

SETTLES
HILL



banquets | events

WEDDINGS



Settles Hill Banquets & Events

At Settles Hill Banquets we want you to start your life together in style with a wedding reception you will always remember.

To assure the wedding of your dreams our professional staff will attend to your every need so that when your special day arrives, you will be able to relax and enjoy every moment.

Included in most packages.....

Open Bar Service

Champagne Toast

Spacious Bridal Suite for your bridal party up to 3 hours
Prior to onsite wedding and throughout affair

Choice of linen colors

Event Coordinator throughout your affair

Seasonal Decorations

Cake Cutting



Selection of Hors d'oeuvres Table

Fresh Fruit

Cheese & Crackers & Pepperoni

Vegetables and Dip

Chafing Dish Selections

Swedish Meatballs

Chicken Wings

Fried Mozzarella Sticks

Pasta Primavera

Stuffed Breads

Italian Rice Balls

Fried Ravioli

American Sliders

Pulled Pork Sliders

Pretzel Nuggets with Cheddar Sauce

Two Bite Philly Cheese Steak

Butlered Hors d'oeuvres

Bacon Wrapped Scallops

Grilled Shrimp Skewer

Shrimp Cocktail

Coconut Fried Shrimp

Mini Crab Cakes

Ginger Chicken

Stuffed Mushrooms

Franks in a Blanket

Assorted Crostini

Antipasto Skewer

Lollipop Lamb-chops

Antipasto Panini

Egg Rolls

Marinated Steak Skewer

Chef Attended Stations

Mac & Cheese Bar - \$8.99 per person

Bacon, Shrimp, Scallions, Chicken, Ground beef and Broccoli

Gourmet Pasta Station - \$10.99 per person

Marinara, Alfredo & Garlic & Oil Sauces. Chicken, Sausages, Shrimp, Caramelized Onions, Tomatoes, Broccoli, Spinach, Peas, Roasted Peppers, Fresh Garlic, Grated Cheese, Pasta and Gluten Free Pasta

Potato Bar - \$8.99 per person

White and Sweet Potatoes, Carmalized Onions, Bacon Bits, Scallions, Sour Cream and Shredded Cheese

Stir Fry Station - \$10.99 per person

Vegetables- Broccoli, Onions, Mushrooms, Carrots, Baby Corn, Sprouts, Snow Peas

Meats- Ginger Chicken, Sweet Pork, Baby Shrimp, Sauces- Teriyaki

Anti Pasto Station - \$10.99 per person

Roasted Peppers, Marinated Artichoke Hearts, Fresh Mozzarella & Provolone, Italian Olives, Cherry Stuffed Peppers, Fresh Tomatoes, Assorted Oils and Vinegars, Italian Breads, Prosciutto Di Parma, Dried Sausages



~Entrees~

Poultry

Settles Hill Chicken

A chicken breast stuffed with trinity vegetables, mozzarella and prosciutto. Topped with a cider demi reduction.

gf Rosemary Chicken

A boneless breast of chicken sautéed with smoked ham & sun dried tomatoes. Served in rosemary, white wine sauce.

Chicken Cordon Bleu

A breaded chicken breast stuffed with smoked ham and Swiss cheese. Finished with a chicken veloute sauce.

gf Chicken Marsala

A boneless breast of chicken sautéed with fresh mushrooms in a Marsala wine sauce.

gf Chicken Française

An egg-battered boneless chicken breast, finished in lemon butter white wine sauce.

Chicken Parmigiano

A breaded breast of chicken topped with a tomato ragu and melted mozzarella. Served with pasta.

gf Grilled Tuscan Chicken

A grilled chicken breast marinated with fresh herbs. Finished in Chicken Au Jus and balsamic drizzle.

Seafood

Stuffed Sole Florentine

A mild flavored filet stuffed with garlicky spinach and a seasoned crab stuffing. Finished in a white wine shrimp butter sauce.

gf Cedar Planked Salmon

A salmon filet roasted on a cedar plank. Served with wilted spinach and rice pilaf. Finished with a truffle drizzle.

