



# THE GIDEON PUTNAM

## SPECIAL EVENT MENUS

The Gideon Putnam menus feature the freshest products and are prepared under the careful guidance of our Executive Chef. Specific menus and prices are confirmed within ninety (90) days of your event.

Our menu format allows meeting planners and hosts to create their own unique menus with the assistance of our Group Services Staff and Executive Chef. We would be delighted to create specialized menus with advanced notice.

We are proud of these menus which feature many regionally produced organically grown and sustainably harvested 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.

We are forging partnerships with local farmers and are excited to feature fresh seasonal produce grown by multiple farms (Julianno Farms, Kilpatrick Family Farms, Twin Maple Farms, Natural Selection, 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 ([montereybayaquarium.org](http://montereybayaquarium.org)). "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.

2023 menus and menu prices are subject to change, based on availability and seasonality. An operations charge of 22% of your food, beverage and audiovisual charges will be added to your invoice. 15% of this operations charge is distributed as gratuity to the employees providing service to the event. The remaining 7% of the operations charge is not considered gratuity and will be retained by DNC Parks & Resorts at Gideon Putnam, LLC.

# BREAKFAST SELECTIONS

## INCLUDED IN ALL BREAKFAST BUFFETS

Rainforest Alliance-certified coffees, Tazo teas and fresh fruit juices

*Priced per person (does not include tax and operations charge). Breakfast buffets are priced for 1.5 hours of service*

### CONTINENTAL BREAKFAST \$22

*Minimum 10 guests*

Seasonal whole fresh fruit

Gideon breakfast bakeries, fruit preserves and butter

New York bagels and schmears

Assorted yogurts, berries, granola, cold cereal selections

### COOKED TO ORDER OMELET STATION \$10

*Uniformed attendant required at \$150/per chef for 1.5 hour service*

### PUTNAM BREAKFAST BUFFET \$28

*Minimum 25 guests*

Seasonal whole fresh fruit

Fresh fruit salad

Gideon breakfast bakeries, fruit preserves and butter

New York bagels and schmears

Assorted yogurts, berries, granola, cold cereal selections

Scrambled eggs

Breakfast potatoes

Oatmeal

Thick-cut bacon and pork link sausage

Cinnamon swirl French toast with maple syrup

Waffles with fruit syrup

Pancakes with maple syrup

## BREAKFAST ENHANCEMENTS

*Priced per person unless noted*

- Hard boiled eggs \$48 per dozen
- Irish oatmeal with cinnamon, dried fruits and almonds \$5
- Chef's choice of assorted breakfast sandwiches or wraps \$9
- Traditional eggs Benedict \$8
- Gideon eggs Florentine \$8





# MEETING BREAK SELECTIONS

*Priced per person (does not include tax and operations charge). Breaks are priced for one hour of service.*

## COFFEE SERVICE \$8

Rainforest Alliance coffees, Tazo teas

## BEVERAGE BREAK SERVICE \$10

Rainforest Alliance coffees, Tazo teas,  
Saratoga bottled water and assorted soft drinks

## THEMED BREAK SELECTIONS

### MILK AND COOKIES \$14

Assorted warm cookies, brownies and bars,  
soy, almond and local milk, Rainforest  
Alliance coffees and Tazo teas

### SMOOTHIE STAND \$18

Seasonal fruit and berry display, yogurt parfaits,  
overnight oats, chef's signature smoothies,  
Rainforest Alliance coffees and Tazo teas

### DOUGHNUTS AND COFFEE \$14

Chef's assortment of doughnuts,  
Rainforest Alliance coffees and Tazo teas

### TASTE OF NEW YORK \$18

New York cheeses, breads, local apples, Nutella,  
nuts, berries, Rainforest Alliance coffees and Tazo teas

### MINGLE A MOMENT \$17

Duo hummus, tapenade, pita chips, seasonal  
fruit and berry display, garden vegetable sticks,  
Ranch and blue cheese dipping sauces,  
Rainforest Alliance coffees and Tazo teas

### NAMASTE \$19

Granola and fruit yogurt shooters, selection of mini  
muffins, honey-cinnamon butter, virgin Bloody Mary, orange  
juice spritzer, Rainforest Alliance coffees and Tazo teas

