

Michael's Banquet House
The Very Best In Special Occasion Dining
Weddings and Anniversaries

Cocktail Hour

All of the following hors d'oeuvres will be served for one hour during the scheduled cocktail hour.

White Glove Butler Service

Tenderloin of beef with sweet roasted pepper, scallops wrapped in bacon, shrimp purse with sweet Asian pepper sauce, Italian stromboli, spainakopia, franks in puff pastry, mushroom puff, crispy asparagus with asiago, rosemary cheese straws, chicken satay, black bean and cheese quesadilla, mini chicken taco, chicken jalapeño popper, dim sum.

Cold Hors d'oeuvre Display

Assorted gourmet crackers, bread rounds, crisp bread sticks with white bean hummus. Assorted bistro meats with a selection of fine cheeses. Fresh vegetables with dipping sauce, a variety of Meditation style olives. Fresh sliced fruit with whipped cream, yogurt dip and mini chocolate fountain.

A separate private cocktail room will be provided for Wedding Bridal Party at no additional charge.

Dinner Menu

Dinner selection items, wedding cake, table centerpieces, toast and linen do not have to be selected at time of booking. These selections are made approximately four months prior to event date.

Salad

Please select one salad.

Garden Fresh Tossed, Caesar Salad, or Antipasto Style

Please select one dressing for the Garden Fresh Tossed:

House Italian Balsamic Vinaigrette, Raspberry Vinaigrette, Creamy Ranch.

Entrée Accompaniments

Please choose two sides to accompany main course.

Garlic Smashed Potato, Oven Roasted Italian Herbed Potatoes, Twice Baked Stuffed, Rice Pilaf, Penne Pasta Marinara, Whole Green Beans with Toasted Almonds, Baby Carrots Grand Marnier, Broccoli Florets, Sugar Snap Peas with Sweet Roasted Red Pepper Garnish, Sicilian Medley, Rivera Blend, Sweet peas with pearl onions.

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Entrée

*Please select one beef, pork or veal, one chicken, one fish, and one vegetarian.
Individual entrée counts are due on your Tuesday drop off.*

Choice Cut Sirloin Steak

Tender sirloin steak served with mushroom demi glace.

Prime Rib of Beef

Choice boneless prime rib of beef served with Au Jus.

Veal Parmigiana

Boneless veal medallions lightly coated with parmigiana breading then sautéed until golden and tender. Topped with mozzarella and romano cheeses and our world famous marinara sauce.

Veal Marsala

Boneless veal medallions dredged in parmigiana seasoned flour and sautéed. The pan is then deglazed with fresh mushrooms, Marsala wine, stock and finished with butter.

Medallions of Pork Loin

Slow roasted loin of pork sliced into medallions and served with a mushroom demi glace or cognac cream.

Broccoli Cheddar Stuffed Breast of Chicken

Stuffed with fresh broccoli, cheddar cheese and other seasonings roasted in puff pastry and topped with creamy cheddar white wine sauce.

Chicken Marsala

Chicken breast dredged in parmigiana seasoned flour and sautéed. Then the pan is deglazed with fresh mushrooms, marsala wine, stock and finished with butter.

Chicken Parmigiana

Tender breast of chicken coated with a parmigiana breading, fried and topped with Romano and mozzarella cheeses and our world famous marinara sauce.

Chicken Florentine

Stuffed with fresh spinach, three cheese ricotta filling, roasted in puff pastry, topped with mushroom infused béchamel sauce.

Chicken Cordon Bleu

Skinless breast of chicken stuffed with imported baby swiss and honey roasted ham, encased in puff pastry and roasted and topped with a sherry béchamel.

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Chicken Supreme

Stuffed with tender rice pilaf and topped with a mushroom supreme sauce.

Salmon Florentine

Fresh filet of salmon oven baked with spinach filling and topped with a creamy dill sauce.

Ginger Salmon

Fresh filet of salmon marinated with fresh ginger, garlic, lemon juice and soya sauce. Oven baked with julian sliced candied ginger, fresh ginger and fresh citrus zest. Served with a warm citrus sauce.

Salmon Baklava

Fresh filet of salmon coated with dijon and white wine, dusted with a pecan crumb and oven baked. Topped with honey mustard sauce.

Stuffed filet Sole

Twin filets of sole with crab and scallop stuffing roasted and topped with a crab infused béchamel sauce or scampi sauce.

Vegetarian Eggplant Napoleon

Eggplant medallions breaded, sautéed and layered with a three cheese and spinach filling, then baked and topped with our world famous marinara sauce.

Vegetarian Penne Pasta Primavera

Penne pasta tossed with seasoned Sicilian vegetables and finished with Alfredo sauce.

