



Holiday Inn[™]

SARATOGA SPRINGS

2025-2026

Catering Menus

Breakfast



Holiday Inn
SARATOGA SPRINGS

Our Best Breakfast Buffet | \$23.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices
Fresh Sliced Fruits & Berries
Buttery Croissants and Selection of Pastries
Choice of: Individual Yogurts and Granola OR Oatmeal with Brown Sugar
Choice of: Hot Cakes or French Toast with Butter & Syrup
Buttery Scrambled Eggs
Crisp Applewood Bacon
Country Sausage Links
Seasoned Home Fried Potatoes

Add-Ons (per person)

Turkey Sausage \$3.00
Bagels with Cream Cheese & Jam or Avocado Toast \$3.00
Chef's Vegetarian Frittata (Gluten Free) \$4.00
Eggs Benedict or Biscuits & Sausage Gravy \$5.00
Make-your-own Waffle Station or Chef-Attended Omelet Station \$8.00

Continental Breakfast | \$17.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa, Chilled Juices & Milk
Fresh Sliced Fruit, Bananas & Berries
Greek and Fruit Yogurts with Granola and Cereal Assortment
Chef's Selection of Pastries
Assorted Bagels with Cream Cheese & Jam

Sunrise Continental | \$18.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa, Chilled Juices
Fresh Sliced Fruit, Bananas & Berries
Choice of: Hot Breakfast Sandwiches (with and without bacon or sausage) OR Egg Frittata (Gluten Free)
Greek and Fruit Yogurts and Assorted Cereal Bars

Traditional Morning Break | \$13.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa,
Selection of (2) from the following:
Assorted Bagels with Cream Cheese & Jam
Homemade Scones with Sweet Cream Dip
Assorted Danish
Assorted Muffins
Warm Iced Cinnamon Rolls
Whole Fruit & Berries

Coffee Break | \$5.00 per person

Fresh Brewed Coffee, Decaf, Hot Tea, Cocoa (priced for one hour of replenishment)
Half Day (4 hour) Package ~ \$8.00 per person
Full Day (8 hour) Package ~ \$14.00 per person

On Consumption

Bottled Juices and Water \$5 each | Coffee by the Gallon \$50.00

Above packages are priced for one hour of replenishment but can be extended for an additional cost.
Pricing is subject to NYS sales tax and 20% gratuity/admin fee and is subject to change. 07/2025

Brunch



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Hearty Brunch Buffet | \$26.00 per person

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices

Cinnamon Coffee Cake

Choice of one: Housemade Scones with Sweet Creamy Yogurt Dip or Buttery Croissants

Fresh Sliced Fruits & Berries

Buttery Scrambled Eggs

Assorted Bagels with Chef's Flavored Cream Cheeses

Choice of one: Maple Bourbon Salmon Medallions or Chicken (Marsala, Piccata, or Dijon)

Honey Glazed Virginia Baked Ham

Roasted Red Potatoes

Add-Ons (per person)

Crisp Applewood Bacon; Pork or Turkey Sausage \$3.00

French Toast or Hot Cakes \$4.00

Eggs Benedict \$5.00

Chef-Attended Omelet Station \$8.00

Stationary Pasta Display \$4.00

Assorted Mini Desserts Station \$8.00

Parfait Station \$6.00

Mimosa Station \$5.00 per person (one hour); \$3.00 per person each added hour

Bloody Mary Station \$8.00 per person (one hour); \$3.00 per person each added hour



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Breaks



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The County Fair | \$14.00 per person

Homemade Bookmakers Potato Chips with French Onion Dipping Sauce
Bavarian-style Soft Pretzels with Sam Adams Cheese Sauce
Cider Donuts and New York State Apples
Apple Cider and Lemonade

The Yoga Stretch (Gluten Free) | \$16.00 per person

Fresh Vegetable Crudite with Buttermilk Ranch Dip
Charcuterie Board (Meats, Cheeses, Peppers, Olives) with gluten free crackers
Mixed Nuts & Dried Fruit
Flavored Seltzers and Diet Soda

The Healthy Choice | \$14.00 per person

Individual Yogurts and Granola
Fresh Whole Fruits and Trail Mix
Homemade Pita Chips with Hummus
Fresh Fruit Infused Water

