



**WOODCLIFF**  
HOTEL & SPA

**WEDDINGS**  
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.





**WOODCLIFF**  
HOTEL & SPA

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**WOODCLIFF**  
HOTEL & SPA

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## **CLASSIC SERVED WEDDING**

**MINIMUM OF 120 GUESTS | \$78 PER PERSON**

### **COCKTAIL HOUR**

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

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

### **STARTER | select one**

**Minestrone, Red Pepper Bisque or Italian Wedding Soup**

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

**Caprese Salad** *with roma tomatoes, bocconcini, fresh basil, sea salt and balsamic caramel sauce*

### **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*

**Pork Rack Chop** *with local maple-mustard glaze with apple compote, roasted new red potatoes*

**Hazelnut Crusted Chicken Breast** *with pear-raspberry sauce, brown rice pilaf*

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

**North Atlantic Salmon** *with signature Grand Marnier candied barbecue glaze, green onion cous cous*

**Grilled Swordfish** *with mango cucumber salsa, steamed ginger scented jasmine rice*

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

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

### **WOODCLIFF WEDDING CAKE**

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

### **WOODCLIFF AMENITIES | included with all wedding packages**

**Deluxe Guestroom for Bride & Groom the Evening of the Wedding Reception**

**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 Wedding 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

HOTEL & SPA

## PREMIER SERVED WEDDING

MINIMUM OF 100 GUESTS / \$91 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*

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

### STARTER | *select one*

SERVED WITH WOODCLIFF SPARKLING WINE TOAST

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

**Signature Soups** | *Chicken Florentine, Vermont Cheddar and Broccoli, 10 Vegetable Mediterranean and Sausage, or Chicken Escarole and White Bean*

**Chef's Favorite Pilgrims Pie** crepe topped with roasted sweet potato, caramelized onion, pears, brie, honey

**Ceci Bruschetta** with white bean puree, toasted semolina, garbanzo bean and olive salad, saffron aioli

**Heirloom Carrots** with bucheron goat cheese, dried bing cherries, Thunder Mountain Farms pea tendrils, pomegranate vinaigrette

**Antipasto** with prosciutto, soppressata, marinated bocconcini, roasted red pepper, imported olives, stuffed cherry peppers, parmesan crisp

**Classic Shrimp Cocktail** with four jumbo poached shrimp, housemade cocktail sauce

**Cashew Chicken** with lettuce wraps, apricot-sweet chili drizzle

**Caprese Salad** with roma tomatoes, bocconcini, fresh basil, sea salt, balsamic caramel sauce

### 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

**Telicherry Peppercorn Crusted Pork Tournedos** with local mustard-cider sauce, lentils

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

**Lemon Dijon & Garlic Chicken** with fennel camponata, roast chicken jus, Yukon gold mashed potatoes

**Seared Duck Breast** with caramelized honey jus, pomegranate infused dates, turnips, baby spinach, wild rice pilaf

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

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

**Seafood Duo** with tangy soy-glazed swordfish filet, cajun rubbed shrimp, roast fingerling potatoes

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

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

### WOODCLIFF WEDDING 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.*





## WOODCLIFF SERVED WEDDING

MINIMUM OF 100 GUESTS / \$112 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*

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

### STARTER | *select one*

SERVED WITH WOODCLIFF SPARKLING WINE TOAST

Signature Soups | *Lobster or Shrimp Bisque*

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

Crab Spring Roll *with broccoli slaw, passion fruit sauce*

Maryland Crab Cake *with tidewater slaw, chive mayonnaise*

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

Golden Beet & Apple Tart *with Granny Smith apples, golden beets, puff pastry, fresh cranberry relish*

Classic Shrimp Cocktail *four jumbo poached shrimp, house-made cocktail sauce*

Antipasto, *prosciutto, soppressata, marinated bocconcini, roasted red pepper, imported olives, stuffed cherry peppers, parmesan crisp*

### 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*

Caprese Salad *with roma tomatoes, bocconcini, fresh basil, sea salt, balsamic caramel sauce*

### 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*

Petite Filet of Tenderloin & Blue Crab Cake *with wasabi chive sauce, lemon parsley potatoes*

Chef's Signature Rack of Australian Lamb *with garlic molasses rub, au gratin potatoes*

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

Pork Rack Chop *with local maple-mustard glaze, apple compote, roasted new red potatoes*

