

The MENU  2025
Hotel Canandaigua

A TAPESTRY COLLECTION BY HILTON

CANANDAIGUA, NEW YORK

ALL DAY PACKAGE

Includes Coffee, Tea, Iced Tea & Lemonade for the day of event
Minimum 25 Guests

ALL DAY PACKAGE | \$65 PER PERSON

Classic Breakfast
Good Start
Deli Lunch Buffet
Sweet & Salty Break
All Day Beverages

CLASSIC BREAKFAST

Seasonal Fresh Fruit Platter & Berries | Danish and Pastries | Assorted Muffins & Breakfast Breads | Bagels & Cream Cheese

GOOD START BREAK

Assorted Granola Bars, Sliced Seasonal Fruit & Fruit Crumble Bars

DELI LUNCH BUFFET

Choice of One Salad
Assorted Deli Meat and Cheeses, Assorted Breads & Rolls, Assorted Condiments and Toppings

SALAD

Mixed Green Salad with Cherry Tomatoes, English Cucumbers, Red Radish & Carrots Choice of Ranch or Balsamic Vinaigrette Dressing (GF)
Chopped Iceberg Salad with Cherry Tomatoes, Haricot Verts, Bacon, Blue Cheese Dressing & Chives (GF)
Caesar Salad with Romaine Hearts, Garlic Croutons & Parmesan Cheese

SANDWICHES & WRAPS

Build Your Own Sandwich
Premium Deli Turkey, Black Forest Ham & Roast Beef
American, Cheddar & Swiss Cheese
Lettuce, Tomato, Red Onion, Pepperoncini, Kalamata Olives, Mayonnaise & Mustard

SWEET & SALTY BREAK

Assorted Roasted Nuts, Warm Pretzel Bites with Assorted Mustards, and Freshly Baked Chocolate Chip Cookies

ASSORTED SOFT DRINKS | \$2 PER PERSON

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

*Pricing is Subject to Change

Hotel Canandaigua Banquet Menus 2025

ALL DAY PACKAGE

Includes Coffee, Tea, Iced Tea & Lemonade for the day of event
Minimum 25 Guests

ALL DAY PACKAGE - CUSTOMIZED

Priced Per Person

Choice of One Breakfast

Choice of One Break

Choice of One Lunch Buffet

Includes Assorted Bagged Chips, Cookies & Brownies

BREAKFAST

\$19 | Classic Breakfast

\$22 | Deluxe Breakfast

\$29 | H | C Breakfast

BREAK

\$12 | Good Start - Assorted Granola Bars, Sliced Seasonal Fruit & Fruit Crumble Bars

\$15 | Healthy Break - Trio of Hummus, Fresh Vegetables, Finger Lakes Cheese Board

\$15 | Sweet & Salty - Assorted Roasted Nuts, Warm Pretzel Bites with Assorted Mustards & Freshly Baked Chocolate Chip Cookies

\$17 | Fiesta Break - Warm Tortilla Chips, Guacamole & Fire Roasted Salsa with Mini Soft Taco

Includes; Mojo Chicken & Roasted Cauliflower, Grilled Onion, Shredded Cabbage & Crème

LUNCH BUFFET

\$28 | Deli Buffet

\$32 | Lakeside Cookout

\$27 | Light Fare

\$38 | Little Italy

\$42 | Taste of Mexico

\$25 | Cove Box Lunch

ASSORTED SOFT DRINKS | \$2 PER PERSON

ALL DAY (8 HR) BEVERAGES | \$17 PER PERSON

Coffee & Tea | Iced Tea & Lemonade | Assorted Juices until noon | Assorted Sodas after noon | Bottled Water

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

BREAKFAST BUFFET

Includes Coffee, Tea & Assorted Juices
Minimum of 30 People

Classic Breakfast | \$19 per person

Seasonal Fresh Fruit Platter & Berries | Danish & Pastries | Assorted Muffins | Breakfast Breads & Bagels with Spreads

