



*OUR HOSPITALITY INCLUDES

Set-up/breakdown of food, beverage and guest tables, Event Manager, Wedding Attendant, Service Professionals, necessary glassware, china, stainless flatware, your choice of colored napkin, and poly-cotton table linens in choice of white/ivory/black/brown as well as specialty linen options.

FINANCIAL MINIMUMS

Food and beverage minimums are required for Friday, Saturday, and Sunday events, as well as some holidays and holiday weekends. Minimums vary based on demand. Reduced minimums may be available for off-peak dates. Minimums do not include NYS Sales Tax, applicable venue fees, and ceremony fee.

DEPOSITS

\$2,000 initial deposit due at time of contract, \$3,000 is due nine (9) months prior to event, 1/3 of estimated total is due three (3) months prior to event. All deposits are non-refundable. Full payment will be due at your final meeting, based on your guaranteed count. If your event is to take place 9 months from your booking date an initial deposit of \$4,000 is required with a second deposit equal to 1/3 of estimated total, due 3 months prior to date of the event.

GUARANTEE ESTIMATE

Attendance and pre-selected meal counts for your event must be received ten (10) business days in advance of the event. At five (5) days prior to your event, the count is considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater. NYS sales tax will be added to your invoice.

GRATUITY

A gratuity or tip is not required. However, if you feel our waitstaff has exceeded your expectations you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event.

PRIVATE WEDDING SUITE

Access to the Wedding Suite is available up to 1.5 hours prior to the start of your event at Saratoga National Golf Club. Please note, the Wedding Suite is not a get ready location. Additional charges apply for early access.

CEREMONY, COCKTAIL HOUR AND REHEARSAL FEE

For ceremonies taking place in the Ballroom, a fee of \$1,500.00+* will be charged. If you choose to utilize the outdoor tent, a rental fee of \$3,000.00+* will be charged. Outdoor ceremonies are based on availability, priced upon request, and may require additional rentals at the expense of the client. If a rehearsal is desired, the date and time can be confirmed no earlier than six (6) weeks prior to the wedding date. Outdoor cocktail hour fee, \$2,500+*, rain plan required.

FEES FOR CHILDREN

Child-friendly meals are available for guests 12 and under at \$30.00+* per entree. Main Entrees for those under 21 will be \$20.00+* less than the package price.

MEALS FOR VENDORS (BAND, PHOTOGRAPHER, ETC.)

Meals and non-alcoholic beverages for your vendors will be provided. An upgraded box lunch can be provided for vendors before guest dinner service for \$25.00+*. A hot meal will be provided to vendors post-dinner service for \$50.00+*. If you want to offer your vendors both meals, it will cost \$75.00+* per professional and will be added to your invoice. Vendor count is due with your final guarantee, ten (10) business days prior to your event.

CELEBRATE WITH CARE

Mazzone Hospitality observes a "serve alcohol with care" policy. We reserve the right to make decisions on continued service of alcoholic beverages. No "shots" under any circumstances, for any event, will be served. We ID guests who appear to be under the age of 35. No alcohol will be served without proper ID. No vendors you have hired are permitted to consume alcohol on our premises; soft drinks will be served.

EARLY ARRIVALS

We strive to provide all of our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Please consult your sales team in advance if this will be a problem. Formal pictures at our location may not always be possible.



RENTALS

If special rental equipment is necessary for your event, they can be rented and the cost added to your final invoice. All third party rentals and decor must be delivered and picked up on the day of the event, unless otherwise specified by your sales team.

WEDDING CAKES

Our reception packages include your choice of one of our carefully crafted wedding cakes. Custom designs are subject to additional charges. You may also select from an outside bakery and receive a \$2.00+* per person allowance, based on your final guaranteed count.

OVERTIME FEE

Our prices, as listed, are for a maximum five (5) hour time period. For events that extend beyond this time, a \$15.00+* per person, per hour fee will be charged based on your original guaranteed guest count. This overtime fee includes use of the room and continued bar service. Please note that overtime is at the discretion of management.

SECURITY

In the spirit of hospitality, the team at Mazzone Hospitality LLC understands that from time to time we may be asked to assist with the storage of personal items. We are happy to accommodate requests to store items of limited value such as coats, conference materials, foul weather gear etc. We do not have a secure storage area and therefore we cannot assume any liability for holding these items on the customer's behalf. Our team is unable to hold or store items of obvious value such as purses, jewelry, money etc.

DECOR LIMITATIONS

Restrictions regarding décor, including but not limited to open flame, helium balloons, confetti, glitter, birdseed, bubbles, are venue specific and may apply inside and outside the venue. The use of smoke machines and pyrotechnics are also restricted. Please consult your event planner prior to making arrangements. If any restricted items are used during your event a fee of at least \$1,000 will be charged. Actual charges may be higher depending on specifics. A credit card authorization must be on file prior to all events. DIY decor may incur additional fees; inquire with your sales team for details and pricing.

*Plus applicable sales tax.

Minimums do not include NYS Sales Tax. All prices are subject to NYS Sales Tax.

Pricing is valid for events at Saratoga National Golf Club. For other venues, ask for details.

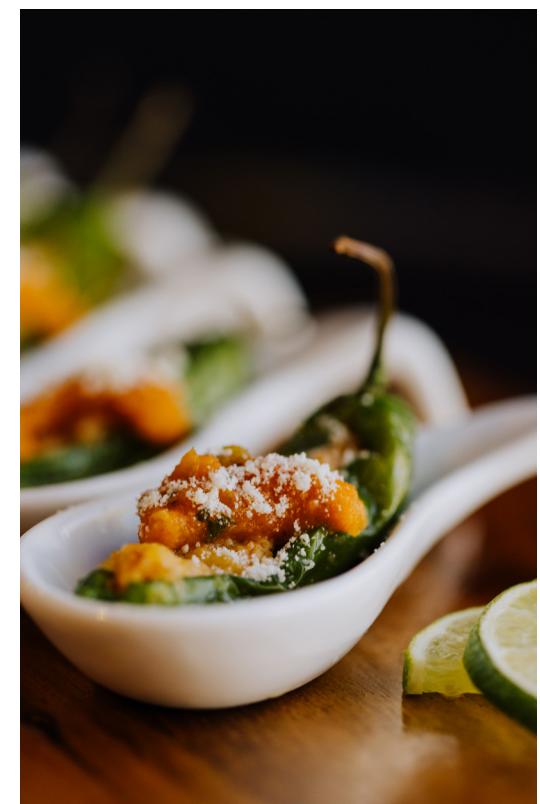
All prices and policies are subject to change. Pricing is not considered final until contract is signed.

Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to 30 days prior to function date. Thereafter, acceptable forms of cash payments include certified bank check, certified personal check or cash. As a convenience we will accept credit cards, but pricing will revert back to our non-cash rate. Should full payment not be received in the terms outlined in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.



