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2006

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our Wedding Day Will Be One Of The Most Memorable Moments Of Your Life!

Your wedding dayit 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. We will offer suggestions and provide you with the personal service you deserve. Choices are designed to simplify the many details involved in planning, completing, 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



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

GUARANTEES

We must have a tentative count two weeks prior to your event and a final guarantee must be received 4 business days before the event. This count is not subject to reduction within this period. If the guarantee is not received, The Lodge will charge for the estimated number of people noted on the Banquet Event Order. We will be prepared to serve 5% over the final guaranteed number.

ROOM RENTAL/DAMAGE DEPOSITS

A room rental 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. A refundable damage deposit is also required at the time of your event confirmation, in addition to the facility rental fee. Deposits are refunded on the condition that no damage is incurred to The Lodge during your event. Refund decisions are the sole discretion of The Lodge.

DEPOSITS AND BILLING

A nonrefundable deposit is due at the time your event is confirmed. The remainder of your bill is due at the conclusion of your event. Advance deposits are nonrefundable. Checks should be made payable to Eurest Dining Services. Credit cards are also accepted.

CANCELLATION POLICY

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

- 12 months from event date: Initial deposit becomes nonrefundable
- 6 months from event date: All deposits become nonrefundable
- 1 month from event date: 75% of estimated event cost becomes nonrefundable

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 6 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 must be received with your signed room 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 for (4) hours. 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 20% 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 charge. 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 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

Weddings at the Lodge

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

All Wedding Packages include:

- Professional Wedding Coordinator
- Champagne Toast for all your guests
- Dance Floor
- Cake Cutting and Serving
- Amenity Baskets
- Floor-length Linen in your Color Choice of White or Ivory

Referrals are available for:

- Bakers, Photographers, Florists, Bands, DJ's, Videographers, as well as Local Hotel Information

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(Stations minimum- 75 people)

Crudité Display

Seasonal Fruit, Vegetable & Cheese Display

A Display of Fresh Seasonal Fruits and Vegetables, Cheese Selections, Spinach and Artichoke Spread, Southwestern Tortilla Dip complimented by Crackers, Tortilla Chips, Mustard and Dips.

Add a Shrimp display for an additional \$6.00++ per person

Butlered Hors d'Oeuvres

(Choose any four of the following)

- Mini Maryland Crab Cakes with a Spicy Remoulade
- Mushroom Vol-A-Vent
- Spanakopita
- Mini Quiche with Fresh Tomato and Asparagus
- Chicken and Pineapple Skewers with Tai Peanut Sauce
- Sausage Stuffed Mushrooms
- Tomato and Basil Bruschetta
- Beef Carpaccio on Focaccia with White Truffle Oil
- Smoked Salmon Canape
- Brie with Raspberry and Almonds in Phyllo
- Grilled Shrimp Skewers
- Coconut Shrimp
- Crispy Asparagus with Asiago
- Beef Wellington
- Seafood Crepe Bundle
- Scallops Wrapped in Bacon

Salad Station

(Choose any of the four following salads)

- Tortellini Salad with Genoa Salami and Vegetables
- Seafood Salad with Capers, Garlic, and Peas
- Grilled Potato Salad with Water Cress, Onions, and Bleu Cheese Vinaigrette
- Caesar Salad
- Tomato Basil and Fresh Mozzarella
- Cucumber, Red Onion and Tomato Salad
- Spinach and Bacon Salad
- Tuscan Bean Salad with Spinach, Olives, and Sundried Tomatoes
- Grilled and Roasted Vegetable Platter
- Mixed Green Salad

Carving Stations

(Choose any two of the following)

- Herbed Crusted Roast Turkey Breast with Jus Lie
- Strip Loin of Beef with Bordelaise Sauce
- Slow Baked Pit Ham with Honey Mustard Glaze
- Slow Roasted Prime Rib with Bordelaise Sauce
- Pan Seared Pork Loin with an Apple Demi Glace

All of the carving stations are served with fresh seasonal vegetable medley and your choice of one of the following:

- Garlic Mashed Yukon Gold Potatoes
- Sweet Potato Mash with Candied Pecans and Cinnamon
- Rosemary Roasted Red Bliss Potatoes
- Creamy Cheese Polenta
- Wild Rice with Bulgur and Sautéed Vegetables
- Cous Cous with Raisins, Toasted Pecans and Green Onions
- Rice Pilaf
- Mashed Potatoes with Sage and White Cheddar

Stations

(Choose one of the following stations)

Pasta Station

Let our Chefs prepare one of your favorite pasta dishes:

Penne Pasta Sautéed in Garlic and Olive Oil, Alfredo, Marinara and Vodka Cream Sauce with Shrimp, Chicken, and Fresh Seasonal Vegetables

Fajita Station

Grilled Seasoned Beef and Chicken with Soft Tortillas served with Guacamole, Fresh Salsa, Sour Cream, Shredded Cheddar Cheese, Onions and Sautéed Peppers