Deluxe Breakfast | \$22 per person

Seasonal Fresh Fruit Platter & Berries | Danish & Pastries | Assorted Muffins | Breakfast Breads & Bagels with Spreads

Greek Yogurt & Granola Parfaits | Steel Cut Oatmeal with Brown Sugar

H | C Breakfast | \$29 per person

Seasonal Fresh Fruit Platter & Berries | Danish & Pastries | Assorted Muffins | Breakfast Breads & Bagels with Spreads

Greek Yogurt & Granola Parfaits | Steel Cut Oatmeal with Brown Sugar

Fresh Scrambled Eggs | Applewood Bacon OR Sausage | Roasted Fingerling Potatoes

BREAKFAST ENHANCEMENTS

Omelet Station | \$12 per person

\$100 Chef Attendant Fee

Fresh Eggs with a Selection of; Ham, Applewood Smoked Bacon, Peppers, Onions, Mushrooms, Tomatoes, Spinach & Assorted Cheese

Steel Cut Irish Oatmeal | \$6 per person

Served with Brown Sugar, Sliced Almonds & Raisins

Assorted Bagels | \$5 per person

Served with Cream Cheese & Assorted Jams

Cinnamon French Toast | \$7 per person

Served with Warm Maple Syrup

Seasonal Vegetable Egg Strata | \$6 per person

Eggs Benedict | \$8 per person

Poached Eggs, Canadian Bacon, English Muffin, Arugula & Hollandaise

Huevos Rancheros (GF) | \$7 per person

Fried Eggs, Black Bean Stew, Carnitas, Corn Tortillas, Roasted Tomato Salsa & Cotija Cheese

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax
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BRUNCH BUFFET

Includes Coffee, Tea & Assorted Juices
Minimum of 30 People. Under 30 guests +\$5 per person

BRUNCH | \$39 PER PERSON

Classic Breakfast
Choice of One Salad
Choice of Two Entrées
Breakfast Potatoes & Scrambled Eggs

CLASSIC BREAKFAST

Seasonal Fresh Fruit Platter & Berries | Danish & Pastries | Assorted Muffins | Breakfast Breads & Bagels with Spreads

SALAD

Caesar Salad with Romaine Hearts, Garlic Croutons, Parmesan Cheese & Caesar Dressing

Mixed Green Salad with Cherry Tomatoes, English Cucumbers, Red Radishes & Carrots
Choice of Ranch or Balsamic Vinaigrette Dressing (GF)

Chopped Iceberg Salad with Cherry Tomatoes, Haricot Verts, Bacon, Blue Cheese Dressing & Chives (GF)

Southwest Salad with Corn, Romaine Hearts, Red Onion, Scallion & Chipotle Ranch (GF)

ENTRÉES

Cheese Blintz with Strawberry Compote

Lemon Ricotta Pancakes with Maple Syrup

Thick Cut French Toast with Berries & Powdered Sugar

Grilled Chicken Breast with Bruschetta & Balsamic Reduction (GF)

Baked Cod with Caper Brown Butter (GF)

Roasted Salmon with Citrus-Tomato Relish (GF)

Eggplant Parmesan with San Marzano Tomato Sauce & Mozzarella (Vegetarian)

Cauliflower Gnocchi with Brown Butter, Balsamic Reduction & Fresh Herbs

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax
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PLATED LUNCH

Includes Coffee and Tea

PLATED LUNCH | \$35 PER PERSON

Chef's Choice Seasonal Soup or Choice of One Salad

Choice of Two Entrées

Served with Assorted Breads & Butter

SALAD

Mixed Green Salad with Cherry Tomatoes, English Cucumbers, Red Radish & Carrots (GF)

Choice of Ranch or Balsamic Vinaigrette Dressing

Caesar Salad with Romaine Hearts, Garlic Croutons & Parmesan Cheese

ENTRÉES

Chicken Bruschetta with Heirloom Tomato Bruschetta, Italian Farro, Seasonal Vegetables & Balsamic Reduction

