

Weddings



*The Heights Restaurant
& Banquet Facility*

315-483-4767

www.sodusbayheights.com

Thank you for considering The Heights Restaurant & Banquet Facility for your upcoming event. We offer a variety of options and a staff with the experience to provide you with an enjoyable and successful event. Our facilities are equipped to host your wedding ceremony, reception, bridal shower and rehearsal dinner for 50 to 200 guests. The banquet room overlooks Sodus Bay Heights Golf Course and scenic Sodus Bay.

General Information

Fees & Services:

***Venue Fee:** \$750*

Includes:

- Setup and Breakdown*
- Linens, Glassware, Silverware*
- Custom Room Staging*
- Dance Floor*

***Ceremony Fee:** \$500*

Includes:

- Rehearsal Practice*
- Preparation of Ceremony Area*
- White Ceremony Chairs*
- Setup & Removal of Chairs*

***Event Deposit:** \$500*

** We require a signed event agreement and a \$500.00 non-refundable deposit to secure a date. Your deposit will be applied to your final bill at full value.*

Forms of Payment:

We accept Bank Check, Personal Check, Credit Card, Cash.

**There will be a 3% fee assessed to credit card payments.*

Final Head Count:

A final headcount is due 7 days before the event. If the event has a plated dinner, place cards are also due before the event with each individual guest’s dinner choice clearly visible. The Heights does not provide cards to denote your guests’ names and menu choices. Parties are left to their own to be creative and make card selections that fit their theme and décor.

Chair Covers:

The Heights provides Complimentary white chair covers. If you prefer a color other than white, the fee is subject to the rental company’s current rates.

Linen Colors:

We offer a variety of colors to match your events décor.

Wedding Materials provided by Bride and Groom

- ✓ *Guest book and pen*
- ✓ *Place cards*
- ✓ *Cake knife and server*
- ✓ *Table numbers*
- ✓ *Card box*
- ✓ *Toasting flutes*
- ✓ *Flowers and centerpieces*
- ✓ *Cake topper*
- ✓ *Any additional items that you are providing*

Plated Dinner Selections

All plated dinners come with a garden or Caesar salad, dressings, dinner rolls and two sides. Limited to three dinner choices.

Beef Options:

- *6oz Filet Mignon \$31*
- *8oz Filet of Sirloin \$27*
- *6oz Filet of Sirloin \$25*
- *13oz New York Strip \$27*
- *Prime Rib \$29*

Chicken Options:

- *Chicken French \$21*
- *Chicken Parmesan \$21*
- *Chicken Marsala \$21*
- *Chicken Cacciatore \$21*
- *Chicken Cordon Bleu \$22*

Pork Options:

- *Citrus Marinated Loin \$21*
- *Apple Stuffed Loin \$23*
- *Herb Encrusted Loin \$22*
- *Maple Glazed Loin \$22*

Fish & Vegetarian Options:

- *Lemon & Artichoke Broiled Haddock \$21*
- *8oz Filet of Salmon \$26*
- *Crab Stuffed Portobello Mushroom \$21*
- *Eggplant Parmesan \$20*
- *6oz. Cold Water Lobster Tail \$26*
- *Vegetable Primavera \$20*

Surf & Turf Package: \$43

- *6oz Filet Mignon*
- *4oz Lobster Tail*
- *Pasta with a Parmesan Cream Sauce*
- *Roasted Asparagus*
- *Salad & Dinner Rolls*





Entrée Accompaniments (Choose Two)

- *Garlic Mashed Potatoes*
- *Rosemary Roasted Potatoes*
- *Seasonal Vegetable Blend*
- *Green Beans*
- *Asparagus*
- *Steamed Broccoli*
- *Penne or Capellini Pasta*
- *Rice Pilaf*
- *Roasted Sweet Potatoes*
- *Corn on the Cob (Seasonal)*
- *Glazed Carrots*



Buffet Options

Platinum Buffet: \$33

- *Hand Carved Prime Rib*
- *Chicken French, Chicken Parmesan or Chicken Cacciatore*
- *Baked Ziti in Red Sauce, Vodka Sauce or Pesto Crème Sauce*
- *Rosemary Roasted Potatoes, Garlic Mashed or Baked*
- *Seasonal Vegetable Blend*
- *Garden Salad (Served Family Style)*
- *Dinner Rolls*

