

# *Belhurst Castle*

## WEDDINGS

### 2020



*Carmen Brennan-Bain*

Events Coordinator  
315-781-0201 ext 501  
events@belhurst.com

*Sharon Thomas*

Assistant Events Coordinator  
315-781-0201 ext 530  
events@belhurst.com



# Congratulations on your engagement!

Nestled on the shores of Seneca Lake in the heart of the beautiful Finger Lakes sits Belhurst Castle. You'll see lush green lawns, century-old Oak trees and sunsets that will take your breath away.

It's a place that's rooted in history and restored to elegance. A place where your fairy tale and happily ever after begins. Where your loved ones from near and far will gather to celebrate you.

We'd be honored to be a part of it.





# Rehearsal Dinners and more!

*Before your wedding day, kick-off the weekend celebrations with a Rehearsal Dinner your loved ones will rave about*

Edgar's Restaurant in the Castle is the perfect place for your Rehearsal Dinner and more before the big day!

Our Events Coordinator will help you create a custom, personalized menu for you and your guests that fits your taste buds and your budget. Choose from one of our six private, cozy dining rooms with stunning views of Seneca Lake in the distance.

Whether it's your Bridal Shower, Bachelorette Weekend, Groomsmen Celebration, Rehearsal Dinner, Post-Wedding Brunch and more, we're here to help make your wedding and the celebrations that come with your big day one you'll always remember!

**Contact our Edgar's Restaurant Events Coordinator, Darlene Smith at 315-781-0201 Ext. 3 or [darlene@belhurst.com](mailto:darlene@belhurst.com) today!**





# Ceremonies

*Seneca Lake makes the perfect backdrop as you exchange your vows and begin the rest of your lives together*

**Belhurst Lawn Ceremony - \$700**

**Reserved Ballroom Ceremony - \$700**

**Beverage and Hors D'oeuvres Service on Lawn - \$300**

**Outside Ceremony Chairs - \$2.50 per person**

**Aisle Runner - \$60**





# Receptions

*Eat, drink and dance the night away in one of our two unique ballrooms or six private dining rooms*



TELLIER STUDIOS

## **MERITAGE BALLROOM**

*Our modern ballroom, the Meritage Ballroom at Belhurst Castle, is fully surrounded by beautiful large windows with a spectacular view of the gardens and Seneca Lake. At 3,300-square feet, the room can accommodate up to 160 guests comfortably. The Meritage Ballroom features two entrances – one leading directly out to its own patio and the lawn area, and the other leading directly out to its own parking area. It also has its own lobby area. Ceilings are approximately 14' high, with wooden beams and chandeliers, providing plenty of space for vendors.*

## **CASTLE BALLROOM**

*The Castle Ballroom at Belhurst Castle offers a complete, spectacular view of Seneca Lake, with easy access to the beautifully manicured lawn throughout the day. Accommodate up to 250+ guests in the 4,400-square foot ballroom that includes a full, extended indoor and outdoor bar, a 23' x 24' dance floor and plenty of space for vendors or additional needs.*

## **EDGAR'S RESTAURANT IN THE CASTLE**

*Choose from our private dining rooms located in Edgar's Restaurant in the Castle and work with our Events Coordinator to create your custom menu. Our private dining rooms include: The Library, 400 square feet that can accommodate up to 18 people, The Solarium, 560 square feet that can accommodate up to 40 people, The Parlor, 450 square feet that can accommodate up to 23 people, The Porch, 750 square feet that can accommodate up to 30 people, The Center Room, 320 square feet that can accommodate up to 20 people.*



# Consumption Bar

*Our bars are based on consumption, not price per person & our hors d'oeuvres are aimed to please*

\$6.50	\$7.00	\$8.00	\$9.00	\$10.00	\$12.00
Black Velvet Canadian Club Angostura White Rum Christian B. Brandy Clan McGregor Scotch Jim Beam NUE Vodka New Amsterdam Gin Durango Silver Tequila Seagrams 7 Whiskey	Absolute 80 Absolute Citron Bacardi White Gozio Amaretto Malibu Stolichanaya 80 Stoli Raspberry Stoli Orange Stoli Vanilla	Baileys Beefeater Grey Goose Kahlúa Captain Morgans Rum Tanqueray Tito's Vodka Sambuca Southern Comfort	Bombay Sapphire Dewars White Label Drambuie Frangelico Hendricks Gin J. Walker RED Cointreau Jack Daniels Jameson Grand Marnier	Don Julio Anejo Patron Silver Knob Creek Knob Creek Rye Crown Royal Makers Mark	Glenfiddich 12yr Glenlivet 12yr Bullet Bourbon Woodford Reserve
Martini -\$9.00 Manhattan -\$9.00 Rocks -\$8.00	Martini -\$10.00 Manhattan -\$10.00 Rocks -\$9.00	Martini -\$11.00 Manhattan -\$11.00 Rocks -\$10.00	Martini -\$13.00 Manhattan -\$13.00 Rocks -\$12.00	Rocks-\$14.00 Manhattan -\$15.00	Rocks -\$16.00

