



**WOODCLIFF**  
HOTEL & SPA



**BAR/BAT MITZVAHS**  
by Woodcliff





# WOODCLIFF

HOTEL & SPA

*Steven Wilkinson*  
**EXECUTIVE CHEF**

From the time he was a teenager Chef Steven Wilkinson had a passion for restaurant work. The fast paced environment combined with artistic opportunities appealed to his creative personality. Chef Wilkinson attended Paul Smith's College and graduated with a degree in the Culinary Arts.



Chef Wilkinson became the Executive Chef of Woodcliff Hotel & Spa in January of 2006 after devoting five years at various venues sharpening his skills and developing his personal style of cuisine.

Chef Wilkinson's style blends traditional European cooking techniques with the freshest ingredients found locally and around the nation. His creations focus on a unique and defined blending of flavors and textures and he is well known for his fish and seafood presentations.

In addition to his regular duties, Chef Wilkinson works with Woodcliff Hotel & Spa in giving back to the Rochester community through his time and expertise for organizations such as Special Olympics, Dimitri House Food Shelter, and the Visiting Nurses Association of Greater Rochester.





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HOTEL & SPA

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## ***CLASSIC SERVED*** ***BAR/BAT MITZVAH***

***MINIMUM OF 50 ADULTS / \$68 PER PERSON***



### **COCKTAIL HOUR**

**Crisp Fresh Vegetable Display** *with freshly made roasted red pepper crème fraîche, tellicherry peppercorn ranch dip*

**1 Hour of Premium Beverage Service** *with spirits, wine, beer, soda*

### **STARTER | *select one***

**Minestrone Soup**

**Tomato Gin Bisque**

**Cream of Mushroom Soup**

**Classic Caesar or Garden Salad** *with California white balsamic vinaigrette*

### **INTERMEZZO | *\$3 per person***

**Lemon or Raspberry Sorbet** *with fresh mint leaf*

### **ENTRÉES | *select two\****

**SERVED WITH A GLASS OF WOODCLIFF SELECT WINES**

**Filet of Sirloin** *with cabernet demi-glace, shredded au gratin potatoes*

**Lemon-Herb Chicken** *roasted with fresh herbs, artichoke risotto*

**North Atlantic Salmon** *with signature Grand Marnier candied barbecue glaze, lemon steamed parsley potatoes*

**Beef Brisket Braised** *with dried fruit, yams, carrots*

**\*Woodcliff Signature Vegetarian Feature Also Available**

**ACCOMPANIED BY ARTISAN ROLLS, CREAMERY BUTTER & CHEF'S FEATURED MARKET VEGETABLES**

### **BAR/BAT MITZVAH CAKE**

**SERVED WITH LOCALLY ROASTED EVENING STAR COFFEE ROASTERS®, TAZO TEAS®, WHIPPED CREAM & CINNAMON STICKS**

### **WOODCLIFF AMENITIES | *included with all bar/bat mitzvah packages***

**Guest Tables, Cake Presentation Table & Placecard Table**

**Event Manager & Service Team Dedicated to Your Event**

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

**Table Linens with Mirror, Votives, Stemware & Bone China**

**Elegant Hardwood Dance Floor**

**Valet Parking Available**

**Woodcliff VIP Referral List for Vendors**

**Magnificent Photo Locations, Gazebo, Fountain & Sunset shots at**

**Lookout Point**

*All food and beverage subject to 20% service charge and 8% sales tax. Prices subject to change.*





# WOODCLIFF

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## ***PREMIER SERVED BAR/BAT MITZVAH***

