

EVENTS AT SARATOGA NATIONAL



WEDDING MENU

MAZZONE MANAGEMENT GROUP LTD.



Welcome

Thank you for considering Saratoga National Golf Club as the host for your event. Our gracious facility and grandeur setting makes this the ideal place for an indoor or outdoor banquet for up to 500 people. Our unique facility and exceptional cuisine will create a lasting impression on your guests.

Enclosed you will find menus and general information for your review. Please keep in mind that each package may be personalized to meet your unique style and budget needs. As always, please do not hesitate to contact us with any additional questions or concerns.

When you are ready to start your special day, call us at (518) 583-4653.



**ALL SARATOGA NATIONAL GOLF CLUB RECEPTION PACKAGES
INCLUDE WITH OUR COMPLIMENTS:**

- ~ full length table linen and napkins ~*
- ~ complimentary décor on all food displays ~*
- ~ private indoor/outdoor cocktail location overlooking our golf course and beautifully manicured grounds ~*
- ~ state of the art audio visual equipment for video montages and slideshows ~*
- ~ personal bridal attendant ~*
- ~ chilled champagne and sparkling Saratoga water to welcome you and your guests ~*
- ~ professional event management from start to finish ~*
- ~ assistance setting up your very own professional wedding web site through mywedding.com ~*
- ~ direction cards for your invitations ~*
- ~ discounted golf services ~*
- ~ complimentary valet parking ~*
- ~ referral assistance for hotels, ceremony locations, vendors, rehearsal dinner and shower locations ~*
- ~ special discounts provided for showers and rehearsal dinners at Saratoga National Golf Club ~*
- ~ discounted package prices for vendors and children ~*

Exclusive discounted offers for winter weddings

The Regal Menu Selections

Our Most Popular Reception!

*Five Hour Premium Open Bar, Champagne Toast
and Champagne Station to Greet Your Guests*

< see page 12 >

Select Varietal Wines Poured with Dinner

< see page 10 >



BUTLER PASSED HORS D' OEUVRES

Asian Duck Salad, Carrots, Scallions, in a Cucumber Cup • Assorted Open Faced Tea Sandwiches to include Crab, Lobster, Gorgonzola Chicken Salads • Lump Crab Cake, Lemon Caper Aioli • Bacon Wrapped Sirloin Gorgonzola en Brochette • Antipasto Sausage Skewers • Seasonal Vegetable Tartlets, Herbed Boursin • Thai Chicken Spring Rolls



STATIONARY DISPLAY

*Display of Domestic and International Cheeses, Crackers, Fresh Fruit
• Assorted Tapas • Charcuterie, Crostini, Spreads, Exotic Olives,
Marinated Mushrooms, Artichokes, Grilled Vegetables*



PASTA ACTION STATION

Please select two chef attended pasta station options:

Pasta Carbonara, Smoked Ham, Spring Peas

Shrimp Penne, Garlic, Tomatoes, Spinach, Fresh Oregano

Pappardelle with Bolognese

Farfalle, Herb Grilled Chicken, Vegetables

Rigatoni, Fresh Tomatoes, Garlic, Shallots, Basil, Tomato Cream



APPETIZERS

Please select one of the following:

*Tomato, Fresh Mozzarella, Basil Caprese,
Aged Balsamic Reduction, Extra Virgin Olive Oil*

*Seared Shrimp, Scallops, Organic Field Greens,
Belgian Endive, Roasted Garlic-Red Pepper Vinaigrette*

Seasonal Vegetable Bisque

Crisp Lump Crab Cake, Lemon Caper Aioli, Field Greens, Champagne Vinaigrette

Grilled Duck Breast, Rosti Potatoes

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SALAD

Please select one of the following:

*Organic Micro Field Greens, Cucumbers, Carrots, Grape Tomatoes,
Edible Flowers, Shaved Asiago, Balsamic Vinaigrette*

*Organic Bibb Lettuce, Radicchio, Haricot Vert,
Point Reyes Bleu Cheese, Edible Flowers, Shallot Vinaigrette*

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ENTRÉE SELECTIONS

Please select three of the following:

*Char Grilled Tenderloin of Beef, Bleu Cheese Crust,
Duchesse Potatoes, Haricots Vert, Jus Liés*

*Sliced Roast Prime Beef Sirloin, Fingerling Potatoes,
Butter Glazed Baby Carrots, Mushroom Demi Glace*

*Grilled Lemon Marinated Chicken, Summer Squash, Zucchini,
Bell Pepper, Herbed Polenta, Lemon-Garlic Beurre Blanc*

