

Hill Top Inn

Catering and Events

Catered Wedding Packages

Premier Buffet Package

A Stylish Beginning for your Cocktail Hour

Choose one of the following hors d'oeuvres packages

Palette of Dips

Spinach and Artichoke Dip
Buffalo Chicken Fromage Fondue
Bruschetta

Simply Stated

Local Cheeses and Breads
Locally Grown Vegetables w/dip
Fresh Fruit Display, amaretto dip

Flatbread Station

(Gluten Free available upon request)
Margherita
Chicken and Mushroom
Roasted Artichoke and Spinach

A Lovely Buffet for your Meal that might include

Carved Sirloin of Beef
Spinach and Artichoke Chicken
Baked Ziti Italiano
Potatoes au gratin
Fresh Local Vegetable Medley
Baby Spinach with Feta and Strawberries
Quinoa Salad with Dried Fruits and Nuts
Assorted Breads and Rolls

Coffee Bar

Including Coffee, Tea, Decaf

2015 Pricing

First 75 Guests 3,147.75
Additional Adult Guests 33.97
Children 5-11 19.25

Pricing Includes Five Hours of Event Staffing
Please add 19.89% Event Administration Fee to Hill Top Inn Pricing.
8% NYS Sales tax will be added to all charges.

Hill Top Inn

171 Jerusalem Hill Rd.
Elmira, NY 14901

www.hill-top-inn.com

(607) 732-6728
Fax (607) 732-6754

Hill Top Inn

Catering and Events

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A Lovely Duet Plated Option

A Stylish Beginning for your Cocktail Hour

Choose one of the following hors d'oeuvres packages

Roving Appetizers

Chilled Cocktail Shrimp
Pear & Gorgonzola Canapé
Bruschetta on toasted baguette

Simply Stated

Local Cheeses and Breads
Locally Grown Vegetables w/dip
Fresh Fruit Display, amaretto dip

Fondue Kaleidoscope

Fresh Local Vegetables and Fresh
Baked Breads served with our four
cheese fondue

A Lovely Plated Meal that might include

Choose two entrees to be included on each plate

Sliced Prime Rib
Flash baked Salmon
Sun-Dried Tomato and Pesto Chicken
Chicken Cordon Bleu en croute
Stuffed Whitefish draped with a lemon beurre-blanc

Ricotta Stuffed Ravioli w/garlic spinach cream
Eggplant Rolo-tini
6 oz Sirloin Steak
Shrimp Scampi
Beef Wellington (add 5.00)

With your choice of:

Garlic and Herb Mashed Potatoes
Roasted Red Potatoes and Parsley
Polenta

Cheese Risotto
Confetti Rice
Duchess Potatoes

and

Fresh Local Vegetable
Plated Garden Salad
Fresh Baked Dinner Roll & Butter

Served Coffee

Including Coffee, Tea, Decaf

2015 Pricing

First 75 Guests 3,972.64
Additional Adult Guests 45.97
Children 5-11 23.25

Pricing Includes Five Hours of Event Staffing
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A Trendy Station Event

Begin with...

Sushi Bar
Assorted Maki Rolls
Tuna Tataki
Sushi Rice
Fresh Ginger
Wasabi

or

Charcuterie Board
Cured Meats
Local Select Cheeses
Olives
Fresh Baked Breads
Grapes

And either...

Palette of Dips
Spinach and Artichoke Dip
Buffalo Chicken Fromage Fondue
Bruschetta

Simply Stated
Local Cheeses and Breads
Locally Grown Vegetables w/dip
Fresh Fruit Display, amaretto dip

Followed by...

A Hot Carving Station

Select One - Sirloin of Beef, Roasted Turkey Breast, Roasted Pork Loin

And One of the following...

Risotto Station
Mushroom and Parmesan Risotto
Chardonnay and Parmesan

Pasta Bar
Linguini and Gluten Free Pasta
Sautéed with olive oil, garlic, and
fresh herbs. Local vegetable and
cheese toppings available station-
side for guest add-on.

Mashed Potato Martini Bar
Yukon Gold Potatoes served in
martini glasses. Guests select from
eight different toppings.

