


EXCELSIOR
SPRINGS

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ALL ITEMS ARE SUBJECT TO 20% ADMINISTRATIVE CHARGE AND ARE RETAINED BY THE HOUSE.
ALL APPLICABLE NEW YORK STATE TAXES APPLY.

MENUS

The Empire Springs | Plated Dinner \$58 per person

One Hour Reception

Includes four butlered hors d'oeuvres and the stationary bistro display

Champagne Toast

A glass of champagne to be placed at each place setting, sparkling cider for underage guests

Choice of One Appetizer or One Salad

Entrée

Two pre-selected entrées or one entrée duet, plus one vegetarian option

Chef's selection of seasonal accompaniments

Warm rolls and butter

Starbucks coffee and Tazo tea service

The High Rock Springs | Plated Dinner \$67 per person

One Hour Reception

Includes six butlered hors d'oeuvres, two chafing dishes, and the stationary bistro display

Champagne Toast

A glass of champagne to be placed at each place setting, sparkling cider for underage guests

Choice of One Appetizer or One Salad

Entrée

Two pre-selected entrées or one entrée duet, plus one vegetarian option

Chef's selection of seasonal accompaniments

Warm rolls and butter

Starbucks coffee and Tazo tea service

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MENUS cont'd

The Congress Springs | Stations & Tables \$75 per person

One Hour Reception

Includes four butlered hors d'oeuvres and the stationary bistro display

Champagne Toast

A glass of champagne to be placed at each place setting, sparkling cider for underage guests

Dinner

Warm rolls and butter
Build your own salad station
Two entrée selections
Carving station
Chef's selection of seasonal accompaniments

Starbucks coffee and Tazo tea service

Beverages | Fixed pricing

PREMIUM	ULTRA-PREMIUM	BEER, WINE & SODA
First hour, \$16 per person	First hour, \$19 per person	First hour, \$12 per person
Second hour, \$8 per person	Second hour, \$10 per person	Second hour, \$5 per person
Third hour, \$7 per person	Third hour, \$9 per person	Third hour, \$5 per person
Each additional hour, \$6 per person	Each additional hour, \$8 per person	Each additional hour, \$4 per person

Additional Beverage information may be found on pages 11-13

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PASSED HORS D'OEUVRES

Empire Springs, choose four | High Rock Springs, choose six | Congress Springs, choose four

MEAT

Per 50 pieces, \$150 each

“GREEN EGGS AND HAM” | Chimichurri-Infused Deviled Egg & Crispy Prosciutto (GF)
BLT | Hollow Cherry Tomato, Romaine Chiffonade, Bacon Chip, Cracked Pepper Aioli (GF)

Per 50 pieces, \$175 each

PHILLY CHEESE STEAK | Braised Short Rib, Cheddar Crisp, Caramelized Red Onion

CHICKEN SATAY | Cilantro Lime Grilled, Sweet Chili Dipping Sauce (GF)

FRANKS IN FILO | Pickled Cabbage, Stone-Ground Mustard

PORK “TACO” | BBQ Pulled Pork, Chipotle Slaw

PORK BELLY | Black Pepper Thyme Biscuit, Orange Horseradish Jam

Per 50 pieces, \$200 each

LAMB LOLLY POP | Roast New Zealand Lamb Chop, Sweet Pea Mint Purée (GF)

STEAK AND POTATO | Shaved Flank Steak, Smoked Potato Parsnip Purée, Pickled Red Onion (GF)

FISH

Per 50 pieces, \$175 each

TUNA CANAPE | Sesame-Crusted Ahi Tuna, Cucumber Cup, Tzatziki Sauce (GF)

SALMON MOUSSE | Olive Oil Crostini, Dill Crème Fraîche

Per 50 pieces, \$200 each

SCALLOP SATAY | Pan-Seared Sea Scallop, Shaved Fennel, Black Pepper Orange Segment (GF)

SHRIMP INJECTION | Roasted Garlic Grilled Shrimp, Basil-Infused Tomato Water Injection (GF)

CRAB CAKE | Jumbo Lump Crabmeat, Panko Crust, Cajun Remoulade

BACON SCALLOPS | Crisp Bacon, Orange Saffron Foam (GF)

