



*W*EDDINGS  
*by*  
TURNING STONE

*Turning Stone*  
RESORT | CASINO





*E*VERYTHING YOU EVER DREAMED.  
MORE THAN YOU IMAGINED.

*Weddings at Turning Stone Resort are uniquely designed, exquisitely presented, and romantically memorable. Our award-winning Resort is the perfect place for your special day. Our Wedding Team will help you create a memorable occasion with luxurious accommodations, fine cuisine, and impeccable service, all in one spectacular location.*









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*Relax*





# WEDDING PACKAGE OVERVIEW

Thank you for considering Turning Stone Resort Casino for your wedding day arrangements. Relax and let us take care of all the details. From small intimate gatherings to grand scale events, we have a variety of private rooms that will accommodate your special event. Our Wedding Team will work closely with you to organize all aspects of your event here including vow ceremony, rehearsal, wedding day and post-wedding meals, valet limousine service, hotel rooms, spa appointments, golf arrangements and more! Turning Stone has a wide array of resources to help you create a custom-made event at our beautiful Resort assuring a lifetime of cherished memories.

*All of our wedding packages include the following:*

## COMPLIMENTARY:

- ✦ Accommodations for the wedding couple the night of their reception
- ✦ Use of our private rooms for your reception
- ✦ Dance floor
- ✦ Floor length linens with overlay and napkins in white or ivory (for round tables only)
- ✦ Glass votive holders for your centerpieces
- ✦ Use of the Resort areas for photos based on availability

## FULL SERVICE:

- ✦ Our Wedding Team will assist you from initial planning to time of departure
- ✦ Pastry Shop to assist with your wedding cake design, pastries, etc.

## ACCESS TO:

- ✦ Linens, chair covers, chiavari chairs
- ✦ A wide variety of entertainment options before and after the reception
- ✦ Specialty transportation by Turning Stone Resort Casino

## DISCOUNTED:

- ✦ Room rates for guests
- ✦ Golf packages
- ✦ Spa packages
- ✦ Rehearsal dinners
- ✦ Farewell brunches



# PLATED DINNER PACKAGES

## ALL PLATED DINNER PACKAGES INCLUDE:

- \* Arrival Reception Station of Artisanal Meats and Cheeses, Marinated Olives, Sweet and Hot Peppers, Vegetable Crudités with Hummus and Ranch, Seasonal Fruit and Berries, Baguettes and Crackers
- \* Butler Passed Hors D'Oeuvres
- \* Fresh Baked Bread Basket with Butter, Coffee and Tea Service
- \* Wedding Cake (Custom Wedding Cake Upgrades available including consultation with Pastry Team)

### BEAUTIFUL BEGINNINGS PACKAGE

\$104.95 per person

- \* Four Hour Premium Open Bar
- \* Choice of Four Passed Hors D'Oeuvres
- \* Sparkling Wine Toast at Tables
- \* Salad Course and Entrée (Choice of Two Proteins Plus a Vegetarian Option)
- \* Traditional Cake Option (See page 10)

### PERFECT ROMANCE PACKAGE

\$124.95 per person

- \* Five Hour Ultra Open Bar
- \* Butler Passed Sparkling Wine During Cocktail Hour
- \* Choice of Six Passed Hors D'Oeuvres
- \* Sparkling Wine Toast at Tables
- \* Salad Course, Entrée (Choice of Two Proteins Plus a Vegetarian Option)
- \* Premium Cake Option (See page 10)

### BEAUTIFUL BEGINNINGS PASSED HORS D'OEUVRES

(Choice of Four)

- \* Artichoke Croquette
- \* Wild Mushroom Flat Bread with Goat Cheese, Truffle Oil
- \* Sweet Corn Bisque with Bacon and Chive Oil
- \* Golden Quinoa with Dried Cranberries, Sunflower Seeds and Sorrel
- \* Brie and Pear Panini with Raspberry Preserves and Wilted Arugula
- \* Beef and Chicken Satay with Thai Peanut Sauce
- \* Beef and Blue Crostini with Strip Loin, Gorgonzola and Sundried Tomato
- \* Lump Crab Salad on a Cucumber Crostini with Lime Cream and Chive Tips
- \* Portuguese Clams Casino with Chorizo, Peppers, Onions and Cilantro Rice

### PERFECT ROMANCE PASSED HORS D'OEUVRES

(Choice of Six including Beautiful Beginnings options)

- \* Steak au Poivre Skewers with Cognac Sauce
- \* Roasted Garlic Lamb Lollipops with Pesto Aioli
- \* Buffalo Chicken Tacos with Blue Cheese Mousse, with Micro Celery
- \* Duck Confit Tacos with Black Cherry Pico and Micro Sorrel
- \* Serrano Ham Wrapped Shrimp with Patrón Cocktail Sauce
- \* Jonah Crab Claws with Yuzu Aioli
- \* Lobster Ceviche with Citrus Salad
- \* Tuna Crudo with Spicy Lobster, Tobiko, Jalepeño, and Ponzu
- \* Blackened Sea Bass Tacos with Jicama Slaw, Mango Aioli



## SALADS

### BEAUTIFUL BEGINNINGS

- ✦ **CAESAR SALAD** — Red and Green Romaine, Parmesan, House Made Croutons, Caesar Dressing
- ✦ **HEIRLOOM TOMATO SALAD** — Fresh Mozzarella Cheese, Basil Coulis, Extra Virgin Olive Oil, Micro Basil
- ✦ **HOUSE SALAD** — Mesclun, Shaved Radish, Cucumbers, Cherry Heirloom Tomatoes, Italian Dressing

