



Weddings
AT
EMERSON PARK PAVILION





Thank you for considering Emerson Park Pavilion for your wedding celebration. At A&M Catering, we have a passion for service. Our professional, attentive staff will go above and beyond to make sure your event runs smoothly and that no detail is overlooked. We strive to make every customer feel unique and special; therefore, your reception is designed specifically for you. From the first phone call to the last dance, we are equipped to make sure your event is simply flawless.

Included in all Packages

- Dedicated on-site wedding coordinator
- Personalized service for you and your bridal party
- Access to community and vendor discounts
- Five hours of reception time
- Setup of your reception accessories (place cards & favors)
- Cake cutting and dessert station attendants
- Champagne toast
- Assorted sodas and juices
- Coffee and herbal tea selection
- Standard white or ivory table linens
- Choice of standard napkins
- China, glassware, and flatware service, 6ft round guest tables, 6ft banquet tables, & high top tables

All prices are listed per person and subject to state sales tax and 20% service charge. Prices effective thru December 2020.

Celebration

COCKTAIL HOUR

Meat and Cheese Board

Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Assorted Olives

Vegetable Crudités Display

An assortment of raw vegetables served with ranch dressing and hummus

BUFFET DINNER

Choice of one salad:

- Mixed-Green Salad served with traditional garden vegetables, house sweet italian and ranch dressing
- Caesar Salad

Choose one:

- Bow Tie Pasta with grape tomatoes, tri-colored peppers and mushrooms tossed in a pesto cream sauce
- Baked Ziti with chorizo sausage baked with marinara and mozzarella cheese
- Baked Cavatappi with gouda and cheddar cheese topped with panko bread crumbs
- Rigatoni Pasta served with vodka cream sauce

Choice of two entrées:

- Chicken Your Way: Piccata, Marsala, Cacciatore, Pecan Crusted Chicken with honey dijon glaze, or Chicken Cordon Bleu
- Pork Loin stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus
- Prime Rib Carving Station with a peppercorn demi-glaze **carving fee applies** Petit Filet of Sirloin grilled and served with wild mushroom demi-glaze
- Shrimp Scampi with angel hair
- Roulade of Sole stuffed with lobster, served with a lobster cream reduction
- Eggplant Lasagna fresh ricotta, mozzarella and deep fried eggplant simmered in marinara sauce

Choice of one:

Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes, Long Grain Wild Rice, Savory Rice Pilaf

Choice of one:

Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine, Swiss Chard, Asian Stir Fry, Spinach & Caramelized Onion, Shredded Brussel Sprouts with Bacon Harvest

Artisan Rolls and Butter

- \$54 -

Elegance

COCKTAIL HOUR

Meat and Cheese Board

Imported & domestic cheeses, cured meats, roasted red peppers, assorted olives, spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, toasted crostini and pita chips.

FAMILY STYLE DINNER

Choice of salad individually plated:

- Mixed-Green Salad served with traditional garden vegetables
 - Spinach and Strawberry Salad with spinach, strawberries, pecans, crumbled bacon, red onion with chipotle bacon vinaigrette
 - Spring Green Salad with red onion, goat cheese, cucumber and sliced almonds
 - Roasted Beet Salad with mixed greens, goat cheese and walnuts
 - Apple Trio Mixed Green Salad mixed greens, apples, almonds, crumbled feta, pomegranate vinaigrette
- Dressing Choices: House apple cider vinaigrette, balsamic vinaigrette, ranch, blue cheese or Sweet Italian*

Choice of two family-style entrées:

- Chicken Your Way: Piccata, Marsala, Cacciatore, or Chicken Cordon Bleu
- Pork Loin stuffed with an apple and pancetta stuffing, served with a shallot rosemary au jus
- Filet of Sirloin with merlot demi glace
- Shrimp Scampi with angel hair
- Roulade of Sole stuffed with lobster, served with a lobster cream reduction
- Eggplant Lasagna with fresh ricotta, mozzarella and deep fried eggplant, simmered in marinara sauce

