



Wedding Menu



our Wedding Day Will Be One of the Most Memorable Moments of Your Life!

Your wedding day...it should be everything you dreamed of and more. At The Lodge, our goal is to create an affair to remember. Our superb food and elegant surroundings will treat you and your guests to an experience that will last a lifetime. Our knowledgeable staff will listen to your needs, offer suggestions and provide you with the personal service you deserve. Choices are designed to simplify the many details involved in planning, finalizing and enjoying your wedding reception. Our wedding packages include all of the details of a complete wedding. It would be our pleasure to introduce The Lodge to you and personally discuss your plans in detail.

For further information, please contact the Event Office.
By Phone: 315.291.3723 or E-mail: lodge@welchallyn.com

thelodge.welchallyn.com





Introduction

The following is provided to assist you in arranging your function at The Lodge:

MENUS

Please note that these menus are only a small representation of our repertoire and are provided merely as a guideline. It would be our pleasure to customize the menus to reflect your individual style and tastes.

GUARANTEES/DEPOSITS & BILLING

We must have a tentative count two months prior to your event along with 75% of the estimated cost. A final guaranteed count must be received TEN days before the event. This count is not subject to reduction within this period. If the guaranteed count is not received, The Lodge will charge for the estimated number of people noted on the Letter of Agreement. We will be prepared to service 5% over the final guaranteed number.

All checks should be made payable to Eures Dining Services. Credit cards are also accepted.

ROOM RENTAL

A deposit fee is due at the time your event is confirmed. For all functions, the room rental and any applicable equipment charges are exclusive of food and beverage arrangements/deposits.

All deposits are nonrefundable.

CANCELLATION POLICY

Should you decide at any time to cancel a function, the following penalty charges will be assessed to you, based on the receipt of a written cancellation request.

- Initial deposit is nonrefundable
 - 12 months from event date: All deposits become nonrefundable
 - Two months from event date: 75% of estimated event cost becomes nonrefundable based upon number of people noted on the Letter of Agreement
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PRICING

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage and labor. Menu price for your event will be confirmed six months prior to your event. Food and beverage purchases are subject to the prevailing sales tax and service charge percentage.

TAX EXEMPT

For organizations that are tax exempt, a copy of your Exemption Certificate (ST 119) must be received with your signed event contract.

BEVERAGE SERVICE

We offer a complete selection of beverages to enhance your function. Please note that the State of New York regulates alcoholic beverage sales and services. The Lodge, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of The Lodge. Charges for a host or cash bar are \$100.00 per bartender. If the bar receipts total \$250.00 per bartender, the fee will be waived.

OVERTIME

Due to the length of your program, overtime charges for wait staff may be incurred.

SERVICE CHARGE AND TAX

On all food and beverage functions, there will be a 21% service charge and applicable sales tax applied. All prices quoted are exclusive of service charge and tax. Sales tax is calculated on food, beverage and service charges. New York State law states that service charges are subject to state tax. For tax-exempt organizations, a completed tax exemption form (ST-119) must be submitted two weeks prior to the function.

FACILITIES

Adherence to the times agreed upon for your function are mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our sales department and they will make every effort to accommodate you.

DECORATIONS

Décor arrangements can be made through our special event-planning department. Special pricing for in-house floral service, colored linens, music and audio-visual equipment is also available.

The Lodge has the exclusive right to sell or distribute food and beverage for consumption on the premises.

We thank you for choosing The Lodge for your special event. If we can be of service, please contact:

The Lodge at Welch Allyn
4355 State Street
Skaneateles Falls, NY 13153
315.291.3723 Fax 315.291.3703
thelodge.welchallyn.com

Weddings at the Lodge

The Lodge is conveniently located in picturesque Skaneateles Falls, New York. Our unique, casual yet elegant setting is the perfect background for your special day.

