Weddings by The Strathallan
“Once I saw the view from the rooftop ballroom, I couldn’t have imagined our wedding being anywhere else.”

- Luke, Rochester, NY -

The Strath is the premier choice for those who want their event to be astounding and utterly unforgettable. Our exquisite event spaces are perfect for everything from bridal showers to rehearsal dinners to ceremonies. The Strath’s meticulous and incredibly connected wedding planners have one job:

Make your event as seamless as it is spectacular.

FOR INSPIRATION, FOLLOW US ON INSTAGRAM AT @SOCIAL_AT_STRATH
Included In All Strathallan Wedding Offerings

- Private Tasting
- Champagne Toast
- Signature Cocktail
- Three Hours of Open Call Brand Spirits
- Enhanced Coffee Station
- Three Hand-passed Hors D’oeuvres
- Cake Cutting
- Floor-length Table Linens and Napkins
- Standard Strathallan Centerpieces
- Complimentary Suite on Night of the Wedding
- Self Parking
- Hilton Honors Points to use toward Free Nights and More

Earn Hilton HHonors points toward complimentary accommodations and more when you book your wedding with us. All prices and item availability subject to change without notice. We require exact guaranteed counts for each entree five (5) business days in advance. Consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of foodborne illness. All quoted prices are per person and subject to a 23% administrative fee, room rental and applicable NYS Sales Tax.

The administrative charge of 23% is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.
**BEVERAGE OFFERINGS**

All Wedding Packages Include the Following

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**BEER* | Choice of Four**

DOMESTIC  
Labatt Blue · Labatt Blue Light · Michelob Ultra · Sam Adams Boston Lager · Budweiser · Bud Light · Ballast Point Grapefruit Sculpin IPA

IMPORTED  
Guinness · Corona · Stella Artois · Heineken

LOCAL  
Young Lion Brewing Company IPA · Young Lion Brewing Company Pilsner · Genny Light · Genesee · Rootstock Original Cider

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**WINE | Choice of Four**  
Wine producers to be confirmed two weeks prior to event

WHITE  
Pinot Grigio · Chardonnay · Sparkling Brut · Sauvignon Blanc · Pinot Gris · Riesling · Prosecco

RED  
Meritage · Cabernet Sauvignon · Pinot Noir · Merlot

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**SPIRITS***

Svedka Vodka · Seagrams Gin · Cruzan White Rum · Lunazul Tequila · Evan Williams Black Label · Old Overholdt Rye · J&B

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**ENHANCED COFFEE STATION**

Coffee, Hot Cocoa, Tea, Cream, Sugar, Chocolate and White Chocolate Shavings, Whipped Cream, Cinnamon Sticks, Caramel and Vanilla syrups

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ADD ONE HOUR OF OPEN BAR CALL BRANDS*
Svedka Vodka · Seagrams Gin · Cruzan White Rum · Lunazul Tequila
Evan Williams Black Label · Old Overholdt Rye · J&B

UPGRADE PREMIUM BRAND SPIRITS*
Titos · Beefeater · Bacardi · Espolon · Four Roses Yellow Label
Old Overholt Rye · Dewars White Label

Add One (1) Hour of Premium Brand Spirits

UPGRADE ULTRA BRAND SPIRITS*
Grey Goose · Bombay Sapphire · Bacardi · Captain Morgan · Espolon
Makers Mark · Johnnie Walker Black

Add One (1) Hour of Ultra Brand Spirits

HOST BAR

Call Brand Cocktails
Premium Brand Cocktails
Domestic / Imported Beers
House Brand Wines
Premium Brand Wines · Bottle price on consumption
Carbonated and Non-carbonated drinks

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CASH BAR
Please speak to your events coordinator for more details.

WINE SERVICE
We invite you to speak with your personal events coordinator to arrange a meeting with our in-house sommelier to discuss options for upgrading your guests’ wine experience.

SPECIALTY COCKTAILS
All requests for specialty cocktails outside of events package offerings will be coordinated with the beverage director and subject to market pricing.

SIGNATURE COCKTAILS
All weddings include one signature cocktail chosen from the list below. A second signature cocktail can be accommodated for an additional fee per person.