***MINIMUM OF 50 ADULTS | \$85 PER PERSON***

### **COCKTAIL HOUR**

**Crisp Fresh Vegetable Display** *with freshly made roasted red pepper crème fraiche, telicherry peppercorn ranch dip*

**Hand-Passed Package Hors D'oeuvres** | *select two*

**2 Hours of Premium Beverage Service** *with spirits, wine, beer, soda*

### **STARTER** | *select one*

**SERVED WITH WOODCLIFF WINE TOAST**

**Seasonal Fruit & Berries, Prosciutto-Wrapped Seasonal Melon**

**Signature Soups** | *Matzo Ball or Vermont Cheddar and Broccoli*

**Sun-Dried Tomato Bruschetta**

**Chicken Florentine**

### **INTERMEZZO** | *\$3.00 per person*

**Lemon or Raspberry Sorbet** *with fresh mint leaf*

### **SALAD** | *select one*

**Classic Caesar** *with romaine, pecorino romano, croutons, caesar dressing*

**Lemoncello** *with romaine, roasted red pepper, green onion, gorgonzola, spiced pine nuts, lemon-honey vinaigrette*

**Greengrocer's** *with romaine, spinach and mesclun greens, carrot, cucumber, cherry tomato, croutons, California white balsamic*

**Baby Spinach & Strawberry** *with frisee lettuce, candied walnuts, pickled red onion, goat cheese, balsamic vinegar mist, imported extra virgin olive oil*

### **ENTRÉES** | *select two\**

**SERVED WITH A GLASS OF WOODCLIFF SELECT WINES**

**Filet of Sirloin** *with cabernet demi-glace, Wisconsin aged cheddar, roasted garlic Yukon gold mashed potatoes*

**Duet of Filet of Sirloin with Breast of Spinach and Fontina Chicken**

*or Orange Miso Glazed North Atlantic Salmon with pineapple ginger rice*

**Macadamia Mahi Mahi** *with vanilla-macadamia nut crust blackberry gastrique, whipped potatoes*

**Gingersnap Crusted Sole** *with kiwi lime sauce, shaved fennel, apple salad, potato pancake*

**Swordfish** *with roasted red bell pepper salsa, Moroccan spices, caramelized banana sweet potatoes*

**Raspberry Hoisin Chicken** *with raspberry hoisin glaze, coconut scallion, cashew rice*

**Breast of Chicken** *filled with spinach, fontina cheese, Italian cheese sauce*

**\*Woodcliff Signature Vegetarian Feature Also Available**

**ACCOMPANIED BY ARTISAN ROLLS, CREAMERY BUTTER & CHEF'S FEATURED MARKET VEGETABLES**

### **BAR/BAT MITZVAH CAKE**

**SERVED WITH LOCALLY ROASTED EVENING STAR COFFEE ROASTERS®,**

**TAZO TEAS®, WHIPPED CREAM & CINNAMON STICKS**

*All food and beverage subject to 20% service charge and 8% sales tax. Prices subject to change.*





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## **WOODCLIFF SERVED BAR/BAT MITZVAH**

**MINIMUM OF 50 ADULTS / \$106 PER PERSON**  
*ADDED AMENITIES! Floor-Length Linens & Chiffon Backdrop*



### **COCKTAIL HOUR**

**Grilled & Marinated Vegetable Display**

**Imported & Domestic Cheese Board** *with sundried fruit, fresh berries, crackers*

**Hand-Passed Package Hors D'oeuvres** | *select four from below*

**Thai Chicken Spring Rolls, Mushroom Vol Au Vent, Potato Latkes, Sweet & Sour Meatballs, Chopped Liver  
Tartlets, Feta & Cream Cheese Wrapped in Phyllo**

**3 Hours of Top-Shelf Beverage Service** *with spirits, wine, beer, soda*

### **STARTER** | *select one*

**SERVED WITH WOODCLIFF SPARKLING WINE TOAST**

**Exotic Mushroom Consomme** *with white truffle foam*

**Pepper Crusted Ahi Tuna** *with sweet chili sauce, sweet and sour cucumbers*

**Exotic Mushroom Strudel** *wrapped in phyllo dough, smoked tomato pesto crème fraiche, feta cheese, arugula*

**Chilled Smoked Salmon** *with capers, grilled baguette with dill oil*

**Seasonal Berries** *with Grand Marnier, crème fraiche*

### **INTERMEZZO** | *\$3 per person*

**Lemon or Raspberry Sorbet** *with fresh mint leaf*

### **SALAD** | *select one*

**Classic Caesar** *with romaine, pecorino romano croutons, caesar dressing*

**Lemoncello** *with romaine, roasted red pepper, green onion, gorgonzola, spiced pine nuts, lemon-honey vinaigrette*

**Greengrocer's** *with romaine, spinach and mesclun greens, carrot, cucumber, cherry tomato, croutons, California white balsamic*

