

I. The Classic Bar or Bat Mitzvah

Minimum of 50 Adults
Package includes the following:

One Hour Reception

Premium Beverage service to include: Premium Spirits, Beer, Select Wines and Soft-drinks
Display of Garden Fresh Vegetables

Please note: You can enhance your cocktail reception with additional Hors d'oeuvres

Dinner Service

Three-Course Served Dinner with two entree selections
Wine service with entrée

Bar/Bat Mitzvah Cake to serve all guests
Coffee and Tea Service
Dance Floor
Valet Parking
House centerpieces and linens for each table

Starters

Select one
Minestrone Soup, Tomato Gin Bisque, Cream of Mushroom,
Classic Caesar or Garden Salad-Italian Vinaigrette

Entrées

Select two
Filet of Sirloin, Cabernet Demi-Glace, Au Gratin Potatoes
Barbecued North Atlantic Salmon, Lemon Steamed Parsley Potatoes
Apple-Cherry Stuffed Chicken, Roasted Fingerling Potatoes
Beef Brisket Braised with Dried Fruit, Yams and Carrots
Woodcliff Signature Vegetarian Offering

The Classic Bar or Bat Mitzvah Package offered at \$59 Per Person

Enhancement - Intermeszzo Course
Lemon, Raspberry Sorbet \$3.00 additional Per Person

*Top off your event with a special creation by our Executive Pastry Chef Michelle Carlson,
she is a five time winner of the Chocolate Ball's Grand Prize.*

All entrees are accompanied by: Artisan rolls, Chef's selection in season vegetable
100% Colombian Supremo Coffee Slection of Harney Teas with whipped cream, cinnamon sticks.

All food and beverage is subject to 20% service charge and 8% sales tax. Price subject to change.

199 Woodcliff Drive-Fairport, NY 14450-Phone 585-248-4800-Fax 585- 381-2673
Visit us at: www.woodcliffhotelspa.com

II. The Premier Bar or Bat Mitzvah

Minimum of 50 Adults

Package includes the following:

ONE HOUR RECEPTION

Premium Beverage service to include: Premium Spirits, Beer, Select Wines and Soft drinks

Display of Garden Fresh Vegetables with Dipping Sauces

Imported and Domestic Cheese Board with Sun Dried Fruit, Jams, Marmalade

In Season Berries and Select Crackers

Please note: You can enhance your cocktail reception with additional Hors d'oeuvres

DINNER SERVICE

Wine Toast

Four-Course Dinner with two entree selections

Select Wine service with entrée

Bar reopens after dinner for one hour

Bar/Bat Mitzvah Cake to serve all guests

Coffee and Tea Station

Dance Floor

Valet Parking

House centerpieces and linen for each table

STARTERS - SELECT ONE

Fresh Fruit and Berries in Season, Matzo Ball Soup, Roasted Red Pepper Bisque,

Italian Wedding Soup, Sun Dried Tomato Bruschetta,

Polenta, Spicy Tomato Sauce, Midnight Moon Goat Cheese

SALADS - SELECT ONE

Classic Caesar – Tossed Romaine, Pecorino Romano, Croutons

Lemoncello – Crisp Chopped Romaine tossed with Roasted Red Pepper, Green Onion

Crumbled Gorgonzola, Spiced Pine Nuts with Lemon-Honey Vinaigrette

Greengrocer's – Romaine, Spinach, Mesculin Greens, Carrot,

Cucumber, Cherry Tomato, Croutons, Roasted Shallot Vinaigrette

Red, Green Leaf Lettuce – Sundried Cherries, Apples, Gorgonzola,

Toasted Pumpkin Seeds, Orange Vanilla Vinaigrette

Iceberg Wedge – Blue Cheese Dressing, Toasted Almonds, Grape Tomato

ENTREES - SELECT TWO

Filet of Sirloin-Merlot Shallot Sauce, Au Gratin Potatoes

Duet of Filet of Sirloin with Breast of Spinach & Fontina Chicken or

Orange Miso Glazed North Atlantic Salmon, Pineapple Ginger Rice

Mahi Mahi Macadamia Nut-Vanilla Crust-Blackberry Wine Sauce, Whipped Potatoes

Ginger Snap Crusted Sole-Kiwi Lime Sauce, Shaved Fennel, Apple Salad, Potato Pancake

Swordfish, Roasted Red Bell Peppers Salsa, Moroccan Spices, Caramelized Banana Sweet Potatoes

Breast of Chicken Filled with Spinach and Fontina Cheese, Italian Cheese Sauce,

Risotto Milanaise

Blueberry Chicken-Honey Marinade with Champagne Blueberry Sauce, Fingerling Potatoes

Woodcliff Signature Vegetarian Offering

The Premier Bar or Bat Mitzvah Package offered at \$76 Per Person

Enhancement - Intermezso Course

Lemon, Raspberry Sorbet \$3.00 additional Per Person

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100% Colombian Supremo Coffee Selection of Harney Teas with whipped cream, cinnamon sticks.