MULE
vodka · lime · ginger beer

UPSTATE COSMO
vodka · orange liqueur · fresh orange · lime · cranberry

GIMLET
vodka/gin · lime · sugar

LOWER MANHATTAN
whiskey · scotch · sweet vermouth · angostura bitters

FRUIT COLLINS
gin · lemon · sugar · soda water

STRATH MARGARITA
blanco tequila · lime · orange liqueur · choice of jalapeno or flavor (strawberry - blackberry - raspberry)

SPARKLER (pick one)
sparkling wine · aperol · lemon · sugar
sparkling wine · peach · orange · lemon · sugar
sparkling wine · grapefruit rose · lemon · sugar
sparkling wine · cucumber mint · lime · sugar

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Hand Passed
Hors D’Oeuvres
Selections

Choice of Three

Cold Options

Poached and Chilled White Shrimp with Mango, Garlic and Chiles, Plantain Crisp (GF)
Gougeres filled with Goat Cheese and Drizzled with Truffled Honey
Smoked Salmon Canape with Whipped Chive Cream Cheese, Pumpernickel, Pickled Red Onions and Capers
Country Bread Bruschetta with Ricotta, Black Olive, Roasted Tomato and Sweet Peppers, Balsamic Reduction
Mozzarella, Cherry Tomato, Basil and Prosciutto Skewers (GF)
Spicy Curried Chicken Salad Puff Pastry Cup with Coconut, Toasted Almonds, Apple and Cilantro
Chickpea Crisp with Capponatta, Whipped Goat Cheese and Toasted Pine Nuts (GF)
Wagyu Beef Tartar with Potato Chip, Truffle Crema
Sesame Seared Rare Ahi Tuna, Rice Cracker, Spicy Wakame Salad, Creamy Ginger Sauce with Miso and Citrus (GF)
Chilled Tomato Soup Shooter, Marinated Heirloom Tomatoes, Peaches, Ricotta Salata, Brioche Crisp
Whipped Gorgonzola, Red Wine and Spice Poached Fig, Walnut Toast, Granola Crumble
Sliced Roast Beef Tenderloin, Focaccia Crostini, Smoked Blue Cheese, Horseradish-Mustard Creme Fraiche and Arugula
Mini Lobster Rolls, Truffled Lobster Salad, Buttered New England Style Roll - $2 Enhancement
Jumbo Lump Blue Crab Salad, Bacon, Tomato, Louie Sauce, Cucumber - $1 Enhancement
Lobster Salad with Puff Pastry, Lemon Creme Fraiche and Osetra Caviar, Chives - $1 Enhancement
King Crab Sushi Roll, Avocado, Cucumber, Tobiko, Yuzu Aioli - $1 Enhancement

(GF - Gluten Free / VG - Vegan)

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HOT OPTIONS

Crispy Three Cheese Stuffed Artichoke Hearts
Crispy Cauliflower with Spicy Coconut Curry Aioli and Cilantro (VG)
Fried Tofu Bites with Ssamjang Sauce and Radish (VG)
Chicken Lemongrass Dumplings with Sweet Soy-Citrus Dipping Sauce
Mini Steamed Buns with Pork Belly, Spicy Pineapple Relish, Hoisin Sauce and Toasted Peanuts
Mini Veal Meatballs, Black Truffle, Pecorino Fondutta
Thai Spiced Chicken Satay with Spicy Peanut and Coconut Sauce, Cilantro (GF)
Blue Crab Cakes with Roasted Pepper Remoulade
Miniature Maine Lobster, Corn, Scallion and Brandy Quiche
Miniature Applewood Smoked Bacon, Fontina Cheese and Truffle Tart
Arancinis Stuffed with Smoked Gouda, Spicy Tomato Ragu
Beef Tenderloin ‘Rossini’ En Croute, Mushroom Duxelles, Bordelaise - $1 Enhancement
Rock Shrimp Beignets, Tarragon, Spicy Citrus Aioli
Wood Grilled Lamb Lollipops with Mint Salsa Verde - $2 Enhancement

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COCKTAIL HOUR
DISPLAY ENHANCEMENTS

All served with appropriate sauces and garnishes.
Not to be substituted for complimentary hors d’oeuvres.

