

Emerson

Park Pavilion



2018-2019

Wedding Packages and Information

WEDDINGS AT EMERSON PARK PAVILION

Thank you for considering Emerson Park Pavilion for your wedding celebration.

At H&J Hospitality, we have a passion for service. Our professional, attentive staff will go above and beyond to make sure your event runs smoothly and that no detail is overlooked. We strive to make every customer feel unique

and special; therefore, your reception is designed specifically for you.

From the first phone call to the last dance, we are equipped to make sure your event is simply flawless.

INCLUDED IN ALL PACKAGES

Dedicated on-site wedding coordinator

Personalized service for you and your bridal party

Access to community and vendor discounts

Five hours of reception time

Setup of your reception accessories (place cards, favors, guestbook)

Cake cutting and dessert station attendants

Champagne toast

Assorted sodas and juices

Coffee and herbal tea selection

Standard white or ivory table linens

Choice of standard napkins

China, glassware, and flatware service

CELEBRATION WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*
Vegetable Crudités Display *An assortment of raw vegetables served with ranch dressing and hummus*

BUFFET DINNER

Choice of: Bow Tie Pasta *with grape tomatoes, tri-colored peppers and mushrooms tossed in a pesto cream sauce*
Baked Ziti with Chorizo sausage *baked with marinara and mozzarella cheese*
Baked Cavatappi *with gouda and cheddar cheese topped with panko bread crumbs*

Selection of two entrées

Cumin Crusted Chicken Breast *with a mango pineapple chutney*
Lemon-Herb Chicken *with a fresh dill beurre-blanc*
Roasted Pork Loin *with an apricot chipotle glaze*
Pork Loin *stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus*
Prime Rib Carving Station *with a peppercorn demi-glaze *carving fee applies**
Petit Filet of Sirloin *grilled and served with wild mushroom demi-glaze*
Grilled Salmon *with parsley lemon butter*
Roulade of Sole *stuffed with lobster, served with a lobster cream reduction*
Eggplant Lasagna *fresh ricotta, mozzarella and deep fried eggplant simmered in our marinara sauce*

Choice of: Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes, Long Grain Wild Rice, Savory Rice Pilaf

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine, Swiss Chard and Northern White Beans, Asian Stir Fry, Spinach & Caramelized Onion, Roasted Brussel Sprouts with Bacon, Italian Roasted Vegetables *cremini mushrooms, cauliflower, grape tomatoes, and artichokes tossed with garlic, olive oil, and fresh parsley*

Harvest Artisan Rolls and Butter

\$51

ALL PRICES ARE LISTED PER PERSON AND SUBJECT TO STATE SALES TAX AND 20% SERVICE CHARGE.
PRICES EFFECTIVE THRU DECEMBER 2018.

ELEGANCE WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board *Imported & domestic cheeses, cured meats, roasted red peppers, assorted olives, spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, toasted crostini and pita chips.*

FAMILY-STYLE DINNER

Choice of salad *individually plated*

Mixed-Green Salad *served with traditional garden vegetables*

Spinach and Strawberry Salad *spinach, strawberries, pecans, crumbled bacon, red onion with chipotle bacon vinaigrette*

Spring Green Salad *with red onion, goat cheese, cucumber and sliced almonds*

Watermelon, Feta, and Arugula Salad *cubed watermelon, feta cheese, and arugula greens*

Contemporary Wedge Salad *center cut iceberg lettuce, blue cheese crumble, bacon, red onion, chipotle bacon vinaigrette*

Apple Trio Mixed Green Salad *mixed greens, apples, almonds, crumbled feta, pomegranate vinaigrette*

Dressing Choices: House apple cider vinaigrette, balsamic vinaigrette, ranch, blue cheese or Sweet Italian