## ALL WINE - \$7.00

## BEER SELECTIONS - \$5 - \$10

Bud Light, Coors, Michelob Ultra, Yuengling, Labatt Blue, Labatt Blue Light, Labatt Blue N/A, Mabel's Oat Soda Co. Honey Blonde, Mabel's Oat Soda Co. NE IPA, Mabel's Oat Soda Co. Porter.

All other craft/specialty beers and cider are available upon request.

## CHAMPAGNE/WINE TOASTS

*One champagne (or N/A champagne toast) for all guests over the age of 21 is included.*

Additional Champagne or N/A Champagne Toasts \$4.50 per person

Non-Alcohol Receptions \$5.50 per person

Corkage Fee \$12 per bottle

**\*\*\* All Special Orders will be charged a stocking fee of \$100, in addition to the cost of the product.**





# Passed Hors D'Oeuvres

*All hors d'oeuvre selections are served with appropriate accoutrements*

Butler Style: .....	Per 100pc .....	Per 50pc .....
Sausage Stuffed Mushrooms.....	\$220 .....	\$115 .....
Seafood Stuffed Mushrooms.....	\$225 .....	\$120 .....
Artichoke and Spinach Stuffed Mushrooms .....	\$210 .....	\$115 .....
Falafel Balls with a Tzatziki Dipping Sauce .....	\$220 .....	\$115 .....
Riesling Pear and Cheddar En Crouete.....	\$225 .....	\$120 .....
Smoked Salmon and Cucumber Roulade .....	\$230 .....	\$120 .....
Mini Crab Cakes with Dill Remoulade .....	\$250 .....	\$130 .....
Pulled Pork and Pickled Cabbage Phyllo Cup .....	\$230 .....	\$120 .....
Spanakopita .....	\$200 .....	\$105 .....
Mini Beef Wellington.....	\$285 .....	\$150 .....
Fried Mac 'n Cheese Bites .....	\$210 .....	\$115 .....
Mini Vegetable Egg Roll.....	\$220 .....	\$115 .....
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 .....
Bacon Wrapped Scallop .....	\$300 .....	\$155 .....
Ancho-Citrus Roasted Lamb Lolli .....	\$350 .....	\$180 .....
Assorted Mini Pizza Rounds .....	\$225 .....	\$120 .....
Beef Tenderloin and Horseradish Crostini .....	\$250 .....	\$130 .....
Miso-Honey Glazed Meatballs .....	\$240 .....	\$130 .....
Coconut Crusted Chicken .....	\$225 .....	\$120 .....
Tomato Avocado Canapé .....	\$175 .....	\$100 .....
Waldorf Chicken Pinwheels .....	\$225 .....	\$120 .....
Asian Flavored Chicken Kabobs .....	\$225 .....	\$120 .....

## Displayed Hors D'Oeuvres

### **Antipasto \$6 per guest (minimum of 25)**

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

### **Brie Puff Pastry \$150 per each wheel**

(serves approximately 50-75)

*Wrapped Brie with cranberries and marmalade served with herb toasted crostini*

### **Vegetable Crudités with Dip**

*\$4 per guest for parties under 20*

*\$75 Serves 25 • \$145 Serves 50 • \$275*

*Serves 100*

### **Assorted Domestic and International Cheeses with Crackers**

*\$5 per guest for parties under 20*

*\$95 Serves 25 • \$180 Serves 50 • \$345*

*Serves 100*

### **Charcuterie \$7 per guest (minimum of 30)**

*Prosciutto, hard salami, capicola, olives, domestic and imported cheeses, and herb toasted crostini*

### **Seasonal Fruit Kabobs**

*\$4 per guest for parties under 20*

*\$180 for 50 pieces • \$345 for 100 pieces*



# Served Dinner

*Nothing but perfected recipes with fresh, vibrant ingredients for a memorable meal*

