



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). "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.

2019 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.



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

Gideon Putnam Resort
24 Gideon Putnam Road
Saratoga Springs, NY 12866

518 584 3000 | GideonPutnam.com

BREAKFAST SELECTIONS

ALL BREAKFAST BUFFETS INCLUDE:

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

CONTINENTAL BREAKFAST

(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 OMELETTE STATION

Uniformed attendant required for 1.5 hour service

PUTNAM BREAKFAST BUFFET

(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, maple syrup

BREAKFAST ENHANCEMENTS

- Hard boiled eggs
- Irish oatmeal with cinnamon, dried fruits and almonds
- Chef's choice of assorted breakfast sandwiches
- Traditional eggs Benedict
- Gideon eggs Florentine



MEETING BREAK SELECTIONS

COFFEE SERVICE

Rainforest Alliance coffees, Tazo teas

BEVERAGE BREAK SERVICE

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

THEMED BREAK SELECTIONS

MILK AND COOKIES

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

SMOOTHIE STAND

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

DOUGHNUTS AND COFFEE

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

TASTE OF NEW YORK

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

MINGLE A MOMENT

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

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

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

ADIRONDACK AUTUMN (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



EXTENDED SERVICE BREAK PACKAGES

HALF DAY

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

HALF DAY PREMIUM

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

ALL DAY

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

ALL DAY PREMIUM

Unlimited Rainforest Alliance coffees, Tazo teas
Saratoga bottled water and assorted soft drinks
Continental breakfast buffet service
Choice of afternoon theme break
(Replenishment service for up to eight hours)

À LA CARTE BREAK SELECTIONS

- Rainforest Alliance coffees, Tazo teas
- Chilled orange, cranberry, apple juices
- Assorted soft drinks and Saratoga waters
- Whole fresh fruit
- Fruit-filled danish and flaky croissants
- Sliced coffee cakes
- Freshly-baked breakfast breads
- Granola and Nutri-grain bars

- Kind bars
- Assorted cookies
- Putnam's chips and dip
- Garden vegetable sticks with Ranch
- Blondies and fudge brownies
- Seasonal fruit display
- New York-style bagels, schmears, butter
- Ice cream novelties assortment



BUFFET LUNCH SELECTIONS

ALL LUNCH BUFFETS INCLUDE:

Rainforest Alliance-certified coffees and Tazo teas.

CLASSIC DELI BUFFET

(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, Putnam chips
Fresh-baked cookies and brownies

DELI BOXED LUNCH

(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

(Minimum 10 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 and 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, Putnam chips

Fresh-baked cookies and brownies

DELI ENHANCEMENTS:

(Can be added to any of the above packages)

• Choose one soup

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

• Choose one hot sandwich

- Grilled Pastrami and Swiss
- French dip

• Assorted cupcakes



SOUP AND SALAD BUFFET

(Minimum 25 guests)

Choice of two soups and garden salad bar offerings listed below

CHOOSE TWO SOUPS:

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

Fresh artisan rolls with whipped butter

Fresh-baked cookies and brownies

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

(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:

- 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, garlic oil
- Green beans Almondine
- Cauliflower gratin
- Steamed seasonal vegetable selection

CHOOSE TWO DESSERTS:

- Assorted petite desserts
- Mini cheesecake bites
- German chocolate cake
- Flaky apple turnovers



PLATED EXECUTIVE LUNCH

(Minimum 15 guests)

Plated lunches include Rainforest Alliance-certified coffees and Tazo teas

STARTERS (CHOOSE ONE):

- **Hearts of romaine Caesar salad**
Parmesan cheese, cherry tomato,
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**

ENTRÉES (PRE-SELECTED CHOICE OF TWO):

- **Teres major steak**
Cabernet demi-glace
- **Dr. Pepper-braised beef short ribs**
- **Pork tenderloin**
Cherry Cabernet jus lié
- **Chicken breast supreme**
Marsala demi-glace
- **Seared Scottish salmon**
Sweet corn nage, avocado crema
- **Red snapper Veracruz**
- **Roasted cauliflower “steak”**
Farro risotto, roasted red pepper coulis



RECEPTION SELECTIONS

COLD HORS D'OEUVRES

- Wild mushroom bruschetta, potato crisp, truffle oil, Parmesan
- Vegetable antipasto skewer, Saratoga olive oil, basil oil
- Tomato bruschetta, balsamic syrup, Parmesan shard
- Deviled eggs, bacon, habanero, chive
- Sliced beef tenderloin crostini, red wine onion jam, horseradish crème fraîche
- Tuna poke, hijiki, spicy chili aioli, wonton
- Bloody Mary shrimp shooters
- Golden beet, goat cheese flatbread, fresh pesto
- Chicken BLT in phyllo