Selection of two family-style entrees

Chicken Caprese *chicken breast, tomato, mozzarella, basil, beurre-blanc*

Lemon-Herb Chicken *with a fresh dill beurre-blanc*

Southwest Pork Medallions *with a smoked paprika honey glaze*

Pork Loin *stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus*

Filet of Sirloin *with Merlot Demi Glace*

Grilled Salmon *with a Mango Cranberry chutney*

Roulade of Sole *stuffed with lobster, served with a lobster cream reduction*

Eggplant Lasagna *with fresh ricotta, mozzarella and deep fried eggplant, simmered in our marinara sauce*

Choice of: Creamy Risotto *with Vodka Cream Sauce*, Penne *with Marinara Sauce*, or Cavatappi Pasta *with smoked Gouda-alfredo sauce*

Choice of: Garlic Mashed Potatoes, Scalloped Potatoes *baked with gouda and cheddar cheese*, Rosemary Roasted Potatoes, Savory Rice Pilaf, Long Grain Wild Rice

Choice of: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine, Roasted Root Vegetable

Harvest Artisan Rolls and butter

\$64

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TIMELESS WEDDING PACKAGE

COCKTAIL HOUR

Meat and Cheese Board *Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives*
Dip Selection *Spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, served with fresh veggies, toasted crostini and pita chips or hot shrimp scampi dip*

Selection of two butler-passed hors d'oeuvres

Blue Cheese, Walnut & Pear Crostini	Edamame Fried Dumplings
Goat Cheese and Pesto Bruschetta	Southwest Chicken Eggrolls
Stuffed Mushrooms <i>with sausage asiago</i>	Salmon Mousse <i>with crème fresh and cucumber</i>
Shrimp Scampi Stuffed Mushroom Caps	Crab Stuffed Mushroom Caps
Traditional Greek Spanakopita	Empanadas-beef, pork, or vegetable
Lemongrass Chicken Pot Stickers	Duck Confit Quesadilla <i>with figs and orange zest on crostini</i>
Salmon Mimosa	Fig, Walnut and Brie Tartlet
Marinated Mussels <i>with chimchurri & lemon</i>	

Choice of one Salad:

Traditional Caesar Salad, Mixed-Green, Spring Green Salad, Contemporary Wedge Salad,
Seasonally-inspired salad, Seasonally-inspired soup

PLATED DINNER

Selection of two entrees and one vegetarian selection for your guests to choose from

Entrée choices must be listed on your response cards. Extra choices are an additional \$6 per person

Entrée Choices (choose two)

Stuffed Chicken Saltimbocca *served with Chardonnay chicken supreme sauce*
Lobster Stuffed Chicken *served with cardinal sauce*
Southwest Pork Medallions *with a smoked paprika honey glaze*
Filet Mignon *served with Merlot Demi Glace*
Roulade of Sole *stuffed with lobster, served with a lobster cream reduction*
Baked Stuffed Shrimp *with lobster cream sauce*

Vegetarian Selection (choose one)

Wild Mushroom and Shallot Tart *puff pastry topped with wild mushrooms, shallots and Gruyère cheese*
Stuffed Portabello *Quinoa and Israeli Cous Cous stuffed with Tomato-Basil coulis*
Tofu Stir Fry *with fresh vegetables tossed in Sweet Chile sauce or ginger soy, served over brown rice*
Eggplant Lasagna *with fresh ricotta, mozzarella and deep fried eggplant, simmered in our marinara sauce*

Choice of Vegetable and Starch to accompany all entrees (choose one of each):

Vegetable Options: Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine
Starch Options: Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Savory Rice Pilaf or Long Grain Wild Rice

Harvest Artisan Rolls and butter

\$78

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Last modified July 2017

BAR PACKAGES

A thoughtful and vibrant beverage service is important for a stellar event. We have designed bar packages for every budget and take pride in offering a wide selection. If you do not see something here that meets your tastes, please contact us for a personalized option.