## **First Course Enhancements:** *(Choice of one item)*

Italian Wedding Soup.....	\$4 per guest
Loaded Potato Chowder.....	\$3 per guest
Roasted Tomato Bisque with Chevre Crostini .....	\$4 per guest
Sweet Corn Soup with Lobster .....	\$6 per guest
Roasted Chicken and Barley.....	\$5 per guest
Three Cheese Tortellini with Roasted Tomato-Vodka Coulis.....	\$3 per guest
Crab Cake with Sweet Cucumber Slaw and Dill Remoulade .....	\$6 per guest
Raw Oysters on the Half Shell .....	Market Price

## **Second Course Enhancements:** *(Choice of one item)*

Caesar Wedge Salad.....	\$4 per guest
Chopped romaine and frisée, tossed with creamy Caesar dressing, heirloom tomatoes, garlic herbed croutons, topped off with manchego and asiago cheeses	

Strawberry-Spinach Salad.....	\$4 per guest
Blend of arugula and spinach topped with candied pecans, Gorgonzola, red onions, strawberries and finished with a raspberry vinaigrette	
Mediterranean Salad.....	\$4 per guest
Blend of romaine and field greens with feta, red onions, olives, cherry tomatoes, diced cucumbers and red wine vinaigrette	
Antipasto Caprese.....	\$5 per guest
Ripe Roma tomatoes, fresh buffalo mozzarella, basil and prosciutto layered and drizzled with an aged Balsamic reduction	

## **Third Course Enhancements:** *(Choice of one item)*

Lemon Sorbet with Rosé Champagne .....	\$5 per guest
Mango Sorbet .....	\$4 per guest
Mixed Berry Sorbet.....	\$3 per guest

## **Served Entrees** *(Choice of three entrées per party)*

*All dinner entrees include served house salad, vegetable du jour, dinner rolls and butter, coffee, tea, soda or juice.*

<b>Filet</b> .....	\$42
Herb marinated 8 oz filet of beef topped with a roasted garlic compound butter over roasted garlic whipped potatoes	
<b>Prime Rib</b> .....	\$38
Slow roasted 10 oz sliced prime rib with herbed au jus served over roasted garlic whipped potatoes	
<b>Veal Chop</b> .....	\$43
Seared 10-ounce veal chop stuffed with mushroom ricotta, served with oven roasted potatoes and a pomodoro sauce	
<b>Lamb</b> .....	\$37
Rosemary and horseradish crusted lamb rack over new potatoes persillade	
<b>Sirloin</b> .....	\$38
Au poive preparation with cognac-peppercorn sauce and herb roasted fingerling potatoes	
<b>Strip Steak</b> .....	\$38
8-ounce strip steak topped with demi glace and fried onions, served with cheesy potatoes and seasonal vegetables	
<b>Pork Loin Chop</b> .....	\$27
Oven roasted 10-ounce pork chop served with a creamy roasted red pepper risotto	
<b>Duck</b> .....	\$35
Boneless Hudson Valley duck breast served with roasted beets, parsnips and fennel Finished with a cranberry gastrique.	
<b>Southwestern Chicken</b> .....	\$33
Seared boneless chicken breast topped with roasted corn pico de gallo. Served over rice with black beans and toasted cumin	
<b>Bacon Crusted Chicken</b> .....	\$34
Panko and bacon crusted boneless chicken breast with honey-Dijon cream sauce over roasted garlic whipped potatoes	
<b>Tuscan Chicken</b> .....	\$35
Baked chicken topped with capicola and marinated artichokes, served with a lemon herb buttered pappardelle pasta, finished with a spinach feta cream	



<b>Chicken Caprese</b> .....	\$33
Grilled boneless chicken breast topped with sliced Roma tomatoes, fresh basil and sliced buffalo mozzarella. Served over Asiago risotto and finished with an aged balsamic drizzle	
<b>Lobster Tail</b> .....	\$44
Broiled 8 oz lobster tail served with vanilla scent drawn butter and basmati rice	
<b>Creole Shrimp Skewer</b> .....	\$29
Five jumbo shrimp skewered and served with a creole sauce and an oregano-parsley basmati rice	
<b>Haddock Oscar</b> .....	\$34
Seafood stuffed haddock with champagne lobster sauce served over dill scented basmati rice	
<b>Mango-Avocado Salmon</b> .....	\$35
Seared Atlantic salmon topped with a fresh mango and avocado relish and served atop cilantro-lime basmati rice	
<b>Herbed Salmon</b> .....	\$35
Fresh herb seared salmon with preserved lemons served over asparagus risotto	
<b>Sesame Salmon</b> .....	\$35
Tuxedo sesame crusted Atlantic salmon served over vegetable fried rice	
<b>Mediterranean Cod</b> .....	\$32
Alaskan cod topped with mushroom ragout, cognac and thyme. Served over parmesan scalloped potatoes	
<b>Tortellini Primavera</b> .....	\$31
Tri-colored tortellini tossed with charred grape tomatoes, asparagus, red onions, squash and shiitake mushroom in basil cream sauce	
<b>Grilled Vegetable Napoleon</b> .....	\$30
Layers of grilled portobello, zucchini, squash and red peppers with roasted tomato coulis over pistachio studded basmati rice	
<b>Vegetable Curry with Tofu</b> .....	\$26
Coconut milk, seasonal vegetables, curry sauce and crispy tofu	
<b>Mediterranean Risotto</b> .....	\$29
Grilled zucchini, sundried tomato and crushed olive risotto tossed with fresh basil and a lemon feta vinaigrette	

