



The Statler Hotel Wedding Menus



General Information

Function Arrangements

Banquet menus, room set-ups and other details pertaining to your wedding will be finalized with your Event Planning Manager at least three weeks prior to your event. Our Event Planning Manager will work with you in selecting the proper menu items and room arrangements to ensure a joyous occasion.

Catering

Catering rooms are assigned according to the anticipated number of guests. If the number of guests fluctuates it may become necessary to reassign function space accordingly.

Guarantees

The exact number of persons in attendance must be given to our Sales office by noon, five working days prior to the date of the function. This number is not subject to reduction; however, the hotel will be prepared to serve 5% above the guaranteed number. If no guarantee is received, the number of guests indicated on the Event Order (your original estimate) will be considered as such. You will be charged for the guarantee or the number attending, whichever is greater.

Food and Beverage Service

Please use the enclosed banquet menus for your function planning. We would be happy to custom design menus tailored to your wedding. Food and Beverage pricing will be confirmed three month's prior to your event.

No food of any kind may be brought into The Statler Hotel. The Statler Hotel holds a license granted by the Alcoholic Beverage Commission of NYS and is held responsible for complying with its regulations. Therefore, neither patrons, nor their invited guests will be allowed to bring alcoholic beverages into The Statler Hotel. Food and beverages prepared by and/or supplied by the hotel are not allowed to be taken off property by the host or invited guest.

Please select one meal to serve all of your guests. Should you decide to select more than one entrée, the following guidelines will apply:

- Exact counts of each entrée selected will apply for all meals served including vegetarian or special dietary meals.
- A per person charge will be applied to the listed price of each entrée.
- Client is responsible for providing method of determining who gets which entrée.
(i.e., nametags, place cards, colored tickets.)

Service Charge and Taxes

A service charge of 18% will be added to all food and beverage prices. All food, beverage and service charges quoted are subject to an 8% New York State and Tompkins County tax.

Billing

Each function is to be paid by check 48 hours in advance of the event. A deposit of is required to secure space.

Displays, Decorations and Personal Property

Our Event Planning Manager welcomes the opportunity to assist you with recommendations for entertainment, florists, ice carvings, specialty linens, and wedding/occasion cakes. If you have made arrangements with outside vendors, The Statler Hotel must be advised of vendor's name, phone number, set-up and delivery requirements. All displays and/or decorations proposed by the patrons will be subject to the approval of The Statler Hotel. Any property of the patron and/or the patrons guests brought on the premises will be at the sole risk of the patron. The Statler Hotel will not be liable for any loss or damage to any such property for any reason.

Ballroom Minimum

The ballroom requires a minimum of 125 guests guaranteed. If less than 125 guests are guaranteed a room rental fee will be added. During certain special event periods the ballroom requires a minimum revenue.



Congratulations!

The Statler Hotel is delighted to be your partner in planning your wedding celebration. To simplify the planning process, The Statler Hotel provides you with a number of complimentary services:

Personal Wedding Consultant

Referral Guide and Checklist

Exceptionally Attentive Service

Rental of Banquet Room and Dance Floor

White Floor Length Linen

Color Coordinated Napkins, Linens, and Fine China

Choice of Silver Candelabras, Crystal Candlestick Holders, or Crystal Votives, Complimented with White Candles

Butler Passed Hors D'oeuvres

Wedding Cake Cut and Served
~Couple to Provide Wedding Cake~

Complimentary Guestroom for Bride and Groom on the Night of the Wedding
With a Complimentary Bottle of Champagne and Chocolate Dipped Strawberries

We want your wedding day to be a unique and memorable day.
Our courteous staff is dedicated to providing you with personal service
throughout every stage of the planning process.



