

Catering Selections

Gideon Putnam Resort, Yours to Rediscover.

These menus feature the freshest products and are prepared under the careful guidance of our Executive Chef, Brian Sterner. Specific menus and prices are confirmed within ninety days of your event. Substitutions may be suggested due to last minute adverse market conditions.

Our menu format allows meeting planners and hosts to create their own specific menus with assistance from our Group Services staff and our Executive Chef. We will be delighted to create specialized menus with advance notice.

We proudly present these menus, featuring many regionally produced organic ingredients. The privilege of serving visitors in special places like the Saratoga Spa State Park and Gideon Putnam Resort brings with it a responsibility to protect and preserve the environment. One way we strive to do this is by featuring organically grown and sustainably harvested products. This enables us to advance our environmental initiatives beyond recycling programs to include actively supporting local sustainable agriculture.

We are forging partnerships with local farmers and are excited to feature the fresh seasonal produce grown by multiple farms (Farm at Miller's Crossing, Gade Farm, Thomas Poultry, Natural Selection Farm, Seagrott Farms, Wertman Farms and Saratoga Apple) across Eastern New York. Our chefs and managers have visited their farms to learn how they practice sustainable farming. As certified organic farmers they have mastered crop rotation as a means to naturally enrich the soil. This results in a diverse farmscape including many varieties of plants in different stages of growth. Our chefs take pride in the challenge of preparing the seasonal rotation of these farm fresh fruits and vegetables, many of which are received the day of harvest.

We also strive to serve sustainable seafood found on the Best Choices Alternatives lists as currently published by the Seafood Alliance/Monterey Bay Aquarium Seafood Watch list. "Sustainable" means that the source of the seafood, whether fished or farmed, can exist over the long term without compromising species' survival or the health of the surrounding ecosystem.

All menus and menu prices are subject to change.

An operations charge of 20% of your food, beverage and AV charges will be added to your invoice.

15% of this operations charge is distributed to the employees providing service to you. The remaining 5% of the operations charge is not a gratuity and will be retained by DNC Parks & Resorts at Gideon Putnam, LLC.

**Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com**

Breakfast

Gideon Continental \$10.00

Sliced Fresh Seasonal Fruit & Berries, Whole Fresh Fruits, Plain & Cinnamon Bagels, Muffins, Danish, Croissant, Fruit Preserves, Whipped Butter, Plain & Flavored Cream Cheese. Rainforest Alliance Certified Coffees, Tazo Teas, Juices

Enhanced Gideon Continental

The following breaks include the “Gideon Continental”

Express

Assorted Hot & Cold Cereals, Granola With Dried Fruit, Yogurts, and Milk
\$13.00

Smoked Wild Sockeye Salmon Board (Ducktrap River of Maine)

Red Onion, Capers, Diced Fresh Tomatoes, Chopped Hard Cooked Egg
\$18.00

All American (25 Guest Minimum)

Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes, Buttermilk Pancakes, Belgian Waffles or Cinnamon French Toast
\$18.00

European Breakfast Sandwiches

Croissants, Wraps and English Muffins
Scrambled Egg, Bacon or Sausage, Cabot Cheddar Cheese
\$16.00

Additional Beverages

Saratoga Water - Still & Sparkling and Assorted Soft Drinks
\$3.00

All of the above are based on one hour of service.

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Plated Breakfasts

Your Breakfast Selection will include:

Chilled Orange Juice, Basket of Muffins, Pastridor Croissants and Assorted Schulstad Danish, Selection of Jellies, Preserves and Butter, Rainforest Alliance Certified Coffee, Decaffeinated Coffee and Tazo Teas

Scrambled Eggs

Applewood Smoked Bacon or Breakfast Sausage
Baby Red Homestyle Potatoes
\$13.00 per person

Cinnamon Apple French Toast

Cinnamon Swirled French Toast with Warm Apple Compote
Applewood Smoked Bacon or Breakfast Sausage
Vermont Maple Syrup
\$14.00 per person

The Gideon Special

Seasonal Fruit Cup
Cinnamon Swirled French Toast with Vermont Maple Syrup
Scrambled Eggs
Applewood Smoked Bacon or Breakfast Sausage
\$16.00 per person

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Breaks

“Beverage Break” (1 Hour)