*Prosciutto, Basil, Fontina Stuffed Chicken Paillard,
Penne Pasta, Spinach, Plum Tomatoes*

*Sole Paupiette filled with Scallops, Watercress,
Melted Leeks, Wild Rice Pilaf, Chive Velouté*

*Potato Crusted King Salmon, Roasted Root Vegetable,
Late Picked Riesling Butter Sauce, Rice Pilaf*

*Our signature Butternut Squash Ravioli in Sage Beurre Blanc will be
included with your entree selections for your vegetarian guests*

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DESSERT

Mansion Bakery Wedding Cake or Allowance

Classic Confection Collection Dessert Station

Coffee & Tea Service

The Elegant Menu Selections

*Six Hour Premium Open Bar, Champagne Toast
and Champagne Station to Greet Your Guests
< see page 12 >*

*Select Varietal Wines Poured with Dinner
< see page 10 >*

BUTLER PASSED HORS D' OEUVRES

*Asian Duck Salad, Carrots, Scallions, in a Cucumber Cup • Mini Lump Crab Cakes,
Lemon Caper Aioli • Assorted Open Faced Tea Sandwiches to include Crab, Lobster,
Gorgonzola Chicken Salads • Antipasto Sausage Skewers • Beef Tenderloin Crostini,
Roasted Red Peppers, Basil Pesto • Seasonal Vegetable Tartlets, Herbed Boursin
• Thai Chicken Spring Rolls • Cajun Shrimp, Cilantro Tequila Lime Sauce*

STATIONARY DISPLAY

*Display of Domestic and International Cheeses, Crackers, Fresh Fruit
• Assorted Tapas • Charcuterie, Crostini, Spreads, Exotic Olives,
Marinated Mushrooms, Artichokes, Grilled Vegetables*

PASTA ACTION STATION

Please select two chef attended pasta station options:

Pasta Carbonara, Smoked Ham, Spring Peas

Shrimp Penne with Garlic, Tomatoes, Spinach, Fresh Oregano

Pappardelle with Bolognese

Farfalle, Herb Grilled Chicken, Vegetables

Rigatoni, Fresh Tomatoes, Garlic, Shallots, Basil in Tomato Cream

SEAFOOD STATION

Please select one of the following:

Raw Bar Station

*Freshly prepared seafood items to include Shrimp Cocktail, Crab Legs,
Fresh Oysters, Clams, Calamari, Assorted Accompaniments
Displayed in a Treasure Chest Ice Sculpture*

-or-

Sushi Station

*A variety of Sushi & Sashimi hand crafted by an authentic Sushi Chef
Accompanied by Wasabi Brick, Pickled Ginger*

APPETIZERS

Please select one of the following:

- Seasonal Vegetable Bisque • Sesame Crusted Rare Ahi Tuna, Grilled Pineapple, Bok Choy*
- Tomato, Fresh Mozzarella, Basil Caprese, Aged Balsamic Reduction, Extra Virgin Olive Oil*
- Seared Shrimp, Scallops, Organic Field Greens, Belgian Endive, Roasted Garlic-Red Pepper Vinaigrette • Braised Lamb Ravioli, Spring Carrots, Pearl Onions, Lamb Jus Liés*
- Grilled Duck Breast with Rosti Potatoes, Green Apple & Red Onion Slaw*

SALAD

Please select one of the following:

- Organic Micro Field Greens, Cucumbers, Carrots, Grape Tomatoes, Edible Flowers, Shaved Asiago, Balsamic Vinaigrette*
- Organic Bibb Lettuce, Radicchio, Haricot Vert, Point Reyes Bleu Cheese and Edible Flowers, Shallot Vinaigrette*

ENTRÉE SELECTIONS

Offered tableside to your guests the evening of the reception. Please select two of the following:

- Braised Beef Short Rib, Wild Mushrooms, Leeks, Celery Root-Potato Puree Jus Liés*
- Roast Duck Breast, Sweet Potato-Carrot Puree, Haricot Vert, Mission Figs Madeira Demi Glace*
- Roulade of Capon, Sautéed Spinach, Red Onions, Herbed Boursin, Baby Carrots & Couscous Roasted Garlic Cream Sauce*
- Grilled Lemon Marinated Chicken, Summer Squash, Zucchini, Bell Pepper, Herbed Polenta, Lemon-Garlic Beurre Blanc*
- Atlantic Salmon, Stewed Fennel, Tomatoes, Red Bliss Potatoes, Dill Beurre Blanc*
- Butter Poached Halibut with Lobster, Rock Shrimp Risotto, Cucumber & Red Onion Salad, Lobster Cream*
- Grilled Beef Tournedos & Butter Poached Lobster, Asparagus and Croquette Potatoes, Hollandaise*
- Herb Encrusted Grilled Filet Mignon, Grilled Asparagus, Gruyere Dauphinoise Potatoes*

