



THE HOTEL  
ITHACA

*Arrangements & Special Touches*  
*(included in all wedding packages)*

- ❖ *Professional consultant to plan your menu and all details of your reception*
- ❖ *Champagne toast for the head table*
- ❖ *One hour open bar before dinner*
- ❖ *Three hours of open bar following dinner*
- ❖ *Choice of complete sit-down dinner or dinner buffet*
- ❖ *Vegan and Vegetarian menus available*
- ❖ *Complimentary coffee station later in the evening*
- ❖ *Complimentary menu tasting for two*
- ❖ *Complimentary cake cutting*
- ❖ *Illuminated and skirted head table, skirted and decorated cake and gift tables*
- ❖ *Placement of place cards and favors, and your decor*
- ❖ *Private room for the bridal party prior to reception*
- ❖ *Complimentary overnight accommodations for the Bride and Groom*
- ❖ *Champagne and fresh sliced fruits and cheeses will await you in your guest room after the reception*
- ❖ *Special Guest room rates for you're out of town guests*



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*Elegant Wedding Plan*  
\$59.99\*

**Sit Down Dinner Includes:**

*Salad of Mixed Baby Greens or Caesar Salad, Warm Rolls,  
Choice of Potato, Seasonal Vegetable, Coffee Service*

***Choice of Two Entrée***

*Boneless Breast of Chicken Marsala or Picatta*

*Chicken Florentine*

*Chicken Cordon Bleu with Mornay*

*Grilled Top Sirloin of Beef with Port Dem Glaze*

*Roast Pork Tenderloin with Apple Chutney*

*London Broil with Sherried Mushroom Sauce*

*Broiled Talapia with Lemon Caper Sauce*

*Vegetable Lasagna*

**Buffet Dinner Includes:**

*Served Salad of Garden Greens or Caesar Salad,  
Warm Rolls, Choice of Potato, Seasonal Vegetable, Coffee Service*

***Choice of Three:***

*Carved Top Sirloin of Beef Au Jus*

*Roast Turkey with Dressing and Gravy*

*Virginia Baked Ham with Fruit Glaze*

*Seafood Newburg with Rice Pilaf*

*Roast Loin of Pork with Country Gravy*

*Boneless Breast of Chicken Marsala or Picatta*

*Vegetable Lasagna*

***Choice of One:***

*Penne Pasta with Marinara or Alfredo Sauce, Cheese Tortellini with Vodka Sauce,  
Roasted Root Vegetables*

PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE.

\*CUSTOM MENU AVAILABLE UPON REQUEST



THE HOTEL  
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*Exquisite Wedding Plan*  
\$79.99\*

- ❖ *One Hour open call brand bar before dinner*
- ❖ *Three Hours open call brand bar following dinner*
- ❖ *Champagne Toast for the Head Table*
- ❖ *Wine Toast for all Guests*
- ❖ *Hors d' oeuvres display during cocktail hour to include Domestic and Imported Cheeses with Crackers, Fresh Sliced Fruit and Vegetable Crudités with Herb Dip*

*Sit Down Dinner Includes:*

***Choice of One:***

*Salad of Mixed Baby Greens, Caesar Salad or Harvest Salad*

*Warm Rolls, choice of Potato and Seasonal Vegetable*

*Coffee Service*

***Your Choice of Two full course entrees:***

*Chicken Wellington*

*Prime Rib of Beef Au Jus*

*Grilled New York Strip Steak*

*Broiled Filet Mignon with Demi Glaze*

*Almond Crusted Salmon with a Vanilla Vinaigrette Glaze*

*Baked Grouper with Fresh Tomato and Rosemary Salsa*

*Roasted Duck Breast with Orange Thyme Glaze*

*Vegetable Napoleon*

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*Exquisite Wedding Buffet*  
**\$79.99**

*Buffet Dinner Includes:*

- ❖ *Champagne Toast for the Head Table*
- ❖ *Wine Toast for all Guests*
- ❖ *One Hour open call brand bar before dinner*
- ❖ *Three Hours open call brand bar following dinner*
- ❖ *Hors d'oeuvres display during cocktail hour to include Domestic and Imported Cheeses with Crackers, Fresh Sliced Fruit and Vegetable Crudités with Herb Dip*
- ❖ *Coffee Service*

**Choice of Salad**

*Salad of Mixed Baby Greens, Caesar Salad, Quinoa Salad or Harvest Salad  
All salads served with warm rolls*

**Choice of Potato or Rice**

*Wild Mushroom Rice Pilaf  
Whipped Sweet Potatoes  
Roasted Garlic Parmesan Mashed Potatoes  
Three Cheese Au Gratin Potatoes  
Risotto  
Pancetta Roasted Red Potatoes*

**Choice of Two Entrees**

*Chicken Saltimbocca  
Scallops and Shrimp in Chardonnay Cream Sauce  
Brie and Wild Mushroom Stuffed Chicken Breast  
with Roasted Tomatoes and Fennel  
Marinated Pork Loin Caribbean  
Vegetable Stuffed Portabella Stuffed Mushroom  
Almond Crusted Salmon with Green Grape Verjus*

**Choice of Vegetable**

*Roasted Vegetable Medley  
Broccoli and Cauliflower  
Ratatouille  
Glazed Baby Carrots  
French Green Beans Almondine*

**Choice of Pasta**

*Pasta Primavera or Marinara  
Tortellini with Alfredo or Vodka Sauce  
Vegetable Lasagna  
Cheese Ravioli with  
Sundried Tomato Leek Cream*

**Carving Station (Choice of One)**

*Roasted Tenderloin of Beef Bordelaise  
Roast Prime Rib of Beef Au Jus  
Herb Dusted Turkey Breast with Cranberry Orange Chutney*

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*Extra Touches*

❖ <i>Chair covers</i>	<i>\$4.00/person</i>
❖ <i>Wine toast for all guests</i>	<i>\$2.50/person</i>
❖ <i>Champagne toast for all guests</i>	<i>\$3.00/person</i>
❖ <i>Assorted cheese and fresh fruit display</i>	<i>\$4.00/person</i>
❖ <i>Fresh vegetables and herb dip</i>	<i>\$3.00/person</i>
❖ <i>Sweet table with coffee, tea and decaf</i>	<i>\$5.50/person</i>
❖ <i>Additional hour of open bar</i>	<i>\$3.00/person</i>
❖ <i>Designated call brands</i>	<i>\$4.00/person</i>
❖ <i>Designated premium brands</i>	<i>priced upon request</i>
❖ <i>Ceremony fee</i>	<i>\$500.00</i>

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