With...

A Colorful Salad Station including two of the following salads:

Local Greens tossed with fresh cucumbers, tomatoes and
a garlic-balsamic vinaigrette.

Caesar Salad

Asian Vegetable Salad with a Thai Peanut Dressing

Baby Spinach with Strawberries and Feta, raspberry
poppy-seed dressing.

Quinoa Salad with Dried Fruits and Nuts

Coffee Bar
Including Coffee, Tea, Decaf

2015 Pricing

First 75 Guests 3,894.21
Additional Adult Guests 33.97 Children 5-11 18.25

Pricing Includes Five Hours of Event Staffing

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Some of our Specialty Stations Include

Salad Library (Choose 3)

Caesar, Cosmo, Margarita, Spinach with feta and strawberries, Fruit, Asian Vegetable, and more.

Caesar Salad Station

Grilled Chicken, Grilled Salmon, Pepper Grilled Tuna, Croutons, Parmesan, Tomatoes, Radishes

Macaroni & Cheese Bar

Two Styles - A chef-manned station with eight cool macaroni and cheese mixers.

Also available with three amazing homemade selections prepared by our chefs.

Sweet Potato Bar

Sweet Potatoes with honey, pecans, brown sugar, cinnamon, coconut, marshmallow cream, & butter.

Risotto Station

Wild Mushroom, Seafood, and more.

Mashed Potato Martini Bar

Mashed Potatoes served in Martini Glasses with eight different toppings.

Sweet & Savory Crepe Station

A chef manned crepe station offering Spicy shrimp, Hunter Chicken, and Salmon Crepes

Carving Station

Anything we can carve, we will. Steamships of beef, Pig Roasts, Pork Loin, Turkey, Ham, USDA Prime Sirloin, Prime Rib, Tenderloin

Salmon Station

Picatta, Salmon Cannelloni, Dill Mustard, and more.

Pasta Bar

Traditional – Marinara & Alfredo Sauces with three different pastas

Infinite Possibilities Pasta Bar – shrimp, grilled chicken, cheddar, broccoli, mushrooms, onions, parmesan, & more!

Asian Station

A Variety of Station Options including Stir Fry, Teriyaki, Fried Rice, and Asian Noodles

Soup & Grilled Cheese Station

Two soups of your choice paired with three different grilled sandwiches.

Popcorn Station

Six of your favorite flavors of both sweet and savory popcorn in an old-fashioned wooden display.

Caramel Apple Bar

Fresh apples with an assortment of toppings to keep anyone happy.

Ice Cream Kaleidoscope

A fun, make-your-own sundae station with candies, sauces, nuts, & whipped cream.

Chocolate Volcano

Our Famous 36" Chocolate Fountain with 10 different dippers.

Chocolate Brownie and Cheesecake Bar

Cubes of brownies and cheesecake served in wine glasses with assorted toppings.

Cookies & Milk Station

Great for small & big kids. Three different cookies with flavored milks in our towers.

Smores Station

An old Favorite with Hershey's Chocolate Bars, Marshmallows, and Graham Crackers

A Few Passed Hors D'oeuvres Options

Sushi Bar
Crab Rangoons
Vidalia Pinwheels
Miniature Quiches
Vegetable Samosas w/Chutneys
Korean BBQ Lettuce Wrap

Meatballs
(Italian, Swedish, Sweet & Sour)
Bacon Wrapped Scallops
Sea Devil Shrimp
Sliced Pear & Gorgonzola Canapé on Rye
Miniature Reubens

Additional Buffet Options May Include:

Carved Prime Rib (4.99/guest)
Carved Tenderloin (9.99/guest)
Carved Baked Ham
Carved Roasted Turkey
Apricot Chicken
Chicken Parmesan
Chicken Française
Chicken Marsala
Grilled Chicken Breast

Mashed Potatoes
Garlic Mashed Potatoes
Roasted Red Potatoes w/parsely
Cheesy Fettuccine Alfredo
Salt Potatoes
Garden Salad
Caesar Salad
Fresh Melon Fruit Salad
Pasta Salad

Each Wedding Package Automatically Includes

- Cake Cutting
- Two complimentary tickets to our "Perfect Wedding" Tasting Event
 - On-site Event Planner and Coordinator
- Assistance with setting of the room including centerpieces, favors, & place cards



2015 Off Premise Bar Service Options

Hill Top Inn is licensed and insured to offer complete bar services for your event.