All Wedding Packages include:

- On-site Event Coordination
- Up to six hour use of the facility
- Champagne Toast for All Your Guests
- Dance Floor
- Cake Cutting and Serving Utensils
- Amenity Baskets
- Floor-length Linen in Your Color Choice of White or Ivory
- All Silver, China and Stemware
- House Centerpiece
- All tables and chairs for Dining, Table Numbers and Card Box
- One complimentary tasting granted during specific dates with confirmed booking

Referrals are available for:

- Bakers, Photographers, Florists, Bands, DJs, Videographers, as well as Local Hotel Information



Stations Wedding Package

(Minimum of 75 people for Stations Package)

Crudité Display

- Assorted Crudité with Dip
- Buffalo Wing Dip
- Cheese Fondue
- Southwestern Dip
- Salsa and Guacamole

All served with an assortment of Crackers, Flatbread, and Tortilla Chips

Hors d'Oeuvres

(Select any four from the following two categories)

HOT

- Mini Maryland Crab Cakes with Spicy Remoulade
- Scallops Wrapped in Bacon
- Grilled Marinated Shrimp Skewers
- Coconut Shrimp with Sweet and Sour Sauce
- Crispy Asparagus with Asiago Cheese
- Tomato and Basil Bruschetta
- Brie with Raspberry and Almonds wrapped in Phyllo
- Chicken Satay Skewers with Thai Peanut Sauce
- Mini Chicken Cordon Bleu with Honey Mustard
- Beef Wellington
- Chicken Pot Stickers with Sesame Orange Sauce

COLD

- Antipasto Skewers
- Lump Crab, Avocado, and Tomato Salad with Lime on Puff Pastry
- Polenta Crostini with Wilted Spinach and Olive Salsa
- Dill Blini with Smoked Salmon, Crème Fraiche and Chive
- Grilled and Chilled Jumbo Shrimp Skewer in Herb Marinade served with Lemon
- Smoked Brisket Crostini with Chipotle Cream and Pickled Red Onions

For an extra flare for your guests, *Customize* | see page 13.

Salad Station

(Select any four of the following)

- Mixed Green Salad
- Caesar Salad with Roasted Garlic Croutons
- Sweet & Spicy Shrimp Cucumber Salad
- Wedge of Salad
- Greek Salad
- Arugula Salad
- Grilled Vegetable Platter
- Panzanella Salad
- Grilled Potato Salad with Watercress, Onions and Bleu Cheese Vinaigrette
- Spinach Salad
- Boston Bibb Salad with Pecans, Pancetta, Stilton and Bacon

Carving Stations

(Select any two of the following)

- Roast Turkey Breast with Cranberry Chutney and Turkey Jus
- Roast Prime Rib with Bordelaise and Horseradish Sauce
- Roast Strip Loin of Beef with Bordelaise and Blue Cheese Cream
- Roast Tenderloin of Beef with Bordelaise and Horseradish Sauce
- Cajun Rubbed Pork Loin with Chipotle Orange Sauce and Chimichurri
- Maple Glazed Pit Ham with Honey Mustard Sauce and Horseradish

All of the carving stations are served with a seasonal vegetable medley, baked breads with whipped butter and your choice of one of the following:

- Garlic Mashed Yukon Gold Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Rice Pilaf
- Mashed Potatoes with Sage and White Cheddar
- Mashed Sweet Potatoes with Candied Pecans and Cinnamon
- Macaroni and Cheese with Prosciutto and Gruyère

Action Stations

(Select one of the following stations)

■ Fajita Station

Marinated Beef and Chicken with Sautéed Onions and Peppers, Beans and Rice
Toppings: Shredded Cheddar Cheese, Lettuce, Tomatoes, Salsa, Sour Cream, Guacamole and Flour Tortillas

■ Pasta Station (Select two)

- Rigatoni with Pancetta, Chicken, Fresh Basil and Vodka Sauce
- Penne with Kalamata Olives, Artichokes, Capers, Tomatoes, Spinach and Lemon, finished with Garlic Oil
- Cavatappi with Italian Sausage, Swiss Chard, Marinara Sauce and Reggiano Cheese
- Orecchiette with Scallops, Sun-dried Tomatoes, Spinach, Gorgonzola and Pine Nuts
- Penne Arrabbiata with Chicken, Fresh Basil and Reggiano Cheese
- Rigatoni Alfredo with Shrimp, Garlic and Fresh Parsley

All Served with Cheesy Garlic Bread

■ Potato Bar (Select two)

- Yukon Mashed Potatoes with Cheddar, Bacon, Sour Cream, Scallions
- Roasted Red Potatoes with Blue Cheese, Pancetta, Chives and Whipped Garlic Butter
- Whipped Sweet Potatoes with Candied Pecans, Cranberries, Sage, Croutons and Honey Butter
- Roasted Fingerling Potatoes with Wild Mushrooms, Leeks, Sun-dried Tomatoes and Lemon Butter