DISPLAYS (PER PERSON)

Fresh Fruit
Vegetable Crudite
Artisan Cheese Display

Baked Whole Wheel of Local Camembert ‘en croute’ 1.5 - 2lb wheel
Topped with Dried Fruit and Nuts, Chestnut Honey and served warm with
Whole Grain Baguette and Crackers

ANTIPASTO STATION

Imported Cured Meats
Imported and Local Cheeses
Roasted and Marinated Vegetables
Assorted Marinated Olives and Giardeniera
Crostini and Grissini

SHELLFISH / RAW BAR STATION

Market Price

PLEASE SELECT FROM:
Lobster on 1/2 shell
Clams on 1/2 shell
Jumbo Shrimp
Atlantic Oysters
Tuna Tartare
Snow Crab Claws

SUSHI STATION

Assorted Sashimi and Nigiri
Choice of Maki Rolls
Wakame Salad
Spicy Edamame

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THE DOUBLETREE WEDDING PACKAGE
Served Dinner Reception • Two Course

Menu includes fresh baked rolls, butter, coffee, tea and non-alcoholic beverages

**COURSE ONE - SALADS**
Please Select One

**Petite Mixed Seasonal Greens (GF, VG)**
Shaved Market Vegetables, Red Wine Vinaigrette

**Baby Romaine Lettuce**
Creamy Anchovy, Roasted Garlic and Lemon Dressing, Sourdough Croutons, Shaved Parmesan

**Iceberg Wedge (GF)**
Balsamic Glazed Onions, Grape Tomatoes, Candied Bacon, Buttermilk-Gorgonzola Dressing

**Wild Baby Arugula, Watercress and Frisée - $2 Enhancement**
Lively Run Goat Cheese Beignets, Speck, Candied Almonds, Roasted Baby Beets, Dried Cherry and Banyuls Wine Vinaigrette

**Heirloom Tomatoes and Burrata Cheese (GF) - $2 Enhancement**
Basil, Ricotta Salata and Aged Balsamic

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Please Select Four

**Crispy New York State Duck Breast**
Vanilla, Honey and Ginger Glaze, Young Carrots Roasted with Thyme,
Mixed Grain Pilaf, Dried Apricot and Orange Jus

**Garlic and Prosciutto Crusted and Roasted All Natural Chicken Breast**
Caramelized Onions and Wild Mushrooms, Potato Gnocchi, English Peas,
Truffled Madeira Wine and Roasted Chicken Jus

**Slow Roasted All Natural Chicken Breast**
Smoked Paprika, Tomatoes, Pearl Onions, Piquillo Peppers, White Wine, Toasted Farro 'Risotto', Broccolini

**Applewood Smoked Bacon Wrapped Berkshire Pork Loin (GF)**
Crispy Polenta and Sweet Corn Cake, Baby Swiss Chard, Peach Compote, Sage Scented Pork Jus

**Wood Grilled Double Chops of Australian Lamb Rack - $7 Enhancement per order**
Caramelized Sweet Garlic, Taggiasca Olives, Haricot Verts,
Buttered Marble Potatoes and Rosemary Pan Jus

**Atlantic Salmon En Persillade**
Ragout of English and Snap Peas, Asparagus and Leeks, Artichoke Purée, Sauce Charon

**Seeds and Grains Crusted Ahi Tuna**
Gingered Carrot Purée, Baby Bok Choy, Snow Peas, Scallions and Shiitake Mushrooms,
Miso, Soy Citrus and Sesame

**Crab Crusted Chilean Sea Bass - $3 Enhancement per order**
Baby Spinach, Fingerling Potatoes, Bacon and Sweet Corn Chowder

**Roasted Halibut - $3 Enhancement per order**
Chiles, Capers, Olives, Saffron, White Wine and Tomato Brodetto, Littleneck Clams,
Mussels, Sardinian Couscous

**Certified Angus Beef (GF)**
All beef choices served with Roasted Baby Carrots, Caramelized Pearl Onions,
Potato Purée and Sauce Bordelaise

- 6 oz Filet
- 14 oz New York Strip
- 14 oz Roasted Prime Rib
- 5 oz Filet and Braised Short Ribs
- 8 oz Filet Mignon - $8 Enhancement per order
- 12 oz Bone-in Filet - $12 Enhancement per order

