



Events at
Colloca Estate Winery

Private Events on our Secluded 103-Acre Estate



Colloca Estate Winery

14678 West Bay Road, Fair Haven, NY 13156

315.947.2069 | www.colloca.com



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WELCOME

Welcome to COLLOCA ESTATE, A PRIVATE ONE-HUNDRED AND THREE-ACRE ESTATE LOCATED ON THE SOUTHERN SHORES OF THE GREAT LAKE ONTARIO IN THE QUAIN RESORT VILLAGE OF FAIR HAVEN, NEW YORK.

THIS ONE-OF-A-KIND PROPERTY BOASTS 900 FEET OF UNOBSTRUCTED PRISTINE WATERFRONT ENSCONCED ON LITTLE SODUS BAY, A SECLUDED INLET FROM THE LAKE. JUST ONE GLIMPSE OF THE MILLION-DOLLAR VIEWS THAT YOU AND YOUR GUESTS WILL ENJOY WILL HELP YOU UNDERSTAND WHY COLLOCA ESTATE WINERY HAS BECOME ONE OF THE MOST SOUGHT-AFTER EVENT VENUES IN NEW YORK STATE.

CONVENIENTLY LOCATED LESS THAN AN HOUR DRIVE NORTH OF SYRACUSE AND AN HOUR EAST OF ROCHESTER, COLLOCA ESTATE WINERY RESIDES IN THE NORTHERN MOST PART OF NEW YORK STATE'S ESTEEMED FINGER LAKES REGION. HOME TO THE LAKE EFFECT VINEYARD® WITH BLOCKS PLANTED TO CHARDONNAY, PINOT NOIR, AND RIESLING, COLLOCA WINES HAVE WON INTERNATIONAL ACCLAIM AND AWARDS FOR THEIR UNIQUENESS AND QUALITY AND ARE TRULY A SPECIAL TREAT FOR YOUR GUESTS TO ENJOY.

COLLOCA ESTATE IS THE PERFECT VENUE FOR WEDDINGS AND EVENTS OF ALL SIZES, FROM SMALL GATHERINGS TO LARGE CORPORATE EVENTS. FROM SHOWERS, REHEARSAL DINNERS, WEDDING CEREMONIES AND RECEPTIONS, CLASS REUNIONS, ANNIVERSARY AND BIRTHDAY PARTIES, OUR TEAM OF PROFESSIONALS WILL ASSIST YOU WITH THE PLANNING AND HOSTING OF YOUR SPECIAL EVENT AND WORK TO MAKE IT PERFECT.

IN ADDITION TO THE BEAUTY, PEACE, AND TRANQUILITY OF THE PROPERTY, AND THE PROFESSIONALISM AND SERVICE OF OUR TEAM, ONE KEY DIFFERENCE YOU WILL FIND IN THE COLLOCA CULTURE IS THE FLEXIBILITY OFFERED TO YOU IN CREATING A TAILOR-MADE EVENT PLAN SUITED EXACTLY TO YOUR DESIRES. YOU WILL BE DELIGHTED WITH OUR NO-NONSENSE GUARANTEE THAT ENSURES A SENSE OF VALUE AND FLEXIBILITY THAT OTHER VENUES SIMPLY CANNOT OFFER.

PLEASE TAKE THE TIME TO REVIEW THE ARRAY OF OPTIONS PROVIDED AND UNMATCHED CULINARY CHOICES THAT OUR CHEF'S OFFER. FROM CHINA PLATED FINE DINING TO MORE CASUAL LAKE EFFECT BARBECUE INSPIRED THEMES, WE WILL CATER TO YOUR EVERY NEED. WE LOOK FORWARD TO SERVING YOU.

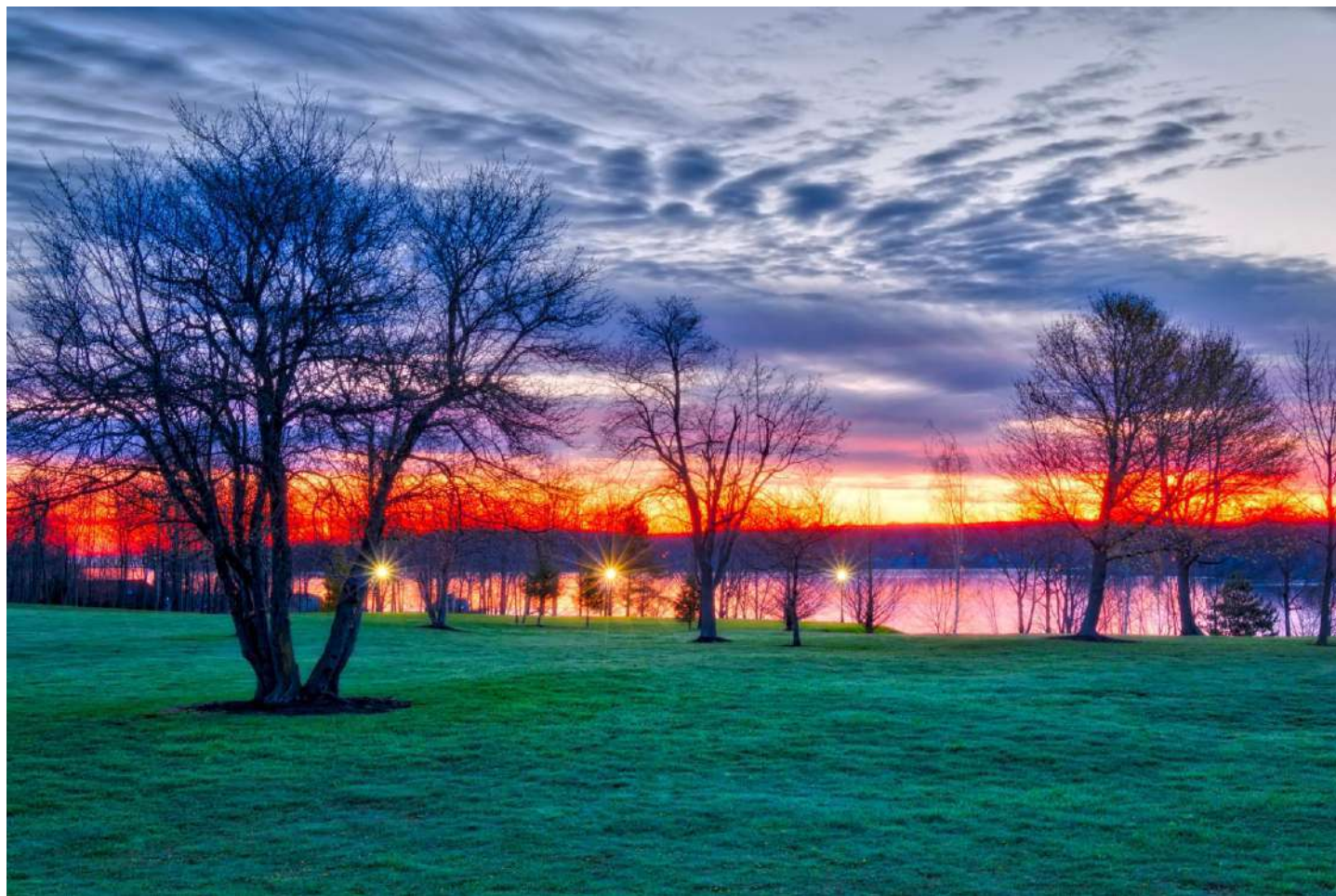
MRS. MONICA CANALE
GENERAL MANAGER AND EVENT PLANNER

DR. CHRIS & MRS. MINDY COLLOCA
PROPRIETORS

EVENTS THAT WE HOST

- WEDDING CEREMONIES
- WEDDING RECEPTIONS
- REHEARSAL DINNERS
- BRIDAL OR BABY SHOWERS
- CORPORATE EVENTS AND DINNERS
- WINE PAIRING DINNERS
- COOKING CLASSES
- MEETINGS, SEMINARS, AND RETREATS
- CLASS REUNIONS
- ANNIVERSARY OR BIRTHDAY PARTIES
- RETIREMENT PARTIES
- HOLIDAY PARTIES AND FUNCTIONS
- FAMILY REUNIONS
- MEMORIAL SERVICES / FUNERAL RECEPTIONS / CELEBRATIONS OF LIFE
- PIG ROASTS AND CLAMBAKES
- CONCERTS AND FESTIVALS

“Our greatest compliment is when guests tell us that it was the most beautiful event they have ever attended.”



THE PRIVATE AND SECLUDED NINE-HUNDRED FEET OF WATERFRONT ARE YOURS TO ENJOY AT COLLOCA ESTATE WINERY. (PHOTO COURTESY OF ONEPHOTO PHOTOGRAPHY)

EVENT VENUES

A COLLOCA ESTATE WINERY, WE HAVE OVER 100 ACRES OF PROPERTY FOR YOU TO SHARE WITH YOUR GUESTS. THERE ARE NUMEROUS VERY SPECIAL PRIVATE VENUE LOCATIONS FOR YOU TO RESERVE AND HOST YOUR FUNCTION.

THE SOUTH LAWN



© 2018 Keech Photography

WITH MAGNIFICENT WATERFRONT VIEWS, THE SOUTH LAWN OF COLLOCA ESTATE SHOWCASES 900 FEET OF UNOBSTRUCTED WATERFRONT GIVING MILLION-DOLLAR VIEWS IDEAL FOR WEDDING CEREMONIES AND FESTIVALS.