Our signature Butternut Squash Ravioli in Sage Beurre Blanc will be included with your entree selections for your vegetarian guests

DESSERT

- Mansion Bakery Wedding Cake or Allowance*
- Butler Passed Truffles and Chocolate Dipped Strawberries*
- Classic Confection Collection Dessert Station*
- Please select one additional Sweet Sensation Station located on page 14.*
- Coffee and Cordials Bar*

The Classic Menu Selections

*Five Hour Standard Open Bar, Champagne Toast
and Champagne Station to Greet Your Guests
< see page 12 >*

*Select Varietal Wines Poured with Dinner
< see page 10 >*

BUTLER PASSED HORS D' OEUVRES

*Mini Puffs with Crab, Roasted Corn, Smoked Ham Salad • Antipasto Sausage Skewers
• Seared Beef Tenderloin Sauteed on a Skew, Yakitori Sauce
• Seasonal Vegetable Tartlets, Herbed Boursin • Thai Chicken Spring Rolls*

STATIONARY DISPLAY

*Display of Domestic and International Cheeses, Crackers, Fresh Fruit
• Assorted Tapas • Charcuterie, Crostini, Spreads, Exotic Olives,
Marinated Mushrooms, Artichokes*

SALAD

*Organic Micro Field Greens, Cucumbers, Carrots, Grape Tomatoes,
Edible Flowers, Shaved Asiago, Balsamic Vinaigrette*

ENTRÉE SELECTIONS

Please select two of the following:

*Char Grilled Tenderloin of Beef, Bleu Cheese Crust,
Duchesse Potatoes, Haricots Vert Jus Liés*

*Sliced Roast Prime Beef Sirloin, Fingerling Potatoes,
Butter Glazed Baby Carrots, Mushroom Demi Glace*

*Grilled Lemon Marinated Chicken, Summer Squash,
Zucchini, Bell Pepper, Herbed Polenta, Lemon-Garlic Beurre Blanc*

*Prosciutto, Basil and Fontina Stuffed Chicken Paillard,
Penne Pasta, Spinach, Plum Tomatoes*

*Sole Paupiette filled with Scallops, Watercress,
Melted Leeks, Wild Rice Pilau, Chive Velouté*

*Potato Crusted King Salmon, Roasted Root Vegetable,
Late Picked Riesling Butter Sauce, Rice Pilaf*

*Our signature Butternut Squash Ravioli in Sage Beurre Blanc will be
included with your entree selections for your vegetarian guests*

DESSERT

*Mansion Bakery Wedding Cake or Allowance
Coffee & Tea Service*

Winter Wedding Celebration

Available during the months of January, February, March and April only
(a Saturday evening minimum of 100 guests is required)

Standard Open Bar for the first hour <see page 12>

Open beer, wine and soda for the remaining four hours

Champagne with fresh berries and Snowball Martini Greeting Station

BUTLER PASSED HORS D'OEUVRES

Please select four of the following:

- Bacon Wrapped Sirloin Gorgonzola en Brochette • Phyllo Wrapped Asparagus with Asiago*
- Thai Chicken and Cashew Spring Rolls • Crispy Pork Potstickers with Orange Ginger Soy Sauce*
- Italian Sausage and Basil Stuffed Mushrooms • Sesame Encrusted Chicken Tenders with Ginger Cilantro Yakitori • Seared Beef Tenderloin Sautéed on a Skew with Asian Dipping Sauce*
- Crispy Pecan Chicken with Cranberry Orange Dip Sauce*

STATIONARY DISPLAY

Display of Domestic and International Cheeses, Crackers, Fresh Fruit • Assorted Tapas
• Charcuterie, Crostini, Spreads, Exotic Olives, Marinated Mushrooms, and Artichokes

APPETIZER COURSE

Please select one of the following:

Organic Baby Field Greens, Dried Cranberries, Candied Walnuts, Balsamic Vinaigrette

Vegetable Bisque with Garlic Crostini

ENTRÉE SELECTIONS

Please select two of the following:

Char Grilled Black Angus Filet, Caramelized Shallot Cabernet Reduction

*Chicken Fontina, Seared Chicken Breast Layered with Prosciutto,
Fontina Cheese, Spinach, Roasted Red Peppers, Garlic Chardonnay Sauce*

