



2010

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Events Coordinator**

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Belhurst

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GENERAL INFORMATION

Thank you for considering Belhurst for your upcoming event. Our establishment offers a variety of options and a staff with the expertise to provide you with an enjoyable and successful experience. The following guidelines and procedures will ensure that you are completely satisfied.

Payment Policy

PLEASE NOTE: A \$9,000.00 minimum guarantee (before 7.5% tax and 18% service charge) is required for the Ballrooms on Saturdays, May through October, and a minimum of \$5,000 for Fridays and \$3,000 for Sundays, May through October. There are no minimum guarantees for any other day of the week or time of the year. Any and all overnight accommodations may not be applied to this minimum.

Menus

Menu prices are guaranteed 30 days prior to your event.

We must have a tentative count two weeks prior to your event. A final guarantee is required one week in advance of the event. You will be charged for the figure quoted in this guarantee. Belhurst hosts two Ballroom events per day, up to 6 hours each.

We require a \$600.00 non-refundable deposit to secure your date as a definite, paid by cash, cashiers check, money order, VISA/Mastercard (additional 2% for credit card).

Menu selections and other details must be finalized a minimum of four months prior to your event date.

A non-refundable deposit of \$800.00 is due at that time, paid by **CASH, CASHIERS CHECK** or **MONEY ORDER ONLY**.

One month prior to your event, final arrangements are completed and a deposit of 50% of the total cost is due, by **CASH, CASHIERS CHECK** or **MONEY ORDER ONLY**.

Belhurst reserves the right to request all or part of the bill prior to the function. Payment of the total balance is required 72 hours prior to the function date based on the guaranteed number of guests, paid by **CASH, CASHIERS CHECK** or **MONEY ORDER ONLY**.

Security

Belhurst will not assume responsibility for any personal items prior to, during or following your event. Special arrangements can be made through the banquet office, if it is necessary to leave any items.

Beverage Service

We offer a complete selection of beverages to complement your function. Please note that alcoholic beverage sales are regulated by the State of New York. Belhurst, as a licensee, is responsible for administration of these regulations. It is a policy that no liquor, beer or wine may be brought into the facility from outside sources. It is New York State Law that no person under the age of 21 be served or consume or have possession of any alcohol beverage. Proper identification is required for all.

Decorations

Belhurst will not permit any tape, staples, nails or any other substances used to affix items to the walls or ceiling. Throwing rice, small rose petals or confetti on the premises will incur a \$300.00 cleaning charge.

Service Charge & Sales Tax

There is an 18% service charge on the food and beverage total. New York State sales tax of 7.5% is charged on food, beverage, room rent and special services total.

Additional Information

No food products are allowed into the facility, from outside sources, without consent of Belhurst. Proof that the product is from a NYS inspected facility and a signed liability form must be provided for certain baked goods.

SERVICES AND AMENITIES

The prestigious Belhurst, with its gracious grounds overlooking Seneca Lake, offers the following to make your event a most memorable occasion for you and your guests.

Room Set-up at No Charge

Black or off white tablecloth with a white damask overlay
Choice of napkin color
Full china/silverware/glassware table setting
Microphone (Indoor Only)
Easel

Special Services

Cake-cutting..... \$0.75 p/p
TV/VCR rental..... 50.00
Late occupancy of room with permission - 1 hr. maximum..... 300.00
Inside ceremony..... 600.00
Chair cover set-up (your rental)..... 1.00 p/chair

Outside Function

Ceremony on lawn..... \$625.00
Beverage and Hors D'oeuvres service on lawn..... 275.00
Ceremony/reception chairs..... 2.50 p/p
Aisle runner..... 60.00

At Belhurst, we understand the importance of your event.
Our staff is ready to serve your every need and answer any questions you may have.

CONTINENTAL BREAKFAST

\$8.95 per person

Fresh Fruit, Muffins, Pastries, Juice, Coffee or Tea

BREAKFAST BUFFETS

\$9.95 per person

Choose one from each category. Buffets include: Pastries, Muffins, Fresh Fruit, Juice, Coffee and Tea.