## Dinner Buffet

\$37 per guest

For Dinner Buffets in Edgar's Restaurant, a \$100 set-up fee applies

All buffets include served house salad, dinner rolls and butter, as well as coffee and tea service

### **Cold Salads** *(Choice of two)*

- Traditional Caesar
- Loaded potato salad
- Tabouleh
- Waldorf chicken
- Seasonal fruit
- Orecchiette with peas, seafood and a lemon-dill vinaigrette

### **Sides** *(Choice of three)*

- Roasted garlic whipped potatoes
- Vegetable fried rice
- Herb roasted potatoes
- Mushroom wild rice
- Bourbon and brown sugar whipped sweet potatoes
- Roasted leek and Gruyère potatoes au gratin
- Penne Pasta (choice of marinara, garlic and olive oil, vodka-blush, or creamy Parmesan sauce)

- Roasted seasonal vegetable mélange
- Parmesan Roasted Asparagus
- Sherry sautéed green beans and shallots
- Sesame Soy Sugar Snap Peas
- Thyme and honey glazed baby carrots

### **Entrées** *(Choice of three)*

- Strip loin of beef with choice of roasted mushroom-cabernet reduction or grilled onion espagnole
- Baked salmon with honey-mustard glaze
- Chicken a l'orange
- Mediterranean baked bone-in chicken
- Panko breaded chicken breast with pancetta and braised leek mornay
- Chicken cacciatore
- Baked vegetable lasagna alfredo
- Baked three meat lasagna marinara
- Cilantro-lime chicken breast with black bean-corn salsa

- Crab stuffed swai with tarragon hollandaise

### **Chef manned carving station enhancements**

- (optional) Minimum of 30 guests  
An additional \$50 chef attended fee per chef, per hour for a minimum of 1 hour.*
- Roast tenderloin of beef | \$9 per guest. Served with herbed au jus and fresh horseradish
  - Slow roasted prime rib | \$8 per guest. Served with herbed au jus and fresh horseradish
  - Boneless turkey breast | \$6 per guest. Served with cranberry sauce and buttermilk-sage gravy
  - Glazed ham | \$5 per guest. Served with pineapple compote and rum brown sugar glaze
  - Pork steamship round | \$5 per guest



# Kids Dinners

*Dinner for your littlest guests*

Platters - \$14 per child

Kids platters include two tender white meat chicken fritters, French fry medley, penne pasta with marinara sauce, roasted seasonal vegetables and a cup of fresh seasonal fruit

## Desserts

*Ask about our additional options for daily served desserts!*

**Assorted Domestic Dessert Display** - \$7 per guest

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

**Assorted European Pastry Display** - \$8 per guest

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

**Chocolate Dipped Strawberries** - \$1.50 per each (minimum of 50)

## Late Night Stations

*Who doesn't love a late night bite?*

**French Fry Station** - \$6 per guest

Crisp French fries served with ketchup, mustard, avocado ranch, NYS cheese dip and spicy buffalo

**Pizza Station**

Fresh baked pizza cut, displayed and served hot. Please see pizza station

**Cheese** \$35 whole, \$25 half - Blend of NYS cheddar, shredded mozzarella, Asiago and aged Parmesan with choice of red or white sauce

**Pepperoni** \$45 whole, \$25 half - Pepperoni with red sauce and shredded mozzarella

**Meat Lover** \$55 whole, \$35 half - Pepperoni, ham, bacon, seasoned ground beef tenderloin & sausage with red sauce & shredded mozzarella

**Veggie** \$45 whole, \$25 half - Artichokes, broccoli, peppers, mushrooms, onions and fresh tomatoes with white sauce and shredded mozzarella

**Buffalo Chicken** \$50 whole, \$30 half - Crispy fried chicken bits tossed in buffalo sauce with shredded NYS cheddar, shredded mozzarella and crumbled Gorgonzola with a blue cheese white sauce



# Stonecutters Tavern

*Enjoy a drink before the ceremony or end the night at our casual pub-style restaurant*



WALTER COLLEY PHOTOGRAPHY

Relax and say goodbye to any wedding jitters with a Mabel's Oat Soda Co. craft beer, signature cocktail or glass of wine at our casual, pub-style restaurant, Stonecutters Tavern.