Petite Filet of Tenderloin & Seared Scallops *with Finger Lakes cabernet franc demi glace, tomato béarnaise sauce, Yukon Gold potatoes*

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

Pistachio Crusted Halibut *with citrus butter sauce, whipped 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

### WOODCLIFF WEDDING CAKE

Fruit Tartlets, Tea Cookies & Chocolate Drizzled Cream Puffs

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





**WOODCLIFF**  
HOTEL & SPA

## **LOOKOUT POINT WEDDING BUFFET**

**MINIMUM OF 100 GUESTS / \$91 PER PERSON**

### **COCKTAIL HOUR**

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

**Hand-Passed Package Hors D'oeuvres** | *Select Two*

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



### **STARTER | select one**

**SERVED WITH WOODCLIFF SPARKLING WINE TOAST**

**Signature Soups** | *Chicken Florentine, Vermont Cheddar and Broccoli, 10 Vegetable Mediterranean and Sausage, or Chicken Escarole and White Bean*

**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*

**Caprese Salad** *with roma tomatoes, bocconcini, fresh basil, sea salt, balsamic caramel sauce*

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

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

### **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*

**Upgrade to Prime Rib or Tenderloin for \$9 per person**

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

**Roast Loin of Pork** *with dried fruit stuffing, port wine fig sauce*

**Country Ham & Gruyere Stuffed Chicken** *with french onion jus*

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

**Lemon Dijon & Garlic Chicken** *with fennel camponata, roast chicken jus*

**Stuffed Chicken** *with baby portobello mushrooms*

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

**Crab Stuffed Sole** *with cognac-lobster sauce*

**Beef Brisket "Pot Roast"**

**Roast Turkey Pot Pie** *with individual puff pastries*

**Ziti** *with spinach, sausage, tomatoes, smoked gouda*

**Chicken Marsala**

**\*Woodcliff Vegetarian Feature Also Available**

### **WOODCLIFF WEDDING 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.*





# WOODCLIFF

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## ***FINGER LAKES STATION RECEPTION*** **MINIMUM OF 100 GUESTS | \$91 PER PERSON**

### **COCKTAIL HOUR**

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

**Baked Brie Wheels in Puff Pastry** *with raspberry coulis and fresh  
raspberries artisan crackers*

**Warm Crab Dip** *with pita chips*

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



**HORS D'OEUVRES** | *select three package hors d'oeuvres*  
**SERVED WITH A GLASS OF WOODCLIFF SELECT WINES**

### **CARVING BOARD** | *select two*

**Roast New York Sirloin of Beef**

**Roast Loin of Pork**

**Slow-Roasted Turkey Breast**

**Slow-Roasted Honey Glazed Ham**

**Chef's Signature Oak Plank Salmon** *with palm sugar ver jus glaze*

**SERVED WITH MINIATURE ROLLS & APPROPRIATE ACCOMPANIMENTS**

### **TASTE OF FLORENCE** | *select two*

**Penne Rosa**

**Exotic Mushroom Ravioli** *with roasted garlic alfredo sauce*

**Linguini** *with littleneck white clam sauce*

**Grilled Chicken** *with asparagus, sun-dried tomato and goat cheese fusili pasta, vodka sauce*

**Rigatoni** *with sausage and fennel putanesca*

**SERVED WITH ITALIAN & GARLIC BREADS & CREAMY BUTTER**

### **SALAD TOSS**

**Spinach, Romaine & Mixed Salad Greens, Tomatoes, Cucumbers, Asiago & Feta Cheeses,  
Roasted Red Peppers, Olives, Garbanzo Beans, Crumbled Applewood Smoked Bacon, Croutons**  
**Dressings** | *Classic caesar, balsamic vinaigrette, ranch*

### **BAKED POTATO BAR**

**Topping Bar** | *Shredded cheddar, sour cream, applewood smoked bacon, marinated tomatoes, scallions, sweet  
corn, whipped butter*

### **SWEET NOTES**

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

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

### **WOODCLIFF WEDDING CAKE**

**Fruit Tartlets, Tea Cookies & Drizzled Macaroons**

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## ***DELECTABLE DISPLAYS***

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

**Crisp Fresh Vegetable Display** *with freshly made roasted red pepper cr me fraiche, telicherry 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**

