

Holiday Inn **Saratoga Springs** *Wedding Packages*



Holiday Inn
SARATOGA SPRINGS

Congratulations on your Special Day!

Welcome to the Holiday Inn Saratoga Springs – Where Your Wedding Dreams Come to Life

At the Holiday Inn Saratoga Springs, we would be honored to host your wedding celebration. For decades, our hotel has been a trusted venue for creating unforgettable events filled with cherished memories. Whether you envision an intimate gathering or a grand celebration, our experienced and dedicated staff will work with you to bring your vision to life.

We offer complete wedding packages featuring delicious cuisine and a full range of on-site services, all designed to exceed your expectations. You'll also receive personalized support through our attentive bridal consultation services, ensuring every detail of your special day is seamless and stress-free.

Enjoy the convenience of having everything in one location. Our hotel is centrally located near Saratoga's most popular attractions and nightlife, with scenic photo opportunities just steps away at Congress Park. Your guests will appreciate the ease of staying on-site in our beautifully appointed overnight rooms.

Our Wedding Reception Packages include:

- ◆ Floor length dining tablecloths and napkins in a variety of colors
- ◆ Tables and chairs (with upgraded options available)
- ◆ Candlelight centerpieces
- ◆ No facility charge for reception venue
- ◆ Discounted meal prices for vendors and children
- ◆ Professional event coordinator and dedicated event staff for your special day
- ◆ Complimentary king suite for the wedding couple on the night of the reception
- ◆ In room champagne, strawberries and wedding cake for the wedding couple
- ◆ Post wedding gift certificate for an overnight stay and dinner for the wedding couple in Bookmakers Restaurant
- ◆ Discounted overnight room rates for wedding guests and convenient hotel booking link for your wedding website
- ◆ Expertly crafted cuisine, prepared fresh on-site by our talented chef and dedicated culinary staff.
- ◆ IHG One Rewards points for every dollar spent.

The Whitney

Plated Dinner Package

One (1) Hour Cocktail Reception with Hors d'oeuvres

- ◆ Choice of (2) hand passed hors d'oeuvres (*see menu page 7*)
- ◆ Stationary Mediterranean display to include a variety of artisan cheeses, farm fresh vegetables with assorted dips and hummus, berries, olives, salami, pepperoni, crackers, pita and flatbreads.

Four (4) Hour Reception

- ◆ Champagne toast at each place setting
- ◆ Choice of (1) salad selection served with freshly baked bread with butter blossoms
- ◆ Choice of (2) entrée selections served with accompaniments (*see menu page 7*)
- ◆ Beautifully designed wedding cake of your choice by local award winning baker, Debbie Coye
- ◆ Freshly brewed coffee and hot tea table service

Five (5) Hour Open Bar (cocktail hour and reception)

Well-brand liquor: Vodka, Gin, Rum, Rye, Bourbon and Scotch

House wines by the glass: Chardonnay, Pinot Grigio, Moscato, Cabernet and Merlot

Bottled beer: Choice of four (4) selections

Non-Alcoholic: Sodas, Mixers, NA Beer, Juice

\$109.00 per person

Subject to 20% gratuity/admin fee and 7% NYS sales tax

The Alabama

Plated Dinner Package

One (1) Hour Cocktail Reception with Hors d'oeuvres

- ◆ Choice of four (4) hand passed hors d'oeuvres (see menu page 7)
- ◆ Stationary Mediterranean display to include a variety of artisan cheeses, farm fresh vegetables with assorted dips and hummus, baked brie in puff pastry, berries, olives, salami, pepperoni, crackers, pita and flatbreads.

