



## YOUR BIG DAY MEANS A LOT TO US TOO



### The Saratoga Hilton

Situated in the heart of downtown on Broadway in beautiful Saratoga Springs NY, we invite you to consider The Saratoga Hilton as your all inclusive wedding venue destination. Allow our professional team to work with you and provide support as you plan your ideal wedding weekend. Beginning with your first tour of the property, to your menu tasting, through your introductions and cake cutting, our wedding manager will be there for you every step of the way. Our exceptional management and culinary team look forward to combining all your plans and intentions into a reality on the big day!

From traditionally elegant, to modern or dramatic, the Saratoga Ballroom or Broadway Ballroom are the perfect canvas waiting for your personal touch. By starting with the quintessential location on Broadway, adding our skillful event team and beautiful ballroom ambiance, you and your fiancé are rewarded with the confidence in knowing your picture perfect day will have a solid foundation.

The most important detail to focus on is the one reason you've requested the presence of your most cherished family and friends - to celebrate as you start your new life together!

It will be our honor to work with you and focus on bringing together your plans and our foundation to allow you the ability to truly enjoy your wedding celebration and guests.

#### Our Wedding Package & Price Includes:

- One manager throughout your planning and day of details
- Professional staff to execute your event
- 5 hours reception & inclusive pricing
- Ceremony options
- Hospitality cocktail suite for the wedding party
- Cocktail reception with exclusive bar set-up and butler passed hors d'oeuvres
- Choice of plated or buffet dinner
- Champagne
- Cake cutting & serving
- Chair covers
- Banquet tables, chairs and dance floor
- Ivory or chocolate table cloth
- Linen napkin color selection to match your theme
- Votive candles
- Support vendor suggestions
- Discounted room block rates
- Complimentary guest room suite for the couple
- Room rental waived for optional rehearsal dinner or recovery wedding breakfast

*Customizable menus can be found on the following pages.*

Happy Planning!

Sincerely,

Amy J. Domurad, Sales Manager

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[www.thesaratogahotel.com/weddings](http://www.thesaratogahotel.com/weddings)

the knot



## “A Broadway Celebration” - Plated or Buffet Wedding Packages

*Our menu options include an elegant plated dinner, or available as a buffet service via stations. A chef attendant fee would apply for entrée selections within a station buffet.*

**Broadway Celebration packages are customizable to your fit your perfect vision and budget. Start making the day your own by selecting your preferred level of beverages, hors d’oeuvres and dinner to be served. Priced per person. (gf = gluten free/ v = vegan)**

*As you consider our menus, please know we relish the opportunity to **customize a package** specifically to meet your idea of “perfect.” Our Executive Chef pulls from his years of experience to bring our hotel **superior quality presentation** and **handcrafted flavor**. Second best is never an option and **local ingredients** are regular players in all our plates. House made sauces and **gluten free options** are provided for every menu. If you don’t see an item you envisioned enjoying on your wedding day, just let us know and we’ll be happy to accommodate!*

### **Step 1: Select Your Beverage Package**

All packages include **five (5) hours** of unlimited beverages as listed and 2 private bar set-ups for 100+ guests.

**Beer, Wine & Soda - \$28**

**Silver Bar with House Brands - \$34**

**Gold Bar with Premium Brands - \$37**

**Diamond Bar with Ultra Brands - \$40**

### **Step 2: Select Your Hors d’oeuvre Reception Package**

All packages include a beautiful reception space entirely separate from where your ceremony, dinner and dancing will take place. No room rental applies for our 5 hour wedding receptions.

