



WEDDING  
MENU

# Welcome

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

Our wedding packages include all of the details of a complete wedding. It would be our pleasure to introduce The Lodge to you and personally discuss your plans in detail.

For further information, please contact the Wedding Coordinator.

By Phone: 315.291.3721

E-mail: [joelle.eddy@welchallyn.com](mailto:joelle.eddy@welchallyn.com)

## MENUS

Please note that these menus are only a small representation of our repertoire and are provided merely as a guideline. It would be our pleasure to customize the menus to reflect your individual style and tastes.

Introduction



## Cocktail Hour

These options below come standard with both Plated and Stations Menu Packages.

### Hors d' oeuvre Station

- **Assorted Vegetables and Warm Gorgonzola Dip** with Bacon, Garlic and Scallions
- **Aged Cheddar Fondue** with Bread Cubes and Soft Pretzels
- **Focaccia Bread, Hot Tomato Oil**
- **Hummus, Pita Chips, Assorted Flatbread Crackers and House Made Seasoned Chips**

Along with your Choice of 2 Dips

- Cranberry Brie Dip
- Creole Shrimp Dip
- Caramelized Onion, Bacon and Gruyère Dip
- White Chili Dip with Chicken and Pepper Jack
- Artichoke Dip with Spinach, Feta and Sundried Tomatoes

### Passed Hors d' oeuvres | Choose 4

#### Poultry

- **Bang Bang Chicken Bites**
- **Mini Chicken Cordon Blues** with Honey Mustard Pipette
- **Lime Marinated Chicken** with Chipotle, Black Bean and Corn Salsa, Tortilla Cup
- **Duck Confit Spring Rolls** with Spicy Plum Sauce

#### Beef

- **Braised Short Rib Tarts** with Roasted Mushroom and Stilton
- **Seared Sirloin Bites** with Horseradish Cream
- **Sliced Beef Tenderloin on Crostini** with Spinach and Gorgonzola Salad, Pickled Red Onions
- **Fried Polenta** with Chorizo, Smoked Gouda, Pico de Gallo

#### Seafood

- **Fried Lobster Mac and Cheese Eggroll** with Chipotle Cream
- **Coconut Shrimp** with Sweet Chili
- **Ahi Tuna Skewer** with Wasabi and Soy Glaze
- **Maple Glazed Scallop and Bacon Deconstructed**
- **Jumbo Lump Crab Fritters** with Lemon and Dill Remoulade

#### Vegetarian

- **House Made Vegetable Spring Rolls** with Coconut Peanut Sauce
- **Fried Corn Fritter** with Cheddar, Jalapenos and Maple Mustard Cream
- **Mini Grilled Cheese** with Tomato Soup
- **Crostini** with Chick peas, Eggplant, Roasted Tomato, and Goat Cheese

## Open Bar

Open Bar Packages | Based on a per person charge.  
Wine and beer selections may vary by season and availability.

### Silver | Bottled and Draft Beer, Wine, Soda

1-Hour Open Bar	\$21.00++ per person
2-Hour Open Bar	\$26.00++ per person
3-Hour Open Bar	\$30.00++ per person
4-Hour Open Bar	\$33.00++ per person
5-Hour Open Bar	\$35.00++ per person

### Gold | Includes Premium Liquor, Beer, Wine, Soda

1-Hour Open Bar	\$23.00++ per person
2-Hour Open Bar	\$28.00++ per person
3-Hour Open Bar	\$32.00++ per person
4-Hour Open Bar	\$35.00++ per person
5-Hour Open Bar	\$37.00++ per person

**Platinum |** Includes all Premium Liquor, Beer, Wine, with Two Passed Signature Cocktails During Cocktail Hour **And** Choice of Table-Side Cordial Service, Champagne Bubbly Bar or Wine Service During Dinner

1-Hour Open Bar	\$27.00++ per person
2-Hour Open Bar	\$32.00++ per person
3-Hour Open Bar	\$36.00++ per person
4-Hour Open Bar	\$39.00++ per person
5-Hour Open Bar	\$41.00++ per person