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VEGETARIAN OPTIONS

Risotto (GF)
English Peas, Asparagus, Tarragon and Lemon

Truffle and Three Cheese Sachetti Pasta
Wild Mushrooms, English Peas, Light Sherry Wine and Pecorino Cheese Cream

Composed Vegetable Entrée (GF, VG)
Corn Cake, Fricassee of Seasonal Vegetables, Wild Mushrooms, Miso with Soy Emulsion

Roasted King Trumpet Mushroom Medallions (GF)
Fricassee of Corn, Quinoa, Snap Peas, Miso, Garlic

Roasted Cauliflower Steak (GF, VG)
Tabbouleh of Cauliflower, Pine Nuts, Raisins, Aged Balsamic, Preserved Lemon Sauce

(GF - Gluten Free / VG - Vegan)
THE STRATHALLAN WEDDING PACKAGE
Served Dinner Reception • Three Course

Menu includes fresh baked rolls, butter, coffee, tea and non-alcoholic beverages

COURSE ONE - SALADS
Please Select One

Petite Mixed Seasonal Greens (GF)
Shaved Market Vegetables, Red Wine Vinaigrette

Baby Romaine Lettuce
Creamy Anchovy, Roasted Garlic and Lemon Dressing,
Sourdough Croutons, Shaved Parmesan

Iceberg Wedge (GF)
Balsamic Glazed Onions, Grape Tomatoes, Candied Bacon,
Buttermilk-Gorgonzola Dressing

Wild Baby Arugula, Watercress and Frisée (GF)
Lively Run Goat Cheese Beignets, Speck, Candied Almonds, Roasted Baby Beets,
Dried Cherry and Banyuls Wine Vinaigrette

Heirloom Tomatoes and Burrata Cheese (GF)
Basil, Ricotta Salata and Aged Balsamic

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COURSE TWO - STARTERS
Please Select One

Almond Crusted Jumbo Sea Scallops (GF)
Sweet Summer Corn, Fricassee of Wild Mushrooms, Brown Butter

Jumbo Lump Blue Crab Cake
Avocado Mousse, Petite Radish Greens and Citrus Salad, Lightly Spiced Melon ‘Gazpacho’ Sauce

Wood Grilled Garlic and Fresh Chile Marinated White Shrimp
Roasted Pepper and Heirloom Tomato Panzanella Salad, Green Garlic Aioli

Maine Lobster Risotto
Roasted Tomato, Lemon, Tarragon, Mascarpone

(Please refer to Vegetarian Menu on page 12. Smaller portion will be served for 2nd course.)

COURSE THREE - ENTRÉES
Please Select Four

Crispy New York State Duck Breast
Vanilla, Honey and Ginger Glaze, Young Carrots Roasted with Thyme, Mixed Grain Pilaf, Dried Apricot and Orange Jus

Garlic and Prosciutto Crusted and Roasted All Natural Chicken Breast
Caramelized Onions and Wild Mushrooms, Potato Gnocchi, English Peas, Truffled Madeira Wine and Roasted Chicken Jus

Slow Roasted All Natural Chicken Breast
Smoked Paprika, Tomatoes, Pearl Onions, Piquillo Peppers, White Wine, Toasted Farro ‘Risotto’, Broccolini

Applewood Smoked Bacon Wrapped Berkshire Pork Loin (GF)
Crispy Polenta and Sweet Corn Cake, Baby Swiss Chard, Peach Compote, Sage Scented Pork Jus

Wood Grilled Double Chops of Australian Lamb Rack
Caramelized Sweet Garlic, Taggiasca Olives, Haricot Verts, Buttered Marble Potatoes and Rosemary Pan Jus

Atlantic Salmon En Persillade
Ragout of English and Snap Peas, Asparagus and Leeks, Artichoke Purée, Sauce Charon

Seeds and Grains Crusted Ahi Tuna
(served medium rare)
Gingered Carrot Purée, Baby Choy, Snow Peas, Scallions and Shiitake Mushrooms, Miso, Soy Citrus and Sesame

(GF - Gluten Free / VG - Vegan)

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Crab Crusted Chilean Sea Bass
Baby Spinach, Fingerling Potatoes, Bacon and Sweet Corn Chowder

Roasted Halibut
Chiles, Capers, Olives, Saffron, White Wine and Tomato Brodetto, Littleneck Clams, Mussels, Sardinian Couscous