HOT HORS D'OEUVRES

- Bacon-wrapped scallops, whisky bourbon glaze
- Beef Wellington, chive crème fraîche
- Mini crab cakes, sauce Remick
- Chicken cordon bleu, whole grain mustard, Chardonnay cream
- Franks en croute, pale ale mustard sauce
- Tomato soup, grilled cheese shooters
- Bangkok shrimp spring roll, sweet chili sauce
- Beef empanada, avocado crema, pico de gallo
- Beer-battered Buffalo chicken bites
- Lamb lollipops, rosemary wine jelly

PLATTERS AND DISPLAYS

ARTISAN CHEESES

Local and imported cheeses, traditional accoutrements

FRESH VEGETABLE CRUDITÉS

Raw and pickled vegetables, buttermilk Ranch

FRUIT AND BERRY DISPLAY

Honey yogurt dipping sauce

TUSCAN ANTIPASTO

Italian charcuteries and cheeses, crostini

CHILLED SEAFOOD DISPLAY

Poached shrimp, green mussels, Cape Cod half shell oysters, fresh citrus, cocktail sauce

PUTNAM'S CHIPS AND DIP

Signature potato chips, onion dip

HUMMUS

Toasted pita, olive oil, balsamic reduction

BREAD BAR

Artisan dipping breads, assorted flavored olive oils and vinegars, sea salts and spices

SUSHI

Chef's selection sushi platter, wasabi, ginger, soy and sweet chili



CHEF-ATTENDED STATIONS

(Minimum 25 guests)

CARVING ACTION STATIONS

Includes bread service

FARM TO FORK

- Slow-roasted turkey breast - cranberry sauce, sage gravy
- Honey-glazed ham - stone ground honey mustard sauce
- Herb-roasted sirloin - horseradish aioli

CITY BUTCHER BLOCK

- 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

Bow tie pasta and cheese tortellini

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

MAC AND CHEESE

Elbow mac and penne pasta

Crab, lobster, pulled pork, bacon
Cheddar cheese, pepper jack,
toasted bread crumbs, chives

STIR FRY

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

OYSTERS AND CAVIAR

Fresh oysters, traditional accoutrements

Hackleback and salmon caviar with Blinis,
crème fraîche



BUFFET DINNER SELECTIONS

ALL DINNER BUFFETS INCLUDE:

Rainforest Alliance-certified coffees and Tazo teas.

WELLNESS

(Minimum 25 guests)

Artisan rolls, whipped butter
Kale, butternut squash and white bean soup
Spinach and arugula salad, Gorgonzola, green apple, 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 dumpling

GIDEON

(Minimum 25 guests)

Artisan rolls, whipped butter
Garden salad, carrot, cucumber, tomato, 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 potato
Steamed broccoli florets
New York vanilla bean cheesecake
Country carrot cake

TUSCANY

(Minimum 25 guests)

Rosemary focaccia, olive oil and balsamic
Baby iceberg lettuce, pepperoncini, Kalamata olives, roasted pepper, provolone, house vinaigrette
Heirloom 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

(Minimum 25 guests)

Artisan dinner rolls, whipped butter
Grilled seasonal vegetable salad, arugula, chickpeas, bulgur, 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, tomato, anchovy, caper, parsley, Kalamata olive
Rice pilaf Amandine
Lemon grilled asparagus
New York cheesecake
Chocolate flourless cake



ALL DINNER BUFFETS INCLUDE:

Rainforest Alliance-certified coffees and Tazo teas priced per person (does not include tax and operations charge)

THE HUDSON

(Minimum 25 guests)

Artisan breads and whipped butter
Heirloom tomato caprese salad, Saratoga olive oil
Nut and berry salad, organic greens, carrot,
walnuts, feta, 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
Tuxedo chocolate mousse cake

GRAND UNION

(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 COOKOUTS

BAR-B-QUE BUFFETS INCLUDE:

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

OFF THE GRILLE

(Minimum 25 guests)

Garden salad, house dressings
Potato salad
Southern-style coleslaw
Seedless watermelon
Corn on the cob (seasonal)
Artisan rolls with whipped butter
All-beef hot dogs
Half-pound-certified Angus burgers
Grilled chicken breast
Lettuce, tomato, onion, sauerkraut,
sweet pickle relish, cheddar cheese,
ketchup, mustard, mayonnaise
Warm berry cobbler, vanilla whipped cream

SOUTHERN BARBECUE

(Minimum 25 guests)

Spinach and strawberry salad,
toasted walnuts, goat cheese
Southern-style coleslaw
Traditional macaroni salad
Buttermilk biscuits and artisan rolls
with whipped butter
Hickory-smoked barbecue pulled pork
Crispy fried chicken
Brown sugar baked beans
Corn on the cob (seasonal)
Seasonal fruit pie
Sweet potato pie

BAR-B-QUE ENHANCEMENTS:

- Italian sausage with peppers and onions
- St. Louis-style pork ribs
- Pulled pork shoulder
- Country-style mac and cheese
- Cornbread
- Whole Maine lobster



PLATED DINNERS

Pricing includes choice of one first Course and one dessert course option, Rainforest Alliance-certified coffee and Tazo teas.
Additional courses available.