The Ice Cream Social | \$12.00 per person

Vanilla Ice Cream
Assorted Sauces & Toppings
Root Beer
Whipped Cream & Cherries

Coffee and Donuts | \$10.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa
Chef's Assortment of Hand-crafted Donuts with gourmet toppings and seasonal flair

Coffee Break | \$5.00 per person

Fresh Brewed Coffee, Decaf, Tazo Tea Collection, Hot Cocoa (priced for one hour of replenishment)
Half Day (4 hour) Package ~ \$8.00 per person
Full Day (8 hour) Package ~ \$14.00 per person

Beverage Refreshers (On Consumption)

Bottled Water and Fruit Juices - \$5.00 per bottle
Canned Soda, Lemonade and Iced Tea - \$5.00 per can
12 oz Cobalt Blue Glass Saratoga Water - \$6.00 per bottle
Fresh Brewed Coffee and Decaf - \$50.00 per gallon

Snacks (On Consumption)

Assorted Novelty Ice Cream Treats (Ice Cream Sandwiches, Cones, Popsicles, etc) @ \$60.00 per dozen
Assorted Cupcakes @ \$48.00 per dozen
Freshly Baked Cookies or Brownies @ \$25.00 per dozen

Individually Wrapped Snacks | \$5.00 per unit

Chips, Pretzels, Crackers
Granola and Nutrigrain Bars
Whole Fruits (the season's freshest)
Assorted Candy Bars

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Custom menus available. 07/2025

Lunch Buffets



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The Deli Bar | \$25.00 per person

Fresh Fruit Salad and Deli Salad*, Homemade Bookmakers Potato Chips
Tossed Garden Salad with choice of dressings and condiments
Chef's Deli Sandwich Wraps and Subs (choice of 3)
Roast Beef & Cheddar | Turkey & American | Ham & Swiss | Chicken Salad
Egg Salad | Fresh Mozzarella, Tomato & Balsamic | Grilled Veggie
Assorted Dessert Bars, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

***DELI SALAD OPTIONS:**

Potato Salad | Italian Pasta Salad | Cole Slaw | Tuna Mac Salad | Tortellini Salad | Broccoli Salad

Fresh Garden Buffet | \$27.00 per person

Romaine & Spring Mix, Tomatoes, Red Onions, Cucumbers, Celery, Carrots, Peppers, Avocado, Croutons
Herb Feta Cheese, Walnut Pieces, Crumbled Bacon, Grilled Chicken Slices, Potato Salad,
Assorted Dressings, Choice of (1): Chicken Salad, Tuna Salad or Egg Salad, Rolls and Bread Sticks
Flourless Chocolate Cake and Fresh Fruit Bowl, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Fiesta | \$28.00 per person

Southwestern Garden Salad with Chipotle Ranch and Lime Vinaigrette Dressings
Soft Taco Shells and choice of (2): Pulled Pork | Seasoned Beef | Grilled Chicken | Cilantro Lime Shrimp
Shredded Lettuce, Black Olives, Diced Tomatoes, Zesty Salsa & Sour Cream, Pico de Gallo, Cheddar Cheese
Spanish Rice and Black Beans (V), Cinnamon Sugar Churros with Chocolate Dip,
Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Tuscan Sun | \$28.00 per person

Romaine Caesar Salad and Italian Pasta Salad; choice of (1) Vegetarian Pasta:
Pasta Primavera | Tortellini & Broccoli Alfredo | Baked Ziti | Three-Cheese Lasagna
choice of (2) entrees: Chicken Caprese (GF) | Tuscan Chicken with Sundried Tomatoes & Spinach
Sweet Sausage & Peppers | Italian Meatballs | Shrimp Scampi over Capellini
Italian Mini Dessert Assortment; Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The New Yorker | \$29.00 per person

Choice of (2) Meats: Charbroiled Sirloin Burgers | Pulled Pork | Bourbon BBQ Grilled Chicken
Brioche Sandwich Rolls, Deli Salad*, Homemade Bookmakers Potato Chips and Pickles
Sautéed Onions, mushrooms, Bacon Strips, American & Swiss Cheeses, Lettuce, Tomato and Condiments
Choice of: Ice Cream Cups or Dessert Bars, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