VEGETABLE

Per 50 pieces, \$125 each

POLENTA CAKE | Grilled Roasted Red Pepper-Studded Polenta Rounds, Wild Mushroom Ragu (GF)

MAC AND CHEESE BITES | Panko-Crusted, Aged Cheddar Cream

RISOTTO CROQUETTE | Panko Crust, Grilled Artichoke Heart, Mascarpone

TOMATO BASIL BRUSCHETTA | Olive Oil Crostini, Foamed Mozzarella

Per 50 pieces, \$150 each

GRILLED CHEESE SHOOTERS | Smoked Tomato Bisque & Mini Grilled Cheese

SPRING ROLL | Rice Paper-Wrapped Vegetable Julienne, Fresh Cilantro, Sweet Chili Dipping Sauce (GF)

CAPRESE SATAY | Grape Tomato, Fresh Mozzarella, Basil Leaf, Balsamic Reduction (GF)

MUSHROOM STRUDEL | Crisp Filo, Wild Mushroom Duxelle

BRIE AND PEAR TARTLET | Filo Cup, Whipped Brie, Grilled Pear

MANGO GAZPACHO | Cilantro Lime-Infused Smooth Mango Purée (GF)

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STATIONARY

STATIONARY BISTRO DISPLAY

INCLUDED IN ALL ARRANGEMENTS

International & Domestic Cheese Display, Seasonal Fresh Fruits & Berries,
Vegetable Crudit , Cucumber Cilantro Cr me Fra che
Warm Brie en Croute, Toasted Almond Honey Drizzle

CHAFING DISH SELECTIONS

High Rock Springs, choose two
\$6 per person for all other arrangements

Penne Vodka	Parmesan Cheese Risotto (GF)	Mini Spanakopita
Miniature Chicken Parmesan Bites	Spinach & Artichoke Dip, Warm Baguette & Pasta Chips	Tomato Basil Bisque (GF)
Tortellini Carbonara		Assorted Mini Quiches

UPGRADES | CHAFING DISH SELECTIONS

Add \$3 to the High Rock Springs
\$9 per person for all other arrangements

Shrimp & Crab Dip, Warm Baguette, Pasta Chips	Poached Prince Edward Island Mussels & Baby Shrimp in Tomato & Garlic Broth (GF)	Heirloom Tomato & Burrata Cheese Ravioli, Basil Lemon Butter
	Braised Spanish Pork "Wings" (GF)	

RAW BAR

ONE HOUR, MARKET DICTATES PRICING

Fresh-Shucked Littleneck Clams & Blue Point Oysters

Lemon Pepper Poached Jumbo Shrimp Cocktail

Served on Ice, House Cocktail, Mignonette Sauce, Old Bay Aioli, Lemon Wedges, & Tobasco Sauce

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SEATED APPETIZERS & SALAD SELECTIONS

SEATED APPETIZERS

Included in the Empire Springs* & High Rock Springs*
Add an appetizer for \$8 per person

ZUCCHINI & SQUASH RIBBONS | Confit Tomato, Fresh Herb Lemon Oil, Parmesan Crisp (GF)
BUTTERNUT SQUASH BISQUE | Honey Crème Fraîche (GF)
BARRATA BRUSCHETTA | Baby Tomato Salad, Grilled Basil Oil Toast, Roasted Garlic Bulb (GF)
TORTELLINI | Wild Mushroom Veloute, Crisp Prosciutto
RISOTTO WITH "THREE" LEAKS | Purée, Roasted, Straw (GF)

OPTIONAL UPGRADES

Additional \$5 per person for all Arrangements

JUMBO LUMP CRAB CAKE | Fresh Herb Salad, Spiced Citrus Crème Fraiche
GRILLED & CHILLED SHRIMP COCKTAIL | Tomato Gazpacho, Cilantro Lime Avocado Salsa (GF)
PAN SEARED DIVER SCALLOPS | Poached Garlic Purée, Tomato & Basil Infused Oils (GF)

SALAD SELECTIONS

Included in the Empire Springs* & High Rock Springs*
Add a salad for \$8 per person

