



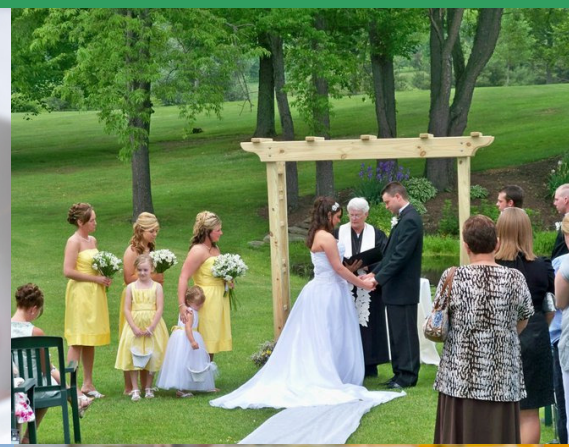
WEDDING GUIDE

Congratulations on your engagement and let the planning begin!

Let us help you make your wedding day as special as possible!

Byrncliff Golf Resort & Banquets offers several wedding packages and other services that will make any wedding stand out from the rest, making your reception timeless, worry-free and overall an event to remember.

Our gorgeous natural vistas are great for getting that perfect photo!



EMAIL. INFO@BYRNCLIFF.COM
PH. 585-535-7300
FAX. 585-535-7319
WWW.BYRNCLIFF.COM



GENERAL INFORMATION



All Wedding Packages include the following:

- Guest Tables and Additional Tables including:
 - Head Table
 - Cake Table
 - Gift Table
 - DJ Table
 - Place Card Table
 - Favor Table
 - Photo/Video Display Area
- High-quality banquet china
- Ivory table linens
- Folded napkins
- Professionally uniformed servers
- Cake Cutting & Serving
- Multiple pre-event meetings with Sales Manager
- Banquet Manager dedicated to your reception
- Elaborate food display and garnishing
- Customizable packages available
- No financial minimum



SILVER PACKAGES

40 PERSON MINIMUM
INCLUDES COFFEE, TEA & ICE WATER

PLATED

Displayed Hors d'Oeuvres for 1 Hour:

Assorted Cheese, Crackers, and Pepperoni
OR
Fresh Vegetable Crudit  with Ranch Dip

Salad:

Mixed Green Salad with House Dressing
Dinner Rolls

Entrees:

Choice of Two:

Chicken Marsala

Pan-fried Chicken and mushrooms in a rich Marsala wine sauce. Served with fingerling potatoes and roasted seasonal vegetable medley.

Beef Roll-Ups

Slowly-roasted, thinly sliced top round rolled with homemade stuffing, finished with a sherry wine brown gravy. Served with buttermilk mashed potatoes and greens beans

Italian Broiled Cod

Broiled Atlantic Cod served with fingerling potatoes and roasted seasonal vegetable medly

Breaded Pork Chop

Breaded bone-in pork chop served with buttermilk mashed potatoes, green beans and braised red cabbage.

Squash Risotto Rollatini

Roasted squash risotto rolled up in thinly sliced squash and served over marinara sauce.

** risotto can be substituted for any potato option*

\$ 40 PER PERSON

BUFFET

Displayed Hors d'Oeuvres for 1 Hour:

Assorted Cheese, Crackers, and Pepperoni
OR
Fresh Vegetable Crudit  with Ranch Dip

Salad:

Mixed Green Salad with Ranch & House Dressing
Dinner Rolls

Entrees:

Choice of Two:

Chicken Marsala

Italian Broiled Cod

Roast Beef au Jus

Breaded Pork Chop

Sides:

Choice of One:

Roasted Seasonal Vegetable Medley
Green Bean Amandine

Choice of One:

Roasted Fingerling Potatoes

Buttermilk Mashed Potatoes

Roasted Squash Risotto

Choice of One:

Penne Marinara

Tortellini Alfredo

\$ 35 PER PERSON

Upgrades:

-Upgrade to Chef-Carved Top Round for \$100 per chef

-Add Additional Entree \$4 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

Prices are subject to change.

Room rental not included.



GOLD PACKAGES

40 PERSON MINIMUM
INCLUDES COFFEE, TEA & ICE WATER

PLATED

Hors d'Oeuvres for One Hour:

Assorted Cheese, Cracker and Pepperoni Display
OR

Fresh Vegetable Crudit  with Ranch Dip

Choice of Two, Hand Passed:

Spanakopita
Swedish Meatballs
Stuffed Mushrooms

Salad:

Mixed Green Salad with House or Caesar Dressing
Dinner Rolls

Entrees:

Choice of Two:

Chicken Chardonnay

Bone-in chicken breast with Chardonnay cream sauce served over a bed of fingerling potatoes,, asparagus and roasted red peppers.

