



Contemporary  
Wedding  
Package



TICONDEROGA  
• GOLF COURSE •



# Contemporary Package

\$100 per person | 5 hours

A contemporary twist that you and your guests will love. Enjoy an elegant cocktail reception followed by specialty dinner stations that are sure to impress.

## **THIS 5 HOUR PACKAGE INCLUDES:**

- Champagne Toast
- Stationed & Butlered Hors D'oeuvres
- Salad & Entrée Stations
- Chef-Attended Specialty Stations

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

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## CHILLED SELECTIONS

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### 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)

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## HOT SELECTIONS

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### 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

# Dinner: Salad Station

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

S E L E C T   T W O

## **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





# Dinner: Entrée Stations

All entrées served with artisan rolls and butter.

## SELECT TWO

### **PAN-SEARED FAROE ISLAND SALMON**

mushroom fricassee, tomato basil butter (GF)

### **HONEY SESAME FAROE ISLAND SALMON**

garlic green beans, lemon ginger sauce (GF)

### **FAROE ISLAND SALMON PROVENCAL**

sautéed spinach, saffron heirloom tomato pan sauce, aged balsamic (GF)

### **ROASTED BERKSHIRE PORK LOIN**

bourbon barbecue lacquered, blueberry corn relish (GF)

### **BAKED SHRIMP GNOCCHI ALA VODKA**

fire roasted tomatoes, fresh mozzarella, parmesan-reggiano, basil

### **TUSCAN SPICED FREE RANGE CHICKEN**

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

### **BALSAMIC BRICK CHICKEN**

creamed corn, natural jus (GF)

### **CHICKEN SALTIMBOCCA**

prosciutto, fontina, fried sage, mushroom madeira sauce (GF)

# Dinner: Specialty Stations

Package pricing includes: two stations for one hour each and complimentary chef(s). Number of chef(s) to be determined by TGC. Additional time can be added and chef fees will apply.

## SELECT TWO

### **GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST**

chive horseradish cream, french onion au jus, artisan rolls

### **CHIMICHURRI GRILLED SKIRT**

#### **STEAK TACO STATION**

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

(not chef attended, no chef fee applies)

### **LEMON THYME ROASTED**

#### **WHOLE CAPON CHICKEN**

brown butter parmesan mashed potato, roasted garlic creamed corn

### **MAC & CHEESE BAR**

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

(not chef attended, no chef fee applies)

### **BUTTER BASTED WHOLE ROASTED TURKEY**

bacon sage cornbread stuffing, orange cranberry spread, pan gravy, artisan rolls

### **HERB CRUSTED BEEF TENDERLOIN**

agrodolce mushrooms, pearl onions, veal jus

### **SPECIALTY PASTA STATION**

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

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

**Select 2 Pastas:** penne, rotellini, farfalle, fusilli



# Dinner: Accompaniments

SELECT TWO

## **BROCCOLINI**

heirloom carrots, pine nuts, extra virgin olive oil

## **BRUSSELS SPROUTS AU GRATIN**

slab bacon, fontina, parmesan

## **CAULIFLOWER MASH**

aged cheddar, lemon, chive

## **STEAMED SEASONAL VEGETABLE**

herb butter

## **BUTTERMILK POTATO PUREE**

savory herbs, brown butter

## **ROASTED FINGERLING POTATO**

charred pearl onion, tarragon

## **CALICO WILD RICE BLEND**

caramelized onion, toasted garlic

## **SCALLOPED POTATO**

aged cheddar, gruyere, parmesan, roasted garlic crema







# Upgrades

À la carte enhancements

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

Add on an additional chef-attended station for even more variety 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-ramano, 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





# 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](http://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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