



Weddings
by THE STRATHALLAN



“Once I saw the view from the rooftop ballroom,
I couldn’t have imagined our wedding
being anywhere else.”

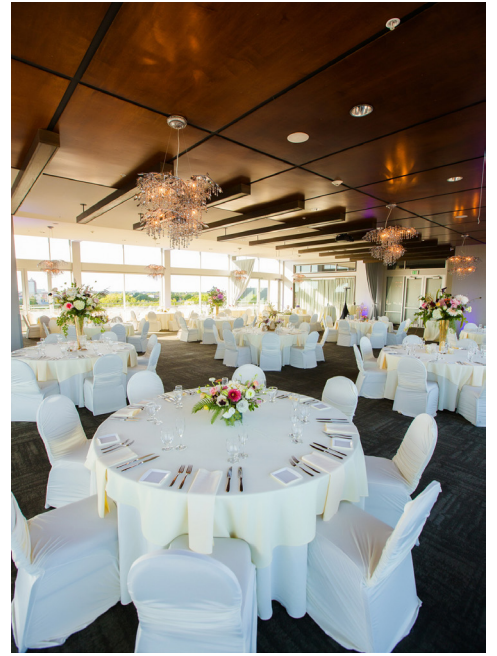
- Luke, Rochester, NY -



The Strath is the premier choice for those who want their event to be
astounding and utterly unforgettable. Our exquisite event spaces are perfect for
everything from bridal showers to rehearsal dinners to ceremonies. The Strath’s
meticulous and incredibly connected wedding planners have one job:

Make your event as seamless as it is spectacular.

FOR INSPIRATION, FOLLOW US ON INSTAGRAM AT @SOCIAL_AT_STRATH





STRATHALLAN
HOTEL & SPA
A DOUBLETREE BY HILTON

WEDDING OFFERINGS

Included In All Strathallan Wedding Offerings

- Private Tasting ·
- Champagne Toast ·
- Signature Cocktail ·
- Three Hours of Open Call Brand Spirits ·
- Enhanced Coffee Station ·
- Three Hand-passed Hors D'oeuvres ·
- Cake Cutting ·
- Floor-length Table Linens and Napkins ·
- Standard Strathallan Centerpieces ·
- Complimentary Suite on Night of the Wedding ·
- Self Parking ·
- Hilton Honors Points to use toward Free Nights and More ·

Earn Hilton HHonors points toward complimentary accommodations and more when you book your wedding with us.
All prices and item availability subject to change without notice. We require exact guaranteed counts for each entree five (5) business days in advance.
Consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of foodborne illness.
All quoted prices are per person and subject to a 23% administrative fee, room rental and applicable NYS Sales Tax.

The administrative charge of 23% is not purported to be a gratuity,
and will not be distributed as gratuities to the employees who provided service to the guests.

BEVERAGE OFFERINGS

All Wedding Packages Include the Following

BEER* | Choice of Four

DOMESTIC	Labatt Blue • Labatt Blue Light • Michelob Ultra • Sam Adams Boston Lager Budweiser • Bud Light • Ballast Point Grapefruit Sculpin IPA
IMPORTED	Guinness • Corona • Stella Artois • Heineken
LOCAL	Young Lion Brewing Company IPA • Young Lion Brewing Company Pilsner Genny Light • Genesee • Rootstock Original Cider

WINE | Choice of Four

Wine producers to be confirmed two weeks prior to event

WHITE	Pinot Grigio • Chardonnay • Sparkling Brut • Sauvignon Blanc • Pinot Gris • Riesling • Prosecco
RED	Meritage • Cabernet Sauvignon • Pinot Noir • Merlot

SPIRITS*

Svedka Vodka • Seagrams Gin • Cruzan White Rum • Lunazul Tequila
Evan Williams Black Label • Old Overholdt Rye • J&B

ENHANCED COFFEE STATION

Coffee, Hot Cocoa, Tea, Cream, Sugar, Chocolate and White Chocolate Shavings,
Whipped Cream, Cinnamon Sticks, Caramel and Vanilla syrups