2025 RECEPTION PACKAGE PRICING
HOSPITALITY INCLUDED*





SIT-DOWN RECEPTION PACKAGES

5-hour plated dinner reception

Starting prices are based on only Tier I menu selections

SIGNATURE PACKAGE

COCKTAIL RECEPTION *available for up to 1 hour

Three Tray-Passed Bites

Cold Grazing Station

FIRST COURSE

Farm Stand Salad

Housemade Rolls and Butter

MAIN COURSE

Two Main Entrees

One Vegetarian Main

DESSERT

Housemade Wedding Cake

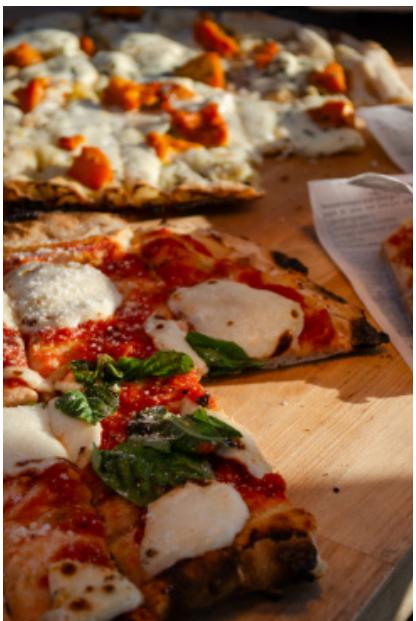
Coffee, Decaf, Tea

5 HOUR BEER, WINE, AND SODA

see menu for included house wine, bottled beer, house draught beer, and non-alcoholic selections

STARTING AT:

November to April Friday and Sunday	November to April Saturday	May to October Friday and Sunday	May to October Saturday
\$154	\$164	\$173	\$182



SIT-DOWN RECEPTION PACKAGES

5-hour plated dinner reception

Starting prices are based on Tier I menu selections

DELUXE PACKAGE

COCKTAIL RECEPTION *available for up to 1 hour

Four Tray-Passed Bites

Grazing Station

FIRST COURSE

One Starter

Housemade Rolls and Butter

MAIN COURSE

Two Main Entrees

One Vegetarian Main

DESSERT

Housemade Wedding Cake

Coffee, Decaf, Tea

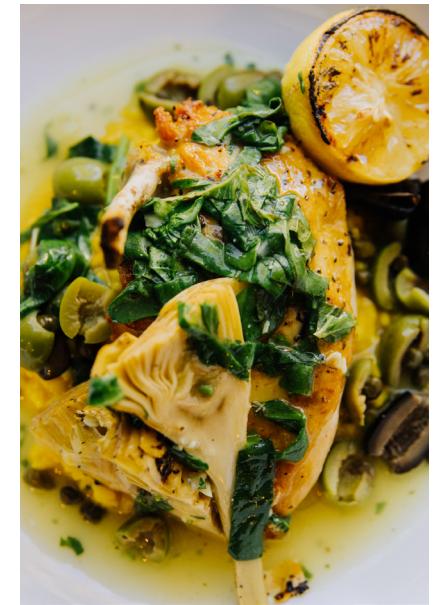
5 HOUR CLASSIC OPEN BAR

see menu for included liquor, house wine, bottled beer, house draught beer, and non-alcoholic selections

House Prosecco Greeting Station or House Prosecco Toast

STARTING AT:

November to April Friday and Sunday	November to April Saturday	May to October Friday and Sunday	May to October Saturday
\$182	\$193	\$203	\$214



SIT-DOWN RECEPTION PACKAGES

5-hour plated dinner reception

Starting prices are based on Tier I menu selections

Chef Attendant Fee(s) may apply based on your selections

ULTIMATE PACKAGE

COCKTAIL RECEPTION *available for up to 1 hour

Five Tray-Passed Bites

Grazing Station with One additional Hot Selection

STATIONS

Two Stations

Stations can be offered for Cocktail Hour, Late-Night, or Dessert

(Iced Seafood Bar Station is available at market price; please inquire with sales team)

FIRST COURSE

One Starter

Housemade Rolls and Butter

MAIN COURSE

Two Main Entrees

One Vegetarian Main

DESSERT

Housemade Wedding Cake

Coffee, Decaf, Tea

5 HOUR CLASSIC OPEN BAR

see menu for included liquor, house wine, bottled beer, house draught beer, and non-alcoholic selections

House Prosecco Greeting Station

House Prosecco Toast

House Wine Service with Dinner

STARTING AT:

November to April Friday and Sunday	November to April Saturday	May to October Friday and Sunday	May to October Saturday
\$226	\$239	\$250	\$262

EXPLORE OUR EXCLUSIVE VENUES



The Wire Event Center



Saratoga National Golf Club



The Hall of Springs



The 1863 Club



Loft 433



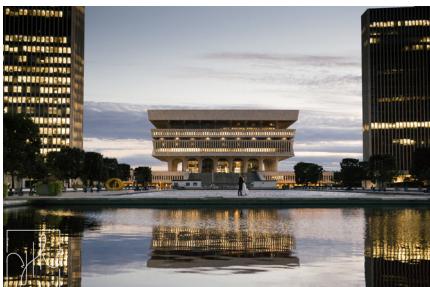
Glen Sanders Mansion



Albany Capital Center



Cornerstone



Empire State Plaza

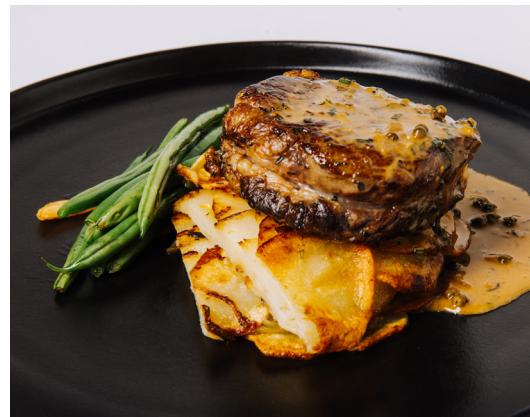
CLASSIC MENU



MAZZZONE
HOSPITALITY

Hospitality IS OUR PASSION

We take pride in our commitment to making our customers happy. Timeless or trendy, upscale or low-key, intimate or extravagant events...whatever your style, Mazzone Hospitality will help you create your perfect setting. We work together to get to know your personal style. We will customize a delicious menu and design a fabulous event that's tailored to you. Our experienced team of professionals works tirelessly to take care of each and every detail, anticipate your needs, and go above and beyond your expectations. At Mazzone Hospitality, our goal is to serve great food, make people feel special, and create unforgettable memories.



OUR POINTS OF *Difference*

As the largest hospitality company in the region, we attract exceptional culinary, service, and event planning talent.

We can customize any of our menus to create a personalized experience for you and your guests.

Our team works with the top vendors in the region and beyond to make every event remarkable.

All of our events are run by an experienced Event Manager to make your day stress-free.

China, glassware, and flatware is included with our full-service catering packages.

Standard linen for food, beverage, and guest seating tables is included.

Our in-house design team can help bring your custom vision to life.

We cook everything fresh, on-site, for a restaurant-quality food experience.

We treat all vendors like guests.

Every Couple gets:

Personalized Wedding Attendant.