A

Scrambled
Florentine
Western

B

Bacon
Ham
Sausage

C

Hash Browns
Home Fries
Potatoes O'Brien

D

French Toast
Waffles
Pancakes

BREAKS

\$3.95 per person

Choice of two:

Morning

Muffins
Danish
Bagels with Cream Cheese
Fresh Fruit Bowl

Afternoon

Cookies
Fruit & Cheese
Vegetables & Dip
Brownies

Coffee or Tea.....	\$7.00 pot	Soda	\$6.00 pitcher
Juice.....	\$7.00 pitcher	Iced Tea	\$6.00 pitcher
Lemonade.....	\$6.00 pitcher		

SERVED LUNCHESES

\$9.95 per person each entrée.

All entrées include soup du jour.

Grilled Chicken Caesar with Seasonal Fresh Fruit
Chef Salad with Seasonal Fresh Fruit
Bacon Cheddar Burger with Fries
Shaved Sirloin Sandwich with Mushroom Ragout, Swiss Cheese and Fries
Turkey BLT with Fries
Tuna Salad Roll-Up with Seasonal Fresh Fruit
Grilled Chicken Sandwich with Tomato, Provolone, Pesto Mayonnaise and Fries
Three Cheese Panini with Roasted Red Peppers, Spinach and Fries
Beer Battered Haddock Sandwich with Fries
Deli Sandwich and Kettle Chips

LUNCH BUFFETS

Monday to Thursday 11:00am to 2:00pm

\$ 11.95 per person

All Buffets include: Soup Du Jour, Tossed Salad, Fruit Salad, Pasta Salad, Dinner Rolls, Coffee, Tea, and one choice from each category.

Entrée A

Herb Roasted Chicken
Marinated Grilled Chicken Asiago
Baked Haddock
Poached Salmon

Entrée B

Baked Ziti and Sausage
Roast Sirloin Bordelaise
Roasted Boneless Pork Loin
Seafood Manicotti*

Entrée C

Buttermilk Whipped Potatoes
Basmati Rice
Salt Potatoes
Potato Au Gratin

Entrée D

Steamed Broccoli
Green Beans Amandine
Maple Poached Carrots
Seasonal Vegetable Blend

* \$1.00 additional per person

DINNER BUS TOUR MENU

Choice of:

Grilled Chicken and Broccoli ala Creme with Bow Tie Pasta
Baked Haddock with Shellfish Sauce and Basmati Rice
Roasted Boneless Pork Loin with Guinness Demi Glace and Whipped Potatoes

Dinners Include:

Soup Du Jour, House Salad, Vegetable Du Jour,
Pie a la Mode & Coffee or Tea

\$19.95 per person

+ 18% service charge and 7.5% Tax

Complimentary meal for Driver and Escort

BEVERAGE SELECTIONS

(50 person minimum)

OPEN BAR

Premium Liquors, Domestic Beers, House Wines
Unlimited Consumption

One Hour.....	\$16.75 p/p
Two Hours.....	18.75 p/p
Three Hours.....	20.75 p/p
Four Hours.....	22.75 p/p
Five Hours.....	24.75 p/p
Under 21.....	5.25 p/p

Included: Champagne or non-alcoholic champagne toasts for all guests,
soda and juice. Add \$1.50 for wine toast for all guests.

HOST BAR

Host pays for amount guests consume.

Premium Cocktail.....	\$5.00
Top Shelf Cocktail.....	6.00
Soda & Juice.....	1.50
Cordial.....	5.50
Wine.....	4.50
Bottled Beer.....	3.50

PUNCHES

Whiskey Sour Punch.....	\$70.00/gallon *
Champagne Punch.....	80.00/gallon *
Wine Punch.....	50.00/gallon *
Fruit Punch.....	35.00/gallon *

* Approximately 26 drinks per gallon

HOUSE WINES*

Chardonnay, Cabernet or Blush
\$18.00 per carafe

* See Edgar's Wine List for all other wines available by the bottle.

EXTRAS

Champagne/Wine Toasts.....	\$3.50 p/p
Non-Alcohol Receptions.....	\$5.50 p/p/hour
Corkage Fee.....	8.00/btl

