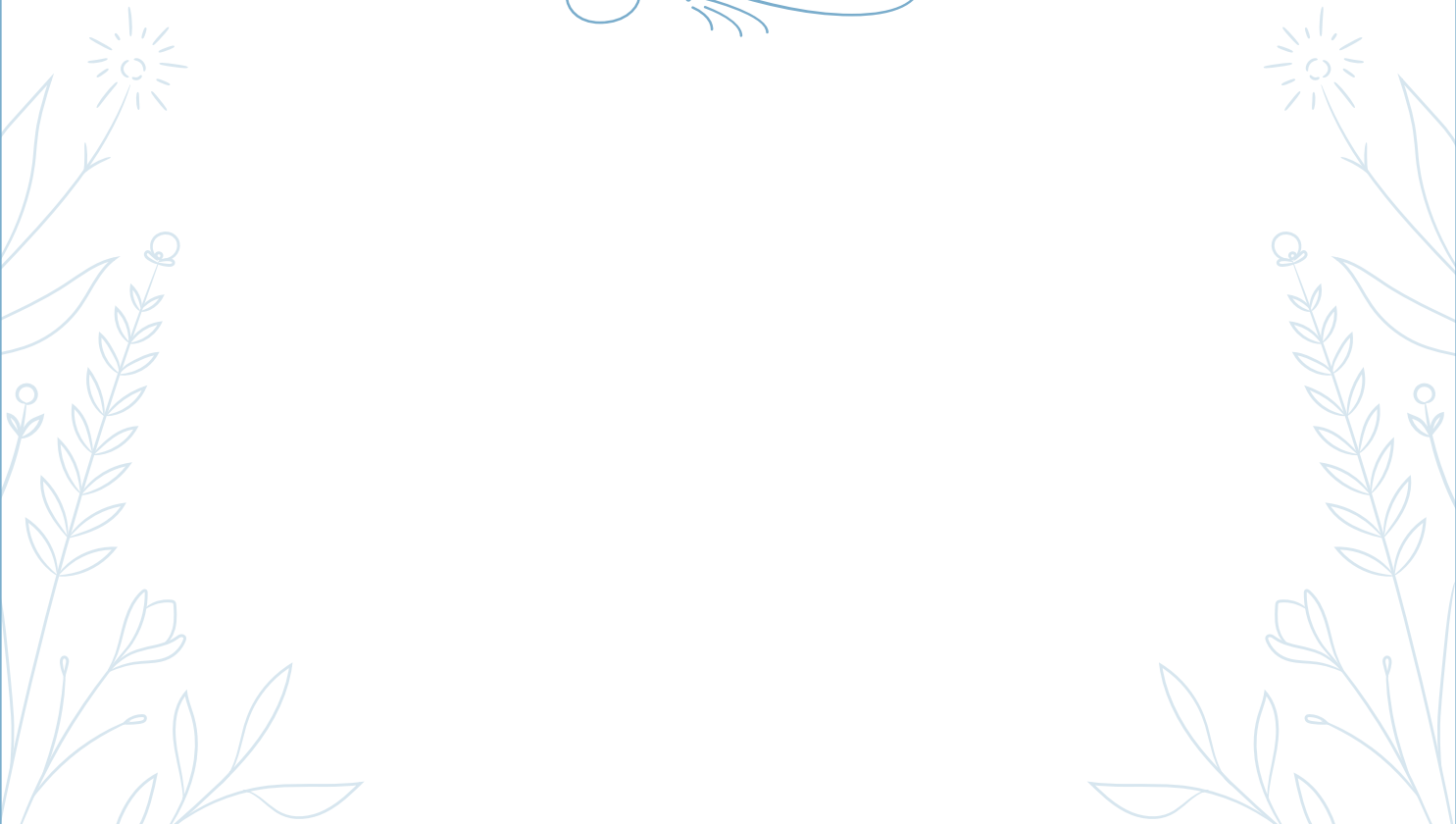




Harbor Hotel
COLLECTION

Wedding Packages





Harbor Hotel
COLLECTION

Arrangements & Special Touches

(included in all wedding packages)

