



*E*VERYTHING YOU EVER DREAMED.
MORE THAN YOU IMAGINED.

Weddings at Turning Stone Resort are uniquely designed, exquisitely presented and romantically memorable. Our award-winning resort is the perfect place for your special day. Turning Stone Catering Managers are experts at the extraordinary — from welcoming rehearsal dinners, to charming ceremony settings, to remarkable receptions.





TABLE OF CONTENTS

- ❖ WEDDING PACKAGE OVERVIEW..... 5
- ❖ WEDDING CATERING MENUS
 - PLATED DINNER PACKAGES.....6
 - BUFFET DINNER PACKAGES.....8
 - FAMILY-STYLE DINNER PACKAGE10
 - WEDDING CAKE OPTIONS..... 12
 - OPEN BAR OPTIONS.....13
 - SIGNATURE COCKTAILS AND SEASONAL SUGGESTIONS..... 14
- ❖ ENHANCEMENTS..... 15
- ❖ PRE AND POST FUNCTION EVENT MENUS
 - REHEARSAL DINNER BUFFETS..... 19
 - BREAKFAST WITH THE NEWLYWEDS 19
- ❖ FREQUENTLY ASKED WEDDING QUESTIONS 20
- ❖ TURNING STONE RESORT INFORMATION.....24
- ❖ EVENT RESERVATION REQUIREMENTS.....24





Relax



WEDDING PACKAGE OVERVIEW

Thank you for considering Turning Stone Resort Casino for your wedding day arrangements. Relax and let us take care of all the details. From small intimate gatherings to grand scale events, we have a variety of private room choices that will accommodate your special event. One of our experienced Catering Managers will work closely with you to organize all aspects of your event here, including vow ceremony, rehearsal, wedding day and post-wedding meals, valet limousine service, hotel rooms, spa appointments, golf arrangements, and more! Turning Stone has a wide array of resources to help you create a custom-made event at our beautiful resort, assuring a lifetime of cherished memories.

All of our wedding packages include the following:

COMPLIMENTARY:

- ✦ Overnight accommodations for the wedding couple
- ✦ Use of our private rooms for your reception
- ✦ Dance floor
- ✦ Floor length linens with overlay and napkins in white or ivory
- ✦ Fine china and tableware
- ✦ Mirrored glass and votive holders for your centerpieces
- ✦ Use of the Resort areas for photos, based on availability

FULL SERVICE:

- ✦ Supervisory staff to assist you from sale to departure
- ✦ Pastry shop to assist with your wedding cake design, pastries, etc.

ACCESS TO:

- ✦ The finest specialty linens and chair covers
- ✦ A wide variety of entertainment options
- ✦ Specialty transportation by Turning Stone Resort
- ✦ Florist to assist with your floral needs

DISCOUNTED:

- ✦ Room rates for guests
- ✦ Golf, spa packages, rehearsal dinners, farewell brunches



PLATED DINNER PACKAGES

ALL PLATED DINNER PACKAGES INCLUDE:

- ✦ Arrival Reception Station of Artisanal Meats and Cheeses, Baked Brie, Marinated Olives, Sweet and Hot Peppers, Vegetable Crudités with Hummus and Ranch, Seasonal Fruit and Berries, Baguettes and Crackers
- ✦ Butler Passed Hors D'Oeuvres
- ✦ Fresh Baked Bread Basket and Butter, Coffee and Tea Service
- ✦ Wedding Cake (Custom Wedding Cake Upgrades Available Including Consultation with Pastry Team)

ELEGANT PACKAGE

- ✦ Four Hour Premium Open Bar
- ✦ Sparkling Wine Toast at Tables
- ✦ Choice of Four Passed Hors D'Oeuvres
- ✦ Salad Course and Entrée (Choice of Two Proteins Plus a Vegetarian Option)
- ✦ Traditional Cake Option (See page 12)
\$99.95 per person

ELITE PACKAGE

- ✦ Five Hour Ultra Open Bar
- ✦ Sparkling Wine Toast at Tables
- ✦ Butlered Sparkling Wine During Cocktail Hour
- ✦ Choice of Six Passed Hors D'Oeuvres
- ✦ Amuse Bouche, Salad Course, Intermezzo Shooter and Entrée (Choice of Two Proteins Plus a Vegetarian Option)
- ✦ Premium Cake Option (See page 12)
\$119.95 per person

BUTLER PASSED HORS D'OEUVRES

Based on package selected, choose from the following

- ✦ Caprese Skewers
- ✦ Crispy Cheese Tortellini
- ✦ Falafel Bites
- ✦ Vegetable Spring Rolls
- ✦ Bacon Wrapped Scallops
- ✦ Crab Cakes
- ✦ Coconut Shrimp
- ✦ Tuna Taco, Avocado Mousse, Pico de Gallo
- ✦ Chicken and Beef Satay
- ✦ Sausage and Fontina Stuffed Mushrooms
- ✦ Thai Meatballs
- ✦ Cuban Cigars
- ✦ Cheesesteak Spring Roll
- ✦ Crispy Paella Cakes
- ✦ Fried Pork Pot Stickers
- ✦ Buffalo Chicken Tacos, Blue Cheese Mousse
- ✦ Harissa Spiced Lamb Lollipops with Lemon Yogurt Sauce
- ✦ Spanakopita with Spinach and Feta

SEASONAL SHOOTERS

- ✦ **WINTER**— Cream of Wild Mushroom Shooter
- ✦ **SPRING**— Lobster and Chilled Spring Pea Shooter
- ✦ **SUMMER**— Tomato Watermelon Gazpacho Shooter
- ✦ **FALL**— Butternut Squash Bisque Shooter

AMUSE BOUCHE

- ✦ **PARMESAN PANNA COTTA**— Shaved Asparagus, Toasted Pine Nuts, Lemon-Thyme Vinaigrette
- ✦ **HEIRLOOM BEETS**— Goat Cheese, Candied Walnuts, Micro Arugula, Balsamic Reduction
- ✦ **PROSCIUTTO WRAPPED ASPARAGUS**— Parmesan Cheese, Balsamic Reduction, Extra Virgin Olive Oil
- ✦ **WILD MUSHROOMS CONFIT**— Goat Feta, Thyme Vinaigrette, Chive Oil, Mushroom Chips
- ✦ **"LOBSTER ROLL"**— Lobster, Celery, Tarragon, Lemon Garlic Oil, Baguette Tuile
- ✦ **LUMP CRAB**— Avocado Citrus Salad, Micro Cilantro
- ✦ **HAMACHI CRUDO**— Oil Cured Olive Coulis, Arrabiata Sauce, Sriracha Peas
- ✦ **SEARED BEEF CARPACCIO**— Garlic Aioli, Micro Cress, Cayuga Blue, Sundried Tomato Vinaigrette

SALADS

- ✦ **RUSTIC CAESAR**— Baby Romaine, Shaved Parmesan, House-Made Croutons, Caesar Dressing
- ✦ **ICEBERG WEDGE**— Bacon Lardons, Heirloom Tomatoes, Crumbled Blue Cheese,
- ✦ **GARDEN SALAD**— Mixed Greens, Cucumber, Tomato, Pickled Red Onions, Balsamic Vinaigrette
- ✦ **SEASONAL SALADS**—
- ✦ **WINTER: ORANGE FENNEL**— Radicchio, Endive, Kale, Red Onion, Citrus Vinaigrette
- ✦ **SPRING: ARUGULA**— Strawberries, Feta, Candied Almonds, White Balsamic Vinaigrette
- ✦ **SUMMER: HEIRLOOM TOMATO**— Buratta Cheese, Basil Coulis, Extra Virgin Olive Oil
- ✦ **FALL: SPINACH**— Blue Cheese, Candied Walnuts, Dried Cranberries, Raspberry-Walnut Vinaigrette