Complimentary wedding suite and small plates from your event menu.

Complimentary Grand Tasting experience for the couple.

Comprehensive Final Meeting.

Complimentary access to online software for you to design your room layout and seating arrangements.

Note

FROM OUR FOUNDER ANGELO MAZZONE AND EXECUTIVE LEADERSHIP

EXTRAORDINARY FOOD | UNFORGETTABLE EVENTS

Thank you for considering Mazzone Hospitality! We are ready to take your special event to the next level.

The following pages outline our offerings, including how to craft your custom menu to make your event memorable. We take pride in our commitment to making your experience with us completely one-of-a-kind, through thoughtfully curated menus and one-on-one meetings with our sales team.

Hospitality is not only our name, but the foundation on which the company was built. Planning an event can be a daunting task. We handle all food and beverage, event design, linens and tableware, and even include a private, day-of wedding attendant, taking away the intimidation of planning your own event. Our team is here to give you the confidence in knowing that choosing Mazzone Hospitality was the right decision.

Everything you need is outlined here. When you are ready to begin your journey, one of our experienced sales managers is here to guide you.



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TRAY PASSED BITES

TIER I

SALMON AND AVOCADO CRUDO (GF)
whipped avocado, breakfast radish, trout roe

WAGYU BEEF EMPANADA
charred poblano chimichurri

PORK AND LEEK DUMPLING
black vinegar ponzu

CRAB AND CORN FRITTER
lemon basil aioli

VEGETABLE SAMOSA (V, VG)
potato, pea, carrot, tumeric, cilantro chutney

SHISHITO RELLENOS (GF, V)
tomato rice, corn, pinto beans, cotija, salsa roja

ARANCINI (choose one)
- saffron and fontina (V)
- roasted red pepper and basil pesto (V)
- braised short rib and mushroom

SPICY GAZPACHO SHOOTER (GF, V, VG)
tomato, jalapeño, vegetables

CHATEAUBRIAND CROSTINI
caramelized onion, horseradish mousse

TOMATO BISQUE (V)
oven charred tomato shooter, grilled cheese skewer,
basil oil

CHICKEN AND GREEN ONION CHOPSTICK (GF)
Thai garlic sauce

BRÛLÉED FIGS (GF)
ricotta feta mousse, wrapped in prosciutto

MINI L.A. STREET DOGS (GF)
bacon-wrapped, pico de gallo, queso fundido

CHICKEN KEBOB (GF)
harissa yogurt dip

CHICKPEA PANISSE (V, VG)
olive tapenade, pickled fennel

BASIL PESTO RUBBED CHICKEN SATAY (GF)
grilled sweet tomato jam

DEEP FRIED BUFFALO CAULIFLOWER (GF, V, VG)
spiced almond flour, vegan ranch dressing

TIER II

EAST COAST FRIED OYSTERS ON THE HALF SHELL
cracker-crusted, Old Bay corn remoulade

CAJUN WONTON
chorizo, spring onion, pepper jack cheese, cream cheese,
habanero red sauce

BAKED BRIE AND CARAMELIZED ONION TART (V)
black truffle, sweet onion

CAVIAR AND NEW POTATO CROQUETTES
American sturgeon caviar, dill, crème fraîche

LAMB LOLLIPOP (GF)
broccoli rabe mint pesto

TEMPURA SWEET POTATO FUTOMAKI (V)
roasted sweet potato, pickled daikon,
egg yolk tamago, shiitake, dark soy yuzu

TEMPURA SURF AND TURF ROLLS
crispy roll, lobster, filet mignon, cream cheese, sweet soy,
ginger sweet chili aioli

SALMON SASHIMI BITE (GF)
crispy sweet rice cake, Osetra caviar, charred scallion

NASHVILLE HOT CHICKEN BITE
Old Chatham blue cheese mousse, hot honey

LAMB KEFTA KEBAB (GF)
cucumber tzatziki

SASHIMI SESAME MISO CONE (choose one)
- yellow tail, preserved Meyer lemon, cucumber dill yogurt
- ahi tuna, toasted nori, black sesame seeds, wasabi chili aioli

BIG EYE TUNA SUSCI
preserved black truffles, arugula, crispy capers

GRILLED HALLOUMI AND WATERMELON KEBAB (GF, V)
Vincotto gastrique, torn mint leaves

LOBSTER MAC AND CHEESE BITES
whipped corn, chive

VIETNAMESE STEAK TARTARE
nuoc cham, birds eye chili, lime juice, rice cracker chip

DUCK RILLETTÉ CROSTINI
toasted baguette, pickled cherries, balsamic vinegar

MINI SOUTHERN SHRIMP AND GRITS
cherry tomato, charred scallions



GRAZING STATION

CHEESE AND SALUMI

variety of domestic and international cheeses made from cow, sheep and goats milk, fire roasted red pepper and pimento cheese, old world artisanal charcuterie, dried fruits, local honey, nuts, berries, mediterranean olives, garlic toasts, crackers, flatbreads

GF - with crackers and bread omitted

V - with meats omitted

HUMMUS TRIO

sweet potato hummus (GF, V, VG), garlic white bean hummus (GF, V, VG), cilantro lime hummus (GF, V, VG),
toasted pita (V, VG), flatbread crackers (V, VG)

FARM STAND VEGETABLE CRATE (GF, V, VG)

selections inspired by the growing seasons
heirloom carrots, radishes, beets, pole beans, pea pods, tomatoes, radicchio, romaine leaf, asparagus, cucumber, peppers

DIPS

cucumber tzatziki ranch (GF, V),
caramelized onion and sour cream (GF, V)

SARATOGA KETTLE CHIP NACHOS

flash fried potato chips, slow cooked pulled short rib, banana vinegar peppers, tomato, red onion, Vermont cheddar



UPGRADED ARTISANAL LOCAL CHEESE AND SALUMI

(can also be added to table as a shareable board for plated dinner or as a station)

NEW YORK STATE LOCAL PARTNERS

Nettle Meadow, Argyle, Old Chatham, Jacuterie, Jasper Hill, Forts Ferry Farm

UPGRADED SELECTIONS

PANCETTA-WRAPPED CHICKEN THIGHS (GF)

vinegar peppers, sweet sausage, sage, garlic

CHICKEN AND SPINACH MEATBALLS

madeira tomato pan gravy

ROAST PORK SHOULDER (GF)

polenta, fennel, garlic, rosemary rubbed, pan jus

BAKED CRAB DIP SKILLET (GF)

cheddar, crumb topping

AHI TUNA NACHOS

avocado, jalapeño, sriracha aioli, pico de gallo, green onion, crispy wonton crisps

STUFFED MINI BELL PEPPERS (V, VG)

quinoa, black beans, corn, roasted tomatillo salsa

SCALLOPS GRUYERE (GF)

sauce mornay, cracker crumb, tarragon

WARM ARTICHOKE AND FONTINA DIP (V)

artisan bread, pretzel sticks



STATIONS

ANTIPASTI TAVOLO

CARPACCIO (GF)
ribeye, shaved onion, capers, Locatelli pecorino, arugula, tuscan oil, milled pepper

