

“The Glen Reception”
FULL TABLE SERVICE

Reception is five hours in length and includes the following:

The Glen Welcome

A Three- Hour Premium Open Bar.

Salad Presentation
(Choose One)

Served with fresh baked artisan breads and butter.
Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

Entrée Service

Choose two entrees, additionally choose necessary children's and vegetarian meals. Served with Chef selected fresh vegetable and starch.

Poultry

- Chicken Marsala ----- \$70
- Chicken Florentine ----- \$70
- Chicken Alexander----- \$72
- Chicken French----- \$70

Beef & Pork

- Veal Marsala ----- \$72
- Prime Rib of Beef
with Au Jus ----- \$80
- Grilled NY Strip
with Chimi Churri ----- \$80
- Fresh Cut Pork Chop with
Caramelized Apples ----- \$72

Seafood

- Seafood Stuffed Shrimp ----- \$72
- Broiled Haddock topped with
Crab Meat Stuffing ----- \$72
- Grilled Atlantic Salmon ----- \$72
- Brandied Pan Seared
Grouper with Balsamic
Brown Butter ----- \$74

Children's Meal

- Penne with Marinara and
Meatballs and Fresh Fruit ---- \$20

Vegetarian Meals *if needed*

- Chef's Vegetarian Creation -- \$67
- Chef's Vegan Creation ----- \$67

Cake Service
(cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D'Oeuvres and Champagne Toasts are available.
Your wedding consultant will review the many options to choose from.*

Open bar service included with package opens with hors d'oeuvres and is continuous.
At the conclusion of the included bar package, bar will go to cash or consumption at the event hosts preference.

*Please inform us if someone in your group has a food allergy. All prices subject to NY State sales tax and 20% event fee.
Event fee in no way represents a gratuity or tip paid to service employees. Service employees do not share in event fees.
Prices valid for events held in 2020. Contact us: 585-374-6000 - www.bristolmountain.com*

All prices, services, and menus subject to terms as defined by event contract and general conditions notice. Changes to room and facility setup less than 24 hours before your event may be subject to additional fees. Menu prices cannot be guaranteed for more than ninety days due to possible market fluctuations.

"The Finger Lakes Reception"

BUFFET STYLE ENTRÉE SERVICE

Reception is five hours in length and includes the following:

The Finger Lakes Welcome

A Three- Hour Premium Open Bar.

Salad Presentation

(Choose One)

Served with fresh baked artisan breads and butter.

Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

Buffet Style Entrée Service

Choose two entrees and one carvery selection, additionally choose necessary children's and vegetarian meals. Served with Chef selected fresh vegetable and starch. Children's and vegetarian meals are served individually.

Poultry

Grilled Chicken Bruschetta
Chicken Piccata
Chicken French
Chicken Broccoli Penne with Asiago Cream Sauce
Apple Pecan Stuffed Chicken

The Carvery *choose one*

Top Round of Beef
Bourbon Glaze Pit Ham
Brined Turkey Breast with Savory Rub

Beef & Pork

Beef Bourguignon
Dijon Pork Tenderloin
Brandied Apple & Raisin Chutney Pork

Children's Meal

Penne with Marinara and Meatballs and Fresh Fruit ---- \$20

Seafood

Roasted Atlantic Salmon with Dill Bechamel Sauce, Stuffed Sole Florentine

Vegetarian Meals *if needed*

Chef's Vegetarian Creation
Chef's Vegan Creation

The Finger Lakes Reception: \$79 per person

Cake Service

(cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D'Oeuvres and Champagne Toasts are available.
Your wedding consultant will review the many options to choose from.*

Open bar service included with package opens with hors d'oeuvres and is continuous. At the conclusion of the included bar package bar will go to cash or consumption at the event hosts preference.

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"The Bristol Mountain Premier Reception"

FULL TABLE SERVICE

Reception is five hours in length and includes
 *Four hours of premium open bar service, champagne toast, and the following:

The Bristol Mountain Welcome

Premium open bar service begins with a lavish display of domestic and imported cheeses with fresh fruit garnish, vegetable crudité with herbed crème fraiche, chef's artisan bread table with gourmet spreads.

Salad Presentation (Choose One)

Served with fresh baked artisan breads and butter.
 Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

Entrée Service

Choose two entrees, additionally choose necessary children's and vegetarian meals. Served with Chef selected fresh vegetable and starch.

Poultry

- Chicken Marsala ----- \$83
- Chicken Florentine ----- \$83
- Chicken Alexander ----- \$84
- Chicken French ----- \$83
- Seared Duck Breast with Orange Sauce ----- \$90

Beef & Pork

- Veal Marsala ----- \$85
- Prime Rib of Beef with Au Jus ----- \$90
- Grilled NY Strip with Chimi Churri ----- \$90
- Fresh Cut Pork Chop with Caramelized Apples ----- \$84

Seafood

- Seafood Stuffed Shrimp ----- \$85
- Broiled Haddock topped with Crab Meat Stuffing ----- \$85
- Grilled Atlantic Salmon ----- \$85
- Brandied Pan Seared Grouper with Balsamic Brown Butter ----- \$89

Children's Meal

- Penne with Marinara and Meatballs and Fresh Fruit ---- \$20

Vegetarian Meals *choose one if needed*

- Chef's Vegetarian Creation -- \$75
- Chef's Vegan Creation ----- \$75

Cake Service (cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D'Oeuvres and Champagne Toasts are available.
 Your wedding consultant will review the many options to choose from.*

*Open bar service included with package opens with hors d'oeuvres and is continuous.
 At the conclusion of the included bar package bar will go to cash or consumption at the event hosts preference.

