



Wedding Menus

Turning Stone[®]
WEDDINGS

Wedding Packages Overview

When you choose Turning Stone Resort Casino for your wedding, the planning feels seamless from the very beginning. The essentials are beautifully bundled so our experienced team can manage the details instead of you juggling dozens of vendors.

Meanwhile, your guests can settle in and enjoy the whole weekend, with accommodations, dining, pampering and plenty of entertainment all just steps away.

Receptions Include:

- On-Site Wedding Services Manager and Experienced Banquet Team
- Room Rates for Guests
- Accommodations for the Wedding Couple the Night of the Wedding Reception
- Tables, Chairs, Flatware, Stemware
- White or Ivory Floor-Length Linens & Colored Napkins
- Customized Floor Plan
- Dance Floor
- Table Numbers and Stands
- Preferred Vendor List
- Ample Complimentary Parking



General Information

Information about event deposits, attendance guarantees, cancellation policies and additional pricing details will be shared by your Wedding Services Manager. Please note that information provided in this brochure is subject to change.

Pricing

Quoted prices are subject to proportionate increased costs of food, beverage and labor. Package price for your reception will be confirmed 12 months prior to your event. Food and beverage purchases are subject to prevailing gratuity, administrative fee and Oneida Indian Nation tax. Pricing is guaranteed 12 months prior to your wedding date.

Final Meeting

The final meeting will take place the week of the wedding. This important meeting is so you, your Wedding Services Manager and your banquet team can do a final run-through of all the details of the event at this time. We will review all items you bring in, take an inventory of these items and finalize how you want the setup of your ceremony and/or reception to be completed. Final payment and count are due seven business days prior to your wedding day and cannot be reduced after that.



Wedding Menu Packages

Emerald Package

\$103 per person

- Arrival Station
 - Choice of Four Passed Specialty Hors d'Oeuvres (see page 7)
 - Salad Course and Fresh Baked Breads with Butter
 - Entrée (Choice of Two Proteins plus a Vegetarian Option)
 - Premium Wedding Cake Option (see page 11)
 - Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
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Sapphire Package

\$112 per person

- Arrival Station
 - Choice of Six Passed Specialty Hors d'Oeuvres (see page 7)
 - Salad Course with Fresh Baked Breads with Butter
 - Entrée (Choice of Two Proteins Plus a Vegetarian Option)
 - Premium or Luxury Wedding Cake Option (see page 11)
 - Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
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Diamond Stations

\$121 per person | 100 guest minimum

- Arrival Station
 - Choice of Six Passed Specialty Hors d'Oeuvres (see page 7)
 - Stations with Choice of One Salad, One Starch, One Seafood and Two Meats
 - Fresh Baked Breads with Butter
 - Premium or Luxury Wedding Cake Option Included (see page 11)
 - Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
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Chef-curated custom menus start at **\$195 per person** and include individualized chef consultations prior to the initial tasting.

Open Bar Options

maximum 5-hour alcohol service per event

Classic Bar

Price per person*:

- Under 21 \$10.00
- 4 Hour Open Bar \$42.00
- 5 Hour Open Bar \$45.00

Sparkling Wine Toast at Tables
Included in Package

*Subject to additional upcharge
for specialty mixers, spirits or
requesting certain brands

Includes:

- Absolut Vodka
- Stolichnaya Flavors
- Seagram's Gin
- Dewar's Scotch
- Hornitos Plata Tequila
- Jim Beam Bourbon
- Bacardi Rum
- Malibu Rum
- Jack Daniel's Tennessee Whiskey
- Canadian Club Whisky
- Spirits & Cordials

- House Wines
 - Merlot
 - Cabernet Sauvignon
 - Pinot Grigio
 - White Zinfandel
- Bottled Domestic Beers
- Imported Beers
- White Claw Hard Seltzer
- Non-Alcoholic Beers
- Bottled Water
- Monster Energy Drink
- Assorted Mixers

Luxury Bar

Price per person*:

