



THE GIDEON PUTNAM

WEDDING PACKAGES

Have the wedding of your dreams at The Gideon Putnam, nestled within the towering oaks and pines of picturesque Saratoga Spa State Park. Our wedding professionals will work step-by-step with you in planning your perfect day.

The Gideon Putnam offers a stunning outdoor ceremony on the Sun Patio and several other indoor spaces. The Ceremony Fee is \$1,500, which includes padded garden chairs.

The Gideon Putnam offers two unique spaces to accommodate your dream Wedding Reception. The Arches boasts three sides of floor to ceiling windows, complimented with brick archways as well as spectacular views of the State Park. The Arches can accommodate up to 80 guests for the perfect intimate affair.

Our Grand Ballroom, with its soaring ceilings and attractive decor, provides an exquisite backdrop for your larger wedding of up to 300 guests.

2023 menus and menu prices are subject to change, based on availability and seasonality. A service charge of 22% of your food, beverage and audiovisual charges will be added to your invoice, as well as local sales tax.

518-584-3000
GideonPutnam.com



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

24 Gideon Putnam Road
Saratoga Springs, NY 12866

WEDDING PACKAGES

INCLUDED IN ALL WEDDING PACKAGES

One-hour cocktail & hors d'oeuvre reception

Your guests will enjoy a cocktail hour with an array of stationary displays and butler passed hors d'oeuvres.

Complimentary champagne toast & four hours of open bar

Sparkling wine will be poured for your guests as they toast to the happy couple. As the evening continues, guests can partake from the open bar, offering beer, wine and liquor.

Your personally selected dinner

Whether you choose the Congress Spring or the High Rock Springs wedding package, or customize your own package, the chef will personally work with you to select the perfect meal.

Compimentary overnight suite for the newlyweds

Stay in one of our suites overlooking the Saratoga Spa State Park on the night of your reception - it's our gift to you!

Special group rate for your guests wishing to stay with us

Your guests will rest easy knowing they can stay at The Gideon after your reception.

Select napkin colors included

The Gideon Putnam offers 10% off our lowest package price for a Sunday-Thursday wedding reception.

WEDDING CEREMONIES AT THE GIDEON PUTNAM

Whether you choose the Sun Patio, for a stunning outdoor ceremony, or another space at The Gideon Putnam, we are happy to work with you to make your ceremony special.

DEPOSITS

Deposits are due at the time of contract.

- This non-refundable initial deposit is 25% of Food & Beverage minimum.

Subsequent payments will be spaced out until the wedding date.

- Full payment will be due five days prior to the wedding, based on your guaranteed count.
- If your function's total cost exceeds the total estimate paid, the difference will be due on the day of the event.

**Please add 22% service charge (includes gratuity) and 7% sales tax on to your estimated cost.*

***Prices are valid for the 2023 wedding season and can vary based on market price.*



WEDDING PACKAGES

INCLUDED IN ALL PACKAGES

Gideon Vegetable Stand

Asparagus, Green Beans, Radishes,
Skewered Cherry Tomatoes, Carrots, Celery, Cucumbers,
Skewered Roasted Tofu, Breadsticks,
Green Goddess Dressing

Housemade Saratoga Chips and Crisp Pita Chips

Housemade Onion Dip and White Bean Dip
with Roasted Red Peppers

Coffee, Decaffeinated Coffee and Tea

Choice of table side service or station

Prosecco Toast



CONGRESS SPRING

\$150 per guest

SALADS

Select one

Farm Stand Salad

Spring Greens, Shaved Radishes,
Grape Tomatoes, Cucumbers, Pickled Red Onions,
Prosecco Vinaigrette

Caesar Salad

Crisp Romaine, Parmesan Cheese,
Parmesan Crisps, Caesar Dressing

Wedge Salad

Iceberg Lettuce, Cherry Tomatoes, Shredded Carrots,
Birista, Green Goddess Dressing

Roasted Beet Salad

Mixed Greens, Garden Beets, Goat Cheese,
Toasted Pistachios, White Balsamic Vinaigrette

STATIONARY DISPLAYS

Select two

International & Domestic Cheese Display

Spinach Artichoke Dip

Meatball Duo
Swedish & BBQ

Potato Skins

Cheese, Bacon and Crème Fraîche

Antipasto Vegetable Skewer

Balsamic Glaze

Franks en Croute

Honey Mustard

Fried Calamari

Dipping Sauce

Seasonal Fresh Fruit Display

BUTLER-PASSED HORS D'OEUVRES

Select three

Grilled Cheese and Tomato Bisque Shooters

Boursin Endive

Spanakopita

Wild Mushroom Duxelle

Potato Crips

Beet & Goat Cheese Pesto Flatbread

Chicken Satay Skewers

Thai Peanut Sauce

Chicken Coq Au Vin Flatbread

Coconut Chicken Tenderloin

Chicken Cordon Bleu

Beef Empanada

Avocado Crema

Teriyaki Sesame Beef Skewers

Deviled Eggs with Bacon

Mini Crab Cake

Sauce Romalaude

Vegetable Pot Stickers

Soy Honey Glaze

Shrimp Cocktail Shooters

ENTRÉE SELECTION

Select three

New York Strip Steak

Port Wine Mushroom Reduction, Crispy Onions

Roasted Prime Rib of Beef

Rosemary Herb Au Jus

Grilled Pork Chop

Cranberry Port Wine Reduction

Chicken Coq au vin

Sautéed Mushrooms, Bacon, Pearl Onions,
Red Wine Reduction

Hazelnut Chicken

Orange Frangelico Cream, Figs

Chicken Française

Grilled Lemon, Artichoke Bure Blanc

Pan-Seared Salmon

Blood Orange Bure Blanc

Potato Crusted Cod

Sautéed Artichokes, Tomatoes, Mushrooms,
Lemon Butter Sauce

Grilled Portabella Mushroom

Layered with Ratatouille, Béchamel

Cauliflower Steak

Sauce Romanesco

Wild Mushroom Ravioli

Sage Sherry Cream



HIGH ROCK SPRINGS

\$170 per guest

SALADS

Select one

Poached Pear Salad

Mixed Greens, Poached Pear, Fried Goat Cheese,
Prosecco Vinaigrette

Hudson Valley Salad

Red Romaine and Radicchio, Cheddar Cheese,
Prosciutto Crisps, Apple Chips, Sourdough Croutons,
Apple Cider Vinaigrette

