



Your Wedding Day at the Excelsior Springs Event Center

The Excelsior Springs Event Center is conveniently next to the Courtyard by Marriott Saratoga Springs. You and your guests can make use of the hotel's amenities which include 143 guest rooms, executive suites, and versatile meeting spaces. This location is a short distance from various Saratoga-area attractions and nightlife. Enjoy the convenience of having everything in one place for your special day! In addition to your wedding, allow us to assist you in planning your engagement party, bridal shower, rehearsal dinner, or post-wedding brunch. Popular photo spots like Congress Park, Yaddo Gardens, and Highrock Park are just a few minutes away from the property, providing you with easy access to everything at the Excelsior Springs!

CREATE A STYLE OF YOUR OWN

From intimate romance to classic elegance, the Excelsior Springs ballroom is ideally suited to be your dream wedding venue! This venue features luxurious cool-toned walls, crystal chandeliers and can accommodate weddings up to 210 guests with a dance floor. In addition, guests can mingle in the sun-filled foyer and intimate outdoor patio (weather dependent).

CEREMONY & REHEARSAL

Excelsior Springs Event Center can easily accommodate on-site ceremonies. A ceremony fee of \$500++ applies. An officiant should be selected by the couple independently, however, we are happy to give suggestions. We are pleased to offer a ceremony rehearsal for each client. Please note, the rehearsal space is based on availability, and may be moved to the Courtyard Marriott Hotel.



WEDDING PRICING

Signature Wedding Package

WEDDING PACKAGE PRICING:

FRIDAY | \$118++/person

SATURDAY | \$124++/person

SUNDAY | \$105++/person

**Food and Beverage Minimum Dependent on Season*

ON-SITE CEREMONY FEE: \$500++

++ 20% ADMINISTRATION FEE, 7% NEW YORK STATE TAX

ALL WEDDING ARRANGEMENTS INCLUDE

- Complimentary suite (based on availability) or a guest room for the bride and groom on their wedding night
- Complimentary menu tasting for the bride and groom
- Complimentary linen- your choice of tablecloth and napkin color
- Tables and banquet chairs
- Complimentary wedding planning assistance
- Food and beverage prepared on-site by our Executive Chef and culinary team
- 5 hour premium open bar
- Exclusive use of Excelsior Springs Event Center
- Option to Earn Marriott Bonvoy Meeting Planner Points

DISCOUNTED ROOM BLOCKS

Discounted room blocks may be arranged at our hotel- The Courtyard by Marriott Saratoga Springs. Our hotel is conveniently located next to the Excelsior Springs Event Center. Our Sales Team will work with you to establish a discounted room block and monitor your block throughout the planning process.

WEDDING DAY BREAKFAST DELIVERY

For groups of 15 or more: Custom breakfast buffets available

Breakfast / lunch platters available to arrange for room delivery

Please ask your sales manager for more information & pricing information



EXCELSIOR
SPRINGS
EVENT CENTER



Signature Wedding Package

1-Hour Cocktail Reception with Hors D' Oeuvres

- Four (4) Butler Passed Selections from Tier I
- One (1) Unattended Hot Chaffing Dish
- Signature Stationary Bistro Display: International & Domestic Cheeses, Seasonal Fresh Fruit & Berries, Vegetable Crudit , Cucumber Cilantro Cr me Fraiche
- Kicks off 5 Hour Premium Open Bar

4-Hour Reception

- Champagne toast at each place setting at the start of the reception
- Warm rolls and butter
- Choice of One (1) Preset Salad Option
- Two (2) Plated Entr e Selections
- One (1) Plated Vegetarian Selection
- Coffee and Tea Service
- Couple can source their own dessert from any vendor

5 Hour Premium Open Bar

SPIRITS

Tito's Vodka, Canadian Club , Beefeater Gin, Bacardi Rum, Captain Morgan Jim Beam, Seagram's 7, Jose Cuervo

WINES

Assorted Red and White House Selections

BEER

(CHOOSE 4)

Budweiser, Bud Light, a Local IPA, Sam Adams, Heineken, Corona, Coors Light, Hard Seltzer

As all food is prepared fresh on premise, Excelsior Springs Event Center will make every effort to accommodate special dietary requests. Please communicate such requests with your sales manager during menu planning.