Sliced Roast Prime Sirloin with Wild Mushroom Demi Glace

Filet of Sole Homard, Lemon Sole Paupiette Filled with Lobster, Spinach, Crab Meat, Chive Vin Blanc

Grilled Salmon, Cumin Glazed, Orange Champagne Sauce

*Lemon Chicken, Pan Seared Chicken Breast with
Sautéed Mushrooms, Chiffonade Basil, Lemon Thyme Caper Sauce*

*Our signature Butternut Squash Ravioli in Sage Beurre Blanc will be
included with your entree selections for your vegetarian guests*

DESSERT

Mansion Bakery Wedding Cake or Allowance
Coffee & Tea Service

Club Wedding Luncheon

Available for afternoon receptions occurring Noon - 4:00pm.

*Four Hour Standard Open Bar and Champagne Station to Greet Your Guests
< see page 12 >*

Tableside Champagne Toast



BUTLER PASSED HORS D'OEUVRES

Spanakopita • Petite Quiche • Bruschetta Stuffed Mushrooms • Petite Beef Wellington



STATIONARY DISPLAY

*Farm House Cheese Display • Assorted Martini Hummus Selections, Flatbreads,
Pita Chips • Crudit  with an Assortment of Dips • Baked Brie en Croute
with Raspberry Puree Served with Sliced Baguettes*



SALAD

*Organic Baby Greens, Shaved Asiago, Balsamic Vinaigrette, Edible Flower
Assorted Rolls and Butter*



ENTR E SELECTIONS

each served with chef's choice of accompaniments

*Crisp Potato and Herb Crusted Salmon
Served with an Orange Champagne Glaze*

*Pan Seared Chicken Breast with Saut ed Mushrooms,
Chiffonade Basil with Basil Lemon Thyme Caper Sauce*

*Grilled Vegetable Napoleon of Marinated Portobello Mushrooms, Eggplant,
Red & Yellow Roasted Peppers & Goat Cheese on a Vegetarian Risotto Cake Base*



DESSERT

*Mansion Bakery Wedding Cake or Allowance
Coffee & Tea Service*

Celebration Wedding Brunch

Available for afternoon receptions occurring Noon - 4:00pm.

Four Hour Standard Open Bar
< see page 12 >

Tableside Champagne Toast



COCKTAIL HOUR

Mimosa Station with Fresh Strawberries
Assorted Chilled Juices
Our Signature Blend of Coffees and Assorted Teas



BUTLER PASSED HORS D'OEUVRES

Spanakopita • Petite Quiche • Bruschetta Stuffed Mushrooms • Petite Beef Wellington



BRUNCH BUFFET

Sliced Fresh Seasonal Fruit and Berries, House Made Honey Granola and Yogurt

*Assorted Breakfast Pastries including Bagels, Muffins,
Breakfast Breads, Cream Cheese, Butter, Preserves*

Apple Wood Smoked Bacon and Breakfast Sausages

Pan Fried Breakfast Potatoes

Garden Greens, Cucumbers, Carrots, Grape Tomatoes, Selection of Two Dressings



Choice of Chef Attended Omelet Station or Waffle Station with Seasonal Fruit Toppings



Please select of two of the following:

*Prosciutto and Fontina Stuffed Chicken Breast, Penne Pasta, Spinach, Plum Tomatoes
Pasta Carbonara, Grilled Chicken, Ham Sweet Peas*

*Sliced Roast Sirloin of Beef, Wild Mushrooms, Beef Demi Glace, Roasted Red Potatoes
Herb Crusted Atlantic Salmon, Lemon Beurre Blanc, Haricot Vert, Basmati Pilaf*

Roulade of Pork Tenderloin, Sautéed Spinach, Red Onions, Herbed Boursin



DESSERT

Mansion Bakery Wedding Cake or Allowance
Coffee & Tea Service

Upgraded Wine Selections

Twenty-Five Dollars ~ included in The Classic package

White

*Dry Riesling, Dr. Konstantin Frank
(Finger Lakes, New York)*
*Pinot Grigio, "Santa Christina", Antinori
(Sicily, Italy)*
*Sauvignon Blanc, Charles Krug
(Napa Valley)*
*Chardonnay, Chateau Souverain
(Sonoma)*
*Chardonnay, Simi
(Sonoma)*

Red

*Pinot Noir, Chalone Vineyards
(Monterey)*
*Merlot, Casa LaPostolle "Cuvee Alexandre"
(Colchagua, Chile)*
*Cabernet Sauvignon, Montes Alpha
(Colchagua, Chile)*
*Cabernet Sauvignon, "Seven Oaks", J. Lohr
(Paso Robles)*