### TAVERN \$15

Putnam's chips and onion dip, garden vegetable sticks,  
Ranch and blue cheese dipping sauces, 19<sup>th</sup> hole  
snack mix, Rainforest Alliance coffees, Tazo teas and  
Arnold Palmers

### ADIRONDACK AUTUMN \$17

*(Seasonal Availability)*

Trail mix with assorted dried fruit and nuts, apple cider  
doughnuts, New York apples, chilled and hot mulled apple  
cider, Rainforest Alliance coffees and Tazo teas

# MEETING BREAK SELECTIONS

## EXTENDED SERVICE BREAK PACKAGES

### HALF DAY \$19

Unlimited Rainforest Alliance coffees, Tazo teas  
Saratoga bottled water and assorted soft drinks  
(Replenishment service for four hours)

### ALL DAY \$32

Unlimited Rainforest Alliance coffees, Tazo teas  
Saratoga bottled water and assorted soft drinks  
(Replenishment service for up to eight hours)

## À LA CARTE BREAK SELECTIONS

- Rainforest Alliance coffees, Tazo teas \$72 per gallon
- Chilled orange, cranberry, apple juices \$5 each
- Assorted soft drinks and Saratoga waters \$4 each
- Whole fresh fruit \$36 per dozen
- Fruit-filled danish and flaky croissants \$32 per dozen
- Sliced coffee cakes \$30 per dozen
- Freshly-baked breakfast breads \$32 per dozen
- Granola and Nutri-grain bars \$28 per dozen
- Kind bars \$60 per dozen
- Assorted cookies \$48 per dozen
- Putnam's chips and dip \$7 per person
- Garden vegetable sticks with ranch \$7 per person
- Blondies and fudge brownies \$48 per dozen
- Seasonal fruit display \$8 per person
- New York-style bagels, schmears, butter \$72 per dozen
- Ice cream novelties assortment \$72 per dozen



# BUFFET LUNCH SELECTIONS

## INCLUDED IN ALL LUNCH BUFFETS

Rainforest Alliance-certified coffees and Tazo teas

*Priced per person (does not include tax and operations charge). Lunch buffets are priced for 1.5 hours of service*

### CLASSIC DELI BUFFET \$32

*Minimum 10 guests*

Garden salad with assorted dressings  
Bacon potato salad  
Roasted vegetable wraps  
Sliced roast beef, ham and turkey  
American, Swiss, cheddar cheeses  
Sliced tomato, red onion, leaf lettuce  
Mayonnaise, mustard, Russian dressing  
White, wheat, rye, gluten-free breads  
Pickle spears and Putnam's chips  
Fresh-baked cookies and brownies

### DELI BOXED LUNCH \$24

*Minimum 10 guests*

Choice of classic deli sandwich  
Empire apple  
Potato chips  
Chocolate fudge brownie  
Bottled Saratoga water

*Our culinary team will prepare an estimated number of each sandwich if specific counts are not requested.*

### NEW YORK DELI \$34

*Minimum 25 guests*

#### CHOOSE A SOUP

Tomato basil soup  
New England clam chowder  
Vegetarian minestrone

#### CHOOSE A LETTUCE SALAD

Baby greens garden salad  
Caesar salad

#### CHOOSE A COMPOSED SALAD

Cheddar and broccoli salad  
Quinoa salad  
Bacon potato salad

#### CHOOSE A SANDWICH SALAD

Egg salad  
Tuna salad  
Chicken salad

#### CHOOSE A PREMIUM DESSERT

Country carrot cake  
New York cheesecake  
Chocolate layer cake

#### ALSO INCLUDES

Focaccia caprese sandwiches  
Sliced roast beef, ham, turkey, salami  
American, Swiss, cheddar, provolone cheeses  
Sliced tomato, red onion, leaf lettuce  
Mayonnaise, mustard, Russian dressing, tarragon aioli  
White, wheat, rye, hard rolls, gluten-free bread  
Pickle spears and Putnam's chips  
Fresh-baked cookies and brownies

## DELI ENHANCEMENTS

*Can be added to any of the above packages*

#### CHOOSE ONE SOUP \$6

New England clam chowder  
Tomato basil  
Vegetarian minestrone  
Cream of broccoli  
Beef chili

