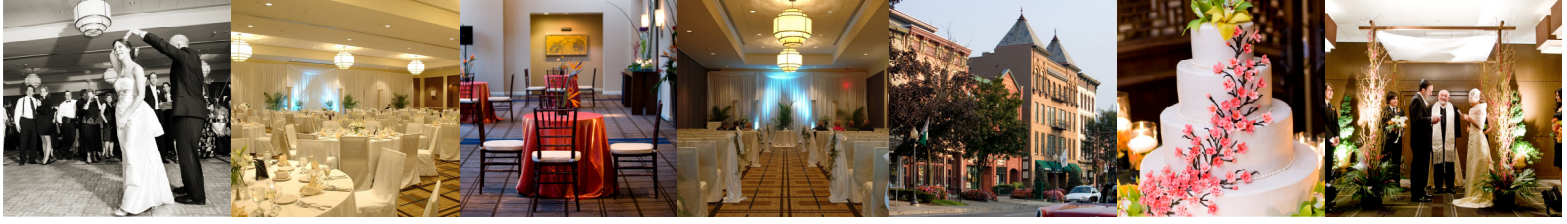




The Saratoga Hilton



Your Wedding

at

The Saratoga Hilton

*The Only Full-Service Hotel & Wedding Venue Located in
the Heart of Vibrant & Beautiful Downtown Saratoga Springs NY*

Congratulations and thank you for allowing The Saratoga Hilton to be a part of your lives
as you celebrate your commitment of marriage and love.

Located on Broadway in downtown Saratoga Springs,
The Saratoga Hilton provides an exclusive venue for weddings.
Host an elegant reception in The Saratoga Ballroom which accommodates up to 300 guests
or treat your friends and family to a catered affair in our Broadway Ballroom, which provides
a more secluded, intimate setting for groups of up to 175.

Allow our skilled planners and Banquet Team to work with you to create the perfect
ambiance for a beautiful wedding that will be cherished for years to come.

Our Wedding Packages Include:

Event Manager throughout your Planning and Day of
Details • Professional Staff to Execute your Event •
Banquet Tables and Chairs • Ivory or Chocolate Table Cloth •
Linen Napkin Selections • Exclusive Bar Set-up • Votive
Candles for tables • Support Vendor Suggestions •
Discounted Room Block Rates • Complimentary Guest Room
Suite for the Bride & Groom •
Hospitality Cocktail Suite for the Bridal Party

Happy Planning!

Sincerely,

Amy J. Domurad, Sales Manager

All prices are subject to 21% service charge and 7% tax.
Prices & menus are quoted per person and guaranteed only with signed contract and deposit.
Created for 2012 & 2013 Season – Pricing is subject to increase by no more than 4% for 2013.



The Saratoga Hilton

The Alabama Wedding Package

(Plated or Buffet - First Tier)

One Hour Cocktail Reception

One Hour of Open Bar to include Brand Name Liquors, Bottled Beers, White, Red, Blush Wines, Soda and Bottled Water

Assorted Selection of Passed Hors d'oeuvres

(Please select four)

Cold

Assorted Bruschetta

Pico di gallo in Mini Tortilla Baskets

Chicken Roulades with Prosciutto & Provolone

Scottish Smoked Salmon on Pumpernickel Rounds with Mustard Crème Fraiche

Hot

Sausage Stuffed Mushrooms

Mini Assorted Quiche

Swedish Meatballs

Crab Rangoon's

***Display of Imported & Domestic Cheeses
Accompanied with an Elegant Crudit  Platter***

~ Champagne Toast ~

Salad Selection

(Please select one)

Iceberg "Baby"

Baby Iceberg Wedges Topped With Chopped Tomato & Bacon Lardons

Covered in Creamy Bleu Cheese Dressing

Wild & Gathered Morning Greens

Topped with Cucumbers, Grape Tomatoes & Shredded Carrots

Tossed in Balsamic Vinaigrette

California Blend

Chilled Blend of Greens Mixed with Radicchio, Mandarin Oranges

Pignolis & Cherry Tomatoes Served With Citrus Vinaigrette

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Entrée Selections

(Please select two, plus one vegetarian option)

Chicken Marsala

*Pan Seared Breast of Chicken Deglazed with Marsala Wine
Finished in a Mushroom Demi Glaze*