**Baby Spinach & Strawberry** *with frisee lettuce, candied walnuts, pickled red onion, goat cheese, balsamic vinegar mist, imported extra virgin olive oil*

**Baby Iceberg Wedge** *tomato carpaccio, gorgonzola cheese, applewood smoked bacon, honey-french dressing*

### **ENTRÉES** | *select two\**

**SERVED WITH A GLASS OF WOODCLIFF SELECT WINES**

**Grilled Filet of Tenderloin** *bacon-wrapped with cabernet demi glace, Wisconsin aged cheddar, roasted garlic Yukon Gold mashed potatoes*

**Prime Rib of Beef** *with au jus, new roasted potatoes*

**Country Ham & Gruyere Stuffed Chicken** *with french onion jus, roasted fingerling potatoes*

**Rack of Australian Lamb** *with au gratin potatoes*

**Pistachio Crusted Halibut** *with citrus butter sauce, whipped potatoes*

**Baked Sea Bass** *with fresh dill and lobster crust, roasted tomato vinaigrette, roasted fingerling potatoes*

**Stuffed Chicken** *with asparagus, exotic mushroom sauce, drizzled with truffle oil, twice baked potato*

**Duet of Petite Filet of Tenderloin** *with cabernet sauce, baby Portobello stuffed chicken, escarole, smoked almonds, dates, whipped potatoes*

**Duet of Herb Crusted Atlantic Salmon** *with tangerine sauce and lemon herb chicken breast, roasted fingerling potatoes*

**\*Woodcliff Signature Vegetarian Feature Also Available**

**ACCOMPANIED BY ARTISAN ROLLS, CREAMERY BUTTER & CHEF'S FEATURED MARKET VEGETABLES**

### **SWEET NOTES**

**SERVED WITH LOCALLY ROASTED EVENING STAR COFFEE ROASTERS®, TAZO TEAS®,**

**WHIPPED CREAM & CINNAMON STICKS**

**BAR/BAT MITZVAH CAKE**

**Fruit Tartlets, Tea Cookies & Chocolate Drizzled Cream Puffs**

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## ***HORIZON'S*** ***BAR/BAT MITZVAH BUFFET*** **MINIMUM OF 100 ADULTS / \$85 PER PERSON**



### **COCKTAIL HOUR**

**Crisp Fresh Vegetable Display** *with freshly made roasted red pepper crème fraiche, telicherry peppercorn ranch dip*

**Hand-Passed Package Hors D'oeuvres** | *select two*

**2 Hours of Premium Beverage Service** *with spirits, wine, beer, soda*

### **STARTER** | *select one*

**SERVED WITH WOODCLIFF WINE TOAST**

**Seasonal Fruit & Berries, Prosciutto-Wrapped Seasonal Melon**

**Signature Soups** | *Matzo Ball or Vermont Cheddar and Broccoli*

**Sun-Dried Tomato Bruschetta**

**Chicken Florentine**

### **INTERMEZZO** | *\$3.00 per person*

**Lemon or Raspberry Sorbet** *with fresh mint leaf*

### **SALAD** | *select one*

**Classic Caesar** *with romaine, pecorino romano, croutons, caesar dressing*

**Lemoncello** *with romaine, roasted red pepper, green onion, gorgonzola, spiced pine nuts, lemon-honey vinaigrette*

**Greengrocer's** *with romaine, spinach and mesclun greens, carrot, cucumber, cherry tomato, croutons, California white balsamic*

**Baby Spinach & Strawberry** *with frisee lettuce, candied walnuts, pickled red onion, goat cheese, balsamic vinegar mist, imported extra virgin olive oil*

