

BANQUETS & SPECIAL EVENTS AT TAUGHANNOCK FARMS INN

Business Meetings / Dinners
Rehearsal Dinners
Private Dinner Parties
Small Evening Weddings (20 – 38 people)

VISIT OUR WEB SIT AT: WWW.T-FARMS.COM

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INTRODUCTION

The Inn is available for several types of banquet functions. We can accommodate from 20 to 150 guests for banquet events. Taughannock Farms Inn is the perfect setting for events such as rehearsal dinners, showers, weddings, business meetings (breakfast, lunch, and dinners), special occasion gatherings and Christmas parties.

Our philosophy for hosting your event is based on the premise that prior planning is imperative so that your function can proceed as smoothly as possible. Please be certain to make note of the following:

➤ *Menu Planning*

All menu pricing is subject to change due to market conditions. Menu pricing may be confirmed at the time the Revised Guest Count is due. You must first discuss and confirm your menu choices with us prior to sending out invitations or obtaining menu choices from people attending the function. Errors in menu choices that have not been confirmed with us first may result in alterations and or deletions to your menu despite what has been already sent out.

➤ *Luncheon Events*

Taughannock Farms Inn is only open for lunch for planned lunch functions. The menu you choose is being prepared exclusively for your event. Therefore, guest counts and pre-selected menu choices must be adhered to. Requests by individual guests to change their menu selection when they arrive at the Inn on the day of the event are not possible.

On **Saturdays** and **Sundays** the minimum number of people we can host for daytime functions is 50 people. If your attendance falls below 50 people, you will be billed for the missing people at the lowest entrée price from your menu.

➤ *Alcoholic Beverage Service*

Taughannock Farms Inn maintains a full selection of alcoholic beverages. **CONSUMPTION OF ALL BEVERAGES (BOTH ALCOHOLIC AND NON-ALCOHOLIC) AT THE INN IS LIMITED TO ONLY THOSE PURCHASED ON THE PREMISES.** Therefore, we do not have a “corkage” system of fees for alcoholic beverages not found on our menus.

➤ *Style of Service/ Prices*

Taughannock Farms Inn provides seated service. We are unable to provide buffet service for events. **Prices do not include taxes or gratuity.** Our minimum banquet gratuity is 18%. All prices are on a per person basis unless otherwise specified.

➤ *Capacity*

From early April through November, the Inn is able to accommodate indoor functions for up to 150 people. A minimum of 20 adults is required to host most private functions.

Our time table and the number of people that can be accommodated for these functions is as follows:

<u>April - November:</u>			Maximum	Minimum
	<u>Day</u>	<u>Time</u>	<u># of people</u>	<u># of adults</u>
Breakfast	Mon.- Fri.	8:00 AM - 11:00 AM	150	20
	Sat. & Sun.	8:00 AM - 11:00 AM	150	Please inquire
Lunch	Mon.- Fri.	11:00 AM - 4:00 PM	150	20
	Saturday.	11:00 AM - 4:00 PM	150	50
	Sunday	11:00 AM - 2:00 PM	150	50
Dinner:	Mon.- Fri.	Call for Times	38	20
	Saturday	5:00 PM. - 7:30 PM	38	20
	Sunday	3:00 PM. - 5:30 PM	38	20
	Sunday	6:00 PM. - 9:00 PM	38	20

** Note: The 5:00 PM. time slot can start earlier if necessary.

December

Since the Inn is closed to regular restaurant guests in the month of December, we are able to host breakfast, luncheon and/or evening functions including weddings and holiday parties, from a minimum of 20 people to large celebrations for up to 150 people.

RECEPTION ROOM RENTAL FEES

- Business Meetings / Dinners Private Dinner Parties
- Rehearsal Dinners Small Evening Weddings (20 – 38 people)

The following fees are non-refundable charges for the rental of the reception room(s). *These fees are not part of any required deposits.*

Jones Room \$75.00 Seats up to 38 people

Gold Room \$75.00 Seats up to 30 people

Porch \$125.00 Seats up to 80 people

*** Please note: the Porch is NOT available for **night-time** functions EXCEPT during December.*

All Dining Rooms \$250.00 Seats up to 150 people
(Daytime ONLY, except in December)

Outside Gardens \$75.00

All Daytime Weddings \$250.00

We reserve the right to charge additional fees for use of facilities that are used that were not originally contracted for.