**Phila - \$9**

**Includes Two (2) Stationary Displays (select 2):**

**Raw Farm Vegetables** – Fresh cut seasonal vegetables served with hummus & green goddess dressing

**Grilled Vegetables** – marinated zucchini, summer squash, eggplant, onion, red & yellow bell peppers, portobello mushroom served with balsamic & herb pesto

**Seasonal Fruits** – fresh assorted fruits served with *yogurt honey*

**Spreads** – white bean, tomato, edamame & eggplant served with pita

**Caroline- \$16**

**Includes Phila Package, plus:**

**Includes Four (4) Passed Hors d’oeuvres (select 4):**

**(Add a fifth, sixth or seventh selection \$3 additional per selection)**

**Hot**

Sicilian Meatball – *tomato fondue*

Short Rib Spring Roll – *mango pickle*

Chicken Quesadilla – *jalapeño crème fraiche*

Chicken Sate – *curry – coriander – lemon yogurt (gf)*

Vegetable Dumpling (v)

Raspberry Brie Phyllo

Spinach & Feta Spanikopita

Pigs in Blankets

**Chilled**

Shaved Parma Ham -*reggiano – arugula – crostini*

Thai Curried Chicken Tarts – phyllo cup - *avacado*

Oven Dried Tomato & Goat Cheese Crostini – pesto

White Bean Crostini - *artichoke – bean – lemon (v)*

Italian Olive Tapenade – *tomato jam - crostini*

Caprese Skewers (gf)

All food & beverage prices are subject to 21% service charge (gratuity/administrative charge) and 7% tax.

Prices and menus are quoted per person and guaranteed only with signed contract and deposit.

Created for 2015 & 2016 Seasons – Seasonal items & Pricing subject to change. Updated 1/21/15.

**Union - \$18**
**Includes Caroline Package, plus:**
**Additional options:**

**Hand Selected Cheeses** – served with quince, nuts, dried fruit, baguette crisps

**Antipasto** – mortadella, Genoa salami, Copa ham, sopressatta, ciliegine mozzarella, olive tapenade, roasted red pepper, marinated artichoke hearts, assorted breads and olive oil

**Includes Four (4) Premium Passed Hors d’oeuvres (select 4):**

(Add a fifth, sixth or seventh selection \$3 additional per selection)

**Hot**

Grilled Hangar Steak – *basil pesto -skewer (gf)*

Beef Sliders – *cheese, pickle, ketchup, brioche*

Scallops wrapped in Bacon *(gf)*

Crab Cakes – *remoulade*

Sicilian Meatball – *tomato fondue*

Short Rib Spring Roll – *mango pickle*

Chicken Quesadilla – *jalapeño crème fraiche*

Chicken Sate – *curry – coriander – lemon yogurt (gf)*

Sofrito Chicken Empanada – *salsa verde*

Edamame Dumpling *(v)*

Raspberry Brie Phyllo

Spinach & Feta Spanikopita

Pigs in Blankets

Lamb Chop Lollipops – *pomegranate molasses (gf)*

**Chilled**

Tenderloin Tartare – *served on truffle chip (gf)*

Shaved Parma Ham – *reggiano – arugula – crostini*

New England Lobster Roll

Ahi Tuna – *lemon – chive – rosemary potato chip (gf)*

Spicy Tuna Handroll *(gf)*

Thai Curried Chicken Tarts – *phyllo cup - avacado*

Oven Dried Tomato & Goat Cheese Crostini – *pesto*

White Bean Crostini – *artichoke – bean – lemon (v)*

Italian Olive Tapenade – *tomato jam - crostini*

Caprese Skewers *(gf)*

Tomato Bisque Shooter & Grilled Cheese

**\$Jumbo Shrimp Cocktail (\$2 additional)**

Lobster Bisque(**shooter**) – *fennel*

**Following the reception, enjoy a handcrafted dinner served with care in our Saratoga or Broadway Ballrooms. After planned ceremonial events and dinner, the evening is yours!**