CAESAR | Garlic Crouton, Parmesan Crisps
SPINACH | Fresh Strawberries, Crumbled Goat Cheese, Toasted Almonds
SPRING MIX | Sliced Cucumber, Grape Tomato Halves, Carrot Julienne
ARUGULA | Sliced Pears, Sundried Cranberries, Crumbled Bleu Cheese
All salad dressings may include gluten, and can be prepared alternatively to accommodate dietary restrictions

OPTIONAL UPGRADES

Additional \$5 per person for all Arrangements

BABY KALE | Roasted Beets, Crisp Goat Cheese Cake, Lemon Thyme Vinaigrette (GF)
POACHED ASPARAGUS | Artichoke Hearts, Roasted Red Peppers, Feta Cheese, Kalamata Oregano Vinaigrette (GF)

*Empire Springs & High Rock Springs includes the selection of an appetizer or a salad.

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PLATED ENTRÉE SELECTIONS

Included in the Empire Springs & High Rock Springs
Choose Two Pre-selected entrées or One Entrée Duet*, plus One Vegetarian Option

THYME & ROSEMARY RUBBED FILET MIGNON* | Sliced, Roasted Shallot Demi-glaze (GF)
STUFFED CHICKEN BREAST | Crisp Pancetta, Goat Cheese, Baby Spinach Filled Toasted Almond Chive Butter
GRILLED ROSEMARY CHICKEN BREAST* | Roasted Leek & Apple Ragu (GF)
CHICKEN PICATTA* | Egg-battered, Lemon Caper Beurre Blanc

PAN-SEARED SALMON | Tomato Concasse, Fennel Purée, Basil Oil (GF)
BAKED COD* | Pancetta Wrapped, Lemon Gremolata (GF)

RISOTTO (V) | Grilled Artichoke, Baby Spinach, Mascarpone Creamed (GF)
NAPOLEON (V) | Grilled Portabella, Summer Squash, Feta Cheese, Olive & Tomato Tapenade, Red Pepper Coulis
ORCHETTA CAPRESSE (V) | Burrata Cheese, Basil, Roasted Tomato, Toasted Pine Nut Lemon Butter

*Entrée Duet Options, *A Petite Fillet will be served in place of the Filet Mignon

ENTRÉE UPGRADES

Additional \$5 per person

GRILLED NY STRIP | Wild Mushroom & Fresh Herb Demi-glaze (GF)
PAN SEARED SEABASS | Cilantro Lime Butter, Ginger Soy Reduction (GF)
STATLER CHICKEN SALTIMBOCCA | Bone-in, Sage Cremini Madeira (GF)
CHICKEN WELLINGTON | Wild Mushroom Truffle Duxelle, Port Reduction
DUCK BREAST | Crisp Skin-on, Black Cherry Merlot, Braised Shallots (GF)
GRILLED VEAL CHOP | Truffle Infused Porcini, Cabernet Demi (GF)
VEAL OSSO BUCCO | Roasted Vegetable Herb Jus (GF)

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DINNER STATIONS | CONGRESS SPRINGS

SALAD STATION

Included in the Congress Springs Arrangement (Station will remain open for one hour)
\$20 per person for all other arrangements

Build Your Own Salad, Assorted Greens & Toppings
Grilled Herb Tofu Steaks, Garlic Braised Kale, Three Bean Salad

CARVING STATION | CHOOSE ONE

Add \$9 for second choice
\$28 per person for all other arrangements per hour, \$100 chef-attended fee will apply per station

FILET | Sliced Tenderloin, Horseradish Aioli, Shallot Herb Jus
ROAST TURKEY | Roast Breast of Turkey, Maple Pecan Glaze, Cranberry Orange Chutney
PORK LOIN | Roast Loin, Rosemary Garlic Rub, Natural Jus, Apple Pear Purée

ENTRÉE SELECTIONS | CHOOSE TWO

PASTA

VEGETABLE LASAGNA | Roasted Vegetables, Parmesan Veloute, Fresh Mozzarella
ORCHETTA | Broccoli & Wild Mushroom Veloute
PENNE | Crushed Red Pepper & Garlic Creamed Vodka Pomodoro
FARFELLA | Mixed Vegetable Julienne Garlic Parmesan Oil Sauté