Gold Buffett: \$31

- *Herb Roasted Pork Loin*
- *Chicken French, Chicken Parmesan or Chicken Cacciatore*
- *Baked Ziti in Red Sauce*
- *Rosemary Roasted Potatoes, Garlic Mashed or Baked*
- *Seasonal Vegetable Blend*
- *Garden Salad (Served Family Style)*
- *Dinner Rolls*

Silver Buffett: \$30

- *Carved Maple Glazed Honey Ham*
- *Carved Roasted Turkey*
- *Baked Ziti in Red Sauce*
- *Rosemary Roasted Potatoes, Garlic Mashed or Baked*
- *Seasonal Vegetable Blend*
- *Garden Salad (Served Family Style)*
- *Dinner Rolls*



Hors d' Oeuvres

Hand passed or Plated and Staged
 *All Hors d' Oeuvres are priced per piece.



- *Cheese/Cracker/Vegetable Display \$3.50 per person
- Bacon Wrapped Scallops \$2.25
- Shrimp Cocktail \$2.50
- Maryland Crab Cakes \$3.50
- Chicken Cordon Bleu Bites \$2.00
- Beef Wellington \$2.00
- Artichoke Parmesan Heart \$2.50
- Coconut Shrimp \$2.50
- Asparagus Phyllo with Asiago Cheese \$2.50
- Raspberry Brie Phyllo \$2.50
- Franks in Pastry \$1.25
- French Onion Tart \$2.50
- Chicken Pesto Blossom \$1.50
- Spanakopita Spinach & Cheese \$1.50
- Sausage Stuffed Mushroom Caps \$2.00
- Crab Stuffed Mushroom Caps \$3.00
- Raw Oysters on Half Shell \$3.00
- Philly Spring Roll \$2.50
- Caprese Skewers \$1.75
- Artichoke French \$1.75
- Boneless Beer Battered Chicken Bites \$1.25
- Mozzarella Sticks \$1.00
- Chicken Wings \$1.00



Late Night Enhancements

- Cheese Cake Station \$4.00 Per Person
- Macaroni & Cheese Station \$4.00 Per Person
- Ice Cream Sundae Station \$5.00 Per Person
- Pizza & Wings Station \$6.00 Per Person
- Mini Deli Station \$7.00 Per Person
- The Heights Plate Station \$9.00 Per Person
- Last Call Breakfast Station \$6.00 Per Person
- S'mores Bar \$5.00 Per Person



*All prices are subject to an 8% sales tax and 20% Facility Fee.

Bar Options & Pricing

Open Bar Pricing	Call Brands	Premium	Beer, Wine, Soda
1 Hour	\$11.00	\$15.00	\$9.00
2 Hours	\$18.00	\$23.00	\$14.00
3 Hours	\$21.00	\$26.00	\$18.00
4 Hours	\$24.00	\$29.00	\$21.00
Add'l Hours	\$4.00/Hour	\$5.00/Hour	\$3.00/Hour

Hosted Bar	House	Call	Premium
Cocktails	\$4.00	\$5.00	\$7.00
Domestic Beer	\$4.00	\$4.00	\$4.00
Import Beer	\$5.00	\$5.00	\$5.00
Wine	\$6.00	\$7.00	\$9.00
Soda	\$2.00	\$2.00	\$2.00

Cash Bar	House	Call	Premium
Cocktails	\$5.00	\$6.00	\$7.00
Domestic Beer	\$4.00	\$4.00	\$4.00
Import Beer	\$5.00	\$5.00	\$5.00
Wine	\$6.00	\$7.00	\$9.00
Soda	\$2.00	\$2.00	\$2.00

House Brand Cocktails

Liquors: Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Amaretto, Peach Schnapps, Peppermint Schnapps, Triple Sec.

Call Brand Cocktails

Liquors: Absolut Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's Seven, Seagram's VO, Jim Beam Bourbon, Jack Daniels Whiskey, Fireball Whiskey, Canadian Club Whiskey, Dewar's White Label Scotch, Southern Comfort, Jose Cuervo Tequila, Baileys, Kahlua.

Premium Brand Cocktails

Liquors: Grey Goose Vodka, Kettle One Vodka, Belvedere Vodka, Beefeater Gin, Bombay Sapphire Gin, Chivas Regal, Mount Gay Rum, Jamison Whiskey, Tullamore Dew Whiskey, Makers Mark Whiskey, Yukon Jack Whiskey, Black Velvet, Christian Bothers Brandy, B&B, Patron Tequila, Disaronno Amaretto, Chambord.

Champagne

Market Price

Notes

[illegible]

