



2019

Wedding | Banquet Event Menu

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GENERAL INFORMATION

Thank you for considering Belhurst Castle and Winery for your upcoming event. The following guidelines and procedures will ensure that you are completely satisfied.

Payment Policy: A \$10,000 minimum guarantee (before taxes and service charges) is required for the ballrooms on Saturday events, May through October, and a minimum of \$7,000 for Fridays and \$4,000 for Sunday events, May through October. A \$1,000 minimum guarantee applies to all weekdays, Monday through Thursday. Belhurst hosts two ballroom events per day, up to six hours each.

Menus/Pricing: Menu prices are guaranteed 30 days prior to your event. **We must have a tentative count two weeks prior to your event.** A final guarantee is required one week in advance of the event. You will be charged for the figure quoted in this guarantee.

We require an \$800 non-refundable deposit to secure your date as a definite. This can be paid by cash, cashier's check, money order, VISA, Mastercard or American Express (additional 3% for credit cards). Menu selections and other details must be finalized a minimum of four months prior to your event date. A non-refundable deposit of \$1,000 is due at that time, paid by **CASH, CASHIER'S CHECK** or **MONEY ORDER ONLY**. One month prior to your event, a deposit of 50% of the remaining balance is due, paid by **CASH, CASHIER'S CHECK** or **MONEY ORDER ONLY**.

Belhurst requires full payment for the entire bill prior to the event. Final payment of remaining balance is required 72 hours prior to the function date, based on the guaranteed number of guests, paid by **CASH, CASHIER'S CHECK** or **MONEY ORDER ONLY**.

Security: Belhurst will not assume responsibility for any personal items prior to, during or following your event. Special arrangements can be made through the banquet office if it is necessary to leave any items.

Beverage Service: We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales are regulated by the State of New York. Belhurst, as a licensee, is responsible for administration of these regulations. It is a policy that no liquor, beer or wine may be brought into the facility from outside sources. It is New York State law that no person under the age of 21 be served, consume or have possession of any alcoholic beverages. Proper identification is **REQUIRED** for all.

Decorations: Belhurst will not permit any tape, staples, nails or any other substances used to affix items to the walls or ceiling. Throwing rice, small rose petals or confetti on the premises will incur a minimum of \$300 cleaning charge.

Service Charge & Sales Tax: There is a 20% service charge on the food and beverage total. New York State sales tax of 7.5% is charged on food, beverage, room rental and special services total.

Outside Food: Any food products not prepared by Belhurst, must be prepared by a NYS licensed food service provider, accompanied by a receipt from the supplier, along with proof that the supplier is from a NYS inspected facility. Any and all such products are then subject to a \$100 set up/plate charge.

SERVICES AND AMENITIES

Room Set-up at NO Charge

Off-white tablecloth with a white damask overlay and off-white napkins, full china/silverware/glassware table setting and an easel.

Cake-Cutting \$1.00 p./p.

Baked Goods are NOT the responsibility of Belhurst. Early drop off of any and all baked goods are NOT allowed other than regular scheduled times on the day of the event. An additional service charge of at least \$100 will be added to ANY and ALL set up by Belhurst staff of such items.

Late occupancy of room with permission -1 hr. maximum \$400
(One hour maximum; Bar will be closed at the end of original contracted end time)

Chair Cover Set-Up (Guest provides rental of such) - \$3.00 p./chair

On-Site Ceremony

Ceremony on Lawn.....	\$700
Ceremony within reserved Ballroom.....	\$700
Beverage and Hors D'oeuvres Service on Lawn.....	\$300
Outside Ceremony Chairs	\$2.50 p./p.
Aisle Runner	\$60

BREAKFAST

Lakeview Breakfast\$15 per guest

Build your own breakfast buffet or have it served for an additional \$2 per guest. Includes assorted juices, coffee, tea, bagels with cream cheese, butter and preserves, and seasonal fruit salad.

