



2017



Contact Matt Warren

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Belhurst Castle

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Thank you for considering Belhurst Castle and Winery for your upcoming event. Belhurst 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 A minimum guarantee (before taxes and fees) is required for all groups of 15 or more. Overnight accommodations may not be applied to the minimum.

Parlor: \$300 min., Music Room: \$300 min., Library: \$250 min., Solarium: \$600 min., Center of Porch: \$450 min.

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. We require a \$100 non-refundable deposit to secure your date as a definite. This can be paid by cash, cashier's check, money order, VISA, Mastercard or American Express (additional 2% for credit cards).

Security Belhurst will not assume responsibility for any personal items prior to, during, or following your event. Special arrangements can be made throughout 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 minimum of \$300 cleaning charge.

Service Charge & Sales Tax

There is a 20% service charge on the food and beverage total. New York State sales tax of 7.5% is charged on food, beverage, room rental and special services total.

Outside Food

Any food products not prepared by Belhurst, must be prepared by a NYS licensed food service provider, accompanied by a receipt from the supplier, along with proof that the supplier is from a NYS inspected facility. Any and all such products are then subject to a \$100 set up/plate charge.



The prestigious Belhurst Castle and Winery, 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

White tablecloth and burgundy napkins
Full china/silverware/glassware table setting
Easel

Special Services

Cake-Cutting: \$1.00 p./p.

Baked Goods are not the responsibility of Belhurst. Early drop off, of any and all baked goods are not allowed other than regular scheduled times on the day of the event. An additional service charge of at least \$100 will be added to any and all set up by Belhurst staff of such items.

Chair Cover Set-Up (*Guest provides rental of such*): \$2.00 p./chair

On-Site Ceremony

Ceremony on Lawn: \$700
Ceremony within reserved Ballroom: \$700
Beverage and Hors d'oeuvres Service on Lawn: \$300
Outside Ceremony Chairs: \$2.50 p./p.
Aisle Runner: \$60

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

Edgar's Continental Breakfast

Included:

Coffee, Tea and Juice

Selections:

Choose all for \$11 per guest

Choose 2 items for \$9 per guest

Choose 1 item for \$7 per guest

Danish Muffins Breakfast Pastries

Bagels with Assorted Cream Cheeses, Butter and Preserves

Fresh Whole Fruit Assorted Yogurt and Granola

Lakeview Breakfast

\$13 per guest

Build your own breakfast buffet. Includes assorted juices, coffee, tea, bagels with cream cheese, butter and preserves and seasonal fruit salad.

Please choose one from each category:

Eggs:

Scrambled

Frittata

(potatoes, arugula, mushrooms, shallots, tomatoes)

Benedict

(additional charge of \$1.50 per guest)

Chef attended omelet station

(additional charge of \$4 per guest plus a \$50 chef attended fee per chef, per hour for a minimum of 1 hour)

Meat:

Bacon

Ham

Pork sausage

Corned beef hash

Turkey sausage or turkey bacon

(additional charge of \$1.50 per guest)

Starch:

Thyme-scented hash browns

Seasoned home fries

Potatoes O'Brien

Latke

Chive and NYS cheddar cheese grits

Breads:

Vanilla and cinnamon French toast

Belgian waffles with whipped cream and mixed berry compote

Pancakes with NYS maple syrup

Fruit stuffed crepes

Croissants with orange honey and assorted flavored butters

Additional Breakfast Enhancements:

Smoked salmon display *(\$5 per guest)*

Fresh seasonal fruit display *(\$3 per guest)*

Breakfast pastry display *(\$3 per guest)*

Parfait station *(\$4 per guest)*

Assorted yogurts *(\$2 per guest)*

Lunch Buffet

Served Monday to Friday from 11:30 a.m. until 2:00 p.m.

\$15.95 per person

Non-alcoholic beverages included

Two Homemade Soups

Tossed Salads

Caesar Salad

Assorted Homemade Salads

Pasta du Jour

Three Hot Entrées

Sides and Vegetables

Breaks

Morning

\$7 per guest

Please choose 2 items from the following:

Assorted mini muffins and danish

Stuffed croissants

Seasonal fruit display

Greek yogurt with fresh berries and granola

Assorted fresh fruit smoothie shooters

Bagels with cream cheese, butter and preserves

Afternoon

\$7 per guest

Please choose 2 items from the following:

Assorted fresh baked cookies and brownies

Vegetable crudité's with dip

Imported and domestic cheese display with crackers

Assorted dips with toasted pita points

Assorted roasted nuts

Hand-Passed Hors D'Oeuvres

All hors d'oeuvres selections are served with appropriate accoutrements.