**Step 3: Select Your Dinner Package**
**Whitney - \$40.25**
**Select One (1) First Course:**

**Baby Romaine Lettuce** – parmesan vinaigrette with brioche croutons

**Shaved Vegetable** – field greens, carrots, beets, fennel, radish with roasted shallot vinaigrette

**Fennel Citrus Salad** – frisee, grapefruit, pistachio with yuzu dressing

**Tomato Bisque** – basil oil

**Select Two (2) Entrees:**

**Hanger Steak** *Choice of sauce:* beurre hotel maître d’, red wine reduction, béarnaise, or rosemary demi

**Prime Rib** – au jus

**Pan Roasted Chicken** *Choice of sauce:* natural jus or preserved lemon emulsion *(gf)*

**Slow Cooked Salmon** *Choice of sauce:* gremolata or citrus vinaigrette *(gf)*

**Select One (1) Vegetarian Entrée:**

**Moroccan Braised Chickpeas** - saffron rice, hearts of palm, dates, apricots *(gf/v)*

**Vegetable Napoleon** – eggplant, zucchini, summer squash, roasted red pepper, tomato basil sauce

**Seasonal Vegetable Plate** - pan seared polenta, saba *(gf/v)*

**Eggplant Parmesan** - pomodoro

**Spinach Lasagna** – béchamel, tomato

**Wild Mushroom Ravioli** – herbs, parmesan, virgin olive oil, toasted walnut

**Seasonal Rissotto** – coordinate your preference with our chef at your tasting

All food & beverage prices are subject to 21% service charge (gratuity/administrative charge) and 7% tax.

Prices and menus are quoted per person and guaranteed only with signed contract and deposit.

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**Alabama - \$43.25**

*Champagne Toast with Dinner*

**Select One (1) First Course:**

- Baby Romaine Lettuce** – parmesan vinaigrette with brioche croutons
- Shaved Vegetable** – field greens, carrots, beets, fennel, radish with roasted shallot vinaigrette
- Fennel Citrus Salad** – frisee, grapefruit, pistachio with yuzu dressing
- Tomato Bisque** – basil oil

**Select Two (2) Entrees:**

- Seared Filet** or **Grilled NY Sirloin** *Choice of sauce*
- Hanger Steak** *Choice of sauce: beurre hotel maître d', red wine reduction, béarnaise, or rosemary demi*
- Prime Rib** – au jus
- Pan Roasted Chicken** *Choice of sauce: natural jus or preserved lemon emulsion (gf)*
- Slow Cooked Salmon** *Choice of sauce: gremolata or citrus vinaigrette (gf)*

**Select One (1) Vegetarian Entrée:**

- Moroccan Braised Chickpeas** - saffron rice, hearts of palm, dates, apricots *(gf/v)*
- Vegetable Napoleon** – eggplant, zucchini, summer squash, roasted red pepper, tomato basil sauce
- Seasonal Vegetable Plate** - pan seared polenta, saba *(gf/v)*
- Eggplant Parmesan** - pomodoro
- Spinach Lasagna** – béchamel, tomato
- Wild Mushroom Ravioli** – herbs, parmesan, virgin olive oil, toasted walnut
- Seasonal Rissotto** – coordinate your preference with our chef at your tasting

**Travers - \$50.25**

*Champagne Toast with Dinner*

**Select One (1) First Course:**

- Chopped Salad** – arugula, wax beans, heart of palm, chick peas, cucumber, radicchio, sherry vinaigrette
- Rocket Salad** – arugula, radicchio, oven dried tomatoes, pecorino romano with lemon vinaigrette
- Great Northeast** – field greens, dried cranberry, granola, pecans, blue cheese with house vinaigrette
- Baby Romaine Lettuce** – parmesan vinaigrette with brioche croutons
- Shaved Vegetable** – field greens, carrots, beets, fennel, radish with roasted shallot vinaigrette
- Fennel Citrus Salad** – frisee, grapefruit, pistachio with yuzu dressing
- Tomato Bisque** – basil oil

**Select Two (3) Entrees:**

- Seared Filet** or **Grilled NY Sirloin** *Choice of sauce*
- Hanger Steak** *Choice of sauce: beurre hotel maître d', red wine reduction, béarnaise, or rosemary demi*
- Prime Rib** – au jus
- Pan Roasted Chicken** *Choice of sauce: natural jus or preserved lemon emulsion (gf)*
- Slow Cooked Salmon** *Choice of sauce: gremolata or citrus vinaigrette (gf)*
- Or (1) Duet: Sliced Tenderloin (gf) & choice of Jumbo Shrimp/ Crab Cake/ Sea Scallops*

