

A Fabulous Five Hour

WINTER WHITE RECEPTION

Available for all open dates from January-March 2020

Saturday - \$101+ per person

Friday & Sunday - \$91+ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

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

Stationary Display

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

Butler Passed Hors d'Oeuvres

Edamame Wonton, Sweet Soy Chile Glaze • Short Rib Grilled Cheese with Sharp Cheddar and Caramelized Onions • Sesame Chicken Satay, Soy Ginger Glaze • Mini Margherita Flatbread



By Mazzone Hospitality

1 Glen Ave
Scotia, NY

(518) 374-7262

glensandersmansion.com

EXTRAS

*Discounted Inn Room Rates
For All Wedding Guests

(Standard Guest Rooms)

*Free Bridal Suite for the
Bride & Groom

*NYS Sales Tax and Bedding Taxes apply

*When available, blackout dates may apply

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

~ DINNER ~

Prosecco Toast

First Course / Select (1)

Charred Tomato and Fennel Bisque with Whipped Ricotta

Wedge Salad, Iceberg Lettuce, Tomato, Hickory Smoked Bacon, Red Onion, Blue Cheese Crumble Dressing

Classic Caesar Salad, Heart of Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

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

Seafood Stuffed Sole, Crab and Shrimp Stuffed with Five-Grain Pilaf, Roasted Root Vegetables, Burre Blanc Sauce

Sliced Bistro Sirloin, Rosemary & Garlic Seasoned, Mushroom Demi, Roasted Seasonal Vegetables, Whipped Potatoes

*Slow Cooked Boneless Beef Short Rib, Maple Whipped Sweet Potato, Snipped Green Beans,
Roasted Mushrooms and Chianti Braising Gravy*

Ravioli with Butternut Squash, Brown Butter & Sage Cream, Shaved Manchego

Haddock Oreganato with Five-Grain Pilaf, Roasted Root Vegetables, Burre Blanc Sauce



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

**One Hour Classic Open Bar with Name Brand Liquors,
Assorted Beers, Wines and Soft Drinks*

Followed by Four Hour Beer, Wine and Soda Bar

**Upgrade to Five Hour Classic Open Bar for \$11+ per Guest*