### PERFECT ROMANCE

*(Choice includes Beautiful Beginnings options)*

- ✦ **LOBSTER SALAD** — Frisée, Sorrel, Chive Tips, Candied Walnuts, White Apple Coulis, Green Apple Vinaigrette
- ✦ **DUCK NIÇOISE SALAD** — Haricots Verts, Marble Potatoes, Heirloom Tomato, Egg, Olives, Sauce Verte
- ✦ **SEARED BEEF CARPACCIO SALAD** — Arugula, Sorrel, Shaved Asiago, Watermelon Radish, Cincinnati Radish, Pickled Heirloom Carrots
- ✦ **BABY BEET SALAD** — Petite Mâche, Honey Goat Cheese, Candied Almonds, 10 Year Sherry Vinegar

## ENTRÉES

### BEAUTIFUL BEGINNINGS

- ✦ **BROWN BUTTER SEARED 10 OZ TOP SIRLOIN** — Lemon Asparagus, Marquis Potatoes, Lemon Confit, Cabernet Demi-Glace
- ✦ **BONELESS BEEF SHORT RIB** — Creamy Herb Polenta, Wild Mushrooms, Sautéed Spinach, Mushroom Demi-Glace, Crispy Shallots
- ✦ **PAN SEARED CHICKEN** — Butternut Squash Purée, Sautéed Spinach, Brussels Sprout Petals, Red Wine Gastrique
- ✦ **CHICKEN MILANESE** — Arugula, Shaved Parmesan, Heirloom Cherry Tomatoes, Red Pearl Onion, Seared Lemon Vinaigrette
- ✦ **PAN SEARED SALMON** — Gremolata, Sundried Tomato and White Bean Cassoulet, Wilted Arugula
- ✦ **VEGETARIAN ENTRÉES**
  - ✦ **POTATO GNOCCHI** — Artichoke Hearts, Asparagus Tips, Artichoke Pesto, Pine Nuts, Shaved Parmesan, Micro Arugula
  - ✦ **EGGPLANT NAPOLEON** — Breaded Eggplant, Ricotta, Sautéed Spinach, Parmesan, Marinara, Basil Oil
  - ✦ **WHITE LASAGNA** — Wild Mushrooms, Arugula, Boursin, Ricotta, Arugula Pesto, Aged Balsamic, Pine Nuts
  - ✦ **BROWN BUTTER SEARED CAULIFLOWER STEAK** — Cauliflower Almond Purée, Romanesco, Wild Mushrooms, Brussels Sprout Petals, Bliss Elixir

### PERFECT ROMANCE

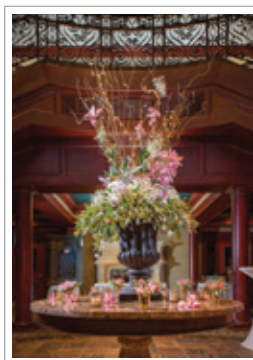
*(Choice includes Beautiful Beginnings options)*

- ✦ **PAN SEARED PRIME BEEF TENDERLOIN** — Asparagus, Fondant Potatoes, Roasted Pearl Onions, Port Demi Glace
- ✦ **BROWN BUTTER SEARED STRIP LOIN** — Potato Parsnip Purée, Black Cherries, Candied Almonds, Black Cherry Gastrique
- ✦ **SEARED PORK STRIP LOIN** — Farro and Golden Raisin Pilaf, Meyer Lemon Agrodolce, Red Ribbon Sorrel
- ✦ **HERB ROASTED LAMB T-BONE** — Roasted Tricolor Carrots, Yellow Carrot Purée, Cashew Apricot Honey
- ✦ **COQ AU VIN** — Pan Roasted Chicken, Bacon Lardons, Wild Mushrooms, Pearl Onions, Baby Carrots, Marble Potatoes, Red Wine Jus Lié
- ✦ **PAN SEARED DIVER SCALLOPS** — Cauliflower Almond Purée, Royal Trumpet Mushrooms, Black Pepper Bacon Lardons, Mushroom Chips, Bliss Elixir
- ✦ **MEDITERRANEAN SEA BASS** — Lemon Artichoke Purée, Roasted Baby Squash, Warm Sundried Tomato Vinaigrette, Aged Sherry Vinegar
- ✦ **HALIBUT** — Shaved Fennel, Leeks, Chile Threads, Orange Oil, Cockles, Saffron Nage

### SURF AND TURF — \$7 per person supplement

- ✦ **MEDALLIONS OF BEEF STRIPLOIN AND BUTTER POACHED LOBSTER** — Asparagus Coulis, Royal Trumpet Mushrooms, Asparagus Tips, Roasted Lemon Gastrique
- ✦ **FENNEL CRUSTED LAMB RIB-EYE AND CITRUS SEARED SHRIMP** — Lemon Artichoke Purée, Roasted Baby Squash, Warm Sundried Tomato Vinaigrette, Aged Sherry Vinegar





## BUFFET DINNER PACKAGES

### ALL BUFFET DINNER PACKAGES INCLUDE:

- ✦ Arrival Reception Station of Artisanal Meats and Cheeses, Baked Brie, Marinated Olives, Sweet and Hot Peppers, Vegetable Crudités with Hummus and Ranch, Seasonal Fruit and Berries, Baguettes and Crackers
- ✦ Butler Passed Hors D'Oeuvres
- ✦ Wedding Cake (Custom Wedding Cake Upgrades available, including consultation with Pastry Team)

### INFINITY WEDDING BUFFET PACKAGE

*(Minimum of 100 Guests — \$114.95 per person)*

- ✦ Four Hour Premium Open Bar
- ✦ Choice of Four Passed Hors D'Oeuvres *(See page 6)*
- ✦ Sparkling Wine Toast at Tables
- ✦ Traditional Cake Option *(See page 10)*

