

Classic Wedding Package



TICONDEROGA
• GOLF COURSE •





Classic Package

\$90 per person | 5 hours

Looking for something classic and sophisticated for your wedding day? Look no further. Enjoy a beautiful cocktail reception followed by a traditional plated dinner.

THIS 5 HOUR PACKAGE INCLUDES:

- Champagne Toast
- Butlered Hors D'oeuvres
- Stationed Food Display
- Two Course Plated Dinner

Upgrades & enhancements are also available for you to customize your day!

YOU COULDN'T BE IN BETTER HANDS



Stationed Hors D'oeuvres

THE HARVEST

Our chef curated seasonal display of:

charcuterie • artisanal cheeses • vegetables • fruits • pickles • fresh herbs
mustards • jams • crostini • crackers • nuts • miso sesame hummus
warm camembert en croute with blackberry thyme honey
sweet onion and smoked gouda artichoke dip



Butlered Hors D'oeuvres

SELECT THREE

CHILLED SELECTIONS

HEIRLOOM TOMATO BASIL BRUSCHETTA

herb ricotta, lemon olive oil, white balsamic, toasted croute (V)

ANTIPASTI SKEWER

salumi, aged provolone, olive, heirloom tomato, artichoke, red wine vinaigrette (GF)

BLUE CRAB SALAD

nardello pepper, avocado, sea salt butter crostini

BLACKBERRY CAPRESE SKEWER

blackberry, fresh mozzarella, basil, wild flower honey (GF) (V)

BLT CROSTINI

double-cut peppered bacon, arugula, heirloom tomato, herb mayo

WILD WHITE SHRIMP COCKTAIL

traditional cocktail and remoulade sauce (GF)

HOT SELECTIONS

BRONZED SEA SCALLOP

crushed candied bacon, lemon chive butter sauce (GF)

CRISPY BRUSSEL SPROUTS

parmesan shower, bacon ranch aioli (GF)

CHICKEN CURRY

KATSU SKEWERS

tonkatsu dip (GF)

HAND FORMED MEATBALLS

san marzano tomato sauce, grana padano shower

BEEF WELLINGTON

red wine bone brodo

CHICKEN BARBACOA

SOFT TACO

salsa picante, micro cilantro, farmer's cheese

BALSAMIC STEAK BITES

gorgonzola dolce cheese fondue (GF)

TOASTED COCONUT SHRIMP

pineapple tartar sauce

STICKY SESAME

CAULIFLOWER BITES

sweet and sour sauce (V)

(GF) GLUTEN FREE (V) VEGETARIAN

Plated Dinner: Salad Course

Champagne toast or sparkling juice toast.
Freshly brewed coffee, decaf & selection of hot teas

SELECT ONE

BURRATA SALAD

heirloom tomato, pistachio pesto, lemon
agrumato oil, aged balsamic (GF) (V)

GARDEN SALAD

artisan greens, cherry tomato, radish, persian
cucumber, heirloom carrot, sherry vinaigrette (GF) (V)

WEDGE SALAD

iceberg, smoked bacon, radish, scallion, cherry
tomato, danish bleu cheese dressing (GF)

CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-
reggiano, house caesar dressing



Plated Dinner: Entrées

All entrées served with chef inspired accompaniments,
artisan rolls and butter.

SELECT TWO

PAN SEARED FAROE ISLAND SALMON

english pea risotto, mushroom fricassee, tomato
basil butter (GF)

TUSCAN SPICED FREE RANGE CHICKEN

parmesan potato purée, toasted garlic spinach,
sun-dried tomato crema (GF)

PERI PERI GRILLED CHICKEN

spiced garlic kale, somali corn whipped white
sweet potato (GF)

"CAST IRON" FILET MIGNON

crème fraîche mashed potato, brown butter,
heirloom carrots, asparagus, roasted shallot
sauce (GF)

ROSEMARY CRUSTED FILET MIGNON

parmesan mushroom risotto, truffle butter,
charred broccoli, vino cotto reduction (GF)

ROASTED CAULIFLOWER STEAK

cauliflower silk, roasted beetroot, caramelized
blood orange, walnut chimichurri (GF) (V)

SOBA & CARROT NOODLE

miso cashew cream, enoki mushroom, carrot top
harissa (GF) (V)

If selecting 3 total entrées: add an additional \$10.00 per person.

If requesting table side ordering: add an additional \$15.00 per person

(GF) GLUTEN FREE (V) VEGETARIAN

Plated Dinner: Premium Entrées

additional per person price applies to those
who order premium entree

"CAST IRON" FILET & MAINE LOBSTER TAIL

basil whipped potato, king oyster mushroom, bordelaise,
citrus butter (GF)

MP

PAN-SEARED HALIBUT

miso, black forbidden rice, tamari mustard butter

\$7

FILET OSCAR

"cast iron" filet, creamed spinach, alaskan king crab,
béarnaise (GF)

\$10

If selecting 3 total entrées: add an additional \$10.00 per person.
If requesting table side ordering: add an additional \$15.00 per person

(GF) GLUTEN FREE (V) VEGETARIAN





Upgrades

À la carte enhancements

Want to wow your guests? Consider our special upgrades and package enhancements.

Choose a chef-attended station for your cocktail reception, add an appetizer course for your plated dinner or enjoy late-night snacks with your family and friends before the night is over!

