



Weddings
by THE STRATHALLAN



STRATHALLAN
HOTEL & SPA
A DOUBLETREE BY HILTON

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

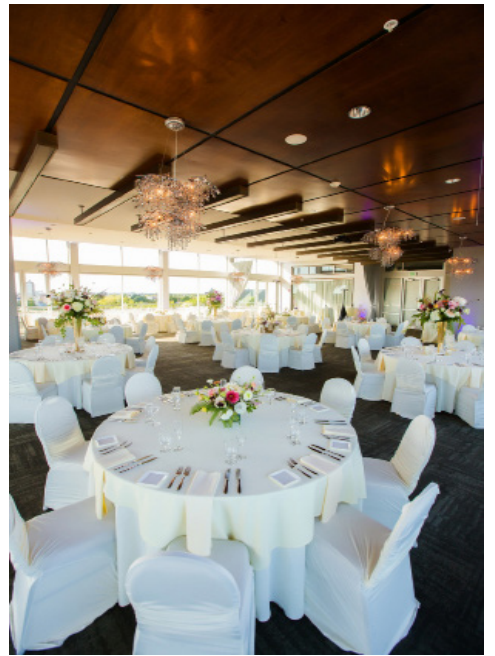
- Luke, Rochester, NY -

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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.

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STRATHALLAN

HOTEL & SPA

A DOUBLETREE BY HILTON

WEDDING OFFERINGS

Strathallan Wedding Packages Include

- Culinary Tasting Event •
 - Champagne Toast •
 - Signature Cocktails •
- 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 •
 - Suite on Wedding Night •
 - Self Parking •
- Discounted Guestroom Rates for Wedding Blocks •
- Hilton Honors Points to use toward Free Nights and More •

All prices and items availability are subject to change without notice. We require exact menu selections fourteen (14) business days in advance, and guaranteed counts for all food seven (7) business days in advance. All food, beverages and room rental are subject to a 23% administrative fee and applicable 8% NYS Sales Tax.

THE STRATHALLAN HOTEL & SPA • 550 EAST AVE • ROCHESTER, NY 14607 • EVENTS TEAM 585.241.7150 • STRATHALLAN.COM

BEVERAGE OFFERINGS

All Wedding Packages Include the Following

BEER & SPECIALTIES* | Choice of Four

DOMESTIC	Labatt Blue • Labatt Blue Light • Michelob Ultra • Brooklyn Lager Brooklyn Seasonal • Budweiser • Bud Light • Truly • High Noon
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 • Sauvignon Blanc • Riesling • Prosecco
RED	Malbec • 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

OPEN BAR CALL BRANDS*

Svedka Vodka • Seagrams Gin • Cruzan White Rum • Lunazul Tequila

Evan Williams Black Label • J&B

Each additional hour \$9 PER PERSON

UPGRADE PREMIUM BRAND SPIRITS*

\$12 PER PERSON - 3 HOURS

Titos • Beefeater • Bacardi • Espolon • Four Roses Yellow Label

Jack Daniels • Dewars White Label

Each additional hour \$10 PER PERSON

UPGRADE ULTRA BRAND SPIRITS*

\$14 PER PERSON - 3 HOURS

Grey Goose • Bombay Sapphire • Bacardi • Captain Morgan • Espolon

Makers Mark • Johnnie Walker Black

Each additional hour \$11 PER PERSON

HOST BAR

\$100 BARTENDER FEE

Call Brand Cocktails • \$8

Premium Brand Cocktails • \$9

Ultra Brand Cocktails • \$10

Domestic / Imported Beers • \$6

House Brand Wines • \$9

Premium Brand Wines • Bottle price on consumption

Bottled Water • Sodas • Juices • \$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 up to two signature cocktails

TEQUILA CHAR

Blanco Tequila · Grapefruit Juice · Lime Juice
Jalapeno Simple Syrup · Pomegranate Juice

HATTIE'S SUNRISE

Vodka · Watermelon Juice
Lime Juice · Ginger Beer · Mint Leaves

STRATH & STORMY

Spiced Rum · Simple Syrup · Lime Juice · Ginger Beer

CITYVIEW SUNSET

Empress Gin · Lemon Juice
Grapefruit Juice · Tonic

THE EAST AVER

Whiskey · Agave Simple Syrup · Lime Juice
Blood Orange Juice

THE DOWNTOWN MARG

Blanco tequila · Orange liqueur · Lime Juice
choice of flavor
(strawberry - blackberry - raspberry)