Top Sirloin Steak with Roasted Garlic Mashed Potatoes, Seasonal Vegetables & Red Wine Demi-Glace (GF)

Wild Mushroom Risotto with Arborio Rice, Roasted Mushrooms, Boursin Cheese, Fresh Herbs & Parmesan (GF)

Roasted Salmon with Italian Farro, Seasonal Vegetables & Tomato-Citrus Relish

Pork Loin Medallions with Roasted Fingerlings, Seasonal Vegetables & Cider Mustard Sauce (GF)

Vegan Stir Fry with Tofu, Cremini Mushrooms, Bell Pepper, Onion, Garlic, Ginger, Scallion, Jasmine Rice, Sesame Seeds & Soy Sauce (GF)

DESSERT | \$4 PER PERSON

New York Cheesecake with Fresh Berries

Carrot Cake with House Whipped Cream

Key Lime Pie with Chantilly Cream

Vanilla Panna Cotta with Fresh Berries (GF)

Flourless Chocolate Cake with House Whipped Cream (GF)

ASSORTED SOFT DRINKS | \$2 PER PERSON

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

LUNCH BUFFET

Includes Coffee and Tea

Minimum of 30 People. Under 30 guests +\$5 per person

DELI BUFFET | \$28 PER PERSON

Choice of One Salad

Assorted Deli Meat, Cheese, Bread & Toppings

Includes Chips, Cookies & Brownies

SALAD

Mixed Green Salad with Cherry Tomatoes, English Cucumbers, Red Radish & Carrots | Choice of Ranch or Balsamic Vinaigrette Dressing (GF)

Chopped Iceberg Salad with Cherry Tomatoes, Haricot Verts, Bacon, Blue Cheese Dressing & Chives (GF)

Caesar Salad with Romaine Hearts, Garlic Croutons & Parmesan Cheese

SANDWICHES

Build Your Own Sandwich

Premium Deli Turkey, Black Forest Ham & Roast Beef

American, Cheddar & Swiss Cheese

Assorted Rolls & Breads (Gluten Free rolls available at \$2 ea.)

Lettuce, Tomato, Red Onion, Pepperoncini, Kalamata Olives, Mayonnaise & Mustard

- Not Subject to 30 guest minimum

LAKESIDE COOKOUT | \$36 PER PERSON

Seasonal Fresh Fruit Salad or Mixed Green Salad with Cherry Tomatoes, English Cucumbers, Red Radish & Carrots

Choice of Ranch or Balsamic Vinaigrette Dressing

Choice of Potato Salad or Macaroni Salad

Baked Beans with Bacon, Brown Sugar & Molasses

Mexican Street Corn

Pulled Pork, Grilled Chicken & Angus Burgers

Assorted Rolls

Condiments Include Ketchup, Mustard, Relish, Red Onion, Green Leaf Lettuce, Pickles, Tomatoes, American, Cheddar & Swiss Cheese

Includes Assorted Chips

ASSORTED SOFT DRINKS | \$2 PER PERSON

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

LUNCH BUFFET

Includes Coffee and Tea

Minimum of 30 People. Under 30 guests +\$5 per person

LITTLE ITALY | \$38 PER PERSON

Choice of One Salad

Garlic Bread

Choice of Two Entrées

Seasonal Vegetables & Tuscan Roasted Fingerlings Potatoes

SALAD

Panzanella Salad with Cherry Tomatoes, Garlic Croutons, Red Onion, Capers, Cucumber & Red Wine Vinaigrette

Caprese Salad with Roma Tomatoes, Fresh Mozzarella, Balsamic Reduction, Basil & Virgin Olive Oil (GF)

ENTRÉES

Chicken Piccata with Lemon-Caper Sauce

Bruschetta Chicken with Tomatoes, Shallots, Garlic, Basil & Balsamic (GF)