CLASSIC

The most popular option

Labatt Blue & Bud Light Draft

Choice of Two Bottled Beers: Budweiser, Miller Lite, Sam Adams, Blue Moon, Corona or Yuengling

Selections of Three Wines:

Blackstone Cabernet, Blackstone Merlot, Toasted Head Chardonnay, Yellow Tail Chardonnay,
Ecco Domani Pinot Grigio, Chateau Ste. Michelle Riesling, Sutter Home White Zinfandel

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin,
Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

Full Bar:	5 hours \$30.00	1 Hour \$15.00	<i>add'l hours, \$4.50/each</i>
Beer and Wine Only:	5 Hours \$22.50	1 Hour \$11.25	<i>add'l hours, \$3.25/each</i>

HOUSE

As our most economical option, personalized options are not available.

Domestic Beer & House Pour Wines

Call Spirits: New Amsterdam Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin,
Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

Full Bar:	5 Hours \$22	1 Hour \$11	<i>add'l hours, \$3.00/each</i>
Beer and Wine Only:	5 Hours \$18	1 Hour \$9	<i>add'l hours, \$2.50/each</i>

PREMIUM SPIRITS

Add the following spirits to your full-bar package. Priced per person.

Grey Goose Vodka, Crown Royal, Captain Morgan Spiced Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Knob Creek Bourbon, Patron Silver Tequila

5 Hours \$8	1 Hour \$6	<i>add'l hours \$4/each</i>
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BAR PACKAGES

continued

CASH & CONSUMPTION BARS

If an open bar package is not the right fit for your event, we are happy to set up a cash or consumption bar for your guests. Personalized options are not available with cash or consumption bars. Consumption bars require a credit card with prior approval.

Setup Fee: \$350 per bar

Drink Prices: Wine \$6, Beer \$5, Spirits \$6

BEVERAGE SERVICE ENHANCEMENTS

Whiskey & Scotch Tasting Station

Limited to an hour and a half of service.

Pricing includes one bottle of each of the following, rocks and snifter glassware

Jameson Irish Whiskey, Knob Creek Bourbon Whiskey,
J&B Blended Scotch, Glenlivet Single Malt Scotch, Macallan Single Malt Scotch

\$1200

After-Dinner Package

Available at the bar or as a stand-alone station, these after-dinner selections offer the perfect night-cap.

Pricing includes one bottle of each of the following:

Grand Marnier, Kahlua, Courvoisier VSOP, Bailey's Irish Cream, Disaronno Amaretto

\$1200

SIGNATURE DRINKS

Whether you have a recipe in mind or would like us to create one for you, signature cocktails are a fun and delicious way to add a personal touch to your reception. Our service staff can welcome your guests with your drink of choice starting at \$4 per person.

Specialty glassware is additional.

BAR POLICIES

NO OUTSIDE ALCOHOL MAY BE BROUGHT ON TO THE PROPERTY! AS A LICENSED PREMISE, EMERSON PARK PAVILION/H&J HOSPITALITY, IS REQUIRED TO REQUEST PROPER IDENTIFICATION OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGES TO ANY PERSON UNDERAGE OR WHO, IN OUR JUDGMENT, APPEARS TO BE INTOXICATED. H&J HOSPITALITY DOES NOT SERVE ALCOHOLIC SHOTS OR ANY ALCOHOLIC BEVERAGE WITH MORE THAN TWO ALCOHOLIC COMPONENTS.

GENERAL INFORMATION

Menus

This is just a sampling of our current wedding packages and menus, serving as a guideline when planning your event. Please keep in mind that we can also develop custom menus and packages based on your tastes and budget.

Deposit and Payments

A non-refundable deposit equal to the facility fee(s) is required when you book your event. Additional payments will be due six months and three months prior to your reception. These payments will be equal to 25% of the estimated charges. For events booked within six-months of the date an alternative payment schedule will be arranged. Once your food and beverage selections are made, your Catering and Sales Manager will provide you with a more detailed payment schedule. Final payment is due seven business days prior to your reception; payable only by certified/cashier's check or credit card. Personal checks are accepted for deposits only and a \$50 returned check fee will be charged on checks returned by your bank.

Cancellations

All deposits are non-refundable. In the event of a cancellation, advance payments will only be returned if your date and time are able to be re-booked by another party of equal or greater value.

