



THE GIDEON PUTNAM

WEDDING PACKAGES

Have the wedding of your dreams at The Gideon Putnam, nestled within the towering oaks and pines of picturesque Saratoga Spa State Park. Our wedding professionals will work step-by-step with you in planning your perfect day.

The Gideon Putnam offers a stunning outdoor ceremony on the Sun Patio. Rental of The Sun Patio is \$1,500 which includes padded garden chairs.

The Gideon Putnam offers two ballrooms to accommodate your dream Wedding Reception. The Arches Ballroom boasts three sides of floor to ceiling windows, complimented with brick archways as well as spectacular views of the State Park. The Arches can accommodate up to 80 guests for the perfect intimate affair.

Our Grand Ballroom, with its soaring ceilings and attractive decor, provides an exquisite backdrop for your larger wedding of up to 300 guests.

2019 menus and menu prices are subject to change, based on availability and seasonality. An operations charge of 22% of your food, beverage and audiovisual charges will be added to your invoice. 15% of this operations charge is distributed as gratuity to the employees providing service to the event. The remaining 7% of the operations charge is not considered gratuity and will be retained by DNC Parks & Resorts at Gideon Putnam, LLC.



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866

518-584-3000 | GideonPutnam.com

CONGRESS SPRING

\$104++ per guest

BUTLER PASSED HORS D'OEUVRES

Select three

Wild mushroom bruschetta, potato crisp,
truffle oil, Parmesan

Franks en croute, Pale Ale mustard sauce

Spanakopita

Chicken cordon bleu, whole grain mustard cream

Vegetable antipasto skewer, balsamic glaze

Tomato soup, grilled cheese shooters

Mini reubens

Bangkok shrimp spring roll, sweet chili sauce

Margherita flatbread, fresh basil

Deviled eggs, bacon, habanero

Golden beet, goat cheese flatbread, fresh pesto

Bang bang shrimp, sweet sriracha

Sliced beef tenderloin crostini, red wine onion jam

STATIONARY DISPLAYS

Select three

Fruit and berry display

Vegetable crudités buttermilk ranch

New York artisan cheeses, crackers, flatbread

Tuscan antipasto

Hummus, fresh herbs, extra virgin olive oil, crisp pita

Baked brie en croute, roasted garlic truffle oil, baguette

Guacamole, tri-color tortillas, pico de gallo

Crab dip, buttery crostini

SALAD SELECTION

Select one

Classic Caesar

Putnam's greens

Spinach salad, Cusabi, tomatoes, gorgonzola,
bacon, tobacco onions

ENTRÉE SELECTION

Select three

New York striploin, rosemary cipollini demi-glace

Lemon-thyme half chicken, chicken gravy

Chicken Française, lemon artichoke and basil beurre blanc

Pork ribeye, spiced apple demi-glace

Pan-seared salmon, blood orange beurre blanc

Caribbean jerk mahi mahi, pineapple cherry chutney



HIGH ROCK SPRING

\$119++ per guest

BUTLER PASSED HORS D'OEUVRES

Select five

Tuna poke, hijiki, spicy chili aioli
Mini New England lobster rolls
Beef empanada, avocado crema, pico de gallo
Lamb lollipops, rosemary wine jelly
Bloody Mary shrimp shooters
Mini crab cakes, sauce Remick
Beef Wellington, horseradish crema
Bacon-wrapped chorizo dates
Meatball sliders, ricotta, mozzarella
Chicken spiedini, sage, pancetta
Scallops wrapped in bacon
Vegetable samosas, mango chutney

STATIONARY DISPLAYS

Select three

Antipasto display
Farm-fresh vegetable crudités
Fruit and berry display
New York cheese display
Thai mussels, coconut milk, lemon grass
Hazelnut chicken, orange Frangelico cream
Spinach artichoke dip, crusty artisan bread
Swedish meatballs, sour cream

PLATED SALADS

Select one

House garden salad
Caesar salad
Baby iceberg wedge, Cusabi dressing, gorgonzola,
cucumbers, tumbleweed onions
Roasted butternut salad, arugula, dried cranberries,
goat cheese, candied walnuts, curried leeks
Duo beet salad, Banyuls vinaigrette,
warm goat cheese cake, spiced pistachios

ENTRÉE SELECTION

Select three

Prime rib, rosemary jus
Sun-dried tomato potato crusted salmon
Grilled swordfish putanesca
Grilled pork ribeye, apple cranberry chutney
Roast airline chicken breast and shrimp scampi
Chicken saltimbocca



UPGRADES

ENTRÉE UPGRADES

Pan-seared beef filet, pancetta herb butter,
gorgonzola mashed potato
(add \$7 per guest)

Pan-seared duck breast, Morello cherry
port reduction, celery root purée
(add \$7 per guest)

Roast rack of lamb, garlic and herbs, hasselback potato
(add \$9 per guest)

Lobster pot pie
(market price)

Halibut
(market price)

VEGETARIAN OPTIONS

Select one

Vegetable lasagna rolls

Potato gnocchi, butternut squash, sage, brown butter

Eggplant rollatini

Cauliflower steak, sauce romesco

Wild mushroom ravioli, sage sherry cream



WEDDING LIVE ACTION STATIONS

One chef attendant at \$150 per 1 1/2 hours.

