



Weddings

by THE STRATHALLAN



STRATHALLAN
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



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.

FOR INSPIRATION, FOLLOW US ON INSTAGRAM AT @STRATH_WEDDINGS

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



STRATHALLAN
A DOUBLETREE BY HILTON



Wedding Offerings

Strathallan Wedding Packages Include:

- Culinary Tasting Event
- Sparkling Wine Toast
- Signature Cocktails
- Three Hours of Open Call Brand Spirits
- Enhanced Coffee Station
- Three Hand-Passed Hors D'oeuvres
- Cake Cutting
- White Floor-Length Table Linens
- Linen Napkins
- Standard Banquet Chairs
- Strathallan Classic Centerpieces
- Suite on Wedding Night with Custom Engraved Charcuterie Board for 2
- 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.

HAND PASSED HORS D'OEUVRES SELECTIONS

COLD SELECTIONS

Goat Cheese Tartlets (V) Whipped Goat Cheese, Toasted Almonds, Caramelized Onion, Truffle Honey, Chive

Bruschetta Crostini (V) Whipped Ricotta, Tomato, Basil. Aged Balsamic

Caprese Skewers (V/GF) Ciliegine Mozzarella, Grape Tomatoes, Pesto, Aged Balsamic

Tenderloin Crostini Bleu Cheese, Horseradish Crème Fraîche

Ahi Tuna Wontons Thai Chili, Sesame Seed, Pickled Vegetables

Beet Bruschetta (V) Strawberry, Lemon Ricotta, Crostini

Smoked Salmon Carpaccio Rice Crisp, Spicy Tzatziki, Pickled Red Onion

Mediterranean Cucumber (V/GF) Feta Cheese, Peppronchini, Tomato, Herb Oil

Beet Tartare (V) Goat Cheese, Balsamic Glaze on a Crostini \$4

Shrimp Cocktail (GF) Cocktail Sauce ++

Snow Crab Claws (GF) Remoulade ++

Mini Lobster Rolls Lobster Salad, Buttered New England Style Roll ++

GF - Gluten Free | VE - Vegan | V - Vegetarian

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HAND PASSED HORS D'OEUVRES SELECTIONS

HOT SELECTIONS

Crispy Asian Spring Rolls (VE) Citrus Soy, Vegetables, Ponzu

Stuffed Artichokes (V) Three Cheese, Herb Aioli

Chicken Lemongrass Pot Stickers Citrus Soy Sauce, Scallions

Mini Meatballs Pork, Beef, Veal, Spicy Blush Sauce, Parmesan

Moroccan Chicken Skewer Za'atar Spiced, Curried Aioli

Smoked Gouda Arancini (V) Spicy Tomato Ragu, Parmesan

Crispy Shrimp Bang Bang Sauce, Cilantro, Sesame Seed

Crispy Tofu (VE) Spicy Ponzu Sauce, Shredded Cabbage

Bacon Wrapped Scallops (GF) Black Garlic Molasses

Beef Tenderloin Kabobs (GF) Peppers, Onions, Chimichurri

Asian Chicken Skewer (GF) Peanut Sauce

Portabella Satay (VE/GF) Sweet Chili Lime Glaze

Buffalo Chicken Slider Bleu Cheese, Buffalo Sauce

Maryland Crab Cakes Curried Remoulade ++

Lamb Lollipops (GF) Mint Chimichurri ++

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COCKTAIL HOUR

DISPLAY ENHANCEMENTS

NOT TO BE SUBSTITUTED FOR PACKAGE-INCLUDED HORS D'OEUVRES

SLICED FRUIT & BERRIES

CRUDITÉ

Chef's Choice Seasonal Vegetables Including Carrots, Cauliflower, Broccoli, Celery, Radish, Olives, House-Made Hummus, Creamy Ranch

ANTIPASTO

Assortment of Italian Meats & Cheeses

Presented with Pickled & Marinated Vegetables, Blue Cheese Stuffed Dates, Assorted Olives, & Crostini

CHEF'S CHEESE BOARD

Chef's Selection of Local & Hand-Crafted Cheese

Accompanied by Fresh Fruit, Marcona Almonds, Sliced Baguettes & Assorted Crackers