A NYSLA Special Event Permit is required for any off premise event in NYS. There is no annual travelling permit offered in NYS. Anyone who does not apply for and attain a permit specifically for your event puts you at risk to have the alcohol service terminated at your event. NYSLA must receive this permit application no later than 15 business days prior to your event. In all bar packages, either Hill Top Inn provides all of the alcohol or the client provides all of the alcohol. For insurance reasons, there can be no blending of providers.

Basic Bar Package

Domestic Bottled Beer (up to 4)
House Wine Selection (up to 4)
Basic Liquor set-up for cash bar (if desired)
Assorted Iced Sodas
13.99 per guest for up to four hours
Options: (all based on four hour service)
Mixed Drinks - Well Brands - 6.71
Level II Call Brands - 9.93
Premium Brands - 14.63
Premium Beers - 7.71
Champagne or n/a Toast - 2.99 - 3.99
Wine served with dinner - Available by the bottle
Addition hours available.
Draught Beer available for larger events.
Specialty Beverages & Signature Drinks
also available.

Service Only Package

Client provides own alcohol
Hill Top Inn provides
Mixers
Assorted Iced Sodas
Fruits
Stirrers
Cocktail Napkins
Bottle Openers & Cork Screws
Ice
High Quality Plastic ware
4.69 per guest for up to four hours
additional hours 1.19 per guest/hour

Insurance - Included in our bar package is Liquor Liability Insurance. Hill Top Inn will provide insurance with a service only package for event for 2.50 per guest. This is required for any event where Hill Top Inn is serving alcohol.

Glassware - we are happy to supply glassware for your event upon request. Rental charges average .35-39 per stem.

Bartending Services - 35.00 per labor hour port to port from Hill Top Inn. 45.00 per hour on holidays.
Bartending services NOT available without bar or service package.

Permit Fee - 46.00 plus 10.00 processing fee applies to each day of any event where HTI provides alcohol.

Tables & Linens - If Hill Top Inn is catering the food, these will be provided. Otherwise client is responsible for tables and linens. Hill Top Inn will inform the client of exact number depending on the size of the event and bar needs.

Travel - some locations or events may incur a travel fee.

Please add 19.89% event administration fee and 8% sales tax to all charges. Service staff are paid a professional event wage. Gratuities for service staff are at the option of the client and while not expected, are graciously accepted.

2015 Off Premise Bar Service Options

Brands

House Wines

Glenora Lake Series Riesling
Hazlitt Red Cat
Cavit Pinot Grigio
Redwood Creek Chardonnay
Little Penguin Merlot
Little Penguin Cab Sauv
Fetzer Pinot Noir
Wyndham Estates Shiraz

Bottled Beer Level I

Budweiser
Bud Light
Mich Light
Mich Ultra
Mich Ultra Cactus
Miller Lite
Coors Light
Labatt Blue
Labatt Blue Light

Bottled Beer Level II

Sam Adams (most flavors)
Ithaca Nut Brown
Horseheads Brewing
Heineken
Blue Moon
Guinness

Liquors

Well Brands

Gin
Vodka
Rum
Scotch
Bourbon
Rye
Triple Sec

Level II Call Brands

Canadian Club
Seagram's 7
Absolut Vodka
Beefeater Gin
Old Granddad Bourbon
Dewar's White Label Scotch
Bacardi Rum
Captain Morgan Rum

Premium Brands

Crown Royal
Jack Daniels
Smirnoff Vodka
Tanqueray Gin
Maker's Mark Bourbon
Dewar's 12 Year Old

Many other High -End and Local Options Also Available

Featured Beverage Options

Signature Cocktails - Always available! Let us customize something special for you!

Fruit and Herb Infused Water Bar

Summer Flavored Tea and Lemonade Station

Frozen Drink Tiki Bar

Autumn Hot and Cold Cider Station