- Under 21 \$10.00
- 4 Hour Open Bar \$53.00
- 5 Hour Open Bar \$60.00

Butler-Passed Sparkling Wine
During Cocktail Hour & Sparkling
Wine Toast at Tables Included
in Package

*Subject to additional upcharge
for specialty mixers, spirits or
requesting certain brands

Includes:

- Absolut Vodka
- Tito's Vodka
- Stolichnaya Flavors
- Grey Goose Vodka
- Seagram's Gin
- Bombay Sapphire Gin
- Hendrick's Gin
- Dewar's Scotch
- Jim Beam Bourbon
- Bacardi Rum
- Captain Morgan Spiced Rum
- Malibu Rum
- Jack Daniel's Tennessee Whiskey
- Crown Royal Canadian Whisky
- Johnnie Walker Black Scotch Whisky
- Jameson Irish Whiskey
- Elijah Craig Bourbon
- Canadian Club Whisky

- Hornitos Plata Tequila
- Patrón Silver Tequila
- Patrón Reposado Tequila
- Casamigos Tequila
- Spirits & Cordials
- House Wines:
 - Merlot
 - Cabernet Sauvignon
 - Pinot Grigio
 - White Zinfandel
- White Claw Hard Seltzer
- High Noon Vodka Soda
- Canned Cocktails
- Bottled Domestic Beers
- Imported Beers
- Non-Alcoholic Beers
- Bottled Water
- Monster Energy Drink
- Assorted Mixers
- Ginger Beer

Signature Drink

Each bar package includes one
complimentary signature drink when
made with items within the package.

**Your Wedding Services Managers would be
delighted to assist you with adding wine service
or upgrading your bar package.**

Pricing & fees are subject to a service charge and taxes on food. Pricing & fees are subject to fluctuate based on market conditions. Gratuity: 18% of the cost of food and beverage, which will be paid to our staff. Administrative Fee: 6% of the cost of food and beverage to be retained by Turning Stone Resort Casino. These fees are subject to Oneida Indian Nation sales tax of 8.75%.

Cocktail Hour

Arrival Station

Included in all packages

Artisanal Meats and Cheese, Olives, Sweet & Hot Peppers, Vegetable Crudit  with Hummus and Green Goddess Dressing, Seasonal Fruit and Berries, Baguettes and Crackers



Specialty Hors d'Oeuvres

Emerald Package: **choice of Four** | Sapphire or Diamond Package: **choice of Six**

Poultry/Lamb/Pork

- Buffalo Chicken Tacos with Blue Cheese Crumbles and Micro Celery
- Chicken Satay - Seared Chicken Breast, Sweet Chili Sauce
- Seared Lamb Chops, Mint Caponata
- Prosciutto Bruschetta with Olive Oil Poached Tomato, Manchego, Grilled Crostini and Aged Balsamic
- Prosciutto, Compressed Melon, Port Reduction
- Chicken Meatball with Spicy Pomegranate Molasses Glaze
- Mini Franks in Puff Pastry with Spicy Mustard Sauce

Vegetarian

- Artichoke Croquette
- Sweet Corn Bisque with Chive Oil
- Classic Deviled Eggs with American Caviar and Micro Chives
- Trumpet Mushroom "Scallop," Cauliflower Pur e, Crispy Cauliflower
- Goat Cheese Cannoli with Black Truffle

Beef

- Steak au Poivre Skewers with Cognac Sauce
- Beef Satay - Seared Flank Steak, Thai Peanut Sauce
- Sliced Seared Sirloin on a Wonton Crisp with Tomato, Ginger Salsa
- Braised Beef Bulgogi, Crispy Rice Cake, Pickled Cucumber
- Fried Wonton Taco, Beef Short Rib, Napa Cabbage Slaw
- Beef Bolognese Arancini, Arugula Pesto, Tomato Vinaigrette