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WEDDING PACKAGE BAR ENHANCEMENTS

ADD ONE HOUR OF OPEN BAR CALL BRANDS*

\$8 PER PERSON

Svedka Vodka • Seagrams Gin • Cruzan White Rum • Lunazul Tequila
Evan Williams Black Label • Old Overholdt Rye • J&B

UPGRADE PREMIUM BRAND SPIRITS*

\$10 PER PERSON

Titos • Beefeater • Bacardi • Espolon • Four Roses Yellow Label
Old Overholt Rye • Dewars White Label

Add One (1) Hour of Premium Brand Spirits • \$10 Per Person

UPGRADE ULTRA BRAND SPIRITS*

\$11 PER PERSON

Grey Goose • Bombay Sapphire • Bacardi • Captain Morgan • Espolon
Makers Mark • Johnnie Walker Black

Add One (1) Hour of Ultra Brand Spirits • \$11 Per Person

HOST BAR

\$100 BARTENDER FEE

Call Brand Cocktails • \$8
Premium Brand Cocktails • \$10
Domestic / Imported Beers • \$5
House Brand Wines • \$9
Premium Brand Wines • Bottle price on consumption
Carbonated and Non-carbonated drinks • \$3

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CASH BAR

\$100 BARTENDER FEE

Please speak to your events coordinator for more details.

WINE SERVICE

We invite you to speak with your personal events coordinator to arrange a meeting with our in-house sommelier to discuss options for upgrading your guests' wine experience.

SPECIALTY COCKTAILS

All requests for specialty cocktails outside of events package offerings will be coordinated with the beverage director and subject to market pricing.

SIGNATURE COCKTAILS

All weddings include one signature cocktail chosen from the list below.
A second signature cocktail can be accommodated for an additional fee per person.

MULE

vodka • lime • ginger beer

UPSTATE COSMO

vodka • orange liqueur • fresh orange •
lime • cranberry

GIMLET

vodka/gin • lime • sugar

LOWER MANHATTAN

whiskey • scotch •
sweet vermouth • angostura bitters

FRUIT COLLINS

gin • lemon • sugar • soda water

STRATH MARGARITA

blanco tequila • lime • orange liqueur •
choice of jalapeno or flavor
(strawberry - blackberry - raspberry)

SPARKLER (pick one)

sparkling wine • aperol • lemon • sugar
sparkling wine • peach • orange • lemon • sugar
sparkling wine • grapefruit rose • lemon • sugar
sparkling wine • cucumber mint • lime • sugar

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HAND PASSED HORS D'OEUVRES SELECTIONS

Choice of Three

COLD OPTIONS

Poached and Chilled White Shrimp with Mango, Garlic and Chiles, Plantain Crisp **(GF)**

Gougeres filled with Goat Cheese and Drizzled with Truffled Honey

Smoked Salmon Canape with Whipped Chive Cream Cheese, Pumppernickel,
Pickled Red Onions and Capers

Country Bread Bruschetta with Ricotta, Black Olive,
Roasted Tomato and Sweet Peppers, Balsamic Reduction

Mozzarella, Cherry Tomato, Basil and Prosciutto Skewers **(GF)**

Spicy Curried Chicken Salad Puff Pastry Cup with Coconut, Toasted Almonds, Apple and Cilantro

Chickpea Crisp with Capponatta, Whipped Goat Cheese and Toasted Pine Nuts **(GF)**

Wagyu Beef Tartar with Potato Chip, Truffle Crema

Sesame Seared Rare Ahi Tuna, Rice Cracker, Spicy Wakame Salad,
Creamy Ginger Sauce with Miso and Citrus **(GF)**

Chilled Tomato Soup Shooter, Marinated Heirloom Tomatoes, Peaches, Ricotta Salata, Brioche Crisp

Whipped Gorgonzola, Red Wine and Spice Poached Fig, Walnut Toast, Granola Crumble

