



2017 On-Premise Wedding Packages

Each Wedding Package Automatically Includes:

Domestic Draught Beer, House Wines, assorted iced sodas

An Amazing View of the Chemung Valley

Indoor and Outdoor Facilities for Your Wedding from 2 - 300 guests

Private Ceremony Area

Champagne Toast for all your guests

Private Bridal Room prior to your ceremony

Private Reception Area

All Linens Including Standard Length White Linen Tablecloths with your choice of napkin color

Complete Bar Services available for Cash Beverages

Cake Cutting

Coffee Bar including coffee, decaf, and assorted teas

Two complimentary tickets to our "Perfect Wedding" Tasting Event

On-site Event Planner and Coordinator

Assistance with setting of the room including centerpieces, favors, & place cards

Hill Top Inn Restaurant, Banquets, & Catering

Finger Lakes Buffet Package

A Stylish Beginning for your Cocktail Hour

Choose one of the following hors d'oeuvres packages

Palette of Dips

Spinach and Artichoke Dip
Buffalo Chicken Fromage Fondue
Bruschetta

Simply Stated

Local Cheeses and Breads
Locally Grown Vegetables w/dip
Fresh Fruit Display, amaretto dip

Flatbread Station

(Gluten Free available upon request)
Margherita
Chicken and Mushroom
Roasted Artichoke and Spinach

A Lovely Buffet for your Meal that might include

Carved Sirloin of Beef
Spinach and Artichoke Chicken
Baked Ziti Italiano
Potatoes au gratin
Fresh Local Vegetable Medley
Baby Spinach with Feta and Strawberries
Quinoa Salad with Dried Fruits and Nuts
Assorted Breads and Rolls

2017 Pricing

First 100 Guests 7,949.97

Additional Adult Guests 49.98

Children 5-11 24.99

Additional Buffet Options May Include:

Carved Prime Rib (4.99/guest)
Carved Tenderloin (9.99/guest)
Carved Baked Ham
Carved Roasted Turkey
Apricot Chicken
Chicken Parmesan
Chicken Française
Chicken Marsala
Grilled Chicken Breast

Mashed Potatoes
Garlic Mashed Potatoes
Roasted Red Potatoes w/parsley
Cheesy Fettuccine Alfredo
Salt Potatoes
Garden Salad
Caesar Salad
Fresh Melon Fruit Salad
Pasta Salad

Please add 19.89% Event Administration Fee to all Hill Top Inn pricing.

8% NYS Sales tax will be added to all charges.

Hill Top Inn Restaurant, Banquets, & Catering

Mark Twain Wedding Package

A Stylish Beginning for your Cocktail Hour

Choose one of the following hors d'oeuvres packages

Roving Appetizers

Chilled Cocktail Shrimp
Pear & Gorgonzola Canapé
Bruschetta on toasted baguette

Simply Stated

Local Cheeses and Breads
Locally Grown Vegetables w/dip
Fresh Fruit Display, amaretto dip

Fondue Kaleidoscope

Fresh Local Vegetables and Fresh
Baked Breads served with our four
cheese fondue

A Lovely Plated Meal that might include

Choose two entrees to be included on each plate

Sliced Prime Rib
Flash baked Salmon
Sun-Dried Tomato and Pesto Chicken
Chicken Cordon Bleu en crouete
Stuffed Whitefish draped with a lemon beurre-
blanc

Ricotta Stuffed Ravioli w/garlic spinach cream
Eggplant Rolotini
6 oz Sirloin Steak
Shrimp Scampi
Beef Wellington (add 4.99)

With your choice of:

Garlic and Herb Mashed Potatoes
Roasted Red Potatoes and Parsley
Polenta

Cheese Risotto
Confetti Rice
Duchess Potatoes

and

Fresh Local Vegetable
Plated Garden Salad
Fresh Baked Dinner Roll & Butter

Served Coffee

Including Coffee, Tea, Decaf

2017 Pricing

First 100 Guests 8,986.34

Additional Adult Guests 59.88

Children 5-11 29.79

Please add 19.89% Event Administration Fee to Hill Top Inn Pricing.
8% NYS Sales tax will be added to all charges.

Hill Top Inn Restaurant, Banquets, & Catering

Penn Station Wedding Package

Begin with....

Sushi Bar

Assorted Maki Rolls
Tuna Tataki
Sushi Rice
Fresh Ginger
Wasabi

Charcuterie Board

Cured Meats
Local Select Cheeses
Olives
Fresh Baked Breads
Grapes

or

And either...

Palette of Dips

Spinach and Artichoke Dip
Buffalo Chicken Fromage Fondue
Bruschetta

Simply Stated

Local Cheeses and Breads
Locally Grown Vegetables w/dip
Fresh Fruit Display, amaretto dip

Followed by...