The Executive | \$32.00 per person

Spring Mix Salad Bowl with Pecans, Berries, Oranges, Grapes & Feta in a light Vinaigrette, Rolls & Butter
Oven Browned Potatoes and Sliced Honey Glazed Carrots; Choice of (2) Hot Entrees:
Sliced London Broil with Roasted Shallot au jus (GF) | Pasta Primavera | Tortellini & Broccoli Alfredo (V)
Grilled Chicken Caprese (GF) | BBQ Bourbon Glazed Grilled Chicken (GF) | Citrus Grilled Salmon
Chef's Homemade Seasonal Dessert, Coffee, Decaf, Tazo Tea Collection, Iced Tea & Lemonade Station

Add a Hot Entree for \$5.00 more per person to any Buffet Package:

BBQ Bourbon Glazed Grilled Chicken (GF) | Italian Meatballs | Sweet Sausage & Peppers (GF)
Three Cheese Lasagna (V) | Pasta Primavera (V) | Baked Ziti (V) | Cavatappi Mac & Cheese (V)

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A minimum guarantee of 15 people is required for each package. Custom menus available.

Plated Lunch



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Choice of two entree selections, includes:
Mixed garden salad with house dressing
chef's accompaniments, parmesan bread sticks basket
unsweetened iced tea, and dessert with coffee and tea service.

Vegetarian - \$26.00 per person

Pasta Primavera with roasted vegetables tossed with olive oil and roasted red pepper pesto (Vegan)
Three Cheese Lasagna
Grilled Portabella Mushroom with chimichurri sauce (Vegan/Gluten Free)
Breaded Eggplant Stack with roasted red peppers, basil, fresh mozzarella, topped with vodka sauce and finished with balsamic glaze

Chicken - \$29.00 per person

Chicken Caprese (GF) Balsamic Marinated Grilled Chicken Breast topped with spinach, mozzarella, tomato and basil
Chicken Rita - Lightly floured and sauteed in Marsala wine with spinach, mushrooms and roasted tomatoes
Grilled Chicken Florentine (GF)
Chicken Milanese - Breaded and sauteed in a fresh lemon wine sauce

Beef - \$36.00 per person

Char-grilled Flat Iron Steak with roasted garlic butter (GF)
Sliced Sirloin with whiskey mushroom gravy (GF)
Beer Braised Short Rib with pan jus (GF)
Savory Pot Roast with roasted vegetables (GF)

Fish - \$31.00 per person

Citrus Grilled Salmon (GF)
Baked New England Crusted Cod
Grilled or Blackened Swordfish (GF)

Add a cup of soup to an entree for \$4.00 per person

Box Lunch Options

Deli Box Lunch | \$25.00 per person

Sandwich Assortment: (Choice of Three)
Roast Beef & Cheddar, Ham & Swiss, Roast Turkey and American Cheese, Tuna Salad, Chicken Salad, Grilled Veggie (V) or Caprese Wrap (V)
Served in a wrap or mini sub roll (chef's choice unless specified) with condiments, whole fruit, potato chips, cookie and bottled water (or add canned soda for \$2.00 more)
Add deli salad or hot soup for \$4.00 more

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Custom menus available.

Hors d'oeuvres



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Displayed Platters & Dips (to serve 50 people)

- Fresh Vegetable Crudite \$130
- Tomato Bruschetta with Garlic, Red Onion, Basil & Parmesan \$130
- Fresh Fruit, Grapes & Berries with Creamy Yogurt Dip \$150
- Imported & Domestic Cheeses & Crackers \$150
- Warm Spinach Artichoke Dip with homemade pita chips \$135
- Italian or Swedish Cocktail Meatballs \$120
- Boneless Chicken Bites - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$150
- Chicken Wings - Buffalo, Honey BBQ, Sweet Chili or Garlic Parm (50 pieces) \$150
- Charcuterie Board (GF) \$160
- Shrimp Cocktail (GF) \$175

Hand Passed Hors d'oeuvres (per 50 pieces)

