tomatoes and a white wine beurre blanc sauce

Carved Tuna Loin Provençale

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

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 clams and oysters on the half shell w/
caviar, smoked mussels and smoked salmon

Additional Wedding/Event Information

Traditions at the Links, LLC

Ceremony

We will assist you to orchestrate your ceremony on our premises \$1500.00++
For an indoor ceremony please contact our wedding coordinator for more details.

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 50% of your estimated balance will be due. 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 the 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 22% 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 ++