



HAPPILY EVER AFTER



BEGINS HERE



Elegant weddings begin with a spectacular venue. Saratoga Casino Hotel offers venue options for intimate to large-scale wedding receptions, including a fully-appointed outdoor tent that you can enhance to suite your style.

The Lodge is a private event venue located on the grounds of Saratoga Casino Hotel where you'll find everything you desire to make your wedding your own. The historic setting, timeless elegance and picturesque landscaping provide the ideal atmosphere for a distinctive Saratoga-style wedding. The intimate indoor setting is perfect for smaller weddings up to 70 guests, while the large outdoor tent with a wood-plank concrete floor, lighting and elegant fabric ceiling liner can fit up to 200. The lush private grounds of The Lodge offer a beautiful setting for both the reception and ceremony.

If something more traditional is your style, be sure to check out our hotel ballroom. The beautifully appointed ballroom offers over 3,000 square feet of customizable space. Featuring high coffered ceilings, rich woodwork and custom light fixtures, along with broad French doors and windows that offer abundant natural light and easy access to the outdoor veranda.

Our team at Saratoga Casino Hotel would be delighted to be chosen as the location for your wedding celebration. With a reputation for exceptional hospitality, we offer affordable wedding packages, delicious food and a staff that goes above and beyond to make your day special.



THE LODGE & TENT



The Lodge and fully-appointed outdoor tent is available May through October and provides a completely customizable space for your wedding. The 40' x 110' tent includes elegant décor suitable to use as is or to be further enhanced with custom upgrades. The lush private grounds of The Lodge also offers an ideal setting for an outdoor ceremony.

AMENITIES

- ◆ Five hour wedding reception including open bar and an hour-long cocktail party
- ◆ Fully-appointed tent with fabric ceiling liner, lighting, two chandeliers and wood-plank stamped concrete floor
- ◆ 60" Banquet rounds as well as existing venue table and chairs
- ◆ 200 White resin folding chairs
- ◆ Centerpieces with three glass-tiered flameless candle votives and mirror
- ◆ Classic white china, silverware and glassware
- ◆ Floor-length white table linens and matching napkins
- ◆ Cake cutting and serving of your wedding cake
- ◆ Complimentary suite at Saratoga Casino Hotel on the night of your wedding

There is a \$15,000 prepaid minimum food and beverage spend.

Service charge, sales tax, staffing fees, rentals and cash bars do not apply toward your minimum spend. If the food and beverage total before the service charge and sales tax falls below the minimum, the difference will be charged in room rental.

THE LODGE



The Lodge was constructed at the turn of the century and once served as the home to Mr. Harry Payne Whitney. It features elegant inlaid cedar walls with oak and pecan floors along with hand mitered railings. The building is rich with warm ambiance and a style reminiscent of old Saratoga. The Lodge is ideal for smaller intimate weddings of up to 70 guests and is available November through April.

AMENITIES

- ◆ Five hour wedding reception including open bar and an hour-long cocktail party
- ◆ Centerpieces with three glass-tiered flameless candle votives and mirror
- ◆ Classic white china, silverware and glassware
- ◆ Floor-length white table linens and matching napkins
- ◆ Cake cutting and serving of your wedding cake
- ◆ Complimentary suite at Saratoga Casino Hotel on the night of your wedding

There is a \$7,500 prepaid minimum food and beverage spend.

Service charge, sales tax, staffing fees, rentals and cash bars do not apply toward your minimum spend. If the food and beverage total before the service charge and sales tax falls below the minimum, the difference will be charged in room rental.

HOTEL BALLROOM



Our beautifully appointed hotel ballroom offers over 3,000 square feet of customizable space. Also available for use is the charming outdoor terrace with fire pit and outdoor veranda located just off the main ballroom. The main ballroom provides a distinct design, featuring fourteen foot high coffered ceilings, rich finishes and woodwork, custom-designed light fixtures, and a broad expanse of French doors and windows providing beautiful views and direct access to the outdoor veranda.