Prime Rib au Jus

10oz slow-cooked prime rib served with a side of buttermilk mashed potatoes and roasted seasonal vegetables.

Salmon with Dill Cream Sauce

Seared Atlantic salmon with a dill cream sauce served with fingerling potatoes, green beans and preserved lemon confit.

Crab-Stuffed Pork Chop

Bone-in pork chop with crab stuffing served with buttermilk mashed potatoes, green beans and braised red cabbage.

Squash Risotto Rollatini

Roasted squash risotto rolled up in thin-sliced squash and served over marinara sauce.

Filet of Sirloin

Seared 8oz filet of sirloin with mushroom demi-glace served with buttermilk mashed potatoes, asparagus, and roasted red peppers.

** risotto can be substituted for any potato option*

\$ 5 5 PER PERSON

BUFFET

Hors d'Oeuvres for One Hour:

Assorted Cheese, Cracker and Pepperoni Display
OR

Fresh Vegetable Crudit  with Ranch Dip

Choice of Two, Hand Passed:

Spanakopita
Swedish Meatballs
Stuffed Mushrooms

Salad:

Mixed Green Salad with House or Caesar Dressing
Dinner Rolls

Entrees:

Slow -Roasted Chef-Carved Prime Rib au Jus

Choice of One:

Bone-in Chicken Breast w/ Chardonnay Cream Sauce
Seared Atlantic Salmon with Dill Cream Sauce
Stuffed Pork Loin with Apricot Chutney

Sides:

Choice of One:

Roasted Seasonal Vegetable Medley
Green Bean Amandine

Choice of One:

Buttered Parsley Potatoes
Buttermilk Mashed Potatoes
Roasted Squash Risotto

Choice of One:

Penne Marinara
Tortellini Alfredo

\$ 5 0 PER PERSON

Upgrades:

-Add Additional Entree \$4 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

Prices are subject to change.

Room rental not included.



BEVERAGE SELECTIONS

House - Includes house blends of liquor, wine, domestic draft beer, and soda

Premium - Includes premium blends of liquor, wine, domestic bottled beer and soda

Top Shelf - Includes top shelf liquor, wine, bottled beer and soda

*Shots are **not** included in these prices and will not be served during an open bar

**Selections are subject to change based on availability

LIQUORS

	HOUSE	PREMIUM	TOP SHELF
VODKA	Zemkoff	Smirnoff	Tito's
GIN	Crystal Palace	Beefeater	Tanqueray
RUM	Calypso	Bacardi	Captain Morgan
SCOTCH	Barton	Lauders	Dewars
BOURBON	Barton	Old Crow	Jim Beam
WHISKEY	Bellows	Seagrams 7	Jack Daniels
		Southern Comfort	Southern Comfort
TEQUILA	Barton	Capitan	Jose Cuervo

**Vermouths are included in all bars.*

WINE^{3/23}

HOUSE	PREMIUM	TOP SHELF
Seaglass Riesling	Seaglass Riesling	(CHOICE OF 4 FROM HOUSE, PREMIUM OR TOP SHELF)
Silver Gate Chardonnay	Silver Gate Chardonnay	Kim Crawford Sauvignon Blanc
Cavit Merlot	Cavit Merlot	Robert Mandavi Chardonnay
Silver Gate Cabernet	Silver Gate Pinot Grigio	Josh Cellars Cabernet Sauvignon
		Chloe Pinot Noir

**Selections are subject to change based on availability*

BEERS

HOUSE DRAFT Choose 1	BOTTLED BEER Choose 2	PREMIUM BOTTLED Choose 2
Yuengling	Labatts Blue	Labatts Blue
Labatts Blue	Labatts Blue Light	Labatts Blue Light
Blue Light	Budweiser	Budweiser
Budweiser	Bud Light	Bud Light
Bud Light	Coors Light	Coors Light
	Michelob Ultra	Michelob Ultra
	Busch Light	Sam Adams
		Heinekin
		Corona

Add 8% sales tax, 18% service charge and 3% administrative fee.

Prices are subject to change.

Room rental not included.



BEVERAGE SELECTIONS

OPEN BAR BY THE HOUR

Prices are per person.

