

HILAND PARK

WEDDING PACKAGES





HILAND PARK
COUNTRY CLUB

WELCOME TO HILAND PARK COUNTRY CLUB

AT HILAND PARK, WE ARE HONORED TO BE A PART OF YOUR WEDDING JOURNEY, WHERE REFINED ELEGANCE MEETS THE BREATHTAKING BEAUTY OF THE ADIRONDACK FOOTHILLS. WE BELIEVE THAT EVERY COUPLE'S STORY IS A UNIQUE MASTERPIECE, AND WE ARE DEDICATED TO BRINGING YOURS TO LIFE IN A WAY THAT IS BOTH AUTHENTIC AND UNFORGETTABLE.

AS YOU ARRIVE AT HILAND PARK, YOU'LL DISCOVER A TEAM THAT IS GENUINELY INVESTED IN THE HEARTBEAT OF YOUR CELEBRATION. FROM OUR MANICURED GREENS AND MOUNTAIN-VIEW CEREMONIES TO OUR GRAND, SOPHISTICATED BALLROOM, EVERY CORNER OF OUR CLUB IS DESIGNED TO BE THE PERFECT CANVAS FOR THE VISION YOU'VE ALWAYS IMAGINED. WE BELIEVE THE PLANNING PROCESS SHOULD BE AS JOYFUL AS THE DAY ITSELF. OUR EXPERT COORDINATORS AND AWARD-WINNING CULINARY TEAM ARE HERE TO ENSURE EVERY DETAIL IS SEAMLESS, CREATING AN EXPERIENCE THAT IS DISTINCTLY YOURS.

YOUR GUESTS WILL BE GREETED WITH THE WARMTH OF TRUE UPSTATE HOSPITALITY, ENJOYING METICULOUSLY CRAFTED CUISINE AND A SETTING THAT CAPTURES THE TIMELESS SPIRIT OF QUEENSBURY. WHETHER YOU ARE SHARING A QUIET MOMENT IN OUR BRIDAL SUITE OR DANCING THE NIGHT AWAY UNDER OUR CRYSTAL CHANDELIERS, WE ARE COMMITTED TO MAKING EVERY SECOND FEEL EFFORTLESS. LET US HANDLE THE INTRICACIES, SO YOU CAN FOCUS ON WHAT TRULY MATTERS—SAVORING EACH MOMENT AND BEGINNING YOUR FOREVER SURROUNDED BY THE PEOPLE YOU LOVE.

WELCOME TO YOUR HILAND PARK WEDDING—A CELEBRATION AS BREATHTAKING AND ENDURING AS THE LOVE YOU SHARE.



HILAND PARK
COUNTRY CLUB

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MEET THE STAFF



RACHAEL
VENUE MANAGER

MEET RACHAEL -

I HAVE ALWAYS HAD A PASSION FOR HOSPITALITY AND CREATING MEANINGFUL EXPERIENCES THAT BRING PEOPLE TOGETHER. HELPING COUPLES CELEBRATE ONE OF THE MOST IMPORTANT DAYS OF THEIR LIVES IS INCREDIBLY REWARDING, AND I LOVE MAKING THE PLANNING PROCESS FEEL ENJOYABLE AND STRESS-FREE.

MY GOAL IS TO MAKE EVERY COUPLE FEEL CONFIDENT, CARED FOR, AND EXCITED FROM OUR FIRST MEETING TO THE LAST DANCE. I BELIEVE IT'S THE THOUGHTFUL DETAILS, WARM SERVICE, AND PERSONAL CONNECTIONS THAT TRANSFORM A BEAUTIFUL WEDDING INTO AN UNFORGETTABLE CELEBRATION.



KASIA
COORDINATION



MATT
COORDINATION



The Modern Wedding

Mingle. Eat. Celebrate.

-THE BREAKDOWN-

TWO HOUR COCKTAIL HOUR

MAKE YOUR WEDDING DAY TRULY UNFORGETTABLE WITH
HILAND'S MODERN WEDDING PACKAGE!

WE UNDERSTAND THE IMPORTANCE OF CREATING MEMORABLE
MOMENTS FOR YOU AND YOUR GUESTS, AND OUR PACKAGE IS
DESIGNED TO DO JUST THAT.

IMAGINE YOUR GUESTS MINGLING IN OUR LAVISH COCKTAIL
ROOM FOR TWO HOURS, SURROUNDED BY THE BREATHTAKING
VIEWS OF THE SOUTHERN ADIRONDACK MOUNTAIN RANGE. OUR
WIDE VARIETY OF FOOD OFFERINGS WILL TANTALIZE THEIR TASTE
BUDS AND SET THE STAGE FOR AN EVENING OF CELEBRATION.

TRANSITIONING TO THE GRAND BALLROOM, YOUR GUESTS WILL
BE TREATED TO A NIGHT FILLED WITH TRADITIONAL FORMALITIES
LIKE THE FIRST DANCE, PARENT DANCES, AND TOASTS. ONCE THESE
HEARTWARMING MOMENTS ARE COMPLETE, THE DANCE FLOOR
OPENS FOR A NIGHT OF PURE JOY AND CELEBRATION.

OUR PACKAGE DEVIATES FROM THE TRADITIONAL SEATED DINNER
FORMAT, CREATING A VIBRANT PARTY ATMOSPHERE THAT WILL
KEEP YOUR GUESTS ON THEIR FEET ALL NIGHT LONG. AND AS THE
EVENING DRAWS TO A CLOSE, OUR LATE-NIGHT STATION WILL BE
READY TO SATISFY ANY LATE-NIGHT CRAVINGS.



