



Traditions at the Links

Banquet Menus

Thank you for the inquiry of our catering services. We have enclosed a small sampling of menus for your review. Please note that we are able to customize any menu to your liking. Whether the event is for 4 or 400 we are able to meet your individual needs. No detail is too small. We have performed our skills both locally as well as regionally. Every event we coordinate is treated with the respect and attention to each detail that *your* memorable event needs and deserves.

We have the facilities to host your event on our premises or at a location of your choice. No matter if the event requires entertainment or a specialized theme we are able to coordinate any and all of the details for you. This attention to detail enables you to sit back and enjoy your event instead of having to orchestrate it. Whether it is a business lunch or dinner meeting, holiday celebration, wedding, bar mitzvah, baptism, graduation, or grand opening- you envision it and we will create and execute it.

After reviewing the enclosed information, please feel free to call with any questions. We will be happy to schedule an appointment to discuss your event.

We, at Traditions At The Links, specialize in making your event special, memorable, and as stress free as possible. We look forward to sharing in your success because,

“Your success is our success.”

Traditions at the Links

5900 North Burdick Street
East Syracuse, New York 13057
(315) 656-5298
Fax (315) 656-5232

Traditions at the Links Event Contract

Name:			
Address:			
Home Phone:		E-Mail:	
Cell Phone:		Time:	
Occasion:		Service Type:	
Day & Date:		Banquet Room:	
Location:	Traditions at the Links	Address:	5900 North Burdick St.

The following is a contract between **Traditions at the Links** and _____. This contract must be signed and returned to Traditions at the Links to confirm your function. No event is final until this document is received and returned to your countersigned. A \$1000 deposit (Ball Room) or \$500 deposit (Main Dining Room & Stickley Room) will be required upon return of this document.

Estimated Number of Guests:

Traditions is reserving for the following number of guests: _____

A minimum of 30 guests is required for any event at Traditions at the Links. This estimate will be used as a basis for pricing, scheduling, and preparation with a final guarantee to be given to Traditions ten (10) business days' prior to the event. If there is a proportionately large change in estimated guest count, the per person price may need to be adjusted accordingly.

Final Number of Guests: _____ **Date:** _____ **By:** _____

Menu: See Attached

Cost: See Attached

Traditions at the Links LLC charges a service charge of 22%. The service charge is applied to cost per person and all other items that are handled by our staff.

This charge is not a gratuity but is a charge that pays for staffing. A gratuity is not required but is always appreciated if you feel it is warranted.

Please Add 8% Sales Tax

Payment in full is due five days prior to the event by cash or check.

Deposits:

Due to the nature of our business we require a \$500.00 non-refundable deposit for the Stickley Room or Main Dining Room and a \$1000.00 non-refundable deposit for the Ball Room to secure both date and location of your event, as soon as possible. We work on a "first secured basis." Any additional deposits made are non-refundable. ***Prices are subject to change for events booked for 2019. All Stickley Room and Main Dining Room events are based on 3 hours and a minimum of 30 guests. All Ball Room events are based on 4 hours and a minimum of 100 guests. The Grand Ball room also has a minimum of \$15000. (which includes the 22% service charge but not sales tax) on all Saturday events in 2019 from May 25th thru October 26th. If more time is requested, an additional staffing fee will be required. An additional per person cost may be required if guest count is less than minimum for either room. Please Note: Tradition's reserves the right to move your group if the numbers change.***

Client Signature: _____ Date: _____

Traditions Signature: _____ Date: _____

Bar Arrangements

Open Full Bar

Pouring liquor, house wines, draft beer, & soda

1 st Hour:	\$10.00 pp
2 Hours:	\$13.00 pp
3 Hours:	\$16.00 pp
4 Hours:	\$19.00 pp

Open Beer, Wine, & Soda Bar

Various draft beers, house wines, and soda

1 st Hour:	\$9.00 pp
2 Hours:	\$11.00 pp
3 Hours:	\$14.00 pp
4 Hours:	\$17.00 pp

*Cordials Add \$4.75 per person

*Champagne Toast Add \$4.95 per person

**Premium Bar Upgrade Add \$11.95 per person

* * *

Additional Arrangements

Linen Local Standard	Included
Napkin Local Standard	Included
Full Length Linen Available	Prices vary with selection
<i>*All linen must be ordered through Traditions at the Links. No outside linen may be used.</i>	

Additional Services:

**Available through Traditions at the Links, Prices vary by selection.*

Uplighting	Inquire Within
Ice Sculptures	Inquire Within
Fireworks	Inquire Within
Champagne Fountains	Inquire Within
Specialty Linens and Chair Covers	Inquire Within