CHEF'S CHARCUTERIE BOARD

Cured Meats Accompanied by a Selection of Pickled Vegetables, Olives and Mustard, Sliced Baguettes & Assorted Crackers

CHEF'S CHEESE & CHARCUTERIE BOARD

Meats & Cheeses Assortment of Both Selections

SHELLFISH/RAW BAR (MARKET PRICE)

Clams on ½ Shell / Jumbo Shrimp / Oysters on ½ Shell
Colossal Shrimp / Lobster Claw & Tails / Crab Legs & Claws

INCLUDES ASSORTED ACCOUTREMENTS

CUSTOM ICE CARVINGS AVAILABLE

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STRATHALLAN
A DOUBLETREE BY HILTON

Wedding Packages



PARK AVE WEDDING PACKAGE

SERVED DINNER • TWO-COURSE

INCLUDES FRESH BAKED ROLLS & BUTTER
ENHANCED COFFEE STATION & NON-ALCOHOLIC BEVERAGES

\$135 PER PERSON

COURSE ONE - SALADS

Choose 1

Petit Mixed Greens (GF/VE)

Shaved Market Vegetables, Red Wine Vinaigrette

Baby Romaine Lettuce (V)

Sourdough Croutons, Shaved Parmesan,
Creamy Parmesan Peppercorn Dressing

Iceberg Wedge (GF)

Balsamic Glazed Onions, Grape Tomatoes, Bacon Lardons,
Buttermilk Gorgonzola Dressing

Beet & Goat Cheese Salad (V)

Crumbled Chevre, Beets, Toasted Almonds,
Pomegranate Balsamic

Tomato & Buratta (V/GF)

Buratta, Ricotta Salata, Basil Pesto, Grape Tomatoes,
Balsamic Glaze ++

Winter Greens (V/GF)

Arugula, Frisee, Watercress, Crispy Goat Cheese,
Candied Almonds, Dried Cherries, Sherry Vinaigrette ++

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PARK AVE WEDDING PACKAGE CONT.

COURSE TWO - ENTRÉES

Choose a total of 3 Entrées
Choose 1 Starch & 1 Vegetable for all Protein
(Vegetarian selections on next page)

Crispy New York State Duck

Apricot & Orange Jus

Garlic & Prosciutto Crusted Airline Chicken

Mushroom Madeira Sauce

Tomahawk Pork Chop

Apple & Cranberry Chutney

Herb Roasted Airline Chicken

Sherry Tomato Cream Sauce

Crab Crusted Chilean Sea Bass

Fennel & Tomato Cream Sauce

Atlantic Salmon En Persillade

Sherry, Fennel & Tomato Cream Sauce

Char Grilled Double Lamb Chops

Mint Chimichurri ++

C.A.B Beef

Bordelaise Sauce

6 oz Filet or 14 oz NY Strip

8oz Filet ++

16oz NY Strip ++

16oz Prime Rib ++

16oz Ribeye ++

18oz 21-Day Dry-Aged Delmonico MP

3 Week Lead Time May Be Required

Vegetables

Roasted Broccolini

Seasonal Vegetable Medley

Roasted Baby Carrots Honey Glaze

Grilled Asparagus

Crispy Brussels Sprouts Honey & Lime

Starch

Whipped Potatoes

Herb Roasted Fingerlings

Marble Potatoes

Mini Baked Potatoes

Herbed Rice Pilaf

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PARK AVE WEDDING PACKAGE CONT.

COMPOSED VEGETARIAN ENTRÉES

Does not count as selection if under 5 ordered
If included as an Additional Entrée Selections ++

Farro Risotto (GF)

Seasonal Vegetables

Truffle & Three Cheese Sachetti Pasta (V)

Wild Mushrooms, Sun-Dried Tomatoes, Asparagus,
Parmesan Truffle Cream Sauce

Roasted Vegetable Ratatouille (VE/GF)

Toasted Gluten-Free Bread Crumbs,
Braised San Marzano Tomato Sauce

Gnocchi (VE/GF)

Plant-Based Chorizo, Spinach,
Spicy Arrabiata

Curried Cauliflower Steak (VE/GF)