Sliced Roast Beef Tenderloin, Focaccia Crostini, Smoked Blue Cheese,
Horseradish-Mustard Creme Fraiche and Arugula

Mini Lobster Rolls, Truffled Lobster Salad, Buttered New England Style Roll - \$2 Enhancement

Jumbo Lump Blue Crab Salad, Bacon, Tomato, Louie Sauce, Cucumber - \$1 Enhancement

Lobster Salad with Puff Pastry, Lemon Creme Fraiche and Osetra Caviar, Chives - \$1 Enhancement

King Crab Sushi Roll, Avocado, Cucumber, Tobiko, Yuzu Aioli - \$1 Enhancement

(GF - Gluten Free / VG - Vegan)

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HOT OPTIONS

Crispy Three Cheese Stuffed Artichoke Hearts
Crispy Cauliflower with Spicy Coconut Curry Aioli and Cilantro (VG)
Fried Tofu Bites with Ssamjang Sauce and Radish (VG)
Chicken Lemongrass Dumplings with Sweet Soy-Citrus Dipping Sauce
Mini Steamed Buns with Pork Belly, Spicy Pineapple Relish, Hoisin Sauce and Toasted Peanuts
Mini Veal Meatballs, Black Truffle, Pecorino Fondutta
Thai Spiced Chicken Satay with Spicy Peanut and Coconut Sauce, Cilantro (GF)
Blue Crab Cakes with Roasted Pepper Remoulade
Miniature Maine Lobster, Corn, Scallion and Brandy Quiche
Miniature Applewood Smoked Bacon, Fontina Cheese and Truffle Tart
Arancinis Stuffed with Smoked Gouda, Spicy Tomato Ragu
Beef Tenderloin 'Rossini' En Croute, Mushroom Duxelles, Bordelaise - \$1 Enhancement
Applewood Smoked Bacon Wrapped Sea Scallops Maple Black Pepper
Rock Shrimp Beignets, Tarragon, Spicy Citrus Aioli
Wood Grilled Lamb Lollipops with Mint Salsa Verde - \$2 Enhancement
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COCKTAIL HOUR DISPLAY ENHANCEMENTS

*All served with appropriate sauces and garnishes.
Not to be substituted for complimentary hors d'oeuvres.*

DISPLAYS (PER PERSON)

Fresh Fruit \$9

Vegetable Crudite \$9

Artisan Cheese Display \$10

Baked Whole Wheel of Local Camembert 'en croute' \$65 for a 1.5 - 2lb wheel
Topped with Dried Fruit and Nuts, Chestnut Honey and served warm with
Whole Grain Baguette and Crackers

ANTIPASTO STATION

\$14 Per Person

Imported Cured Meats
Imported and Local Cheeses
Roasted and Marinated Vegetables
Assorted Marinated Olives and Giardeniera
Crostini and Grissini

SHELLFISH / RAW BAR STATION

Market Price

PLEASE SELECT FROM:

Lobster on 1/2 shell
Clams on 1/2 shell
Jumbo Shrimp
Atlantic Oysters
Tuna Tartare
Snow Crab Claws

SUSHI STATION

\$15 Per Person

Assorted Sashimi and Nigiri
Choice of Maki Rolls
Wakame Salad
Spicy Edamame

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THE DOUBLETREE WEDDING PACKAGE

Served Dinner Reception • Two Course

*Menu includes fresh baked rolls, butter,
coffee, tea and non-alcoholic beverages*

COURSE ONE - SALADS

Please Select One

Petite Mixed Seasonal Greens (GF, VG)

Shaved Market Vegetables, Red Wine Vinaigrette

Baby Romaine Lettuce

Creamy Anchovy, Roasted Garlic and Lemon Dressing,
Sourdough Croutons, Shaved Parmesan

Iceberg Wedge (GF)

Balsamic Glazed Onions, Grape Tomatoes, Candied Bacon,
Buttermilk-Gorgonzola Dressing