Thirty-Five Dollars ~ included in The Regal package

White

*Riesling, Dr. "L" Loosen
(Mosel, Germany)*
*Pinot Grigio, Marco Felluga
(Friuli, Italy)*
*Sauvignon Blanc, Turnbull
(Napa Valley)*
*Chardonnay, "Vintners Reserve"
Kendall Jackson (California)*
*Chardonnay, Buehler Vineyards
(Russian River Valley)*

Red

*Pinot Noir, Rodney Strong
(Russian River Valley)*
*Merlot, Raymond Reserve
(Napa Valley)*
*Cabernet Sauvignon, "Rutherford"
Beaulieu Vineyard (Napa Valley)*
*Cabernet Sauvignon, Joseph Carr
(Napa Valley)*
*Shiraz, Heartland
(Barossa, Australia)*

Forty-Five Dollars ~ included in The Elegant package

White

*Riesling, Selbach-Oster "Kabinett"
(Mosel, Germany)*
*Pinot Grigio, Maso Canali
(Veneto, Italy)*
*Sauvignon Blanc, Ferrari Carano
(Sonoma)*
*Chardonnay, "Russian River Ranches"
Sonoma Cutrer (Sonoma)*
*Chardonnay, LaCrema
(Monterey)*

Red

*Pinot Noir, Calera Vineyards
(Central Coast)*
*Merlot, Matanzas Creek Vineyards
(Sonoma)*
*Cabernet Sauvignon, "Grand Reserve"
Kendall Jackson (Sonoma Valley)*
*Cabernet Sauvignon, Artessa
(Napa/Sonoma)*
*Meritage, Estancia
(Paso Robles)*

Cocktail Enhancement Stations

Bruschetta Bar

\$5⁺⁺ per person

Seasoned and toasted crostini with assorted spreads and toppings to include: chicken arugula spread, garlic white bean spread, olive tapenade, roasted peppers, tomatoes, rock shrimp, cured ham, fontina, shaved asiago and fresh mozzarella

One Potato, Two Potato

\$6⁺⁺ per person

Garlic mashed potatoes and hearty steak fries served with assorted toppings to include: crisp pancetta, herbed crème fraîche, scallions, aged sharp cheddar, whipped sea salt butter, caramelized onions, smoked gouda, red and yellow tomatoes, flash fried leaks, house made fennel sausage, gruyère mornay sauce and gorgonzola

Grilled Kebabs

\$8⁺⁺ per person

Chef Attended (\$125 chef fee)

Select two of the following:

Selections are grilled to order for guests.

- Mediterranean Lamb, feta dip
- Tandoori Chicken, cucumber yogurt dip
- Steakhouse Beef, blue cheese dip
- Pacific Rim Pork, soy lime sauce

All selections are paired with seasonal vegetable

Panini

\$6⁺⁺ per person

Chef Attended (\$125 chef fee)

Select two of the following:

Sandwiches are grill pressed to order for guests.

- Summer Vegetable, Basil Pesto
- Turkey, Brie, Pear
- Roast Beef, Balsamic Onions, Gorgonzola
- Ham, Pommery Mustard, Gruyère

All selections are served with garden greens and roasted shallot vinaigrette

Guacamole

\$6⁺⁺ Per Person

Chef Attended (\$125 chef fee)

Made-to-order Guacamole in a mortar and pestle. Guests can have their choice of the following additions to ripe avocados: red onion, garlic, tomato, cilantro, jalapeno pepper, Serrano chili, lime, lemon, orange, spices and sour cream. Served with organic yellow and blue corn tortilla chips and mini black bean tostadas

Heirloom Tomatoes

\$6⁺⁺ per person

(Seasonal Availability)

Chef Attended (\$125 chef fee)

Various heirloom tomatoes accompanied by mozzarella, pecorino, parmesan, basil, maytag, extra virgin olive oil, chopped herbs, cilantro, avocado, onions, salt, pepper, oil and vinegar

* Can be upgraded with items such as Duck Confit, Crab Salad, Lobster, Prosciutto for an additional fee.