- Smoked Bleu Cheese Crostini with Scallions & Raspberry Drizzle \$100
- Cocktail Franks in Puff Pastry \$130
- Mini Chicken Cordon Bleu \$110
- Pork Pot Stickers \$120
- Sausage-stuffed Mushrooms \$120
- Vegetable-stuffed Mushrooms (Vegan) \$120
- Vegetable Spring Rolls \$140
- Chicken Satay with Sweet Chili Glaze (GF) \$140
- Mini Assorted Quiches \$150
- Breaded Mozzarella Sticks with Marinara \$120
- Breaded Chicken Tenders \$140
- Caramelized Bacon Skewers (GF) \$145
- Smoked Chicken Quesadillas \$135
- Crispy Asparagus with Asiago Cheese in Filo \$185
- Shaved Tenderloin on Crostini with gorgonzola and balsamic glaze \$175
- Firecracker Shrimp in Red Chili Sauce \$185
- Coconut Shrimp \$185
- Mini Crab Cakes \$200
- Bacon-wrapped Scallops (GF) \$200

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Custom menus available.

Dinner Buffets



Holiday Inn
SARATOGA SPRINGS

The House Specialty - \$48.00 per person

Fresh Salads | Chilled Platters (choice of two)

Fresh Seasonal Fruit & Berries | Marinated Grilled Vegetable Display
Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
Romaine Caesar Salad with Rye & Pumpernickel Croutons
Spinach Salad with Goat Cheese, Red Onions, Sliced Strawberries and Toasted Pecans

Entree Selection (choice of two)

Grilled Chicken Caprese (GF) | Chicken Milanese | Chicken Marsala | Citrus Grilled Salmon
Baked Haddock in Lemon Sauce | Shrimp & Scallops Penne in Chardonnay Herb Sauce
Sliced London Broil with Roasted Shallot au jus (GF) | Red Wine Braised Beef Short Ribs (GF)

Vegetarian Selection (choice of one)

Fresh Vegetable Stir Fry over Jasmine Rice (GF/Vegan) | Tortellini & Broccoli Alfredo
Bowtie Pasta with Fresh Vegetables & Pesto | Three-Cheese Macaroni & Cheese

Includes Chef's Potato and Vegetable, Dinner Rolls, Assortment of (3) Dessert selections,
and Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

Add a VIP Carving Station*

Roast Pork Loin with Pineapple Mustard Glaze **\$8.00 per person**
Roast Turkey Breast with Cranberry Mayonnaise and Savory Gravy **\$9.00 per person**
Beef Tenderloin with Creamy Gorgonzola Sauce **\$15.00 per person**
Slow-roasted Prime Rib of Beef au jus with Horseradish Sauce **\$20.00 per person**

The Italian Feast- \$45.00 per person

Fresh Salads | Chilled Platters (choice of two)

Antipasto Salad Platter
Mixed Garden Salad with grape tomatoes, cucumbers and shredded carrots
Romaine Caesar Salad with Rye & Pumpernickel Croutons

Entree Selection (choice of four)

Three Cheese Lasagna (V) | Eggplant Parmesan (V) | Swordfish Piccata | Shrimp Scampi
Tuscan Chicken or Chicken Parmesan | Meatball Stuffed Bell Peppers Parmesan

Includes Warm Garlic Italian Bread, Italian Mini Dessert Display and
Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

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A minimum guarantee of 25 people is required for buffet packages. Custom menus available.

Plated Dinner



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Starters

Fresh Seasonal Fruit & Berries Plate

Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots

Romaine Caesar Salad with house made garlic croutons

Spinach Salad with goat cheese, red onions, sliced strawberries and toasted pecans in balsamic vinaigrette

Classic Wedge with bleu cheese, bacon, red onion, tomatoes and cucumbers

Entree Selection (choice of three)

Chicken - \$35.00 per person

Prosciutto, spinach and fontanella stuffed Chicken Breast, roasted garlic bechamel (GF)

Chicken Piccata in a lemon, butter sauce with capers

Tuscan Chicken with sun-dried tomatoes and spinach in white wine cream sauce

Chicken Cordon Bleu - breaded and stuffed with ham & Swiss cheese

Fish/Shellfish - \$38.00 per person

Baked Salmon with maple bourbon glaze (GF)

Grilled Mahi Mahi with pineapple salsa (GF)

