

Wedding Packages

Includes:

*Traditional Champagne Toast
All China, Glass, Silverware & Standard Linens
Overnight Accommodations for the Bride & Groom
Referrals for Local Florists, Bakers, Entertainment and Photographers
One-on-One assistance from our Director of Catering
Bridal Party Suite*

Also Available...

*Special Room Rates for your Out-of-Town Guests
Rehearsal Dinner Options
Private Room for a Bridal Brunch the Following Morning
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.*

*There is a minimum guarantee of 125 guests required for Saturday nights.
Exceptions can be made depending on the time of year.*

*Please note that we do offer special prices for our afternoon receptions.
These special menus 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) 433-2251 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
www.oneontaweddingsandbanquets.com
www.facebook.com/oneonta.banquets*

Grand Nuptials

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

Social Hour
Fresh Cut Vegetable and Dip Display
Gourmet Cheese and Cracker Display
Choice of Three White Glove Passed Hors D'Oeuvres

Appetizer
Shrimp Cocktail

Elegant Plated Dinner
Choice of Three Entrées

Dessert
Gourmet Wedding Cake
Strawberries Dipped in Chocolate

- ❖ *Champagne Fountain*
- ❖ *Chair Covers with Choice of Satin Bow*
- ❖ *Choice of All Available Decoration Upgrades*
- ❖ *Complimentary Overnight Accommodations
for the Bride and Groom*

\$79.95 per person

***The above prices are subject to a 20% taxable service charge
and applicable sales tax***

*Holiday Inn Oneonta, 5206 State Highway 23, Oneonta, NY 13820 (607)433-2250
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Ultimate Romance

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

Social Hour
Choice of Four Hors D'Oeuvres

Elegant Dinner
(Plated or Buffet)
Choice of Three Entrées

Dessert
Strawberries Dipped in Chocolate

- ❖ *Champagne Fountain*
- ❖ *Standard Chair Covers with Choice of Bow*
- ❖ *Choice of All Available Decoration Upgrades*
- ❖ *Complimentary Overnight Accommodations
for the Bride and Groom*

\$63.95 per person

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Bells & Bows

Five Hour House Open Bar

House Liquors, Domestic Beer, and House Wines

Social Hour

Choice of Three Hors D'Oeuvres

Elegant Dinner

(Plated or Buffet)

Choice of Three Entrées

Dessert

Strawberries Dipped in Chocolate

- ❖ *Champagne Fountain*
- ❖ *Complimentary Overnight Accommodations
for the Bride and Groom*

\$54.95 per person

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Touch of Elegance

Social Hour
Choice of Three Hors D'Oeuvres

Elegant Dinner
(Plated or Buffet)
Choice of Two Entrées

\$29.95 per person

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

❖ *Complimentary Overnight Accommodations
for the Bride and Groom*

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Dinner Accompaniments

Appetizers

\$6.95

Shrimp Cocktail – Four Jumbo Shrimp served with our Tangy Cocktail Sauce

Prosciutto with Melon – Thinly sliced and layered over Wedges of Cantaloupe with Poppy Seed Dressing

Penne Pasta – An appetizer portion with your choice of Olive Oil or Marinara Sauce

Homemade Cheese Lasagna – An appetizer portion with your choice of Meat or Marinara Sauce

Soups

\$3.25

Clam Chowder – New England Style served with Oyster Crackers

Hearty Beef & Barley – Beef, Barley and Vegetables in a Rich Beef Stock

Minestrone – Vegetable and Pasta in a Spicy Tomato flavored Chicken Stock

Italian Wedding Soup – Orzo Pasta, Diced Chicken and Tiny Meatballs in a flavorful Chicken Broth

Specialty Salads

(to be served in place of your main entrée tossed salad)

\$2.95

Greek Salad – Trio of Greens, Tomato Wedge, sliced Red Onion, Black Olives and Feta Cheese served with Herbed Vinaigrette Dressing

Wild Greens – Mesclun Greens with Toasted Filberts served with Raspberry Vinaigrette Dressing

Caesar Salad – Romaine Lettuce tossed with Croutons, Parmesan Cheese and Caesar Dressing

Warm Spinach Salad – Spinach Leaves and Feta Cheese served with a Red Wine & Bacon Vinaigrette

Fresh Fruit Cup – Seasonal Fresh Fruit

Specialty Desserts

\$3.95

Irish Cream Bash – Baileys flavored Cheesecake on a Chocolate Cookie Crust

Strawberries Romanoff (seasonal) – Fresh Strawberries Marinated in Grand Marnier, presented in a Chocolate Shell

Dessert Sampler – Chocolate Covered Strawberries, Raspberry Mousse in a Chocolate Cup, Petite Cheesecake and Strawberry Sauce

Hors D'Oeuvres

Package Selections

Fresh Fruit Display
Fresh Cut Vegetables & Dip Display
Gourmet Cheese & Cracker Display
Meatballs (Swedish, Marinara, BBQ)
Baked Garlic Bread Topped with Bruschetta
Chinese Dumplings with Teriyaki Dip (Fried or Steamed)
Portabella Spirals
Chinese Egg Rolls with a Sweet N' Sour Sauce
Crab Rangoon
Baked Artichoke Dip with Pita Crisps
Spanikopita
Assorted Canapés
Bite Size Chicken Cordon Bleu

Hors D'Oeuvres for an Additional \$2.00 per person

Goat Cheese and Pear Salsa on Crostini
Mozzarella & Tomato Skewers
Phyllo with Brie & Pear
Baby Tomato Stuffed Provencal
Crab Cakes
Sushi (Smoked Eel California Roll, Vegetable Roll)
Twice Baked Baby Potatoes
Hand Dipped Coconut Fried Shrimp
Pulled Pork or Chicken Sliders
Smoked Salmon on Crostini with Cream Cheese
Boneless Chicken Skewers
Stuffed Mushroom Caps (Florentine or Sausage)
Shrimp Salad in Phyllo Cups
Scallops Wrapped in Prosciutto
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
Regular and Decaffeinated Coffee*

Roast Prime Rib of Beef Au Jus (add \$2 more per person)

Roast Prime Rib with a Horseradish Cream Sauce

London Broil

*Traditional London Broil with
Burgundy Mushroom Sauce*

Roast Beef

Sliced, Tender Roast Beef topped with Pan Gravy

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 in an Herb Crust

Baked Haddock

*Boneless Fillet of Haddock with a Lemon
Butter Sauce*

Stuffed Sole

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

Filet Mignon

(add \$2 more per person)

*8 oz Grilled Center Cut Beef Tenderloin topped
with Béarnaise Sauce*

Steak Au'Poivre

(add \$2 more per person)

*Sautéed Steak with a Brandy Peppercorn
Cream Sauce*

Chicken Cordon Bleu

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

Chicken Parmigiana

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

Pork Normandy

Roasted Pork Loin with a Brandy & Apple Cream

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 Fruit Salsa*

Eggplant Parmigiana

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

Buffet Selections

*All Buffets include Pre-Set Seasonal Green Salad,
Spinach Salad with a Balsamic Vinaigrette, Caprese Salad, Potato or Rice,
Fresh Vegetables, Rolls and Butter, Regular and Decaffeinated Coffee*

*Roast Prime Rib of Beef Au Jus (Add \$2 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 a Brandy & Apple Cream
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
Baked Steak over Fresh Spinach with a Shallot Cream Sauce
Eggplant Parmigiana
Fettuccine Alfredo
Pasta Primavera
Pasta Ala Vodka*