INTERMEZZO SHOOTERS

- ✦ Lemon ✦ Blueberry ✦ Mango ✦ Pabana Cocktail

SIGNATURE ENTRÉES (Choice of Vegetable and Starch)

- ✦ **FILET MIGNON** with Cabernet Demi-Glace
- ✦ **BRAISED SHORT RIB** with Roasted Shallot Jus-Lie
- ✦ **GRILLED PORK CHOP** with Calvados Reduction
- ✦ **FENNEL CRUSTED SUPREME OF CHICKEN BREAST** with Rosemary Jus-Lie
- ✦ **CHICKEN FRANÇAISE** with Lemon Wine
- ✦ **PUTTANESCA SALMON** with Rosemary Tomato Oil
- ✦ **VEGETARIAN ENTRÉES**—
- ✦ **EGGPLANT ROLLATINI** with Marinara
- ✦ **GRILLED VEGETABLE NAPOLEON** with Roasted Vegetable Ragout
- ✦ **ROASTED CAULIFLOWER STEAK** with Warm Almond Oil Vinaigrette

STARCHES

- ✦ Roasted Shallot Whipped Potatoes
- ✦ Marquis Potatoes
- ✦ Roasted Red Bliss Potatoes
- ✦ Duchess Potatoes
- ✦ Basmati Rice Pilaf
- ✦ Crispy Mushroom Polenta
- ✦ Creamy Boursin Polenta

SEASONAL VEGETABLES

- ✦ **WINTER**— Roasted Fennel, Grilled Radicchio, Butternut Squash
- ✦ **SPRING**— Baby Carrots, Grilled Asparagus, Sautéed Spinach
- ✦ **SUMMER**— Summer Squash, Sautéed Arugula, Hericots Verts
- ✦ **FALL**— Spaghetti Squash, Broccoli Rabe, Brussel Sprouts

~ or ~ CHOOSE A CHEF COMPOSED ENTRÉE AS ONE OF YOUR SELECTIONS

- ✦ **PAN SEARED BLACK COD** with Bok Choy, Napa Cabbage, Puffed Rice, Sweet Soy
- ✦ **PAN SEARED SCALLOPS** with Andouille Sausage Cassoulet, Smoked Bacon, Parsley Oil
- ✦ **PAN SEARED SEABASS** with Clams, Chorizo, Heirloom Tomatoes, Charred Pearl Onions, Sautéed Spinach
- ✦ **VEGETARIAN ENTRÉES**—
- ✦ **WILD MUSHROOM RISOTTO** with Hen of the Woods, Hon Shemeji, Royal Trumpet, Parmesan, White Truffle Oil
- ✦ **WHITE LASAGNA** with Boursin Cheese, Ricotta, Wild Mushrooms, Arugula Pesto, Balsamic Reduction, Pinenuts



BUFFET DINNER PACKAGES

ALL BUFFET DINNER PACKAGES INCLUDE:

- * Arrival Reception Station of Artisanal Meats and Cheeses, Baked Brie, Marinated Olives, Sweet and Hot Peppers, Vegetable Crudités with Hummus and Ranch, Seasonal Fruit and Berries, Baguettes and Crackers
- * Butler Passed Hors D'Oeuvres
- * Wedding Cake (Custom Wedding Cake Upgrades Available Including Consultation with Pastry Team)

DELUXE BUFFET PACKAGE

(Minimum of 100 Guests — \$109.95 per person)

- * Four Hour Premium Open Bar
- * Sparkling Wine Toast at Tables
- * Choice of Four Passed Hors D'Oeuvres
- * Choice of One Salad from Plated Dinner Menu (See page 7) and Buffet Dinner
- * Traditional Cake Option (See page 12)

SALADS (Choice of three)

- * **SHAVED VEGETABLE SALAD** — Carrot, Radish, Cucumber, Fennel, Pea Tendrils, Cous Cous
- * **CHILLED RATATOUILLE** — Zucchini, Squash, Tomato, Eggplant, Red Onion
- * **TORTELLINI** — Sundried Tomato Pesto, Arugula, Shaved Parmesan
- * **FARFALLE** — Grilled Chicken, Feta, Olives, Artichoke Hearts, Red Onion, Tomato Oil
- * **TOASTED ORZO** — Parsley, Lemon Oil, Tomato Concasse
- * **CHARRED ROASTED SHRIMP SALAD** — Artichokes, Heirloom Tomatoes, Red Onion, Lemon Vinaigrette

MEATS (Choice of two)

- * **A LA VENDEMMIA** — Carmelized Shallots, Grapes, Red Wine
- * **CHICKEN FRANÇAISE** — Lemon Wine Sauce
- * **CHICKEN MURPHY** — Cipollini Onions, Peppadews, Red Bliss Potatoes
- * **ITALIAN SAUSAGE** — Peppers, Onions, White Wine
- * **CHICKEN RIGGATONI** — Grilled Chicken, Pancetta, Sweet and Hot Peppers
- * **ORECCHIETTE** — Broccoli Rabe, Italian Sausage
- * **STEAK BURGUNDY** — Wild Mushrooms, Mushroom Cream Sauce, Crispy Onions
- * **LONDON BROIL** — Peppers, Onions

SEAFOOD (Choice of two)

- * **PAN SEARED SALMON** — Puttanesca
- * **BROILED TILAPIA** — Brown Butter Sauce, Capers, Lemon Juice
- * **SEAFOOD FRA DIAVOLO** — Scallops, Shrimp, Mussels, Tomatoes, Penne
- * **SEAFOOD PAELLA** — Shrimp, Clams, Mussels, Calamari, Chorizo

STARCHES (Choice of two)

- * **ROASTED RED BLISS POTATOES AND FENNEL** — Garlic Oil, Fresh Herbs
- * **CAULIFLOWER POTATO GRATIN** — Parmesan, Brown Butter Breadcrumbs
- * **WHIPPED POTATOES** — Roasted Shallot
- * **MARQUIS POTATOES** — Roasted Red Pepper Coulis
- * **CREAMY POLENTA** — Herbed Boursin

VEGETABLES (Choice of two)

- * **HERICOTS VERTS** — Shallots, Almonds, Dried Cranberries
- * **GLAZED CARROTS** — Ginger, Honey
- * **STEAMED BROCCOLI** — Red Pepper Flake, Olive Oil
- * **GREEN AND YELLOW SQUASH** — Rosemary, Garlic Oil

CARVING

- * **SOUS VIDE OF BEEF** — Garlic, Rosemary
- * **ROAST TURKEY BREAST** — Cranberry Sauce, Basil Aioli

GRAND STATION BUFFET PACKAGE

(Minimum of 100 Guests — \$124.95 per person)

- * Five Hour Ultra Open Bar
- * Sparkling Wine Toast at Tables
- * Butlered Sparkling Wine During Cocktail Hour
- * Choice of Six Passed Hors D'Oeuvres
- * Station Buffet with Choice of Two Vegetables, Two Starches and Two Proteins
- * Additional Vegetable/Starch (\$7.00 per person)
- * Additional Protein (\$12.00 per person)
- * Premium Cake Option (See page 12)

STARCHES (Choice of two)