Hand-crafted Baked Crab Cake with remoulade

Beef (Gluten Free) - \$45.00 per person

Sliced London Broil with gorgonzola cream sauce

Slow-roasted cabernet braised Short Rib

Char-grilled 10 oz Top Sirloin Steak - \$55.00 per person

12 oz Slow-roasted Prime Rib of Beef au jus (minimum of 12 people) - \$62.00 per person

Duet Plate: Petit Filet with crabmeat-stuffed shrimp - \$75.00 per person

Vegetarian - \$35.00 per person

Tomato Basil Penne Pasta with vegetables & feta cheese

Mushroom Ravioli with vegetables in pesto cream sauce

Vegetable-stuffed Bell Pepper with balsamic reduction (Vegan)

Chef's Ratatouille with fresh garlic and herbs (Vegan)

Vegetable Coconut Curry over jasmine rice (Vegan)

Classic - \$35.00 per person

Roast Turkey Breast with herb stuffing and gravy

Sliced Roast Pork Loin with pineapple mustard glaze

Unless specified, all entrees are served with chef's pairing of starch and vegetable.

Desserts (select one):

Ice Cream with strawberries | Chocolate Truffle Cake | Carrot Cake | Apple Pie

Chocolate Peanut Butter Pie | Cheesecake | Brownie Sundae | Chef's Seasonal Themed Dessert

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Custom menus available.

Dining Stations



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Chef-attended Carving Stations - per person

Packages include mini rolls, condiments, and Chef's roasted potatoes and grilled vegetables

Classic Oven Roasted Turkey Breast with Cranberry Mayo and Savory Gravy - \$17.00

Honey Glazed Ham with Pineapple and Brown Sugar - \$17.00

Slow Roasted Pork Tenderloin with Pineapple Mustard Glaze - \$16.00

Roast Top Sirloin of Beef with Roasted Shallot au jus and Horseradish Sauce - \$20.00

Roast Tenderloin of Beef with Horseradish - \$31.00

Slow Roasted Prime Rib of Beef au jus with Horseradish Sauce - \$40.00

Chef-attended Pasta Station - per person

Served with shaved parmesan cheese and garlic bread

Create your own pasta dish with a selection of Pastas, Seasonings, Toppings, Sauces and fresh parsley - \$18.00

Stationary Pasta Display (includes 2 pasta selections) with garlic bread - \$14.00

Fajita & Taco Station - per person

Served with Black Beans, Street Corn & Spanish Rice

Warm Soft Tortilla Rounds and Crispy Taco Shells with Seasoned Beef, Grilled Chicken, Steak Strips, Onions & Peppers, Chopped Lettuce, Tomatoes, Black Olives, Shredded Cheddar,

Pico de Gallo, Salsa & Sour Cream - \$18.00

Add Southwestern Garden Salad for an additional \$2.00

Sliders Station - per person

Served with Homemade Potato Chips or French Fries and Cole Slaw

Mini Cheeseburgers and Award Winning BBQ Pulled Pork on slider rolls with ketchup, mayo,

& bleu cheese - \$16.00

Spring Garden Station - per person

Served with Parmesan Bread Sticks

Chilled Marinated Grilled Vegetable Display, Tossed Greens with Grape Tomatoes, Cucumbers and Shredded Carrots, Dressings; Build your own Caesar Salad - Romaine Lettuce, Shaved Parmesan, Grilled Chicken, Bacon, Artichoke Hearts and Creamy Caesar Dressing - \$16.00

Smashed Potato or Mac N Cheese Station - per person

With chef's assortment of yummy toppings, including roasted garlic, artisan cheeses, bacon, tomatoes, caramelized onions, chives, broccoli and fresh herbs - \$16.00

Flatbread Pizza Station - per person

Chef's creative selection of assorted flatbread pizzas, served with choice of Romaine Caesar Salad or Tossed Salad with choice of dressings - \$16.00

Dessert & Coffee Station - per person

Freshly Brewed Coffee and Decaf, Herbal Hot Tea Assortment, Hot Cocoa; Lavish Display of Mini Cheesecakes, Eclairs, Creme Puffs, Petit Fours; Brownies & Cookies - \$16.00 per person

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A minimum of 3 stations is required for existing pricing. Custom menus available.

