



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 work step by step with you in planning your perfect day.

The Gideon Putnam offers a stunning outdoor ceremony on the Sun Patio, with several indoor spaces to choose from as well. The ceremony fee is \$1,500, which includes padded garden chairs.

Choose from two unique spaces to accommodate your dream wedding reception. The Arches boasts three sides of floor-to-ceiling windows, complemented by brick archways and 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 a larger wedding of up to 300 guests.

2024 menus and menu prices are subject to change, based on availability and seasonality. A service charge of 22% of your food, beverage and audiovisual charges will be added to your invoice, as well as local sales tax.

(518) 584-3000
GideonPutnam.com



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

24 Gideon Putnam Road
Saratoga Springs, NY 12866

WEDDING PACKAGES

INCLUDED IN ALL WEDDING PACKAGES

One-hour hors d'oeuvre reception

Your guests will enjoy an array of stationary displays and butler-passed hors d'oeuvres.

Complimentary sparkling wine toast

Sparkling wine will be poured for your guests as they toast to the happy couple.

Your personally selected dinner

Whether you choose the Congress Spring or the High Rock Springs 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 Saratoga Spa State Park on the night of your reception – our gift to you!

Special group rate for your guests to stay with us

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

Select napkin colors included.

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

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're happy to work with you to make your ceremony special.

DEPOSITS

A nonrefundable deposit of 25% your food & beverage minimum is due at the time of contract. Subsequent payments will be spaced out until your wedding date.

- Full payment will be due five days prior to the wedding, 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 (includes gratuity) and 7% sales tax to your estimated cost.
Prices are valid for the 2024 wedding season and can vary based on market price.*



CONGRESS SPRING

\$179 per guest

Artisan rolls & butter, coffee & tea selections, prosecco toast and 4-hour standard bar package included.

COCKTAIL HOUR

STATIONARY DISPLAYS

Select three

International & Domestic Cheese Display accoutrements, artisan crackers	Asparagus Asiago Twists dijon cream
Warm Spinach Artichoke Dip artisan dipping bread	Chicken Coq Au Van Flatbread red wine, pancetta, béchamel, carmalized onions
Cocktail Meatballs swedish, bbq or marinara	Seasonal Fresh Fruit Kebob
Potato Skin	Grilled Cheese & Tomato Bisque Shooters
Pull-apart Nachos cheese, bacon, crème fraîche	Salmon Avocado Mousse Tartlette
Roasted Garlic Hummus pita	

BUTLER-PASSED HORS D'OEUVRES

Select three

Grilled Haloumi Cheese & Vegetable Skewer	Chicken Brochette grilled pineapple
Candied Walnut & Boursin Endive Petal	Beef Empanada avocado crema
Falafel Bites tzatziki	Carne Asada Beef Skewer salsa verde
Buffalo Chicken Tempura Bites blue cheese dipping sauce	Guacamole Deviled Eggs
Franks en Crouete warm ale mustard	Vegetable or Chicken Pot Stickers asian slaw, ponzu
Smoked Goulada Arancini	

RECEPTION

SALADS

Select one

Gideon Garden Salad Bouquet baby leaf, cucumber ribbon, grape tomato, shaved carrot, house vinaigrette
Caesar Salad crisp romaine, shaved parmesan, house croutons, caesar dressing
Wedge Salad iceberg, cherry tomato, bacon crumbles, birista, blue cheese dressing
Seasonal Arugula Salad roasted butternut squash or strawberry, feta, candied walnut, apple vinaigrette

ENTRÉE SELECTION

Select three

Chef's choice starch/seasonal vegetable pairing included.

Grilled New York Strip Steak (GF) maitre d'hôtel butter
Herb-Roasted Prime Rib of Beef (GF) au jus
Tuscan-Grilled Pork Chop (GF) sundried tomato pesto
Chicken Saltimbocca shaved prosciutto, fontina & sage, madeira sauce
Hazelnut Chicken orange Frangelico cream
Seared Chicken Breast (GF) cider chicken jus
Asian Salmon Fillet ginger teriyaki glaze
Seafood-Stuffed Sole caper lemon butter sauce
Eggplant Rollatini (V) ricotta, parmesan, marinara
Gnocchi Butternut Squash (V) sage, beurre noisette
Sazon Cauliflower Steak (VG) guajillo vinaigrette



HIGH ROCK SPRINGS

\$199 per guest

Artisan rolls & butter, coffee & tea selections, prosecco toast and 4-hour standard bar package included.