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"The Canandaigua Premier Chef's Table Reception"

BUFFET STYLE ENTREE SERVICE

Reception is five hours in length and includes
*Four hours of premium open bar service, champagne toast and the following:

The Bristol Mountain Welcome

Premium open bar service begins with a lavish display of domestic and imported cheeses with fresh fruit garnish, vegetable crudité with herbed crème fraiche, chef's artisan bread table with gourmet spreads.

Salad Presentation

(Choose One)

Served with fresh baked artisan breads and butter.

Classic Caesar, Strawberry and Field Greens, Spinach Salad with Warm Bacon Dressing, or Market Salad.

Buffet Style Entrée Service

Choose two entrees and one carvery selection, additionally choose necessary children's and vegetarian meals Served with Chef selected fresh vegetable and starch. Children's and vegetarian meals are served individually.

Poultry

Grilled Chicken Bruschetta
Chicken Piccata
Chicken French
Chicken Broccoli Penne with Asiago Cream Sauce
Apple Pecan Stuffed Chicken

Beef & Pork

Beef Bourguignon
Dijon Pork Tenderloin
Brandied Apple & Raisin Chutney Pork
Beef Tri Tips with Cremini Mushrooms and onions

Seafood

Shrimp and Scallop Scampi
Stuffed Sole Florentine
Baked Encrusted Cod
Roasted Atlantic Salmon with Dill Bechamel Sauce,

The Carvery *choose one*

Top Round of Beef
Bourbon Glaze Pit Ham
Brined Turkey Breast with Savory Rub

Children's Meal

Penne with Marinara and Meatballs and Fresh Fruit ---- \$20

Vegetarian Meals *if needed*

Chef's Vegetarian Creation
Chef's Vegan Creation

The Canandaigua Premier Chef's Table Reception: \$90 per person

Cake Service

(cut and serve your wedding cake)

Coffee, Tea, & Soft Drinks are included in all packages.

*Additional Hors D'Oeuvres and Champagne Toasts are available.
Your wedding consultant will review the many options to choose from.*

*Open bar service included with package opens with hors d'oeuvres and is continuous.
At the conclusion of the included bar package bar will go to cash or consumption at the event hosts preference.

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Some Reception Packages include limited selections to be enjoyed during cocktail hour. You may choose from the below options to enhance your cocktail hour.

Base Favorites ----- \$8.00pp

An artful display of domestic cheeses, crackers, and baguettes. Also includes a delicious array of fresh cut vegetables with hummus and herbed crème fraiche.

Mid-Mountain Offerings ----- \$10.50pp

A delicious display of vegetables and domestic cheeses.

Please select 2 passed items

(Includes service for 1 full hour.)

Florentine Stuffed Mushrooms, Pork Pot Stickers with a Ginger Soy Sauce, BLT Crostini's Assorted Meat and Cheese Pin Wheels, Mini Chicken Quesadilla, Bruschetta.

The Summit Selection ----- \$12.50pp

International Cheese & Crudit  Display

An opulent display of grilled, marinated, and fresh vegetables paired with imported cheese served with baguettes and crackers.

Please select 3 passed items

(Includes service for 1 full hour. Total of Six Hors D'oeuvres served per person.)

Beef on Weck Sliders, Shrimp Cocktail Shooters, Vegetarian Spring Rolls with Sweet and Sour Sauce, Seafood Stuffed Mushrooms, Honey, Goat Cheese and Walnut Lettuce Cup, Chicken Satee with a Peanut Sauce, Brie & Pepper Jelly Phyllo Cups, Cucumber Canape with Smoked Salmon and Dill Cream, Petite Crab Cakes, Italian Meatballs.

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Reception Enhancements

International Coffee Cart ----- \$8 pp

Enjoy coffee laced with your favorite cordials and assortment of toppings, candies, creams, and citrus zest. Local biscotti completes this upscaled addition. Opens with cake service and remains open for one hour.

Champagne Toast ----- \$9 pp

Included in our Premier Receptions, delicious Prosecco to cheer to your good fortune.

The Candy Bar ----- \$6 pp

Opening with cake service, The Candy Bar features a half dozen varieties of candies displayed in decorative jars and glasses.

The Sundae Bar ----- \$6.50 pp

Features attendant served premium ice cream with self-serve topping bar offering hot fudge, cherries, sprinkles, warm caramel sauce, chopped candies, and whipped cream. Service time is one hour.

Late Night Snacks ----- \$6.50 pp

Features house kettle chips, onion dip, bar snack mix, pretzel rods, mixed nuts, fresh tortillas with salsa and hot queso dip. Offered the final hour of your reception.

Mac-N-Cheese Bar ----- \$12 pp

House made gourmet mac-n-cheese with various toppings to choose from which include apple smoked bacon, pulled pork, buffalo chicken, blue cheese crumbles, grilled vegetables, scallions, jalapeno, and chicken fritters.

Potato Bar ----- \$12 pp

Includes Idaho baked potato, baked sweet potato, enjoyed with toppings of your choice which include sour cream, chives, bacon, cheddar, whipped butter, jalapeno, steamed broccoli, cinnamon brown sugar butter, mini marshmallows, and local maple syrup.

Pasta Action Station ----- \$12 pp

Choice of two pastas and two sauces. Enjoy bow tie, penne, tri colored tortellini, or cavatappi pasta topped with marinara, alfredo, or scampi sauce. Additional toppings include artichokes, baby portobello mushrooms, sweet sausage, grilled chicken, and sautéed shrimp.

Reception Extension ----- \$650 flat fee

If you aren't ready to end the party at 5 hours, you may extend your reception by up to 1 hour. All events must conclude by 11pm regardless of extension.

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