Rainforest Alliance Certified Coffees, Tazo Teas, Saratoga Bottled Water & Assorted Soft Drinks
\$7.00

Specialty Breaks

The following breaks include the standard “Beverage Break”

“Ice Cream Stand” (1 Hour)

Assorted Ice Cream Novelties to include Nestle, Edy’s and Häagen-Dazs products
\$12.00

“Candy Shop” (1 Hour)

An Assortment of Theatre style Candy featuring Hershey’s Chocolates
\$11.00

“Sweet Tooth” (1 Hour)

Display of Homemade Cookies & Brownies, Granola & Fruit Bars
\$13.00

“100 Calorie Break” (1 Hour)

Fresh Whole Fruit, Granola Bars, 100 Calorie Snack Packs, Terra Chips, Pita Chips
\$15.00

“Snack Time” (1 Hour)

Assorted Chips, Pretzels and Trail Mixes
\$11.00

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Lunch Buffet

“Gideon Lunch Buffet”

(Minimum 40 guests)

Fresh Artisan Rolls with Butter

Chef's Choice Potato or Rice,
Seasonal Vegetable

Penne Marinara or Alfredo

Rainforest Alliance Certified Coffee,
Tazo Tea and Soft Drinks

Two Entrées \$21.00

Three Entrées \$23.00

Choose 2 Cold Salads

House Garden Salad - Ranch & Balsamic Vinagrette

Caesar Salad (Dressing on the Side)

Vegetable Pasta Salad

Panzanella (Tuscan Bread Salad)

New Potato Salad

Bean Salad

Chef's Choice Seasonal Salad

Cheese Tortellini Salad

Fresh Fruit Salad

Entrée Options

*Wellington Farms Free Range Chicken:

Sautéed Chicken Breast, Sundried Tomato & Artichoke

Chicken Piccata, Chopped Parsley, Fresh Lemon

Herb Roasted Chicken, Balsamic Reduction

*Certified Angus Beef:

Meat Loaf, Home-style Gravy

Roast Sirloin Tips, Chasseur Sauce
(Mushrooms, Pearl Onion, Tomato)

Sliced New York Sirloin, Bordelaise
(Red Wine Sauce)

Corned Beef and Sausages, Braised
Cabbage, Pan Jus

*Classics:

Roast Pork Loin, Whole Grain Mustard
Sauce

BBQ Spare Ribs

Meat or Vegetable Lasagna

Seasonal Garden Vegetable Risotto

Fisherman's Wharf

Chef's Choice Meat and/or Seafood

Choose 2 Desserts

Chocolate Layer Cake, Chocolate Frosting

Chocolate Flourless Cake, Chocolate Ganache Glaze

Carrot Cake, Cream Cheese Frosting

Vanilla Bean Cheesecake

Lemon Layer Cake, Lemon Cream Frosting

Chocolate Mascarpone Cheesecake

Traditional Bread Pudding, Toffee Hard Sauce

Fruit Pies

Apricot Almond Tart

White Chocolate Raspberry Crostata

Bourbon Pecan Chocolate Tart

Peanut Butter Mouse Tart

Honey Mascarpone Fruit Tart

Berry Cobbler Cake

Chef's Choice

Buffet served for one hour.

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Deli Buffet

Pre Made Assortment of Sandwiches & Wraps, Two Cold Salads, Homemade Saratoga Chips, Cookies & Brownies, Rainforest Alliance Certified Coffees, Tazo Teas and Soft Drinks
\$19.00 (add soup \$3.00 per person)

Cold Salad Choices (choose two)

House Garden Salad - Ranch & Balsamic Vinagrette
Caesar Salad (Dressing on the Side)
Vegetable Pasta Salad
Panzanella (Tuscan Bread Salad)
New Potato Salad

Bean Salad
Chef's Choice Seasonal Salad
Tomato & Cucumber Salad
Cheese Tortellini Salad
Fresh Fruit Salad

Please Choose One

Deli #1

Tuna Salad Wrap

Lettuce, Tomato,
Herb Tortilla

Mixed Grilled Vegetable Wrap

Grilled Portobello's, Baby Spinach,
Roasted Red Peppers, Asparagus
Hummus, Herb Tortilla