■ Macaroni and Cheese Station (Select two)

- Classic with Toasted Panko Crumbs
- Italian with Sausage, Tomatoes, Parmesan, Parsley and Garlic Crumb
- Mexican with Cilantro and Pepper Jack Cheese, Topped with Salsa and Tortilla Strips
- White Cheddar with Chicken, Fresh Spinach and Herb Croutons

All served with Cheesy Garlic Bread and Stewed Tomatoes

■ Asian Station (Select two)

- Sichuan Sizzling Beef
- Spicy Singapore Shrimp
- Sweet and Sour Pork
- Cashew Chicken
- Kung Pao Chicken
- General Tso's Chicken

Served with Steamed Jasmine Rice, Vegetable Egg Rolls and Assorted Asian Condiments

Menu
continues on the next page

Stations Wedding Package Continued...

Childrens Menu

Price: \$15.00 ++ (Children 12 years and under only)

(Select one of the following)

- Mac and Cheese with Broccoli
- Chicken Tenders with Fries
- Deep Dish Pizzas with Carrot Sticks
- Spaghetti with Garlic Bread

All served with a fresh fruit cup and appropriate accompaniments

Add a Dessert Station

- Cheesecake Station
Assorted Cheesecakes, Toppings and Sauces
\$5.00 ++
- S'more Station
with Fire-roasted Marshmallows, Chocolate Fondue with Assorted Toppings and Sauces
\$3.00 ++
- Viennese Table
Assorted Cookies, Cakes and Pastries
\$6.00 ++
- Sundae Bar
Vanilla and Chocolate Ice Cream with Assorted Sauces and Toppings
\$4.00 ++

Late Night Snack Station

Minimum of 50 People

Price: \$6.95 ++

Hoagie Carvery (Select two)

- Italian
Ham, Salami, Pepperoni and Prosciutto, with Roasted Peppers, Provolone Cheese, Lettuce and Tomato
- Turkey Club
Shaved Turkey with Bacon, Lettuce, Tomato and Mayonnaise
- Meatball
Meatballs with Marinara Sauce, Parmesan and Fresh Mozzarella
- Steak and Cheese
Shaved Steak with Onions, Peppers and Cheddar Cheese
- Chicken Parmesean
Deep Fried Chicken Breasts with Marinara and Mozzarella Cheese
- Roast Beef
Shaved Roast Beef, Shaved Red Onion, Smoked Cheddar and Horseradish Sauce

Steak Cut Fries (Select One)

- Cheese Sauce
- Chili
- Salsa and Sour Cream
- Bacon, Chives, Sour Cream and Sharp Cheddar

The price for the above menu (excluding childrens menu, additional desserts or late night menu options)

\$59.95++ per person

Menus and pricing confirmed six months prior to event

++ The above price is subject to 21% service charge and applicable sales tax

Sit Down Dinner Package

(Maximum of 200 people)

Crudité Display

- Assorted Crudité with Dip
- Buffalo Wing Dip
- Cheese Fondue
- Southwestern Dip
- Salsa and Guacamole

All served with an assortment of Crackers, Flatbread, and Tortilla Chips

Hors d'Oeuvres

(Select any four from the following two categories)

HOT

- Mini Maryland Crab Cakes with Spicy Remoulade
- Scallops Wrapped in Bacon
- Grilled Marinated Shrimp Skewers
- Coconut Shrimp with Sweet and Sour Sauce
- Crispy Asparagus with Asiago Cheese
- Tomato and Basil Bruschetta
- Brie with Raspberry and Almonds wrapped in Phyllo
- Chicken Satay Skewers with Thai Peanut Sauce
- Mini Chicken Cordon Bleu with Honey Mustard
- Beef Wellington
- Chicken Pot Stickers with Sesame Orange Sauce

COLD

- Antipasto Skewers
- Lump Crab, Avocado, and Tomato Salad with Lime on Puff Pastry
- Polenta Crostini with Wilted Spinach and Olive Salsa
- Dill Blini with Smoked Salmon, Crème Fraiche and Chive
- Grilled and Chilled Jumbo Shrimp Skewer in Herb Marinade served with Lemon
- Smoked Brisket Crostini with Chipotle Cream and Pickled Red Onions

For an extra flare for your guests, *Customize* | see page 13.