Caviar & Vodka Station

Market Price

Chef Attended (\$125 chef fee)

Ice Bar holding bottles of flavored vodka paired with: Hackleback caviar, orange tobiko, salmon roe, wasabi tobiko, ginger whitefish, and vodka infused pepper. Served with lemon wedges, crème fraîche, sieved egg, red onion, crackers, wafers, pumpernickel toasts and blini

Metro Concession Stand

\$7⁺⁺ per person

Chef Attended (\$125 chef fee)

A sophisticated visit to old favorites! Soft pretzel bites with a garlic herb gruyère dip, "Corn dogs": petite all-beef franks with a bacon, corn and goat cheese relish. "Chili Dogs": petite all-beef franks with shredded beef and fresh tomatoes. Individual Nachos: each nacho is the perfect bite.

Roasted assorted seasoned nuts and gourmet popcorn.

Beverage Arrangements

STANDARD OPEN BAR

(Included in the Classic Wedding Package)

Wine

House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel will be available at the bar.

Vodka

Svedka, Smirnoff, Absolut
Flavored Vodka: Svedka Clementine, Raspberry, Citron

Gin

Seagram's Extra Dry, Tanqueray

Tequila

Sauza, Jose Cuervo Gold

Bourbon/Whiskey

Black Velvet, Seagram's 7, Jim Beam, Southern Comfort, Old Grand Dad, Canadian Club

Rum

Cruzan, Captain Morgan, Bacardi, Malibu

Scotch

Cutty Sark, Dewar's

Cordials

Coffee Liqueur, Amaretto, Peach Schnapps, Sour Apple Pucker, Sweet and Dry Vermouth

Beer

Draught: Amstel Light and Sam Adams
Bottled (*please select two of the following*): Heineken, Corona , Newcastle Brown Ale, Corona Light, Heineken Light, Coors Light, Miller Light



PREMIUM OPEN BAR

(Included in the Regal and Elegant Wedding Packages)

Includes all Standard Open Bar selections with the following upgraded additions:
Grey Goose, Kettle One, Stolichnaya Blueberry, Stolichnaya Vanilla
(other flavored vodkas available), Beefeater Gin, Bombay Gin,
Jack Daniels, Makers Mark, J&B, Johnny Walker Red Label

Please Note: selections subject to change based upon availability

Upgraded Beverage Arrangements

A LA CARTE CORDIAL MENU

A wonderful addition your dessert table

Choose from Cognacs, Armagnacs, Brandies, Cordials, Ports and Sherries

Cordials Served in Chocolate Cordial Cups

Selections include: Godet, Mozart, White and Dark Chocolate Liqueurs

\$7.00⁺⁺ per guest (when not included in wedding package)

ICE SCULPTURED MARTINI BAR

Hand-Carved Bottle or Martini Glass Ice Sculpture

Staffed Martini Station

Made-to-order martinis utilizing the ice sculpture to chill the gin or vodka as it makes it way down into the glass

Please select two of the following gins: Tanqueray, Beefeater, Bombay

Please select two of the following vodkas: Grey Goose, Absolut, Stolichnaya, Ketel One

\$7.00⁺⁺ per guest

\$650 Ice Carving Fee will be added

EXOTIC FROZEN DRINK STATION

A refreshing and colorful combination of exotic tropical fruit, garnish and libations.

Please select two of the following flavors:

Mango, Strawberry or Raspberry Daiquiri, Mudslide or Piña Colada

\$7.00⁺⁺ per drink

25 person minimum

\$200 set up fee

Sweet Sensation Stations

All dessert stations are available for a minimum of 75 people

Classic Confection Collection ~ \$6⁺⁺ per person

A lavish display of pastries to include mini éclairs and cream puffs, fruit tartlets, petite crème brûlée, assorted European-style cookies and mignardis, chocolate truffles

Chocolate Ecstasy ~ \$10⁺⁺ per person

A chocolate lovers dream! Assorted chocolate truffles, premium chocolate plaquettes (white, milk & dark), chocolate cake lollipops, chocolate pot de crème, white chocolate mousse cups with seasonal fruit compote, flourless chocolate roulade with vanilla cream and shiny chocolate glaze.

Fruit Fantasy ~ \$7⁺⁺ per person

Light and fun fruit dessert assortment to include: fruit tartlets, individual lemon & blueberry mousse cakes, strawberry shortcake dessert shooters, white chocolate mousse cups with tropical fruit compote, small plates with pineapple financier and dark rum sauce, assorted pate de fruit.

Cookies & Milk ~ \$8⁺⁺ per person

Chef Attended ~ add \$125

A fun and exciting approach to everyone's favorite dessert. Fresh home-style cookies including chocolate chip, peanut butter, double chocolate and oatmeal raisin along with assorted European-style cookies team up with a milkshake and malt bar.