Za'atar, Pine Nut Chimichurri

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STRATHALLAN WEDDING PACKAGE

SERVED DINNER · THREE-COURSE

INCLUDES FRESHLY-BAKED ROLLS & BUTTER
ENHANCED COFFEE STATION & NON-ALCOHOLIC BEVERAGES

COURSE ONE - SALADS

Choose 1

Petit Mixed Greens (GF/VE)

Shaved Market Vegetables, Red Wine Vinaigrette

Baby Romaine Lettuce (V)

Sourdough Croutons, Shaved Parmesan,
Creamy Parmesan Peppercorn Dressing

Iceberg Wedge (GF)

Balsamic Glazed Onions, Grape Tomatoes, Bacon Lardons,
Buttermilk Gorgonzola Dressing

Beet & Goat Cheese Salad (V)

Crumbled Chevre, Beets, Toasted Almonds,
Pomegranate Balsamic

Tomato & Burrata (V/GF)

Burrata, Ricotta Salata, Basil Pesto, Grape Tomatoes,
Balsamic Glaze

Winter Greens (V/GF)

Arugula, Frisee, Watercress, Crispy Goat Cheese,
Candied Almonds, Dried Cherries, Sherry Vinaigrette

GF - Gluten Free | VE - Vegan | V - Vegetarian

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STRATHALLAN PACKAGE CONT.

COURSE TWO - STARTER

Choose 1

Seared Sea Scallops (GF)

Sweet Corn Succotash, Brown Butter

Jumbo Lump Maryland Crab Cake

Curry Remoulade, Citrus Green Salad, Herb Oil

Char Grilled Colossal Shrimp (GF)

Garlic & Chile Marinated, Poblano Salsa

Maine Lobster Risotto

Roasted Tomato, Lemon Tarragon Crema

Gnocchi (V/GF)

Plant-Based Chorizo, Spinach, Spicy Arrabiata

Rigatoni

Bolognese, Basil, Parmesan

Roasted Vegetable Ratatouille (VE/GF)

Toasted Gluten Free Bread Crumbs,
Braised San Marzano Tomato Sauce

All Dietary Restrictions Will Be Served Chef's Choice Starter

GF - Gluten Free | VE - Vegan | V - Vegetarian

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STRATHALLAN PACKAGE CONT.

COURSE THREE - ENTRÉES

Choose a total of 3 Entrées

Additional Entrée ++

Choose 1 Starch & 1 Vegetable for all Entrées
(Vegetarian selections on next page)

Crispy New York State Duck

Apricot & Orange Jus

Garlic & Prosciutto Crusted Airline Chicken

Mushroom Madeira Sauce

Tomahawk Pork Chop

Apple & Cranberry Chutney

Herb Roasted Airline Chicken

Sherry Tomato Cream Sauce

Crab Crusted Chilean Sea Bass

Fennel & Tomato Cream Sauce

Atlantic Salmon En Persillade

Sherry, Fennel & Tomato Cream Sauce

Char Grilled Double Lamb Chops

Mint Chimichurri ++

C.A.B Beef

Bordelaise Sauce

8oz Filet or 14oz NY Strip

16oz NY Strip ++

16oz Prime Rib ++

16oz Ribeye ++

18oz 21-Day Dry-Aged Delmonico MP

3 Week Lead Time May Be Required

Vegetables

Roasted Broccolini

Seasonal Vegetable Medley

Roasted Baby Carrots Honey Glaze

Grilled Asparagus

Crispy Brussels Sprouts Honey & Lime

Starch

Whipped Potatoes

Herb Roasted Fingerlings

Marble Potatoes

Mini Baked Potatoes

Herbed Rice Pilaf

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STRATHALLAN PACKAGE CONT.