CENTURY CLUB SPEAKEASY

Bourbon · Lemon Juice · Honey Simple Syrup

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HAND PASSED HORS D'OEUVRES SELECTIONS

Choice of Three

COLD OPTIONS

Goat Cheese Tartlets with Whipped Goat Cheese, Toasted Almonds, Truffle Honey, Chive **(V)**

Bruschetta Crostini Baguette with Whipped Ricotta, Red Onion, Sweet Drop Peppers,
Roasted Tomatoes, Basil, Cherry Balsamic Reduction **(V)**

Caprese Skewers with Ciliegine Mozzarella, Prosciutto, Grape Tomatoes, Basil
& Cherry Balsamic Reduction **(GF)**

Curry Chicken Phyllo Cups with Pickled Leeks, Bell Pepper, Toasted Hazelnut Dust, Paprika Honey

Beef Tartare with Red Onion, Caper, Parsley, Lemon, Olive Oil, Cracked Pepper,
Truffle Crème on a New Potato Crisp

Ahi Tuna Cucumber Cups with Thai Chili, Sesame Seed, Hijiki, Pickled Carrot,
Radish, Ginger Soy Glaze **(GF)** - \$2 Enhancement

Shrimp Cocktail Shooters with Spicy Bloody Mary, Lime, Cilantro & Serrano Pepper **(GF)**

Crostini with Chilled Sliced Roast Beef Tenderloin with Smoked Bleu Cheese,
Caramelized Onion, Horseradish, & Arugula

Spicy Tempe Wonton Crisps with Hijiki Salad, Shiitake Mushroom, Edamame,
Crispy Garlic, Chili Oil **(VE)**

Roasted Beet Phyllo Cups with Whipped Goat Cheese, Fig & Hazelnut Chutney, Scallion **(V)**

Pickled Mushroom Cucumber Cups with Brussels Sprouts, Sesame Seeds, Miso, Thai Chili,
Spicy Peach Mirin **(GF, VE)**

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

(GF - Gluten Free / VE - Vegan / V - Vegetarian)

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HOT OPTIONS

Stuffed Artichokes with Crispy Three Cheese, Aioli (V)

Crispy Tofu Bites with Edamame Mousse, Sesame Oil, Serrano Pepper Relish (VE)

Chicken Lemongrass Potstickers with Yuzu Aioli, Scallion

Mini Steamed Buns with Pork Belly, Spicy Pineapple Relish, Hoisin Sauce and Toasted Peanuts

Mini Veal Meatballs with Spicy Blush Sauce, Parsley

Teriyaki Chicken Satay with Sweet Chili Lime Glaze (GF)

Maine Lobster Cakes with Avocado Mousse, Crispy Garlic

Smoked Gouda Arancini with Tomato Ragu (V)

Beef Tenderloin Kabobs with Peppers, Onions, Chimichurri (GF)

Applewood Smoked Bacon Wrapped Scallops with Black Garlic Molasses (GF)

Crispy Shrimp with Bang Bang Sauce, Cilantro, Sesame Seed

Wild Mushroom Tartlets with Sun-Dried Tomatoes, Black Garlic Vegan Crema (VE)

Pineapple Miso Lamb Lollipops with Cilantro Ginger Reduction - \$4 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.*

SEASONAL SLICED FRUIT & BERRIES

\$9 Per Person

CAMEMBERT EN CROUTE

\$65 For a 1.5-2lb Wheel

Baked While Wheel topped with Dried Fruit and Nuts, Chestnut Honey and served warm with Whole Grain Baguette and Crackers

VEGETABLE CRUDITE

\$9 Per Person

Radish, Cauliflower, Cucumber, Celery, Carrot, Bell Pepper, and Cherry Tomatoes, Served with Roasted Red Pepper Hummus and Buttermilk Ranch Dressing

ARTISAN CHEESE DISPLAY

\$10 Per Person

Chef's Selection of Local and Hand Crafted Cheese accompanied by Fresh Fruit, Sliced Baguettes and Assorted Crackers