As other guests may be utilizing the Inn prior to, or following your function, please adhere to the room rental times agreed upon. If you need to set up the room prior to your agreed upon start time, you must discuss this with us- please do not just show up. Dinner functions must be concluded by the prearranged time. Luncheon events must conclude by **4:00 P.M.** Monday - Saturday and by **2:00 P.M.** on Sunday. A minimum \$50 charge will be applied for functions that continue past these times with additional charges of \$50 for every 1/2 hour. **You must have prior permission to extend your function past this time.** The fee will be deducted from applicable deposits.

- *Use of Grounds and Gardens*

During favorable weather, guests who schedule food and beverage functions may also use the Inn's grounds for bands, dancing, wedding ceremonies, etc. Tent, dance floor, table, and chair rental charges need to be arranged for and incurred by the customer. In consideration of our overnight guests at the Inn, events that are held outside with live or recorded music must be concluded by 9:00 PM. See the above schedule for the appropriate charges.

STEPS INVOLVED IN BOOKING THE FOLLOWING TYPES OF FUNCTIONS:

1. Business Meetings (Lunch and/or Dinner)

Note: If you have a “pop up” event, please call us. We will be happy to work with you on your specific needs.

2. Rehearsal Dinners

3. Private Dinner parties (Lunch and/or Dinner)

4. Small Weddings (below 50 people; Lunch and/or Dinner)

5. Holiday Parties in December

When booking the types of functions listed above, please note that the steps outlined below apply to these types of functions. We recognize that some functions “pop up” at the last moment and cannot always fit into the planning guidelines set forth. Please call us. We will be happy to work with you on your function.

I. TO GUARANTEE A DATE

To hold and guarantee a date for a function the following are due:

A. Room Rental Fee & Deposit Payments

1. Reception Room Rental Fee (varies – see fee schedule)

2. Initial Deposit: (20 – 39 ppl) This deposit is equal to \$10 per person times the Estimated Count.

Total due to guarantee a date:

\$Initial Deposit plus Reception Room Rental Fee

Both the initial deposit and Reception Room Rental Fee are non-refundable.

Payments are due 2 weeks after the booking date and must be received in the form of cash or check. Payments not received by the due date will result in the date being released.

B. Initial Guest Count

Initial Guest Count (an estimate) is due at the time of booking. This is the estimated number of people expected to attend the function.

C. Banquet Billing Terms & Conditions Form

1. Sign and return **Banquet Billing Terms & Conditions Form** to acknowledge receipt of Banquet Information Packet and acceptance of policies and billing terms. This will be sent to you after we have received the room rental fee and the deposit.

AFTER YOUR FUNCTION IS BOOKED

II. IMPORTANT DATES TO REMEMBER

D. 21 Days Prior to Your Function:

Revised Guest Count

1. **Revised Guest Count Due.** This is a *revised* estimate of the **Initial Guest Count** that was given when the function was booked. This must be specific number; not a range.

Menu Choices (*consulting and selecting menu options with us*)

2. **Menu Choices Due.** Selections for all food courses that you want for your menu are due. *Remember, you must first discuss and confirm your menu choices with us prior to sending out invitations or obtaining menu choices from people attending the function.*

E. 7 Days prior to the Function:

Menu Order

1. This is the final count for each course on your menu specific for each menu item that you selected. *Due to regulations by the New York State Health Department and the class of our food service permit, food for those guests not attending the function will not be prepared for take out.*

Final Guarantee Count

1. **Final Guarantee Count Due.** A guarantee of the final number of people who will be attending your function is required 7 days before your function. *This number is not subject to reduction.* You will be charged for the guarantee or the number attending, which ever is greater. If no guarantee is received, we will consider the **Revised Guest Count** to be your guarantee.