Bar + Cocktail Hours



## Plated Entrées

**\$71.95 ++** | Limited to one salad, and two entrée choices plus one vegetarian option.

### Salad | Choose One

- Caesar** Romaine Lettuce, Black Pepper Croutons, Baked Parmesan Crisp, Classic Caesar Dressing and Balsamic Glaze
- Italian** Chopped Style with Salami, Olives, Roasted Peppers, Provolone, Onion, Cucumber, and Tomato with Italian Vinaigrette
- Harvest** Apples, Walnuts, Stilton, Currants with Mixed Greens and Maple Mustard Vinaigrette
- The Lodge** Mesculin and Spinach Blend, Raspberries, Candied Walnuts, Point Reyes Bleu Cheese and Balsamic Vinaigrette
- Boston Bib** Boston Bib Lettuce, Candied Pecans, Beets, Crisp Pancetta, Stilton and Cranberry Vinaigrette

*\*Ask About Our Seasonal Salad Options\**

### Entrées

#### Beef Entrée

*Build Your Own (Choose 1 Meat, 1 Starch, and 1 Vegetable)*

#### Steak Cut

- **Center Cut 8oz Filet**, Seasoned with a Sweet Paprika Blend and Smoked Tomato Bordelaise
- **Center Cut 8oz Filet**, Seasoned with Salt and Pepper, Shallots and Cognac Demi
- **Center Cut 14oz New York Strip Steak** with 3 Pepper Rub and Bourbon Mustard Sauce
- **Choice 16oz Ribeye Steak** with Chimichurri

#### Starches

- **Garlic Yukon Gold Mashed Potatoes**
- **White Cheddar and Sage Infused Mashed Potatoes**
- **Au Gratin Potatoes** with Bleu Cheese and Caramelized Onions

#### Vegetables

- **Fresh Asparagus**
- **Julienne Vegetables**

Plated Entrées



## Plated Entrées cont.

### Chicken

- **Airline Chicken** Maple Mustard Glazed Airline Chicken Breast, Brown Sugar Smashed Sweet Potatoes, Chicken Veloute and Fried Carrot Ribbons
- **Chicken and Lobster** Pan Seared Chicken, Butter Roasted Split Lobster Tail, Garlic and Basil Beurre Blanc, Harvest Rice Blend and Oven Cured Plum Tomatoes
- **Bacon Wrapped Stuffed Chicken Breast** Caramelized Onion, Spinach and Boursin Cheese, Salt and Vinegar Fingerling Potatoes and Smoked Bleu Cheese Cream
- **Chicken Parmesan Deconstructed** Parmesan Breaded Chicken Breast, Oven Cured Tomato Slices, Sliced Fresh Mozzarella, Fettuccine with Pesto and Crostini

### Seafood

- **Sesame Seared Tuna Steak** Served Rare with Fried Rice, Sautéed Bok Choy, Asian Slaw and Soy Honey Drizzle
- **Pan Seared Sea Bass** Cannellini Bean Ragout, Wilted Salt and Pepper Spinach and House Made Tomato Basil Vinaigrette
- **Salmon** Blackened with Chipotle Honey Mashed Potatoes, Black Bean and Corn Salad, and Fried Tortillas

### Vegetarian

- **Risotto** Milanese, Vegetable Ratatouille, Braised Portobello, Spinach and Port Reduction
- **Tofu** Grilled Marinated Tofu Steaks, White Bean Puree, Carrots and Pea Shoots, Roasted Tomatoes, Basil Oil and Balsamic
- **Lasagna Roll-Ups** Vegetable Lasagna Roll Ups, Marinara, Spinach, Peppers and Garlic Crostini
- **The Lodge Vegetable Tower** Grilled Portobello Mushrooms, Eggplant, Squash, Zucchini, Roasted Peppers, Fresh Mozzarella Cheese, Rice Pilaf and Wilted Spinach



