



THE LODGE

Wedding
MENU

Welcome

Congratulations on your engagement!
Your wedding should be everything you imagined and more. At The Lodge, your special day is every bit as important to us as it is to you!

Our packages are designed to make planning your wedding worry free & our coordination team will guide you through every detail as you create your dream wedding!

Please reach out to our wedding coordinator for more information and to schedule a site tour.

By Phone: 315-291-3721
E-mail: jeddy@skaneateleslodge.com

Thank you for considering all that The Lodge has to offer!

Our Menus

Please note that these menus are only a small representation of our repertoire and are provided merely as a guideline. It would be our pleasure to customize the menus to reflect your individual style and tastes.

Included Amenities

At The Lodge, we take great pride in all we have to offer. We strongly encourage you to come see our location for yourself!

Here are some of the things you can expect when planning your wedding at The Lodge:

- On-site Parking
- Handicap Accessible
- Planning Meetings & Day of Coordination
- All Tables & Chairs
- Floor Length Linen & Napkins
- China, Stemware, & Chargers
- Table Number & Centerpiece Options
- Outdoor, Partially Covered Deck Overlooking Our Beautiful Pond
- Scenic Photo Backdrops Property Wide
- Cake Cutting Service
- Bridal Suite & Get Ready Grooms Room
- Optional Décor:
 - Ceremony Arch, Light-up L.O.V.E. Letters,
 - Ivory Draping Throughout Venue

Introduction

Cocktail Hour

Crudité Station

Fresh Vegetables, Cheese, Cured Meat, House Made Potato Chips, Pita Chips, Cheese Bread, Spinach & Artichoke Dip, Ranch Dip, Hummus, and Hot Tomato Oil

Passed Hors d'oeuvres | Choose Four

Poultry

- Bang Bang Chicken Bites, Scallion, Soy Glaze
- Chicken & Waffle, Maple Glaze, Powdered Sugar
- Chipotle Lime Chicken Mini Tostada, Chicken, Black Bean, Corn Salsa, Corn Tostada
- Korean BBQ Chicken Egg Roll, Chicken, Cabbage, Scallion, Sweet Soy Dipping Sauce

Beef

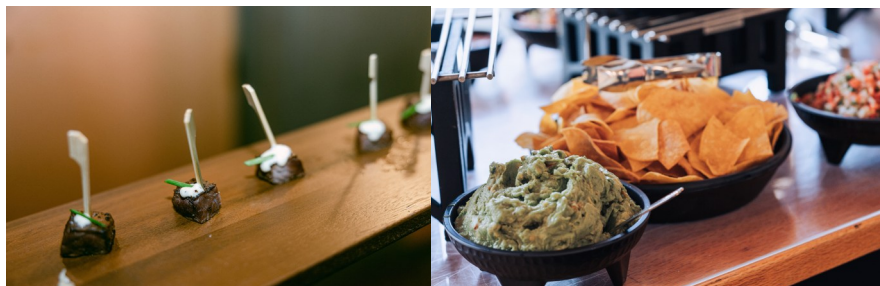
- Braised Short Rib Tarts, Roasted Mushroom, Stilton
- Seared Sirloin Bites, Horseradish Cream
- Roast Beef Reuben Bites, Sauerkraut, Swiss Cheese, Zesty Remoulade
- Beef and Mushroom Wonton, Green Peppercorn Sauce

Seafood

- Fried Lobster Mac & Cheese Egg Roll, Chipotle Cream
- Coconut Shrimp, Sweet Chili Dipping Sauce
- Ahi Tuna Skewer, Sesame, Cucumber, Wasabi Sauce, Soy Glaze
- Glazed Scallop & Bacon, Seared Scallops, Bacon Lardon, Maple Glaze
- Steamed Clam, Bacon, Red Pepper Confit

Vegetarian

- Vegetable Potsticker, Sweet Chili Dipping Sauce
- Fried Corn Fritter, Cheddar, Jalapenos, Maple Mustard Cream
- Mini Grilled Cheese, Tomato Soup
- Crostini, Chick Peas, Eggplant, Roasted Tomato, Goat Cheese



Enhancements

Seared Shrimp Cocktail | \$10 Per Person

Original, Creole, & Five Spiced Seared Shrimp, Classic Cocktail Sauce, Chimichurri, Singapore Sauce, Mustard Aioli, Charred Lemons

Mexican Tapas | \$10 Per Person

Chicken Quesadillas, Empanadas, Fresh Made Tortilla Chips, Elote Roasted Corn Dip, Pico De Gallo, Sour Cream, Guacamole

Asian Street Food | \$10 Per Person

Shrimp Shu Mai, Sesame Peanut Soba Noodles, Sweet Potato Cakes, House Made Kimchi, Sriracha Fried Wontons, Seafood Rangoon Dip

Fiery Parmesan Wheel | \$10 Per Person

Choose One

- Creamy Bacon Tomato
- Cheesy Mushroom Truffle
- Cracked Peppercorn Parmesan

Poutine Bar \$8

House Made French Fries, Cheese Curds, Bacon, Smokey Braised Beef, Scallions, Sour Cream, Malt Vinegar, Gravy

Pub Station \$10

Buffalo Chicken Thighs, Mozzarella Sticks, Toasted Ravioli, House Made French Fries, Assorted Dipping Sauces



Enhancements



Buffet Dinner

All *buffet* options *served with* vegetarian lasagna rolls-ups, seasonal vegetable fresh bread, & whipped butter.