Please choose one item from each category:

Eggs

- Scrambled
- Frittata (potatoes, arugula, mushrooms, shallots, tomatoes)
- Benedict (additional charge of \$1.50 per guest)
- Chef attended omelette station (additional charge of \$4 per guest plus a \$50 chef attended fee per chef, per hour for a minimum of one hour)

Meat

- Bacon
- Ham
- Pork sausage
- Turkey sausage or turkey bacon (additional charge of \$1.50 per guest)

Starch

- Thyme scented hash browns
- Seasoned home fries
- Potatoes O'brien
- Latke
- Chive and NYS cheddar cheese grits

Breads

- Vanilla and cinnamon french toast
- Belgian waffles with whipped cream and mixed berry compote
- Pancakes with NYS maple syrup
- Fruit stuffed crepes
- Croissants with orange honey and assorted flavored butters

Additional Breakfast Enhancements:

- Smoked salmon display \$5 per guest
- Fresh seasonal fruit display \$3 per guest
- Breakfast pastry display \$3 per guest
- Parfait station \$4 per guest
- Assorted yogurts \$2 per guest

BREAKS

Morning \$11 per guest

Please choose two items from the following.

- Assorted mini muffins and Danish
 - Stuffed croissants
 - Seasonal fruit display
- Greek yogurt with fresh berries and granola
- Assorted fresh fruit smoothie shooters
- Bagels with cream cheese, butter and preserves

Afternoon \$11 per guest

Please choose two items from the following.

- Assorted fresh baked cookies and brownies
- Vegetable crudité's with dip
- Imported and domestic cheese display with crackers
- Pesto, French Onion and Spinach & Artichoke dips with toasted pita points
- Assorted roasted nuts

LUNCH BUFFET

* Available Monday - Thursday 11 am until 2 p.m. *

\$19.95 per guest

All lunch buffets include served soup du jour, dinner rolls and butter, chef's choice of dessert, coffee and tea service.

Please choose two items from each of the following categories.

Salads:

- Tossed house with choice of dressing
 - Traditional Caesar
 - Fresh fruit salad
- Grecian rotini salad with olives and feta
- Coleslaw with golden raisins & poppyseed dressing
- Loaded potato salad
- Orecchiette with peas, seafood and lemon-dill vinaigrette

Sides:

- NYS cheddar and chive whipped potatoes
- Herb roasted Yukon potatoes
- Honey and brown sugar roasted sweet potatoes
- Vegetable rice pilaf
- Penne pasta (choice of marinara, olive oil and garlic, vodka blush sauce, or creamy parmesan)
 - Roasted seasonal vegetable medley
 - Sautéed peas, pearl onions and mushrooms
 - Roasted Brussels sprouts with pancetta and fennel
 - Broccoli and red pepper medley

Entrees:

- Mediterranean roasted bone in chicken
 - Panko breaded chicken parmigiana
 - Grilled chicken cordon bleu
 - Beef and mushroom meatloaf with thyme-madeira glaze
- Philly steak roulades with Ithaca Apricot Wheat Ale and cheddar sauce
 - Braised pork cacciatore
 - Umami Roasted Pork Loin with Plum barbecue
 - Baked Atlantic salmon (choice of sweet thai-chili glaze or lemon-caper Beurre blanc)
 - Vietnamese swai bruschetta
 - Orecchiette with broccoli and seafood alfredo
 - Farfalle with mushrooms, broccoli and grape tomatoes tossed in an asiago cream sauce

HOST/CONSUMPTION BAR

(Based on availability. Subject to change without notice.)