Certified Wedding Planning Assistance

Couples will be guided by our Certified Wedding Planner throughout the planning process on an assortment of details, including food selections, linen selections, room design and layout, ceremony procession and any overnight room accommodations for your guests.



BUILD YOUR WEDDING MENU

HAND-PASSED HORS D'OEUVRES TIER I (CHOOSE 4)

Pork Taco | Barbequed Pulled Pork, Chipotle Slaw

Sliced Beef Tenderloin Crostini | Caramelized Onions and Horseradish Aioli

California Sushi Roll | Nori, Sushi Rice, Avocado, Cucumber, Scallion & Wasabi-Soy Sauce (GF) (V)

Crab Cake | Lump Crabmeat, Panko Crust and Cajun Remoulade

Shrimp Cocktail Shooters | Chilled Shrimp Served with Cocktail Sauce (GF)

Seared Sesame Tuna Canapé | Mango Salsa, Mint Pesto and Wonton Crisp

Bacon Wrapped Scallops | Maple-Mustard Dipping Sauce

Tomato-Basil Bruschetta | Fresh Mozzarella, Olive Oil Crostini and Balsamic Glaze

Red Pepper Humus | Cucumber Cup, Tomato and Scallion (GF) (V)

Mini Spanakopita | Spinach and Feta Stuffed Filo

BLT | Hollow Cherry Tomato, Lettuce Chiffonade, Bacon Crisp & Cracked Black Pepper Aioli (GF)

Chicken Satay | Cilantro Lime Grilled, Sweet Chili Dipping Sauce

Sesame Chicken | Panko Sesame Crusted with Honey Mustard

HOT CHAFFING DISHES, UNATTENDED (CHOOSE 1)

Penne a la Vodka

Italian Meatballs

Swedish Style Meatballs

Tortellini Carbonara

Sausage & Peppers

Assorted Mini Quiche

Chicken Cordon Bleu Bites



BUILD YOUR WEDDING MENU

SALAD

(CHOOSE 1)

Caesar | Garlic Crouton, Parmesan Crisp

Wedge | Iceberg, Cucumber, Tomato, Red Onion, Bacon Bits and Ranch Dressing

Simple | Baby Greens, Cucumber, Carrots, Grape Tomatoes and Balsamic Vinaigrette

Arugula | Pears, Sundried Cranberries and Crumbled Blue Cheese

PLATED ENTREES

(CHOOSE 2)

Roasted Rosemary-Thyme Rubbed Beef Tenderloin | Sliced, Roasted Shallot Demi-Glace (GF)

Stuffed Chicken Breast | Brie, Figs, Dried Cranberries, Baby Spinach and Roasted Garlic-Sage Butter

Grilled Rosemary Chicken Breast | Roasted Apple and Leek Ragu (GF)

Roast Prime Rib of Beef | Served Medium Rare and Pan Jus (GF)

Pan Seared Salmon | Sweet Corn Puree and Red Pepper Coulis (GF)

*See Next Page for Duet Plate Options

VEGETARIAN PLATED ENTREES

(CHOOSE 1)

Quinoa & Baby Spinach Cake | Roasted Cauliflower-Yellow Tomato Sauté (GF) (V)

Orechetta Caprese | Burrata Cheese, Basil, Roasted Tomato and Toasted Pine Nut Lemon Butter

Savory Vegetable Strudel | Brown Rice Pilaf and Roasted Red Pepper Coulis

Risotto | Grilled Artichoke, Baby Spinach, Mascarpone Creamed (GF)

ACCOMPANIMENTS

(CHOOSE 2)

ASPARAGUS

VEGETABLE MEDLEY

ROASTED BABY CARROTS

MASHED POTATO

ROASTED POTATO

RICE PILAF



WEDDING UPGRADES

ADDITIONAL HAND PASSED HORS D'OEUVRES

\$2.00++ per person, per additional selection

TIER II HAND PASSED HORS D'OEUVRES SELECTIONS

\$3.00++ per person, per selection

Lamb Lolli Pop | Roast New Zealand Lamb Chop, Sweet Pea Mint Puree (GF)