A Hot Carving Station

Select One - Sirloin of Beef, Roasted Turkey Breast, Roasted Pork Loin

And One of the following...

Risotto Station

Mushroom and Parmesan
Risotto
Chardonnay and Parmesan

Pasta Bar

Linguini and Gluten Free Pasta
Sautéed with olive oil, garlic,
and fresh herbs. Local
vegetable and cheese toppings
available station-side for guest
add-on.

Mashed Potato Martini Bar

Yukon Gold Potatoes served in
martini glasses. Guests select
from eight different toppings.

With...

A Colorful Salad Station including two of the following salads:

Local Greens tossed with fresh cucumbers,
tomatoes and a garlic-balsamic vinaigrette.

Baby Spinach with Strawberries and Feta, raspberry
poppy-seed dressing.

Caesar Salad

Asian Vegetable Salad with a Thai Peanut Dressing

Quinoa Salad with Dried Fruits and Nuts

2017 Pricing

First 100 Guests 8,994.31

Additional Adult Guests 59.94

Children 5-11 29.89

Please add 19.89% Event Administration Fee to Hill Top Inn Pricing.
8% NYS Sales tax will be added to all charges.

A Few Additional Hors D'oeuvres Options

Sushi Bar
Crab Rangoons
Vidalia Pinwheels
Miniature Quiches
Vegetable Samosas w/Chutneys
Korean BBQ Lettuce Wrap

Meatballs
(Italian, Swedish, Sweet & Sour)
Bacon Wrapped Scallops
Sea Devil Shrimp
Sliced Pear & Gorgonzola Canapé on Rye
Miniature Reubens

Some of our Specialty Stations Include

Salad Library (Choose 3)

Caesar, Cosmo, Margarita, Spinach with feta and strawberries, Fruit, Asian Vegetable, and more.

Caesar Salad Station

Grilled Chicken, Grilled Salmon, Pepper Grilled Tuna, Croutons, Parmesan, Tomatoes, Radishes

Macaroni & Cheese Bar

Two Styles - A chef-manned station with eight cool macaroni and cheese mixers.
Also available with three amazing homemade selections prepared by our chefs.

Sweet Potato Bar

Sweet Potatoes with honey, pecans, brown sugar, cinnamon, coconut, marshmallow cream, & butter.

Risotto Station

Wild Mushroom, Seafood, and more.

Mashed Potato Martini Bar

Mashed Potatoes served in Martini Glasses with eight different toppings.

Carving Station

Anything we can carve, we will. Steamships of beef, Pig Roasts, Pork Loin, Turkey, Ham, USDA Prime Sirloin, Prime Rib, Tenderloin

Salmon Station

Piccata, Salmon Cannelloni, Dill Mustard, and more.

Pasta Bar

Traditional – Marinara & Alfredo Sauces with three different pastas

Infinite Possibilities Pasta Bar – shrimp, grilled chicken, cheddar, broccoli, mushrooms, onions, parmesan, & more!

Asian Station

A Variety of Station Options including Stir Fry, Teriyaki, Fried Rice, and Asian Noodles

Soup & Grilled Cheese Station

Two soups of your choice paired with three different grilled sandwiches.

Late Night Food Stations

Taco Bar, Grilling Station, Sandwich Station, Panini Station, Gourmet Pizza, Chicken Wing Bar.

Popcorn Station

Six of your favorite flavors of both sweet and savory popcorn in an old-fashioned wooden display.

Gourmet Potato Chip Bar

Six of your favorite flavors of both sweet and savory freshly made potato chips in an old-fashioned wooden display.

Caramel Apple Bar

Fresh apples with an assortment of toppings to keep anyone happy.

Ice Cream Kaleidoscope

A fun, make-your-own sundae station with candies, sauces, nuts, & whipped cream.

Chocolate Volcano

Our Famous 36" Chocolate Fountain with 10 different dippers.

Chocolate Brownie and Cheesecake Bar

Cubes of brownies and cheesecake served in wine glasses with assorted toppings.

Cookies & Milk Station

Great for small & big kids. Three different cookies with flavored milks in our towers.