We allow the **Final Guarantee Count** (due 7 days before the function) to decrease 15% below the **Revised Guest Count** (due 21 days before the function) without reducing the amount of deposits applied to your final bill. This creates an additional “cushion” for you should your **Revised Guest Count** continue to decline. However, if the **Final Guarantee Count** is more than 15% *lower* than the **Revised Guest Count**, then a \$15 per person fee will be charged for the difference between the **Revised Guest Count** and the **Final Guarantee Count**.

EXAMPLE:

Revised Guest Count (21 days prior): 38 people**
**This number can *decrease* by 6 people (38 ppl. X 15%) with no loss in deposits being applied to your final bill.

If your Final Guarantee Count (7 days prior) is: 28 people
The difference between the Revised Guest Count and the Final Guarantee Count is equal to: 10 people *less*

Since we allow a decrease in the Revised Guest Count of up to 6 people (38 people x 15%) the number of guests charged @ \$15 per person:
10 people - 6 people = 4 people

Amount deducted from deposit: \$60 (4 people x \$15)

2. Please note should the final attendance fall below our standard 20 person banquet minimum, the missing number of people will be charged at the lowest entrée price from your selected menu.

F. Final Payment

Balance paid in full is required at the close of the function. Direct Billing is available for business accounts provided those provisions have been set up ahead of time.

CANCELLATIONS

In the event that the function is cancelled after a date is guaranteed, the following guidelines apply:

- Initial Deposit (at time of booking): **Non-refundable**
- Reception Room Rental Fee: **Non-refundable**

MENU SELECTION PROCESS

It is our goal to make sure that your event is handled in a professional manner. Planning helps to insure this, and helps make your event memorable. The more planning you can do, the more flexible we are able to be with the development of your menu.

All menu pricing is subject to change due to market conditions. Menu pricing may be confirmed at the time the Revised Guest Count is due.

LUNCH EVENTS

The lunch menu consists of a soup or salad, entrée, and dessert. Please note that there is a \$15 plate charge for guests not having an entrée with the remaining courses charged at a la carte prices.

DINNER EVENTS

The dinner menu consists of an appetizer, salad, entrée (with starch & vegetable) and dessert. Please note that there is a \$15 plate charge for guests not having an entrée with the remaining courses charged at a la carte prices.

DECEMBER EVENTS

In December we are only open for private functions, not daily restaurant service. Therefore, the menu planning process is particularly critical and may involve more advanced consideration than regular functions.

Menu Planning Questions and Answers

Situation A:

Question: “Most of my guests are unable to be contacted prior to the event about their meal choices. What are my options?”

Answer: We will help you create a menu from our enclosed banquet choices based on the following guidelines:

<u>Dinner</u>		<u>Lunch</u>	
Appetizer:	Choose two (2)	Soup <u>or</u> Salad	Choose one (1)
Salad	Choose one (1)	Entrée	Choose one (1)
Entrée	Choose two (2)	Dessert	Choose two (2)
Dessert	Choose three (3)		

Your guest’s meal will consist of those choices that you the event planner have made.

Please note we need to know your initial menu choices (not guest count) at least twenty-one (21) days in advance. Final guest counts are due seven (7) days before the event. (See “Guarantee”)

Situation B:

Question: “I am planning an event and I *am* able to contact all my guests prior to the event. What are my choices?

Answer: We will help you create a menu from our enclosed banquet choices based on the following guidelines:

Dinner

Appetizer: Choose up to two (2)
Salad or Sorbet Choose one (1) type of salad and one flavor of Sorbet
(Your guests will have a choice of a salad or sorbet, but not both.)
Entrée Choose up to four (4)
Dessert Choose up to three (3)

Lunch

Soup **or** Salad Choose one (1)
Entrée Choose up to three (3)
Dessert Choose up to three (3)

Your guests will then pick an appetizer, a salad or sorbet (not both), an entrée, and a dessert from the menu that you the event planner have created in consultation with us. *Since guests sometimes forget what they have selected, we do **require** that you have place cards with the menu choices that each of your guests have chosen printed on the back. We find that using these place cards at your event helps expedite service and avoids confusion.*

Please note we need to know your initial menu choices (not guest count) at least twenty-one (21) days in advance.