Chicken Normandy

*Pan Roasted Breast of Chicken Deglazed with Calvados Brandy
Finished In a Gala Apple Cream Sauce*

Stuffed & Roasted Breast of Free Range Chicken

Apple-Dried Cranberry Stuffing with Cider Reduction Glace

Pan Seared Atlantic Salmon

Served with Roasted Red Pepper Flan, Tomato-Caper Relish & Balsamico

Oven Roasted Line Caught Halibut

Topped With Warm Artichoke & Sun dried Tomato Vinaigrette

Beef Medallion

*Grilled Medallions Served Medium Rare Topped with a Shiitake Mushroom
Demi Glaze*

Roast Loin of Pork

*Whole Roasted Pork Loin, Sliced Live
Served with Cinnamon Apple Sauce*

Tri Colored Cheese Tortellini “Primavera Style”

Tossed With Seasonal Vegetables Finished In a Pink Alfredo

Vegetable Wellington

Zucchini ~ Squash ~ Onion ~ Puff Pastry

*Chef's selection of seasonal vegetables and starch
Served with warm rolls & butter*

Wedding Cake

Coffee and Tea Service

~

\$75 per person

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The Saratoga Hilton

The Whitney Wedding Package

(Plated or Buffet – Second Tier)

One Hour Cocktail Reception

One Hour of Open Bar to include Brand Name Liquors, Bottled Beers, White, Red, Blush Wines, Soda and Bottled Water

Assorted Selection of Passed Hors d'oeuvres

(Please select four)

Hot

*Scallops Wrapped In Bacon
Pork Or Vegetable Pot stickers
Beef Empanadas
Sausage Stuffed Mushrooms
Mini Assorted Quiche
Swedish Meatballs
Crab Rangoon's
Clams Casino
Asparagus and Asiago Phyllo*

Cold

*Antipasto Skewers
Uptown Devilled Eggs
Melon & Prosciutto with Lime
Salmon Mousse on Cucumber
Assorted Bruschetta
Pico di gallo in Mini Tortilla Baskets
Chicken Roulades with Prosciutto & Provolone
Scottish Smoked Salmon on Pumpernickel Rounds with Mustard Crème Fraiche*

Display of Imported & Domestic Fruits & Cheeses

Accompanied with an Elegant Crudité Platter

~ Champagne Toast ~

Appetizer Selection

(Please select one)

*Chilled "Jumbo" Shrimp Cocktail
Penne Pasta "Puttanesca Style"
Chesapeake Bay "Jumbo" Lump Crab Cake*

~ Red & White Wine Service with Dinner ~

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Salad Selection

(Please select one)

Classic Caesar

*Crisp Romaine Lettuce Tossed with House Made Croutons
Grated Reggiano & finished in classic Caesar Dressing*

Beef Steak Tomatoes

*Thick Sliced Jersey Tomatoes layered with Vidalia Onions
And Fresh Basil Finished with Balsamico*

Baby Bibb

*Chilled Bibb Lettuce Topped with Mandarin Oranges
Candied Pecans, Fresh Raspberries &
Red Onions with Citrus Vinaigrette*

Entrée Selections

(Please select two, plus one vegetarian option)

Chicken Cordon Blue

*Boneless Breast of Chicken Layered with Black Forrest
Ham & Alpine Swiss, Lightly Breaded, Fried to Golden Brown
Finished with Sauce Mornay*

Chicken Oscar

*Pan Seared Breast of Chicken, Topped with Jumbo Lump Crab
& Pencil Asparagus Topped with Velvet Hollandaise*

Block Island Swordfish

*Center Cut Swordfish Topped with Basil Soufflé,
Oven Roasted to Perfection Served Over Sweet Creamed Corn*

Baked Atlantic Salmon

*Fresh Darne of Salmon Wrapped In Pancetta
Oven Roasted Served Over Corn Relish*

New York Strip Steak

14oz Choice Strip Steak Grilled to Perfection, Laced with Sauce Bordelaise

Roast Prime Rib of Beef "Au Jus"

Prime Rib Slow Cooked until Juicy, Finished with Natural Juices

Pork Rib Chop

Char Grilled To Medium Finished with a Gala Apple Demi Glace

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Tri Colored Cheese Tortoloni