The Enchanted Wedding Package

Package includes:

One Hour Reception*
With Your Choice of Hors d'oeuvres

Four-Course Dinner
With Appetizer, Salad, Entrée, and Dessert

or

Elaborate Buffet

*Bar and Dinner Wine Service are Not Included



Reception

Your One-hour Reception Includes

An International Cheese Display with Fresh Fruit, Crudités, Assorted Breads, and Crackers
and
Four Hors d'oeuvres Passed Butler Style

~Please Select a Total of Four Items~

Hot

Coconut Shrimp with Sweet and Sour Sauce
Assorted Mini Quiche
Chinese Dim Sum with Sweet and Sour Sauce
Sirloin Slice with Horseradish on a Crostini
Wild Mushroom Ragoût in Phyllo Pouch
Artichoke and Boursin Fritters
Crab Cakes with Cajun Rémoulade
Skewer of Grilled Thai Chicken with Sesame Dipping Sauce

Cold

Smoked Salmon Canapé with Curry Crème Fraîche on Cucumber Round
Roquefort Mousse on Celery with Caramelized Walnuts
Tomato, Mozzarella, and Basil Canapé
Rice Wine Marinated Vegetables on Jicama Rounds
Profiteroles Stuffed with Shrimp Salad
Prosciutto Wrapped Melon
Smoked Chicken Canapé with Papaya

You May Wish to Add

Spicy Duck Confit Wonton
Additional per Person Charge

Jumbo Lump Crab in Puff Pastry
Additional per Person Charge

Grilled Lamb Chops with Mint Aioli
Additional per Person Charge



Appetizers

~Please Select One~

Tomato Bisque with Basil Chantilly Cream

Artichoke and Goat Cheese Tart

Wild Mushroom Sherry Ragoût in Puff Pastry with Rosemary Cream

Chilled Cucumber-Dill Soup

Crab Cake with Smoked Tomato Coulis

Grilled Mediterranean Vegetables, Fresh Mozzarella, and Hummus with Focaccia Chips

Shrimp Cocktail with Classic Cocktail Sauce
Additional per Person Charge

Trio of Shrimp, Scallop, and Crab Claw
Fresh Vegetable Salsa
Additional per Person Charge



Salads

~Please Select One~

Caesar Salad

Torn Romaine with Grape Tomatoes, Kalamata Olives, Garlic Croutons, and Parmesan Cheese
House-made Caesar Dressing

Seasonal Fruit Laced with Champagne Served in Stemmed Goblet

Garden Herbed Salad

Grape Tomatoes, Sliced Red Onion, Cucumbers, Julienne Beets, and Carrots
Red Grape Vinaigrette

Field Greens Salad

Mandarin Orange Segments, Dried Cranberries, and Toasted Almonds
Asian Pear Dressing

Spinach Salad

Gorgonzola Cheese and Candied Pecans
Apple Cider Vinaigrette

Poached Pear Salad

Endive, Frisée and Arugula Lettuce
Candied Walnuts, Feta Cheese and Poached Pear
Champagne Vinaigrette
Additional per Person Charge

Caprese Salad

Tomato and Mozzarella Salad with Basil
Aged Balsamic Vinegar with Extra Virgin Olive Oil
Additional per Person Charge



Entrée Selections

All dinner selections include your choice of appetizer, salad, entrée, and dessert.
If you would like to offer two to three entrées a \$2.00 per person charge will be applied to the noted price of each entrée. Choice of entrée selections must be provided five business days prior to the event. Entrée choice must be noted on each guest's place card.

Chicken Marsala

Poultry

Herbed Boneless Breast of Chicken with Pecan Rum Sauce

Seared Boneless Breast of Chicken with Herbed Tarragon Sauce

Stuffed Chicken Breast with Goat Cheese and Spinach with Apple Brandy Sauce

Filet Mignon with Cabernet Demi-glace

Beef

Prime Rib with Creamy Horseradish Sauce

Filet Mignon with Wild Mushroom Sauce

Peppercorn Crusted New York Strip Steak with Port Bordelaise

Lamb

Roasted Rack of Lamb Marinated in Rosemary with Dried Cherry Sauce

Grilled Mahi Mahi with Mango Salsa

Fish

Seared Salmon in a Chardonnay-dill Sauce

Herb Crusted Bass in a Pinot Noir Sauce

Seared Salmon with Pinot Noir Syrup

Mushroom Ravioli with Puttanesca Sauce
Wilted Broccolini

Vegetarian

Exotic Mushroom Napoleon
Gruyere Cheese, Wilted Spinach
Balsamic Glaze

Tri-Colored Tortellini with Roasted Vegetables
Basil Pesto

Roasted Vegetable Strudel



Combination Dinner Entrée

Petit Filet Mignon with Port Wine Sauce and Trio of Lemon-Pepper Shrimp

Grilled Chicken with Citrus Thyme Jus and Grilled Filet Mignon with Wild Mushroom Sauce