FIRST COURSE SELECTIONS (CHOOSE ONE APPETIZER, SOUP OR SALAD):

APPETIZERS:

- **Heirloom 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 basil cream**
- **Chilled vichyssoise**
- **Tuscan white bean**
- **Butternut squash bisque**

SALADS:

- **House garden salad**
Cucumber, tomato, red onion, carrot, house vinaigrette
- **Romaine heart Caesar salad**
Cherry tomato, croutons, classic dressing
- **Nut and berry**
Organic greens, seasonal berries, walnuts, blue cheese, citrus vinaigrette
- **Iceberg wedge**
Roma tomato, sweet corn, pancetta, buttermilk blue cheese dressing
- **Arugula**
Shaved fennel, mandarin, Kalamata olives, pecans, feta, white balsamic vinaigrette

SIGNATURE DUETS (CHOOSE ONE):

- **Grilled New York strip steak and seared sea scallops**
Cauliflower purée, Champagne butter sauce
- **Roasted filet mignon and Maryland crab cake**
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**
Lemon, parsley quinoa, lemon cream sauce

ENTRÉE SELECTIONS (PRE-SELECTED CHOICE OF THREE):

Entrées served with appropriate accoutrements and fresh vegetables

- **Grilled New York strip steak**
Rosemary Cabernet demi-glaze
- **Dr. Pepper-braised beef short ribs**
- **Pork rib eye**
Whiskey bourbon glaze
- **Chicken Saltimbocca**
Shaved prosciutto, fontina and sage, sauce Madeira
- **Fine herb airline chicken**
Preserved lemon-tarragon cream
- **Pan-roasted duck breast**
Morello cherry reduction
- **Seared Atlantic salmon filet**
Lemon-thyme jus
- **Grilled halibut filet (market price)**
- **Cauliflower "steak"**
Sun-dried tomato pesto, kamut salad
- **Ratatouille stuffed pepper**
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

HOUSE PACKAGE BAR

House brands are subject to change.

LIQUORS

- New Amsterdam vodka
- Gordon's gin
- Bacardi rum
- Cuervo Gold tequila
- 7 Crown
- Cutty Sark scotch
- Jim Beam bourbon

BEERS

- Bud
- Bud Light
- Coors Light
- Labatt
- O'Doul's non-alcoholic

WINES

- Canyon Road Chardonnay
- Pinot Grigio
- Merlot
- Cabernet Sauvignon
- White Zinfandel

CALL PACKAGE BAR

LIQUORS

- Tito's vodka
- Beefeater gin
- Bacardi rum
- Captain Morgan's rum
- Cuervo 1800 Reposado tequila
- Canadian Club
- Dewar's scotch
- Jack Daniel's bourbon

BEERS

- Bud
- Bud Light
- Coors Light
- Labatt
- Michelob Ultra
- Corona
- O'Douls non-alcoholic

WINES

- 14 Hands Chardonnay
- Ruffino Pinot Grigio
- Blackstone Merlot
- Josh Cellars Cabernet Sauvignon
- Canyon Road White Zinfandel

PREMIUM PACKAGE BAR

LIQUORS

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

BEERS

- Bud
- Bud Light
- Labatt
- Michelob Ultra
- Corona
- Heineken
- Sam Adams
- O'Douls non-alcoholic

WINES

- Jacob's Creek Chardonnay
- Estancia Pinot Grigio
- Blackstone Merlot
- Casa Lapostelle Cabernet Sauvignon
- Canyon Road White Zinfandel

BEER, WINE AND SODA HOUSE PACKAGE BAR

BEERS

- Bud
- Bud Light
- Coors Light
- Labatt
- O'Douls non-alcoholic

WINES

- Canyon Road Chardonnay
- Pinot Grigio
- Merlot
- Cabernet Sauvignon
- White Zinfandel

BEER, WINE AND SODA CALL PACKAGE BAR

BEERS

- Bud
- Bud Light
- Coors Light
- Labatt
- Michelob Ultra
- Corona
- O'Douls non-alcoholic

WINES

- 14 Hands Chardonnay
- Ruffino Pinot Grigio
- Blackstone Merlot
- Josh Cellars Cabernet Sauvignon
- Canyon Road White Zinfandel



CONSUMPTION BAR

Fully-stocked bar, serving your choice of house, call or premium spirits, wines and beers.

- House spirits
- House wine
- House/domestic beer
- Call spirits
- Call wine
- Imported call beer
- Premium spirits
- Premium wine
- Mineral water
- Soda

CHAMPAGNE/SPARKLING WINE

- Freixenet Brut (house)
- Domaine St. Michelle

OTHER

- Champagne punch
- Non-alcoholic sparkling grape juice
- Cordials and liqueurs

CHILDREN'S BEVERAGE PACKAGE

- One hour of service
- Entire evening of service

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

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.