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>✦ <b>HARVEST SALAD</b> —<br/>Mesclun, Shaved Heirloom Radish, Baby Fennel, Candied Almonds, Citrus Vinaigrette</li> <li>✦ <b>HEIRLOOM TOMATO SALAD</b> —<br/>Fresh Mozzarella, Basil Coulis, Extra Virgin Olive Oil, Micro Basil</li> <li>✦ <b>CITRUS SEARED SHRIMP SALAD</b> —<br/>Arugula, Heirloom Cherry Tomatoes, Red Onion, Smoked Chile Lime Vinaigrette</li> <li>✦ <b>QUINOA AND BABY KALE SALAD</b> —<br/>Golden Raisins, Pine Nuts, Feta, Lemon Oil</li> <li>✦ <b>CORIANDER CRUSTED FINGERLING POTATOES</b> — Roasted Fennel</li> <li>✦ <b>MARQUIS POTATOES</b></li> <li>✦ <b>HARICOTS VERTS</b> —<br/>Dried Cranberries and Roasted Shallots</li> </ul> | <ul style="list-style-type: none"> <li>✦ <b>ROASTED CAULIFLOWER</b> —<br/>Candied Almonds, Almond Oil</li> <li>✦ <b>COQUAU VIN</b> —<br/>Pan Roasted Chicken, Bacon Lardons, Wild Mushrooms, Marble Potatoes, Roasted Pearl Onions, Baby Carrots</li> <li>✦ <b>BRAISED BLADE STEAK</b> —<br/>Potato Bacon Hash, Shallot Jus Lié</li> <li>✦ <b>SEAFOOD FRA DIAVOLO</b> —<br/>Campanelle Pasta, Scallops, Shrimp, Mussels</li> <li>✦ <b>COBIA BEURRE NOISETTE</b> —<br/>Brown Butter, Capers, Shallots, Wilted Spinach</li> <li>✦ <b>HAND CARVED BEEF SIRLOIN</b> —<br/>Horseradish Cream</li> <li>✦ <b>HAND CARVED TURKEY</b> —<br/>Basil Aioli</li> </ul> |
|---|---|

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## FOREVER MORE STATION PARTY PACKAGE

(Minimum of 100 Guests— \$129.95 per person)

- \* Five Hour Ultra Open Bar
- \* Butler Passed Sparkling Wine During Cocktail Hour
- \* Choice of Six Passed Hors D'Oeuvres (See page 6)
- \* Sparkling Wine Toast at Tables

- \* Station Buffet with Choice of One Salad, One Starch, One Seafood, and Two Meat
- \* Additional Vegetable/Starch (\$7.00 per person)
- \* Additional Protein (\$12.00 per person)
- \* Premium Cake Option (See page 10)

### STATION 1 (SALADS)

- \* **HARVEST SALAD** —  
Mesclun, Shaved Heirloom Radish, Baby Fennel, Candied Almonds, Citrus Vinaigrette
- \* **QUINOA AND BABY KALE SALAD** —  
Golden Raisins, Pine Nuts, Feta, Lemon Oil
- \* **HEIRLOOM TOMATO SALAD** —  
Fresh Mozzarella Cheese, Basil Coulis, Extra Virgin Olive Oil, Micro Basil
- \* **SEARED TUNA NIÇOISE SALAD** —  
Haricots Verts, Marble Potatoes, Heirloom Tomato, Egg, Olives, Sauce Verte

### STATION 2 (STARCH)

- \* **CHEF ATTENDED RISOTTO STATION** —  
Lobster and Asparagus, Beef Short Rib and Cippolini Onions, Wild Mushroom and Truffle Oil  
~ OR ~
- \* **CHEF ATTENDED PASTA STATION** —  
Lobster Ravioli and Mornay, Gnocchi and Artichoke Pesto, Braised Chicken with Wild Mushrooms and Campanelle

### STATION 3 (SEAFOOD)

- \* **MEDITERRANEAN SEAFOOD** —  
Served with Herbed Focaccia  
Mussels with Fennel and Pernod, Garlic Shrimp with Spanish Rice, Mediterranean Sea Bass with Tabbouleh and Artichokes  
~ OR ~
- \* **EAST COAST** —  
Served with Corn Bread  
Diver Scallops and Andouille Cassoulet, Chipotle Shrimp and Arugula, Clams and Smoked Bacon

### STATION 4 (MEAT)

(Choice of two — includes dinner rolls)

- \* **BEEF STRIPLOIN** —  
Potato Parsnip Purée, Black Cherry Gastrique, Candied Almonds
- \* **BEEF TENDERLOIN** —  
Italian Salsa Verde, Wilted Arugula, Roasted Lemons
- \* **FENNEL SPICED RACK OF LAMB** —  
Roasted Tricolor Carrots, Yellow Carrot Purée, Cashew Apricot Honey
- \* **RACK OF BERKSHIRE PORK** —  
Bacon Apple Hash, Maple Cider Gastrique
- \* **SESAME SEARED TUNA LOIN** —  
Scallion Emulsion, Pineapple Pico de Gallo, Chile Threads

## LATE NIGHT STATIONS

### TAVERN TREATS — \$13.95

- \* Sliders with Aged Cheddar, Shallot and Bacon Jam served with Parmesan Fries
- \* Soft Pretzel with Saranac Beer Cheese Sauce
- \* Fry Bread with Spinach Artichoke Dip

### UTICA STATION — \$12.95

- \* Tomato Pie and Utica Greens Stromboli

### ROCHESTER GARBAGE PLATE STATION — \$13.95

- \* Meat Sauce, Hamburgers, Hotdogs, Macaroni Salad, Baked Beans, Fries, Chicken Fingers, Traditional Accompaniments



