

OP's Lakeside Catering

WHAT'S INCLUDED IN EACH OF OUR MENUS:

- Professional Wedding Coordinator
- House Linens in your choice of white or ivory, chairs, table and a dance floor
- House China, Glassware and Silverware, Cake Table, Gift Table and Head Table
- Tasting to help you with your menu choice
- Cutting and serving the wedding cake
- Champagne and cheese display, in Bride and Groom's room after wedding
- **GUEST ACCOMMODATIONS** – We provide your guests with discounted rate accommodations at the resort hotel: One complimentary overnight accommodation will be reserved for the bride and groom for the night of their on-site reception, if your reception guest count is over 75 guests.

ADDITIONAL FEES

There is a \$750 (plus tax) Venue/Ceremony Fee. Setup and breakdown fee of \$250 (plus tax).

VENUE POLICIES

FOOD AND BEVERAGE POLICIES

- No food or beverage can be brought into the wedding venue without Prior approval.
- All food or beverage items approved must be obtained by a licensed and insured business.
- Food and beverage prices are subject to change with uncertainty of industry markets.
- No food can be taken from the Venue for a Buffet Event.
- Additional fees for non-menu items.

Any setup by your vendors must be completed at least one hour prior to your guest's arrival. You are responsible for any equipment that must be returned to your vendors. Place cards, centerpieces, favors, seating charts, etc. are to be delivered the day before your reception unless otherwise agreed upon with your Event Coordinator.

- Ceremony & Reception: 5 ½ hours
- Reception Only: 5 hours
- We can extend your event for the fee of \$500.00 per hour. Based on the discretion of our banquet manager, and they would need to know at least two hours before the end of your event.

WEDDING INCENTIVES – Ask about our **Winter Packages**. November 1st through April 30th 10% Discount: Off Each Per Person Package Price. All service charges will be calculated prior to any discounts. Restrictions: Discount does not apply to Holiday Weekends.

Some Restrictions Apply

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PAYMENT AND CONTRACT POLICY

A non-refundable deposit, of one third of the estimated cost of your reception, is required to confirm your date. An additional one third of the balance is due 90 days prior. A tentative count is due two weeks prior to your reception with a final count and payment due one week prior. Please make sure that your vendors, i.e. band members, photographers; etc. should be included in these counts. Should your actual bill be higher than estimated, the balance will be due before departure on the day of your reception.

GOLD

Includes the following features:

- *Five Hours of Premium Open Bar*
-Premium Liquors, Bottled & Draft beer, House Wine, Soft Drinks, Signature Drink
- *One Hour Continuous Hors d' Oeuvres*
 - ◆ *Select five from "Hors d' Oeuvres" Page*
- *Two Wedding Enhancement**
 - ◆ *Select one Chef's Display and one Chef Attended on the *Wedding Enhancement Page*
- *Champagne Toast at Dinner*
- *Upgraded Salad*

Plated, Duet or Buffet \$130.00

SILVER

Includes the following features:

- *One Continuous Hours of Premium Open Bar*
-Premium Liquors, Draft Beer, House Wine, Soft Drinks, Signature Drink
- *4 Continuous Hours of Limited Beverages & Cash Bar*
-Draft Beer, House Wines, Soft Drinks
- *One Hour Continuous Hors d' Oeuvres*
 - ◆ *Select five from "Hors d' Oeuvres" Page*
- *One Wedding Enhancement**
 - ◆ *Select from Chef's Display on the "Wedding Enhance" Page*
- *Champagne Toast at Dinner*

Plated, Duet or Buffet 110.00

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BRONZE

Includes the following features:

- *Five Hours of Continuous Limited Beverages & Cash Bar
Draft Beer, House Wines, Soft Drinks*
- *One Hour Continuous Hors d' Oeuvres*
 - ◆ *Select five from "Hors d' Oeuvres" Page*
- *One Wedding Enhancement**
 - ◆ *Select from Chef's Display on the "Wedding Enhancement" Page*
- *Champagne Toast at Dinner*

Plated, Duet or Buffet \$90.00

All Wedding Enhancements must be served during the Cocktail Hour

Each Package Includes Your Selection of the Following:

- *Pre-Selected Entrees or One Duet or Buffet Dinner*
*-See * Plated Dinner Entrees* or *Duet Plates* or Buffet Selections* Page*
- *Choice of Salad – Choice of Vegetable – Choice of Starch*
- *Fresh Hot Rolls and Butter*
- *Coffee, Tea and Decaf.*
-See Accompaniments Page

All prices are subject to a 7% NYS Sales Tax. A 20% is added for all food & beverage service. 15% is rendered to service personnel and 5% to supervisory to sales personnel. Prices subject to change.

