



*Holiday Inn*

SARATOGA SPRINGS

*Holiday Inn Saratoga Springs  
Wedding Packages*

# Congratulations on your Special Day!

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The Holiday Inn Saratoga Springs would be thrilled to host your wedding event and make all of your dreams come true. Whether you envision a small intimate setting or a large formal celebration, our professional staff will assist you to create memories that will last a lifetime. We offer complete wedding packages featuring delectable cuisine and on-site services designed to exceed your expectations. Additionally, you will enjoy our personal, attentive bridal consultation designed to ensure the success of every aspect of your wedding.

Our Packages include:

- ◆ Floor length dining tablecloths and napkins in a variety of colors
- ◆ Candlelight centerpieces with accent tealights
- ◆ Complimentary king suite for the bride and groom on the wedding night
- ◆ In room champagne, strawberries and wedding cake for the wedding couple
- ◆ Discounted overnight room rates for wedding guests and convenient hotel booking link for your wedding website
- ◆ No facility charge for reception venue
- ◆ Post wedding gift certificate for an overnight stay and dinner for the bride wedding couple in Bookmakers Restaurant
- ◆ Discounted meal prices for vendor and children
- ◆ Professional event coordination and guidance for your special day
- ◆ Direction cards and personalized wedding stamps for your invitations

# The Whitney

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## One (1) Hour Cocktail Reception with Hors D'oeuvres

- ◆ Choice of (2) hand passed Hors d'oeuvres
- ◆ Stationary Mediterranean Display to include a variety of artisan cheeses, farm fresh vegetables with assorted dips and hummus, berries, olives, salami, pepperoni, crackers and flatbreads.

## Four (4) Hour Reception

- ◆ Champagne toast at each place setting
- ◆ Choice of (1) Salad Selection served with freshly baked bread and whipped butter
- ◆ Choice of (2) Entrée Selections or One (1) Duet served with fresh seasonal vegetables and starch
- ◆ Beautifully designed wedding cake of your choice by local award winning baker, Debbie Coye
- ◆ Freshly brewed coffee and hot tea service

## Five (5) Hour Open Bar

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

**House wines by the glass:** Chardonnay, Pinot Grigio, White Zinfandel, Cabernet and Merlot

**Bottled beer:** Choice of four (4) Selections

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

**\$99.00**

All Items subject to 7% NYS sales tax and 20% service charge

# The Alabama

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## 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, berries, olives, salami, pepperoni, crackers and flatbreads.

## Four (4) Hour Reception

- ◆ Champagne toast at each place setting
- ◆ Choice of (1) Salad Selection served with freshly baked bread and whipped butter
- ◆ Choice of (3) Entrée Selections or One (1) Duet served with fresh seasonal vegetables and starch
- ◆ Beautifully designed wedding cake of your choice by local award winning baker, Debbie Coye
- ◆ Chocolate dipped strawberries to accompany wedding cake
- ◆ Freshly brewed coffee and hot tea service

## Five (5) Hour Premium Open Bar

**Premium liquor:** Smirnoff 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, White Zinfandel, Cabernet and Merlot

**Bottled beer:** Choice of four (4) selections

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

**\$119.00**

All Items subject to 7% NYS sales tax and 20% service charge



# The Travers

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## One (1) Hour Cocktail Reception with Hors D'oeuvres

- ◆ Passed Signature Cocktail
- ◆ 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, bake brie in puff pastry, fresh assorted berries, olives, salami, pepperoni, crackers and flatbreads.
- ◆ Stationary Pasta Display - bowtie and cheese tortellini , italian sausage, caramelized onion, roasted red peppers, tomatoes, fresh herbs, parmesan cheese and garlic bread

## 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 whipped butter
- ◆ Choice of Three (3) Entrée Selections or One (1) Duet served with fresh seasonal vegetables and starch
- ◆ Beautifully designed wedding cake of your choice by local award winning baker, Debbie Coye
- ◆ Assorted pastries, cookies and mini dessert delectables
- ◆ Cordial bar
- ◆ Freshly brewed coffee and hot tea service
- ◆ Upgraded Chiavari chairs

## Five (5) Hour Premium Open Bar

**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, White Zinfandel, Cabernet and Merlot

**Bottled beer:** Choice of five (5) selections

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

**\$139.00**

All items subject to 7% NYS tax and 20% service charge

# The Winners Circle

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## 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 and flatbreads.

## Four (4) Hour Station Reception

- ◆ Champagne toast at each place setting
- ◆ Chef Attended Pasta Display:
  - Bowtie and cheese tortellini
  - Italian sausage and chicken
  - Caramelized onion, roasted red peppers, tomatoes, fresh herbs and parmesan cheese & garlic bread
  - Choice of Two (2) sauces: marinara, alfredo, bolognese and vodka

## Carving Station (choice of 1):

- ◆ Slow-roasted prime rib of beef with homemade au jus
- ◆ Horseradish-crust beef tenderloin
- ◆ Roast pork tenderloin with apple chutney
- ◆ Roast turkey breast with cranberry aioli
- ◆ Honey-glazed ham with dijon sauce
  
- ◆ **Choice of Two (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 and choice of two homemade dressings
  - Tomato mozzarella salad
  - Tropical fruit salad
- ◆ **Choice of Two (2) entrée station selections** served with seasonal fresh vegetables
- ◆ Choice of one (1) starch
- ◆ Beautifully designed wedding cake of your choice by local award winning Debbie Coye
- ◆ Freshly brewed coffee and hot tea service

## Five (5) Hour Premium Open Bar

**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, White Zinfandel, Cabernet and Merlot

**Bottled beer:** Choice of five (5) selections

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

**\$119.00**

All items subject to 7% NYS tax and 20% service charge

# Menu Selections

## Hand Passed Hors D' Oeuvres

- ◆ Tenderloin on crostini, red wine onion jam and crème fraiche
- ◆ 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
- ◆ Bite size cheeseburgers
- ◆ Bite size bacon, lettuce and tomato sandwich
- ◆ Baba Ghanoush on pita chip
- ◆ Crab rangoon with sweet chili sauce

## Salad Selection

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

## Entrée Selection

- ◆ Slow roasted prime rib of beef with homemade au jus
- ◆ Sliced 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

## 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

## Accompaniments

All entrée selections are served with seasonal vegetables and choice of the following:

- ◆ Duchess potatoes
- ◆ Twice-baked potato
- ◆ Roasted fingerling potatoes with rosemary
- ◆ Garlic smashed potatoes
- ◆ Wild mushroom risotto

# Step it up a nosh

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## 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 , trafiletta 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**

All Items subject to 7% NYS sales tax and 20% service charge