# WEDDING CAKE OPTIONS

## TRADITIONAL CAKE

*(Included with Beautiful Beginnings and Infinity Packages)*

Your Choice of Swiss or Italian Buttercream,  
Vanilla or Chocolate Cake

**BEAUTIFUL BEGINNINGS AND INFINITY  
PACKAGES** *(Traditional tier included. Prices per person.)*

*Upgrade to Premium — \$2.50*

*Upgrade to Ultra — \$3.50*

*Upgrade to Luxury — \$4.50*

**PERFECT ROMANCE AND FOREVER MORE PACKAGES**  
*(Traditional tier included. Prices per person.)*

*Upgrade to Ultra — \$2.50*

*Upgrade to Luxury — \$3.50*

## PREMIUM CAKE

*(Included with Perfect Romance and Forever More)*

- ✦ **CANNOLI CAKE** —  
Rich Ricotta, Semi-Sweet Chocolate and  
Fresh Strawberries Layered with Vanilla Cake
- ✦ **CARROT CAKE** —  
Pineapple Infused Recipe Layered with Cream  
Cheese Frosting
- ✦ **PASTRY CREAM AND FRESH FRUIT** —  
Vanilla Cake Layered with Vanilla Bean Pastry  
Cream and Fresh Seasonal Fruit

- ✦ **RED VELVET** —  
Traditional Red Velvet Cake Layered with Seedless  
Blackberry Jam and Cinnamon Cream Cheese Frosting
- ✦ **CHOCOLATE PEANUT BUTTER** —  
Chocolate Cake with Layers of Peanut Butter  
Bavarian Cream and Milk Chocolate Ganache
- ✦ **LEMON AND RASPBERRY** —  
Lemon Pound Cake, Creamy Lemon Curd, Sweet  
Raspberry Mousse and Fresh Raspberries

## ULTRA CAKE

- ✦ **WHITE CHOCOLATE BAILEYS** —  
White Chocolate Baileys Mousse and Fresh  
Strawberries Layered with Chocolate Cake
- ✦ **VANILLA AND CHOCOLATE ALMOND** —  
Vanilla Cake with Milk Chocolate Caramel  
Mousse, Almonds Dragées and Fresh Raspberries
- ✦ **OREO CAKE** —  
Chocolate Cake Layered with White Chocolate  
Mousse and Oreo Cookie Pieces
- ✦ **CHOCOLATE EXPRESSION** —  
Chocolate Chiffon Cake Layered with Dark  
Chocolate Ganache and Dark Chocolate Mousse

## LUXURY CAKE

- ✦ **PRALINE NUTELLA CAKE** —  
Chocolate Cake with Alternating Nutella and  
Praline Buttercreams
- ✦ **PINK CHAMPAGNE** —  
Champagne Cake Filled with White Chocolate  
Bavarian Cream and Fresh Berry Compote
- ✦ **CINNAMON BUN** —  
Brown Sugar Swirl Cake with Alternating Cream  
Cheese Frosting and Cinnamon Italian Buttercream
- ✦ **TURTLE CHEESECAKE** —  
Chocolate Cake Layered with Cheesecake Filling,  
Candied Pecans and Salted Caramel

Finishes can be in a variety of buttercreams. Seasonal items may need to be substituted due to availability. Vegan, gluten-free, and custom options are available upon advanced request. All included wedding cakes are tiered (round) and the number of tiers would depend on the desired look and/or your final Guest count. Cakes are Italian buttercream frosted unless you choose to upgrade the covering to fondant for an additional charge. Our Pastry Team would be happy to place any fresh flowers on top tier only, or ribbon which you and your florist provide (complimentary service). They will also provide piping at the base of each tier in a color of your choosing (complimentary service). Other design elements are subject to an additional charge and include but are not limited to: airbrushing, sugar or gum paste flowers, square tiers and quilting. Any applicable charges will be discussed during your cake tasting.



# OPEN BAR OPTIONS

*(Priced per person based on continuous operation during event.)*

## PREMIUM OPEN BAR

COCKTAILS ARE MADE WITH:  
Stolichnaya Vodka, Cruzan Rum White Label,  
Seagram's 7 Canadian Whiskey, Beefeater Dry Gin,  
Jose Cuervo Tequila, Chivas Regal Scotch, Jim Beam  
Bourbon, a Selection of House Wines and Bottled  
Domestic and Imported Beers

## ULTRA OPEN BAR

COCKTAILS ARE MADE WITH  
PREMIUM OPEN BAR SELECTIONS PLUS:  
Absolut Vodka, Crown Royal Whisky, Bacardi Rum,  
Jack Daniel's Whiskey, Tanqueray Gin, Johnnie  
Walker Red Label Scotch, Sauza Blue Tequila,  
A Selection of Robert Mondavi Tier 11 Wines and  
Bottled Domestic and Imported Beers

### TO UPGRADE YOUR BAR PACKAGE FROM PREMIUM TO ULTRA PER PERSON

*One Hour* — \$2.95  
*Two Hours* — \$3.95  
*Three Hours* — \$4.95  
*Four Hours* — \$5.95

## LUXURY OPEN BAR

COCKTAILS ARE MADE WITH  
ULTRA OPEN BAR SELECTIONS PLUS:  
Grey Goose Vodka, Bombay Sapphire Gin, Patrón  
Tequila, Maker's Mark Bourbon, Johnnie Walker  
Black Label Scotch, Crown Royal Whisky, Myers's  
Spiced Rum, Bacardi Rum, a Selection of Robert  
Mondavi Tier 111 Wines and Bottled Domestic and  
Imported Beers

### TO UPGRADE YOUR BAR PACKAGE FROM ULTRA TO LUXURY PER PERSON

*One Hour* — \$4.95  
*Two Hours* — \$5.95  
*Three Hours* — \$6.95  
*Four Hours* — \$7.95  
*Five Hours* — \$8.95



*Finishing  
Touches*

# ENHANCEMENTS

All Enhancements that are priced per person are offered for one hour of service and must be ordered for the full guaranteed Guest count.



