

LONGFELLOWS

HOTEL AND CONFERENCE CENTER



Saratoga's Meeting Place®

RELAX

We have it covered.

At Longfellow's Hotel and Conference Center our primary goal is to exceed your expectations. Whether it is a modest meeting or a major conference, our skilled representatives are there to guarantee that your event is a success.

THE CONFERENCE CENTER

Our Conference Center combines elegant surroundings with state-of-the-art communications technology. Longfellow's ergonomically designed and equipped conference rooms are expertly adaptable to executive board retreats, team-setting seminars and customized training sessions. Rooms range in sizes large enough for training sessions and seminars to private executive retreats.

To assure your meeting is a success, we provide T-1 internet access, phone/FAX connection, photocopying, shipping and courier service, LCD, overhead projectors and screens, slide projector, wireless microphone, TV, VCR and flip charts. And we are always there to fill your special needs.

Our Conference Rooms and Executive Retreats

Conference room and Banquet room layouts will be customized to suit your needs.

If you do have any special requirements please call us – 518 587-0108.



About Our Conference Center

Longfellow's Conference Center was specifically designed to accommodate all of your communications and presentation needs, as well as, adapt to the continually increasing technological advances. We include with our state-of-the-art technology, an extensive list of Audio/Visual equipment. We also offer all of the traditional materials which include Flip Charts, Dry Boards, Overhead and 35mm Slide Projectors.

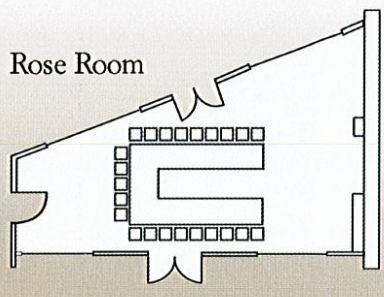
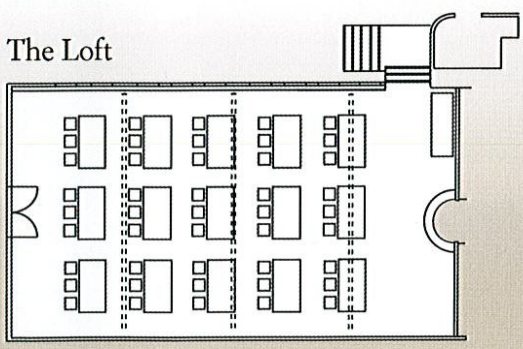
A complete list of equipment can be found on our website at www.longfellows.com. And remember, we are always willing to accommodate.

Conference Room features:

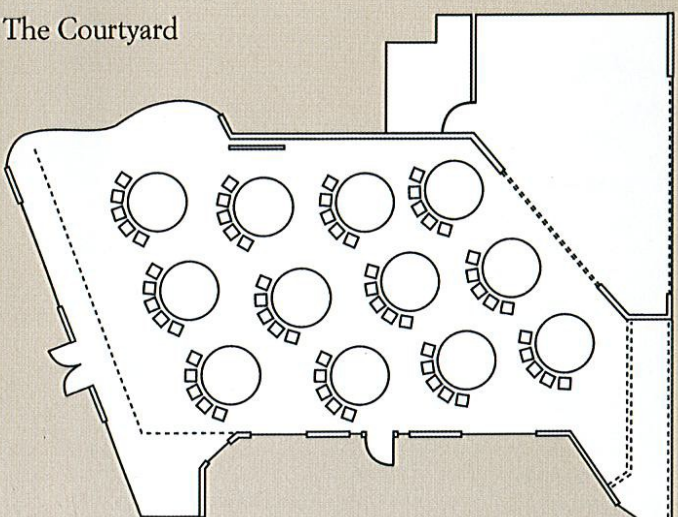
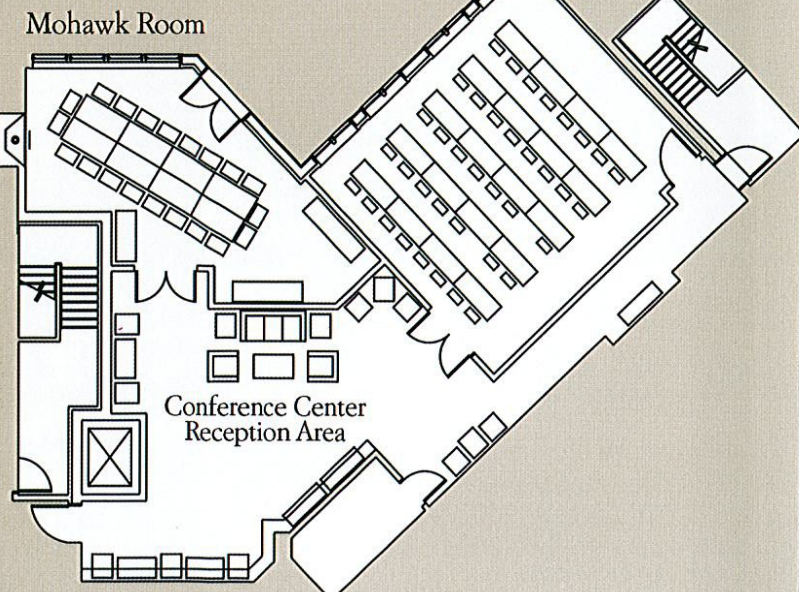
- Teleconferencing/Videoconferencing availability
- Ceiling Mounted Automatic Screens
- Advanced sound systems
- Broadcast-quality videotaping
- Built-in LCD, DVD, CD, and VCR
- Workstation wall-mounted data connections
- 45 high-speed Internet connections accessed via T1
- Plush ergonomically designed chairs
- Oversized conference/training tables
- Experienced Conference Planning Manager on site



