

TAILWATER LODGE WEDDING PLANNER THE BARN



52 Pulaski Street, Altmar, New York 13302
315-298-3434 Sales@TailwaterLodge.com

WELCOME TO TAILWATER LODGE!

Congratulations on your recent engagement to be married! We know how important this special day is and we look forward to working with you to create the event of your dreams.

Tailwater Lodge has built a strong reputation for providing unparalleled hospitality with a keen eye for details. We routinely host a variety of functions including wedding receptions, rehearsal dinners, post-wedding brunches, bridal showers and wedding ceremonies and we are honored to be considered as host for your event. As an additional service, it would also be our pleasure to assist in arranging overnight accommodations for any out of town guests you may have.

From your initial inquiry to your final farewell you can rest easy knowing that our knowledgeable and experienced Wedding Catering Manager and Banquet Staff will help you plan every detail. Our team is committed to making your celebration a memory to last a lifetime; let our experience work for you!

Thank you for considering us, we look forward to scheduling a site tour to show you all that Tailwater Lodge has to offer.

Sincerely,

Tailwater Lodge Staff

WEDDING PACKAGE AMENITIES

As part of your wedding day the Tailwater Lodge
would like to include complimentary:

Personal On-Site Coordinator

Overnight Room for the Wedding Couple

Champagne Toast for Bridal Party

Cake Cutting Service

On-Site Parking

All Tables and Chairs (66" Round Tables)

China, Stemware, and Table Numbers

Special Overnight Room Rates

Seasonal Outdoor Patio with Firepit for All Barn Weddings

Photo Location Opportunities Property Wide

85" Linens Available

STATIONS DINNER PACKAGE

\$65 PER PERSON

Includes:

**Two Stationary Displays, Four Passed Hors D'oeuvres, Sides Station with Two Choices,
Two Salad Displays, Two Carving Stations, Two Pasta Stations,
Freshly Brewed Coffee, Decaf Coffee and International Teas,
Champagne Toast for Bridal Party,
Welcome Drink - Signature Passed Cocktail Following Ceremony**

• Bar is Not Included in This Package •

STATIONARY DISPLAYS

Served During Cocktail Hour

Imported and Domestic Cheese Display

Gourmet Crackers and Grapes

**Grilled Tuscan Vegetable
and Marinated Olive Display**

PASSED HORS D'OEUVRES

Served During Cocktail Hour

Please Select Four:

**Greek Marinated Beef Skewer
with Tzatziki**

**Peppered Beef Tenderloin on
Brioche with Horseradish
Cream Sauce**

**Pork Potstickers with
Soy-Ginger Dipping Sauce**

**Salt Potato Cups with
Sour Cream and Chives**

**Jerk Chicken Skewers with
Cinnamon Yogurt Sauce**

Scallops Wrapped in Bacon

**Crispy Asparagus
with Asiago Cheese
and Hollandaise Sauce**

**Sausage Stuffed
Mushroom Caps**

**Mini Caprese Salad with
Fresh Mozzarella, Marinated
Plum Tomato, Basil, Served
on an Asiago Cheese Crisp**

Spanakopita

**Coconut Crusted Shrimp with
Candied Ginger Reduction**

Chicken Cordon Bleu Bites

SIDES STATION

Please Select Two:

Mashed Potatoes

Rice Pilaf

**Chef's Choice of Steamed
or Grilled Vegetables**

Roasted Sweet Potatoes

Utica Seasoned Greens

STATIONS DINNER PACKAGE

SALAD DISPLAYS

Please Select Two:

Compound Cobb Salad

Romaine Tossed in Ranch Dressing with
Chopped Bacon, Hard Boiled Egg, Tomato,
Onion, Black Olive, Roasted Pepper, Cucumber

Country Tossed Salad

Vine Ripe Tomatoes, Thinly Shaved Red Onion, Bacon
Bits, Frizzled Onion, Cucumber, Crumbled Bleu Cheese,
Tabasco® Ranch Dressing, Balsamic Dressing

Classic Caesar Salad

Served with Parmesan Cheese Croutons

Bacon, Nut, and Berry Salad

Mixed Greens, Candied Pecans, Feta Cheese, Cucumber,
Grape Tomato, Scallion, Applewood Bacon, Strawberry,
Blueberry, Orange-Champagne Vinaigrette

Tossed Arugula Salad

Candied Pecan, Shaved Red Onion,
Mandarin Orange, Goat Cheese, Grape Tomato,
with Toasted Caraway Vinaigrette

Warm Bacon Spinach Salad

Hard Boiled Egg, Shaved Red Onion, Oven Dried
Tomato, Warm Bacon Vinaigrette Dressing

