

## *The Classic Wedding*

Minimum of 120 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

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

### **DINNER SERVICE**

Three-Course Served Dinner with two entrée selections

Wine service with entrée

Bar reopens after dinner for remaining two hours

### **WEDDING CAKE**

Coffee and Tea Service

Dance Floor

Valet Parking

House centerpieces and linens for each table

Overnight accommodations for Bride and Groom in a Deluxe Guestroom

### **STARTERS**

(Select one)

Minestrone Soup, Tomato Gin Bisque, Cream of Mushroom,

Classic Caesar or Garden Salad-Italian Vinaigrette

### **ENTREES**

(Select two)

Filet of Sirloin, Cabernet Demi-Glace, Au Gratin Potatoes

Barbecued North Atlantic Salmon, Lemon Steamed Parsley Potatoes

Apple-Cherry Stuffed Chicken, Pomegranate Jus, Whipped Potatoes

Roast Pork Loin Dijon-Rosemary Crust and Port Wine Sauce, Roasted New Red Potatoes

Woodcliff Signature Vegetarian Offering

**The Classic Wedding Package offered at \$70 Per Person**

**Enhancement** - Intermezzo 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 and Harney Teas with whipped cream, cinnamon sticks.

*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 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](http://www.woodcliffhotelspa.com)

## *The Premier Wedding*

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

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

In-Season Berries and Select Crackers

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

### **DINNER SERVICE**

Sparkling Wine Toast

Four-Course Dinner with two entree selections

Select Wine service with entrée

Bar reopens after dinner for two hours

### **WEDDING CAKE**

Coffee and Tea Station

Dance Floor

Valet Parking

House centerpieces and linen for each table

Overnight accommodations for Bride and Groom in a Deluxe Guestroom

### **STARTERS - (Select one)**

In-Season Fruit and Berries

Seasonal Melon and Prosciutto

Red Pepper Bisque, Italian Wedding Soup

Smoked Chicken & Mascarpone Ravioli, Fontina-Asiago Sauce

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, Bacon

### **ENTREES**

(Select two)

Filet of Sirloin-Merlot Shallot Sauce, Shredded Au Gratin Potatoes

Duet of Filet of Sirloin with Spinach & Fontina Chicken or Orange Miso Glazed

North Atlantic Salmon, Pineapple Ginger Rice

Standing Rib of Pork-Dijon, Rosemary, Garlic Crust, Port Wine Sauce, Roasted Glazed Sweet Potatoes

Chicken Tuscany- Stuffed with Roasted Red Pepper, Artichoke, Sage and Fontina Cheese, Lentils

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

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

Mahi Mahi (in-season) Macadamia Nut-Vanilla Crust-Blackberry Wine Sauce, Whipped Potatoes

Woodcliff Signature Vegetarian Offering

### **The Premier Wedding Package offered at \$83 Per Person**

#### **Enhancement -Intermezzo 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 and Harney Teas with whipped cream, cinnamon sticks.

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## *The Woodcliff Wedding*

Minimum of 100 guests

Package includes the following:

### **ONE HOUR RECEPTION**

Top Shelf Beverage service to include: Top Shelf Spirits, Beer, select Wines and Soft Drinks

Display of Garden Fresh Vegetables

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

In-Season Berries and Select Crackers

Two Hot and Two Cold hand passed Hors d'oeuvres

### **DINNER SERVICE**

Sparkling Wine Toast

Four-course dinner with two entrée selections

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

Chocolate Dipped Strawberries and Butter Cookies, Coffee and Tea Station and Wedding Cake

Dance floor, valet parking and house centerpieces for each table

Floor length linens and fabric back drop for head table

Overnight accommodations for Bride and Groom in a Deluxe Guestroom

### **STARTERS - Select One**

Lobster or Shrimp Bisque, Exotic Mushroom Consommé-White Truffle Foam

Warm Pecan Crusted Goat Cheese, Roasted Pear, Rosemary Honey

Grilled Tiger Shrimp, Cocoa Nib Romesco Sauce

Maryland Crab Cake, Tidewater Slaw, Chive Mayonnaise

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

### **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 Salad – Sun Dried Cherries, Apples, Gorgonzola,

Toasted Pumpkin Seeds, Orange Vanilla Vinaigrette

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

### **ENTREES - Select two**

Grilled Filet of Beef Tenderloin-Bacon Wrapped-Cabernet Sauce, Au Gratin Potatoes