AMENITIES

- ◆ Five hour wedding reception including open bar and an hour-long cocktail party
- ◆ Centerpieces with three glass-tiered flameless candle votives and mirror
- ◆ Classic white china, silverware and glassware
- ◆ Floor-length champagne table linens and matching napkins
- ◆ Cake cutting and serving of your wedding cake
- ◆ Complimentary suite at Saratoga Casino Hotel on the night of your wedding

There is a \$15,000 prepaid minimum food and beverage spend.

Service charge, sales tax, staffing fees, rentals and cash bars do not apply toward your minimum spend. If the food and beverage total before the service charge and sales tax falls below the minimum, the difference will be charged in room rental.

WEDDING POLICIES



Pricing

All food and beverage is subject to 20% service charge and 7% sales tax, 15.5% of this charge is distributed to the employees providing service to you; 4.5% is retained by Saratoga Casino Hotel for administration of the event. Staffing and rental fees are subject to 7% sales tax. Lodging fees are subject to 13% tax. NYS Sales tax will be charged as applicable by law.

Payment

A \$2,500 non-refundable deposit will be required to confirm your date. Further deposits will be detailed in your contract. Payment of your final balance is due two weeks prior to your event.

Guarantee Policy

Final guarantees and meal selections are due to Saratoga Casino Hotel 14 days prior to the event. Guaranteed numbers are not subject to reduction. The room will be set 3% over guaranteed number. A room rental will be charged if the food and beverage minimum is not met.

Extended Event Time

To extend your event beyond your contracted end time there is a \$300 flat fee per half hour. This fee includes the use of the venue and staffing.

Ceremony and Rehearsal Fees

There is a \$650 fee for ceremonies on property and a \$300 fee for rehearsals. Rehearsal times and location are based on availability.

Beverage Service

Saratoga Casino Hotel has trained our bartenders and servers in the responsible service of alcoholic beverages. We ID guests and have a strict no shots policy. We will discontinue service of alcoholic beverages to anyone who appears to be intoxicated. Banquet beverage availability is based on the bar package or level selected for your event.

Overnight Room Rates

Please ask your planner about our special overnight rates for family and friends at our hotel.

Children's Meals

Meals for children age 10 and under can be selected from our children's menu. A \$29 plus service charge and tax applies per child. Meals for young adults, age 11-20, are \$120 plus service charge and tax per person.

Event Vendors Meal

Chef's selection meals and soft beverages for your vendors are \$60 plus service charge and tax per person.

Event Staffing:

One bartender per 50 guests will be provided at a fee of \$105 each. Chef Attendants will be provided based on package selection for a fee of \$105 each.

CLASSIC PLATED WEDDING PACKAGE



Five Hour Package - \$152.00 per person

OPEN BAR

Diamond Beverage Package

House Wines, (2) Domestic and (1) Imported Bottled Beers, Pepsi Brand Soft Beverages
Name Brand Spirits: Tito's, Stolichnaya, Tanqueray, Captain Morgan White, Captain Morgan,
Dewar's, Seagram's 7, Jack Daniel's, Jose Cuervo Gold

COCKTAIL HOUR

One Hour Display, pre-selected choice of two:

International and Domestic Cheese Board

Seasonal Fruit Display

Roasted and Raw Vegetable Display

Dips and Spreads: Olive tapenade, edamame hummus, spicy bacon and horseradish dip

Antipasto Display: Pepperoni, salami, prosciutto, aged provolone, fresh mozzarella,
roasted vegetables, flat breads and crostinis

PLATED MEAL

First Course: pre-selected choice of one

Field Green Salad, balsamic shallot vinaigrette

Classic Caesar Salad, parmesan

Main Course: pre-selected choice of two:

Thai Crispy Salmon, garlic chili sauce

Pork Chop, caramelized onion demi

Lemon Thyme Chicken Breast, french-cut with a veloute

12oz Grilled New York Strip Steak, cipollini onions

Grilled Filet Mignon, roasted garlic maître d butter, \$6 additional per person

Sliced Tenderloin of Beef, \$9 additional per person

Chilean Sea Bass, wild mushroom ragout, \$11 additional per person

Add Shrimp Scampi or 4 oz. Cold Water Broiled Lobster Tail to any Entrée, \$10 additional per person