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III. The Woodcliff Bar or Bat Mitzvah

Minimum of 50 adults

Package includes the following:

ONE HOUR RECEPTION

Top Shelf Beverage service to include: Top Shelf Bar, Beer, Select Wines and Soft Drinks

Display of Garden Fresh Vegetables with Dipping Sauces

Imported and Domestic Cheese Board with Sun Dried Fruit, Jams, Marmalade

In Season Berries and Select Crackers

Handpassed Hors d'oeuvres

Thai Chicken Spring Rolls, Mushroom Vol Au Vent, Potato Latkes, Sweet and Sour Meatballs,,

Chopped Liver Tartlets, Feta and Cream Cheese wrapped in Phyllo

(Four Hand Passed Hors D'Oeuvres)

DINNER SERVICE

Wine Toast

Four-course dinner with two entrée selections

Wine service with entrée and bar reopens after dinner for two hours

Chocolate Dipped Strawberries and Butter Cookies, Coffee and Tea Station and Bar/Bat Mitzvah Cake

Dance floor, valet parking and house centerpieces for each table

STARTERS - SELECT ONE

Exotic Mushroom Consommé-White Truffle Foam,

Warm Pecan Crusted Goat Cheese, Roasted Pear, Rosemary Honey

Asparagus Shortcake, Home-made Biscuit, Asparagus, Ham, Sweet Peas, Light Parmesan Sauce

Chilled Smoked Salmon, Cappers, Grilled Baguette with Dill Oil

Seasonal Berries with Grand Marnier, Crème Fraiche

SALADS - SELECT ONE

Classic Caesar – Tossed Romaine, Pecorino Romano, Croutons

Lemoncello – Crisp Chopped Romaine tossed with Roasted Red Pepper, Green Onion

Crumbled Gorgonzola, Spiced Pine Nuts with Lemon-Honey Vinaigrette

Greengrocer's – Romaine, Spinach, Mesculin Greens, Carrot,

Cucumber, Cherry Tomato, Croutons, Roasted Shallot Vinaigrette

Butter Lettuce – Sundried Cherries, Apples, Gorgonzola,

Toasted Pumpkin Seeds, Orange Vanilla Vinaigrette

Iceberg Wedge – Blue Cheese Dressing, Toasted Almonds, Grape Tomato

ENTREES - SELECT TWO

Grilled Filet of Beef Tenderloin, Au Gratin Potatoes

Prime Rib of Beef-au Jus, New Roasted Potatoes

Rack of Australian Lamb, Au Gratin Potatoes

Halibut, Pistachio Crust, Citrus Butter Sauce, Whipped Potatoes

Baked Sea Bass, Fresh Dill Crust, Roasted Tomato Vinaigrette, Roast Fingerling Potatoes

Stuffed Chicken, Asparagus, Exotic Mushroom Sauce, Drizzled with Truffle Oil, Twice Baked Potato

Woodcliff Signature Vegetarian Entrée

Combination Plates

Duet of Petite Filet of Tenderloin-Cabernet Sauce & Baby Portobello Stuffed Chicken,

Escarole, Smoked Almonds, Dates, Whipped Potatoes

Duet of Herbed Crusted Atlantic Salmon, Tangerine Sauce & Grilled Chicken Breast,

Fennel & Preserved Lemon Butter, Roasted Fingerling Potatoes

The Woodcliff Bar or Bat Mitzvah Package offered at \$95 Per Person

Enhancement - Intermezso Course

Lemon, Raspberry Sorbet \$3.00 additional Per Person

All entrees are accompanied by: Artisan rolls, Chef's selection of in season vegetable
100% Colombian Supremo Coffee Selection of Harney Teas with whipped cream, cinnamon sticks.