COCKTAIL HOUR

STATIONARY DISPLAYS

Select two

Tuscan Antipasto
italian charcuterie,
provolone, fresh mozzarella,
grilled eggplant, pickled &
roasted vegetables, focaccia

**Baked Brie &
Raspberry en Croute**
artisan dipping breads

Warm New England Crab Dip
artisan dipping breads

**Chicken Coq au Vin
Flatbread**
red wine, pancetta,
béchamel, caramelized onion

Fried Calamari
piquante peppers,
balsamic glaze

Bang Bang Tempura Shrimp
asian slaw

**Beef Spiedini
Lollipop Pinwheel**
marinara

Shrimp Cocktail Shooters

**Thai Steak or Chicken
Butter Bibb Lettuce Wrap**
peanut sauce

**Bacon-Wrapped
Jalapeño Popper**
chipotle raspberry sauce

BUTLER-PASSED HORS D'OEUVRES

Select three

Chorizo Franks en Croute
cilantro lime crema

Mini Crab Cake
remick sauce

Seared Sliced Duck Croistni

Caribbean Coconut Shrimp
horseradish orange
marmalade

Loberster Arancini

Tomato Bisque

**Bacon-wrapped
Wasabi Shrimp**
sweet soy glaze

Tuna Poke Spoon
wonton crisp

French Lamb Lollipops
mint chimichurri

Sliced Tenderloin Crostini
caramelized onion,
horseradish cream

Mini Beef Wellington
chive crème fraîche

Sticky Asian Pork Belly
bao buns, pickled onion

RECEPTION

SALADS

Select one

Poached Pear Salad
mixed greens, poached pear,
shaved fennel,
gorgonzola, balsamic
vinaigrette

Hudson Valley Salad
red romaine, radicchio, toasted
hazelnuts,
prosciutto vinaigrette

Caprese Salad
tomato, fresh mozzarella,
balsamic glaze, basil chiffonade

ENTRÉE SELECTION

Select three

Chef's choice starch/seasonal vegetable pairing included.

Grilled Filet Mignon
rosemary cabernet demi-glace

Braised Short Rib Bordelaise
parsnip purée

Grilled New York Strip Steak
cipollini demi-glace

Cranberry Chorizo Stuffed Pork Chop
roasted fennel & apples

Grilled Chicken Oscar
boursin, lump crab, bearnaise, asparagus

Sliced Duck Breast
blueberry port chutney

Pan-Seared Seabass
lobster sauce, charred corn

Caribbean Grilled Swordfish
pineapple salsa

Grilled Vegetable Terrine (V)
fontina, basil pesto cream

Butternut Squash Ravioli (V)
roasted garlic béchamel, blistered tomato

**Grilled Eggplant &
Portobello Napoleon (VG)**
saffron broth

ADDITIONS



APPETIZER COURSE

Priced per person

Crab Cake \$18
sauce remoulade, microgreens, fig syrup

Shrimp Cocktail \$19
jumbo shrimp, chipotle cocktail sauce, lemon

Mushroom Ravioli \$12
marsala béchamel

SWEETS

Wedding Cookies \$48 per dozen

Blondies or Brownies \$36 per dozen

BAR PACKAGES

STANDARD BAR

\$24 per guest for each additional hour of service

Beer

Budweiser | Miller Light
Sierra Nevada Hazy Little Thing IPA
Michelob Ultra | Heineken

Wine

Proverb chardonnay | Proverb cabernet
Freixenet Blanc de Blancs

Spirits

New Amsterdam vodka | New Amsterdam gin
Jack Daniel's whiskey | Cruzan rum | Camarena Reposado

PREMIUM BAR

\$10 per guest per hour upgrade
\$14 per person for each additional hour of service

Beer

Budweiser | Miller Light
Sierra Nevada Hazy Little Thing IPA
Michelob Ultra | Heineken | Stella Artois

Wine

Wente Estate chardonnay | Rickshaw cabernet
Mionetto Avantgarde prosecco

Spirits

Tito's Handmade Vodka | Tanqueray gin
Larceny bourbon | Dewar's scotch
Bacardi Superior Rum | Espolón Blanco tequila



READY ROOM SNACKS

\$250 minimum order plus service fee | Preorder required

All orders come with appropriate utensils, napkins and plates. Iced beverages come with ice, cups and bottle openers.

BEVERAGES

NONALCOHOLIC

- Saratoga Water \$4 each
- Saratoga Sparkling \$5 each
- Soda \$4 each
- Diet Soda \$4 each

Fresh-Brewed Coffee, Decaffeinated Coffee or Tea
\$35 per pot (serves 8-12)

ALCOHOLIC

- Craft Beer \$12 each
- Imported Bottled Beer \$10 each
- Domestic Bottled Beer \$8 each
- Prosecco, by the bottle \$40 each

SNACKS

Homemade Saratoga Chips & Dip
\$48 per display (serves 6-8)

Imported & Domestic Cheese
fresh fruit, berries, crackers
\$75 per display (serves 8-12)



ASSORTED TEA SANDWICHES

\$120 per display (serves 8-12)

- Tuna Salad, Cucumber Cream Cheese,
Chicken Salad
- Grilled Vegetable & Hummus Wraps,
Turkey & Swiss Wraps

SWEETS

- Wedding Cookies
\$48 per dozen
- Blondies or Brownies
\$36 per dozen