Seared Chicken Breast and Filet of Salmon with Blood Orange Beurre Blanc and Leek Sauce

Herb Crusted Sea Bass and Seared Petit Filet Mignon with Pommery Mustard Sauce

Grilled Boneless Breast of Chicken and Crab Cake with Roasted Lemon Rosemary Sauce



Desserts

~Please Select One ~

Chocolate Mousse in a Chocolate Cup with Raspberry Coulis

Tri-Color Sorbet with Chocolate Biscotti and Fresh Fruit Purée

Seasonal Fresh Fruit Topped with Grand Marnier

Lemon Ice and Seasonal Fruit Tossed with Honey and Thyme

Tiramisu with Mocha Caramel Sauce

Delectable Dessert Buffet

Petite Fours, Chocolate Covered Strawberries, Mini Crème Puffs, Petit Crème Brûlée,
Chocolate Truffles, Strawberry Zabaglione, and Fruit Tartlets

Coffee, Decaffeinated Coffee, and Tea will be Served with Dessert



Cucina Wedding Buffet

The Cucina Wedding Buffet Includes a Selection of Four Hors d'oeuvres for the One-hour Reception

Baguette Bread, Lavosh Crackers, Boule Rolls, and Butter

Tossed Romaine Lettuce, Grape Tomatoes, Parmesan, Caesar Dressing, and Garlic Croutons

Grilled Asparagus, Lemon Oil and Raspberry Vinaigrette

Cucumber Sunomono

Oven-baked Wild Mushrooms with Shallots and White Truffle Dressing

Lump Crab and Hass Avocado Salad with Bok Choy

Fresh Mozzarella, Oven-roasted Roma Tomatoes and Basil Pesto

Baked Brie Cheese in a Puff Pastry

Black Angus Beef Strip Loin with Pommery Mustard Sauce

Charcoal Grilled Chicken with Orange Grand Marnier Sauce

Cedar Plank Grilled Salmon with Citrus Balsamic Vinaigrette

Dry Fruit Couscous with Roasted Vegetables

Zucchini and Squash Medley

Elegant Dessert Assortment

Strawberry Zabaglione, Berry Tarts, Raspberry Mousse,

Chocolate Dipped Strawberries and Amaretto Cake

Coffee, Decaffeinated Coffee, and Tea



The Statler Wedding Buffet

The Statler Wedding Buffet Includes a Selection of Four Hors d'oeuvres for the One-hour Reception

Baguette Bread, Lavosh Crackers, Boule Rolls, and Butter

Macadamia Nut Crusted Goat Cheese Salad with Baby Greens and Raspberry Dressing

Beet Slaw with Gorgonzola Cheese, Pecan and Walnut Oil

Tossed Romaine Lettuce, Grape Tomatoes, Parmesan, Caesar Dressing, and Garlic Croutons

Shrimp and Scallop Salad with Lobster and Tobiko
Corn Dressing, Lemon Oil

Seared Chicken on Sautéed Spinach, Artichokes and Portobello Mushrooms

Beef Rib Eye with Balsamic Demi-glace

Teriyaki Salmon Fillet on Baby Bok Choy and Yuzu-Orange Reduction

Gratin of Zucchini, Tomato and Eggplant

Butternut Squash Risotto Cakes with Harissa Sauce

Arugula Ravioli with Sage Butter and Parmesan Cheese

Chocolate Lovers Buffet

Traditional Tiramisu, Chocolate Truffles, Chocolate Mousse,

Chocolate Profiteroles and Chocolate Covered Strawberries

Coffee, Decaffeinated Coffee, and Tea



Options – To Enhance Your Event

White Cloth Chair Covers with Individual Chair Ties
~Other Colors Available Please Inquire~

Valet Parking
Based on Guaranteed Count

Ice Sculpture

Additional Hour Charge Beyond 5 Hours

Custom Printed Menus

“To Go” Coffee

Chocolate Fountain
Price on Request

Ficus Trees with White Lights



Cocktail Receptions

These full service bars offer a complete selection of liquors, beers, wines, and sodas.