\$6.50	\$7.00	\$8.00	\$9.00	\$10.00	\$11.00
Black Velvet Canadian Club Caribaya White Rum Christian B. Brandy Clan McGregor Scotch Jim Beam NUE Vodka New Amsterdam Gin Agavales Blanco Tequila Seagrams 7 Whiskey	Absolute 80 Absolute Citron Bacardi White Captain Morgans Rum Gozio Amaretto Malibu Stolichanaya 80 Stoli Raspberry Stoli Orange Stoli Vanilla	Baileys Beefeater Grey Goose Kahlúa Jack Daniels Jameson Tanqueray Tito's Vodka Sambuca Southern Comfort	Bombay Sapphire Dewars White Label Drambuie Frangelico Hendricks Gin J. Walker RED Cointreau Makers Mark Crown Royal Grand Marnier	Glenlivet 12yr Patron Silver Knob Creek	Glenfiddich 12yr Knob Creek Rye
Martini -\$9.00 Manhattan -\$9.00 Rocks -\$8.00	Martini -\$10.00 Manhattan -\$10.00 Rocks -\$9.00	Martini -\$11.00 Manhattan -\$11.00 Rocks -\$10.00	Martini -\$13.00 Manhattan -\$13.00 Rocks -\$12.00	Rocks-\$14.00 Manhattan -\$15.00	Rocks -\$15.00

ALL WINE - \$7.00

DOMESTIC BEER - \$4.50

Bud Light, Coors, Michelob Ultra, Yuengling

CANADIAN BEER - \$5.00

Labatt Blue N/A, Labatt Blue, Labatt Blue Light

ALL OTHER CRAFT/SPECIALTY BEER AND CIDER - \$6.50

OPEN BAR	price/person
1 hr	\$19.00
2 hrs	\$25.50
3 hrs	\$32.50

Champagne/Wine Toasts

One champagne (or N/A champagne toast) for all guests over the age of 21 is included.

Additional Champagne or N/A Champagne Toasts \$4.50 p/p

Non-Alcohol Receptions \$5.50 p/p

Corkage Fee \$10.00/btl

*** All Special Orders will be charged a stocking fee of \$100, in addition to the cost of the product.

SPECIALTY DISPLAYS

Antipasto \$6 per guest (minimum of 25)
Marinated grilled vegetables, olives, fresh buffalo bocconcini, marinated mushroom salad with garlic and herb toasted crostini

Brie Puff Pastry \$150 per each wheel (serves approximately 50-75)
Wrapped Brie with cranberries and marmalade served with herb toasted crostini

Vegetable Crudités with Dip
\$4 per guest for parties under 20
\$75 Serves 25 • \$145 Serves 50 • \$175 • Serves 100

Sliced Seasonal Fruit Display
\$4 per guest for parties under 20
\$75 Serves 25 • \$145 Serves 50 • \$175 Serves 100
Upgrade to Prosecco marinated fruit skewer - \$165 for 50 pieces, \$240 for 100 pieces

Assorted Domestic and International Cheeses with Crackers
\$5 per guest for parties under 20
\$85 Serves 25 • \$165 Serves 50 • \$320 Served 100

Charcuterie \$7 per guest (minimum of 30)
Prosciutto, hard salami, capicola, olives, domestic and imported cheeses, and herb toasted crostini

HORS D'OEUVRE SELECTIONS

All hors d'oeuvre selections are served with appropriate accoutrements

Butler Style:.....	Per 100pc.....	Per 50pc
Sausage Stuffed Mushrooms	\$220.....	\$115
Seafood Stuffed Mushrooms.....	\$225.....	\$120
Artichoke and Spinach Stuffed Mushrooms	\$210.....	\$115
Falafel Canapé with Mint Yogurt	\$220.....	\$115
Riesling Pear and Cheddar En Croute.....	\$225.....	\$120
Smoked Salmon and Cucumber Roulade.....	\$230.....	\$120
Pistachio Crusted Ahi and Grilled Pineapple Canapé.....	\$250.....	\$130
Mini Crab Cakes with Dill Remoulade	\$250.....	\$130
Pulled Pork and Pickled Cabbage Phyllo Cup	\$230.....	\$120
Spanakopita.....	\$200.....	\$105
Mini Beef Wellington.....	\$285.....	\$150
Fried Mac 'n Cheese Bites.....	\$210.....	\$115
Mini Vegetable Egg Roll.....	\$220.....	\$115
Assorted Mini Quiche.....	\$230.....	\$120
Roast Duck & Marmalade Canapé.....	\$230.....	\$120
Tortellini Caprese Skewers.....	\$225.....	\$120
Shrimp Cocktail (Court Poached)	\$250.....	\$130
Wonton Crusted Shrimp	\$270.....	\$140
Bacon Wrapped Scallop.....	\$300.....	\$155
Ancho-Citrus Roasted Lamb Lolli.....	\$350.....	\$180
Assorted Mini Pizza Rounds.....	\$225.....	\$120
Beef Tenderloin and Horseradish Crostini.....	\$250.....	\$130
Miso-Honey Glazed Meatballs.....	\$240.....	\$130
Coconut Crusted Chicken	\$225.....	\$120
Tomato Avocado Canope.....	\$175.....	\$100
Waldorf Chicken Pinwheels.....	\$225.....	\$120
Tuxedo Ahi en Filo.....	\$225.....	\$120