Plated Dinner Entrees

Choose Three Form the Following Selections

Beef

Sliced Tenderloin of Beef

Sliced Tenderloin of Beef, Roasted Mushrooms, Bordelaise Sauce

Grilled 7oz Filet Mignon

***Bronze Package Additional Charge of \$2 ++ Per Person*

8oz New York Sirloin

Grilled and Served with a Shallot, Cabernet Demi

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Roasted Prime Rib of Beef Au Jus

Horseradish Aioli

Italian Roast Beef

Herb Encrusted, Slow Roasted, Barolo Wine Sauce

Seafood

Encrusted Salmon

Topped with a Panko Cream Cheese, Mandarin Orange Crust, Citrus Hollandaise Sauce

Baked Boston Cod

Topped With a Shallot & Herb Bread Crumb

Shrimp Scampi

Sautéed Shrimp in a Garlic, Butter, Parsley Sauce over Rice

Mediterranean White Fish

Broiled Cod, Topped with Sliced Tomatoes, Red Onion, Swiss Cheese

Seafood Marinara

Shrimp, Scallops & Mussels in a Marinara Sauce over your choice of Starch

Poultry

Chicken Parmesan

Breaded Chicken Cutlet, Tomato Sauce, Melted Mozzarella Cheese

Vermont Cheddar Chicken

Marinated Grilled Chicken Breast, Mushrooms, Cheddar Cheese Green Onion Garnish

Chicken Francaise

Lightly Egg Battered Chicken Breast, Lemon White Wine Parsley Sauce

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham & Swiss Cheese, Mornay Sauce

Chicken Toscana

Sautéed Chicken Breast, Mushroom, Lemon White Wine Sauce, Topped With Prosciutto, Melted Mozzarella Cheese

Chicken Marsala

Sautéed Chicken, Marsala Mushroom Sauce

Stuffed Chicken Breast

Apple and Vegetable Stuffing, Orange Marmalade Sauce

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Vegetarian

Asparagus & Mushroom Risotto

*Creamy Arborio Rice, Asparagus, Cremini Mushrooms,
White Wine Vegetable Stock, Reggiano Parmesan Cheese*

Stuffed Portobello Mushroom

*Twin Stuffed Mushrooms, filled with, Spinach, Roasted Red Peppers
Feta Cheese, Parmesan Cheese, Cheddar Cheese*

Pasta Primavera

*Broccoli, Mushrooms, Zucchini, Red Onion, Grape Tomatoes,
Penne Pasta, Garlic White Wine Sauce, Parmesan Cheese*

DINNER ACCOMPANIMENTS

SALADS

(Choice of One)

Garden Salad

Mixed Lettuce and Field Greens, Cucumbers, Grape Tomatoes, Red Onion, Croutons

Caesar Salad

Romaine Lettuce, Tossed with Caesar Dressing, Croutons, Parmesan Cheese

Chilled Pasta Salad

*Penne Pasta, Diced Red Onion, Grape Tomatoes, Broccoli, Carrots
Cheese, Pepperoni, Salami, Italian Vinaigrette*

Upgraded Salads

Caprese Salad

*Vine Ripe Tomatoes, Fresh Water Mozzarella, Fresh Basil,
Olive Oil, Seasoning, Balsamic Drizzle*

3.95++ pp

Summer Chopped

*Chopped Romaine, Diced Cucumbers, Tomatoes, Red Onion,
Blue Cheese, Avocado, White Balsamic Dressing*

4.95++ pp

Beet Salad

Roasted Beets, Field Greens, Goat Cheese, Candied Walnuts, Balsamic Dressing

\$5.95++ pp

Brussels Sprouts & Kale Salad

*Chopped Brussels Sprouts, Kale, Walnuts, Cranberries,
Blue Cheese, Crispy Onions, Balsamic Dressing*

6.95++ pp

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STARCH

(Choice of one)

Rice Pilaf, Baked Potato, Twice baked Potatoes, Roasted Red Potatoes, Garlic Parmesan Mashed, and Boiled Baby Reds with Garlic, Butter, and Parsley

Vegetables

(Choice of One)

Mixed Vegetable, Honey Glazed Carrots, Peas & Onions, Sweet Kernel Corn or Farm Fresh in Season, Broccoli, and Green Beans

Upgraded Vegetables

Add 3.75++ pp

Roasted Asparagus, Braised Brussels Sprouts with Crispy Prosciutto,

HOT HORS D'OEUVRES

Swedish Meatballs

Italian Meatballs

Vegetable Spring Roll

Coconut Chicken Skewer

Cocktail Franks in Puff Pastry

Arancini Rice Balls

Mac & Cheese Bites

Mini Crab Cakes

Assorted Quiche

Spanakopita

Brie & Raspberry Phyllo Dough

Chicken Satay or Beef

Asparagus in Phyllo Dough

Crab Stuffed Mushrooms

Cheese Stuffed Mushrooms

Scallops & Bacon

COLD HORS D'OEUVRES

Melon & Prosciutto Skewers

Antipasto Skewers

Caprese Skewers

Bruschetta Bread

Pear, Blue & Prosciutto Skewers

Cucumber Rounds with Cream Cheese & Salmon

Shrimp Cocktail Butlered (\$2. ++ Per person up Charge for Bronze Package)