(PHOTO COURTESY OF KEECH PHOTOGRAPHY)



THE LOWER TERRACE



OVERLOOKING THE ESTATE'S WATERFRONT, THIS LOCALE IS IN CLOSE PROXIMITY TO THE GRAND BALLROOM AND RESTROOM FACILITIES AND IS WELL SUITED FOR WEDDING CEREMONIES OR COCKTAIL RECEPTIONS. (PHOTO COURTESY OF KEECH PHOTOGRAPHY)



THE GRAND BALLROOM



THE GRAND BALLROOM OF THE FAIR HAVEN EVENT CENTER AT COLLOCA ESTATE WINERY SETS UPON 900 FT OF WATERFRONT AND PROVIDES OVER 7,000 SQ. FT. OF BANQUET SPACE COMFORTABLY ACCOMMODATING OVER 400 GUESTS. THE UPPER MEZZANINE LEVEL PROVIDES EVEN MORE SPACE FOR GUESTS TO ROAM AND TAKE IN THE MAGNIFICENT VISTAS FROM ABOVE.

THE GRAND BALLROOM

OUR BRAND-NEW BALLROOM WAS COMPLETED IN THE FALL OF 2020 AND IS CONSTRUCTED OF POST AND BEAM CRAFTSMANSHIP INCORPORATING CONTEMPORARY GLASS ENCLOSURES INSPIRING A FEEL OF RUSTIC ELEGANCE. SPANNING OVER 7,000 SQUARE FEET, THE GRAND BALLROOM PROVIDES INDOOR/OUTDOOR SPACE THAT CAN SEAT OVER 400 GUESTS BANQUET STYLE AND OVER 600 CLASSROOM OR THEATRE STYLE, BUT VERSATILE ENOUGH TO ACCOMMODATE SMALLER EVENTS AS WELL.

GLASS WALLS CAN BE OPENED OR CLOSED DEPENDING ON THE WEATHER FOR YEAR-ROUND USE PROVIDING BRIGHT AND SPACIOUS OPPORTUNITIES FOR ANY SPECIAL EVENT. THE SECOND-FLOOR MEZZANINE LEVEL PROVIDES ADDITIONAL SPACE FOR GUESTS TO EXPLORE AND TAKE IN THE MILLION-DOLLAR VIEWS OF THE PROPERTY. IN ADDITION, THE MEZZANINE LEVEL HOUSES A VIP SUITE THAT CAN BE UTILIZED FOR YOUR PRIVATE USE. STATE-OF-THE-ART GEO-THERMAL HEATING AND COOLING MITIGATE ANY WEATHER CONCERNS ENABLING WEDDINGS AND EVENTS 52 WEEKS A YEAR.



THE FAIR HAVEN EVENT CENTER AT COLLOCA ESTATE WINERY IS AN ARCHITECTURAL MARVEL ENABLING PRIVATE WEDDINGS AND EVENTS ALL YEAR ROUND.

THE MEZZANINE LEVEL



THE MEZZANINE LEVEL OF THE FAIR HAVEN EVENT CENTER AT COLLOCA ESTATE WINERY PROVIDES SPACIOUS AREAS IDEAL FOR COCKTAIL RECEPTIONS AND INTIMATE PARTIES. THE ELEVATED SPACE ENABLES SPECTACULAR VIEWS OF THE PROPERTY HIGHLIGHTING THE WATERFRONT AND LAKE EFFECT VINEYARD®.



THE ATRIUM



ADJACENT TO OUR COMMERCIAL CATERING KITCHEN WE CONSTRUCTED A COVERED ATRIUM TO HOST SMALLER PARTIES AND EVENTS. THIS SPACE COMFORTABLY HOLDS AROUND 100 GUESTS AND PROVIDES A FUN AND INTERACTIVE EXPERIENCE PEERING INTO OUR OPEN KITCHEN BY MEANS OF A 20' GLASS WALL. THIS SPACE IS ALSO ADJACENT AND CONNECTED TO THE GRAND BALLROOM AND IS INCLUDED IN GRAND BALLROOM PRICING.



WINERY PAVILION



THE WINERY PAVILION IS FASHIONED OF POST AND BEAM CONSTRUCTION AND NATURAL STONE AND HOUSES A UNIQUE WOOD-FIRED OUTDOOR OVEN THAT WAS JUST COMPLETED IN THE SUMMER OF 2015. IT IS THE PERFECT LOCATION TO HOST EVENTS OF LESS THAN 125 PEOPLE. THE SPACE CAN BE EXPANDED FOR LARGER GATHERINGS BY ERECTING ADJACENT TENTS AND USING THE SURROUNDING GROUNDS. THE PAVILION IS EQUIPPED WITH CUSTOM WINDOWED SIDEWALLS ENABLING ITS USE COMFORTABLY THREE-SEASONS OF SPRING, SUMMER, AND AUTUMN. (PHOTOS COURTESY OF KEECH PHOTOGRAPHY)



WINERY TASTING ROOM



OUR NEW WINERY TASTING ROOM WAS COMPLETED IN THE FALL OF 2014 AND IS BUILT OF THE PROPERTY'S HARDWOODS FROM OUR OWN FOREST AND AUTHENTIC STONE SET AMONG THE VINES OVERLOOKING OUR POND. IT CAN BE BOOKED FOR PRIVATE EVENTS OF UP TO 50 PEOPLE. (PHOTO COURTESY OF KEECH PHOTOGRAPHY)



WATERFRONT GAZEBO



OUR WATERFRONT GAZEBO IS CONSTRUCTED OF NATURAL CEDAR AND SLATE OVERLOOKING LITTLE SODUS BAY. IT'S IDYLIC LOCATION TOGETHER WITH THE TERRACED LAWNS ALONG THE BAY IS THE PERFECT OUTDOOR LOCATION TO HOST SMALLER PARTIES OF UP TO 50 PEOPLE.



WHITE TENT WATERFRONT EVENTS



THE SKY IS THE LIMIT WITH THE SIZE OF EVENTS THAT WE CAN HANDLE. WE HAVE HAD THE PLEASURE OF CATERING FOR OVER 1500 GUESTS IN ELEGANT WHITE TENTS OVERLOOKING THE BAYFRONT. SIDEWALLS CAN BE EASILY ADDED TO PROVIDE AN INDOOR-OUTDOOR SPACE 9 MONTHS OUT OF THE YEAR. STONE BATHROOM BUILDINGS FEATURING GRANITE COUNTER TOPS AND OAK CEILINGS TO PROVIDE NECESSARY FACILITIES TO SERVE OUR GUESTS UTILIZING THIS PART OF THE PROPERTY. (PHOTO COURTESY OF ONEPHOTO PHOTOGRAPHY)



5 Simple Questions

TO GET STARTED WITH AN EVENT QUOTE WE JUST NEED TO KNOW:

1. YOUR DESIRED EVENT DATE AND TIME?
2. HOW MANY GUESTS DO YOU EXPECT?
3. WHAT FOOD MENU CHOICES APPEAL TO YOU?
4. WILL YOU BE HAVING AN OPEN BAR, CASH BAR OR COMBINATION OF BOTH AND FOR WHAT DURATION?
5. IS THIS A CASUAL OR MORE FORMAL GATHERING?

WITH THESE ANSWERS WE CAN QUICKLY PROVIDE YOU WITH A QUOTE SO YOU CAN SEE HOW AFFORDABLE PRIVATE EVENTS AT COLLOCA ESTATE ARE.



QUOTES WITH OUR COMPLIMENTS

We FEEL PRIVILEGED THAT YOU ARE CONSIDERING OUR VENUE FOR YOUR MEETING OR CELEBRATION AND WE ARE HAPPY TO ASSIST IN PROVIDING YOU WITH AN ESTIMATE OF COSTS TO WORK WITHIN YOUR BUDGET. AT COLLOCA ESTATE, WE TREAT YOU LIKE FAMILY.

NO NO-NONSENSE GUARANTEE

Our NO-NONSENSE GUARANTEE MEANS THAT SO LONG AS YOU MEET THE MINIMUM GUARANTEES YOU CAN CHANGE YOUR EVENT ORDER ANY TIME AFTER THE CONTRACT IS SIGNED UP UNTIL THE FINAL GUARANTEE DATE. FOR INSTANCE, YOU CAN CONTINUE TO CUSTOMIZE YOUR MENU ADDING OR SUBTRACTING MENU ITEMS. YOU CAN CHANGE YOUR GUEST NUMBERS AS YOUR RESPONSES COME IN.

SO, IF OUR PROPERTY IS YOUR FIRST CHOICE, YOU CAN BE AT EASE IN PLACING YOUR INITIAL DEPOSIT TO RESERVE YOUR DATE AND RELAX KNOWING YOUR DATE IS RESERVED AND SECURED JUST FOR YOU.



COLLOCA ESTATE WINERY PAVILION.
(PHOTO COURTESY OF ONEPHOTO PHOTOGRAPHY)

HOST YOUR PRIVATE EVENT AT THE WINERY FREE – WITH NO RENTAL FEES!

HERE'S WHAT'S INCLUDED

A COLLOCA ESTATE, THE VIP TREATMENT THAT YOU RECEIVE MATCHES THE MILLION-DOLLAR VIEWS YOU AND YOUR GUESTS WILL ENJOY. OUR IN-HOUSE EVENT COORDINATORS WILL WORK WITH YOU TO ENSURE THAT EVERY DETAIL IS HANDLED. VIP SERVICES OFFERED TO YOU WITH OUR COMPLIMENTS INCLUDE:

*“Some area venues charge \$2,000 - \$6,000 or more to use their space. Not at Colloca Estate. Groups of 25 or more enjoy hosting their private events at our venue absolutely **FREE!**”*

- PERSONAL CONSULTATIONS WITH OUR ON-SITE EVENT COORDINATOR
- CUSTOMIZED FLOOR PLAN
- FULL ACCESS TO THE EVENT AREA ON THE DAY OF YOUR EVENT (OR THE DAY BEFORE IF FEASIBLE)
- COMPLIMENTARY PARKING
- SHUTTLE SERVICE FOR HANDICAPPED GUESTS OR SENIORS FROM PARKING AREA TO EVENT LOCATIONS
- ALL TABLES INCLUDING BANQUET ROUNDS FOR GUESTS AND RECTANGULAR TABLES FOR YOUR SET-UP, COCKTAIL TABLES, WINE BARRELS AND LIVE EDGE SLABS DECORATIVES TO YOUR FLOORPLAN
- HIGH BACK FRUITWOOD CHIAVARI CHAIRS
- WHITE CHINA, SILVERWARE, AND STEMWARE
- PROFESSIONAL STAGE FOR YOUR ENTERTAINMENT (BALLROOM OR PAVILION)
- STANDARD LINENS
- AV RENTAL AVAILABLE

NO VENUE RENTAL FEES!