Situation C:

Question: “Help!!! I have to plan a last minute event. Can I still consider Taughannock Farms Inn for my event?”

Answer: Absolutely. Please call us and we would be happy to work with you and discuss your needs.

BREAKFAST MEETINGS

Taughannock Farms Inn is pleased to offer an expanded continental breakfast plan to get your meeting off to a great start. Choose from one of our combination breakfasts. All prices are on a per person basis and do not include tax or gratuity.

All of our pastries are baked in our own bakery

Coffee, Hot Tea, Assorted Fruit Juices, and Coffee Cake.	\$5.00
Coffee, Hot Tea, Assorted Fruit Juices, with Assorted Breakfast Pastries.	\$6.00
Coffee, Hot Tea, Assorted Fruit Juices, Assorted Breakfast Pastries, and Fresh Fruit Salad.	\$6.75
Coffee, Hot Tea, Assorted Fruit Juices, Assorted Breakfast Pastries, Fresh Fruit Salad, Yogurt, Cold Cereal, and One Hot Item (Choose one: Egg Bake; Oatmeal; Waffles)	\$8.00

REFRESHMENT BREAK SERVICE

Keep your meeting fresh with one of our break services. Choose from one of our combination breaks. All prices are on a per person basis and do not include tax or gratuity.

Coffee, Iced Tea, Hot Tea, and Sparkling Water and Assorted Snack Bars or Fresh Baked Cookies.	\$3.75
Coffee, Iced Tea, Hot Tea, Sparkling Water, Fruit Juices and Brownies.	\$4.00
Coffee, Iced Tea, Hot Tea, Sparkling Water, Fruit Juices and Whole Fresh Fruit.	\$4.50

COCKTAIL PARTY ACCOMPANYMENTS

We regret that we are unable to schedule stand-alone cocktail parties.

These cocktail party items are available for those functions having a cocktail party before a scheduled lunch or dinner event.

Fruit and Cheese Trays	\$4.00 per person
Cheese Trays	\$3.50 per person
Shrimp Platter (4 per person count)	\$5.00 per person
Vegetable Platter	\$3.75 per person

APPETIZERS

Spinach and Egg Striped Ravioli *please add \$3.50 per order*
Three cheese ravioli served with sun dried tomato pesto cream sauce.

Spinach and Artichoke Fondue
Hearts of artichokes and steamed spinach in a velvety parmesan cheese sauce. Served hot with French baguette crisps.

Mushroom and Chevre Tarte
A warm savory tarte filled with creamy herbed chevre and sautéed mushrooms.
Served with a citrus bell pepper relish.

Smoked Sausage and Cheese
Smoked turkey - duck and fennel sausage, proscuitto ham, cheddar cheese, and havarti cheese.
Served with French whole grain mustard and tomato brushetta.

Warmed Brie with Fruit Compote
French brie cheese melted over our homemade seven grain bread crostinis, topped with cranberry fruit compote and candied pecans.

Choice of Juices
Cranberry, Grapefruit, Pineapple, or Tomato

Shrimp Cocktail Supreme *please add \$8.95 per order*

SOUPS (Soups are classified as an Appetizer choice. If a hot soup is one of your appetizer choices, please select **one** type only.)

Hot

Cream of Mushroom
New England Clam Chowder
Corn Chowder
Black Bean
Cream of Chicken
Minestrone
Tomato Basil
Seafood Bisque
Cream of Broccoli

Cold

Peach
Gazpacho
Chilled Strawberry Soup

SALADS

Please select one salad for your guests.

Taughannock Farms Fresh Seasonal Greens with choice of dressing
Caesar Salad
Fresh Tomato with Mozzarella and Basil (seasonal)
Spinach with Mushroom Salad
Marinated Artichoke Hearts with Fresh Tomato and Feta Cheese

SORBETS

(Choose one flavor)

Lemon
Apple Mint
Cranberry

DESSERTS

All of our desserts are baked fresh everyday in our own bakery.