	Per 100pc	Per 50pc
Sausage Stuffed Mushrooms	\$220	\$115
Seafood Stuffed Mushrooms	\$225	\$120
Artichoke and Spinach Stuffed Mushrooms	\$205	\$110
Asparagus and Asiago in Phyllo	\$260	\$135
Falafel Canapé with Mint Yogurt	\$220	\$115
Hawaiian Beef and Chicken Kabob	\$230	\$120
Riesling Pear and Cheddar En Croute	\$225	\$120
Smoked Salmon and Cucumber Roulade	\$230	\$120
Pistachio Crusted Ahi and Grilled Pineapple Canapé	\$250	\$130
Mini Crab Cakes with Dill Remoulade	\$240	\$125
Pulled Pork and Pickled Cabbage Phyllo Cup	\$230	\$120
Spanakopita	\$200	\$105
Mini Beef Wellington	\$285	\$150
Parmesan Artichoke Hearts	\$300	\$155
Fried Mac 'n Cheese Bites	\$200	\$105
Mini Vegetable Egg Roll	\$220	\$115
Wasabi Seafood Bite	\$250	\$130
Assorted Mini Quiche	\$230	\$120
Roast Duck & Marmalade Canapé	\$230	\$120
Tortellini Caprese Skewers	\$225	\$120
Shrimp Cocktail (Court Poached)	\$250	\$130
Wonton Crusted Shrimp	\$270	\$140
Prosecco Marinated Fruit Skewer	\$240	\$125
Bacon Wrapped Scallop	\$280	\$145
Ancho-Citrus Roasted Lamb Lolli	\$350	\$180
Assorted Mini Pizza Rounds	\$225	\$120
Beef Tenderloin and Horseradish Crostini	\$250	\$130
Miso-Honey Glazed Meatballs	\$230	\$120
Sweet Thai Chili and Plum Glazed Duck Wings	\$250	\$130

Stationary Flavors D'Oeuvres

Antipasto

\$5 per guest (minimum of 25)

Marinated grilled vegetables, olives, fresh buffalo bocconcini, marinated mushroom salad with garlic and herb toasted crostini

Vegetable Crudités with Dip

\$4 per guest for parties under 20

\$75 Serves 25

\$145 Serves 50

\$175 Serves 100

Sliced Seasonal Fruit Display

\$4 per guest for parties under 20

\$75 Serves 25

\$145 Serves 50

\$175 Serves 100

Assorted Domestic and International

Cheeses with Crackers

\$5 per guest for parties under 20

\$85 Serves 25

\$165 Serves 50

\$320 Served 100

Charcuterie

\$6 per guest (minimum of 30)

Prosciutto, hard salami, capicola, olives, Manchego cheese, smoked Gouda, and herb toasted crostini

Spinach-Artichoke Dip

Warm dip of artichokes, spinach and smoked Gouda served with toasted pita points. Add blue crab for \$2 per guest

\$80 Serves 25

\$155 Serves 50

\$300 Serves 100

Desserts

Apple Awesome

\$5 per guest

Sugar topped apple filled pastry tulip

*Add a scoop of Gifford's rich and creamy ice cream
for \$2 per guest*

New York Style Cheese Cake

\$5 per guest

Topped with a mixed wild berry compote

Chocolate Peanut Butter Pie

\$5 per guest

Assorted Domestic Dessert Display

\$5 per guest

Selection of assorted dessert bars, fresh baked
cookies and brownies (minimum of 25)

Assorted European Pastry Display

\$6 per guest

Selection of assorted chocolate covered mini éclairs,
mini creme puffs, petit fours and other decadent pastries
(minimum of 25)

Chocolate Dipped Strawberries

\$1.50 per each (minimum of 50)

Prix Fixe Dinner Menu

Available Sunday through Friday for \$35

House Salad with Choice of Dressing

*Vidalia onion vinaigrette • Avocado ranch • Red wine vinaigrette
Creamy Maytag Bleu • Greek yogurt and poppy seed
Balsamic vinaigrette • Thousand Island • Golden Italian*

Cup of Soup du Jour

Choice of one:

Fish

Potato crusted salmon persillade over jasmine rice

Beef

Flat iron steak Diane over cognac sautéed fingerling potatoes

Pork

Cajun grilled bone-in pork loin chop served over rosemary seasoned sweet potato wedges
and finished with an aged white balsamic glaze

Chicken

Chicken paprikash over pappardelle pasta

Vegetarian

Risotto with chic peas, carrots, heirloom tomatoes,
roasted cippolini onions, zucchini and yellow squash ribbons

Apple and Golden Raisin Bread Pudding

Drizzled with a rum and cream cheese glaze

Edgar's Dinner Menu

Appetizers

(Choice of 3)

Charcuterie Platter | \$14

Selection of cured meats, cheeses and dried fruits or preserves

Calamari | \$15

Breaded calamari rings and tentacles flash fried with pepperoncini, Kalamata olives and fresh tomato relish. Drizzled with roasted garlic Aoli and shredded Asiago cheese

Shrimp Canapé | \$13

English cucumber canapé topped with chive-horseradish cream cheese, court-poached prawn and pickled radish. Served with blood orange cocktail sauce.