LATE NIGHT DISPLAYS

French Fry Station \$5 per guest

Crisp French fries served with ketchup, mustard, avocado ranch, NYS cheese dip and spicy buffalo dipping sauces

Pizza Station

Fresh baked pizza cut, displayed and served hot. Please see pizza station options below:

Cheese \$35 whole, \$25 half - Blend of NYS cheddar, shredded mozzarella, Asiago and aged Parmesan with choice of red or white sauce

Pepperoni \$45 whole, \$25 half - Pepperoni with red sauce and shredded mozzarella

Meat lover \$55 whole, \$35 half - Pepperoni, ham, bacon, seasoned ground beef tenderloin & sausage with red sauce & shredded mozzarella

Veggie \$45 whole, \$25 half - Artichokes, broccoli, peppers, mushrooms, onions and fresh tomatoes with white sauce and shredded mozzarella

Buffalo Chicken \$50 whole, \$30 half - Crispy fried chicken bits tossed in buffalo sauce with shredded NYS cheddar, shredded mozzarella and crumbled Gorgonzola with a blue cheese white sauce

DESSERTS

Ask about our additional options for daily served desserts!

Assorted Domestic Dessert Display.....\$7 per guest

Selection of assorted dessert bars, fresh baked cookies and brownies (minimum of 25)

Assorted European Pastry Display.....\$8 per guest

Selection of assorted chocolate covered mini éclairs, mini crème puffs, petit fours and other decadent pastries (minimum of 25)

Chocolate Dipped Strawberries.....\$1.50 per each (minimum of 50)

DINNER

Served Dinner

First Course Enhancements: (Choice of one item)

Italian Wedding Soup.....	\$4 per guest
Loaded Potato Chowder.....	\$3 per guest
Roasted Tomato Bisque with Chevre Crostini..	\$4 per guest
Sweet Corn Soup with Lobster	\$6 per guest
Roasted Chicken and Barley	\$5 per guest
Three Cheese Tortellini with Roasted Tomato-Vodka Coulis	\$3 per guest
Crab Cake with Sweet Cucumber Slaw and Dill Remoulade	\$6 per guest
Raw Oysters on the Half Shell	Market Price

Second Course Enhancements: (Choice of one item)

Caesar Wedge Salad.....	\$4 per guest
Chopped romaine and frisée, tossed with creamy Caesar dressing, heirloom tomatoes, garlic herbed croutons, topped off with manchego and asiago cheeses	

Strawberry-Spinach Salad.....	\$4 per guest
Blend of arugula and spinach topped with candied pecans, Gorgonzola, red onions, strawberries and finished with a raspberry vinaigrette	
Mediterranean Salad.....	\$4 per guest
Blend of romaine and field greens with feta, red onions, olives, cherry tomatoes, diced cucumbers and red wine vinaigrette	
Antipasto Caprese	\$5 per guest
Ripe Roma tomatoes, fresh buffalo mozzarella, basil and prosciutto layered and drizzled with an aged Balsamic reduction	

