



2018
Wedding | Banquet
Event Menu

Contact Carmen Brennan-Bain
Events Coordinator
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Belhurst Castle
4069 West Lake Road | P. O. Box 609
Geneva, NY 14456
315-781-0201 | belhurst.com

GENERAL INFORMATION

Thank you for considering Belhurst Castle and Winery for your upcoming event. Belhurst offers a variety of options and a staff with the expertise to provide you with an enjoyable and successful experience.

The following guidelines and procedures will ensure that you are completely satisfied.

Payment Policy

PLEASE NOTE: A \$9,000 minimum guarantee (before taxes and service charges) is required for the ballrooms on Saturday events, May through October, and a minimum of \$7,000 for Fridays and \$4,000 for Sunday events, May through October. A \$1,000 minimum guarantee applies to all weekdays, Monday through Thursday.

Menus

Menu prices are guaranteed 30 days prior to your event.

We must have a tentative count two weeks prior to your event. A final guarantee is required one week in advance of the event. You will be charged for the figure quoted in this guarantee. Belhurst hosts two ballroom events per day, up to six hours each.

We require an \$800 non-refundable deposit to secure your date as a definite. This can be paid by cash, cashier's check, money order, VISA, Mastercard or American Express (additional 3% for credit cards).

Menu selections and other details must be finalized a minimum of four months prior to your event date. A non-refundable deposit of \$1,000 is due at that time, paid by **CASH, CASHIER'S CHECK or MONEY ORDER ONLY.**

One month prior to your event, a deposit of 50% of the remaining balance is due, paid by **CASH, CASHIER'S CHECK or MONEY ORDER ONLY.**

Belhurst requires full payment for the entire bill prior to the event. Final payment of remaining balance is required 72 hours prior to the function date, based on the guaranteed number of guests, paid by **CASH, CASHIER'S CHECK or MONEY ORDER ONLY.**

Security

Belhurst will not assume responsibility for any personal items prior to, during or following your event. Special arrangements can be made through the banquet office if it is necessary to leave any items.

Beverage Service

We offer a complete selection of beverages to complement your function. Please note that alcoholic beverage sales are regulated by the State of New York. Belhurst, as a licensee, is responsible for administration of these regulations. It is a policy that no liquor, beer or wine may be brought into the facility from outside sources. It is New York State law that no person under the age of 21 be served, consume or have possession of any alcoholic beverages. Proper identification is **REQUIRED** for all.

Decorations

Belhurst will not permit any tape, staples, nails or any other substances used to affix items to the walls or ceiling. Throwing rice, small rose petals or confetti on the premises will incur a minimum of \$300 cleaning charge.

Service Charge & Sales Tax

There is a 20% service charge on the food and beverage total. New York State sales tax of 7.5% is charged on food, beverage, room rental and special services total.

Outside Food

Any food products not prepared by Belhurst, must be prepared by a NYS licensed food service provider, accompanied by a receipt from the supplier, along with proof that the supplier is from a NYS inspected facility. Any and all such products are then subject to a \$100 set up/plate charge.

SERVICES AND AMENITIES

The prestigious Belhurst Castle and Winery, with its gracious grounds overlooking Seneca Lake, offers the following to make your event a most memorable occasion for you and your guests.

Room Set – Up at NO Charge

Off-white tablecloth with a white damask overlay and off-white napkins
Full china/silverware/glassware table setting
Easel

Special Services

Cake-Cutting\$1.00 p./p.

Baked Goods are NOT the responsibility of Belhurst. Early drop off, of any and all baked goods are NOT allowed other than regular scheduled times on the day of the event. An additional service charge of at least \$100 will be added to ANY and ALL set up by Belhurst staff of such items.

Late occupancy of room with permission ~ 1 hr. maximum..... \$400
(One hour maximum; Bar will be closed at the end of original contracted end time)

Chair Cover Set-Up (Guest provides rental of such).....2.00 p./chair

On-Site Ceremony

Ceremony on Lawn..... \$700
Ceremony within reserved Ballroom..... \$700
Beverage and Hors D'oeuvres Service on Lawn..... \$300
Outside Ceremony Chairs\$2.50 p./p.
Aisle Runner\$60

**At Belhurst, we understand the importance of your event.
Our staff is ready to serve your every need and answer any questions you may have.**

BREAKFAST

Continental Buffet.....\$12 per guest

Display of assorted Danish, mini muffins and breakfast pastries, assorted bagels with cream cheese, butter and preserves, assorted whole fresh fruit, coffee, tea and bottled water.