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Michelle Carlson, she is a five time winner of the Chocolate Ball's Grand Prize*

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IV The Horizons Bar/Bat Mitzvah Buffet

Minimum of 100 guests

Package includes the following:

ONE HOUR RECEPTION

Premium Beverage service to include: Premium Spirits, Beer, Select Wines and Soft Drinks

Display of Garden Fresh Vegetables with Dipping Sauces

Imported and Domestic Cheese Board with Dried Fruit, Jams, Marmalade

In-Season Berries and Select Crackers

Please note: You can enhance your cocktail reception with additional Hors d'oeuvres

DINNER SERVICE

Wine Toast

Wine service with Entrée

Bar reopens after dinner for one hour

Bar/Bat Mitzvah Cake to serve all guests

Coffee and Tea Station

Dance Floor

Valet Parking

House centerpieces and linen for each table

STARTERS / SALADS - SELECT ONE

Fresh Fruit and Berries in Season, Matzo Ball Soup,

Roasted Red Pepper Bisque, Italian Wedding Soup, Sun Dried Tomato Bruschetta

Polenta, Spicy Tomato Sauce, Midnight Moon Goat Cheese

Classic Caesar – Tossed Romaie, Pecorino Romano, Croutons

Lemoncello – Crisp Chopped Romaine tossed with Roasted Red Pepper, Green Onion

Crumbled Gorgonzola, Spiced Pine Nuts with Lemon-Honey Vinaigrette

Greengrocer's – Romaine, Spinach, Mesculin Greens, Carrot,

Cucumber, Cherry Tomato, Croutons, Roasted Shallot Vinaigrette

Red, Green Leaf Lettuce – Sundried Cherries, Apples, Gorgonzola,

Toasted Pumpkin Seeds, Orange Vanilla Vinaigrette

Iceberg Wedge – Blue Cheese Dressing, Toasted Almonds, Grape Tomatoes

DINNER BUFFET SERVICE

Two Chef's Selected Chilled Salads

ENTREES

(Select Three)

Carved Roasted New York Sirloin-Green Peppercorn Sauce

Baby Portobello Stuffed Chicken

Chicken French-Lemon-Sherry Sauce

Grilled Chicken, Shiitake Mushroom Ragout

Barbecued Glazed North Atlantic Salmon

Baked Filet of Sole with Dill Sauce

Woodcliff Signature Vegetarian Entrée upon request

The Horizon Bar/Bat Mitzvah Buffet Package offered at \$76 Per Person

Enhancement - Intermezso Course

Lemon, Raspberry Sorbet \$3.00 additional Per Person

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All entrees are accompanied by: Artisan Rolls, Chef's selection of in season vegetable and starch
100% Colombian Supremo Coffee and Harney Teas with whipped cream, cinnamon sticks.

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CHILDREN'S BUFFET MENU

Minimum of 20 People

One Hour Reception

Citrus-Berry Punch and Self-Serve Soda Bar
Tortilla Chips, Salsa and Snack Mix
Cheese Pizza Tartlets and all Beef Cocktail Franks in Blankets
(Two per Person)

Buffet Dinner Service

In-Season Fresh Fruit Salad

Tossed Garden Greens with Shredded Cheddar
Cheese, Sliced Cucumbers, Tomatoes, Carrots and Croutons with
Ranch and Italian Dressing

Warm Garlic Bread

Entrées: (Select Two)

Penne Pasta Marinara with Mini Meatballs

Chicken Fingers with French Fries, Honey Mustard and Catsup

Mozzarella Cheese and Pepperoni Pizza
(Two Pieces Per Person)

All Beef Hamburgers / Cheeseburgers / All Beef Hot Dogs with French Fries
Rolls and Condiments

Macaroni & Cheese, Fish Sticks

(2') Foot Deli Submarine Sandwiches with choice of Roast Beef, Turkey or Tuna Salad
Includes Choice of Cheese and Toppings

Dessert:

Bar/Bat Mitzvah Cake

Assorted Pitchers of Soft Drinks

The Children's Buffet offered at \$29 Per Person

Sundae Bar Available:

Vanilla and Chocolate Ice Cream, Hot Fudge, Strawberry Sauce, Whipped Cream,
Peanuts, Sprinkles, Crumbled Oreo Cookies, M&Ms and Maraschino Cherries
Additional \$6.95 Per Person

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Woodcliff Bar or Bat Mitzvah Brunch