VEGETARIAN ENTRÉES

Does Not Count as Selection if Under 5 Ordered
If included as an Additional Entrée Selections ++

Farro Risotto (GF)

Seasonal Vegetables

Truffle & Three Cheese Sacchetti Pasta (V)

Wild Mushrooms, Sun-Dried Tomatoes, Asparagus,
Parmesan Truffle Cream Sauce

Roasted Vegetable Ratatouille (VE/GF)

Toasted Gluten Free Bread Crumbs,
Braised San Marzano Tomato Sauce

Gnocchi (VE/GF)

Plant-Based Chorizo, Spinach,
Spicy Arrabiata

Curried Cauliflower Steak (VE/GF)

Za'atar, Pine Nut Chimichurri

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EAST AVE DISPLAY PACKAGE

STATIONS · MAX 130 GUESTS

INCLUDES ENHANCED COFFEE STATION
& NON-ALCOHOLIC BEVERAGES

SERVED WITH ROLLS AND WHIPPED BUTTER

One Additional Hand Passed Appetizer

SALAD BAR

Choose 2

Caesar

Romaine Hearts

Caesar Dressing & Red Wine Vinaigrette

Parmesan, Garlic Croutons, Red Onion, Bacon Bits, Grape Tomatoes

Market Salad

Mixed Greens

Balsamic Vinaigrette & Creamy Ranch Dressing

Red Onions, Croutons, Crumbled Bleu Cheese, Carrots, Tomatoes, Cucumbers

Mediterranean

Mixed Greens

Red Wine Roasted Garlic Vinaigrette & Buttermilk Gorgonzola Dressing

Feta Cheese, Marinated Artichokes, Roasted Red Peppers, Olives, Pepperoncini

South Western

Iceberg

Avocado Ranch & Chipotle Vinaigrette

Black Beans, Bell Peppers, Jalapenos, Colby Jack Cheese, Roasted Corn Salsa

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EAST AVE DISPLAY PACKAGE CONT.

PASTA STATION / POTATO STATION / VEGETABLE STATION
PICK ANY TWO

PASTA STATION

1 Chef Attendant per 50 guests included

CHEF-ATTENDED CHOOSE-YOUR-OWN STATION

Choose 2: Cavatelli, Spaghetti, Rigatoni, Cheese Sacchetti

Choose 2: Vodka Sauce, Marinara, Basil Pesto,
Parmesan Truffle Cream

Choose 2: Chicken, Sausage, Meatballs, Shrimp ++, Steak ++

Toppings: Peppers, Onions, Mushrooms, Spinach, Parmesan, Peas, Tomatoes, Basil

OR

COMPOSED STATIONS - CHOOSE 2

Cavatelli Bolognese

Cheese Ravioli (V) Marinara with Fresh Basil

Spaghetti Basil Pesto with Rock Shrimp

Mezze Rigatoni Fra Diavolo, Spicy Italian Sausage

Truffle & Cheese Sacchetti (V) Wild Mushrooms, Sun-Dried Tomatoes, Asparagus,
Parmesan Truffle Cream Sauce

Radiatore Pecorino Cream, Peas, Prosciutto, Grilled Chicken Breast

Butternut Squash Ravioli (V) Sage Cream Sauce

Gluten Free Options Available Upon Request

POTATO STATION

Baked Potato, French Fries & Whipped

Toppings: Crispy Bacon, Caramelized Onion, Broccoli Florets, Sour Cream,
Aged Cheddar, Brown Gravy, Butter
Chili ++

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EAST AVE DISPLAY PACKAGE CONT.

VEGETABLE STATION

Choose 2

- Utica Greens & Beans** Bread Crumbs
- Broccolini** Garlic & Olive Oil
- Asparagus** Butter, Tarragon & Shallots
- Roasted Heirloom Carrots** Honey Glazed
- Seasonal Vegetable Medley**
- Crispy Brussels Sprouts** Honey & Lime

CARVING STATION

Choose 2

1 Chef attendant per 50 guests included

- Pan Seared Beef Tenderloin** Bordelaise Sauce & Horseradish Crema
- Prime Rib** Demi-Glace & Horseradish Crema
- New York Strip** Brandy Peppercorn Sauce & Horseradish Crema
- Herb Crusted Roulade** Rosemary Au Jus
- Fennel & Herb Pork Loin** Sage Chimichurri
- Roasted Turkey Breast** Turkey Gravy, Cranberry Compote
- Maple Glazed Ham** Stone Ground Mustard
- Frenched Herb Lamb Rack** Tzatziki Sauce ++