- B* Professional consultant to plan your menu and all details of your reception
- B* One hour open bar before dinner
- B* Champagne toast for the head table
- B* Three hours of open bar following dinner
- B* Elevated, illuminated, and skirted head table
- B* Skirted and decorated cake and gift table
- B* Complimentary cake cutting
- B* Complimentary coffee service following dinner
- B* Choice of complete sit-down dinner or dinner buffet
- B* Vegan and Vegetarian menus available
- B* Complimentary glass centerpieces with candles
- B* Complimentary placement of place cards and favors
- B* Complimentary menu tasting for two

Harbor Hotel
COLLECTION

Elegant Wedding Plan

\$99.99*

Sit Down Dinner Includes:

Salad of Mixed Field Greens
Warm Rolls,
Choice of Potato
Seasonal Vegetable
Coffee Service

Choice of Two Entrées

Boneless Stuffed Chicken Breast
with Herb Beurre Blanc

Chicken Cordon Bleu
with Mornay

Grilled Top Sirloin of Beef
with Port Demi Glaze

London Broil
with Sherried Mushroom Sauce

Roast Pork Tenderloin
with Cranberry Chutney

Broiled Grouper with Citrus Mignonette

Sweet Potato Yukon Galette
with Spinach Cream Sauce

Buffet Dinner Includes:

Salad of Mixed Field Greens,
Warm Rolls,
Choice of Potato,
Seasonal Vegetable
Coffee Service

Choice of Three Entrées

Carved Top Sirloin of Beef Au Jus

Roast Turkey with Sage Dressing

Virginia Baked Ham with Apricot Glaze

Seafood Newburg with Rice Pilaf

Roast Loin of Pork
with Rosemary Veloute

Boneless Breast of Chicken Marsala
or Picatta

Choice of One:

Penne Pasta with Marinara Sauce

Roasted Vegetable Salad

Cheese Tortellini with Vodka Sauce

Pasta Primavera

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

*CUSTOM MENU AVAILABLE UPON REQUEST

Harbor Hotel
COLLECTION

Exquisite Wedding Plan
\$119.99*



Champagne Toast for the Head Table

Wine Toast for all Guests

Hors d' oeuvres display during cocktail hour
to include:

Domestic and Imported Cheeses
with Crackers

Fresh Sliced Fruit

Vegetable Crudités with Herb Dip



Sit Down Dinner Includes:

Salad of Mixed Baby Greens

Warm Rolls

Choice of Potato

Seasonal Vegetable

Coffee Service

Your Choice of Two Full Course Entree

Chicken Wellington

Prime Rib of Beef Au Jus

Grilled New York Strip Steak

Broiled Filet Mignon with Thyme Demi-Glace

Almond Crusted Salmon Filet
with Green Grape Verju

Almond Crusted Orange Roughy
with Vanilla Vinaigrette

Cashew Encrusted Chicken Breast
with Scotch Raisin Sauce

Ginger Marinated Vegetables En Papillote
with Mediterranean Couscous

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

*CUSTOM MENU AVAILABLE UPON REQUEST

Harbor Hotel
COLLECTION

Elaborate Wedding Buffet
\$119.99*



Champagne Toast for the Head Table

Wine Toast for all Guests

Hors d' oeuvres display during cocktail hour to include Domestic and Imported Cheeses with Crackers, Fresh Sliced Fruit and Vegetable Crudités with Herb Dip

Coffee Service



Choice of Salad

Salad of Mixed Field Greens
Caesar Salad
Greek Salad

All salads served with warm rolls

Choice of Potato or Rice

Wild Mushroom Rice Pilaf
Whipped Potatoes with Scallions
and Sour Cream
Roasted Garlic Parmesan Mashed Potatoes