Certified Angus Beef (GF)
All beef choices served with Roasted Baby Carrots, Caramelized Pearl Onions, Potato Purée and Sauce Bordelaise

- 6 oz Filet
- 14 oz New York Strip
- 14 oz Roasted Prime Rib
- 5 oz Filet and Braised Short Ribs
- 8 oz Filet Mignon
- 12 oz Bone-in Filet - $8 Enhancement per order

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VEGETARIAN OPTIONS

Risotto (GF)
English Peas, Asparagus, Tarragon and Lemon

Truffle and Three Cheese Sachetti Pasta
Wild Mushrooms, English Peas, Light Sherry Wine and Pecorino Cheese Cream

Composed Vegetable Entrée (GF, VG)
Corn Cake, Fricassee of Seasonal Vegetables, Wild Mushrooms, Miso with Soy Emulsion

Roasted King Trumpet Mushroom Medallions (GF, VG)
Fricassee of Corn, Quinoa, Snap Peas, Miso, Garlic and Butter

Roasted Cauliflower Steak (GF, VG)
Tabbouleh of Cauliflower, Pine Nuts, Raisins, Aged Balsamic, Preserved Lemon Sauce

(GF - Gluten Free / VG - Vegan)
EAST AVE
DISPLAY PACKAGE
(for 120 guests or less)

Choice of Two Complimentary Hors D’oeuvres
Complimentary Cheese Display

SALAD BAR
LETTUCE
Mixed Greens · Romaine Hearts · Baby Iceberg

DRESSINGS
Caesar Dressing · Balsamic Vinaigrette · Red Wine-Roasted Garlic Vinaigrette
Buttermilk-Gorgonzola Dressing

TOPPINGS (Choice of 8)
Roasted Peppers · Marinated Artichokes · Sliced Red Onions · Croutons
Marinated Red Quinoa and Chickpeas · Mixed Marinated Olives · Feta
Grated Parmesan · Bleu Cheese · Bacon Bits · Carrots · Grape Tomatoes · Bean Sprouts
Sliced Toasted Almonds · Dried Fruits · Sliced Cucumbers

PASTA STATION
Choice of Two Pastas · Chef Attendant Included

Cavatelli-Bolognese
Cheese Ravioli-Marinara with Fresh Basil
Spaghetti-Basil Pesto with Rock Shrimp

Mezze Rigatoni-Spicy Italian Sausage, Roasted Tomatoes with Caramelized Onions
Truffle and Cheese Sachetti with Wild Mushroom and Marsala
Radiatore-Pecorino Cream, Peas and Prosciutto Grilled Chicken Breasts
Butternut Squash Ravioli-Brown Butter with Sage

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POTATO STATION
Baked, Fries and Mashed Potatoes

Crispy Bacon · Scallions · Ham · Peas · Asparagus · Caramelized Onions · Broccoli Florets
Spicy Fresh Tomato · Corn and Black Bean Pico De Gallo · Tomato Salsa · Pickled Jalapeño Peppers ·
Sour Cream · Aged Cheddar · Gruyere

VEGETABLES
Choice of Two for the Station

Tuscan Kale with Chiles, Parmesan, Prosciutto and Breadcrumbs
Broccolini with Garlic and Olive Oil
Succotash of Corn, Snow Peas, Shiitake Mushrooms and Sweet Peppers
Asparagus with Butter, Tarragon, and Shallots
Roasted Baby Carrots with Thyme and Garlic
Sautééd Escarole with Cannellini Beans, Garlic and White Wine

CARVING STATION
Choice of Two Proteins · Carving Chefs Included

Roast Beef Tenderloin
Wood Fire Slow Roasted Prime Rib
New York Strip Loin
Beef Tri-Tip or Top Round
Brined and Roasted Bone-In Turkey Breast
Wood Fire Roasted Bourbon and Maple Glazed Pork Loin
Wood Fire Roasted Rosemary and Garlic Rubbed Leg of Lamb
Brown Sugar Glazed Smoked Pit Ham
Grilled Atlantic Salmon with Lemon And Dill

Choice of Three Sauces

Sauce Bordelaise
Roasted Garlic and Caper Salsa Verde
Creamy Fresh Horseradish and Grainy Pomery Mustard
Caramelized Sweet Onions with Sherry Wine
Char Steak Sauce
Peppercorn Brandy
Sour Cherry, Orange, and Cranberry Compote
LATE NIGHT FOOD OPTIONS

