

Congratulations and Best Wishes!

The Holiday Inn Saratoga Springs would be honored to host your special event and make all your wedding dreams come true. Whether you envision a small intimate setting or a large formal celebration, our professional staff will help you create a memory to last a lifetime. We offer a complete wedding package featuring delectable cuisine and on-site services designed to exceed your expectations. Additionally, you will enjoy our personal, attentive bridal consultation designed to ensure the success of every aspect of your wedding.

Holiday Inn Wedding Packages Include:

- **All-inclusive package** pricing includes NYS sales tax and 18% service charge
- Floor-length dining tablecloths and napkins in a variety of colors
- Candlelight centerpieces with accent tealights
- Beautifully-appointed décor on all food displays
- Complimentary king-bedded overnight room for the bride and groom
- In-room champagne, strawberries and wedding cake for the bride and groom
- Discounted overnight room rates for wedding guests and convenient hotel web link for your wedding website
- No facility charge for the wedding reception
- Post-wedding gift certificate for an overnight stay and dinner for the bride and groom in Bookmakers Restaurant
- Discounted meal prices for vendors and children
- Professional event coordination and guidance from the beginning of planning to the end of your event
- Direction cards and personalized wedding stamps for your invitations



Hand-Passed Hors d'oeuvres

- Cocktail Franks in Puff Pastry ■ Rosemary Cheese Straws ■ Swedish Meatballs ■ Italian Meatballs
- Buffalo-style Chicken Bites ■ Vegetable Quesadillas ■ Breaded Mozzarella Sticks with Marinara
- Mushroom Puffs ■ Mini Chicken Cordon Bleu ■ Crispy Asparagus with Asiago Cheese
- Mini Beef Wellington with Bernaise ■ Smoked Chicken Quesadillas
- Bacon-wrapped Scallops ■ Coconut Shrimp with Sweet & Sour Sauce

(Choice of four)

Upgraded Décor Packages

- Guest dining chair covers with decorative band or bow
- Bridal table backdrop with elegant rich satin drapery and soft fabric swags across the top
- Full wall backdrop with satin draping (floor to ceiling)
- Bridal columns to add dimension (four are recommended)
- Soft ambient lighting to enhance the beauty of the bride on her special day (four are recommended for backdrop and additional for perimeter of room)
- Lush live palm trees in polished pots with up-lights
- Live ficus trees with white twinkle lights in white baskets
- Charger plates in striking gold or silver
- Magnificent floral centerpieces

*See examples of the decorative possibilities at www.fineaffairs.com



The Alabama

Cocktail Reception

Five Hours Open Bar

Premium liquor: Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Seagram's Seven, Jack Daniels and Dewars White Label

House wines by the glass: Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled beer: Coors Light, Yuengling Lager, Labatt Blue, Samuel Adams and Heineken

An Array of Hors d'oeuvres:

- Fresh sliced fruit display
- Seasonal vegetable crudité with dip
- Variety of imported and domestic cheeses
- Sliced pepperoni
- Gourmet breads and crackers



Hand-passed Hors d'oeuvres

Champagne toast and wine poured with dinner

Dinner Service

Salad (choice of one)

- Tossed salad with baby lettuces, tomatoes and cucumbers, served with choice of two homemade dressings
- Micro-mesclun salad, served with choice of two homemade dressings
- Caesar salad, with pumpernickel croutons and creamy dressing

**Our salads contain only the freshest produce purchased directly from and in support of local farms*

(continued on back)

Dinner Service *(continued)*

Entrées *(choice of two)*

- Duet: Petit Filet Mignon and Crab-stuffed Shrimp
- Duet: Chicken Milanese with a fresh lemon wine sauce served with two petite Crab Cakes
- Mixed Grill: Horseradish-cruste Tenderloin of Beef served with Pork Osso Buco
- Slow-roasted Prime Rib of Beef with homemade au jus
- Sliced Tenderloin topped with an herb gorgonzola
- Chicken Wellington in a puff pastry with mushrooms, onion and garlic
- Chicken Florentine with a sherry cream sauce
- Broiled Salmon Filet with a sweet bourbon glaze
- Pan-seared Scallops with tri-colored peppers in a lemon, white wine sauce
- Baked Cod with a crabmeat and shrimp stuffing in hotel butter sauce