Choice of one:

- Bow Tie Pasta with grape tomatoes, tri-colored peppers and mushrooms tossed in a pesto cream sauce
- Creamy Mushroom Risotto
- Penne with marinara sauce
- Baked Cavatappi with gouda and cheddar cheese topped with panko bread crumbs
- Rigatoni Pasta served with vodka cream sauce

Choice of one:

Garlic Mashed Potatoes, Scalloped Potatoes baked with gouda and cheddar cheese, Rosemary Roasted Potatoes, Savory Rice Pilaf, Long Grain Wild Rice

Choice of one:

Signature Vegetable Medley, Honey-Dill Baby Carrots, Green Bean Almondine, Roasted Root Vegetable

Harvest Artisan Rolls and butter

- \$68 -

Timeless

COCKTAIL HOUR

Meat and Cheese Board

Imported & domestic cheeses, cured meats, roasted red peppers, assorted olives, spinach and artichoke dip, bruschetta mix, olive tapenade and roasted red pepper hummus, toasted crostini and pita chips.

Choice of two butler-passed hors d'oeuvres: *listed on following page*

PLATED DINNER

Choice of salad:

- Mixed-Green Salad served with traditional garden vegetables
 - Spinach and Strawberry Salad with spinach, strawberries, pecans, crumbled bacon, red onion with chipotle bacon vinaigrette
 - Spring Green Salad with red onion, goat cheese, cucumber and sliced almonds
 - Roasted Beet Salad with mixed greens, goat cheese and walnuts
 - Apple Trio Mixed Green Salad mixed greens, apples, almonds, crumbled feta, pomegranate vinaigrette
- Dressing Choices: House apple cider vinaigrette, balsamic vinaigrette, ranch, blue cheese or Sweet Italian*

Choice of two entrées:

Entrée choices must be listed on your response cards. Extra choices are an additional \$6 per person.

- Stuffed Chicken Saltimbocca served with chardonnay chicken supreme sauce
- Lobster Stuffed Chicken served with cardinal sauce
- Pork Loin stuffed with spinach, roasted red pepper and gruyere cheese
- Filet Mignon served with merlot demi glace
- Roulade of Sole stuffed with lobster, served with a lobster cream reduction
- Baked Stuffed Shrimp with lobster cream sauce

Choice of one vegetarian entrée:

- Wild Mushroom and Shallot Tart puff pastry topped with wild mushrooms, shallots and Gruyère cheese
- Tofu Stir Fry with fresh vegetables tossed in sweet chile sauce or ginger soy, served over brown rice
- Eggplant Tower with fresh ricotta, mozzarella and deep fried eggplant, simmered in our marinara sauce

Choice of one vegetable: Seasonal Vegetable Medley, Green Bean Bundles (green beans, red and yellow pepper and sliced carrots), or Honey-Dill Baby Carrots

Choice of one starch: Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Twice Baked Potato, Savory Rice Pilaf, Long Grain Wild Rice, or Duchess Potato

Harvest Artisan Rolls and butter

- \$74 -

Hors d'oeuvres

BUTLER-PASSED

Choice of two included with the Timeless Package.

May be added to the Celebration and Elegance packages for the prices listed below.