Tossed With Seasonal Vegetables Finished in a Pink Alfredo

Kung Pao Style Tofu

Low Mein Noodle ~ Wok Vegetables

Chef's selection of seasonal vegetables and starch

Served with warm rolls & butter

Wedding Cake

Coffee and Tea Service

~

\$95 per person



The Saratoga Hilton

The Saratoga Wedding Package

(Plated or Buffet – Top Tier)

One Hour Cocktail Reception

Five Total Hours of Open Bar to include Brand Name Liquors, Bottled Beers, White, Red, Blush Wines, Soda and Bottled Water

Assorted Selection of Passed Hors d'oeuvres

(Please select five)

Hot

Lamb Lollypops with Mint Demi

Scallops Wrapped In Bacon

Pork Or Vegetable Pot stickers

Beef Empanadas

Sausage Stuffed Mushrooms

Swedish Meatballs

Crab Rangoon's

Clams Casino

Fried Coconut Shrimp

Brie & Raspberry Almond in Phyllo

Mini Beef Wellingtons

Chicken Wontons

Ragout of Wild Mushrooms in Puff pastry

Asparagus and Asiago Phyllo

Cold

Antipasto Skewers

Uptown Devilled Eggs

Melon & Prosciutto with Lime

Salmon Mousse on Cucumber

Assorted Bruschetta

Pico di gallo in Mini Tortilla Baskets

Chicken Roulades with Prosciutto & Provolone

Scottish Smoked Salmon on Pumpnickel Rounds with Mustard Crème Fraiche

Seared Rare Tenderloin with Gorge Sauce

Chilled Jumbo Shrimp Cocktail

Lobster Mousse, Tarragon Crostini

Pork Tenderloin, Black Bean Cream Cheese

Oyster Shooters with Sriracha

All prices are subject to 21% service charge and 7% tax.

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*Display of Imported & Domestic Cheeses
Accompanied with an Elegant Crudit  Platter*

~ Champagne Toast ~

Appetizer Selection

(Please select one)

Lobster Tortilla

Served Over Native Corn Relish, Topped with Guacamole

Wild Mushroom Raviolis

Served Over Sauce Romanesca

Chilled Shrimp "Pina Colada"

Hot & Sweet Glaze, Pine Apple Relish

~ Red & White Wine Service with Dinner ~

Salad Selection

(Please select one)

Endive & Arugula

*Belgium Endive & Peppery Arugula Topped
with Candied Walnuts, Toasted Chevre
& Raspberry Vinaigrette*

Chilled Lobster Salad

*House Made Lobster Salad Served
Mixed greens with Mango & Papaya*

Mesculin Mix

*Assorted Gathered Greens Topped with Grape Tomatoes
Seedless Cucumbers, Red Onions & Balsamic Vinaigrette*

Entr e Selections

(Please select two, plus one vegetarian option)

Chicken Bayou

*Lobster Stuffed Breast of Chicken Served with Bacon-Leek
Flan Finished with Sauce Nantua*

Chicken Saltimbocca

*Pan Seared Boneless Breast of Chicken, layered with Parma Ham,
Alpine Swiss & Fresh Sage, Finished with a Rich Chicken Glace*

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Block Island Swordfish

*Center Cut Swordfish Topped with Basil Soufflé
Oven Roasted to Perfection Served Over Sweet Creamed Corn*

Flash Seared Yellowfin Tuna

*Sushi Grade Tuna Seared Rare Served Over
Sesame Seaweed Salad with Sweet Shoyu & Wasabi Cluster*

Grilled Filet Mignon

*8oz Center Cut Filet Mignon Served
With Classic Bordelaise*

Veal Chop

*14oz Broiled Veal Rib Chop Served
With a Roasted Tomato Demi Glaze*

Roasted Vegetable Napoleon

*Grilled Selection of Fresh Vegetables
Layered with aged provolone, served with red pepper cream*

Thai Barbeque Style Tofu

Soba Noodle ~Shiitake ~ Lemongrass Broth

*Chef's selection of seasonal vegetables and starch
Served with warm rolls & butter*

Wedding Cake

Coffee and Tea Service

~

\$115 per person



The Saratoga Hilton

The Yaddo Station Wedding Package

(Station – First Tier)

One Hour Cocktail Reception

One Hour of Open Bar to include Brand Name Liquors, Bottled Beers, White, Red, Blush Wines, Soda and Bottled Water