### **ACCOMPANIMENTS**

**Sliced Seasonal Fruit & Berries**

**Two Chef's-Choice Salads**

**Market Steamed Vegetables**

**Select One:** *Mashed Potatoes, Roasted Red Bliss Potatoes, Jasmine Rice, Penne Rosa, or Au Gratin Potatoes*

**Artisan Rolls & Creamy Butter**

### **ENTRÉES** | *select three*

**SERVED WITH A GLASS OF WOODCLIFF SELECT WINES**

**Carved Roasted New York Sirloin** *with green peppercorn sauce*

**Oven Baked Chicken Parmesan** *with Chef Tony's marinara*

**Chicken French** *with lemon sherry sauce*

**Peach Barbequed Glazed Chicken** *with peach salsa*

**North Atlantic Salmon** *with signature Grand Marnier candied barbecue glaze*

**Baked Filet of Sole** *with dill sauce*

**\*Woodcliff Vegetarian Feature Also Available**

### **BAR/BAT MITZVAH CAKE**

**SERVED WITH LOCALLY ROASTED EVENING STAR COFFEE ROASTERS®,**

**TAZO TEAS®, WHIPPED CREAM & CINNAMON STICKS**

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## ***CHILDREN'S BUFFET***

**MINIMUM OF 20 CHILDREN / \$32 PER PERSON**

**COCKTAIL HOUR | *two per person***

**Tortilla Chips** *with salsa*

**Snack Mix**

**Cheese Pizza Tartlets**

**Kosher, All Beef Cocktail Franks in Blankets**

**Beverage Service** *with citrus-berry punch and self-serve soda bar*



**STARTER | *select one***

**In-Season Fresh Fruit Salad**

**Tossed Garden Greens** *with shredded cheddar cheese, sliced cucumbers, tomatoes, carrots, croutons, ranch and Italian dressing*

**Warm Garlic Bread**

**ENTRÉES | *select two***

**Penne Pasta Marinara** *with mini meatballs*

**Chicken Fingers** *with French fries, honey mustard, catsup*

**Pizza** *with mozzarella cheese and pepperoni | two slices per person*

**All Beef Hamburgers/Cheeseburgers/All Beef Hot Dogs** *with French fries, rolls, condiments*

**Macaroni & Cheese** *with fish sticks*

**2-Foot Deli Submarine Sandwiches** *with choice of roast beef, turkey or tuna salad, choice of cheese and toppings*

**BAR/BAT MITZVAH CAKE**

**SERVED WITH ASSORTED PITCHERS OF SODA**

**SUNDAE BAR | *additional \$8.95 per person***

**Vanilla & Chocolate Ice Cream** *with hot fudge, strawberry sauce, whipped cream, peanuts, sprinkles, crumbled Oreo Cookies, M&Ms, maraschino cherries*

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## **WOODCLIFF BAR/BAT MITZVAH BRUNCH**

**MINIMUM OF 40 ADULTS | \$30 PER PERSON  
AVAILABLE SUNDAYS FROM 11:00 AM - 2:00 PM**



### **LITE FARE**

**Chilled Fruit Juices**

**Sliced Seasonal Fruits & Berries**

**Assorted House-Made Breakfast Breads, Bagels, Muffins & Pastries**

**Plain & Garden Vegetable Cream Cheese**

**Baby Spinach Salad** *with mandarin oranges, toasted almonds, onion crisps, blueberry vinaigrette*

**Peas & Carrots Cous Cous**

### **ACCOMPANIMENTS**

**Scrambled Eggs** *with cheddar cheese*

**Breakfast Potatoes**

**Cinnamon Swirl Country-Style French Toast** *with warm Vermont maple syrup*

**Cheese Blintzes** *with blueberry-strawberry sauce*

**Select One:** *Eggs Mornay with sautéed mushrooms, gruyere cheese, béchamel sauce or Woodcliff Breakfast Strata with fresh basil, tomatoes, mozzarella cheese*