SWEET ENDINGS

Pastry and Sweet Platter, served family style per table

Coffee, Decaf, Tea

SaratogaCasino.com  518.581.5775

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THE WHITNEY WEDDING PACKAGE



Five Hour Package - \$152.00 per person

OPEN BAR

Diamond Beverage Package

House Wines, (2) Domestic and (1) Imported Bottled Beers, Pepsi Brand Soft Beverages
Name Brand Spirits: Tito's, Stolichnaya, Tanqueray, Captain Morgan White, Captain Morgan,
Dewar's, Seagram's 7, Jack Daniel's, Jose Cuervo Gold

COCKTAIL HOUR

One Hour Display, pre-selected choice of two:

International and Domestic Cheese Board

Seasonal Fruit Display

Roasted and Raw Vegetable Display

Dips and Spreads: Olive tapenade, edamame hummus, spicy bacon and horseradish dip

Antipasto Display: Pepperoni, salami, prosciutto, aged provolone, fresh mozzarella,
roasted vegetables, flat breads and crostinis

TWO HOUR STATIONED DINNER

Table Displays, pre-selected choice of five:

Classic Caesar Salad, parmesan

Artisan Chopped Salad, balsamic shallot vinaigrette

Farm-to-Table Seasonal Salad, chef's dressing

Herb Cheese Stuffed Chicken, wrapped in prosciutto

Boneless Breast of Chicken, your pre-selected choice of one style: Piccata, Marsala or Francaise

Pan-seared Halibut, tarragon butter sauce

Grilled Salmon, ginger marmalade

Penne Pasta, vodka sauce

Fresh Garganelli Pasta, pomodoro sauce

Butternut Squash Ravioli, sage butter sauce

Parmigiano Reggiano Ravioli, tomato basil

Portobello Mushroom Ravioli, pesto cream

LIVE ACTION STATION

Pre-selected choice of one, \$105 attendant fee per station

Roasted Pork, Turkey Breast, Sirloin of Beef, Prime Rib,

Roasted Tenderloin of Beef - \$9 additional per person

SWEET ENDINGS

Pre-selected choice of one:

Chef's Pastry Display, Signature Cupcake Bar or Assorted Tart Display

Coffee, Decaf, Tea

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SARATOGA WEDDING PACKAGE



Five Hour Package - \$165.00 per person

OPEN BAR

Diamond Beverage Package

House Wines, (2) Domestic and (1) Imported Bottled Beers, Pepsi Brand Soft Beverages
Name Brand Spirits: Tito's, Stolichnaya, Tanqueray, Captain Morgan White, Captain Morgan,
Dewar's, Seagram's 7, Jack Daniel's, Jose Cuervo Gold

COCKTAIL HOUR

One Hour Butler Passed Hors D'Oeuvres: pre-selected choice of five; two cold and three hot

Cold Selections:

Gourmet Deviled Eggs, Antipasto Bites, Bloody Mary Shrimp Cocktail, Seared Blackened Ahi Tuna,
Edamame Hummus Crostini, California Sushi Rolls, Sliced Beef with Goat Cheese and Scallion

Hot Selections:

Cocktail Franks En Croute, Tempura Shrimp, Beef Wellington
Spinach Stuffed Mushroom Caps, Mini Crab Cakes, Baked Raspberry Brie

Display Selections: pre-selected choice of two

International and Domestic Cheese Board

Seasonal Fruit Display

Roasted and Raw Vegetable Display

Dips and Spreads: Olive tapenade, edamame hummus, spicy bacon and horseradish dip

Antipasto Display: Pepperoni, salami, prosciutto, aged provolone, fresh mozzarella, roasted vegetables, flat breads and crostinis

PLATED MEAL

First Course: pre-selected choice of one

Field Green Salad, balsamic shallot vinaigrette

Classic Caesar Salad, parmesan tuile

Bibb Lettuce Salad, prosciutto crisps, Maytag blue cheese crumbles

Main Course: pre-selected choice of two, \$4.95 per person additional for three entrée selections