## Stations

**\$71.95 ++** | Minimum of 75 Guests, Maximum of 200 Guests

### Salad Station | Choose Three

- Caesar** Romaine Lettuce, Black Pepper Croutons, Baked Parmesan Crisp, Classic Caesar Dressing and Balsamic Glaze
- The Lodge** Mesculin and Spinach Blend, Raspberries, Candied Walnuts, Point Reyes Blue Cheese and Balsamic Vinaigrette
- Chopped Cob** Blend of Boston Bib and Romaine Lettuce with Bacon, Avocado, Tomato, Egg, Chives, Crumbly Bleu Cheese and Red Wine Vinaigrette
- Panzanella** Tuscan Bread Salad with Tomatoes, Onions, Basil, Oil and Vinegar
- Grilled Vegetable Platter** Squash, Zucchini, Mushrooms, Asparagus, Peppers, and Eggplant, Topped with Balsamic Reduction and Olive Oil

*Displayed with Assorted Breads, Dipping Oils and Whipped Butter*

### Carving and Entrée Stations | Choose 2 Carving Stations OR 1 Carving Station and 1 Entrée Station

#### Carving

- **Roast Turkey Breast** with Cranberry Mint Mayo and Cremini Mushroom Béchamel
- **Roast Prime Rib** with Horseradish and Scallion Cream, Rosemary Bordelaise
- **Bacon Wrapped Maple Pork Loin**, Mustard Cream Sauce, Horseradish
- **Roast Beef Tenderloin** with Smoked Paprika Horseradish Sauce, Port Cherry Demi

*All Carving Stations are Served with Seasonal Vegetable and Your Choice of ONE of the Following:*

- Mashed Yukon Gold Potatoes
- Herb Roasted Red Potatoes
- Mashed Yukon Gold Potatoes with Chives, Garlic and Cheddar
- Maple Smashed Sweet Potatoes with Pecans
- Harvest Rice blend with Craisins and Walnuts
- Crispy Garlic Parmesan Fingerling Potatoes

#### Entrée

- **Maple Chicken** Maple Mustard Glazed Chicken Breast, Brown Sugar Smashed Sweet Potatoes, Chicken Veloute and Fried Carrot Ribbons
- **Beef Tenderloin Medallions** Au Gratin Potatoes, Roasted Zucchini, Parmesan Cream, Gorgonzola, Tomatoes and Scallions
- **Bacon Wrapped Stuffed Chicken Breast** Caramelized Onion, Spinach and Boursin Cheese, Salt and Vinegar Fingerling Potatoes and Smoked Blue Cheese Cream
- **Blackened Salmon** with Chipotle Honey Mashed Potatoes, Black Bean and Corn Salad, and Fried Tortillas

### Action Stations | Choose 2

- **Lobster Ravioli** with Tomato, Spinach, Pesto and Asiago
- **Rigatoni Alfredo** with Shrimp, Broccoli, Slow Roasted Grape Tomatoes, Garlic and Fresh Basil
- **Cavatappi** with Italian Sausage, Swiss Chard, Marinara Sauce and Reggiano Cheese
- **Orecchiette** with Scallops, Sun-dried Tomatoes, Spinach, Gorgonzola and Pine Nuts
- **Penne Arrabbiata** with Chicken, Fresh Basil and Reggiano Cheese
- **Rigatoni** with Pancetta, Chicken, Fresh Basil and Vodka Sauce

- **Chicken Scampi Mac and Cheese**
- **BLT Mac and Cheese** with Pancetta, Arugula and Sundried Tomatoes
- **Buffalo Chicken Mac and Cheese**
- **Black and Blue Steak Mac and Cheese**
- **Classic Mac and Cheese** with Toasted Panko Crumbs