Blue Cheese, Walnut & Pear Crostini	\$4.00/person
Goat Cheese and Pesto Bruschetta	\$4.00/person
Stuffed Mushrooms with Sausage Asiago	\$4.00/person
Shrimp Scampi Stuffed Mushroom Caps	\$5.00/person
Traditional Greek Spanakopita	\$4.00/person
Lemongrass Chicken Pot Stickers	\$4.00/person
Mini Beef Wellington Bites	\$6.00/person
Mini Lobster Rolls	\$6.00/person
Spinach and Artichoke Pot Stickers	\$5.00/person
Edamame Fried Dumplings	\$5.00/person
Crab Stuffed Mushroom Caps	\$6.00/person
Empanadas (choice of beef, pork, or vegetable)	\$5.00/person
Smoked Trout Cucumber Canape	\$5.00/person
Gouda Mac and Cheese Bites	\$4.00/person
Duo of Stuffed Mushrooms (includes vegetarian and sausage/asiago varieties)	\$4.00/person
Chicken Cordon Bleu Bites	\$4.00/person
Chicken Satay with Spicy Peanut Dipping Sauce	\$4.00/person
Southwest Chicken or Vegetable Eggrolls served with Chipotle Mayo	\$5.00/person
Pulled Pork and Apple Crostini	\$4.00/person
Spring Rolls served with Sweet Chili Sauce	\$5.00/person
Mini Crab Cakes served with Remoulade Sauce	\$6.00/person
Bacon Wrapped Scallop with a Raspberry Balsamic Glaze	\$7.00/person
Spinach and Artichoke Rangoons	\$4.00/person



A thoughtful and vibrant beverage service is important for a stellar event. We have designed bar packages for every budget and take pride in offering a wide selection. If you do not see something here that meets your tastes, please contact us for a personalized option.

Bar Packages

CLASSIC

Our most popular option.

Labatt Blue & Bud Light Draft

Choice of two bottled beers:

Budweiser, Coors Light, Sam Adams, Blue Moon, Corona or Yuengling

Choice of three wines:

Blackstone Cabernet, Blackstone Merlot, Toasted Head Chardonnay, Yellow Tail Chardonnay, Ecco Domani Pinot Grigio, Chateau Ste. Michelle Riesling, Sutter Home White Zinfandel

Call spirits:

Tito's Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

Full Bar (5 hours): \$31 / person | 1 Hour: \$15 / person | Additional Hours: \$4.50 / person

Classic Beer and Wine Only

5 hours: \$22.50 / person | 1 Hour: \$11.25 / person | Additional Hours: \$4.50 / person

HOUSE

Our most economical option. Personalized options are not available.

Domestic Beer and House Pour Wines

Call spirits:

Tito's Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

Full Bar (5 hours): \$23 /person | 1 Hour: \$11 /person | Additional Hours: \$3 /person

House Beer and Wine Only

5 hours: \$18 /person | 1 Hour: \$9 /person | Additional Hours: \$2.50 /person

PREMIUM SPIRITS

Add the following spirits to your full-bar package. Priced per person.

Grey Goose Vodka, Crown Royal, Captain Morgan Spiced Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Knob Creek Bourbon, Patron Silver Tequila

5 hours: \$8 /person | 1 Hour: \$6 /person | Additional Hours: \$4 /person

CASH AND CONSUMPTION BARS

If an open bar package is not the right fit for your event, we are happy to set up a cash or consumption bar for your guests. Personalized options are not available with cash or consumption bars. Consumption bars require a credit card with prior approval.

Setup Fee: \$450 per bar

Wine: \$6 | Beer: \$5 | Spirits: \$6

Enhancements

Whiskey & Scotch Tasting Station

Limited to an hour and a half of service.

Includes one bottle of each of the following, rocks and snifter glassware:

Jameson Irish Whiskey, Knob Creek Bourbon Whiskey, J&B Blended Scotch, Glenlivet Single Malt Scotch, Macallan Single Malt Scotch

\$1200

After-Dinner Package

Available at the bar or as a stand-alone station, these after-dinner selections offer the perfect night-cap.

Includes one bottle of each of the following:

Grand Marnier, Kahlua, Courvoisier VSOP, Bailey's Irish Cream, Disaronno Amaretto

\$1200

Signature Drinks

Whether you have a recipe in mind or would like us to create one for you, signature cocktails are a fun and delicious way to add a personal touch to your reception. Our service staff can welcome your guests with your drink of choice. Specialty glassware is additional.