The Traditional Wedding

“But wait. There’s more.”

-THE BREAKDOWN-

SIT DOWN DINNER

CELEBRATE YOUR LOVE WITH AN ELEGANT WEDDING RECEPTION THAT HONORS TIMELESS TRADITIONS WHILE CREATING UNFORGETTABLE MEMORIES FOR EVERYONE IN ATTENDANCE. YOUR CELEBRATION BEGINS WITH AN EXTENSIVE, ONE HOUR COCKTAIL HOUR IN OUR STUNNING COCKTAIL SPACE, WHERE GUESTS CAN ENJOY SPECTACULAR VIEWS OF THE SOUTHERN ADIRONDACK MOUNTAIN RANGE WHILE SAMPLING AN EXCEPTIONAL SELECTION OF HORS D'OEUVRES AND BEVERAGES. THIS RELAXED SETTING PROVIDES THE PERFECT OPPORTUNITY FOR FAMILY AND FRIENDS TO GATHER, RECONNECT, AND SHARE IN THE EXCITEMENT OF YOUR SPECIAL DAY.

WHEN IT'S TIME FOR THE RECEPTION, GUESTS WILL BE WELCOMED INTO OUR BEAUTIFULLY APPOINTED GRAND BALLROOM FOR AN EVENING OF ELEGANCE AND CELEBRATION. FOLLOWING YOUR GRAND ENTRANCE, YOU'LL ENJOY ALL OF THE CLASSIC WEDDING MOMENTS THAT MAKE THE DAY SO MEANINGFUL—FROM YOUR FIRST DANCE AS NEWLYWEDS AND HEARTFELT PARENT DANCES TO MEMORABLE SPEECHES AND CELEBRATORY TOASTS.

GUESTS WILL THEN BE INVITED TO ENJOY A BEAUTIFULLY PREPARED SEATED DINNER, FEATURING THOUGHTFULLY CRAFTED CUISINE AND ATTENTIVE SERVICE THAT ALLOWS EVERYONE TO RELAX AND SAVOR THE OCCASION TOGETHER.

ONCE DINNER CONCLUDES, THE BALLROOM TRANSFORMS INTO A LIVELY CELEBRATION AS THE DANCE FLOOR FILLS WITH FAMILY AND FRIENDS, CREATING UNFORGETTABLE MOMENTS THAT WILL BE CHERISHED FOR YEARS TO COME.

PACKAGE COMPARISONS

MODERN MENU

- 2 HOUR COCKTAIL HOUR; 3 HOUR RECEPTION
- CHAMPAGNE GREETING
- BUTLER PASSED HORS D'OEUVRES
- GRAZING TABLE
- 3 CHAFING DISHES
- 4 LIVE STATIONS
- 1 LATE NIGHT STATION
- COFFEE AND TEA
- PREMIUM OPEN BAR

TRADITIONAL MENU

- 1 HOUR COCKTAIL HOUR; 4 HOUR RECEPTION
- CHAMPAGNE GREETING
- BUTLER PASSED HORS D'OEUVRES
- GRAZING TABLE
- 3 CHAFING DISHES
- 3 LIVE STATIONS
- APPETIZER
- DUET ENTREE MAIN COURSE
- COFFEE AND TEA
- PREMIUM OPEN BAR

EXAMPLE MODERN WEDDING TIMELINE:

10:00AM - ACCESS TO BRIDAL SUITE AND GROOM'S SUITE (IF APPLICABLE)
1:00PM- ACCESS TO BRIDAL SUITE BEGINS (WITHOUT THE ALL-DAY ACCESS PACKAGE)
4:00PM- INVITATION TIME
4:30PM- CEREMONY
5:00PM-COCKTAIL HOUR (2 HOURS)
7:00PM- RECEPTION IN BALLROOM
7:45PM- FORMALITIES ARE FINISHED / DANCE FLOOR OPENS
9:00PM- DESSERT STATION OPENS (IF APPLICABLE)
9:30PM- LATE-NIGHT STATION OPENS
10:00PM -END OF RECEPTION (WITHOUT OVERTIME)

EXAMPLE TRADITIONAL WEDDING TIMELINE:

10:00AM - ACCESS TO BRIDAL SUITE AND GROOM'S SUITE (IF APPLICABLE)
1:00PM- ACCESS TO BRIDAL SUITE BEGINS (WITHOUT THE ALL DAY ACCESS PACKAGE)
4:00PM- INVITATION TIME
4:30PM- CEREMONY
5:00PM-COCKTAIL HOUR
6:00PM- RECEPTION IN BALLROOM
6:45PM-FORMALITIES ARE FINISHED, DINNER SERVICE BEGINS
7:30- DANCE FLOOR OPENS
9:00PM- DESSERT STATION OPENS (IF APPLICABLE)
9:30PM- LATE-NIGHT STATION OPENS
10:00PM -END OF RECEPTION (WITHOUT OVERTIME)

COCKTAIL HOUR

CHAMPAGNE GREETING

(BUTLER ATTENDED CHAMPAGNE STATION AT THE MAIN ENTRANCE PRIOR
TO A CEREMONY OR PRIOR TO THE START OF YOUR COCKTAIL HOUR)

CHAMPAGNE GARNISHED WITH FRESH STRAWBERRIES
ACCOMPANIED BY A NON-ALCOHOLIC SEASONAL BEVERAGE.