Meeting Space	Square Footage	Theatre	Classroom	Reception	Banquet	Board Table
Mohawk Room	500	30	18	45	30	25
Hiawatha Room	780	50	44	90	60	25
Loft	1480	70	30	90	70	25
Rose Room	640	40	30	50	40	20
Courtyard	2300	200	75	250	150	

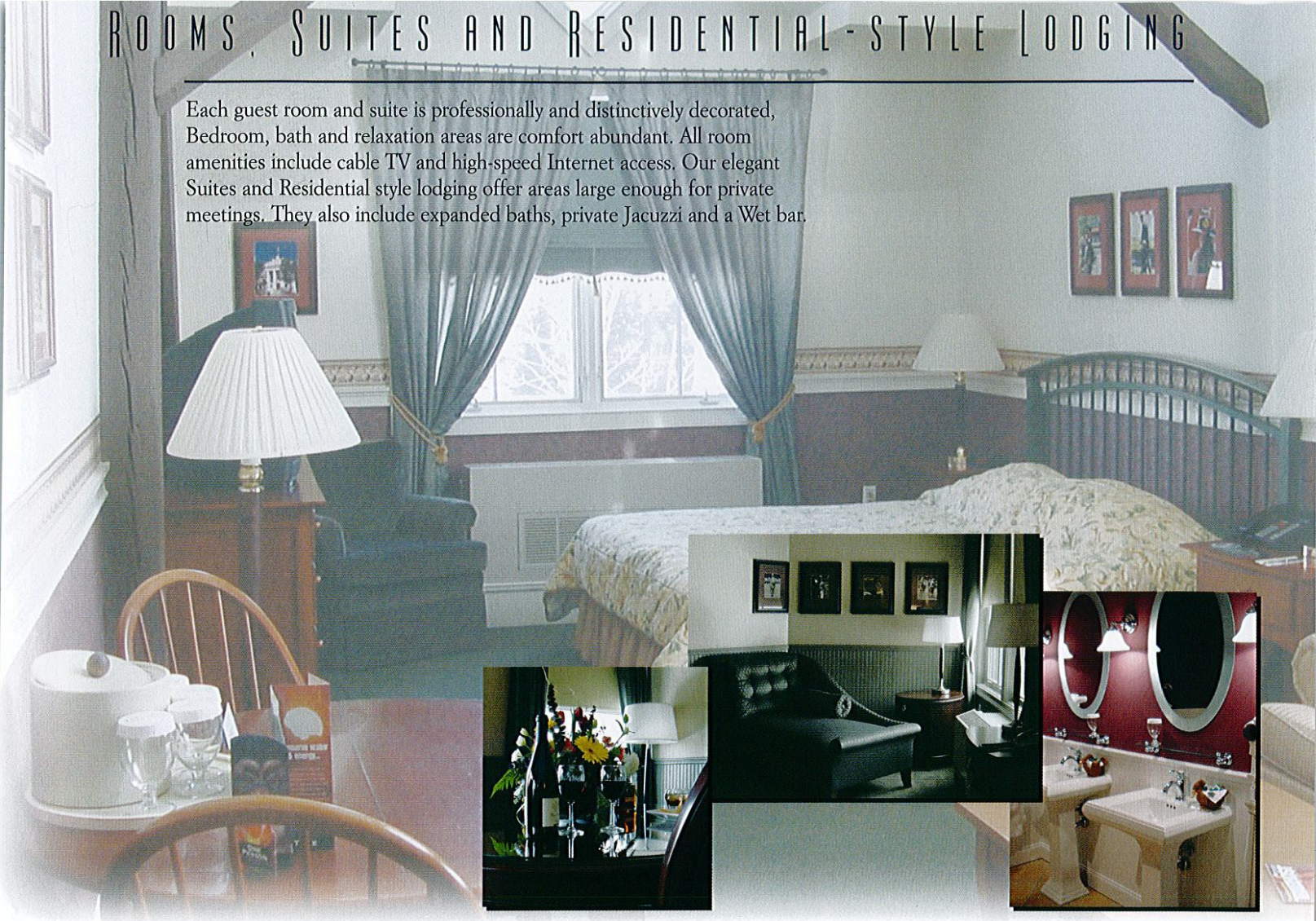


Hiawatha Room



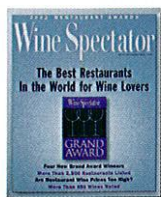
ROOMS, SUITES AND RESIDENTIAL-STYLE LODGING

Each guest room and suite is professionally and distinctively decorated. Bedroom, bath and relaxation areas are comfort abundant. All room amenities include cable TV and high-speed Internet access. Our elegant Suites and Residential style lodging offer areas large enough for private meetings. They also include expanded baths, private Jacuzzi and a Wet bar.



... AND FOR YOUR DINING PLEASURE

If you need to get away for a private lunch or dinner Longfellows Restaurant is regarded as one of the most congenial dining spots in the Saratoga Region. Enjoy a glass of wine from our extensive Wine List, while relaxing in an open loft setting or in the spacious courtyard.



Wine Spectator Award of Excellence – 2000, 2001, 2002 & 2003
Restaurant & Hospitality Rating Bureau International Award of Excellence – 2001
Santé Restaurant Awards Certificate of Achievement – 2003



500 Union Avenue, Saratoga Springs, NY 12866
Phone: (518) 587-0108 Fax: (518) 587-6649
www.longfellows.com

Event Planning Check List

To make every aspect of your function as worry free as possible, please provide us with the following information:

Number of Guests Attending:

The appropriate space will be set aside based on this number. Please keep us informed of changes in the number. Space will not be guaranteed if the number grows substantially.

Schedule of Events:

To help keep your event flowing smoothly please provide the schedule of events. Example: start, breaks, meals, breakouts, and end times. Any changes to this schedule would have to be approved by the Sales Department.