Third Course Enhancements: (Choice of one item)

Lemon Sorbet with Rosé Champagne	\$5 per guest
Mango Sorbet.....	\$4 per guest
Mixed Berry Sorbet.....	\$3 per guest

Served Entrees

*All dinner entrees include served house salad, vegetable du jour, dinner rolls and butter, coffee, tea, soda or juice.
Choice of three entrées per party*

Filet	\$42
Herb marinated 8 oz filet of beef topped with a roasted garlic compound butter over roasted garlic whipped potatoes	
Prime Rib	\$38
Slow roasted 10 oz sliced prime rib with herbed au jus served over roasted garlic whipped potatoes	
Veal Chop	\$43
Seared 10-ounce veal chop stuffed with mushroom ricotta, served with oven roasted potatoes and a pomodoro sauce	
Lamb	\$37
Rosemary and horseradish crusted lamb rack over new potatoes persillade	
Sirloin	\$38
Au poive preparation with cognac-peppercorn sauce and herb roasted fingerling potatoes	
Flat Iron	\$37
8-ounce flat iron steak topped with caramelized onions and a bleu cheese crust, served with cheesy potatoes and seasonal vegetables	
Pork Loin Chop	\$27
Oven roasted 10-ounce pork chop served with a creamy roasted red pepper risotto	
Duck	\$35
Boneless Hudson Valley duck breast served with roasted beets, parsnips and fennel. Finished with a cranberry gastrique.	
Southwestern Chicken	\$33
Seared boneless chicken breast topped with roasted corn pico de gallo. Served over rice with black beans and toasted cumin	
Bacon Crusted Chicken	\$34
Panko and bacon crusted boneless chicken breast with honey-Dijon cream sauce over roasted garlic whipped potatoes	
Tuscan Chicken	\$35
Baked chicken topped with capicola and marinated artichokes, served with a lemon herb buttered pappardelle pasta, finished with a spinach feta cream	

Chicken Caprese	\$33
Grilled boneless chicken breast topped with sliced Roma tomatoes, fresh basil and sliced buffalo mozzarella. Served over Asiago risotto and finished with an aged balsamic drizzle	
Lobster Tail	\$44
Broiled 8 oz lobster tail served with vanilla scent drawn butter and basmati rice	
Creole Shrimp Skewer	\$29
Five jumbo shrimp skewered and served with a creole sauce and an oregano-parsley basmati rice	
Haddock Oscar	\$34
Seafood stuffed haddock with champagne lobster sauce served over dill scented basmati rice	
Mango-Avocado Salmon	\$35
Seared Atlantic salmon topped with a fresh mango and avocado relish and served atop cilantro-lime basmati rice	
Herbed Salmon	\$35
Fresh herb seared salmon with preserved lemons served over asparagus risotto	
Sesame Salmon	\$35
Tuxedo sesame crusted Atlantic salmon served over vegetable fried rice	
Mediterranean Cod	\$32
Alaskan cod topped with mushroom ragout, cognac and thyme. Served over parmesan scalloped potatoes	
Tortellini Primavera	\$31
Tri-colored tortellini tossed with charred grape tomatoes, asparagus, red onions, squash and shitake mushroom in basil cream sauce	
Grilled Vegetable Napoleon	\$30
Layers of grilled portobello, zucchini, squash and red peppers with roasted tomato coulis over pistachio studded basmati rice.	
Chana Masala	\$26
Curried rice tossed with fresh mango, garbanzo beans and cilantro	
Mediterranean Risotto	\$29
Grilled zucchini, sundried tomato and crushed olive risotto tossed with fresh basil and a lemon feta vinaigrette	

Kids Platters \$14 per child

Kids platters include two tender white meat chicken fritters, French fry medley, penne pasta with marinara sauce, roasted seasonal vegetables and a cup of fresh seasonal fruit.