Starting at: \$4 / person

BAR POLICIES

No outside alcohol may be brought onto the property! As a licensed premise, Emerson Park Pavilion/A&M Catering, is required to request proper identification of any person of questionable age and refuse alcoholic beverages to any person underage or who, in our judgement, appears to be intoxicated. A&M Catering does not serve alcoholic shots or any alcoholic beverage with more than two alcoholic components.



General Information

Menus

This is just a sampling of our current wedding packages and menus, serving as a guideline when planning your event. Please keep in mind that we can also develop custom menus and packages based on your tastes and budget.

Deposit and Payments

A non-refundable deposit equal to the facility fee(s) is required when you book your event. Additional payments will be due six months and three months prior to your reception. These payments will be equal to 25% of the estimated charges. For events booked within six-months of the date an alternative payment schedule will be arranged. Once your food and beverage selections are made, your Catering and Sales Manager will provide you with a more detailed payment schedule. Final payment is due seven business days prior to your reception; payable only by certified/cashier's check or credit card. Personal checks are accepted for deposits only and a \$50 returned check fee will be charged on checks returned by your bank.

Planning Schedule

Menu selection and planning can begin at any time, however the six months prior to your reception is recommended. Before this time, all package information and pricing is subject to change. All vendor arrangements should be finalized no later than two months prior to your event. Your Catering and Sales Manager will need a list of all your vendors complete with phone numbers and contact. Your banquet event order (BEO) detailing your final menu, beverage choices, linen selections, timeline, etc... is due thirty (30) days prior to your event. Your guaranteed count is due two weeks before the event at which time your Catering and Sales Manager will generate your final invoice and prepare your final BEO and layout for your signature. Should your actual count exceed your guaranteed count, you will receive an additional invoice at the conclusion of the event, with payment due immediately. A 5% surcharge will be applied to all invoices with an outstanding balance following the event date.

Cancellations

All deposits are non-refundable. In the event of a cancellation, advance payments will only be returned if your date and time are able to be re-booked by another party of equal or greater value.

Event Timing

All receptions are limited to five hours and must end by 12am (midnight). An additional hour for clean-up and collection of your personal items is included in your facility fee. Vendors and those needing access to the pavilion for setup and/or decoration purposes will be granted access two-hours before your scheduled start time. Additional hours are subject to availability at the following rates: Dining/Conference Rooms (\$200/hr), Ballroom (\$500/hr). If the entire pavilion is not being reserved for your event, on-site ceremonies must be held at either 2pm or 5pm and available on a first- come, first-served basis.

Decorations and Setup

All decorations require prior approval. No decorations of any kind may be attached on the inside or outside of the pavilion, specifically no staples, nails, tape or the like, without A&M Catering written permission. Only floating and/or contained candles are permitted. No balloons unless securely attached to a rigid display. Confetti and confetti-like products are not permitted indoors or outdoors. Bubbles are not permitted indoors. Unless prior arrangements are made, **ALL PERSONAL ITEMS/DECORATIONS MUST BE COLLECTED AT THE CONCLUSION OF THE EVENT.** No motor vehicles are to be driven on the park lawns or sidewalk. All vendors needing access to the rented area must make prior arrangements with A&M Catering LLC. No pets shall be allowed in the park. All glass containers must be restricted to the pavilion and/or patio and deck areas. Setup and tear down of any event needs to be completed within the contracted time period. Setup and tear down are not permitted on days adjacent to the event unless approved by A&M Catering LLC.

Outside Food or Beverage

All food and beverage arrangements are subject to applicable sales tax and a 20% service-charge. No outside food or beverage is allowed to be brought into the Pavilion, with the exemption of wedding cakes and/or desserts from a licensed bakery. Bakeries must supply A&M Catering with their current NYS Health Permits and a copy of their liability insurance policy. Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean-up. Because of health and safety regulations, and variables in maintaining safe temperatures and storage of food items, extra food cannot be packaged and taken off-premises. There will be no exceptions to this policy.