Choice of Room Set-Up:

Classroom Style:	Rectangular tables and chairs facing in one direction.
Conference Style:	One large table with chairs around the perimeter.
Crescent:	Round tables with chairs on one side, facing one direction.
Rounds:	Round tables with chairs around the perimeter.
U-Shape:	Tables formed in a U-shape, with an opening at one end.
Hollow Square:	Tables formed in a hollow square with chairs around the perimeter.
Theatre Style:	Chairs in a line, facing one direction with a center aisle.

Title of the Event:

All events are posted on our reader board in the main lobby to direct your guests to the location of your event. Please inform us as to how you would like your group listed.

Menu Selections:

Please refer to our Banquet Menus. Custom menu planning is available. Choices for meals and breaks are due upon booking. Guarantees for meals and breaks are due 7 days prior to event date.

Banners & Signs:

Please let your Sales Representative know, and our staff would be happy to hang them.

Conference Materials:

Please advise us if any materials are to be shipped to us in advance of any event.

Hotel Accommodations:

Please indicate special needs for instructors and/or attendees, along with reservations and billing method preferred for each.

Billing Instructions:

Please advise us of your method of payment with the return of your signed event contract.



REFRESHERS & BREAKS



BEVERAGES

Regular/Decaffeinated Coffee & Tea (All Day Service)..... \$6 Per Person
 Soft drinks (Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale).....\$2 Per Can
 Bottled Water..... \$2.25 Per Bottle
 Assorted Juices (Apple, Cranberry & Orange)..... \$2.50 Per Person

THE CANDY STORE BREAK

Assorted Candy and Chocolate Displayed in Jars
 Served with Assorted Soft Drinks

\$7 Per Person
 Please add 7% Sales Tax &
 20% Gratuity

THE COOKIE JAR BREAK

An Assortment of Homemade Cookies and Brownies, with Assorted Soft Drinks
 and Pitchers of Ice Cold Milk & Battenkill Creamery Chocolate Milk

\$6 Per person
 Please add 7% Sales Tax &
 20% Gratuity

BACK TO NATURE

Granola Bars, Oatmeal Cookies, Assorted Yogurts, Whole Fresh Fruit,
 Bottled Juices, Assorted Tazo Teas and Assorted Mineral Water

\$9 Per person
 Please add 7% Sales Tax &
 20% Gratuity

ENERGIZER BREAK

Clif Bars, Protein Bars, Trail Mix, Fresh Vegetables with Hummus,
 Seasonal Fresh Berries, Bottled Water, Red Bull and Assorted PowerAde

\$10 Per person
 Please add 7% Sales Tax &
 20% Gratuity

MAMA'S NOT HOME

Cracker Jacks, Chocolate Chip Cookies, Assorted Candy Bars, Twinkies,
 Moon Pies, Ding Dongs and Assorted Soft Drinks

\$9 Per person
 Please add 7% Sales Tax &
 20% Gratuity

JAVA BAR

Enhance a Standard Coffee Station with Assorted Biscotti,
 Various Flavored Syrups and Creamers, Assorted Tazo Teas, Andes Mint Candies
 and Raw Sugar Sticks

\$5 Per person
 Please add 7% Sales Tax &
 20% Gratuity

SMOOTHIE STATION

Your Choice of Two Flavors:
 Tropical Blueberry, Strawberry Banana, Mango Colada, Orange Julius

\$12 Per person
 Please add 7% Sales Tax &
 20% Gratuity

CHIPS & DIPS

Pepper Jack Cheese Dip, Roasted Red Pepper Hummus, Black Bean Salsa,
 and Traditional Bruschetta with Garlic Crostini
 Served with Longfellows' Saratoga Chips, Tri-Colored Tortilla Chips

\$6 Per person
 Please add 7% Sales Tax &
 20% Gratuity



BREAKFAST MENUS



CONTINENTAL BREAKFAST

Assorted Breakfast Pastries

Sliced Fresh Fruit

Assorted Yogurt Cups

Breakfast Cereals with Cold Milk

Freshly Baked Bagels Served with Honey Nut and Chive Cream Cheeses

Chilled Cranberry, Apple and Orange Juices

Regular and Decaffeinated Coffee and Tea

\$11 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due 14
Days Prior to the Event

COUNTRY INN BREAKFAST BUFFET

Assorted Breakfast Pastries

Sliced Fresh Fruit

Assorted Yogurt Cups

Breakfast Cereals with Cold Milk

Freshly Baked Bagels Served with Honey Nut and Chive Cream Cheeses

Fresh Herbed Scrambled Eggs

Hickory Smoked Bacon - OR - Country Sausage Links

Corned Beef Hash

Pan Tossed Southwestern Home Fries

Chilled Cranberry, Apple and Orange Juices

Regular and Decaffeinated Coffee and Tea

\$17 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due 14
Days Prior to the Event

Certain Minimums Apply

PLATED HOT BREAKFAST

PLEASE SELECT ONE

Irish Benedict- Toasted English Muffins Topped with Corned Beef Hash and
Poached Eggs, Drizzled with Homemade Hollandaise Sauce
Served with a Side of Fresh Fruit

Vanilla Pancakes Topped with Caramel Bananas, Served with Bacon or Sausage
and Southwestern Home Fries

Homemade Sausage Gravy & Biscuits Served with Scrambled Eggs
and a Side of Fresh Fruit

Chilled Cranberry, Apple and Orange Juices
Regular and Decaffeinated Coffee and Tea

\$15 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due 14
Days Prior to the Event

