

# *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](http://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

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# *All Day Breaks*

\$20.95 per person

## *Morning Break*

Display of Seasonal Fruits and Berries  
Flavored Yogurt with Granola  
Chilled Orange, Cranberry and Apple Juice  
Rainforest Alliance Certified Coffee, Decaffeinated Coffee and Tazo Teas

## *Mid-Morning Break*

Granola Bars and Nutri-Grain Cereal Bars  
Assorted Sodas and Saratoga Waters  
Rainforest Alliance Certified Coffee, Decaffeinated Coffee and Tazo Teas

## *Afternoon Break*

Whole Fruit  
Freshly Baked Cookies  
Assorted Sodas and Saratoga Waters  
Rainforest Coffee, Decaffeinated Coffee and Tazo Teas

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# *A La Carte Break Options*

## **Meeting Breaks** A la carte options per hour

Rainforest Alliance Certified Coffee, Decaffeinated Coffee and Tazo Teas  
\$4.00 per person or \$52.00 per gallon

Rainforest Alliance Certified Coffee, Decaffeinated Coffee and Tazo Teas with Chilled Orange, Cranberry and Apple Juice \$6.00 per person

Rainforest Alliance Certified Coffee, Decaffeinated Coffee and Tazo Teas with assorted Sodas and Saratoga Waters \$6.00 per person

Chilled Orange, Cranberry and Apple Juice \$3.00 per person

Assorted Sodas and Saratoga Waters \$3.00 per person

Fruit and Cheese Filled Danish, Assorted Muffins and Butter Croissants \$4.00 per person

Assorted Sliced Coffee Cakes, Freshly Baked Fruit and Nut Breads \$4.00 per person

Gourmet Pastries: Specialty Croissants, Cinnamon Rolls, Schulstad Danish and Scones \$6.00 per person

New York Style Bagels with Regular and Flavored Cream Cheeses \$4.50 per person

Assorted Granola Bars and Nutri-Grain Bars \$3.50 per person

Display of Seasonal Fruits and Berries \$6.00 per person

Assorted Freshly Baked Cookies \$4.00 per person

Assorted Brownies and Blondies \$4.00 per person

A selection of Dessert Squares \$4.50 per person

Individual Bags of Assorted Snack Foods \$2.25 per person

A Variety of Ice Cream Novelties \$5.00 per person

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# *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.

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# *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.

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# *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.

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## ***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)

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## *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

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## *Hors d'Oeuvre*

### ***Cold*** (Cold items below are priced per 50 pieces)

Smoked Trout Mousse, Melba Toast	\$175.00
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
Portobello Tempura, Saffron Crème Fraiche	\$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.

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# *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*

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

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