HORS D'OEUVRES

(ALL INCLUDED, ITEMS MAY VARY SEASONALLY)

BACON WRAPPED SCALLOPS	SHRIMP COCKTAIL
GRILLED CHEESE "SHOOTERS"	SEARED SHRIMP SCAMPI
BRUSCHETTA ON TOAST POINTS	STUFFED MUSHROOMS FLORENTINE
MINI BEEF WELLINGTON	PIGS IN A BLANKET
SHRIMP TEMPURA WITH THAI CHILI SAUCE	SEASONED BEEF SHISH KABOBS
CRISPY MAPLE BACON BRUSSELS SPROUTS	PIZZA BITES
BEEF EMPANADAS	MARINATED CHICKEN KABOBS

GRAZING TABLE

(ALL INCLUDED)

CHARCUTERIE

VERMONT CHEDDAR, PARMIGIANO, ASIAGO, SMOKED GOUDA, MOZZARELLA, PROSCIUTTO DI
PARMA, CAPICOLA, SOPPRESSATA, SALAMI, MARINATED ARTICHOKEs, BANANA PEPPERS, STUFFED
CHERRY PEPPERS, MARINATED OLIVES, GARLIC HUMMUS, DRIED FRUIT, ALMONDS, FIG JAM,
STRAWBERRIES, ASSORTED ARTISANAL CRACKERS, BRUSCHETTA AND CHEESE CROSTINIS

FRESH FRUIT

PINEAPPLE, WATERMELON, GRAPES, HONEYDEW, CANTALOUPE, MANGO, KIWI,
STRAWBERRIES, BLUEBERRIES

GRILLED VEGETABLE MEDLEY

MUSHROOMS, ASPARAGUS, ZUCCHINI, EGGPLANT, SQUASH, ASPARAGUS

FARMER'S MARKET VEGETABLE CRUDITÉ

MEDLEY OF FARMER'S MARKET VEGETABLES WITH GARLIC HUMMUS AND
BUTTERMILK RANCH DRESSING

FRESH MOZZARELLA

FRESH MOZZARELLA, FARM FRESH BASIL, HEIRLOOM TOMATOES, BALSAMIC REDUCTION DRIZZLE

HOT CHAFING DISHES

CHOICE OF 3

BAKED BRIE EN CROUTE

FIGS, APRICOT GLAZE, ALMONDS, SERVED WITH FRENCH BREAD CROSTINI **(V)**

CHICKEN HAWAIIAN

CRISPY CHICKEN TOSSED IN SWEET CHILI GARNISHED WITH PINEAPPLE, SCALLION AND SESAME SEEDS **(DF)**

PERONI MUSSELS

PERONI BEER BROTH, HOT ITALIAN SAUSAGE, GARLIC **(GF)**

EGGPLANT ROLLATINI

TOMATO SAUCE, MOZZARELLA, BASIL **(V)**

GARLIC BUTTER STEAMERS

WHITE WINE, LEMON, GARLIC AND THYME **(GF)**

SEAFOOD FRA DIAVOLO

SHRIMP, CLAMS, MUSSELS, SCALLOPS, CHILI, TOMATO, AND BASIL **(GF & DF)**

SEAFOOD NEWBERG

SCALLOPS, SHRIMP, MUSHROOMS IN A COGNAC CREAM SAUCE

CALAMARI FRITTI

CHOICE OF : TRADITIONAL, THAI CHILI OR WITH PEPPERS

PENNE ALLA VODKA

PROSCIUTTO AND PEAS

MEDITERRANEAN COUSCOUS

CHICKPEAS, FETA, CUCUMBER, RED ONION, CORN, ARTICHOKE HEARTS,
OLIVES, LEMON, EVOO **(GF & V)**

KOREAN BEEF TIPS

RICE, SNOW PEAS, SCALLIONS, LIME **(DF)**

BAKED MEATBALL PARMESAN

RICOTTA, MOZZARELLA CHEESES AND HERBS

HOMEMADE MAC AND CHEESE

CHOICE OF: TRADITIONAL THREE CHEESE, BACON TRUFFLE, OR BUFFALO CHICKEN

SEAFOOD PAELLA

SAFFRON, CHORIZO, AND CHICKEN **(GF & DF)**

SWEET ITALIAN SAUSAGE AND PEPPERS

TOMATO AND ONIONS **(GF & DF)**

GRILLED JERK STYLE CHICKEN

RICE, LIME AND PLANTAINS **(GF & DF)**

POTATO PIEROGIES

CARAMELIZED ONIONS, SOUR CREAM, BACON, GREEN ONION

POTATO GNOCCHI

BACON AND MUSHROOM CREAM SAUCE

LIVE STATIONS

RAW OYSTER BAR

LIVE HAND SHUCKED P.E.I OYSTERS
ACCOMPANIED BY MIGNONETTE,
HOUSE MADE COCKTAIL SAUCE, TABASCO,
HORSERADISH AND LEMON WEDGES

TAPAS BAR

ASSORTMENT OF SMALL PLATES
CHORIZO EN VINO, BEEF EMPANADAS,
SHRIMP AL AJILLO, SHRIMP AND CRAB CEVICHE,
MINI CUBAN SANDWICHES, FRIED CALAMARI WITH
PINEAPPLE SALSA, GUACAMOLE & CHIPS AND
A SPANISH BEER DISPLAY

ALL AMERICAN POTATO BAR

HOMEMADE MASHED POTATOES
TATER TOTS, SWEET POTATO FRIES
AND SEASONED FRENCH FRIES
WITH ASSORTED DIPPING SAUCES
ACCOMPANIED BY SHREDDED CHEDDAR,
BACON BITS, SCALLIONS, SOUR CREAM, JALAPEÑOS,
BROCCOLI FLORETS AND HOMEMADE GRAVY