#### CHOOSE ONE HOT SANDWICH \$10

Grilled pastrami and Swiss  
French dip

#### ASSORTED CUPCAKES \$96 per dozen

# BUFFET LUNCH SELECTIONS

## SOUP AND SALAD BUFFET \$26

*Minimum 25 guests*

Choice of two soups and garden salad bar offerings listed below

### INCLUDED

Fresh artisan rolls with whipped butter  
Fresh-baked cookies and brownies

### CHOOSE TWO SOUPS

New England clam chowder  
Tomato basil  
Vegetarian minestrone  
Cream of broccoli  
Texas beef chili

### CHEF'S GARDEN SALAD BAR

Baby spring mix lettuce, romaine hearts, baby spinach  
Tomatoes, cucumbers, red onions, carrots, black olives,  
bell peppers, hard boiled eggs, grilled chicken, Applewood  
bacon, house croutons, walnuts, dried fruits  
Asiago, Parmesan, cheddar and Monterey Jack  
House-made dressing selections

## PUTNAM'S CUSTOM LUNCH BUFFET \$34

*Minimum 25 guests*

### CHOOSE TWO SALADS

Kale, quinoa and chèvre  
Hearts of romaine Caesar  
Greek chopped salad  
Mediterranean pasta and vegetable  
Garden salad with assorted dressing  
Bacon potato salad

### CHOOSE TWO ENTRÉES

*Add \$5 for an additional entrée choice*

Chicken breast supreme  
Roasted chicken jus  
King salmon filet  
Peppadew romesco

New York strip steak  
Horseradish cream

Grilled pork loin  
Sun-dried cherry port reduction

Chicken piccata  
Artichoke hearts

Blackened Cajun snapper  
Cajun Creole sauce

Yankee pot roast  
Roasted vegetables, pan gravy

Vegetable manicotti  
Ricotta cheese, fresh tomatoes

### CHOOSE TWO SIDES

Roasted fingerling potatoes  
Lemon-herbed rice  
Farro risotto  
Whipped potatoes  
Broccolini with garlic oil  
Green beans Almondine  
Cauliflower gratin  
Steamed seasonal vegetable selection

### CHOOSE TWO DESSERTS

Assorted petite desserts  
Mini cheesecake bites  
German chocolate cake  
Chocolate layer cake

# BUFFET LUNCH SELECTIONS

## PLATED EXECUTIVE LUNCH

*Minimum 15 guests*

Plated lunches include Rainforest Alliance-certified coffees and Tazo teas

*Priced per person (does not include tax and operations charge)*

### CHOOSE ONE STARTER

**Hearts of romaine Caesar salad**  
Parmesan cheese, cherry tomatoes,  
toasted herb croutons, classic dressing

**Baby iceberg wedge salad**  
Crumbled blue cheese, bacon, tomato,  
buttermilk blue cheese dressing

**Baby spinach salad**  
Local goat cheese, cranberries, red onion,  
lemon poppy seed dressing

**Creamy tomato soup**  
Basil crème fraîche, gougère

**Tuscan-style minestrone soup**  
Cannellini bean, seasonal vegetables,  
plum tomato

### DESSERTS (CHOOSE ONE):

Flourless chocolate cake  
Tiramisu

Lemon-raspberry cake  
New York-style cheesecake  
Colossal chocolate cake  
Country carrot cake

### CHOOSE TWO ENTRÉES (PRE-SELECTED)

**Teres major steak** \$42  
Cabernet demi-glace

**Dr. Pepper-braised beef short ribs** \$43

**Pork tenderloin** \$38  
Cherry Cabernet jus lié

**Chicken breast supreme** \$35  
Marsala demi-glace

**Seared Scottish salmon** \$42  
Sweet corn nage, avocado crema

**Red snapper Veracruz** \$45

**Roasted cauliflower "steak"** \$32  
Farro risotto, roasted red pepper coulis



# RECEPTION SELECTIONS

*Priced per 50 pieces (does not include tax and operations charge)*

## COLD HORS D'OEUVRES

- Wild mushroom bruschetta** \$250  
potato crisp, truffle oil, Parmesan
- Vegetable antipasto skewer** \$250  
Saratoga olive oil, basil oil
- Tomato bruschetta** \$200  
Balsamic syrup, Parmesan shard
- Deviled eggs** \$275  
Bacon, habanero, chives
- Sliced beef tenderloin crostini** \$325  
Red wine onion jam, horseradish crème fraîche
- Tuna poke** \$325  
Hijiki, spicy chili aioli, wonton
- Bloody Mary shrimp shooters** \$350
- Golden beet goat cheese flatbread** \$225  
Fresh pesto
- Chicken BLT in phyllo** \$250