With THE EXCEPTION OF BOOKING THE GRAND BALLROOM ON A SATURDAY EVENING THAT COMPETES WITH WEDDING RECEPTION DEMAND AND SPECIAL EVENT SET-UPS THAT REQUIRE ADDITIONAL ATTENTION AND RESOURCES SUCH AS A TENTED EVENT. UPON AVAILABILITY WE WAIVE OUR VENUE RENTAL FEES FOR GROUPS OF 25 OR MORE. JUST MAKE YOUR FOOD AND BEVERAGE SELECTIONS AND PLACE A SMALL DEPOSIT WITH OUR EVENT COORDINATOR. IT'S THAT SIMPLE. WE FEEL INCREDIBLY PRIVILEGED FOR YOU TO CHOOSE OUR VENUE TO HOST YOUR SPECIAL EVENT, AND WE ARE PROUD TO WELCOME YOU AND YOUR GUESTS TO SHARE OR VENUE ABSOLUTELY FREE OF CHARGE WITH OUR COMPLIMENTS AS OUR WAY OF SAYING, “THANK YOU.”

BRUNCH RECEPTION MENUS

For EVENTS WITH FOOD SERVICE BETWEEN THE HOURS OF 10AM – 2PM AND PERFECTLY SUITED FOR BRIDAL OR BABY SHOWERS, OR OTHER PRIVATE PARTIES, OUR BRUNCH MENUS RANGE FROM THE CASUAL TO THE EXTRAVAGANT ALL WITH A TOUCH OF FIRST-CLASS SERVICE. CUSTOMIZE YOUR BRUNCH MENU ANY WAY YOU WISH. PRICING IS PER PERSON PLUS ANY ITEMS WITH SUPPLEMENT (+\$) CHARGES.

CUSTOMIZED BRUNCH MENUS

LAKE EFFECT VINEYARD® LIGHT BRUNCH	\$24.95
2 ENTRÉES, 2 SALADS OR SIDES & BREAD	
LAKE EFFECT VINEYARD® BRUNCH	\$29.95
3 ENTRÉES, 3 SALADS OR SIDES & BREAD	
LAKE EFFECT VINEYARD® BRUNCH FEAST	\$34.95
4 ENTRÉES, SALADS OR SIDES & BREAD	

BREAKFAST ENTREES

- VEGETABLE FRITTATA
- QUICHE LORRAINE OR FLORENTINE
- SCRAMBLED EGGS
- FRENCH TOAST
- PANCAKES
- WAFFLES

LUNCH ENTREES

ADD AN ADDITIONAL LUNCH ENTREE FOR (+ \$5)

- ROASTED HERBED CHICKEN
- SMOKED BBQ CHICKEN
- SMOKED BEEF BRISKET (+\$2)
- PULLED PORK
- BABY BACK RIBS (+\$2)
- ROAST TURKEY
- ROAST PORK LOIN
- HONEY BAKED HAM
- JAMBALAYA
- SMOKED SALMON WITH YOGURT CUCUMBER DILL SAUCE (+\$2)
- CHICKEN OR EGGPLANT PARMESAN
- GRILLED ITALIAN SAUSAGE
- HOMEMADE MEATBALLS AND SAUCE
- MEAT LASAGNA OR VEGETABLE LASAGNA
- BAKED HADDOCK W DILL BUTTER CRUST (+\$2)
- BAKED SALMON WITH BUERRE BLANC (+\$3)
- ASSORTED FINGER SANDWICHES (CHOOSE 3 – ROAST BEEF, TURKEY, HAM & CHEESE, CRAB, TUNA, EGG, OR CHICKEN SALAD).

SALADS

ADD AN ADDITIONAL SALAD FOR (+ \$4)

- TOSSED SALAD
- GREEK SALAD
- CAESAR SALAD
- TOMATO CAPRESE SALAD (+\$2)
- WATERMELON STRAWBERRY SALAD
- SPINACH SALAD
- BEET SALAD
- RED POTATO SALAD
- FRUIT SALAD
- SICILIAN TOMATO POTATO SALAD
- BLACK BEAN SALAD
- WHITE BEAN SALAD
- MACARONI SALAD

SIDES

ADD AN ADDITIONAL SIDE FOR (+ \$4)

- SAUSAGE
- YOGURT PARFAITS
- SEASONAL VEGETABLES
- PASTA ALFREDO
- SALT POTATOES
- ROASTED ROOT VEGETABLES
- PASTA WITH VODKA SAUCE
- SMOKEHOUSE BEANS
- BACON
- ROASTED POTATOES
- GARLIC SMASHED POTATOES
- ROASTED LOCAL SWEET CORN
- PASTA WITH TOMATO BASIL SAUCE
- ASIAN SLAW
- MACARONI AND CHEESE
- PASTA PRIMAVERA
- MEDITERRANEAN PASTA SALAD

BREADS

ADD AN ADDITIONAL SIDE FOR (+ \$3)

- DINNER ROLLS
- TEA CAKES
- BAGELS (+ \$1)
- GARLIC BREAD
- CROISSANTS
- MUFFINS
- CORN BREAD
- DANISH PASTRIES
- MINI DONUTS

ALA CARTE STATION ENHANCEMENTS

EXCITING OPTIONS TO ENHANCE YOUR EXPERIENCE (PRICING PER PERSON).

OMELET STATION \$8.50

HAVE A CHEF PREPARE OMELETS FOR YOU AND YOUR GUESTS

CARVING STATION \$4.50

HAVE A CHEF CARVE AND SERVE YOUR ENTRÉE SELECTIONS OF BEEF, PORK, TURKEY OR HAM (THIS FEE IS IN ADDITION TO FOOD SELECTION PRICING)

SMOKED SALMON STATION \$7.95

DISPLAY OF WHOLE SMOKED SALMON, WITH ACCOMPANIMENTS OF LEMONS, CREAM CHEESE, CAPERS, RED ONION AND MINI BAGELS



BRITISH LUXURY BRUNCH

Elegant, CLASSY, AND UNIQUE, A TRADITIONAL ENGLISH TEA PARTY IS A VERY SPECIAL WAY OF GATHERING AND CELEBRATING. PERFECTLY SUITED FOR BABY SHOWERS OR BRIDAL SHOWERS, THIS EXPERIENCE IS FIT FOR A QUEEN.

ENGLISH HIGH TEA PARTY BRUNCH \$37

HOUSE MADE SCONES WITH HOMEMADE JAM AND CLOTTED CREAM
YOGURT PARFAITS INDIVIDUALLY PREPARED WITH GRANOLA AND FRESH BERRIES
FRESH FRUIT SALAD
VINEYARD SALAD WITH GRAPES, WALNUTS AND BRIE
QUICHE FLORENTINE WITH CHEESE, SPINACH AND MUSHROOMS
ASSORTED FINGER SANDWICHES TURKEY & SPINACH, HAM & CHEESE, EGG SALAD, & TUNA SALAD WITH CUCUMBER
SALMON GRAVLAX WITH TOASTS, LEMON, CREAM CHEESE, CAPERS, & RED ONION
TEA CAKES



ENGLISH HIGH TEA PARTY BRUNCH

LUNCHEON MENUS

Luncheon EVENT MENUS MAY BE SELECTED FOR LUNCH SERVICE BETWEEN THE HOURS OF 11 AM TO 2 PM. CUSTOMIZED MENUS PROVIDE THE FLEXIBILITY IN YOUR VISION IN LINE WITH YOUR BUDGET. PRICING IS PER PERSON PLUS ANY ITEMS WITH SUPPLEMENT (+\$) CHARGES.

CUSTOMIZED LUNCH MENUS

LAKE EFFECT VINEYARD® DELI LUNCH	\$19.95
2 DELI ENTRÉE CHOICES, SLICED CHEESES AND SANDWICH ACCOMPANIMENTS, ROLLS, 1 SALAD AND 1 SIDE	
LAKE EFFECT VINEYARD® LUNCH	\$28.95
2 ENTRÉES, 3 SALADS OR SIDES & BREAD	
LAKE EFFECT VINEYARD® LUNCHEON FEAST	\$34.95
3 ENTRÉES, SALADS OR SIDES & BREAD	

DELI SELECTIONS

*DELI SELECTIONS COME WITH SANDWICH ACCOMPANIMENTS INCLUDING ASSORTED SLICED CHEESES, MAYONNAISE, MUSTARD, LETTUCE, TOMATO, ONION, AND SANDWICH ROLLS. **ADD A DELI SELECTION FOR +3

- ROAST TURKEY
- OVEN BAKED HAM
- CURRY CHICKEN SALAD
- ROAST BEEF
- CHICKEN SALAD
- TUNA SALAD
- EGG SALAD

LUNCH ENTREES

ADD AN ADDITIONAL ENTREE FOR (+ \$5)

- ROASTED HERBED CHICKEN
- SMOKED BBQ CHICKEN
- SMOKED BEEF BRISKET (+\$2)
- PULLED PORK
- BABY BACK RIBS (+\$2)
- ROAST TURKEY
- ROAST PORK LOIN
- HONEY BAKED HAM
- JAMBALAYA
- SMOKED SALMON WITH YOGURT CUCUMBER DILL SAUCE (+\$2)
- CHICKEN OR EGGPLANT PARMESAN
- GRILLED ITALIAN SAUSAGE
- HOMEMADE MEATBALLS AND SAUCE
- MEAT LASAGNA OR VEGETABLE LASAGNA
- BAKED HADDOCK W DILL BUTTER CRUST (+\$2)
- BAKED SALMON WITH BUERRE BLANC (+\$3)
- ASSORTED FINGER SANDWICHES (CHOOSE 3 – ROAST BEEF, TURKEY, HAM & CHEESE, CRAB, TUNA, EGG, OR CHICKEN SALAD).



