



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

THE ULTIMATE DAY OF TRANSFORMATION

In the days after your wedding, you might forget that your last name has changed, but some things will never be forgotten. You will always remember who you were with, the day you shared with your family and friends, and where you shared it. The historic Gideon Putnam – a place where everything is as you imagine it to be... and more.



WEDDINGS AT THE GIDEON PUTNAM

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 two ballrooms to accommodate your dream Wedding Reception. The Arches Ballroom boasts three sides of floor to ceiling windows, complimented with brick archways as well as spectacular view 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 250 guests.

YOUR WEDDING AT THE GIDEON PUTNAM INCLUDES:

ONE-HOUR COCKTAIL AND HORS D'OEUVRE RECEPTION

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

COMPLIMENTARY HOSPITALITY SUITE FOR YOUR WEDDING PARTY

Enjoy a private moment with those closest to you with drinks and a selection of hors d'oeuvres from the cocktail reception.

COMPLIMENTARY CHAMPAGNE TOAST AND FIVE 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 Roosevelt, The Springs, or The Lincoln Wedding Package, or customize your own package, the Chef will personally work with you to select the perfect meal.

COMPLIMENTARY 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.



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— THE ROOSEVELT —
RECEPTION PACKAGE



COCKTAIL HOUR

SELECT TWO OF THE FOLLOWING STATIONARY DISPLAYS:

FARM-FRESH VEGETABLE CRUDITÉS

Celery, carrot, broccoli, cauliflower, bell peppers, zucchini, squash, grape tomatoes, buttermilk ranch dressing

FRUIT AND BERRY DISPLAY

Freshly sliced cantaloupe, honeydew, watermelon, pineapple, blueberries, blackberries, strawberries, raspberries

HUMMUS AND TOASTED PITA DISPLAY

Stone ground chickpea hummus, extra virgin olive oil fresh herbs, toasted pita points, balsamic reduction

NEW YORK ARTISAN CHEESE DISPLAY

Twin Maple Farms Hudson Red, Old Chatam Ewes Bleu, Harpersfield Gouda, Nettle Meadow Fromage Blanc, Adirondack Black Wax Cheddar

SELECT FOUR OF THE FOLLOWING PASSED HORS D'OEUVRES:

COLD

TOMATO BOURSIN CROSTINI

Herbed goat cheese, heirloom tomato, basil puree

DEVILED EGG

Whipped yolk, hackleback caviar, pickled red onion, crispy caper

BEET CROSTINI

Whipped feta, red & yellow beets, pickled red onion

VEGETABLE ANTIPASTO SKEWER

Saratoga olive oil, balsamic reduction

TUNA POKE

Crispy wonton, pickled ginger

SHAVED BEEF CROSTINI

Paper thin beef, crème fraiche, caviar, crostini

BUFFALO BITES

Celery, carrot, bleu cheese, buffalo sauce, phyllo shell

PROSCIUTTO WRAPPED FIGS

Ewes blue stuffed

SMOKED SALMON & CUCUMBER CANAPÉS

Dill crème fraiche

CHICKEN LIVER PATE

Mini brioche, pickled red onion, crème fraiche, chive

HOT

PORK POTSTICKER

Sweet chili sauce

BACON WRAPPED SCALLOPS

Romesco sauce

COCONUT CHICKEN POPPERS

Honey pineapple puree

BEEF WELLINGTON

Braised short rib, puff pastry, crème fraiche, chive

ARTICHOKE SPINACH

Artichoke, spinach dip, tartlet shell

MINI CRAB CAKES

Cajun remoulade, cornichon

LOBSTER CORN FRITTERS

Basil mayonnaise

STEAMED DUMPLINGS

Sweet soy ponzu

EGGPLANT PARMESAN BITE

Fried eggplant, fresh mozzarella, marinara

GRILLED LAMB POPS

Rosemary onion compote

PEPPER STEAK QUESADILLAS

Guacamole

BEEF FRANKS IN PASTRY

Mustard Sauce



DINNER

SELECT ONE APPETIZER:

HOUSE GARDEN SALAD

Mixed baby greens, cucumber, tomato, red onion, carrot, champagne vinaigrette

CAESAR SALAD

Romaine lettuce, roma tomato, house croutons, asiago cheese

HIERLOOM TOMATO MOZZARELLA SALAD

Sliced heirloom tomatoes, sliced mozzarella cheese basil leaf chiffonade, extra virgin olive oil