## HOT HORS D'OEUVRES

- Bacon-wrapped scallops** \$325  
Whisky bourbon glaze
- Beef Wellington** \$350  
Chive crème fraîche
- Mini crab cakes** \$375  
Sauce Remick
- Chicken cordon bleu** \$250  
Whole grain mustard, Chardonnay cream
- Franks en croute** \$200  
Pale ale mustard sauce
- Tomato soup** \$300  
Grilled cheese shooters
- Bangkok shrimp spring roll** \$300  
Sweet chili sauce
- Beef empanada** \$300  
Avocado crema, pico de gallo
- Beer-battered Buffalo chicken bites** \$225
- Lamb lollipops** \$375  
Rosemary wine jelly

## PLATTERS AND DISPLAYS

- ARTISAN CHEESES** \$450  
Local and imported cheeses, traditional accoutrements

- FRESH VEGETABLE CRUDITÉS** \$325  
Raw and pickled vegetables, buttermilk Ranch

- FRUIT AND BERRY DISPLAY** \$275  
Honey yogurt dipping sauce

- TUSCAN ANTIPASTO** \$400  
Italian charcuteries and cheeses, crostini

- CHILLED SEAFOOD DISPLAY** Market price  
Poached shrimp, green mussels, Cape Cod  
half shell oysters, fresh citrus, cocktail sauce

- PUTNAM'S CHIPS AND DIP** \$125  
Signature potato chips, onion dip

- HUMMUS** \$225  
Toasted pita, olive oil, balsamic reduction

- BREAD BAR** \$275  
Artisan dipping breads, assorted flavored  
olive oils and vinegars, sea salts and spices

- SUSHI** Market price  
*(Based on four pieces per person)*  
Chef's selection sushi platter, wasabi,  
ginger, soy and sweet chili



# CHEF-ATTENDED STATIONS

*Prices are per person (does not include tax and operations charge), plus additional \$150 chef fee per 50 guests  
Minimum 25 guests*

## CARVING ACTION STATIONS

*Includes bread service*

### FARM TO FORK

*Choice of one \$19 | Choice of two \$26*

Slow-roasted turkey breast  
Cranberry sauce, sage gravy

Honey-glazed ham  
Stone-ground honey mustard sauce

Herb-roasted sirloin  
Horseradish aioli

### CITY BUTCHER BLOCK

*Choice of one \$24 | Choice of two \$30*

Herb-encrusted beef tenderloin  
Horseradish cream

Yellowfin tuna  
Sesame glaze

New York strip loin  
Cabernet jus lié

Prime rib au jus  
Horseradish cream

Roasted garlic mustard pork loin  
Sauce Robert

## SIGNATURE ACTION STATIONS

### PASTA \$18

Bow tie pasta and cheese tortellini  
Roasted red peppers, onion, broccoli, tomato,  
Asiago cheese, chicken, Italian sausage, lump crab  
Vodka, marinara and Alfredo sauces

### STIR FRY \$19

Pad thai noodles and steamed basmati rice  
Mushrooms, bell peppers, carrot, broccoli, water  
chestnuts, chicken, shrimp, pork, ginger, scallion,  
sweet chili, peanut and Teriyaki sauces

### MAC AND CHEESE \$22

Elbow mac and penne pasta  
Crab, lobster, pulled pork, bacon  
Cheddar cheese, pepper jack,  
toasted bread crumbs, chives

### OYSTERS AND CAVIAR Market price

Fresh oysters, traditional accoutrements  
Hackleback and salmon caviar with Blinis,  
crème fraîche