Wild Baby Arugula, Watercress and Frisée - \$2 Enhancement

Lively Run Goat Cheese Beignets, Speck, Candied Almonds, Roasted Baby Beets,
Dried Cherry and Banyuls Wine Vinaigrette

Heirloom Tomatoes and Burrata Cheese (GF) - \$2 Enhancement

Basil, Ricotta Salata and Aged Balsamic

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COURSE TWO - ENTRÉES

Please Select Four

Crispy New York State Duck Breast

Vanilla, Honey and Ginger Glaze, Young Carrots Roasted with Thyme,
Mixed Grain Pilaf, Dried Apricot and Orange Jus

Garlic and Prosciutto Crusted and Roasted All Natural Chicken Breast

Caramelized Onions and Wild Mushrooms, Potato Gnocchi, English Peas,
Truffled Madeira Wine and Roasted Chicken Jus

Slow Roasted All Natural Chicken Breast

Smoked Paprika, Tomatoes, Pearl Onions, Piquillo Peppers, White Wine, Toasted Farro 'Risotto', Broccolini

Applewood Smoked Bacon Wrapped Berkshire Pork Loin (GF)

Crispy Polenta and Sweet Corn Cake, Baby Swiss Chard, Peach Compote, Sage Scented Pork Jus

Wood Grilled Double Chops of Australian Lamb Rack - \$7 Enhancement per order

Caramelized Sweet Garlic, Taggiasca Olives, Haricot Verts,
Buttered Marble Potatoes and Rosemary Pan Jus

Atlantic Salmon En Persillade

Ragout of English and Snap Peas, Asparagus and Leeks, Artichoke Purée, Sauce Charon

Seeds and Grains Crusted Ahi Tuna

Gingered Carrot Purée, Baby Bok Choy, Snow Peas, Scallions and Shiitake Mushrooms,
Miso, Soy Citrus and Sesame

Crab Crusted Chilean Sea Bass - \$3 Enhancement per order

Baby Spinach, Fingerling Potatoes, Bacon and Sweet Corn Chowder

Roasted Halibut - \$3 Enhancement per order

Chiles, Capers, Olives, Saffron, White Wine and Tomato Brodetto, Littleneck Clams,
Mussels, Sardinian Couscous

Certified Angus Beef (GF)

All beef choices served with Roasted Baby Carrots, Caramelized Pearl Onions,
Potato Purée and Sauce Bordelaise

. 6 oz Filet .

. 14 oz New York Strip .

. 14 oz Roasted Prime Rib .

. 5 oz Filet and Braised Short Ribs .

. 8 oz Filet Mignon - \$8 Enhancement per order .

. 12 oz Bone-in Filet - \$12 Enhancement per order .

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VEGETARIAN OPTIONS

Risotto (GF)

English Peas, Asparagus, Tarragon and Lemon

Truffle and Three Cheese Sachetti Pasta

Wild Mushrooms, English Peas, Light Sherry Wine and Pecorino Cheese Cream

Composed Vegetable Entrée (GF, VG)

Corn Cake, Fricassee of Seasonal Vegetables, Wild Mushrooms,
Miso with Soy Emulsion

Roasted King Trumpet Mushroom Medallions (GF)

Fricassee of Corn, Quinoa, Snap Peas, Miso, Garlic

Roasted Cauliflower Steak (GF, VG)

Tabbouleh of Cauliflower, Pine Nuts, Raisins, Aged Balsamic,
Preserved Lemon Sauce

(GF - Gluten Free / VG - Vegan)

\$101

PER PERSON



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THE STRATHALLAN WEDDING PACKAGE

Served Dinner Reception • Three Course

*Menu includes fresh baked rolls, butter,
coffee, tea and non-alcoholic beverages*

COURSE ONE - SALADS

Please Select One

Petite Mixed Seasonal Greens (GF)

Shaved Market Vegetables, Red Wine Vinaigrette

Baby Romaine Lettuce

Creamy Anchovy, Roasted Garlic and Lemon Dressing,
Sourdough Croutons, Shaved Parmesan

Iceberg Wedge (GF)