**Mushroom Ravioli in a tomato cream sauce will be available for those requiring a vegetarian selection*

Accompaniments

All entrées are served with seasonal vegetables, freshly baked bread with piped, whipped butter and choice of one of the following:

- Duchess Potatoes
- Twice-baked Potato
- Roasted Fingerling Potatoes with rosemary
- Garlic Smashed Potatoes
- Wild Mushroom Risotto



Wedding Cake

A beautifully tiered wedding cake with your choice of flavor, filling, and frosting prepared by local award-winning baker, Debbie Coye

Coffee, Decaf and Hot Tea Service

\$119.00 per person

Inclusive of 7% NYS sales tax and 18% service charge

The Whitney

Cocktail Reception

Four Hours Open Bar

Well-brand liquor: Vodka, Gin, Rum, Rye, Bourbon and Scotch

House wines by the glass: Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled beer: Coors Light, Yuengling Lager, Labatt Blue, Samuel Adams and Heineken

An Array of Hors d'oeuvres:

- Fresh sliced fruit display
- Seasonal vegetable crudité with dip
- Variety of imported and domestic cheeses
- Sliced pepperoni
- Gourmet breads and crackers



Champagne toast

Dinner Service

Salad (choice of one)

- Tossed salad with baby lettuces, tomatoes and cucumbers, served with choice of two homemade dressings
- Micro-mesclun salad, served with choice of two homemade dressings
- Caesar salad, with pumpernickel croutons and creamy dressing

**Our salads contain only the freshest produce purchased directly from and in support of local farms*

(continued on back)

Dinner Service *(continued)*

Entrées *(choice of two)*

- Slow-roasted Prime Rib of Beef with homemade au jus
- Char-grilled Top Sirloin Steak with roasted shallot demi
- Sliced Tenderloin topped with an herb gorgonzola
- Chicken Milanese with a fresh lemon wine sauce
- Chicken Wellington in a puff pastry with mushrooms, onion and garlic
- Chicken Florentine with a sherry cream sauce
- Broiled Salmon Filet with a sweet bourbon glaze
- Pan-seared Scallops with tri-colored peppers in a lemon white wine sauce
- Baked Cod with a crabmeat & shrimp stuffing in hotel butter sauce

**Mushroom Ravioli in a tomato cream sauce will be available for those requiring a vegetarian selection*

Accompaniments

All entrées are served with seasonal vegetables, freshly baked bread with piped, whipped butter and choice of one of the following:

- Duchess Potatoes
- Twice-baked Potato
- Roasted Fingerling Potatoes with Rosemary
- Garlic Smashed Potatoes
- Wild Mushroom Risotto



Wedding Cake

A beautifully tiered wedding cake with your choice of flavor, filling, and frosting prepared by local award-winning baker, Debbie Coye

Coffee, Decaf and Hot Tea Service

\$99.00 per person

Inclusive of 7% NYS sales tax and 18% service charge

The Travers

Cocktail Reception

Five Hours Open Bar

Top shelf liquor: Grey Goose and Absolut Vodkas, Tanqueray Ten Gin, Bacardi Rum, Captain Morgan, Crown Royal, Seagram Seven, Jack Daniels, Jim Beam, Johnny Walker Black Label, signature cocktails and cordial bar

House wines by the glass: Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled beer: Coors Light, Yuengling Lager, Labatt Blue, Samuel Adams and Heineken

An Array of Hors d'oeuvres:

- Fresh sliced fruit display
- Seasonal vegetable crudité with dip
- Variety of imported and domestic cheeses
- Sliced pepperoni
- Gourmet breads and crackers



Hand-passed Hors d'oeuvres

Champagne toast and wine poured with dinner

Dinner Service

Salad (choice of one)

- Tossed salad with baby lettuces, tomatoes and cucumbers, served with choice of two homemade dressings
- Micro-mesclun salad, served with choice of two homemade dressings
- Caesar salad, with pumpernickel croutons and creamy dressing

**Our salads contain only the freshest produce purchased directly from and in support of local farms*

(continued on back)

