

# *Off-Site Wedding Packages*

*Includes:*

*China, Glass, Silverware & Standard Linens*

*(up to 200 guests)*

*Traditional Champagne Toast*

*Referrals for Local Florists, Bakers, Entertainment and Photographers*

*One-on-One assistance from our Catering Director*

*Also Available...*

*Special Room Rates for your Out-of-Town Guests*

*Rehearsal Dinner Options*

*Decoration Rentals*

*Please keep in mind that our packages are meant solely as a guideline.  
The packages are flexible and can be modified to meet your individual needs.*

*Please note that we do offer special prices for our afternoon receptions.  
These specials can also be applied to receptions held on Friday evenings or Sundays.  
Remember that Sundays during a holiday weekend are a wonderful option.*

*Contact our Director of Catering at (607)433-2250 ext. 185*

*If you have any questions.*

*Holiday Inn Oneonta, 5206 State Highway 23, Oneonta, NY 13820*

*Feel free to e-mail us at [catering@hioneonta.com](mailto:catering@hioneonta.com)*

*[www.oneontaweddingsandbanquets.com](http://www.oneontaweddingsandbanquets.com)*

# *Ultimate Romance*

*Five Hour Premium Open Bar*  
*Top Shelf Liquors, Bottled Beers, and Wines*

*Social Hour*  
*Choice of Three Hors D'Oeuvres*

*Elegant Dinner*  
*(Plated or Buffet)*  
*Choice of Three Entrées*

*Dessert*  
*Strawberries Dipped in Chocolate*

- ❖ *Standard Chair Covers with Choice of Bow*
- ❖ *Choice of All Available Decoration Upgrades*

*Includes All China, Glass, Silverware & Standard Linens*

***\$73.95 per person***

*The above prices are subject to a 23% taxable service charge  
and applicable sales tax*

*Holiday Inn Oneonta, 5206 State Highway 23, Oneonta, NY 13820 (607)433-2250  
E-mail: catering@hioneonta.com ~ website: www.oneontaweddingsandbanquets.com*

# *Bells & Bows*

## *Five Hour House Open Bar*

*House Liquors, Domestic Beer, and House Wines*

## *Social Hour*

*Choice of Two Hors D'Oeuvres*

## *Elegant Dinner*

*(Plated or Buffet)*

*Choice of Three Entrées*

## *Dessert*

*Strawberries Dipped in Chocolate*

*Includes All China, Glass, Silverware & Standard Linens*

***\$64.95 per person***

***The above prices are subject to a 23% taxable service charge  
and applicable sales tax***

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# *Touch of Elegance*

## *Social Hour*

*Choice of Two Hors D'Oeuvres*

## *Elegant Dinner*

*(Plated or Buffet)*

*Choice of Two Entrées*

*Includes All China, Glass, Silverware & Standard Linens*

*\$39.95 per person*

*Add five hours of Open Bar for \$20.50 per person*

*The above prices are subject to a 23% taxable service charge  
and applicable sales tax*

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# Hors D'Oeuvres

## Package Selections

*Fresh Fruit Display*  
*Fresh Cut Vegetables & Dip Display*  
*Gourmet Cheese & Cracker Display*  
*Meatballs (Swedish, Marinara, BBQ)*  
*Goat Cheese and Pear Salsa on Crostini*  
*Baked Garlic Bread Topped with Bruschetta*  
*Chinese Dumplings with Teriyaki Dip (Fried or Steamed)*  
*Mozzarella & Tomato Skewers*  
*Portabella Spirals*  
*Phyllo with Brie & Pear*  
*Baby Tomato Stuffed Provencal*  
*Chinese Egg Rolls with a Sweet N' Sour Sauce*  
*Assorted Mini Cocktail Quiche*  
*Buffalo Chicken in Phyllo Cups*  
*Crab Rangoon*  
*Baked Artichoke Dip with Pita Crisps*  
*Spanikopita*  
*Assorted Canapés*  
*Buttermilk Chicken Fingers*  
*Bite Size Chicken Cordon Bleu*  
*Sushi (California Roll, Vegetable Roll)*

