

# BRISTOL HARBOUR



## MEETINGS & EVENTS MENU

5410 Seneca Point Rd. | Canandaigua, NY 14424  
(585) 396-2200 | [bristolharbour.com](http://bristolharbour.com)

# BREAKFAST

*priced per person*

## CONTINENTAL

*muffins, bagels, croissants, toast  
jams, butter, cream cheese, peanut butter, honey  
bristol granola, local yogurt, fresh berries  
fresh fruit platter  
coffee and tea bar  
fresh juices  
\$16*

## AMERICAN

*muffins, bagels, croissants, toast  
jams, butter, peanut butter, honey  
smoked salmon, cream cheese, capers  
bristol granola, local yogurt, fresh berries  
medley of sliced fruits and berries  
scrambled eggs, cider-brined bacon  
coffee and tea bar  
fresh juices  
\$18*

## BRISTOL

*muffins, bagels, croissants, toast  
jams, butter, peanut butter, honey  
smoked salmon, cream cheese, capers  
bristol granola, local yogurt, fresh berries  
medley of sliced fruits and berries  
scrambled eggs, cider-brined bacon, breakfast sausage  
omelette station  
french toast, maple syrup, butter, berries, nutella  
deluxe coffee and tea bar  
fresh juices  
\$30*



# ENHANCE YOUR BREAKFAST

*priced per person*

## FRENCH TOAST

*maple syrup, butter, berries, nutella*

\$8

## HOT BREAKFAST WRAPS

*sausage, bacon, egg, hash browns, cheese*

*egg, hash browns, cheese*

\$8

## ASSORTED BREAKFAST PASTRIES

*danishes, croissants, muffins, breads, bagels*

\$7

## OMELETTE STATION

*chef-prepared omelettes made to order*

\$12



# LUNCH

*priced per person*

## DELI LUNCH

*assorted deli meats, cheeses*

*pasta salad*

*potato chips*

*bread, rolls, assorted condiments*

*iced tea, lemonade, assorted sodas, water*

\$18

## PICNIC FARE

*Zweigle's red and white hot dogs*

*hamburgers, veggie burgers*

*spicy sausage, peppers, onions*

*macaroni salad*

*fresh fruit salad*

*assorted rolls, cheeses, condiments, potato chips*

*iced tea, lemonade, assorted sodas, water*

\$22

## ASSORTED HOT SANDWICHES

*reuben, turkey melt, beef and cheddar, grilled portabella*

*pasta salad*

*fresh fruit salad*

*potato chips*

*iced tea, lemonade, assorted sodas, water*

\$30

## BRISTOL LUNCH

*house salad*

*italian, balsamic, ranch, bleu cheese dressings*

*baked salmon with mustard beurre blanc*

*grilled chicken breast*

*bruschetta penne*

*choice of two lunch sides*

*iced tea, lemonade, assorted sodas, water*

\$40



# ENHANCE YOUR LUNCH

*priced per person*

## ADDITIONAL SIDES

\$5

*The Bristol Lunch includes your choice of two of the following*

Roasted Red Potatoes	Grilled Broccolini
Quinoa Rice Blend	Macaroni Salad
Garlic Infused Yukon Gold Mashed Potatoes	Potato Salad
Seasonal Vegetable Medley	Pasta Salad
Seasonal Corn on the Cob	Fresh Fruit Salad

## HOUSEMADE SOUP

\$5

Classic Tomato Gazpacho <i>chilled tomato and cucumber soup</i>	Butternut Squash Soup <i>fresh ginger whipped cream</i>
Italian Kale & Orzo <i>onion, celery, tomato, carrots, vegetable broth</i>	Tomato Bisque <i>fresh basil, parmesan</i>
Chilled Summer Soup <i>pineapple cucumber gazpacho</i>	Classic French Onion <i>gruyère cheese crostini</i>



