

2023
Weddings
Hill Top Inn



171 Jerusalem Hill Rd
Elmira, NY

607 732 6728
www.hill-top-inn.com



Each Wedding Package Includes:

- Domestic Draught Beer, House Wines and Assorted Iced Sodas
- An Amazing View of the Chemung Valley
- Indoor and Outdoor Facilities for your Wedding from 2-300 guests
- Private Ceremony Area
- Champagne Toast for all your guests
- Private Bridal Room prior to your ceremony
- Private Reception Area
- All Linen Including Standard Length White Linen Tablecloths
with your choice of napkin color
- Complete Bar Services available for Cash Beverages
- Cake Cutting
- Coffee Bar including coffee, decaf and assorted teas
- A Private Tasting
- On-site Event Planner and Coordinator
- Assistance with the setting of the room, including
centerpieces, favors & place cards



Buffet Packages p. 1-3

Plated Dinners p. 4-6

Station Packages p. 7-9

Add'l Options p. 10-11

Facility Info p. 12

Bar Packages p. 13-15





Hill Top Inn
Restaurant, Banquets, & Catering

Finger Lakes Buffet Package

Hill Top Inn Restaurant, Banquets, & Catering

Finger Lakes Buffet Package

A Stylish Beginning for your Cocktail Hour

Choose one of the following Hors D'oeuvres packages

Palette of Dips

Spinach & Artichoke Dip
Buffalo Chicken Fondue
Bruschetta

Flatbread Station

(Gluten-free available upon request)
Margherita
Chicken & Mushroom
Garlic

Simply Stated

Local Cheeses & Breads
Locally Grown Vegetables w. House Dip
Fresh Fruit Display w. Amaretto Dip

A Lovely Buffet For Your Meal Might Include:

Carved Sirloin of Beef
Spinach & Artichoke Chicken
Penne Marinara
Potatoes au Gratin
Fresh Local Vegetable
Medley
Quinoa Salad with Dried
Fruits & Nuts
Baby Spinach with Feta &
Strawberries
Assorted Bread and Rolls

Carved Sirloin of Beef
Chicken Picatta
Penne Marinara
Roasted Red Potatoes
Fresh Local Vegetable
Medley
Garden Salad
Fresh Fruit Salad
Assorted Bread and Rolls

Carved Roasted Ham
Chicken Marsala
Penne Pasta Alfredo
Colcannon Potatoes
Fresh Local Vegetable
Medley
Caesar Salad
Baby Spinach with Feta &
Strawberries
Assorted Bread and Rolls

2023 Finger Lakes Buffet Package ESTIMATED Pricing

First 100 Guests 8770.94

Additional Adult Guests 56.02

Children 5 -11 28.51

Discounted pricing available for
groups of less than 100.

Please add 19.89% Event Administration Fee to all Hill Top Inn Pricing.
8% NYS Sales Tax will be added to all charges



HILL TOP INN

A CHEMUNG COUNTY LANDMARK



Additional Buffet Options May Include:

- Carved Prime Rib (6.99/guest)
- Carved Tenderloin (9.99/guest)
- Carved Baked Ham
- Carved Roasted Turkey
- Apricot Chicken
- Chicken Parmesan
- Chicken Picatta
- Chicken Française
- Chicken Marsala
- Lemon Chicken

- Mashed Potatoes
- Garlic Mashed Potatoes
- Roasted Red Potatoes w/parsley
- Cheesy Fettuccine Alfredo
- Salt Potatoes
- Garden Salad
- Caesar Salad
- Fresh Melon Fruit Salad
- Pasta Salad



HILL TOP INN

A CHEMUNG COUNTY LANDMARK



Hill Top Inn
Restaurant, Banquets, & Catering

Mark Twain Wedding Package

Hill Top Inn Restaurant, Banquets, & Catering

Mark Twain Wedding Package

A Stylish Beginning for your Cocktail Hour

Choose one of the following Hors D'oeuvres packages

Roving Appetizers

Chilled Shrimp Cocktail
Pear & Gorgonzola Canape
Bruschetta on toasted baguette

Hummus Trio

Fresh Local Vegetables &
Fresh Baked Breads served with three
house-made hummus spreads

Simply Stated

Local Cheeses & Breads
Locally Grown Vegetables w. House Dip
Fresh Fruit Display w. Amaretto Dip