MUSSELS (GF)
garlic, white wine, tomato fennel broth

BLISTERED CAULIFLOWER (GF, V, VG)
capers, pignoli, lemon parsley oil

BURRATA (GF, V)
heirloom grape tomatoes, grilled artichokes, Maplebrook Farms burrata, shaved onion, white balsamic vinaigrette

ICED SEAFOOD BAR | market price
peppery horseradish cocktail, caper remoulade, lemon, tabasco, classic mignonette

POACHED WILD CAUGHT SHRIMP (GF)
OYSTERS ON THE $\frac{1}{2}$ SHELL (GF)
CLAMS ON THE $\frac{1}{2}$ SHELL (GF)
JONAH CRAB CLAWS (GF)

MARYLAND BLUE CRAB COCKTAIL SHOOTERS (GF)

MEDITERRANEAN CHILLED OCTOPUS SALAD (GF)
saffron potatoes, vegetables, lemon oregano vinaigrette

UPGRADED SELECTIONS



CHILLED WHOLE ATLANTIC LOBSTER (GF)

ALASKAN KING CRAB LEGS (GF)

CAVIAR 500/1000 KILO (GF)

BUCKWHEAT BLINIS

ACCOUITEMENTS CLASSIQUE
crème fraîche, sour cream, fresh herbs, chopped onions, crumbled hard boiled eggs



STATIONS

FRESH CATCH POKE BOWLS

PROTEIN

(choose two)

AHI TUNA (GF), KING SALMON (GF), SHRIMP CEVICHE (GF),
SWEET POTATO (GF, V, VG), BEETS (GF, V, VG)

*spicy option available

BASE

(choose one)

white rice (GF, V, VG)

brown rice (GF, V, VG)

TOPPINGS (GF, V, VG)

avocado, cucumbers, rice puffs, sesame seeds, radishes, jalapeño, scallion, cilantro, furikake, edamame, seaweed salad, pickled ginger, nori, seasonal fruits

SAUCES

Tamari ginger garlic (GF, V, VG)

sriracha aioli (GF, V)

NONNA'S CUCINA

FOCACCIA (V)

(choose three)

BRACIOLE (GF)

beef filled with ricotta and parmesan, slow cooked in red sauce

EGGPLANT PARMIGIANA (V)

red sauce, mozzarella

RIGATONI AMATRICIANA

pomodoro, onions, pancetta, pecorino

MEATBALLS

beef, veal, pork, red sauce, ricotta toast

BROCCOLI RABE (GF, V, VG)

garlic, crushed chili, olive oil, lemon





STATIONS

PASTA TRATTORIA

GARLIC BREAD (V)

wild oregano, parmigiano, garlic

CAESAR SALAD (V)

torn romaine, creamy dressing, parmesan, garlic croutons

(choose two)

CAVATELLI

sweet sausage, broccoli rabe, tomato, chili flake

RIGATONI

beef and pork bolognese, San Marzano tomatoes, ricotta

SPAGHETTI

shrimp, cherry tomato diavolo, pangrattato

PENNE (V)

tomato basil sauce, Locatelli pecorino

TORTELLINI

alfredo, peas, prosciutto

PINSA FLATBREADS

All can be prepared with cauliflower crust and vegan cheese (GF, VG)

(choose three)

FUNGI (V)

mushrooms, caramelized onions, thyme, blue cheese, hot honey

BIANCO (V)

three cheese blend, marinated artichoke hearts, arugula, garlic oil

MARGHERITA (V)

San Marzano tomatoes, mozzarella, basil

PARMA

prosciutto, arugula, balsamic, caciocavallo cheese

DIAVOLA

tomato sauce, spicy sausage, hot coppa, mozzarella, banana peppers, fried bell peppers, basil

TUSCAN (V)

roasted pears, gorgonzola, pecorino, rosemary, fig syrup



STATIONS

SHAWARMA BAZAAR *chef fee applies

Experience the authentic flavors of the Middle East with our slow-turning rotisserie shawarma, cooked and thinly sliced to perfection.

PROTEIN OPTIONS

(choose one)

CHICKEN (GF)
BEEF (GF)
LAMB (GF)
SALMON (GF)

VEGETARIAN OPTIONS

(choose one)

FAVA BEAN FALAFEL (GF, V, VG)
SPICED GRILLED EGGPLANT (GF, V, VG)
PORTABELLO (GF, V, VG)
ROASTED TOMATO (GF, V, VG)

TOPPINGS

tomatoes, onions, lettuce, Greek olives,
cucumber, lettuce, lemon, garlic chickpea hummus,
quinoa tabbouleh (GF, V, VG), feta (GF, V), warm pita (V)

SAUCES

Lebanese tahini (GF, V, VG), minted tzatziki (GF, V)
garlic sauce (GF, V, VG)

CARVING BOARD *chef fee applies | ciabatta rolls

(choose one)

TIER I

HANGER STEAK (GF)
toybox pepperonata

OVEN ROASTED TURKEY BREAST (GF)
brined, herb butter basted, cranberry aioli, pan gravy

CEDAR PLANK ROASTED SALMON (GF)
lemon anchovy butter sauce

TIER II

RIBEYE STEAK (GF)
thick cut herb and sea salt crusted,
gorgonzola bacon butter, green peppercorn cream

DUROC PORK CHOP (GF)
tarragon, rosemary pan gravy

WHOLE GRILLED RED SNAPPER (GF)
blistered shishito chimichurri





STATIONS

TACO "TRUCK"

PROTEINS
(choose two)

POLLO ASADA (GF)
citrus-marinated grilled chicken

CARNE ASADA (GF)
grilled flank steak

CAMARONES (GF)
lime-jalapeno shrimp ceviche

PESCADO (GF)
grilled mahi-mahi

AGUACATE (V)
breaded and baked avocado

COLIFLOR (V)
three chili battered and fried cauliflower

HARD AND SOFT HAND-PRESSED TORTILLAS (V)
flour (V)
corn (GF, V)

ACCOMPANIMENTS
guacamole, lettuce, limes, cotija cheese, cilantro, radish, salsa verde, salsa roja, Mexican crema (GF, V)

MEXICAN GREEN RICE (GF, V, VG)

FRIED TORTILLA CHIPS AND PICO DE GALLO (V, VG)

PUB FARE

(choose two)

CONEY ISLAND PRETZEL DOG
sea salt, dijon mustard

CACIO E PEPE PASTA BITES (V)
breaded and fried, tomato basil sauce, pecorino

PEPPERONI CALZONE
mozzarella, pepperoni, pizza sauce

PHILLY CHEESESTEAK EGG ROLL
shaved sirloin, fried onion, mushrooms, cheese dip

JAJU PIEROGI (V)
potato and cheese, caramelized onions, green onion sour cream

FRITES

(choose one)

duck fat fries, roasted garlic aioli
truffle parmesan fries, parmesan lime aioli
classic fries, spicy ketchup
sweet potato fries, raspberry melba





STATIONS

SLIDER STATION

PROTEINS
(choose two)