# STATIONED HORS D'OEUVRES

*priced per person*

## RUSTIC CHEESE TABLE

*artisan cheeses*

*fresh seasonal accompaniments*

*crostini, toast points*

\$16

## FINGER LAKES HARVEST TABLE

*artisan cheeses*

*seasonal sweet and savory accompaniments*

*fresh garden crudités, housemade dips*

\$24

## GULF SHRIMP

*chilled jumbo gulf shrimp, spicy cocktail sauce*

\$10

## GARDEN VEGETABLE CRUDITÉS

*hand-cut vegetables, housemade dips*

\$7

## SEASONAL FRESH FRUIT PLATTER

*seasonal fresh fruit, berries*

\$7



# PASSED HORS D'OEUVRES

*priced per person*

## COLD HORS D'OEUVRES

*brie and berries en croûte*

*antipasto skewers*

*bristol deviled eggs with english mustard and chives*

*european cucumber with whipped goat cheese and chives*

*mini crab rolls on housemade pâte à choux*

*cajun shrimp and guacamole wonton*

*\$4 each*

## HOT HORS D'OEUVRES

*bristol caprese flatbread*

*meatballs with beer reduction*

*scallops wrapped in bacon*

*housemade crab cakes with red pepper aioli*

*sesame chicken with honey dijon*

*spinach and parmesan stuffed mushrooms*

*bacon jalapeño rangoon*

*artichoke dip tartlets*

*\$6 each*



## PLATED HORS D'OEUVRES

*priced per person*

*plated hors d'oeuvres are available as an add-on to your plated dinner*

### CHILLED JUMBO GULF SHRIMP COCKTAIL

*spicy cocktail sauce*

\$18

### HOUSEMADE CRAB CAKES

*red pepper aioli*

\$14

### TOMATO BISQUE

*fresh basil, parmesan*

\$7

### BRISTOL CAPRESE FLATBREAD

*mozzarella, tomato, pesto, balsamic vinegar*

\$7





# PLATED DINNER

*priced per person*

## ALL PLATED DINNERS INCLUDE:

Choice of Soup or Salad  
Bread Service  
Choice of Three Entrées  
Choice of Two Dinner Sides  
Choice of Dessert  
Coffee and Tea Service  
\$66

## HOUSEMADE SOUPS

Classic Tomato Gazpacho  
*chilled tomato and cucumber soup*

Butternut Squash Soup  
*fresh ginger whipped cream*

Italian Kale & Orzo  
*onion, celery, tomato, carrots, vegetable broth*

Tomato Bisque  
*fresh basil, parmesan*

Chilled Summer Soup  
*pineapple cucumber gazpacho*

Classic French Onion  
*gruyère cheese crostini*

## SALADS

Bristol Salad  
*boston bibb lettuce, heirloom tomato, cider-brined  
bacon, buttermilk bleu crumble dressing*

Harvest Salad  
*field greens with pears, walnuts, dried cranberries,  
pumpkin seeds, maple vinaigrette*

Caesar Salad  
*romaine lettuce, parmesan cheese, croutons,  
classic caesar dressing*

Harbour House Salad  
*garden greens, grape tomato, english cucumber,  
shredded carrot, black olives, choice of italian,  
balsamic, ranch or bleu cheese dressing*

Summer Salad  
*berry orange spinach salad, walnuts, feta, balsamic vinaigrette*



# PLATED DINNER

## RED MEAT ENTRÉES

Tournedos of Beef  
*zinfandel demi-glace*

Grilled New York Strip  
*bristol dijon bleu*

## WHITE MEAT ENTRÉES

Chicken French  
*lemon sherry sauce*

Grilled Chicken Bruschetta  
*marinated chicken breast, fresh tomato garlic bruschetta*

Harbour Stuffed Chicken  
*spinach, pancetta, parmesan, fresh basil cream*

Roasted Pork Loin  
*seasonal fruit compote or brown sugar demi glace*

## SEAFOOD ENTRÉES

Pan-Seared Halibut  
*lemon caper sauce*

Pan-Seared Atlantic Salmon  
*lemon herb beurre blanc, quinoa blend*

Shrimp & Scallops  
*linguine, red and green squash, red peppers*

## PASTA ENTRÉES

Fettuccine Alfredo with Chicken  
*sautéed broccoli*

Fettuccine Alfredo with Shrimp  
*sautéed broccoli*

Penne Tossed with Grilled Chicken Breast  
*tomatoes, basil, garlic, olive oil*

## VEGETARIAN ENTRÉES

Grilled Vegetable Napoleon  
*rustic tomato sauce, fresh mozzarella, herb ricotta*

Butternut Squash Ravioli  
*sage brown butter, caramelized seasonal vegetables*

Kale Mushroom Penne  
*sautéed kale, mushrooms, white beans, penne, pesto sauce*



# PLATED DINNER

*priced per person*

## ENHANCED ENTRÉES

Center Cut Black Angus Filet Mignon  
*grilled tenderloin, béarnaise*  
*Add \$14*

Soy Glazed Chilean Sea Bass  
*pineapple citrus salsa, quinoa blend*  
*Add \$14*

## DUET ENTRÉES

Filet Mignon Oscar  
*lump crab, béarnaise, grilled asparagus*  
*Add \$24*

Filet Mignon and Crab Cake  
*red pepper aioli*  
*Add \$17*

Filet Mignon with Lobster Tail  
*béarnaise*  
*Add \$24*



# PLATED DINNER

*priced per person*

## DINNER SIDES

*Add an additional side for \$6*

Tarragon Roasted Carrots  
Quinoa Rice Blend  
Garlic Infused Yukon Gold Mashed Potatoes  
Maple Spiced Sweet Potatoes  
Roasted Red Potatoes

Grilled Broccolini  
Grilled Asparagus  
Seasonal Corn on the Cob  
Summer Squash Sauté  
Seasonal Roasted Brussels Sprouts