- **Naan Bread** with Roasted Tomatoes, Torched Mozzarella, Basil and Extra Virgin Olive Oil
- **Grilled Chicken on Naan** with Caprese, Torched Mozzarella and Basil Pine Nut Vinaigrette
- **Shaved Steak on Naan** with Sautéed Mushrooms, Caprese with Torched Mozzarella and Balsamic Glaze
- **Smoked Salmon on Naan** with Red Onion, Capers, Caprese with Toasted Mozzarella and Lemon Aioli

- **Vietnamese Pho Noodle Bowl** with Sliced Beef, Pork, Onion, Carrot, Shiitake, Lime, Cilantro, Cabbage in Beef Broth
- **Spicy Singapore Shrimp\*** with Snow Peas, Carrots, Onion, Celery and Scallions
- **Spicy Rice Noodle Bowl** with Chicken, Bok Choy, Scallions, Spinach, Red Pepper, Jalapeno, Spicy Ramen Broth and Chopped Peanuts
- **General Tso Chicken\*** with Garlic, Scallions and Broccoli

*\*Served with Jasmine Rice, Vegetable Egg Rolls and Assorted Asian Condiments*



## Dessert

### **S'more Station \$4.00 ++** | Choose 2

Original, Oreo, Candied Bacon, Chocolate Chip Cookie, Rice Crispy Treat

### **Slushies After 5 \$3.00 ++**

Passed Alcoholic Slushies of Your Choice -  
Ask Your Coordinator For More Details

### **Donut Bar \$5.00 ++**

Donut Holes, Plain & Sour Cream Donuts, Funnel Cakes,  
Funnel Fries, Assorted Toppings and Sauces

### **Sundae Bar \$4.00 ++**

Vanilla and Chocolate Ice Cream with Assorted Sauces and Toppings

### **Bread Pudding and White Russian Duo \$3.00 ++**

Deep Fried Bread Pudding, Assorted Sauces and Whipped Cream,  
Served with Mini White Russians

### **Crème Brûlée Station \$4.00 ++** | Choose 2

Lemon Berry, Traditional Vanilla, Chocolate Almond, Coffee Caramel,  
Pumpkin Brown Sugar

### **Build Your Own Cupcake Station \$4.00 ++**

A Smorgasbord of Vanilla, Lemon and Dark Chocolate Cupcake  
Varieties. Each guest selects and creates their own with Flavored Icings,  
Decorations and Candies

### **Popcorn Station \$3.00 ++**

Freshly Popped Kernels in 4 Flavors Categorized as Seasoned, Sweet,  
Specialty and Chocolate. Guests then add their own flare with Specialty  
Seasonings to find the perfect flavor to fill a bag.



# Enhancements

Add One of These Stations as a Great Way to Spice Up Cocktail Hour or Late Night

## Sliders \$5.00 ++ | Choose 2

- **Beef Brisket Sliders** with BBQ Aioli, Cheddar and Caramelized Onions on an Artisan Roll
- **BBQ Pork Slider** with Jalapeno Coleslaw served on a Cheddar Biscuit
- **Hand Made Mini Burgers** with Cheese, Tomato, Arugula, Caramelized Onions, Spicy Mayo on a Pretzel Roll
- **CBLT** Crab Cake, Bacon, Lettuce and Remoulade served Open Faced on Grilled Sourdough
- **Fried Chicken** on a Buttermilk Biscuit with Spicy Napa Coleslaw and Maple Bourbon Butter
- **Blue Cheese and Scallion Infused Slider** with Mixed Greens and Chipotle Mayo on a Pretzel Roll

Served with *Steak Fries and Assorted Sauces*

## Crostini Bar \$6.00 ++

Assorted Breads, Crostini, Basil Pesto, Tomato Pesto, Marinated Artichokes, Roasted Asparagus, Cured Tomatoes, Reggiano Cheese, Fresh Mozzarella, Ricotta Cheese, Cured Meats, Virgin Olive Oil and Vinegar

## House Made Tater Tot Station \$4.00 ++

Potato Skins, Beer Battered Fries, and House Made Tater Tots-Assorted Toppings, Jalapeno Lime Aioli, Ketchup and Honey Mustard