Add \$2 per person for each additional hour after 4 hours

	HOUSE	PREMIUM	TOP SHELF
1 Hour	\$16	\$24	\$27
2 Hours	\$19	\$27	\$30
3 Hours	\$22	\$29	\$32
4 Hours	\$24	\$31	\$34

House - Includes house blends of liquor, wine, domestic draft beer, and soda
(Upgrade to bottled beer for \$4 per person)

Premium - Includes premium blends of liquor, wine, domestic bottled beer and soda

Top Shelf - Includes top shelf liquor, wine, domestic bottled beer and soda

*Shots are **not** included in these prices and will not be served during an open bar

BEER, WINE & SODA BAR BY THE HOUR

Prices are per person.

1 Hour	\$13
2 Hours	\$16
3 Hours	\$18
4 Hours	\$20

House - Includes house wines, domestic draft beer, and soda
(Upgrade to bottled beer for \$4 per person)

SODA BAR BY THE HOUR

Prices are per person.

INCLUDES SODA & ICED TEA OR LEMONADE

1 Hour	\$3
2 Hours	\$4
3 Hours	\$5
4 Hours	\$6

Add 8% sales tax, 18% service charge and 3% administrative fee.

Prices are subject to change.

Room rental not included.



HORS D'OEUVRES & LATE NIGHT

DISPLAY (PER HOUR)

Assorted Cheese, Crackers & Pepperoni - \$4 per person
Fresh Seasonal Fruit - \$4 per person
Fresh Vegetables & Ranch Dip - \$3 per person



HAND-PASSED OR DISPLAYED

50 PIECES

Bruschetta Crostini- \$55
Spinach and Artichoke Crostini- \$55
Caprese Skewers- \$65
Stuffed Mushrooms - \$70
Spanakopita (vegetarian) - \$75
Swedish Meatballs - \$85
Chicken Teriyaki Skewers- \$95
Coconut Shrimp with Pina Colada Sauce - \$100
Bacon-Wrapped Scallops with Maple Glaze - \$125
Mini Crab Cakes - \$135
Roast Beef Sliders with Horseradish Sauce - \$150



BUFFALO FAVORITES

Chicken Wings with Blue Cheese, Choice of Sauce (50 pcs) - \$90
Chicken Fingers with Blue Cheese, Plain or One Sauce (50 pcs)- \$90
Large Cheese & Pepperoni Pizza - \$21
Large Buffalo Chicken Pizza - \$23
Large BBQ Chicken Pizza - \$24
Large White Pizza - \$24
(Additional toppings \$2-4 each)



CARVING STATIONS (PER HOUR)

30 PERSON MINIMUM

ADD \$100 CHEF FEE PER CHEF

Top Round of Beef with Rolls - \$7 per person
Roast Turkey Breast with Rolls - \$6 per person
Glazed Ham with Rolls - \$6 per person
Prime Rib with Rolls - \$10 per person



PASTA STATION

Pasta: Choice of Two: Fettuccine, Farfalle (Bow-tie), Angel Hair, Penne

Sauces: Choice of Two: Alfredo, Scampi, Marinara, Pesto

Meats: Choice of Two: Grilled Chicken, Italian Sausage, Baby Shrimp, Meatballs

Toppings: Includes peppers, onion, mushrooms, garlic, sundried tomatoes, and freshly-grated parmesan cheese

\$12 PER PERSON

For Hors D'oeuvres Receptions only, there is an \$18 minimum per person.

Prices are subject to change.

Add 8% sales tax, 18% service charge and 3% administrative fee. Room rental not included.



DESSERTS & TOASTS

DESSERTS (PLATED)

Homemade Cheesecake with Strawberries - \$4.00 per person

Homemade Apple Crisp - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Vanilla Ice Cream with Chocolate Sauce - \$2.50 per person

Add Ice Cream to any Dessert - \$1 per person



DESSERTS TRAYS

50 PIECES

Freshly-Baked Assorted Gourmet Cookies - \$70

Freshly-Baked Frosted Fudge Brownies - \$80

Homemade Cheesecake Squares - \$150



SWEETS TABLE

CHOICE OF THREE

INCLUDES COFFEE & TEA

Freshly-Baked Assorted Gourmet Cookies

Freshly-Baked Frosted Fudge & Peanut Butter Brownies

Homemade Cheesecake with Strawberries

Chocolate-Dipped Cream Puffs

Carrot Cake with Cream Cheese Frosting

\$8 PER PERSON



SUNDAE BAR

Vanilla Ice Cream, Chocolate Sauce, Strawberries, Peanuts, Brownie Bites,

Crushed Oreos, Sprinkles and Whipped Cream

\$7 PER PERSON



TOASTS

Champagne Toast - \$3 per person

Sparkling Grape Juice - \$3 per person



SPECIALTY DRINKS

Fruit Punch (Non- alcoholic) - \$30 per gallon

Sangria - \$55 per gallon

Mimosas - \$55 per gallon

Bloody Marys - \$45 per pitcher

Add 8% sales tax, 18% service charge and 3% administrative fee.