**Select One (1) Vegetarian Entrée:**

- Moroccan Braised Chickpeas** - saffron rice, hearts of palm, dates, apricots *(gf/v)*
- Vegetable Napoleon** – eggplant, zucchini, summer squash, roasted red pepper, tomato basil sauce
- Seasonal Vegetable Plate** - pan seared polenta, saba *(gf/v)*
- Eggplant Parmesan** - pomodoro
- Spinach Lasagna** – béchamel, tomato
- Wild Mushroom Ravioli** – herbs, parmesan, virgin olive oil, toasted walnut
- Seasonal Rissotto** – coordinate your preference with our chef at your tasting

**Elegant Three Tier Wedding Cake** – butter cream frosting with choice of cake flavors and fillings

**All Dinner Packages include your choice of:**

**One (1) Starch/Grain:**

Yukon Gold Garlic Mashed  
Potato Pave with fontina cheese  
Reggiano parmesan gratin potato  
Blended Wild Rice  
Sweet Potato – mascarpone  
Toasted Cous Cous

**One (1) Vegetable:**

Roasted Asparagus (spring/ summer)  
Farm Carrots & beets (fall/ winter)  
Haricot Vert (spring/ summer)  
Broccolini (fall/ winter)  
Seasonal Vegetable Mélange

\*All Saratoga Hilton Wedding Packages include Warm Bread with Butter, and Coffee service after dinner.

## Enhancement Menu

*Add any of the following enhancements to your existing menu's cocktail reception, dinner, or for a late evening "nosh" fix.*

(Priced per person. Chef Fee of \$125 applies if attended station - One Chef per 75 guests required)

### Beverages:

**Champagne Station** – Displayed in a beautiful arrangement in addition to the regular bar, attended by a server throughout the Cocktail Reception - **\$6 with existing open bar package**

**Signature Drink** – Based on your bar inclusions during cocktail reception - **\$1** if drink can be created based on your existing bar inclusions/ **\$3** if drink requires additional bar inclusions

**Table Side Wine Service** – Red & White wine served table side - **\$3.50**

**Cordial Cocktails** - Enhance your existing bar with tasty liqueurs later in the evening to compliment your coffee & desserts – **Complimentary with Diamond Bar package/ \$3.50 with Silver Bar Package/ \$5.00 with Gold Bar Package**

### Carb Central Station (\$5 each):

**Penne** – seasonal vegetables, olives, roasted garlic, herbs, grated parmesan

**Wild Mushroom Ravioli** – truffle cream, romano

**Ricotta Ravioli** – choice of vodka cream, blushing marinara, pomodoro, house dried tomato, garlic bread

**Butternut Squash Ravioli** – brown butter, pumpkins seeds, romano

**Mezze Rigatoni** – sausage , kale, chili, olive oil

**Risotto** – customized/ seasonal

### Upgraded Appetizer Course for Plated Dinners:

Work with our Chef and your Manager to create the perfect Second Course - **\$5 additional**

### Chef Stations:

**Slow Cooked Prime Rib** – au jus, horseradish - **\$12**

**Citrus Roasted Salmon** – pumpernickel, fennel slaw - **\$10**

**Rosemary Roasted Turkey** – mustard aioli, soft roll - **\$10**

**Smoked Virginia Ham** – potato bun, maple mustard - **\$10**

**Beef Brisket** – ancho chilli, bbq, soft roll - **\$10**

**Pan Roasted Tenderloin** – smoked paprika aioli \$ **market price**

**Thai** – shrimp pad Thai – Thai spiced beef or chicken satay - cucumber salad - **\$12**

**Creole** – jambalaya, chicken, sausage, shrimp – red beans and rice – corn bread - **\$12**

**New England** - Maryland crab cakes, remoulade, steamers, lemon, tobasco - corn "hush-puppy" fritters - **\$14**

**Raw Bar** – jumbo iced shrimp, oysters on the half shell, king crab claw – displayed with lemon, tomato, horseradish - **\$ market price**