YOU COULDN'T BE IN BETTER HANDS



Specialty Chef Attended Stations

pricing is per person, per hour | chef fees apply

GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST

chive horseradish cream, french onion au jus, artisan rolls

\$15

MAC & CHEESE BAR

peppered bacon, fried chicken, stewed tomato, mushrooms, broccoli, bleu cheese, buffalo sauce, cornbread crumble

\$12

(not chef attended, no chef fee applies)

CHIMICHURRI GRILLED SKIRT STEAK TACO STATION

pico de gallo, cojita cheese, lime crema, flour and corn flour tortillas

\$14

(not chef attended, no chef fee applies)

SPECIALTY PASTA STATION

sweet italian sausage, sautéed mushrooms, broccoli, sun-dried tomato, fresh herbs, pecorino-ramono, crushed red pepper, parmigiano garlic bread

\$13

Select 2 Sauces: san marzano pomodoro, ala vodka with smoked bacon, parmesan crema, bolognese

Select 2 Pastas: penne, rotellini, farfalle, fusilli

Chef Fee: \$75.00 per chef, per hour

Plated Appetizer

pricing is per person

PAN-SEARED DIVER SEA SCALLOP

parsnip purée, romesco sauce, black trumpet, blood orange (GF)

\$14

WILD WHITE SHRIMP COCKTAIL

remoulade, cocktail sauce, lemon (GF)

\$14

VEAL BOLOGNESE

traditional ragu, rigatoni pasta, grana padano

\$11

ORECCHIETTE PASTA

crushed broccoli, miso, chili flake, grana padano snow (V)

\$10

LOBSTER BISQUE

tahitian vanilla bean, cognac, tarragon crème fraîche

\$12

Late Night Snack Stations

pricing is per person, per hour

MINI CHEESEBURGERS & HOUSE CHIPS

black angus beef, shredded lettuce, tomato, american cheese, pickle
chip, special sauce

\$10

WARM SOFT PRETZEL BAR

whole pretzels, pretzel bites, cheddar ale beer cheese, spicy mustard,
southwestern dip (V)

\$9

CHIPS & SALSA BAR

organic blue corn chips, white corn chips, salsa roja, warm queso,
guacamole (V)

\$8

FRENCH FRY BASKET

rosemary parmesan steak fries, spicy sweet potato fries, loaded tater
tot casserole, onion rings, peppercorn ranch, special sauce, ketchup,
bourbon BBQ

\$9

(GF) GLUTEN FREE (V) VEGETARIAN





Bookings

Contact us today to learn more about our offerings, inquire about available dates or schedule a tour of the property!

Our team at The Ticonderoga Golf Course and Spruce Hospitality Group look forward to working with you on creating the wedding of your dreams that will be an unforgettable day!

Ticonderoga Golf Course
www.ticonderogagolfcourse.com
518-585-2801 ext. 4

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Policies & Information

APPLICABLE TAXES & FEES

Menu & bar pricing may increase 3% - 5% per year. Menu pricing is guaranteed 6 months prior to your event.

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 8% will be added to all charges unless tax-exempt status has been approved. (Service charges and tax are subject to change.)

DEPOSITS & PAYMENTS

To secure your wedding date, a non-refundable deposit of \$1,000.00 is required and due at the time of contract signing and no later than fourteen (14) days after receipt of the contract. Final estimated total payment will be due three (3) days prior to the

event with final guaranteed number of attendees. *Personal checks can only be accepted if received fourteen (14) days or more prior to the event date*

CEREMONY

A ceremony/rehearsal fee is charged for events taking place at The Ticonderoga Golf Course. The Officiant is the client's responsibility. Your ceremony/rehearsal fee allows you access thirty (30) minutes prior to the start of your ceremony. A rehearsal may not always be possible based on business. See your sales manager for pricing.

VENDOR MEALS

Should you wish to provide meals and non-alcoholic beverages for your vendor(s), \$45.00 per professional will be added to your invoice.

CHILDREN'S MEALS

Children ages 5 and under: no charge
Children ages 6-11: 50% off adult package price
Children ages 12-20: full package price with credit for the bar

Policies & Information

ALCOHOL POLICY

Guests who appear to be under the age of 30 will be asked to provide proper identification. No shots or pitchers of alcohol will be served under any circumstances for any event. No alcohol will be served to any guest without proper identification or who appears to be intoxicated.

CERTIFICATE OF INSURANCE POLICY

All vendors will be required to provide an insurance certificate naming The Ticonderoga Golf Course & Spruce Hospitality Group for all lines of applicable coverage for limits agreed to based on the nature of the event.

GUARANTEES

Firm guaranteed attendance is due to your Catering Manager three (3) business days prior to your event.

OVERTIME

All wedding receptions are based on a five (5) hour time period unless otherwise noted. The overtime rate is \$500.00 per hour. This includes use of the function room, function bar and service staff. The overtime fee is due upon completion of the event. Please note that overtime is at the discretion of the management.

SETUP ASSISTANCE

The Ticonderoga Golf Course will assist with the following:

Placement of place cards, favors, menu cards, table #'s, guest book & pen, envelope cage, champagne flutes, tables for wedding, votive candles.

Additional set-up requirements are handled by your florist, decorator, wedding planner or family/friends/wedding party on the day of your wedding. If additional assistance is required of the Golf Course, a fee may be charged.

To enhance your experience at The Ticonderoga Golf Course, we will be happy to provide you with a list of preferred vendors that can supply goods or services. For any such arrangements, The Ticonderoga Golf Course serves only as a liaison and assumes no responsibility or liability pertaining to such matters.



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