Balsamic Glazed Onions, Grape Tomatoes, Candied Bacon,
Buttermilk-Gorgonzola Dressing

Wild Baby Arugula, Watercress and Frisée (GF)

Lively Run Goat Cheese Beignets, Speck, Candied Almonds, Roasted Baby Beets,
Dried Cherry and Banyuls Wine Vinaigrette

Heirloom Tomatoes and Burrata Cheese (GF)

Basil, Ricotta Salata and Aged Balsamic

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COURSE TWO - STARTERS

Please Select One

Almond Crusted Jumbo Sea Scallops (GF)

Sweet Summer Corn, Fricassee of Wild Mushrooms, Brown Butter

Jumbo Lump Blue Crab Cake

Avocado Mousse, Petite Radish Greens and Citrus Salad, Lightly Spiced Melon
'Gazpacho' Sauce

Wood Grilled Garlic and Fresh Chile Marinated White Shrimp

Roasted Pepper and Heirloom Tomato Panzanella Salad, Green Garlic Aioli

Maine Lobster Risotto

Roasted Tomato, Lemon, Tarragon, Mascarpone

(Please refer to Vegetarian Menu on page 12. Smaller portion will be served for 2nd course.)

COURSE THREE - ENTRÉES

Please Select Four

Crispy New York State Duck Breast

Vanilla, Honey and Ginger Glaze, Young Carrots Roasted with Thyme,
Mixed Grain Pilaf, Dried Apricot and Orange Jus

Garlic and Prosciutto Crusted and Roasted All Natural Chicken Breast

Caramelized Onions and Wild Mushrooms, Potato Gnocchi, English Peas,
Truffled Madeira Wine and Roasted Chicken Jus

Slow Roasted All Natural Chicken Breast

Smoked Paprika, Tomatoes, Pearl Onions, Piquillo Peppers, White Wine, Toasted Farro 'Risotto', Broccolini

Applewood Smoked Bacon Wrapped Berkshire Pork Loin (GF)

Crispy Polenta and Sweet Corn Cake, Baby Swiss Chard, Peach Compote, Sage Scented Pork Jus

Wood Grilled Double Chops of Australian Lamb Rack

Caramelized Sweet Garlic, Taggiasca Olives, Haricot Verts,
Buttered Marble Potatoes and Rosemary Pan Jus

Atlantic Salmon En Persillade

Ragout of English and Snap Peas, Asparagus and Leeks, Artichoke Purée, Sauce Charon

Seeds and Grains Crusted Ahi Tuna (served medium rare)

Gingered Carrot Purée, Baby Choy, Snow Peas, Scallions and Shiitake Mushrooms,
Miso, Soy Citrus and Sesame

((GF - Gluten Free / VG - Vegan))

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Crab Crusted Chilean Sea Bass

Baby Spinach, Fingerling Potatoes, Bacon and Sweet Corn Chowder

Roasted Halibut

Chiles, Capers, Olives, Saffron, White Wine and Tomato Brodetto, Littleneck Clams,
Mussels, Sardinian Couscous

Certified Angus Beef (GF)

All beef choices served with Roasted Baby Carrots, Caramelized Pearl Onions,
Potato Purée and Sauce Bordelaise

· 6 oz Filet ·

· 14 oz New York Strip ·

· 14 oz Roasted Prime Rib ·

· 5 oz Filet and Braised Short Ribs ·

· 8 oz Filet Mignon ·

· 12 oz Bone-in Filet - \$8 Enhancement per order ·

(GF - Gluten Free / VG - Vegan)



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VEGETARIAN OPTIONS

Risotto (GF)

English Peas, Asparagus, Tarragon and Lemon

Truffle and Three Cheese Sachetti Pasta

Wild Mushrooms, English Peas, Light Sherry Wine and Pecorino Cheese Cream

Composed Vegetable Entrée (GF, VG)

Corn Cake, Fricassee of Seasonal Vegetables, Wild Mushrooms,
Miso with Soy Emulsion

Roasted King Trumpet Mushroom Medallions (GF, VG)