Prices are subject to change.

Room rental not included.



WEDDING SHOWERS

INCLUDES COFFEE, TEA & CITRUS-INFUSED WATER

CLASSIC BUFFET

20 PERSON MINIMUM

Mixed Green Salad with Ranch & House Dressings

Choice of One: Wraps or Croissants (For both, add \$1.00 per person)

Choice of Two: Chicken Salad/ Turkey Bacon/ Ham & Cheddar

Choice of One: Pasta Salad or Potato Salad or Macaroni Salad

\$16 PER PERSON



PREMIUM BUFFET

20 PERSON MINIMUM

Choice of One: Mixed Green Salad with Ranch & House Dressings or Caesar Salad

Choice of Two: Roast Beef or Ham Sliders/ Pan-Seared Chicken Milanese with Arugula Salad/ Tuna Salad Croissants/ Greek Wraps

Choice of One: Pasta Salad or Potato Salad or Macaroni Salad

\$19 PER PERSON



TOASTS



Champagne Toast - \$3 per person

Sparkling Grape Juice - \$3 per person



SPECIALTY DRINKS

Fruit Punch (Non- alcoholic) - \$30 per gallon

Sangria - \$55 per gallon

Mimosas - \$55 per gallon

Bloody Marys - \$45 per pitcher

ADD - ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Fresh Seasonal Fruit- \$4.00 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

Prices are subject to change.

Room rental not included.



BREAKFAST & BRUNCH

BASIC BREAKFAST

30 Person Minimum

Coffee, Tea, Orange & Cranberry Juice & Ice Water

French Toast or Pancakes

Scrambled Eggs

Bacon & Sausage

Home Fries

Toasted Breads

Danish & Pastries

Local Maple Syrup

\$18 PER PERSON



BRUNCH BUFFET

30 PERSON MINIMUM

NOT AVAILABLE AFTER 1 PM

INCLUDES COFFEE, TEA, CITRUS-INFUSED ICE WATER & JUICE BAR

Entrees (Choice of Two):

Santa Fe Chicken, Lemon Baked Petit Salmon or Country-Fried Steak

Breakfast Items:

French Toast or Pancakes

Bacon & Sausage

Scrambled Eggs

Home-Fries

Danish & Pastries

Local Maple Syrup

\$23 PER PERSON

ADD CHEF ATTENDED BELGIAN WAFFLE & OMELET STATION

\$5 PER PERSON

ADD CHEF ATTENDED EGGS & PANCAKE STATION

\$4 PER PERSON



ADD ONS

Fresh Seasonal Fruit - \$4 per person

Mixed Green Salad with House & Ranch Dressings - \$3 per person

Egg Benedict Casserole - \$3 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

Prices are subject to change.

Room rental not included.



WEDDING PACKAGE POLICIES

Thank you for considering Byrnclyff Golf Resort & Banquets for your upcoming event. Our facility offers you a comfortable surrounding, delicious meals, and a staff with a sincere desire to provide you with an enjoyable experience. Please sign and return both pages upon receipt.

Quotes - Fees - Room Charges

All quotations are subject to change without notice due to market fluctuations and proportionate increases in cost of food, beverages, commodity prices, labor, taxes, or currency values. Prices will be confirmed when a nonrefundable deposit is received and a contract is signed. All food and beverage prices are plus 8% NYS sales tax, service charge and administrative fee. The entire service charge is distributed to the employees providing service for your event. Administrative fee covers various administrative costs related to your event and is not distributed to our employees as a gratuity. NYS sales tax will be added to room rental fee. A room rental fee will be charged to cover the setup and take down of your event, including all tables, chairs and china.

Confirming Your Event

A nonrefundable deposit, a signed contract, and the signed banquet policies are required to confirm your event. The deposit will be applied to the remaining balance of your bill.

Payment

The balance of your final bill must be paid on the day of your event. A 5% invoicing fee will be added to your bill for invoicing. If necessary, an additional 5% will be added to the cumulative total every 14 days until the bill is satisfied. Acceptable methods of payments are cash, personal check, certified check, or credit card. Payments with a credit card will incur a 3% fee. For weddings, payment in full is due 14 days prior to the event.