Liability

A&M Catering LLC. will not be held liable for any loss or damages to the customers' or their guests' property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by A&M Catering or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.

Rates & Minimums

FACILITY AND ROOM CHARGES

Each room of the Pavilion requires its own facility charge- included in the facility charge is the following:

- Eight hours of room access (to include vendor setup/breakdown)
- Standard linen rental expense (specialty linens require additional time and five hours of reception time charges)
- Use of Pavilion tables and chairs
- Complimentary parking for your guests
- Room setup and breakdown
- China, Glassware and Flatware

June - September	Fri/Sun	Saturday	Capacity
Owasco Ballroom	\$1,200	<i>Included</i>	300
Lakeside Dining Room & Cayuga Conference Room	\$850	<i>Included</i>	100
Entire Pavilion	\$1,500	\$2,700	400

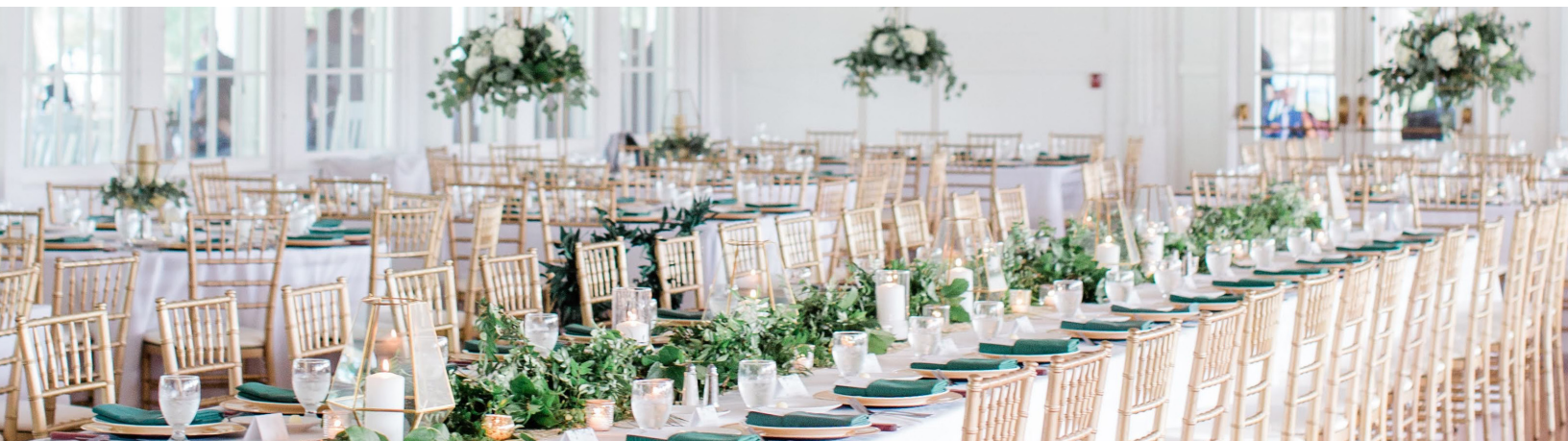
October - May	Fri/Sun	Saturday	Capacity
Owasco Ballroom	\$500	\$800	300
Lakeside Dining Room & Cayuga Conference Room	\$300	\$600	100
Entire Pavilion	\$800	\$1,000	400

FOOD AND BEVERAGE MINIMUMS

The following food and beverage minimums are required (prior to sales tax and 20% service charge) to reserve the Owasco Ballroom and/or Lakeside Dining Room.

