



AMY HILGES
photography

LONGFELLOWS

CATERING TO YOUR EVERY NEED



KRETSCHMANN
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WHY LONGFELLOWS?



Selecting the vendors who will share your special day is not an easy task. Longfellows has an impeccable reputation, and has been honored to help hundreds of couples celebrate their weddings. Here are a few of the reasons why so many have chosen Longfellows for their big day.

- ♥ Your wedding with Longfellows includes a day-of Wedding Coordinator, who will be dedicated to helping you realize your vision for your perfect day. We include complete set-up of the event and will make sure that everything runs smoothly so that you can relax and enjoy the day you have worked so hard to plan.
- ♥ When the ceremony is on-site, we include a rehearsal and assist with the ceremony on your wedding day.
- ♥ You will have an opportunity to enhance your theme with your choice of tablecloth and napkin colors from our in-stock linens.
- ♥ There is no additional charge for the use of our beautiful, custom hardwood chairs and our 60” round tables that can seat 8-10 people. We also have two 72” round tables that can seat 10-12 people.
- ♥ We offer white votive candles in glass holders to enhance your centerpieces and décor throughout the space.
- ♥ We provide a private cocktail hour for you and your wedding party while your guests enjoy the atmosphere of our unique indoor courtyard, complete with a waterfall and koi pond. You will be able to enjoy all of the hors d’oeuvres included in the package that you choose and there will be a private server taking drink orders for you. Whether you want to enjoy all of cocktail hour privately, or get a quick bite to eat and then join your guests, is up to you.
- ♥ All of your guests will enjoy an exquisite meal prepared and served by our experienced and professional staff.
- ♥ Complimentary accommodations in one of our elegantly appointed deluxe suites for the newly married couple the night of the wedding is included when meeting our in-house minimum.
- ♥ Our friends, family, employees, and fellow vendors trust Longfellows with their most important day. The people who are important to us choose Longfellows because they know the quality and value they are going to get. This includes all of the little details we pay attention to— centerpiece set-up, ceremony line-up, and straight through to the follow-up after the honeymoon.
- ♥ We build relationships with our couples— they come to us to celebrate their weddings, and then return for anniversaries, dinner & parties, birthdays, and eventually baby showers and christenings. We become a part of their circle, and they become a part of ours.
- ♥ Each wedding is a custom event— not just the menu, but the whole day. There are no set rules about how we run weddings and receptions. We will happily guide couples with the honest expertise we have gained from helping so many couples celebrate.



WHY LONGFELLOWS?



Rebekah made our day amazing. She kept the bride calm, and without her the day wouldn't have been perfectly planned. We will recommend Rebekah and Longfellows to anyone- Thank You!
—Megan & Eric

Everyone went above & beyond to make sure our day was special.
Brenda & her staff did an exceptional job when a terrible rain storm hit during our reception. Her quick thinking and acting made it so our night could continue. We cannot say thank you enough!
—Rebecca & Ray



From the first time we sat down to meet with Rebekah, she assured me that everything would be taken care of and she did just that and more. Our expectations were not only met, but beyond exceeded. Our reception was everything we were hoping it would be and more! We received many compliments on what a beautiful reception we had. Rebekah and the staff were nothing short of amazing. We had an absolutely beautiful and magical day!

—Abigail & Jose

The wedding was just beautiful. I believe Longfellows has the wedding event planning process and service down to a tee.
—Kim & Matt

We can't put into words how grateful we are. Our event was wonderful. Our sincere thanks to everyone involved in planning and working during our wedding. Everyone was helpful and so easy to deal with; Longfellows was very accommodating to our needs and the needs of our guests. Thank you for the lifetime of memories.
—Veronica & Jeff

We can't thank you and your whole team at Longfellows enough for helping us out with so many details. We had fun at each of our meetings with you and trusting you made everything so much easier for us. Everything flowed flawlessly from the ceremony to cocktail hour to the reception. Our guests raved about how beautiful the reception looked and the uniqueness of the venue. The staff went beyond being just courteous and professional, they made you feel like part of a big, happy family. The food was certainly outstanding as well. It was wonderful to be able to customize a menu that really spoke to us personally. We still have guests saying it was the best wedding dinner they have ever had! Being self-proclaimed "foodies", this really makes us happy, so thank you so much to the amazing Chef! We have no hesitation in recommending you and your services to anyone looking to book a venue for any occasion. The whole night was so beautiful, fun, and magical for us thanks to you guys! Thank you so much for helping make our special day unforgettable!! We can't wait to come back and celebrate our first anniversary!

—Amanda & Jonathan





WHO WE ARE

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WHY WE DO WHAT WE DO

A wedding is such a special time for you and your families and we would be honored to be a part of your big day. We know that planning can be a bit overwhelming, but whether your wedding is at Longfellows, or we bring our catering services to one of our partner venues, we are here to make the process as easy as possible. We will put every effort towards helping you create your perfect day.



The two enormous dairy barns which stand today as Longfellows Inn, Restaurant and Conference Center were built in 1915 on the Martin Family farm, which is believed to be the first farm in New York State to use the process of pasteurization. In 1995, the owners of the popular Olde Bryan Inn in Saratoga Springs purchased the property and established Longfellows Restaurant which quickly became a perennial favorite with a reputation of distinction. By 2003, the West barn had been converted into an Inn consisting of eighteen gracious and elegant rooms, and an additional thirty-two luxury rooms and suites, as well as 1,500 square feet of conference space was built, culminating in a unique opportunity for our guests to combine business with pleasure in one of the most beautiful settings on earth.



Brenda Moreno
brenda@longfellows.com

Brenda has been a dedicated member of our sales team since 2003. She takes pride in assisting clients in the planning & coordination of their special events, and is passionate about customer service and building relationships. Brenda is an excellent multi-tasker and is very organized, working hard to ensure that each and every event is wonderful and stress-free. The light of her life is her son Gabriel. Brenda cherishes time with her family & friends, shopping outings with her mother & being anywhere near the water during the summer.



Gerri Thompson
gerri@longfellows.com

A native of Saratoga Springs, Gerri has over 20 years experience in the food & beverage/hospitality field. During the course of her career, Gerri has held positions in many aspects of the industry. Her current role as Operating Partner at Longfellows Hotel & Restaurant, with direct responsibility for Special Event Sales & Operations is one she finds most rewarding. Working with families to create perfect, memorable events is a great source of pride for Gerri. By listening to the client, understanding their needs and desires for their event, she is able to build a strong relationship with her clients that ensures a wonderful experience.



WEDDINGS AT LONGFELLOWS



Many wedding planning guides caution you about hidden charges.

At Longfellows there are none!

There is no room rental fee, and we set up and breakdown the room. We even offer use of our votives for your centerpieces for no additional charge, and you have your choice of linen colors from our in-stock linens!

Also included are our beautiful, hardwood custom chairs as well as round tables that are 60" in diameter that can seat 8-10 people. We do have two 72" round tables that can seat 10-12 people. Based on your guest count and availability even the hotel room for your wedding night can be included.

So, relax. No hidden costs to worry about!

On Site Minimums & Available Times

Since Longfellows does not charge a room rental fee, we do require you to meet a food and beverage minimum ranging from \$4,500 to \$15,000, based on the month and the day of the week that you are interested in.