Minimum of 40 guests
Available Sundays 11:00 AM – 2:00 PM

Selection of Seasonal Fruit Juices
Sliced Seasonal Fruits and Berries
Assorted House-made Breakfast Breads and Bagels
Classic Caesar Salad
Baby Spinach, Mandarin Oranges, Toasted Almonds, Onion Crisps, Blueberry Vinaigrette

Included:

Scrambled Eggs with Cheese
Choice of: Eggs Mornay Sautéed Mushrooms, Gruyere Cheese, Béchamel Sauce
or Woodcliff Breakfast Strata: Fresh Basil, Tomatoes, Mozzarella Cheese
Breakfast Potatoes
Cinnamon Swirl Country Style French Toast, Warm Vermont Maple Syrup
Cheese Blintzes with Blueberry-Strawberry Sauce

Entrées

(Select two)

Portobello Crusted Haddock, Boursin Creme
Poached Salmon, Tomato Hollandaise
Chicken French, Lemon Sherry Sauce
Grilled Breast of Chicken, Roasted Pears, French Green Beans, Cranberries
Pomegranate Glazed Chicken
Braised Beef Brisket, Pan Sauce

*Chef Selected Cheese Cake and Fruit Cobbler
Coffee and Tea Service*

The Woodcliff Bar or Bat Mitzvah Brunch offered at \$28 Per Person

Additional Enhancements

Omelet Station
Herbs, Goat Cheese, Onions, Peppers, Mushrooms,
Broccoli, Tomatoes, Asparagus, Cheddar Cheese
Fresh Eggs and Egg Whites
\$5 per person

Bloody Marys and Mimosas
\$5.50 each

Lox or Smoked Salmon /lb.
Displayed with Torn Head Lettuce, Sliced Tomatoes,
Sliced Red Onions, Sour Cream and Cream Cheese
Variable Prices Per Pound

The Omelet station has a \$50.00 labor fee per hour

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DISPLAYS

Tapas Display

Baked Pita Wedges, House-Made Bagel Chips, Cannellini Bean Hummus, Campanata, Marinated Olive Mix, Warm Artichoke-Parmesan Dip, Provolone Cheese, Marinated Grilled Vegetables, Breaksticks, Pine Nuts, Cherry Tomatoes, Fresh Mozzarella in Pesto, Stuffed Sweet Peppers

\$7.95 Per Person

Select Grilled Vegetables – Assorted Red, Yellow and Green Peppers, Red Onion, Portobello Mushrooms, Zucchini and Summer Squash, Asparagus

\$6.50 per Person

Imported and Domestic Cheese Board with Whole Fruit, Berries and Select Crackers

\$5.50 per Person

Baked Brie

Single Wheel of Brie Baked in Puff Pastry with Toasted Almonds, Raspberry Sauce and Assorted Crackers

1 kilo / 40 people / \$95

Oven-Browned Baked Sherry Crab Spread with Toasted Breads

1 qt. / 25 people / \$65

Oven-Browned Parmesan Artichoke Spread with Toasted Breads

1 qt./ 25 people / \$52

* **Chopped Liver Spread** with Toasted Breads

2 lbs. / 30 people / \$45.00

* Four days notice required

Goat Cheese Spread with Walnut Pesto, with Toasted Breads

1 qt./25 people / \$65

PACKAGE HORS D'OEUVRES SELECTIONS

CHILLED SELECTIONS

Crepe Spirals
House-made Bruschetta with Plum Tomatoes,
Fresh Basil and Asiago
Smoked Salmon Canapé
California Roll / Vegetable Roll
Belgian Endive with Gorgonzola, Pecans
and Dried Cranberries
Fresh Fruit Brochettes
Pita Stuffed Cucumbers

HOT SELECTIONS

Sesame Chicken Sate with Chili Sauce
Mushroom Vol Au Vent
Thai Chicken and Cashew Spring Rolls
Sweet and Sour Meatballs
Spanakopita
Artichoke Parmesan Hearts, Pink Peppercorn
Dipping Sauce
Smoked Mozzarella Profiterole
Calamata Olive Tart
Roasted Eggplant Tomato Crisp
Ginger Chicken Wonton
Ratatouille Phyllo Cup
Chicken Marsala Tart

Above Selections offered as part of a package of at \$200 per 100 pieces

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**PASTRY and COFFEE
ENHANCEMENTS**

Colombian Supremo Coffee and
Harney Teas, Served After Dinner with Whipped
Cream, Cinnamon Sticks and
Chocolate Shavings: \$3.95 per person