### **ENTRÉES | select two**

**Portobello Crusted Haddock** *with boursin crème*

**Herb-Crusted Salmon** *with orange-scented béarnaise*

**Blackened Cod** *with sweet corn salsa*

**Chicken French** *with lemon sherry sauce*

**Blueberry Chicken** *with honey marinade, champagne blueberry sauce*

**Braised Beef Brisket** *with pan sauce*

### **DESSERT**

**Chef's Choice Cheese Cake & Fruit Cobbler**

**SERVED WITH LOCALLY ROASTED EVENING STAR COFFEE ROASTERS®, TAZO TEAS®, WHIPPED CREAM  
& CINNAMON STICKS**

### **ENHANCEMENTS | priced per item**

**Omelet Station** | \$5 per person

**Topping Bar** | *Herbs, goat cheese, onions, peppers, mushrooms, broccoli, tomatoes, asparagus, cheddar cheese*

*Chef Attendant Required: \$50 per hour*

**Lox or Smoked Salmon** | market price

*Displayed with sliced tomatoes, sliced red onions, sour cream, cream cheese*

**Bloody Marys & Mimosas** | \$5.50 per drink

**SERVED AFTER NOON ON SUNDAYS**

*All food and beverage subject to 20% service charge and 8% sales tax. Prices subject to change.*





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## DELECTABLE DISPLAYS

### VEGETABLE DISPLAY | *\$4.50 per person*

**Crisp Fresh Vegetable Display** *with freshly made roasted red pepper crème fraiche, tellicherry peppercorn ranch dip*



### SLICED FRUIT DISPLAY | *\$5.50 per person*

**With Seasonal Berries & Yogurt Dip**

### IMPORTED & DOMESTIC CHEESE BOARD | *\$5.95 per person*

**With Dried Fruit, Walnuts, Seasonal Berries & Select Crackers**

### GRILLED & MARINATED VEGETABLES | *\$6.75 per person*

**Marinated & Grilled Zucchini, Yellow Squash, Asparagus, Bell Peppers, Grilled Portobellos & Marinated Artichoke Hearts**

### ANTIPASTO & TAPAS | *\$7.95 per person*

**Warm Artichoke & Parmesan Dip, Hummus, Marinated Olives, Genoa Salami, Sliced Prosciutto, Mortadella, Soppresata, Pepperoni, Cherry Peppers, Goat Cheese, Cippoline Onions, Roasted Tomatoes, Grilled Zucchini, Grilled Portobello, Mozzarella, Provolone, Baked Pita, Chef Arnold's Focaccia Bread & Parmesan Breadsticks**

### BAKED BRIE | *\$95 per wheel (serves 40 people)*

**Brie Wheel Baked in Puff Pastry, Toasted Almonds & Seasonal Berries**

### PARMESAN ARTICHOKE DIP | *\$52 per quart (serves 25 people)*

**With Baked Pita Chips & Parmesan Breadsticks**

### CALIFORNIA GOAT CHEESE LOG | *\$65 per quart (serves 25 people)*

**With Olive Relish & Fresh Herb Infused Olive Oil**

### CHOPPED LIVER SPREAD | *\$45 per 2 pounds (serves 30 people)*

**With Toasted Breads**

### CURED & SMOKED FRESH FISH | *\$12 per person*

**Smoked Salmon, Beet & Horseradish Grav Lox, Smoked Trout Salad with Lemon, Caper Mayo, Sliced Roma Tomatoes, Whole Grain Dijon Mustard, Chopped Red Onion, Chopped Egg, Bagel Chips**

### MUSHROOM BAR | *\$12 per person*

**Grilled Portobello Mushrooms & Roasted Baby Portobello with Scallions, Marinated Tomatoes, Roasted Red Peppers, Grilled Asparagus, Pickled Red Onions, Feta Cheese, Endive Petals, Spinach, Arugula, Olives, Sliced Pepperoncini, White Truffle Oil, Pecorino & Romano Cheeses, Chopped Fresh Herbs, Imported Balsamic Vinegar, Infused Extra Virgin Olive Oil**

*All food and beverage subject to 20% service charge and 8% sales tax. Prices subject to change.*





## *HORS D'OEUVRES*

### PACKAGE CHILLED SELECTIONS | \$200 per 100 pieces

- Artichoke Profiteroles**
- Black Bean Flat Bread** *with cilantro-lime crème fraîche*
- Caprese Skewers** *with roma tomatoes, fresh mozzarella, basil*
- House-Made Bruschetta** *with plum tomatoes, fresh basil, asiago*
- Naan Bread** *with gorgonzola and bacon jam*
- Parmesan Olive or Smoked Salmon Canapé**
- Pita Stuffed Cucumbers** *with feta cheese, walnuts, extra virgin olive oil*
- Prosciutto Wrapped Fresh Mozzarella**
- Quince Flat Bread** *with charred apple, brie*
- Skewers of Melon & Prosciutto**
- Sun-Dried Tomato Pesto Crostini**