Lakeview Breakfast\$15 per guest

Build your own breakfast buffet or have it served for an additional \$2 per guest. Includes assorted juices, coffee, tea, bagels with cream cheese, butter and preserves and seasonal fruit salad.

Please choose one item from each category:

Eggs

- Scrambled
- Frittata (potatoes, arugula, mushrooms, shallots, tomatoes)
- Benedict (additional charge of \$1.50 per guest)
- Chef attended omelette station (additional charge of \$4 per guest plus a \$50 chef attended fee per chef, per hour for a minimum of one hour)

Meat

- Bacon
- Ham
- Pork sausage
- Turkey sausage or turkey bacon (additional charge of \$1.50 per guest)

Starch

- Thyme scented hash browns
- Seasoned home fries
- Potatoes O'brien
- Latke
- Chive and NYS cheddar cheese grits

Breads

- Vanilla and cinnamon french toast
- Belgian waffles with whipped cream and mixed berry compote
- Pancakes with NYS maple syrup
- Fruit stuffed crepes
- Croissants with orange honey and assorted flavored butters

Additional Breakfast Enhancements:

- Smoked salmon display \$5 per guest
- Fresh seasonal fruit display \$3 per guest
- Breakfast pastry display \$3 per guest
- Parfait station \$4 per guest
- Assorted yogurts \$2 per guest

BREAKS

Morning \$9 per guest

Please choose two items from the following:

- Assorted mini muffins and Danish
 - Stuffed croissants
 - Seasonal fruit display
- Greek yogurt with fresh berries and granola
- Assorted fresh fruit smoothie shooters
- Bagels with cream cheese, butter and preserves

Afternoon \$9 per guest

Please choose two items from the following:

- Assorted fresh baked cookies and brownies
 - Vegetable crudité with dip
- Imported and domestic cheese display with crackers
- Pesto, French Onion and Spinach & Artichoke dips with toasted pita points
- Assorted roasted nuts

LUNCH

* Available Monday - Thursday 11 am until 2 p.m. *

Served Lunch.....\$17.95 per guest

All selections are served with your choice of sweet onion kettle chips or balsamic dressed field greens and chef's choice of dessert. French fries or onion petals may be substituted for an additional charge of \$2 per guest. A course of served soup du jour may be added for an additional charge of \$3 per guest. Please choose three items from the following:

- Caesar salad with grilled chicken
Substitute grilled salmon for an additional \$4
- Turkey burger on toasted Ciabatta with cranberry mayo, melted Brie and arugula
- Slow roasted beef on weck with herbed jus
- Corned beef Reuben on marble rye
- Turkey or smoked ham club on toasted wheat
- Mediterranean tuna salad in spinach wrap
- Artichoke and spinach stuffed Portobello "burger" with basil mayo
- Chicken Veronique and bib lettuce on croissant bun

Buffet Lunch.....\$19.95 per guest

All lunch buffets include served soup du jour, dinner rolls and butter, chef's choice of dessert, coffee and tea service. Please choose two items from each of the following categories.

Salads:

- Tossed house with choice of dressing
- Traditional Caesar
- Fresh fruit salad
- Grecian rotini salad with olives and feta
- Coleslaw with golden raisins & poppyseed dressing
- Loaded potato salad
- Orecchiette with peas, seafood and lemon-dill vinaigrette

Entrees:

- Mediterranean roasted bone in chicken
- Panko breaded chicken parmigiana
- Grilled chicken cordon bleu
- Beef and mushroom meatloaf with thyme-madeira glaze
- Philly steak roulades with Ithaca Apricot Wheat Ale and cheddar sauce

Sides:

- Braised pork cacciatore
- Umami Roasted Pork Loin with Plum barbecue
- Baked Atlantic salmon (choice of sweet thai-chili glaze or lemon-caper Beurre blanc)
- Vietnamese swai bruschetta
- Orecchiette with broccoli and seafood alfredo
- NYS cheddar and chive whipped potatoes
- Herb roasted Yukon potatoes
- Honey and brown sugar roasted sweet potatoes
- Vegetable rice pilaf
- Penne pasta (choice of marinara, olive oil and garlic, vodka blush sauce, or creamy parmesan)
- Roasted seasonal vegetable medley
- Sautéed peas, pearl onions and mushrooms
- Roasted Brussels sprouts with pancetta and fennel
- Broccoli and red pepper medley

HOST/CONSUMPTION

(Based on availability. Subject to change without notice.)

