

petite
WEDDINGS...
Elite style



What's Included?



Select Dates Available, November 2020 - March 2021

- Clubhouse setting on the grounds of Saratoga National Golf Club
- Multiple locations on property for photos, ceremony & dinner reception
- Planning with our experienced Wedding Planner, tailored to create your dream nuptials
- Day of Event Manager to take care of your special details from arrival through your departure
- Ceremony facilitation by our seasoned Event Manager
- Exemplary culinary work provided by our talented Executive Chef
- Hors d'oeuvres followed by a prosecco toast and 3 course dinner by Prime
- Table-side ordering for your guests
- Wedding cake provided by Mazzone Catering
- Decadent gourmet pastries provided by our on-site Pastry Chef
- Fully customizable menu, customization of dietary restrictions
- Signature "his" & "hers" specialty cocktails
- Three hours of top shelf open bar

\$190.00 Per person (+7% NY tax), hospitality included

25 Person minimum

Guest counts permitted are subject to change based on NYS covid-19 mandated guidelines



@RobSpringsPhotography

the menu

HORS D'OEUVRES (served family style)

Sweet Fennel Sausage & Mozzarella Stuffed Mushrooms
Mozzarella, Roasted Red Peppers & Artichoke Arancini
Steak Crostini • truffle caper aioli
Italian Antipasto Charcuterie Board

PROSECCO TOAST

APPETIZER • SELECT TWO

Seafood Chowder • scallops, shrimp, clams, crab, new potatoes, bacon, cream
Surf & Turf Tempura Rolls • lobster, steak, cream cheese, green onion, chili mayo, sweet soy
Fresh Paccheri Bolognese • veal, beef, pork, whipped ricotta, parmesan reggiano
Poached Jumbo Shrimp Cocktail • cocktail sauce, caper remoulade, lemon
Tuna Tartare • green apple, avocado, jicama, maple mayo, wontons
Lobster Bisque • brandy, crème fraiche, chives
Crab & Hearts of Palm Cake • caper remoulade, lemon frisé

SALAD • SELECT TWO

Field Greens • baby lettuces, carrots, radishes, heirloom cherry tomatoes, white balsamic
Caesar • kale, romaine, classic caesar, focaccia croutons, parmesan reggiano, white anchovy
Iceberg • marinated beets, roasted red onion, bacon, scallions, smoked blue cheese, white balsamic, crispy shallots
Burrata • fig preserves, maple roasted honeynut squash, hazelnut vinaigrette
Roasted Beets • frissé, smoked blue cheese, pecans



the menu



ENTRÉE SELECTIONS • SELECT THREE OR ONE DUET

7 oz. Filet Mignon • whipped potatoes, heirloom carrots

8 oz. American Kobe Flat Iron • whipped potatoes, brussels sprouts

14oz. Prime NY Strip • whipped potatoes, creamed spinach

Chicken Milanese • almond & pumpkin seed crusted, goat cheese potatoes, arugula, red cabbage, green apple

Arctic Char • spaghetti squash, pecorino, winter greens, maple

Seared Diver Scallops • butternut squash puree, farro, fall vegetables

Ricotta Ravioli • roasted butternut squash, sage, parmesan reggiano

Coffee & Cocoa Crusted Lamb Loin • corn & fava bean succotash, goat cheese smashed new potatoes

Pistachio Crusted Halibut • truffle whipped potatoes, honey glazed carrots

DUET

Surf & Turf • butter poached lobster oreganato, lemon herb butter, whipped potatoes, garlic spinach

DESSERT

Wedding Cake

Gourmet Pastries (served family style)

Coffee, Decaf & Tea

Top Shelf



@DaveBiglerPhotography

SPECIALITY COCKTAIL • HIS & HERS

VODKA / Tito's, Ketel One, Grey Goose

GIN / Beefeater, Bombay, Tanqueray

RUM / Bacardi, Captain Morgan Spiced, Malibu,
Ron Zacapa

TEQUILA / Lunazul Silver, Milagro Silver,
Forteleza Blanco

BOURBON / Four Roses, Jack Daniels, Maker's Mark

SCOTCH / Dewar's, Johnnie Walker Red,
Johnnie Walker Black

RYE WHISKEY / Seagram's 7, Jameson Irish,
Redemption, Crown Royal

DEKUYPER CORDIALS

HOUSE WINE / Prosecco, Pinot Grigio, Sauvignon Blanc,
Chardonnay, Rose, Pinot Noir, Cabernet Sauvignon

*Upgraded Wine Available

CHOICE OF [3] BEERS / Coors Light,
Heineken, Corona, Samuel Adams Seasonal,
Ommegang Rare Vos, Druthers All-In-One IPA,
Galaxy Clouded Perceptions Hazy IPA,
Druthers Gose, Artisanal Wit

WHITE CLAW HARD SELTER INCLUDED

Black Cherry (GF), Natural Lime (GF)

NON-ALCOHOLIC / Sodas, Mixers, Juices,
Saratoga Water, Heineken 0.0 Non-Alcoholic Beer

FLAVOR

- (Choose One)
- Sponge + \$30
 - Yellow
 - Chocolate
 - Red Velvet
 - Carrot + \$30
 - Marble
 - Lemon

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FILLING

- (Choose Up To Two)
- Vanilla Pastry Cream
 - Chocolate Pastry Cream
 - Chocolate Mousse
 - Raspberry Mousse
 - Lemon Cream
 - Mocha Cream
 - Cream Cheese
 - Vanilla Buttercream
 - Chocolate Buttercream
 - Raspberry Preserves
 - Fresh Strawberry + \$30

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FROSTING

- (Choose One)
- Vanilla
 - Buttercream + \$60
 - Chocolate
 - Buttercream + \$60
 - Fondant + \$1.50 Per Person
 - Non-Dairy Whipped Cream (Included)

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We offer to-go cake tasting boxes that come complete with your choice of any three cake flavors and any four fillings. Each box also includes a sample of the non-dairy whipped cream and vanilla buttercream frosting.

Cake tasting boxes are \$30 each and are available for pick-up on Saturdays only.

ONYX



©YTK Photography

RUBY



©Caitlin Miller

OPAL



©Viscosi Photography

*YOUR
WEDDING
CAKE*