Ham & Swiss

Marble Rye, Dijon Mustard

Oven Roasted Turkey

Multi-Grain Bread, Lettuce,
Tomato, Mayonnaise

Deli #2

Crab Salad Wrap

Herb Tortilla, Lettuce,
Tomato

Fresh Mozzarella, Tomatoes, and Basil

Herbed Focaccia,
Sun Dried Tomato Aioli

Slow Roasted Sirloin

Marble Rye, Lettuce, Tomato,
Onion, Horseradish Mayonnaise

Chicken Salad Wrap

Herb Tortilla, Lettuce & Tomato

Deli #3

Smoked Salmon

Wheatberry Bread,
Lettuce, Tomato,
Sun Dried Tomato Aioli

Grilled Eggplant

Caramelized Onions,
Lettuce, Tomato, Humus
Jalapeno Corn Bread

Grilled Chicken Caesar Wrap

Grilled Chicken Breast,
Romaine Lettuce,
Asiago, Herb Tortilla,
Caesar Dressing

Ham Salad

Wheatberry Bread,
Lettuce, Tomato

Buffet is served for one hour.

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Boxed Lunch

Boxed Lunch includes Whole Fresh Fruit, Potato Chips,
Double Chocolate Fudge Brownie,
Saratoga Water
\$19.00 per person

Ham & Swiss

Marble Rye, Dijon Mustard

Oven Roast Turkey

Multi-Grain Bread, Lettuce, Tomato, Mayonnaise

Slow Roasted Sirloin

Marble Rye, Lettuce, Tomato, Onion, Horseradish Mayonnaise

Tuna Salad Wrap

Lettuce, Tomato, Herb Tortilla

Mixed Grilled Vegetable Wrap

Grilled Portobellos, Baby Spinach, Roasted Red Peppers, Asparagus, Hummus, Herb Tortilla

Green Bag Grab & Go

Fill your own Souvenir Bag. Assorted Soft Drinks & Bottled Water, Sandwiches & Salads,
Snack Mixes, Trail Mixes, Bagged Chips and Candy Bars.

\$23.50 per person

(Please ask your sales manager for customizing possibilities)

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Plated Luncheons

All entrees are served with fresh rolls, butter, Chef's choice of potato or rice, seasonal vegetable, freshly brewed Rainforest Coffee, Decaffeinated Coffee and Tazo Teas.
(choose up to two, pre determined count required 72 hours in advance)

Oklahoma

Saratoga Lager Onion Soup Three Cheese Gratin
Grilled Chicken Caesar with Garlic and Herb Croutons
\$16

Beekman

Strawberry Gorgonzola Salad, Walnuts, Champagne Vinaigrette
Lemon Thyme Roasted Wellington Farms Chicken, Rice Pilaf, Seasonal Vegetable
\$17

Malta

Tossed Baby Field Greens with Confetti of Vegetables and Red Wine Vinaigrette
Sautéed Mushroom Risotto, Asiago Cheese
\$16

Lincoln

Baby Arugula, Mandarin Oranges, Sliced Almonds, Citrus Vinaigrette
Broiled Steelhead Trout, Rice Pilaf, Seasonal Vegetable
\$15

Phila

Tossed Baby Field Greens with Confetti of Vegetables and Red Wine Vinaigrette
Roast Top Sirloin, French Baguette, Swiss Cheese, Au Jus
\$17

Ballston (Please allow 1.5 hour for service)

Caesar Salad with Garlic and Herb Croutons
Petit Filet of Beef Tenderloin with Mustard Horseradish Sauce
New York Style Cheesecake with Strawberry Sauce
\$27

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Hors d'Oeuvre

Cold (Cold items below are priced per 50 pieces)

Smoked Trout Mousse, Melba Toast	\$175
Belgian Endive, Walnut Montrachet	\$115.00
Tomato Basil Bruschetta	\$125.00
Prosciutto & Melon	\$150.00
Chilled Soup Shooters	\$125.00
Chicken Waldorf Tartlets	\$125.00
Tuna Tartar	\$175.00
Lobster Polenta Cake	\$175.00
Chef's Choice Canape	Market Price

Hot (Hot items below are priced per 50 pieces)