ANTIPASTO STATION

\$15 Per Person

Cured Meats including Capicola Soppressata and Prosciutto
with Provolone and Parmesan Cheeses

Presented with Pickled & Marinated Assortment of Vegetables, Stuffed Grape Leaves,
Assorted Olives and Crostini

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

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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, VE)

Shaved Market Vegetables, Red Wine Vinaigrette

Baby Romaine Lettuce

Creamy 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

(GF - Gluten Free / VE - Vegan)

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COURSE TWO - ENTRÉES

Please Select a Total of Four Options

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 - Served Medium-Rare

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

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 .

(GF - Gluten Free / VE - 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, VE)

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, VE)

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

(GF - Gluten Free / VE - Vegan)

\$115

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 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

(GF - Gluten Free / VE - Vegan)

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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 a Total of Four Options

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 / VE - 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

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 / VE - 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, VE)

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

Roasted King Trumpet Mushroom Medallions (GF, VE)

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

Roasted Cauliflower Steak (GF, VE)

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

(GF - Gluten Free / VE - Vegan)

\$130

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EAST AVE DISPLAY PACKAGE

(for 120 guests or less)

Artisan Cheese Display

SALAD BAR

LETTUCE

Mixed Greens • Romaine Hearts • Baby Iceberg

DRESSINGS

Caesar • Balsamic Vinaigrette • Red Wine-Roasted Garlic Vinaigrette

Buttermilk-Gorgonzola Dressing

TOPPINGS

Choice of Eight

Roasted Red Peppers • Marinated Artichokes • Sliced Red Onions • Croutons

Marinated Red Quinoa and Chickpeas • Mixed Marinated Olives • Feta

Shaved Parmesan • Crumble 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

Choice of Eight

Crispy Bacon · Scallions · Ham · Peas · Asparagus · Caramelized Onions · Broccoli Florets
Spicy Fresh Tomato · Pickled Jalapeño Peppers · Sour Cream · Aged Cheddar · Gruyere ·
Sriracha · Brown Gravy · Butter

VEGETABLES

Choice of Two

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 · 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

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

==== \$126 =====

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LATE NIGHT FOOD OPTIONS

*All Prices Are Per Person.
Please select a maximum of two options.*

STRATH PLATE STATION • \$14

Zweigles Hot Dogs, Hamburgers and Cheeseburgers, Onion,
Mac Salad, Home Fries, Meat Sauce Served with Sliced French Bread

POUTINE • \$10

Sweat Potato Fries, Waffle Fries & Seasoned Straight Cut Fries, Beef Gravy, Cheese Curds, Cheddar
Cheese, Braised Beef Short Rib Gravy

PIZZA \$36 EACH

Serves 15 People

Tomato or White Base, Mozzarella & Parmesan

Toppings to Include(Choice of Three): Pepperoni, Spicy Italian Sausage, Mixed Olives, Onions,
Mushrooms, Roasted Sweet Peppers, Cherry Peppers, Ham

BUFFALO WINGS \$24 DOZEN

Buffalo style wings, Served with Ranch, Blue Cheese Dressing and Celery Sticks

TACO/TEX MEX STATION • \$14

Soft Wheat and Hard Corn Tortillas

Toppings to Include: Roasted Sweet Corn & Black Bean Pico De Gallo, Fresh Spicy Tomato Salsa,
Olives, Shredded Lettuce, Grated Jack Cheese, Guacamole, Salsa Verde, and Sour Cream
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

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OTHER PRICING

VENDORS MEALS

You will give your vendors that require meals the night of your wedding reception entrée selections that they will choose from in advance. Vendors get a discounted dinner price of \$50

CHILDREN'S MEALS

0-3 years old- Free

4-11 years old- \$35

CHILDREN'S MEAL OPTIONS

Hamburger/Cheeseburger & Fries

Macaroni and Cheese

Chicken Fingers & Fries

Mixed Greens Salad with or without Chicken

UNDER 21

12-20 years old- take \$30 off the package pricing

All prices and items availability are subject to change without notice. We require exact menu selections fourteen (14) business days in advance, and guaranteed counts for all food seven (7) business days in advance. All food, beverages and room rental are subject to a 23% administrative fee and applicable 8% NYS Sales Tax.