CARVING STATIONS

Served with Fresh Baked Rolls and Butter

Please Select Two:

Slow Roasted Prime Rib of Beef

Served with Au Jus, Horseradish Cream Sauce

Asian Roasted Salmon Fillet

Served with Grilled Scallions,
Soy-Ginger Vinaigrette

Slow Cooked Pork Loin

Herb Crusted Pork Loin, Served with
Rosemary Mayonnaise, Gourmet Mustard

Old-Fashioned Smoked Ham

Brown Sugar and Mustard Glazed Ham,
Carved to Order with
Assorted Mustards, Applesauce

Herb Crusted Roast Turkey Breast

Wrapped in Applewood Bacon
Served with Cranberry Orange Chutney
and Garlic Peppercorn Aioli

PASTA STATIONS

Please Select Two:

Rigatoni Puttanesca

Fresh Capers, Roma Tomatoes,
EVOO, Asiago Cheese

Spicy Tomato Oil Bowtie Pasta

Pan Seared Shrimp, Bell Pepper,
Spinach, Parmesan-Reggiano Cheese

Chicken Riggies

Chicken, Rigatoni, Cherry Pepper,
Onion, Tomato Cream Sauce

Penne with Chicken

Served with Wild Mushrooms, Butternut Squash,
Roasted Shallots with Madeira Cream Sauce

Penne Alfredo

Served with Broccoli,
Grilled Chicken, Asiago Cheese

Capellini Pasta Pie

Pinot Noir Tomato Gravy,
Served Over Sautéed Spinach

Classic Gemelli

Tossed with Tomato Sauce,
Basil, Parmesan Cheese

PLATED DINNER PACKAGE

\$90 PER PERSON

Includes:

**Four Hour House Brand Bar, Two Stationary Displays, Four Passed Hors D'oeuvres,
One Salad, Choice of Three Entrées -or- One Duo Plate Entrée,
Freshly Brewed Coffee, Decaf Coffee and International Teas,
Champagne Toast for Bridal Party,
Welcome Drink - Signature Passed Cocktail Following Ceremony**

FOUR HOUR HOUSE BRAND BAR

- House Brand Liquors Listed on Bar Offerings Page • Featured Wines
- House Draft Beer Selections Plus Two Seasonal Craft Beers
- Assorted Sodas • Assorted Fruit Juices • Appropriate Garnishes

STATIONARY DISPLAYS

Served During Cocktail Hour

Imported and Domestic Cheese Display
Gourmet Crackers and Grapes

**Grilled Tuscan Vegetable
and Marinated Olive Display**

PASSED HORS D'OEUVRES

Served During Cocktail Hour

Please Select Four:

**Greek Marinated Beef Skewer
with Tzatziki**

**Jerk Chicken Skewers with
Cinnamon Yogurt Sauce**

**Mini Caprese Salad with
Fresh Mozzarella, Marinated
Plum Tomato, Basil, Served
on an Asiago Cheese Crisp**

**Peppered Beef Tenderloin on
Brioche with Horseradish
Cream Sauce**

Scallops Wrapped in Bacon

**Crispy Asparagus
with Asiago Cheese
and Hollandaise Sauce**

Spanakopita

**Pork Potstickers with
Soy-Ginger Dipping Sauce**

**Coconut Crusted Shrimp with
Candied Ginger Reduction**

**Salt Potato Cups with
Sour Cream and Chives**

**Sausage Stuffed
Mushroom Caps**

Chicken Cordon Bleu Bites

SALAD

Please Select One:

Unique Mixed Baby Greens
Fresh Pear Slice, Candied Walnut,
Dried Cranberry, Goat Cheese
with Champagne Vinaigrette

French Country Salad
Mixed Baby Greens, Bacon Lardon,
Tomato, with Sherry Vinaigrette
and Warm Gorgonzola Toast

Traditional Greek Salad
Kalamata Olive, Tomato,
Cucumber, Red Onion,
Green Pepper, Feta Cheese
with Lemon and Oregano Olive Oil

Classic Mixed Baby Greens
Red Grape, Toasted Almond,
Red Onion, Goat Cheese,
with Citrus Vinaigrette

**Fresh Sweet Strawberries
and Arugula**
Roasted Pepper, Julienned Red
Onion, Stilton Cheese
with Champagne Vinaigrette

Classic Caesar Salad
Served with Parmesan
Cheese Croutons

PLATED DINNER PACKAGE

ENTRÉES

Served with Chef's Choice of Seasonal Starch, Seasonal Vegetable, Fresh Baked Rolls and Butter
Please Select Three:

Chicken Chardonnay

Parmesan Crusted Chicken,
Chardonnay Sage Butter Sauce, Crispy Prosciutto
Served with Chardonnay Herb Risotto

Tuscan Stuffed Chicken

Roasted Chicken Breast Stuffed with
Prosciutto, Mozzarella, Fresh Basil, and
Oven-Dried Tomato with a Red Wine
Butter Sauce, Served with Parmesan Risotto

Chicken Francaise

Lightly Egg Battered Sautéed Breast of Chicken,
White Wine Lemon Herb Sauce
Served with Tailwater Lodge House Rice

8oz Sirloin Steak

Cooked to Perfection with
Homemade Dijon Worcestershire Sauce
Served with Garlic Mashed Potatoes

Chicken Marsala

Lightly Pan Seared with Fresh Mushrooms
in a Rich Marsala Wine Sauce
Served with Parmesan Risotto

Grilled Salmon Fillet

Citrus Butter Sauce
Served with Herb Jasmine Rice

Herb Crusted Pork Tenderloin

Bourbon Pecan Demi Glace
Served with Sweet Potato Mash

Crab Stuffed Haddock

with Chardonnay Dill Cream Reduction
Served with Herb Jasmine Rice

8oz Filet Mignon

(Upcharge at Market Price)

Char-Grilled, Cabernet Peppercorn Glaze
Served with Garlic Mashed Potatoes

Vegetarian Options:

Ravioli Florentine

with Roasted Walnuts and Asiago Cheese
in a Wild Mushroom Sauce

Pesto Lasagna

Roasted Seasonal Vegetables with Parmesan
Reggiano, Ricotta, and Red Wine Marinara Sauce

Vegan Option:

Vegetable Eggplant Rollatini

Served with Smoked Tomato Coulis,
Olive Oil, Herb Jasmine Rice

ENTRÉE DUO PLATES

Served with Garlic Mashed Potatoes, Seasonal Vegetable, Fresh Baked Rolls and Butter
Please Select One to be Served to All Guests:

Petite Filet Mignon and Grilled Salmon Fillet

Petite Filet Mignon and Chicken Francaise

Petite Filet Mignon and Chicken Chardonnay

Twin Petite Filet Mignons and Grilled Jamaican
Jerk Shrimp Skewer with Pineapple Salsa

Note: Vegetarian and Vegan Option Available for Guests with Dietary Restrictions

PREMIUM STATIONS PACKAGE

\$120 PER PERSON

Includes:

Pre-Wedding "Suite" Snacks, Four Hour TWL Premium Brand Bar, Three Stationary Displays, Four Passed Hors D'oeuvres, Two Salad Displays, Two Carving Stations, Two Pasta Stations, Sides Station with Two Choices, Freshly Brewed Coffee, Decaf Coffee and International Teas, Champagne Toast for All Guests, Late Night Snacks

PRE-WEDDING "SUITE" SNACKS

Serves 12 People. The Following to be Delivered at Pre-Determined Time:

Assorted Wraps
Served Pinwheel Style

Please Select One Per Suite:
Veggies and Dip
Chips
Fresh Fruit Platter (Add \$20)
Cheese Platter (Add \$30)

Please Select One Per Suite:
Mimosa Punch
Whiskey Punch

FOUR HOUR TWL PREMIUM BRAND BAR

- TWL Premium Brand Liquors Listed on Bar Offerings Page • Featured Wines
- House Draft Beer Selections Plus Two Seasonal Craft Beers
- Assorted Sodas • Assorted Fruit Juices • Appropriate Garnishes

STATIONARY DISPLAYS

Served During Cocktail Hour

Tailwater Lodge Classic Antipasto

Grilled Mushrooms, Pinot Noir Roasted Artichokes, Three Olive Tapenade, Oven Dried Roma Tomatoes with Fresh Mozzarella Cheese and Basil, Gorgonzola Cheese, Marinated Spiced Olives, Roasted Olive Oil Potato Rounds, Genoa Salami, Pepperoni, Grilled Pita Points

Imported and Domestic Cheese Display
Gourmet Crackers and Grapes

Hot Artichoke Dip
Housemade Pita Points

PASSED HORS D'OEUVRES

Served During Cocktail Hour. Please Select Four:

Greek Marinated Beef Skewer
with Tzatziki

Jerk Chicken Skewers with
Cinnamon Yogurt Sauce

Mini Caprese Salad with
Fresh Mozzarella, Marinated
Plum Tomato, Basil, Served
on an Asiago Cheese Crisp