Salad | Choose One

- Caesar

Romaine Lettuce, Grape Tomato, Black Pepper Crouton, Parmesan, Classic Caesar Dressing

- Harvest

Mixed Greens, Apple, Walnut, Currant, Stilton, Maple Mustard Vinaigrette

- The Lodge

Mesclun & Spinach Blend, Raspberry, Candied Walnut, Bleu Cheese, Balsamic Vinaigrette

- Boston Bibb

Boston Bibb Lettuce, Candied Pecan, Beet, Crisp Pancetta, Goat Cheese, Cranberry Vinaigrette

Starch | Choose One

- Garlic Cheddar Mashed Potato
- Garlic Parmesan Fingerling Potato
- Chipotle Honey Mashed Potato
- Basmati Rice
- Harvest Rice Blend

Entrees | Choose Two

- Sirloin Steak, Chimichurri, Red Pepper
- Maple Mustard Chicken, Chicken Velouté, Carrot Ribbon
- Miso Glazed Cod, Asian Slaw, Nori Flake
- Seared Salmon, Hot Honey Glaze, Charred Scallion

Plated Dinner

Salad | Choose One

- Caesar

Romaine Lettuce, Grape Tomato, Black Pepper Crouton, Baked Parmesan Crisp, Classic Caesar Dressing

- Harvest

Mixed Greens, Apple, Walnut, Currant, Stilton, Maple Mustard Vinaigrette

- The Lodge

Mesclun & Spinach Blend, Raspberry, Candied Walnut, Bleu Cheese, Balsamic Vinaigrette

- Boston Bibb

Boston Bibb Lettuce, Candied Pecan, Beet, Crisp Pancetta, Goat Cheese, Cranberry Vinaigrette

Main Entrées | Choose Two

Beef Entrée

Build Your Own

(Choose 1 Meat, 1 Starch, and 1 Vegetable)

Steak Cut

- Center Cut 8oz Filet
- Center Cut 14oz New York Strip Steak
- 18oz Cowboy Steak

Starch

- Yukon Gold Mashed Potatoes
- Honey Chipotle Mashed Potatoes
- Crispy Garlic Parmesan Fingerling Potatoes
- Root Vegetable Purée

Vegetable

- Fresh Asparagus
- Julienne Vegetables
- Roasted Brussel Sprouts

Sauce

- Red Wine Bordelaise
- Balsamic Demi
- Herb Compound Butter

Poultry

- Maple Chicken, Maple Mustard Glaze, Brown Sugar Smashed Sweet Potato, Chicken Velouté, Fried Carrot Ribbons
- Chicken and Lobster, Garlic & Basil Beurre Blanc, Harvest Rice Blend, Oven Cured Plum Tomato
- Stuffed Chicken Breast, Bacon Wrapped, Boursin, Spinach, & Caramelized Onion Stuffed Chicken, Garlic Parmesan Fingerling Potato, Herb Emulsion
- Cornish Hen, Cornbread & Apple Stuffed Hen, Root Vegetable Purée, Baby Carrot, Pomegranate Glaze, Fresh Herbs

Seafood

- Miso Glazed Cod, Miso Glazed Cod, Purple Ginger Rice, Grilled Bok Choy, Asian Slaw, Nori Flake
- Sea Bass Bruschetta, Roasted Tomatoes, Garlic, Basmati Rice, Lobster, Basil Oil, Parmesan Crostini
- Seared Salmon, Seared Hot Honey Salmon, Herb Couscous, Parmesan Crusted Squash, Hot Honey Glaze, Charred Scallion

Vegetarian Entrée | Choose One

- Fettuccine Parmigiana, Melted Grape Tomatoes, Forest Mushrooms, Peas, Garlic Crostini
- Lasagna Roll-Ups, Marinara, Spinach, Peppers, Garlic Crostini
- Ratatouille, Classic French Ratatouille, Roasted Portobella Mushroom, Saffron Risotto, Spinach, Basil Oil, Port Wine Reduction
- Vegetable Korma, Braised Cauliflower Korma, Spinach, Peas, Curried Rice, Cilantro Chutney, Toasted Naan