Your Special Event Sales Manager will work with you to create a custom menu package that can range from \$79 per person to \$145 per person. Friday & Sunday receptions have the flexibility of starting at anytime (unless a Holiday or Holiday Weekend). All Saturday receptions can start at anytime after 4pm.

Out of respect for our Inn guests, all events must end by 12:30 a.m.

Minimums do not include ceremony fee, tax, or gratuity.

Your Special Event Sales manager will be happy to discuss the minimum with you, and look into available dates.

Ceremonies

You may have your ceremony here at Longfellows for an additional fee of \$500.

The fee entitles you to an extra half hour of time as well as a ceremony rehearsal the day before the wedding.

Rehearsals must be scheduled around other events in the Waterfall area.

It has been our experience that most guests will go directly from the ceremony to the reception, no matter how the invitation is worded. It is best to coordinate the timing of the ceremony and the reception so that the ceremony ends with just enough time for guests to travel to the reception site for the start of the cocktail hour.

During warmer months, we have a gorgeous back lawn with a pergola that you can be married under.

Pricing would be the same as the indoor ceremony fees. You would be required to rent chairs for outside, but Longfellows can recommend local rental companies for you to contact for this.

In the case of inclement weather, the indoor waterfall and pond area can be used as a back up plan.

Reserving A Date

Because our availability changes often, it is best to call and speak to a member of our Special Event Sales team to discuss available dates. If you are interested in an open date, Longfellows is willing to tentatively hold one date for a period of 2 weeks with a First and Last Name and Phone Number. A \$1,000 deposit with a signed contract is required to firmly reserve your Big Day. For the contract, we ask that you select the menu tiers you would like to use to create your own custom package. Specific menu item choices are not required and upgrades or additions to the menu can be made anytime.

Payment Schedule

50% of the estimated balance is required 90 days prior to the date of your reception.

An additional payment of 25% of the estimated balance is due 45 days prior to the date of your reception.

Your final guaranteed count must be given 14 days prior to the date of the reception, and final payment is due 7 days prior to the reception. Final payment may be made by cash, credit card, certified check or money order.

We cannot accept personal checks for the final payment.

A Final Meeting will be set for 7-10 days prior to your reception where you will drop off all decorations needed for set up, and a review of timing and menu will be done.

FREQUENTLY ASKED QUESTIONS...

♥ **Do you offer a children's menu with the special pricing?** Yes, children 12 and under can be offered a choice of Chicken Fingers or Pasta with Garlic Butter or Marinara Sauce for \$15.99 per child.

♥ **Do I need to supply meals for the D.J. and Photographer?** Your professionals should be offered the same entrée choices as your other guests. There is a reduced price for these meals of \$35 per person. You do not have to include your professionals in your seating arrangements. We will accommodate them in a nearby area.

♥ **Will you set up my place cards, favors, etc. the day of my wedding?** Yes! The Banquet Coordinator will take care of all the setup for your special event the day of your wedding. These must be delivered no later than 72 hours prior to your wedding. Longfellows will hold a final meeting, 7-10 days prior to your reception to collect all your items and go over any last minute wedding details with you. The Banquet Coordinator who will be working with you could be someone different than the person you booked with. All Coordinators have a great deal of expertise and knowledge and are eager to assist you with your big day. We will notify you 30 days prior to your event to introduce you to your coordinator. Based upon set-up requirements, additional fees may apply.

♥ **Can I extend my reception?** Yes! There is a \$500 fee for a one hour extension. On-site receptions cannot be extended past 12:30 am. Off-site receptions may require an additional venue fee. This must be decided upon with your Banquet Coordinator at your final meeting.

♥ **Do you have a separate space during cocktail hour for the Wedding Party?** Yes! On site, we have a space located on the 2nd floor that is available only to the wedding party. You will be able to enjoy all of the hors d'oeuvres included in the package that you choose and there will be a private server taking drink orders for you. Whether you want to enjoy all of cocktail hour upstairs or get a quick bite to eat and then join the rest of the party is your choice! For off site locations, the availability of a separate space will vary. The same signature service will be available for you and your wedding party if such a space is available.

♥ **Can I schedule a tasting to determine my menu?** There are a few Grand Tastings scheduled throughout the year, where you will be able to sample delicious food and mingle with other Longfellows couples in our beautiful Courtyard space. Once your Big Day has been reserved, you will be able to RSVP for the two of you to attend one of the tastings. There is a \$35 per person charge for any additional guests with a maximum of four total attendees. Please contact us with questions.

♥ **Can Longfellows accommodate special dietary needs?** Yes! Your Event Manager will work along side our Chef to make sure that any guest with dietary restrictions receives a delicious meal.

♥ **How many staff will Longfellows have for my event?** It will depend on what Wedding Package you choose but there is typically one server per twenty guests scheduled for your event.

♥ **Does Longfellows have hotel accommodations?** Yes! There are 50 elegantly appointed rooms with a variety of floor plans.

♥ **Can I reserve a block of hotel rooms?** Yes! Based on availability, an initial block of 10 rooms can be set up upon request. Enclosed you will find a sample contract. The room block will not be created until you have contacted your Event Manager to secure your block.

♥ **Does Longfellows host rehearsal dinners?** Yes! We have several different private spaces available (based on the size of your party) and many different menu options. We are also happy to offer a 10% discount on the food portion of your rehearsal dinner, if you hold your wedding & rehearsal dinner at Longfellows.



CATERED BY LONGFELLOWS **AT THE VENUE OF YOUR CHOICE**



Let Longfellows' Full Service Catering take care of everything!

On the day of your wedding, Longfellows' staff will set up and breakdown the event space, and will work with your venue and vendors to help coordinate your event. We even offer use of our votives to enhance your centerpieces for no additional charge, and you have your choice of linen colors from our in-stock linens! So, relax. No hidden costs to worry about!

Off Site Minimums & Available Times

With an off site event, our minimum food & beverage expenditure varies based on the venue, and does not include any ceremony or event production fees. Longfellows is available to cater your event at almost any location. Ask your Sales Manager for specific venues. Longfellows is very flexible with our off premise catering timing. We book for a 5 hour block of time and can start any time based on your event.

Ceremonies

Should you decide to have your ceremony at the same venue as your reception, Longfellows will assist you with this important aspect of your big day. Our fee for this service is \$500. It has been our experience that every couple will need assistance. The fee entitles you to an extra half hour of time, as well as a ceremony rehearsal the day before the wedding. One of our experienced Banquet Coordinators will be on site to organize everyone, the wedding party, the DJ or Band, the Photographer and the Officiant to ensure your ceremony is perfect! Rehearsal times will be based on other events scheduled for that day and venue availability.

Menus & Pricing

All of Longfellows wedding menus are available for use at any off premise catering. There will be an additional event production fee applied to your event. This charge covers the additional costs of catering an event off site. There may be other additional costs, depending on the venue and what type of kitchen or staging facilities they have available.

Your Special Event Sales Manager can discuss these costs with you prior to booking.

Reserving A Date

The availability for your desired reception location can be obtained directly from the venue. Longfellows' availability will be determined based on the volume of business we have booked for your date. A \$1,000 deposit with a signed contract is required to firmly reserve your Big Day. For the contract we ask that you select the menu tiers you would like to use to create your own custom package. Specific menu item choices are not required at this time and upgrades or additions to the menu can be made at anytime.