Herb Crusted Halibut, heirloom tomato concasse

Thai Crispy Salmon, garlic chili sauce

Lemon Thyme Chicken Breast, french-cut with a veloute

Pork Chop, caramelized onion demi

12oz Grilled New York Strip Steak, cipollini onions

Chilean Sea Bass, wild mushroom ragout \$11 additional per person

Sliced Tenderloin of Beef, \$9 additional per person

Grilled Filet Mignon, roasted garlic maître d butter, \$6 additional per person

Add Shrimp Scampi or 4 oz. Cold Water Broiled Lobster Tail to any Entrée, \$10 additional per person

SWEET ENDINGS

Pastry and Sweet Platter, served family style per table

Coffee, Decaf, Tea

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CHILDREN'S WEDDING MENUS



Advance counts required 10 days prior

GUESTS AGES
3-10 YEARS OLD
\$29.00

Starter

Fruit Cup

Entrée

Chicken Fingers and French Fries
Pasta Marinara

Dessert

Wedding Package Dessert

Pepsi brand soft beverages

GUESTS AGES
11-20 YEARS OLD
\$120.00

**Includes wedding package menu
Pepsi brand soft beverages**

GUEST SUITE CATERING MENU



No outside food and beverage permitted.

BREAKFAST PLATTERS

Assorted Danish \$30

One dozen

Assorted Mini Breakfast Muffins \$30

One dozen, butter, jelly

Assorted Bagels \$37

One dozen, butter, jelly, cream cheese

Yogurt \$30

One dozen, assorted individual yogurts

Seasonal Sliced Fruit Platter \$42

Hot Breakfast Sandwiches - \$46

Bacon, Egg and Cheese Hard Roll (4 each), Sausage Egg and Cheese Bagel (4 each), Egg and Cheese Muffin (4 each) and Hash Browns (1 dozen)

LUNCH PLATTERS

All lunch platters come with pickles and Saratoga Chips with Bacon Horseradish Dip Serves 10-12 people

Assorted Subs \$56

Turkey and Provolone, Italian Mixed, Roast Beef and Cheddar

Assorted Rubeen Sandwich Platter \$56

Turkey, Corned Beef, Pastrami

Assorted Wraps \$56

Turkey Club, Tuna and Swiss, Grilled Chicken Caesar

Toasted Platter \$56

Ham and Swiss, Toasted Beef and Habenero Jack, Roasted Pork with Caramelized Onion and Swiss cheese

Pizza and Wings \$50

Your pre-selected choice of two pizzas: Cheese, Pepperoni or Sausage

Your pre-selected choice of 2 dozen wings: barbeque or buffalo hot

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GUEST SUITE CATERING MENU



SALAD BOWLS

Caesar Salad Bowl \$24

Romaine, Parmesan Cheese, Croutons, Caesar Dressing on the side

Grilled Chicken Caesar Salad Bowl \$38

Romaine, Parmesan Cheese, Grilled Chicken, Croutons, Caesar Dressing on the side

SWEET ENDINGS \$30

Your pre-selected choice of one dozen: Chocolate Chip Cookies, Brownies, Cannoli or Eclairs

NON-ALCOHOLIC BEVERAGES

Regular or Decaf Coffee by the pot \$21

Orange or Cranberry Juice by the carafe \$25

Refrigerated Bottled Pepsi Soft Drinks \$5 each

Saratoga Bottled Water, sparkling or flat \$5 each

Refrigerated Bottled Starbucks Vanilla Frappuccino \$6 each

ALCOHOLIC BEVERAGES

pre-selected choice of three:

Bottled Domestic and Imported Beer \$8 each

Budweiser, Bud Light, Coors Light, Miller Light, Corona, Heineken, Heineken Light, Samuel Adams, Druthers All In IPA

House Wine by the bottle \$50

Beaulieu Vineyard, California Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Bloody Mary's by the carafe \$50

Mionetto Prosecco by the bottle \$50

Korbel Brut Champagne Splits \$12 each

Korbel Brut Champagne by the bottle \$49

Chandon Domaine by the bottle \$140

Veuve Clicquot pricing upon request