

# TAILWATER LODGE WEDDING PLANNER



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# 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:

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 or Overlook Weddings

Photo Location Opportunities Property Wide

85" Linens Available

# STATIONS DINNER PACKAGE

**\$70 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

**\$95 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

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## 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**

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

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

# PREMIUM STATIONS PACKAGE

**\$130 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

**\$110 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

Petite Filet Mignon 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**

Menu and prices are subject to change without notice. Prices do not reflect a 24% administrative fee and 8% sales tax.

# BUILD YOUR OWN BARN PARTY

## \$65 PER PERSON

Minimum Guarantee of 50 People

### Includes:

**Punch Station, Two Stationary Displays, Bread Display, Two Salad Displays, Sides Station with Three Choices, Three Proteins, 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

### BREAD DISPLAY

Please Select One:

**Orange-Honey Corn Muffins**

**Garlic Sesame Dinner Rolls**

### SALAD DISPLAYS

Please Select Two:

**North Country Tossed Salad**

**Caesar Salad**

**Apple-Cinnamon Coleslaw**

**Bacon and Egg Potato Salad**

**Macaroni Salad**

**Cucumber Tomato Salad**

### SIDES STATION

Please Select Three:

Each Additional Selection  
Add \$3 Per Person

**Roasted Red Skin Potatoes**

**Maple Bacon Collard Greens  
with NY Maple Syrup,  
Applewood Smoked Bacon**

**Locally Sourced Corn on the Cob**

**BBQ Brown Sugar Baked Beans**

**Herbed Long Grain Wild Rice Pilaf**

**Seasonal Fresh Vegetable Medley**

**Roasted Garlic Mashed Potatoes**

**Housemade Macaroni & Cheese  
with Four Cheese Bechamel Sauce**

**Red Skin Syracuse Salt Potatoes**

### PROTEINS

Please Select Three:

Each Additional Selection  
Add \$5 Per Person

**North Country Style Crispy  
Southern Fried Chicken**

**House Cherry Smoked  
Kansas City Style Pulled Pork  
with King's Hawaiian Rolls**

**New England Style  
Crispy Clams**

**Fresh Herb Crusted  
Center Cut Porkloin with  
Balsamic Pan Reduction**

**New York State Fair Style  
Gianelli Sausage with  
Peppers and Onions**

**Grilled North Carolina  
Gold BBQ Chicken**

**House Cherry Smoked  
North Carolina Gold  
Baby Back Ribs**

**House Cherry Smoked  
BBQ Brisket**

**Buttery Cracker Crumb  
Crusted Fresh Haddock**

**Fresh Faroe Island  
Citrus Grilled Salmon**

**Pig Roast Upgrade**  
Min Guarantee of 100 People  
**Market Price**

**Clam Bake Upgrade**  
(Available Seasonally)  
**Market Price**

# 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

\$18 Per Person

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

### 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

\$9 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
- Barbacoa 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

\$13 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

\$12 Per Person

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

### Wine Service with Dinner

\$8 Per Person

### Hot Chocolate Bar

\$6 Per Person

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

### Champagne Toast

\$4 Per Person

### Mimosa Bar

\$10 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)	\$18.00 Per Person	\$20.00 Per Person
Each Additional Hour	\$10.00 Per Person	\$12.00 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 \$14.00 Per Person

Each Additional Hour \$9.00 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 \$7.00

Premium Brands Liquor \$8.50

Wine by the Glass \$7.00

Domestic Draft Beer \$5.00

Craft Draft Beer \$7.00

Soft Drinks and Fruit Juices \$5.00

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 24% 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 24% 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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