SALADS

ADD AN ADDITIONAL SALAD FOR (+ \$4)

- TOSSED SALAD
- GREEK SALAD
- CAESAR SALAD
- TOMATO CAPRESE SALAD (+\$2)
- WATERMELON STRAWBERRY SALAD
- SPINACH SALAD
- BEET SALAD
- RED POTATO SALAD
- FRUIT SALAD
- SICILIAN TOMATO POTATO SALAD
- BLACK BEAN SALAD
- WHITE BEAN SALAD
- MACARONI SALAD

SIDES

ADD AN ADDITIONAL SIDE FOR (+ \$4)

- ROASTED POTATOES
- SEASONAL VEGETABLES
- PASTA ALFREDO
- SALT POTATOES
- ROASTED ROOT VEGETABLES
- PASTA WITH VODKA SAUCE
- SMOKEHOUSE BEANS
- MEDITERRANEAN ORZO PASTA SALAD
- GARLIC SMASHED POTATOES
- ROASTED LOCAL SWEET CORN
- PASTA WITH TOMATO BASIL SAUCE
- ASIAN SLAW
- MACARONI AND CHEESE
- PASTA PRIMAVERA

BREADS

ADD AN ADDITIONAL SIDE FOR (+ \$3)

- DINNER ROLLS
- TEA CAKES
- GARLIC BREAD
- CROISSANTS
- CORN BREAD

ALA CARTE STATION ENHANCEMENTS

EXCITING OPTIONS TO ENHANCE YOUR EXPERIENCE (PRICING PER PERSON).

CARVING STATION

\$4.50

HAVE A CHEF CARVE AND SERVE YOUR ENTRÉE SELECTIONS OF BEEF, PORK, TURKEY OR HAM (THIS FEE IS IN ADDITION TO FOOD SELECTION PRICING)

SMOKED SALMON STATION

\$7.95

DISPLAY OF WHOLE SIDE OF SMOKED SALMON, WITH ACCOMPANIMENTS OF LEMONS, CREAM CHEESE, CAPERS, RED ONION, AND TOASTS



THEMED MENU OPTIONS

We've ASSEMBLED OUR MOST POPULAR MENU OPTIONS TO SIMPLIFY YOUR DECISIONS. THESE CAN BE SERVED BUFFET STYLE, PASSED ON PLATTERS FAMILY STYLE, OR IN STATIONS EACH ATTENDED BY OUR STAFF. PRICED PER PERSON.

WOOD FIRED PIZZA PARTIES

PIZZA PARTY	\$24.95
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ASSORTED WOOD FIRED PIZZAS AND TOSSED SALAD

PIZZA & WINGS PARTY	\$29.95
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TOSSED SALAD, ASSORTED WOOD FIRED PIZZAS, AND WOOD FIRED CHICKEN WINGS WITH A VARIETY OF SAUCES (ASIAN CHILI, BBQ BUFFALO MILD, MEDIUM OR HOT, CITRUS CHIPOTLE, GARLIC PARMESAN)

BARBECUES

AMERICAN BARBECUE	\$27.95
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HAMBURGERS, HOTDOGS, GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS, WITH ALL ACCOMPANIMENTS, 1 SIDE, AND 2 SALADS

LAKE EFFECT VINEYARD® LITE BARBECUE	\$32.95
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TOSSED SALAD, BBQ CHICKEN, PASTA PRIMAVERA, ASIAN SLAW, SEASONAL VEGETABLES, AND ROLLS

LAKE EFFECT VINEYARD® BARBECUE	\$38.95
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TOSSED SALAD, BBQ CHICKEN, PULLED PORK, PASTA PRIMAVERA, ASIAN SLAW, SMOKEHOUSE BEANS, SEASONAL VEGETABLES, AND ROLLS

INTERNATIONAL PARTIES

ITALIAN SPREAD	\$29.95
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TOSSED SALAD, MEATBALLS WITH MARINARA SAUCE, SAUSAGE WITH PEPPERS & ONIONS, PASTA WITH TOMATOES & BASIL, SEASONAL VEGETABLES, AND DINNER ROLLS.

CAJUN COOKOUT	\$34.95
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SMOKED CAJUN CHICKEN, PULLED PORK, COLE SLAW, JAMBALAYA, POTATO SALAD, BOURBON BAKED BEANS, AND JALAPENO CORNBREAD

MEDITERRANEAN SPREAD	\$34.95
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COLLOCA WINE MARINATED CHICKEN, BEEF, LAMB & VEGETARIAN KEBABS, TZATZIKI, MEDITERRANEAN RICE, TOSSED SALAD, POTATO SALAD, BLACK BEAN SALAD, AND PITA BREAD

SPANISH PAELLA PARTY	\$42.95
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AUTHENTIC SEAFOOD, MEAT, AND VEGETARIAN PAELLAS, TOSSED SALAD, AND DINNER ROLLS

THEMED MENUS CONT.

These MENUS FOR SPECIAL OCCASIONS WILL BLOW YOUR GUESTS AWAY.

LAKE EFFECT VINEYARD® BAYSIDE PIG ROAST \$49

TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING
SMOKED BARBECUED CHICKEN
CARVED WHOLE ROAST PORK WITH BARBECUE SAUCE ACCOMPANIMENTS
GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
GARLIC SMASHED POTATOES
PASTA PRIMAVERA OR MACARONI AND CHEESE
SEASONAL VEGETABLE
ASIAN SLAW
SMOKEHOUSE BEANS
CORNBREAD

LAKE EFFECT VINEYARD® BAYSIDE STEAK BAKE \$55

VINEYARD SALAD WITH GRAPES, WALNUTS AND BRIE
INDIVIDUALLY GRILLED NY STRIP OR DELMONICO STEAKS
NEW YORK STATE SALT POTATOES OR GARLIC SMASHED POTATOES
PASTA PRIMAVERA
BEEF SALAD
ROASTED LOCAL SWEET CORN
SEASONAL VEGETABLES
ASSORTED DINNER ROLLS

LAKE EFFECT VINEYARD® BAYSIDE CLAMBAKE \$69

NEW ENGLAND CLAM CHOWDER
TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING
STEAMED NOVA SCOTIA LITTLENECK CLAMS WITH DRAWN BUTTER
SMOKED BARBECUED CHICKEN
GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
NEW YORK STATE SALT POTATOES
ROASTED LOCAL SWEET CORN
MEDITERRANEAN PASTA SALAD
ASIAN SLAW
ASSORTED DINNER ROLLS

LAKE EFFECT VINEYARD® BAYSIDE LOBSTER BAKE \$99

MARKET PRICE

NEW ENGLAND CLAM CHOWDER

TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING

STEAMED WHOLE MAINE LOBSTER (1 ¼ TO 1 ½ LBS. - 1 PER PERSON)

STEAMED NOVA SCOTIA LITTLENECK CLAMS WITH DRAWN BUTTER

SMOKED BARBECUED CHICKEN

GRILLED ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

NEW YORK STATE SALT POTATOES

ROASTED LOCAL SWEET CORN

MEDITERRANEAN PASTA SALAD

ASIAN SLAW

ASSORTED DINNER ROLLS



COLLOCA ESTATE WINERY LAKE EFFECT VINEYARD® BAYSIDE LOBSTER BAKE

MORE ENHANCEMENTS

TACO BAR

\$9.95

HARD AND SOFT TACO SHELLS, CHICKEN, BEEF, CHEESE, LETTUCE, TOMATO, PICO DE GALLO, AND SOUR CREAM

MAC & CHEESE BAR

\$7.95

WITH CHICKEN, BACON, GREEN ONION, PEPPERS, AND TOMATOES

FRIED CHICKEN & WAFFLES

\$7.95

BAKED POTATO BAR

\$7.95

WITH CHICKEN, BACON, PULLED PORK, GREEN ONION, BUTTER, CHEDDAR CHEESE, AND SOUR CREAM

COCKTAIL RECEPTION MENUS

APPETIZER DISPLAYS

\$6.95

(PRICING PER PERSON)

FRESH FRUIT DISPLAY

AN ASSORTMENT OF FRESH MELON, BERRIES, AND OTHER SEASONAL FRUIT

FARMER'S MARKET

TRADITIONAL CRUDITÉS DISPLAY OF FRESH VEGETABLES WITH HOUSE MADE BUTTERMILK-HERB RANCH

TUSCAN FIRE ROASTED VEGETABLES (+ \$1)

GRILLED MARINATED ZUCCHINI, YELLOW SQUASH, RED ONION, BELL PEPPERS, EGGPLANT, AND MORE

CHEESE BOARD (+ \$2)

ASSORTED IMPORTED AND NEW YORK STATE CHEESES, GRAPES AND FRUIT GARNISH, WHOLE GRAIN MUSTARD, AND GOURMET CRACKERS

ANTIPASTO BOARD (+ \$3)

SHAVED PROSCIUTTO, ABRUZZE SALAMI, SOPRESSATTA, MARINATED MUSHROOMS, ROASTED RED PEPPERS, OLIVES, ARTICHOKE HEARTS, AND CRUSTY BREAD

MEDITERRANEAN SPREAD (+ \$2)

BABA GHANOUSH, HUMMUS, OLIVE TAPENADE, TZATZIKI, OLIVES, FALAFEL, MOROCCAN TOMATO SALAD, AND PITA



PASSED HORS D'OEUVRES

ELEGANTLY PREPARED AND PASSED TO YOUR GUESTS BY OUR WAITSTAFF.
PRICING PER PIECE | 50 PIECE MINIMUM | RECOMMENDED 2 PER PERSON