CHICKEN

PARMESAN | Basil-Crumb Chicken, Pomodoro, Fresh Mozzarella
SALTIMBOCCA | Seared Chicken Breast, Fresh Sage, Shaved Prosciutto, Provolone,
Wild Mushroom Madeira
FRANCAISE | Italian Parsley & Egg-Battered Chicken Breast, Lemon Caper Beurre Blanc
HUNTER | Thighs & Legs, Onion-Pepper Pomodoro Braise

FISH

SALMON | Herb-crusting Filet of Salmon, Roasted Tomato Cream
COD | Pan-Seared Cod Fillet, Pancetta Crackle, Fresh Gremolata
HADDOCK | Oven-Roasted, Chive & Citrus Supreme Butter

MEAT

PORK LOIN | Apple & Fennel Stuffed Pork Loin, Roasted Garlic & Fresh Rosemary Jus
SHORT RIB | Slow-Braised Bone-Out Beef Short Rib, Classic Mirepoix, Fresh Thyme Jus
FILET | Chargrilled Whole Tenderloin of Beef, Rosemary Shallot Demi
PORK WINGS | Spanish Paprika & Tomato Braised Pork Shank

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DESSERT

VIENNESE DESSERT STATION

\$15 per person

A LAVISH TABLE OF SWEETS TO INCLUDE:

Petit Fours & Chocolate-Dipped Strawberries
Cookies, Cheesecakes, Display of Assorted Pastries
Large & Mini Assorted Cakes, Seasonal Fresh Fruit & Berries
Chocolate Fondues, Sweet Dipping Treats

DESSERT STATIONS

Each Dessert | \$10 per person

Additional Dessert | \$8 per person

Crème Brulee: Traditional Vanilla & Chef's Seasonal Offering (GF)

Grilled Malibu Georgia Peach, Pistachio Crust, Balsamic Whip (GF)

Chocolate-Covered Fruit (GF)

Apple Pear Crisp, Salted Caramel

Vanilla, Chocolate, & Strawberry Milkshakes (GF)

Chocolate & Vanilla Swirl Cupcakes, Buttercream Frosting

Build Your Own Ice Cream Sandwich: Fresh Baked Chocolate Chip Cookies, Vanilla & Chocolate Ice Cream

Mini Cannoli Dipped in Chocolate Chips & Pistachios

Tiramisu Cake, Coco-Dusted Lady Fingers, Espresso Mascarpone

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LATE NIGHT NOSH STATIONS

One Hour Service, \$125 set up fee

Grilled Cheese, Please | \$7 per person

CHOOSE TWO

TRADITIONAL | American Cheese & Applewood Smoked Bacon

ITALIAN | Provolone, Basil Pesto, Sliced Tomato

BLACK & BLUE | Black & Blue-Peppered Roast Beef, Caramelized Red Onion, Maytag Bleu

Sweet Finish | \$9 per person

Cinnamon & Sugar Dusted Dough Petites, House Apple Sauce

Churros, Spiced Chocolate Sauce

I Need Something Fried | \$13 per person

Crispy Chicken Fingers, Barbeque & Hot Sauce, Hand Cut Steak Fries, Pretzel-Breaded Cheese Curds

Just Right (GF) | \$6 per person

Sea Salt & Cracked Pepper Kettle Chips

Salty Sweet Kettle Corn

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BEVERAGES

Fixed pricing

PREMIUM

First hour, \$16 per person
Second hour, \$8 per person
Third hour, \$7 per person
Each additional hour, \$6 per person

ULTRA-PREMIUM

First hour, \$19 per person
Second hour, \$10 per person
Third hour, \$9 per person
Each additional hour, \$8 per person

BEER, WINE & SODA

First hour, \$12 per person
Second hour, \$5 per person
Third hour, \$5 per person
Each additional hour, \$4 per person

a la carte pricing

CASH BAR*

Premium Cocktails \$11
Ultra-Premium Cocktails \$13
Martinis & Manhattans \$14
Domestic Beer \$7
Imported Beer \$8
House Wine \$12
Soft Drinks, Bottled Water, Juice \$3

HOSTED BAR (CONSUMPTION)

Premium Cocktails \$9
Ultra-Premium Cocktails \$11
Martinis & Manhattans \$12
Domestic Beer \$5
Imported Beer \$6
House Wine \$10
Soft Drinks, Bottled Water, Juice \$3