# BUFFET DINNER SELECTIONS

## INCLUDED IN ALL DINNER BUFFETS

Rainforest Alliance-certified coffees and Tazo teas

*Priced per person (does not include tax and operations charge). Dinner buffets are priced for 1.5 hours of service*

### WELLNESS \$46

*Minimum 25 guests*

Artisan rolls  
Whipped butter

Kale, butternut squash and white bean soup

Spinach and arugula salad  
Gorgonzola, green apples, walnuts, apple vinaigrette

Herb-rubbed chicken breast  
Mushroom jus lié

Baked Boston cod  
Romesco, lemon-herb quinoa

Penne aglio é olio  
Broccoli, Parmesan

Shrimp and wild rice salad  
Steamed market vegetables  
Apple dumplings

### GIDEON \$52

*Minimum 25 guests*

Artisan rolls  
Whipped butter

Garden salad  
Carrots, cucumbers, tomatoes, house vinaigrette

Fresh-cut fruit salad

Penne pasta marinara  
Parmesan cheese

Seared top sirloin  
Pan jus

Seared chicken breast  
Lemon, basil, artichoke heart

Roasted Atlantic salmon  
Lemon-dill beurre blanc

Roasted red bliss potatoes

Steamed broccoli florets

New York vanilla bean cheesecake  
Country carrot cake

### TUSCANY \$54

*Minimum 25 guests*

Rosemary focaccia  
Olive oil and balsamic

Baby iceberg lettuce, pepperoncini, Kalamata olives,  
roasted pepper, provolone, house vinaigrette

Tomato caprese  
Fresh mozzarella, basil

Pan-seared chicken breast  
Sun-dried tomato, wild mushroom ragu

Atlantic salmon  
Lemon-herb orzo, blistered tomato, cipollini, white wine butter

Wild mushroom ravioli  
Fennel leek cream

Caramelized broccolini  
Garlic oil

Tiramisu

### YADDO \$56

*Minimum 25 guests*

Artisan dinner rolls  
Whipped butter

Grilled seasonal vegetable salad  
Arugula, chickpeas, herb vinaigrette

Watermelon salad  
Red onion, Kalamata olive, feta, mint, orange vinaigrette

Potato gnocchi  
Brown butter, sage, butternut squash

Roast strip loin  
Horseradish cream, demi-glace

Roasted lemon-herb chicken  
Lemon-thyme butter

Swordfish putanesca  
Tomatoes, lemon, capers, parsley, Kalamata olives

Rice pilaf Amandine

Lemon grilled asparagus

New York cheesecake

Chocolate flourless cake

# BUFFET DINNER SELECTIONS

## INCLUDED IN ALL DINNER BUFFETS

Rainforest Alliance-certified coffees and Tazo teas

*Priced per person (does not include tax and operations charge). Dinner buffets are priced for 1.5 hours of service*

### THE HUDSON \$66

*Minimum 25 guests*

Artisan breads  
Whipped butter

Heirloom tomato caprese salad  
Saratoga olive oil

Nut and berry salad  
Organic greens, carrot, walnuts, goat cheese,  
citrus vinaigrette

Beef tenderloin Bordelaise

Oven-roasted chicken breast  
Pan sauce

Mahi-mahi  
Beurre noisette, lemon

Mushroom ravioli  
Arugula, tomato, caramelized onion, sherry cream

Rosemary-roasted fingerling potato

Thyme-butter baby carrots

Caramel apple tart

Chocolate mousse cake

### GRAND UNION \$72

*Minimum 25 guests*

Assorted artisan dinner rolls  
Saratoga olive oils

Marinated tomato, cucumber and feta salad

Tortellini salad  
Roasted pepper, olive, fresh herbs, red wine vinaigrette

Slow-roasted prime rib au jus  
Horseradish cream

Pan-seared Hudson Valley duck  
Orange thyme jus

Red snapper à la Veracruz

Lobster ravioli Newburg

Scalloped potatoes

Roasted root vegetables

Opera cake

Crème brûlée



# AMERICAN COOKOUT SELECTIONS

## INCLUDED IN ALL BAR-B-QUE BUFFETS

Rainforest Alliance-certified coffees, Tazo teas, iced teas and lemonade

*Priced per person (does not include tax and operations charge)*

### OFF THE GRILL \$42

*Minimum 25 guests*

Garden salad  
House dressings

Potato salad

Southern-style coleslaw

Seedless watermelon

Corn casserole

Artisan rolls with whipped butter

All-beef hot dogs

Half-pound-certified Angus burgers

Grilled chicken breast

Toppings bar  
Lettuce, tomato, onion, sauerkraut,  
sweet pickle relish, cheddar cheese,  
ketchup, mustard, mayonnaise