MEAT OPTIONS \$3.25

BACON STUFFED MINI POTATO SKINS W/CHEESE, & SOUR CREAM
HIBACHI BEEF SKEWERS WITH CHIMICHURRI DRIZZLE
BEEF BRISKET CROSTINI WITH HORSERADISH MAYO
CHICKEN KABABS WITH SPICY PEANUT LIME DIPPING SAUCE
TEQUILA LIME CHICKEN SKEWERS
CHICKEN OR PORK POT STICKER DUMPLINGS WITH PONZU SAUCE
FRIED CHICKEN BITES WITH ASIAN CHILI DOLLOP
SMOKED DUCK BREAST CROSTINI WITH RED ONION JAM
MINI QUICHE LORRAINE
NORTHERN ITALIAN MEATBALLS
ROASTED PORK BELLY CROSTINI WITH APPLE CHUTNEY
SAUSAGE STUFFED MUSHROOM CAPS
STEAK FAJITA CUPS WITH CHIPOTLE CRÈME FRAICHE

FISH & SEAFOOD OPTIONS \$3.75

AHI TUNA POKE BITES ON FRIED WONTON WITH WASABI AIOLI, & BLACK SESAME
SEARED AHI TUNA ON SLICED CUCUMBER WITH AVOCADO
BACON WRAPPED SCALLOPS
MINI CRAB CAKES WITH CAJUN REMOULADE
CEVICHE - FISH, SHRIMP, SCALLOP, OR COMBO ON FRIED WONTON CHIP
LOBSTER AVOCADO SALAD IN TORTILLA CUPS (+ \$1)
OYSTERS ON THE HALF SHELL OR ROCKEFELLER
BOOM BOOM SHRIMP - FRIED WITH SWEET & SPICY SAUCE
COCONUT SHRIMP WITH PINEAPPLE LIME SAUCE
SHRIMP AVOCADO CUPS
SHRIMP COCKTAIL WITH SPICY TOMATO RELISH AND LEMON CAPER AIOLI
SMOKED SALMON CROSTINI WITH DILL CRÈME FRAICHE
ASSORTED HAND CUT SUSHI

VEGETARIAN OPTIONS \$3.25

ARANCINI - PANKO ROLLED FRIED RISOTTO BALLS WITH TOMATO SAUCE
BRUSCHETTA CANAPES - DICED TOMATO, FRESH BASIL, OLIVE OIL
SWEET & SAVORY CROSTINI OF GOAT CHEESE & PEAR, CAPONATA, ETC.
FALAFEL BALLS WITH TZATSIKI
THAI VEGGIE SPRING ROLLS WITH SWEET CHILI SAUCE
TOMATO CAPRESE WITH BALSAMIC DRIZZLE
VEGETABLE POT STICKER DUMPLINGS WITH PONZU SAUCE
MINI QUICHE FLORENTINE
SPANAKOPITA WITH TZATSIKI
SPINACH ARTICHOKE STUFFED MUSHROOM CAPS
STUFFED MINI POTATO SKINS W/GREEN ONION, CHEESE, & SOUR CREAM



HIBACHI BEEF SKEWERS



SMOKED DUCK BREAST CROSTINI



AHI TUNA BITES



SHRIMP COCKTAIL



BRUSCHETTA CANAPES

ATTENDED DINNER SERVICE

\$39

YOUR CHOICE OF SERVICE STYLE - BUFFET, FAMILY STYLE, OR STATIONS – EACH ATTENDED BY OUR ATTENTIVE SERVICE TEAM. PRICING IS PER PERSON OF THE BASE PRICE PLUS ANY SUPPLEMENTS (\$). CUSTOMIZED MENUS CAN ALSO BE EASILY ARRANGED WITH OUR CHEF AND WITH ADVANCED NOTICE, WE CAN ACCOMMODATE GUESTS WITH FOOD ALLERGIES OR DIETARY RESTRICTIONS.

SALADS (CHOOSE ONE)

ADD AN ADDITIONAL SALAD FOR (+ \$4)

- ARUGULA SALAD** WITH GOAT CHEESE, RED ONION, AND CANDIED WALNUTS (+ \$1)
- CAESAR SALAD** WITH PARMESAN CHEESE AND CROUTONS
- TOSSED SALAD** WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING
- GREEK SALAD** WITH CUCUMBERS, TOMATOES, OLIVES, AND FETA
- WARM BACON SPINACH SALAD** WITH & EGG AND POPPYSEED DRESSING
- VINEYARD SALAD** WITH GRAPES, WALNUTS AND BRIE (+ \$1)

DINNER ENTREES (CHOOSE TWO)

ADD AN ADDITIONAL ENTREE FOR (+ \$7)

- SMOKED BEEF BRISKET** WITH CHIMICHURRI SAUCE (+ \$2)
- SIRLOIN STEAK** WITH CABERNET REDUCTION (+ \$4)
- PRIME RIB OF BEEF** AU JUS (+ \$4)
- FILET MIGNON OF BEEF** WITH CHIMICHURRI AND CABERNET REDUCTION (+ \$7)
- ROASTED LEMON HERBED FRENCHED CHICKEN** WITH BUERRE BLANC
- SMOKED BARBECUED CHICKEN**
- CHICKEN SALTIMBOCCA** STUFFED WITH PROSCIUTTO, SPINACH & CHEESE (+ \$2)
- CHICKEN MARSALA**
- CHARDONNAY CHICKEN PICCATA** COLLOCA CHARDONNAY REDUCTION & CAPERS
- BABY BACK RIBS** (+ \$3)
- SLOW ROASTED PULLED PORK** WITH BARBECUE SAUCE ACCOMPANIMENTS
- ROASTED STUFFED PORK LOIN** WITH COLLOCA RED WINE REDUCTION
- BAKED HADDOCK WITH DILL BUTTER CRUST** (+ \$4)
- CRAB STUFFED HADDOCK OSCAR** WITH ASPARAGUS AND HOLLANDAISE (+ \$6)
- DOVER SOLE EN PAPILOTE** BAKED IN PAPER W/ TOMATOES AND OLIVES (+ \$6)
- BAKED SALMON** WITH BUERRE BLANC SAUCE (+ \$4)
- SMOKED SALMON** WITH CUCUMBER DILL YOGURT, AND CAPERS (+ \$4)
- CHICKEN OR EGGPLANT PARMESAN**
- GRILLED ITALIAN SAUSAGE** WITH PEPPERS AND ONIONS
- MEAT LASAGNA OR VEGETABLE LASAGNA**
- HOMEMADE MEATBALLS** AND SAUCE
- HOUSE ROAST TURKEY**
- HONEY BAKED HAM** WITH JALAPENO PINEAPPLE GLAZE
- JAMBALAYA** – CREOLE RECIPE OF CHICKEN, SHRIMP, TOMATOES, AND RICE

COLD SIDES (CHOOSE ONE)

ADD AN ADDITIONAL SIDE FOR (+ \$4)

BEET SALAD
BLACK BEAN SALAD
FRUIT SALAD
NORTHERN ITALIAN WHITE BEAN SALAD
MEDITERRANEAN PASTA SALAD
SICILIAN TOMATO POTATO SALAD
RED POTATO SALAD
WATERMELON STRAWBERRY SALAD

HOT SIDES (CHOOSE TWO)

ADD AN ADDITIONAL SIDE FOR (+ \$4)

ROASTED RED POTATOES
GARLIC SMASHED POTATOES
CREAMY MASHED POTATOES
NEW YORK STATE SALT POTATOES
PASTA WITH TOMATO BASIL SAUCE
PASTA WITH VODKA SAUCE
PASTA ALFREDO
PASTA PRIMAVERA
MACARONI AND CHEESE
RISOTTO
MUSHROOM RISOTTO
WILD RICE MEDLEY
SEASONAL VEGETABLES
ROASTED CORN ON THE COB
FIRE ROASTED ROOT VEGETABLES
GREEN BEANS WITH ALMONDS
ASIAN SLAW
SMOKEHOUSE BEANS

BREADS (CHOOSE ONE)

ADD AN ADDITIONAL BREAD FOR (+ \$3)

ASSORTED DINNER ROLLS
PRETZEL ROLLS
SOURDOUGH ROLLS
GARLIC BREAD
CORN BREAD



DOVER SOLE EN PAPILOTE



CHICKEN SALTIMBOCCA



FAMILY STYLE PLATTERS

PLATED DINNER OPTIONS

\$42

Plated FINE DINING SERVICE INCLUDES THE ATTENTIVE SERVICE OF OUR WAITSTAFF IN THREE COURSES (SOUP & SALAD, MAIN COURSE, AND DESSERT) TO YOUR GUESTS. COFFEE SERVICE IS ALSO INCLUDED IN THIS ARRANGEMENT.

GUESTS WILL HAVE THEIR CHOICE OF ONE DINNER ENTRÉE AMONG THE 2 CHOICES YOU WILL SELECT FROM. TWO ENTRÉE DUOS ARE ALSO AN OPTION WITH AN ADDITIONAL SUPPLEMENT CHARGE OF \$5 PER PERSON. A FINAL COUNT OF EACH ENTRÉE QUANTITY IS REQUIRED 2 WEEKS PRIOR TO YOUR EVENT. CUSTOMIZED MENUS CAN ALSO BE EASILY ARRANGED WITH OUR CHEF AND WITH ADVANCED NOTICE, WE CAN ACCOMMODATE GUESTS WITH FOOD ALLERGIES OR DIETARY RESTRICTIONS. PRICED PER PERSON.