Salad Choices

(Select one)

Caesar Salad

Romaine, Black Pepper Croutons, Shaved Parmesan, Classic Caesar Dressing

Spinach Salad

Fresh Baby Spinach, Shaved Radicchio, Oven-Cured Grape Tomatoes, Hard-Boiled Egg, Yellow Peppers, Red Onion, Reggiano and Warm Bacon Vinaigrette

Wedge Salad

Crisp wedge of Iceberg Lettuce with Roma Tomatoes, Cucumbers, Green Onions, Shaved Carrot, Blue Cheese and Creamy House Dressing

Boston Bibb Salad

Boston Bibb lettuce with Candied Pecans, Beets, Crisp Pancetta, Stilton and Cranberry Vinaigrette

Entrée Choices

All Entrees are Served with a Seasonal Vegetable, Bread with Whipped Butter, Coffee and Tea (Select two of the following entrées)

BEEF

Filet Mignon

Choice 8oz Center Cut Tenderloin of Beef, Yukon Gold Mashed Potatoes, Fried Onion Strips and Bordelaise Sauce

NY Strip Steak

Choice 14 oz Center Cut Steak with 3 Pepper Rub, Au-Gratin Potatoes, Beer Battered Onions and Bourbon Mustard Sauce

Porterhouse

Choice 20 oz Porterhouse Steak, Potato Wedges with Red Pepper Crust, Grilled Scallions, Cured Tomatoes and Chimichurri

POULTRY

Parmesan Breaded Chicken

Boneless Chicken Breast Golden, Fresh Mozzarella, Wilted Spinach, Marinated Yellow Peppers with Angel Hair, Marinara and Shaved Reggiano

Chicken and Lobster

Herb Crusted Chicken Breast with a 4oz Lobster Tail, Rice and Lentils with Caramelized Leeks and Peppers, Garlic Butter with Italian Tomato Topping

Stuffed Chicken

Chicken Breast Stuffed with Black Forest Ham, Spinach, Gruyere and Combread, Cheddar Cheese Risotto, Shaved Parsnips and Carrots, Red Pepper Vinaigrette

Pork Chop

Grilled Double Thick Pork Chop with Potato Pancakes, Braised Red Cabbage with Raisons and a Cider Reduction

SEAFOOD

Sea Bass Bruschetta

Oven-Roasted Sea Bass on Asiago Crostini with Wild Rice, Tomatoes, Lobster, Pesto and Balsamic Reduction

Jumbo Lump Crab Cakes

Jumbo Crab Cakes with Corn Pudding, Cabbage Salad, and Cilantro Lime Remoulade

Salmon

Roasted Salmon Filet with Butter Crust, Quinoa with Bulgur and Feta. Topped with Tomatoes, peppers, Artichokes and Kalamata. Finished with Extra Virgin Olive Oil and Balsamic Glaze

VEGETARIAN

The Lodge Vegetable Tower

Grilled Portobello Mushrooms, Eggplant, Squash, Zucchini, Roasted Peppers Stacked high with Fresh Mozzarella Cheese served with Rice Pilaf and Wilted Spinach

Eggplant Cannelloni

Rolled Eggplant Cutlets stuffed with Ricotta Cheese served with Fresh Spinach, Pasta, Marinara and Shaved Reggiano

Tofu

Sesame Fried Tofu with Scallion Jasmin Rice, Steamed Broccoli Spears, Vegetable Spring roll, Ponzu Sauce and Sweet Chili Sauce

Children's Menu Available (see page 9 for details).

Add a Dessert Station

- Cheesecake Station Assorted Cheesecakes, Toppings and Sauces \$5.00 ++
- S'more Station with Fire-roasted Marshmallows, Chocolate Fondue with Assorted Toppings and Sauces \$3.00 ++
- Viennese Table Assorted Cookies, Cakes and Pastries \$6.00 ++
- Sundae Bar Vanilla and Chocolate Ice Cream with Assorted Sauces and Toppings \$4.00 ++

Late Night Snack Station Minimum of 50 People (Price: \$6.95 ++)

Hoagie Carvery (Select two)