Chocolate Obsession

Cream Brulee

Southern Pecan Tarte

Vanilla Cheesecake with Strawberry Sauce

Peppermint Ice Cream Roulade

Bittersweet Ice Cream Pie

Fresh Baked Fruit Crisp

Selection of Ice Creams from Purity Ice Cream

Chocolate Mousse with Raspberry Sauce

Trio of Sherbet

Fresh Berries in Season with Chantilly Cream

Blackberry Trifle

BANQUET LUNCHEON MENU
(These entrees are *not* available for dinner functions.)

Prices do not include tax or gratuity

ENTREES

<i>Caesar Salad with Grilled Chicken Breast</i>	15.95
Tender greens topped with strips of marinated, grilled chicken breast tossed with a creamy Caesar dressing.	
<i>Salad Sampler Trio</i>	15.95
Choose three salads, Chicken, Tuna, Seafood, Pasta, or Fruit Salad to create your own combination.	
<i>Cold Salmon Plate with Marinated Vegetable Salad</i>	17.95
Poached salmon with dill sauce and marinated vegetable salad.	
<i>Lemon Mint Chicken with Penne Pasta</i>	15.95
Chicken breast shredded with fresh mint, fresh zest of lemon and penne pasta.	
<i>Pasta Primavera</i>	16.95
A medley of garden vegetables in a light cream sauce with pasta.	
	With Shrimp 20.95
<i>Quiche Lorraine</i>	16.95
Ham and Swiss cheese accent this classic quiche.	
<i>Seafood Quiche</i>	18.95
Shrimp and crab with Swiss cheese are baked in this quiche.	
<i>Cobb Salad</i>	15.95
Our Cobb salad with mixed greens, diced turkey, tomatoes, bacon, crumbly Blue cheese, Swiss cheese and chopped eggs. Your choice of dressing.	

BANQUET DINNER MENU

(These entrees are also available for luncheon choices as well.)

Prices do not include tax or gratuity

ENTREES

Porterhouse Steak

The best of two steaks in one! This 21 day aged porterhouse steak combines the juicy NY strip steak and the extremely tender tenderloin of beef in a 16-ounce steak grilled as you like, topped with herb steak butter and served with a baked potato. 31.95 Add sautéed mushrooms 1.95

Filet Mignon

A naturally aged eight-ounce broiled filet of beef tenderloin served with a hearty burgundy brown sauce and baked potato. (*Medium-well and well-done filets are butterflied*). 32.95

Prime Rib of Beef (*Must have a minimum of 10 orders*)

Slow roasted and carved to order served with horseradish cream and baked potato. 28.95

Roasted Tenderloin (*Must have a minimum of 10 orders*)

Tenderloin of beef roasted and hand carved served with peppercorn sauce. 31.95

Petite New York Strip Steak

For the lighter appetite, a 10-ounce choice center cut strip steak broiled, naturally aged topped with a herb steak butter. Served with baked potato. 26.95 Add sautéed mushrooms 1.95

Rack of Lamb

Lightly marinated with garlic, sprinkled with rosemary and fresh herbs, this Frenched rack of lamb is roasted to order, served with whipped sweet potatoes and minted jelly. 28.95

With any Entrée above, create your own combination to suit your tastes:

(Additions may not be ordered as a substitute for the four course dinner.)