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LATE NIGHT FOOD OPTIONS

Stations · Last food service 10:30pm · All priced per person 25 person min
Late-night food available to-go style for ++

STRATH PLATE STATION

Zweigles Hot Dogs, Hamburgers & Cheeseburgers, Onion, Mac Salad, Home Fries,
Meat Sauce Served with Rolls

POUTINE

Waffle Fries & Straight Cut Fries
Cheese Curds, Cheddar Cheese, Brown Gravy

PIZZA

Cheese

Red Sauce & Mozzarella Cheese

Pepperoni

Red Sauce, Pepperoni & Mozzarella Cheese

Meat Trio

Red Sauce, Spicy Italian Sausage, Pepperoni, Ham, & Mozzarella Cheese

White Garden Veggie

Garlic, Olive Oil, Onions, Mushrooms, Sweet Peppers,
Cherry Peppers & Mozzarella Cheese

Buffalo Chicken

Breaded Chicken, Wing Sauce, Bleu Cheese

Sheet Pizza

serves 15ppl

Cauliflower Crust

12" Serves 2-4ppl

CHICKEN WINGS / PER DOZEN

CAULIFLOWER WINGS / PER DOZEN

Buffalo Mild / Buffalo Hot / BBQ / Garlic Parmesan
served with celery and bleu cheese
minimum 2 dozen wings per sauce

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LATE NIGHT FOOD OPTIONS

CONT.

TEX MEX STATION

Toppings: Pico De Gallo, Spicy Tomato Salsa, Black Olives, Shredded Lettuce, Grated Jack Cheese, Guacamole, Salsa Verde & Sour Cream

Choose 2

Chicken Breast, Carnitas,
Carne Asada ++, Shrimp ++

Cajun Corn
Mexican Style Rice
Flour & White Corn Tortillas & Chips

SLIDER STATION

Served On Rolls

Choose 2

Burger

Bacon, Provolone, Red Onion, Garlic Aioli

Impossible Burger

Avocado Aioli, Sliced Tomato

Crab Cake

Remoulade, Shredded Lettuce

Nashville Chicken

Dill Pickles, Nashville Hot Sauce

Falafel (V)

Tzatziki Sauce, Pickled Red Onion

Pulled Pork

Carolina Gold BBQ and Coleslaw

French Fries

Additional Slider Selection ++

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A LA CARTE PREMIUM DESSERTS

PRICED PER DOZEN

Assorted Mini Cupcakes

Berry Tarts

TBD Flourless Chocolate Torte Dark Chocolate Ganache

Cheesecake Bites Assorted Flavors

White & Dark Chocolate Mousse Cups (GF)

Assorted Pastries Cannoli, Cream Puff & Eclair

Assorted Cookies

Assorted Brownies

Assorted Macaroons

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BAR OFFERINGS

BEER

Choose 4 with Call & Premium / Choose 5 with Ultra

Domestic

Labatt - Labatt Blue Light - Michelob Ultra - Brooklyn Lager - Brooklyn Seasonal - Budweiser - Bud Light

Imported

Guinness - Corona - Stella Artois - Heineken

Local

3 Heads The Kind IPA - Big Ditch Hayburner Hazy IPA - Genesee - Genesee Light - Blue Barn Cider

Hard Seltzers

House Selected Flavors

(Only Available with Ultra Brands)

WINE

Choose 4 with Call & Premium / Choose 5 with Ultra

Sparkling

Lamberti Prosecco

Rose

Vignobles Gueissard

White

M. Dean Chardonnay - Yalumba Unoaked Chardonnay
Santi Pinot Grigio - XYZ Sauvignon Blanc

Red

Cycles Gladiator Cabernet Sauvignon - Kateyln Vineyards Merlot
Terrazas de los Andes Malbec - Chatea Nicolas Pinot Noir

SPIRITS

Call Brands

Sobieski - Seagrams Gin - Cruzan White Rum - Lunazul Tequila
Evan Williams Bourbon - Old Overholt Rye - J&B Scotch