Haddock al Oscar

A corn crumb encrusted Haddock filet topped with crabmeat, finished with a hollandaise drizzle. Served with fresh asparagus and garlicky mashed potatoes.

gf Ahi Tuna

Cajun Grilled Ahi Tuna finished with a shrimp scampi sauce.

Orange Ginger Salmon

Seared Salmon topped with orange ginger sesame glaze.

Beef

gf Sirloin Filet

A Sirloin filet steak grilled and topped with a beef demi-glaze bordelaise sauce

gf Prime Rib

A slowly roasted Angus ribeye. Topped with beef au jus.

Char Grilled N.Y. Strip Steak

A USDA Choice steak grilled to perfection. Topped with Mushroom demi-glaze.

gf Chateaubriand

Herb encrusted beef tenderloin slowly roasted. Sliced and served with a mushroom demi-glaze.

gf Gorgonzola Filet Mignon

A grilled Filet Mignon topped with gorgonzola cheese. Finished with a balsamic demi-glaze reduction.

Veal Parmigiano

Breaded veal topped with a tomato ragu and melted mozzarella. Served with pasta.

gf Pork Osso Bucco

Served with a apple cider demi-glaze.

gf Grilled Frenched Pork Chop

Finished with a balsamic drizzle.

Vegetarian

Eggplant Roulade

A breaded eggplant rolled with, roasted red peppers, and fontinella, mozzarella and cheddar cheeses. Finished with a sherry pesto marinara sauce with sautéed fresh mushrooms and artichoke hearts. Served over pasta.

Eggplant Parmigiano

A breaded eggplant layered with marinara sauce and mozzarella cheese

gf Chef's Choice - Vegan Entree



~Silver Plated Wedding Package~

Open Premium Bar for Four Hours

Add additional Beer choice to any Alcoholic Package \$3.99pp +upcharge

Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,
International Cheeses, Pepperoni & Cracker Station.
Please choose 4 Butlered Hors d'oeuvres

Champagne Toast

Salad Course

(Please choose one)

Garden tossed salad with balsamic vinaigrette or Caesar salad.

Soup or Pasta Course

(Please choose one)

Italian Wedding, Cream of Broccoli, or Corn Chowder

Marinara or Vodka Cream Sauce

Gluten Free pasta is available by request. Upcharge may apply.

Dinner

(Please choose three)

Stuffed Sole Florentine

Sirloin Filet

Any of our Chicken Selections

Vegetarian

Included as an option in addition to your three entrée selections (please choose one)

Eggplant Parmesan or Eggplant Roulade

Dinner rolls and coffee included.

\$95.00 per person

All prices subject to 20% administrative fee and NY State sales tax.

5 Hour Time Slot.

Please note that an additional 7% will be added for gratuity.

Package does not include wedding cake.



~Gold Plated Wedding Package~

Open Premium Bar for Four Hours

Add additional Beer choice to any Alcoholic Package \$3.99pp +upcharge

Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,
International Cheeses, Pepperoni & Cracker Station.

Please choose 5 Butlered Hors d' oeuvres

Please Choose 2 Chafing Dish Hors d'oeuvres

Champagne Toast

Salad Course

(Please choose one)

Garden tossed salad with balsamic vinaigrette or Caesar salad.

Soup or Pasta Course

(Please choose one)

Italian Wedding, Cream of Broccoli, or Corn Chowder

Marinara or Vodka Cream Sauce

Gluten Free pasta is available by request. Upcharge may apply.

Dinner

Please choose three entrees total with one from each of the following categories: beef, chicken, and seafood.

You may select a vegetarian option in addition to these three choices.