Rack of Australian Lamb, Au Gratin Potatoes

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

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

Sweet and Spicy Glazed Shrimp-Citrus Fennel, Roast Fingerling Potatoes

Halibut-Pistachio Crust, Citrus Butter Sauce, Whipped Potatoes

Woodcliff Signature Vegetarian Entrée

### **Combination Plates (Select One)**

Brandied Hoisin Glazed Chicken Breast & Grilled Tiger Shrimp, Napa Cabbage Slaw,

Ginger Steamed Rice

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

Fennel & Preserved Lemon Butter, Roasted Fingerling Potatoes

Duet of Petite Filet of Tenderloin-Cabernet Sauce, with Blue Crab Cake, Wasabi Chive Sauce,

Lemon Parsley Potatoes

### **The Woodcliff Wedding Package offered at \$103 Per Person**

**Enhancement** -Intermezzo 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 and Harney Teas with whipped cream, cinnamon sticks.

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## *The Horizons Wedding 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  
Imported and Domestic Cheese Board with Sun Dried Fruit, Jams, Marmalades,  
In-Season Berries and Select Crackers  
Dinner Service  
Sparkling Wine Toast  
Wine service with Entrée

Bar reopens after dinner for two hours

### **WEDDING CAKE**

Coffee and Tea Station

Dance Floor

Valet Parking

House centerpieces and linen for each table

Overnight accommodations for Bride and Groom in a Deluxe Guestroom

### **STARTERS - Select one**

Fresh Fruit and Berries in Season

Seasonal Melon and Prosciutto

Red Pepper Bisque, Italian Wedding Soup

Smoked Chicken & Mascarpone Ravioli, Fontina-Asiago Sauce

Polenta, Spicy Tomato Sauce, Midnight Moon Goat Cheese

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, Bacon

### **DINNER BUFFET SERVICE**

Two Chef Selected Salads

Seasonal Fruits and Berries

### **ENTREES - Select Three**

Carved Roasted New York Sirloin-Green Peppercorn Sauce

Roast Loin of Pork-Dried Fruit Stuffing, Port Wine Sauce

Baby Portobello Stuffed Chicken

Grilled Chicken, Shiitake Mushroom-Spinach Ragout, Roasted Piquillo Pepper-Soy Infusion

Barbecued Glazed North Atlantic Salmon

Crab Stuffed Sole, Cognac-Lobster Sauce

Seafood Newberg

Woodcliff Signature Vegetarian Entrée upon request

### **The Horizon Wedding Buffet Package offered at \$83 Per Person**

**Enhancement** -Intermezzo Course

Lemon, Raspberry Sorbet \$3.00 additional Per Person

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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## *The Finger Lakes Station Reception*

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  
Antipasto Platter of Italian Meats, Marinated Olives, Pesto Mozzarella, Roasted Mushroom Hummus, Grilled Vegetables, Roasted Bell Peppers, Roasted Tomatoes, Bread Sticks, Flat Breads and Bagel Chips

Dinner Stations  
Sparkling Wine Toast  
Wine service during dinner

Bar reopens after dinner for two hours

### **WEDDING CAKE**

Coffee and Tea Station  
Dance floor and valet parking  
House centerpieces and linen for each table  
Overnight accommodations for Bride and Groom in a Deluxe Guestroom

### **HORS D'OEUVRES**

(Six per person)  
Italian Sausage Stuffed Mushrooms, Brie and Pear Phyllo Purse,  
Mushroom Vol Au Vent, Artichoke Parmesan Hearts, Blue Cheese and Grilled Scallion Phyllo Tarts

### **CARVING STATION**

(Select Two)  
Roast New York Sirloin, Roast Breast of Turkey, Baked Glazed Ham, Roast Loin of Pork  
Oak Plank Salmon with Honey Ginger Glaze  
Miniature Rolls, Appropriate Sauces and Accompaniments