Stir Fry Station

Beef and Chicken Stir Fry with Stir Fry Sauce, Spicy Bourbon Sauce and Sour Orange Peel Sauce served with Fried Rice and Egg Rolls

The price for the above menu

\$49.95 per person++

Upgrade your Pasta Station to our Gourmet Station for \$4.00++ per person (*Ask for details*)

Add an Additional Starch for \$1.25++ per person

Add a Soup Station for \$2.25++ per person

The above prices are subject to 20% service charge and applicable sales tax. This menu is valid until December 31, 2006

Sit Down Dinner Package

(Maximum of 200 people)

Crudité Display

Seasonal Fruit, Vegetable & Cheese Display

A Display of Fresh Seasonal Fruits and Vegetables, Cheese Selections, Spinach and Artichoke Spread, Southwestern Tortilla Dip complimented by Crackers, Tortilla Chips, Mustard and Dips.

Add a Shrimp Display for \$6.00++ per person

Butlered Hors d'Oeuvres

(Choose any Four of the Following)

- Mini Maryland Crab Cakes with a Spicy Remoulade
- Mushroom Vol-A-Vent
- Spanakopita
- Mini Quiche with Fresh Tomato and Asparagus
- Chicken and Pineapple Skewers with a Tai Peanut Sauce
- Sausage Stuffed Mushrooms
- Tomato and Basil Bruschetta
- Beef Carpaccio on Focaccia with White Truffle Oil
- Smoked Salmon Canape
- Brie with Raspberry and Almonds in Phyllo
- Grilled Shrimp Skewers
- Coconut Shrimp
- Crispy Asparagus with Asiago
- Beef Wellington
- Seafood Crepe Bundle
- Scallops Wrapped in Bacon

Entrees

All Dinners are served with Mixed Green or Caesar Salad, Chefs Fresh Seasonal Vegetables, and Fresh Bread with Whipped Butter.

(Choose Two of the Following Entrees)

Chicken Oscar

Seared Airline Breast smothered with Shrimp and Crabmeat in a Tarragon Mornay Sauce, Asparagus and Wild Rice Pilaf

Chicken New Hampshire

Chicken Breast Stuffed with Country Ham and Mild New England Cheddar, Herb Risotto and Sautéed Green Beans in a Shallot Butter. Paired with a Light White Wine and Green Mustard Espangole

Pan Seared Chicken Breast

Fresh Airline Breast Seared and Served on a Bed of Jasmine Rice with Seasonal Vegetables and a Tomato, Proscuitto and Marsala Pan Sauce

Additional Entrée Choices

NY Strip Steak

12 oz. N.Y. Strip Steak Grilled and Topped with a Cabernet Demi Glace

Filet Mignon

8 oz. Center Cut Tenderloin of Beef Topped with Onion Straws and Demi Glace

Seared Pork Tenderloin

Herb-Rubbed Pork with Cilantro-Infused Creamy Polenta and a Cumin Scented Black Bean Sauce

Sesame Crusted Salmon

Seared Salmon with Scallion Jasmine Rice, Spinach and Shitake Mushroom Sauté and an Asian Emulsion

Herb-crusted Sea Bass with Lemon

Sea Bass Roasted with Herbs and Lemon, Topped with Lobster and Garlic, Served on Wild Rice and Bulgur Blend. Drizzled with Pesto

The Lodge Vegetable Tower

Layered Portabella Mushrooms, Eggplant, Roasted Peppers, Sautéed Spinach with Fresh Basil and Mozzarella Cheese Paired with a Bold Balsamic Reduction

Seared Polenta Cakes

Polenta Cakes Served with Smoked Tomato and Black Bean Ragout, Sautéed Spinach and Shitake Mushrooms

Dinner Duet Entrees

Chicken and Shrimp

Grilled Boneless Breast of Chicken with Skewered Shrimp and Herb Butter

Chicken and Crab Cake

Duet of Stuffed Chicken Breast and Crab Cake with Tangy Cajun Sauce

Garlic Herb-Stuffed Chicken and Filet Mignon

Boneless Breast of Chicken Stuffed with Garlic, Basil, Thyme, Cracked Black Pepper and Cream Cheese with a Basic Cream Sauce accompanied by a Grilled Center Cut Tenderloin of Beef Topped with Onion Straws and Bordelaise Sauce

Filet and Salmon

Grilled Filet Mignon topped with Caramelized Onions with a Perigourdine Sauce and a Grilled Filet of Salmon with Apricot Mustard Glaze

Grilled Trio

Upgrade Your Entrée Choice to a Dinner Trio for \$5.00/person

Grilled Filet Mignon Topped with Onion Straws and a Bordelaise Sauce, Seared Chicken Breast with Seafood Mornay and Shrimp Scampi

The price for the above menu

\$53.75 per person++

Upgrade your Entrée Choice to Surf and Turf for \$7.00++ per person

Buffet Dinner Package

(Minimum of 35 People)

Crudité Display

Seasonal Fruit, Vegetable & Cheese Display

A Dramatic Display of Fresh Seasonal Fruits and Vegetables, Cheese Selections, Spinach and Artichoke Spread, Southwestern Tortilla Dip Complimented by Crackers, Tortilla Chips, Mustard and Dips.