Certain Minimums Apply



THE ORENDA



BRUNCH BUFFET

Assorted Breakfast Pastries, Sliced Fresh Fruit
 Breakfast Cereals with Cold Milk, Assorted Yogurt Cups
 Freshly Baked Bagels Served with Honey Nut and Chive Cream Cheeses
 Fresh Herb Scrambled Eggs
 Pan Tossed Southwestern Home Fries
 Hickory Smoked Bacon -OR- Country Sausage Links -OR- Corned Beef Hash
 Fresh Garden Salad with Your Choice of Two Dressings:
 House White Balsamic Vinaigrette
 Light Champagne Vinaigrette
 Honey Ginger
 Classic Bleu Cheese

PLEASE SELECT TWO ENTRÉES

Belgian Waffles with Butter, Real Maple Syrup, and Fruit Compote
 Homemade Vanilla Pancakes with Butter, Real Maple Syrup, and Fruit Compote



Fusilli Pasta with Gorgonzola, Mushrooms and Chicken
 Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce
 Slow Roasted Top Round of Beef Ladled with Tomato Rosemary Au Jus
 Pasta with an Old Fashioned Meat Bolognese Sauce
 Crabmeat Stuffed Sole Filet Topped with a Spinach Cream Sauce
 Homemade Roasted Vegetable Ragout with Parmesan Polenta

PLEASE SELECT ONE DESSERT

Chocolate Mousse with Whipped Cream Topping
 Chocolate and Bailey's Irish Cream Bread Pudding
 New York Style Cheesecake
 Assorted Mini Desserts

BEVERAGES

Regular & Decaf Coffee
 Assorted Tazo Teas
 Assorted Sodas
 Chilled Cranberry, Apple,
 & Orange Juices

Additional Enhancements
 Available
 Please See Supplementary
 Menus

Certain Minimums Apply

\$31 Per Person
 Please Add 7% Sales Tax &
 20% Gratuity
 Final Guest Count is Due 14
 Days Prior to the Event



DELI BUFFET



PLEASE SELECT FOUR

Honey Oven Roasted Turkey Breast
 Almond and Dried Cranberry Chicken Salad
 Garlic Rubbed Roast Beef
 Fresh Albacore Tuna Salad
 Old Fashioned Egg Salad

ACCOMPANIMENTS

Sliced Garden Tomatoes, Red Onions, Green Leaf Lettuce, Sliced Kosher Pickles,
 Hellmann's Mayonnaise & Whole Grain Mustard

PLEASE SELECT TWO CHEESES

Sliced Swiss Cheese
 Vermont Sharp Cheddar Cheese
 Aged Smoked Gouda Cheese

PLEASE SELECT TWO SALADS

Fresh Garden Salad with Your Choice of Dressing
 Italian Broccoli Salad Tossed with White Balsamic Vinaigrette
 American Pasta Salad
 Roasted Butternut Squash Salad with Warm Cider Vinaigrette
 Classic Caesar Salad with Garlic Croutons
 Grandma Jean's Potato Salad
 Chilled Tortellini Salad
 Chinatown Noodle Salad

CHEF'S CHOICE DESSERT

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
 PLEASE SEE SUPPLEMENTARY MENUS

BREADS

Whole Wheat Wraps
 Artisan Hard Rolls
 Potato Rolls
 Marble Rye

BEVERAGES

Regular & Decaf
 Coffee & Tea
 Assorted Sodas

Dressings

House White Balsamic
 Vinaigrette
 Light Champagne Vinaigrette
 Classic Bleu Cheese
 Honey Ginger

\$18 Per Person

Please Add 7% Sales Tax &
 20% Gratuity

Final Guest Count is Due
 14 Days Prior to the Event

LONGFELLOWS
 HOTEL RESTAURANT AND
 CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



ASSORTED WRAPS BUFFET



PLEASE SELECT THREE

Garlic Rubbed Roast Beef with Cheddar Cheese & Creamy Horseradish Sauce
 Honey Oven Roasted Turkey Breast with Smoked Mozzarella
 and Whole Cranberry Mayonnaise
 Almond and Dried Cranberry Chicken Salad
 Open Flame Grilled Chicken Caesar Wrap
 Vegetarian Wrap with Marinated Garden Vegetables and Hummus
 with a White Balsamic Drizzle

ACCOMPANIMENTS

All Wraps Include Lettuce & Tomato and will be Served
 on a Variety of Wrap Flavors

PLEASE SELECT TWO SALADS

Fresh Garden Salad with Your Choice of Dressing
 Italian Broccoli Salad Tossed with White Balsamic Vinaigrette
 American Pasta Salad
 Roasted Butternut Squash Salad with Warm Cider Vinaigrette
 Classic Caesar Salad with Garlic Croutons
 Grandma Jean's Potato Salad
 Chilled Tortellini Salad
 Chinatown Noodle Salad

CHEF'S CHOICE DESSERT

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
 PLEASE SEE SUPPLEMENTARY MENUS

BEVERAGES

Regular & Decaf
 Coffee & Tea
 Assorted Sodas

Dressings

House White Balsamic
 Vinaigrette
 Light Champagne
 Vinaigrette
 Classic Bleu Cheese
 Honey Ginger

\$18 Per Person

Please Add 7% Sales Tax &
 20% Gratuity

Final Guest Count is Due
 14 Days Prior to the Event

LONGFELLOWS
 HOTEL RESTAURANT AND
 CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



CONFERENCE CENTER LUNCHEON



PLEASE SELECT TWO ENTRÉES

Flame Grilled Kobe Burger

Topped with Melted Cheddar Cheese, Slab Bacon,
Sautéed Red Onion, Sliced Tomato and Baby Arugula
Served with a Side of Longfellows' Fries

Chicken Caesar Salad

Rustic Grilled Chicken Sliced Over Romaine Lettuce
with Caesar Dressing, Garlic Croutons, and Parmesan Cheese
Served with Garlic Toast