Set-Up and Display Fee for Pastries
Provided by Guest: \$300.00 Flat Fee

Variety of Miniature French or
Italian Pastries, Cookies and Coffee --
Includes (3) Pastries Per Person,
Assorted Tea Cookies
Freshly Brewed Coffee,
Decaffeinated Coffee, Whipped Cream,
Cinnamon Sticks and Flavored Creamers
\$8.95 Per Person

**ROOM and TABLE-TOP
ENHANCEMENTS**

Floor Length White or Ivory Linens:
60" X 70"
\$30.00 Per Table
60" X 72"
\$34 Per Table

Round Mirror and Three Votives
(One Per Table) Complimentary

Glass Bubble Bowl with Gems, Candles \$10.00
Glass Bubble Bowls with Floating Flower \$20.00

White Tulle Fabric Tubes
with White Lights set up over Dance Floor
\$250.00

Embroidered Pillar Covers (Ivory)
\$125.00 set of 4

Head Table Fabric Backdrop: \$150.00

Woodcliff House-Made Miniature Pastries

Priced per dozen - two dozen minimum

Cocoa Dusted Chocolate Truffles \$20
Chocolate Drizzled Strawberries \$21
Tuxedo Strawberries \$27
Ricotta Cheese Cream Puffs \$16
Vanilla Cream Puffs \$16
Chocolate Drizzled Cream Puffs \$18
Chocolate Eclairs \$18
Fruit Tartlets \$22
Chocolate Mousse Cups \$26
Cheesecake Bites \$17
Almond Macaroons \$14
Almond Macaroon Half Dips \$18
Raspberry Almond Bars \$18
Coconut Triangles \$20
Caramel Walnut Bars \$20

Chocolate Lovers Fountain

Cascading Chocolate Fountain over flowing with Milk Chocolate,
Accompanied with Pineapple, Strawberries, Bananas, yellow and Chocolate Pound Cake,
Mini Krispie Treats, Pretzels and Marshmallows
\$9.95 per Person

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AMENITIES

*Special Guest Room Rates for your out of town guests
Wide Selection of Linen Colors
Complimentary Cake Cutting and Waived Bar Set-up Fees
Round Mirrors and Three Votives Centerpieces
Referrals for Band, Photographer, Florist and Bakery*

ADDITIONAL INFORMATION

The enclosed menus are offered as a guideline. Our expert event managers would be pleased to offer specially designed menus tailored to your specific desires. Timing of your event is very important to us, for evening events, begin anytime after 6pm, all music must end by 12 midnight. For afternoon events, begin anytime in the morning and conclude by 4:30pm. Woodcliff Hotel and Spa requires a \$11,000.00 minimum to reserve our ballroom on Saturday evenings and \$4500.00 for Saturday afternoons. These minimums encompass total food and beverage arrangements excluding cash bar, applicable service charge and sales tax.

We require a \$1000.00 non-refundable deposit for Bar or Bat Mitzvahs. Payments are as follows: Two thirds of the estimated cost is due two (2) months prior to the event with the remaining balance due three business days prior to the event. Payments are accepted in the form of cash, check or major credit cards.

We must be informed of your guaranteed attendance at least three (3) business days prior to the event. This number will be considered your minimum guarantee, which is not subject to reduction. It is agreed that if we do not receive a guaranteed number three (3) days in advance, we will use the expected number of guests as the guaranteed number, for which you will be billed, regardless of the final number of guests in attendance. Price confirmation will be made upon request 90 days prior to the event. Until that time, prices are subject to change. Applicable service charge and NYS State tax will be added to all food, beverage and other related costs. Service charge and labor fees are retained in full or in part by the hotel to offset the labor and benefits of our associates. A breakdown of the distribution of these fees will be made available upon request. NYS law states that the service charge is subject to sales taxes. (currently 20% service charge and 8% sales tax).

No food or beverage may be brought into or taken out of the Woodcliff Hotel and Spa. However, baked goods may be brought in for your event if purchased from a Monroe County Health Department licensed bakery. Any other source such as home baked products, are in violation of the New York State Sanitary Code. We offer a complete selection of beverages to complement your event. Please note that alcoholic beverage sales and services are regulated by the State of New York. Woodcliff Hotel and Spa, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy that no liquor, beer or wine may be brought into Woodcliff Hotel and Spa from outside sources.

Woodcliff Hotel and Spa will not assume responsibility for items such as gifts or gift envelopes, etc. Special arrangements can be made with your event manager.