Warm berry cobbler  
Vanilla whipped cream

### SOUTHERN BARBECUE \$46

*Minimum 25 guests*

Spinach and strawberry salad  
Toasted walnuts, goat cheese

Southern-style coleslaw

Traditional macaroni salad

Buttermilk biscuits and artisan rolls  
Whipped butter

Hickory-smoked barbecue pulled pork

Crispy fried chicken

Brown sugar baked beans

Corn casserole

Seasonal fruit pie

Vanilla ice cream

## BAR-B-QUE ENHANCEMENTS

*Priced per person unless noted*

Italian sausage with peppers and onions \$6

St. Louis-style pork ribs \$12

Pulled pork shoulder \$8

Country-style mac and cheese \$4

Whole Maine lobster Market price





# PLATED DINNER SELECTIONS

Pricing includes choice of one first course and one dessert course option, Rainforest Alliance-certified coffee and Tazo teas  
Priced per person (does not include tax and operations charge). Additional courses available for an extra \$6 per person.

## FIRST COURSE SELECTIONS

*Choose one appetizer, soup or salad*

### APPETIZERS

#### Tomato caprese

Fresh mozzarella, basil, Saratoga olive oil, balsamic

#### Shrimp ceviche

Citrus, bell peppers, cilantro, watermelon radish

#### Chilled sea scallops

Sweet pea purée, pea tendrils

### SOUPS

#### New England clam chowder

#### Tomato bisque

#### Tuscan white bean

#### Butternut squash bisque

### SALADS

#### House garden salad

Cucumber, tomato, red onion, carrot, house vinaigrette

#### Romaine heart Caesar salad

Cherry tomatoes, croutons, classic dressing

#### Nut and berry salad

Organic greens, seasonal berries, walnuts,  
goat cheese, citrus vinaigrette

#### Iceberg wedge

Roma tomato, sweet corn, pancetta,  
buttermilk blue cheese dressing

#### Arugula salad

Shaved fennel, mandarin, Kalamata olives,  
pecans, feta, white balsamic vinaigrette

## SIGNATURE DUETS

*Choose one*

#### Grilled New York strip steak and seared sea scallops \$68

Cauliflower purée, Champagne butter sauce

#### Roasted filet mignon and Maryland crab cake \$72

Roasted fingerling potatoes, garden herbs, curry aioli

#### Roasted filet mignon and lobster tail (market price)

Garlic and herb whipped potatoes, maître d'hotel butter

#### Pan-seared organic chicken breast

#### and grilled shrimp skewer \$59

Lemon, parsley quinoa, lemon cream sauce

## ENTRÉE SELECTIONS

*Pre-selected choice of three*

*Entrées served with appropriate accoutrement  
and fresh vegetables*

#### Grilled New York strip steak \$56

Rosemary Cabernet demi-glaze

#### Dr. Pepper-braised beef short ribs \$48

#### Pork rib eye \$46

Whiskey bourbon glaze

#### Chicken Saltimbocca \$48

Shaved prosciutto, fontina and sage, sauce Madeira

#### Fine herb airline chicken \$49

Preserved lemon-tarragon cream

#### Pan-roasted duck breast \$56

Morello cherry reduction

#### Seared Atlantic salmon filet \$51

Lemon-thyme jus

#### Grilled halibut filet (market price)

#### Cauliflower "steak" \$42

Sun-dried tomato pesto, kamut salad

#### Ratatouille stuffed pepper \$44

Eggplant, squash, peppers, hazelnuts, tomato

## PLATED DESSERTS

*Choose one*

#### Peanut butter pie

Chocolate graham cracker crust, peanut butter mousse,  
chopped peanut butter cups

