

# “Celebrations”

**Event and Reception Hall at the  
Horseheads Elks Lodge B.P.O.E. #2297**

## **Wedding Planner**

Bride \_\_\_\_\_ Groom \_\_\_\_\_

Date of Event \_\_\_/\_\_\_/\_\_\_\_\_ Guest Count \_\_\_\_\_

## **Ceremony**

Location \_\_\_\_\_ Time \_\_\_\_:\_\_\_\_

## **Reception**

Estimated Time(s) of arrival for:

Guests \_\_\_\_:\_\_\_\_ Wedding Party \_\_\_\_:\_\_\_\_

Contact Name \_\_\_\_\_ Phone \_\_\_\_\_

\*Note: The above planner is designed to give us a general idea of your reception plans. We are aware changes may need to be made.

# “Celebrations” Wedding Menus

## **“The Classic Package”**

- 5 Hours in our private reception room(s).
- Color coordinated perimeter lighting is available to match 1 or multiple wedding colors.
- Photo presentations are available on our 55 and 70 inch TVs on the buildings perimeter. (\*Requires only a flash-drive.)
- Includes all table linens color and napkins color
- Includes Coffee, Tea, Fruit Punch and an Ice Water table.

\*Regular and decaf coffee, non-alcoholic punch\*

## **Hors d’oeuvres**

### **(Choice of 3)**

- Assorted displays of cheese, crackers and pepperoni
- Assorted vegetable array with choice of dipping sauce
- Cocktail meatballs served hot and available in marinara, sweet and sour, barbeque or a homemade Swedish sauce
- Assorted pizza (choice of 2) available in regular cheese and red sauce, cheesy garlic, vegetable medley or bruschetta
- Smoked cocktail weenies in sweet and sour or zesty BBQ
- Creamy spinach and artichoke dip with scooping chips
- Hot pepper jelly and cream cheese with assorted crackers

- Toasted cheesy garlic bread strips

**Choice of 3 Hors d'oeuvres:**

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**Dinner Entrees**  
**(Choice of 5 total)**

\*Includes fruit bowl, tossed salad greens and rolls and butter.

**Choice of Potato (1):**

- Roasted Red Potatoes
- Smashed Potatoes
- Garlic Smashed Potatoes
- Au Gratin Potatoes
- Baked Potatoes w/ Sour Cream

**Choice of Pasta (1):**

- Baked Ziti with Marinara and melted Mozzarella cheese
- Pasta Primavera (assorted vegetables, white sauce, penne)
- Penne Pasta baked with Garlic, Olive Oil and Romano cheese

### **Choice of Vegetable (1):**

- Whole Green Beans (Almondine is optional)
- Assorted Vegetable Blends
- Glazed Carrots
- Other vegetable options are available by request\*

### **Choice of Potato, Pasta and Vegetable:**

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### **Dinner Entrees Continued**

- Roast Beef Au Jus
- Chicken Scampi
- Chicken Marsala (mushrooms optional)
- Stuffed Chicken Breast with Sage Dressing
- Chicken Picata
- Baked Marinated Chicken Breast
- Roast Pork Loin with Sage Dressing
- Roast Pork Loin with Orange Currant Sauce

- Baked Ham with Pineapple
- Baked Haddock in Lemon and Wine sauce

**Choice of 2 remaining Dinner Entrees:**

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**Dessert:** Cake cutting and serving is available by request and at no additional charge.

**Total price: \$29.95 Per Person**

**Plus 20% Administration charge + 8% NYS sales tax**

*We look forward to making your special day even more memorable!!*

Please indicate to us if you will be having any of the following items:

- |                                 |                |
|---------------------------------|----------------|
| ➤ Bouquet:                      | Yes___ No_____ |
| ➤ Garter:                       | Yes___ No_____ |
| ➤ Guestbook + pen:              | Yes___ No_____ |
| ➤ Place Cards:                  | Yes___ No_____ |
| ➤ Cardbox, Card Cage or Basket: | Yes___ No_____ |

