



Space rental includes event building and lakeside gazebo with attached lawn, tables and chairs: \$3,000 per day

Event Additions

Tableware: Price per person (items included if event is catered by Sapalta)

- Dinner Plates - .75
- Appetizer Plates - .50
- Silverware – 1.00
- Cloth Napkins – 1.00
- Water Glass – 1.00
- TOTAL: 4.25
- Complete Package with discount: \$3.00 per person.

Décor:

- Gold ring back drop - \$24
- Gold ring back drop with Flowers - \$30
- Gold Ring Back Drop with Lights - \$35
- Gold Ring Back Drop with Flowers and Lights - \$38
- Eucalyptus Vines - \$2.00 per
- Rose gold vases (6) - \$3.00 per
- Rose gold candle holders (12) - \$1.00 per
- Clear Candle Holders – \$.75 per
- Chiffon table runners (white or burgundy) - \$3.00 per
- Wine Barrels (4) - \$150 per
- Wall accent light - \$20 per
- Fire Heaters - \$60 per

Other:

- Tent - \$500
- Officiant – \$300-\$800
- Photographer - \$350-\$1200
- DJ - \$500-\$2000
- Live Music – TBD
- Floral – TBD
- Cake/dessert – TBD

*Can coordinate rentals for specific items



Plum Point Lodge Events Menu

HORS D'OEUVRES Tables:

-Finger Lakes Artisan Cheese & Charcuterie: \$20pp-

Local cured meats, Artisan cheeses, Dried fruits and nuts, House made seasonal pickles, marinated olives, roasted peppers, house plum jam, Dijon mustard, house bread and top-seed crackers

-Finger Lakes Mezze: \$22pp-

House Roasted garlic hummus, charred eggplant salad with shallot vinaigrette, herb marinated local feta, Blistered peppers, olive tapenade, whipped ricotta, house flat pita bread, parm herb house bread.

Build your Buffet

This menu pricing is based off buffet style. Pricing will vary for plated events and special request.

-Option 1: \$100 pp+ cost of beverage service

Charcuterie or Mezze table during cocktail hour

Salad with dressing, house bread and butter

Choice of 2 entrees

Choice of 2 sides

Choice of 1 vegetable

Choice of 2 desserts

-Option 2: \$80 pp+cost of beverage service

Charcuterie or Mezze table during cocktail hour

Salad with dressing, house bread and butter

Choice of 1 entrée

Choice of 1 side

Choice of 1 vegetable

Choice of 1 Dessert

-Option 3: \$60 pp+cost of beverage service

Cocktail hour with no food

Salad with dressing, house bread and butter

Choice of 1 entrée

Choice of 1 side

Choice of 1 vegetable

Choice of 1 dessert

Salads:

Romaine, parmesan croutons, red onion, anchovy dressing
Chopped, baby iceberg, blue cheese, tomatoes, cucumbers, bacon vinaigrette.
FLX Greens, micro pea shoots and radish greens, garlic croutons, creamy herb buttermilk dressing

Entrees:

-From the Sea and Lakes-

Creole Shrimp: blistered tomato, seafood broth, sweet peppers, house creole seasoning
Pan-seared Local Steelhead trout: fresh lemon fennel butter
Grilled Sword fish: warm heirloom tomato salad
Crab Crusted Cod: lemon thyme butter (+\$6pp)

-From the Field-

Local smoked chicken quarters: spinach chimichurri
Grilled pork porterhouse: house plum BBQ
Local Red Wine braised Short Rib: Pan braised garlic greens
Grilled Beef Tenderloin: Roasted wild mushrooms, sweet onion demi(+\$4pp) Carved during event
Local Duck breast: local peach glaze(+\$4pp) Carved during event

From the Earth

Fresh Pasta: sweet onion, blistered tomato, fresh corn, roasted mushrooms
Stuffed Portabella: Farro, spinach, white beans
Crispy tofu: Thai curry sauce, cilantro

Dessert:

Cookies: assorted flavors
Sapalta Belgian Chocolate Chunk Brownie
Plum tart



Events Bar Services

These packages are designed to provide a variety of options for your guests. We pride ourselves on offering some of the best beer, wine and spirits in the Finger Lakes which can make your event all the more special! If you have specific drinks or items in mind, please let us know and we will investigate pricing/ availability. All pricing is based on a 4-hour minimum. Prices DO NOT include bartender set up and service.

1. Beer and Wine

\$22 per person

+\$5 per person per hour for additional hours

Beer: Bud Light, Stella Artois, Craft IPA

Wine: Choice of 4- Chardonnay, Riesling, Pinot Grigio, Sparkling, Cabernet Sauvignon, Cabernet Franc, Red Blend, Rose

2. Basic Bar

\$26 per person

+\$6 per person per hour for additional hours

Liquor: "Well" Vodka, Gin, Rum, Tequila, Whiskey, triple sec, dry vermouth, peach schnapps

Beer: Bud Light, Stella Artois, Craft IPA

Wine: Chardonnay, Cabernet Sauvignon, Rose
+ soft drinks, club soda, tonic & juice

3. Premium Spirits Package

\$31 Per person

+\$7 per person per hour for additional hours

Liquor: Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Casa Blanco Tequila, Jim Beam Bourbon, Jack Daniels Whiskey

Beer: Bud Light, Stella Artois, 2-Craft IPA's

Wine: Choice of 4- Chardonnay, Riesling, Pinot Grigio, Sparkling, Cabernet Sauvignon, Cabernet Franc, Red Blend, Rose

+Soft drinks, Club Soda, Tonic & Juice