Grilled Pesto Chicken Sandwich

Tuscan Rubbed Chicken with Pesto Mayo, Lettuce, Tomato,
and Onion On a Kaiser Roll
Served with a side of Longfellows' Fries

Hot Turkey Sandwich

Open-Faced Turkey Sandwich Served with Stuffing, Longfellows' Fries,
and Homemade Gravy, with a Side of Cranberry Sauce

Shrimp Scampi

Fresh Shrimp Tossed in a Garlic Scampi Sauce
Served Over Pasta, with Garlic Toast

Fish & Chips

Beer-Battered Haddock Fillet Served with Longfellows' Fries,
Colelsaw and a Homemade Sweet Pickle Tartar Sauce

Pasta Primavera

Fresh Vegetables with Homemade Alfredo Sauce
Served Over Pasta, with Garlic Toast

CHEF'S CHOICE DESSERT

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

BEVERAGES

Regular & Decaf
Coffee & Tea
Assorted Sodas

\$20 Per Person

Please Add 7% Sales Tax &
20% Gratuity

For Parties Less Than 20,
Specific Entrée Counts will
be Obtained the Morning
of the Event

For Parties 20 or More
Entrée Counts Must be
Provided 14 Days Prior to
the Event

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



THE GEYSER LUNCHEON BUFFET



PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing

-OR-

Classic Caesar Salad with Garlic Croutons

PLEASE SELECT THREE ENTRÉES

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

Cheese Tortellini with Pesto Cream and Grilled Chicken

Chicken Alicia Topped with Roasted Red Peppers, Asparagus,
and Gorgonzola Crumbles, with an Herb Cream Sauce

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Roasted Pork Loin Over Sweet Potato Hash with Apple Chutney

Slow Roasted Top Round of Beef Ladled with Rosemary Au Jus

Hickory Smoked BBQ Pulled Pork

Oven Roasted Salmon with Fresh Tomato Relish

Crabmeat Stuffed Sole Filet Topped with a Spinach Cream Sauce

Homemade Roasted Vegetable Ragout with Parmesan Polenta

PLEASE SELECT ONE DESSERT

Chocolate Mousse with Whipped Cream Topping

Chocolate and Bailey's Irish Cream Bread Pudding

New York Style Cheesecake

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

Dressings

House White Balsamic
Vinaigrette

Light Champagne
Vinaigrette

Classic Bleu Cheese
Honey Ginger

BEVERAGES

Regular & Decaf
Coffee & Tea

Assorted Sodas

ACCOMPANIMENTS

Fresh Rolls with Butter

Chef's Choice of
Potato or Rice

Chef's Seasonal Vegetable

Certain Minimums Apply

\$26 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due
14 Days Prior to the Event

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



THE PEERLESS PLATED LUNCHEON



PLEASE SELECT ONE SALAD OR ONE SOUP

Fresh Garden Salad with Your Choice of Dressing
Classic Caesar Salad with Garlic Croutons



Butternut Squash and Apple Bisque
Italian Shrimp Soup
Ham and White Bean Soup
Roasted Corn and Chicken Chowder
Creamy Onion Soup

PLEASE SELECT TWO ENTRÉES

Fresh Cod Filet Served with Swiss Chard, Raisins, and Almonds
in a Lemon Butter Sauce

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

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

Pork Milanese aside Balsamic Vinaigrette Tossed Arugula, Tomatoes,
and Red Onion, Topped with Feta Crumbles

Herb Marinated Sliced Steak with a Deep Demi Glace Sauce

Pasta with an Old Fashioned Meat Bolognese Sauce and Garlic Bread Slices

Homemade Roasted Vegetable Ragout with Parmesan Polenta

PLEASE SELECT ONE DESSERT

Chocolate Mousse with Whipped Cream Topping
Chocolate and Bailey's Irish Cream Bread Pudding
New York Style Cheesecake

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

Dressings

House White Balsamic
Vinaigrette
Light Champagne
Vinaigrette
Classic Bleu Cheese
Honey Ginger

BEVERAGES

Regular & Decaf
Coffee & Tea
Assorted Sodas

ACCOMPANIMENTS

Fresh Rolls with Butter
Chef's Choice of
Potato or Rice
Chef's Seasonal Vegetable

Certain Minimums Apply

\$24 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count by
Entrée Selection is Due 14
Days Prior to the Event

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



THE CONGRESS TEA LUNCHEON BUFFET



DISPLAYED HORS D'OEUVRES

A Display of Fresh Fruit with Raspberry Yogurt Dip

Assorted Deviled Eggs : Please Select Two

Classic, Shrimp Cocktail, Sweet Crab, and Sun-Dried Tomato, Feta & Olive

PLEASE SELECT THREE TEA SANDWICHES

Banana Bread with Honey Walnut Cream Cheese

Cranberry Orange Bread with Chocolate Chip Cream Cheese

Pumpnickel Bread with Smoked Salmon, Capers and Watercress

Marble Rye Bread with Cajun Chopped Chicken Salad

Country White Bread With Tuna Salad

PLEASE SELECT TWO SALADS

Fresh Garden Salad Topped with Almonds & Mandarin Oranges with

Your Choice of Dressing

Classic Caesar Salad with Garlic Croutons

Garden Vegetable and Orchiette Salad

Tomato & Mozzarella Salad

DESSERT DISPLAY

Sliced Fresh Fruit

Chocolate Fondue Featuring Colossal Marshmallows and Rice Krispie Treats

Chocolate Chip Cookies, Cream Puffs, and Mini Cannoli

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

BEVERAGES

Regular & Decaf Coffee

Assorted Hot Tazo Teas

Assorted Sodas

Dressings

House White Balsamic

Vinaigrette

Light Champagne Vinaigrette

Classic Bleu Cheese

Honey Ginger

\$24 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due
14 Days Prior to the Event