Peppered Beef Tenderloin on
Brioche with Horseradish
Cream Sauce

Scallops Wrapped in Bacon

Spanakopita

Crispy Asparagus
with Asiago Cheese
and Hollandaise Sauce

Pork Potstickers with
Soy-Ginger Dipping Sauce

Coconut Crusted Shrimp with
Candied Ginger Reduction

Salt Potato Cups with
Sour Cream and Chives

Korean BBQ Glazed Ahi Tuna
on a Cucumber Canape

Chicken Cordon Bleu Bites
Guinness Beer Battered Haddock
Bites with Spicy Remoulade

SIDES STATION

Please Select Two:

Mashed Potatoes

Chef's Choice of Steamed
or Grilled Vegetables

Roasted Sweet Potatoes

Rice Pilaf

Utica Seasoned Greens

PREMIUM STATIONS PACKAGE

SALAD DISPLAYS

Please Select Two:

Compound Cobb Salad

Romaine Tossed in Ranch Dressing with
Chopped Bacon, Hard Boiled Egg, Tomato, Onion,
Black Olive, Roasted Pepper, Cucumber

Country Tossed Salad

Vine Ripe Tomatoes, Thinly Shaved Red Onion, Bacon
Bits, Frizzled Onion, Cucumber, Crumbled Bleu Cheese,
Tabasco® Ranch Dressing, Balsamic Dressing

Classic Caesar Salad

Served with Parmesan Cheese Croutons

Bacon, Nut, and Berry Salad

Mixed Greens, Candied Pecans, Feta Cheese, Cucumber,
Grape Tomato, Scallion, Applewood Bacon, Strawberry,
Blueberry, Orange-Champagne Vinaigrette

Tossed Arugula Salad

Candied Pecan, Shaved Red Onion,
Mandarin Orange, Goat Cheese, Grape Tomato,
with Toasted Caraway Vinaigrette

Warm Bacon Spinach Salad

Hard Boiled Egg, Shaved Red Onion, Oven Dried
Tomato, Warm Bacon Vinaigrette Dressing

CARVING STATIONS

Served with Fresh Baked Rolls and Butter

Please Select Two:

Slow Roasted Prime Rib of Beef

Served with Au Jus, Horseradish Cream Sauce

Asian Roasted Salmon Fillet

Served with Grilled Scallions,
Soy-Ginger Vinaigrette

Slow Cooked Pork Loin

Herb Crusted Pork Loin, Served with
Rosemary Mayonnaise, Assorted Mustards

Old-Fashioned Smoked Ham

Brown Sugar and Mustard Glazed Ham,
Carved to Order with Assorted Mustards,
Applesauce, Rosemary Mayonnaise

Herb Crusted Roast Turkey Breast

Wrapped in Applewood Bacon
Served with Cranberry Orange Chutney
and Garlic Peppercorn Aioli

PASTA STATIONS

Please Select Two:

Rigatoni Puttanesca

Fresh Capers, Roma Tomatoes,
EVOO, Asiago Cheese

Spicy Tomato Oil Bowtie Pasta

Pan Seared Shrimp, Bell Pepper,
Spinach, Parmesan-Reggiano Cheese

Chicken Riggies

Chicken, Rigatoni, Cherry Pepper,
Onion, Tomato Cream Sauce

Penne with Chicken

Served with Wild Mushrooms, Butternut Squash,
Roasted Shallots with Madeira Cream Sauce

Penne Alfredo

Served with Broccoli, Grilled Chicken, Asiago Cheese

Capellini Pasta Pie

Pinot Noir Tomato Gravy, Served Over Sautéed Spinach

Classic Gemelli

Tossed with Tomato Sauce, Basil, Parmesan Cheese

LATE NIGHT SNACKS

Served Last Hour of Event

Please Select One:

Chef's Assorted Pizzas

-and-

Boneless Chicken Wings

Premium

French Fry Bar

PREMIUM PLATED PACKAGE

\$100 PER PERSON

Includes:

Pre-Wedding "Suite" Snacks, Four Hour TWL Premium Brand Bar, Three Stationary Displays, Four Passed Hors D'oeuvres, One Salad, Choice of Three Entrées -or- One Duo Plate Entrée, Late Night Snacks, Freshly Brewed Coffee, Decaf Coffee and International Teas, Champagne Toast for All Guests

PRE-WEDDING "SUITE" SNACKS

Serves 12 People

The Following to be Delivered at Pre-Determined Time:

Assorted Wraps
Served Pinwheel Style

Please Select One Per Suite:
Veggies and Dip
Chips
Fresh Fruit Platter (Add \$20)
Cheese Platter (Add \$30)

Please Select One Per Suite:
Mimosa Punch
Whiskey Punch

FOUR HOUR TWL PREMIUM BRAND BAR

- TWL Premium Brand Liquors Listed on Bar Offerings Page • Featured Wines
- House Draft Beer Selections Plus Two Seasonal Craft Beers
- Assorted Sodas • Assorted Fruit Juices • Appropriate Garnishes

