

Wedding Packages

Includes:

*Traditional Champagne Toast
All China, Glass, Silverware & Linens
Overnight Accommodations for the Bride & Groom
Referrals for Local Florists, Bakers, Entertainment and Photographers
One-on-One assistance from our Catering Director
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 menus and 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 Catering Sales Manager 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
www.oneontaweddingsandbanquets.com*

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*

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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

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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
Regular and Decaffeinated Coffee*

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*

Filet Mignon

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

Steak Au'Poivre

*Grilled Steak with a Brandy Peppercorn
Cream 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 Pre-Set Seasonal Green Salad,
Caprese Salad, Potato or Rice, Fresh Vegetables
Rolls and Butter, Regular and Decaffeinated Coffee*

*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