**WARM CRAB DIP | \$65 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**

**SHRIMP COCKTAIL | \$275 per 100 pieces**

**Iced Gulf Shrimp with House-Made Cocktail Sauce**

**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**

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**WOODCLIFF**  
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## ***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**

- Artichoke Parmesan Hearts** *with fra diavolo dipping sauce*
- Bell Pepper Pretzel Cup** *with bacon, monterey jack cheese*
- Blue Cheese & Grilled Scallion Phyllo Tarts**
- Polenta Cakes** *with cheddar, poblano peppers*
- Potato Latkes** *with apple horseradish cream*
- Sesame Chicken Sate** *with sweet chili sauce*
- Thai Chicken & Cashew Spring Rolls**
- Sweet Italian Sausage Puff Tower**
- Mushroom Vol Au Vent**
- Peking Duck Rolls**
- Gruyere & Chive Puff**
- Spanakopita**
- Chorizo Apricot Skewers**
- Bacon-Wrapped Scallop**
- Brie & Raspberry Phyllo Purses**

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

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

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

- Coconut-Fried Shrimp**
- Hibachi Beef or Chicken Skewers**
- Ginger Chicken Wonton**
- Miniature Beef Wellington**
- Maryland Crab Cakes** *with creole aioli*
- 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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## ENHANCEMENTS

### CHILDREN'S MENU | *\$22 per person*

**Starter:** *seasonal fruit and berries*

**Entrée | *select one***

**Chicken Fingers** *with french fries*

**Penne Pasta** *with marinara*

### ADDITIONAL HOUR OF PACKAGE BAR

**Premium Beverage Service** | *\$4.75 per person*

**Top Shelf Beverage Service** | *\$6.75 per person*

### WINE SERVICE | *see Horizons' wine list*

**Priced By The Bottle**

### SIGNATURE DRINKS

**Available Upon Request** | *refer to your sales manager for pricing*

### DESSERT CORDIALS | *\$8.50 to \$11 per drink*

**Available Upon Request**

### CANDY OR PASTRY STATION | *\$300 flat fee*

**Setup & Display Fee for Candy or Pastries Provided By Licensed Vendor**

### WEDDING CAKE CUTTING | *\$2.50 per person*

**Setup & Service Fee for Wedding Cakes Provided By Licensed Vendor**

### LINEN UPGRADES | *priced per size*

**120" Round** | *\$30 per table*

**132" Round** | *\$34 per table*

### WEDDING 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*

### CEREMONY SITES | *priced per site*

**Conference Center West Wide** | *\$850*

**The Lookout Point** | *\$850*

**The Lower Meadow** | *\$850*

**Poolside Gazebo** | *\$850*



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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



### CAKE DÉCOR | *priced per item*

À La Mode with Sorbet or Ice Cream | *\$3 per person*

### CHOCOLATE CUPS | *\$6.95 per person*

Individual Chocolate Cups with Flavored Mousse & Seasonal Berries

### 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 Macaroons | *\$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 Macaroons | *\$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*

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





# WOODCLIFF

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## WOODCLIFF WEDDING BRUNCH

MINIMUM OF 30 GUESTS / \$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

Classic Caesar Salad *with romaine, pecorino romano, croutons*

Peas & Carrots Cous Cous

### ACCOMPANIMENTS

Scrambled Eggs *with cheddar cheese*

Breakfast Potatoes

Texas Style French Toast *with warm Vermont maple syrup*

Select Two: *Ham, English Sausage or Maple-Glazed Bacon*

Select One: *Potato-Rosemary and Fontina Cheese Stratta, or Sausage-Spinach and Gruyere Cheese Stratta*

### 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*

Chicken Marsala

Spice Crusted Pork Loin *with pomegranate jus, honey roasted pineapple and sweet potato topping*

### 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 | *Ham, bacon, herbs, goat cheese, onions, peppers, mushrooms, broccoli, tomatoes, asparagus, cheddar cheese*