SOUPS & SALADS (CHOOSE ONE)

ITALIAN WEDDING SOUP

MANHATTAN CLAM CHOWDER

LOBSTER BISQUE (+ \$2)

ARUGULA SALAD WITH GOAT CHEESE, RED ONION, AND CANDIED WALNUTS (+ \$1)

CAESAR SALAD WITH PARMESAN CHEESE AND CROUTONS

TOSSED SALAD WITH CUCUMBERS, TOMATOES, ONION, AND ITALIAN DRESSING

GREEK SALAD WITH CUCUMBERS, TOMATOES, OLIVES, AND FETA

WARM BACON SPINACH SALAD WITH & EGG AND POPPYSEED DRESSING

VINEYARD SALAD WITH GRAPES, WALNUTS AND BRIE (+ \$1)

DINNER ENTREES (CHOOSE TWO)

ADD ADDITIONAL ENTRÉE TO CREATE AN ENTRÉE DUO ON EACH PLATE FOR \$5

SMOKED BEEF BRISKET WITH CHIMICHURRI SAUCE (+ \$2)

SIRLOIN STEAK WITH CABERNET REDUCTION (+ \$4)

PRIME RIB OF BEEF AU JUS (+ \$4)

FILET MIGNON OF BEEF WITH CHIMICHURRI AND CABERNET REDUCTION (+ \$7)

ROASTED LEMON HERBED FRENCHED CHICKEN WITH BUERRE BLANC

SMOKED BARBECUED CHICKEN

CHICKEN SALTIMBOCCA STUFFED WITH PROSCIUTTO, SPINACH & CHEESE (+ \$2)

CHICKEN MARSALA

CHARDONNAY CHICKEN PICCATA COLLOCA CHARDONNAY REDUCTION & CAPERS

SLOW ROASTED PULLED PORK WITH BARBECUE SAUCE ACCOMPANIMENTS

ROASTED STUFFED PORK LOIN WITH COLLOCA RED WINE REDUCTION

BAKED HADDOCK WITH DILL BUTTER CRUST (+ \$4)

CRAB STUFFED HADDOCK OSCAR WITH ASPARAGUS AND HOLLANDAISE (+ \$6)

DOVER SOLE EN PAPILOTE BAKED IN PAPER W/ TOMATOES AND OLIVES (+ \$6)

BAKED SALMON WITH BUERRE BLANC SAUCE (+ \$4)

SMOKED SALMON WITH CUCUMBER DILL YOGURT, AND CAPERS (+ \$4)

PORTOBELLO MUSHROOM CAP STUFFED WITH VEGETABLES AND PINE NUTS

SIDES (CHOOSE TWO)

ADD ADDITIONAL SIDE FOR \$4

BEET SALAD
BLACK BEAN SALAD
FRUIT SALAD
NORTHERN ITALIAN WHITE BEAN SALAD
MEDITERRANEAN PASTA SALAD
SICILIAN TOMATO POTATO SALAD
RED POTATO SALAD
WATERMELON STRAWBERRY SALAD
ROASTED RED POTATOES
GARLIC SMASHED POTATOES
CREAMY MASHED POTATOES
NEW YORK STATE SALT POTATOES
PASTA WITH TOMATO BASIL SAUCE
PASTA WITH VODKA SAUCE
PASTA ALFREDO
PASTA PRIMAVERA
MACARONI AND CHEESE
RISOTTO
MUSHROOM RISOTTO
WILD RICE MEDLEY
SEASONAL VEGETABLES
ROASTED CORN ON THE COB
FIRE ROASTED ROOT VEGETABLES
GREEN BEANS WITH ALMONDS
ASIAN SLAW
SMOKEHOUSE BEANS

BREAD (CHOOSE ONE)

ADD ADDITIONAL BREAD FOR \$3

ASSORTED DINNER ROLLS
PRETZEL ROLLS
SOURDOUGH ROLLS
GARLIC BREAD
CORN BREAD



ARUGULA SALAD



PLATED FILET MIGNON OF BEEF



PLATED DINNER SERVICE

DESSERTS

\$9

Perhaps YOU WILL BE BRINGING YOUR OWN WEDDING CAKE IN FOR US TO SERVE. OR, YOU MAY WISH TO TAKE ADVANTAGE OF OUR HOUSE MADE INDULGENCES. (PRICED PER PERSON)

COLLOCA WINE ICE CREAM OR ICE CREAM WITH FRUIT

NEW YORK CHEESECAKE

CHOCOLATE MOUSSE

CRÈME BRÛLÉ

ITALIAN COOKIES



ITALIAN COOKIES



CRÈME BRÛLÉ



NEW YORK CHEESECAKE



BEVERAGES

We OFFER SEVERAL BEVERAGE SERVICE OPTIONS INCLUDING CASH AND CONSUMPTION BARS, AND AFFORDABLE AND OPEN BAR OPPORTUNITIES.

OPEN BARS

PER PERSON PRICING BASED UPON CONSECUTIVE HOURS.

NON-ALCOHOL BEVERAGE STATION

INCLUDES A THOUGHTFUL DISPLAY OF NON-ALCOHOLIC BEVERAGES FOR YOUR GUESTS TO HELP THEMSELVES INCLUDING LEMONADE, ICED TEA, ICE WATER, SODAS, ORANGE JUICE, COFFEE, DECAFFEINATED COFFEE, AND HOT TEAS.

Hour(s)	1	2	3	4	5
NA BEVERAGES	\$5	\$7	\$9	\$11	\$13

THEMED BEVERAGE STATIONS **\$17.95**

ATTRACTIVE AND AFFORDABLE SPECIAL BEVERAGE ENHANCEMENTS FOR YOUR GUESTS. CALCULATED AT 2 DRINKS PER PERSON UP TO TWO HOURS. CAN BE EXTENDED FOR DURATION OF THE EVENT UP TO 4 HRS FOR (+ \$7).

COLLOCA WINE BAR

DRY RIESLING, RIESLING, CHARDONNAY, PINOT, AND CABERNET SAUVIGNON.

CHAMPAGNE & MIMOSA BAR

CHAMPAGNE, COLLOCA SPARKLING WINE, ORANGE JUICE AND GARNISHES

BLOODY MARY BAR

HOUSE OR TITOS VODKA AND ALL BLOODY MARY ACCOMPANIMENTS TO MIX YOUR OWN BM MASTERPIECE



NON-ALCOHOL BEVERAGE STATION

BEER AND WINE OPEN BARS

INCLUDES DOMESTIC BOTTLED BEER, COLLOCA ESTATE NEW YORK WINES, SODA, JUICES, AND BOTTLED WATER.

HOURL(S)	1	2	3	4	5
BEER WINE	\$17	\$21	\$24	\$27	\$29

PREMIUM BEER AND WINE OPEN BAR

INCLUDES PREMIUM, IMPORTED AND DOMESTIC BOTTLED BEER*, COLLOCA ESTATE NEW YORK AND AUSTRALIAN WINES, SODA, JUICES, AND BOTTLED WATER.

HOURL(S)	1	2	3	4	5
PREMIUM	\$19	\$24	\$27	\$30	\$32

FULL OPEN BAR

INCLUDES DOMESTIC BOTTLED BEER, COLLOCA ESTATE NEW YORK WINES, HOUSE BRAND LIQUORS, SODA, JUICES, AND BOTTLED WATER.

HOURL(S)	1	2	3	4	5
FULL	\$21	\$25	\$29	\$34	\$39

FULL BOAT OPEN BAR

INCLUDES PREMIUM, IMPORTED AND DOMESTIC BOTTLED BEER*, COLLOCA ESTATE NEW YORK AND AUSTRALIAN WINES, PREMIUM AND HOUSE BRAND LIQUORS, SODA, JUICES, AND BOTTLED WATER.

HOURL(S)	1	2	3	4	5
FULL BOAT	\$25	\$29	\$34	\$39	\$44

UNDER 21 NON-ALCOHOL BAR

INCLUDES SODA, JUICES, AND BOTTLED WATER

HOURL(S)	1	2	3	4	5
UNDER 21	\$5	\$8	\$11	\$14	\$17



BRANDS

*DOMESTIC BOTTLED BEER INCLUDES FOUR SELECTIONS OF THE FOLLOWING: BUDWEISER, BUD LIGHT, MICHELOB ULTRA, LABATT BLUE AND LABATT BLUE LIGHT OR EQUIVALENT

*PREMIUM AND IMPORTED BEER INCLUDES THREE SELECTIONS OF THE FOLLOWING: FAT TIRE, GUINNESS, HARP, BASS ALE, STELLA ARTOIS, BECK'S, AND NYS CRAFT BEERS FROM SOUTHERN TIER, SARANAC, ADIRONDACK AND OTHER LOCAL BREWERIES.

*COLLOCA ESTATE NEW YORK WINES INCLUDE LAKE EFFECT VINEYARD® RIESLINGS, MINDY'S GIGGLE JUICE®, CHARDONNAY, AND PINOT NOIR.

*COLLOCA ESTATE AUSTRALIAN WINES INCLUDE BAROSSA VALLEY (AUSTRALIA) CABERNET SAUVIGNON, THE CHATEAU, GRENACHE, AND SYRAH

*HOUSE BRAND LIQUOR INCLUDES RECIPE 21 OR EQUIVALENT VODKA, GIN, RUM, SCOTCH, WHISKEY, AND TEQUILA.

*PREMIUM BRAND LIQUOR INCLUDES ABSOLUT VODKA, TITO'S VODKA, BACARDI RUMS, CAPTAIN MORGAN SPICED RUM, DEWAR'S SCOTCH, AND TANQUERAY OR BOMBAY SAPPHIRE GIN, AND JOSE CUERVO TEQUILA AMONG OTHER SELECTIONS.

*SPECIAL REQUESTED BOTTLES MAY BE SUBSTITUTED OR SOURCED WITH AN ADDITIONAL SUPPLEMENT FEE.