It's the perfect place to enjoy a drink or grab a bite to eat before the wedding. Cozy up around our fireplace during the winter months or kick back in an Adirondack chair during the spring, summer and fall around our outdoor fire-pit.

Stonecutters Tavern is the perfect spot before and after your big day!



# Accommodations

*Don't stress about finding accommodations for your guests - we've got you covered*

With 47 rooms, diverse pricing, and three unique hotels, it's easy to book a room block for your wedding guests who traveled from a distance to celebrate with you. Create the perfect welcome by adding a bottle of our award-winning wine to their room. Secure the best rate by calling our Lodging Manager, Scott Mackey at 315-781-0201 Ext. 512



Belhurst Chambers in the Castle and the Vinifera Inn

WALTER COLLEY PHOTOGRAPHY



White Springs Manor  
*Located two miles west of Belhurst Castle*

WALTER COLLEY PHOTOGRAPHY



# Belhurst Winery & Gift Shop

*Award-winning wine, craft beer and unique gifts for any occasion*

Treat your bridal party to a wine or craft beer tasting and browse our wide selection of unique gifts for your entire bridal party. We can help with custom favors that provide the perfect touch on your big day! And don't forget! A bottle of our award-winning wine makes the perfect gift for your guests who mean the world. Call our Wine and Gift Shop Manager, Kristine Fiorilla at 315-781-0201 Ext. 8.



WALTER COLLEY PHOTOGRAPHY





# Isabella Spa-Salon

*Let our full-service spa-salon take care of your every need on the biggest day of your life*

Whether you choose to indulge in our full menu of soothing spa services, or pamper yourself in our modern salon, our licensed and specially trained staff are here to make you look and feel your best on your wedding day. For more information about our wedding services, call 315-781-5040 today!



WALTER COLLEY PHOTOGRAPHY



TELLIER STUDIOS



KATIE FINNERTY PHOTOGRAPHY



# Wedding Policies

Thank you for considering Belhurst Castle and Winery for your upcoming event. The following guidelines and procedures will ensure that you are completely satisfied.

**Payment Policy:** Although we do NOT charge a venue fee, we do have a \$12,000 minimum expenditure guarantee based on any/all food, beverages and services (before taxes and service charges) that is required for the ballrooms on Saturday events, May through October, and a minimum of \$8,000 for Fridays and \$5,000 for Sunday events, May through October. An additional \$1,000 to the minimum expenditure on Fridays for a 5 pm ceremony start time applies. A \$1,000 minimum guarantee applies to all weekdays, Monday through Thursday. Belhurst hosts two ballroom events per day, up to six hours each.

**Menus/Pricing:** 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 an \$800 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 3% for credit cards). Menu selections and other details must be finalized a minimum of four months prior to your event date. A non-refundable deposit of \$1,000 is due at that time, paid by CASH, CASHIER'S CHECK or MONEY ORDER ONLY. One month prior to your event, a deposit of 50% of the remaining balance is due, paid by CASH, CASHIER'S CHECK or MONEY ORDER ONLY.

Belhurst requires full payment for the entire bill prior to the event. Final payment of remaining balance is required 72 hours prior to the function date, based on the guaranteed number of guests, paid by CASH, CASHIER'S 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 compliment 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, consume or have possession of any alcoholic beverages. 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.

## **Room Set-up at NO Charge**

Off-white tablecloth with a white damask overlay and off-white napkins, full china/silverware/glassware table setting and an easel.

## **Cake-Cutting \$1.00 per person**

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.

**Late occupancy of room with permission** -1 hr. maximum \$400  
(One hour maximum; Bar will be closed at the end of original contracted end time)

**Chair Cover Set-Up** (Guest provides rental of such) - \$3.00 per chair





OLIVIE RUTH PHOTOGRAPHY



TOM HARMON PHOTOGRAPHY



LOVE AND ADVENTURE STORIES



LOVE AND ADVENTURE STORIES



ALEXANDRA MESEKE PHOTOGRAPHY