

5 HOUR WEDDING RECEPTION



**SARATOGA
NATIONAL**



THROUGH APRIL 2021

sweetheart
WEDDING
RECEPTION



SARATOGA NATIONAL GOLF CLUB



\$103 PER PERSON

*ALL PRICES ARE SUBJECT TO NYS SALES TAX. (SELECT DATES THROUGH APRIL 2021)

Hospitality Included. Setup/Breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ivory/black/ brown and choice of colored napkins. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/tip which will be fully distributed to the service personal who provided the service for your event or to whom you specifically designate.

COCKTAIL HOUR

CHILLED CHAMPAGNE STATION

A BEAUTIFUL DISPLAY OF CHILLED CHAMPAGNE AND SPARKLING SARATOGA WATER TO WELCOME YOU AND YOUR GUESTS

STATIONARY DISPLAY

ADIRONDACK BLACK WAX CHEDDAR, SPROUT CREEK FARMS EDEN CHEESE, NETTLE MEADOW FARMS KUNIK, BERKSHIRE BLEU, ACCOMPANIED BY DRIED FRUITS, CANDIED NUTS, FLATBREADS, LOCAL JAMS & COMPOTES • BEET, ARUGULA & GOAT CHEESE SALAD • BREADED EGGPLANT AND HEIRLOOM TOMATO SALAD, BASIL • WILD MUSHROOM & ARUGULA FLATBREAD, TRUFFLE PECORINO • ITALIAN SALUMI BOARD INCLUDING ASSORTED ITALIAN MEATS, PEPPERS & GRILLED ASPARAGUS

BUTLER PASSED HORS D'OEUVRES

FIG & MASCARPONE PHYLLO PURSE • SEARED TUNA ENCRUSTED WITH WASABI SESAME SEEDS, WASABI AIOLI • BACON WRAPPED TENDERLOIN, GORGONZOLA BROCHETTE, CREAMY HORSERADISH • CHICKEN & GOAT CHEESE SALAD IN PHYLLO CUP

DINNER

CHAMPAGNE TOAST

SALAD

TOSSED ITALIAN ICEBERG, ROMAINE, RADICCHIO, CUCUMBER, TOMATO, RED ONION, ROASTED CHICKPEAS, LEMON OREGANO VINAIGRETTE

CHOICE OF 2 PROTEIN ENTRÉES, AND A VEGETARIAN ENTRÉE

GRILLED NEW YORK STRIP STEAK, OLIVE OIL AND BASIL COMPRESSED FINGERLING POTATOES, ROASTED ASPARAGUS, BORDELAISE

BRICK CHICKEN BREAST, TRUFFLE AND SEA SALT YUKON SMASHED POTATOES, BABY CARROTS, BACON SHALLOT PAN JUS

SLOW COOKED BONE-IN BEEF SHORT RIB, MAPLE WHIPPED SWEET POTATO, SNIPPED HARICOT VERTS, FRIED BREADCRUMBS, CHIANTI BRAISING JUS

MARKET COD, FIVE GRAIN RICE PILAF, SHAVED BRUSSELS SPROUTS, LEMON HERB BUTER SAUCE

PAN SEARED SALMON, ROASTED FENNEL, ARTICHOKE AND WHITE BEAN CASSOULET, TOMATO BASIL AGRODOLCE

DESSERT

WEDDING CAKE

COFFEE, TEA, DECAF

BEVERAGE ARRANGEMENTS

FULL FIVE HOUR CLASSIC OPEN BAR OF NAME BRAND LIQUORS, ASSORTED BEERS, WINES AND SOFT DRINKS