Bar Pricing



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Open Bar - per person

Beer, Wine and Soda

\$20.00 first hour | \$7.00 each consecutive hour added

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda, Iced Tea & Lemonade

House Brands

\$22.00 first hour | \$8.00 each consecutive hour added

House Brands of Gin, Vodka, Rum, Spiced Rum, Whiskey, Bourbon, Scotch, Tequila

4 House Bottled Beers

House Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda and Mixers

Premium Brands

\$25.00 first hour | \$10 each consecutive hour added

Tanqueray Gin, Absolut & Titos Vodkas, Bacardi & Captain Morgan Rums, Seagram's 7, Jack Daniels, Dewars White Label, Kahlua, DiSaronno Amaretto, Patron Tequila

4 House & Premium Bottled Beers

House & Premium Wines: Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato

Assorted Soda and Mixers

Soda Bar

\$3.00 first hour | \$1.50 each consecutive hour added

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda & Tonic, Iced Tea & Lemonade

Cash Bar / Consumption Bar Tab Pricing

Beer:

House Bottles \$5.00 each | Premium Bottles \$6.00 each | Craft Bottles \$7.00 and up

Wine by the Glass:

House \$9.00 | Premium \$12.00 and up

Mixed Drinks:

\$10.00 and up

Champagne and Wine by the Bottle:

Pricing available upon request

Bar Surcharge

\$100 flat fee will be applied if a minimum of \$300.00 in cash bar proceeds is not reached per bar. No charge if minimum is reached.

According to NY State Law, we only serve (1) drink per person at any time, and we will not serve those we deem to be intoxicated. NYS minimum drinking age is 21. Picture ID is required.

Pricing is subject to NYS sales tax and 20% gratuity / admin fee and is subject to change. 07/25



AV MENU

AUDIO

| | |
|---------------------------------|--------|
| WIRELESS HANDHELD MICROPHONE | \$ 75 |
| WIRELESS LAVALIER (LAPEL) | \$ 75 |
| PODIUM WITH WIRELESS MICROPHONE | \$ 75 |
| PANEL MICROPHONE | \$ 75 |
| 4-CHANNEL ANALOG MIXER | \$ 50 |
| 12-CHANNEL ANALOG MIXER | \$ 100 |
| POWERED SPEAKER | \$ 100 |

MISCELLANEOUS

| | |
|--------------------------------|--------|
| FLIPCHART WITH MARKERS | \$ 35 |
| POLYCOM SYSTEM | \$ 50 |
| WINDOWS LAPTOP | \$ 100 |
| SMALL WHITE BOARD WITH MARKERS | \$ 50 |
| LARGE WHITE BOARD WITH MARKERS | \$ 75 |
| WIRELESS PRESENTATION REMOTE | \$ 20 |
| STAGE BACKDROP PIPE & DRAPE | \$ 50 |

LARGE MEETING PACKAGE

| |
|-----------------------------------|
| 4K LCD PROJECTOR (5000 LUMENS) |
| 133" WIDE SCREEN WITH UNDERSKIRT |
| CART & CABLES WITH POWER DROP |
| PODIUM WITH WIRELESS MICROPHONE |
| 4-CHANNEL ANALOG MIXER |
| WIRELESS PRESENTATION REMOTE |
| POWERED SPEAKER WITH AUDIO HOOKUP |

\$600 PER DAY'S USE

VIDEO

| | |
|----------------------------------|--------|
| 4K LCD PROJECTOR (5000 LUMENS) | \$ 400 |
| 133" WIDE SCREEN WITH UNDERSKIRT | \$ 100 |
| LCD PROJECTOR (3200 LUMENS) | \$ 250 |
| 100" SCREEN WITH UNDERSKIRT | \$ 75 |
| WIDESCREEN TV / CART | \$ 100 |
| CONFIDENCE MONITOR | \$ 100 |

SUPPORT

| | |
|---------------------|----------|
| AV SETUP & RECOVERY | N/C |
| TECHNICIAN SUPPORT | \$ 75/HR |

*ADDITIONAL ADAPTERS MAY NOT BE
AVAILABLE FOR CLIENT PROVIDED LAPTOPS

SMALL MEETING PACKAGE

| |
|---------------------------------|
| LCD PROJECTOR (3200 LUMENS) |
| 100" SCREEN WITH UNDERSKIRT |
| CART & CABLES WITH POWER DROP |
| PODIUM WITH WIRELESS MICROPHONE |
| WIRELESS PRESENTATION REMOTE |
| HOUSE SPEAKER WITH AUDIO HOOKUP |