International Cheese Presentation with Fruit Garnish Assorted Bruschetta Display

~ Champagne Toast ~

Stationary & Butlered Hors d'oeuvres

(Please select four)

<i>Clams Casino</i>	<i>Pork Spring Rolls</i>
<i>Mini Beef Wellingtons</i>	<i>Chicken Roulades with Prosciutto & Provolone</i>
<i>Asparagus and Asiago Phyllo</i>	<i>Salmon Mousse on Black Bread</i>
<i>Pork Or Vegetable Pot stickers</i>	<i>Endive Spears with Roquefort</i>
<i>Scallops Wrapped in Bacon</i>	

Entrée Stations

(Optional Chef Attended Action Station - \$125 for 100 guests)

Martini Salad Station

(Please select two)

Mixed Seasonal Greens

*Grape Tomatoes, Cucumbers, Julienne Carrots
Shredded Cheese, Assorted Dressings*

Classic Caesar

Anchovy, Croutons, Reggiano, Caesar Dressing

Great Northeast Salad

Candied Pecans, Granola, Dried Cranberries, Blue cheese Crumbles

~

Custom Stations

(Please select one)

Penne & Orecchiette

(Please select two sauces)

Arriabbiata, Alfredo, Pink Vodka, Marinara, or Peso Genevese

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Risotto Station

*Jumbo Gulf Shrimp, Baby Spinach, Roasted Garlic,
Or Mixed Mushrooms, Fresh herbs, Tartufo*

Pearl Couscous Station

*Wild Mushrooms, Fresh thyme with Truffle Oil
Or Reggiano, Confetti Garni with Butter Sauce*

Chicken Saltimbocca Station

Prosciutto, Sage, Swiss, Chicken Glace

~

Live Carving Station with Chef Attendant

*All Served with Petit Pan Rolls
(Please select one)*

Prime Rib of Beef

Ajus, Horseradish Crème

Roast loin of Pork

Gala Apple Demi

Block Island Swordfish

Basil Cap, Creamed Corn

Sushi Grade Tuna

Namasu Salad, Wakame, Sweet shoyu

Roast Turkey Breast

Cranberry Sauce, Pan Gravy

Braised Brisket of Beef

Sweet and Sour Sauce, Crunchy Tabasco Onions

Starch & Veggies

(Please select one)

Steamed Broccoli & Cauliflower

Honey-Thyme Carrots

Sautéed Zucchini & Squash

Green Beans Almondine

Wedding Cake

Stationed with Coffee and Teas

~

\$85 per person

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The Springs Station Wedding Package (Station – Top Tier)

One Hour Cocktail Reception

Five Total Hours of Open Bar to include Brand Name Liquors, Bottle Beers, White, Red, Blush Wines, Soda and Bottled Water

International Cheese Presentation with Fruit Garnish Assorted Bruschetta Display

~ Champagne Toast ~

Stationary & Butlered Hors d'oeuvres

(Please select total of four)

Hot

Lamb Lollypops with Mint Demi

Scallops Wrapped In Bacon

Pork Or Vegetable Pot stickers

Beef Empanadas

Sausage Stuffed Mushrooms

Swedish Meatballs

Crab Rangoon's

Clams Casino

Fried Coconut Shrimp

Brie & Raspberry Almond in Phyllo

Mini Beef Wellingtons

Chicken Wontons

Ragout of Wild Mushrooms in Puff pastry

Asparagus and Asiago Phyllo

Cold

Antipasto Skewers

Endive Spears with Roquefort

Uptown Devilled Eggs

Melon & Prosciutto with Lime

Salmon Mousse on Cucumber

Assorted Bruschetta

Pico di gallo in Mini Tortilla Baskets

Chicken Roulades with Prosciutto & Provolone

Scottish Smoked Salmon on Pumpernickel Rounds with Mustard Crème Fraiche

Seared Rare Tenderloin with Gorge Sauce

Chilled Jumbo Shrimp Cocktail

Lobster Mousse, Tarragon Crostini

Pork Tenderloin, Black Bean Cream Cheese

Oyster Shooters with Sriracha

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The Saratoga Hilton

Entrée Stations

(Optional Chef Attended Action Station - \$125 for 100 guests)

Martini Salad Station

(Please select two)