Lobster Tail

Seven ounce lobster tail with drawn butter. Add 15.95

Jumbo Lump Crab Cake

A baked 100% jumbo lump crab cake with lobster coulis. Add 10.95

Shrimp Scampi

Sautéed shrimp (1/2 order) on a bed of angel hair pasta tossed in a butter garlic sauce. Add 9.95

Salmon and Steak

Can't decide between fish or beef? A broiled, naturally aged, center cut strip steak with grilled salmon is the perfect solution. Served with baked potato. 31.95

Shrimp Scampi

Sautéed shrimp on a bed of angel hair pasta tossed in a butter garlic sauce. 25.95

Broiled Salmon

An 8 oz. center cut, boneless, skinless, filet broiled and served with herbal butter and wild rice. 26.95

Lobster Tail

A seven ounce lobster tail baked and served with drawn butter and baked potato. 34.95

Roast Duck Breast a la Orange

An eight ounce boneless oven roasted duck breast, served with classical orange sauce, and wild rice. 26.95

For the heartier appetite try: Half duck (semi-boneless) 27.95

Chicken Breast Florentine

A chicken breast resting upon a bed of spinach and mushrooms served with Mornay Sauce. 24.95

Roast Chicken Breast with Chardonnay Reduction

A semi boneless, chicken breast topped with a classic roasted French vegetable and prosciutto ham mirepoix in a chardonnay cream reduction. Served with wild rice. 25.95

Veal Marsala

Tender cutlets of veal, with sautéed mushrooms in a rich Marsala wine sauce, served with whipped sweet potatoes. 25.95

Stuffed Breast of Chicken

A carefully oven roasted stuffed, boneless, chicken breast. Your server will describe today's stuffing selection. Served with wild rice. 25.95

Roast Loin of Pork

Boneless and carefully roasted with pan gravy served with Cortland apple chutney and whipped sweet potatoes. 24.95

Roast Turkey

Hand carved, tender all white breast meat over our bread stuffing, with mashed potatoes, giblet gravy and cranberry orange sauce. 23.95

Portabello Mushroom Wellington

A grilled portabello mushroom, wild rice, fresh spinach and herbal margarine wrapped in puff pastry. 22.95

Pasta with Vegetables and Gorgonzola

Sautéed asparagus, hearts of artichokes, fresh broccoli, baby carrots with a gorgonzola alfredo sauce or Marinara sauce. 23.95

For an added flare to this pasta dish add one of the following:

Shrimp 7.95 Lobster 15.95 Chicken 6.95

BEVERAGE SERVICE

Choose from our extensive beverage menu designed to compliment any occasion.

Bar Service

Open bars (which are paid for by the host of the function) and cash bars (where the guests pay for their own beverages) are available. Outside alcoholic beverages are unable to be brought into the Inn. There is no charge for bartender services during lunch or dinner. However, if bartender services are required after the function, there will be a \$15 per hour charge. Policies restricting underage drinking will be enforced. We reserve the right to refuse further alcoholic service to those guests deemed intoxicated. It is the Inn's policy not to allow unfinished, opened bottles of alcoholic beverages to leave the premises.

Bottomless coffee, tea, iced tea, lemonade, or soft drink service		\$1.75 / person	
Punch (weddings)	\$15.00 / gallon	Sparkling Water	\$1.50 / bottle
Cappuccino	\$3.00 / cup		
Espresso	\$2.75 / cup		
Cafe Latte	\$3.00 / cup		

WINE SERVICE

Choose from our extensive beverage menu designed to compliment any occasion.

The wine list at Taughannock Farms Inn is a collection of handpicked wines from around the world. Within each red and white category, we have progressively organized the wines from full-bodied, dryer styles to lighter, semi-dry, and more fruitful selections. Please refer to this page of the wine list for helpful wine characteristics that will aid you in pairing your food with your wine selection.

Chardonnay

Medium-bodied, rich white wine with smoky, vanilla, oak flavors. Lighter styles are crisper and less complex.

Pinot Grigio

A light-bodied white wine, gently aromatic with palate cleansing fruit acid.

Riesling

Light-bodied, slightly sweet white wine with fruit accents and balanced fruit acids.

Pinot Noir

Medium-bodied red wine with berry fruitiness and earthiness.

Merlot

Medium-bodied, deep red wine, with luscious, full flavor.

Cabernet Sauvignon

Full-bodied, tannic red wine with rich fruit and excellent acid-tannin balance.