Vegetarian Penne From Heaven

Penne pasta sautéed with fresh eggplant, diced tomato, calamari olives, roasted red peppers and mushrooms, topped with garlic infused EVOO.

Three Cheese and Vegetable Lasagna

Three cheeses filling with tender sautéed vegetables layered inside tender lasagna noodles. Baked with our world famous marinara sauce. This entrée is vegetarian.

Dinners include

Fresh baked dinner rolls, butter, iced water, coffee, tea, brewed decaf coffee, and for dessert vanilla ice cream will be served with fresh baked wedding cake.

Wedding Cake

Many beautiful styles available with inclusive cake flavors of white, yellow, chocolate or marble. Frosting flavors include white or ivory butter cream. Decorations include fresh or royal icing flowers.

Cake fillings, other frostings, and other decorations are available at an additional price.

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Table Centerpieces and Decorations

Select an elegant three-candle silver candelabra with fresh rose pedals or one of several fresh floral arraignments for each guest table. One centerpiece and two five-candle candelabra with fresh flowers in the center will be provided for the head table. Fresh cut flowers will be arranged around the base of the cake table. Shimmering oil lamps for bars and cocktail tables with fresh color coordinated rose peddles.

A Toast To Celebrate

Please select one of the following.
Extra Dry Champagne, Sweet Asti Spumante,
Chardonnay or White Zinfandel.
Included with M & B packages.

Sparkling White Grape Juice.
Included with M, B & H packages.

Table Linen

A selection of colored table linen and cloth napkins. Table skirting for all specialty tables. Chair covers will be provided for the head table and parent seats.

Reception Details

Our wedding coordinator and staff according to your specifications will professionally coordinate your reception. Our MBH Package pricing is guaranteed upon booking. All MBH Packages consist of five hours of time. Additional time may be purchased, please see "Special Additions" section for options on pages #7 and #8.

Room Availability and Guest Minimums

Friday and Sunday, any five hours.

Saturday, 12 noon to 5:00pm or 7:00pm to 12 midnight.

100-guest minimum

To book a Friday, a Saturday afternoon 12:00 noon to 5:00 pm or a Sunday.

130-guest minimum

To book a Saturday evening 7:00 pm to 12:00 midnight.

175- guest minimum

To book Saturday mid-day and on or around some holidays.

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MBH Guaranteed Package Pricing Schedule

Rates are priced Per person	January, February, March, April, November and December	May, June, July, August, September and October
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M Package - Open Bar	\$67.95	\$72.95
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M Package to include four hours of top shelf open bar	Open bar to run consecutively for the first four hours	Soft drinks included all five hours
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Saturday 7:00 pm to Midnight

M Package - Open Bar	\$62.95	\$67.95
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M Package to include four hours of top shelf open bar	Open Bar to run consecutively for the first four hours	Soft drinks included all five hours
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Friday Evening, Saturday 12:00 noon to 5:00 pm, or Any Five Hours on Sunday

B Package - Beer & Wine	\$60.95	\$65.95
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B Package to include four hours of bottled & draft beers and wine	Beer and Wine Bar to run consecutively for the first four hours	Soft drinks included all five hours
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Saturday 7:00 pm to Midnight

B Package - Beer & Wine	\$55.95	\$60.95
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B Package to include four hours of bottled & draft beers and wine	Beer and Wine Bar to run consecutively for the first four hours	Soft drinks included all five hours
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Friday Evening, Saturday 12:00 noon to 5:00 pm, or Any Five Hours on Sunday

H Package - Cash Bar	\$48.95	\$53.95
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H Package to include five hours of cash bar service for alcohol	Soft drinks included all five hours	Soft drinks included all five hours
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Saturday 7:00 pm to Midnight

H Package - Cash Bar	\$43.95	\$48.95
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H Package to include five hours of cash bar service for alcohol	Soft drinks included all five hours	Soft drinks included all five hours
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Friday Evening, Saturday 12:00 noon to 5:00 pm, or Any Five Hours on Sunday

Please add 8% NYS sales tax and 19% service charge to all prices.

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Guests Under 21

Guests attending who are under the age of 21 and your working professionals (Band, DJ, Photographer) will be charged the H Package Price. Limit up to 8 professionals. Limit up to 10% of guest count for under 21 when purchasing the M or B Package.

Guests 12 and Under

Children – 12 and under will be charged \$30.00 per child. Limit up to 10% of guest count for 12 and under.

Deposits

A \$1,000.00 deposit is required at time of booking event. An additional \$2,000.00 is due four months prior to event date. All Deposits are credited towards your final billing. Deposits are not refundable if event is canceled.

Non Weather Related Postponements or Rescheduling

In the event the function is postponed and rescheduled, an additional \$1,000.00 deposit is required to select a new date. A new contract must be signed. Prices may be adjusted on new contract. All Deposits are credited towards your final billing. Deposits are not refundable if event is canceled.