STATIONARY DISPLAYS

Served During Cocktail Hour

Tailwater Lodge Classic Antipasto

Grilled Mushrooms, Pinot Noir Roasted Artichokes, Three Olive Tapenade, Oven Dried Roma Tomatoes with Fresh Mozzarella Cheese and Basil, Gorgonzola Cheese, Marinated Spiced Olives, Roasted Olive Oil Potato Rounds, Genoa Salami, Pepperoni, Grilled Pita Points

Imported and Domestic Cheese Display
Gourmet Crackers and Grapes

Hot Artichoke Dip
Housemade Pita Points

PASSED HORS D'OEUVRES

Served During Cocktail Hour

Please Select Four:

Greek Marinated Beef Skewer
with Tzatziki

Jerk Chicken Skewers with
Cinnamon Yogurt Sauce

Mini Caprese Salad with
Fresh Mozzarella, Marinated
Plum Tomato, Basil, Served
on an Asiago Cheese Crisp

Peppered Beef Tenderloin on
Brioche with Horseradish
Cream Sauce

Scallops Wrapped in Bacon

Spanakopita

Crispy Asparagus
with Asiago Cheese
and Hollandaise Sauce

Pork Potstickers with
Soy-Ginger Dipping Sauce

Coconut Crusted Shrimp with
Candied Ginger Reduction

Salt Potato Cups with
Sour Cream and Chives

Korean BBQ Glazed Ahi Tuna
on a Cucumber Canape

Chicken Cordon Bleu Bites
Guinness Beer Battered Haddock
Bites with Spicy Remoulade

PREMIUM PLATED PACKAGE

SALADS

Please Select One:

Unique Mixed Baby Greens
Fresh Pear Slice, Candied Walnut,
Dried Cranberry, Goat Cheese
with Champagne Vinaigrette

Classic Mixed Baby Greens
Red Grape, Toasted Almond,
Red Onion, Goat Cheese,
with Citrus Vinaigrette

French Country Salad
Mixed Baby Greens, Bacon Lardon,
Tomato, with Sherry Vinaigrette
and Warm Gorgonzola Toast

**Fresh Sweet Strawberries
and Arugula**
Roasted Pepper, Julienned Red
Onion, Stilton Cheese
with Champagne Vinaigrette

Traditional Greek Salad
Kalamata Olive, Tomato,
Cucumber, Red Onion,
Green Pepper, Feta Cheese
with Lemon and Oregano Olive Oil

Classic Caesar Salad
Served with Parmesan
Cheese Croutons

ENTRÉES

Served with Chef's Choice of Seasonal Starch, Seasonal Vegetable, Fresh Baked Rolls and Butter
Please Select Three:

Chicken Chardonnay
Parmesan Crusted Chicken,
Chardonnay Sage Butter Sauce,
Crispy Prosciutto, Served with
Chardonnay Herb Risotto

Chicken Marsala
Lightly Pan Seared with Fresh
Mushrooms in a Rich Marsala Wine
Sauce, Served with Parmesan Risotto

Tuscan Stuffed Chicken
Roasted Chicken Breast Stuffed with
Prosciutto, Mozzarella, Fresh Basil,
and Oven-Dried Tomato with a
Red Wine Butter Sauce,
Served with Parmesan Risotto

Chicken Francaise
Lightly Egg Battered Sautéed
Breast of Chicken, White Wine
Lemon Herb Sauce, Served with
Tailwater Lodge House Rice

Grilled Salmon Fillet
Citrus Butter Sauce
Served with Herb Jasmine Rice

Crab Stuffed Haddock
with Chardonnay Dill Cream
Reduction, Served with Jasmine Rice

Ravioli Florentine (Vegetarian)
with Roasted Walnuts and Asiago
Cheese in a Wild Mushroom Sauce

Vegan Eggplant Rollatini
Served with Smoked Tomato Coulis,
Olive Oil, Herb Jasmine Rice

Herb Crusted Pork Tenderloin
Bourbon Pecan Demi Glace
Served with Sweet Potato Mash

8oz Sirloin Steak
Cooked to Perfection with
Homemade Dijon Worcestershire
Sauce, Served with Garlic Mashed
Potatoes

8oz Filet Mignon
(Upcharge at Market Price)
Char-Grilled, Cabernet Peppercorn
Glaze, Served with Garlic Mashed
Potatoes

Pesto Lasagna (Vegetarian)
Roasted Seasonal Vegetables with
Parmesan Reggiano, Ricotta, and
Red Wine Marinara Sauce