Seared Scallop, Bacon Marmalade	\$175.00
Florentine or Crab Stuffed Mushrooms	\$150.00
Clams or Mussels Casino	\$115.00
Maine Crab Cake, Tomato Caper Aioli	\$175.00
Chipotle Beef Tortillas	\$150.00
Asparagus in Phyllo	\$150.00
Potato Pancake, Chive Sour Cream	\$125.00
Mini Beef Franks in Puff Pastry	\$115.00
Pork Potstickers	\$150.00
Chicken Spiedie, Homestead Aioli	\$150.00

Platters & Displays (50 Guests)

Domestic Cheese Board	\$150.00
New York Artisan Cheese Board	\$200.00
International Cheese Board	\$250.00
Farm Fresh Vegetable Display	\$150.00
Tuscan Grilled Vegetables	\$200.00
Seasonal Fresh Fruits & Berries	\$150.00
USA Wild Caught Iced Shrimp Cocktail	\$350.00
Smoked Fish Display	Market Price
Haricot Vert & Heirloom Tomatoes	\$200.00
Hummus & Pita	\$175.00
Olive Tapenade, Lavash Cracker	\$175.00
Corn & Black Bean Salsa, Tortilla Chip	\$150.00

Stations Menu

All prices are per person (minimum of 40 guests)

****Guacamole Station - \$8***

Fresh Avocados, Citrus Fruits, Tortilla Chips, Warm Queso Fondido

Fajita Station - \$9

Grilled Beef or Chicken, Cheddar Cheese, Grilled Onion and Peppers, Guacamole and Sour Cream

Chowder Bar - \$12

Potato Chowder, Corn, Clams, Sausage, Bacon, Scallions, Tomatoes, Oyster Crackers, Tabasco Sauce, Shredded Cheddar Cheese

****Risotto Station - \$11***

Sautéed Mushrooms, Caramelized Onions, Tomato, Asparagus, Asiago and Bleu Cheese

****Pasta Station - \$9***

Penne Pasta, Gnocchi, Marinara Sauce, Pesto Cream, Artichokes, Olives, Spinach, Onions, Peppers, Parmesan Cheese

****Salad Station - \$8***

-Romaine Lettuce, Caesar Dressing, Tomatoes, Anchovies, Croutons, Asiago, Lemon
-Mixed Greens, Oil & Vinegar, Cucumbers, Onions, Olives, Hard Boiled Egg, Bacon

****Omelette Station - \$12***

Peppers, Onions, Mushrooms, Spinach, Tomatoes, Ham, Cheddar Jack

Seafood Raw Bar - Market Price

Half Shell Oysters, Clams, Stone Crab Claws, Steamed Mussels and Shrimp Cocktail, Assorted Citrus Wedges, Capers, Onions, and Cocktail Sauce

****Carving - \$14***

Choice of one: Roast Sirloin, Roast Turkey, Roast Pork Loin. Appropriate Accompaniments

*\$85.00 Attendant Fee (Number of attendants varies by group size. Executive Chef along with the Conference Service Manager will make the final determination.)

Plated Dinner

Appetizers (choose one)

Chefs Choice Hot or Cold Soup
Risotto, Broccolini, Caramelized Onions, Reggiano Parmigiano
Three Cheese Ravioli, Roasted Red Pepper Pesto Cream
Lobster Bisque, Vanilla Crème Fraiche
Butternut Squash Bisque
House Salad, Balsamic Vinaigrette
Caesar Salad
Hummus & Pita, Balsamic Reduction

Entrées (choose up to three, pre determined count required 72 hours in advance)

Sautéed Breast of Chicken, Chimichurri or Marsala Sauce	\$32
Pan Seared Chicken, Spinach, Tomato, Marinated Artichoke	\$33
Citrus Chicken, Char Grilled Breast, Orange Thyme Jus Lie	\$32
Seasonal Vegetable Risotto, Grilled Tofu	\$28
Vegetable Napoleon, Fire Roasted Tomato Sauce	\$27
Anise Rubbed Pork Tenderloin, Caramelized Apple & Fennel Chutney	\$32
Roast Top Sirloin, Au Jus	\$35
Grilled NY Strip Steak, Shiitake Roquefort Butter	\$40
Roast Tenderloin of Beef, Five Onion Demi	\$45
Slow Roast Turkey, Thyme Rubbed Breast, Cranberry Sage Pan Gravy	\$29
Steelhead Coulibiac, Lobster Demi	\$36
Pan Seared Scallop, Bacon Marmalade	\$40
Fresh Catch	Market Price
Maine Crab Cake, Tomato Caper Aioli	\$38
Wild Alaskan Salmon, Sauce Beurre Blanc	\$38
Pan Roasted Rack of Lamb, Grain Mustard Pan Jus	\$42