*Chef Attendant Required: \$50 per hour*

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.*





**WOODCLIFF**  
HOTEL & SPA

## ***BREAKFAST MENUS***



**CONTINENTAL PLUS | \$14 per person**

**AVAILABLE SATURDAYS & SUNDAYS FROM 9:00 - 11:00 AM**

**Chilled Fruit Juices, Bottled Water**

**Sliced Seasonal Fresh Fruit & Berries**

**Freshly Baked Breakfast Breads, Muffins & Pastries**

**Bagels, Butter & Preserves**

**Plain & Light Cream Cheeses, Peanut Butter**

**Seasonal Fruit & Berries, Individual Fruited Yogurts, House-Made Granola**

**Locally Roasted Evening Star Coffee Roasters®, Tazo Teas®, Whipped Cream & Cinnamon Sticks**

**HONEYMOONER'S BUFFET | \$19 per person**

**AVAILABLE SATURDAYS & SUNDAYS FROM 9:00 AM - 2:00 PM**

**Chilled Fruit Juices**

**Sliced Seasonal Fresh Fruit & Berries**

**Freshly Baked Breakfast Breads, Muffins & Pastries**

**Bagels, Butter & Preserves**

**Plain & Light Cream Cheeses, Peanut Butter**

**Scrambled Eggs, Breakfast Potatoes**

**Maple Glazed Bacon, English Sausage**

**House-Made Broccoli Cheddar Quiche**

**Cranberry-Apple French Toast Casserole with Vermont Maple Syrup**

**Locally Roasted Evening Star Coffee Roasters®, Tazo Teas®, Whipped Cream & Cinnamon Sticks**

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**WOODCLIFF**  
HOTEL & SPA

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**CASUAL GRILL**  
**(REHEARSAL DINNER)**

**MINIMUM OF 25 GUESTS / \$30 PER PERSON**



**LIGHT FARE | *select two***

**Fresh Fruit Salad**

**Field Greens & Market Vegetables *with house dressings***

**Red Potato Salad *with mustard and dill***

**Antipasto Salad**

**ENTRÉES | *select two***

**Hoisin, Ginger & Lime Grilled Bone-In Chicken**

**Grilled Marinated Flank Steak**

**Barbequed Pork Ribs**

**Burgers *with cheddar, American or provolone Cheese***

**Barbequed Pulled Pork *with twist rolls, cole slaw***

**Char-Grilled Sweet Italian Sausage *with garlic and herbs, roasted peppers, red onion, twist rolls***

**Red or White Hots *with hot dog rolls***

**ACCOMPANIMENTS | *select two***

**Mashed Potatoes**

**“Wilki’s” Signature Mac N’ Cheese**

**Guinness Baked Beans**

**Seasonal Vegetable Sauté**

**DESSERT**

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

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

**Ghirardelli Brownies & Fruit Tartlets**

**Sliced Watermelon**

**SELF-SERVE BAR | *priced per drink***

**American Beers | \$4.50**

**Imported Beers | \$5**

**Woodcliff Select Wines | \$7**

**20 oz. Soft Drinks, Bottled Water | \$2.50**

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





# WOODCLIFF

HOTEL & SPA

## ***BRIDAL & BABY SHOWER***

*MINIMUM OF 15 GUESTS / \$25 PER PERSON*

*AVAILABLE SATURDAYS & SUNDAYS FROM 11:00 AM - 2:00 PM*



### **LIGHT FARE**

**Chilled Fruit Juices**

**Sliced Seasonal Fresh Fruit & Berries**

**Fresh Biscuits** *with orange marmalade*

**Roasted Organic Beet Hummus** *with pita chips and flatbread*

**Crepe Bar** *with orange marmalade, peach-melba, strawberry mousse, apple compote, whipped cream*

### **SALAD | *select two***

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

**Caprese** *with fresh mozzarella, sliced tomatoes, basil, cracked black pepper, sea salt, olive oil*

**Cous Cous** *with edamame, toasted hazelnuts, pickled ginger, passion fruit dressing*

### **ENTRÉES**

**Grilled Chicken Breast** *with shiitake mushroom-spinach ragout roasted piquillo pepper-soy infusion*

**Roasted Parsnip & Broccoli Penne** *with parmesan sun-dried tomato crème*

### **DESSERT**

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

**Chocolate, Vanilla, & Carrot Cupcakes**

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

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

**Citrus & Berry Punch** | *\$55 per gallon*

**Sparkling Wine Punch** | *\$65 per gallon*

**Mimosa Punch** | *\$70 per gallon*

*SERVED AFTER NOON ON SUNDAYS*

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





# WOODCLIFF

HOTEL & SPA

**THANK YOU FOR CONSIDERING THE WOODCLIFF HOTEL & SPA  
FOR YOUR UPCOMING WEDDING!**

*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 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 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 wedding receptions and \$250 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 (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 reception 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 Bridal Consultant.