A Lovely Plated Meal That Might Include:

Choose two entrees to be included on each plate:

Sliced Prime Rib
Flash Baked Salmon
Sun-Dried Tomato & Pesto Chicken
Chicken Cordon Bleu en croute
Stuffed Whitefish draped with a lemon
beurre blanc

Ricotta Stuffed Ravioli w. garlic spinach cream
Eggplant Rolotini
Braised Short Ribs
Orange Roughy with a fresh tomato bruschetta
Shrimp Scampi
Beef Wellington (add 4.99/guest)

Choose one side to accompany your entree:

Garlic & Herb Mashed Potatoes
Roasted Red Potatoes
Polenta

Cheese Risotto
Confetti Rice
Duchess Potatoes

and each entree includes:

Fresh Local Vegetables
Plated Garden Salad
Fresh Baked Dinner Rolls & Butter



2023 Mark Twain Wedding ESTIMATED Pricing

First 100 Guests 9819.61

Additional Adult Guests 66.53

Children 5 -11 30.68

Discounted pricing available for
groups of less than 100.

Please add 19.89% event administration fee to all Hill Top Inn pricing.
8% NYS Sales Tax will be added to all charges



Hill Top Inn
Restaurant, Banquets, & Catering

Penn Station Wedding Package

Hill Top Inn Restaurant, Banquets, & Catering

Penn Station Wedding Package

Begin with...

Sushi Bar

Assorted Maki Rolls
Tuna Tataki
Sushi Rice
Fresh Ginger
Wasabi

Charcuterie Board

Cured Meats, Local Select Cheeses,
Olives, Fresh Baked Breads,
Grapes, Dolmades,
and Local Jams

or

and either...

Simply Stated

Local Cheeses & Breads
Locally Grown Vegetables w. House Dip
Fresh Fruit Display w. Amaretto Dip

Palette of Dips

Spinach & Artichoke Dip
Buffalo Chicken Fondue
Bruschetta

Followed by a Hot Carving Station

Select One - Sirloin of Beef, Roasted Turkey Breast, Roasted Pork Loin

And one of the following....

Risotto Station

Wild Mushroom,
Jambalaya,
and Butternut Squash

Mac & Cheese Bar

Our traditional three-cheese mac
with three toppings - bacon, bbq
chicken, and garlic crumb.

Pasta Bar

Linguine and Gluten-
Free Pasta sauteed
with olive oil, garlic
and fresh herbs. Local
vegetable and cheese
toppings available station-side
for guest add-ons

Mashed Potato Bar

Mashed Potatoes
served in martini glasses.
Guests may select from
eight different toppings

With a Colorful Salad Station

Select two of the following salads...

Local Greens tossed with fresh cucumbers, tomatoes and garlic-balsamic vinaigrette
Baby Spinach with Strawberries & Feta, topped with a raspberry-poppysseed dressing
Caesar Salad with fresh romaine, Asiago cheese, tomatoes and croutons.

Asian Vegetable Salad with a Thai Peanut Dressing

Quinoa Salad with Dried Fruits & Nuts



2023 Penn Station Wedding ESTIMATED Pricing

First 100 Guests 9828.32

Additional Adult Guests 66.92

Children 5 -11 30.78

Discounted pricing available
for groups of less than 100.

Please add 19.89% Event Administration Fee to all Hill Top Inn Pricing.
8% NYS Sales Tax will be added to all charges.

A Few Additional Hors D'oeuvres Options

Sushi Bar
Crab Rangoons
Vidalia Pinwheels
Miniature Quiches
Vegetable Samosas w.
chutneys
Korean BBQ Lettuce Wraps

Meatballs (Italian, Swedish, Sweet & Sour)
Bacon Wrapped Scallops
Sea Devil Shrimp
Sliced Pear & Gorgonzola Canape on Rye
Miniture Reubens



Speciality Stations

Salad Library (Select Three)

Caesar, Fruit, Asian Noodle Vegetable, Kaleidoscope, Spinach w. Strawberry and Feta, Garden, Pasta, Mexican Three Bean

Caesar Salad Station

Grilled Chicken, Grilled Salmon, Pepper Grilled Tuna, Croutons, Parmesan & Tomatoes.