- Menu Option 1 -

Cocktail Reception

*| Passed Hors d'oeuvres Option |

Please note: all items below are included as passed hors d'oeuvres

Blackened Steak Skewers

Julienne strips of steak marinated and grilled to perfection
Horseradish mustard sauce for dipping

Jerk Chicken Skewers

Tender strips of grilled chicken marinated in a blend of Caribbean spices

Greek Spinach Turnovers

Flaky puff pastry filled with seasoned spinach, feta cheese, black olives, and sun dried tomatoes

Stuffed Mushrooms

Large Snow White mushrooms crowned with mushroom stuffing, broiled to perfection

Crostinos

French bread medallions, grilled with roasted red peppers, fresh herbs, and havarti cheese

*| Stationary |

Please note: all items below are included as stationary hors d'oeuvres

International Cheese Boards

A selection of imported and domestic cheeses from around the world displayed with
Cracked mustard and a variety of crackers and Chilean grapes

Garden Vegetables and Dips

A selection of farm fresh vegetables arranged amongst dipping sauces

South Western Fondue

A blend of cheeses, fresh tomato, onions, and cilantro,
Baked until golden brown, and served with sun dried tomato and corn tortilla chips

Sweet and Sour Cocktail Meatballs

Served in a sweet tangy sauce

Fresh Fruit Display

Juicy pieces of fresh honeydew, cantaloupe, pineapple, watermelon, and strawberries.
A colorful presentation to any table!

| Carving Station |

Please note: all items below are included in the carving station

Carved Breast of Turkey

Slow Roasted breast of turkey topped with a cranberry glaze
Carved by our chef onto miniature hard rolls
Served with lemon herb mayonnaise and spicy mustard

Carved Roast Beef

Western beef slowly roasted to perfection and hand carved by our chef onto miniature
Hard rolls served with horseradish sauce and Dijon peppercorn sauce

Menu Option 1

| Pasta Station |

Please note: all items below are included in the pasta station

Gourmet Pasta Bar

A great selection of imported Durum Semolina pastas accompanied by our mouth-watering sauces:

Marinara, Pesto, Alfredo, and Pink Vodka Sauce

A gourmet pasta lover's dream prepared to order before your eyes by our master chefs!

***Seafood option to include scallops, shrimp, and crabmeat | \$5.95 per person**

Caesar Salad

Made the old fashioned way, topped with herbed croutons and grated Parmesan cheese

| Stir Fry Station |

Stir Fry Oriental Vegetables

A combination of fresh vegetables stir-fried in a light ginger sauce

Served with fried rice

| Desserts |

Passed Chocolate Covered Strawberries and Passed Finger Pastries

Chocolate Lava Fountain Option | \$6.25 per person

Three tiered fountain with flowing melted chocolate

Accompanied by marshmallows, bite-sized pound cake, brownies, and graham crackers

Add a beautiful fruit display including strawberries, melons, pineapple, and more!

Viennese Dessert Table Option | \$8.95 per person

An elegant selection including Pistachio tortes, Granny smith apple flans linzer tortes, Chocolate decadence, Finger pastries, Chocolate mud balls, Petit fours, and French pastries!

***Now featuring our chocolate lava fountain with fresh fruit**

| Freshly Brewed Coffee and Tea |

Package Price:

\$27.95 per person plus

22% service charge and 8.00% tax

+ Stationary Hors d'oeuvres Option | \$30.95 per person

++ Passed Hors d'oeuvres Option | \$36.95 per person

- Menu Option 2 -

Sit Down Dinner

***| Passed Hors d'oeuvres |**

Please note: all items below are included as passed hors d'oeuvres

Chicken Teriyaki with Pineapple

Tender strips of chicken and fresh chunks of pineapple, skewered onto bamboo,
Marinated in teriyaki sauce, then grilled

Cajun Steak Skewers

Julienne Strips of Steak dusted
In our very own Cajun seasoning, blackened in a cast iron skillet

Bruschetta

Medallions of toasted French bread topped with pesto sauce,
Sliced vine-ripened tomatoes and fresh mozzarella cheese. Accented with a balsamic reduction.