Four (4) Hour Reception

- ◆ Champagne toast at each place setting
- ◆ Choice of (1) salad selection served with freshly baked bread and butter blossoms
- ◆ Choice of (3) entrée selections served with accompaniments (see menu page 7)
- ◆ Beautifully designed wedding cake of your choice by award winning baker, Debbie Coye
- ◆ Chocolate dipped strawberries to accompany wedding cake
- ◆ Freshly brewed coffee and hot tea table service

Five (5) Hour Open Premium Bar (cocktail hour and reception)

Premium liquor: Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Seagram's Seven, Jack Daniels and Dewar's White Label

House wines by the glass: Chardonnay, Pinot Grigio, Moscato, Cabernet and Merlot

Bottled beer: Choice of four (4) selections

Non-Alcoholic: Sodas, Mixers, NA Beer, Juice

\$129.00 per person

Subject to 20% gratuity/admin fee and 7% NYS sales tax

The Travers

Plated Dinner Package

One (1) Hour Cocktail Reception with Hors d'oeuvres

- ◆ Signature Cocktail of your choice
- ◆ Choice of four (4) hand passed Hors D'oeuvres (see menu page 7)
- ◆ Stationary Mediterranean display to include a variety of artisan cheeses, farm fresh vegetables with assorted dips and hummus, bake brie in puff pastry, fresh assorted berries, olives, salami, pepperoni, crackers and flatbreads.

Four (4) Hour Reception

- ◆ Champagne toast at each place setting
- ◆ Wine poured with dinner
- ◆ Choice of (1) salad selection served with freshly baked bread and butter blossoms
- ◆ Choice of (3) entrée selections or (1) duet served with accompaniments (see menu page 7)
- ◆ Beautifully designed wedding cake of your choice by award winning baker, Debbie Coyo
- ◆ Assorted pastries, cookies and mini dessert delectables
- ◆ Cordial & coffee bar (Kahlua, Amaretto, Baileys, Frangelico, and Godiva liqueur)
- ◆ Freshly brewed coffee and hot tea table service
- ◆ Upgraded Chiavari chairs
- ◆ (1) late night nosh station (see menu page 8)

Five (5) Hour Top Shelf Open Bar (cocktail hour and reception)

Top shelf liquor: Grey Goose and Tito's Vodkas, Tanqueray Ten Gin, Bacardi Rum, Captain Morgan, Crown Royal, Jack Daniels, Jim Beam, Johnny Walker Black Label

Premium House wines by the glass: Chardonnay, Pinot Grigio, Moscato, Cabernet and Merlot

Bottled beer: Choice of five (5) selections

Non-Alcoholic: Sodas, Mixers, NA Beer, Juice

\$149.00 per person

Subject to 20% gratuity/admin fee and 7% NYS sales tax

The Winners Circle

Buffet / Stations Dinner Package

One (1) Hour Cocktail Reception with Hors d'oeuvres

- ♦ Choice of Four (4) hand passed Hors d'oeuvres
- ♦ Stationary Mediterranean display to include a variety of artisan cheeses, farm fresh vegetables with assorted dips and hummus, baked brie in puff pastry, fresh assorted berries, olives, salami, pepperoni, crackers, pita, and flatbreads.

Four (4) Hour Station Reception

- ♦ Champagne toast at each place setting
- ♦ Choice of (2) chilled salad selections:
 - Caesar salad with pumpernickel croutons and creamy dressing
 - Spinach with crumbled goat cheese and candied walnuts
 - Tossed salad with baby lettuces, tomatoes, cucumbers, homemade dressings
 - Tomato mozzarella salad
 - Tropical fruit salad
- ♦ Chef attended pasta display (served with garlic bread):
 - Bowtie and cheese tortellini
 - Italian sausage and chicken
 - Choice of (2) sauces: marinara, alfredo, bolognese or vodka
 - Caramelized onion, roasted red peppers, tomatoes, fresh herbs and parmesan cheese
- ♦ Chef Attended Carving Station (see menu page 7 for options)
- ♦ Choice of Two (2) entrée station selections with accompaniments (see menu page 7)
- ♦ Beautifully designed wedding cake of your choice by award winning baker, Debbie Coye
- ♦ Freshly brewed coffee and hot tea station

Five (5) Hour Premium Open Bar (cocktail hour and reception)

Top shelf liquor: Grey Goose and Absolut Vodkas, Tanqueray Ten Gin, Bacardi Rum, Captain Morgan, Crown Royal, Jack Daniels, Jim Beam, Johnny Walker Black Label

Premium House wines by the glass: Chardonnay, Pinot Grigio, Moscato, Cabernet & Merlot