- * **ASIAN NOODLE BAR** — Egg and Rice Noodles, Chicken, Lap Cheong Sausage, Scallions, Shiitake and Hon Shimeji Mushrooms, Napa Cabbage, Pickled Radish, Bean Sprouts, Ponzu, Chili Paste, Sesame Oil, Fish Sauce, Pork Broth, Vegetable Broth
- * **RISOTTO STATION** — Lobster, Shrimp, Braised Beef, Wild Mushrooms, Parmesan Cheese, Asparagus, Roasted Red Peppers
- * **FINGERLING POTATO BAR** — Bacon Lardons, Roasted Cipollini Onions, Wild Mushrooms, Garlic Butter, Crème Fraîche, Crumbled Blue Cheese, Red Wine Demi-Glace, Mornay
- * **PASTA STATION** — Chicken, Shrimp, Italian Sausage, Wild Mushrooms, Parmesan Cheese, Sweet and Hot Peppers, Olives, Artichoke Hearts, Alfredo, Pomodoro Sauce, Basil Pesto, Garlic Bread
- * **PASTA SALAD STATION** —
- * **ORECHETTI** — Basil Pesto, Prosciutto, Heirloom Tomatoes, Pinenuts
- * **FARFALLE** — Grilled Chicken, Feta, Olives, Artichoke Hearts, Red Onion, Tomato Oil
- * **TORTELLINI** — Sundried Tomato Pesto, Arugula, Shaved Parm
- * **TOASTED ORZO** — Parsley, Lemon Oil, Tomato Concasse
- * **THAI GLASS NOODLE** — Shrimp, Cucumber, Lemongrass, Basil

VEGETABLES (Choice of two)

- * **GRILLED ITALIAN VEGETABLE DISPLAY** — Asparagus, Red Pepper, Portobello Mushroom, Squash, Tomatoes, Red Onion
- * **BRUSCHETTA STATION** — Tomato Bruschetta, Olive Tapenade, Eggplant Caponata, Marinated Artichoke Caponata, Wild Mushroom Bruschetta, Spicy Broccoli Rabe Bruschetta
- * **VEGETABLE STIR FRY STATION** — Bok Choy, Onions, Bell Pepper, Broccoli, Bean Sprouts Sesame Seeds, Red Pepper Flake, Cashews, Scallions, Szechuan Sauce, Orange Chili Sauce, Ponzu Sauce
- * **GARLIC ROASTED ROOT VEGETABLE DISPLAY** — Carrots, Turnips, Parsnips, Leeks, Red Bliss Potatoes, Sweet Potatoes
- * **CHEF ATTENDED SEASONAL SALADS (Choice of one)** —
- * **WINTER: ORANGE FENNEL** — Radicchio, Endive, Kale, Red Onion, Citrus Vinaigrette
- * **SPRING: ARUGULA** — Strawberries, Feta, Candied Almonds, White Balsamic Vinaigrette
- * **SUMMER: HEIRLOOM TOMATO** — Burrata Cheese, Basil Coulis, Extra Virgin Olive Oil
- * **FALL: SPINACH** — Blue Cheese, Candied Walnuts, Dried Cranberries, Raspberry-Walnut Vinaigrette

PROTEINS (Choice of one Signature and one Premium)

- * **SIGNATURE CARVING**
- * **SOUS VIDE OF BEEF** — Garlic, Rosemary
- * **MAPLE HAM** — Stone Ground Mustard
- * **OVEN ROASTED TURKEY** — Cranberry Sauce, Basil Aioli
- * **ROSEMARY LAMB STEAMSHIP** — Sundried Tomato Oil
- * **GRILLED FLANK STEAK** — Chimichurri Sauce
- * **FREE RANGE ROAST CHICKEN** — Lemon Thyme Pan Gravy
- * **PAN SEARED SALMON** — Gremolata, Putanesca
- * **PREMIUM CARVING**
- * **BEEF TENDERLOIN** — Horseradish Cream, Cabernet Demi-Glace
- * **BEEF STRIP LOIN** — Roasted Shallot Demi-Glace, Horseradish Cream
- * **GARLIC THYME PRIME RIB** — Horseradish Cream, Natural Jus
- * **RACK OF LAMB** — Rosemary Jus-Lie
- * **RACK OF APPLE BRINED HERITAGE PORK** — Stone Ground Mustard

FAMILY-STYLE DINNER PACKAGE

FAMILY-STYLE DINNER PACKAGE INCLUDES:

- ✦ Arrival Reception Station of Artisanal Meats and Cheeses, Baked Brie, Marinated Olives, Sweet and Hot Peppers, Vegetable Crudités with Hummus and Ranch, Seasonal Fruit and Berries, Baguettes and Crackers
- ✦ Butler Passed Hors D'Oeuvres
- ✦ Wedding Cake (Custom Wedding Cake Upgrades Available Including Consultation with Pastry Team)

FAMILY-STYLE PACKAGE (Maximum of 200 Guests — \$119.95 per person)

- ✦ Five Hour Ultra Open Bar
- ✦ Sparkling Wine Toast at Tables
- ✦ Butlered Sparkling Wine During Cocktail Hour
- ✦ Choice of Six Passed Hors D'Oeuvres
- ✦ Family-Style Meal
- ✦ Premium Cake Option (See page 12)

PREPLATED STARTERS Served with Artisanal Bread and Olive Oil (Choice of one)

- ✦ **HEIRLOOM BEETS** — Goat Cheese, Candied Walnuts, Micro Arugula, Balsamic Reduction
- ✦ **PROSCIUTTO WRAPPED ASPARAGUS** — Parmesan Cheese, Balsamic Reduction, Extra Virgin Olive Oil
- ✦ **WILD MUSHROOMS CONFIT** — Goat Feta, Thyme Vinaigrette, Chive Oil, Mushroom Chips
- ✦ **LUMP CRAB** — Avocado Citrus Salad, Micro Cilantro
- ✦ **HAMACHI CRUDO** — Oil Cured Olive Coulis, Arrabiata Sauce, Sriracha Peas
- ✦ **SEARED BEEF CARPACCIO** — Garlic Aioli, Micro Cress, Cayuga Blue, Sundried Tomato Vinaigrette

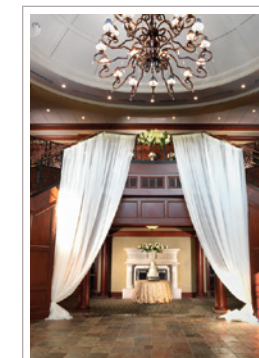
(Choice of one)

- ✦ **RUSTIC CAESAR** — Baby Romaine, Shaved Parmesan, House-Made Croutons, Caesar Dressing
- ✦ **ICEBERG WEDGE** — Bacon Lardons, Heirloom Tomatoes, Crumbled Blue Cheese
- ✦ **GARDEN SALAD** — Mixed Greens, Cucumber, Tomato, Pickled Red Onion, Balsamic Vinaigrette
- ✦ **SEASONAL** —
- ✦ **WINTER: ORANGE FENNEL** — Radicchio, Endive, Kale, Red Onion, Citrus Vinaigrette
- ✦ **SPRING: ARUGULA** — Strawberries, Feta, Candied Almonds, White Balsamic Vinaigrette
- ✦ **SUMMER: HEIRLOOM TOMATO MOSSAIC** — Mozzarella Cheese, Basil Coulis, Extra Virgin Olive Oil
- ✦ **FALL: SPINACH** — Blue Cheese, Candied Walnuts, Dried Cranberries, Raspberry Walnut Vinaigrette

(Choice of one)