## Italian Station \$4.00 ++

Fried Ravioli, Shaved Steak, Bruschetta Topping and Asiago Cream

## Mediterranean \$4.00 ++

Champagne-Marinated Feta Cheese, Imported Olives, Grilled Flat Bread with Roasted Tomatoes, Spinach, Garlic and Feta, Assorted Breads and Crostini, Hummus and Pita Chips, Baba Ganoush, Tabbouleh, Stuffed Grape Leaves

## Seafood (Market Price)

Baltimore-Style Peel and Eat Shrimp, Oysters on the Half Shell, Steamed Clams, Jumbo Shrimp, Split Alaskan Crab Legs, Served with Lemons, Hot Sauce, Cocktail Sauce and Horseradish



## Macaroni and Cheese \$4.00 ++ | Choose 2

- **Chicken Scampi Mac and Cheese**
- **BLT Mac and Cheese** with Pancetta, Arugula and Sundried Tomatoes
- **Buffalo Chicken Mac and Cheese**
- **Black and Blue Steak Mac and Cheese**
- **Classic Mac and Cheese** with Toasted Panko Crumbs

## Fried Chicken Drumsticks Small Plate \$4.00 ++

Bleu Cheese Whipped Potatoes with Sautéed Collard Greens and Chicken Jus

## Scallop Small Plate \$10.00 ++

Pan Seared Scallop with Corn Pudding, Wilted Spinach, Tomato Garlic Jam and Balsamic

## Street Tacos \$4.00 ++ | Choose 1

- **Pork**, BBQ Sauce and Jalapeno Coleslaw
- **Fried Tilapia**, Cabbage, Tartar Sauce and Shredded Pepper Jack
- **Fried Chicken** with Lime Jalapeno Mayo, Lettuce and Tomato

## Exit Late Night Snack Station \$4.00 ++ | Choose 1

- **Fried Chicken, Cheese and Egg** on a Biscuit
- **Sausage, Egg and Cheese** on an English Muffin
- **Applewood Bacon, Smoked Cheddar and Egg** on a Waffle
- **Shaved Steak, Caramelized Onion, Pepper Jack, and Egg** on a Bagel

Add French Fries \$1++

## Exit Late Night Snack Station \$4.00 ++ | Choose 2

- **French Bread Pizza**: Cheese, Pepperoni and Sausage, Mushroom and Onion, Buffalo Chicken, White Pizza with Spinach and Garlic or Loaded



## GUARANTEES/DEPOSITS & BILLING

A tentative count is required two months prior to your event along with 75% of the estimated cost.

A final guaranteed count must be received TEN days before the event. This count is not subject to reduction within this period. If the guaranteed count is not received, The Lodge will charge for the estimated number of people noted on the Letter of Agreement. We will be prepared to service 5% over the final guaranteed number. Full payment is required at the conclusion of the event.

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

## ROOM RENTAL

A deposit fee is due at the time your event is confirmed. For all functions, the room rental and any applicable equipment charges are exclusive of food and beverage arrangements/deposits. **All deposits are nonrefundable.**

## CANCELLATION POLICY

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

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

## PRICING

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage and labor. Menu price for your event will be confirmed six months prior to your event. Food and beverage purchases are subject to the prevailing sales tax and service charge percentage. Vendor meal pricing is \$50 ++ per meal.

## TAX EXEMPT

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

## BEVERAGE SERVICE

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

## SERVICE CHARGE AND TAX

On all food and beverage functions, there will be a 21% service charge and applicable sales tax applied.

All prices quoted are exclusive of service charge and tax. Sales tax is calculated on food, beverage and service charges. New York State law states that service charges are subject to state tax. For tax-exempt organizations, a completed tax exemption form (ST-119) must be submitted two weeks prior to the function.

## FACILITIES

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

## DECORATIONS

Décor arrangements can be made through our special event-planning department. The Lodge has the exclusive right to sell or distribute food and beverage for consumption on the premises.

THANK  
YOU  
*for choosing The Lodge for your special event*