50% of the estimated balance is required 90 days prior to the date of your reception. An additional payment of 25% of the estimated balance is due 45 days prior to the date of your reception. Your final guaranteed count must be given 14 days prior to the date of the reception and final payment is due 7 days prior to the reception.

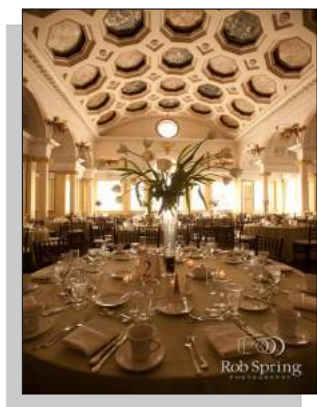
Final payment may be made by cash, credit card, certified check or money order.

We cannot accept personal checks for the final payment.

A Final Meeting will be set for 7-10 days prior to your reception where you will drop off all decorations needed for set up, and a review of timing and menu will be done.

Longfellows' Special Event Catering provides classic catering services at many local, exceptional locations. We are happy to bring our great food and outstanding service to the following partner venues:

CANFIELD CASINO
SARATOGA SPRINGS, NY



An elegant and historic setting, the Casino is available year round. Guest seating is available for up to 240 people.

NATIONAL MUSEUM OF DANCE
SARATOGA SPRINGS, NY



The only museum in the country exclusively devoted to American dance. A variety of spaces are available to suit your party needs, with guest seating up to 125.

SARATOGA CITY CENTER
SARATOGA SPRINGS, NY



A beautiful venue for the largest and most festive of galas, with a spectacular view of downtown Saratoga Springs!

ANNE'S WASHINGTON INN
SARATOGA SPRINGS, NY



A large and gracious dining room seating up to 100 people, a spacious porch, romantic gazebo and lovely grounds provide the perfect backdrop for the most romantic of weddings. The lush front lawn can accommodate outdoor tents seating up to 200 people.

SIXTY STATE PLACE
ALBANY, NY



Originally constructed in 1902, this fully renovated “old world bank” is an ideal canvas for creating your one-of-a-kind event.

THE APPEL INN
ALTAMONT, NY



Nestled on 36 acres with vintage barns and a lovely historic home built in 1765, this beautiful space will lend an atmosphere of graceful elegance to your special event.

NATIONAL MUSEUM OF RACING
SARATOGA SPRINGS, NY



An historic and unique facility for any type of event, accommodating groups from 5 to 500.

BURLAP & BEAMS
THURMAN, NY



The historic homestead is located in the heart of the southern Adirondack Mountains. With breathtaking views and a babbling brook, this is the venue for all of your most cherished occasions, specializing in unique and elegant barn-style events.

DZ FARM
GALWAY, NY



A unique outdoor special events venue with scenic views and endless possibilities!

THE HYATT
MALTA, NY



A conference and banquet facility with seating for up to 200 people.
A perfect fit for any size celebration.

LIBERTY RIDGE FARM
SCHAGHTICOKE, NY



From blue jeans to bow ties, Liberty Ridge Farm offers indoor and outdoor wedding venues with breathtaking views that dazzle and delight.

SARATOGA AUTOMOBILE MUSEUM
SARATOGA SPRINGS, NY



Host your event amid a unique and dramatic venue. Museum space accommodates everything from small groups up to 100 for a sit-down dinner, 200 for a cocktail party.

PRUYN HOUSE
LATHAM, NY



A beautifully restored home situated on 5½ acres in the hamlet of Newtonville, Town of Colonie, Pruyn House is the ideal setting for any special event. Multiple locations on the property offer the option of indoor or tented affairs.

TOP OF THE WORLD
LAKE GEORGE, NY



The spacious grounds and marvelous views of Lake George and the Adirondack Mountains will provide a perfect backdrop for your wedding.

989 NORTH
QUEENSBURY, NY



The new 989 North is the only facility of it's kind in the Lake George area, available for weddings and all types of celebrations This property is available ONLY through the Adirondack-Albany Wedding Association and you must use specific A-AWA vendors to qualify.

THE LEONA GRACE BALLROOM

TROY, NY



Your guests will never forget the Victorian elegance of The Leona Grace Ballroom, perfectly suited for an intimate event of up to 100 people.

THE WEDDING BARN AT LAKOTA'S FARM

CAMBRIDGE, NY



The rustic architecture of the Big Red Barn and wide vistas of fruit & flower fields provide a picturesque country setting at this transformed family farm, and is available for events from May– mid October.

THE PERFECT LOCATION



Let Longfellows bring our exceptional food and service to you, whether at a private home, one of our partner venues, or under a tent in a field.



WHY LONGFELLOWS?



Gerri and her staff were amazing! A rock star crew! I only wish our wedding could have been longer. We had the best time! Thank you Gerri for helping make our day even more memorable! From the beginning of planning to the very end you went above and beyond! You're incredible at what you do- we couldn't have asked for better! —Lisa & Jeremy

Our needs for our wedding were met. Every detail was so perfect! Our guests are still talking about the food and service. Thank you for making our wedding better than we ever dreamed. —Katie & Matt

Longfellows exceeded our expectations for planning and executing our wedding. I was happy to be able to enjoy time with family and friends because every detail was taken care of. —Jamie & Kerry

Our needs were met in every way. Longfellows and the staff exceeded our expectations! Everything was amazing. We cannot think of anything more Longfellows could have done. Our day was unforgettable and you all played a huge role in that. Thank You!

—Kellie & Brad

From start to finish we were helped and assisted with all planning & execution. Brenda was outstanding- she really listened to us and understood what we wanted. —Pat & Denise

Gerri was absolutely amazing. She was all over our wedding needs the day of the wedding, and was great at moving our ceremony indoors at the last minute. The staff during our wedding were professional and courteous. The event was fantastic- it was well coordinated and handled professionally. Our room was great, and our guests loved the event space. Gerri was the absolute BEST. She was everything we wanted/needed in helping us have the best wedding possible.

—Genevieve & Christopher





MENU PLANNING INSTRUCTIONS



With Longfellows, each wedding is a custom event. We want you to tell us how you envision your big day. Are you looking for an elaborate, multi-course meal, a casual outdoor barbeque, or something in between?

We have worked with our team of Chefs to create 5 packages, but the possibilities are endless! All of the menus include hors d'oeuvres for cocktail hour, as well as salad & entrée selections, and offer options within the menu that will allow you to customize your Package for your perfect day. The Chef's offerings are broken down into tiers, which makes it possible for your wedding to be a truly custom event, tailored to your specific tastes. You can choose any of the packages as they are, or create a custom package just for your wedding by mixing & matching elements from different packages. An open bar package provides a nice variety, and includes a champagne toast for your guests to toast the happy couple!

Additional enhancements are also available to further customize your big day— just ask!