June - September	Fri/Sun	Saturday
Owasco Ballroom	\$9,000	\$14,000
Lakeside Dining Room & Cayuga Conference Room	\$7,000	\$8,000
Entire Pavilion	\$11,000	\$14,000

October - May	Fri/Sun	Saturday
Owasco Ballroom	\$5,000	\$7,000
Lakeside Dining Room & Cayuga Conference Room	\$3,000	\$4,000
Entire Pavilion	\$6,000	\$8,000





On-site Ceremonies

We offer on-site ceremonies on a first-come, first-served basis. Ceremonies are scheduled at 2pm or 5pm depending on availability. Our service team will setup and breakdown the ceremony area. Ceremony Coordinator that will:

- Meet with you to discuss your ceremony details
- Schedule and attend your rehearsal
- Setup your ceremony accessories (unity candle, programs, bubbles) according to your wishes
- Accept vendor deliveries
- Send everyone down the aisle
- Greet your guests as they arrive

	Saturday Porch or Fountain	Saturday Waterfront	Fri/Sun Porch or Fountain	Fri/Sun Waterfront
150 guests or less	\$600	\$700	\$450	\$550
151 - 250 guests	\$750	\$850	\$600	\$700
250+ guests	\$850	\$1,000	\$700	\$800

Please note that some ceremony locations are only available as weather permits. Rain plans need to be discussed with your sales manager in advance. If rain is in the forecast, the manager on duty will make the decision as to the specific location for the ceremony. The decision will be made two hours prior to the start of the ceremony.

Community Partners

We have partnered with the following businesses to offer discounts or special packages for couples celebrating at the Pavilion. Please consider their services when planning the various aspects of your wedding. Check back often, as we will update the list as more partnerships are formed.

MUSIC AND ENTERTAINMENT

RD Entertainment

Disc Jockey & Up-lighting Designs

www.rdedj.com

Contact: Rocko Dorsey | Phone: (315) 345-1283 | Email: rocko@rdedj.com

\$50 off a five-hour reception package or \$100 off a five-hour reception and ceremony service.

Humphrey DJ Service

DJ Service, Photo Booth and Up-lighting

www.humphreydj.com

Contact: Greg Humphrey | Phone: (315) 515-1565

10 free up-lights with DJ Booking.

Black Tie Entertainment

DJ Service, Photo Booth and Up-lighting

www.btedj.com

Phone: (315) 492-7985

\$100 off any service.

ACCOMMODATIONS

Holiday Inn Finger Lakes Region

Phone: (315) 253-4531 ext. 2121

15% off of the published "Best Flex," rate for room blocks of 10 or more. Subject to availability.

Hilton Garden Inn

Phone: (315) 252-5511

PHOTOGRAPHY AND VIDEOGRAPHY

Briteclark Productions Videographer

Phone: (315) 744-8615 | Email: Briteclarkproductions@gmail.com

Travel fee included.

Erica Hasenjager Photography

www.ericahasenjager.com | facebook.com/ericahasenjagerphotography

Phone: (315) 373-1176

\$50 off any package.

CAKES

Patisserie Bakery

Phone: (315) 685-2433

TRANSPORTATION

Big D's Limo

www.bigdslimo.com

Phone: (315) 730-5931

10% off any service.

J&J Limousine

www.jjlimo.net

Phone: (315) 729-8881

15% off any service.

EVENT PLANNERS

Event Planning & Décor Stylizing

Contact: Ann Crowley | Phone: (315) 730-7878 | Email: bellabrations@yahoo.com

10% off any packages prices. Discounted pricing starts at \$600.

*It will be the responsibility of the customer to confirm pricing and availability of services listed.
A&M Catering cannot be held liable for any incorrect information listed in this document.*

A bride and groom are captured in a romantic moment, kissing on a wooden dance floor. The groom, wearing a dark blue suit and a dark bow tie, is leaning towards the bride. The bride is wearing a white, sleeveless wedding dress with a long, flowing train. The background shows a bright, modern wedding reception hall with white walls, exposed ductwork, and hanging greenery decorations. Rows of white chairs are visible in the background, suggesting a large event space.

*We couldn't have asked for
better accommodations, delicious
food and great service.*