Macaroni & Cheese Bar

Cheesy Macaroni and Cheese with guest's choice of bacon, sausage, tomatoes, BBQ chicken, broccoli, bread crumbs and roasted red peppers.

Sweet Potato Bar

Mashed sweet potatoes with guest's choice of honey, pecans, brown sugar, coconut, and marshmallow.

Risotto Station

Wild Mushroom, Jambalaya, and Butternut Squash.

Mashed Potato Martini Bar

Mashed Potatoes served in Martini Glasses with eight different toppings.

Carving Station

Anything we can carve, we will. Steamships of beef, Pig Roasts, Pork Loin, Turkey, Ham, USDA Prime Sirloin, Prime Rib, Tenderloin

Salmon Station (Select Two)

Piccata, Dill Mustard, Cucumber Dill, Pan Seared with mango citrus beurre blanc.

Pasta Bar

Homemade Marinara & Alfredo Sauces with three different pastas

Infinite Possibilities Pasta Bar

Shrimp, Grilled chicken, cheddar, broccoli, mushrooms, onions, Parmesan, & more!

Asian Station

A Variety of Station Options including Stir Fry, Teriyaki, Fried Rice, and Asian Noodles

Soup & Grilled Cheese Station

Select two of our homemade soups and two gourmet grilled cheese options.

Late Night Food Stations

Taco Bar, Grilling Station, Sandwich Station, Panini Station, Gourmet Pizza, Chicken Wing Bar.

Popcorn Station

Select six of your favorite flavors of both sweet and savory popcorn in an old-fashioned wooden display.

Gourmet Potato Chip Bar

Select six of your favorite flavors of both sweet and savory freshly made potato chips in an old-fashioned wooden display.

Caramel Apple Bar

Fresh apples with an assortment of toppings to keep anyone happy.

Ice Cream Kaleidoscope

A fun, make-your-own sundae station with candies, sauces, nuts, & whipped cream.

Chocolate Volcano

Our Famous 36" Chocolate Fountain with 10 different dippers.

Chocolate Brownie and Cheesecake Bar

Cubes of brownies and cheesecake served in wine glasses with assorted toppings.

Cookies & Milk Station

Great for small & big kids. Three different cookies with flavored milks in our towers.

S'mores Station

An old Favorite with Chocolate, Graham Crackers and Marshmallows roasted over our fire pit.

Not seeing choices you love?

We would be happy to talk over additional options with you and customize your menu!



Important Package Information and Options

Wedding packages are based on a four hour Friday, Saturday or Sunday reception.

Additional hours are available at a rate of 295.00 per hour for staffing and non-alcoholic beverages

Friday, Saturday and Sundays Receptions available with the following opportunities:

May 11-September 14: Full Restaurant Buyout

- Minimum 125 adult guests with full wedding package
- Restaurant buyout fee of 3699.00
- Includes an additional reception hour **free**- staffing and n/a beverages included

May 11-September 14: South Terrace and Terrace Room Reception

- **Restaurant will be open to dinner guests in other areas of the facility**
- Full use of Terrace Room and Tent-Covered South Terrace for reception and ceremony
- No additional facility fee
- Dance music permitted only after dinner service (9 PM - 11 PM).
- Private bar on South Terrace included at **no charge** with at least 75 guests.

March 1-May 10 and Sept 15-November 30: Main Floor Buyout

- **Restaurant will be open to dinner guests in our private second floor Skyline Room on a limited basis away from your event.**
- Includes all terraces, decks, fire-pit, Terrace Room and main floor bar.
- Minimum 100 adult guests with full wedding package.
- Partial buyout fee of 2499.00
- Includes an additional reception hour **free**- staffing and n/a beverages included

January and February (except for Valentine's Day)

- Restaurant is closed for ala carte dining. You have full facility any time of day with no buyout fee
- Includes an additional reception hour **free**- staffing and n/a beverages included



Room photo
page coming soon

Hill Top Inn Restaurant, Banquets, & Catering

On-Premise Wedding Bar Options

Your Wedding Bar Package Includes:

- Four continuous hours of:
 - Domestic Draught Beer
 - House Wines (8 different selections at the main bar)
 - Champagne or n/a toast for all
 - Cash Bar on all other alcohol
 - Assorted Iced Sodas, Lemonade, and Iced Tea
 - Coffee Bar including Coffee, Decaf and Assorted Hot Teas