PLEASE NOTE THAT WINE AVAILABILITY FROM OUR SUPPLIERS
DOES SOMETIMES CHANGE WITHOUT NOTICE TO US.

WINES BY THE GLASS

CHAMPAGNE

Brut, <i>Louis Perdrier</i>	(France)	\$6.75
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WHITE WINES

Chardonnay Reserve, <i>Treleaven</i>	(Finger Lakes)	\$6.50
Chardonnay, <i>Kendall Jackson</i>	(California)	\$6.50
Pinot Grigio, <i>Sartori</i>	(Italy)	\$6.25
Dry Riesling,	(Finger Lakes)	\$6.25
Riesling, <i>Thirsty Owl</i>	(Finger Lakes)	\$6.25
Sauvignon Blanc, <i>Whitehaven</i>	(New Zealand)	\$6.25
White Zinfandel, <i>Woodbridge</i>	(California)	\$6.25
Cayuga White, <i>Lucas</i>	(Finger Lakes)	\$6.25

RED WINES

Cabernet Sauvignon, <i>Chateau St. Jean</i>	(California)	\$6.50
Cabernet Sauvignon. <i>Black Opal</i>	(Australia)	\$6.25
Merlot Reserve, <i>Blackstone</i>	(California)	\$6.50
Merlot, <i>Forest Glen</i>	(California)	\$6.25
Merlot, <i>Treleaven</i>	(Finger Lakes)	\$6.50
Meritage – Salmon run <i>Dr. Frank</i>	(Finger Lakes)	\$6.25
Pinot Noir, <i>Meridian</i>	(Finger Lakes)	\$6.50
Shiraz, <i>Yellow Tail</i>	(Australia)	\$6.50
Cabernet Franc, <i>Hosmer</i>	(Finger Lakes)	\$6.25

ALES & LAGER

<u>\$3.50</u>	<u>\$3.75</u>	<u>\$4.25</u>
Budweiser	Labatt Blue	Heineken
Buckler (non-alcohol)	Labatt Blue Light	Amstel Light
	Saranac Black Forest	
<u>\$5.00</u>		
Ithaca Beer: Pale Ale		
Nut Brown		

CHAMPAGNES & SPARKLING WINES

Bin #			
101	Brut, Tattinger Dry, full of verve with a great finish.	(France)	\$59
102	White Star, Moet & Chandon Amber, yellow color; fruity nose, round, full finish.	(France)	\$52
104	Brut, Glenora Dry, delicate fruit, yeasty character, with a creamy, lingering finish.	(Finger Lakes)	\$26
106	Blanc de Blanc, Glenora Full bodied from start to finish, characterized by elegant fruit and supple mouth feel.	(Finger Lakes)	\$25

BLUSH WINES

303	White Zinfandel, Fetzer A clean crisp white zinfandel with lots of fruit and a clear finish.	(California)	\$20
304	Bayside Blush, Goosewatch This semi-dry blush is made from Cayuga White and Pinot Noir grapes. It is citrusy with a pleasantly crisp and refreshing finish.	(Finger Lakes)	\$18

RED WINES

201	Cabernet Sauvignon, Stags' Leap (California) Full flavors of ripe red currant, raspberry, boysenberry, and Cherry complimented by polished, smokey tannins	\$55
202	Cabernet Sauvignon, Chateau St. Jean (California) A dry, full bodied wine with hints of berries and rich supple flavors.	\$26
203	Chateauneuf du Pape, Mommessin (France) A well balanced red with aromas of black raspberry and currant.	\$35
204	St. Emilion, Barton & Guestier (France) A gently rounded Bordeaux complemented by earthy nuances, a fine bouquet and nice finish.	\$30
205	Cabernet Sauvignon, Black Opal (Australia) A very supple cabernet with a rich berry and black currant character.	\$25
206	Zinfandel, Robert Mondavi, Private Selection (California) Full bodied with distinctive flavors of blackberry, nutmeg, and rich chocolate	\$26
208	Merlot, Blackstone (California) Dry, rich fruitful plum characteristics, hints of spice, soft smooth finish.	\$28
209	Merlot, Forest Glen (California) Rich, amiable red with a characteristically smooth finish	\$25
210	Merlot, Treleaven (Finger Lakes) \$26 Velvety and supple, lightly oaked, with hints of wild blackberry	\$26
211	Chianti, Cecchi Classico (Italy) \$25 Medium-bodied with lush berry fruit, and touches of iris and violets.	\$25
212	Pinot Noir, Meridian (California) \$23 Soft and medium bodied, with ripe fruits and subtle oak.	\$23
213	Meritage, Salmon Run, Dr. Frank (Finger Lakes) \$25 A blend of merlot, cabernet franc, and cabernet sauvignon.	\$25
2		
214	Shiraz, Yellow Tail (Australia) \$26 Aromas of berry and vanilla oak; this has a soft, ripe sweetness.	\$26
215	Cabernet Franc, Hosmer (Finger Lakes) \$23 Black pepper, cassis, and plum mingled with rich tannins in this medium bodied wine.	\$23