ENTRÉE DUO PLATES

Served with Garlic Mashed Potatoes, Seasonal Vegetable, Fresh Baked Rolls and Butter
Please Select One to be Served to All Guests:

Petite Filet Mignon and Grilled Salmon Fillet

Petite Filet Mignon and Chicken Francaise

Petite Filet Mignon and Chicken Chardonnay

**Twin Petite Filet Mignons and Grilled Jamaican
Jerk Shrimp Skewer with Pineapple Salsa**

Note: Vegetarian and Vegan Option Available for Guests with Dietary Restrictions

LATE NIGHT SNACKS

Served Last Hour of Event. Please Select One:

**Chef's Assorted Pizzas
-and-
Boneless Chicken Wings**

**Premium
French Fry Bar**

BUILD YOUR OWN BARN PARTY

\$60 PER PERSON

Minimum Guarantee of 50 People

Includes:

Punch Station, Two Stationary Displays, Bread Display, Two Salad Displays, Sides Station with Three Choices, Three Meats, Freshly Brewed Coffee, Decaf Coffee and International Teas, Champagne Toast for Bridal Party

PUNCH STATION

Served During Cocktail Hour

Non-Alcoholic Signature Punches

Please Select Two:

Iced Tea Lemonade Fruit Punch

Two Alcoholic Punches:

**Please Inquire for
Seasonal Options**

STATIONARY DISPLAYS

Served During Cocktail Hour

**Grilled Tuscan Vegetable
and Marinated Olive Display**

Hot Artichoke Dip
Housemade Pita Points

SALAD DISPLAYS

Please Select Two:

North Country Tossed Salad

Apple-Cinnamon Coleslaw

Macaroni Salad

Caesar Salad

Bacon and Egg Potato Salad

Cucumber Tomato Salad

BREAD DISPLAY

Please Select One:

Orange-Honey Corn Muffins

Garlic Sesame Dinner Rolls

SIDES STATION

Please Select Three:

Each Additional Selection Add \$3 Per Person

Salt Potatoes

Corn on the Cob

Macaroni and Cheese

Mashed Potatoes

Baked Beans

Maple Bacon Collard Greens

Roasted Potatoes

Rice Pilaf

Market Vegetables

PROTEINS

Please Select Three:

Each Additional Selection Add \$5 Per Person

**North Country
Southern Fried Chicken**

**Sausage with Peppers, Onions
on Toasted Hoagie**

**Pig Roast
Upgrade**

Pulled Pork with Soft Sweet Rolls

BBQ Chicken

Minimum Guarantee of 100 People
Add \$10 Per Person

Fried Clams

BBQ Ribs

Citrus Grilled Salmon

BBQ Smoked Brisket

**Clam Bake
Upgrade
(Available Seasonally)**

**Herb Crusted Pork Loin
with Balsamic Pan Gravy**

**Cracker Crumb
Crusted Haddock**

Add \$25 Per Person

ENHANCEMENTS

The Following are Only Available as Add-Ons to Packages

Pre-Wedding "Suite" Snacks

\$100 Serves 12 People

The Following to be Delivered at Pre-Determined Time:

Assorted Wraps Served Pinwheel Style

Please Select One Per Suite:
Veggies and Dip
Chips
Fresh Fruit Platter (Add \$20)
Cheese Platter (Add \$30)

Please Select One Per Suite:
Mimosa Punch
Whiskey Punch

FOOD ENHANCEMENTS

The Dipper

\$14 Per Person

- Hot Gourmet Cheese Dip
- Lemon-Garlic Hummus
- French Onion Dip
- Grilled Pita Points • Tortilla Chips
- Grilled Crostinis • Soft Pretzel Sticks
- Assorted Vegetable Crudite

Pizza and Wings

\$16 Per Person

- Housemade "Boneless" Buffalo Chicken Wings
- Select Two Flavors:
Buffalo, BBQ, Garlic-Parmesan
- Creamy Bleu Cheese Dip, Celery Sticks
- Garlic and Cheese Housemade Pizza Bites

Sweet and Salty Bar

\$8 Per Person

- Pretzels • Popcorn • Chips
- Nuts • Chocolate Bars

Certified Angus Beef® Sliders

\$8 Per Person

- Caramelized Onions
- Smoked Gouda Cheese

Ice Cream Bar

\$8 Per Person

- Individual Serving of Vanilla Ice Cream with Assorted Toppings:
- Chocolate Sauce • Caramel Sauce
 - Strawberry Sauce • Fresh Strawberries • Chocolate Chips
 - Chopped Peanuts • Sprinkles
 - Maraschino Cherries
 - Reese's Pieces • Crumbled Oreos
 - Whipped Cream