HORS D'OEUVRES

	100 Pc.	50 Pc.
Mini Corn Dogs.....	\$160.00	\$85.00
Assorted Chicago Style Deep Dish Pizzas.....	\$180.00	95.00
Sea Scallops Wrapped in Bacon.....	210.00	110.00
Assorted Stuffed Mushrooms (Spinach, Sausage, Crab).....	160.00	85.00
Shrimp Cocktail.....	220.00	115.00
Chicken Pot Stickers.....	130.00	70.00
Roasted Vegetable Tarts.....	170.00	90.00
Antipasto Skewers.....	160.00	85.00
Thai Chicken Skewers.....	210.00	110.00
Spanakopita.....	190.00	100.00
Panko Crusted Shrimp.....	200.00	105.00
Crab Rangoon.....	210.00	110.00
Shrimp Mousse en Croute.....	160.00	85.00
Beef Hibachi Skewers.....	230.00	120.00
Smoked Chicken Cornucopia.....	210.00	110.00
Roasted New Zealand Lamb Chops (Lollipops).....	230.00	120.00
Cocktail Franks en Croute.....	160.00	85.00
Maryland Style Crab Cakes.....	220.00	115.00

STATIONARY

	100 Pc.	50 Pc.
Clams Casino.....	\$205.00	\$107.50
Baked Brie en Croute with Raspberries.....	155.00	82.50
Fruit and Cheese Tray.....		3.95 p/p
Seasonal Vegetables and Dip.....		3.75 p/p

FIRST COURSE

(Choice of one item)

Italian Wedding Soup.....	\$2.50 p/p
French Onion Au Gratin.....	2.50 p/p
New England Clam Chowder.....	2.75 p/p
Chicken Won Ton Soup.....	2.75 p/p
Shrimp Bisque.....	2.75 p/p
Seasonal Fresh Fruit.....	2.00 p/p
Penne Marinara.....	2.25 p/p
Chilled Shrimp Cocktail.....	9.95 p/p

SECOND COURSE

(Choice of one item)

Julienne Romaine with Raspberry Vinaigrette, Almonds and Bleu Cheese.....	2.50 p/p
Traditional Caesar Salad.....	2.25 p/p
Baby Field Greens with Walnuts, Pears and Gorgonzola Dressing.....	2.50 p/p

THIRD COURSE

(Choice of one item)

Raspberry Sorbet.....	\$2.75 p/p
Lemon Sorbet.....	2.75 p/p
Melon Balls in Cointreau.....	3.00 p/p

SERVED ENTRÉES

Entrées include Salad, Seasonal Vegetables, Rolls and Butter, and Coffee, Tea, Soda or Juice.
Maximum of three entrées total per party. Each entrée version counts as one choice.
We will be happy to accommodate vegetarian and dietary needs.

Baked Atlantic Salmon.....	\$24.95
<i>With Honey, Orange and Basil Relish, and Basmati Rice.</i>	
Baked Cold Water Haddock.....	\$25.95
<i>With Rock Shrimp Havarti Sauce and Basmati Rice.</i>	
Grilled Swordfish Steak.....	\$26.95
<i>With Vine-Ripened Tomato Relish and Toasted Orzo.</i>	
Mesquite Charbroiled New York Strip Steak.....	\$26.95
<i>With Buttermilk and Chive Mashed Potatoes.</i>	
	With Creamy Rock Shrimp Scampi..... \$32.95
	With Bay Scallops Dijon..... \$32.95
Mesquite Charbroiled Filet Mignon	\$30.95
<i>With Buttermilk and Chive Mashed Potatoes.</i>	
	With Maryland Crab and Chive Sauce.. \$36.95
	With Seafood Thermidor..... \$36.95
Sautéed Farfalle and Broccoli.....	\$20.95
<i>Tossed with Parmesan and Cream. Garnished with Roasted Red Pepper Coulis.</i>	
	With Grilled Portabella..... \$21.95
	With Grilled Chicken..... \$23.95
	With Grilled Shrimp..... \$26.95
Parmesan and Herb Crusted Chicken with Asiago and Baby Spinach Sauce.....	\$24.95
<i>With Toasted Orzo.</i>	
	With Rock Shrimp..... \$30.95
	With Bay Scallops..... \$30.95
Broiled Lobster Tail.....	Eight Ounce..... \$31.95
<i>With Drawn Butter and Basmati Rice.</i>	
	Twelve Ounce..... \$46.95
Mixed Grill of Beef Tenderloin, Boneless Chicken Breast and Tiger Shrimp.....	\$32.95
<i>Topped with Sauce au Poivre and served with Buttermilk and Chive Mashed Potatoes.</i>	
Baked Stuffed Chicken Breast with Cheddar Ale Sauce.....	Stuffed With:
<i>Served with Toasted Orzo.</i>	
	Artichoke and Pesto..... \$24.95
	Smoked Ham and Scallion..... \$24.95
	Blue Crab and Chive..... \$26.95
Roast Prime Rib of Beef Au Jus.....	Twelve Ounce..... \$27.95
<i>Served with Buttermilk and Chive Mashed Potatoes.</i>	
	Sixteen Ounce..... \$31.95
Roast Tenderloin of Beef Madeira.....	\$30.95
<i>Served with Buttermilk and Chive Mashed Potatoes.</i>	
Twin Maryland Style Crab Cakes.....	\$30.95
<i>Served with Mustard Sauce and Toasted Orzo.</i>	