Final Guest Guarantee & Final Payment

Final guest guarantee, individual entree counts and final payment are due on the Tuesday prior to event date. "Final Guest Guarantee" cannot be decreased after this date, however, additions are welcome and can be paid on the day of the event. Payment must be made for guaranteed or actual guest count whichever is greater. **Payment for overtime must be made prior to overtime on the event day.** Method of payment accepted: Cash, Certified Bank Check, American Express, Discover, Master Card or Visa.

Holding Dates Without A Deposit & Taste The Food Before You Book! Free!!

Michael's Banquet House would be happy to hold any available date for up to three weeks without obligation or deposit. During this three week time period we recommend that you schedule one complementary food tasting. At the conclusion of the three week hold period, a contract and deposit is required. Additional food tastings are available at a discounted price of \$15.00 per entrée.

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Special Additions

The following Items may be added to your MBH Package at an additional cost.

Chaffing Display Hors d'oeuvre additions for your cocktail hour

Battered shrimp with zesty cocktail sauce, Italian style meatballs, toasted ravioli, fried mozzarella, broccoli and cheese bites, baby spare ribs, sausage and peppers, tri color tortellini with creamy basil pesto Alfredo sauce, mini chicken cordon bleu, cheddar stuffed jalapeño peppers. Add any two of the above items for \$2.95 per person or add entire selection for \$7.95 per person.

MBH Sliders Yum!

Presented on a soft potato bun. Garnished with caramelized onions, sliced jalapeño, yellow cheddar and horseradish sauce. Filet Mignon Slider \$72.00 per dozen.
Classic Hamburger Slider \$32.00 per dozen.

Chef Attended Carving Station

Our excellent chefs carving top sirloin of beef, and roasted fresh turkey with accompanying sauces and breads at a gourmet sandwich station \$4.95 per person.

Add an Appetizer

Pasta – Please select one pasta and one sauce.

Pasta: Penne, Bowtie or Cheese Tortellini.

Sauce: Butter Garlic, Marinara, or Creamy Basil Pesto.

Soup - Minestrone, Italian Wedding, Pasta Fagioli, Seafood Bisque or Southwest Turkey.

Fruit – Prosciutto and Melon Supreme.

Intermezzo – Lemon sorbet with fresh mint.

To add an appetizer course, please add \$2.75 per person.

Our Pastries

Our pastries platters on display then served to guest's tables during the serving of cake, ice cream and coffee \$5.95 per person.

Your Pastry

Your Pastries with the same service as above \$225.00 service charge.

International Viennese Hour

A beautifully decorated pastry table offering flaming cherries jubilee, fresh fruit, assorted cream filled Italian pastry, gourmet cakes and torts, hand dipped strawberries, coffee, specialty teas, espresso, mocha cappuccino, plus after dinner cordials \$13.95 per person. International Viennese Hour is unlimited for one hour.

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Special Additions

Continued

Extended Reception Time Beyond Five Hours

To include soft drinks and cash bar service. Facility Fee is \$550.00 per hour.
Extended reception time is at the discretion of Michael's Banquet House management.

Bar Priced by Time

M package bar extension: \$7.95 per person per hour.
B package bar extension: \$5.95 per person per hour.

Signature Beverage Station During Cocktail Hour - \$5.75 per person.

Hosted Bar

A pre paid hosted bar may be arranged at a \$500.00 minimum

Chair Covers - \$9.50 per chair (includes labor) - **Valet Parking** - \$5.50 per person
Bird Cage Rental Fully decorated with fresh flowers for depositing cards \$60.00.

Ice Sculptures

\$475.00 per one traditional block carving. \$550.00 per one custom block carving
which can include etching artwork or flowers imbedded in carving.

Wedding Ceremony

Per person charge is based on original guaranteed guest count and includes:
Archway, floor runner, two 15-candle floor candelabra with a fresh flower bouquet on
each candelabra, processional music on CD, professionally coordinated. The
ceremony is an additional 30 minutes of time and is followed by five hours of
reception time.

Ballroom Ceremony \$5.50 per person. Ceremony is performed on the dance floor,
in the ballroom, with guests sitting at their designated tables.

Separate Ceremony Room \$8.50 per person. Ceremony is performed in a private
room with a "chapel style" set up.

Outdoor Ceremony Prices may vary depending on services requested.

**Ceremony guidelines complete with diagram will be provided so you can practice with your
bridal attendants at the location of your choice.**

**Due to the nature of our business, on location rehearsals can only
be offered on date of event, 30 minutes prior to ceremony time.**

All prices are subject to 8% NYS sales tax and 19% service charge.