Escargots | \$14

Pastis-scented escargots broiled with parsley and roasted garlic butter

Foie Gras | \$17

Pan-fried foie gras served with caramelized pears and toasted brioche

Duck Wings | \$15

Thai chili and plum-glazed duck wings served with Gorgonzola-wasabi Aoli and pickled ginger

Appetizer Feature du Jour

Soup

(Choice of 1, 2, or 3)

French Onion | \$7

Crab & White Bean Chowder | \$8

Soup du Jour | \$6

Salad

(Choice of 1, 2, or 3)

Caesar | \$9

Frisée and Bibb lettuce, white anchovies, garlic-Parmesan croutons, pickled shallots, cherry tomatoes and house made Caesar dressing.

Kale & Pancetta | \$7

Chop salad of kale, radicchio, tart apples, crispy pancetta and pecans tossed in a NYS maple syrup vinaigrette.

Sweet Potato Salad | \$8

Baby spinach with rosemary roasted sweet potatoes, feta, sliced red onions, and hard boiled quail eggs finished with honey-mustard dressing.

Wedge | \$9

Half head of baby iceberg lettuce with duck bacon, heirloom tomatoes and Maytag Bleu cheese dressing.

House | \$6

A blend of field greens and crisp romaine with sliced cucumbers, cherry tomatoes, carrots and red onions with choice of dressing:

Vidalia onion vinaigrette, Avocado ranch, Red wine vinaigrette, Creamy Maytag Bleu, Greek yogurt and poppy seed, Balsamic vinaigrette, Thousand Island or Golden Italian

Grill

Edgar's steaks are hand-cut USDA choice or higher to ensure excellent flavor and tenderness. All selections are served with vegetables du jour, a head of roasted garlic and topped with compound butter.

Filet (10 oz) | \$40

Strip (14 oz) | \$34

Delmonico (16 oz) | \$37

Lobster Tail (8 oz) | \$35

served with clarified butter

Block Feature du Jour

Prime Rib

Topped with herb scented au jus and served with creamy horseradish sauce

12 oz | \$31

16 oz | \$36

24 oz | \$39

Grill Enhancements

Rosemary-Balsamic Mushrooms & Onions | \$8

Sauce Béarnaise | \$8

Au Poivre | \$8

Lobster Tail | \$28

8 oz warm lobster tail served with clarified butter

Side Dishes

Grilled asparagus with Havarti mornay | \$6

Chateau potatoes with gorgonzola and NYS cheddar | \$6

Vegetable Du Jour | \$6

Brown mustard scented pommes dauphine | \$6

Tricolor carrots with thyme and honey glazed pecans | \$6

Barley Pilaf with andouille, leeks and corn | \$6

Entrée

Chicken | \$32

Roasted lemon, garlic and parsley marinated free range airline chicken breast served with an English pea and heirloom tomato risotto.

Lamb | \$37

Pistachio and honey mustard crusted rack of New Zealand lamb served with chateau potatoes.

Veal | \$38

Duck fat seared 14oz Frenched veal loin chop served with rosemary butter scented spaetzle and roasted heirloom tomato-green peppercorn ragout.

Scallops | \$37

Pan-seared diver scallops topped with a crisped prosciutto, slivered garlic and parsley gremolata. Served atop black bean orzo with cremini mushrooms, chives and chevre. Garnished with basil syrup and blood orange reduction.

Duck | \$36

Hudson Valley duck breast served over a hash of beets, carrots, potatoes, cippolini onions and duck bacon.

Finished with a pomegranate-pinot noir gastrique

36

Salmon | \$37

Wild Sockeye salmon with an aged Parmesan crust served over scallion-studded jasmine rice and truffle-scented tomato broth

Fettuccine | \$35

House-made grilled mushroom fettuccine tossed in a roasted Roma tomato coulis and house made ricotta cheese, served with a smoked polpette of veal, turkey and pork

Catch Feature du Jour

Bus Tour Menu

\$33.95 per guest (inclusive of tax and service charge)

Course I: Apple Salad

Chop salad of apples, walnuts, Gorgonzola, red onion, spinach, arugula and romaine lettuce finished with a pomegranate vinaigrette.