Dessert Bar

\$11 Per Person

- Assorted Mini Desserts to Include:
- Mini Cannolis • Mini Eclairs
 - Mini Fruit Tarts • Mini Cheesecake

Nacho Bar

\$16 Per Person

- Shredded Tex-Mex Chicken
- Seasoned Ground Beef
- Housemade Tortilla Chips
- Housemade Cheese Sauce
- Guacamole and Sour Cream
- Housemade Cheese Quesadillas
- Pico de Gallo, Fire Roasted Salsa

French Fry Bar

\$11 Per Person

- French Fries and Sweet Potato Fries
- Bacon • Cheese Sauce • Ketchup
- Mayonnaise • Gravy • Vinegar
- Sour Cream • Scallions
- Cheddar Cheese

S'mores Bar

\$7 Per Person

- Assorted Chocolate
- Graham Crackers • Marshmallows
- Strawberries • Oreos
- Peanut Butter • Nutella

BEVERAGE ENHANCEMENTS

Absolut Vodka Bloody Mary Bar

\$10 Per Person

- Bacon • Olives
- Salt • Pepper
- Celery Salt • Garlic Salt
- Worcestershire Sauce
- Horseradish
- Tabasco • Lemons • Limes

Wine Service with Dinner

\$6 Per Person

Hot Chocolate Bar

\$5 Per Person

- Strawberry Skewers
- Marshmallows
- Shaved Chocolate • Coconut
- Whipped Cream • Cinnamon

Champagne Toast

\$3 Per Person

Mimosa Bar

\$8 Per Person

- Champagne with Assorted Fruit Juices
- Cubed Fruits and Berries

BAR OFFERINGS

LIQUOR	HOUSE BRAND BAR	TWL PREMIUM BAR
Vodka	Skyy	Absolut, Tito's
Gin	Gordon's	Tanqueray
Rum	Blue Chair Bay White, Blue Chair Bay Spiced	Bacardi, Captain Morgan
Scotch	House of Stuart	Dewar's
Whiskey	Black Velvet, Recipe 21	Jack Daniel's, Seagram's 7, Canadian Club
Bourbon	Old Grand-Dad	Jim Beam
Tequila	Recipe 21	Tres Agave

Package Bar (One Hour)	\$14.00 Per Person	\$16.00 Per Person
Each Additional Hour	\$6.00 Per Person	\$8.00 Per Person

ALL BARS INCLUDE THE FOLLOWING:

Imported and Domestic Beers

Featured Wines: Assorted Red and White

Assorted Fruit Juices

Assorted Sodas

Appropriate Garnishes

ADDITIONAL BAR PRICING

Beer, Wine and Soda Bar

First Hour \$10.00 Per Person

Each Additional Hour \$5.00 Per Person

This Bar Includes:

• Featured Wines • Imported and Domestic Beers • Assorted Sodas • Assorted Fruit Juices

Cash Bar

All Pricing is Based Upon Per Drink Price

House Brands Liquor \$6.00

Premium Brands Liquor \$7.50

Wine by the Glass \$6.00

Domestic Draft Beer \$4.00

Craft Draft Beer \$6.00

Soft Drinks and Fruit Juices \$3.00

A \$100 charge will be applied on all cash bars if total sales excluding tax and administrative fee is under \$250

TERMS AND CONDITIONS

For all food and beverage functions, we require seven (7) business days prior to the event, the guaranteed number of expected guests. This guarantee will serve as the guarantee for which you will be charged even if fewer guests actually attend.

Your Food and Function Room Setup will be prepared at 5% over the guaranteed number of guests. If a final guaranteed number of guests are not provided seven (7) business days in advance, the estimated number will serve as the final guarantee.

Breakfast, Breaks, Lunch, and Dinner Buffets are based on a sixty minute meal period.

Station Packages are based on a ninety minute meal period.

Tailwater Lodge reserves the right to make reasonable substitutions in function rooms and/or menu selections for causes beyond our control.

Tailwater Lodge holds a liquor license granted by the New York State Liquor Commission and is held responsible for complying with its regulations. To ensure proper regulation of its licensed premises, no alcoholic beverages may be brought into Tailwater Lodge.

All food and beverage must be purchased, prepared, and served by Tailwater Lodge. Under no circumstances will outside food or beverage be permitted to be brought in or served at Tailwater Lodge. Prices are not subject to change within a 60 day period in advance of the event. Every effort will be made to make reasonable substitutions to the menu if a fixed price is required by the organization. The substitutions will be done with the notification and approval of the organization.