BEET SALAD

Red & yellow beets, goat cheese, pickled red onion, walnuts, arugula, sherry vinaigrette

NEW YORK TOSSED SALAD

Artisan greens, New York apples, New York feta cheese, hot house greens, dried cranberries, carrot, pressed cider vinaigrette

PANZANELLA SALAD

Mixed baby greens, cucumber, heirloom cherry tomato, fresh mozzarella, white balsamic vinaigrette, sliced red onions, toasted bread cubes

BABY WEDGE SALAD

Baby iceberg slice, cherry tomato, pickled red onion, fried pancetta, bleu cheese dressing, pecans

GRILLED ASPARAGUS SALAD

Grilled asparagus, cherry tomato, radish, english pea vinaigrette

“THREE SISTERS” SALAD

Edamame, local corn, baby zucchini, blood orange vinaigrette, cherry tomato, baby greens, king oyster mushroom

TUSCAN WHITE BEAN SOUP

Bacon rendered vegetables, braised greens, vegetable broth



DINNER

SELECT THREE ENTREES (PREDETERMINED COUNT REQUIRED)

CHICKEN CORDON BLEU

Whole grain dijon cream

HUDSON VALLEY GRILLED DUCK BREAST

Tawny port reduction

MISO GLAZED SALMON

Soy gastrique

36 HOUR BOURBON BRAISED SHORT RIB

Wild mushroom au jus

GRILLED NY STRIP STEAK

Veal demi glace

CAULIFLOWER "STEAK"

Beet romesco, faro "risotto"

RATATOUILLE STUFFED PEPPER

Eggplant, squash, peppers, hazelnuts, tomato

HORMONE FREE ORGANIC CHICKEN MEDALLIONS

Choice of classic picatta, marsala, cacciatore

PROSCUITTO WRAPPED COD

Chimichurri

PAN FRIED RAINBOW TROUT

Truffled cauliflower puree

PETITE FILET MIGNON

Cabernet jus lie

PORCHETTA

Maple bourbon au jus

SAUTÉED MUSHROOM RAVIOLI

Roasted vegetables & sherry cream sauce

Fresh baked artisanal rolls & butter | Rainforest alliance certified coffees | Assorted Tazo teas

**ROOSEVELT HOUSE PACKAGE BAR
TRADITIONAL WEDDING TOAST**

Traditional wedding toast at each place setting as soon as your guests enter the room.

FIVE HOUR HOUSE OPEN BAR

LIQUORS: Smirnoff 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 beer

WINES: Canyon Road Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel
(House brands are subject to change without notice)

Upgrade to premium bar available for an additional fee.





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— THE SPRINGS —
RECEPTION PACKAGE



COCKTAIL HOUR

SELECT THREE OF THE FOLLOWING STATIONARY DISPLAYS:

FARM FRESH VEGETABLE CRUDITÉS

Celery, carrot, broccoli, cauliflower, bell peppers
zucchini, squash, grape tomatoes, buttermilk ranch

HUMMUS & TOASTED PITA DISPLAY

Stone ground chickpea hummus, extra virgin olive oil
fresh herbs, toasted pita points, balsamic reduction

FRUIT & BERRY DISPLAY

Fresh sliced cantaloupe, honeydew, watermelon, pineapple
blueberries, blackberries, strawberries, raspberries

NEW YORK ARTISAN CHEESE DISPLAY

Twin Maple Farms Hudson Red, Old Chatam Ewes Bleu
Harpersfield Gouda, Nettle Meadow Fromage Blanc
Adirondack Black Wax Cheddar

SELECT FIVE OF THE FOLLOWING PASSED HORS D'OEUVRES:

COLD

TOMATO BOURSIN CROSTINI

Herbed goat cheese, heirloom tomato,
basil puree

DEVILED EGG

Whipped yolk, hackleback caviar,
pickled red onion, crispy caper

BEET CROSTINI

Whipped feta, red & yellow beets, pickled
red onion

VEGETABLE ANTIPASTO SKEWER

Saratoga olive oil, balsamic reduction

TUNA POKE

Crispy wonton, pickled ginger

SHAVED BEEF CROSTINI

Paper thin beef, crème fraiche, caviar,
crostini

BUFFALO BITES

Celery, carrot, bleu cheese, buffalo
sauce, phyllo shell

PROSCIUTTO WRAPPED FIGS

Ewes blue stuffed

SMOKED SALMON & CUCUMBER
CANAPÉS

Dill crème fraiche

CHICKEN LIVER PATE

Mini brioche, pickled red onion, crème
fraiche, chive

HOT

PORK POTSTICKER

Sweet chili sauce

BACON WRAPPED SCALLOPS

Romesco sauce

COCONUT CHICKEN POPPERS

Honey pineapple puree

BEEF WELLINGTON

Braised short rib, puff pastry, crème
fraiche, chive

ARTICHOKE SPINACH

Artichoke, spinach dip, tartlet shell

MINI CRAB CAKES

Cajun remoulade, cornichon

LOBSTER CORN FRITTERS

Basil mayonnaise

STEAMED DUMPLINGS

Sweet soy ponzu

EGGPLANT PARMESAN BITE

Fried eggplant, fresh mozzarella, marinara

GRILLED LAMB POPS

Rosemary onion compote

PEPPER STEAK QUESADILLAS

Guacamole

BEEF FRANKS IN PASTRY

Mustard Sauce



DINNER

SELECT ONE APPETIZER:

HOUSE GARDEN SALAD

Mixed baby greens, cucumber, tomato, red onion, carrot, champagne vinaigrette

CAESAR SALAD

Romaine lettuce, roma tomato, house croutons, asiago cheese

HIERLOOM TOMATO MOZZARELLA SALAD

Sliced heirloom tomatoes, sliced mozzarella cheese basil leaf chiffonade, extra virgin olive oil

BEET SALAD

Red & yellow beets, goat cheese, pickled red onion, walnuts, arugula, sherry vinaigrette

NEW YORK TOSSED SALAD

Artisan greens, New York apples, New York feta cheese, hot house greens, dried cranberries, carrot, pressed cider vinaigrette

PANZANELLA SALAD

Mixed baby greens, cucumber, heirloom cherry tomato, fresh mozzarella, white balsamic vinaigrette, sliced red onions toasted bread cubes

BABY WEDGE SALAD

Baby iceberg slice, cherry tomato, pickled red onion, fried pancetta, bleu cheese dressing, pecans

GRILLED ASPARAGUS SALAD

Grilled asparagus, cherry tomato, radish, english pea vinaigrette

“THREE SISTERS” SALAD

Edamame, local corn, baby zucchini, blood orange vinaigrette cherry tomato, baby greens, king oyster mushroom

TUSCAN WHITE BEAN SOUP

Bacon rendered vegetables, braised greens, vegetable broth



DINNER

SELECT THREE ENTREES (PREDETERMINED COUNT REQUIRED)

CHICKEN CORDON BLEU

Whole grain dijon cream

HUDSON VALLEY GRILLED DUCK BREAST

Tawny port reduction

MISO GLAZED SALMON

Soy gastrique

36 HOUR BOURBON BRAISED SHORT RIB

Wild mushroom au jus

GRILLED NY STRIP STEAK

Veal demi glace

CAULIFLOWER "STEAK"

Beet romesco, faro "risotto"

RATATOUILLE STUFFED PEPPER

Eggplant, squash, peppers, hazelnuts, tomato

HORMONE FREE ORGANIC CHICKEN MEDALLIONS

Choice of classic picatta, marsala, cacciatore

PROSCUITTO WRAPPED COD

Chimichurri

PAN FRIED RAINBOW TROUT

Truffled cauliflower puree

PETITE FILET MIGNON

Cabernet jus lie

PORCHETTA

Maple bourbon au jus

SAUTÉED MUSHROOM RAVIOLI

Roasted vegetables & sherry cream sauce

Fresh baked artisanal rolls & butter | Rainforest alliance certified coffees | Assorted Tazo teas

SPRINGS CALL PACKAGE BAR TRADITIONAL WEDDING TOAST

Traditional wedding toast at each place setting as soon as your guests enter the room.

FIVE HOUR CALL OPEN BAR

LIQUORS: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Cuervo 1800 Reposado Tequila, Canadiana Club, Dewar's Scotch, Jack Daniels Bourbon

BEERS: Bud, Bud Light, Coors Light, Labatt, Michelob Ultra, Corona, O'Doul's non-alcoholic

WINES: Kendall Jackson Chardonnay, Ruffino Pinot Grigio, Fox Run Merlot, Josh Cellars Cabernet Sauvignon, Canyon Road White Zinfandel

Upgrade to premium bar available for an additional fee.





