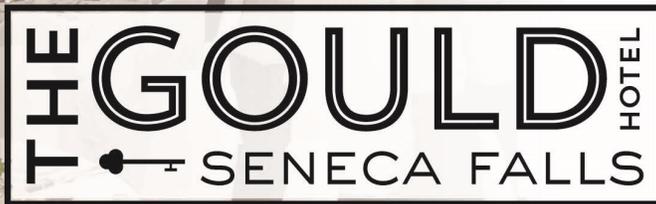




WEDDING PACKAGES

108 Fall Street | Seneca Falls, N.Y. 13148 | www.thegouldhotel.com
sales@thegouldhotel.com | 315.712.4000



Wedding Packages

EACH PACKAGE INCLUDES:

PROFESSIONAL ON-SITE WEDDING SPECIALIST
WHITE LINEN TABLECLOTHS
PLACEMENT OF YOUR FAVORS, PLACE CARDS AND CENTERPIECES.
15X15 DANCE FLOOR
REFERRALS OF PROFESSIONAL WEDDING VENDORS
COMPLIMENTARY PARKING
SPECIAL OVERNIGHT ACCOMMODATIONS FOR GUESTS

Gold Wedding Package

\$1700.00 +tax

A Five-Hour Wedding Reception

White chair covers with white or black sashes. Your choice of ivory or white table linens. Spend the night in one of our luxurious guest suites. Enjoy a complimentary champagne toast for your guests.

Silver Wedding Package

Starting at \$800.00 +tax

A five-hour Wedding Reception

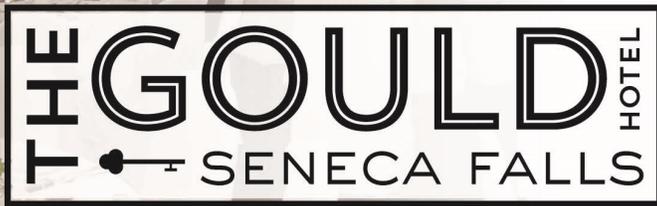
Your choice of white or ivory table linens.

White chair covers with white sashes available at \$2.50 per chair
Spend your wedding night with us in a complimentary king room.

From the moment you engage our services, our on-site wedding professional will be dedicated to all of your wedding planning needs. The price of the packages include the room only. Your food and beverage charges are separate.

~ Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax, Prices subject to change ~





Buffet Dinner # 1

- \$29.95 pp -

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Includes:

VEGETABLE, CHEESE & CRACKER DISPLAY

ARTISAN BREAD AND WHIPPED BUTTER

FRESH BREWED COFFEE AND A SELECTION OF ASSORTED TEAS

Salads (choose 2):

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons. Served with house red wine vinaigrette.

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan.

ICEBERG with shredded carrots, diced tomatoes, red onion and Italian dressing.

CAPRESE fresh mozzarella, ripe tomatoes, red onion and basil finished with balsamic vinegar and extra virgin olive oil.

DILL POTATO SALAD tender pieces of red potatoes

Starch (choose 1):

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

Pasta (choose 1):

BAKED VEGETARIAN ZITI

PENNE WITH VODKA SAUCE

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with Olive Oil, Garlic and Farfalle

Vegetable (choose 1):

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping

Entrée (choose 1):

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

MEATBALLS AND MARINARA

SLICED YANKEE POT ROAST WITH AU JUS

MEATLESS LASAGNA

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Buffet Dinner #2

- \$38.95 pp -

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Includes:

VEGETABLE, CHEESE & CRACKER DISPLAY

4 PASSED HORS D'OEUVRES OF YOUR CHOICE

ARTISAN BREAD AND WHIPPED BUTTER

FRESH BREWED COFFEE AND A SELECTION OF ASSORTED TEAS

Passed Hors D'oeuvres (Choose 4)

STUFFED MUSHROOMS

choice of sausage or spinach

FRIED RISOTTO BALLS

SPANAKOPITA

DEVILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

MINI B.L.T. SLIDERS

BRUSCHETTA

BBQ PORK SLIDERS

RAINBOW FRUIT SKEWERS

with yogurt dipping sauce

VEGETABLE EGG ROLLS

BACON WRAPPED CHEESE STUFFED DATES

BACON WRAPPED SCALLOPS

DUCK WONTONS

with sweet chili dipping sauce

Salads (choose 2):

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons. Served with house red wine vinaigrette.

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan.

ICEBERG with shredded carrots, diced tomatoes, red onion and Italian dressing.

CAPRESE fresh mozzarella, ripe tomatoes, red onion and basil finished with balsamic vinegar and extra virgin olive oil.

DILL POTATO SALAD tender pieces of red potatoes dressed in a dill and mayonnaise dressing served in a lettuce cup.