Course II: * choice of one per guest *

Chicken

Sage marinated chicken breast over garlic and Parmesan scalloped potatoes

Salmon

Seared Atlantic salmon topped with preserved lemon. Served over toasted barley with roasted heirloom tomatoes and tarragon

Grilled Pork

Grilled 8 oz. boneless pork chop served over whipped sweet potatoes and topped with brandy caramelized pears

Zucchini Risotto

Creamy, thyme scented Arborio rice with garbanzo beans, peas, carrots and zucchini

Course III: Strawberry Tart

Macerated strawberries and whipped cream in a pastry tart shell

Wine Tasting at Belhurst Winery

Cap off your event at Belhurst with a specialty group wine tasting in our very own wine and gift shop. Our Belhurst wine makers have a special talent for creating delicious, well-received wines that match the high level of quality that Belhurst wine lovers have some to expect.



Invite your guests to sample award-winning wines from Belhurst Estate Winery with individualized attention from a Belhurst wine expert. Choose to sample wines along with Belhurst fare, specialty cheese and fruit trays or simply on their own.

Our wine and gift shop manager will work with you to ensure your groups' vision of the perfect wine tasting experience is met. For more information and to reserve your wine tasting experience, please contact Kristine Fiorilla at 315-781-0201 ext. 8.

Belhurst Castle Hotels

Vinifera Inn at Belhurst Castle

Turret Rooms King Bed, Jacuzzi, Fireplace, Bath with a Two Person Shower, Mini Fridge, Lakeview
Reserve Rooms King Bed, Jacuzzi, Fireplace, Bath with a Two Person Shower, Mini Fridge, Lakeview

Belhurst Castle Chambers Hotel

**No elevator access to guest rooms*

Bamboo Room Double Bed, Bath with Walk in Shower, Original Castle Furniture

Otis Suite Queen Bed, Bath with Shower and Fireplace

Bronze Room Queen Bed, Bath with Walk in Shower, Fireplace and Lakeview

Clay Room Queen Bed, Bath with Shower

Collins Room Queen Bed, Bath with Walk in Shower and Fireplace

Butler's Room Queen Bed, Bath with Walk in Shower, Living room and Twin Sofa Bed

Garret Room Queen Bed, Bath with Shower

Study Room Queen Bed, Bath with Walk in Shower and Stained Glass Windows

Billiard Room King Bed, Bath with Walk in Shower, Balcony with Lakeview

Dwyer Suite Queen Bed, Bath with Walk in Shower, Living room, Fireplace, Full Sofa Bed, Lakeview

Tower Suite King Bed, Bath with Soaking Tub and Walk in Shower, Living Room with Full Sofa Bed, Balcony, Castle Turret, Lakeview

Cottages Located Behind Belhurst Castle

Carriage House Queen Bed, Full Bath, Twin Sofa Bed

Ice House Lofted Queen Bedroom via Spiral Staircase, Full Bath, Twin Sofa Bed

Dwyer House Ranch House with 3 Bedrooms- 1 King, 1 Full, 2 Twins, Living Room and Kitchen

White Springs Manor Guesthouse by Belhurst Castle

**All rooms located 2 miles West of Belhurst Castle resort and all rooms include mini-fridge.*

Lewis Suite King Bed, Full bath, Two Fireplaces, Jacuzzi, Living Room with Full Sofa Bed

Music Room Queen Bed, Bath with Shower via Spiral Staircase, Jacuzzi and Fireplace

Living Room King Bed, Bath with Shower, via Spiral Staircase, Jacuzzi and Fireplace

Dining Room King Bed, Bath with Shower, Fireplace, Jacuzzi, Full Sofa Bed

Smith Room Queen Bed, Bath with Shower, Jacuzzi

West Room Queen Bed, Bath with Shower

Nicholas Room King Bed, Bath with Shower, Jacuzzi, Fireplace, Living Room with Full Sofa Bed

Pond View Room King Bed, Bath with Shower, Jacuzzi and Fireplace

Lee Room King Bed, Bath with Shower, Jacuzzi and Fireplace

Sheldon Room King Bed, Full Bath, Jacuzzi and Fireplace

Mandigo Room King Bed, Bath with Shower, Jacuzzi, Twin Sofa Bed

Young Room Queen Bed, Bath with Shower

The Playhouse Detached Cottage, Two Queen Bedrooms, Full Bath, Living Room with Full Sofa Bed, Jacuzzi, Fireplace, Enclosed Porch/Game Room