GRILLED CHEESE BAR

MADE TO ORDER GRILLED CHEESE
COMPLEMENTED WITH FRESH TOMATOES,
ONIONS, PEPPERONI, COUNTRY HAM, SWEET
MAPLE BACON, PICKLES, FRESH SLICED
AVOCADO AND HOMEMADE TOMATO SOUP

LATIN AMERICAN

ROASTED PORK-PERNIL STYLE, SERVED WITH
CHIMICHURRI SAUCE, SWEET CANDIED PLANTAINS
AND HOMEMADE BEEF EMPANADAS
CILANTRO WHITE RICE AND BLACK BEANS, MEXICAN
STREET CORN SALAD WITH COTIJA CHEESE AND
SMOKED PAPRIKA

MEXICAN TACOS

AUTHENTIC BEEF BARBACOA AND CARNITAS TACOS SERVED
ON SOFT CORN (GF) OR FLOUR TORTILLAS. ACCOMPANIED
BY FAJITA VEGGIES, ONIONS, PICO DE GALLO, SALSA,
CILANTRO, FRESH LIME, CHEDDAR CHEESE, GUACAMOLE,
AND CHOLULA HOT SAUCE.
COMPLEMENTED WITH A BUCKET OF SPANISH BEER

BACKYARD SLIDERS

MADE TO ORDER BLACK ANGUS BEEF BURGER OR
CHEESEBURGER ON A BRIOCHE SLIDER BUN,
PULLED PORK SLIDERS WITH PICKLES AND COLESLAW
ACCOMPANIED BY TRUFFLE AIOLI, TOMATO JAM, BBQ SAUCE,
KETCHUP, JALAPENOS, CARAMELIZED ONION, BACON,
CHEDDAR, AMERICAN AND PEPPER JACK CHEESE

POKE STATION

BUILD YOUR OWN POKE BOWL, INGREDIENTS INCLUDE:
SESAME CRUSTED SEARED AHI TUNA, CRISPY SESAME
CHICKEN, GINGER FRIED RICE, WHITE RICE, STEAMED
EDAMAME, AVOCADO, CUCUMBER, PICKLED RED
ONIONS, CORN, CARROTS, SERRANO PEPPERS, GINGER,
WASABI, SOY SAUCE, SRIRACHA

PUB STATION

BUFFALO CHICKEN BONELESS WINGS WITH BLUE CHEESE DIP,
HOUSE BATTERED CRISPY SHRIMP WITH CHIPOTLE AIOLI,
JUMBO ONION RINGS, MOZZARELLA STICKS WITH MARINARA
AND SEASONAL IPA BEER DISPLAY

FROM THE SOUTH

100+ POUND WHOLE ROASTED SUCKLING PIG & CREAMY MAC
AND CHEESE ACCOMPANIED BY PEPPERED BACON,
HEIRLOOM TOMATOES, MUSHROOMS, BROCCOLI, BLEU
CHEESE, BUFFALO SAUCE ONION MARMALADE, HOT SAUCE,
GUINNESS BBQ SAUCE, CORN BREAD AND HAWAIIAN ROLLS

LIVE STATIONS

(CONTINUED)

ITALIAN PASTA BAR

(CHOICE OF THREE)

CAVATELLI: BROCCOLI, GARLIC, CRUSHED RED PEPPER, EXTRA VIRGIN OLIVE OIL

FARFALLE: POMODORO SAUCE WITH GARLIC, OLIVE OIL, BASIL AND TOMATO

PENNE: VODKA SAUCE, PROSCIUTTO AND PEAS

RIGATONI: "SUNDAY SAUCE" WITH ITALIAN SAUSAGE AND HOMEMADE MEATBALLS

MUSHROOM RAVIOLI: TRUFFLE CREAM SAUCE AND ROASTED MUSHROOMS

TRICOLOR TORTELLINI: CREAMY ALFREDO SAUCE SERVED
COMPLEMENTED WITH FRESH HOMEMADE GARLIC BREAD

TAILGATE PARTY

MINI TRADITIONAL PHILLY CHEESE STEAK MADE TO ORDER
WITH ACCOMPANIMENTS OF CARAMELIZED ONIONS, ROASTED RED PEPPERS,
ROASTED MUSHROOMS AND CHEESE FONDUE ON ITALIAN BREAD

MINI ITALIAN SUBS AND 3 DIPS:

CHILI, 8 LAYER TACO DIP AND SPINACH AND ARTICHOKE DIP,
HOMEMADE CHIPS, AND A SEASONAL BEER DISPLAY

PREMIUM COCKTAIL HOUR ADD-ONS

SUSHI DISPLAY

SALMON ROLL, SHRIMP TEMPURA ROLL, SPICY TUNA ROLL, CALIFORNIA ROLL AND AVOCADO ROLL WITH
STEAMED EDAMAME, GINGER AND WASABI

\$15 PER PERSON; \$1,500.00 MINIMUM

SHOT LUGE

CUSTOM ICE LUGE

INCLUDES : CASAMIGOS, PATRON, GREY GOOSE, TITOS, FIREBALL, JAMESON, JACK DANIELS,
PREMIXED SHOTS : GREEN TEA & LEMON DROPS