Additional Bar Options Price per Adult Guest

Beer	One Hour	Each Additional Hour
Domestic Bottled	4.99	2.99
Premium Beers	5.99	2.69

Liquor	One Hour	Each Additional Hour
Well Brands	4.99	2.99
Call Brands	7.99	3.99
Premium Brands	9.99	4.99
Signature Drinks	3.99-7.99	2.99-5.99
Tiki Bar Frozen Drink Station	7.99	2.99

Wine served during dinner pricing dependent upon wine selection.

Open Bar By Consumption

Host is charged for all alcohol on a per drink basis. Host may chose to limit the bar in the ways:

- Select specific offerings (i.e. beer and wine only)
- Limit the time of the open bar (i.e. only open during cocktail hour)
- Have a pre-set budget for the open bar

Cash Bar

Guests are responsible to purchase their own alcohol. A bartender fee or set-up fee may be required if the event is held outside of normal business hours or a private bar is requested/needed.

All alcohol must be provided by Hill Top Inn

Hill Top Inn Restaurant, Banquets, & Catering

On-Premise Wedding Bar Options

House Wines

Glenora Lake Series Riesling
Hazlitt Red Cat
Cavit Pinot Grigio
Heron Hill Chardonnay
Rex Goliath Chardonnay
Little Penguin Merlot
Little Penguin Cabernet Sauvignon
10 Span Pinot Noir

Level I Bottled Beer

Budweiser
Bud Light
Michelob Ultra
Michelob Ultra Cactus
Miller Lite
Coors Light
Yuengling
Labatt Blue
Labatt Blue Light

Level II Bottled Beer

Sam Adams
Heineken
Magic Hat #9
New Belgium Fat Tire
Corona
Stella Artois
Leffe
Blue Moon

Draught Beer

Guinness
Smithwick's
Bud Light
*Local New York State Beers
also available.*

*Local New York State Beers
also available.*

Full bar of well, call and premium brands available inside.



Hill Top Inn Restaurant, Banquets, & Catering

On-Premise Wedding Bar Options

Current bar pricing per drink

Level I Draught Beer	4.00-5.00
Level II Draught Beer	6.00-7.50
Level I Bottled Beer	4.00-5.00
Level II Bottled Beer	5.00-7.50
House Wines	6.00-10.00
Well Liquor	5.00-6.50
Call Brands	6.50-7.50
Premium	7.75 and up

Featured Beverage Options

- Fruit and Herb Infused Water Bar
- Summer Flavored Tea and Lemonade Station
- Autumn Hot and Cold Cider Station
- Spiked Hot Cocoa and Coffee Bar



Our employees are paid a professional event wage for most events. This includes those involved in the service AND production of your event. According to NYS law, if we add a service charge or gratuity to your bill, only those involved in the service of your event may share in those receipts and those involved in the production of your food may not. We, and many others in our industry feel that this is a more responsible way to pay our employees. A 19.89% event administration fee and 8% NYS sales tax will be added to all charges. The event administration fee is not a gratuity and will not be distributed as such. Your service staff do not expect gratuities but do graciously accept them if you feel the service warrants them. Thank you.

Hill Top Inn Restaurant, Banquets, & Catering

On-Premise Wedding Bar Options

Featured Beverage Options

Mule Bar

Vodka Mule
Kentucky Mule
Pear Vodka Mule

Signature Drinks

Cosmopolitan
Crab Trap
Martini

Your favorite Beer

Talk to the event coordinator, we can make signature drinks from your favorites cocktails





Thank You!

We would like to congratulate you on your engagement! This is an exciting time for you and your families. Thank you for considering Hill Top Inn for your special day. We are honored to be part of your wedding journey! Our on-site event coordinator is here to help you every step of the way, from choosing your package, to coordinating vendors and assisting the day of your wedding. We are here for all of your needs including engagement parties, bridal showers, rehearsal dinners, as well as your wedding ceremony and reception. We are happy to help in anyway that we can. Please contact our event coordinator to set up a private tour of our venue and find out more information!



171 Jerusalem Hill Rd
Elmira, NY

607 732 6728
www.hill-top-inn.com