Coconut Shrimp | Orange-Chili Dipping Sauce

Pierogi and Kielbasa Skewer | Smoked Tomato Crème

Lobster Stuffed Phyllo | Maine Lobster, Newberry Sauce, Parmesan Cheese

Lobster Mac & Cheese Bites | Elbow Pasta, Smoked Cheddar Cheese Sauce

ADDITIONAL PREMIUM HOT CHAFFING DISHES, UNATTENDED

\$4.00++ per person, per additional selection

ONE (1) HOUR RAW BAR

Market Dictates Pricing

Chilled Shrimp Cocktail

Littleneck Clams

East Coast Oysters

Calamari Salad

Served with Spicy Cocktail Sauce, Cajun Remoulade Sauce
and Oyster Crackers

DUET PLATED ENTREES

\$10++ per person, per selection

Petite Filet Mignon & Crabmeat Stuffed Shrimp | Roasted Shallot Demi-Glace and
Lemon Butter

Petite Filet & Pan Seared Salmon | Roasted Shallot Demi-Glace and
Corn Puree-Red Pepper Coulis

Petite Filet Mignon & Chicken Piccata | Roasted Shallot Demi-Glace and Lemon
Caper Buerre Blanc



DESSERT & BEVERAGE UPGRADES

VIENNESE DESSERT STATION

\$15 per person

Petite Fours and Chocolate-Dipped Strawberries, Cookies, Cheesecakes, Display of Assorted Pastries, Large and Mini Assorted Cakes, Seasonal Fresh Fruit and Berries

BEVERAGE PACKAGE UPGRADES

\$8++ per person

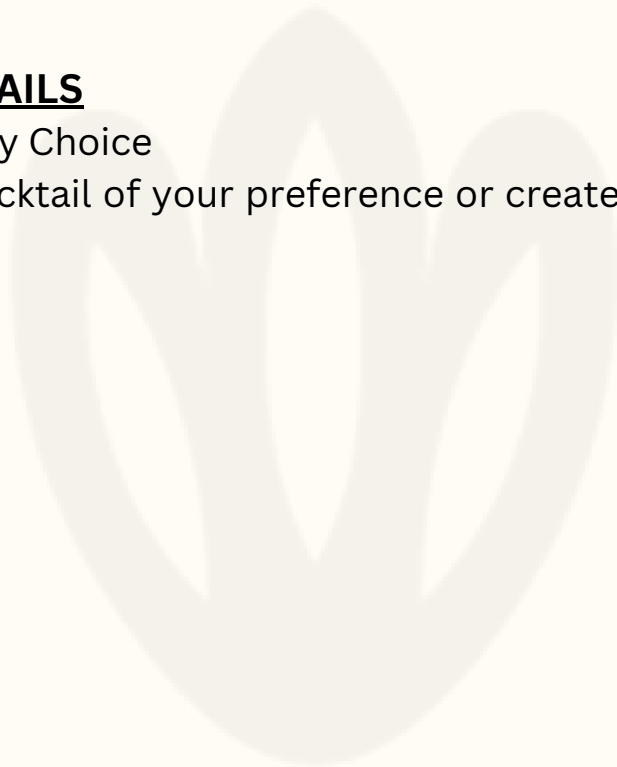
ULTRA PREMIUM SPIRITS

- Grey Goose
- Patron
- Tanqueray
- Johnny Walker Black
- Jack Daniels
- Kahlua
- Bailey's

SIGNATURE COCKTAILS

Pricing Determined by Choice

Select a signature cocktail of your preference or create a unique blend of our own





LATE NIGHT NOSH

GRILLED CHEESE, PLEASE

\$9++ per person

CHOOSE 2:

TRADITIONAL: American Cheese

ITALIAN: Provolone, Sliced Tomato, Basil Pesto

BTC : Applewood Bacon, Tomato, Cheddar

SOMETHING SWEET

\$9++ per person

CHOCOLATE CHIP COOKIES

SUGAR COOKIES

BROWNIES

FRIED FINISH

\$13++ per person

BUFFALO STYLE CHICKEN WINGS

CRISPY CHICKEN TENDER , ASSORTED DIPPING SAUCES

HAND CUT STEAK FRIES

GIMME SOME PIZZA

\$12++ per person

CHOOSE 2:

PLAIN CHEESE FLATBREAD

MARGHERITA FLATBREAD

PEPPERONI FLATBREAD

MUSHROOM FLATBREAD



LATE NIGHT NOSH

(Continued)

BREAKFAST AFTER DARK

\$13++ per person

CHOOSE 2:

BAGEL B.E.C. - Served on a Mini Bagel, Bacon, Egg and Cheese

LOX OF LOVE- Served on a Mini Bagel, Smoked Salmon with Cream Cheese and Capers

FRENCHIE- Served on a Mini Croissant, Egg and Cheese

MINI BREAKFAST BURRITTO- Chopped Home Fried Potatoes, Sausage, Egg and Mexican Blend Cheese, Served with Hot Sauce and Ketchup on the Side





the knot
**Best of
Weddings**
2024



Frequently Asked Questions

DEPOSIT & PAYMENT

To secure your date, a non-refundable initial deposit of \$1,000 is required. The deposit is due with a signed contract. A payment schedule will be included in your event contract.

VENDOR MEALS

Meals and non-alcoholic beverages for your vendors are \$65.00++ per professional and will be added to your invoice.

ALCOHOL POLICY

Guests who appear under the age of 30 will be asked to provide proper identification. No shots or pitchers of alcohol will be allowed.

CERTIFICATE OF INSURANCE POLICY

Vendors will be required to provide an insurance certificate naming Excelsior Springs for all lines off applicable coverage for limits agreed to based on the nature of events.

CAKE CUTTING FEE

A cake cutting fee of \$2.50++ per person is charged for clients who will be supplying a wedding cake for guests. The wedding cake and decorative display pieces are the responsibility of the client. Clients should schedule the delivery and pickup of cake and any decorative elements with the cake vendor directly. Clients are welcome to select a vendor of their choosing. Couple must provide cake knife.

GROUP MENU TASTING

Menu tasting for the happy couple is included with each contracted wedding reception. This is conducted in a group setting with other couples getting married in the same season. Additional guests may attend the group tastings for \$50.00++ per person.

CHILDREN'S MEALS- SPECIAL PRICING

Children Ages 5 & Under: No Charge

Children Ages 6-12: \$25.00++

Choose 1 Selection

- Chicken Tenders with Assorted Dipping Sauce Served with French Fries
- Pasta and Meatballs
- Cheeseburger Served with French Fries
- Mac & Cheese with a side of Vegetables
- Hot Dog with Tater Tots
- Mini Personal Pizza

Young Adults 13-20: Full Menu and Package Price, Minus Pricing for Open Bar

GUEST COUNT GUARANTEE

Firm guaranteed attendance is due to your Sales Manager 10 days prior to your event date, and cannot be reduced after that point. Final payment will also be due at this time.



Preferred Vendors

Here is a Guide to Our Favorite Vendors- feel free to checkout The Knot and Wedding Wire for more!

Officiants

Revered Joy Burke
joy@revjoyburke.com
(518)583-4668

Journeys of the Heart
Sandi Payne
sandi@journeysoftheheart.org
(518)596-4153

Florals

Felthousen Florals
(518)374-4414

Frank Gallo Florist
(518)3466171

Blooms Floral Design
(518)232-3317

The Posie Peddler
(518)587-8273

Photography

Paul Saunders Photography
paul@psphotography.com
(518)642-2020

Walker Wedding Group
<https://walkerweddinggroup.com/>
info@walkerweddinggroup.com

Rob Spring Photography
(518)584-0596

<http://www.robspringphotography.com>

Michael Conway Photography
(518)280-5891

<https://www.michaelconwayphotography.com/>

Entertainment

Music Man DJ Services
(518)842-4065

<https://musicmanentertainment.com/>

Sound Formula- Mike Napoli
Mike@DJMikeNapoli.com
(518)-486-0363

Tania Susi
Live Ceremony/Cocktail Hour Violinist
<https://www.taniasusimusic.com/>



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Transportation

Royale Transportation

(518) 286-4444

Tech Valley Hospitality Shuttle

(518) 203-8748

Hair

Alisha Pierre

alishamariehair4@gmail.com

(518)847-6112

[https://www.zola.com/wedding-](https://www.zola.com/wedding-vendors/wedding-hair-makeup/alisha-marie-hair)

[vendors/wedding-hair-makeup/alisha-marie-hair](https://www.zola.com/wedding-vendors/wedding-hair-makeup/alisha-marie-hair)

Makeup

Natalie Dekermendjian

dekedoutmakeup@gmail.com

Instagram @dekedoutbeauty

Amanda Pierce Makeup

www.amandapiercemakeup.com