CLASSIC ANGUS BEEF WITH CHEDDAR CHEESE
BEYOND BURGERS (GF, V, VG)
CRISPY PORTOBELLO STACK (V)
MH CRISPY CHICKEN
KOBE BEEF | market price

BUNS
(choose two)

POTATO BUN
PRETZEL BUN
CIABATTA ROLL
KING'S HAWAIIAN ROLL
HAND-LEAFED LETTUCE

lettuce, tomato, onions, chipotle aioli, pickles,
ketchup, mustard, mayo

classic shoestring fries (GF, V)
coleslaw (GF, V)



PIZZERIA NAPOLETANA *chef fee applies

TOPPINGS
prosciutto, artichokes, arugula, fresh mozzarella, basil, wild mushrooms,
smoked bacon, buffalo chicken, pepperoni, sausage, broccoli,
heirloom tomatoes, pesto

ACCOMPANIMENTS
grated pecorino, chili flake

authentic wood-fired oven, when available \$350



STARTERS

UPGRADED BREAD SERVICE

housemade rosemary focaccia, olive loaf, garlic twists, ciabatta, cracked-pepper olive oil, whipped ricotta, olive tapenade, white bean prosciutto passata

TIER I

SPINACH AND GOAT CHEESE (GF)

white balsamic strawberries, candied walnuts, smoked bacon lardons, pickled shallots, Modena vinaigrette

FARM STAND SALAD (GF, V, VG)

baby lettuces, shaved radish, grape tomato, english cucumber, red onion, prosecco vinaigrette

CAESAR

torn romaine, creamy dressing, parmesan, garlic crouton

MEDITERRANEAN CHOPPED (V)

romaine, spinach, radicchio, kalamata olives, red onion, tomato, cucumber, artichokes, banana peppers, chickpeas, herbed lemon vinaigrette, toasted pita

GREEK FETA (GF, V)

romaine, tomato, cucumber, black olive, red onion, pepperoncini, red wine oregano dressing

ROASTED PEAR (GF, V)

honey poached pear, bibb lettuce, walnuts, gorgonzola, champagne vinaigrette

CHOPPED SALAD (V)

romaine, iceberg, red onion, blue cheese, avocado, cucumber, tomato, fried buttermilk onion strings, white balsamic dressing

SMOKED BACON WEDGE

crisp iceberg, cornbread croutons, tomato, pickled red onion, buttermilk dressing

TOasted CARROTS (GF, V)

rainbow carrots, pickled shallots, mixed greens, ricotta salata, champagne mustard seed vinaigrette

FENNEL AND ORANGE (V)

baby spinach, cippolini onion, toasted shiitake, burnt honey vinaigrette, Maytag blue pinsa crouton

TIER II

GRILLED PEACH AND BURRATA (GF, V)

Maplebrook Farms burrata, arugula, crostini crisps, toasted pumpkin seeds, olive oil, aged balsamic vinegar

GRILLED STUFFED CALAMARI

zucchini and shrimp stuffing, charred frisée, preserved lemon, garlic-pumpernickle breadcrumbs

DIVER SCALLOPS (GF)

pan seared, corn risotto, roasted mushrooms, tendril salad, scallop shell

LITTLE GEM MOZZARELLA

preserved heirloom tomatoes, prosciutto di parma, roasted onion, Sicilian olives, basil, olive oil, grilled focaccia

ROASTED QUAIL (GF)

pomegranate glazed quail, radicchio, watercress, thyme oil pomegranate vinaigrette

TUNA NIÇOISE SALAD (GF)

bluefin tuna, confit new potato, haricot vert, wild oregano, pommery mustard vinaigrette

CRISPY PORK BELLY CONFIT (GF)

Asian pear, watercress, celery root purée

LASAGNA VERDE

egg and spinach pasta, white bolognese, parmesano reggiano bechamel

SALT BAKED BEET ROOT (V)

red sorrel, watercress, Old Chatham camembert, pistachio oil, horseradish crème fraîche

GRILLED HALLOUMI SALAD (GF, V)

little gem lettuces, fresh mint, toasted pine nuts, acacia honey pomegranate vinaigrette



PLATED DINNERS

TIER I

SHORT RIB (GF)

twice-baked cauliflower au gratin, cipollini jus, shiitake green beans, horseradish gremolata

STRIP LOIN (GF)

roasted and sliced, toasted garlic pink peppercorn, rosemary hasselback potato, charred asparagus, shallot demi

GRILLED SWORDFISH (GF)

braised wild fennel, broccoli rabe pesto, garlic crushed fingerlings, fennel pollen

CHICKEN TAVOLO

breaded cutlet, lemon garlic pan butter sauce, wilted arugula, tomato red onion salad, tomato orzo

CHICKEN LIMONE (GF)

pan seared statler breast, cerignola olives, caper berries, artichokes, risotto Milanese, spinach lemon velouté, brûléed lemon

ROASTED COD (GF)

cannelini bean ragù, wilted escarole, stuffed pomodorini

FAROE ISLAND SALMON

creamy farrotto, swiss chard, brown butter salsify, red wine black olive demi glace

CHICKEN SCARPARIELLO (GF)

crispy confit boneless chicken thigh, sweet bell peppers, vidalia onions, Tuscan ptoatoes, cherry peppers, lemon garlic sauce

TIER II

NY STRIP

gorgonzola fondua, honey glazed carrots, rosemary garlic pressed potatoes, shallot demi, buttermilk onions

GRILLED FILET MIGNON (GF)

whipped garlic potatoes, charred asparagus, wild mushroom demi

GRILLED BRANZINO

shaved fennel and arugula salad, fregola, castelvetrano olive tapenade

GRILLED RED SNAPPER (GF)

summer vegetable ratatouille, oregano basil oil

HUDSON VALLEY DUCK BREAST (GF)

balsamic glaze, lentil salad, candied pistachios, huckleberry jus

BUTTER POACHED LOBSTER (GF)

creamy parsnip purée, wilted baby spinach, lemon tarragon lobster nage

VEGETARIAN

GARGANELLI (V)

fava beans, spinach, wild mushrooms, grana padano pangrattato, basil pesto, pecorino cream

FARCI SQUASH (GF, V, VG)

autumn quinoa tabbouleh stuffed delicata, charred apple sauce, butternut purée, apple walnut salad, pickled mustard seed

CARROT OSSO BUCCO (GF, V, VG)

heritage carrots, mushroom broth, sweet corn stone milled polenta, mushroom cooking jus

EGGPLANT BRACIOLE (GF, V, VG)

garlic olive oil roasted planks, lentil, arugula, kalamata, walnut filling, tomato basil sauce, vegan ricotta

SALT ROASTED GOLDEN BEETS (GF, V, VG)

arepa pancake, whipped black garlic, smoked tofu, chimichurri

CRISPY SPICED CAULIFLOWER STEAK (GF, V, VG)

minted yogurt chutney, pickled seasonal squash, toasted pumpkin seeds



FAMILY STYLE

OR BUFFET STATION

STARTERS

PROSCIUTTO AND GRILLED PEACHES (GF)
gorgonzola, fig syrup

BUTTER LETTUCE PANZANELLA (V)
sourdough croutons, white balsamic vinaigrette

GREEK FETA SALAD (GF, V)
romaine, tomato, cucumbers, black olive, red onion, pepperoncini, red wine oregano dressing