## For an Additional \$2.00 per person

*Crab Cakes*  
*Sushi (Smoked Eel)*  
*Twice Baked Baby Potatoes*  
*Hand Dipped Coconut Fried Shrimp*  
*Pulled Pork or Chicken Sliders*  
*Grilled Glazed Shrimp Skewers*  
*Smoked Salmon on Crostini with Cream Cheese*  
*Boneless Chicken Skewers*  
*Stuffed Mushroom Caps (Florentine or Sausage)*  
*Shrimp Salad in Phyllo Cups*  
*Scallops Wrapped in Proscuitto*  
*Seafood Skewers (Scallops, Shrimp & Salmon)*

# Plated Entree Selections

*Includes a Seasonal Green Salad with House Dressing,  
Choice of Potatoes or Rice, Seasonal Fresh Vegetable Medley, Rolls and Butter*

## **Roast Prime Rib of Beef Au Jus**

*Roast Prime Rib with a Horseradish Cream Sauce*

## **London Broil**

*Traditional London Broil with  
Burgundy Mushroom Sauce*

## **Sage Chicken**

*Boneless Chicken Breast with Fresh Sage,  
Proscuitto & Fontina Cheese*

## **Chicken Kiev**

*Baked Chicken Stuffed with Herb Butter*

## **Chicken Tandoori**

*Grilled Chicken Breast with Tandoori Seasoning*

## **Encrusted Pork Tenderloin**

*Pork Tenderloin encrusted with a Ginger  
Peanut Seasoning*

## **Oven Broiled Haddock**

*Boneless Fillet of Haddock with a Lemon  
Butter Sauce*

## **Stuffed Sole**

*Sole Stuffed with Spinach & Herbs with a  
Veloute Sauce*

## **Seafood Newburg**

*A Baked Seafood Casserole in a  
Lobster Cream Sauce served over Puff Pastry*

## **Steak Au'Poivre**

*Grilled Steak with a Brandy Peppercorn  
Cream Sauce*

## **Prime Rib & Shrimp**

*10 oz. Prime Rib, Shrimp Topped with  
a Garlic Butter Sauce*

## **Chicken Cordon Bleu**

*Boneless Chicken Breast Filled with Ham,  
Swiss Cheese served with a Poulette Sauce*

## **Chicken Parmigiana**

*Breaded Chicken Breast, Topped with  
Marinara Sauce and Mozzarella Cheese*

## **Pork Normandy**

*Roasted Pork Loin with Apples & Brandy Sauce*

## **Salmon Steak**

*Grilled Salmon on a bed of Fresh Spinach  
with a Champagne Shallot Cream Sauce*

## **Grilled Shrimp**

*Grilled Jumbo Shrimp glazed with a  
Sweet and Savory Barbeque Sauce and served  
with Fresh Seasonal Salsa*

## **Eggplant Parmigiana**

*Breaded Eggplant, Topped with  
Marinara Sauce and Mozzarella Cheese*

# *Buffet Selections*

*All Buffets include Seasonal Green Salad,  
Caprese Salad, Potato or Rice, Fresh Vegetables*

*Roast Prime Rib of Beef Au Jus (Add \$1.95 more per person)  
Top Round of Beef with a Creamy Horseradish Sauce  
(Add \$75.00 to the above items if you wish to have a carver)*

*Pork Normandy with an Apples & Brandy Sauce  
London Broil with a Burgundy Mushroom Sauce  
Herb Encrusted Pork Tenderloin with Dijon Sauce*

*Chicken Kiev*

*Chicken Marsala*

*Chicken Parmigiana*

*Chicken Cordon Bleu*

*Seafood Newburg in Puff Pastry*

*Sole Stuffed with Spinach & Herbs*

*Salmon Steak over Fresh Spinach with a Shallot Cream Sauce*

*Eggplant Parmigiana*

*Fettuccine Alfredo*

*Pasta Primavera*

*Pasta Ala Vodka*