Bottled beer: Choice of (5) selections

Non-Alcoholic: Sodas, Mixers, NA Beer, Juice

\$139.00 per person

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08/2025

Menu Selections

Hand Passed Hors d'oeuvres

- ◆ Mini crab cakes with Cajun remoulade
- ◆ Scallops wrapped in bacon
- ◆ Coconut shrimp with sweet and sour sauce
- ◆ Stacked caprese with Balsamic glaze
- ◆ Chicken satay with peanut Thai sauce
- ◆ Crispy asparagus with asiago cheese
- ◆ Seared tuna on wonton with micro greens and wasabi aioli
- ◆ Tenderloin on crostini, red wine onion jam, crème fraîche
- ◆ Bite size cheeseburgers
- ◆ Pork and vegetable pot stickers
- ◆ Shrimp cocktail shooters
- ◆ Crab Rangoon with sweet chili sauce
- ◆ Tomato soup shooters with mini grilled cheese

Salad Selection

- ◆ Tossed salad with baby lettuces, tomatoes, cucumbers and choice of two dressings
- ◆ Romaine Caesar salad with pumpernickel croutons and creamy dressing
- ◆ Spinach salad with crumbled goat cheese and candied walnuts in vinaigrette
- ◆ Wedge with bleu cheese crumble dressing, bacon, diced tomato and chives

Entrée Selection

- ◆ Slow roasted prime rib of beef with homemade au jus
- ◆ Sliced beef tenderloin topped with herb gorgonzola
- ◆ Red wine braised short ribs
- ◆ Prosciutto, spinach and Fontanella stuffed chicken breast, roasted garlic bechamel
- ◆ Mediterranean lemon chicken, sundried tomatoes, olives, capers, lemon, white wine butter sauce
- ◆ Spiced grilled pork with apple chutney
- ◆ Broiled salmon filet with a bourbon glaze

Vegetarian Selection

- ◆ Mushroom ravioli with seasonal vegetables in tomato cream sauce
- ◆ Vegetable-stuffed bell pepper with balsamic reduction (Vegan)

Duet Selection

- ◆ Petit filet mignon and crab stuffed shrimp
- ◆ Chicken Milanese with a fresh lemon wine sauce served with two petite crab cakes
- ◆ Horseradish crusted tenderloin of beef served blackened shrimp

Carving Station Options

- ◆ Slow roasted prime rib of beef with homemade au jus
- ◆ Beef tenderloin (horseradish-crusted or topped with herb gorgonzola)
- ◆ Roast pork tenderloin with apple chutney
- ◆ Roast turkey breast with cranberry aioli

Accompaniments

All entrée selections are served with chef's paired vegetables and choice of one of the following:

- ◆ Duchess potatoes
- ◆ Maple roasted sweet potatoes
- ◆ Roasted fingerling potatoes with rosemary
- ◆ Garlic smashed potatoes
- ◆ Wild mushroom risotto
- ◆ Yellow saffron rice

Step it up a Nosh

Late Night Snack Stations (add ons)

Slider Station

Certified angus beef and pulled pork sliders
Brioche rolls, lettuce, tomato, onion, bacon, cheese
Assorted sauces and spreads, fried pickles and homemade Saratoga chips
\$15.00 per person

Street Taco Station

Grilled chicken, steak or shrimp
Hard and soft tortillas
Guacamole, sour cream, black olives, shredded lettuce, lime cilantro salsa Verde cream, Colby jack cheese, roasted corn, Pico de Gallo and tortilla chips.
Mexican rice and black beans
\$15.00 per person

Mac and Cheese Bar

Freshly made cavatappi and elbow pasta
Roasted garlic, artisan cheeses, bacon, tomatoes, caramelized onions, broccoli and fresh herbs
\$15.00 per person

Pretzel Bar

Jumbo soft pretzels
Beer cheese, honey mustard, spicy mustard
Caramel sauce, chocolate sauce, cinnamon & sugar
\$10.00 per person

Late Night Pizza Party

Selection of assorted pizzas to include, margherita, white pizza with broccoli, meat lovers and vegetarian.
\$15.00 per person

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