- Italian Ham, Salami, Pepperoni and Prosciutto, with Roasted Peppers, Provolone Cheese, Lettuce and Tomato
- Turkey Club Shaved Turkey with Bacon, Lettuce, Tomato and Mayonnaise
- Meatball Meatballs with Marinara Sauce, Parmesan and Fresh Mozzarella
- Steak and Cheese Shaved Steak with Onions, Peppers and Cheddar Cheese
- Chicken Parmesean Deep Fried Chicken Breasts with Marinara and Mozzarella Cheese
- Roast Beef Shaved Roast Beef, Shaved Red Onion, Smoked Cheddar and Horseradish Sauce

Steak Cut Fries (Select One)

- Cheese Sauce
- Chili
- Salsa and Sour Cream
- Bacon, Chives, Sour Cream and Sharp Cheddar

The price for the above menu

\$62.95++ per person

Menus and pricing confirmed six months prior to event

++ The above price is subject to 21% service charge and applicable sales tax

Customize

your cocktail hour by adding any of these themed displays to your package

Cheese and Fruit Display \$4.00 ++

- Assorted Domestic and Imported Cheeses
- Assorted Fresh and Dried Fruits
- Grain Mustard
- Crackers and Crostini

Antipasto \$4.00 ++

- Assorted Cheeses
- Prosciutto, Ham, Salami, Pepperoni, Soppressata
- Marinated Artichokes, Mushrooms, Peppers, Asparagus
- Oven-Cured Plum Tomatoes
- Assorted Olives
- Roasted Garlic and Sun-Dried Tomato Spreads
- Artisan-Style Bread and Grilled Flatbread

Mediterranean \$4.00 ++

- Hummus and Pita Chips
- Baba Ganoush
- Tabbouleh
- Stuffed Grape Leaves
- Champagne-Marinated Feta Cheese
- Imported Olives
- Grilled Flat Bread with Roasted Tomatoes, Spinach, Garlic and Feta
- Assorted Breads and Crostini

Seafood \$15.00 ++

- Baltimore-Style Peel and Eat Shrimp
- Oysters on the Half Shell
- Raw Clams
- Jumbo Shrimp
- Split Alaskan Crab Legs
- Served with Lemons, Hot Sauce, Cocktail Sauce and Horseradish

Sushi \$5.00 ++

- California Roll
- Spicy California Roll
- Wasabi Shrimp Roll
- Halibut Roll
- Tofu Vegetable Roll

Specialty Butlered Hors d'Oeuvres Priced per piece

Tasting Spoons \$4.00 ++ each

- Risotto with Morel Mushrooms, Asparagus and Shaved Reggiano
- Jumbo Lump Crabmeat Salad with Mango and Cilantro
- Bang Bang Lobster
- Scallop Ceviche
- Seared Ahi Tuna with Sesame Micro Greens and Wasabi Mayo

Sliders \$3.00 ++ each

- Meatball
- Bacon Cheeseburger
- Pulled Pork
- Cheese Steak
- Hot Pastrami
- Lump Crab Cake

Sauce on the Side \$4.00 ++ each

- Seared Scallop with Sun-Dried Tomatoes and White Beans, and Pesto
- Tempura Chicken with Bok Choy and Sweet Chili Sauce
- Pulled Pork with Carolina BBQ Sauce and Blue Slaw
- Fried Oysters with Lemon and Aged Balsamic

Small Plate Station (Cold) \$3.00 ++ per person Minimum of 30 people

Caesar Salad

Lettuce, Black Pepper Croutons, Shaved Parmesan, Classic Caesar Dressing

Spinach Salad

Fresh Baby Spinach, Shaved Radicchio, Oven-Cured Grape Tomatoes, Hard-Boiled Egg, Yellow Peppers, Red Onion, Reggiano and Warm Bacon Vinaigrette

Wedge Salad

Crisp wedge of Iceberg Lettuce with Roma Tomatoes, Cucumbers, Green Onions, Shaved Carrot, Blue Cheese and Creamy House Dressing

Boston Bibb Salad

Boston Bibb lettuce with Candied Pecans, Beets, Crisp Pancetta, Stilton and Cranberry Vinaigrette

Taco Salad

Shredded Chicken or Beef with Chopped iceberg lettuce, tomatoes, black beans, corn and green peppers. Served with Fried Tortilla Strips, Guacamole, Sour Cream and Salsa Vinaigrette

Small Plate Station (Hot) \$5.00 ++ per person Minimum of 30 people

Oven Roasted Mahi

Wild Rice with Sun-dried Tomatoes, Wilted Garlic Spinach, Finished with Extra Virgin Olive Oil and Balsamic Glaze