Plated Entrees

Stations

Salad | Choose One

- **Caesar**
Romaine Lettuce, Grape Tomato, Black Pepper Crouton, Baked Parmesan Crisp, Classic Caesar Dressing
- **Harvest**
Mixed Greens, Apple, Walnut, Currant, Stilton, Maple Mustard Vinaigrette
- **The Lodge**
Mesclun & Spinach Blend, Raspberry, Candied Walnut, Bleu Cheese, Balsamic Vinaigrette
- **Boston Bibb**
Boston Bibb Lettuce, Candied Pecan, Beet, Crisp Pancetta, Goat Cheese, Cranberry Vinaigrette

Carvery & Entrée Stations | Choose Two

Carvery

- **Roast Turkey Breast**, Cranberry Mint Mayo, Cremini Mushroom Béchamel
- **Roast Prime Rib**, Horseradish, Scallion Cream, Rosemary Bordelaise
- **Bacon Wrapped Maple Pork Loin**, Mustard Cream Sauce, Horseradish
- **Roast Beef Tenderloin**, Smoked Paprika Horseradish Sauce, Balsamic Demi

All Carvery Stations are served with Seasonal Vegetable and your choice of one of the following:

- Root Vegetable Purée
- Mashed Yukon Gold Potatoes, Chives, Garlic, Cheddar
- Chipotle Honey Mashed Potatoes
- Harvest Rice Blend
- Maple Pecan Smashed Sweet Potatoes
- Crispy Garlic Parmesan Fingerling Potatoes

Entrée

- **Maple Chicken**, Maple Mustard Glaze, Brown Sugar Smashed Sweet Potatoes, Chicken Velouté, Fried Carrot Ribbons
- **Stuffed Chicken Breast**, Bacon Wrapped, Boursin, Spinach, & Caramelized Onion Stuffed Chicken, Garlic Parmesan Fingerling Potato, Herb Emulsion
- **Miso Glazed Cod**, Miso Glazed Cod, Purple Ginger Rice, Grilled Bok Choy, Asian Slaw, Nori Flake
- **Seared Salmon**, Seared Hot Honey Salmon, Herb Couscous, Parmesan Crusted Squash, Hot Honey Glaze, Charred Scallion
- **Vegetable Korma**, Braised Cauliflower Korma, Spinach, Peas, Curried Rice, Cilantro Chutney, Toasted Naan

Action Stations | Choose Two

- **Braised Beef Gnocchi**, Shaved Brussel Sprout, Diced Tomato, Tomato Cream, Red Pepper Gremolata
- **Lobster Ravioli**, Tomato, Spinach, Pesto, Asiago
- **Rigatoni Alfredo**, Chicken, Fresh Basil, Reggiano Cheese
- **Shrimp Risotto**, Lemon, Parsley, Mushroom, Parmesan Cheese
- **Buffalo Chicken Mac & Cheese**, Buffalo Cheese Sauce, Blue Cheese Crumble
- **Seared Steak Mac & Cheese**, Caramelized Onion, Mushroom, Cheddar Cheese

Above Options Served with Fresh Bread

- **Spicy Rice Noodle Bowl**, Steak, Bok Choy, Scallion, Spinach, Red Pepper, Jalapeno, Spicy Ramen Broth
- **Pad Thai Noodle Bowl**, Shrimp, Garlic, Shallot, Egg, Lime, Tofu, Tamarind, Chopped Peanut
- **General Tso Shrimp**, Garlic, Broccoli, Scallions, Jasmine Rice, Egg Roll
- **Thai Cashew Chicken**, Cashew, Red Pepper, Green Pepper, Onion, Chili, Tamarind Sauce, Jasmine Rice, Spring Roll
- **Indian Curried Chicken**, Cauliflower, Potato, Pea, Basmati Rice, Naan

Stations

Desserts

Build Your Own S'more Station \$8

Vanilla Bean, Strawberries & Cream, and Chocolate Hazelnut House Made Marshmallows, Graham Crackers, Chocolate Bars

Choose One Additional Option:

Oreo, Candied Bacon, Peanut Butter Cup, Chocolate Chip Cookie, Rice Crispy Treat

Donut Bar \$8

Featuring Assorted Donuts from Skaneateles Bakery

Popcorn Station \$5

Seasoned, Sweet, Specialty, and Chocolate Freshly Popped Popcorn served with Assorted Seasonings

Boozy Snow Cones \$5 | Choose Two

- **Snowberry Mar-brr-ita**, Tequila, Lime Juice, Strawberry Syrup
- **Snow-on-the-Beach**, Vodka, Peach Schnapps, Cranberry Juice, Orange Syrup
- **Icy Melonball**, Melon Schnapps, Orange Syrup
- **Sour Apple Smash**, Bourbon, Granny Smith Apple Syrup
- **Pina Coolada**, Malibu Rum ,Pineapple Syrup
- **Blueberry Delight**, Whipped Cream Vodka, Blue Raspberry Syrup
- **Irish Iced Espresso**, Double Espresso Vodka, Baileys
- **Strawberry Shortcake**, Whipped Cream Vodka, Strawberry Syrup