TIER 1 PACKAGE



BAR

4 Hours of Open Bar Featuring:

House Brand Vodka, Gin, Rye, Scotch, Spiced Rum, Coconut Rum, Tequila, Bourbon

Your Choice of 4 Beers

Coors Light, Yuengling Lager, Budweiser, Bud Light, Labatts, Michelob Ultra

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

A Champagne Toast For Your Guests To Salute The Newly Married Couple

HORS D' OEUVRES

Seasonal Bruschetta Bar

Classic Tomato Bruschetta with Fresh Mozzarella, Balsamic Glaze,
and Fresh Basil Chiffonade

Forest Mushroom Bruschetta with Herbed Ricotta and Thyme Infused Olive Oil
Sliced Prosciutto, Fire Roasted Peppers, and Gorgonzola Crumbles

Warm Fennel Parmesan Dip with Crostini
Chipotle Chorizo Fondue with Tortilla Chips
Pork Teriyaki Meatballs

Premium Imported Artisan Cheese Display with Crackers & Flatbreads
Featuring Tickler Cheddar, Green Island Danish Blue,
Caramelized Onion Cheddar, and Red Wax Gouda



TIER 1 PACKAGE



ENTRÉES

Your Choice of One Salad

Chef's Seasonal Creation

OR

Classic Caesar Salad

Accompaniments

Fresh Rolls with Butter

Chef's Choice of Potato or Rice

Chef's Seasonally Fresh Vegetable

Your Choice of Two Entrées

Lemon Chicken Français Egg Batter Dipped and Pan Seared
with a Lemon Garlic Wine Sauce

Chicken Sinatra with Fresh Mushrooms and Rich Madeira Wine Sauce

Top Sirloin with Portobello Mushroom Demi-Glace

Worcestershire Glazed Boneless Angus Short Ribs

Nantucket Scallop Stuffed Haddock Fillet Drizzled with a Lemon Buerre Blanc

Kentucky Bourbon Salmon with a Pineapple, Soy Sauce & Bourbon Glaze

OR

Duet Plate: Grilled Airline Chicken with Lobster Sachets
in a Lemon Saffron Cream Sauce with Sweet Peas and Speck Ham



\$79 PER PERSON

Please Add
7% Sales Tax 20% Gratuity,
& Production Fee (If Applicable)

Final Guest Count By Entrée Selection
is Due 14 Days Prior To Event



TIER 2 **PACKAGE**



BAR

Champagne Station Upon Arrival

5 Hours of Open Bar Featuring:

Tito's or Smirnoff Vodka, Seagram's 7, Tanqueray Gin, Bacardi Light & Castillo Spiced Rum, Castillo Coconut Rum, Johnny Walker Red, Giro Tequila, Jim Beam Bourbon, Triple Sec, Kahlúa

Your Choice of 4 Beers

Coors Light, Yuengling Lager, Bud Light, Michelob Ultra, Sam Adams Lager & Heineken

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

A Champagne Toast For Your Guests To Salute The Newly Married Couple

HORS D' OEUVRES

Seasonal Bruschetta Bar

Classic Tomato Bruschetta with Fresh Mozzarella, Balsamic Glaze, and Fresh Basil Chiffonade

Forest Mushroom Bruschetta with Herbed Ricotta and Thyme Infused Olive Oil Sliced Prosciutto, Fire Roasted Peppers, and Gorgonzola Crumbles

Charcuterie Board with Premium Imported Artisan Meats & Cheeses Featuring Beef Bresaola, Prosciutto di Parma, Sweet Italian Sausage, Cured Coppa, Tickler Cheddar, Green Island Danish Blue, Caramelized Onion Cheddar, and Red Wax Gouda

Baked Artichoke, Fennel, & Crab Dip with Crostini
Shrimp Cakes with Roasted Garlic Remoulade
Chipotle Chorizo Fondue with Tortilla Chips

Hand Passed Hors d' Oeuvres

Your Choice of Three Selections from Tier 1



TIER 2 PACKAGE



ENTRÉES

Your Choice of One Salad

Chef's Seasonal Creation

OR

Classic Caesar Salad

Accompaniments

Fresh Rolls with Butter

Chef's Choice of Potato or Rice

Chef's Seasonally Fresh Vegetable

Your Choice of Two Entrées

Chicken Saltimbocca Flavored with Sage, Prosciutto, and Whole Milk Mozzarella
with a White Wine Garlic Sauce

Chicken Sorrentino with Roasted Bell Peppers and Fresh Mozzarella,
Topped with Sliced Prosciutto

Slow Roasted Prime Rib with a Robust Au Jus

Worcestershire Glazed Boneless Angus Short Ribs

Broiled Norwegian Salmon with Lemon Crab Buerre Blanc

Citrus Marinated Grilled Mahi Mahi with Mango Jalapeño Relish

OR

Duet Plate: Sliced Beef Tenderloin with an Oven Baked Crab Cake
and Whole Grain Remoulade



\$95 PER PERSON

Please Add
7% Sales Tax 20% Gratuity,
& Production Fee (If Applicable)

Final Guest Count By Entrée Selection
is Due 14 Days Prior To Event



TIER 3 **PACKAGE**



BAR

Champagne Station Upon Arrival

5 Hours of Open Bar Featuring:

Absolut, Tito's, or Stolichnaya Vodka, Seagram's VO, Bombay Sapphire, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Johnnie Walker Red, Cuervo Gold Tequila, Jack Daniels, Paddy's Irish Whiskey, Kahlúa

Your Choice of 4 Beers

Coors Light, Yuengling Lager, Bud Light, Michelob Ultra, Sam Adams Lager or Seasonal, Heineken, Heineken Light

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

A Champagne Toast With Raspberries Or Strawberries (Seasonal)
For Your Guests To Salute The Newly Married Couple

HORS D' OEUVRES

Seasonal Bruschetta Bar

Classic Tomato Bruschetta with Fresh Mozzarella, Balsamic Glaze,
and Fresh Basil Chiffonade

Forest Mushroom Bruschetta with Herbed Ricotta and Thyme Infused Olive Oil
Sliced Prosciutto, Fire Roasted Peppers, and Gorgonzola Crumbles

Charcuterie Board with Premium Imported Artisan Meats & Cheeses
Featuring Beef Bresaola, Prosciutto di Parma, Sweet Italian Sausage, Cured Coppa,
Tickler Cheddar, Green Island Danish Blue, Caramelized Onion Cheddar,
and Red Wax Gouda

Shrimp Cakes with Roasted Garlic Remoulade
Seafood Cioppino in a Spicy Garlic Tomato Sauce
Chorizo Chipotle Fondue with Tortilla Chips
Manhattan Chicken Satay

Hand Passed Hors d' Oeuvres

Your Choice of Two Selections from Tier 1 And Two Selections from Tier 2



TIER 3 PACKAGE



ENTRÉES

Your Choice of One Salad

Longfellows BLT Salad - Romaine Lettuce with Sliced Tomatoes,
Hickory Smoked Bacon and Bleu Cheese Dressing

Mixed Greens with Dried Sweet Cranberries and Gorgonzola Cheese
with a Light Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

Accompaniments

Fresh Rolls with Butter

Chef's Seasonally Fresh Vegetable

Your Choice of Potato or Rice

Honey & Brown Sugar Mashed Sweet Potatoes

Yukon Gold Garlic Mashed Potatoes

Roasted Balsamic Potatoes

Wild Rice Pilaf

Your Choice of Two Entrées

Grilled Pork Tenderloin with Apple Hash and Maple Cider Demi-Glace

Grilled Airline Chicken with a Roasted Garlic Gorgonzola Fondue

Grilled New York Strip Steak with Bone Marrow Butter and Mushroom Fricassee

Sliced Filet Mignon with Portobello Mushroom Demi-Glace

Seared Diver Scallops with Sweet Onion Saffron Risotto and Sambuca Marmalade

Lemon & Basil Marinated Grilled Swordfish with a Lobster Buerre Blanc

∞ OR ∞

Duet Plate: 10 oz. Slow Roasted Prime Rib with a Robust Au Jus
Aside a 5 oz. Canadian Lobster Tail Topped with Béarnaise Sauce