Seafood

- Reserve Maple Glazed Bacon Wrapped Scallops
- Long Island Clams Casino, Lemon Aioli
- Lobster Corn Dog
- Blackened Sea Bass Tacos with Jicama Slaw and Mango Aioli
- Seared Crab Cake with Mustard Sauce
- Grilled Shrimp with Tito's Bloody Mary Sauce and Micro Cilantro

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Cocktail Hour Enhancements

Mozzarella Station

\$19 per person

Warm Mozzarella, House-Made Herbed Ricotta, Heirloom Tomatoes, Pesto, Grilled Ciabatta and Focaccia, Imported Extra Virgin Olive Oil, Aged Balsamic

Raw Bar

\$29 per person

East-and-West-Coast Oysters, Jonah Crab Claws, Jumbo Shrimp, Tito's Bloody Mary Sauce, Horseradish, Hot Sauce, Lemons

Berkel Slicer

\$19 per person

Hand-Carved Prosciutto, Fresh Mozzarella, Fig Jam, Imported Pecorino Romano, Fresh Baked Herb Focaccia, Truffle Honey, Panache of Seasonal Berries, Extra Virgin Olive Oil, Naturally Aged Vinegar

Robata Grill Station

\$29 per person

Choice of One

- Chicken, Miso Soy Dunk
- Beef, Chef's Signature Dunk
- Trumpet Mushroom, White Balsamic Honey Dunk
- Miso Glazed Eggplant

Mediterranean Mezze Station

\$19 per person

House-Made Lemon Artichoke Hummus, Roasted Red Pepper Hummus, Baba Ghanoush, Fresh Figs, Marinated Olives, Stuffed Grape Leaves, Tabbouleh, Yogurt Chicken Kabobs, Rosemary Lamb Kabobs, Crispy Pita Chips

Exquisite Ice Sculptures

Customized Starting at \$600



Salads

All Packages: Choice of One with Fresh Baked Breads and Butter

Salads Included

- **Gem Lettuce Caesar Salad** – Parmesan, Classic Caesar, Croutons
- **House Salad** – Wild Greens bundled with Cucumber, Cherry Heirloom Tomatoes, Seasonal Radish, House Vinaigrette
- **Wedge Salad** – Gem Lettuce, Bacon Lardon, Heirloom Tomatoes, Blue Cheese, Crispy Shallots, Whisky Glaze, Blue Cheese Dressing

Enhanced Salads

\$5 per person

- **Lobster Cocktail** – Main Lobster, Green Apple Purée, Apple Vinaigrette, Frisée
- **Beet Salad** – Petite Mâche, Honey Goat Cheese, Candied Almonds, 10 Year Sherry Vinegar
- **Grilled Vegetable Salad** – Grilled Zucchini, Squash, Trumpet Mushrooms, Asparagus, Gazpacho Vinaigrette
- **Heirloom Tomato Salad** – Heirloom Tomato, Burrata Cheese, Basil Coulis, Sicilian Olive Oil, Aged Balsamic

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Emerald Package Entrées

Choice of Two Proteins Plus a Vegetarian Option

Entrées

- **Brown Butter-Seared Sirloin** - Lemon Asparagus, Marquis Potatoes, Cabernet Demi-Glace
- **Boneless Beef Short Rib** - Pommes Purée, Wild Mushrooms, Sautéed Spinach, Mushroom Demi-Glace
- **Chicken Milanese** - Arugula, Heirloom Tomatoes, Pearl Onions, Shaved Parmesan, Aged Balsamic Lemon Vinaigrette
- **Pan-Seared Salmon** - White Bean Cassoulet, Braised Broccolini, Sundried Tomato Vinaigrette

Vegetarian Entrées

- **Eggplant Napoleon** - Breaded Eggplant, Ricotta, Sautéed Spinach, Parmesan, Marinara, Basil Oil
- **Mushroom Ravioli** - Wild Mushrooms, Wilted Arugula, Mushroom Béchamel, Arugula Pesto, Aged Balsamic, Toasted Pine Nuts, Shaved Parmesan
- **Brown Butter-Seared Cauliflower Steak** - Cauliflower Almond Purée, Romanesco, Wild Mushrooms, Brussels Sprout Petals, Aged Balsamic