Roasted Salmon with Squash Caponata (GF)

Eggplant Parmesan with San Marzano Tomato Sauce & Fresh Mozzarella

TASTE OF MEXICO | \$38 PER PERSON

Soup

Salad

Taco Bar

SOUP & SALAD

Tortilla Soup with Crisp Corn Tortilla Strips & Black Beans

Southwest Salad with Cherry Tomatoes, Corn, Romaine Hearts, Red Onion, Scallions & Chipotle Ranch (GF)

BUILD YOUR OWN TACO

Pork Carnitas & Chipotle Chicken

Jumbo Grilled Shrimp - Additional \$8 per person

Includes Pico De Gallo, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream, Chopped Onion, Salsa Rojo, Corn & Flour Tortillas

Cilantro Lime Rice

Tortilla Chips & Guacamole

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

LUNCH BUFFET

Includes Coffee and Tea

Minimum of 30 People. Under 30 guests +\$5 per person

GRAB & GO COVE BOX LUNCH | \$25 PER PERSON

Choice of Two Sandwiches and/or Wraps

Assorted Bagged Chips

Cookies & Brownies

SANDWICHES & WRAPS

Roast Beef – Shaved Roast Beef, Cheddar Cheese, Roasted Red Peppers, Arugula, Creamed Horseradish

Ham & Swiss – Black Forest Ham, Swiss Cheese, Lettuce, Tomato, Onion, Pickles & Mustard

Turkey Club – Turkey, Bibb Lettuce, Roasted Tomato, Pancetta & Avocado Mayonnaise

Chicken Salad – Curried Chicken Salad, Craisins, Lettuce & Cilantro

Caprese – Fresh Sliced Tomato, Mozzarella & Basil Mayonnaise

- Not Subject to 30 guest minimum

DESSERT | \$4 PER PERSON

New York Cheesecake with Fresh Berries

Carrot Cake with House Whipped Cream

Key Lime Pie with Chantilly Cream

Vanilla Panna Cotta with Fresh Berries (GF)

Flourless Chocolate Cake with House Whipped Cream (GF)

Assorted Fresh Baked Cookies & Brownies

ASSORTED SOFT DRINKS | \$2 PER PERSON

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

PLATED DINNER

Includes Coffee and Tea

Minimum 25 Guests

PLATED DINNER | \$45 PER PERSON

Choice of One Salad

Choice of Two Entrées

Served with Assorted Breads & Butter

SALAD

Mixed Green Salad with Cherry Tomatoes, English Cucumbers, Red Radish & Carrots (GF)

Choice of Ranch or Balsamic Vinaigrette

Caesar Salad with Romaine Hearts, Garlic Croutons & Parmesan Cheese (GF)

Panzanella Salad with Cherry Tomatoes, Garlic Croutons, Red Onions, Capers, Cucumbers & Red Wine Vinaigrette

Chopped Iceberg Salad with Cherry Tomatoes, Haricot Verts, Bacon, Blue Cheese Dressing & Chives (GF)

ENTRÉES

Filet Mignon with Garlic Roasted Mashed Potatoes, Seasonal Vegetables & Port Demi-Glace (GF) | Additional \$5 per person

Pork Chop with Herb Roasted Fingerling Potatoes, Seasonal Vegetables & Cider-Mustard Sauce (GF)

French Cut Chicken with Parmesan Roasted Red Potatoes, Seasonal Vegetables & Red Wine Jus (GF)

Salmon with Italian Farro, Seasonal Vegetables & Tomato-Citrus Relish

Flat Iron Steak with Herb Roasted Fingerling Potatoes, Seasonal Vegetables & Chimichurri (GF)

Thai Green Curry with Garlic, Broccoli, Zucchini, Bell Peppers, Jasmine Rice, Sesame & Ginger (GF)

Wild Mushroom Risotto with Arborio Rice, Roasted Mushrooms, Boursin Cheese, Fresh Herbs & Parmesan

Halibut with Jasmine Rice, Seasonal Vegetables & Lemon-Caper Gremolata (GF) | Additional \$5 per person

DESSERT \$4 PER PERSON

New York Cheesecake with Fresh Berries

Carrot Cake with House Whipped Cream

Key Lime Pie with Chantilly Cream

Vanilla Panna Cotta with Fresh Berries

Flourless Chocolate Cake

Chocolate Mousse Cake

CHILDREN'S MEAL

Priced Per Person

Client to choose one children's meal for all children 2-12 years old.