Strawberry Spinach Salad

Baby Spinach, Strawberries, Feta, Toasted Pecans,
Poppy Seed Dressing

Tomato Burrata Salad

Arugula, Garden Tomatoes, Burrata, Pickled Red Onions,
Balsamic Vinaigrette, Breadstick

STATIONARY DISPLAYS

Select two

Baked Brie and Raspberry En Croûte

Street Tacos

Crab Dip
Buttery Crostini

Lobster Arancini

Poached Potato
Crème Fraîche

Chateaubriand Crostini

Rosemary Chevre, Caramelized Onions, Green Peppers,
Cognac Mousse

Braciola

Spinach, Ricotta, Parmesan, Red sauce

BUTLER-PASSED HORS D'OEUVRES

Select three

Vegetable Samosa

Mango Chutney

Wild Mushroom Duxelle

Potato Crips

Spanakopita

Crab & Corn Fritters

Deep-Fried Lobster Ravioli

Lemon Aioli

Deviled Eggs with Caviar

Coconut Shrimp

Scallops & Bacon

Ahi Tuna Cone

Nori, Sesame, Wasabi, Chili Aioli, Fried Shallot

Bloody Mary Shrimp Shooters

French Lamb Lollypops

Sliced Tenderloin Crostini

Onion Jam

Meatballs

Ricotta Toast

Tomato & Basil Bruschetta

Pecorino Cheese

ENTRÉE SELECTION

Select three

Grilled Filet Mignon

Fried Shallots, Cabernet Demi-Glace

Braised Short Rib

Maple Brown Sugar Glaze

Grilled New York Strip

Mâitre d'Hôtel Butter

Roasted Pork Chop

Grilled Peaches, Rosemary Pan Jus

Chicken Saltimbocca

Seared Chicken, Prosciutto, Sage

Cranberry Brie Chicken

Breast of Chicken stuffed with Brie & Cranberries

Roast Duck Breast

Morello Cherry Port Reduction

Pan-Seared Seabass

Lobster Sauce, Charred Corn

Grilled Swordfish

Lemon, Capers

Tuscan Salmon

Creamy White Wine Sauce, Black Olives, Basil,
Cannelloni Beans, Spinach, Charred Tomatoes

Gnocchi

Butternut Squash, Sage

Vegetarian Terrine

Layers of Grilled Vegetables, Pesto

ADDITIONS



ADD APPETIZER COURSE

Prices are per person

Crab Cake \$18

Sauce Remoulade, Micro Greens, Fig Syrup

Shrimp Cocktail \$19

Jumbo Shrimp, Chipotle Cocktail Sauce, Lemon

Mushroom Ravioli \$12

Marsala Béchamel

BAR PACKAGES

CONGRESS SPRING BAR \$22 per guest

Beer

Budweiser | Bud Light
Sierra Nevada Hazy Little Thing IPA
Michelob Ultra | Heineken

Wine

Proverb Chardonnay | Proverb Cabernet
Ecco Domani Pinot Grigio | The Seeker Pinot Noir

Spirits

Skyy Vodka | Tanqueray Gin | Jack Daniels Whiskey
Dewar's White Label | Bacardi Superior Rum
Camarena Reposado

HIGH ROCK SPRINGS BAR \$25 per guest

Beer

Budweiser | Bud Light
Sierra Nevada Hazy Little Thing IPA
Michelob Ultra | Heineken | Stella Artois

Wine

Wente Estate Chardonnay | Rickshaw Cabernet
Ecco Domani Pinot Grigio | The Seeker Pinot Noir

Spirits

Tito's Handmade Vodka | Aviation Gin
Maker's Mark Whiskey | Johnnie Walker Black Label
Bacardi Superior Rum | Espolon Reposado



READY ROOM SNACKS

\$250 minimum order plus service fee | Pre-order required

All orders come with appropriate utensils, napkins and plates. Iced beverages come with ice, cups and bottle openers.

BEVERAGES

NON-ALCOHOLIC

Saratoga Water \$4 ea

Saratoga Sparkling \$5 ea

Soda \$4 ea

Diet Soda \$4 ea

Fresh Brewed Coffee, Decaffeinated Coffee or Tea
\$35 per pot (serves 8-12)

ALCOHOLIC

Craft Beer \$12 ea

Imported Bottled Beer \$10 ea

Domestic Bottled Beer \$8 ea

Prosecco, by the bottle \$40 ea

SNACKS

Homemade Saratoga Chips and Dip

\$48 per display (serves 6-8)

Imported and Domestic Cheese

Fresh Fruit, Berries, Crackers

\$75 per display (serves 8-12)



ASSORTED TEA SANDWICHES

\$120 per display (serves 8-12)

Tuna Salad, Cucumber Cream Cheese and
Chicken Salad

Grilled Vegetable & Hummus Wraps and
Turkey & Swiss Wraps

SWEETS

Wedding Cookies

\$48 per dozen

Blondies or Brownies

\$36 per dozen