HOST COCKTAIL SERVICE

HOST PAYS FOR AMOUNT OF CONSUMPTION, OR CASH BAR (A SET-UP AND BARTENDER FEE OF \$100 WILL BE APPLIED)

HOUSE COCKTAILS	\$6
PREMIUM COCKTAILS	\$7 - \$12
DOMESTIC BEER	\$5
PREMIUM BEER	\$6 - \$9
COLLOCA ESTATE WINES	\$7 - \$12
SODA, JUICES, BOTTLED WATER	\$3

CHAMPAGNE TOAST \$4.95

COFFEE SERVICE \$2.95

PRICED PER PERSON CALCULATED AT 50% OF ATTENDEES
COFFEE, DECAFFEINATED COFFEE, AND TEA



POLICIES

THE EXPRESSED POLICIES STATED HEREIN REPRESENT THE TERMS AND CONDITIONS MADE BY COLLOCA ESTATE WINERY (VENUE) AND ARE FULLY ACCEPTED BY THE RESPONSIBLE PARTY (CLIENT) WISHING TO HOST THEIR EVENT AT VENUE.

ADMINISTRATIVE CHARGE AND SALES TAX. A CUSTOMARY 20% ADMINISTRATIVE CHARGE AND NEW YORK STATE TAX OF 8.00% IS ADDED ON ALL FOOD AND BEVERAGE, SERVICES, AND RENTAL ITEMS. THE ADMINISTRATIVE FEE IS RETAINED BY COLLOCA ESTATE WINERY TO PAY FOR VARIOUS COSTS AND EXPENSES OTHER THAN THE WAGES AND TIPS OF OUR EMPLOYEES. ADMINISTRATIVE FEE IS SUBJECT TO TAX AS PER NEW YORK STATE LAW.

EVENT DURATION. EVENTS ARE SCHEDULED FOR FOUR 4 HOURS. ADDITIONAL HOURS CAN BE RESERVED AT A RATE OF \$500 EACH.

DEPOSIT POLICY. A \$250.00 NON-REFUNDABLE DEPOSIT IS DUE TO SECURE AND GUARANTEE THE DATE OF YOUR EVENT. AFTER THIS INITIAL DEPOSIT HAS BEEN MADE, A DEPOSIT SCHEDULE WILL BE DRAFTED FOR PAYMENT OF THE EVENT.

PAYMENTS POLICY. THREE (3) MONTHS PRIOR TO YOUR EVENT 50% OF YOUR ESTIMATED BALANCE IS DUE. ONE (1) MONTH PRIOR TO YOUR EVENT, PAYMENT BRINGING CURRENT TO 75% OF YOUR ESTIMATED BALANCE IS DUE. THE FINAL PAYMENT OF THIS SCHEDULE WILL BE DUE FOURTEEN (14) DAYS PRIOR TO YOUR EVENT DATE.

EACH PAYMENT IS NON-REFUNDABLE AND IS CREDITED TO YOUR FINAL BILL (ADDITIONALLY 3% FOR CREDIT CARDS). IN THE CASE OF CANCELLATION, ALL DEPOSITS AND PAYMENTS ARE FORFEITED. PAYMENT OF THE TOTAL BALANCE IS REQUIRED FOURTEEN (14) DAYS PRIOR TO YOUR EVENT DATE. THIS WILL REFLECT ANY CHANGES MADE LEADING UP TO THIS PAYMENT AND WILL ALSO BE BASED ON THE GUARANTEED NUMBER OF GUESTS. IF THERE IS ANY BALANCE DUE ON THE DAY OF YOUR EVENT OR OVERAGES, THEY MUST BE PAID IMMEDIATELY AT THE CONCLUSION OF THE EVENT (ADDITIONALLY 3% FOR CREDIT CARDS).

GUARANTEES. A TENTATIVE NUMBER OF GUESTS MUST BE GUARANTEED FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. THIS GUARANTEE WILL SERVE AS THE GUARANTEE FOR WHICH YOU WILL BE CHARGED EVEN IF FEWER GUESTS ATTEND. SHOULD THE FINAL NUMBER OF GUESTS BE GREATER THAN THE GUARANTEE, OVERAGE CHARGES MAY BE PAID ON THE DAY OF THE EVENT. THE GUARANTEED NUMBER OF GUESTS ATTENDING, AND MEAL SELECTIONS WILL BE DUE FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. THIS FIGURE WILL BE CONSIDERED YOUR MINIMUM GUARANTEE, WHICH IS NOT SUBJECT TO REDUCTION. IF A FINAL GUARANTEED NUMBER OF GUESTS ARE NOT PROVIDED FOURTEEN (14) DAYS IN ADVANCE, THE ESTIMATED NUMBER WILL SERVE AS THE FINAL GUARANTEE. FOOD AND BEVERAGE MINIMUM GUARANTEES ARE REQUIRED FOR BANQUET EVENTS HELD IN THE GRAND BALLROOM ON SOME SATURDAY EVENTS.

CHILDREN. FOR BUFFET MENUS, FOOD FOR CHILDREN 12 AND UNDER ARE AT HALF PRICE AND 5 AND UNDER ARE FREE.

CANCELLATION POLICY. IF YOU NEED TO CANCEL YOUR EVENT, ANY DEPOSITS MADE UP THE DATE OF CANCELLATION WILL NOT BE REFUNDED. ALSO, CLIENT BECOMES RESPONSIBLE FOR ANY EXPENSES THAT COLLOCA ESTATE INCURRED IN PREPARING FOR YOUR EVENT.

MENUS. ALL MENU SELECTIONS SHOULD BE FINALIZED A MINIMUM OF THREE WEEKS PRIOR TO YOUR EVENT. FINAL NUMBERS AND ENTRÉE SELECTION COUNTS FOR PLATED DINNERS ARE REQUIRED FOURTEEN (14) DAYS PRIOR TO YOUR EVENT. MENU PRICES ARE GUARANTEED FOR 30 DAYS FROM THE TIME OF RECEIPT OF YOUR PROPOSAL AND FROM THE TIME YOUR DEPOSIT IS MADE. MENU PRICING OTHERWISE IS SUBJECT TO CHANGE. COLLOCA ESTATE RESERVES THE RIGHT TO MAKE REASONABLE SUBSTITUTIONS IN FUNCTION SPACE AND/OR MENU SELECTIONS FOR CAUSES BEYOND OUR CONTROL.

DINNER SERVICE IS BASED UPON A 60-MINUTE MEAL PERIOD. EXCEPT FOR THE WEDDING CAKE AND WEDDING COOKIES FROM A LICENSED BAKERY, ALL FOOD AND BEVERAGE MUST BE PURCHASED, PREPARED, AND SERVED BY COLLOCA ESTATE WINERY. UNDER NO CIRCUMSTANCES WILL OUTSIDE FOOD OR BEVERAGE BE PERMITTED TO BE BROUGHT IN OR SERVED AT COLLOCA ESTATE WINERY. FOOD MAY NOT BE TAKEN HOME BESIDES CAKE AND DESSERTS BROUGHT IN AS MENTIONED.

BEVERAGE SERVICE AND ALCOHOL POLICY. COLLOCA ESTATE WINERY PROVIDES A VARIETY OF BEVERAGES THAT YOU CAN CHOOSE TO HAVE OFFERED AT YOUR EVENT. PLEASE NOTE THAT ALL ALCOHOL SALES ARE REGULATED BY THE LAWS OF THE STATE OF NEW YORK. IN ACCORDANCE WITH NEW YORK STATE LAW, NO ALCOHOLIC BEVERAGES INCLUDING BEER, LIQUOR, WINE, OR CIDER MAY BE BROUGHT ONTO THE PROPERTY BY AN OUTSIDE SOURCE UNDER ANY CIRCUMSTANCE. A \$500 FINE WILL BE IMPOSED ON THE BRIDE & GROOM (CLIENTS) IN ADDITION TO REIMBURSEMENT OF ANY FINES IMPOSED BY THE NEW YORK STATE LIQUOR AND LEGAL FEES TO REMEDY ANY NEW YORK STATE ACTION DUE TO THE FAILURE TO COMPLY WITH THE LAW AND/OR OUR POLICIES.

NO PERSON UNDER 21 YEARS OF AGE CAN BE SERVED, POSSES, OR CONSUME ALCOHOLIC BEVERAGES. INDIVIDUALS ARE ALLOWED TWO DRINKS PER PERSON PER ORDER. NO DOUBLES OR SHOTS WILL BE POURED ON PROPERTY DURING EVENTS UNDER ANY CIRCUMSTANCES FOR ALL BAR SETUPS INCLUDING CASH BARS AND HOSTED OPEN BARS.

DECORATIONS. SPECIAL ARRANGEMENTS INCLUDING DECORATIONS, FLOWERS, DISPLAYS, SPECIAL LIGHTING, AND AUDIO-VISUAL EQUIPMENT MUST BE DISCUSSED IN ADVANCE AND ARE THE RESPONSIBILITY OF CLIENT. DECORATIONS CANNOT BE NAILED, TAPED, OR STAPLED ON WALLS, FIXTURES, OR FURNITURE. CONFETTI PRODUCTS ARE NOT PERMITTED. ALL CANDLE CENTERPIECES MUST HAVE THE FLAME ENCLOSED DUE TO FIRE CODE REGULATIONS. ADDITIONAL CHARGES MAY APPLY TO THESE SPECIAL ARRANGEMENTS SHOULD CLIENT WISH FOR COLLOCA ESTATE TO HANDLE DECORATING FOR THE EVENT. IT IS CLIENT'S RESPONSIBILITY TO REMOVE ALL DECORATIONS AND RETURN VENUE TO THE CONDITION IN WHICH IT WAS RECEIVED.

SET-UP. UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE, COLLOCA ESTATE WILL PROVIDE YOU WITH A PROPOSED DIAGRAM OF THE FLOORPLAN LAYOUT AND SET-UP THREE WEEKS PRIOR TO YOUR EVENT. CHANGES TO THE APPROVED SET-UP ONCE IT HAS BEEN ALREADY BEEN COMPLETED MAY BE CHARGED AN ADDITIONAL SET-UP FEE.