**Personalized Station** – Discuss your preference with our Wedding Sales Manager and work with our chef to create a station specific to your preference - **\$tbd**

**Comfort Food Station** (typically served at end of evening – must be prior to 10pm) – **(Includes 3 Choices)** beef sliders or mini cheese steaks, chicken fingers, flat bread pizza, French fries and fried mozzarella cheese - **\$6**

**Viennese Display** – Work with your sales manager and our chef to create a tasty display of desserts in addition to your wedding cake - **\$6**

**Additional Events:** Bridal Shower, Bachelor/Bachelorette Party Room Blocks, Rehearsal Dinner, Welcome Reception , After Party in The Springs Bar, or Recovery Wedding Breakfast

## GENERAL INFORMATION & WEDDING GUIDELINES 2015/2016

**FOOD AND BEVERAGE POLICY:** The Hotel does not permit food or beverage to be brought onto the hotel property (except for wedding cake). Provisions of the Hotel liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served on the Hotel's premises (or elsewhere under the provision of the Hotel's liquor license), the Hotel is required to request proper identification and refuse alcoholic beverage service to anyone who fails to present proper identification or who appears intoxicated, according to the Hotel's discretion consistent with applicable state regulations.

**GRATUITY AND ADMINISTRATIVE CHARGE:** The combined gratuity and administrative charge that is in effect on the day of your event will be added to your bill. Currently, the combined gratuity and administrative charge is equal to 21% of the food and beverage and room rental total, plus applicable state and local tax. A portion of this combined charge (currently 14.5%) will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. The gratuity and any applicable taxes will be separately stated on your invoice. The remainder of the combined gratuity and administrative charge (currently 1%) will be an administrative charge. This administrative charge is not a gratuity and is the property of Hotel to cover discretionary costs of the event.

**MINIMUMS:** A wedding reception in the Saratoga Ballroom requires a minimum of 125 guests and food and beverage spend of \$11,000 prior to service charge and tax. A wedding reception in the Broadway Ballroom requires a minimum of 75 guests and food and beverage spend of \$5,500 prior to service charge and tax. You will meet these minimum spends by selecting appropriate packages based on your guest count. If you fall short, you may elect to upgrade your package to meet the minimum spend required.

**DISCOUNT DATES:** (Regular package pricing applies to New Years Eve Receptions in the Saratoga Ballroom)

**May – October:**

- **Saturday:** Broadway Ballroom Receptions = 3% discount
- **Friday/Non Holiday Sunday:** Saratoga/Broadway Ballroom Receptions = 7% discount

**November – April:**

- **Saturday:** Saratoga Ballroom = 7% discount/ Broadway Ballroom Receptions = 10% discount
- **Friday/Non Holiday Sunday -** Saratoga/Broadway Ballroom Receptions = 10% discount

**Track Season (last week July – first week September):**

- **Saturday:** Saratoga Ballroom = 3% discount/ Broadway Ballroom Receptions = 7% discount
- **Friday/Non Holiday Sunday:** Saratoga/Broadway Ballroom Receptions = 7% discount

***Booking inside of 6 Month Period (based upon availability):***

- **Saturday:** Saratoga Ballroom = 5% discount /Broadway Ballroom Receptions = 7% discount
- **Friday/Non Holiday Sunday:** Saratoga/Broadway Ballroom Receptions = 10% discount

**LINEN:** Saratoga Hilton Wedding Packages include floor length ivory or chocolate linen with your choice of napkin colors. At your wedding tasting, napkins color selections can be chosen. Upgraded linen or overlays can be ordered at an additional charge, or you are welcome to rent these from an outside vendor.

**CHAIR COVERS:** Wedding Package includes your choice of **white or ivory chair covers**. Chair covers will be provided and set-up for your reception. **CHIAVARI CHAIRS:** available at an additional \$4.00 per chair plus tax.

**MEAL GUARANTEES:** A FIRM guarantee of attendance is required 10 business days prior to the wedding. The FINAL guarantee of attendance is required 5 business days prior to the wedding. Should the final guarantee not be received, the expected/agreed attendance will be the basis for billing. The host is responsible for collecting entrée selections and all guarantees.