\$12 | Chicken Tenders with French Fries and Cup of Fruit

\$12 | Pasta with Red Sauce and Cup of Fruit

\$12 | Cheeseburger with French Fries and Cup of Fruit

ASSORTED SOFT DRINKS | \$2 PER PERSON

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

DINNER BUFFET

Includes Coffee and Tea
Minimum 25 Guests

DINNER BUFFET | \$59 PER PERSON

Choice of One Salad
Served with Assorted Breads & Butter
Choice of Three Entrées
Choice of Two Accompaniments
Seasonal Vegetables

SALAD

Southwest Salad with Corn, Romaine Hearts, Red Onion, Scallion & Chipotle Ranch (GF)
Tuscan Salad with Cannellini Beans, Red Onion, Black Olives, Romaine, Parmesan & Lemon Vinaigrette (GF)
Harvest Salad with Roasted Beets, Baby Kale, Cranberries, Quinoa, Balsamic Mushrooms & Goat Cheese (GF)
Chopped Iceberg Salad with Cherry Tomatoes, Haricot Verts, Bacon, Blue Cheese Dressing & Chives (GF)
Caesar Salad with Romaine Hearts, Garlic Croutons, Parmesan Cheese & Caesar Dressing (GF)

ENTRÉE

Grilled Flank Steak with Chili-Lime Rub & Scallions (GF)
Grilled Skirt Steak Bulgogi with Korean BBQ Sauce (GF)
Braised Short Ribs with Natural Jus (GF)
Roasted French Cut Chicken with Tuscan Chicken Jus (GF)
Grilled Chicken Breast with Bruschetta & Balsamic Reduction (GF)
Roasted Pork Tenderloin with Harissa Sauce & Olive Tapenade (GF)
Roasted Pork Loin with Grain Mustard Jus (GF)
Baked Cod with Caper Brown Butter (GF)
Roasted Salmon with Tomato-Citrus Relish (GF)
Eggplant Parmesan with San Marzano Tomato Sauce & Mozzarella
Cauliflower Gnocchi with Brown Butter, Balsamic Reduction & Fresh Herbs

ACCOMPANIMENTS

Cilantro Lime Rice (GF & Vegan)
Potatoes Bravas with Chili, Cumin & Smoked Paprika (GF & Vegan)
Roasted Garlic Mashed Potatoes (GF)
Couscous with Fresh Herbs & Lemon Vinaigrette (Vegan)
Herb Roasted Fingerling Potatoes (GF & Vegan)
Mac and Cheese with Toasted Breadcrumbs
Baked Beans with Bacon, Molasses & Brown Sugar (GF)
Salt Potatoes with Herb Butter
Roasted Red Potatoes with Parmesan Cheese

DESSERT \$4 PER PERSON

Key Lime Pie with Chantilly Cream
Classic Cannoli & Cream Puffs
Boston Cream Pie
New York Cheesecake with Berries
Chocolate Mousse Cake
Assorted Baked Cookies & Brownies

ASSORTED SOFT DRINKS | \$2 PER PERSON

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax
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Hotel Canandaigua Banquet Menus 2025

STATIONS

ENHANCEMENTS IN ADDITION TO SELECTED MEALS

*Minimum of 2 if ordering without meals

CARVING STATION

\$100 Chef Attendant Fee Per Station | 1 Chef per every 75 guests

Priced Per Person

\$18 | Roast Turkey Breast with House Gravy & Cranberry Compote (GF)