OP's Lakeside Catering

WEDDING ENHANCEMENTS

CHEF DISPLAYS

(Minimum of 50 pp)

Gourmet Slider Bar

A Trio of Petite Chicken, Cheese Burger & Pulled Pork Sliders Accompanied by Cole Slaw, Mae Ploy Relish, Caramelized Onions, Mustard, Ketchup, BBQ Sauce

\$5.95++ pp

Smoked Salmon Display

Cold Smoked Salmon, served with Diced Red Onion, Capers, Sliced Baguette Bread. Herb Mustard

\$4.95++ pp

Charcuterie Display

Imported Italian & Domestic Meats, Imported & Domestic Cheeses Mediterranean Olives, Mustards, Assorted Nuts, Green & Red Grape Garnish

\$6.50++ pp

Hummus & Tabouli Display

Tabouli, Hummus, Pita Bread, Crackers, Grilled Vegetables, Imported Olives Roasted Red Peppers, Artichokes

\$4.95++ pp

International Fruit & Cheese Display

Imported & Domestic Cheeses, Fresh Seasonal Fruit, Crackers

\$5.25+++ pp

Fresh Crudités Display

Fresh Raw Vegetables Served with Gourmet Dips

\$3.95+= pp

CHEF ATTENDED STATION

(Minimum of 50 pp)

Pasta Station

Chef Attended; cooked to Order. Choice of 2 Pastas, Alfredo, Marinara, Pink Cream Sauce With your choice of Spinach, Mushrooms, Peppers, Sausage, Baby Shrimp, Artichokes, Garlic, Onions, Olives, Broccoli, Parmesan Cheese

\$4.95++ pp

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Macaroni & Cheese Station

*Vermont Cheddar, Cream, Parmesan Cheese, Choice of the Following:
Mushrooms, Baby Shrimp, Spinach, Sausage, Caramelized Onions*
\$4.95++ pp

Nacho Station

*Crispy Nacho Chips Topped with Choice of: Nacho Cheese, Taco Meat, Diced Tomatoes
Jalapeño Peppers, Olives, Salsa, Sour Cream, Guacamole*
\$3.95++ pp

Asian Stir Fry

*Seasoned Beef or Chicken, Sliced Carrots, Celery, Onions, Broccoli, Brown Rice
Soy, Ginger, Mae Ploy, Sesame Oil, Sesame Seeds*
\$5.95++ pp

OP's Famous Raw Bar

**(Bronze and Silver Package there is an up Charge of \$4.00++ per person)
Station of Oysters, Clams, Shrimp Lobster and Ahi Tuna, with Mignon Sauce,
Cocktail Sauce, Lemons*
Market Price

Chef Attended Carving Stations

Whole Roasted Turkey

Corn Bread Stuffing, Sliced Rolls Cranberry Relish, Turkey Gravy
8.95++ pp

Prime Rib of Beef Au Jus

Au Jus, Horseradish Mayo, Sliced Rolls
13.95++ pp

Roasted New York Sirloin

Mushroom Bordelaise, Creamy Blue Cheese Sauce, Sliced Rolls
11.95++ pp

Slow Baked Pit Ham

Rum Raisin Sauce, Sliced Rolls
7.95++ pp

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Assorted Appetizers

HOT HORS D'OEUVRES

Swedish Meatballs	\$165.00 per 100pcs / \$90.00 per 50pcs
Italian Meatballs	\$165.00 per 100pcs / \$90.00 per 50pcs
Vegetable Spring Roll	\$135.00 per 100pcs / \$77.50 per 50pcs
Coconut Chicken Skewer.....	\$275.00 per 100pcs / \$147.50 per 50pcs
Cocktail Franks in Puff Pastry	\$175.00 per 100pcs / \$95.00 per 50pcs
Arancini Rice Balls.....	\$225.00 per 100pcs / \$120.00 per 50pcs
Mac & Cheese Bites.....	\$150.00 per 100pcs / \$85.00 per 50pcs
Mini Crab Cakes	\$230.00 per 100pcs / \$125.00 per 50pcs
Assorted Quiche.....	\$150.00 per 100pcs / \$85.00 per 50pcs
Scallops & Bacon.....	\$350.00 per 100pcs / \$185.00 per 50pcs
Spanakopita.....	\$140.00 per 100pcs / \$90.00 per 50pcs
Brie & Raspberry Phyllo Dough.....	\$225.00 per 100pcs / \$122.50 per 50Pcs
Chicken or Beef Satay.....	\$230.00 per 100pcs / \$125.00 per 50pcs
Asparagus in Phyllo Dough.....	\$280.00 per 100pcs / \$150.00 per 50pcs
Crab Stuffed Mushrooms.....	\$320.00 per 100pcs / \$170.00 per 50pcs
Cheese Stuffed Mushrooms.....	\$230.00 per 100pcs / \$125.00 per 50pcs