\$6.50	\$7.00	\$8.00	\$9.00	\$10.00	\$11.00
Black Velvet Canadian Club Caribaya White Rum (WELL) Christian B. Brandy (WELL) Clan McGregor Scotch (WELL) Jim Beam (WELL) Kutsikova Vodka (WELL) New Amsterdam Gin (WELL) Rancho Tequila (WELL) Seagrams 7 (WELL)	Absolute 80 Absolute Citron Absolute Kurant Bacardi White Captain Morgans Rum Gozio Amaretto Malibu Southern Comfort Seagrams VO Stoli Raspberry Stoli Vanilla Stoli Orange 3 Olives Grape	Baileys Beefeater Grey Goose Kahlúa Jack Daniels Jameson Maestro Tequila Stolichanaya 80 Tanqueray Tito's Vodka Sambuca Romana	Dewars White Label Drambuie Frangelico Hendricks Gin J. Walker RED Cointreau Makers Mark Crown Royal Grand Marnier	Glenlivet 12yr Macallon's 12yr Patron Silver	Glenfiddich 12yr
Martini (WELL) -\$9.00 Manhattan (WELL) -\$9.00 Rocks -\$8.00	Martini -\$10.00 Manhattan -\$10.00 Rocks -\$9.00	Martini -\$11.00 Manhattan -\$11.00 Rocks -\$10.00	Martini -\$13.00 Manhattan -\$13.00 Rocks -\$12.00	Rocks-\$14.00	Rocks -\$15.00

ALL WINE -\$7.00

DOMESTIC BEER -\$4.50

(Bud Light, Labatt Blue N/A, Labatt Blue, Labatt Blue Light, Coors, Michelob Ultra)

ALL OTHER CRAFT/SPECIALTY BEER AND CIDER-\$6.00

OPEN BAR	price/person
1 hr	\$19.00
2 hrs	\$25.50
3 hrs	\$32.50

Champagne/Wine Toasts \$4.50 p/p

One champagne (or N/A champagne toast) for all guests over the age of 21 is included.

Non-Alcohol Receptions \$5.50 p/p

Corkage Fee \$10.00/btl

***** All Special Orders will be charged a stocking fee of \$100, in addition to the cost of the product.**

HORS D'OEUVRE SELECTIONS

All hors d'oeuvre selections are served with appropriate accoutrements

Butler Style:.....	Per 100pc.....	Per 50pc.....
Sausage Stuffed Mushrooms	\$220.....	\$115
Seafood Stuffed Mushrooms.....	\$225.....	\$120
Artichoke and Spinach Stuffed Mushrooms	\$210.....	\$115
Asparagus and Asiago in Phyllo	\$260.....	\$135
Falafel Canapé with Mint Yogurt	\$220.....	\$115
Riesling Pear and Cheddar En Croute.....	\$225.....	\$120
Smoked Salmon and Cucumber Roulade.....	\$230.....	\$120
Pistachio Crusted Ahi and Grilled Pineapple Canapé.....	\$250.....	\$130
Mini Crab Cakes with Dill Remoulade	\$250.....	\$130
Pulled Pork and Pickled Cabbage Phyllo Cup	\$230.....	\$120
Spanakopita.....	\$200.....	\$105
Mini Beef Wellington.....	\$285.....	\$150
Fried Mac 'n Cheese Bites.....	\$210.....	\$115
Mini Vegetable Egg Roll.....	\$220.....	\$115
Wasabi Seafood Bite	\$250.....	\$130
Assorted Mini Quiche.....	\$230.....	\$120
Roast Duck & Marmalade Canapé.....	\$230.....	\$120
Tortellini Caprese Skewers.....	\$225.....	\$120
Shrimp Cocktail (Court Poached)	\$250.....	\$130
Wonton Crusted Shrimp	\$270.....	\$140
Bacon Wrapped Scallop.....	\$300.....	\$155
Ancho-Citrus Roasted Lamb Lolli.....	\$350.....	\$180
Assorted Mini Pizza Rounds.....	\$225.....	\$120
Beef Tenderloin and Horseradish Crostini.....	\$250.....	\$130
Miso-Honey Glazed Meatballs.....	\$240.....	\$130
Sweet Thai Chili and Plum Glazed Duck Wings.....	\$250.....	\$130
Coconut Crusted Chicken	\$225.....	\$120

SPECIALTY DISPLAYS

Antipasto \$5 per guest (minimum of 25)

Marinated grilled vegetables, olives, fresh buffalo bocconcini, marinated mushroom salad with garlic and herb toasted crostini