DINNER BUFFETS

\$26.95

One choice from each category:

#1

Smoked Pit Ham with Ale Sauce
Roasted Leg of Lamb with Demi Glaze
Carved by Chef
Prime Rib of Beef Au Jus**
Roast NY Striploin Au Poivre**
Steamship Round of Beef aux Champignons**

#2

Herb Roasted Chicken
Chicken Asiago
Pecan Dressed Turkey Breast
Grilled Pork Entrecôtes
Chicken Marsala

#3

Baked Haddock with Lemon Caper Sauce
Broiled Dill Basted Salmon with Citrus Glaze
Seafood Fettuccine**
Scallops Newburg**
Shrimp and Broccoli Pennine**

#4

Herb Roasted Potatoes
Garlic Mashed Red Potatoes
Potatoes Au Gratin
Cajun Rice Blend
Garden Rice

#5

Maple Poached Carrots
Green Beans Amandine
Steamed Broccoli
California Mixed Vegetables
Seasonal Vegetable Blends

** \$3.00 additional per person

COMPLIMENTARY SALADS WITH ALL BELHURST DINNER BUFFETS:

Garden Tossed Salad with Assorted Dressings
Seasonal Fresh Fruit Salad
Marinated Tomato and Cucumber Salad
Tortellini Antipasto Salad
Red Skin Potato and Egg Salad
Cavatappi, Shrimp and Sweet Pea Salad
Assorted Rolls and Butter
Coffee and Tea

DESSERTS

Chocolate Mousse.....	\$4.00 per person
Raspberry Swirl Cheesecake.....	4.25 per person
Creme Brulee.....	4.25 per person
Strawberries with Sabayon.....	4.25 per person
Chocolate Soufflé Cake.....	4.25 per person
Deep Dish Boston Cream Cake.....	4.25 per person
Grandma's Carrot Cake.....	4.25 per person
Cherries and Cream Cake.....	4.00 per person
Pastry Table.....	5.50 per person
Cookie Table.....	4.50 per person

Accommodations

Vinifera Inn.....	781-0201
Chamber in the Castle.....	781-0201
White Springs Manor.....	781-0201
Ramada Inn Lakefront.....	789-0400
Geneva On The Lake.....	789-7190
Motel 6.....	789-4050
Microtel Inn (Waterloo).....	539-8438
Hampton Inn.....	781-2035
Holiday Inn (Waterloo).....	539-5011
Inn On The Lake.....	585-394-7800
Best Western Vineyard Inn (Penn Yan).....	536-8473

Places of Worship

St. Stephen's.....	789-1124
St. Francis.....	789-0930
Presbyterian Church.....	789-1343
First United Methodist.....	789-6550
Zion Lutheran Church.....	539-2635
St. Peter's Episcopal.....	789-4910
Trinity Church.....	789-2919
St. Paul's Baptist.....	789-2837
Assembly of God.....	789-4930

For any and all preferred vendor info, please contact Carmen Brennan-Bain

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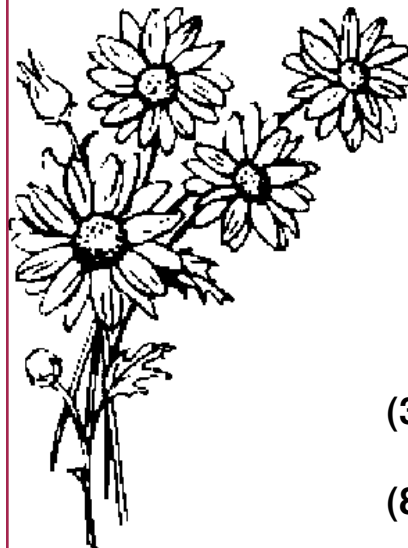
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