



Off to the Races

Summer Wedding Special

at the



*Book Any Available Date Between
Now and September 2020
and Receive a Special Discounted Package Including*

Portico Cocktail Hour 

 Saratoga Signature Cocktails 

Final Stretch Exit Station

75 Guest Minimum, All Financial Minimums Waived
Contact your planner for details. | 518 583 3003 | info@hallofsprings.com

“In The Heart of
Historic Saratoga,”



••••• HALL OF SPRINGS AT A GLANCE •••••

With our historic backdrop, the Hall of Springs provides the most beautiful, picturesque views for capturing your happiest moments.

With over 30 years of experience, let us create the wedding of your dreams!

OUR POINTS OF DIFFERENCE

- Located in Saratoga Spa State Park
- 38' Vaulted Ceiling
- Italian Marble Floors
- Original Belgian Crystal Chandeliers
- Indoor and Outdoor Spaces



By Mazzone Hospitality



Ask Your Planner For Available Dates between now and September 2020
Summer Wedding Special Package / \$125+ per person

●●●●●●●●●● COCKTAIL HOUR ●●●●●●●●●●

CALL TO POST GREETING STATION

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

STATIONARY DISPLAY

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

BUTLER PASSED HORS D'OEUVRES

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

Hospitality Included: Setup/breakdown of food, beverage and guest table, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ivory/blackbrown 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 gratuity/tip which will be fully distributed to the service personnal whoe provided the service for your event or to whom you specifically designate.

..... 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 Veloute

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

Honey Soy Glazed Salmon, Mango Cutney, 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

Crispy Eggplant, Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta, and Pecorino, Capellini Nest



DESSERT & CAROLINE STREET EXIT STATION

Wedding Cake
Coffee, Tea and Decaf

Caroline Street Exit Station
Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys,
Buffalo Chicken Wings, Celery and Blue Cheese

BEVERAGE ARRANGEMENTS

Five Hour Classic Open Bar

Signature Cocktails
Mint Julep & Saratoga Sunrise