Brie Puff Pastry \$150 per each wheel (serves approximately 50-75)

Wrapped Brie with cranberries and marmalade served with herb toasted crostini

Vegetable Crudités with Dip

\$4 per guest for parties under 20

\$75 Serves 25 • \$145 Serves 50 • \$175 • Serves 100

Sliced Seasonal Fruit Display

\$4 per guest for parties under 20

\$75 Serves 25 • \$145 Serves 50 • \$175 Serves 100

Upgrade to Prosecco marinated fruit skewer - \$165 for 50 pieces, \$240 for 100 pieces

Assorted Domestic and International Cheeses with Crackers

\$5 per guest for parties under 20

\$85 Serves 25 • \$165 Serves 50 • \$320 Served 100

Charcuterie \$6 per guest (minimum of 30)

Prosciutto, hard salami, capicola, olives, domestic and imported cheeses, and herb toasted crostini

SPECIALTY LATE NIGHT DISPLAYS

French Fry Station

\$5 per guest

Crisp French fries served with ketchup, mustard, avocado ranch, NYS cheese dip and spicy buffalo dipping sauces

Pizza Station

Fresh baked pizza cut, displayed and served hot.

Cheese \$35 whole \$25 half

Blend of NYS cheddar, shredded whole milk mozzarella, Asiago and aged Parmesan with choice of red or white sauce

Meat lover \$55 whole \$35 half

Pepperoni, ham, bacon, seasoned ground beef tenderloin and sausage with red sauce and shredded whole milk mozzarella

Pepperoni \$45 whole \$25 half

Pepperoni with red sauce and shredded whole milk mozzarella

Veggie \$45 whole \$25 half

Artichokes, broccoli, peppers, mushrooms, onions and fresh tomatoes with white sauce and shredded whole milk mozzarella

Buffalo Chicken \$50 whole \$30 half

Crispy fried chicken bits tossed in buffalo sauce with shredded NYS cheddar, shredded whole milk mozzarella and crumbled Gorgonzola with a blue cheese white sauce

DINNER

Served Dinner

First Course Enhancements: (Choice of one item)

Italian Wedding Soup.....	\$4 per guest
Loaded Potato Chowder.....	\$3 per guest
Roasted Tomato Bisque with Chevre Crostini..	\$4 per guest
Sweet Corn Soup with Lobster	\$6 per guest
Roasted Chicken and Barley	\$5 per guest
Three Cheese Tortellini with Roasted Tomato-Vodka Coulis	\$3 per guest
Crab Cake with Sweet Cucumber Slaw and Dill Remoulade	\$6 per guest
Wild Game Chili with Avocado	
Crème Fraîche	\$6 per guest
Raw Oysters on the Half Shell	Market Price

Second Course Enhancements: (Choice of one item)

Caesar Wedge Salad.....	\$4 per guest
Wedge of crisp romaine with grape tomatoes, shaved Parmesan, garlic crostini and creamy Caesar dressing.	

Served Entrees

*All dinner entrees include served house salad, vegetable du jour, dinner rolls and butter, coffee, tea, soda or juice.
Choice of three entrées per party*

Filet	\$42
Herb marinated 8 oz filet of beef topped with Gorgonzola compound over roasted garlic whipped potatoes	
Prime Rib	\$38
Slow roasted 10 oz sliced prime rib with herbed au jus served over roasted garlic whipped potatoes	
Veal	\$37
Braised veal short rib with mushroom ragout over parpadalle pasta	
Lamb	\$37
Rosemary and horseradish crusted lamb rack over new potatoes persillade	
Sirloin	\$38
Au poive preparation with cognac-peppercorn sauce and herb roasted fingerling potatoes	
Flat Iron	\$37
Grilled bacon wrapped 8 oz flat iron steak served over NYS cheddar potatoes	
Pork	\$33
Balsamic caramelized onion and mushroom stuffed boneless pork chop over Asiago risotto	
Duck	\$35
Boneless Hudson Valley duck breast served with roasted beets, parsnips and fennel. Finished with a cranberry gastrique.	
Southwestern Chicken	\$33
Seared boneless chicken breast topped with roasted corn pico de gallo. Served over black beans and rice	
Bacon Crusted Chicken	\$34
Panko and bacon crusted boneless chicken breast with honey-Dijon cream sauce over roasted garlic whipped potatoes	
Spinach and Artichoke Chicken	\$33
Spinach and artichoke crusted boneless chicken breast with feta cream sauce over dill scented basmati rice	
Chicken Caprese	\$33
Grilled boneless chicken breast topped sliced Roma tomatoes, fresh basil and sliced buffalo mozzarella. Served over Asiago risotto and finished with an aged balsamic drizzle	