Add a Shrimp Display for \$6.00++ per person

Butlered Hors d'Oeuvres

(Choose any Four of the Following)

- Mini Maryland Crab Cakes with a Spicy Remoulade
- Mushroom Vol-A-Vent
- Spanakopita
- Mini Quiche with fresh Tomato and Asparagus
- Chicken and Pineapple Skewers with a Tai Peanut Sauce
- Sausage Stuffed Mushrooms
- Tomato and Basil Bruschetta
- Scallops Wrapped in Bacon
- Beef Carpaccio on Focaccia with White Truffle Oil
- Smoked Salmon Canape
- Brie with Raspberry and Almonds in Phyllo
- Grilled Shrimp Skewers
- Coconut Shrimp
- Crispy Asparagus with Asiago
- Beef Wellington
- Seafood Crepe Bundle

Dinner Buffet

Create Your Own Dinner Buffet

(Select Four of the Following)

- Mixed Green Salad
- Tortellini Vegetable Salad
- Spinach and Bacon Salad
- Grilled Potato Salad with Water Cress, Onions and Bleu Cheese Vinaigrette
- Tomato, Basil and Fresh Mozzarella

(Select Two of the Following)

- Mashed Potatoes with Sage and White Cheddar
- Rice Pilaf
- Penne Pasta with a Vodka Cream Sauce
- Wild Rice with Bulgar and Sautéed Vegetables
- Creamy Cheese Polenta

(Select One of the Following)

- Chicken Oscar
- Chicken Marsala
- Chicken New Hampshire

(Select One of the Following)

- Carved Pork Loin with Spiced Onion Marmalade
- Carved Strip Loin of Beef with Bordelaise Sauce
- Slow Roasted Prime Rib with Bordelaise Sauce

Fresh Baked Breads with Whipped Butter

- Cucumber, Red Onion and Tomato Salad
- Grilled Vegetable Platter
- Seafood Pasta Salad
- Tuscan Bean Salad with Spinach, Olives and Sundried Tomatoes
- Caesar Salad

- Cous Cous with Raisins, Toasted Pecans and Green Onions
- Garlic Mashed Yukon Gold Potatoes
- Rosemary Roasted Red Bliss Potatoes
- Sweet Potato Mash with Candied Pecans and Cinnamon

- Pan Seared Chicken
- Chicken Piccata

- Carved Smoked Ham with Stone Ground Mustard
- Carved Roasted Turkey with Cranberry Relish

The price for the above menu

\$49.95 per person++

Beverages

The Lodge Wine Service

Red Wine

McWilliams Shiraz

\$18.00++/bottle

Angeline Merlot

\$18.00++/bottle

White Wine

New York State Riesling

\$18.00++/bottle

Estancia Pinnacles Chardonnay

\$18.00++/bottle

Blush Wine

Buehler White Zinfandel

\$18.00++/bottle

Champagne

G. Kriter Brut

\$18.00++/bottle

Inquire about New York State Wines

Beer Selections

Bottled Beers

Yuengling

Labatt Blue

Labatt Blue Light

Coors Light

Corona

Draft Beer

Yuengling Black-n-Tan

Guinness

Open Bar Packages

Based on a per person charge

Premium Bar includes: Grey Goose, Glenfiddich, Glenlivet, Sambuca, Jameson, Chambord, Cointreau, Knob Creek and Johnny Walker Black

Bottled and Draft Beer Wine and Soda

1 Hour Open Bar
\$9.00++/per person

2 Hour Open Bar
\$14.00++/per person

3 Hour Open Bar
\$17.00++/per person

4 Hour Open Bar
\$19.00++/per person

5 Hour Open Bar
\$21.00++/per person

Call Bar

1 Hour Open Bar
\$10.00++/per person

2 Hour Open Bar
\$15.00++/per person

3 Hour Open Bar
\$18.00++/per person

4 Hour Open Bar
\$20.00++/per person

5 Hour Open Bar
\$22.00++/per person

Premium Bar

1 Hour Open Bar
\$10.50++/per person

2 Hour Open Bar
\$15.50++/per person

3 Hour Open Bar
\$18.50++/per person

4 Hour Open Bar
\$20.50++/per person

5 Hour Open Bar
\$22.50++/per person

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Additional Information

Floor Plans

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

Ceremonies on Site

To have your wedding at The Lodge there will be an additional fee of \$400. Certain restrictions will apply.

Food and Beverage

The Lodge must supply all food items. Menu selections, room requirements and all other arrangements must be received thirty 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.

Request For Multiple Entrees

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

1. Normal guarantee procedure is required with indication for each entree.
2. Some form of entree indication is required at the guest table, i.e. colored ticket, coded nametags, etc. 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. Centerpieces are not to exceed 12 inches in diameter and are to be fully assembled by customer or florist.

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 back loading dock. Setup times must be coordinated with your event planner. If this policy is not adhered to, additional charges and fees will apply