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



THE EXCELSIOR

PLATED DINNER



DISPLAYED HORS D'OEUVRES

A Lavish Display Featuring Rustic Tomato Bruschetta with Garlic Crostini, Spinach and Artichoke Dip with Parmesan Pita Chips, Chickpea Salad with Tomatoes and Cucumbers, Chilled Tortellini Salad, and Pepper Jack Cheese Spread with Longfellows' Saratoga Chips

PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing
-OR-
Classic Caesar Salad with Garlic Croutons

PLEASE SELECT TWO ENTRÉES

Slow Roasted Prime Rib of Beef Ladled with Rosemary Au Jus
Grilled Pork Chop with Spinach, Feta and Peppers with Pesto Cream
Chicken Casino Topped with Bacon, Bell Peppers and Bread Crumbs with a Light Alfredo Sauce
Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Wine Sauce
Kentucky Bourbon Atlantic Salmon with a Pineapple, Soy Sauce, & Bourbon Glaze
Crabmeat Stuffed Haddock Filet Topped with a Spinach Cream Sauce
Grilled Swordfish with a Mandarin Orange and Basil Compound Butter
Homemade Roasted Vegetable Ragout with Parmesan Polenta

PLEASE SELECT ONE DESSERT

Chocolate Bundt Cake with Raspberry Sauce and Whipped Cream
Reese's Pieces Peanut Butter Mousse with Whipped Cream Topping
Mixed Berry Bread Pudding

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Dressings

House White Balsamic
Vinaigrette
Light Champagne Vinaigrette
Classic Bleu Cheese
Honey Ginger

ACCOMPANIMENTS

Fresh Rolls with Butter
Chef's Choice of
Potato or Rice
Chef's Seasonal Vegetable

\$40 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count by Entrée
Selection is Due 14 Days
Prior to the Event

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



THE RED SPRING PLATED DINNER



DISPLAYED HORS D'OEUVRES

Rustic Tomato Bruschetta with Garlic Crostini, Spinach and Artichoke Dip with Parmesan Pita Chips, Chickpea Salad with Tomatoes and Cucumbers, Chilled Tortellini Salad, and Pepper Jack Cheese Spread with Longfellows' Saratoga Chips

PLEASE SELECT ONE SOUP

Butternut Squash and Apple Bisque
Italian Shrimp Soup
Ham and White Bean Soup
Roasted Corn and Chicken Chowder
Creamy Onion Soup

PLEASE SELECT ONE SALAD

Mixed Greens with Dried Cranberries and Gorgonzola Crumbles with a Balsamic Vinaigrette Dressing
-OR-
Classic Caesar Salad with Garlic Croutons

PLEASE SELECT TWO ENTRÉES

Cajun Rib Eye Steak with Pepper Jack Stuffed Bacon Wrapped Shrimp
Gorgonzola Encrusted NY Strip Steak with a Roasted Garlic Demi Glace
Honey & Ginger Brined Pork Chop with Pomegranate Molasses Red Onions
Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Wine Sauce
Herb Roasted Airline Chicken Over Parmesan Polenta
Crabmeat Stuffed Haddock Filet Topped with a Spinach Cream Sauce
Kentucky Bourbon Atlantic Salmon with a Pineapple, Soy Sauce, & Bourbon Glaze
Oven Roasted Salmon Provençal with Tomato Basil Sauce
Vegetable Lasagna with Roasted Zucchini, Yellow Squash, Spinach, and Ricotta Cheese, Topped with Shredded Mozzarella

PLEASE SELECT ONE DESSERT

Chocolate Bundt Cake with Raspberry Sauce and Whipped Cream
Reese's Pieces Peanut Butter Mousse with Whipped Cream Topping
Mixed Berry Bread Pudding

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

ACCOMPANIMENTS

Fresh Rolls with Butter
Chef's Choice of
Potato or Rice
Chef's Seasonal Vegetable

Additional
Enhancements Available
Please See Supplementary
Menus

\$48 Per Person

**Please Add 7% Sales Tax &
20% Gratuity**

**Final Guest Count by
Entrée Selection is Due 14
Days Prior to the Event**



CORPORATE DINNER



Your Guide to Hosting a Corporate Dinner at Longfellows

Our corporate dinner menu is designed to make hosting your event effortless on your part. Your Special Event Sales manager will work with you in regards to the floor plan you require.

Upon arrival, we will prepare a selection of hors d'oeuvres for your guests. In order to ensure the freshest ingredients, our Chef will prepare a beef entree, a chicken entree, and a seafood entree based upon current menu items and available ingredients. A vegetarian option is always available, and we are happy to accommodate any dietary restrictions your guests may have. All meals will be accompanied by a dinner salad, the appropriate side dishes, and followed by a delicious dessert. Coffee, tea, and soda will be provided at no additional cost.

We do require a minimum guarantee of 10 guests for a private space at Longfellows. Regardless of the number of guests in attendance, you will be invoiced for at least 10.

If the number of guests is less than 20, a \$200.00 room rental fee will apply and entrée counts will not be required prior to the event.

For parties over 20 people, entrée counts will be required 14 days prior to the event, and the room rental fee will be waived.

The menu cost is \$39 per person, plus 7% sales tax and 20% gratuity.

We require a \$200.00 deposit, payable upon booking.

Longfellows will require a credit card number be provided prior to the event. The card number will be on file and will be used to finalize all billing, the day after the event. You will be forwarded a copy of the receipt for your records.

We will invoice you for the exact number of guests in attendance (unless attendance is below 10, then you will be billed for at least 10) on the day of your event.