## COCKTAIL ENHANCEMENTS

Minimum of 50 Guests

- ✦ **TUSCAN ANTIPASTI DISPLAY** – \$12.95 per person  
Fresh Mozzarella, Parmigiano-Reggiano, Asiago, Taleggio, Bresaola, Speck, Abruzzese, Marinated Artichokes, Grilled Asparagus, Grilled Baby Zucchini, Prosciutto Stuffed Peppadews, Marinated Olives, Eggplant Caponata, Heirloom Tomato Bruschetta, Toasted Baguette, Herb Focaccia, Sundried Tomato Oil
- ✦ **MEDITERRANEAN MEZE STATION** – \$12.95 per person  
House-Made Lemon Artichoke Hummus, Roasted Red Pepper Hummus, Baba Ghanoush, Fresh Figs, Marinated Olives, Stuffed Grape Leaves, Tabbouleh, Yogurt Chicken Kabobs, Rosemary Lamb Kabobs, Crispy Pita Chips
- ✦ **SUSHI STATION** – \$17.95 per person  
Tiger Roll, Sunshine Roll, Dragon Roll, California Roll
- ✦ **RAW BAR** – \$19.95 per person (Includes Ice Sculpture)  
East and West Coast Oysters, Littleneck Clams, Jonah Crab Claws
- ✦ **SLOW COOKED COMFORT STATION** – \$13.95 per person
  - ✦ **ALE BRAISED BEEF SHORT RIBS** – Shallot Whipped Potatoes and Crispy Onions
  - ✦ **BUTTER POACHED LOBSTER ORECCHIETTE AND CHEESE** – Mascarpone and Truffle Cream Sauce
  - ✦ **DUCK CONFIT** – Black Cherry Pico de Gallo, Creamy Polenta
  - ✦ **TIN ROOSTER RUBBED SMOKED PORK** – Marbled Salt Potatoes, Blistered Corn
- ✦ **DIM SUM AND FRIED RICE STATION** – \$12.95 per person
  - ✦ **LOBSTER SPRING ROLLS**
  - ✦ **PORK CHA SIU BAO BUNS**
  - ✦ **CHICKEN POT STICKERS**
  - ✦ **LAP CHEONG SAUSAGE FRIED RICE**
- ✦ **PEKING DUCK STATION** – \$12.95 per person
  - ✦ **TRADITIONAL PEKING DUCK**
  - ✦ **STEAM BUNS, SCALLIONS, HOISIN**

# FINAL TOUCHES

## LAVISH VIENNESE TABLE

\$11.95 per person (Choice of Four)

A Lavish Display of Pastries to include Mini Éclairs and Cream Puffs, Fruit Tartlets, Chocolate Ganache Tarts, Assorted European-Style Cookies, Mini Cheesecake Domes, Ganache Glazed Flourless Chocolate Cake and Mignardise, Chocolate Truffles

Add the Following to your Viennese Table for a Big WOW.

### ✿ ITALIAN DOLCI

Additional \$7 per person

Assorted Italian Pastries to Include Cannoli, Napoleon, Pasticcotti, Sfogliatelle, Assorted Italian Cookies, Chocolate Dipped Butter Cookies, Biscotti, Cascading Display of Whole Fresh Fruits, Tiramisu

### ✿ CRÈME BRÛLÉE STATION

Additional \$7 per person

Assorted Custards Brûléd à la Minute for your Guests. Select Three Varieties from the Following: Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

### ✿ DESSERT PANINI

Please select One; additional \$7 per person

✿ **HAZELNUT AND RASPBERRY** — Cinnamon Swirl Bread, Nutella, Raspberry Purée, Raspberries, White Chocolate Chips, Confectioners Sugar

✿ **S'MORES** — Challah Bread, Hershey's Chocolate Bars, Mini Marshmallows, Graham Cracker Paste

✿ **APPLE PIE** — Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar, Caramelized Apples, Cinnamon Sugar

### ✿ DESSERT FLAMBÉ

Additional \$7 per person

**SELECT ONE:** Bananas Foster, Cherries Jubilee, Wild Berry Cassis

All selections are served with a complementing ice cream

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### ✿ CUPCAKE BAKE SHOP

Please select Three; additional \$7 per person

✿ **CHOCOLATE HAZELNUT BANANA** — Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream, Brûléd Bananas, Caramel Sauce

✿ **CARIBBEAN** — Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple

✿ **S'MORES** — Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted House-Made Marshmallows

✿ **STRAWBERRY CHEESECAKE** — Cream Cheese Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberry

✿ **TIRAMISU** — Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean

### ✿ HOUSE-BAKED ITALIAN COOKIES

\$10.95 per pound (minimum of 1lb. per flavor)

Biscotti, Anise Cookie, Pignoli Cookie, Italian Wedding Cookie, Chocolate Hazelnut Spritz Cookie, Italian Sprinkle Cookie, Chocolate Meatball Cookie, Raspberry Filled Linzer Cookie

Specialty Cookies available upon request



❖ SWEET STREET MACAROONS AND WHOOPIE PIES

*Additional \$7 per person*

A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies. Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

❖ HALFMOONS

*\$18.00 per dozen*

White and Chocolate Bottoms

❖ BELGIAN CHOCOLATE MOUSSE

*\$7.00 per person*

Choice of White or Dark Chocolate Mousse with Chocolate Curls

❖ ADULT SODA SHOP STATION

*\$14.95 per person*

❖ **ORANGE CREAM** — Orange Patrón, Hard Orange Soda and Vanilla Ice Cream

❖ **ROOT BEER FLOAT** — Not Your Father's Root Beer and Vanilla Ice Cream

❖ **MATLER MUDSLIDE** — Baileys, Kahlúa, Godiva, Vodka and Vanilla Ice Cream

❖ **BANANA SPLIT SUNDAE** — Banana, Hot Fudge, Whipped Cream, Bada Bing Cherries and Ice Cream



# LET US HOST YOUR PRE AND POST FUNCTION EVENTS FOR A RELAXING RESORT EXPERIENCE



## REHEARSAL DINNER BUFFETS

### TASTE OF ITALY

*Minimum of 30 Guests*

- ✦ Garlic Parmesan Bread Sticks
  - ✦ Caprese Salad
  - ✦ Romaine Hearts with Caesar Dressing and Garlic Croutons
  - ✦ Chicken Parmesan with Marinara Sauce
  - ✦ Sausage Riggies
  - ✦ Tiramisu
  - ✦ Fresh-Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas
- \$31.95 per person*