Four different packages are available to choose from.

Champagne toasts are additional; please refer to wine list for champagne options.

Premium Open Bar Package

Includes cocktails, beer, wine, and soda.

Tablesides wine service with dinner included with the 5 Hour Open Bar Package.

Additional wine selections are available upon request.

Charges are based on the guaranteed attendance or the actual attendance, if higher.

Standard Open Bar Package

Includes cocktails, beer, wine, and soda.

Tablesides wine service with dinner included with the 5 Hour Open Bar Package.

Additional wine selections are available upon request.

Charges are based on the guaranteed attendance or the actual attendance, if higher.

Premium Consumption Bar

This full service bar offers a complete selection of cocktails, beer, wine, and soda.

Beverages are charged on an actual consumption basis.

Wine service with dinner is additional.

Standard Consumption Bar

This full service bar offers a complete selection of cocktails, beer, wine, and soda.

Beverages are charged on an actual consumption basis.

Wine service with dinner is additional.



Wine and Spirits Selections

Premium Brands of Liquor*

Absolut Vodka, Tanqueray Gin, Myers Rum,
Johnnie Walker Black, Cuervo Gold Tequila, Canadian Club Whiskey, Jack Daniels
Bourbon, Kahlua, Bailey's, Triple Sec, Amaretto, and Coffee Liquor

Standard Brands of Liquor*

Smirnoff Vodka, Gordon's Gin, Bacardi Light Rum,
Jim Beam Bourbon, White Horse Scotch, Seagram's 7 Whiskey,
Pepe Lopez Tequila, Peach Schnapps, Triple Sec, Amaretto, and Coffee Liquor

Standard Wine*

Concha y Toro Xplorador Merlot
Placido Pinot Grigio
Corbett Canyon White Zinfandel

Premium Wine*

Benzinger Cabernet Sauvignon
Kendall Jackson Chardonnay
Round Hill White Zinfandel

Standard Beer*

Budweiser
Coors Light
Michelob Lite

Premium Beer*

Heineken
Sam Adams
Amstel Light
Ithaca Nut Brown
Haake Non-Alcoholic

*Subject to Availability



Banquet Wine List

Bin #	Variety	Sparkling	Appellation
108		Moët & Chandon, White Star	Epervay
110		Perrier Jouët, Extra Dry	Epervay
112		Banfi, Brut	Tuscany
116		Dr. Frank, Brut	Finger Lakes

		Whites	
206	Pinot Grigio	Banfi, San Angelo	Tuscany
224	Sauvignon Blanc	Brancott, Reserve	Marlborough
226		Concha y Toro, Casillero del Diablo	Chile
268	Chardonnay	Sonoma Cutrer, Russian River Valley	Sonoma
270		Banfi, Fontanelle	Montalcino
6		Kendall-Jackson	California
278		Dr. Frank, Barrel Fermented	Finger Lakes
246	Riesling	Treleaven, Semi-Dry	Finger Lakes

		Reds	
428	Sangiovese	Banfi, Chianti-Classico Riserva	Tuscany
430		Banfi, Centine	Tuscany
458	Cabernet Sauvignon	Sterling	Napa Valley
474		Stonehaven, Limestone Coast	South Australia
7		Benzinger	California
502	Merlot	Ferrari Carano	Sonoma
512		Dr. Konstantin Frank	Finger Lakes
514		Hope Estate	Australia
532	Pinot Noir	Willamette Valley Vineyards, Whole Cluster	Willamette Valley
534		Herman J. Wiemer	Finger Lakes
552	Shiraz	Stonehaven, Limestone Coast	South Australia
568	Zinfandel	Seghesio	Sonoma

	House Select
7	Sparkling
366	White
368	Red

For a more extensive selection, please ask to see the Taverna Banfi Wine List
All wines are subject to availability