



UPSCALE ON SALE

Saturday - \$117+ per person

Friday & Sunday - \$102+ per person

Dave Bigler Photography

COCKTAIL HOUR

CHILLED PROSECCO STATION

A Beautiful Display of Chilled Prosecco and
Sparkling Saratoga Water to Welcome You and Your Guests

STATIONARY DISPLAY

Spinach & Artichoke Dip, Garlic Toasts • Cheese & Potato Pierogies, Caramelized Onions,
Cracked Black Pepper, Sour Cream • Lemon Rosemary Cracked Olives •
Chickpea, Roasted Garlic Hummus, Cumin Toasted Pita •
Imported and Domestic Artisan Cheese Platter with Honey, Dried Fruits and Assorted Breads and Crackers •
Vegetable Crudite with Green Goddess Dressing

BUTLER PASSED HORS D'OEUVRES

Edamame Wonton, Sweet Soy Chile Glaze • Short Rib Grilled Cheese with Sharp Cheddar and Caramelized Onions •
Sesame Chicken Satay, Soy Ginger Glaze • Mini Margherita Pizza

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

Contact our Event Planners for Available 2020 Dates

108 Avenue of the Pines, Saratoga Springs, NY

(518) 583-3003

hallofsprings.com

DINNER

PROSECCO TOAST

FIRST COURSE / Select One

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

House Salad, Mixed Greens, Tomatoes, Cucumber, Black Olives, Garlic Croutons, Balsamic Vinaigrette

ENTRÉES / Select Two

Chicken Scallopini, Egg Battered Breast, Mini Potato Ravioli, Chive Butter,
Caramelized Leeks, Thyme Glazed Carrots, Lemon Velouté

Chicken Cutlet with Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi and Arugula Salad

Honey Soy Glazed Salmon, Mango Chutney, Basmati Rice Pilaf, Stir Fried Carrots & Peppers

Sliced Bistro Sirloin, Rosemary & Garlic Seasoned, Mushroom Demi, Roasted Seasonal Vegetables, Whipped Potatoes

Slow Cooked Boneless Beef Short Rib, Cauliflower-Potato Puree, Glazed Carrots, Pan Jus

VEGETARIAN ENTRÉE

Grilled Eggplant Rollatini, Filled with Summer Vegetable Caponata, Smoky Tomato Puree, White Bean Garlic Sauce



YTK Photography



Rob Spring Photography



Dave Bigler Photography

DESSERT

Wedding Cake
Coffee, Tea and Decaf

BEVERAGE ARRANGEMENTS

Five Hour Classic Open Bar with
Assorted Beer, Wine, and Soft Drinks

mazzone hospitality

+ = All prices are subject to NYS sales tax and 11.75% Facility Fee

*Ask Your Planner About Discounts on
Rehearsal Dinners and Bridal Showers!*