# Wedding Packages

#### Includes: Traditional Champagne Toast

*All China, Glass, Silverware & Linens Overnight Accommodations for the Bride & Groom*

*Referrals for Local Florists, Bakers, Entertainment and Photographers*

*One-on-One assistance from our Catering Director*

*Bridal Party Suite*

*Also Available...*

*Special Room Rates for your Out-of-Town Guests Rehearsal Dinner Options*

*Decoration Rentals*

*Please keep in mind that our packages are meant solely as a guideline.*

*The packages are flexible and can be modified to meet your individual needs.*

*There is a minimum guarantee required for Saturday nights.*

*Exceptions can be made depending on the time of year.*

*Contact our Catering Sales Manager at (518) 234-4321*

*if you have any questions.*

Best Western Inn of Cobleskill

121 Burgin Drive, Cobleskill, NY 12043

www.bestwesterncobleskill.com

*Ultimate Romance*

*Five Hour Premium Open Bar*

*Top Shelf Liquors, Bottled Beers, and Wines*

*Social Hour*

*Choice of Three Hors D’Oeuvres*

*Elegant Dinner*

*(Plated or Buffet)*

*Choice of Three Entrées*

* + *Standard Chair Covers with Choice of Bow*
* *Choice of All Available Decoration Upgrades*
  + *Complimentary Overnight Accommodations for the Bride and Groom*

*$63.95 per person*

The above prices are subject to an 18% service charge and applicable sales tax

Best Western Inn of Cobleskill

(518) 234-4321 E-mail: [salfone@charteronehotels.com](mailto:catering@hioneonta.com)

www.bestwesterncobleskill.com

*Bells & Bows*

*Five Hour House Open Bar*

*House Liquors, Domestic Beer, and House Wines*

*Social Hour*

*Choice of Two Hors D’Oeuvres*

*Elegant Dinner*

*(Plated or Buffet)*

*Choice of Three Entrées*

* + *Complimentary Overnight Accommodations for the Bride and Groom*

*$54.95 per person*

The above prices are subject to an 18% service charge and applicable sales tax

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*Touch of Elegance*

*Social Hour*

*Choice of Two Hors D’Oeuvres*

*Elegant Dinner (Plated or Buffet) Choice of Two Entrées*

*$29.95 per person*

*Add five hours of Open Bar for $20.50 per person*

The above prices are subject to an 18% service charge and applicable sales tax

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## Package Selections

Fresh Fruit Display

Fresh Cut Vegetables & Dip Display Gourmet Cheese & Cracker Display Meatballs (Swedish, Marinara, BBQ) Goat Cheese and Pear Salsa on Crostini

Baked Garlic Bread Topped with Bruschetta Chinese Dumplings with Teriyaki Dip (Fried or Steamed)

Mozzarella & Tomato Skewers Portabella Spirals

Phyllo with Brie & Pear Baby Tomato Stuffed Provencal

Chinese Egg Rolls with a Sweet N’ Sour Sauce Assorted Mini Cocktail Quiche Buffalo Chicken in Phyllo Cups

Baked Artichoke Dip with Pita Crisps Spanikopita

Assorted Canapés

Bite Size ChickenCordon Bleu

*For an Additional $2.00 per person*

Crab Cakes

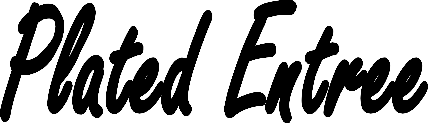
Twice Baked Baby Potatoes Hand Dipped Coconut Fried Shrimp

Pulled Pork or Chicken Sliders Grilled Glazed Shrimp Skewers

Smoked Salmon on Crostini with Cream Cheese Boneless Chicken Skewers

Stuffed Mushroom Caps (Florentine or Sausage) Shrimp Salad in Phyllo Cups

Scallops Wrapped in Proscuitto



*Includes a Seasonal Green Salad with House Dressing,*

*Choice of Potatoes or Rice, Seasonal Fresh Vegetable Medley, Rolls and Butter Coffee, Herbal Teas, Decaffeinated Coffee*

*Roast Prime Rib of Beef Au Jus*

Roast Prime Rib with a Horseradish Cream Sauce

*London Broil*

Traditional London Broil with Burgundy Mushroom Sauce

#### Sage Chicken

Boneless Chicken Breast with Fresh Sage, Proscuitto & Fontina Cheese

#### Chicken Kiev

Baked Chicken Stuffed with Herb Butter

#### Chicken Tandoori

Grilled Chicken Breast with Tandoori Seasoning

#### Encrusted Pork Tenderloin

Pork Tenderloin encrusted with a Ginger Peanut Seasoning

#### Oven Broiled Haddock

Boneless Fillet of Haddock with a Lemon Butter Sauce

#### Stuffed Sole

Sole Stuffed with Spinach & Herbs with a Veloute Sauce

#### Steak Au’Poivre

Grilled Steak with a Brandy Peppercorn Cream Sauce

#### Chicken Cordon Bleu

Boneless Chicken Breast Filled with Ham, Swiss Cheese served with a Poulette Sauce

#### Chicken Parmigiana

Breaded Chicken Breast, Topped with Marinara Sauce and Mozzarella Cheese

#### Pork Normandy

Roasted Pork Loin with Apples & Brandy Sauce

#### Salmon Steak

Grilled Salmon on a bed of Fresh Spinach with a Champagne Shallot Cream Sauce

#### Grilled Shrimp

Grilled Jumbo Shrimp glazed with a Sweet and Savory Barbeque Sauce and served

with Fresh Seasonal Salsa

#### Eggplant Parmigiana

Breaded Eggplant, Topped with Marinara Sauce and Mozzarella Cheese



*All Buffets include Pre-Set Seasonal Green Salad, Caprese Salad, Potato or Rice, Fresh Vegetables*

*Rolls and Butter, Coffee, Herbal Teas, Decaffeinated Coffee*

*Roast Prime Rib of Beef Au Jus (Add $1.95 more per person)*

*Top Round of Beef with a Creamy Horseradish Sauce (Add $75.00 to the above items if you wish to have a carver)*

*Pork Normandy with an Apples & Brandy Sauce London Broil with a Burgundy Mushroom Sauce Herb Encrusted Pork Tenderloin with Dijon Sauce Chicken Kiev*

*Chicken Marsala Chicken Parmigiana Chicken Cordon Bleu*

*Sole Stuffed with Spinach & Herbs*

*Salmon Steak over Fresh Spinach with a Shallot Cream Sauce Eggplant Parmigiana*

*Fettuccine Alfredo Pasta Primavera Pasta Ala Vodka*