Planning Schedule

Menu selection and planning can begin at any time, however the six months prior to your reception is recommended. Before this time, all package information and pricing is subject to change. All vendor arrangements should be finalized no later than two months prior to your event. Your Catering and Sales Manager will need a list of all your vendors complete with phone numbers and contact. Your banquet event order (BEO) detailing your final menu, beverage choices, linen selections, timeline, etc... is due thirty (30) days prior to your event. Your guaranteed count is due two weeks before the event at which time your Catering and Sales Manager will generate your final invoice and prepare your final BEO and layout for your signature. Should your actual count exceed your guaranteed count, you will receive an additional invoice at the conclusion of the event, with payment due immediately. A 5% surcharge will be applied to all invoices with an outstanding balance following the event date.

Event Timing

All receptions are limited to five hours and must end by 12am (midnight). An additional hour for clean-up and collection of your personal items is included in your facility fee. Vendors and those needing access to the pavilion for setup and/or decoration purposes will be granted access two-hours before your scheduled start time. Additional hours are subject to availability at the following rates: Dining/Conference Rooms (\$125/hr), Ballroom (\$250/hr). If the entire pavilion is not being reserved for your event, on-site ceremonies must be held at either 2pm or 5pm and available on a first-come, first-served basis.

Decorations & Setup

All decorations require prior approval. No decorations of any kind may be attached on the inside or outside of the pavilion, specifically no staples, nails, tape or the like, without H&J Hospitality's written permission. Only floating and/or contained candles are permitted. No balloons unless securely attached to a rigid display. Confetti and confetti-like products are not permitted indoors or outdoors. Bubbles are not permitted indoors. Unless prior arrangements are made, ALL PERSONAL ITEMS/DECORATIONS MUST BE COLLECTED AT THE CONCLUSION OF THE EVENT. No motor vehicles are to be driven on the park lawns or sidewalk. All vendors needing access to the rented area must make prior arrangements with H&J Hospitality, Inc. No pets shall be allowed in the park. All glass containers must be restricted to the pavilion and/or patio and deck areas. Setup and tear down of any event needs to be completed within the contracted time period. Setup and tear down are not permitted on days adjacent to the event unless approved by H&J Hospitality, Inc.

Outside Food or Beverage

All food and beverage arrangements are subject to applicable sales tax and a 20% service-charge. No outside food or beverage is allowed to be brought into the Pavilion, with the exemption of wedding cakes and/or desserts from a licensed bakery. Bakeries must supply H&J Hospitality with their current NYS Health Permits and a copy of their liability insurance policy. Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean-up. Because of health and safety regulations, and variables in maintaining safe temperatures and storage of food items, extra food cannot be packaged and taken off-premises. There will be no exceptions to this policy.

Liability

H&J Hospitality, Inc. will not be held liable for any loss or damages to the customers' or their guests' property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by H&J Hospitality or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.

FACILITY RATES & MINIMUMS

Facility / Room Charges

Each room of the Pavilion requires its own facility charge- included in the facility charge is the following:

- Eight hours of room access (*to include vendor setup/ breakdown*)
- Standard linen rental expense (*specialty linens require additional time and five hours of reception time charges*)
- Use of Pavilion tables and chairs
- Complimentary parking for your guests.
- Room setup and breakdown
- China, Glassware and Flatware

	Friday/Sunday	Saturday	Wedding Capacity
MAY- OCTOBER			
Owasco Ballroom	\$1000	\$2000	300
Lakeside Dining Room & Cayuga Conference Room	\$750	<i>Unavailable</i>	100
Entire Pavilion	\$1600	\$3000	400
	Friday/Sunday	Saturday	Wedding Capacity
NOVEMBER- APRIL			
Owasco Ballroom	\$700	\$1000	300
Lakeside Dining Room & Cayuga Conference Room	\$400	\$750	100
Entire Pavilion	\$1100	\$1750	400

Food and Beverage Minimums

The following food and beverage minimums are required (*prior to sales tax and 20% service charge*) to reserve the Owasco Ballroom and/or Lakeside Dining Room during peak season (May 1-October 31). For off-peak times, please consult with your Catering and Sales Manager for required minimums

