



Your Wedding Day at the Excelsior Springs Event Center

The Excelsior Springs Event Center is located adjacent to the Courtyard by Marriott Saratoga Springs. You and your guests can take advantage of the hotel's amenities with 146 guests rooms, executive suites and more flexible meeting spaces- this location is just a stones throw away from the many Saratoga-area attractions and nightlife. Your guests will enjoy the convenience of one property for your special day! Along with your wedding, let us help you plan your engagement party, bridal shower, rehearsal dinner or post wedding brunch. Popular photo sites like Congress Park, Yaddo Gardens and Highrock Park are just minutes from the property, you'll feel close to it all 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/rehearsal 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.

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
- 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



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

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 (GF)

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