Mixed Seasonal Greens

*Grape Tomatoes, Cucumbers, Julienne Carrots
Shredded Cheese, Assorted Dressings*

Classic Caesar

Anchovy, Croutons, Reggiano, Caesar Dressing

Great Northeast Salad

Candied Pecans, Granola, Dried Cranberries, Blue cheese Crumbles

~

Pasta Station

Penne & Orecchiette

(Please select two sauces)

Arriabbiata, Alfredo, Pink Vodka, Marinara, or Peso Genevese

~

Customized Stations

(Please select one)

Risotto Station

*Jumbo Gulf Shrimp, Baby Spinach, Roasted Garlic,
Or Mixed Mushrooms, Fresh herbs, Tartufo*

Pearl Couscous Station

*Wild Mushrooms, Fresh thyme with Truffle Oil
Or Reggiano, Confetti Garni with Butter Sauce*

Chicken Saltimbocca Station

Prosciutto, Sage, Swiss, Chicken Glace

~

Live Carving Station with Chef Attendant

All Served with Petit Pan Rolls

(Please select one)

Roasted Tenderloin of Beef / Prime Rib of Beef

Bordelaise, Cipollini Onions / Au jus, Horseradish Crème

Roast loin of Pork

Gala Apple Demi

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Block Island Swordfish

Basil Cap, Creamed Corn

Sushi Grade Tuna

Namasu Salad, Wakame, Sweet shoyu

Roast Turkey Breast

Cranberry Sauce, Pan Gravy

Braised Brisket of Beef

Sweet and Sour Sauce, Crunchy Tabasco Onions

Starch & Veggies

(Please select one)

Steamed Broccoli & Cauliflower

Honey-Thyme Carrots

Sautéed Zucchini & Squash

Green Beans Almandine

Wedding Cake

Stationed with Coffee and Teas

~

\$110 per person



All-Inclusive Wedding Weekend Package

Set your mind at ease and allow our Wedding Event Manager to handle all your event details from Rehearsal Dinner through your Wedding Recovery Brunch the following morning.

Inclusive Package includes:

Rehearsal Dinner - \$40* (\$64 value)

Begin your perfect wedding weekend with your Rehearsal Dinner which includes Cocktail Hour & Dinner Service to catch up with all of your Family & Friends

Wedding Ceremony - \$6*

Wake up on the morning of your Wedding Day in one of our boutique style guest rooms, order room service from the Union Grille, sip your morning coffee while enjoying the beautiful views of Downtown Saratoga Springs.

Once you are dressed and beautiful, simply walk down the stairs to the Saratoga Ballroom set with theater style seating for your Wedding Ceremony, to say "I Do"

5-Hour Whitney Wedding Reception Menu - \$95*

After the Ceremony, it's time to party!

Your guests will enjoy a Cocktail Hour filled with stationary and butler passed Hors D' Oeuvres & partial Open Bar while the Bridal Party enjoys a selection of Hors D' Oeuvres & Cocktails in your very own Private Hospitality Suite. At the conclusion of the Cocktail Hour, you and your guests will be escorted into our Contemporary Saratoga Ballroom to enjoy a feast of Culinary Delight's hosted by our Professional Culinary Team. *(Add \$13 per person for 5 hours of full open bar)*

Discounted Room Rates for your Wedding Guests

At the end of the evening take great ease in knowing that all of your guests will be safe and sound walking right upstairs to rest their heads in one of our 242 boutique style guest rooms

Complimentary Suite for the Bride & Groom

After an evening of celebrating with your family and friends, escape with your new spouse to your wedding night accommodations in one of our amazing Bridal Suites.

Post-Wedding Breakfast - \$19*

The next morning, leisurely make your way to the private event space reserved exclusively for you and your guests to enjoy our Hot Breakfast Buffet, before saying Farewell.

This All Inclusive Wedding Weekend Package is the perfect way for you and all of your guests to enjoy your entire wedding weekend together while enjoying all of the amenities that Downtown Saratoga Springs has to offer!

From the minute your guests arrive, to the second they depart, The Saratoga Hilton will cater to every detail of your wedding weekend.