### **PASTA BOWL**

(Select Two)  
Italian Bread, House-Made Focaccia, Creamery Butter  
Tri-Color Penne Pasta Tossed with Grape Tomatoes, Tomato Purée, Olive Oil  
Garlic, Fresh Basil and Mozzarella Cheese Topped with Pecorino Romano and Toasted Pine Nuts  
Cheese Tortellini with Tomato Vodka Cream Sauce  
Exotic Mushroom Ravioli, Sun Dried Tomato Sauce, Provolone and Mozzarella Cheeses

### **THE CAESAR TOSS**

Romaine, Classic Caesar Dressing, Croutons, Pecorino-Romano Cheese  
Toppings to include: Roasted Red Peppers, Garbanzo Beans, Olives, Anchovies, Asparagus,  
Sliced Mushrooms, Crumbled Apple Wood-Smoked Bacon and Grilled Chicken

**The Finger Lakes Station Reception Package offered at \$83 Per Person**

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## *Package Hors D'Oeuvres Selection*

### **CHILLED SELECTIONS**

Prosciutto Wrapped Fresh Mozzarella  
Skewers of Melon and Prosciutto  
(In Season)  
House-made Bruschetta with Plum Tomatoes,  
Fresh Basil and Asiago  
Smoked Salmon Canapé  
Flat Bread, Endive, Cherry Marmalade  
Pita Stuffed Cucumbers, Feta Cheese, Walnuts and Extra Virgin Olive Oil  
Sundried Tomato Pesto Crostini

### **HOT SELECTIONS**

Thai Chicken Spring Rolls  
Scallops Wrapped in Bacon  
Sesame Chicken Sate with Sweet Chili Sauce  
Spanakopita  
Grilled Scallion, Smokey Blue Cheese Tartlet  
Mushroom Vol Au Vent  
Artichoke Parmesan Hearts,  
Pink Peppercorn dipping Sauce

Above selections offered as part of a package or at \$200 per 100 pieces.

### **PREMIUM HORS D'OEUVRES SELECTIONS**

#### **CHILLED SELECTIONS**

Crab Salad Tartlets  
Iced Gulf Shrimp, Cocktail Sauce  
Belgian Endive with Gorgonzola,  
Pecans and Dried Cranberries  
Tuna Tartar, Cucumber Seaweed Salad  
Artichoke Profiteroles  
Boursin Stuffed Snow Peas with Crab  
California Roll/Vegetable Roll

#### **HOT SELECTIONS**

Brie and Raspberry Phyllo Purse  
Beef Satay, Orange Sesame Sauce  
Miniature Beef Wellington  
Maine Crab Cakes, Creole Aioli  
Coconut Shrimp  
Smoked Mozzarella Profiterole  
Calamata Olive Tart  
Roasted Eggplant Tomato Crisp  
Ginger Chicken Wonton  
Ratatouille Phyllo Cup  
Chicken Marsala Tart  
Lamb Chops (\$350 per 100)

To upgrade to premium selections \$275 per 100 To upgrade to premium selections \$275 per 100

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## *Food and Beverage Enhancements*

### **Hors d'oeuvres Enhancement**

Hand Passed Hot Hors d'oeuvres  
(Select Four):

Skewers of Melon and Prosciutto  
Artichoke Parmesan Hearts  
Italian Mushroom Caps  
Chicken Sesame Sate, Chili Sauce  
Bruschetta  
Scallops wrapped in Bacon,  
Spanakopita, Chicken Satay or  
Smoked Salmon Canapé  
\$7.00 Per Person

### **Appetizer Enhancement**

Classic Gulf Shrimp Cocktail-Five Large Shrimp Served with  
House-made Cocktail Sauce and Lemon  
\$13.50 Per Person