\$18 | Glazed Bone-In Ham with Apple Mostarda (GF)

\$18 | Roasted Pork Loin with Cider Mustard Sauce (GF)

\$MP | Whole Roasted Prime Rib of Beef with Au Jus & Creamy Horseradish (GF)

\$MP | Whole Roasted New York Strip with Au Jus & Creamy Horseradish (GF)

\$MP | Whole Roasted Beef Tenderloin with Demi-Glace (GF)

SLIDER STATION | \$20 PER PERSON

Includes French Fries and Assorted Sauces | Choose Two

Angus Beef with American Cheese, Lettuce, Tomato, Red Onion, Ketchup & Mustard

Pulled Pork with Barbeque Sauce

Grilled Chicken with Lettuce, Tomato, Red Onion & Mayonnaise

Grilled Vegetables with Lettuce and Basil Mayo

Gluten Free Rolls | Additional \$2 Each

PIZZA STATION | \$20 PER PERSON

Choose Two

Pepperoni Pizza with Red Sauce, Pepperoni & Mozzarella

Vegetable Pizza with Basil Pesto, Ricotta & Seasonal Vegetables

White Pizza with Roasted Garlic, Mozzarella, Parmesan & Herbs

Gluten Free Pizza | 12" Rounds square cut Additional \$3 per person

FRIED CHICKEN STATION | \$20 PER PERSON

Buttermilk Fried Chicken Tenders and Nashville Hot Popcorn Chicken with Waffle Fries

Includes: Pickles, Honey, Maple Syrup, Kansas City Barbeque Sauce & Honey Mustard

MAKE YOUR OWN TACO STATION | \$20 PER PERSON

Choose Two: Carne Asada, Pork Carnitas or Chicken Tinga | Grilled Shrimp Additional \$5 per person

Includes: Pico De Gallo, Shredded Lettuce, Cotija Cheese, Sour Cream, Chopped Onion, Salsa Verde & Salsa Roja

H | C PLATE STATION | \$20 PER PERSON

Angus Beef and Red-Hot Dogs with Meat Hot Sauce

Includes: Macaroni Salad, Home Fries, Baked Beans, Ketchup, Mustard & Chopped Onions

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

ENHANCEMENTS

COLD HORS D'OEUVRES

Ordered by Increments of 50

- \$125 | Tomato Basil Bruschetta
- \$250 | Poached Shrimp Crostini with Pesto Mousse
- \$125 | Tomato Gazpacho, Cucumber Relish & Balsamic (GF)
- \$250 | Caprese Skewers with Tomato, Basil & Mozzarella (GF)
- \$175 | Curried Chicken Salad on Lettuce Wraps (GF)

HOT HORS D'OEUVRES

Ordered by Increments of 50

- \$250 | Mushrooms Stuffed with Italian Sausage
- \$250 | Pork Pot Stickers with Asian Dipping Sauce (GF)
- \$250 | Southern Fried Chicken Skewers with Spicy Honey
- \$375 | Lump Crab Cakes with Citrus Remoulade
- \$375 | Mini Filet Kabobs with Cucumber-Yogurt Sauce (GF)
- \$125 | Arancini with Smoked Gouda and Marinara Sauce
- \$125 | Artichoke Dip in Phyllo Cup with Parmesan (GF)

STATIONARY DISPLAYS

Priced Per Person

- \$12 | Seasonal Fresh Fruit Platter
- \$12 | Seasonal Vegetable Crudité with Dipping Sauce
- \$14 | Domestic and Imported Cheese
- \$12 | Balsamic Glazed Grilled Vegetables
- \$15 | Artisan Charcuterie Display

- Market Price | Shrimp Cocktail Display
- Market Price | Atlantic Oysters
- Market Price | King Crab Legs
- Market Price | Snow Crab Claws

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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Hotel Canandaigua Banquet Menus 2025