COLD HORS D'OEUVRES

Melon & Prosciutto Skewers.....	\$280.00 per 100pcs / \$150.00 per 50pcs
Antipasto Skewers	\$230.00 per 100pcs / \$125.00 per 50pcs
Chilled Shrimp Cocktail.....	\$500.00 per 100.00pcs / \$280.00 per 50pcs
Bruschetta Bread.....	150.00 per 100.00pcs / 85.00 per 50pcs
Pear, Blue & Prosciutto Skewers	275.00 per 100pcs / 147.50 per 50pcs
Cucumber Rounds with Cream Cheese & Salmon.....	225.00 per 100pcs / 122.50 per 50pcs

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Late Night Party Snacks

13.00++ pp, per hour

*Soft Pretzel Sticks with Dipping Sauces, Home Made Snack & Nut Mix
Cured Meats, Cheeses and Grilled Vegetables, Bread & Crackers*

Beverages

OP's Lakeside Catering offers a variety of top-quality brands of beverages. If your group requests a special product that we do not carry, you will be charged the retail price for all ordered bottles or cases. A variety of cordials, kegs of beer and additional liquors available upon request.

All bar packages include liquor, house wine, domestic and imported beer, bottled water and soft drinks and are not included in meal packages.

**One bartender per 75 guests is provided complimentary with Fixed Price Hosted Bar.*

**Bartender fee of \$50 for the first hour and \$25 for each additional hour per bar will apply should sales not exceed \$300 per hour per bar average on Consumption Bar.*

FIXED PRICE HOSTED BAR

TIER ONE:

<i>FIRST HOUR</i>	<i>\$15.00 per person</i>
<i>SECOND HOUR</i>	<i>\$11.00 per person</i>
<i>THIRD HOUR</i>	<i>\$9.00 per person</i>
<i>EACH ADDITIONAL HOUR</i>	<i>\$7.00 per person</i>

TIER ONE BAR INCLUDES:

*Jim Beam, Captain Morgan, Marker's Mark, Johnny Walker Red & Black, VO, Jack Daniels, Bacardi White Rum, Tito's Vodka, Malibu Rum, Jose Cuervo Tequila, Triple Sec, Peachtree, Sweet & Dry Vermouth, Tanqueray, and Seagram's Dewar's Woodbridge House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, Moscato, and Champagne
Domestic Beer: Bud, Bud Light, Coors Light, Non-Alcoholic Beer
Imported Beer: Corona, Heineken, Labatt's and Stella
Specialty Beer: Adirondack, Davidson's, Shocktop, Sam Adams, and Common Roots
Assorted Mixers: Bottled Water and Soft Drinks*

FIXED PRICE HOSTED BAR

TIER TWO:

<i>FIRST HOUR</i>	<i>\$12.00 per person</i>
<i>SECOND HOUR</i>	<i>\$8.00 per person</i>
<i>THIRD HOUR</i>	<i>\$6.00 per person</i>
<i>EACH ADDITIONAL HOUR</i>	<i>\$4.00 per person</i>

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TIER TWO BAR INCLUDES:

House Brand Vodka, Gin, Rye, Rum, Bourbon, Scotch, Tequila, Triple Sec, Sweet & Dry Vermouth
Woodbridge House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel and Champagne
Domestic Beer: Bud, Bud Light, Coors Light, Non-Alcoholic Beer
Imported Beer: Corona, Heineken, and Labatt's
Assorted Mixers: Bottled Water and Soft Drinks

Consumption Bars, Cash Bars and Fixed Price Hosted Bar Pricing

	Cash	Consumption
Mixed Drink per drink	\$8.50	\$6.50
Domestic Beer per bottle	\$5.50	\$4.25
Imported Beer per bottle	\$7.00	\$5.25
House Wine per glass	\$9.50	\$7.50
Soft Drinks per drink	\$3.00	\$2.25
Bottled Water per bottle	\$3.00	\$2.25
Cordials per drink, upon prior request	\$9.50	\$7.50

- Consumption Bar prices-based Tier One liquors.
- Consumption and Fixed Price bar prices, add 20% service charge and applicable state tax.
- Cash bar include service charge and applicable state tax.