CARVING ACTION STATIONS

FARM TO FORK

Choose one \$10++ per guest

- Roast turkey breast, cranberry sage gravy
- Center-cut glazed ham, stone-ground honey mustard sauce
- Salmon en croute, spinach mushroom stuffing, tarragon cream
- Grilled skirt steak, chimichurri

BUTCHER BLOCK

Choose one \$15++ per guest

- Herb-crusted beef tenderloin, rosemary jus
- Sesame-glazed yellow fin tuna, seaweed salad
- New York striploin, bordelaise
- Rosemary-crusted prime rib, horseradish aioli

SIGNATURE ACTION STATIONS

PASTA

\$11++ per guest

Choose two pastas:

- Penne
- Orecchiette
- Cheese tortellini
- Farfalle

Choose two sauces:

- Marinara
- Alfredo
- Bolognaise
- Vodka

Italian sausage, tomato, mushrooms, shaved Parmesan, red pepper flakes, fresh herbs, roasted peppers, garlic bread

PHO

\$12++ per guest

Clear beef broth, clear chicken broth, rice noodles, ramen noodles, sliced rare beef, sliced pork, shrimp, shredded cabbage, charred onions, ginger, fresh basil, bean sprouts, chilis, scallions, cilantro, hoisin, fish sauce, sriracha, lime, chopsticks

MAC AND CHEESE

\$11++ per guest

- Aged cheddar cheese sauce, cavatappi pasta
- Truffle oil, Parmesan, bacon, rock shrimp, scallions, broccoli florettes, tomatoes, Cheetos crumble



OTHER WEDDING ENHANCEMENTS

CHILLED SEAFOOD DISPLAY

Served with lemons, cocktail sauce, Tabasco, and chimichurri

- Freshly-shucked oysters \$48++ per dozen
- Poached, chilled jumbo shrimp \$36++ per dozen
- Split Jonah crab claws \$50++ per dozen

SUSHI AND SASHIMI DISPLAY

\$12++ per guest *(based on 4 pieces per person)*

- Served with pickled ginger, wasabi, soy sauce, sweet chili sauce and chopsticks

VIENNESE DISPLAY

\$6++ per guest

- Mini éclairs, petite fours, truffles, mini cheesecakes, chocolate-dipped strawberries and macaroons

One assorted plate per table.

COFFEE, ESPRESSO, CORDIAL BAR

\$14++ per guest

- Flavored coffees, whipped cream, shaved chocolate, ground cinnamon, orange zest, rock candy, Viennese pastry display, sliced fruit and chocolate fondue, assorted liqueurs

OLD FASHIONED RUSTIC POPCORN BAR

\$5++ per guest

- Fresh-popped corn, caramel corn
- Popcorn seasoning shakers: kettle corn, ranch, white cheddar, caramel, nacho cheddar, apple cinnamon
- Assorted toppings



LATE-NIGHT NOSH

SLIDER BURGER STAND

\$10 per guest

House-blend certified Angus Beef sliders, brioche rolls, lettuce, tomato, onion, bacon, cheese, assorted condiments, french fries, onion rings

COOKIES, MILK, & HOT COCOA

\$6 per guest

Display of homemade cookies and brownies, ice-cold milk and hot cocoa

PIZZA PARTY

\$9 per guest

Late nights mean pizza parties. Pick and choose an assortment of our homemade pizzas for that late night nosh: four cheese, margherita, meat lovers, white pizza with broccoli, garden vegetable pizza

LATE-NIGHT BREAKFAST

\$8 per guest

- Warm biscuit sandwich with egg, sausage and cheese
- Burrito with egg, cheddar jack cheese, peppers, onions, salsa and sour cream
- French toast sticks, warm maple syrup, butter

GRILLED CHEESE ON CAST IRON DISPLAY

\$7 per guest

- Grilled American cheese on brioche
- Grilled ham and Gruyère on rye
- Grilled fresh mozzarella and tomato on sourdough