WHITE WINES

401	Chardonnay , <i>Beaulieu Vineyards</i>	(California)	\$28
	A rich, complex wine with aromas of fruit.		
402	Chardonnay Reserve , <i>Treleaven</i>	(Finger Lakes)	\$26
	A lighter, fruity chardonnay. Second highest rated Chardonnay in New York by Wine Enthusiast.		
403	<i>Pouilly Fuisse, Michel Picard</i>	(Burgundy, France)	\$34
	Bone Dry, with hints of citrus, nuts, and minerals.		
404	Chardonnay , <i>Kendall Jackson</i>	(California)	\$26
	Ripe, flavorful fruit balanced with toasty oak.		
407	Pinot Grigio , <i>Sartori</i>	(Italy)	\$24
	Light, dry, delicate taste with a clean fruity finish.		
408	Dry Riesling , <i>Long Point</i>	(Finger Lakes)	\$24
	Rich and fruity with a semi-sweet finish.		
410	Gewurtztraminer , <i>Lucas</i>	(Finger Lakes)	\$22
	A delicious, dry spicy varietal wine.		
411	Riesling , <i>Thirsty Owl</i>	(Finger Lakes)	\$23
	Luscious and rich, fresh and crisp, yet not too sweet.		
412	Cayuga White , <i>Lucas</i>	(Finger Lakes)	\$21
	Fresh and mild with a fruity, sweet finish.		

SPIRITS

House Brands \$5.50

Call Brands \$6.00

Jack Daniels	Smirnoff Vodka	Beefeater Gin	John Jameson Whiskey
Jim Beam	Dewars Scotch	Bombay Gin	Canadian Club Whiskey
Captain Morgan Rum	Southern Comfort	Tanqueray Gin	Bacardi White Rum
Mount Gay Rum	Black Velvet	Tequilla	
Malibu Rum	Seagrams 7	Bushmills Irish Whiskey	

Premium Brands \$6.25

Crown Royal	J.W. Black	Jose Cuervo Gold
Bombay Sapphire	Makers Mark	Myers Rum
Kettle One Vodka	Old Grandad	Galliano
Seagrams VO	Wild Turkey	Finlandia Vodka
Campari		

Special Cordials \$6.50

Drambuie	Cointreau	Ameretto di Sorano	Kahlua
Sambuca	Frangelica	B & B	Tia Maria
Baileys	Chambord		

Super Premium \$6.75

Hennesey VSOP	Remy Martin VSOP	Courvoisier VS	Paul Mason Brandy
Glennfiddish	Glenlivet	Grey Goose Vodka	
Calvados Reserve	Chivas Regal	Grand Marnier	

PORTS, SHERRY, AND DESSERT WINES

(By the Glass)

Fonseca, Bin #27 Port	4.50	Sandeman, Founders Reserve	4.25
Quinta Do Noval	4.25	Knapp, Port	4.25

LODGING ACCOMMODATIONS

For those guests wishing to reserve overnight rooms in the Inn or in guesthouses, please call the Inn and we would be happy to discuss your needs.