Potato Pancakes

Traditional Vienna style served with sour cream and applesauce

Cocktail Egg Rolls

With the true taste of the orient

Weenie Wellington

A miniature cocktail frank wrapped in a puff pastry jacket

Crab Cakes

Pan-fried crab cakes served with a creamy Dijon Mustard herb butter sauce

***| Stationary |**

Please note: all items below are included as stationary hors d'oeuvres

International Cheese Boards

A selection of imported and domestic cheeses from around the world displayed with
Cracked mustard and a variety of crackers and Chilean grapes

Garden Vegetables and Dips

A selection of farm fresh vegetables arranged amongst dipping sauces

Artichoke Spinach Tureen

Jerusalem artichoke hearts blended with fresh spinach and imported cheeses
Baked until golden brown, served with petite French bread and herbed pita crisps

Sweet and Sour Country Sausage

Served in a pungent tangy sweet and sour sauce

Fresh Fruit Display

Juicy pieces of fresh honeydew, cantaloupe, pineapple, watermelon, and strawberries.
A colorful presentation to any table!

Menu Option 2

| Salad |

Please choose one of the following two salad options below

Mixed Field Greens

A blend of mesclun greens and romaine lettuce with grape tomatoes, julienne cucumbers, carrots, red cabbage, and crispy croutons, served with our very own ginger honey mustard dressing!

Caesar Salad

Made the old fashioned way
Topped with herbed croutons and grated Parmesan cheese
Salads to be served at each place setting

Warmed Dinner Rolls

Freshly baked with warm creamy butter

Wine with Dinner Available

Merlot and Chardonnay | Price based on consumption

| Entrée |

Please choose one chicken entrée for the group

Chicken Florentine

Boneless chicken breast sautéed in delicately seasoned spinach and mushroom sauce, topped with mozzarella cheese

Chicken Marsalla

Tender medallions of chicken, sautéed with button mushrooms, served in a rich brown sauce accented with marsalla wine

Chicken Provencale

Tender boneless breast of chicken lightly sautéed with fresh tomatoes, onions, and herbs
Served with a white wine butter sauce

Chicken Sorrentino

Tender sautéed chicken breast, eggplant and prosciutto
Served in a rich mushroom brown sauce smothered in mozzarella cheese

Please choose one fish entrée for the group

Crab Stuffed Filet of Sole

Fillet of sole, stuffed with seafood and broiled to perfection, served with a garlic butter sauce

Stuffed Whitefish Florentine

Baked Whitefish stuffed with spinach, mushrooms and imported cheeses
Accented with white wine and lemon, baked to perfection

Tortilla Crusted Tilapia

Fresh Tilapia Fillets accented with our signature tortilla and herb crust
Accented with Chipotle and Lime

*Please choose one beef entrée for the group| **\$6.95 per person***

Steak Diane

USDA choice steak, sautéed with a mushroom brown sauce, accented with brandy and Dijon mustard

New York Strip Steak

Our seasoned to perfection strip steak grilled to your liking, topped with frizzled onions

Steak Gorgonzola

Our seasoned and marinated top sirloin steak grilled in a creamy sauce, topped with Gorgonzola Cheese and a balsamic glaze

Menu Option 2

| Side Dish |

Please choose one of the following three side options below

Garlic Roasted Red Mashed Potatoes

Red Potatoes roasted with garlic and butter, mashed to perfection

Oven Roasted Red Potatoes

Our homemade delicious recipe that will have you coming back for more

Rice Pilaf

Long grain rice simmered in fresh herbs and seasonings

Sautéed Garden Vegetables

| Dessert |

Please choose one of the following three dessert options below

Turtle Cheesecake

What a grand way to finish a meal!

Creamy cheesecake enriched with pecans and caramel, drizzled with Belgian chocolate lace

Bananas Foster

Bananas sautéed in butter, brown sugar, and a selection of liquors,
Served over French vanilla ice cream topped with whipped cream

Chocolate Decadence

A Chocolate Torte accented with whipped cream and a chocolate sauce
A chocoholics dream come true

| Freshly Brewed Coffee and Tea |

Package Price:

\$28.95 per person plus
22% service charge and 8.00% tax

+ Stationary Option | \$32.95 per person

++ Passed Hors d'oeuvres Option | \$38.95 per person

- Menu Option 3 -

Buffet Dinner

*| Passed Hors d'oeuvres |

Please note: all items below are included as passed hors d'oeuvres

Blackened Steak Skewers

Julienne strips of steak marinated and grilled to perfection
Horseradish mustard sauce for dipping

Chicken Satay

Skewered chicken glazed with a spicy Indonesian peanut sauce

Crab Bagelettes

Mini bagels accented with a blend of crab and imported cheeses topped with
Roasted red peppers and lightly browned

Sicilian Stuffed Mushrooms

Seafood & Large Snow White mushrooms crowned with a combination of
Mushroom, seafood & imported sausage broiled to perfection accented with Parmesan cheese

Coconut Shrimp

Jumbo shrimp, marinated in brown sugar, surrounded
With toasted coconut, and served with pineapple salsa

Clams Casino

Cherrystone clams on the half shell, topped with casino paste

*| Stationary |

Please note: all items below are included as stationary hors d'oeuvres

International Cheese Boards

A selection of imported and domestic cheeses from around the world displayed with
Cracked mustard and a variety of crackers and Chilean grapes

Garden Vegetables and Dips

A selection of farm fresh vegetables arranged amongst dipping sauces

Fresh Fruit Display

Juicy pieces of fresh honeydew, cantaloupe, pineapple, watermelon, and strawberries.
A colorful presentation to any table!