WEDDING PACKAGE BAR OPTIONS

Wedding packages include five hours of open bar using house brands.*

HOUSE BRANDS

LIQUORS

- New Amsterdam vodka
- Gordon gin
- Bacardi rum
- Cuervo Gold tequila
- 7 Crown
- Cutty Sark scotch
- Jim Beam bourbon

BEERS

- Bud
- Bud Light
- Coors Light
- Labatts
- O'Doul's non-alcoholic

WINES

- Canyon Road Chardonnay
- Pinot Grigio
- Merlot
- Cabernet Sauvignon
- White Zinfandel

BAR UPGRADE OPTIONS

UPGRADE TO CALL BRANDS

\$6 per person

LIQUORS

- Absolut vodka
- Tanqueray gin
- Bacardi rum
- Captain Morgan's rum
- Cuervo 1800 Reposado tequila
- Canadian Club
- Dewar's scotch
- Jack Daniel's bourbon

BEERS

- Bud
- Bud Light
- Coors Light
- Labatts
- Michelob Ultra
- Corona
- O'Douls non-alcoholic

WINES

- 14 Hands Chardonnay
- Ruffino Pinot Grigio
- Merlot
- Josh Cellars Cabernet Sauvignon
- Canyon Road White Zinfandel

UPGRADE TO PREMIUM BRANDS

\$9 per person

LIQUORS

- Grey Goose vodka
- Tanqueray 10 gin
- Bacardi rum
- Captain Morgan's rum
- Patron Reposado tequila
- Crown Royal whisky
- Johnnie Walker Black scotch
- Maker's Mark bourbon

BEERS

- Bud
- Bud Light
- Coors Light
- Labatts
- Michelob Ultra
- Corona
- Heineken
- Heineken Light
- Sam Adams
- O'Douls non-alcoholic

WINES

- Jacob's Creek Chardonnay
- Estancia Pinot Grigio
- Blackstone Merlot
- Casa Lapostelle Cabernet Sauvignon
- Canyon Road White Zinfandel

*House brands are subject to change.



WEDDING PACKAGES

INCLUDED IN ALL WEDDING PACKAGES

ONE-HOUR COCKTAIL & HORS D'OEUVRE RECEPTION

Your guests will enjoy a cocktail hour with an array of stationary displays and butler passed hors d'oeuvres.

COMPLIMENTARY HOSPITALITY SUITE FOR YOUR WEDDING PARTY

Enjoy a private moment with those closest to you with drinks and a selection of hors d'oeuvres from the cocktail reception.

COMPLIMENTARY CHAMPAGNE TOAST & FIVE HOURS OF OPEN BAR

Sparkling wine will be poured for your guests as they toast to the happy couple. As the evening continues, guests can partake from the open bar, offering beer, wine and liquor.

YOUR PERSONALLY SELECTED DINNER

Whether you choose the Congress Spring or the High Rock Spring wedding package, or customize your own package, the chef will personally work with you to select the perfect meal.

COMPLIMENTARY OVERNIGHT SUITE FOR THE NEWLYWEDS

Stay in one of our suites overlooking the Saratoga Spa State Park on the night of your reception - it's our gift to you!

SPECIAL GROUP RATE FOR YOUR GUESTS WISHING TO STAY WITH US

Your guests will rest easy knowing they can stay at The Gideon after your reception.

WHITE, IVORY OR BLACK CHAIR COVERS

COLORED NAPKINS TO COMPLEMENT YOUR THEME

The Gideon Putnam offers 10% off our lowest package price for a Sunday-Thursday wedding reception.

Ask us about our Winter package discounts!

WEDDING CEREMONIES AT THE GIDEON PUTNAM

Whether you choose the Sun Patio, for a stunning outdoor ceremony, or another space at The Gideon Putnam, we are happy to work with you to make your ceremony special.

Ceremony fee for any space: \$1,500. This fee includes padded garden chairs for Sun Patio ceremonies.

DEPOSITS

WEDDINGS IN THE BALLROOM

- \$2,000 deposit non-refundable initial deposit is due at the time of contract.
- \$3,000 deposit is due nine months prior to the event.
- Full payment will be due at your final meeting, based on your guaranteed count.
- If your function's total cost exceeds the total estimate paid, the difference will be due on the day of the event.

WEDDINGS IN ARCHES

- \$1,000 deposit non-refundable initial deposit is due at the time of contract.
- \$1,000 deposit is due nine months prior to the event.
- Full payment will be due at your final meeting, based on your guaranteed count.
- If your function's total cost exceeds the total estimate paid, the difference will be due on the day of the event.

**Please add 22% service charge (gratuity and sales tax) on to your estimated cost.*

***Prices are valid for the 2019/2020 wedding season and can vary based on market price.*

****Winter package cannot be combined with any other discounts or offers and is only available November 1-April 1.*