\$115 PER PERSON

Please Add
7% Sales Tax 20% Gratuity,
& Production Fee (If Applicable)

Final Guest Count By Entrée Selection
is Due 14 Days Prior To Event



TIER 4 **PACKAGE**



BAR

Champagne Station Upon Arrival

5 Hours of Open Bar Featuring:

Absolut, Tito's, or Stolli Vodka, Seagram's VO, Bombay Sapphire, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Johnnie Walker Red, Cuervo Gold Tequila, Jack Daniels, Paddy's Irish Whiskey, Kahlúa

Your Choice of 4 Beers

Coors Light, Yuengling Lager, Bud Light, Michelob Ultra, Sam Adams Lager or Seasonal, Heineken, Heineken Light

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

A Champagne Toast With Raspberries Or Strawberries (Seasonal)
For Your Guests To Salute The Newly Married Couple

Your Choice of 3 Cordials

Bailey's Irish Cream, Di Saronna Amaretto, Courvoisier VS, Frangelico, Limoncello

HORS D' OEUVRES

Seasonal Bruschetta Bar

Classic Tomato Bruschetta with Fresh Mozzarella, Balsamic Glaze,
and Fresh Basil Chiffonade

Forest Mushroom Bruschetta with Herbed Ricotta and Thyme Infused Olive Oil
Sliced Prosciutto, Fire Roasted Peppers, and Gorgonzola Crumbles

Shrimp Cocktail with Bloody Mary Cocktail Sauce
Savory Lobster Dip with Pita Chips

Hand-Rolled Sushi Display

Spicy Shrimp Roll & Crunchy Chicken Teriyaki

Artisan Flatbread Pizzas

Forest Mushroom, Thyme & Herbed Ricotta
Fig, Arugula, & Prosciutto with Mascarpone
Roasted Red Pepper, Caramelized Onion, & Chevre

Hand Passed Hors d' Oeuvres

Your Choice of Five Selections from Tier 2



TIER 4 PACKAGE

ENTRÉES

Your Choice of One Salad

Longfellows BLT Salad - Romaine Lettuce with Sliced Tomatoes,
Hickory Smoked Bacon and Bleu Cheese Dressing

Mixed Greens with Dried Sweet Cranberries and Gorgonzola Cheese
with a Light Balsamic Vinaigrette

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

Accompaniments

Fresh Rolls with Butter
Chef's Seasonally Fresh Vegetable

Your Choice of Potato or Rice

Honey & Brown Sugar Mashed Sweet Potatoes
Yukon Gold Garlic Mashed Potatoes
Roasted Balsamic Potatoes
Wild Rice Pilaf

Your Choice of Two Entrées

Grilled Pork Tenderloin with Apple Hash and Maple Cider Demi-Glace

Chicken Kiev Breaded Chicken Stuffed with an Herb Garlic Compound Butter

Flame Grilled Filet Mignon with a Maytag Bleu Cheese Crust
and Warm Bacon & Onion Marmalade

Grilled NY Strip Steak with Bone Marrow Butter and Mushroom Fricassee

Oven Roasted Alaskan Halibut Fillet with a Lemon & Crab Butter Sauce

Shrimp & Scallop Stuffed Maine Lobster with Herbed Drawn Butter

∞ OR ∞

Duet Plate: Sliced Filet Mignon and Lobster Cake Topped with a Shrimp & Cognac Cream Sauce

Dessert

Viennese Table with Assorted Italian Cookies & Pizzelles, Tiramisu,
Hot Zeppole with Powdered Sugar, Fresh Fruit, Petit Fours,
Cannoli, and Chocolate Dipped Strawberries



\$145 PER PERSON

Please Add
7% Sales Tax 20% Gratuity,
& Production Fee (If Applicable)

Final Guest Count By Entrée Selection
is Due 14 Days Prior To Event



DINNER STATIONS PACKAGE



Another popular option is a more casual meal. Our Dinner Stations package lets your guests enjoy as much as they'd like, while they mix and mingle, and celebrate your Wedding.

Start by choosing your two favorite Themed Stations. Each of the Stations includes hors d'oeuvres for cocktail hour, as well as salad & entrée offerings, and has options within the menu that will allow you to customize your Package to suit your vision for your perfect day. A 5-hour open bar package provides a nice variety, and includes a champagne toast for your guests to toast the happy couple! Additional enhancements are also available to further customize your big day— just ask!



BAR

Champagne Station Upon Arrival

5 Hours of Open Bar Featuring:

Tito's or Smirnoff Vodka, Seagram's 7, Tanqueray Gin, Bacardi Light & Castillo Spiced Rum, Castillo Coconut Rum, Johnny Walker Red, Giro Tequila, Jim Beam Bourbon, Triple Sec, Kahlúa

Your Choice of 4 Beers

Coors Light, Yuengling Lager, Bud Light, Michelob Ultra, Sam Adams Lager & Heineken

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

A Champagne Toast For Your Guests To Salute The Newly Married Couple



\$95 PER PERSON

Please Add
7% Sales Tax 20% Gratuity,
& Production Fee (If Applicable)

Final Guest Count
is Due 14 Days Prior To Event



DINNER STATIONS

PLEASE CHOOSE TWO THEMED STATIONS



LITTLE ITALY STATION

Your Choice of Three Displayed Hors D'oeuvres

Antipasto Board Featuring

Sliced Buffalo Mozzarella and Vine-Ripened Tomato Platter, Aged Gorgonzola Wedge, Fire Roasted Bell Peppers, Crusty Italian Bread and Assorted Marinated Vegetables & Spreads

Stromboli (Choice of Two):

Chicken & Hot Pepper, Italian 3 Meat, Sausage & Peppers, Pepperoni & Onion

Black Mussels Fra Diavlo in a Spicy Tomato Sauce with Shaved Parmesan

Italian Flatbread Pizzas

Sopesatta, Prosciutto, & Capicola with Red Peppers and Provolone
Classic Caprese Pizza with Tomato, Mozzarella, & Basil

Crispy Fried Calamari with Hot Sliced Peppers, Fresh Marinara and Balsamic Glaze

Your Choice of Two Hand Passed Hors D' Oeuvres from Tier 1



Salad

Classic Caesar with Homemade Garlic Croutons, Shaved Parmesan and White Anchovies

Accompaniments

Roasted Potatoes Oreganata
Sautéed Utica Greens with Prosciutto in a Parmesan Garlic Sauce
Fresh Rolls & Butter

Your Choice of One Chef-Attended Station

Sliced Beef Tenderloin with Balsamic Glazed Onions, Peppers and Mushrooms
Shrimp Scampi Action Station with Lemongrass Infused Rice

Your Choice of Three Entrees

Fig & Prosciutto Filled Ravioli with Chevre Cream Sauce
Breaded Chicken Cutlets and Sautéed Garlic Vinegar Peppers
Penne Calabrese with Italian Sausage and Basil Leaves in a White Wine Garlic Sauce
Traditional Linguine with White Clam Sauce
Homemade Eggplant Parmesan Roulade with Fresh Marinara and Melted Mozzarella & Parmesan Cheeses