Liquid Nitrogen Ice Cream \$8| Choose Two

- **Chocolate Stout**, Guinness Ice Cream, Chocolate Syrup & Chocolate Flakes
- **Almond Joy**, Chocolate Ice Cream, Almond Pieces & Toasted Coconut
- **Caramel Cookie Crunch**, Caramel Ice Cream, Chocolate Chips & Cookie Crumble
- **Maple Walnut**, Maple Ice Cream, Toffee Pieces & Walnuts
- **Strawberry Cheesecake**, Strawberry Ice Cream, Cheesecake Bites & Graham Cracker Topping
- **Chocolate Chip Cookie Dough**, Vanilla Ice Cream, Cookie Dough & Chocolate Flakes
- **Salted Cherry Pretzel**, Cherry Ice Cream, Cherries & Salted Pretzel Pieces
- **Java Chip**, Mocha Ice Cream, Chocolate Chips & Chocolate Flakes

Parting Gifts

Rally Bag \$5

Water, Liquid I.V., Chips, Advil, Tums, Mints

Grab & Go |\$7 Choose One

- Sausage, Egg and Cheese on an English Muffin
- Applewood Bacon, Smoked Cheddar and Egg on a Waffle
- Nashville Style Fried Chicken & Cheese on Brioche
- Pork Belly, Pickled Onion, Black Pepper Mayo on Brioche
- Empanada with Sour Cream & Taco Sauce



Dessert & Late Night



Open Bar

Each of our Wedding Packages is accompanied by a comprehensive beverage selection. Wine and beer selections may vary by season and availability.

Silver Bar Package | 5-Hour Open Bar

- Bottled & Draft Beer
- Wine
- Soda

Gold Bar Package | 5-Hour Open

- Premium Liquor
- Bottled & Draft Beer
- Wine
- Soda

Platinum Bar Package | 5-Hour Open

- One Bar Enhancement
- Premium Liquor
- Bottled & Draft Beer
- Wine
- Soda

Bar Enhancements | \$7 Per Enhancement

Welcome Drink Station

Choose Two of our Seasonal Welcome Drinks for your guests to help themselves to as they arrive.

Champagne Wall

Your guests will be greeted upon entrance to The Lodge by a sparkling wall of Champagne.

Champagne Toast

To ensure your party is ready for toasts, a glass of Champagne will be passed to each guest.

Bottled Wine with Dinner

Choose Two of our House Wines to be set at each table for your guests to enjoy during dinner.



Open Bar

GUARANTEES/DEPOSITS & BILLING

A final guaranteed count must be received SEVEN days before the event. This count is not subject to reduction within this period. If the guaranteed count is not received, The Lodge will charge for the estimated number of people noted on the Letter of Agreement. We will be prepared to service 5% over the final guaranteed number. Full payment is required one week prior to the date of the event. All checks should be made payable to Allyn Lodge. Credit card payments are also accepted.

CANCELLATION POLICY

Should you decide at any time to cancel a function, the following penalty charges will be assessed to you, based on the receipt of a written cancellation request.

- Initial deposit is nonrefundable.
- All payments become nonrefundable.
- Six months from event date: 75% of estimated event cost becomes nonrefundable based upon number of people noted on the Letter of Agreement

PRICING

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage and labor. Menu price for your event will be confirmed six months prior to your event. Food and beverage purchases are subject to the prevailing sales tax and service charge percentage.

TAX EXEMPT

For organizations that are tax exempt, a copy of your Exemption Certificate (ST 119) must be received two weeks prior to the date of the function.

BEVERAGE SERVICE

We offer a complete selection of beverages to enhance your function. Please note that the State of New York regulates alcoholic beverage sales and services. The Lodge, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of The Lodge.

SERVICE CHARGE AND TAX

On all functions (unless otherwise stated), there will be a 24% service charge and applicable sales tax applied. All prices quoted are exclusive of service charge and tax. Sales tax is calculated on food, beverage and service charges. New York State law states that service charges are subject to state tax.

FACILITIES

The Lodge has the exclusive right to sell or distribute food and beverage for consumption on the premises.

DECORATIONS

Décor arrangements can be made by contacting our Event Coordinator. We do not allow rice, glitter, confetti, or sparklers. Nothing can be affixed with tape, tacks, staples, or anything that can cause potential damage to Lodge property. Helium balloons must be attached to a weight or rigid structure before entering the building.

THANK
YOU

for choosing The Lodge for your special event