- ✦ **ORECHETTI SALAD** — Basil Pesto, Prosciutto, Heirloom Tomatoes, Pinenuts
- ✦ **FARFALLE SALAD** — Grilled Chicken, Feta, Olives, Artichoke Hearts, Red Onion, Tomato Oil
- ✦ **TORTELLINI SALAD** — Sundried Tomato Pesto, Arugula, Shaved Parmesan
- ✦ **TOASTED ORZO SALAD** — Parsley, Lemon Oil, Tomato Concasé
- ✦ **THAI GLASS NOODLE SALAD** — Shrimp, Cucumber, Lemongrass, Basil

Indulge



ENTRÉES (Choice of two)

- ✦ **BEEF TENDERLOIN** — Cabernet Demi-Glace
- ✦ **BRAISED SHORT RIB** — Roasted Shallot Jus-Lie
- ✦ **GRILLED HANGER STEAK** — Chimichurri Sauce
- ✦ **CHICKEN FRANÇAISE** — Lemon Wine Sauce
- ✦ **CHICKEN MARSALA** — Mushroom Cream Sauce
- ✦ **BONE-IN CHICKEN VENDEMMIA** — Rosemary Jus-Lie
- ✦ **BONE-IN CHICKEN SCARPARELLO** — White Wine Sauce
- ✦ **VEAL PICATTA** — Brown Butter
- ✦ **ROAST PORK** — Calvados Cream
- ✦ **RACK OF LAMB** — Warm Sundried Tomato Vinaigrette
- ✦ **GRILLED SALMON** — Puttanesca
- ✦ **PAN SEARED HALIBUT** — Lemon Wine Sauce
- ✦ **MUSSELS** — Pernod Reduction
- ✦ **GRILLED SHRIMP** — Charred Lemon

VEGETARIAN ENTRÉES (Choice of one)

- ✦ **EGGPLANT ROLLATINI** — Marinara
- ✦ **WHITE LASAGNA** — Arugula Pesto
- ✦ **WILD MUSHROOM RISOTTO**
- ✦ **BROILED CAULIFLOWER STEAKS** — Warm Almond Vinaigrette

STARCHES (Choice of one)

- ✦ Roasted Shallot Whipped Potatoes
- ✦ Creamy Polenta
- ✦ Penne Vodka
- ✦ Roasted Red Bliss Potatoes with Fennel
- ✦ Herbed Rice Pilaf

VEGETABLES (Choice of one)

- ✦ Grilled Asparagus
- ✦ Sautéed Spinach
- ✦ Roasted Summer Squash
- ✦ Broccoli Rabe
- ✦ Hericots Verts



WEDDING CAKE OPTIONS

TRADITIONAL CAKE

(Included with Elegant and Deluxe Packages)

Your Choice of Swiss or Italian Butter Cream,
Vanilla or Chocolate Cake

ELEGANT AND DELUXE PACKAGES

(Traditional tier included. Prices per person)

Upgrade to Premium — \$2.50

Upgrade to Ultra — \$3.50

Upgrade to Luxury — \$4.50

ELITE, GRAND STATION, AND FAMILY-STYLE PACKAGES (Traditional tier included. Prices per person)

Upgrade to Ultra — \$2.50

Upgrade to Luxury — \$3.50

PREMIUM CAKE

(Included with Elite, Grand Station, and Family-Style Packages)

CANNOLI CAKE

Rich Ricotta Cheese, Semi Sweet Chocolate,
and Fresh Strawberries Layered with Vanilla Cake

CARROT CAKE

Pineapple Infused Recipe Layered with Cream
Cheese Frosting

PASTRY CREAM AND FRESH FRUIT

Vanilla Cake Layered with Vanilla Bean Pastry
Cream and Fresh Seasonal Fruit

ULTRA CAKE

WHITE CHOCOLATE BAILEY'S

White Chocolate Bailey's Mousse and Fresh
Strawberries Layered with Chocolate Cake

WHITE CHOCOLATE GRAND MARNIER CAKE

Chocolate Cake with Grand Marnier White
Chocolate Mousse and Raspberry Jam

VANILLA AND CHOCOLATE ALMOND

Vanilla Cake with Milk Chocolate Caramel
Mousse, Dragee'd Almonds and Fresh Raspberries

COCONUT CAKE

Vanilla Cake with Toasted Coconut Pastry Cream

ORANGE BLOSSOM

Orange Cake with Alternating Layers of Fresh
Orange Curd, Vanilla Bean Pastry Cream, and a
Hint of Grand Marnier

RED VELVET

Traditional Red Velvet Cake Layered with Seedless
Blackberry Jam and Cinnamon Cream Cheese Frosting

CHOCOLATE PEANUT BUTTER

Chocolate Cake with Layers of Peanut Butter
Bavarian Cream and Milk Chocolate Ganache

LEMON AND RASPBERRY

Lemon Pound Cake, Creamy Lemon Curd, Sweet
Raspberry Mousse and Fresh Raspberries

LUXURY CAKE

PRALINE NUTELLA CAKE

Chocolate Cake with Alternating Nutella and
Praline Butter Creams

CHOCOLATE EXPRESSION

Chocolate Chiffon Cake Layered with Dark
Chocolate Ganache and Dark Chocolate Mousse

PINK CHAMPAGNE

Champagne Cake Filled with White Chocolate
Bavarian Cream and Fresh Berry Compote

MUDSLIDE

Chocolate Cake with Mocha Mousse and Kahlúa
Simple Syrup

CINNAMON BUN

Brown Sugar Swirl Cake with Alternating Cream
Cheese Frosting and Cinnamon Italian Butter Cream

STRAWBERRY SHORT CAKE

Vanilla Cake with Vanilla Bean Mousse and Fresh
Strawberry Jam

Finishes can be in a variety of buttercreams. Seasonal items may need to be substituted due to availability. Vegan, Gluten-Free, and custom options are available upon advanced request. All included wedding cakes are tiered (round) and the number of tiers would depend on the desired look and/or your final Guest count. Cakes are Italian buttercream frosted unless you choose to upgrade the covering to fondant for an additional charge. Our Pastry team would be happy to place any fresh flowers or ribbon which you and your florist provide (complimentary service). They will also provide piping at the base of each tier in a color of your choosing (complimentary service). Other design elements are subject to an additional charge and include but are not limited to: airbrushing, sugar or gum paste flowers, square tiers and quilting. Any applicable charges will be discussed during your cake tasting.

OPEN BAR OPTIONS

(Priced per person based on continuous operation during event)

PREMIUM OPEN BAR

COCKTAILS ARE MADE WITH:

Smirnoff Vodka, Bacardi Rum, Captain
Morgan Spiced Rum, Canadian Club Whiskey,
Bombay Dry Gin, Dewar's Scotch, Jose Cuervo
Tequila, Jack Daniel's Whiskey, Jim Beam
Bourbon, a Selection of House Wines and
Bottled Domestic and Imported Beers

ULTRA OPEN BAR

COCKTAILS ARE MADE WITH

PREMIUM OPEN BAR SELECTIONS PLUS:

Absolut Vodka, Absolut Citron Vodka, Absolut
Raspberry Vodka, Crown Royal Whiskey, Chivas
Regal Scotch, Jameson Irish Whiskey, Tanqueray
Gin, Jose Cuervo Gold Tequila, Your Choice of
Signature Cocktail, a Selection of Robert Mondavi
Wines and Bottled Domestic and Imported Beers

TO UPGRADE YOUR BAR PACKAGE

FROM PREMIUM TO ULTRA PER PERSON

One Hour — \$2.95

Two Hours — \$3.95

Three Hours — \$4.95

Four Hours — \$5.95

LUXURY OPEN BAR

COCKTAILS ARE MADE WITH

ULTRA OPEN BAR SELECTIONS PLUS:

Grey Goose Vodka, Belvedere Vodka, Ketel One
Vodka, Tanqueray 10 Gin, Dewar's 12 Year Scotch,
Johnnie Walker Black Label Scotch, Glenfiddich
Single Malt Scotch, Maker's Mark Bourbon,
Patrón Tequila, Remy Martin VS Cognac, Kahlúa
Coffee Liqueur, Bailey's Irish Cream, Disaronno
Amaretto, Grand Marnier, Your Choice of
Signature Cocktail, a Selection of Robert Mondavi
Wines and Bottled Domestic and Imported Beers

TO UPGRADE YOUR BAR PACKAGE

FROM ULTRA TO LUXURY PER PERSON

One Hour — \$4.95

Two Hours — \$5.95

Three Hours — \$6.95

Four Hours — \$7.95

Five Hours — \$8.95

Finishing
Touches



SIGNATURE COCKTAILS

CARIBBEAN PARADISE: (Yellow)

Rum, Sweet & Sour Mix, Pineapple Juice and a Splash of Tequila

O-COSMO: (Light Red/Purple)

Orange Vodka, Triple Sec, Cranberry Juice and a Splash of Lime Juice

JADE BUTTERFLY: (Bright Teal)

Vodka, Blue Curacao, Pineapple Juice, Splashes of Orange Juice and Sweet & Sour Mix

CHOCOLATE DREAM: (Tan)

Vodka, Crème de Cocoa, Bailey's Irish Cream and Half & Half

THYME FOR A PEACH BELLINI: (Peach)

Peach Schnapps, Thyme Simple Syrup, Lemon Juice and Prosecco

TRUE ROMANCE: (Red)

Light Rum, Cranberry Juice, Grand Marnier and a Splash of Lime Juice

VERY BERRY MARTINI: (Pink/Reddish)

Raspberry Vodka, Raspberry Liqueur, Cranberry Juice, Triple Sec and a Splash of Lime Juice

ORANGE SUNRISE: (Orange)

Orange Vodka, Orange Liqueur, Orange Juice, Lemon-Lime Soda and Simple Syrup

EMERALD CITY MARTINI: (Bright Green)

Vodka, Melon Liqueur and Lemon-Lime Soda

PRINCESS MARTINI: (Pink)

Vodka, Champagne, Cranberry, Simple Syrup and a Splash of Lime

SUNSHINE: (Yellow)

Vodka, Orange Liqueur, Lemon Juice, Simple Syrup and Sweet & Sour Mix

SEASONAL SUGGESTIONS

BLUE BIRD MARTINI: (Spring-Bright Blue)

Bombay Sapphire Gin, Blue Curacao and Grapefruit Juice

STRAWBERRY MARGARITA: (Summer-Blush Red)

Tequila, Orange Liqueur, Simple Syrup, Sweet & Sour Mix, Fresh Strawberries and a Splash of Lime

BERMUDA ROSE MARTINI: (Fall-Orange/Red)

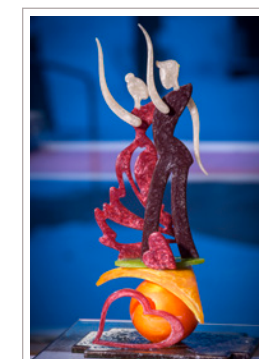
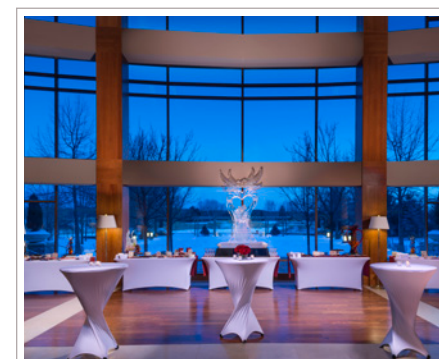
Gin, Orange Juice, Cranberry Juice and Splashes of Lime Juice and Club Soda

LONG KISS GOODNIGHT: (Winter-White)

Vodka, Vanilla Vodka, White Crème de Cocoa and Half & Half

ENHANCEMENTS

All Enhancements that are priced per person are offered for one hour of service and must be ordered for the full guaranteed guest count.



COCKTAIL HOUR & STATION PARTIES

Minimum of 50 guests

❖ INDIVIDUAL HAND-CRAFTED ICE SCULPTURES

Available for your Hors D'Oeuvres Table or Signature Cocktail Bar
Starting at \$350

❖ RAW BAR

- ◆ East and West Coast Oysters, Jumbo Shrimp, Jonah Crab Claws ~ \$19.95 per person
- ◆ Add Lobster Tails ~ \$4.95 per person

❖ SIGNATURE SUSHI STATION ~ \$16.95 per person

- ◆ California Roll, Crunchy Salmon Roll, Spicy Tuna Roll

❖ PREMIUM SUSHI STATION ~ \$20.95 per person

- ◆ Dragon Roll, Tiger Roll, Sunshine Roll, Green Monster Roll

❖ SEAFOOD CORNETS ~ \$17.95 per person

- ◆ Tuna Poke, Mediterranean Salmon Tartare, Hamachi Ceviche

❖ KOREAN BBQ STATION ~ \$14.95 per person

- ◆ Beef Short Ribs, Spicy Pork Shoulder, Baby Bibb Lettuce, Scallion Pancakes, Napa Kimchi, Cucumber Kimchi

❖ ARTISANAL TACOS ~ \$14.95 per person (Choice of Three)

- ◆ Chorizo, Shrimp, Poblano Coulis
- ◆ Lobster, Roasted Corn, Avocado Cream, Piment d'Espelette
- ◆ Blackened Mahi Mahi, Mango Salsa
- ◆ Vietnamese Beef, Bean Sprouts, Cilantro, Basil
- ◆ Spicy Korean Pork, Napa Kimchi, Scallion Emulsion
- ◆ Seared Lamb, Feta, Sundried Tomatoes

❖ FRISÉE SALAD STATION ~ \$8.95 per person

- ◆ Chef-Prepared "Sunny Side Up" Eggs, Bacon Lardons, Chives, Oven Roasted Heirloom Tomatoes, Citrus Vinaigrette

Continued

LATE NIGHT

Minimum of 50 guests

- ✦ SWEET AND SALTY SNACK BAR ~ \$10.95 per person
 - ◆ Honey Mustard Pretzel Nuggets, Buffalo Pretzel Nuggets, Candied Nuts, Spicy Chex Mix, Sriracha Peas, Chocolate Covered Peanuts, Yogurt Raisins, Brownie Brittle
- ✦ POPCORN BAR ~ \$8.95 per person
 - ◆ White Cheddar, Kettle, Buffalo, Garlic Herb, South West, Caramel, Chocolate Drizzle, Smoke House
- ✦ WINGS AND THINGS ~ \$11.95 per person
 - ◆ Boneless Wings in Buffalo, Garlic Parmesan, Sweet & Sticky, Sriracha Honey, Thai Peanut, Carrot Sticks, Celery Sticks, Blue Cheese Dressing, Ranch Dressing
- ✦ MINI BREAD BOWL STATION ~ \$10.95 per person (Choice of Three)
All Soups Served with Bacon Lardons, Crème Fraîche and Scallions
 - ◆ Loaded Baked Potato Soup
 - ◆ Broccoli Cheddar Soup
 - ◆ Tomato Bisque
 - ◆ Three Bean Chili
 - ◆ Wild Mushroom
- ✦ ITALIAN TRIO ~ \$13.95 per person
 - ◆ Utica Greens Stromboli, Soppresata Chips with Spicy Marinara, Garlic Knots
- ✦ TAVERN TREATS ~ \$13.95 per person (Choice of Three)
 - ◆ Meatloaf Sliders with Bacon and Angry Onions
 - ◆ Artisanal Fries: Duck Fat & Herbs, Garlic & Parmesan, Sea Salt & Vinegar
 - ◆ Mac and Cheese Bites
 - ◆ Soft Pretzels with Beer Cheese Sauce
 - ◆ Mini Corn Dogs with Whole Grain Mustard
 - ◆ Fry Bread with Spinach Artichoke Dip
 - ◆ Jalapeño Poppers
- ✦ MILK AND COOKIES ~ \$8.95 per person
 - ◆ Milk Served in Novelty Glass Jugs, Chocolate Chunk, White Chocolate Macadamia Nut, Peanut Butter Toffee
- ✦ BREAKFAST CEREAL STATION ~ \$7.95 per person
 - ◆ Lucky Charms, Cinnamon Toast Crunch, Honey Nut Cheerios, Count Chocula, Trix, Pops, Golden Grahams, Cocoa Puffs, Reese's Puffs, Whole, 1%, Skim and Soy Milk