Dinner Service *(continued)*

Entrées *(choice of two)*

- Duet: Petit Filet Mignon and Crab-stuffed Shrimp
- Duet: Chicken Milanese with a fresh lemon wine sauce served with two petite Crab Cakes
- Mixed Grill: Horseradish-crusting Tenderloin of Beef served with Pork Osso Buco
- Slow-roasted Prime Rib of Beef with homemade au jus
- Sliced Tenderloin topped with an herb gorgonzola
- Chicken Wellington in a puff pastry with mushrooms, onion and garlic
- Chicken Florentine with a sherry cream sauce
- Broiled Salmon Filet with a sweet bourbon glaze
- Pan-seared Scallops with tri-colored peppers in a lemon, white wine sauce
- Baked Cod with a crabmeat and shrimp stuffing in hotel butter sauce

**Mushroom Ravioli in a tomato cream sauce will be available for those requiring a vegetarian selection*

Accompaniments

All entrées are served with seasonal vegetables, freshly baked bread with piped, whipped butter and choice of one of the following:

- Duchess Potatoes
- Twice-baked Potato
- Roasted Fingerling Potatoes with rosemary
- Garlic Smashed Potatoes
- Wild Mushroom Risotto

Wedding Cake

A beautifully tiered wedding cake with your choice of flavor, filling, and frosting; assorted pastries, cookies, and mini-dessert delectables prepared by local award-winning baker, Debbie Coye

Coffee, Decaf and Hot Tea Service

Décor

- Chair covers with sashes (any color)
- Elegant tablecloths/textured overlays
- Silver or gold charger plates
- Unique floral centerpieces

\$139.00 per person

Inclusive of 7% NYS sales tax and 18% service charge

The Jim Dandy

Cocktail Reception

Five Hours Open Bar

Premium liquor: Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan, Seagram's Seven, Jack Daniels and Dewars White Label

House wines by the glass: Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon and Merlot

Bottled beer: Coors Light, Yuengling Lager, Labatt Blue, Samuel Adams and Heineken

An Array of Hors d'oeuvres:

- Fresh sliced fruit display
- Seasonal vegetable crudité with dip
- Variety of imported and domestic cheeses
- Sliced pepperoni
- Gourmet breads and crackers



Hand-passed Hors d'oeuvres

Champagne toast and wine poured with dinner

Dinner Buffet Stations

Chilled Salads (choice of two)

- Tossed salad with baby lettuces, tomatoes and cucumbers, served with choice of two homemade dressings
- Micro-mesclun salad, served with choice of two homemade dressings
- Tropical fruit salad
- Italian pasta salad
- Tortellini and bleu cheese salad
- Tomato and cucumber vinaigrette

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Dinner Buffet Stations *(continued)*

Carving Station (choice of one)

- Slow-roasted Prime Rib of Beef with homemade au jus
- Horseradish-crusted Beef Tenderloin
- Roast Pork Tenderloin with apple chutney
- Roast Turkey Breast with cranberry aioli
- Honey-glazed Ham with dijon sauce

Chef-attended Pasta Station

With a variety of pastas, sauces and toppings; served with fresh parmesan cheese

Entrée Station (Choice of two)

- Chicken Milanese with a fresh lemon wine sauce
- Chicken Wellington in a puff pastry with mushrooms, onion and garlic
- Chicken Florentine with a sherry cream sauce
- Broiled Salmon Filet with a sweet bourbon glaze
- Pan-seared Scallops with tri-colored peppers in a lemon, white wine sauce
- Baked Cod with a crabmeat and shrimp stuffing in hotel butter sauce

Accompaniments

All entrée stations feature seasonal vegetables, freshly baked bread and choice of one of the following:

- Duchess Potatoes
- Twice-baked Potato
- Roasted Fingerling Potatoes with rosemary
- Garlic Smashed Potatoes
- Wild Mushroom Risotto

Wedding Cake

A beautifully tiered wedding cake with your choice of flavor, filling, and frosting prepared by local award-winning baker, Debbie Coye

Coffee, Decaf and Hot Tea Service



\$119.00 per person

Inclusive of 7% NYS sales tax and 18% service charge