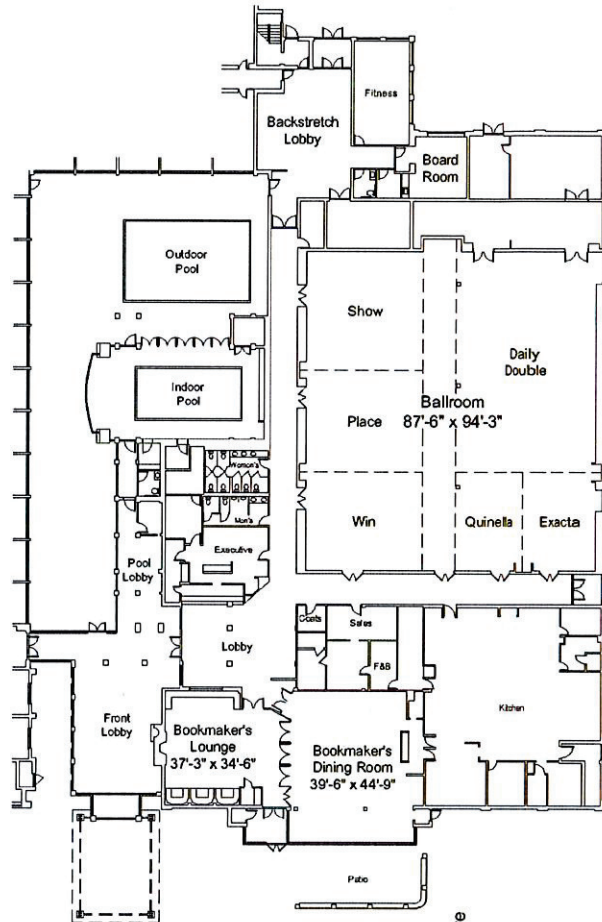
\$400 PER DAY'S USE

ALL AV CHARGES ARE SUBJECT TO NYS SALES TAX & 20% SERVICE ADMIN FEE AND ARE SUBJECT TO CHANGE
ALL AV ITEMS INCLUDE 30 MINUTES OF SETUP/TECH SUPPORT

07/2024



HOTEL FLOOR PLAN



| Meeting Space | Square Footage | Dimensions | Ceiling Height | Conference | Hollow Square | U-Shape | Classroom | Banquet | Reception | Theater |
|----------------------------|----------------|------------|----------------|------------|---------------|---------|-----------|---------|-----------|---------|
| Quinella | 792 | 22' x 36' | 12' | 20 | 20 | 20 | 30 | 30 | 30 | 40 |
| Exacta | 792 | 22' x 36' | 12' | 20 | 20 | 20 | 30 | 30 | 30 | 40 |
| Quinella/Exacta (combined) | 1,610 | 45' x 36' | 12' | 45 | 45 | N/A | 80 | 75 | 75 | 75 |
| Daily Double Ballroom | 4,794 | 45' x 94' | 12' | N/A | N/A | N/A | 300 | 300 | 400 | 500 |
| Daily Double Rear | 2,610 | 45' x 58' | 12' | N/A | N/A | N/A | 180 | 200 | 300 | 300 |
| Win | 1,000 | 36' x 31' | 12' | 30 | 30 | 30 | 70 | 60 | 75 | 100 |
| Place | 1,000 | 36' x 31' | 12' | 30 | 30 | 30 | 70 | 60 | 75 | 100 |
| Show | 1,000 | 36' x 31' | 12' | 30 | 30 | 30 | 70 | 60 | 75 | 100 |
| Win/Place/Show (combined) | 3,384 | 36' x 94' | 12' | N/A | N/A | N/A | 250 | 200 | 350 | 325 |
| Parimutuel Hall | 8,178 | 87' x 94' | 12' | N/A | N/A | N/A | 500 | 500 | 750 | 750 |
| Backstretch Board Room | 250 | 15' x 17' | 9'-6" | 14 | N/A | N/A | N/A | N/A | N/A | N/A |