Cheesecake Cocktails ~ \$8⁺⁺ per person

Chef Attended ~ add \$125

Creamy New York Style Cheesecake dessert martini bar served with crème chantilly, dark chocolate shavings and sweet lemon crème fraîche. Guests can mix their "cocktail," with the following additions; please select 3, blueberry compote, candied pecans, cherry jubilee, fresh strawberry compote, toffee pieces, mango and pineapple salad

Mini Comfort Desserts ~ \$9⁺⁺ per person

All your favorite home-style classics, petite apple crisps, mini lemon meringue pies, chocolate layer cake, snickerdoodles, chocolate chip cookies, pumpkin tarts, pecan diamonds and strawberry shortcake.

S'mores ~ \$3⁺⁺ per person

Server Attended ~ add \$125

Bring your guests right back to their childhood with vanilla and cocoa homemade marshmallows, dark and milk chocolate plaquettes and graham crackers.

Cupcake Sophistication ~ \$5⁺⁺ per person

Select 3 of the following:

Chocolate Hazelnut Banana: chocolate cupcake, hazelnut custard, chocolate buttercream, brûléed bananas, caramel sauce

Caribbean: vanilla cupcake, pineapple cream, dark rum buttercream, roasted pineapple

S'mores: chocolate cupcake, fudge icing, honey graham crisp, toasted home made marshmallows

Strawberry Cheesecake: cream cheese cupcake, strawberry compote, cream cheese icing, fresh strawberry

Tiramisu: vanilla cupcake, espresso and marsala syrup, mascarpone cream, coffee buttercream, chocolate coffee bean

Trio of Fondues ~ \$7⁺⁺ per person

Milk chocolate mint, milk chocolate raspberry, milk chocolate peanut butter. Accompanied by homemade marshmallows, coconut macaroons, pound cake, graham crackers, strawberries, pineapple, bananas, and dried apricots.

Crème Brûlée Station ~ \$8⁺⁺ per person

Chef Attended ~ add \$125

Assorted custards brûléed a la minute for your guests. Select 3 varieties from the following: classic vanilla, chocolate, hazelnut praline, Grand Marnier, coffee, vanilla or chocolate raspberry, strawberry mint

Dessert Flambé ~ \$5⁺⁺ per person

Chef Attended ~ add \$125

Please select one: Banana's Foster

- Cherry Jubilee • Peaches & Peach Schnapps
- Apples & Calvados • Pineapple & Dark Rum
- Pears & Poire William

All selections are served in a crisp tuile basket with a complimenting ice cream.

Metro Concession Stand ~ \$9⁺⁺ per person

Classic candy collection to include: red and black licorice, Swedish fish, striped candy sticks, gummy worms, M&Ms, Peanut Butter Cups. Ice cream waffle cones scooped to order. Select two from the following: vanilla, chocolate, strawberry, lemon sorbet, mango sorbet, raspberry sorbet. Ice cream toppings include whipped cream, sprinkles, chopped nuts and cherries.

Event Room Information

THE GRAND BALLROOM

(75 - 210 guests)

Our newest addition provides you with breathtaking views of the 18th hole of our championship golf course, Owl Pond, and our Forever Wild landscaping. Imagine our event set within exquisite silk draperies, rich hardwood flooring, and custom hand crafted walnut accents. Event seating at round or oval tables with a generous dance floor.

OUTDOOR PATIO AND LAWN TENT

(up to 300 guests)

Located off the northwest façade of the clubhouse, our spacious stone terrace offers a commanding view of the course and forested surroundings. From an informal hors d'oeuvres and cocktail reception to a formally served dinner reception, you can be assured we will create an outdoor tented event to suite your needs.

HOWARD ROOM AND LOUNGE

(20- 60 guests)

The Howard Room is the perfect setting for board retreats or intimate dinner parties. It includes a cozy fireside lounge for cocktail receptions and a private wood-paneled dining room with a mural ceiling. We have the flexibility to utilize this space creatively for any style of setting.

THE CRYSTAL ROOM

(20-30 guests)

This warmly elegant private room serves as a multi-function space to be used for meetings up to 35 guests as well as a formal dinner setting for up to 50 guests.



**SARATOGA NATIONAL
GOLF CLUB**

Events at Saratoga National Policies

Food and Beverage Arrangements: The sale and service of all alcoholic beverages is regulated by the NYS Division of Alcoholic Beverage & Tobacco. Saratoga National Golf Club is responsible for the administration of those regulations. Therefore, it is our policy that no alcoholic beverages or food may be brought into the facility for any banquet events. We reserve the right to make decisions on continued service of alcoholic beverages. No “shots” under any circumstances for any event will be served. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID. Vendors you have hired will not be permitted to consume alcohol on our premises, soft drinks will be served.