Vegetable (choose 1):

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

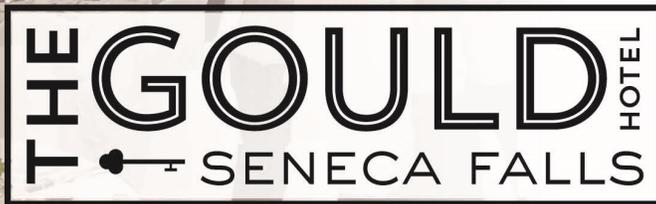
GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping

MAPLE GLAZED CARROTS

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Buffet Dinner continued

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Starch (choose 1):

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

Pasta (choose 1):

BAKED VEGETARIAN ZITI

PENNE WITH VODKA SAUCE

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with Olive Oil, Garlic and Farfalle

Entrée (choose 2):

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

MEATBALLS AND MARINARA

SLICED YANKEE POT ROAST WITH AU JUS

MEATLESS LASAGNA

TERIYAKI SALMON

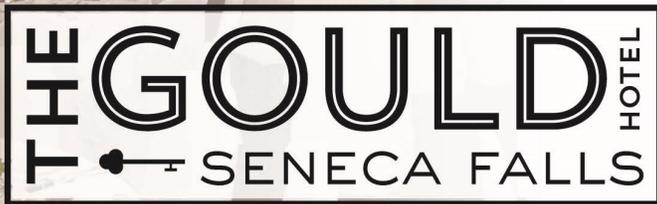
STUFFED CHICKEN BREAST choice of spinach and feta or ham and cheddar

COD CHRISTOPHER

ROASTED SLICED TOP ROUND OF BEEF

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Plated Dinner

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Includes:

TRIO DISPLAY with Vegetable display, Imported and domestic cheese display and Mediterranean display

4 PASSED HORS D'OEUVRES OF YOUR CHOICE

CRISP GREENS SALAD WITH HOUSE VINAIGRETTE

ARTISAN BREAD AND WHIPPED BUTTER

FRESH BREWED COFFEE AND A SELECTION OF ASSORTED TEAS

MOST ENTRÉES ARE ACCOMPANIED BY CHEF'S SELECT SEASONAL VEGETABLE AND STARCH.

Passed Hors D'oeuvres (Choose 4)

STUFFED MUSHROOMS

choice of sausage or spinach

FRIED RISOTTO BALLS

SPANAKOPITA

DEVEILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

MINI B.L.T. SLIDERS

BRUSCHETTA

BBQ PORK SLIDERS

RAINBOW FRUIT SKEWERS

with yogurt dipping sauce

VEGETABLE EGG ROLLS

BACON WRAPPED CHEESE STUFFED DATES

BACON WRAPPED SCALLOPS

DUCK WONTONS

with sweet chili dipping sauce

Choose 2 entrées & 1 vegetarian option. Choose a third entrée for and additional \$1 pp

CHICKEN PICCATA with lemon, capers and white wine \$34

CHICKEN FRANCAISE lightly breaded with a crispy breadcrumb and finished with a lemon thyme butter sauce \$35

PAN ROASTED SALMON served with choice of lemon dill butter sauce or chimichuri sauce \$39

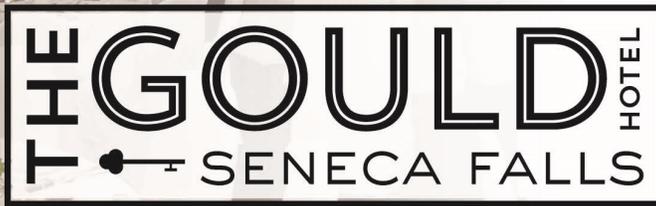
COD CHRISTOPHER oven baked cod with butter crumb topping and white wine butter sauce \$36

CRAB STUFFED SOLE sole filets wrapped around season crabmeat and finished with a hollandaise sauce \$41

BACON WRAPPED SCALLOPS four large scallops wrapped in bacon \$43

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Plated Dinner continued

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

HERB CRUSTED TROUT lightly brushed with Dijon mustard and topped with herbed breadcrumbs \$37

HERB ROASTED CHICKEN bone in, half of a chicken slow roasted with herbs \$36

STUFFED CHICKEN BREAST (select one) brie cheese & apple, spinach & gruyere, mushroom & roasted red pepper \$39

PAN SEARED PORK LOIN with apple compote \$37

BRAISED LAMB SHANKS braised in red wine, tomatoes and seasoned with rosemary \$43

FILET MIGNON grilled petit filet with a red wine demi glace \$49

BEEF MEDALLIONS seared, tender beef medallions with choice of chimichuri sauce or red wine demi glace \$41