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— THE LINCOLN —
RECEPTION PACKAGE



COCKTAIL HOUR

SELECT FIVE OF THE FOLLOWING STATIONARY DISPLAYS:

FARM FRESH VEGETABLE CRUDITÉS

Celery, carrot, broccoli, cauliflower, bell peppers
zucchini, squash, grape tomatoes, buttermilk ranch

FRUIT & BERRY DISPLAY

Fresh sliced cantaloupe, honeydew, watermelon, pineapple
blueberries, blackberries, strawberries, raspberries

RAW BAR

Raw half shell oysters, chilled tiger shrimp & jonah crab claw,
steamed pei mussels & countneck clams, assorted fresh
citrus wedges tabasco, chimichurri & cocktail sauce

CHIRASHI

Assorted chef's selection of sushi & sashimi, fresh citrus,
wasabi, pickled ginger, Sri Racha mayo

HUMMUS & TOASTED PITA DISPLAY

Stone ground chickpea hummus, extra virgin olive oil
fresh herbs, toasted pita points, balsamic reduction

NEW YORK ARTISAN CHEESE DISPLAY

Twin Maple Farms Hudson Red, Old Chatam Ewes Bleu
Harpersfield Gouda, Nettle Meadow Fromage Blanc
Adirondack Black Wax Cheddar

TUSCAN ANTIPASTO

Prosciutto, capicola, soppressata, salami, olives marinated
artichokes, roasted red peppers fresh mozzarella, provolone,
pepperoncini, anchovies

SELECT ONE OF THE FOLLOWING ACTION STATIONS:

FARM-TO-FORK (CHOOSE ONE)

Slow roasted turkey breast, cranberry sage gravy
center cut glazed ham, stone ground honey mustard sauce
herb roasted sirloin, horseradish aioli

MAC AND CHEESE

House blended mac sauce tossed with elbow macaroni
grilled peppers, caramelized onions, bleu cheese, jalapenos
diced tomatoes, crispy bacon, cheddar jack cheese
southwestern chicken breast, ranch, pulled sour cream, salsa
& guacamole

GRILLED CHEESE

Sandwiches made to order using the following ingredients
savory brioche bread golden brown with Vermont
5 year aged cheddar melted to perfection
paired in a mini tumbler with our basil tomato soup

SHRIMP AND GRITS

(mini martini glass filled with grits)
tasso and creole butter sauteed tiger shrimp
accompanied with the following sauces
red eye gravy, fresh lemons, horseradish

BUTCHER BLOCK (CHOOSE ONE)

Herb-encrusted beef tenderloin, sauce béarnaise
yellowfin tuna, sesame glaze, New York strip loin
concord grape demi-glace, Rosemary prime rib,
horseradish aioli

RISOTTO

Arborio rice & orzo pasta, roasted red peppers, broccolini,
spinach, wild mushrooms, corn, pearl onions, cherry
tomatoes, chicken, shrimp, New York sirloin, Brie cheese
sauce & pesto broth

STIR FRY

Pad Thai rice noodles & steamed basmati rice, bell peppers,
caramelized onions, broccoli florets, carrots, water
chestnuts, chicken, shrimp, pork, sweet chili, peanut sauce,
wasabi peas



SELECT SEVEN OF THE FOLLOWING PASSED HORS D'OEUVRES:

COLD

TOMATO BOURSIN CROSTINI

Herbed goat cheese, heirloom tomato, basil puree

VEGETABLE ANTIPASTO SKEWER

Saratoga olive oil, balsamic reduction

BUFFALO BITES

Celery, carrot, bleu cheese, buffalo sauce, phyllo shell

DEVILED EGG

Whipped yolk, hackleback caviar, pickled red onion, crispy caper

TUNA POKE

Crispy wonton, pickled ginger

PROSCIUTTO WRAPPED FIGS

Ewes blue stuffed

CHICKEN LIVER PATE

Mini brioche, pickled red onion, crème fraiche, chive

BEET CROSTINI

Whipped feta, red & yellow beets, pickled red onion

SHAVED BEEF CROSTINI

Paper thin beef, crème fraiche, caviar, crostini

SMOKED SALMON & CUCUMBER CANAPÉS

Dill crème fraiche

HOT

PORK POTSTICKER

Sweet chili sauce

BEEF WELLINGTON

Braised short rib, puff pastry, crème fraiche, chive

LOBSTER CORN FRITTERS

Basil mayonnaise

GRILLED LAMB POPS

Rosemary onion compote

BACON WRAPPED SCALLOPS

Romesco sauce

ARTICHOKE SPINACH

Artichoke, spinach dip, tartlet shell

STEAMED DUMPLINGS

Sweet soy ponzu

PEPPER STEAK QUESADILLAS

Guacamole

COCONUT CHICKEN POPPERS

Honey pineapple puree

MINI CRAB CAKES

Cajun remoulade, cornichon

EGGPLANT PARMESAN BITE

Fried eggplant, fresh mozzarella, marinara

BEEF FRANKS IN PASTRY

Mustard Sauce



DINNER

SELECT ONE APPETIZER

HOUSE GARDEN SALAD

Mixed baby greens, cucumber, tomato, red onion, carrot, champagne vinaigrette

CAESAR SALAD

Romaine lettuce, roma tomato, house croutons, asiago cheese

HIERLOOM TOMATO MOZZARELLA SALAD

Sliced heirloom tomatoes, sliced mozzarella cheese basil leaf chiffonade, extra virgin olive oil

BEET SALAD

Red & yellow beets, goat cheese, pickled red onion, walnuts, arugula, sherry vinaigrette

NEW YORK TOSSED SALAD

Artisan greens, New York apples, New York feta cheese, hot house greens, dried cranberries, carrot, pressed cider vinaigrette

PANZANELLA SALAD

Mixed baby greens, cucumber, heirloom cherry tomato, fresh mozzarella, white balsamic vinaigrette, sliced red onions, toasted bread cubes

BABY WEDGE SALAD

Baby iceberg slice, cherry tomato, pickled red onion, fried pancetta, bleu cheese dressing, pecans

GRILLED ASPARAGUS SALAD

Grilled asparagus, cherry tomato, radish, english pea vinaigrette

“THREE SISTERS” SALAD

Edamame, local corn, baby zucchini, blood orange vinaigrette, cherry tomato, baby greens, king oyster mushroom

TUSCAN WHITE BEAN SOUP

Bacon rendered vegetables, braised greens, vegetable broth

SELECT THREE ENTREES, PREDETERMINED COUNT REQUIRED

CHICKEN CORDON BLEU

Whole grain dijon cream

HUDSON VALLEY GRILLED DUCK BREAST

Tawny port reduction

MISO GLAZED SALMON

Soy gastrique

36 HOUR BOURBON BRAISED SHORT RIB

Wild mushroom au jus

GRILLED NY STRIP STEAK

Veal demi glace

CAULIFLOWER “STEAK”

Beet romesco, faro “risotto”

RATATOUILLE STUFFED PEPPER

Eggplant, squash, peppers, hazelnuts, tomato

HORMONE FREE ORGANIC CHICKEN MEDALLIONS

Choice of classic picatta, marsala, cacciatore

PROSCUITTO WRAPPED COD

Chimichurri

PAN FRIED RAINBOW TROUT

Truffled cauliflower puree

PETITE FILET MIGNON

Cabernet jus lie

PORCHETTA

Maple bourbon au jus

SAUTÉED MUSHROOM RAVIOLI

Roasted vegetables & sherry cream sauce



DINNER CONTINUED

OR CHOOSE FROM THE FOLLOWING SIGNATURE ENTREES:

PAN SEARED MACK BRIN FARM CHICKEN BREAST

Yukon dill mashed potato, sautéed haricot vert & roasted red peppers, sauce béarnaise

LOBSTER THERMADOR

Butter poached lobster, sea salt baby potato, baby local vegetables, lobster cream sauce, flaky puff pastry and crème fraîche

PAN SEARED COD FILET

Local sweet corn puree, butter poached baby carrots, crushed confit potato, local gremolatal

NY STRIP STEAK

Wild mushroom risotto, grilled asparagus, ewes bleu cheese, demi glace

PORK DELMONICO

romesco, sweet potato, broccolini, chimichurri

PAN SEARED HUDSON VALLEY DUCK

Wild mushroom farro risotto, english pea, tawny blood orange port gastrique

PAN SEARED HALIBUT FILET

Pan roasted new potato, baby zucchini and patty pan, smoked paprika hollandaise

DRY AGED FILET MIGNON

Garlic & herb duchesse potatoes, baby bok choy & steamed carrots, hotel maître d' butter, cabernet jus lie

VEAL MEDALLIONS

Scallion potato latke, charred asparagus, madeira wine jus lie

Fresh baked artisanal rolls & butter | Rainforest alliance certified coffees | Assorted Tazo teas

LINCOLN PREMIUM PACKAGE BAR TRADITIONAL WEDDING TOAST

Traditional wedding toast at each place setting as soon as your guests enter the room.