Dinner Buffet....\$37 per guest

For Dinner Buffets in Edgar's Steakhouse, a \$100 set-up fee applies

All buffets include served house salad, dinner rolls and butter, as well as coffee and tea service

Cold Salads (Choice of 2)

- Traditional Caesar
- Loaded potato salad
- Tabouleh
- Waldorf chicken
- Seasonal fruit
- Orecchiette with peas, seafood and lemon-dill vinaigrette

Sides (Choice of 3)

- Roasted garlic whipped potatoes
- Vegetable fried rice
- Herb roasted potatoes
- Mushroom wild rice
- Bourbon and brown sugar whipped sweet potatoes
- Roasted leek and Gruyère potatoes au gratin
- Penne Pasta (choice of marinara, garlic and olive oil, vodka-blush, or creamy Parmesan sauce)

- Roasted seasonal vegetable mélange

- Parmesan Roasted Asparagus
- Sherry sautéed green beans and shallots
- Sesame Soy Sugar Snap Peas
- Thyme and honey glazed baby carrots

Entrées (Choice of 3)

- Strip loin of beef with choice of roasted mushroom-cabernet reduction or grilled onion espagnole
- Baked salmon with honey-mustard glaze
- Chicken a l'orange
- Mediterranean baked bone-in chicken
- Panko breaded chicken breast with pancetta and braised leek mornay
- Chicken cacciatore
- Baked vegetable lasagna alfredo
- Baked three meat lasagna marinara
- Cilantro-lime chicken breast with black bean-corn salsa
- Crab stuffed swai with tarragon hollandaise

Chef manned carving station enhancements

*(optional) Minimum of 30 guests
An additional \$50 chef attended fee per chef, per hour for a minimum of 1 hour. All carving stations are served with appropriate accoutrements*

- Roast tenderloin of beef \$9 per guest
Served with grain mustard and honey glaze and orange demi glaze
- Slow roasted prime rib of beef \$8 per guest
Served with herbed au jus and fresh horseradish
- Boneless turkey breast..... \$6 per guest
Served with cranberry sauce and buttermilk-sage gravy
- Glazed ham..... \$5 per guest
Served with pineapple compote and rum brown sugar glaze
- Pork steamship round..... \$5 per guest



Award Winning Wines and Craft Beer

The portfolio of wines available at Belhurst Estate Winery have claimed more than 400 awards from local, national and international organizations. We welcomed Mabel's Oat Soda Co. to the Belhurst family in the Spring of 2018 and now offer craft beer tastings with three unique beers on tap. Visit the on-site wine and gift shop for customized wine and gift baskets, custom gift bags, bridal party gifts, incredible wines and much more! Gifts in any quantity can be ordered through the wine and gift shop.

For more information, call 315-781-0201 ext. 8. **Open daily from 10 a.m. to 8 p.m. Last tasting at 7:30 p.m.**



Edgar's Steakhouse in the Castle

Looking for the perfect place to host your bridal shower, rehearsal dinner, post wedding brunch and more? Look no further! Our restaurant in the historic castle, Edgar's Steakhouse, can fit your every need. Our private, intimate dining rooms are unique and one-of-a-kind! Let us provide you with the most memorable event that is set in a cozy atmosphere with delicious food and outstanding service.

For more information, call 315-781-0201 ext. 539.



Full Service Spa and Salon

Escape into the magical world of Isabella Spa-Salon - the perfect place for your bridal party to prepare for the BEST day of your life! Relax before your special day with services including soothing massages, rejuvenating facials, hair styles and updos, hand and foot treatments and phenomenal make-up artistry.

We're nestled inside Belhurst Castle, making it easy for you and your party to spend more time enjoying each other's company on your wedding day. For parties of four or more, we require a signed contract to secure your appointments. For more information, call 315-781-5040.

Please contact Carmen Brennan-Bain at 315-781-0201 ext. 501 for preferred vendor information

ACCOMMODATIONS

Belhurst Castle Hotels 315-781-0201 ext. 2

Historic Castle Chambers Hotel

Vinifera Inn

White Springs Manor

Belhurst Castle Official Florist



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