Strawberry-Spinach Salad.....	\$4 per guest
Blend of arugula and spinach topped with candied pecans, Gorgonzola, red onions, strawberries and finished with a raspberry vinaigrette	
Mediterranean Salad.....	\$4 per guest
Blend of romaine and field greens with feta, red onions, olives, cherry tomatoes, diced cucumbers and red wine vinaigrette	
Antipasto Caprese	\$5 per guest
Ripe Roma tomatoes, fresh buffalo mozzarella, basil and prosciutto layered and drizzled with an aged Balsamic reduction	

Third Course Enhancements: (Choice of one item)

Mixed Berry Sorbet.....	\$3 per guest
Ginger Sorbet.....	\$4 per guest
Lemon Sorbet with Rosé Champagne	\$5 per guest

Lobster Tail	\$44
Broiled 8 oz lobster tail served with vanilla scent drawn butter and basmati rice	
Shrimp Skewer	\$35
Grilled curry shrimp skewer over coconut scented basmati rice with peas	
Haddock Oscar	\$34
Seafood stuffed haddock with champagne lobster sauce served over dill scented basmati rice	
Mango-Avocado Salmon	\$35
Seared Atlantic salmon topped with a fresh mango and avocado relish and served atop cilantro-lime basmati rice	
Herbed Salmon	\$35
Fresh herb seared salmon with preserved lemons served over asparagus risotto	
Sesame Salmon	\$35
Tuxedo sesame crusted Atlantic salmon served over vegetable fried rice	
Mediterranean Cod	\$32
Alaskan cod topped with mushroom ragout, cognac and thyme. Served over parmesan scalloped potatoes	
Tortellini Primavera	\$31
Tri-colored tortellini tossed with charred grape tomatoes, asparagus, red onions, squash and shiitake mushroom in basil cream sauce	
Grilled Vegetable Napoleon	\$30
Layers of grilled portobello, zucchini, squash and red peppers with roasted tomato coulis over pistachio studded basmati rice.	
Garbanzo & Lentil Ragout	\$31
Garbanzo bean and spiced lentil ragout served over grilled eggplant tournados and barley	
Stuffed Eggplant	\$30
Quinoa, spinach and tomato stuffed roasted eggplant drizzled with a lemon-yogurt sauce	

Kids Kids meals are served with vegetable du jour and include a first course served fruit cup. Please choose two:

Pasta\$14	Chicken Fritters\$14
Penne pasta tossed with choice of house marinara or butter & Parmesan. Gluten Free pasta available upon request	Tender white meat chicken fritters served with french fry medley
Toasted Cheese\$14	Steak Burger\$14
Wheatberry bread toasted with a blend of NYS cheddar and provolone. Served with french fry medley	8 oz grilled steak burger topped with melted NYS cheddar cheese on a kaiser roll. Served with french fry medley

Dinner Buffet....\$37 per guest

All buffets include served house salad, dinner rolls and butter, as well as coffee and tea service.

Cold Salads (Choice of 2)

- Traditional Caesar
- Loaded potato salad
- Tabouleh
- Waldorf chicken
- Seasonal fruit
- Orecchiette with peas, seafood and lemon-dill vinaigrette

Sides (Choice of 3)

- Roasted garlic whipped potatoes
- Vegetable fried rice
- Herb roasted potatoes
- Mushroom wild rice
- Bourbon and brown sugar whipped sweet potatoes
- Roasted leek and Gruyère potatoes au gratin
- Penne Pasta (choice of marinara, garlic and olive oil, vodka-blush, or creamy Parmesan sauce)

- Roasted seasonal vegetable mélange
- Parmesan Roasted Asparagus
- Sherry sautéed green beans and shallots
- Sesame Soy Sugar Snap Peas
- Thyme and honey glazed baby carrots

Entrées (Choice of 3)

- Strip loin of beef with choice of roasted mushroom-cabernet reduction or grilled onion espagnole
- Roasted salmon with honey-mustard glaze
- Chicken a l'orange
- Mediterranean baked bone-in chicken
- Panko breaded chicken breast with pancetta and braised leek mornay
- Chicken cacciatore
- Baked vegetable lasagna alfredo
- Baked three meat lasagna marinara
- Cilantro-lime chicken breast with black bean-corn salsa
- Crab stuffed swai with tarragon hollandaise