Crab Tureen

Snow White crab, blended with cream and a selection of
Cheeses baked until golden brown and served with French party bread

Swedish Meatballs

Cocktail meatballs served in a rich brown sauce, accented with sour cream

Menu Option 3

| Salad |

Please choose one of the following two salad options below

Mixed Field Greens

A blend of mesclun greens and romaine lettuce with grape tomatoes, julienne cucumbers, carrots, red cabbage, and crispy croutons, served with our very own ginger honey mustard dressing!

Caesar Salad

Made the old fashioned way
Topped with herbed croutons and grated Parmesan cheese

Wine with Dinner Available

Merlot and Chardonnay | Price based on consumption

| Carving |

Please add \$6.95 per person for this option

*Please choose one of the following four carving options for groups of 40 or less
Please choose two of the following four carving options for groups of 41 or more*

Tuscan Roasted Top Sirloin

Western beef, slowly roasted and hand carved by our chef
Served with horseradish sauce and spicy mustard

Carved Breast of Turkey

Slow Roasted breast of turkey topped with a black currant glaze
Served with miniature hard rolls accompanied by a herbal mayonnaise and spicy mustard

Baked Virginia Ham

Baked with brown sugar glaze, served with cherry mustard
Carved to perfection onto miniature hard rolls

Carved Tenderloin of Beef | \$7.95 per person

Western tenderloin of beef, slowly roasted and hand carved
Accompanied by horseradish sauce and lemon herb mayonnaise

| Chicken |

Please choose one of the following two chicken options below

Chicken Almondine

Tender boneless breast of chicken served in a cream sauce accented mushrooms, almonds, shallots and white wine

Chicken Francaise

Boneless chicken breast, lightly coated with egg batter, then sautéed with lemon and wine butter sauce

Chicken Marsala

Tender medallions of chicken, sautéed with button mushrooms, served
In a rich brown sauce accented with marsala wine.

| **Pasta** |

Please choose one of the following three pasta options below

Portabello Puttanesca

A mélange of roasted vegetables in a marinara sauce, served over pasta and accented with a roasted Baby portabello mushrooms

Penne Carbonara

Crispy bacon, snow peas, and grilled Bermuda onions served in a light Alfredo sauce over penne pasta

Penne with Broccoli and Sun Dried Tomatoes in a Pink Vodka Sauce

Imported penne pasta, tossed with broccoli and sun dried tomatoes in a light tomato cream sauce
Laced with vodka and parmesan cheese

| **Side Dish** |

Please choose one of the following three starch options below

Au Gratin Potatoes

Sliced Idaho potatoes in a rich creamy sauce baked golden brown

Rice Pilaf

Long grain rice simmered in fresh herbs and seasonings

Oven Roasted Red Potatoes

Young New York red potatoes, slicked and oven braised with rosemary and shallots

Sautéed Garden Vegetables

A colorful and delicious presentation of mixed vegetables

| **Dessert** |

Please choose one of the following three dessert options below

Turtle Cheesecake

What a grand way to finish a meal!

Creamy cheesecake enriched with pecans and caramel, drizzled with Belgian chocolate lace

Bananas Foster

Bananas sautéed in butter, brown sugar, and a selection of liquors,
Served over French vanilla ice cream topped with whipped cream

Chocolate Decadence

A Chocolate Torte accented with whipped cream and a chocolate sauce
A chocoholics dream come true

| **Freshly Brewed Coffee and Tea** |

Package Price:

\$27.95 per person plus
22% service charge and 8.00% tax

+ Stationary Option | \$31.95 per person

++ Passed Hors d'oeuvres Option | \$37.95 per person

- *Banquet Enhancements* -

Jumbo Shrimp Cocktail Option | + \$210 per 100 pieces

Jumbo Shrimp Cocktail

Shrimp accompanied by a snappy cocktail sauce

Potato Bar Option | + \$7.95 per person

A selection of Homemade Mashed Potatoes to include:

Garlic Roasted Potatoes, Red roasted potatoes, and

Hickory smoked horseradish yukon gold mashed potatoes served in a martini glass

Toppings to include:

Sautéed wild mushrooms, Sautéed red and yellow onions and peppers, Fried onions, and Country-style gravy

Tuscan Station Option | + \$8.95 per person

Insalada Caprese

Sliced Vine-Ripened tomatoes, Sliced fresh mozzarella, bright green basil drizzled

With olive oil arranged on platters

Yukon Gold Baby New Potatoes

Accented with Herb de Provence, slowly oven roasted

Roasted Vegetable Skewers

Red & Yellow Peppers, Zucchini, Bermuda onions, Baby Portobello mushrooms accented with fresh herbs

Infused roasted pine nut olive oil

Fish Station Option | + \$10.95 per person

Blackened Red Snapper

Red Snapper fillet coated with Cajun spices and seared in a

Skillet until blackened

Pignoli Encrusted Salmon

Fresh Atlantic salmon encrusted with pine nuts lemon juice, olive oil fresh basil and grated Parmigiano-Reggiano cheese accompanied by fresh cherry tomatoes and a white wine beurre blanc

Carved Tuna Loin Provencale

Albacore tuna marinated in a caper and fresh herb infused olive oil. Slowly roasted and carved to order,

Served on miniature baguettes and sweet onion rolls

Raw Seafood Bar Option | Market Price

Seafood Deluxe

The freshest selection of oceanic crustaceans and smoked fish, available from Coast to Coast.

Including such items as “everyone’s favorite” Clams and Oysters on the half shell dotted with flavored

Caviar, Smoked Mussels, Smoked Salmon

Chocolate Lava Fountain Option | \$6.25 per person

Three tiered fountain with flowing melted chocolate

Accompanied by marshmallows, bite-sized pound cake, brownies, and graham crackers

Add a beautiful fruit display including strawberries, melons, pineapple, and more!

Additional Event Information

Traditions At The Links, LLC

Deposit Requirements

A non-refundable deposit and signed contract will be required in order to make the reservation confirmed and definite. (Stickley and Main Dining Room - \$750 deposit, Grand Ballroom- \$1000 deposit.) Six months prior to your event an additional 50% of your remaining bill will due and is non-refundable. The remaining final payment is due 5 days in advance of your event payable by cash or check. Any additional charges will be billed at the conclusion of your event.

Guarantees

We need your assistance in making your banquet a success. Your guarantee must be received 5 business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged, should less attend. We will be prepared to serve 10% over your guarantee.

Cancellation

Should it be necessary to cancel this event you will be accountable for the cancellation policy stated on your signed contract. All deposits are non-refundable. 1 month from event: 75% of event cost becomes non-refundable based upon number of people noted on contract page.

Food & Beverages

The restaurant must supply all food items. Off premises catering is available. Menu selections, room requirements must be received thirty days prior to the function. These menus are only a general suggestion as to the selection and variety of entrees and complements available to you. We take great pride in developing specific ideas and themes or simply expressing your taste in a personally tailored menu. No food maybe taken off restaurant premises. All food and beverage prices are subject to change and will be confirmed 90 days in advance. **Traditions at the Links, LLC as a licensee, are responsible for the administration of the sale and service of alcoholic beverages in accordance with the New York L.C.B. regulations. It is a house policy; therefore, that the restaurant must supply all alcoholic beverages including alcohol used as favors, and a bartender must be present to serve any type of alcohol to our guests at a function. In addition, shots of alcohol will not be permitted under any circumstances.**

Room Rental/ Damage Deposits

A deposit fee is due at the time your event is confirmed. For all functions, any applicable equipment charges are exclusive of food and beverage arrangements/ deposits. A refundable damage deposit, priced to your event size is also required at the time of your event confirmation, in addition to the facility rental fee. Deposits are refunded on the condition that no damage is incurred to the Links during your event. Vendor terms are inclusive of the damage deposit. Refund decisions are at the sole discretion of Traditions at the Links LLC.

Decorations cannot be nailed, taped, or

stapled on the walls, fixtures or furniture. Bubbles, confetti or other destructive products are not permitted. A portion of the damage deposit may be retained if rules are broken. Centerpieces are to be fully assembled by customer or florist. Candles must have globes.

Traditions at the Links is not responsible for any lost, damaged or stolen property upon completion of your event.

Service Charge and Tax

On all food and functions, there will be a 22% service charge and applicable sales tax applied. All prices quoted are exclusive of service charge and tax. Sales tax is calculated on food, beverage and service charge. New York State law states that service charges are subject to state tax. For tax exempt organizations, a completed tax exemption form (ST-119) must be submitted two weeks prior to the function.

Extended Hours

We will be more than happy to extend your reception later into the evening \$850.00 per hour ++