\$15 PER PERSON; \$1,500.00 MINIMUM

DELUXE SEAFOOD DISPLAY

DISPLAYED ON AN ICE SCULPTURE

P.E.I OYSTERS, LITTLENECK CLAMS ON THE HALF SHELL, CHILLED ½ LOBSTERS, JUMBO SHRIMP AND SHRIMP
CEVICHE, ACCOMPANIED BY MIGNONETTE, LEMONS, COCKTAIL SAUCE, OLD BAY DRAWN BUTTER,

TITO'S BLOODY MARY SHOOTERS

\$25 PER PERSON: \$2,500 MINIMUM

DINNER

(TRADITIONAL PACKAGE ONLY)

APPETIZER

SERVED WITH WARM ARTISAN ROLLS AND ROOM TEMPERATURE BUTTER

(CHOICE OF 1)

*YOUR SELECTIONS WILL BE SERVED TO ALL GUESTS, UNLESS THE GUEST HAS A DIETARY RESTRICTION THAT PREVENTS THEM FROM ENJOYING YOUR SELECTION.

IN THIS CASE, THEY WILL RECEIVE AN ALTERNATE APPETIZER*

PEAR SALAD:

FRESH PEAR SEGMENTS, MANDARIN ORANGES & CHEVRE CHEESE OVER MIXED GREENS AND RASPBERRY VINAIGRETTE

RAINBOW MESCLUN SALAD

HONEY BALSAMIC VINAIGRETTE, DRIED CRANBERRIES, CHERRY TOMATOES AND SLICED ALMONDS

CAESAR SALAD

BABY ROMAINE, PARMIGIANO CROUTON, CLASSIC CAESAR DRESSING

GARDEN SALAD

CHERRY TOMATOES, ENGLISH CUCUMBERS, SHREDDED CARROTS, AND RED ONIONS SERVED OVER MIXED GREENS AND DRESSED IN A RASPBERRY VINAIGRETTE

TUSCAN SALAD

FRESH MOZZARELLA PEARLS, HEIRLOOM CHERRY TOMATOES, HERBS, AND GOLDEN CROUTONS SERVED OVER MIXED GREENS AND DRESSED IN A BALSAMIC VINAIGRETTE

PENNE ALLA VODKA

BABY PEAS AND PARMIGIANO-REGGIANO

DINNER

(TRADITIONAL PACKAGE ONLY)

DUET ENTRÉE

(TABLE WINE SERVICE AVAILABLE DURING DINNER UPON REQUEST)

(GUESTS RECEIVE BOTH PORTIONS OF)

FILET MIGNON STEAK TENDERLOIN

WITH A RED WINE AND SHALLOT DEMI GLACE

AND

(CHOICE OF 1)

(PRECHOSEN BY THE COUPLE PRIOR TO THE WEDDING)

STUFFED TUSCAN CHICKEN BREAST

STUFFED WITH ROASTED RED PEPPERS, CAPICOLA AND MOZZARELLA CHEESE, SERVED
WITH A GARLIC HERB ALFREDO SAUCE,

CHICKEN FRANCAISE

WHITE WINE LEMON BUTTER SAUCE

CHICKEN PICCATA

LEMON CAPER BUTTER SAUCE

CHICKEN MARSALA WITH ROASTED MUSHROOMS

MARSALA WINE SAUCE

STUFFED CHICKEN FLORENTINE

SPINACH AND RICOTTA CHEESE WITH PARMESAN CREAM SAUCE

CHICKEN CORDON BLEU

HOUSE ROASTED HAM, EMMENTAL SWISS CHEESE WITH A CREAMY HERB SAUCE

PROTEINS ARE ACCOMPANIED BY:

SAUTEED SEASONAL VEGETABLES AND LEMON AND ROSEMARY ROASTED POTATOES

ALTERNATE MEALS AVAILABLE:

VEGETARIAN AND VEGAN GUESTS: CHEF'S CREATION

KIDS MEAL: CHICKEN TENDERS AND FRENCH FRIES

GLUTEN FREE: MAIN ENTREE SELECTION IS MODIFIED

DESSERT

YOUR WEDDING CAKE SLICED, PLATED AND SERVED TO YOUR GUESTS AT THEIR TABLE.

(CAKE IS NOT PROVIDED BY HILAND)

FRESHLY GROUND & BREWED COFFEE- REGULAR AND DECAF

SELECTION OF FINE HERBAL TEAS

LATE NIGHT SWEETS

FLAMBÉ INTERNATIONAL COFFEES

PREMIUM LIQUEUR FLAMBEED IN THE PRESENCE OF GUESTS INTO GLASSES TOPPED OFF WITH FRESH
WHIPPED CREAM

MEXICAN COFFEE (KAHLUA), JAMAICAN COFFEE (TIA MARIA), ITALIAN COFFEE (AMARETTO),
IRISH COFFEE (BUSHMILL'S IRISH WHISKEY, BAILEYS, CRÈME DE MENTHE)

SERVED WITH CANNOLIS

\$12 PER PERSON ; \$1,000 MINIMUM

ESPRESSO MARTINI BAR

FRESHLY BREWED AND SHAKEN PER ORDER; PRESENTED IN A COUPE GLASS

COMES WITH AN ESPRESSO MARTINI TOWER AND SERVED WITH CANNOLIS

\$12 PER PERSON; \$1,000 MINIMUM

HAND DIPPED CHOCOLATE COVERED STRAWBERRY DISPLAY

AN ASSORTMENT OF WHITE CHOCOLATE AND MILK CHOCOLATE STRAWBERRIES

\$7.50 PER PERSON; \$500 MINIMUM

GOURMET CAKE STATION

TIRAMISU, CHEESECAKE, TRIPLE CHOCOLATE TORTE & CARROT CAKE

\$10 PER PERSON; \$1,000 MINIMUM

BUILD YOUR OWN ICE CREAM SUNDAE BAR

CREATE YOUR OWN SUNDAES WITH A CHOICE OF FRENCH VANILLA OR CHOCOLATE ICE CREAM
ASSORTMENT OF TOPPINGS INCLUDES: M&M'S, CRUSHED OREOS, RAINBOW SPRINKLES, WHIPPED
CREAM, CHOCOLATE, CARAMEL, STRAWBERRY, AND RASPBERRY SYRUPS