Premium Brands

Tito's Vodka - Beefeater Gin - Bacardi Rum - Pueblo Viejo Blanco Tequila
Jim Beam Bourbon - Seagram's VO Whiskey - Redemption Rye - Dewar's Scotch

Ultra Brands

Belvedere Vodka - Bombay Sapphire Gin - Bacardi Rum - Captain Morgan Spiced Rum
Pueblo Viejo Blanco & Reposado Tequila - Woodford Reserve Bourbon - Jack Daniels Whiskey - Johnnie
Walker Black Scotch

PRICES & BRANDS ARE SUBJECT TO CHANGE

We require exact guaranteed counts 7 days in advance. All quoted prices are subject to a 23% administrative fee and 8% NYS Sales Tax (not considered part of F+B minimum). All prices and item availability are subject to change without notice.

WEDDING PACKAGE BAR ENHANCEMENTS

OPEN BAR CALL BRANDS

Call Spirits
4 Beers * 4 Wines
Each additional hour ++

UPGRADE TO PREMIUM BRANDS

3 HOURS
Premium Spirits
4 Beers * 4 Wines
Each additional hour ++

UPGRADE TO ULTRA BRANDS

3 HOURS
Ultra Spirits
5 Beers * 5 Wines
Each additional hour ++

Hattie's Packages

Call - Domestic Bottle Beer, Well Spirits, House Wines - 3 hours or ++

Premium - All Beer, Spirits under \$16, Wine excluding Prisoner - 3 hours or ++

Ultra - All Beer, Spirits under \$20, All Wine, Signature Cocktails - 3 hours or ++

All events utilizing Hattie's bar **must** select from these packages.

Brands Subject to Seasonal Hattie's Menu Selections. Satellite Bars Will be Wedding Menu Selections

HOST BAR / CASH BAR

BARTENDER FEE REQUIRED (1 PER 50 GUESTS)

Call Brand Cocktails

Premium Brand Cocktails

Ultra Brand Cocktails

Domestic | Imported Beers

Wines

Bottled Water / Sodas / Juices

Hattie's Products on Consumption Based on Availability

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WEDDING PACKAGE BAR ENHANCEMENTS

WINE SERVICE DURING DINNER

Choose 1 white and 1 red from your bar selections
per bottle during dinner

or

Coordinate with your event coordinator to customize wine service
with our in-house sommelier

UPGRADE SPARKLING WINE TOAST TO:

Finger Lakes Sparkling Wine ++

Champagne ++

SIGNATURE COCKTAILS

all packages include 2 signature cocktails

Tequila Char

tequila · grapefruit juice
lime juice · jalapeno simple syrup

Strath & Stormy

rum · simple syrup
lime juice · ginger beer

The Strath 75

gin, lemon, prosecco

Century Club Speakeasy

bourbon · lemon juice
honey simple syrup

Hattie's Sunrise

vodka · orange juice · grenadine

City View Sunset

gin · blue curacao · lemon · honey

Downtown Marg

blanco tequila · triple sec ·
lime juice choice of flavor
mango · peach · raspberry

East Ave Buzzing

vodka, arabica coffee cold brew,
cacao, simple syrup

SPECIAL PRODUCT REQUESTS

Cocktails or product requests outside of what is listed can be arranged
by our beverage director and are subject to a stocking fee and
commitment to buy all the product requested at standard pricing

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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.

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 administrative charge is for administration of the banquet, special function, or package deal, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.

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 or greater 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

Five 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.



STRATHALLAN
A DOUBLETREE BY HILTON

EVENT TIMING

To ensure food quality & safety, buffet pricing is based on a maximum of 2 hours. Extended hours of service will result in additional charges. Event Space is available to guests for a maximum of 30 minutes after the contracted end time. Additional charges may incur if space occupied beyond 30 minutes

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 Avenue
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.

VENDOR MEALS

Meals for vendors are \$50 per plate and do not include a Starter or Appetizer, Bar, or Beef selections.

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.

Classic Centerpieces include 1ea: mirror, vase, floating candle and 3 votives

Included Floor Linens are white, additional colors available starting at \$35 per table

Included Napkin colors are available to view from your salesperson, specialty napkins available starting at \$2 per person