**CEREMONY FEE:** If you would like to hold your wedding ceremony at The Saratoga Hilton, in a separate banquet room from the reception a \$750 fee applies. A ceremony utilizing a portion of the existing ballroom you have booked is discounted to \$450. This fee includes the exclusive ceremony space **separate from your reception**, banquet chairs, set-up and striking of space. A \$250 rehearsal fee applies if you would like to schedule a ceremony rehearsal. Please note rehearsal space is based on availability, bridal party may not rehearse in the same space that the ceremony will take place. Any additional set up to include but not limited to flowers, chuppa, or microphone are additional.

## GENERAL INFORMATION & WEDDING GUIDELINES *continued...*

**ADDITIONAL RECEPTION HOUR:** If you wish to add a 6<sup>th</sup> hour onto the conclusion of your reception an additional \$250 flat rate will apply, and must be guaranteed at least 3 days prior to your reception. This rate covers your additional use of the venue and staffing. You may work with your sales manager to determine how you would like to continue the beverage options for your guests. This flat rate does not include any additional beverage. Based upon availability.

**HOSPITALITY SUITE:** The Hotel is pleased to provide the bridal party with a separate hospitality suite for the duration of the cocktail hour, filled with samples of your Hors D'oeuvre selections, Beer, Wine, and Soda (based on your packages). We will provide a wait staff, dedicated to fulfill any requests and service this room.

**COMPLIMENTARY BRIDAL SUITE:** The Saratoga Hilton is pleased to provide the couple with a complimentary suite the evening of their wedding reception.

**GIFT BAGS SERVICE:** If you wish to provide your hotel guests welcome bags, gift bag distribution is provided through our bellmen at \$3.00 per bag. Each bag will be delivered to the individual guest rooms included within your room block. Bags must be provided at least one day prior to your first guest's arrival day. Please inquire with your Sales Manager for specific details.

**WEDDING ROOM BLOCKS:** The Saratoga Hilton has 242 boutique style guest rooms which include 28 suites. Contact your Sales Manager to inquire about our discounted room rates for Group Blocks.

**PERSONALIZED URL:** We are pleased to offer to you and your guests, at no additional fee, a personalized online booking site. This will allow your group attendees to book their reservations online 24 hours a day, and enable you, as the main contact, the ability to monitor your room block at your convenience.

**VENDOR LIST:** To enhance your experience at The Saratoga Hilton, we will be happy to provide you with a list of vendors that can provide you with the goods and services needed for your event. For any such services, including but not limited to flowers, transportation, entertainment, and photography. The Saratoga Hilton serves as a liaison only and assumes no responsibility or liability pertaining to such matters. Set up and tear down times for vendor services are defined by the Hotel and not the vendor. If The Saratoga Hilton arranges for these goods and services a processing fee will be charged. Vendors are not permitted to consume alcoholic beverages on property.

**CHILDREN/TEEN/VENDOR PRICING:** Twelve years and younger: \$30++ per child includes children's meal, hors d'oeuvres, non alcoholic beverages and cake. Thirteen to twenty years: full package price, less the cost of bar. Vendor meals provide by Hotel: \$35++ per vendor.

**MENU TASTING:** Tastings are included complimentary for up to four guests (including couple) once the contract has been signed. Each additional guest is \$50++ per person. Selections will be provided by your Sales Manager and must be confirmed at least two weeks prior to tasting. Tastings are available Monday through Friday, scheduled based on availability. Should the couple be interested in booking a tasting prior to confirming your reception a \$50++ per person fee will be applied, but credited toward reception if booking is confirmed after tasting.

**DEPOSIT:** A \$2,500 non-refundable deposit is required to hold your wedding date and banquet space. Your Sales Manager will create a deposit schedule, and Final Payment is due 5 business days prior to the Wedding.

**AUDIO/VISUAL:** Our hotel partners with PSAV, the in-house audio visual company. They are happy to offer package enhancements from LED up lighting, Pipe & Drape, or as simple as a microphone or iPod sound patch.