GRAB AND GO

Minimum of 50 guests

- ✦ LATE NIGHT DECISION ~ \$14.95 per person
 - ◆ "Should I Stay?" Starbucks Double Shots, Chocolate Covered Espresso Bean Trail Mix, Fuji Water
 - ◆ "Should I Go?" Tea Forté Chamomile, Wildflower Honey, Lemon Pound Cake, Fuji Water
- ✦ STREET FOOD TAKE-OUT ~ \$13.95 per person (Choice of One)
 - ◆ SOUTH OF THE BORDER
 - ◆ Burrito Bowl with Barbacoa, Carnitas, Grilled Veggies, Cilantro Lime Rice, Black Beans, Pico de Gallo, Tortilla Chips
 - ◆ UPSTATE NY
 - ◆ Gianelli Sausage Sub, Utica Greens, Peppers, Onions, Italian Bread
 - ◆ FAR EAST
 - ◆ House Lo Mein, Thai Basil Fried Rice, Steamed Pork Dumplings

- ✦ MIDNIGHT BREAKFAST ~ \$12.95 per person

- ◆ Applewood Bacon, Egg and Cheddar on Wolferman's English Muffin
- ◆ Sage Sausage, Egg and Fontina on Wolferman's English Muffin
- ◆ Egg Whites and Grilled Vegetables on Wolferman's English Muffin

BAR STATIONS

Minimum of 50 guests

- ✦ CORDIAL STATION TO ACCOMPANY ELABORATE COFFEE STATION ~ \$9.00 per person
One hour to include:
 - ◆ Frangelico
 - ◆ Sambuca
 - ◆ Bailey's
 - ◆ Chambord
 - ◆ Grand Marnier
 - ◆ Disaronno
 - ◆ Peppermint Schnapps
 - ◆ Kahlúa
 - ◆ Jameson Irish Whiskey
- ✦ BOURBON AND WHISKEY TASTING BAR
One hour to include:
 - ◆ Finger Lakes Distilling Mackenzie Bourbon ~ \$100
 - ◆ Hudson Baby Bourbon ~ \$120
 - ◆ Blanton's Bourbon ~ \$120
 - ◆ Hudson Manhattan Rye ~ \$120
 - ◆ Finger Lakes Distilling Mackenzie Rye ~ \$100
 - ◆ Bulleit Rye ~ \$100*Custom ice spheres included with the purchase of 5 bottles.*
- ✦ BELLINI BAR ~ \$14.95 per person
 - ◆ Champagne and Prosecco Served with Assorted Fruit Purées, Berries, Sliced Fruit and Juice
- ✦ ADULT DESSERT STATION ~ \$14.95 per person
 - ◆ Milkshakes, Floats and Elixirs featuring Locally Distilled Spirits, Moonshine and Craft Beer
- ✦ CRAFT NY STATE BEER STATION ~ \$14.95 per person
 - ◆ Select Beers from Ommegang, Ithaca Beer Company, Saranac, Middle Ages, Southern Tier and Empire Brewing Company

DESSERT

Minimum of 50 guests

- ✦ CAMPFIRE S'MORES STATION ~ \$8.95 per person
 - ◆ House-Made Marshmallows, Graham Crackers, White, Milk and Dark Chocolate, Peanut Butter Pavé Squares
- ✦ CUPCAKE IN A JAR FAREWELL STATION ~ \$5.95 each
 - ◆ Chocolate Ganache Cake, Red Velvet Cake, Carrot Cake
- ✦ OPALS FUDGE STATION ~ \$9.95 per pound
 - ◆ Peanut Butter Chocolate, Maple Walnut, Chocolate
- ✦ ICE CREAM BAR ~ \$8.95 per person (Choice of Four)
 - ◆ ICE CREAM
 - ◆ Vanilla, Chocolate, Strawberry, Maple Walnut, Cookies and Cream, Raspberry, Chocolate Espresso Bean, Pistachio, Mint Chocolate Chip

- ◆ GELATO
Dark Chocolate Bing Cherry, Vanilla, Chocolate, Strawberry, Butter Pecan, Açai Blueberry
- ◆ WINE ICE CREAM
Chocolate Cabernet, Honey Riesling, Cherry Merlot, Vanilla Bean Pinot Noir, Raspberry

Chardonnay

Includes:

- ◆ Candied Nuts, Macerated Berries, Sundae Crunch, Rainbow Sprinkles, Crushed Oreos, Whipped Cream, Hot Fudge, Caramel Sauce, Raspberry Sauce
- ✦ VIENNESE TABLE ~ \$11.95 per person (Choice of Four)
 - ◆ Mini Cannoli, Éclairs, Cream Puffs, Crisp Lemon Meringue Tarts, Fresh Fruit Tarts, Mini Cheesecake Domes, Ganache Glazed Flourless Chocolate Cake
- ✦ HOUSE-BAKED ITALIAN COOKIES ~ \$10.95 per pound (minimum of 1lb. per flavor)
 - ◆ Biscotti, Anise Cookie, Pignoli Cookie, Italian Wedding Cookie, Chocolate Hazelnut Spritz, Italian Sprinkle Cookie, Meatball Cookie, Raspberry Filled Linzer Cookie

Specialty Cookies Available upon Request
- ✦ INTERNATIONAL CHOCOLATE DESSERT STATION ~ \$12.95 per person

Includes Chocolate Fondue Station

 - ◆ Pound Cake, Cheesecake, Brownies, Fresh Fruit

Add Choice of Three ~ \$3.95 per person
Add Choice of Five ~ \$5.95 per person

 - ◆ Chocolate Passion Oblivion
 - ◆ Chocolate Amaretto Flan
 - ◆ White Chocolate Mousse Wrap
 - ◆ Chocolate Truffles
 - ◆ Chocolate Dipped Strawberries
 - ◆ Warm Molten Lava Cake
 - ◆ Chocolate Macaroons

LET US HOST YOUR PRE AND POST FUNCTION EVENTS FOR A RELAXING RESORT EXPERIENCE



REHEARSAL DINNER BUFFETS

TASTE OF ITALY

Minimum of 30 Guests

- ✦ Garlic Parmesan Bread Sticks
 - ✦ Caprese Salad
 - ✦ Romaine Hearts with Caesar Dressing and Garlic Croutons
 - ✦ Chicken Parmesan with Marinara Sauce
 - ✦ Sausage Riggies
 - ✦ Tiramisu
 - ✦ Fresh-Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas
- \$31.95 per person*