WINE SERVICE WITH DINNER

A selection of our house red and house white served with your appetizer and entree.

FIVE HOUR PREMIUM OPEN BAR

LIQUORS: Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Patron Silver Tequila, Crown Royal, Johnnie Walker Black Scotch, Maker's Mark Bourbon

BEERS: Bud, Bud Light, Coors Light, Labatt, Michelob Ultra, Corona, Heineken, Sam Adams, O'Doul's non-alcoholic

WINES: Robert Mondavi Chardonnay, Gabbiano Pinot Grigio, Blackstone Merlot, Casa Lapostelle Cabernet Sauvignon, Canyon Road White Zinfandel



TRANSFORM YOUR RECEPTION AT THE GIDEON PUTNAM

COCKTAIL HOUR ADD-ONS

- * **CHAMPAGNE AND STRAWBERRIES DISPLAY STATION** (INCLUDED W/ LINCOLN/SPRINGS PACKAGE) \$5 PER PERSON
- * **SERVE YOUR SIGNATURE COCKTAIL** - *design your very own cocktail for your guests to enjoy* \$3 PER PERSON
- * **LEMONADE STAND** \$7 PER PERSON
Pink lemonade cocktail, lemon drop martinis, champagne with lemonade , good ol' fashioned lemonade (n/a) with fresh berries

DINNER SERVICE ADD-ONS

- * **TABLESIDE WINE SERVICE WITH DINNER** (*included with Lincoln package*) \$8 PER PERSON
- * **VIENNESE DISPLAY** \$12 PER PERSON
** An assortment of miniature desserts & confections served with international coffee
Inquire with your wedding planner for additional enhancements.*

LATE-NIGHT NOSH STATIONS

- * **SLIDER BURGER STAND** \$10 PER PERSON
** house ground certified angus beef sliders, brioche rolls, lettuce, tomato, onion, bacon, cheese, assorted sauces & spreads, french fries & onion rings*
- * **SOUTH OF THE BORDER** \$12 PER PERSON
** seasoned ground beef, grilled chipotle chicken, bean burritos, hard & soft shell tacos, lettuce, tomato, onion, jalapeno peppers, shredded cheddar jack cheese, salsa, sour cream and guacamole*
- * **MILK & COOKIES** \$6 PER PERSON
** Display of homemade cookies, brownies & ice cold milk*
- * **GRILLED CHEESE ASSORTMENT** \$7 PER PERSON
** assortment of grilled cheese toasted with a buttery brioche and 5 year aged vermont cheddar cheese.
displayed on cast iron with a classic velvety tomato basil soup for perfect combination of flavor and nosh.*
- * **PIZZA PARTY** \$9 PER PERSON
** late nights mean pizza parties- pick and choose an assortment of our house made pizza which you would like for that late night nosh; pepperoni, sausage, meatlovers, cheese, white pizza with broccoli, sausage and peppers, the supreme, spicy lovers deluxe caprese*



The Gideon Putnam Package Pricing

The Roosevelt – \$95++ per person*

The Springs – \$115++ per person*

The Lincoln – \$140++ per person*

Contact your event planner for the exact pricing of your event based on time of year and day of the week.

Pricing is only valid for events held at The Gideon Putnam, for other venues please ask for details.

We now offer 10% off our lowest package price for a Sunday – Thursday wedding reception.

Ask us about our Winter Package discounts!

*Please add 20% gratuity and 7% sales tax on to your estimated cost.

Deposits

Weddings in the Ballroom

\$2,000 non-refundable initial deposit due at time of contract.

\$3,000 deposit due nine months prior to event.

Full payment will be due at your final meeting, 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.

Saturday evening weddings require a \$12,000 minimum.

Weddings in Arches

\$500 non-refundable initial deposit due at time of contract.

\$1,000 deposit due nine months prior to event.

Full payment will be due at your final meeting, 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.

Saturday evening weddings require a \$10,000 minimum.

*Prices are valid for the 2016/2017 wedding season and can vary based on Market price.

**Discount is only available with the Roosevelt Base Package all other enhancements are not discounted.

***Winter Package can not be combined with any other discounts/offers and is only available November 1st – April 1st.



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24 Gideon Putnam Road
Saratoga Springs, New York 12866
518.584.3000
GideonPutnam.com



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