RESPONSIBILITY AND SECURITY. VENUE DOES NOT ACCEPT ANY RESPONSIBILITY FOR DAMAGE TO OR LOSS OF ANY ARTICLES OR PROPERTY LEFT AT THE VENUE PRIOR TO, DURING OR AFTER THE EVENT. CLIENT AGREES TO BE RESPONSIBLE FOR ANY DAMAGE DONE TO THE VENUE COMPLEX BY CLIENT, HIS GUESTS, INVITEES, EMPLOYEES OR OTHER AGENTS UNDER CLIENT CONTROL. FURTHER, VENUE SHALL NOT BE LIABLE FOR ANY LOSS, DAMAGE OR INJURY OF ANY KIND OR CHARACTER TO ANY PERSON OR PROPERTY CAUSED

BY OR ARISING FROM AN ACT OR OMISSION OF CLIENT, OR ANY OF THEIR GUESTS, INVITEES, EMPLOYEES OR OTHER AGENTS FROM ANY ACCIDENT OR CASUALTY OCCASIONED BY THE FAILURE OF CLIENT TO MAINTAIN THE PREMISES IN A SAFE CONDITION OR ARISING FROM ANY OTHER CAUSE. CLIENT, AS A MATERIAL PART OF THE CONSIDERATION OF THIS AGREEMENT, HEREBY WAIVES ON ITS BEHALF ALL CLAIMS AND DEMANDS AGAINST VENUE FOR ANY SUCH LOSS, DAMAGE, OR INJURY OF CLAIMS AND DEMANDS AGAINST VENUE FOR ANY SUCH LOSS, DAMAGE, OR INJURY OF CLIENT, AND HEREBY AGREES TO INDEMNIFY AND HOLD VENUE FREE AND HARMLESS FROM ALL LIABILITY OF ANY SUCH LOSS, DAMAGE OR INJURY TO THEIR PERSONS, AND FROM ALL COSTS AND EXPENSES ARISING THERE FROM, INCLUDING BUT NOT LIMITED TO ATTORNEY FEES.

FORCE MAJEURE. IN NO EVENT SHALL THE VENUE BE RESPONSIBLE OR LIABLE FOR ANY FAILURE OR DELAY IN THE PERFORMANCE OF ITS OBLIGATIONS HEREUNDER ARISING OUT OF OR CAUSED BY, DIRECTLY OR INDIRECTLY, FORCES BEYOND ITS CONTROL, INCLUDING, WITHOUT LIMITATION, STRIKES, WORK STOPPAGES, ACCIDENTS, ACTS OF WAR OR TERRORISM, CIVIL OR MILITARY DISTURBANCES, NUCLEAR OR NATURAL CATASTROPHES, EPIDEMICS, PANDEMICS, OR ACTS OF GOD, AND INTERRUPTIONS INCLUDING WEATHER CIRCUMSTANCES, POWER OUTAGES OR, LOSS OR MALFUNCTIONS OF UTILITIES, COMMUNICATIONS OR COMPUTER (SOFTWARE AND HARDWARE) SERVICES; IT BEING UNDERSTOOD THAT THE VENUE SHALL USE REASONABLE EFFORTS TO RESUME PERFORMANCE AS SOON AS PRACTICABLE UNDER THE CIRCUMSTANCES. SHOULD THE EVENT BE CANCELLED THROUGH A FORCE MAJEURE EVENT, VENUE WILL ALLOW FOR THE EVENT TO BE RESCHEDULED, PENDING AVAILABILITY, WITH NO PENALTY, AND THERE SHALL BE NO FURTHER LIABILITY BETWEEN THE PARTIES.

INDEMNITY. CLIENT AGREES TO INDEMNIFY AND HOLD HARMLESS VENUE, ITS OFFICERS, STAFF AND AGENTS WORKING ON ITS BEHALF, FROM ANY AND ALL CLAIMS, ACTIONS, SUITES, COSTS, DAMAGES, AND LIABILITIES RESULTING FROM THE BREACH OF THIS AGREEMENT, NEGLIGENCE ACTIONS, WILLFUL MISCONDUCT OR OMISSIONS OF CLIENT, AND CLIENT'S GUESTS, INVITEES, AGENTS AND SUB-CONTRACTORS.

SEVERABILITY. IF ANY PROVISIONS OF THIS AGREEMENT SHALL BE HELD TO BE INVALID OR UNENFORCEABLE FOR ANY REASON, THE REMAINING PROVISIONS SHALL CONTINUE TO BE VALID AND ENFORCEABLE. IF A COURT FINDS THAT ANY PROVISION OF THIS AGREEMENT IS INVALID OR UNENFORCEABLE, BUT THAT BY LIMITING SUCH PROVISION IT WOULD BECOME VALID AND ENFORCEABLE, THEN SUCH PROVISION SHALL BE DEEMED TO BE WRITTEN, CONSTRUED AND ENFORCED AS SO LIMITED.

RESERVATION OF RIGHTS. VENUE RESERVES THE RIGHT TO CANCEL AGREEMENTS FOR NON-PAYMENT OR FOR NON-COMPLIANCE WITH ANY OF THE RULES AND CONDITIONS OF USAGE SET FORTH IN THE AGREEMENT. THE RIGHTS OF VENUE AS SET-FORTH IN THIS AGREEMENT ARE IN ADDITION TO ANY RIGHTS OR REMEDIES WHICH MAY BE AVAILABLE TO VENUE AT LAW OR EQUITY.

JURISDICTION. THE PARTIES AGREE THAT THIS AGREEMENT WILL BE GOVERNED BY THE LAWS OF THE STATE OF NEW YORK. THE PARTIES CONSENT TO THE EXCLUSIVE JURISDICTION OF AND VENUE IN STERLING TOWN COURT AND THE PARTIES EXPRESSLY CONSENT TO PERSONAL JURISDICTION AND VENUE IN SAID COURT. CLIENT AGREES TO PAY REASONABLE ATTORNEY'S FEES INCURRED BY VENUE ASSOCIATED WITH ANY BREACH OF THIS AGREEMENT.

WITH PAYMENT OF THE INITIAL DEPOSIT, THESE POLICIES ARE HEREBY ACCEPTED BY CLIENTS, AND ARE FULLY UNDERSTOOD AND AGREED.



COLLOCA ESTATE EVENT ESTIMATE WORKSHEET

NAME _____ COMPANY NAME _____

CONTACT EMAIL _____ CONTACT PHONE _____

EVENT DATE DESIRED _____ # ADULTS EXPECTED _____ # CHILDREN EXPECTED _____

EVENT ESTIMATE CALCULATOR	QTY	COST	SUBTOTAL
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VENUE RENTAL:			
AUDIO VISUAL RENTAL		\$ _____	\$ _____
APPETIZER DISPLAYS: _____	_____ X	\$ _____	\$ _____
PASSED HORS D'OEUVRES: _____	_____ X	\$ _____	\$ _____
MENU SELECTION: _____	_____ X	\$ _____	\$ _____
DESSERT: _____	_____ X	\$ _____	\$ _____
COFFEE SERVICE: _____	_____ X	\$ _____	\$ _____
BAR SELECTION: _____	_____ X	\$ _____	\$ _____
NON-ALCOHOLIC BEVERAGES: _____	_____ X	\$ _____	\$ _____
		SUBTOTAL	\$ _____
		ADMINISTRATION FEE (20%)	\$ _____
		NYS TAX (8%)	\$ _____
		ESTIMATED TOTAL	\$ _____



DIRECTIONS

TO COLLOCA ESTATE WINERY

FROM POINTS SOUTH FROM SYRACUSE (SYR)

PROCEED ON I-81 N TOWARD WATERTOWN. MERGE ONTO NY-481 N VIA EXIT 29N TOWARD OSWEGO. TURN LEFT ONTO BROADWAY/E BROADWAY/NY-3. CONTINUE TO FOLLOW NY-3. TURN LEFT ONTO NY-104A PROCEEDING THROUGH THE VILLAGE OF FAIR HAVEN. TURN RIGHT ON WEST BAY ROAD AND FOLLOW THE ROAD AROUND LITTLE SODUS BAY, PAST BAYSIDE MARINA AND THE FAIR HAVEN YACHT CLUB. ENTRANCE TO COLLOCA ESTATE WILL BE THE FIRST RIGHT AFTER SCHAFER ROAD.



FROM POINTS EAST FROM ROCHESTER (ROC)

TRAVEL ON NY-104 HEADING EAST PAST THE TOWN OF WOLCOTT. TURN LEFT ON TO NY-104A AND PROCEED THROUGH THE VILLAGE OF RED CREEK. CONTINUE ON NY-104A AND TURN LEFT ON WEST BAY ROAD AND FOLLOW THE ROAD AROUND LITTLE SODUS BAY, PAST BAYSIDE MARINA AND THE FAIR HAVEN YACHT CLUB. ENTRANCE TO COLLOCA ESTATE WILL BE THE FIRST RIGHT AFTER SCHAFER ROAD.

FROM POINTS EAST FROM OSWEGO, NY

PROCEED ON NY-104 HEADING WEST. STAY STRAIGHT TO GO ONTO NY-104A FOR APPROXIMATELY ELEVEN MILES PROCEEDING THROUGH THE VILLAGE OF FAIR HAVEN. TURN RIGHT ON WEST BAY ROAD AND FOLLOW THE ROAD AROUND LITTLE SODUS BAY, PAST BAYSIDE MARINA AND THE FAIR HAVEN YACHT CLUB. ENTRANCE TO COLLOCA ESTATE WILL BE THE FIRST RIGHT AFTER SCHAFER ROAD.

ADDRESS AND CONTACT DETAILS

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STERLING, NY 13156

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