Sapphire Package Entrées

Choice of Two Proteins Plus a Vegetarian Option

Entrées

Choice includes Emerald Package Entrée & Vegetarian Options plus the following

- **Pan-Seared Prime Beef Tenderloin** - Asparagus, Fondant Potato, Roasted Pearl Onions, Port Demi-Glace
- **Brown Butter-Seared Strip Loin** - Potato Parsnip Purée, Black Cherries, Candied Almonds, Black Cherry Gastrique
- **Double-Cut Lamb Chop with Verjus** - Verjus Poached Bosc Pear, Rosti Potato with Sage and Tarragon Lamb Demi-Glace
- **Pan-Seared Chicken** - Butternut Squash Purée, Sautéed Spinach, Brussels Sprout Petals, Red Wine Gastrique
- **Pan-Seared Diver Scallops** - Cauliflower Almond Purée, Royal Trumpet Mushrooms, Black Pepper Bacon Lardons, Mushroom Chips
- **Mediterranean Sea Bass** - Lemon Artichoke Purée, Fondant Potato, Warm Sun-Dried Tomato Vinaigrette, Aged Sherry Vinegar
- **Halibut** - Shaved Fennel, Leeks, Chile Threads, Orange Oil, Cockles, Saffron Nage

Entrée Enhancements

- **Miso Marinated Chilean Sea Bass** - Braised Bok Choy, Forbidden Rice, Roasted Trumpet Mushroom, Miso Glaze **\$10 per person**
- **Surf & Turf** - Petite Fillet and Butter Poached Lobster, Potato Pave, Grilled Asparagus **\$20 per person**

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Diamond Package Stations

Pre-Plated Salad

Choice of One

- **Harvest Salad** - Mesclun, Shaved Heirloom Radish, Baby Fennel, Candied Almonds, Citrus Vinaigrette
- **Heirloom Tomato Salad** - Fresh Mozzarella, Basil Coulis, Extra Virgin Olive Oil, Micro Basil
- **Shrimp Salad** - Gathered Greens, Smoked Tomato Olive Vinaigrette
- **Quinoa and Baby Kale Salad** - Golden Raisins, Pine Nuts, Feta, Lemon Oil
- **Seared Tuna Niçoise Salad** - Haricots Verts, Marble Potatoes, Heirloom Tomato, Egg, Olives, Sauce Verte

Station 2 (Starch) - Chef Attended

Choice of One

- **Risotto Station** - Lobster and Asparagus, Beef Short Rib and Cipollini Onions, Wild Mushroom and Truffle Oil
- **Pasta Station** - Lobster Ravioli with Aurora Sauce, Pasta Shells with Roasted Red Pepper Pesto and Asparagus, Campanelle, Braised Chicken, Wild Mushroom and Roasted Tomato

Station 3 (Seafood)

Choice of One

- **Mediterranean Seafood** - Mussels with Fennel and Pernod, Garlic Shrimp with Spanish Rice, Mediterranean Sea Bass with Tabbouleh and Artichokes, Served with Herbed Focaccia
- **East Coast** - Diver Scallops and Andouille Cassoulet, Chipotle Shrimp and Arugula, Clams and Smoked Bacon, Served with Cornbread

Station 4 (Meat) - Chef Attended

Choice of Two

- **Beef Striploin** - Potato Parsnip Purée, Black Cherry Gastrique, Candied Almonds
- **Beef Tenderloin** - Italian Salsa Verde, Wilted Arugula, Roasted Lemons
- **Fennel Spiced Rack of Lamb** - Roasted Tricolor Carrots, Yellow Carrot Purée, Cashew Apricot Honey
- **Rack of Berkshire Pork** - Bacon Apple Hash, Maple Cider Gastrique