Chef manned carving station enhancements

(optional) Minimum of 30 guests

An additional \$50 chef attended fee per

chef, per hour for a minimum of 1 hour. All

carving stations are served with appropriate accoutrements

- Roast tenderloin of beef \$9 per guest
- Roast leg of wild boar..... \$8 per guest
- Slow roasted prime rib of beef \$8 per guest
- Roasted beef sirloin \$7 per guest
- Baked Atlantic salmon..... \$6 per guest
- Boneless turkey breast..... \$6 per guest
- Glazed ham..... \$5 per guest
- Pork steamship round..... \$5 per guest

DESSERTS

Apple Awesome\$7 per guest
Sugar topped apple filled pastry tulip with a scoop of Gifford's rich and creamy ice cream

New York Style Cheese Cake\$7 per guest
Topped with a mixed wild berry compote

Chocolate Peanut Butter Pie\$7 per guest

Assorted Domestic Dessert Display\$7 per guest
Selection of assorted dessert bars, fresh baked cookies and brownies (minimum of 25)

Assorted European Pastry Display\$8 per guest
Selection of assorted chocolate covered mini éclairs, mini crème puffs, petit fours and other decadent pastries (minimum of 25)

Chocolate Dipped Strawberries\$1.50 per each
(minimum of 50)

Edgar's STEAKHOUSE

The Restaurant in the Castle

Looking for a place to host your...

**BRIDAL SHOWER
REHEARSAL DINNER
POST WEDDING BREAKFAST
or
POST WEDDING BRUNCH**

LOOK NO FURTHER!

For reservations contact us at

315-781-0201 ext. 538



*Escape into the magical world of
Isabella Spa Salon.*

ISABELLA SPA~SALON IS THE PERFECT PLACE FOR YOUR BRIDAL PARTY TO PREPARE FOR THE BEST DAY OF YOUR LIFE

RELAX before your special day with Isabella Spa services including soothing massages, warm wraps, invigorating body scrubs and rejuvenating facials. We invite you to let us help restore balance, release muscle tension and increase circulation under the intuitive touch of our highly-skilled and trained therapists. Let our estheticians replenish and renew your skin leaving you feeling as radiant as your skin looks!

BEAUTIFY yourself and your bridal party with Isabella Salon services including cutting edge hair styles and updos, superior color services, indulgent hand and foot treatments all topped with phenomenal make-up artistry. Your inner beauty will converge with your outer beauty as you leave feeling pampered and energized.

Hours

Monday - Friday 10:00 a.m. to 7:00 p.m.
Saturday 9:00 a.m. to 6:00 p.m.
Sunday 10:00 a.m. to 5:00 p.m.



*Isabella
Spa
Salon*

The best part about choosing Isabella Spa~Salon as your wedding salon is that we're located within the Belhurst Castle resort, making it easy for you and your party to spend more time enjoying each other's company on your special wedding day.

For parties of four or more, we require a signed contract to secure your appointments. Hors d'oeuvre's and beverage services are available in the salon for your group! Inquire about group catering when you call to make your appointments. 315-781-5040



Award Winning Wines from Belhurst Winery

The portfolio of wines available at Belhurst Estate Winery have claimed more than 400 awards from local, national and international organizations.

Visit the on-site wine and gift shop for customized wine and gift baskets, custom gift bags, bridal party gifts, incredible wines and much more! Gifts in any quantity can be ordered through the wine and gift shop.

For more information, call 315-781-0201 ext. 8

**Open daily from 10 a.m. to 8 p.m. Last tasting at 7:30 p.m.
Come in for a taste!**



315.781.0201 | www.Belhurst.com

Please contact Carmen Brennan-Bain at 315-781-0201 ext. 501 for preferred vendor information

ACCOMMODATIONS

Belhurst Castle Hotels 315-781-0201 ext. 2

Historic Belhurst Castle Chambers Hotel

Modern Vinifera Inn at Belhurst Castle

White Springs Manor Guesthouse at Belhurst Castle

Other Area Hotels

315-789-0400 Ramada Inn Lakefront

315-789-7190 Geneva On The Lake

315-789-4050 Days Inn

315-789-7890 Microtel Inn (Geneva)

315-789-2900 Fairfield by Marriott

315-787-0530 Holiday Inn Express

315-781-2035 Hampton Inn

Belhurst Castle Official Florist

Sandy's
FLORAL GALLERY



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Email: sandysfloralgallery08@hotmail.com