Stuffed Sole Florentine
Ahi Tuna & Shrimp Scampi
Cedar Planked Salmon
Haddock al Oscar
Pork Osso Bucco
Frenched Pork Chop

Prime Rib
NY Strip Steak
Veal Parmigiano
Sirloin Filet
Any of our Chicken Selections

Vegetarian (please choose one)

Eggplant Parmesan or Eggplant Roulade

Dinner rolls and Coffee included

\$115.00 per person

All prices subject to 20% administrative fee and NY State sales tax.

5 Hour Time Slot.

Please note that an additional 7% will be added for gratuity.

Package does not include wedding cake.



~Platinum Plated Wedding Package~

Open Premium Bar for Four Hours

Add additional Beer choice to any Alcoholic Package \$3.99pp +upcharge

Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,
International Cheeses, Pepperoni & Cracker Station.

Please choose 6 Butlered Hors d'oeuvres

Please choose 3 Chafing Dish Hors d'oeuvres

Champagne Toast

Salad Course

(Please choose one)

Garden tossed salad with balsamic vinaigrette or Caesar salad.

Soup or Pasta Course

(Please choose one)

Italian Wedding, Cream of Broccoli, or Corn Chowder

Marinara or Vodka Cream Sauce

Gluten Free pasta is available by request. Upcharge may apply.

Dinner

Please choose three entrees total with one from each of the following categories: beef, chicken, and seafood.

You may select a vegetarian option in addition to these three choices.

Stuffed Sole Florentine
Ahi Tuna & Shrimp Scampi
Cedar Planked Salmon
Haddock Oscar
Pork Osso Bucco
Frenched Pork Chop

Chateaubriand
Gorgonzola Filet Mignon
Prime Rib
NY Strip Steak
Sirloin Filet
Veal Parmigiano

Any of our Chicken Course Selections

Vegetarian (please choose one)

Eggplant Parmesan or Eggplant Roulade

Dinner rolls and Coffee included

\$135.00 per person

All prices subject to 20% administrative fee and NY State sales tax.

5 Hour Time Slot.

Please note that an additional 7% will be added for gratuity.

Package does not include wedding cake.



~ Emerald Wedding Buffet~

Open Premium Bar for Four Hours

Add additional Beer choice to any Alcoholic Package \$3.99pp +upcharge

Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,
International Cheeses, Pepperoni & Cracker Station.
Please choose 4 Butlerved Hors d'oeuvres

Champagne Toast

Buffet

(Please choose one)

Garden tossed salad with balsamic vinaigrette or Caesar salad.

Pasta

(Please Choose one Sauce)

Tomato Basil Cream, Marinara, Vodka Cream, Carbonara, Ratatouille, Bolognese
Gluten Free pasta is available by request. Upcharge may apply.

Poultry

Rosemary Chicken or Chicken Marsala

Potato

Italian Roasted or Garlic & Herbed Smashed

Fresh Vegetable Medley

Chef Attended Carving Station

(Please Choose one)

Roast of Beef, Herb Roasted Turkey, Smoked Ham, Peppercorn Pork Dijonaise

Dinner rolls and Coffee included

\$95.00 per person

All prices subject to 20% administrative fee and NY State sales tax.

5 Hour Time Slot.

Please note that an additional 7% will be added for gratuity.

Package does not include wedding cake.



~ Ruby Wedding Buffet~

Open Premium Bar for Four Hours

Add additional Beer choice to any Alcoholic Package \$3.99pp +upcharge

Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,

International Cheeses, Pepperoni & Cracker Station

Please choose 3 Butlered Hors d'oeuvres

Please choose 2 Chafing Dish Hors d'oeuvres

Champagne Toast

Buffet

(Please choose two)

Garden tossed salad, Caesar salad, Roma & Cucumber.

Pasta

(Please choose two Sauces)

Tomato Basil Cream, Marinara, Vodka Cream, Carbonara, Ratatouille, Fresh Garlic & Greens, Bolognese

Gluten Free pasta is available by request. Upcharge may apply.