Sliced In-Season Melon with Prosciutto  
\$5.00 Per Person

Warm Bruschetta with Tomatoes, Basil  
and Asiago Cheese  
\$5.00 Per Person

Fresh Strawberry (1) or Raspberry (3) Garnish for Champagne Flute  
\$.75 each

### **Beverage Enhancement**

Each Additional Hour of Open Bar  
\$4.75 Per Person, Per Hour

### **Bar Enhancement to Top Shelf**

\$2.00 Per Person, Per Hour

Wine, Served by the Bottle  
See Wine List

After Dinner Cordials Served at Bar  
\$8.50 - 11.00 Each

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## *Food and Beverage Enhancements*

### **Children's Menu**

Children's Dinners: Chicken Fingers with French Fries,  
or Penne Marinara with Seasonal Fruit and Cake  
\$20.00 Per Person

### **Dinner Buffet Enhancement**

Carved Roast Tenderloin  
with Rosemary Zinfandel Sauce  
\$10.00 Per Person

or

Carved-Slow Roasted Prime Rib of Beef  
Natural Juices  
\$7.00 Per Person

### **Dessert Enhancement**

Individual Chocolate Cup with Flavored  
Mousse and In-Season Berries: \$6.95 Per Person

Wedding Cake Plates  
Decorated with Chocolate Swirls: \$2.50 Per Person

Sorbet or Ice Cream served with Wedding Cake  
\$3.00 Per Person

Dark Chocolate-Dipped Strawberries with  
White Chocolate Accents  
\$175.00 Per 100

White and Dark Chocolate Dipped Strawberries with Toasted Pistachios  
\$225.00 Per 100

Miniature Chocolate Cordial Cups – Chocolate Mousse Filled with Raspberry Sauce  
\$2.00 Each

### **Chocolate Lovers Fountain**

Cascading Chocolate Fountain overflowing with Milk Chocolate,  
Accompanied with Pineapple, Strawberries, Bananas, Yellow and Chocolate Pound Cake,  
Mini Rice Krispie Treats, Pretzels and Marshmallows  
\$9.95 per Person

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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

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  
Caramel Walnut Bars \$20  
Raspberry Almond Bars \$18

### **ROOM and TABLE-TOP ENHANCEMENTS**

Floor Length White or Ivory Linens:  
60" X 70"  
\$30 Per Table  
60" X 72"  
\$34 Per Table

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

### **CENTERPIECES**

Glass Bubble Bowl with Gems, Candles \$10.00  
Glass Bubble Bowls with Floating Flower \$20.00  
Round Mirror and Three Votives  
(One Per Table) Complimentary  
Expertly Carved Ice Sculpture from \$350  
Ceremony Set Up Fee  
\$700 Flat Fee Conference Center  
\$700 Lookout Point  
\$800 Poolside Gazebo

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## *Displays*

### **Select Grilled Vegetables**

Assorted Red, Yellow and Green Peppers, Carrots, Portobello Mushrooms,  
Zucchini and Summer Squash  
\$6.50 Per Person

### **Cheese Board**

Imported and Domestic Cheese Board with Sundried Fruit, Whole Toasted Nuts,  
In-Season Berries and Select Crackers  
\$5.50 Per Person

### **Fresh Fruit**

Fresh Fruit and In-Season Berries with Yogurt Dip  
\$5.25 Per Person

### **Antipasto/Tapas Display**

Baked Pita Wedges, House-Made Bagel Chips, White Bean Hummus, Caponata,  
Warm Artichoke-Parmesan Dip, Sliced Prosciutto, Marinated Grilled Vegetables,  
Marinated Olive Mix, Breadsticks, Pine Nuts, Cherry Tomatoes,  
Fresh Mozzarella in Pesto, Genoa Salami, and Cappicola  
\$7.95 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

### **Baked Goat Cheese Spread with Walnut Pesto, with Toasted Breads**

1 qt./25 people / \$65

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## *Rehearsal Dinner*

### CASUAL GRILL MENU

(Minimum of 25 People)

#### SALAD

Choice of Two Salads:

Fresh Fruit Salad

Field Greens and Market Vegetables with Selection of Dressings

Red Potato Salad with Mustard and Dill

Marinated Penne Pasta Salad with Balsamic Vinaigrette

#### BUFFET

Choice of Two Entrées:

Hoisin, Ginger and Lime Grilled, Bone-In Chicken

Grilled Marinated Flank Steak

Barbequed Pork Ribs

Burgers, with Choice of:

Cheddar, American or Provolone Cheese

Chef's Dry Rub Pork Loin, Coriander Beet Root Puree, Smokey Blue Cheese Relish

Char-Grilled Sweet Italian Sausage with Garlic and Herb

Roasted Mixed Peppers and Red Onion, Rolls

Red or White Hots, Rolls

Please note: third entrée available for 4.50 additional per person

Mashed Potatoes

Seasonal Vegetables

Corn Muffins, Butter

Assortment of Desserts:

Double Chocolate Chunk Cookies

Fruit Tartlets

Sliced Watermelon

Colombian Supremo Coffee and Harney Teas, Iced Tea

**\$29.95 Per Person**

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## *Woodcliff Wedding Brunch*

Minimum of 40 guests

Available Sundays from 11:00 AM – 2:00 PM

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

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### Also Included:

Scrambled Eggs with Cheese

Strattas:

Potato-Rosemary and Fontina Cheese

Sausage-Spinach and Gruyere Cheese S

Breakfast Potatoes

Cinnamon Swirl Country Style French Toast, Warm Vermont Maple Syrup

Ham, English Sausage, Maple Glazed Bacon

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### **ENTREES**

(Select two)

Portobello Crusted Haddock, Boursin Creme

Poached Salmon, Tomato Hollandaise

Grilled Breast of Chicken, Roasted Pears, French Green Beans, Cranberries

Chicken French, Lemon Sherry Sauce

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

Chef Selected Cheese Cake and Fruit Cobbler

Coffee and Tea Service

\$28 Per Person

### Additional Selections

Omelet Station

Ham, Bacon, Herbs, Goat Cheese, Onions, Peppers, Mushrooms,

Broccoli, Tomatoes, Asparagus, Cheddar Cheese

Fresh Eggs and Egg Whites

\$5.00 per person

Bloody Marys and Mimosas

\$5.50 each

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

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## *Bridal & Baby Shower Buffet*

Minimum of 15 guests  
Available Saturdays and Sundays from 11:00 AM – 2:00 PM

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Sliced Fresh Fruit Display  
Greengrocer's Salad  
Romaine, Spinach, Mesclun Greens, Carrot, Cucumber,  
Cherry Tomato, Croutons, Roasted Shallot Vinaigrette  
Roasted Organic Beet Hummus, Pita Chips and Flatbread  
Cous Cous Salad with Edamame, Toasted Hazelnuts, Pickled  
Ginger, Passion Fruit Dressing

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Biscuits with Marmalade

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### Entrées

Grilled Chicken Breast, Shiitake Mushroom-Spinach Ragout,  
Roasted Piquillo Pepper-Soy Infusion  
Roasted Parsnip and Broccoli Penne, Parmesan Sun Dried Tomato Crème

Tea Cookies and Chocolate Dipped Strawberries  
100% Colombian Supremo Coffee, Selection of Harney Teas

\$21.00 per person

Additional Enhancement  
Bloody Marys and Mimosas  
\$5.50 each

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 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](http://www.woodcliffhotelspa.com)

### *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  
Bridal Table accented with Elegant Lighting and Silver Candelabra  
Glass Bubble Bowl Centerpieces with Round Mirrors and Votives  
Beverly Clark's Specialty Wedding Planner  
Referrals for Band, Photographer, Florist and Bakery  
Complimentary Overnight Accommodations for the Bride & Groom in a Deluxe Guestroom

### *Additional Information*

The enclosed menus are offered as a guideline. Our expert Bridal 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 receptions, begin your event anytime after 6pm, all music must end by 12 midnight. For afternoon receptions, begin anytime in the morning and conclude by 4:30pm. Woodcliff Hotel and Spa requires a \$11,000 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 \$1,000.00 non-refundable deposit for wedding receptions and \$250.00 non-refundable deposit for bridal showers and rehearsal dinners. 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 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 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 tax. (currently 20% service charge and 8% sales tax).

No food or beverage may be brought into or taken out of Woodcliff Hotel and Spa. However, baked goods may be brought in for your reception if 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 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 the Hotel from outside sources.

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