\$7.50 PER PERSON; \$500 MINIMUM

S'MORES BAR

LIVE FLAME STATION WHERE GUESTS MAY CREATE THEIR OWN S'MORE MASTERPIECE. THE STATION
INCLUDES HERSHEY'S CHOCOLATE BARS, MARSHMALLOWS AND GRAHAM CRACKERS

\$7.50 PER PERSON; \$500 MINIMUM

LATE NIGHT NOSH

\$15 PER PERSON; \$1,000 MINIMUM

(ONE INCLUDED WITH THE MODERN PACKAGE)

(ALL STATIONS START 30 MINUTES PRIOR TO THE END OF YOUR RECEPTION
AND ARE SERVED WITH ICE COLD BOTTLED WATER AND TO-GO CONTAINERS)

SLIDERS & FRIES

BLACK ANGUS BURGER ON A BRIOCHE SLIDER & PULLED PORK SLIDERS WITH PICKLES,
COLESLAW, AND BBQ SAUCE. ACCOMPANIED BY KETCHUP, MAYONNAISE, CHEDDAR CHEESE,
AMERICAN CHEESE AND LTO

WING STATION

(CHOICE OF BONE-IN OR BONELESS)

BUFFALO CHICKEN WINGS WITH BLEU CHEESE DIP

BBQ CHICKEN WINGS WITH RANCH DIP

GARLIC PARM WINGS WITH CAESAR DRESSING DIP

BREAKFAST SANDWICH STATION

BACON, EGG AND CHEESE SANDWICHES, TATER TOTS

COFFEE WITH MILK, CREAM, SUGARS

PORK AND PRETZELS

PULLED PORK SLIDERS, HOT DOGS, SOFT PRETZELS

HOMEMADE PICKLES, COLESLAW, JALAPENOS, ASSORTED MUSTARDS

CLASSIC SANDWICHES

GRILLED CHEESE AND PEANUT BUTTER AND JELLY SANDWICHES

HOMEMADE ROSEMARY POTATO CHIPS AND PICKLES

PIZZA STATION

THIN NY STYLE PIZZA

CHEESE, VEGGIE LOVERS,

PEPPERONI, BBQ CHICKEN

FRIED TEMPTATIONS

ROSEMARY PARMESAN STEAK FRIES, SPICY SWEET POTATO FRIES,

TATER TOTS, ONION RINGS

PEPPERCORN RANCH, KETCHUP, BOURBON BBQ

BAR SERVICE

FULL 5 HOURS OF PREMIUM OPEN BAR

HILAND ALLOWS SHOTS AND SIGNATURE DRINKS AT NO ADDITIONAL CHARGE.

1 BARTENDER PER 75 GUESTS

(1-74 GUESTS = 1 BARTENDER; 75-149 GUESTS = 2 BARTENDERS; 150-225 GUESTS = 3 BARTENDERS)

VODKA

TITO'S, KETEL ONE, STOLI, ABSOLUT, GREY GOOSE, NEW AMSTERDAM

RUM

BACARDI, CAPTAIN MORGAN, MALIBU, MYERS

GIN

TANQUERAY, BOMBAY, BEEFEATER, HENDRICKS

WHISKEY AND BOURBON

WOODFORD RESERVE, BULLEIT, JACK DANIELS, JACK FIRE, JACK HONEY, FIREBALL, JAMESON,
JIM BEAM, SEAGRAM'S 7, SEAGRAM'S VO, SOCO, CROWN ROYAL, MAKER'S MARK,

SCOTCH

DEWAR'S, JOHNNIE WALKER BLACK LABEL

TEQUILA

JOSE CUERVO, CASAMIGOS, PATRON, 1800

ASSORTMENT OF HOUSE LIQUORS AND MIXERS:

MARTINI & ROSSI SWEET AND DRY VERMOUTH, COFFEE LIQUEUR,
AMARETTO & PEACH SCHNAPPS, APEROL

BOTTLED BEERS

COORS LIGHT, CORONA EXTRA, HEINEKEN 0.0, MILLER LITE, GOOSE ISLAND IPA, BLUE MOON,
MICHELOB ULTRA, STELLA, MODELO

CANNED BEVERAGES

SURFSIDES, HIGHNOONS, FIDDELHEAD (SHELBURNE, VERMONT), COMMON ROOTS BREWERY
(SOUTH GLENS FALLS),

WINES & BUBBLY

CABERNET SAUVIGNON, CHARDONNAY, MERLOT, PINOT GRIGIO, WHITE ZINFANDEL, RIESLING,
PINOT NOIR, SAUVIGNON BLANC, MOSCATO AND PROSECCO