Poultry

(Please choose one)

Rosemary Chicken, Chicken Marsala, Chicken Française, Chicken Parmigiana, Stuffed Chicken

Seafood

(Please choose one)

Seafood Stuffed Sole Florentine, Orange Ginger Salmon, Haddock Oscar

Potato

Italian Roasted or Garlic & Herbed Smashed

Substitute Alpine or Scalloped Potatoes \$2.00pp +upcharge

Fresh Vegetable Medley

Chef Attended Carving Station

(Please choose two)

Roast of Beef, Herb Roasted Turkey, Smoked Ham, Peppercorn Pork Dijonaise

Dinner rolls and Coffee included

\$120.00 per person

All prices are subject to 20% administrative fee and NY State sales tax.

5 Hour Time Slot.

Please note that an additional 7% will be added for gratuity.

Package does not include wedding cake.



~ Diamond Wedding Buffet~

Open Premium Bar for Five Hours

Add additional Beer choice to any Alcoholic Package \$3.99pp +upcharge

Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,
International Cheeses, Pepperoni & Cracker Station
Please choose 5 Butlered Hors d'oeuvres
Please choose 3 Chafing Dish Hors d'oeuvres

Champagne Toast

Taste of Italy

Caesar Salad
Antipasto Salads

(Marinated Artichoke Hearts, Italian Olive Medley, Marinated Roasted Peppers, Fresh Mozzarella)

Buffet

Eggplant Roulade or Sausage & Peppers or Meatballs

Chef Attended Pasta Station

Your guests will be able to watch our chef toss together any combination of ingredients
your friends choose along with their choice of Marinara and Alfredo.

Asian Pacific Flare

Soy ginger infused fried rice - Vegetable Stir fry - Huli Huli Chicken - Hawaiian Pineapple Pork Roast

Seafood

(please choose one)

Orange Ginger Salmon - Seafood stuffed Sole Florentine - Frutti d'mare

American Pride

(please choose one)

Salted Red Bliss - Carved Roast Beef, Smoked Ham, Herb Roasted Turkey
Substitute Prime Rib \$7.00pp +upcharge

Dinner rolls and Coffee included

\$140.00 per person

All prices are subject to 20% administrative fee and NY State sales tax.

6 Hour Time Slot.

Please note that an additional 7% will be added for gratuity.

Package does not include wedding cake.



~ Brunch Wedding Package ~

Buffet

Mimosa Station

Chef attended Omelet Station

Carving Station

(Please Choose one)

Oven Roasted Turkey, Pit ham, Roast of Beef

Up-grade Prime Ribeye \$7.99pp +upcharge or Chateaubriand \$9.99pp+upcharge

Breakfast Croissant

Belgium Waffles

Assorted Fresh Fruit

LOX

Breakfast Potatoes

Caesar salad

Poultry Entree

(Please choose one)

Chicken Marsala, Chicken Française, Chicken Parmigiana, Chicken and Artichoke Alfredo

Seafood

(Please choose one)

Seafood Stuffed Sole Florentine, Orange Ginger Salmon Oscar, Fried Haddock

(Crab stuffed Shrimp is available for additional (\$6.99pp +upcharge)

Pasta Selection

(please choose one)

Primavera, Ala Vodca, Tomato Basil Cream

(Chef Attended Pasta Station is available for additional \$10.99pp +upcharge)

Gluten Free pasta is available by request. Upcharge may apply.

Coffee, Assorted juices, and Soft Drinks included

\$70.00 per person

All prices are subject to 20% administrative fee and NY State sales tax.

Please note that an additional 7% will be added for gratuity.

4 hour time slot

Restriction on Saturdays time slot from 11:00am-3:00pm

Package does not include wedding cake.



~ Cocktail Wedding Package ~

Includes 2 hours of beer, wine and soda.