### SUNDOWN BARBECUE

*Minimum of 30 Guests*

- ✦ Jalapeño Cheddar Cheese Cornbread and Sourdough Rolls
  - ✦ Sliced Beefsteak Tomatoes and Red Onion with Crumbled Bleu Cheese and Olive Oil
  - ✦ Fresh Vegetable Crudités with Ranch Dip
  - ✦ Smoked Beef Brisket and Barbecue Chicken
  - ✦ Collard Greens
  - ✦ Salt Potatoes
  - ✦ Ranch Beans with Green Chili and Brown Sugar
  - ✦ Lemon Meringue Tarts and Apple Pie
  - ✦ Fresh-Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas
- \$31.95 per person*

## BREAKFAST WITH THE NEWLYWEDS

*Minimum of 30 Guests*

- ✦ Fresh Melon, Berry and Citrus Platter
  - ✦ Vanilla Battered French Toast with Maple Syrup
  - ✦ Scrambled Eggs with Cheddar Cheese
  - ✦ Maple Smoked Bacon and Sage Sausage Links
  - ✦ Home Fried Red Potatoes
  - ✦ Orange, Grapefruit, Apple and Cranberry Juices
  - ✦ Fresh-Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas
- \$15.95 per person*

### OMELET STATION

*(Chef Attended)*

- ✦ Cheese, Bacon, Diced Ham, Black Olives, Mixed Peppers and Tomatoes
- \$6.95 per person*

### LOX AND BAGELS

- ✦ Freshly Baked Bagels, Smoked Atlantic Salmon, Caviar, Dill Cream Cheese, Tomatoes, Hard Boiled Eggs, Capers and Red Onions
- \$8.95 per person*

### NESPRESSO STATION

- ✦ Choose Espresso, Cappuccino, or Latte served with Caramel, Hazelnut and Vanilla Syrups and Housemade Biscotti
- \$3.95 per person*





# FREQUENTLY ASKED WEDDING QUESTIONS



## I WANT TO COME IN AND VIEW THE PROPERTY, DO I NEED AN APPOINTMENT?

An appointment is required to ensure that you are able to gain access to the spaces and meet with our Wedding Team to answer any questions you may have.

## WE ARE ALSO LOOKING FOR A REHEARSAL DINNER AND/OR POST-WEDDING BRUNCH.

### CAN YOU HANDLE THESE AND IF SO, WHERE ARE THEY HELD?

We have many different options for these formalities. Depending on size, they can be held in one of our restaurants or in a private banquet space. If you choose a private banquet space, you will receive a 10 percent discount off of our catering menus. Your Wedding Team will be able to assist you in finding the perfect location for all of your Wedding events.

## WHAT ARE MY OPTIONS FOR THE CEREMONY? IF I CHOOSE AN OUTDOOR OPTION, WHAT HAPPENS IF IT RAINS?

Each of our reception locations has a dedicated indoor ceremony location available for an additional fee. We also offer the option of outdoor ceremonies. All outdoor ceremonies require the additional reservation of an indoor “back up” space. The final decision of ceremony location will be made at 9am the day of the function. The decision will be based on local weather reports from [www.accuweather.com](http://www.accuweather.com). If the likelihood of rain is 50 percent or greater, the Resort will recommend that the event be moved to the indoor location. For the safety and comfort of your group and the Resort staff, moving the function indoors may be required in the case of predicted high winds, lightning, extreme temperatures or any other threatening conditions. If the decision is made to stay outdoors despite the Resort’s recommendation, the indoor space must also be set and an additional fee will apply.

## CAN I HOST JUST THE CEREMONY AT TURNING STONE?

Turning Stone requires that either both the ceremony and reception or the reception only be held on property.

## HOW LONG DO WE HAVE THE RECEPTION ROOM?

All of our receptions are built for five hours, with the first hour being the cocktail reception. There is an option to purchase a sixth hour for an additional cost.

## DO I HAVE TO PAY A ROOM RENTAL FEE OR DANCE FLOOR RENTAL FEE?

All of our package pricing includes use of the room and dance floor.



#### **WHAT IS NOT INCLUDED IN THE WEDDING PACKAGE PER PERSON PRICE?**

Not included are 15 percent of the cost of food and beverage, which will be paid to our staff as a gratuity; 5 percent of the cost of food and beverage and 20 percent of the cost of Audio Visual fees to be retained by the hotel as an Administrative Fee. These fees are subject to Oneida Indian Nation sales tax of 8.75 percent (tax and surcharge are subject to change without notice). Centerpieces are additional and we have a Flower Shop who will help you with your floral needs. Vendors (i.e. photographer, videographer, officiant, DJ) are up to you to hire and must have all necessary licensing and insurance. Chiavari chairs and upgrades to linen including chair covers are also at an additional cost and vary based on your selections.

#### **DO YOU OFFER SPECIAL PRICING AND MENUS FOR CHILDREN?**

We do offer special meal options and pricing for children. Guests under 21 will be charged a reduced package price as well since they will not be drinking alcoholic beverages during the reception.

#### **DO I HAVE TO USE VENDORS FROM YOUR LIST OR CAN I CHOOSE MY OWN?**

We always recommend using professionals who are familiar with the Resort and our policies but you are welcome to select and hire any vendors who you would like as long as they are properly licensed, insured and comply with Turning Stone standards. All consultations with outside vendors occurring on Resort property must be conducted with a Turning Stone employee present.

#### **WHEN DO MY VENDORS HAVE ACCESS TO THE ROOM?**

Set-up and tear-down times for vendor services are defined by the Resort and not the vendor. You will be notified the week of your wedding the earliest your vendors can set-up. Access is guaranteed no later than two hours prior to your event.