Fricassee of Corn, Quinoa, Snap Peas, Miso, Garlic and Butter

Roasted Cauliflower Steak (GF, VG)

Tabbouleh of Cauliflower, Pine Nuts, Raisins, Aged Balsamic,
Preserved Lemon Sauce

(GF - Gluten Free / VG - Vegan)

\$114
PER PERSON



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EAST AVE DISPLAY PACKAGE

(for 120 guests or less)

Choice of Two Complimentary Hors D'oeuvres
Complimentary Cheese Display

SALAD BAR

LETTUCE

Mixed Greens • Romaine Hearts • Baby Iceberg

DRESSINGS

Caesar Dressing • Balsamic Vinaigrette • Red Wine-Roasted Garlic Vinaigrette
Buttermilk-Gorgonzola Dressing

TOPPINGS (Choice of 8)

Roasted Peppers • Marinated Artichokes • Sliced Red Onions • Croutons
Marinated Red Quinoa and Chickpeas • Mixed Marinated Olives • Feta
Grated Parmesan • Bleu Cheese • Bacon Bits • Carrots • Grape Tomatoes • Bean Sprouts
Sliced Toasted Almonds • Dried Fruits • Sliced Cucumbers

PASTA STATION

Choice of Two Pastas • Chef Attendant Included

Cavatelli-Bolognese

Cheese Ravioli-Marinara with Fresh Basil

Spaghetti-Basil Pesto with Rock Shrimp

Mezze Rigatoni-Spicy Italian Sausage, Roasted Tomatoes with Caramelized Onions

Truffle and Cheese Sachetti with Wild Mushroom and Marsala

Radiatore-Pecorino Cream, Peas and Prosciutto Grilled Chicken Breasts

Butternut Squash Ravioli-Brown Butter with Sage

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POTATO STATION

Baked, Fries and Mashed Potatoes

Crispy Bacon • Scallions • Ham • Peas • Asparagus • Caramelized Onions • Broccoli Florets
Spicy Fresh Tomato • Corn and Black Bean Pico De Gallo • Tomato Salsa • Pickled Jalapeño Peppers •
Sour Cream • Aged Cheddar • Gruyere

VEGETABLES

Choice of Two for the Station

Tuscan Kale with Chiles, Parmesan, Prosciutto and Breadcrumbs
Broccolini with Garlic and Olive Oil
Succotash of Corn, Snow Peas, Shiitake Mushrooms and Sweet Peppers
Asparagus with Butter, Tarragon, and Shallots
Roasted Baby Carrots with Thyme and Garlic
Sautéed Escarole with Cannellini Beans, Garlic and White Wine

CARVING STATION

Choice of Two Proteins • Carving Chefs Included

Roast Beef Tenderloin
Wood Fire Slow Roasted Prime Rib
New York Strip Loin
Beef Tri-Tip or Top Round
Brined and Roasted Bone-In Turkey Breast
Wood Fire Roasted Bourbon and Maple Glazed Pork Loin
Wood Fire Roasted Rosemary and Garlic Rubbed Leg of Lamb
Brown Sugar Glazed Smoked Pit Ham
Grilled Atlantic Salmon with Lemon And Dill

Choice of Three Sauces

Sauce Bordelaise
Roasted Garlic and Caper Salsa Verde
Creamy Fresh Horseradish and Grainy Pomerey Mustard
Caramelized Sweet Onions with Sherry Wine
Char Steak Sauce
Peppercorn Brandy
Sour Cherry, Orange, and Cranberry Compote

==== \$110 =====

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LATE NIGHT FOOD OPTIONS

All Prices Are Per Person

STRATH PLATE STATION · \$14

Zweigles Hot Dogs, Hamburgers and Cheeseburgers, Onion,
Mac Salad, Home Fries, Hot Sauce