SUNDOWN BARBECUE

Minimum of 30 Guests

- ✦ Jalapeño Cheddar Cheese Cornbread and Sourdough Rolls
 - ✦ Sliced Beefsteak Tomatoes and Red Onion with Crumbled Bleu Cheese and Olive Oil
 - ✦ Fresh Vegetable Crudités with Ranch Dip
 - ✦ Smoked Beef Brisket and Barbecue Chicken
 - ✦ Collard Greens
 - ✦ Salt Potatoes
 - ✦ Ranch Beans with Green Chili and Brown Sugar
 - ✦ Lemon Meringue Tarts and Apple Pie
 - ✦ Fresh-Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas
- \$31.95 per person*

BREAKFAST WITH THE NEWLYWEDS

Minimum of 30 Guests

- ✦ Fresh Melon, Berry and Citrus Platter
 - ✦ Vanilla Battered French Toast with Maple Syrup
 - ✦ Scrambled Eggs with Cheddar Cheese
 - ✦ Maple Smoked Bacon and Sage Sausage Links
 - ✦ Home Fried Red Potatoes
 - ✦ Orange, Grapefruit, Apple and Cranberry Juices
 - ✦ Fresh-Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas
- \$15.95 per person*

OMELET STATION

(Chef Attended)

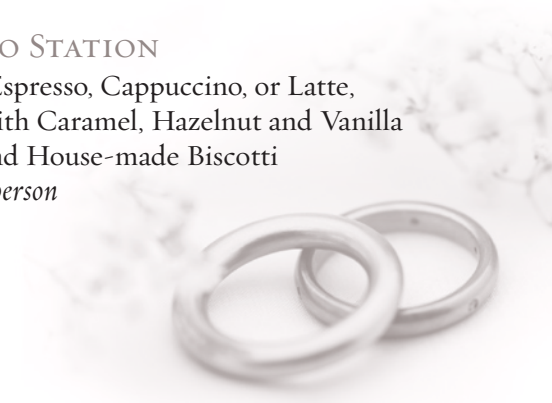
- ✦ Cheese, Bacon, Diced Ham, Black Olives, Mixed Peppers and Tomatoes
- \$6.95 per person*

LOX AND BAGELS

- ✦ Freshly Baked Bagels, Smoked Atlantic Salmon, Caviar, Dill Cream Cheese, Tomatoes, Hard Boiled Eggs, Capers and Red Onions
- \$8.95 per person*

NESPRESSO STATION

- ✦ Choose Espresso, Cappuccino, or Latte, Served with Caramel, Hazelnut and Vanilla Syrups and House-made Biscotti
- \$3.95 per person*



FREQUENTLY ASKED WEDDING QUESTIONS



I WANT TO COME IN AND VIEW THE PROPERTY, DO I NEED AN APPOINTMENT?

An appointment is required to ensure that you are able to gain access to the spaces and to meet with our Catering Manager to answer any questions you may have.

WE ARE ALSO LOOKING FOR A REHEARSAL DINNER AND/OR POST-WEDDING BRUNCH.

CAN YOU HANDLE THESE AND IF SO, WHERE ARE THEY HELD?

We have many different options for these formalities. Depending on size, they can be held in one of our restaurants or in a private banquet space. If you chose a private banquet space, you will receive a 10% discount off of our catering menus. Your Catering Manager will be able to assist you in finding the perfect location for all of your wedding events.

WHAT ARE MY OPTIONS FOR THE CEREMONY? IF I CHOOSE AN OUTDOOR OPTION, WHAT HAPPENS IF IT RAINS?

Each of our reception locations has a dedicated indoor ceremony location available for an additional fee. We also offer the option of outdoor ceremonies, the cost of which is based on final guest count. All outdoor ceremonies require the additional reservation of an indoor "back up" space. The final decision of ceremony location will be made at 9am the day of the function. The decision will be based on local weather reports from www.accuweather.com. If the likelihood of rain is 50% or greater, the Resort will recommend that the event be moved to the indoor location. For the safety and comfort of your group and the Resort staff, moving the function indoors may be required in the case of predicted high winds, lightning, extreme temperatures or any other threatening conditions. If the decision is made to stay outdoors despite the Resort's recommendation, the indoor space must also be set and an additional fee will apply.

CAN I HOST JUST THE CEREMONY AT TURNING STONE?

Turning Stone requires that either both the ceremony and reception or the reception only be held on property.

HOW LONG DO WE HAVE THE RECEPTION ROOM?

All of our receptions are built for five hours, with the first hour being the cocktail reception. There is an option to purchase a sixth hour for an additional cost.

DO I HAVE TO PAY A ROOM RENTAL FEE OR DANCEFLOOR RENTAL FEE?

All of our package pricing includes use of the room and dancefloor.

WHAT IS NOT INCLUDED IN THE WEDDING PACKAGE PER PERSON PRICE?

15% of the cost of food and beverage, which will be paid to our staff as a gratuity; 5% of the cost of food and beverage, and 20% of the cost of Audio Visual fees, to be retained by the hotel as an Administrative Fee. These fees are subject to Oneida Indian Nation sales tax of 8.75% (tax and surcharge are subject to change without notice). Centerpieces are additional and we have an on-site florist that will help you with your floral needs. Vendors (i.e. photographer, videographer, officiant, DJ) are up to you to hire and must have all necessary licensing and insurance. Upgrades to linen including chair covers are also additional and vary based on your selections.

DO YOU OFFER SPECIAL PRICING AND MENUS FOR CHILDREN?

We do offer special meal options and pricing for children. Guests under 21 will be charged a reduced package price as well since they will not be drinking alcoholic beverages during the reception.

DO I HAVE TO USE VENDORS FROM YOUR LIST OR CAN I CHOOSE MY OWN?

We always recommend using professionals that are familiar with the resort and our policies but you are welcome to select and hire any vendors that you would like as long as they are properly licensed, insured and comply with Turning Stone standards. All consultations with outside vendors occurring on resort property must be conducted with a Turning Stone employee present.

WHEN DO MY VENDORS HAVE ACCESS TO THE ROOM?

Set-up and tear-down times for vendor services are defined by the resort and not the vendor. You will be notified the week of your wedding the earliest your vendors can set-up. Access is guaranteed no later than one hour prior to your event.

DO MY GUESTS NEED TO BRING THEIR IDs?

All guests that appear to be under the age of 35 will be asked for IDs at the bar. This includes the bride, groom and bridal party. We ask that you advise all your guests to be prepared with their IDs if they intend to drink alcohol.

WHAT IS A FOOD AND BEVERAGE MINIMUM?

Every location here at Turning Stone has a food and beverage minimum expenditure that must be met. This minimum is met exclusively through the purchase of food and beverage and is not inclusive of tax or service charge. The food and beverage minimums are determined by location, day of the week and time of year. Linen rentals, audio visual, ceremony fee, floral centerpieces and transportation charges do not count toward satisfying this minimum.

HOW DO I HOLD A DATE?

Your Catering Manager can hold a date for you for seven business days after which time a non-refundable \$2,500.00 deposit and signed sales agreement are required to hold the date on a definite basis.

WHAT IS YOUR PAYMENT SCHEDULE AND ATTENDANCE GUARANTEE POLICY?

A 50% food & beverage deposit is required three months prior to your reception and the remaining balance is due three days prior to your event, along with the final attendance guarantee. A preliminary guest count and meal count will be required three weeks prior to the event.