ROASTED BEETS (GF, V)
farmer's cheese, grilled onion, pistachio

BURRATA AND TOMATO (GF, V)
Maplebrook Farms burrata, castelvetrano olives, arugula pesto, sea salt, aged fig balsamic

ROSEMARY FOCACCIA SKILLET (V, VG)
tomato conserva, olive oil

PASTA AND GRAINS

DUCK CONFIT CASSOULET (GF)
cannellini beans, smoked sausage, fried sage leaves

ARTICHOKE LENTIL SALAD (V, VG)
Greek olives, saffron vinaigrette

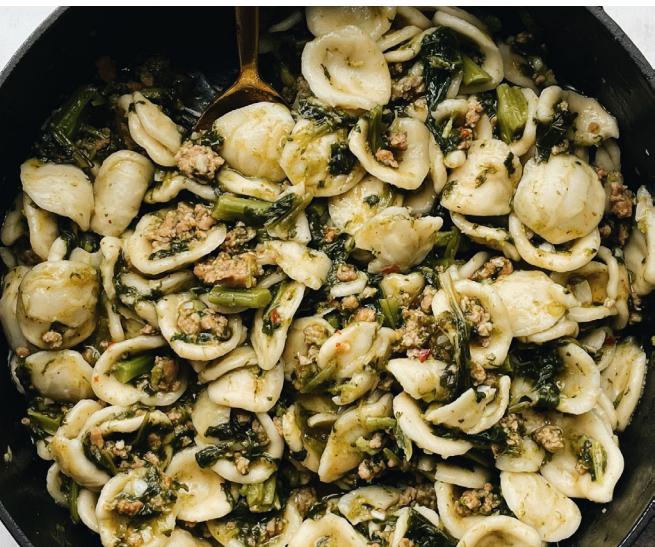
BAKED PACCHERI (V)
housemade fresh pasta, tomato sugo, melted mozzarella, baby basil

MAC AND CHEESE (V)
cracker crumb topping

ORECCHIETTE
broccoli rabe, sweet sausage, chili flake

RIGATONI ALA NORMA (V)
house-made fresh pasta, Sicilian tomato eggplant ragu, baked ricotta salata

PENNETTE
vodka cream, prosciutto



MAINS

SLOW COOKED SHORT RIBS (GF)
cipollini jus

HANGER STEAK (GF)
toybox peperonata

RIBEYE STEAK (GF)
thick cut, sliced, herb and sea salt, steak butter, chimichurri

PORCHETTA (GF)
fennel pollen rosemary rub, pan jus

CHICKEN TAVOLO
breaded cutlet, lemon garlic pan butter sauce, wilted arugula, tomato red onion salad, white balsamic

ROAST WHOLE ORGANIC CHICKEN (GF)
herb gremolata, garlic jus

SWORDFISH (GF)
fennel, olive, preserved tomato relish

ICELANDIC COD
parmesan parsley crumbs, braised leeks, lemon velouté

CHICKEN MARSALA (GF)
hen of the woods, mushrooms and marsala sugetto

AIRLINE CHICKEN
preserved lemon

SALMON (GF)
lacinato kale, lemon-caper bagna cauda

SIDES

ZA'ATAR CARROTS (GF, V, VG)
pan roasted, pepper marmalade

RAINBOW CHARD (GF, V, VG)
garlic, chili flake

BRUSSELS SPROUTS (GF, V)
sage brown butter

WHITE AND SWEET POTATO GRATIN (GF, V)

GRILLED ASPARAGUS (GF, V, VG)
lemon zest, extra virgin olive oil, sea salt

CRISPY PECORINO POTATOES (GF, V)
smashed and fried fingerlings, garlic oil, aged pecorino

CHARRED SHISHITO PEPPERS (GF, V, VG)
smoked sea salt

HOPPIN' JOHN (GF)
black-eye pea, smoked ham hocks, collard greens



SEASONAL MENU | SPRING SUMMER

TRAY-PASSED BITES - TIER I

WATERMELON FETA SKEWERS (GF, V)
aged balsamic vinegar

HEIRLOOM TOMATO CAPRESE SKEWERS (GF, V)
sourdough baguette crouton

ASPARAGUS AND GOAT CHEESE TARTLETS (V)
cracked tellicherry peppercorns

TRAY-PASSED BITES - TIER II

ENGLISH PEA AND MINT PANNA COTTA (GF)
crispy prosciutto

FRIED GREEN TOMATO STACK
mozzarella, Nueske's bacon

STARTERS - TIER I

CAPRESE TIMBALE (V)
mozzarella, fig balsamic reduction,
roasted red pepper tapenade

STARTERS - TIER II

BURRATA AND PEA SALAD (V)
summer peas, grilled garlic toast, tendrils, tomato
vinaigrette

ZUCCHINI "TOAST" (GF)
grilled zucchini, confit tomatoes, chevre, olive crumble,
roasted pignoli, balsamic syrup, espelette powder,
spring lettuces

LOBSTER AND BURRATA (GF)
poached lobster and heirloom tomato salad, baby basil,
smoked sea salt

MAINS - TIER I

SEARED SALMON (GF)
olive tomato caper butter, lemon risotto, sautéed Swiss chard

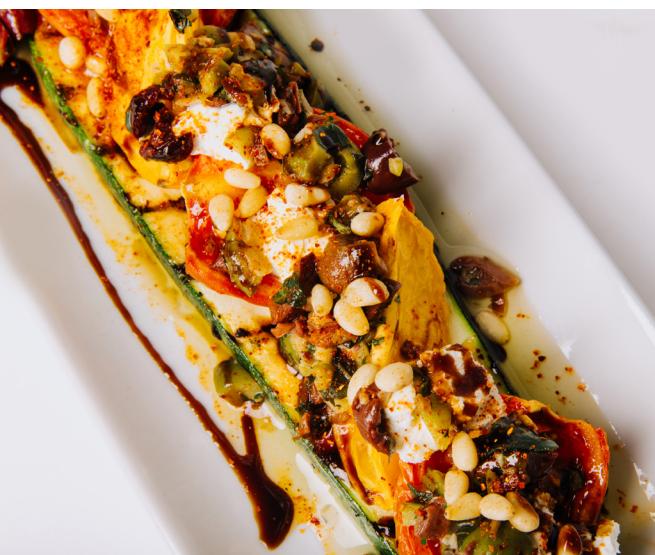
CHICKEN SCALLOPINI
mushroom thyme marsala jus, corn and bacon tortelli,
green zucchini tomato sauté

MAINS - TIER II

RACK OF LAMB (GF)
Tuscan farotto, minted artichoke conserva, mustard greens,
preserved lemon demi glace

CITRUS SEA BASS (GF)
pan seared, citrus salad, shaved fennel, onion,
cured olives, olive oil braised fingerlings, salmoriglio