*Cash Bar pricing includes administrative charge and all applicable New York State Taxes

Premium Liquor

Smirnoff Vodka, Canadian Club, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Dewar's, Jack Daniel's, Jim Beam, Seagrams 7, Jose Cuervo, Southern Comfort, Johnny Walker Black

Ultra-Premium Liquor

Premium Liquor plus the following; Absolut Vodka, Absolut Citron Vodka, Grey Goose, Ketel One, Maker's Mark, Tanqueray Gin, Patron, Kahlua, Bailey's Irish Cream

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BEVERAGE CHOICES

BEER

CHOOSE THREE PER EVENT

DOMESTIC
Michelob Ultra
Budweiser
Bud Light
Yuengling
Coors Light
Angry Orchard

IMPORTED
Amstel Light
Corona
Heineken
Stella Artois

CRAFT
Davidson Brother IPA
Sam Adams Boston
Lager
Goose Island IPA
Olde Saratoga
Brewing Company
Lager

WINE

CHOOSE TWO PER EVENT

BV Chardonnay
BV Merlot
BV Cabernet
BV Pinot Grigio
BV Pinot Noir

ADDING A FOURTH BEER

Open bars extra \$2 per person, per hour | Consumption bar is a onetime fee of \$40,
per additional beer

ADDING A CRAFT BEER

Open bars extra \$3 per person, per hour | Consumption bar is a onetime fee of \$50,
per additional beer

ADDING A WINE

Open bars extra \$3 per person, per hour | Consumption bar is a onetime fee of \$50,
per additional wine

*Should your group request a special product which we do not carry, you will be charged the retail cost
for all ordered bottles and/or cases.*

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Champagne Upgrade

Champagne Toast \$6 per person

Cordial Bar

Kahlua, Baileys Irish Cream, Amaretto, Sambuca, Grand Marnier, Cointreau
One hour bar \$14 per person | \$100 Action Station fee

Mimosa Bar

Fresh Orange Juice & Champagne
One hour bar \$14 per person | \$100 Action Station fee

Bloody Mary Bar

Absolut Vodka, Ketel One Vodka, & All of the Bloody Mary Fixings
One hour bar \$14 per person | \$100 Action Station fee



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Polices & Information

Deposit and Payment

To secure your date, a non-refundable initial deposit of \$1,000.00 is required. The deposit is due along with a signed contract no later than 14 days after receipt of contract. A payment schedule will be included in your event contract.

Vendor Meals

(Photographer, DJ, etc.) Should you wish to provide meals and non-alcoholic beverages for your vendors, \$40.00++ per professional will be added to your invoice.

Menu Tasting (Weddings only)

Menu tastings for the happy couple are included with each reception arrangement. Additional guests may attend the private tastings for \$50.00++ per person.

Certificate of Insurance Policy

Vendors will be required to provide an insurance certificate naming Excelsior Springs for all lines of applicable coverage for limits agreed to based on the nature of the event.

Fees for Children

Children ages 0 – 5: no charge; children ages 6 – 10: \$15.00; children ages 11-20: full package price with credit for the bar.

Alcohol Policy

Guests who appear to be under the age of 30 will be asked to provide proper identification. No shots or pitchers of alcohol will be served under any circumstances for any event. No alcohol will be served to any guest without proper identification or who appears to be intoxicated.

Guarantee

Firm guaranteed attendance is due to your Sales Manager 10 days prior to your event date. Final guaranteed attendance for your event must be received by the sales team 5 business days prior to your event date.

Ceremony Fee

A ceremony/rehearsal fee of \$500.00 for events is levied on ceremonies taking place at Excelsior Springs. The Officiant is the client's responsibility. Your ceremony fee allows you access to Excelsior Springs one and a half hours prior to the start of your ceremony. A rehearsal may not always be possible and the rehearsal time may only be scheduled by Excelsior Springs. Ceremony fee is subject to NYS sales tax.

Overtime Fee

All wedding receptions are based on a five-hour time period, unless otherwise noted. The overtime rate is \$10.00++ per person for one hour. This price includes use of the room, bar, and service staff. The overtime fee is due upon completion of event. Please note that the overtime is at the discretion of the management.

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