Smoes Station

An old Favorite with Chocolate, Marshmallows, and Graham Crackers

HILL TOP INN

A CHEMUNG COUNTY LANDMARK

Important Package Information and Options

- Wedding packages are based on a four-hour Saturday afternoon or Sunday reception. Additional hours are available at a rate of 250.00 per hour for staffing and non-alcoholic beverages.
- **Friday and Saturday Evening Receptions available with the following opportunities:**
 - **May 15 - Sept 15 Full Restaurant Buyout**
 - Minimum 125 adult guests with full wedding package.
 - Restaurant Buyout fee 2,995.00.
 - Includes Additional Reception hour free - staffing and n/a beverages included.
 - Only two available each year - must be four weeks apart.
 - **May 15 - Sept 15 South Terrace and Terrace Room Reception**
Restaurant Still Open in other areas of facility
 - Full use of Terrace Room and Tent-Covered South Terrace for Ceremony and Reception.
 - No facility fee with start time no earlier than 5:00 pm.
 - Dance music from 9-11 pm.
 - Private Bar on South Terrace included at no charge with at least 75 guests.
 - **March 1 - May 14 and Sept 16 - Nov. 30 - Main Floor of Facility Buyout**
 - Minimum 100 adult guests with full wedding package
 - Includes all terraces, decks, fire-pit, Terrace Room, and Bar on main floor.
 - Partial Restaurant Buyout fee of 1,995.00.
 - Includes Additional Reception hour free - staffing and n/a beverages included.
 - Restaurant Operates in private second floor Skyline Room on a limited basis away from your event.
 - **January and February** (except for Valentine's Day)
 - Restaurant is closed for a la carte dining. You have full facility any time of day with no buyout.
 - Includes Additional Reception hour free - staffing and n/a beverages included.

2017 On Premise Wedding Bar Options

All alcohol must be provided by Hill Top Inn

Your Wedding Bar Package

Domestic Draught Beer
House Wines (8 different selections at the main bar)
Champagne or n/a toast for all
Cash bar for all other alcohol
Assorted Iced Sodas, Lemonade, Iced Tea

Bar Options

(priced per adult guest)

Beer	One Hour	Each Additional Hour
Domestic Bottled Beer	4.99	1.99
Premium Beers	5.99	2.69
Liquor		
Mixed Drinks - Well Brands	4.99	1.99
Level II Call Brands	7.99	2.99
Premium Brands	9.99	3.99
Signature Drinks	3.99-7.99	1.99-3.99
Tiki Bar Frozen Drink Station	7.99	2.99
Wine served with dinner pricing dependent upon wine selection.		

Host Bar by Consumption (Open Bar)

Host is charged for all alcohol on a per drink basis. Host may limit the bar in three ways:

- Selecting specific offerings (such as beer and wine only)
- Limiting the time of the open bar
- Having a pre-set budget for the open bar

Cash Bar

Guests are responsible to purchase their own alcohol. A bartender fee or set-up fee may be required if the event is held outside of normal business hours or a private bar is requested/needed.

Current bar pricing ranges per drink are

Level I Draught Beer	4.00-4.50	House Wines	6.00-9.00
Level II Draught Beer	6.00-6.50	Well Liquor	5.00-5.75
Level I Bottled Beer	4.00-5.00	Call Brands	6.50-7.50
Level II Bottled Beer	5.00-7.50	Premium	7.75 and up
22oz Local Beers	9.99-11.99		

Please add 19.89% event administration fee and 8% sales tax to all charges. Service staff are paid a professional event wage. Gratuities for service staff are at the option of the client and while not expected, are graciously accepted.

2017 On-Premise Bar Service Options

House Wines

Glenora Lake Series Riesling
Hazlitt Red Cat
Cavit Pinot Grigio
Corbett Canyon Chardonnay
Little Penguin Merlot
Little Penguin Cab Sauv
10 Span Pinot Noir
Wyndham Estates Shiraz

Beer

Bottled Beer Level I

Budweiser
Bud Light
Mich Ultra
Mich Ultra Cactus
Miller Lite
Coors Light
Yuengling
Labatt Blue
Labatt Blue Light

Bottled Beer Level II

Sam Adams
Heineken
Blue Moon
Magic Hat #9 Pale Ale
Goose Island Honkers Ale
Goose Island Green Line Pale Ale

Local/Regional

Ithaca Nut Brown Ale
Horseheads Brickyard Red
Horseheads Pumpkin
Southern Tier IPA
Ithaca Green Trail
Three Heads Brewing Two Kind Double IPA
Hazlitt Cider Tree
Iron Flamingo Mocha Coffee Porter

Draught

Guinness
Smithwick's
Bud Light
Labatt Blue

Liquors

(many more not listed including bourbons, single malt scotches, etc.)

Well Brands

Gin
Vodka
Rum
Scotch
Bourbon
Rye
Triple Sec

Level II Call Brands

Canadian Club
Seagram's 7
Absolut Vodka
Beefeater Gin
Old Granddad Bourbon
Dewar's White Label Scotch
Bacardi Rum
Captain Morgan Rum
Tito's Vodka

Premium Brands

Crown Royal
Jack Daniels
Smirnoff Vodka
Tanqueray Gin
Maker's Mark Bourbon
Hendrick's Gin
Glenlivet 12 yr Scotch
Grey Goose

Featured Beverage Options

Fruit and Herb Infused Water Bar

Summer Flavored Tea and Lemonade Station

Autumn Hot and Cold Cider Station

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