Hors d'oeuvres

An assortment of fresh fruits, vegetables with a creamy dip,
International Cheeses, Pepperoni & Cracker Station

Butler Hors d'oeuvres

(Please choose three)

Miniature Maryland Crab Cakes, Bacon Wrapped Scallops, Shrimp Cocktail,
Sesame Ginger Chicken Skewer, Stuffed Mushrooms, Franks in a blanket,
Assorted Crostini, Antipasto Skewer

Chafing Dish Hors d'oeuvres

(Please Choose two)

Swedish Meatballs, Boneless Wings, Mozzarella Sticks, Fried Ravioli

Buffet

(Please choose one)

Garden tossed salad or Caesar salad

Chef Attended Pasta Station

Poultry Entree

(Please choose one)

Chicken Marsala, Chicken Française, Chicken Parmigiana, Chicken and Artichoke Alfredo

Seafood

(Please choose one)

Seafood Stuffed Sole Florentine, Orange Ginger Salmon, Fried Haddock

Mashed Potato Bar

\$85.00 per person

Add a Carving Station

Oven Roasted Turkey or Pit Ham or Roast of Beef

(One selection, additional \$7.99pp +upcharge - Two selections, additional \$9.99pp +upcharge)

All prices are subject to 20% administrative fee and NY State sales tax.

Please note that an additional 7% will be added for gratuity.

4 hour time slot

Package available Friday and Sunday only.

Package does not include wedding cake.



~ Dessert Station ~

Apple Cider
Doughnuts & Pie station
\$8.99 per person

~ Candy Station ~

Assorted Chocolates, Sours, Fruity And Hard Candies
\$8.99 per person

~ Sundae Bar ~

Chocolate & Vanilla Ice Cream
Whipped Cream, Crushed Pineapple, Strawberry Topping,
Cherries , Sprinkles, Chocolate And Carmel Sauces, Chopped Nuts,
Sprinkles, Chocolate Morsels And Chocolate Chunks
\$6.99 per person

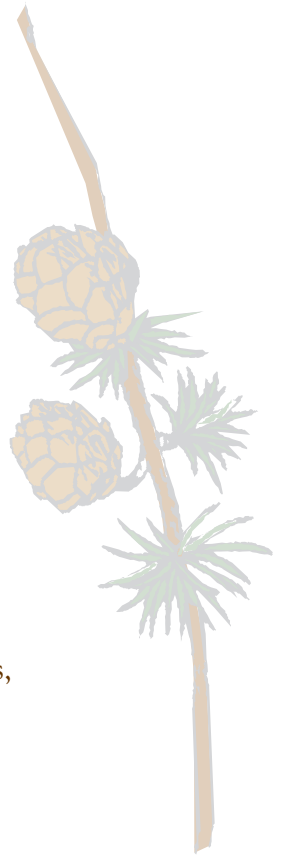
~ Chocolate Fountain ~

Assorted Fresh Fruit, Cookies, Pretzels, Marshmallow, Rice Crispy Treats,
Graham Crackers, And Brownies
\$8.99 per person - one chocolate
\$9.99 per person - two chocolate flavors

~ Smores Station ~

Graham Crackers, Chocolate Bars, Marshmallow
\$8.99 per person

All pricing is based on a per person price.
All prices subject to 20% administrative fee and NY State sales tax.
Please note that an additional 7% will be added for gratuity.



~Open Bar Packages~

~One~

Coors & Labatts, House Wine, Assorted Soda
\$9.00 per person for the first hour
\$5.50 per person for each additional hour

~Two~

Premium Brand Liquor, Coors & Labatts, House Wine, Assorted Soda
\$11.50 per person for the first hour
\$6.50 per person for each additional hour

Canned Beer Package

Add additional Beer to any alcoholic package \$3.99pp +upcharge, not including IPA's

Soda Bar

Open soda for the entire event
\$3.99 per person

Cash Bar \$90.00 bartender fee
(One bartender per 70 guests)

All pricing is based on a per person price.
All prices subject to 20% administrative fee and NY State sales tax.

Please note that an additional 15% will be added for gratuity.