- ❖ **Exclusive Use** (*Owasco Ballroom, Lakeside Dining Room and Cayuga Conference Room*)
 - Saturdays: \$15,500
 - Fridays and Sundays: \$9,000
- ❖ **Owasco Ballroom**
 - Saturdays: \$12,000
 - Friday or Sundays: \$7,000
- ❖ **Lakeside Dining Room & Cayuga Conference Room**
 - Saturdays: \$5,000
 - Friday or Sundays: \$3,500

ON-SITE CEREMONIES

We offer on-site ceremonies on a first-come, first-served basis. Ceremonies are scheduled at 2pm or 5pm depending on availability. Our service team will setup and breakdown the ceremony area and we will also provide a dedicated Ceremony Coordinator that will:

- Meet with you to discuss your ceremony details
- Schedule and attend your rehearsal
- Setup your ceremony accessories (*unity candle, programs, bubbles*) according to your wishes
- Accept vendor deliveries
- Send everyone down the aisle
- Greet your guests as they arrive
- Setup and breakdown of pavilion chairs
- Communicate with the Park's office on your behalf
- Arrange for tent rental, if necessary (*add'l charges apply*)
- Coordinate chair rental, if necessary (*add'l charges apply*)

On-Site Ceremony Fees (*all prices subject to NYS Sales Tax*)

	Saturday: Porch or Fountain	Saturday: Waterfront	Fri/Sun: Porch or Fountain	Fri/Sun: Waterfront
150 guests or less	\$600	\$700	\$450	\$550
151-250 guests	\$750	\$850	\$600	\$700
250+ guests	\$850	\$1000	\$700	\$800

PLEASE NOTE THAT SOME CEREMONY LOCATIONS ARE ONLY AVAILABLE AS WEATHER PERMITS. RAIN PLANS NEED TO BE DISCUSSED WITH YOUR SALES MANAGER IN ADVANCE. IF RAIN IS IN THE FORECAST THE MANAGER ON DUTY WILL MAKE THE DECISION AS TO THE SPECIFIC LOCATION FOR THE CEREMONY. THIS DECISION WILL BE MADE TWO HOURS PRIOR TO THE START OF THE CEREMONY.

COMMUNITY PARTNERS

We have partnered with the following businesses to offer discounts or special packages for couples celebrating at the Pavilion. Please consider their services when planning the various aspects of your wedding. Check back often, as we will update the list as more partnerships are formed.

MUSIC & ENTERTAINMENT

RD Entertainment

Disc Jockey & Up-lighting Designs

www.rdedj.com

Contact: Rocko Dorsey (315) 345-1283 rocko@rdedj.com

\$50 off a five-hour reception package or \$100 off a five-hour reception and ceremony service

ACCOMMODATIONS

•**Holiday Inn Finger Lakes Region**

Contact: Carrie Mann (315) 253-4531 ext. 2121

15% off of the published "Best Flex," rate for room blocks of 10 or more. Subject to availability

SPA & BEAUTY

•**M.O.D Make-up on Demand**

Bridal Hair & Makeup

Contacts: Kris Kellogg- Makeup Artist: (315) 406-5787, Danielle Kellogg- Hairstylist: (315) 515-1050

10% discount for Emerson Park Pavilion brides

PHOTOGRAPHY & VIDEOGRAPHY

•**East Lake Studios / Douglas Lloyd Photography**

www.eastlakestudios.com

Contact: Douglas Lloyd (315) 440-8384 info@eastlakestudios.com

Free custom album for all Emerson Park Pavilion bookings

EVENT PLANNERS

•**Bella-brations Event**

Planning Event Planning & Décor Stylizing

Contact: Ann Crowley (315) 730-7878 bellabrations@yahoo.com

10% off all packages prices. Discounted pricing starts at \$585.

It will be the responsibility of the customer to confirm pricing and availability of services listed. H&J Hospitality cannot be held liable for any incorrect information listed in this document