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Wedding Cake Options

Premium Cake

- **Vanilla Chiffon** - French Buttercream
- **Chocolate Buttermilk Cake** - Italian Buttercream
- **Cannoli Cake** - Yellow Cake, Ricotta Mascarpone Filling, Fresh Strawberries, Chocolate Chips and Italian Buttercream
- **Pastry Cream and Fresh Fruit** - Vanilla Chiffon, Vanilla Bean Bavarian Cream, Fresh Seasonal Fruit and French Buttercream
- **Red Velvet** - Cream Cheese Frosting
- **Carrot Cake** - Nut Free Carrot Cake and Cream Cheese Frosting
- **Chocolate Espresso Cake** - Chocolate Cake, Espresso Syrup and Chocolate Espresso Buttercream
- **Almond Cake (Gluten Free)** - Honey, Fresh Raspberries and French Buttercream

Luxury Cake

\$4.50 per person upgrade

- **Piña Colada Cake** - Coconut Chiffon, Rum, Pineapple Bavarian Cream and Coconut
- **Lemon Blueberry Cake** - Lemon Chiffon, St. Germain Syrup, Lemon Curd, Blueberry Pie Filling and Traditional Vanilla Buttercream
- **Chocolate Hazelnut Cake** - Chocolate Cake, Frangelico, Dark Chocolate Mousse, Toasted Hazelnuts and Praline Buttercream
- **Strawberry Basil Cake** - Vanilla Chiffon, Basil Coulis, Fresh Strawberries and Balsamic French Buttercream
- **Chocolate Chambord Cake** - Chocolate Cake, Chambord, Raspberry Preserves and Chocolate Buttercream



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Dessert Packages

Minimum of 40 guests

Lavish Viennese Table

\$32 per person (Choice of Four)

A Lavish Display of Pastries to Include:

- Mini Vanilla Éclair
- Chocolate Gluten-Free Bête Noire Cakes
- Gluten-Free Almond Cake with Morello Cherry Gelée
- Seasonal Fruit Tartlets
- Lemon Cheesecake Tartlets with Blueberry Gelée
- Key Lime Cheesecake
- Apple Cider Panna Cotta with Salted Caramel
- Honey Panna Cotta with Balsamic Gelée
- Strawberry Zabaglione
- Strawberry Shortcake Verrine
- Tiramisu Mousse Verrine
- Baileys Milk Chocolate Crème Brûlée
- Rum Tres Leches
- Pistachio Cannoli
- Petite Vegan Carrot Cupcakes
- Vegan Chocolate Pot de Crème
- Cascading Display of Whole Fresh Fruits

Mini Half Moons

\$24 per dozen

- Vanilla and Chocolate Bottoms

Cold Creamery

\$19 per person
(One-Hour Service)

- Assorted Ice Cream Novelties
- Ice Cream Bars
- Popsicles
- Ice Cream Sandwiches
- Ice Cream Cones

Cupcake Bake Shop

\$19 per person (Choice of Three)

- Chocolate Hazelnut Banana Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream, Bananas, Salted Caramel
- Caribbean - Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple
- S'mores - Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted House-Made Marshmallow
- Strawberry Cheesecake Strawberry Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberries
- Tiramisu - Vanilla Cupcake, Espresso Syrup, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean

House-Baked Italian Cookies

\$24 per dozen
(minimum 2 dozen of each flavor)

- Biscotti
- Anise Cookie
- Pignoli Cookie
- Italian Wedding Cookie
- Italian Sprinkle Cookie
- Chocolate Meatball Cookie
- Lemon Ricotta Cookies
- Gluten-Free Chocolate Amaretti Cookies
- Specialty Cookies Available Upon Request

Giant Macarons

\$27 per person (Choice of Three)

- Lemon Raspberry
- Chocolate Peanut Butter
- Strawberries & Cream
- Cookies & Cream
- Baileys Dark Chocolate
- Creamsicle
- Chocolate Salted Caramel
- Triple Chocolate
- Mixed Berry Bavarian
- Pistachio Orange Cranberry
- White Chocolate
- Cappuccino
- Raspberry Passion Fruit