STRIP STEAK grilled 10oz strip steak with a red wine demi glace \$43

PRIME RIB slow roasted 12oz cut served with natural jus \$45

VEGETABLE RISOTTO seasonal roasted vegetables with a light and creamy risotto \$34

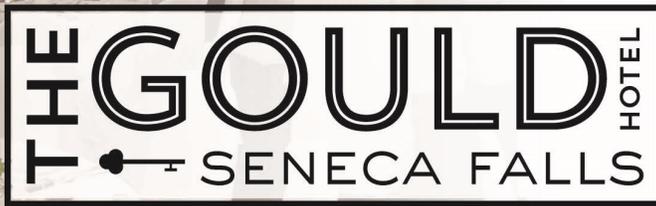
VEGGIE LASAGNA layers of zucchini, yellow squash and eggplant with lasagna noodles, tomato sauce and ricotta cheese \$35

EGGPLANT ROULADE oven roasted eggplant wrapped around fire roasted red peppers and feta cheese \$34

SURF & TURF grilled petit filet with a broiled cold water lobster tail MARKET PRICE

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Stations Buffet

- \$48.95 pp -

Prices reflect one hour of service. Additional fee may apply if more time is required.
Prices include 1 chef attendant for parties of 30 people or more. An additional \$75 charge will apply to groups under 30 people or for an additional chef.

Includes:

TRIO DISPLAY with Vegetable display, Imported and domestic cheese display and Mediterranean display
6 PASSED HORS D'OEUVRES OF YOUR CHOICE
ARTISAN BREAD AND WHIPPED BUTTER
FRESH BREWED COFFEE AND A SELECTION OF ASSORTED TEAS

Passed Hors D'oeuvres (Choose 6)

STUFFED MUSHROOMS

choice of sausage or spinach

FRIED RISOTTO BALLS

SPANAKOPITA

DEVILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

MINI B.L.T. SLIDERS

DOMESTIC CAVIAR

with brioche toast points and crème fraiche

CHILLED JUMBO SHRIMP

with traditional garnish

BRUSCHETTA

BBQ PORK SLIDERS

RAINBOW FRUIT SKEWERS

with yogurt dipping sauce

VEGETABLE EGG ROLLS

BACON WRAPPED CHEESE STUFFED DATES

BACON WRAPPED SCALLOPS

DUCK WONTONS

with sweet chili dipping sauce

CRAB CAKES WITH AIOLI SAUCE

SESAME SEARED ENCRUSTED TUNA

with fried wonton and wasabi lime sauce

INCLUDES:

PASTA STATION

Choice of 2 Pastas: penne, farfalle or fusilli (+\$1.00 for cheese stuffed ravioli)

Choice of 3 sauces: marinara, alfredo, creamy tomato vodka, pesto or garlic and olive oil
(+\$1.00 for Bolognese - combination of beef and pork in a red wine tomato sauce)

SALAD STATION

CAESAR – crisp romaine, creamy Caesar dressing, garlic croutons, grated parmesan and anchovies on the side

MIXED GREENS- guest select from the following: grated carrot, sliced red onion, cherry tomatoes, shredded cheese, diced cucumber, croutons, bacon and olives

With a choice of ranch, blue cheese, Italian or red wine vinaigrette

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Stations Buffet continued

Prices reflect one hour of service. Additional fee may apply if more time is required.
Prices include 1 chef attendant for parties of 30 people or more. An additional \$75 charge will apply to groups under 30 people or for an additional chef.

CARVING STATIONS (CHOOSE 2): 13

ROASTED GLAZED HAM

TOP ROUND OF BEEF

Served medium unless otherwise specified

ROASTED PORK LOIN

ROASTED TURKEY BREAST

ROASTED LEG OF LAMB WITH GARLIC & ROSEMARY

UPGRADES

BEEF TENDERLOIN +\$5 PER PERSON

Served medium unless otherwise specified

PORCHETTA +\$4.50 PER PERSON

Pork loin wrapped in pork belly and roasted

Add another station to your buffet. Priced per person.

RAW BAR* \$ MARKET

Our Specialty! Using the freshest seafood and shellfish from our premier vendor in Boston, MA.

Domestic blue point oysters, Jonah crab claws, chilled jumbo shrimp, cocktail sauce, mignonette sauce, horseradish and lemons. All masterfully shucked to order for your guest to enjoy on an ice display.

**minimum of 30 people required for raw bars or an additional \$2.50 per person*

SUSHI STATION \$8 PER PERSON

Hand rolled California rolls, cucumber avocado rolls and spicy shrimp rolls with traditional garnishes of soy sauce, pickled ginger and wasabi.

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