DINNER STATIONS

PLEASE CHOOSE TWO THEMED STATIONS



ASIAN STATION

Your Choice of Three Displayed Hors D'oeuvres

Authentic Vegetable Eggrolls

Fried Pork Pot Stickers with Hot Ginger Sauce

Hot Shrimp Rolls with Hoisin Dipping Sauce

Asian Noodle Salad with Cashews and Pulled Chicken

Hand-Rolled Sushi Display:

Spicy Shrimp Roll

Crunchy Chicken Teriyaki

Your Choice of Two Hand Passed Hors D' Oeuvres from Tier 1



Salad

Mandarin Orange Salad with Baby Lettuce, Crunchy Chinese Noodles, and Snap Peas
Drizzled with Honey Ginger Dressing

Accompaniments

Lemongrass and Chai Tea Infused Rice
Snap Peas in a Hot Garlic Sauce with Peanuts and Mandarin Oranges
Fresh Rolls & Butter

Your Choice of One Chef-Attended Station

Flame Kissed Szechuan Skirt Steak with Hot Chili Sauce

Asian Seared Sesame Seed Crusted Ahi Tuna with Spiced Asian Slaw

Your Choice of Three Entrées

Singapore Street Noodles with Chicken, Shrimp, Vegetables and Rice Noodles

Hunan Style Hot Fish with a Spicy Sweet Chili Sauce & Baby Bok Choy

Mongolian Beef with Sweet Soy Glazed Flank Steak, Wok Seared with Scallions and Garlic

Sweet & Sour Pork with Onions, Peppers, and Baby Corn

Vegetarian Stir Fry in a Curry Sauce



DINNER STATIONS

PLEASE CHOOSE TWO THEMED STATIONS



AMERICAN CLASSIC STATION

Your Choice of Three Displayed Hors D'oeuvres

Classic Bacon, Artichoke, & Spinach Dip with Warm Pita

Caramelized Onion, Bacon & Cheddar Grilled Cheese Minis
with Tomato Soup Shooters

Buffalo Chicken Stromboli

Turkey Sage Meatballs with Cranberry Chutney

Firecracker Shrimp Cocktail Martinis with Spicy Sriracha Cocktail Sauce

Your Choice of Two Hand Passed Hors D' Oeuvres from Tier 1



Salad

BLT Wedge Salad with Brioche Croutons, Slab Bacon, Vine-Ripened Tomatoes
and an Herb Buttermilk Ranch Dressing

Accompaniments

Honey Glazed Dill Carrots
Potatoes & Onions Au Gratin
Fresh Rolls & Butter

Your Choice of One Chef-Attended Station

Maple Brined Roast Turkey with Cornbread Stuffing, Pan Gravy,
and Whole Berry Cranberry Sauce

Garlic Crusted Prime Rib of Beef with Robust Au Jus

Your Choice of Three Entrées

Classic Southern Fried Chicken Thighs with Country Gravy

Garlic Tossed Shrimp Scampi Over Pasta

Kentucky Bourbon Salmon with a Pineapple, Soy Sauce & Bourbon Glaze

Barbeque Pulled Pork Macaroni & Cheese

Forest Mushroom Ravioli with a Rich Marsala Sauce



HAND PASSED HORS D'OEUVRES



TIER 1

Sweet Pea Parmesan Arancini

Sausage Stuffed Mushroom

Grilled Citrus Garlic Chicken Satay

Buffalo Cauliflower with Blue Cheese Dip

Fried Olives with Red Pepper Aioli

Bacon Cheddar Tots with Arugula Aioli

Flash Fried Artichoke Hearts

Goat Cheese Fritters with Orange Scented Honey

Mini BLT with Buttermilk Basil Dressing

Kobe Meatball with Coney Island Hard Root Beer Glaze





HAND PASSED HORS D'OEUVRES



TIER 2

Scallop Carbonara Arancini
Lobster and Spinach Stuffed Mushroom
Chicken Cordon Bleu with Dijon Aioli
Fried Calamari Cones with Thai Chili Glaze
Seared Scallop with Sambuca Marmalade
Short Rib Spoons with Horseradish Mashed Potatoes
Crab and Corn Fritters with Old Bay Remoulade
Crispy Lobster Ravioli with Lemon Aioli
Short Rib Taco with Spiced Slaw and Jalapeño Crema
Spicy Coconut Lime Grilled Shrimp with Mango Purée





POPULAR ENHANCEMENTS



THE PIER AT LONGFELLOWS ~ \$16

Jumbo Shrimp, Lime Infused Scallops, Oysters on the Half Shell, Littleneck Clams, Poached New Zealand Mussels, Homemade Crab Cakes Finished with Grilled Asparagus Spears, Bacon & Horseradish Dip with Longfellow's Chips, Lobster and Cheese Dip with Deep Fried Pita Chips

PLEASE SELECT ONE PLATED APPETIZER ~ \$15

Ginger Orange Glazed Scallops with Sautéed Arugula
Asian Lobster Tail Spring Roll with Sweet and Spicy Chili Sauce
Filet Mignon Yakatori Skewers in a Sweet Soy & Sake Marinade
Texas Prime Rib Rolls with Bacon Horseradish Sour Cream
Cheese Stuffed Bacon Wrapped Shrimp with a Carolina BBQ Sauce Glaze
Sicilian Artichoke Bottoms
Citrus Swordfish Brochette with Pomegranate Dipping Sauce

PLEASE SELECT ONE CHEF-ATTENDED CARVING STATION ~ \$9- \$12.50

\$125 CHEF FEE WILL APPLY

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce
Sweet Fresh Baked Ham Served with Fruit Chutney
Rosemary Rubbed Pork Loin Stuffed with Roasted Garlic,
Dried Apricots and Cranberries with a Port Sauce
Steamship Round (Available For Parties of 150 People or More)



Pepper Encrusted Filet Mignon Tenderloin with Mushroom Demi-Glace
Herb Encrusted Prime Rib Roast
with Horseradish Sour Cream Sauce and Gorgonzola Fondue

PASTA STATION ~ \$10

Rigatoni Tossed with Fresh Vegetables and Our Homemade Marinara Sauce,
Classic Fettuccini Carbonara with Alfredo Sauce and Diced Bacon,
and Seafood Scampi Featuring Shrimp, Scallops, and Mussels Served Over Linguini
in a White Wine Lemon Butter Sauce

SUSHI & ASIAN TAPAS STATION ~ \$12

Chicken Teriyaki "Sushi", Pan Seared Sesame Encrusted Tuna with Wasabi Oil
Drizzle, Dynamite Shrimp, Tangy Pot Stickers with Chives & Teriyaki,
Spicy Shrimp Roll, Five Spice Ribs with Hoisin Glaze



POPULAR ENHANCEMENTS



MAC & CHEESE STATION ~ \$7

Chef's Four Cheese Macaroni and Cheese with a Cracker Crust

Let Your Guests Add Their Favorite Toppings:
Bacon Crumbles, Broccoli, Roasted Chicken, Sweet Peas, Romano Cheese,
Crispy Fried Onions, Steamed Asparagus, and Olives

MAKE YOUR OWN SUNDAE BAR ~ \$7

A Great Way for Your Guests to Have Some Fun!
Our Locally Made Vanilla & Chocolate Ice Cream can be Topped with M&M's,
Gummy Bears, Peanuts, Sprinkles, Whipped Cream, Cherries,
and *Sundaes' Best* Hot Fudge

MINI DESSERT DISPLAY ~ \$10

Let Your Guests Enjoy a Grand Finale to Their Evening:
Chocolate Chip Cannolis, Assorted Mini Cheesecakes, Chocolate Drizzled Cream
Puffs, Oven Baked Peanut Butter Cookies, Sliced Fresh Fruit

LATE NIGHT SNACK STATION ~ \$10

Mini Hamburger Sliders
Mini Hot Dogs
Buffalo Chicken Dip with Parmesan Pita Chips
Beer Battered Onion Rings
Sweet Potato Fries with Raspberry Melba Dipping Sauce

JAVA BAR ~ \$5

Treat Your Guests to This Wonderful After Dinner Experience:
Assorted Biscotti, Various Flavored Syrups and Creamers, Assorted Tazo Teas,
Andes Mint Candies, and Raw Sugar Sticks

ASK YOUR EVENT PLANNER ABOUT OTHER AVAILABLE ENHANCEMENTS!