Price per person - \$160.00 per guest for all events

**Please Consult with Your Wedding Sales Manager to Customize any of the Menus Presented on the following pages.*

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The Saratoga Hilton

All-Inclusive Package Rehearsal Dinner

Please Consult with Your Wedding Sales Manager to Customize Any of the Following Menus

Cocktail Reception

One Hour of Beer, Wine & Soda

Cheese Board Presentation

Selection of Imported and Domestic Cheeses Serves with Fresh Fruit, French Bread and Crackers

Grilled Vegetable Display

Dinner Buffet

Remaining Two Hours of Beer, Wine & Soda

(Please select One of the Two-Hour Buffets)

Adirondack Style

Great Northeast Salad

A Blend of Iceberg & Romaine Lettuce topped with Dried Cranberries, Candied Pecans, and Granola with Crumbled Bleu Cheese, tossed with White Balsamic Vinaigrette

Oven Baked Rolls and Buttermilk Biscuits

New York Strip

Grilled NY Strip Steak with Cipollini Onions and Sauce Bordelaise

Pan Seared Salmon

Vermont Maple Syrup Coulis

Grilled Lemon Pepper Chicken

Baked Potato Bar

Broccoli, Crumbled Bacon, Cheddar Cheese, Sour Cream and Whipped Butter

Adirondack Style Baked Beans

Vegetarian Style

Chef's Seasonal Vegetables

Apple Pie

Peach Cobbler

Served with Vanilla Ice Cream

A Night in Tuscany

Caesar Salad

Crisp Romaine Lettuce tossed with Anchovy Creamy Caesar Dressing with Reggiano & Garlic Croutons

Panzanella Salad

Grape Tomatoes, Cubed Ciabatta, Fresh Mozzarella, Red Onion, Fire Roasted Tomatoes, Roasted Garlic with Olive Oil & Balsamic

Artisan Bread Display

Garlic Bread Sticks, Italian Breads, Warm Focaccia

Chicken Marsala

Pan Seared Breast of Chicken Deglazed with Marsala Wine & Finished with Mushroom Demi

Steak Pizzaiola

Sliced Flank Steak topped with Onions & Peppers Finished in a Spicy Marinara

Cheese Tortellini Reggiano

Cheese Tortellini Tossed with Sauteed Seasonal Vegetables, finished with Reggiano Cheese

Rosemary Roasted Red Bliss Potatoes

Sauteed Zucchini and Yellow Squash

Italian Dessert Tray

Fresh Brewed Regular or Decaffeinated Coffee and Select Teas served Tableside

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All-Inclusive Package Hot Breakfast Buffet

Breakfast served to those with guarantees below 25 guests will be served small plates

Soda and Mineral Water \$3.50, charged on consumption

Coffee Stations with to-go cups add \$1

Coffee Served Table Side

Fresh Brewed Coffee

Regular and Decaffeinated

Select Teas

Orange, Cranberry, Grapefruit Juice

Seasonal Fresh Fruit diced and whole

Individual Yogurt, plain and fruit

Selection of Bakery Items

Bagels, cream cheese, butter and preserves

Healthy and Sweet Cereals

Whole Milk and Skim Milk

Eggs – select one

scrambled cheddar scrambled scrambled whites frittata

Entree – select one

pancakes: buttermilk blueberry apple pumpkin

french toast: cinnamon honey pecan sticks

hot oatmeal, almonds, cranberries, cinnamon

Potatoes – select one

Idaho home fries potatoes o'brien roasted red bliss home fries

sweet potato tater tots cheddar Hash Browns

Breakfast Meat– select one

bacon turkey bacon ham canadian ham

turkey sausage sausage

Additions

Eggs benedict – add \$3

Quiche spinach, scallions, swiss – add \$3

Omelet Station – add \$6 – chef fee required \$125/ per chef
mushrooms, onions, peppers, spinach, tomatoes, bacon, sausage,
ham, swiss, cheddar, pepper jack

Carving Station – add \$6

choose one: baked ham, brown sugar glaze Corned Beef Brisket, rum raisin glaze

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GENERAL INFORMATION & WEDDING GUIDELINES

FOOD AND BEVERAGE POLICY: The Hotel does not permit food or beverage to be brought onto the hotel property. Food and Beverage purchases through the Hotel may not be removed from the premise and must be dispensed only by the Hotel Service Staff. Provisions of the Hotel liquor license prohibit patrons from providing alcoholic beverages from outside sources. If alcoholic beverages are served on the Hotel's premises (or elsewhere under the provision of the Hotel's liquor license), the Hotel is required to request proper identification and refuse alcoholic beverage service to anyone who fails to present proper identification or who appears intoxicated, according to the Hotel's discretion consistent with applicable state regulations. All Food and Beverage is subject to 21% service charge and 7% NYS sales tax. Sales Tax and Service Charge are subject to change at any time.