Tailwater Lodge will provide white table linens and sand colored napkins. On a complimentary basis the Tailwater Lodge will offer votive candles as centerpieces, which can be added to your centerpiece. When providing your own centerpieces please remember that the flame of any candle must be fully enclosed.

WiFi is complimentary throughout the Hotel.

Tailwater Lodge offers complimentary parking based upon availability.

A complete line of audio visual equipment is available through the hotel's banquet department. To ensure availability, all orders must be received two (2) business days prior to each function. Estimated costs for the equipment will be provided as the equipment is ordered. Any cancellations to the Audio Visual order must take place one day prior to the function. Same day cancellations may result in the full rental charge being applied.

An administrative fee of 23% is assessed on food, beverage, A/V, and miscellaneous revenues which is not a gratuity and not paid to the service staff. Rather, the administrative fee is a charge to offset ancillary expenses associated with the planning and administration of your event. As such, it is subject to applicable sales tax.

INFORMATION AND POLICIES

Your Tailwater Lodge Wedding Catering Manager Will...

- Answer any questions, provide event suggestions and act as your hotel contact throughout the planning process
- Act as menu consultant for all food and beverage selections
- Detail your banquet event order, outlining the event specifications
- Create a cost estimate of charges and your payment schedule
- Establish contact with a reservation coordinator, who will provide a rooming list for your guest rooms
- Oversee the set-up of the contracted banquet space for your event or events at Tailwater Lodge
- Coordinate on-site wedding ceremony rehearsal and wedding ceremony
- Ensure seamless transition to the hotel's banquet manager on the day of the event
- Recommend preferred vendors

DEPOSIT: A deposit is due at the time your event is contracted. Six months prior to your event a non-refundable deposit of 50% of the estimated revenue will be due. Three months prior to your reception the remaining 50% of the estimated revenue will be due. Seven days prior to your reception the remaining balance based upon the final guest count will be due. This final payment is based on your final guaranteed number and the invoice generated by your Wedding Catering Manager. See your Wedding Catering Manager for more specific details on the deposit schedule. These deposits are payable only by certified check (no personal checks) or credit card.

PLANNING SCHEDULE: Menu selections and planning can commence six months prior to your wedding. All arrangements with your various vendors (i.e. photographers, musicians, etc.) should be finalized no later than three months prior to your event. Your Wedding Catering Manager will need a list of all vendors complete with phone number and contact person.

ON-SITE CEREMONIES: On-site ceremonies are only available to couples who are also hosting their wedding reception at Tailwater Lodge.

FLOOR PLANS: Your Wedding Catering Manager will provide floor plan options. Tailwater Lodge reserves the right to change the setup to best fit the needs of your event.

DECORATIONS: Decorations cannot be nailed, taped or stapled on walls, fixtures or furniture. Bubbles and confetti products are not permitted. All candle centerpieces must have the flame enclosed due to fire code regulations.

FOOD AND BEVERAGE: There is a \$10,000.00 food and beverage minimum required, not including sales tax and administrative fee to reserve The Barn on Friday and Saturday evenings. All food and beverage arrangements are subject to a taxable administrative fee of 23% and applicable sales tax. Station dinners are based on a 90-minute meal period. There is a \$2.00 per person charge per half-hour to extend these buffets or station dinners. Please note that hotel policy dictates that no outside food or beverage is allowed to be brought into Tailwater Lodge, with the exception of the wedding cake and wedding cookies from a licensed bakery. Food and Beverage guarantees are required seven (7) business days prior to your event. Tailwater Lodge will be prepared to serve the guarantee number plus 5% over. The general account will be billed for the guarantee number or the actual number of attendees, whichever is greater.

- Selections are limited to three choices
- An exact count of the number of entrées is required with a guarantee of attendance seven (7) days prior to the event.
- Place cards are required to designate entrée selections to the banquet staff.

ALCOHOLIC BEVERAGES: Tailwater Lodge as a licensed premises, is responsible for the sale and service of all alcoholic beverages and compliance with state and city laws/regulations. Because of this, no outside (non-Tailwater Lodge) alcohol may be brought onto property. As a licensed premises, Tailwater Lodge is required to (1) request proper (photo ID) of any person of questionable age and refuse alcoholic beverages to any person under age or who cannot produce proper identification, and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated.

ROOM ACCOMMODATIONS: Room reservations for any out of town guests should be made as soon as possible. A discounted block of rooms (based on availability) can be reserved with your Wedding Catering Manager.

REHEARSAL DINNERS, BRIDAL SHOWERS, ETC.: Private rooms are available for the many other events associated with hosting a wedding at Tailwater Lodge.

MISCELLANEOUS ITEMS: Tailwater Lodge reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought onto the premises.



TAILWATER LODGE

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