THE STRATHALLAN HOTEL & SPA • 550 EAST AVE • ROCHESTER, NY 14607 • EVENTS TEAM 585.241.7150 • STRATHALLAN.COM

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

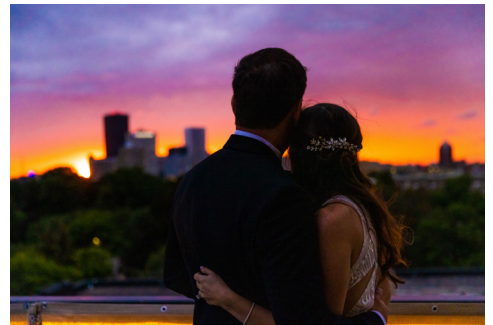


Please ask us about current pricing. Receive 10% off a wedding related event if you are hosting your wedding reception at the Strathallan.

**REHEARSAL DINNER
CEREMONY
RECEPTION
BRIDAL SHOWER
CELEBRATION BRUNCH
BREAKFAST WITH THE NEWLYWEDS
WELCOME BRUNCH
ENGAGEMENT PARTY**

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*"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 -

HOTEL INFORMATION & POLICIES

Thank you for selecting The Strathallan Hotel & Spa – a Doubletree by Hilton for your upcoming event. We look forward to providing you with exceptional hospitality, food and service. Our talented culinary team and banquet services staff is pleased to assist you in making your event successful. For the safety of staff & guests open flames and sparklers are not permitted.

ADMINISTRATIVE FEE & SALES TAX

All prices are subject to a 23% administrative fee & 8% Sales Tax. An administrative fee will apply to all food, beverage, audio visual and room rental charges. Administrative fees are subject to sales or other taxes in effect at the time of the Event. These fees and taxes are not considered part of the F&B minimum. The total administrative fee is retained by the hotel to cover labor and administrative costs. This charge is not directly distributed as a tip or gratuity to employee(s). The retained charge is used toward paying our staff a higher flat hourly wage not typical of a tipped server. Any additional gratuity is at the sole discretion of our guests and is not required.

ADDITIONAL FEES

Strathallan may impose additional fees for extra services, such as bars, culinary action stations or buffet for less than 25 people. Strathallan can impose additional fees of \$250 for any extensive last-minute room set up changes and for cleaning fees from glitter, wax, confetti etc. Additional fees may also be assessed for excessive waste left behind at the conclusion of the event.

OUTSIDE FOOD & BEVERAGE SERVICES

The Strathallan Hotel & Spa – a Doubletree by Hilton is responsible for the quality and freshness of the food served to our guests. Due to current NY State health regulations, all food served at the hotel must be prepared by our culinary staff. The only exception is cakes and dessert pastries which can be provided by a NYS licensed bakery. Food prepared by the hotel may not be taken off the premises after it has been prepared and served.

GUARANTEES

Seven business days prior to function date, the final guaranteed number of attendees must be submitted no later than 12 p.m. est. If the guarantee is not submitted, the contracted expected attendance number will become the guaranteed. The hotel will provide courtesy seating arrangements to all event functions up to 5% over the client's guaranteed set guest number. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food and beverage meals are available for an additional per person at cost up to 5% over the guaranteed number. For set requests above and beyond 5%, additional labor fees will apply.

BUFFET TIMING

To ensure food quality, buffet pricing is based on a maximum of 1.5 hours. Packaged breaks are based on 30 minutes of service or less. Extended hours of service will result in additional charges.

SHIPPING & RECEIVING

The following information must be included on packages: Name of group, group contact and date of function. Deliver to

The Strathallan Hotel & Spa – a Doubletree by Hilton
550 East Main Street
Rochester, NY 14607

The hotel will not accept packages any earlier than three days prior to the event. Packages should be removed from the hotel no more than three days after your event. Special arrangements must be made in advance with your event manager.

SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following your meeting or banquet. Special arrangements for security can be made with your event manager.

OTHER

All prices listed are subject to changes correlating with the fluctuation in market costs of food, beverages or other operating and supply fees. All taxes and service fees are subject to change. Cash bar does not apply to food and beverage minimums