#### **DO MY GUESTS NEED TO BRING THEIR IDs?**

All guests who appear to be under the age of 35 will be asked for IDs at the bar. This includes the bride, groom and bridal party. We ask that you advise all your guests to be prepared with their IDs if they intend to drink alcohol.

#### **WHAT IS A FOOD AND BEVERAGE MINIMUM?**

Every location here at Turning Stone has a food and beverage minimum expenditure that must be met. This minimum is met exclusively through the purchase of food and beverage and is not inclusive of tax, gratuity, or administrative fees. The food and beverage minimums are determined by location, day of the week and time of year. Linen rentals, audio visual, ceremony fee, floral centerpieces and transportation charges do not count toward satisfying this minimum.

#### **HOW DO I HOLD A DATE?**

Your Wedding Team can hold a date for you for seven business days after which time a non-refundable \$2,500 deposit and signed sales agreement are required to hold the date on a definite basis.

#### **WHAT IS YOUR PAYMENT SCHEDULE AND ATTENDANCE GUARANTEE POLICY?**

A 50 percent food & beverage deposit is required three months prior to your reception and the remaining balance is due three business days prior to your event along with the final attendance guarantee. A preliminary guest count and meal count will be required three weeks prior to the event.

*Continued on next page*

### WHAT FORMS OF PAYMENT DO YOU ACCEPT?

We accept all major credit cards, cash and personal or certified checks. TS Rewards Points are not an accepted method of payment.

### CAN WE USE AN OUTSIDE WEDDING PLANNER?

Your Wedding Team is here to assist you with details such as scheduling tastings, room diagrams, linen choices, processing payments, making transportation arrangements, monitoring your room block, etc. However, you are more than welcome to use the services of an outside decorating or planning company as well. Outside planners are required to adhere to all Turning Stone policies.

### WHAT IS YOUR CANCELLATION POLICY?

Should you decide at any time to cancel your wedding reception, we do require a written cancellation request and penalty charges will be assessed in accordance with your sales agreement.

### HOW DO I SET-UP A ROOM BLOCK FOR MY GUESTS? WILL THE ROOMS BE OFFERED AT A DISCOUNT?

Your Wedding Team will set up a room block which will include overnight rooms in all of our lodging options to offer your guests a range of price points to choose from. These rates are pre-determined and are based on season and day of the week. Thirty days prior to your function, the rooms in your block that have not been reserved will be released for re-sale.

### WHAT IS AVAILABLE ON PROPERTY FOR MY OVERNIGHT GUESTS TO DO?

Turning Stone has a myriad of options to keep your guests entertained including our casino, golf courses, indoor racquetball and tennis courts, indoor driving range, award-winning spas, multiple entertainment venues—including Exit 33, world-class dining options, indoor swimming pools, fitness center and retail shops.

### DO WE GET TO DO A TASTING?

We offer complimentary menu tastings for up to six guests with all of our wedding packages once a contract has been signed. There will be an additional charge for any guests beyond six. The wedding cake is also included with our packages and you will receive a complimentary tasting and consultation with our Pastry Shop to design your dream wedding cake. Selections will be provided by your Wedding Team and must be confirmed at least two weeks prior to tasting. Tastings are scheduled based on availability.

### WHAT WOULD THE CAKE THAT IS INCLUDED WITH MY PACKAGE LOOK LIKE?

All included wedding cakes are tiered (round) and the number of tiers would depend on the desired look and/or your final guest count. Cakes are frosted in Italian Buttercream unless you choose to upgrade the covering to fondant for an additional charge. Our Pastry Team would be happy to place any silk flowers or ribbon which you provide (complimentary service). They will also provide piping at the base of each tier in a color of your choosing (complimentary service). Other design elements are subject to an additional charge and include but are not limited to: airbrushing, sugar or gum paste flowers, square tiers and quilting. Any applicable charges will be discussed during your cake tasting.

### WHERE DO MY GUESTS PARK?

There is ample free parking as well as complimentary 24-hour shuttle service throughout the Resort. We also offer valet parking services for an additional fee. Your Wedding Team will assist you with parking based on your reception location.

#### **WILL YOU DELIVER WELCOME BAGS TO MY GUESTS' ROOMS?**

We would be happy to deliver your welcome bags to all of our lodging options for a per bag fee. This fee goes to the bellman assigned to delivering the bags and can be billed to your master account. Welcome bags cannot be handed out at the Front Desk. Welcome bags must not be labeled with individual guests' names and should be brought with you to your final meeting.

#### **WHO WILL TAKE CARE OF ALL OF MY POSSESSIONS AFTER THE RECEPTION IS OVER?**

Turning Stone Banquets staff will securely pack all of your reception items and gifts and have them delivered to a hotel room of your choosing for an additional fee. This charge can be billed to your master account. You will have to designate someone in your party to retrieve the card box, however, as our staff is unable to transport it for you.

#### **CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?**

We do not allow any outside food or beverage to be brought in. This includes wedding cakes, alcoholic beverages, pastries or specialty food vendors. Turning Stone would be happy to provide you with custom menu selections or enhancements that may not be featured on our existing menus.

#### **DO I GET DISCOUNTS ON GOLF AND SPA IF I'M HAVING MY WEDDING HERE?**

We will extend discounted greens fees for both the Shenendoah and Kaluhyat golf courses. You will also receive a discount at either of our spas, Āhsi or Skā:nā.

#### **CAN I BRING IN OUTSIDE RENTAL ITEMS FOR MY RECEPTION?**

We would prefer that you rent all specialty décor items directly through your Wedding Team so we may oversee delivery, handling and pick-up for you. If you do choose to source such items yourself, then you will be responsible for any breakage or damage that may occur to the items during the course of your reception.