BAR PACKAGES

CALL

\$12 per person per 1 hour | \$8 per person 2nd hour | \$6 per person 3rd hour | \$6 per person 4th hour

Choose 4 Wines

Choose 4 Beers (2 Macro / 2 Craft)

Liquors | New Amsterdam (Vodka), Cruzan White, Sauza Blanco, Seagram's (Whiskey), Evan Williams, Old Overholt Rye & Cutty Sark
Cordials & Liqueurs | Amaretto, Peach Schnapps, Triple Sec, Sweet Vermouth & Dry Vermouth

PREMIUM

\$15 per person per 1 hour | \$11 per person 2nd hour | \$9 per person 3rd hour | \$9 per person 4th hour

Choose 4 Wines

Choose 4 Beers (2 Macro / 2 Craft)

Liquors | Wheatly, Seagram's (Gin), Bacardi, Sauza Blanco, Sauza Reposado, Canadian Club, Four Roses, Redemption & Dewar's
Cordials & Liqueurs | Amaretto, Aperol, Fernet, Kahlua, Peach Schnapps

ULTRA

\$19 per person per 1 hour | \$15 per person 2nd hour | \$15 per person 3rd hour | \$13 per person 4th hour

Choose 5 Wines

Choose 5 Beers (2 Macro / 2 Craft + High Noon)

Liquors | Tito's, Ketel 1, Beefeater, Bacardi, Captain Morgan, Hornitos Blanco, Hornitos Reposado, Del Maguey, Jameson, Jack Daniels, Bulleit, Makers, Rittenhouse & Johnny Walker Black

Cordials & Liqueurs | Di Saronno, Aperol, Baileys, Campari, Cointreau, Gifford Blue Curacao, Gifford Peach Schnapps, Grand Marnier, Jack Fire, Kahlua, Sambuca, & Saint Germain

UPGRADE TO THE SOMMELIER'S WINE PACKAGE

Two Red | Two White | Sommelier's Special Selections

Our Sommelier will select wines that pair perfectly with your Menu - Priced Per Person - Per Hour

Call Bar Package + Sommelier Wine Package | \$16 per person, per hour

Premium Bar Package + Sommelier Wine Package | \$20 per person, per hour

Ultra Bar Package + Sommelier Wine Package | \$25 per person, per hour

Wine Service with Dinner | 1 Red | 1 White | \$50 per bottle

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax
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BAR PACKAGES

BEER

Macro | Labatt Blue, Labatt Blue Light, Budweiser, Miller Light, Coors Light & Michelob Ultra

Craft | Blue Moon, Corona, Corona Light, Guinness, Heineken, Rohrbach's Vanilla Porter, Rootstock Cider, Single Cut 18-Watt Hazy IPA, Stella, Three Heads the King, Young Lion IPA & Young Lion Pilsner

High Noon (Only Available with the Ultra Bar Package)

WINE

Sparkling | Peperino, Spumante, Italy

Rosé | Dry Rose - Sheldrake Point, Finger Lakes, New York

White | Oaky Chardonnay - District 7, California OR M. Dean, California
Unoaked Chardonnay - Joel Gott, California
Pino Grigio - Barone Fini, Valdadige D.O.C., Italy
Sauvignon Blanc - Villa Maria, Marlborough
Riesling - Ch. Ste. Michele, Columbia Valley, Washington

Red | Cabernet Sauvignon - M. Dean, California
Pino Noir - The Pinot Project, California
Malbec - Altos, Mendoza, Argentina
French - Vidal Fleury Cotes du Rhône Rouge, Rhône Valley, France
Italian - Castello Banfi Chianti Superiore, Chianti D.O.C.G, Italy