SODAS

ASSORTED PEPSI PRODUCTS

WHAT'S INCLUDED

- LINENS IN COCKTAIL HOUR ROOMS AND BALLROOM
- CENTERPIECES INCLUDED IN COCKTAIL HOUR ROOM AND BALLROOM
 - CHIAVARI CHAIRS
 - DAY OF COORDINATION
 - CAKE CUTTING
- DOORMAN AT THE MAIN ENTRANCE
- COAT CHECK ATTENDANT
- CHAMPAGNE TOAST IN THE BALLROOM
- GOLD, SILVER OR BLACK CHARGER PLATES IN THE BALL ROOM
- BRIDAL SUITE ACCESS 3 HOURS PRIOR TO INVITATION TIME
- 1965 ROLLS ROYCE SILVER CLOUD III FOR PHOTOS (EXCLUDES THE WINTER OR ANY NECESSARY MAINTENANCE)
 - 1 WAITER PER 2 TABLES
- ASSISTANCE WITH SETUP AND BREAKDOWN OF DECORATIONS
- 5 HOURS OF USE OF THE FACILITY WITHOUT CEREMONY / 6 HOURS WITH CEREMONY

ADDITIONAL SERVICES

• **CEREMONY FEE:** \$18.00 PER PERSON: INCLUDES THE USE OF 1 OF 2 OUTDOOR CEREMONY LOCATIONS, BACKUP INDOOR CEREMONY, WHITE WOOD CHAIRS, SET UP, BREAKDOWN AND EXTRA HOUR ADDED TO THE RECEPTION. (\$2,500.00 MINIMUM FEE)

• **WEDDING REHEARSAL** \$350.00 (DEPENDING ON AVAILABILITY)

• **OVERTIME** \$15.00 PER PERSON PER ½ HOUR/ \$20.00 PER PERSON PER 1 HOUR, (\$1,500.00 MINIMUM)
(OPEN BAR CONTINUES; MUST BE PREDETERMINED PRIOR TO YOUR WEDDING DAY)

• **EARLY ACCESS TO THE BRIDAL SUITE**, ARRIVE AS EARLY AS 10AM. COMES WITH BRIDAL ATTENDANT (LUNCH, BOTTLES OF CHAMPAGNE, MIMOSAS AND BEVERAGES) \$1,500.00

• **GROOM'S ROOM ACCESS**, STARTING AT 10AM. INCLUDES: USE OF OUR PRIVATE SUITE FURNISHED WITH POOL TABLE, DART BOARD, PUTTERBALL, 75IN TV COMPLETE WITH SUNDAY TICKET (DURING FOOTBALL SEASON). GROOM'S SUITE ALSO INCLUDES AN ATTENDANT, LUNCH, REFRIGERATOR FULL OF ASSORTED BEER, UNLIMITED BEVERAGES - \$1,500.00

• **ADDITIONAL BARTENDERS:** \$450.00 PER BARTENDER

WEDDING POLICIES AND INFORMATION

DEPOSITS FOR WEDDINGS BOOKED MORE THAN 12 MONTHS IN ADVANCE

TO SECURE YOUR WEDDING DATE, A NON-REFUNDABLE DEPOSIT OF 25% OF YOUR MINIMUM EXPENDITURE IS REQUIRED AND DUE AT THE TIME OF CONTRACT SIGNING.

A SECOND PAYMENT OF 25% OF THE MINIMUM EXPENDITURE IS DUE 6 MONTHS PRIOR TO YOUR WEDDING.

A THIRD PAYMENT OF THE REMAINING MINIMUM EXPENDITURE BALANCE IS DUE 3 MONTHS PRIOR TO YOUR WEDDING DAY.

AT THIS TIME A MEETING WILL BE SET TO BEGIN REVIEWING THE DETAILS OF YOUR WEDDING.

THE FINAL COUNT IS DUE 14 DAYS BEFORE THE WEDDING

FINAL FULL PAYMENT MUST BE PAID 10 DAYS PRIOR TO WEDDING DATE AND MUST BE PAID BY CASH OR CERTIFIED CHECK. (PERSONAL CHECK CANNOT BE ACCEPTED FOR YOUR FINAL PAYMENT)

CREDIT / DEBIT CARDS

CARDS CAN ONLY BE USED FOR YOUR FIRST DEPOSIT. THERE WILL BE A 3.5% PROCESSING FEE ADDED TO ANY CARD TRANSACTION.

VENDOR MEALS

VENDOR MEALS ARE AT HALF THE ADULT PRICE

CHILDREN

CHILDREN AGES 3 AND UNDER: NO CHARGE

CHILDREN AGES 3-10: 50% OFF ADULT PACKAGE PRICE

ROOM ACCESS & SETUP TIME

YOU MAY ACCESS THE FACILITY 3 HOURS PRIOR TO YOUR WEDDING TO BEGIN SETTING UP DECOR. IF ADDITIONAL TIME IS NEEDED FOR SET UP OR DECOR, IT IS YOUR RESPONSIBILITY TO NOTIFY YOUR WEDDING COORDINATOR TO SEE IF THIS IS POSSIBLE. ADDITIONAL FEES MAY APPLY. VENDORS MAY ARRIVE AS EARLY AS 10:00AM FOR SET UP.

WEDDING POLICIES AND INFORMATION

HILAND PARK COUNTRY CLUB SETUP ASSISTANCE

HILAND IS HAPPY TO ASSIST WITH THE FOLLOWING DECORATION SETUP:

PLACEMENT OF PLACE CARDS, FAVORS, MENU CARDS, TABLE NUMBERS, GUEST BOOK, CARD BOX, CHAMPAGNE FLUTES, VOTIVE CANDLES, LIGHTING OF CANDLES AND ANY IN-HOUSE DECORATIONS.