ALL PRICES ARE PER PERSON
PLEASE ADD 7% TAX & 20% GRATUITY



LONGFELLOWS RECOMMENDATIONS



THERE MAY ONLY BE TWO OF YOU WALKING DOWN THE AISLE,
BUT THE NUMBER OF PEOPLE THAT WILL HELP YOU PLAN THE PERFECT WEDDING
IS FAR GREATER. WE HAVE COMPILED THIS LIST OF VENDORS THAT WE LOVE,
WHO CAN HELP YOU PLAN YOUR DREAM WEDDING.
WE WELCOME THE OPPORTUNITY TO WORK WITH OTHER VENDORS AS WELL.

Entertainment- Disc Jockeys

Cool Cat Entertainment, Vinny Liotta
(518) 384-2288
www.eventsbycoolcat.com

Music Man Entertainment, Mike Garrasi
(518) 842-4065
www.musicmanentertainment.com

Mitch Frasier
(518) 399-5507
www.mitchfrasier.com

Hersh Productions, Mark Hersh
(518) 885-5604
www.hershproductions.com

Andy Pratt
(518) 644-9762
www.djandypratt.com

Metro Music, Patrick Bergeron
(518) 928-4881
www.metromusicny.com

Paul Malo
(518) 495-2970

The Piano Man's DJ Productions
(518) 690-7118
www.pianomandj.com

Saratoga Sound DJ
(518) 664-8310
www.saratogasounddj.com

Entertainment- Live

Karlina Caldicott (Harpist)
(518) 226-0508
www.thelivingharp.com

All Seasons Trio
(518) 456-3493
www.allseasonstrio.com

New York Players
1-877-866-2263
www.newyorkplayers.com

Kathleen Bowman (Cellist)
(865) 257-2283
bowmancello@gmail.com

Spa City Duo
(518) 587-7138
www.spacityduo.com

Rich Ortiz
(219) 531-1794
www.richortiz.com

Audiostars
(518) 225-1110
www.theaudiostars.com

Soul Session, Garland Nelson
(518) 583-8102
www.soulsession.com

Photographers

Rob Spring Photography
(518) 584-0596
www.robspringphotography.com

Niki Rossi Photography
(518) 495-1593
www.nikirossi.com

Louis Torres Photography
(518) 605-6565
www.louistorres.com

Dexter Davis
(518) 391-2338
www.dexphotos.com

Susan Blackburn
(518) 584-4237
www.susanblackburn.biz

Viscosi Photography
(518) 762-2780
www.viscosiphotography.com

Bigler Productions
(518) 290-0816
www.biglerproductions.com

Tiffany Wayne
(518) 928-3256
www.tiffanywayne.com

Heather Bohm-Tallman
(978) 500-2301
www.hbtphoto.com

Matt Ramos
(518) 377-4346
www.mattramosphotography.com

Eyes Wide Shutter
(518) 587-2286
www.eyeswideshutter.net

Tracey Buyce
(518) 441-2704
www.traceybuyce.com

Candidly Beth Photography
(518) 309-4325
www.candidlybeth.com

Paul Saunders
(518) 642-2020
www.pspphotography.com

Linda Conley
(518) 445-0106
www.lindaconley.com

Videographers

Lance Wheeler Video
(518) 851-7398
www.lancewheelervideo.com

T.R Laz
(518) 458-7008
www.trlaz.com

Niki Rossi Photography
(518) 495-1593
www.nikirossi.com

Bigler Productions
(518) 290-0816
www.biglerproductions.com

Brett Wasserman
(518) 464-0364
www.bretthowardfilms.com

Florists

The Petal Pusher
(518) 399-6398
www.thepetalpusherflorist.net

Posie Peddler
(518) 587-8273
www.posiepeddler.com

Dehn's Flowers
(518) 584-1880
www.dehnsflowers.com

Heaven Scent
(518) 577-1108
www.heavenscentfloralart.com

Fleuracious
(518) 283-7262
www.fleuraciousdesigns.com

Central Market Florist, Price Chopper
(518) 580-9175
www.centralmarket.com

Renaissance
(518) 464-6002
www.renaissancefloraldesign.com

Rena's Fine Flowers
(518) 584-3470
www.renasfineflowers.com

Blooms & Vines
(518) 695-5224
www.bloomsandvines.com

Anthology
(518) 723-2020
www.anthologydesignstudio.com

Ambiance
(518) 446-9900
www.ambianceflorals.com



LONGFELLOWS RECOMMENDATIONS



Florists Cont'd

Hidden Gardens
(518) 583-3335
www.hiddengardensofsaratoga.com

North Country Flowers
(518) 692-8462
www.northcountryflowers.com

Douglas Koch
(518) 444-4300
www.douglaskoch.com

Blooms
(518) 232-3317
www.bloomsfloraldesign.com

Poppy Tree Floral Designs
(518) 496-3347
www.poppytreefloral.com

Matrazzo Florist
(518) 664-4343
www.matrazzoflorist.com

Bakeries & Sweets

J & S Watkins
(518) 383-1148
www.jswatkins.com

Coccadotts
(518) 280-0253
www.coccadotts.com

Saratoga Sweets
(518) 373-0073
www.saratogasweets.com

Piece of Cake
(518) 477-5575
www.pieceofcakebakeryandcafe.com

Sweet Expressions
(518) 729-0157
www.amymears.com

Cake By Alissa
(518) 727-7157
www.cakebyalissa.com

The Bread Basket
(518) 587-4233
www.saratogabreadbasket.com

Lake George Baking Company
(518) 668-2002
www.lakegeorgebakingcompany.com

Jewelers

Littman Jewelers
(518) 456-3699
www.littmanjewelers.com

Glennpeter Jewelers
(518) 383-5295
www.glennpeterjewelers.com

N. Fox Jewelers
(518) 587-7777
www.nfoxjewelers.com

Ceremony Officials

Reverend Wendy Lyons
(518) 882-6773
www.aweddinginthecountry.com

Rabbi Monte & Anna Sugarman
(518) 587-0598
www.interfaith-wedding.org

Reverend Dr. Joe A. McKay
(518) 743-9099

Jim & Ed
(518) 810-6410
www.wemarryu.com

John Rubenstein & Linda Motzkin
(518) 584-8730

Reverend Joy Burke
(518) 583-4668
www.revjoyburke.com

Father Christopher Richard
(518) 859-5710
www.FrRichard.com

Victoria O. Milne
(518) 810-9107
www.sanctuaryheart.com

Judge Labelle
(518) 584-4160

Judge David Mathis
(518) 695-3661

Jessica Rowell
(518) 858-0141

Rent A Priest
www.rentapriest.com

Invitations

Paper Dolls of Saratoga
(518) 583-4084
www.paperdollsofsaratoga.com

The Pink Orange
(914) 946-8417
www.thepinkorange.com

KC Framing & Fabrics
(518) 580-9055
www.kcframingandfabrics.com

Formalwear

Tuxego
(518) 383-7701
www.tuxego.com

Men's Wearhouse
(518) 371-2430
www.menswearhouse.com