Signed: _____

Date: _____

If you have any questions, please call the sales office at (518) 691-0139. We are here to help you, every step of the way. The staff and management of Longfellows Hotel, Restaurant & Conference Center are delighted you have chosen our location to host this important event for you. We are here to "Cater to Your Every Need."



THE HATHORN

PLATED DINNER



DISPLAYED HORS D'OEUVRES

A Lavish Display Featuring Rustic Tomato Bruschetta with Garlic Crostini, Spinach and Artichoke Dip with Parmesan Pita Chips, Chickpea Salad with Tomatoes and Cucumbers, Chilled Tortellini Salad, and Pepper Jack Cheese Spread with Longfellows' Saratoga Chips

HAND PASSED HORS D'OEUVRES

Your Choice of Four
See Separate Page for Options

PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing
Classic Caesar Salad with Garlic Croutons
Wedge Salad with Hearts of Romaine, Tomatoes, Brown Sugar Bacon Crumbles, and Creamy Bleu Cheese Dressing

PLEASE SELECT TWO ENTRÉES

Gorgonzola Encrusted NY Strip Steak with a Roasted Garlic Demi Glace
Grilled Salmon with Mandarin Orange Basil Compound Butter
Grilled Swordfish with Pesto Aioli and Heirloom Cherry Tomatoes
Roasted Airline Chicken Breast with Red Bliss Potato Cake
Sliced Tenderloin of Beef Served with a Roasted Garlic Demi Glace
Roasted Pork Loin Over Sweet Potato Hash with Apple Chutney
Vegetable Napoleon with Breaded Eggplant, a Three Cheese Ricotta Blend, Fresh Tomatoes & Smoked Mozzarella, Finished with an Aged Balsamic Glaze

PLEASE SELECT ONE DESSERT

Classic Italian Tiramisu
Triple Layer Black Forest Cake
Turtle Cheesecake with Caramel, Chocolate, and Chopped Nuts

~ADDITIONAL ENHANCEMENTS ARE AVAILABLE~
PLEASE SEE SUPPLEMENTARY MENUS

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Dressings

House White Balsamic
Vinaigrette
Light Champagne Vinaigrette
Classic Bleu Cheese
Honey Ginger

ACCOMPANIMENTS

Fresh Rolls with Butter
Your Choice of One
Vegetable
Lemon Butter Asparagus
Roasted Brussels Sprouts
Tossed with Crispy Bacon
Honey Glazed Carrots
Your Choice of
Potato or Rice
Honey & Brown Sugar
Mashed Sweet Potatoes
Yukon Gold Garlic
Mashed Potatoes
Roasted Balsamic Potatoes
Wild Rice Pilaf

\$55 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count by
Entrée Selection is Due 14
Days Prior to the Event



THE HIGH ROCK

DINNER BUFFET



DISPLAYED HORS D'OEUVRES

A Lavish Display Featuring Rustic Tomato Bruschetta with Garlic Crostini, Spinach and Artichoke Dip with Parmesan Pita Chips, Chickpea Salad with Tomatoes and Cucumbers, Chilled Tortellini Salad, and Pepper Jack Cheese Spread with Longfellows' Saratoga Chips

PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing

-OR-

Classic Caesar Salad with Garlic Croutons

Upgrade to Salad Station for \$4.50 Per Person

A Lavish Display of Fresh Greens, Vegetables, and Toppings
For Your Guests to Select Their Favorites

PLEASE SELECT FOUR ENTRÉES

Almond and Cornflake Encrusted Salmon with a Frangelico Cream Sauce

Crabmeat Stuffed Sole Filet Topped with a Spinach Cream Sauce

Slow Roasted Top Round of Beef Ladled with Rosemary Au Jus

Ginger & Honey Brined Pork Loin with Pomegranate Molasses Red Onions

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Chicken Alicia Topped with Roasted Red Peppers, Asparagus and Gorgonzola Crumbles, with an Herb Cream Sauce

Fusilli Pasta with Gorgonzola, Mushrooms and Chicken

Broiled Haddock atop a Lentil Salad with Walnuts, Scallions, Sautéed Spinach, Asparagus, and Tomatoes

Chicken Milanese aside Balsamic Vinaigrette Tossed Arugula, Tomatoes, and Red Onion, Topped with Feta Crumbles

Homemade Roasted Vegetable Ragout with Parmesan Polenta

PLEASE SELECT ONE DESSERT

Chocolate Mousse with Whipped Cream Topping

Chocolate and Bailey's Irish Cream Bread Pudding

New York Style Cheesecake

BEVERAGES

Regular & Decaf Coffee

Tea

Assorted Sodas

Dressings

House White Balsamic

Vinaigrette

Light Champagne Vinaigrette

Classic Bleu Cheese

Honey Ginger

ACCOMPANIMENTS

Fresh Rolls with Butter

Chef's Choice of

Potato or Rice

Chef's Seasonal Vegetable

Additional Enhancements

are Available

Please See Supplementary

Menus

\$42 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due
14 Days Prior to the Event

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



THE PHILLIP SCHUYLER COCKTAIL STYLE MENU



PLEASE SELECT 6 HAND PASSED HORS D'OEUVRES

TO BE SERVED DURING FIRST HOUR OF EVENT

See Separate Menu for Options

DISPLAYED HORS D'OEUVRES

TO BE SERVED DURING FIRST HOUR OF EVENT

Classic Italian Bruschetta with Garlic Crostinis

Lobster Marscapone Tarts

French Onion Cream Cheese Dip with Longfellows' Saratoga Chips

THE FRONT LINE

TO BE SERVED DURING SECOND HOUR OF EVENT

Shrimp Sautéed in Fresh Orange Zest and Tequila

Chicken Osso Bucco with General Tso Glaze

Pork Meatballs with Chilean Pineapple Jus

THE FINER FARE

TO BE SERVED DURING SECOND HOUR OF EVENT

Thinly Sliced Bronze Rubbed Slices of Filet Mignon with Capers & Olive Oil

Marinated Balsamic Button Mushrooms

Sliced Caprese Salad

THE FINISHING TOUCH

TO BE SERVED DURING THIRD HOUR OF EVENT

Chocolate Chip Cannolis

Assorted Mini Cheesecakes

Seasonal Fresh Fruit with Honey Walnut Yogurt

BEVERAGES

Regular & Decaf

Coffee & Tea

Assorted Sodas

Additional
Enhancements Available
Please See Supplementary
Menus

3 Hour Event

\$35 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count is Due
14 Days Prior to the Event