Duets

Grilled Petite Filet and Wild Alaskan Salmon, Chimichurri & Cabernet Reduction	\$45
Grilled Petite Filet and Maine Crab Cake, Lemon Herb Hotel Butter	\$45
Grilled Petite Filet and Sautéed Breast of Chicken, Shiitake & Maytag Bleu	\$42
Grilled Petite Filet and Cold Water Lobster Tail	Market Price

Dessert (choose one)

Please see attached list.

Dinner Buffet

“North Country Clambake” Market Price

(Minimum of 40 Guests)

New England Clam Chowder
House Garden Salad, Balsamic Vinaigrette,
House Buttermilk Ranch
Traditional Coleslaw
Boiled Maine Lobster
(One 1 1/4 pound, per person)
Steamed Corn on the Cob
Boiled New Potatoes, Butter & Parsley
Steamed Littleneck Clams
Baked Chicken & Linguica
Fresh Cut Watermelon
Warm Blueberry Cobbler
Fresh Baked Breads and Rolls, Butter and
N/A Beverages included

“The Putnam” \$38.00

(Minimum of 40 Guests)

House Garden Salad, Balsamic Vinaigrette,
House Buttermilk Ranch
Vegetable Pasta Salad
Roast Top Sirloin, Bordelaise (Red Wine Sauce)
Pan Seared Chicken Breast, Mushroom Sauce
New England Style Baked Steelhead & Pollock
Penne Marinara
Whipped Yukon Gold Potato or
Oven Roasted New Potatoes
Seasonal Vegetable Medley
Assorted Dessert Table
Fresh Baked Breads and Rolls, Butter and
N/A Beverages included

“The Portafino” \$40.00

(Minimum of 40 Guests)

Tuscan White Bean and Swiss Chard Soup
Antipasto Platter - Provolone, Prosciutto, Cappicola,
Olives, Tomatoes, Roasted Red Peppers, Anchovy
Sun dried Tomato Panzanella
Sicilian Caponata
Pork Saltimbocca
Chicken & USA Wild Caught Shrimp Scampi
Penne Arrabbiata
Three Cheese Ravioli, Roasted Red Pepper
Pesto Cream
Tuscan Style Roast Vegetable Medley
Viennese Display
Fresh Baked Breads and Rolls, Butter and
N/A Beverages included

“New York BBQ” \$44.00

(Minimum of 40 Guests)

NYC Style Coleslaw
Baby Red Potato Salad
Three Bean Salad
Corn Muffins
Fried Chicken or Grilled Chicken Breast
BBQ Ribs with Pulled Pork
Char grilled NY Strip, Concord Grape
Balsamic Reduction
Pan Fried Rainbow Trout
Steamed Corn on the Cob
Devils Food Cake, Chocolate Frosting
Fresh Baked Breads and Rolls, Butter and
N/A Beverages included

Our Chef will gladly tailor a menu to suit your specific needs.

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Desserts

Chocolate Layer Cake with Chocolate Frosting

Chocolate Flourless Cake with Chocolate Ganache Glaze

Carrot Cake with Cream Cheese Frosting

Vanilla Bean Cheesecake

Lemon Layer Cake with Lemon Cream Frosting

Chocolate Mascarpone Cheesecake

Traditional Bread Pudding with Toffee Sauce

Assorted Fruit Pies

Apricot Almond Tort

White Chocolate Raspberry Crostata

Bourbon Pecan Chocolate Tort

Peanut Butter Mousse' Tart

Honey Mascarpone Fruit Tart

Berry Cobbler Cake

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com

Beverage Menu

Complete Package Bars.

House Select, Premium or Ultra-Premium Packages.

Unlimited cocktail hour. Charges are based per person for each additional hour.