YOU MAY DROP OFF DECORATIONS AHEAD OF YOUR WEDDING DATE WITH THE APPROVAL OF HILAND PARK COUNTRY CLUB. YOU MAY PICK UP YOUR DECORATIONS THE FOLLOWING MORNING BY 11:00AM. HILAND WILL GATHER ALL YOUR DECORATIONS AT THE END OF THE NIGHT. ALL SUITES MUST BE EMPTIED OUT THE NIGHT OF THE WEDDING.

ADDITIONAL SETUP WOULD NEED TO BE HANDLED BY YOUR FLORIST, DECORATOR, WEDDING PLANNERS OR FAMILY/FRIENDS/BRIDAL PARTY ON THE DAY OF YOUR WEDDING.

RESTRICTIONS

- COUPLES MAY USE THE SERVICES OF ANY VENDORS THEY WOULD LIKE (SEE RECOMMENDED VENDORS LIST ON PAGE 17) OTHER THAN THE DJ. COUPLES MUST USE EXPERIENCE EVENTS AS THE DJ OF THEIR WEDDING. IF A COUPLE PLANS ON USING A BAND, THEY MAY DO SO WITH THE WRITTEN APPROVAL OF HILAND PARK COUNTRY CLUB.
- IF YOU ARE PLANNING ON USING TABLE RUNNERS, THEY MUST BE PROVIDED TO US BY TUESDAY, THE WEEK OF YOUR WEDDING.
- MOVING ARBORS AND FLOWERS FROM THE CEREMONY AREA TO THE BUILDING IS THE RESPONSIBILITY OF YOUR FLORIST, WEDDING PLANNER, FRIENDS/FAMILY/BRIDAL PARTY.
- CONFETTI/GLITTER IS STRICTLY PROHIBITED. USE OF SUCH PROHIBITED ITEMS WILL RESULT IN AN ADDITIONAL \$500.00 CLEANING FEE.
- HILAND PARK COUNTRY CLUB CANNOT ASSIST WITH ASSEMBLY OF ARBORS/ARCHES OR ANY ITEMS THAT REQUIRE TOOL, HOT GLUE GUNS, ASSEMBLY ETC. ARBORS FOR A CEREMONY MUST BE SET UP THE DAY OF THE WEDDING AND REMOVED SAME DAY.
- 10:00 PM IS THE LATEST A WEDDING RECEPTION CAN END WITHOUT ADDING ADDITIONAL TIME TO THE WEDDING.

PRICE POINTS

FOR PRICING INFORMATION, PLEASE SUBMIT A
INQUIRY AT
WWW.HILANDPARKCC.COM/VENUE

PREFERRED VENDORS LIST

DJs:

EXPERIENCE EVENTS / MOTIONS DJS
[HTTPS://WWW.EXPDJS.COM/HILANDPARKDJS](https://www.expdjs.com/hilandparkdjs)

BANDS:

FUNK EVOLUTION
SILVER ARROW BAND
THE REFRIGERATORS
GRAND CENTRAL STATION BAND

PHOTOGRAPHERS:

BEN BLAUFUSS PHOTOGRAPHY
THE ONE ELEVEN COLLECTIVE
CASSIE WEST PHOTOGRAPHY
GILLIAN ROCKWELL PHOTOGRAPHY
CLH PHOTOGRAPHY
HITLIN PHOTOGRAPHY
MATT RAMOS PHOTOGRAPHY
ROB SPRING PHOTOGRAPHY

BARBER SHOPS

DOWNTOWN BARBER, GLENS FALLS
REGAL BARBER SHOP. SARATOGA SPRINGS

RENTALS

ROMEO AND JULIETTE RENTALS
TOTAL EVENTS

FIREWORKS

SANTORE'S WORLD FAMOUS FIREWORKS

VIDEOGRAPHERS:

RYAN GIFFORD
BLACK TIE VISUALS
NOVEL CINEMA

FLORISTS:

BLOOMS FLORAL DESIGN
SURROUNDINGS FLORAL STUDIO
RENAISSANCE FLORAL DESIGN

SHUTTLE/LIMO:

PREMIERE TRANSPORTATION
ROYALE TRANSPORTATION
UPSTATE TRANSIT

HOTELS:

QUEENSBURY HOTEL - GLENS FALLS
HOLIDAY INN - QUEENSBURY
HOME2SUITES - QUEENSBURY
COUNTRY INN & SUITES - QUEENSBURY
COURTYARD BY MARRIOTT - LAKE GEORGE

PAINTERS

PINPOINT ART
LEXI HANNAH, WEDDING PAINTER
ERIN GORI LIVE PAINTING

CIGAR ROLLERS

HABANA PREMIUM CIGAR SHOPPE
TOMAKO FINE CIGARS

WEDDING PLANNERS

LUXE AFFAIR
SAY I DO DESIGNS
EVENTS TO A T
THE MAIN EVENT BY KELLY

CAKES + DESSERT

CAKES BY GRACE & GIRLS
LAKE GEORGE BAKERY
BELLE DOLCI
CAKES BY ALISSA
INDULGENCE BAKERY
VILLA ITALIA

BEAUTY

MAKE ME GLAMOROUS
AMANDA PIERCE MAKEUP + SKIN
COLOR ME GORGEOUS
ELIZABETH SOMMERS BEAUTY
GLO BY JILL - SPRAY TANS
SOL SISTER - NAILS

OFFICIANTS

MATTHEW PSICHOULAS
WEMARRYU

BRIDAL SHOP

LILY SARATOGA
DANIELLE'S BRIDAL BOUTIQUE
BRIDE AND GOWN

PHOTOBOOTHS

SOCIAL SPARK PHOTO BOOTH