#### Country carrot cake

Raisin and walnut spice cake, cream cheese frosting

#### Vanilla bean cheesecake

Graham cracker crust, raspberry sauce

#### Opera cake

Hazelnut sponge cake, coffee buttercream,  
chocolate ganache

#### Chocolate flourless cake

Whipped cream, raspberry sauce

#### Chocolate mousse

Fresh berries, whipped cream

#### Chocolate croissant bread pudding

# BEVERAGE PACKAGES

*Priced per person (does not include tax and operations charge)*

## HOUSE PACKAGE

*\$22 per person for one hour of service. \$6 per person for each additional hour of service. House brands are subject to change.*

### LIQUORS

New Amsterdam vodka  
New Amsterdam gin  
Bacardi rum  
Camarena Silver tequila  
Evan Williams whiskey  
Dewar's White scotch  
Four Roses bourbon

### BEERS

Bud  
Miller Lite  
Coors Light  
Heineken 00

### WINES

Wente Vineyards chardonnay  
Ecco Domani pinot grigio  
Rickshaw cabernet sauvignon  
La Jolie Fleur rosé

## CALL PACKAGE

*\$26 per person for one hour of service. \$7 per person for each additional hour of service.*

### LIQUORS

Tito's vodka  
Tanqueray gin  
Bacardi rum  
Captain Morgan's rum  
Espolon Blanco tequila  
Jameson whiskey  
Dewar's scotch  
Buffalo Trace bourbon

### BEERS

Bud  
Miller Lite  
Coors Light  
Sam Adams  
Corona  
Heineken 00

### WINES

Chalk Hill chardonnay  
Ecco Domani pinot grigio  
Sebastiani cabernet sauvignon  
La Jolie Fleur rosé

## PREMIUM PACKAGE

*\$29 per person for one hour of service. \$9 per person for each additional hour of service.*

### LIQUORS

Grey Goose vodka  
Aviation gin  
Bacardi rum  
Captain Morgan's rum  
Patron Reposado tequila  
Crown Royal whiskey  
Johnny Walker Black scotch  
Maker's Mark bourbon

### BEERS

Bud  
Bud Light  
Sierra Nevada IPA  
Corona  
Heineken  
Sam Adams  
Heineken 00

### WINES

Crossbarn by Paul Hobbs chardonnay  
Ecco Domani pinot grigio  
Roth Estates cabernet sauvignon  
La Jolie Fleur rosé

## BEER, WINE AND SODA HOUSE PACKAGE

*\$18 per person for one hour of service.  
\$5 per person for each additional hour of service.*

### BEERS

Bud  
Miller Lite  
Coors Light  
Heineken 00

### WINES

Wente Vineyards chardonnay  
Ecco Domani pinot grigio  
Rickshaw cabernet sauvignon  
La Jolie Fleur rosé

## BEER, WINE AND SODA CALL PACKAGE

*\$18 per person for one hour of service.  
\$5 per person for each additional hour of service.*

### BEERS

Bud  
Miller Lite  
Coors Light  
Sam Adams  
Corona  
Heineken 00

### WINES

Chalk Hill chardonnay  
Ecco Domani pinot grigio  
Sebastiani cabernet sauvignon  
La Jolie Fleur rosé

# BEVERAGE PACKAGES

## CONSUMPTION BAR

*Fully-stocked bar, serving your choice of house, call or premium spirits, wines and beers.  
Charges are based on the actual number of drinks served. Pricing does not include tax and operations charge.*

House spirits \$10  
House wine \$10  
House/domestic beer \$8  
Call spirits \$12  
Call wine \$12  
Imported call beer \$8  
Premium spirits \$14  
Premium wine \$14  
Mineral water \$4  
Soda \$4

### CHAMPAGNE/SPARKLING WINE

Mionetto Avantgarde (house) \$40/bottle  
Lanson \$150/bottle

### OTHER

Champagne punch \$70/gallon  
Non-alcoholic sparkling grape juice \$18/bottle  
Cordials and liqueurs pricing available upon request

### CHILDREN'S BEVERAGE PACKAGE

One hour of service \$5 per child  
Entire evening of service \$12 per child

*Wine selection is subject to change based on availability.  
While every effort will be made to accommodate special requests, an additional fee may apply.*

A \$350 minimum is required for all bars. The Gideon Putnam 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 or remove from the hotel.