GROUPER AL PASTOR (GF)
burnt pineapple, charred shishito, achioté rice,
cilantro serrano zhug sauce, salsa taqueria





SEASONAL MENU | FALL WINTER

TRAY-PASSED BITES - TIER I

BRIE TOASTS
bacon and brie fundido, cranberry apple compote

WARM MUSHROOM SOUP SHOOTER (GF, V)
whipped ricotta spuma

GRAPEFRUIT AND AVOCADO TARTARE (V, VG)
Belgian endive cup

TRAY-PASSED BITES - TIER II

SMOKED SALMON WITH APPLE GELÉE
buckwheat crisp and chive

CRAB RANGOONS
scallion cream cheese

STARTERS - TIER I

ENDIVE CHOPPED SALAD (V)
quince, warm goat cheese, golden beets, wilted onion,
creamy walnut dressing

CELERY ROOT BISQUE (GF, V)
sorrel mousse, green apple

TRAY-PASSED BITES - TIER I

STARTERS - TIER II

LOBSTER LOUIE SALAD (GF)
shaved white asparagus, avocado, quail egg

WARM CAULIFLOWER VELOUTÉ (V)
preserved black truffle

MAINS - TIER I

DUROC PORK CHOP (GF)
butternut squash risotto, port wine reduction,
charred Brussels sprouts

GAME HEN
smoked bacon Brussels sprouts, sunflower seed wild rice,
farro pilaf, green grape cippolini agrodolce

MAINS - TIER II

HUDSON VALLEY STEEL HEAD TROUT
delicata squash couscous, Collar City mushroom,
lacinato kale nage, roasted apple cider beurre blanc

STUFFED RACK OF LAMB
rainbow swiss chard, root vegetable hash,
cranberry pan jus

EYE OF RIB STEAK (GF)
char grilled, potato galette, garlic chip haricot vert,
green peppercorn cognac au poivre





SWEET ENDINGS

PLATED DESSERTS

CLASSIC CHEESECAKE

cherries, vanilla bean whipped cream

LEMON RICOTTA ALMOND FLOURLESS (GF)

sugar dusted, raspberry sauce, candied almond

BLACK SESAME BLOOD ORANGE ENTREMÉT

black sesame cake, blood orange curd, milk chocolate

STRACCIATELLA (GF)

molded vanilla mousse with chocolate shards,
amarena cherries, mocha sauce

BELGIAN CHOCOLATE MOUSSE CAKE

chocolate decor, strawberry compote

ORANGE CURD AND SPICED WHITE CHOCOLATE TART

graham shell, orange curd,
spiced white chocolate meringue

GRANDE FRENCH MACARON

Swiss meringue buttercream filling
seasonal flavors

SPRING | WHITE CHOCOLATE CHERRY BLOSSOM (GF)

SUMMER | LIMONCELLO RASPBERRY (GF)

FALL | MAPLE DULCE DE LECHE COOKIE BUTTER

WINTER | CHOCOLATE MARSHMALLOW (GF)

TRAY-PASSED SWEET BITES

MINI MIRABELLE PLUM AND RIESLING ÉCLAIR

vanilla choux, milk chocolate mousse,
dark chocolate coating, sea salt

LAVENDER CUPCAKE

blueberry buttercream

CHOCOLATE CARAMEL BROWNIE BITE

dark chocolate brownie, whipped fudge icing, cocoa,
caramel crisp pearls

OPERA CAKE

almond cake, coffee cream

LEMON VIOLET TRUFFLE (GF)

white chocolate shell, lemon ganache, dried violet blossom

AMARETTO ORANGE CHEESECAKE

citrus whipped cream

CHERRY BLOSSOM CREAM PUFF

lemon zest, cherry blossom cream

RASPBERRY FRENCH MACARON (GF)

almond cookie, raspberry buttercream



DESSERT STATIONS

DOLCI TENTAZIONI

CANNOLI, RAINBOW CAKE, SPUMONI SHOOTER, SICILIAN ORANGE BUNDT CAKE, LIMONCELLO SHOOTER, CHOCOLATE DIPPED BUTTER COOKIE, BISCOTTI, MINI PANETTONE, ASSORTED ITALIAN COOKIES, TIRAMISU

EUROPEAN PATISSERIE

(choose four)

CRAQUELIN CHOUX

bavarian filled, whipped cream, fresh garnish

ALMOND RASPBERRY ENTREMET CAKE

CHOCOLATE MOUSSE

pyramid chocolate shortbread, chocolate ganache

FRUIT TART

pastry cream, fresh fruit, apricot glaze, micro mint

PISTACHIO ORANGE CANNOLI

jumbo, chocolate dipped

TART CITRON

lemon curd, pâte sucrée

S'MORES

HOUSEMADE GRAHAM CRACKER

(includes)

traditional
chocolate oreo
shortbread cookie

HOUSEMADE MARSHMALLOW

(choose three)

vanilla bean
strawberry
chocolate
tiramisu
pinot noir

TOPPING

(choose three)

Hershey's bar, cookies n' cream bar, peanut butter cups, Andes mints, salted caramel, dark chocolate

NOSTALGIA STATION

our take on the classics | home made

RAINBOW CHIP BROWNIES, CHOCOLATE SWIRL CUPCAKE, OATMEAL CREAM PIE, GOLDEN CRÈME CAKE, BIRTHDAY CAKE DUNKERS, WORMS N' DIRT, CRISPY RICE TREATS, STRAWBERRY SHORTCAKE ROLL, FROSTED STRUDEL

TRADITIONAL VIENNESE TABLE

ITALIAN BUTTER COOKIES, MINI ÉCLAIR, CREAM PUFFS, CHOCOLATE DIPPED STRAWBERRIES, MADELEINE, MINI FRUIT TART, FRENCH MACARON, BAKLAVA, MINI CHEESECAKE, CHOCOLATE PETIT FOUR

CHOCOLATE DIPPED SWEETS

STRAWBERRIES, OREOS, CRISPY RICE TREATS, MOUSSE JARS, PRETZEL RODS, CAKE POPS, HOUSEMADE CANDY BARS, MARSHMALLOWS, MONOGRAMMED COOKIES

ICE CREAM SHOP

VANILLA AND CHOCOLATE ICE CREAM, SORBET WHIPPED CREAM, CHERRIES, CHOCOLATE SAUCE, CARAMEL SAUCE, SPRINKLES, CHOCOLATE SHAVINGS, PEANUT BUTTER CUPS, BERRY COMPOTE, APPLE COMPOTE

CANDY SHOP

FREEZE DRIED GUMMY BEARS, FREEZE DRIED COOKIE DOUGH, FREEZE DRIED AIR HEADS, RING POPS, SWEDISH FISH, M&M'S, PEANUT BUTTER CUPS, STRIPED CANDY STICKS

STATION ENHANCEMENTS

CAFFEINE FIX

ESPRESSO BEAN MIX
CHOCOLATE COVERED COLD BREW CARAMELS
COFFEE N' CREAM ESPRESSO BEANS
ESPRESSO TOFFEE COOKIES

SWEET AND SALTY

(choose three)