Final Guest Count

The final guaranteed guest count is required a minimum of 14 days prior to the event. This final number is not subject to reduction and is considered a financial commitment. We will be prepared to serve 5% over your guarantee. You will be billed for the guaranteed number of guests or for the number served, whichever is larger. We reserve the right to move your function to a different room based on event size.

Cancellation Policy

If it is necessary to cancel at anytime, the deposit is non-refundable. If cancellation occurs within 60 days prior to the event, all monies paid are non-refundable, plus you will be responsible for 50% of the estimated final bill. If cancellation occurs within 14 days prior to the event, all monies paid are non-refundable, plus you will be responsible for 100% of the estimated final bill.



WEDDING PACKAGE POLICIES CONT.

Menu Selections

The final menu selections are due a minimum 14 days prior to the event or by other specified date. At that time, all menu selections shall be considered definite and not subject to change. Additional fees will apply for changes after the deadline. Items listed on our menus are by no means the only items available. We will be most willing to discuss alternate menu selections specifically requested for your event.

Catering Policies

Due to NYS Health Department regulations, all food and beverages, except special event cake or special needs food/beverage, must be purchased from Byrncliff Golf Resort and Banquets and served by our staff. No other food and beverages may be brought in. All remaining food and beverages cannot be taken off the premises including meals for guaranteed guests that are unable to attend. If you have more than one selection of entrees, you must provide place card labels for your guests corresponding to their selections.

Banquet Minimum Requirements

The minimum number of people required for each type of menu is stated on that menu. Final counts that fall below the minimum number of people will be billed for that minimum.

Length of the Event

The allotted time for your event is five hours and no later than 11pm unless other arrangements are made. Additional time can be requested at the rate of \$250 per hour and is based on availability.

Decorations

You are responsible for set-up and removal of all decorations and favors. Set-up and decorating time must be scheduled in advance. Prohibited items include nails, tacks, pins, staples, glitter, confetti, and bubble machines. Rice or confetti may not be thrown inside or outside of the facility. A minimum \$350 fee will be assessed for use of prohibited items.

Removal of decorations must take place at the conclusion of your event.

Alcoholic Beverages

Byrncliff Golf Resort & Banquets holds a license granted by the New York State Liquor Authority and is held responsible for complying with its regulations. Therefore, guests are not allowed to bring in or remove alcoholic beverages from function areas. Guests under 21 years of age are prohibited from being served alcoholic beverages. Byrncliff Golf Resort & Banquets and its officers reserve the right to refuse service of alcohol to individuals that abuse their consumption privileges or violate the law. In an effort to create a pleasurable experience for everyone, shots of liquor are prohibited from being served during open bars.



WEDDING PACKAGE POLICIES CON.

Conduct, Damage, & Theft

Byrncliff Golf Resort & Banquets and its officers reserve the right to refuse service and/or remove individuals from the premises who may jeopardize their safety, the safety of others, or are destructive to the property. All damages to our property and equipment incurred by you or your guests will be added to your bill. A minimum \$500 cleanup fee will be assessed to your bill for excessive cleaning, vomit, or use of prohibited items. Byrncliff Golf Resort & Banquets, its corporate officers and staff are not responsible for lost, stolen, or damaged articles.

Smoking Policy

According to New York State law, smoking will not be permitted indoors, under overhangs, or on the porch. Smoking is permitted in designated marked areas. A minimum \$500 fee will be assessed to your bill for smoking in non-smoking areas per instance.

Liabilities

We are pleased you are considering the use of our banquet facilities. Please be assured we will do everything possible in the event of unforeseen circumstances. In any event; however, the resort shall not be responsible for any failure to perform, which is attributed to federal, state, or municipal actions or regulations, fires, floods, hurricanes, tornadoes, blizzards, war, power outages, acts of God, or any other act that is out of control of the resort. If, in the event of one of the above contingencies, the patron wishes to reschedule the event, and upon removal of such interruption, services shall be resumed at the specified date, time, and agreed upon rate.

Risk

Dining or participating in recreational activities are physical activities which may result in personal injury. There are natural and man-made obstacles or hazards of which, in combination with my actions, could cause injury. I (we) acknowledge these risks and agree that I (we), and not Byrncliff Golf Resort and Banquets or its Corporate Offices, am (are) responsible for my safety while I participate in such activities on Byrncliff property. I accept full responsibility for my actions and for any injuries that could occur.

☐ **I (we) have read the attached policies and agree to be financially responsible for this event.**



Client Signature

Date

Print Name

Title