WEDDING CAKE: Wedding cake has been included in all our wedding packages. Upon booking your wedding and confirming cake as part of your package, you will have the ability to work with our local baker to create the wedding cake you desire. Should you choose to provide a wedding cake from a different approved vendor, you may do so provided it is from an insured vendor.

CHAIR COVERS: Wedding Packages are created to provide you with the opportunity to select chair covers in lieu of wedding cake at \$0.50 additional per person. Chair covers will be provided, and set-up for your reception should you decide to waive your cake option. Wedding cake or wedding dessert may then be supplied by you, from an approved/insured vendor.

MEAL GUARANTEES: A FIRM guarantee of attendance is required 10 business days prior to the Wedding. The FINAL guarantee of attendance is required 5 business days prior to the Wedding. Should the final guarantee not be received, the expected/agreed attendance will be the basis for billing. The Host is responsible for collecting entrée selections and all guarantees.

DEPOSIT: A \$2,000 non-refundable deposit is required to hold your Wedding Date. Your Sales Manager will create a deposit schedule, and Final Payment is due 5 business days prior to the Wedding.

CEREMONY FEE: If you would like to hold your wedding ceremony at The Saratoga Hilton, a \$750 fee applies. This fee includes the ceremony space, banquet chairs, set-up and striking of space. A \$250 rehearsal fee applies if you would like to schedule a ceremony rehearsal. Please note rehearsal space is based on availability, bridal party may not rehearse in the same space that the ceremony will take place. Any additional set up to include but not limited to flowers, chuppa, or microphone are additional.

ADDITIONAL RECEPTION HOUR: If you wish to add a 6th hour onto the conclusion of your reception an additional \$250 flat rate will apply, and must be guaranteed at least 3 days prior to your reception. This rate covers your additional use of the venue and staffing. You may work with your sales manager to determine how you would like to continue the beverage options for your guests. This flat rate does not include any additional beverage.

HOSPITALITY SUITE: The Hotel is pleased to provide the bridal party with a separate hospitality suite for the duration of the cocktail hour, filled with samples of your Hors D'Oeuvre selections, Beer, Wine, and Soda. A dedicated member of our Wait Staff will be there to provide you with any requests you may have.

COMPLIMENTARY SUITE: The Saratoga Hilton is pleased to provide the Bride & Groom with a complimentary Suite the evening of their wedding reception.

GIFT BAGS SERVICE: Gift bag service is provided only AFTER guest is checked in and BEFORE 10pm. Gift bags must not be labeled with individual guest names. Please inquire with your Sales Manager for specifics.

All prices are subject to 21% service charge and 7% tax.

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The Saratoga Hilton

PERSONALIZED GROUP WEB PAGE: We are pleased to offer to you and your guests, at no additional fee to you, a Personalized Groups Web Page (PGWP). PGWP's are customized web pages that allow group attendees to book their group reservations online 24 hours a day, and enable you as the main contact the ability to monitor your room block at your convenience.

WEDDING ROOM BLOCKS: The Saratoga Hilton has 242 newly renovated boutique style guest rooms which include 28 suites. Contact your Sales Manager to inquire about our discounted room rates for Wedding Room Blocks.

VENDOR LIST: To enhance your experience at The Saratoga Hilton, we will be happy to provide you with a list of vendors that can provide you with the goods and services needed for your event. For any such services, including but not limited to flowers, transportation, entertainment, and photography, The Saratoga Hilton serves as a liaison only and assumes no responsibility or liability pertaining to such matters. Set up and tear down times for vendor services are defined by the Hotel and not the vendor. If The Saratoga Hilton arranges for these goods and services a processing fee will be charged. Vendors are not permitted to consume alcoholic beverages on property.



All prices are subject to 21% service charge and 7% tax.
Prices & menus are quoted per person and guaranteed only with signed contract and deposit.
Created for 2012 & 2013 Season – Pricing is subject to increase by no more than 4% for 2013.