POUTINE · \$10

Fries, Gravy, Cheese Curds

PIZZA & WINGS

Each Sheet Pizza Good for 10 people · \$36

Add Wings · \$14 per dozen

Assorted Sheet Pizzas and Buffalo Wings, Celery and Bleu Cheese Dressing

TACO STATION · \$14

Soft Wheat and Hard Corn Tortillas
Sour Cream, Roasted Sweet Corn & Black Bean Pico De Gallo
Fresh Spicy Tomato Salsa, Olives
Shredded Lettuce, Grated Jack Cheese, Guacamole, Salsa Verde,
Marinated and Grilled Chicken Breast and Bavette Steak

SLIDER STATION · \$15

Choice of Three Served on a Brioche Roll

Certified Angus Burgers with Cheddar and Bacon Onion Jam
Blackened Grilled Chicken Breast with Blue Cheese, Lettuce, Onion,
Bacon and Avocado Mayonnaise
Veggie Burger, Spicy Tatziki, Olive Tapenade
Fried Chicken Breast, Spicy Aioli, Lettuce, Sliced Pickles
Italian Sausage Patty, Provolone Cheese, Roasted Peppers and Onions Yellow Mustard
BBQ Smoked Pulled Pork, Coleslaw
Includes French Fries

Earn Hilton HHonors points toward complimentary accommodations and more when you book your wedding with us.
All quoted prices are per person and subject to a 22% administrative fee, room rental and applicable NYS Sales Tax. All prices and item availability
subject to change without notice. We require exact guaranteed counts for each entree five (5) business days in advance.
Consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs may increase risk of foodborne illness.

VENDOR MEAL SELECTIONS

*Final counts for entrées are due
three days prior to event*

8 oz. Ground Brisket & Chuck Burger · \$16

Applewood-smoked Bacon, Onion Jam, Garlic Aioli,
Aged Extra-sharp Cheddar, Brioche Bun, Onion Rings

Caesar Salad · \$9

Romaine, Creamy Roasted Garlic Caesar Dressing,
Croutons, Shaved Parmesan

Add 8oz. Chicken \$10

Add Jumbo Poached Shrimp \$4 ea.

Gnocchi Bolognese · \$22

Parmesan Fondutta

Certified Angus Beef Tenderloin Tip Salad · \$18

Mixed Field Greens, Shaved Red Onion, Crumbled Lively Run Blue Yonder,
Applewood-Smoked Bacon, Tomato, Avocado



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We're the Perfect Venue For Your Wedding-Related Occasions



REHEARSAL DINNER

Five Course Family Dinner • \$58

Antipasto Course • Pasta • Salad •
Entrée • Dessert

Dinner Buffet • \$52

Soup or Salad • Entrée • Dessert Display

Dinner Stations

(please see Celebrations menu for station pricing)

Carving Station • Sushi Station • Salad Bar •
Antipasto Station • Pasta Station •
Shellfish/Raw Bar Station • Mini Sliders •
Mac and Cheese Station • Potato Station •
New England Clam Bake • Char Steakhouse
Station • Tex Mex Station

BREAKFAST WITH THE NEWLYWEDS

Buffet Breakfast

Continental Breakfast • \$16
Continental Plus • \$19
Strathallan Breakfast Buffet • \$24
Enhancements • \$7
Smoked Salmon Platter • \$12

CELEBRATION BRUNCH

One Entrée • \$30 | Two Entrées • \$38

(please see Celebrations menu for entrée choices)

Included with choice of entrées:

Assorted Fruit Juices, Select Tea and Coffee, Bottled Water •
Breakfast Pastries, Muffins, Bagels and Croissants with
accompaniments • Assorted Cold Cereals and Milks •
Seasonal Fruit and Berries, Greek Yogurt and House Made Granola •
Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon and
Sausage • Mixed Field Green Salad with Shaved Market Vegetables
and Two Dressings

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THE STRATHALLAN HOTEL & SPA • 550 EAST AVENUE • ROCHESTER, NY 14607 • 585.461.5010 • STRATHALLAN.COM





*"It matters not who you love,
where you love, why you love,
when you love or how you love,
it matters only that you love."*

- JOHN LENNON -