### PACKAGE HOT SELECTIONS | \$200 per 100 pieces

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li><b>Artichoke Parmesan Hearts</b> <i>with fra diavolo dipping sauce</i></li> <li><b>Bell Pepper Pretzel Cup</b> <i>with bacon, monterey jack cheese</i></li> <li><b>Polenta Cakes</b> <i>with cheddar, poblano peppers</i></li> <li><b>Potato Latkes</b> <i>with apple horseradish cream</i></li> <li><b>Sesame Chicken Sate</b> <i>with sweet chili sauce</i></li> <li><b>Thai Chicken &amp; Cashew Spring Rolls</b></li> <li><b>Sweet Italian Sausage Puff Tower</b></li> </ul> | <ul style="list-style-type: none"> <li><b>Mushroom Vol Au Vent</b></li> <li><b>Peking Duck Rolls</b></li> <li><b>Gruyere &amp; Chive Puff</b></li> <li><b>Spanakopita</b></li> <li><b>Chorizo Apricot Skewers</b></li> <li><b>Brie &amp; Raspberry Phyllo Purses</b></li> </ul> |
|---|---|

### PREMIUM CHILLED SELECTIONS | \$275 per 100 pieces

- Belgian Endive** *with gorgonzola, pecans, dried cranberries*
- Bleu Cheese Brulee Chilled Spoons** *with pomegranate roasted grapes*
- Beef Baguette** *with macadamia and roasted garlic spread, "midnight moon" goat cheese*
- Grilled Pear** *with prosciutto and smoked blue cheese*
- Tuna Tartar** *with cucumber seaweed salad*
- Vegetable Roll** *with wasabi, pickled ginger*
- Gruyere & Chive Puff**

### PREMIUM HOT SELECTIONS | \$275 per 100 pieces

- Hibachi Beef or Chicken Skewers**
- Ginger Chicken Wonton**
- Miniature Beef Wellington**
- Philly Cheese Steak Spring Roll**
- Shiitake Mushroom Sweet Potato Wonton** *with goat cheese*
- Ratatouille Phyllo Cup**
- Chicken Marsala Tart**
- Lamb Chops** *(\$350 per 100)*

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## DELICIOUS DESSERTS

**COFFEE STATION** | *\$3.95 per person*  
Served with Locally Roasted Evening Star Coffee Roasters®, Tazo Teas®, Whipped Cream & Cinnamon Sticks

**CHOCOLATE LOVERS' FOUNTAIN** | *\$9.95 per person*  
16" FOUNTAIN (49 guests or less) | 34" FOUNTAIN (50+ guests)  
Cascading Chocolate Fountain Overflowing with Milk Chocolate  
Dipping Bar with pineapple, strawberries, grapes, chocolate pound cake, mini rice krispie treats, pretzel rods, marshmallows



**WOODCLIFF PASTRY STATION** | *\$8.95 per person*  
SERVED WITH LOCALLY ROASTED EVENING STAR COFFEE ROASTERS®, TAZO TEAS®, WHIPPED CREAM & CINNAMON STICKS  
Woodcliff Miniature Pastries | *select three from below*

**MINATURE PASTRIES** | *priced per dozen\**

- Coconut Macarons | \$16
- Cherry Pistachio Biscotti | \$17
- Chocolate Éclairs | \$18
- Cookies & Cream Bars | \$18
- Coconut Triangles | \$18
- Tea Cookies | \$18
- Ricotta Cheese Cream Puffs | \$18
- Vanilla Cream Puffs | \$18
- Walnut-Chocolate Chip Cookie Bites | \$18
- Cheesecake Bites | \$19
- Half-Dipped Almond Macarons | \$19
- Lemon Bars | \$20
- Chocolate Drizzled Cream Puffs | \$20
- Pecan Diamonds | \$20