Mr. Formal Wear, Justin Willock
(518) 886-1599
www.mrformalwear.com

Bridal Shops

Danielle's
(518) 584-7067
www.danielles-bridalofsaratoga.com

Lily of Saratoga
(518) 587-5017
www.lilysaratoga.com

Bridal Gallery by Yvonne
(518) 782-9333
www.bridalgallerybyyvonne.com

Something Bleu Bridal
(518) 584-0962
www.somethingbleubridal.com

Brides & More Discount Bridal
(518) 664-1189
www.bridesandmoreboutique.com

Beauty Salons & Spas

Classical Concepts Salon & Spa
(518) 587-6039
www.classicalconceptsaveda.com

Crystal Spa
(518) 584-2556
www.thecrystalspa.net

Make Me Fabulous
(518) 885-2929
www.makemefabulous.com

Kimberly's A Day Spa
(518) 785-5868
www.kimberlysadayspa.com

Sanctuary Spa
(518) 587-5219
www.sanctuarysaratoga.com

Autumn Wright Hair & Make-Up
(518) 362-6991

Enve Hair Loft
(518) 583-4232

Consultants

Taia Younis, Event Planner
(518) 487-8128
www.inspired-occasions.com

Katie O'Malley, Event Planner
(518) 275-6813
www.katicoevents.com

Stacy Jubert, Events with Style
(518) 281-4722
<http://eventswithstylealbany.com/>

Anna Marie Perrotti, Sand Dollar Travel
(518) 348-1233
www.sanddollartravelandcruises.com



LONGFELLOWS RECOMMENDATIONS



Partner Venues

Canfield Casino
(518) 587-3550
www.saratoga-springs.org

Saratoga Automobile Museum
(518) 587-1935
www.saratogaautomuseum.org

The Barns of Nipmoose
(518) 944-4414
www.nipmoosebarns.org

National Museum of Dance
(518) 584-2225
www.dancemuseum.org

Saratoga Springs City Center
(518) 584-0027
www.saratogacitycenter.org

The Hyatt Place
(518) 885-1109
www.saratogamalta.place.hyatt.com

Liberty Ridge Farm
(518) 664-1515
www.libertyridgefarmny.com

DZ Farm
(518) 583-1142
www.dzrestaurants.com/dz-farm

Pruyn House
(518) 783-1435
www.pruynhouse.org

National Museum of Racing
(518) 584-0400
www.racingmuseum.org

Anne's Washington Inn
(518) 584-9807
www.anneswi.com

Leona Grace Ballroom
(518) 274-3014
www.leonagraceballroom.com

The Appel Inn
(518) 861-6557
www.appelinn.com

Gardenworks Farmstead
(518) 854-3250
www.gardenworksfarm.com

Burlap & Beams
(518) 366-3394
www.burlapandbeams.com

Sixty State Place
(518) 432-3600
www.sixtystateplace.com

989 North
(518) 792-6092
www.adirondackweddingcenter.com

The Wedding Barn at Lakota's Farm
(518) 677-3140
www.lakotaweddingbarn.com

Transportation

A Destiny Limousine
(518) 587-5221
www.adestinylimo.com

All Occasions Limo
(518) 479-LIMO
www.alloclimo.com

Premiere Limousine
(518) 459-6123
www.premierelimo.com

Today's Limousine
(518) 452-4242
www.todayslimo.com

Saratoga Horse & Carriage
(518) 584-8820
www.saratogahorseandcarriage.com

Upstate Tours
(518) 584-5252
www.upstatetours.com

Saratoga Trolley/ Horsin' Around
(518) 810-4224
www.horsintours.com

Rentals & Extras

Fine Affairs
(518) 587-4648
www.fineaffairs.com

Rain or Shine
(518) 587-8755
www.tentrent.com

Clifton Park Rental
(518) 877-7449
www.cliftonparkrental.com

Total Events
(518) 383-8602
www.totaleventsmanagement.com

Belmonte & Sons Tents & Events
(518) 580-1721
www.allerdicepartyrentall.com

Magnet Man
1-800-978-2116
www.themagnetman.com

Saratoga Photo Booth
(518) 584-6473
www.saratogaphotobooth.com

The Ice Man, Custom Ice Sculptures
(518) 747-5221
chef4ice@roadrunner.com

Red Carpet Entrances
(518) 339-5520
www.redcarpetentrances.com

Smile Lounge Photo Booth
(518) 882-7326
www.smileloungephotoboothny.com

Hotel Accommodations

Longfellow's Hotel
(518) 587-0108
www.longfellows.com

Anne's Washington Inn
(518) 584-9807
www.anneswi.com

The Saratoga Hilton
(518) 584-4000
www.thesaratogahotel.com

Union Gables
(518) 584-1558
www.uniongables.com

Batcheller Mansion
(518) 584-7012
www.batchellermansioninn.com

Comfort Inn
(518) 584-2100
www.comfortinn.com

Saratoga Arms
(518) 584-1775
www.saratogaarms.com

Gideon Putnam
(518) 584-3000
www.gideonputnam.com

Hilton Garden Inn
(518) 587-1500
www.hilton.com

Inn at Saratoga
(518) 583-1890
www.theinnatsaratoga.com

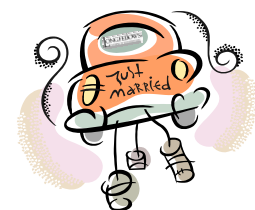
Hampton Inn
(518) 584-2100
www.hamptoninn1.hilton.com

Holiday Inn
(518) 584-4550
www.holidayinn.com

The Hyatt Place
(518) 885-1109
www.saratogamalta.place.hyatt.com

Marriott Residence Inn
(518) 584-9600
www.marriott.com

Courtyard by Marriott
(518) 226-0538
www.marriott.com





Are you a member of our Passport to Savings program?

You must be signed up before your private event is booked in order to be eligible to receive points.

Your Sales Manager can give you an application. For every dollar spent on food and beverage, you get a half a point, and every 250 accumulated points is worth \$25 towards dinner in our restaurant, overnight accommodations at Longfellow's Hotel, or at our sister restaurant, The Olde Bryan Inn.

And your points never expire!

Ask for a sign-up form today, and start saving those points!

Whenever you dine with us, let your server know that you want your points, and they will take it from there. If you'd like, we will also add your e-mail address to our mailing list, so you can receive our monthly newsletter, first notice of upcoming events, seasonal specials, and wine-pairing dinners.

LONGFELLOWS
CATERING TO YOUR EVERY NEED

**Olde
Bryan Inn**
ORIGINALLY ESTABLISHED 1773




Rob Spring
PHOTOGRAPHY