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Late Night Stations

Wicked Good Pizza Station

Party cut into 24 slices

- Cheese \$25.75 per pizza
- Pepperoni \$26.25 per pizza
- White - Mozzarella, Ricotta, Parmesan, Spinach, Caramelized Garlic \$27.25 per pizza
- Vegetarian - Mushrooms, Spinach, Broccoli, Red Peppers, Tomato \$27.25 per pizza
- Meat Lovers - Mozzarella, Pepperoni, Meatball, Hot Sausage \$29.25 per pizza

Utica Station

\$21 per person

- Utica Tomato Pie - House-Made Focaccia with Tomato, Peppers and Onions
- Utica Greens - Escarole, Smoked Pancetta, Cherry Peppers, Bread Crumbs, Parmigiano-Reggiano
- Chicken Riggies - Creamy Tomato Vodka Sauce, Pancetta, Onion, Garlic, Banana Peppers, Chicken

Mac Attack Station

\$21 per person

- Mac and Cheese, Crispy Bacon, Blue Cheese, Crispy Chicken, Seared Broccoli, Diced Tomatoes, Sharp Cheddar Cheese, Fried Shallots, Hot Sauce

Tavern Treats Station

\$21 per person

- Sliders with Aged Cheddar, Shallots and Bacon Jam served with Warm House-Salted Chips
- Soft Pretzel with Saranac Beer Cheese Sauce
- Fry Bread and Spinach Artichoke Dip

Popcorn Station

\$21 per person

- Assorted Flavors of Popcorn to Include: Cheddar, Caramel, Chocolate Drizzle, Hot & Butter

Nacho Station

\$18 per person

- Fried Tortilla Chips, Picadillo Beef, Nacho Cheese, Black Beans, Jalapeños, Queso Fresco, Pico de Gallo, Guacamole, Sour Cream

Can guarantee no less than 75% of full guest count.

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Rehearsal Dinners

Minimum of 30 guests

Taste Of Italy Buffet

\$65 per person

- Ciabatta Garlic Cheese Bread
- Caprese Salad
- Romaine Hearts with Caesar Dressing and House-Made Garlic Croutons
- Chicken Parmesan with Marinara Sauce
- Utica Greens
- Meatballs
- Riggies
- Tiramisu and Italian Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Sundown Barbecue Buffet

\$65 per person

- House Salad
- Grilled Vegetables
- Jalapeño Cheddar Cheese Cornbread
- Smoked Beef Brisket and Barbecue Chicken
- Macaroni and Cheese
- Salt Potatoes
- Baked Beans with Green Chile and Brown Sugar
- Lemon Blueberry Cheesecake in a Jar
- Butterscotch, Roasted Pineapple Cream Tart
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



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Brunch

Breakfast With The Newlyweds

\$31 per person (Minimum of 30 guests)

- Sliced Fresh Fruit Plate
- Mixed Berries
- Vanilla-Battered French Toast with Maple Syrup
- Scrambled Eggs with Cheddar Cheese
- Maple-Smoked Bacon and Sausage Links
- Home Fried Potatoes
- Assorted Juices
- Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Enhancements

Omelet Station

\$23 per person to add to your breakfast, plus chef fee

- Whole and Cracked Eggs
- Ham
- Bacon
- Peppers, Onions, Tomatoes, Spinach
- American Cheese, Cheddar Cheese, Swiss Cheese (GF)

Fruit Smoothie Station

\$19 per person

Attended Custom-Blended Smoothie Shooters

- Choice of Three: Strawberry, Blueberry, Banana, Mango, Pineapple, Orange Cream, Green
- Small Glasses and Shooters, Garnished with Fresh Fruit, Mint Leaves

Barista Station

\$13 per person

Attended Espresso, Cappuccino or Latte

- Torani Assorted Syrups and Sauces:
 - Salted Caramel, Signature Vanilla, Peach, Chocolate Milano, Cookies & Cream, Salted Chocolate Caramel
- House-Made Biscotti

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