- Raspberry Almond Spritz Cookies | \$20
- Cocoa Dusted Chocolate Truffles | \$20
- Fruit Tartlets | \$22
- Cream or Ricotta Cheese Cannolis | \$22
- Ginger Scones | \$22
- Cherry Almond Florentine Bars | \$22
- Half Dipped Walnut or Pistachio Biscotti | \$22
- Chocolate Mousse Cups | \$22
- House-Made Chocolate-Pecan Toffee | \$24 per dozen
- Chocolate Drizzled Strawberries | \$27
- Chocolate Drizzled Strawberries with Toasted Pistachios | \$30
- Tuxedo Strawberries | \$30
- \*2 DOZEN MINIMUM ORDER REQUIRED*

## ENHANCEMENTS

**PASTRY STATION** | *\$300 flat fee*  
Setup & Display Fee for Pastries Provided By Licensed Vendor

**LINEN UPGRADES** | *priced per size*  
120" Round | \$30 per table  
132" Round | \$34 per table

**DÉCOR** | *priced per item*  
Tiered Tulle Sleeves & White Lighting over Dance Floor | \$295  
Four Satin Pillar Covers | \$125  
Chiffon Backdrop behind Head Table | \$150  
White Chair Cover & Sash | \$4.99 each

**HOUSE CENTERPIECES** | *priced per table*  
12" Round Mirror & Three Votives | complimentary  
Glass Bubble Bowl with Gems & Votive | \$10  
Glass Bubble Bowl with Floating Flower | \$20

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**THANK YOU FOR CONSIDERING THE WOODCLIFF HOTEL & SPA  
FOR YOUR UPCOMING BAR/BAT MITZVAH!**

*Woodcliff Hotel & Spa offers you comfortable, elegant surroundings and a staff with the sincere desire to provide you with an enjoyable and successful event. As is the case with most successful businesses, we find that certain guidelines and procedures help us ensure that you will be totally satisfied with your event. The following is included for your information.*

### GENERAL INFORMATION

The enclosed menus are offered as a guideline. Our expert Event Consultants would be pleased to offer specially designed menus tailored to your specific desires. Timing of your event is very important to us, for evening bar/bat mitzvahs, begin your event anytime after 6 pm, all music must end by 12 midnight. For afternoon receptions, begin anytime in the morning and conclude by 4:00 pm.

Woodcliff Hotel & Spa requires a \$12,000 minimum to reserve our ballroom on Saturday evenings. This minimum encompasses total food and beverage arrangements excluding cash bar, applicable service charge and sales tax.

We require a \$1,000 non-refundable deposit for bar/bat mitzvahs. Payments are as follows: two thirds of the estimated cost is due two (2) months prior to the gathering with the remaining balance due three (3) business days prior to the evening of the function. 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 gathering. 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 sales 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 tax (currently 20% service charge and 8% sales tax).

No food or beverage may be brought into or taken out of Woodcliff Hotel & Spa. However, baked goods may be brought in for your bar/bat mitzvah if they are from a Monroe County Health Department approved 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 gathering. Please note that alcoholic beverage sales and services are regulated by the State of New York. Woodcliff Hotel & 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 the Hotel from outside sources.

If alcoholic beverages are to be served on Woodcliff Hotel & Spa premises (or elsewhere under Woodcliff Hotel & Spa's alcoholic beverage license), **Woodcliff Hotel & Spa will require that beverages be purchased from Woodcliff Hotel & Spa and dispensed only by Woodcliff servers and bartenders.** Our New York State alcoholic beverage license requires Woodcliff to:

Request from any person apparently under the age of 30 to provide two forms of proof of age when requesting alcohol service. According to the Alcohol Beverage Control Law, the acceptable documentation is a Valid Drivers License, Non-Driver Identification Card, Valid Passport and Military Identification Card.

Refuse alcoholic beverage service to any person, who, in Woodcliff's judgment appears intoxicated. The service of "shooters" or straight shots is not allowed. Guests also may not bring alcoholic beverages from their guestrooms into any public areas of the hotel including the meeting and conference rooms.

Woodcliff Hotel & Spa will not assume responsibility for items such as gifts, moneyboxes, gift envelopes, cake tops, etc. Special arrangements can be made with your Event Consultant.