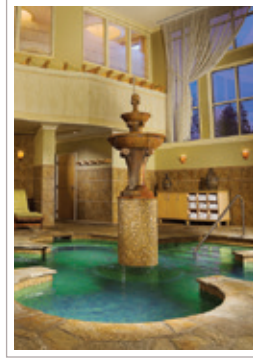
#### **DO I HAVE TO GUARANTEE A CERTAIN NUMBER OF ROOM NIGHTS AT THE LODGE TO GET MARRIED ON THE GREAT LAWN?**

As one of our premier locations for wedding ceremonies, the Great Lawn is located adjacent to the AAA Four Diamond rated The Lodge. In order to host your ceremony on the Great Lawn, you must commit to five standard room nights at The Lodge for individuals associated with your wedding. Any complimentary rooms provided as a special consideration would not count toward satisfying this minimum requirement. In the event this five room night minimum is not met, you will be responsible for an attrition fee equal to the difference in the revenue for the five room nights and the revenue for the actual number of room nights occupied.

#### **DO I GET A CEREMONY REHEARSAL THE NIGHT BEFORE?**

We do offer a complimentary ceremony rehearsal the night before your wedding. The rehearsal space is based on availability and may not be offered in the same space that your ceremony will take place. Officiants are required to attend any ceremony rehearsals occurring the evening prior to your reception to assure he/she and your Wedding Team have consistent information.

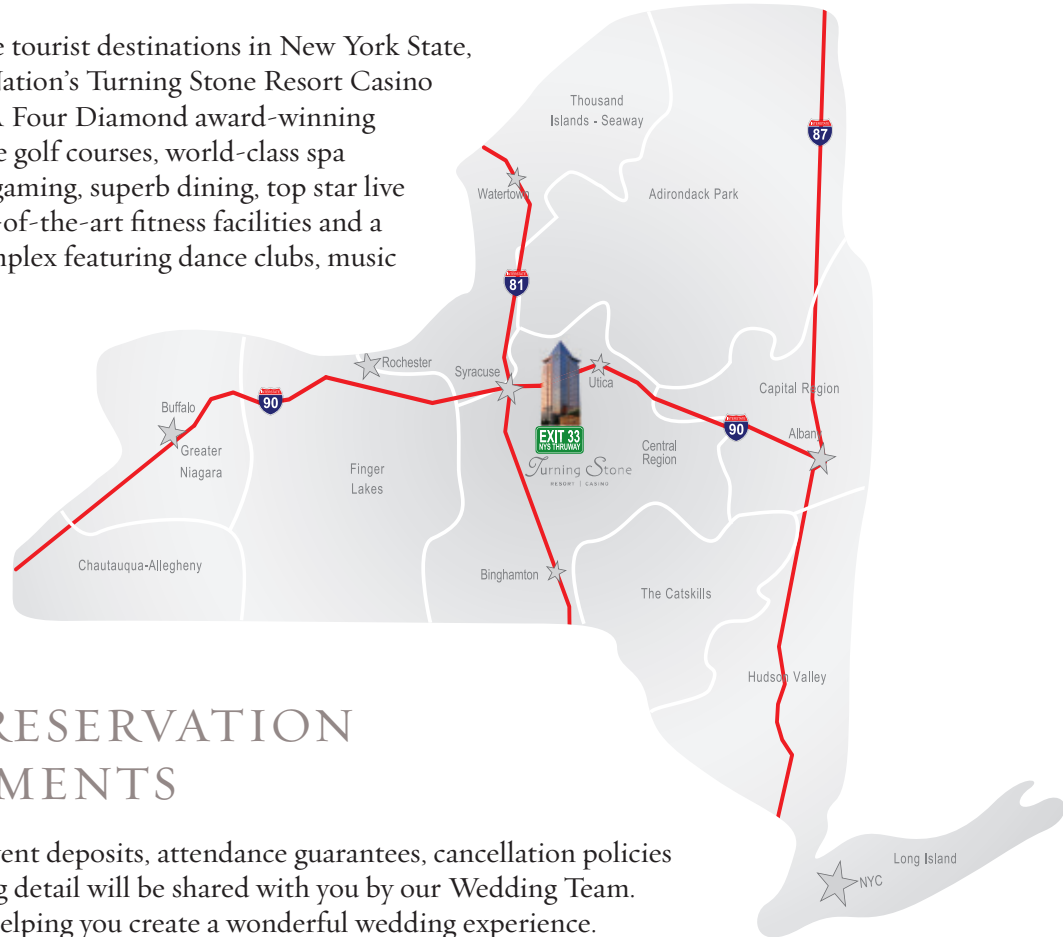




## RESORT INFORMATION

Located in a serene corner of Central New York State, Turning Stone Resort Casino is easily accessible by car or by air via Syracuse Hancock International Airport, just 35 miles away. Turning Stone sits conveniently off the New York State Thruway, two hours from Albany, three hours from Buffalo and within a morning's drive of most major Northeast cities.

As one of the top five tourist destinations in New York State, the Oneida Indian Nation's Turning Stone Resort Casino offers luxurious AAA Four Diamond award-winning accommodations, five golf courses, world-class spa services, Vegas style gaming, superb dining, top star live entertainment, state-of-the-art fitness facilities and a popular nightlife complex featuring dance clubs, music and entertainment.



## EVENT RESERVATION REQUIREMENTS

Information about event deposits, attendance guarantees, cancellation policies and additional pricing detail will be shared with you by our Wedding Team. We look forward to helping you create a wonderful wedding experience.

Please note that information provided in this brochure is subject to change and that prices listed do not include tax and service charge.

The following fees will be added to your bill:

- Gratuity: 15 percent of the cost of food and beverage which will be paid to our staff
- Administrative Fee: 5 percent of the cost of food and beverage to be retained by the hotel

These fees are subject to Oneida Indian Nation sales tax of 8.75 percent (tax and surcharge are subject to change without notice).

# Turning Stone

RESORT | CASINO

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