Guarantees: In order for us to properly prepare for your function, you will be required seven (7) days prior to your event to give your Event Planner the exact number of guest expected to attend. This number will be considered your minimum group guarantee. Once established, your minimum guarantee may not be decreased and you will be billed accordingly.

Service Fees and Tipping: A 20% Service Charge is levied on all food and beverage served as well as the current New York State Sales Tax. The monies collected from the fee are used to pay the salaries of our banquet wait staff, kitchen and administrative staff. An additional gratuity is not required, however, if you feel your banquet wait staff has exceeded your expectations you are welcome to provide an additional gratuity. Gratuity for your Banquet Manager is at your discretion, standard amounts range from \$75.00 - \$100.00.

Private Bridal Suite: We are unable to provide a private bridal suite for dressing or private cocktail hour. A bridal attendant will be assigned to you to make sure you are served cocktails and hors d’oeuvres. We recommend you make arrangements at a local hotel for your dressing needs.

Early Arrivals: We strive to provide all our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Please consult your event planner in advance if this will be a problem. Formal pictures at our facility prior to the designated start time of your event may not be possible and must be approved in advance by your Saratoga National Golf Club event planner.

Food Tasting: In an effort to allow our busy culinary team to focus on events taking place, we must take much care when scheduling tastings. Tastings are very labor intensive and therefore are offered by appointment only. Tastings last approximately one hour and are provided at a flat fee of \$500.00 which includes one serving of your pre-selected appetizer course(s) as well as your entrees. In addition, you may select one white and one red wine from our upgraded wine selections list. You may invite up to 4 people to your tasting plus the Bride and Groom.

Meals for Vendors (Band, Photographer, etc): Should you wish to provide food and non alcoholic beverages for these individuals, \$35.00** per professional will be added to your invoice.

Overtime Fee: Our prices as listed are for a maximum five hour time period. For events that extend beyond this time an \$8.00** per person, per hour fee will be charged based on your original guaranteed guest count. This overtime fee includes use of the facility and bar arrangements. Please note that overtime is at the discretion of the management. The Elegant Package is a six hour reception package.

Ceremony and Rehearsal Fee: A ceremony fee of \$3500.00 is levied on ceremonies taking place at Saratoga National Golf Club. This fee includes an outdoor ceremony location covered with a white tent, and white chairs. The Officiant and décor are the client’s responsibility. Any décor provided must be removed by the end of your reception. Your ceremony fee allows you to access the grounds for photos (1) hour prior to the start time of your ceremony and includes up to a (1) hour ceremony. Due to our busy event schedule a rehearsal may not always be possible and that the rehearsal time can only be scheduled by Saratoga National Golf Club. Please note due to our proximity to the golf course the use of rice, bird seed and rose petals is not allowed. If there are florals or décor item that need to be moved from your ceremony to your reception please make arrangements with your florist.

Fees for Children: Eight Years and Younger: \$15.00** per child includes a children’s meal, hors d’oeuvres, non alcoholic beverages and cake. Nine to Twenty Years: full package with \$20.00 credit for the bar.

Final Meeting Information

CERTIFIED BANK CHECK, CASH OR CASHIERS CHECK is required for the total cost due at your final meeting. You will be called Friday in the week prior to your event at which time we will ask you for a preliminary count of guests attending. A dollar figure, less previously paid deposits, will be given to you. Your guaranteed count is due 72 hours before your event. Your total bill will be adjusted at that time if necessary. In the event your function's total cost exceeds the total estimate paid, the difference will be due and payable on the day of your event.

Number of guests over 21 years old: _____
Number of guests 9-20 years old: _____
Number of guests 8 years and under: _____
Vendor meals: _____

Total number of guest tables _____

Breakdown of Entrée Selections:

Entrée #1 _____	Number _____
Entrée #2 _____	Number _____
Entree #3 _____	Number _____
Vegetarian _____	Number _____
Children's Meals _____	Number _____
Special Meals _____	Number _____

Please bring the following items to your final meeting, if applicable:

- Floor plan with the number of place settings at each table and each table numbered
- Alphabetized place cards for guests' tables and head table. (Please do not arrange by table number.)
- Favors
- Guest book and pen
- Toasting glasses
- Cake knife and server
- Receptacle for gift cards
- Decorative candles for ceremony/reception, unwrapped with instructions for placement
- Disposable cameras, unwrapped and numbered by table
- Amenity basket for ladies' and/or men's rooms
- All vendor names and contact information
- Video Montage