Three Cheese Au Gratin Potatoes
Asparagus Risotto
Pancetta Roasted Red Potatoes

Choice of Vegetable

Roasted Vegetable Medley
Broccoli and Cauliflower Au Gratin
Ratatouille
Glazed Baby Carrots with Kale
French Green Beans Almondine

Choice of Two Entrees

Chicken Saltimbocca
Crab Stuffed Chicken Breast
Brie and Wild Mushroom Stuffed Chicken Breast
with Roasted Tomatoes and Fennel
Marinated Pork Loin Caribbean
Almond Crusted Salmon with Green Grape Verjus
Veal Francias
Lobster and Shrimp in Chardonnay Cream
with Pastry Shell

Choice of Pasta

Pasta Primavera or Marinara
Tortellini with Alfredo or Vodka Sauce
Vegetable Lasagna
Cheese Ravioli with Sundried Tomato Leek Cream

Carving Station (Choice of One)

Roasted Tenderloin of Beef Bordelaise
Roast Prime Rib of Beef Au Jus
Roast Leg of Lamb

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

*CUSTOM MENU AVAILABLE UPON REQUEST



Harbor Hotel
COLLECTION

Extra Touches

- B* Wine toast for all guests\$3.00/person
- B* Champagne toast for all guests\$4.00/person
- B* Assorted cheese and fresh fruit display\$5.00/person
- B* Vegetable Crudités and Herbed Dip\$4.00/person
- B* Sweet Table with Coffee, Tea and Decaf\$7.00/person
(Assorted pastries, éclairs, and cream puffs)
- B* Additional hour of open bar\$5.00/person
- B* Designated premium brands \$6.00/per person per hour
- B* Chair covers\$5.00/person

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.



GENERAL INFORMATION

Thank you for considering the Chautauqua Harbor Hotel for your upcoming event. Our hotel offers a variety of options and a professional staff to provide you with a memorable experience.

PAYMENT POLICY

Please Note: A minimum food and beverage expenditure, plus tax and service charges are required for all ballroom events. Day of week, time of year and special event dates are all factors in determining these minimums. Your Catering Sales Manager will supply all specifics based on your needs. Any and all overnight accommodations may not be applied to this minimum.

We must have a tentative count at time of booking your event. A final guaranteed count is required 10 days prior to your event. You will be allowed to vary 10% from your initial count at time of booking. This will be noted as your minimum guarantee number of guests. You will be charged at minimum for this number of guests.

We require a non-refundable deposit to secure your date at time of booking. We will require an additional non-refundable deposit to bring your deposit total to 35% of the total value of your Wedding/Event. This must be paid within six (6) months of time of booking (immediately, if you are closer than six (6) months). One month prior to your event, deposits totaling 50% of the total event cost is due. This is a non-refundable deposit.

Payment of the total balance is due ten (10) days prior to your event, along with the final details based on the guaranteed number of guests.

All final payments due may be paid by either cash, cashiers check money order or bank draft. No credit cards or personal checks will be accepted. Menu prices are guaranteed 90 days prior to your event.

SECURITY

Chautauqua Harbor Hotel will not assume responsibility for any personal items prior to, during or following your event.

BEVERAGE SERVICE

Please note that alcoholic beverage sales are regulated by the State of New York. Chautauqua Harbor Hotel, as a licensee, is responsible for administration of these regulations. It is policy that no liquor, beer or wine may be brought into the facility from outside sources. It is New York State law that no person under the age of 21 be served, consume or possess any alcoholic beverage.

DECORATIONS

Chautauqua Harbor Hotel will not permit any tape, staple, nails or any other substance used to affix items to the walls or ceilings.

SERVICE CHARGE AND SALES TAX

There is a 22% service charge on all food and beverages. There is also a New York State sales tax of 8% charged on all food, beverage, room rental and special services.

ADDITIONAL INFORMATION

No food products may be brought into or removed from the facility. The hotel reserves the right to move functions to alternate function/meeting rooms based on the final guarantee of attendees without prior notification.