



THE
CREEKSIDE
BANQUET FACILITY

WEDDING GUIDE

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CONGRATULATIONS

ON YOUR ENGAGEMENT

Thank you for considering The Creekside Banquet Facility for your upcoming wedding. We look forward to working with you to make all of your wedding dreams come true. Any wedding package menu can be customized to fit your needs.

ALL WEDDING PACKAGES INCLUDE:

1. Elevated head table
2. Champagne toast for the head table
3. 21 napkin and linen selections for your tables
4. Experienced wedding coordinator, executive chef, and lead server
5. Food accommodations for guests with allergies, and/or dietary needs (*Prior notice needed*)
6. Table and seating charts of your event space for better planning
7. Beautiful photo locations on property
8. Staff-assisted set up and tear down
9. Two hour set up time prior to event available for all vendors
10. One hour tear down after event
11. Complimentary cake cutting and service after dinner

Any services beyond those listed may be added for additional costs.





WEDDING DINNER PACKAGES



Select a dinner package below to fit your preferences and budget and view the following pages for specific menu items, choices, and add-ons.

DELUXE BUFFET - \$63 per guest

See menu details on page 4

- 4-hour bar · Hors d'oeuvres · Buffet table with 5 sides and 2 entrees
- After dinner coffee and tea station

ULTIMATE BUFFET - \$70 per guest

See menu details on page 5

- 4-hour bar · Hors d'oeuvres · Buffet table with 5 premium sides and 2 premium entrees · After dinner coffee and tea station

ELITE BUFFET - \$92 per guest

See menu details on page 6 - 7

- 4-hour bar · Elite decorating options · Passed hors d'oeuvres
- Buffet table with 5 elite sides and 2 elite entrees
- After dinner coffee, tea, and pastry station

DUAL ENTRÉE - PRICE VARIES BY SELECTION

See menu details on page 8 - 9

- 4-hour bar · Passed hors d'oeuvres · 4 sides and 2 plated entrées
- After dinner coffee, tea, and pastry station

EXTRAS AND ADD-ONS

See details on pages 10 - 12

We have additional hors d'oeuvres, extra after dinner add-ons, and late night snack table options available to add to any of the above packages.



DELUXE BUFFET MENU

Four hour bar included



HORS D'OEUVRES

One hour:

CRUDITÉS

Fresh, assorted vegetables, ranch dipping sauce

STARTERS & SIDES

DINNER ROLLS

Freshly baked with creamy butter

FRESH GARDEN SALAD

House dressing

SEASONAL VEGETABLES

GARLIC HERB POTATOES

BAKED ZITI

Marinara sauce

MAIN COURSE SELECTIONS

Select two:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN FRANÇAISE

Lightly breaded, lemon sauce

CHICKEN MARSALA

Pan-fried in a mushroom and Marsala wine sauce

ITALIAN CHICKEN

Panko encrusted with Italian herbs

ROASTED PORK LOIN

Apple bourbon glaze, sliced

BEEF JARDINIÈRE

Demi-glace braised beef, julienned vegetables, sliced

ITALIAN SAUSAGE

With peppers and onions

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

AFTER DINNER PREMIUM COFFEE AND TEA STATION

\$63 per person

ULTIMATE BUFFET MENU

Four hour bar included

SIDES
HORS D'OEUVRES

One hour:

CRUDITÉS

Fresh, assorted vegetables,
ranch dipping sauce

MINI MEATBALLS

Barbecue, Italian,
Swedish, or Thai Chili

Select two:

GARLIC HERB POTATOES

SMASHED GARLIC POTATOES

BAKED ZITI

Marinara sauce

CREAMY MAC & CHEESE

PENNE PASTA

Alfredo sauce

SIGNATURE PENNE PASTA

Baby spinach, sun dried tomatoes,
grape tomatoes, asparagus tips,
garlic oil and parmesan cheese

STARTERS

DINNER ROLLS

Freshly baked with
creamy butter

Select one:

CAESAR SALAD

FRESH GARDEN SALAD

House dressing

VEGETABLES

Select one:

ASPARAGUS TIPS

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS & SHAVED CARROTS

SEASONAL VEGETABLES

MAIN COURSE SELECTIONS

Select two:

CHICKEN FRANÇAISE

Lightly breaded, lemon sauce

CHICKEN MARSALA

Pan-fried in a mushroom
and Marsala wine sauce

ITALIAN CHICKEN

Panko encrusted
with Italian herbs

BAKED WHITE FISH

Lemon butter or lemon pepper sauce

PORK CHOPS

Breaded, boneless

BEEF TOP ROUND

Sliced and served in light au jus

POT ROAST

Roasted with root vegetables

AFTER DINNER PREMIUM COFFEE AND TEA STATION

\$70 per person



ELITE BUFFET

HORS D'OEUVRES

SERVED FOR ONE HOUR

BRUSCHETTA

On garlic toast, tray passed

CHEESE PLATTER

CRUDITÉS

Fresh, assorted vegetables, ranch dipping sauce

TRAY PASSED

Select two:

CAPRESE SKEWERS

CHICKEN QUESADILLA

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

RASPBERRY BRIE EN CROÛTE

SPANAKOPITA

Phyllo dough filled with spinach and feta cheese



ELITE BUFFET MENU

Four hour bar, hors d'oeuvres, chair covers, & champagne toast included

VEGETABLES

Select one:

- ASPARAGUS TIPS
- BROCCOLI CROWNS
- GLAZED BABY CARROTS
- GREEN BEANS ALMONDINE
- GREEN BEANS & SHAVED CARROTS
- SEASONAL VEGETABLES

SIDES

Select two:

- GARLIC HERB POTATOES
- SMASHED GARLIC POTATOES
- FLUFFY WHIPPED POTATOES
- GARLIC PARMESAN WHIPPED POTATOES
- BAKED ZITI
Marinara sauce
- CREAMY MAC & CHEESE
- PENNE PASTA
Alfredo sauce
- SIGNATURE PENNE PASTA
Baby spinach, sun dried tomatoes, grape tomatoes, asparagus tips, garlic oil and parmesan cheese
- RICE PILAF

*AFTER DINNER PREMIUM COFFEE
AND TEA STATION WITH FRESHLY
BAKED MINI PASTRIES*

STARTERS

DINNER ROLLS
Freshly baked with
creamy butter

Select one:

FRESH GARDEN SALAD
House dressing

CAESAR SALAD

MAIN COURSE SELECTIONS

Select one:

BALSAMIC CHICKEN
Balsamic glaze reduction

BASIL CHICKEN
Creamy basil sauce

CHICKEN FRANÇAISE
Lightly breaded, lemon sauce

CHICKEN MARSALA
Pan-fried in a mushroom
and Marsala wine sauce

BAKED SALMON
Herb encrusted,
horseradish sauce

BAKED WHITE FISH
Lemon butter or
lemon pepper sauce

PORK CHOPS
Breaded, boneless

ROASTED PORK LOIN
Apple bourbon glaze, sliced

BEEF TOP ROUND
Sliced and served in light au jus

POT ROAST
Roasted with root vegetables

\$92 per person



DUAL ENTRÉE

HORS D'OEUVRES

SERVED FOR ONE HOUR

CHEESE PLATTER

CRUDITÉS

Fresh, assorted vegetables, ranch dipping sauce

TRAY PASSED

Select two:

CAPRESE SKEWERS

CHICKEN QUESADILLA

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

RASPBERRY BRIE EN CROÛTE

SPANAKOPITA

Phyllo dough filled with spinach and feta cheese



DUAL ENTRÉE MENU

Four hour bar and hors d'oeuvres included

STARTERS

DINNER ROLLS
Freshly baked with
creamy butter

Select one:

CAESAR SALAD

**FRESH GARDEN
SALAD**
House dressing

VEGETABLES

Select one:

ASPARAGUS TIPS

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

**GREEN BEANS & SHAVED
CARROTS**

SEASONAL VEGETABLES

SIDES

Select one:

**GARLIC HERB
POTATOES**

**SMASHED GARLIC
POTATOES**

**FLUFFY WHIPPED
POTATOES**

**GARLIC PARMESAN
WHIPPED POTATOES**

RICE PILAF

MAIN COURSE SELECTIONS

Select one:

BALSAMIC CHICKEN
Balsamic glaze reduction

CHICKEN FRANÇAISE
Lightly breaded, lemon sauce

CHICKEN MARSALA
Pan-fried in a mushroom
and Marsala wine sauce

ITALIAN CHICKEN
Panko encrusted
with Italian herbs

BAKED SALMON
Herb encrusted,
horseradish sauce

BAKED WHITE FISH
Lemon butter or
lemon pepper sauce

BEEF TENDERLOIN
Sliced
Market price

FILET MIGNON
Market price

SIRLOIN FILET
\$90 per person

AFTER DINNER PREMIUM COFFEE AND TEA STATION WITH FRESHLY BAKED MINI PASTRIES

ADD-ON BANQUET

HORS D'OEUVRES

SERVED FOR ONE HOUR

Select three:

BRUSCHETTA

On garlic toast

CHEESE PLATTER

CRUDITÉS

Fresh, assorted vegetables, ranch dipping sauce

FRIED RAVIOLI

Marinara sauce

FRIED VEGETABLES

Tempura batter, ranch dipping sauce

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

\$14 with the selection of an event package with bar service

\$16 with the selection of an event package without bar service

Additional hors d'oeuvres available for **\$6 per person, per hour**

FIXED PRICE HORS D'OEUVRES

CAPRESE SKEWERS	100 pieces	\$250
CRAB STUFFED MUSHROOMS	100 pieces	\$300
SAUSAGE STUFFED MUSHROOMS	100 pieces	\$300
BACON WRAPPED SCALLOPS	100 pieces	\$350
JUMBO SHRIMP COCKTAIL	100 pieces	Market Price



AFTER DINNER



ADD-ONS

LATE NIGHT SNACK BARS

NACHO BAR

NACHO CHIPS

TOPPINGS:

Black olives
Guacamole
Nacho cheese sauce
Sour cream

\$9

BUFFALO BAR

BEEF ON WECK

Mini sliders

CHICKEN WINGS

With carrots, celery,
and blue cheese

\$13

TOT/FRY BAR

TATER TOTS OR
FRENCH FRIES

TOPPINGS:

Bacon bits
Brown gravy
Chives
Ketchup & mustard
Nacho cheese sauce

\$9

COFFEE AND DESSERT

STANDARD COFFEE STATION

REGULAR & DECAFFEINATED TEAS

REGULAR & DECAFFEINATED COFFEE

With creamer and assorted sugars

\$3.50

PREMIUM COFFEE STATION

REGULAR & DECAFFEINATED TEAS

HOT CHOCOLATE

REGULAR & DECAFFEINATED COFFEE

Premium roast

With flavored creamers and assorted sugars

\$4.50



COFFEE STATION ADD-ONS

DELUXE SWEET STATION WITH FRESH FRUIT DISPLAY **\$12**

FRESH BAKED COOKIES AND BROWNIES **\$4.50**



BAR EXTRAS

Added to the four hour house bar

BAR UPGRADE

JIM BEAM BOURBON

BEEFEATER GIN

BACARDI RUM

DEWARS SCOTCH

SKYY VODKA

CANADIAN CLUB WHISKEY

PEACH SCHNAPPS

\$10

BAR ENHANCEMENTS

CAPTAIN MORGAN

JACK DANIELS

MARTINI'S MANHATTAN'S

SOUTHERN COMFORT

\$6

DOMESTIC BOTTLED BEER

Two kinds

\$6

After the four hour bar, the above selections will be an extra \$1 per person, per enhancement

BAR EXTENSIONS

ONE HOUR HOUSE BAR

\$5

ONE HOUR HOUSE BAR UPGRADE

\$6

WINE AND CHAMPAGNE

CHAMPAGNE TOAST

For each guest

\$4

DELUXE CHAMPAGNE TOAST

Served to each guest with fresh strawberries

\$5

HOUSE WINE

On each table

\$21





RULES & POLICIES

- Banquet rooms will not be guaranteed unless a deposit is received.
 - Banquet room must be paid in full 2 weeks before your wedding.
 - Cash and or check are the only acceptable forms of payment.
 - Confetti, tape on walls, bubbles and rice are prohibited on the property. All rooms are subject to an additional cleaning charge to your final bill if deemed necessary.
 - Room charges applicable where special setup is involved.
 - All on-site outside ceremonies will be charged a base fee of \$450 and includes the set-up and break-down of 50 white wedding chairs.
 - There can be no food or beverage brought into Creekside for consumption on the premises without authorization.
 - Under no circumstance will we allow the removal of any food or beverages from our facility.
 - All food and beverage are subject to current NY state sales tax, plus a 20% service charge will be added to the entire bill.
 - Absolutely no liquor and wine can be brought into our facility from outside sources. Bartenders will not serve anyone without a proper ID.
 - Shots are not permitted and we reserve the right to refuse alcoholic beverages to anyone who may jeopardize their safety and the safety of others.
 - If your function requires split menu selections, it is your responsibility to provide a color-coded seating chart to ensure proper service.
 - Access to the banquet rooms will be as follows: two hours before your event for set up and one after event for cleanup. If you exceed these hours, you may be subject to a facility fee.
 - Deliveries from florist, DJ, band, or baker may only be made on the day of the event and all items must be removed that same night.
 - DJ's and photographers need to supply their own equipment. DJ's must have and provide insurance before your event starts.
 - Open bars and DJ, band or music must coincide their end time with the bar's end time.
 - Creekside is not responsible for lost or stolen items. Prices are subject to change without prior notice due to current supply chain issues and market volatility. We appreciate your understanding. Please call with any questions.
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