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

We accept all major credit cards, cash and personal or certified checks. Karats are not an accepted method of payment.

WHY IS THERE A PACKAGE REQUIREMENT FOR THE SHENENDOAH CLUBHOUSE?

All receptions held at the Shenendoah Clubhouse require the purchase of the Elite Package or Grand Station Buffet. The Clubhouse is our premier wedding venue and it is important to us that we are able to deliver an exemplary culinary experience for each and every guest that dines there.

CAN WE USE AN OUTSIDE WEDDING PLANNER?

Your Catering Manager is here to assist you with details such as scheduling tastings, room diagrams, linen choices, processing payments, making transportation arrangements, monitoring your room block, etc. However, you are more than welcome to use the services of an outside decorating or planning company as well. Outside planners are required to adhere to all Turning Stone policies.

WHAT IS YOUR CANCELLATION POLICY?

Should you decide at any time to cancel your wedding reception, we do require a written cancellation request and penalty charges will be assessed in accordance with your sales agreement.

HOW DO I SET-UP A ROOM BLOCK FOR MY GUESTS? WILL THE ROOMS BE OFFERED AT A DISCOUNT?

Your Catering Manager will set up a room block which will include overnight rooms in all of our lodging options to offer your guests a range of price points to choose from. These rates are pre-determined and are based on season and day of the week. Thirty days prior to your function, the rooms in your block that have not been taken will be released for re-sale.

WHAT IS AVAILABLE ON-PROPERTY FOR MY OVERNIGHT GUESTS TO DO?

Turning Stone has a myriad of options to keep your guests entertained including our casino, golf courses, indoor racquetball and tennis courts, indoor driving range, award-winning spas, multiple entertainment venues, including Exit 33, world-class dining options, indoor swimming pools, fitness center and retail shops.

DO WE GET TO DO A TASTING?

We offer complimentary menu tastings for up to six guests with all of our wedding packages once a contract has been signed. There will be an additional charge for any guests beyond six. The wedding cake is also included with our packages and you will receive a complimentary tasting and consultation with our bakery to design your dream wedding cake. Selections will be provided by your Catering Manager and must be confirmed at least two weeks prior to tasting. Tastings are scheduled based on availability.

WHAT WOULD THE CAKE THAT IS INCLUDED WITH MY PACKAGE LOOK LIKE?

All included wedding cakes are tiered (round) and the number of tiers would depend on the desired look and/or your final Guest count. Cakes are Italian buttercream frosted unless you choose to upgrade the covering to fondant for an additional charge. Our Pastry team would be happy to place any silk flowers or ribbon which you provide (complimentary service). They will also provide piping at the base of each tier in a color of your choosing (complimentary service). Other design elements are subject to an additional charge and include but are not limited to: airbrushing, sugar or gum paste flowers, square tiers and quilting. Any applicable charges will be discussed during your cake tasting.

WHERE DO MY GUESTS PARK?

There is ample free parking as well as complimentary 24-hour shuttle service throughout the resort. We also offer valet parking services for an additional fee. Your Catering Manager will assist you with parking based on your reception location.

WILL YOU DELIVER WELCOME BAGS TO MY GUESTS' ROOMS?

We would be happy to deliver your welcome bags to all of our lodging options for a per bag fee. This fee goes to the bellman assigned to delivering the bags and can be billed to your master account. Welcome bags cannot be handed out at the Front Desk. Welcome bags must not be labeled with individual guests' names and should be brought with you to your final meeting.

WHO WILL TAKE CARE OF ALL OF MY POSSESSIONS AFTER THE RECEPTION IS OVER?

Turning Stone banquet staff will securely pack all of your reception items and gifts and have them delivered to a hotel room of your choosing for an additional fee. This charge can be billed to your Master Account. You will have to designate someone in your party to retrieve the card box, however, as our staff is unable to transport it for you.

CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?

We do not allow any outside food or beverage to be brought in. This includes wedding cakes, alcoholic beverages, pastries or specialty food vendors. Turning Stone would be happy to provide you with custom menu selections or enhancements that may not be featured on our existing menus. The only exception we make is in the case of pre-trayed homemade cookies. Any perishable items being brought in for your wedding must be delivered no sooner than noon on the day of your reception. We will not be responsible for storing or refrigerating outside food items overnight.

DO I GET DISCOUNTS ON GOLF AND SPA IF I'M HAVING MY WEDDING THERE?

We will extend discounted greens fees for both the Shenendoah and Kaluhyat golf courses. You will also receive a discount at either of our spas, Áhsí or Ská:ná:.

CAN I BRING IN OUTSIDE RENTAL ITEMS FOR MY RECEPTION?

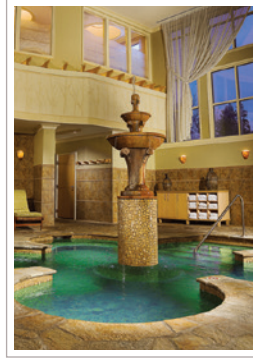
We would prefer that you rent all specialty décor items directly through your Catering Manager so that we may oversee delivery, handling and pick-up for you. If you do choose to source such items yourself then you will be responsible for any breakage or damage that may occur to the items during the course of your reception. Outside chair rentals for the Shenendoah Clubhouse are subject to a chair removal fee. Outside linen rentals, including chair covers are not permitted.

DO I HAVE TO GUARANTEE A CERTAIN NUMBER OF ROOM NIGHTS AT THE LODGE TO GET MARRIED ON THE GREAT LAWN?

As one of our premier locations for wedding ceremonies, the Great Lawn is located adjacent to the AAA Four Diamond rated Lodge. In order to host your ceremony on the Great Lawn, you must commit to 5 standard room nights at The Lodge for individuals associated with your wedding. Any complimentary rooms provided as a special consideration would not count toward satisfying this minimum requirement. In the event this 5 room night minimum is not met, you will be responsible for an attrition fee equal to the difference in the revenue for the 5 room nights and the revenue for the actual number of room nights occupied.

DO I GET A CEREMONY REHEARSAL THE NIGHT BEFORE?

We do offer a complimentary ceremony rehearsal the night before your wedding. The rehearsal space is based on availability and may not be offered in the same space that your ceremony will take place. Officiants are required to attend any ceremony rehearsals occurring the evening prior to your reception to assure he/she and your Catering Manager have consistent information.



RESORT INFORMATION

Located in a serene corner of Central New York State, Turning Stone Resort Casino is easily accessible by air via Syracuse Hancock International Airport, just 35 miles away, or by car. Turning Stone sits conveniently off the New York State Thruway, two hours from Albany, three hours from Buffalo and within a morning's drive of most major Northeast cities.

As one of the top five tourist destinations in New York State, the Oneida Indian Nation's Turning Stone Resort Casino offers luxurious AAA Four Diamond award-winning accommodations, five golf courses, world-class spa services, Vegas style gaming, superb dining, top star live entertainment, state-of-the-art fitness facilities and a popular nightlife complex featuring dance clubs, music and entertainment.



EVENT RESERVATION REQUIREMENTS

Information about event deposits, attendance guarantees, cancellation policies and additional pricing detail will be shared with you by our Catering Manager. We look forward to helping you create a wonderful wedding experience.

Please note that information provided in this brochure is subject to change, and that prices listed do not include tax and service charge. A service charge of 15% of the cost of food and beverage will be added to your bill and will be paid to our staff as a gratuity. A separate charge of 5% of the cost of food and beverage will also be added and will be retained by the hotel as an administrative fee. Service and administrative charges are subject to Oneida Indian Nation sales tax.