All our packages contain only the finest Spirits, Wine & Beer.

<p><i>House Select Package</i> A fine selection of our house brands. 5 hours - \$32.00</p>	<p><i>Premium Select Package</i> A fine selection of our premium brands. 5 hours - \$44.00</p>	<p><i>Ultra-Premium Package</i> A fine selection of our Ultra-premium brands. 5 hours - \$55.00</p>
---	---	--

Children's Prices – 1 hour - \$4.50 / Entire Evening - \$8.00

Consumption Bar

Fully stocked bar, serving your choice of our

House Select or Premium Spirits,

Wines and Beers.

Charges are based on the actual
number of drinks served.

Spirits - \$7.00 - \$9.00

Wine - \$7.00 - \$12.00

Imported Premium Beer - \$4.75

Domestic Beer - \$4.50

Mineral Water - \$2.75

Soda - \$2.50

Complete Package Bar

Unlimited cocktail hour. Charges based
on a per person basis for each hour.

House Select

Premium

Ultra

1 hour - \$16.00

1 hour - \$20.00

1 hour - \$23.00

2 hours - \$20.00

2 hours - \$26.00

2 hours - \$31.00

3 hours - \$24.00

3 hours - \$32.00

3 hours - \$39.00

4 hours - \$28.00

4 hours - \$38.00

4 hours - \$47.00

Beer, Wine and Soda Package

A choice of House select or Premium Brands

House Select

Premium

1 hour - \$14.00

1 hour - \$18.00

2 hours - \$18.00

2 hours - \$24.00

3 hours - \$22.00

3 hours - \$30.00

4 hours - \$26.00

4 hours - \$36.00

5 hours - \$30.00

5 hours - \$42.00

Champagne

House \$25.00

Korbel Brut \$38.00

Champagne Punch \$55.00 per gallon

Non-Alcoholic Sparkling Grape Juice \$15.00

Cordials and liqueurs are available upon request. A \$350.00 minimum is required for all bars. The Gideon Putnam Resort is the only licensed authority to sell and serve liquor for consumption on the premises.

It is not permissible to bring liquor, beer, or wine into the hotel.

Beverage Packages

House Package

HOUSE LIQUORS: McCormick Vodka, Rum, Captain Morgan Spiced Rum, Malibu, McCormick Gin, Bourbon & Rye, McCormick Scotch, Sambroso, Carolans.

HOUSE WINES: Chardonnay, White Zinfandel, Cabernet or Merlot

DOMESTIC BEER: Will include 4 of the following- Bud, Bud light, Coors light, Michelob Ultra, Miller Lite, Labatts, O'Douls for Non-Alcoholic Selection

Premium Package

PREMIUM LIQUORS: Stoli, Smirnoff or Absolut Vodka, Bacardi Rum, Captain Morgan's, Malibu, Beefeater, Jim Beam or Jack Daniels Bourbon, Seagram's 7, Dewars, Kahlua, Bailey's, Disaron Amaretto, Jose Cuervo Tequila

PREMIUM WINES: House Wine Package Plus Pinot Grigio. Premium Package includes both Cabernet and Merlot.

IMPORTED AND DOMESTIC BEER PACKAGE: Will include 5 of the following-Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Labatts, Heineken, Heineken Light, Amstel Light, Sam Adams, Corona, O'Douls for Non-Alcoholic Selection

Ultra-Premium Package

ULTRA-PREMIUM LIQUORS: Grey Goose or Kettle One Vodka, Tommy Bahama or Mount Gay Rum, Captain Morgan's, Malibu, Bombay Sapphire or Tanqueray 10 Gin, Woodford Reserve Bourbon, Crown Royal or Seagram's VO, Patron Tequila, Johnnie Walker Black

ULTRA-PREMIUM WINES: Redwood Creek Pinot Noir, Kendall Jackson Chardonnay, Meridian Pinot Grigio, Blackstone Merlot, Cellar #8 Cabernet

IMPORTED AND DOMESTIC BEER PACKAGE: Will include 6 of the following- Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Labatt's, Heineken, Heineken Light, Amstel Light, Sam Adams, Corona, Buckler for Non-Alcoholic Selection

If you wish to upgrade to a particular spirit selection, please add on an additional \$2.00 per bottle, per person.

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com