Wine Service with Dinner | 1 Red | 1 White | \$40 per bottle

Beer & Wine Beverage Package | priced per person

1 Hour \$19 | 2 Hours \$25 | 3 Hours \$29 | 4 Hours \$35

Maximum of Four Hours

Choose 4 Wines | Choose 5 Beers

Wine | Sparkling, Dry Rose, Oaky Chardonnay, Unoaked Chardonnay, Pino Grigio, Sauvignon Blanc, Riesling
Cabernet Sauvignon, Pino Noir, Malbec, French, Italian

Macro | Labatt Blue, Labatt Blue Light, Budweiser, Miller Light, Coors Light & Michelob Ultra

Craft | Blue Moon, Corona, Corona Light, Guinness, Heineken, Vanilla Porter, Rootstock Cider, Single Cut 18-Watt Hazy IPA, Stella, Three Heads the Kind, Young Lion IPA & Young Lion Pilsner

High Noon (Banquets Choice of 2 Flavors)

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

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BAR PACKAGES

ADDTIOANL SERVICES

Wine Corkage Fee | \$25 per Bottle

The Cove Restaurant & Bar Wine List is Available to all Banquet Events | Priced Per Bottle

Alcohol Not Listed May be Available Upon Request | \$100 Per Item Service Charge + Cost of each Bottle

BY THE DRINK | CONSUMPTION BAR | CASH BAR

Wine | \$10

Beer | Macro \$6 | Craft \$8

Seltzer | \$8

Liquor | Call \$10 | Premium \$12 | Ultra \$14

Martini / Manhattan | Call \$14 | Premium \$16 | Ultra \$18

Bartender Fee | \$50 per Bartender per Hour

*Cash or Consumption Bar Only, Not Applicable to Open Bar

ADDTIOANL SERVICES

Hand Passed / Toast

Sparkling Wine | \$ 6per person

Local Sparkling Wine | \$10 per person

Champagne | \$15 per person

Additional 17% Service Charge | Additional 5% Administrative Fee | Additional 7.5% New York State Tax

*Pricing is Subject to Change

Hotel Canandaigua Banquet Menus 2025

YOU HAVE QUESTIONS - WE HAVE ANSWERS

Event Sales Manager Role

- Collect payment information and submit to accounting
- Collect the information needed for the Banquet Event Order
- Provide the client with the Banquet Event Order and the Banquet Check 14 days prior to the event
- Provide the client with the finalized Banquet Event Order 5 days prior to the event
- Provide the client with the finalized Banquet Check 5 days prior to the event

Venue Event Coordinator Role

- The point of contact for the event(s)
- Set up the following client provided items: place cards, signs, and table numbers
- Will not be responsible for the following: setting up loose flowers in a vase, backdrop décor and/or extensive décor setup

Client Provided Décor Items

- Client will drop off décor items to the Event Sales Manager and the Venue Event Coordinator a maximum of two days prior to event
- Client agrees to have all décor items organized in bins labeled with the event date, name and location
- Hotel Canandaigua does not allow exposed flames or glitter | Live flame is prohibited in the Lake Front Tent
- Hotel Canandaigua does not allow any décor that can damage hotel property

Entertainment

- Outdoor sparklers are permitted
- Indoor sparklers are not permitted
- Entertainment must abide by property fire codes

Noise Ordinance

- There is a noise ordinance of 11:00PM

Vendors

- Vendors will have guaranteed access to the contracted event space two hours before the contracted event start time
- Early vendor access is based on availability
- Early vendor access charges apply
- All floral must be arranged and displayed by the florist

Outside Catering

- All food and beverage is catered through Hotel Canandaigua
- Wine provided by the wedding couple for the event is subject to a corkage fee
- Food and beverage provided by Hotel Canandaigua cannot leave the contracted event space

Dessert

- The client is welcome to provide dessert through a licensed bakery
- The client must provide to-go containers for guests
- Bakeries are welcome to deliver dessert items the day of the event starting at 10:00AM
- Dessert items that are stored on property prior to event dates are subject to a \$100 per day storage fee
- Dessert items that are stored on property after the event date are subject to a \$100 per day storage fee