LONGFELLOWS
HOTEL RESTAURANT AND
CONFERENCE CENTER
CATERING TO YOUR EVERY NEED



SPECIAL EVENT BAR PRICING



OPEN BAR WITH BEER & WINE

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio
Your Choice of 4: Coors Light, Yuengling Lager, Bud Light, Michelob Ultra,
Sam Adams Lager & Heineken

1 hour ...\$15 Per Person
2 hours... \$18 Per Person
3 hours ...\$19 Per Person
4 hours ...\$21 Per Person
5 hours ...\$27 Per Person

OPEN BAR WITH LIQUOR, BEER & WINE

Smirnoff Vodka, Seagram's 7, Tanqueray Gin, Bacardi Light & Castillo Spiced
Rum, Castillo Coconut Rum, Dewar's, Giro Tequila, Jim Beam Bourbon,
Triple Sec, & Kahlua

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio
Your Choice of 4: Coors Light, Yuengling Lager, Bud Light, Michelob Ultra,
Sam Adams Lager & Heineken

1 hour ...\$18 Per Person
2 hours... \$21 Per Person
3 hours... \$24 Per Person
4 hours... \$26 Per Person
5 hours ...\$33 Per Person

UPGRADE PREMIUM LIQUOR TO TOP SHELF

Seagram's VO, Johnnie Walker Red, Bombay Sapphire, Absolute or Stoli Vodka,
Captain Morgan, Jack Daniels, Paddy's Irish Whiskey, & Cuervo Gold Tequila

TWO ADDITIONAL BEER CHOICES

Davidson Brothers Dacker Ale, Founders Brewing Company All Day IPA,
Great Adirondack Brewing Company Good Ol' Pale Ale, Corona

ONE HOUR OF CORDIALS

Your Choice of Three:
McCormick Irish Cream, Luxardo Amaretto, Godiva Chocolate,
Luxardo Sambuca, or Frangelico

MISCELLANEOUS

Mimosa Punch Bowl (Serves 25-30) \$45 Per Bowl
Red or White Wine Sangria Punch Bowl (Serves 25-30).....\$50 Per Bowl
Bloody Mary Pitchers (Serves 8).....\$45 Per Pitcher
Peach Bellini Bowl (Serves 25-30) ... \$50 Per Bowl
(Peach Schnapps, Sparkling Wine, & Orange Juice)

The Open Bar is NOT Available For Events Located in the Wine Cellar, Rafters or Rose Room

A \$50 Bartender Fee May Apply- Please See Your Sales Manager for Details

TAB BAR

We Would be Happy to Run a Tab and Add it to Your Bill Based on What is Consumed

WINE POURED WITH DINNER & CHAMPAGNE TOASTS

Pricing Will Vary Based Upon Each Wine or Champagne Chosen

\$7 Per Person

Please Add 7% Sales Tax and 20% Gratuity

\$7 Per Person

Please Add 7% Sales Tax and 20% Gratuity

\$6 Per Person

Please Add 7% Sales Tax and 20% Gratuity



BARBEQUE MENU

AVAILABLE FOR CATERED EVENTS ONLY



DISPLAYED HORS D'OEUVRES

Homemade Rustic Bruschetta with Garlic Crostinis
 Longfellows' Homemade Saratoga Chips
 Ultimate Nacho Station Featuring Cilantro Lime Sour Cream, White Queso,
 Guacamole, Jalapeños, Shredded Cheddar Cheese, Ground Beef, and Salsa
 Served with Tri-Colored Tortilla Chips

CHOOSE ONE CHEF-ATTENDED STATION

CARVING STATION

12 Hour Slow Roasted Beef Brisket with Golden Carolina Barbeque Sauce
 Pomegranate Molasses Sautéed Red Onions
 Fresh Split Grinder Rolls
 Classic Buttered Salt Potatoes

OR

GRILL STATION

Flame Grilled Hamburgers and Veggie Burgers
 All Beef Hot Dogs with Michigan Sauce & Traditional Condiments

BUFFET ITEMS

Tender Texas BBQ Pulled Pork with Rolls
 Crispy Fried Chicken Served with Honey Mustard and BBQ Sauces on the Side
 Homemade Baked Beans with Jalapeño Bacon and Bourbon Brown Sugar
 Creamed Corn Cornbread
 Corn on the Cob with Chili Lime Butter and Parmesan Cheese

DESSERT

Juicy Watermelon Wedges
 Assorted Cookies and Brownies
 Add Assorted Ice Cream Novelties... \$2 Per Person

BEVERAGES

Regular & Decaf
 Coffee & Tea
 Assorted Sodas

ACCOMPANIMENTS

Please Select Two

Fresh Garden Salad
 with Your Choice of
 Dressing
 Creamy Red Potato
 Salad
 Garden Vegetable
 Pasta Salad
 Home Style Cole Slaw

Additional
 Enhancements Available
 Please See Supplementary
 Menus

Available for Catered Events Only

\$32 Per Person

Please Add 7% Sales Tax,
 20% Gratuity &
 12% Catering Fee

Final Guest Count is Due
 14 Days Prior to the Event