All Prices Are Per Person

STRATH PLATE STATION
Zweigles Hot Dogs, Hamburgers and Cheeseburgers, Onion, Mac Salad, Home Fries, Hot Sauce

POUTINE
Fries, Gravy, Cheese Curds

PIZZA & WINGS
Each Sheet Pizza Good for 10 people
Add Wings
Assorted Sheet Pizzas and Buffalo Wings, Celery and Bleu Cheese Dressing

TACO STATION
Soft Wheat and Hard Corn Tortillas
Sour Cream, Roasted Sweet Corn & Black Bean Pico De Gallo
Fresh Spicy Tomato Salsa, Olives
Shredded Lettuce, Grated Jack Cheese, Guacamole, Salsa Verde,
Marinated and Grilled Chicken Breast and Bavette Steak

SLIDER STATION
Choice of Three Served on a Brioche Roll
Certified Angus Burgers with Cheddar and Bacon Onion Jam
Blackened Grilled Chicken Breast with Blue Cheese, Lettuce, Onion,
Bacon and Avocado Mayonnaise
Veggie Burger, Spicy Tatziki, Olive Tapenade
Fried Chicken Breast, Spicy Aioli, Lettuce, Sliced Pickles
Italian Sausage Patty, Provolone Cheese, Roasted Peppers and Onions Yellow Mustard
BBQ Smoked Pulled Pork, Coleslaw
Includes French Fries

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VENDOR MEAL SELECTIONS

Final counts for entrées are due
three days prior to event

8 oz. Ground Brisket & Chuck Burger
Applewood-smoked Bacon, Onion Jam, Garlic Aioli,
Aged Extra-sharp Cheddar, Brioche Bun, Onion Rings

Caesar Salad
Romaine, Creamy Roasted Garlic Caesar Dressing,
Croutons, Shaved Parmesan
Add 8oz. Chicken
Add Jumbo Poached Shrimp

Gnocchi Bolognese
Parmesan Fonduta

Certified Angus Beef Tenderloin Tip Salad
Mixed Field Greens, Shaved Red Onion, Crumbled Lively Run Blue Yonder,
Applewood-Smoked Bacon, Tomato, Avocado

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We’re the Perfect Venue For Your Wedding-Related Occasions

**REHEARSAL DINNER**

*Five Course Family Dinner*
- Antipasto Course
- Pasta
- Salad
- Entrée
- Dessert

*Dinner Buffet*
- Soup or Salad
- Entrée
- Dessert Display

*Dinner Stations*  
(please see Celebrations menu for station pricing)  
- Carving Station
- Sushi Station
- Salad Bar
- Antipasto Station
- Pasta Station
- Shellfish/Raw Bar Station
- Mini Sliders
- Mac and Cheese Station
- Potato Station
- New England Clam Bake
- Char Steakhouse Station
- Tex Mex Station

**BREAKFAST WITH THE NEWLYWEDS**

*Buffet Breakfast*
- Continental Breakfast
- Continental Plus
- Strathallan Breakfast Buffet
- Enhancements
- Smoked Salmon Platter

**CELEBRATION BRUNCH**

*One Entrée or Two Entrées Options*
(please see Celebrations menu for entrée choices)

*Included with choice of entrées:*
- Assorted Fruit Juices, Select Tea and Coffee, Bottled Water
- Breakfast Pastries, Muffins, Bagels and Croissants with accompaniments
- Assorted Cold Cereals and Milks
- Seasonal Fruit and Berries, Greek Yogurt and House Made Granola
- Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon and Sausage
- Mixed Field Green Salad with Shaved Market Vegetables and Two Dressings

Earn Hilton HHonors points toward complimentary accommodations and more when you book your wedding with us.

All prices and item availability subject to change without notice. We require exact guaranteed counts for each entrée five (5) business days in advance.

Consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of foodborne illness.

All quoted prices are per person and subject to a 23% administrative fee, room rental and applicable NYS Sales Tax.

The administrative charge of 23% is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.
"It matters not who you love, where you love, why you love, when you love or how you love, it matters only that you love."

- JOHN LENNON -