MILK CHOCOLATE PRETZELS, DARK CHOCOLATE PRETZELS, PEANUT BUTTER CUPS, SEA SALT CHOCOLATE, BUFFALO WING SEASONED PRETZELS, EVERYTHING SEASONED PRETZELS, DILL PICKLE CHIPS, CLASSIC CHIPS





BEVERAGES

BEER, WINE, SOFT DRINKS

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

NON-ALCOHOLIC
sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

CLASSIC

VODKA - Tito's
GIN - Bombay
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Blanco
BOURBON - Jim Beam
SCOTCH - Dewar's
WHISKEY - Seagram's 7

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)
Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

NON-ALCOHOLIC
sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer



BEVERAGES

PREMIUM

VODKA - Ketel One, Tito's
GIN - Bombay, Tanqueray
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Blanco, Espolon Blanco
BOURBON - Jack Daniels, Jim Beam
SCOTCH - Dewar's, Johnnie Walker Red
WHISKEY - Jameson Irish, Seagram's 7

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)

Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

NON-ALCOHOLIC

sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

TOP SHELF

VODKA - Grey Goose, Ketel One, Tito's
GIN - Bombay, Tanqueray, Hendricks
RUM - Bacardi, Captain Morgan Spiced, Malibu
TEQUILA - Lunazul Blanco, Espolon Blanco,
Casamigos Blanco, Casa Herradura Anejo
BOURBON - Jack Daniels, Jim Beam, Maker's Mark
SCOTCH - Dewar's, Glenmorangie 10yr, Johnnie Walker Red
WHISKEY - Crown Royal, Jameson Irish, Seagram's 7

HOUSE WINE | Upgraded Wines Available
pinot grigio, rosé, sauvignon blanc, chardonnay, pinot noir, cabernet sauvignon, sweet riesling

BEERS AND ALTERNATIVE BEVERAGES (choose three)

Coors Light, Heineken, Miller Lite, Modelo, Corona, Peroni,
Samuel Adams Seasonal, Blue Moon, Druther's All-In IPA,
Fiddlehead Hazy IPA, White Claw Hard Seltzer

NON-ALCOHOLIC

sodas, mixers, juices, Saratoga Water, Heineken 0.0, ginger beer

BEVERAGE ENHANCEMENTS

READY TO DRINK | Upgraded Selection
Surfside, High Noon, Nutrl, Sun Chaser, Dog Fish Head | (Assorted Flavors)

Speciality Liquor not listed available upon request.





CRAFTED COCKTAILS

THE SPICY PINEAPPLE

tequila blanco, jalapeño, orange liqueur, house sour, chili salt, grilled pineapple wedge, pineapple leaf

CHERRY MANHATTAN

rye, Carpano Antica, cherry bitters, angostura bitters, cherry cube

ELDERFLOWER FRENCH 75

gin, elderflower, lemon juice, prosecco, lemon twist

JAPANESE OLD FASHIONED

Suntory whiskey, mandarin orange, honey syrup, Sakura bitters, cherry blossom flower

SIDECAR

Buffalo Trace bourbon, Cointreau, lemon juice

VANILLA BEAN GREYHOUND

vanilla vodka, lime, simple syrup, grapefruit juice, grapefruit round

THE TWISTED WORD

mezcal, chartreuse, elderflower syrup, basil, lemon juice

ESPRESSO MARTINI

vodka, espresso, kahlua, espresso beans

APEROL SPRITZ

prosecco, Aperol, club soda, orange slice



THE RIPPLE MACHINE

turn an ordinary drink into an innovative canvas by printing images and messages on foam

Foam Topped Cocktails

- Fresh egg whites
 - Aquafaba | powdered or from chickpea brine (VG)
- Draft Beer

COCKTAIL AND LIBATION STATIONS

PROSECCO TOWER

create a memorable photo-op, chilled prosecco

BLOODY MARY BAR

premium vodka, local tomato mix, poached shrimp, horseradish, garlic pickles, stuffed queen olives, celery, clam juice, crispy bacon, sweet peppers, jalapeño, hot sauces, lemons, limes, house blend spiced rimmer

INTERNATIONAL CORDIAL STATION

Anisette, B & B, Bailey's Irish Cream, Chambord, Cognac, DiSaronno, Frangelico, Grand Marnier, Sambuca, Cointreau, chocolate cups, coffee, decaffeinated coffee

MARGARITA TIME

all margaritas are based with house sour

TEQUILA | (choose one)
blanco, reposado, anejo

LIQUEURS | (choose one)
triple sec, cointreau, grand marnier

SYRUPS | (choose three)
simple, blackberry, strawberry, watermelon, jalapeño

MIX-INS | (choose four)
lemon, lime, orange, grapefruit, cranberry, pineapple, watermelon *(club soda, included)

RIMS | (choose two)
salt, chili salt, lime salt, citrus-jalapeño salt, sugar, cranberry sugar

MIMOSA AND BELLINI BAR

PROSECCO

orange juice, peach, cranberry, grapefruit
fresh fruit garnish

UPGRADED SELECTIONS

blackberry mint
raspberry lemon
orange creamsicle
tart cherry
apple cider

HYDRATION STATION

Whether you want to keep the party going or survive the morning, keep your guests hydrated with an assortment of beverages! Nutrient enhanced, fortified, energized and flavored waters.





ADIRONDACK EXPERIENCE | A PRIVATE ESTATE | ALBANY INSTITUTE OF HISTORY & ART | ANNE'S WASHINGTON INN | BARN AT LIBERTY FARMS

CANFIELD CASINO | CLERMONT STATE HISTORIC SITE | FARMERS' MUSEUM | FENIMORE ART MUSEUM | FORT TICONDEROGA | GATHER GREENE

GREYWACKE MEADOWS | HAYFIELD | HEARST MEDIA CENTER | HISTORIC BARNS OF NIPMOOSE | HUBBELL HOMESTEAD | LAKE PLACID CLUB | LAKOTA'S FARM

LIBERTY RIDGE FARM | LOCUST HILL BARN | M & D FARM | MEADOW RIDGE ON HUDSON | MUSEUM OF INNOVATION AND SCIENCE | NATIONAL MUSEUM OF RACING

NEW YORK STATE MUSEUM | PALACE THEATRE | PROCTORS | PRUYN HOUSE | SABLEWOOD | SARATOGA AUTOMOBILE MUSEUM | SARATOGA PERFORMING ARTS CENTER

SARATOGA SPRINGS CITY CENTER | SARATOGA STATE PARK | SCHENECTADY ARMORY | SOUTHWOOD | STONEWALL ESTATE | SURREY-WILLIAMSON INN | THE BARN AT LORD HOWE VALLEY

THE CATSKILL POINT | THE EGG | THE HANGER AT 743 | THE MOUNT | THE PROMISE GARDENS | THE RUINS AT SASSAFRAS | THE WHITE HOUSE ON THE LAKE

TOP OF THE WORLD GOLF RESORT | VIEW CENTER FOR THE ARTS | WINDHAM MANOR