Fried Chicken Drumsticks

Blue Cheese Whipped Potatoes with Sautéed Collard Greens and Chicken Jus

Shrimp and Asparagus Risotto

Finished with Parmesan Reggiano and Garlic Crostini

Marinated Beef Tenderloin

Au Gratin Potatoes, Asparagus Tips, Fried Onion

BBQ Pork Spare Ribs

Trio of Baked Beans, Corn Bread, Red Cabbage Slaw, Chipotle BBQ Sauce



Open Bar Packages

Our beer, wine and spirits menu is available upon request.

Open Bar Packages

Based on a per person charge

Wine and Beer selections may vary by season and availability

Silver

Bottled and draft beer, wine and soda*

- 1-Hour Open Bar
\$14.00++ per person
- 2-Hour Open Bar
\$19.00++ per person
- 3-Hour Open Bar
\$23.00++ per person
- 4-Hour Open Bar
\$26.00++ per person
- 5-Hour Open Bar
\$28.00++ per person

Gold

Includes premium liquor, beer, wine and soda*

- 1-Hour Open Bar
\$16.00++ per person
- 2-Hour Open Bar
\$21.00++ per person
- 3-Hour Open Bar
\$25.00++ per person
- 4-Hour Open Bar
\$28.00++ per person
- 5-Hour Open Bar
\$30.00++ per person

Platinum

Includes all Premium Liquor, Beer, Wine, Two Passed Signature Cocktails, a Martini Bar and Table-Side Cordial Service*

- 1-Hour Open Bar
\$21.00++ per person
- 2-Hour Open Bar
\$26.00++ per person
- 3-Hour Open Bar
\$30.00++ per person
- 4-Hour Open Bar
\$33.00++ per person
- 5-Hour Open Bar
\$35.00++ per person

For the Coolest Martini Bar around, ICE IT!

Ask for details

**House wines only. See The Lodge Wine Menu for additional options.*





The Lodge at Welch Allyn

Additional Information

Options

The following items can be added to make your event a memorable one. Contact your Event Coordinator for pricing and additional information.

- Chocolate Fountain
- Fireworks
- Photo Booth
- Candy Buffet
- Dessert Station
- Table-Side Cordial Service
- Ice Sculptures
- Sushi
- Raw Bar

Floor Plans

The Event Coordinator will give floor plan options. We reserve the right to change setups to best fit the needs of our service.

Food and Beverage

The Lodge must supply all food and beverage items. Menu selections, room requirements and all other arrangements must be received 30 days prior to the function. No food may be taken off Lodge premises. The Lodge, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with New York L.C.B. regulations. It is the house policy, therefore, that the Lodge must supply all alcoholic beverages and a bartender must be present to serve any type of alcohol to our guests. In addition, shots of alcohol will not be permitted under any circumstances.

Request for Multiple Entrées

If multiple entrées are requested, the following stipulations will apply:

1. Normal guarantee procedure is required.
2. A breakdown of each entrée per guest table is required.
This will enable better service by our staff during the meal.

Smoking Policy

The Lodge is a smoke-free facility. We ask that our policy be respected by smoking only in the designated areas provided at the main entrance or the lower level entrance. In the event this policy is not adhered to during your party (event), a portion of your damage deposit may be retained to cover damage and/or cleaning cost. Please be sure to advise all of your guests of our smoking policy prior to their arrival at The Lodge.

Decorations and Centerpieces

Decorations cannot be nailed, taped, or stapled on the walls, fixtures or furniture. Bubbles, confetti or other destructive products are not permitted. A portion of the damage deposit may be retained if rules are broken. All decorations must be approved by our Event Coordinator prior to the event.

Vendor Terms

Vendors may not set up any earlier than four hours prior to the event start time. All loading and unloading is to be done through the back loading dock. Setup times must be coordinated with your Event Coordinator. If this policy is not adhered to, additional charges and fees will apply. Vendor terms are inclusive of the damage deposit.

Directions

Go to The Lodge website: thelodge.welchallyn.com
Directions are located on the homepage.

NOTE: When using GoogleMaps, MapQuest[®] or a GPS for directions, type in destination address as — **The Lodge at Welch Allyn, Skaneateles Falls, NY 13153**