## KIDS ENTRÉES

*for children 10 & under*

Macaroni & Cheese  
*french fries, fruit cup*  
\$10

Chicken Fingers  
*french fries, fruit cup*  
\$10



# PLATED DINNER

*priced per person*

## DESSERTS

Freshly Baked Cookie Tray

Seasonal Fruit Cobbler  
*vanilla ice cream*

New York Style Cheesecake  
*raspberry, strawberry, or chocolate sauce*

Flourless Chocolate Torte  
*fresh strawberries*

Chocolate Cannoli Cake  
*chocolate layer cake, sweet almond ricotta filling, chocolate buttercream, chocolate chips*

Ice Cream Sundae Bar  
*chocolate ice cream, vanilla ice cream,  
hot fudge, caramel sauce, candies, nuts, whipped cream*  
Add \$8



# BUFFET DINNER

*priced per person*

## ALL BUFFET DINNERS INCLUDE:

Choice of Salad  
Rolls and Whipped Butter  
Choice of Two Entrées  
Choice of Two Dinner Sides  
Choice of Dessert  
Coffee and Tea Station

\$44

## SALADS

*Add an additional salad option for \$7*

### Bristol Salad

*boston bibb lettuce, heirloom tomato, cider-brined bacon, buttermilk bleu crumble dressing*

### Caesar Salad

*romaine lettuce, parmesan cheese, croutons, classic caesar dressing*

### Harvest Salad

*field greens, pears, walnuts, dried cranberries, pumpkin seeds, maple vinaigrette*

### Harbour House Salad

*garden greens, grape tomato, english cucumber, shredded carrot, black olives,  
choice of italian, balsamic, ranch or bleu cheese dressing*

### Summer Salad

*berry orange spinach salad, walnuts, feta, balsamic vinaigrette*



# BUFFET DINNER

*priced per person*

## ENTRÉES

BBQ Pulled Pork  
*smoked pork, BBQ sauce, pineapple coleslaw,  
brioche bun*

Chicken French  
*lemon sherry sauce*

Chicken Marsala  
*wine sauce, mushrooms*

Grilled Meatless Vegetable Lasagna  
*grilled zucchini, summer squash, peppers, ricotta,  
marinara sauce*

Roasted Beef Sirloin  
*brandied peppercorn sauce*

Fettuccine Alfredo  
*creamy alfredo*

Baked Cod  
*butter, herbs*

## ENHANCED ENTRÉES

Grilled Salmon  
*honey-chipotle glaze  
Add \$6*

Grilled New York Strip  
*bristol dijon bleu  
Add \$10*

## CARVED ENTRÉES

*Available in addition to your buffet dinner  
entrée choices.*

*In addition to the price per person listed below, there  
is also a one-time \$84 charge for the manned station.*

Slow Roasted Prime Rib  
*au jus  
Add \$36*

Roasted Pork Loin  
*seasonal fruit compote or bourbon sauce  
Add \$30*

Roasted Turkey Breast  
*cranberry chutney  
Add \$24*

## BUFFET DINNER SIDES

*Add an additional side for \$6*

Summer Squash Sauté  
Quinoa Rice Blend  
Garlic Infused Yukon Gold Mashed Potatoes  
Seasonal Roasted Brussels Sprouts  
Tarragon Roasted Carrots  
Maple Spiced Sweet Potatoes  
Roasted Red Potatoes

Grilled Broccolini  
Grilled Asparagus  
Seasonal Corn on the Cob  
Macaroni Salad  
Potato Salad  
Pasta Salad  
Fresh Fruit Salad



# BUFFET DINNER

*priced per person*

## DESSERTS

Freshly Baked Cookie Tray

Seasonal Fruit Cobbler  
*vanilla ice cream*

New York Style Cheesecake  
*raspberry, strawberry, or chocolate sauce*

Flourless Chocolate Torte  
*fresh strawberries*

Chocolate Cannoli Cake  
*chocolate layer cake, sweet almond ricotta filling, chocolate buttercream, chocolate chips*

Ice Cream Sundae Bar  
*chocolate ice cream, vanilla ice cream,  
hot fudge, caramel sauce, candies, nuts, whipped cream*  
Add \$8





# BAR SERVICE OPTIONS

*Ask your event director about add-ons, upgrades and signature cocktails.*

*When you upgrade the wine selection for your bar package, your bar package will include all Mondavi wines in addition to the upgraded wines listed on page 18.*

## HOUSE BAR

### HOUSE LIQUOR

Vodka | Gin | Rum | Whiskey | Bourbon  
Scotch | Tequila

### WINE

Robert Mondavi 'Private Selection' Chardonnay  
Robert Mondavi 'Private Selection' Pinot Grigio  
Robert Mondavi 'Private Selection' Cabernet Sauvignon  
Robert Mondavi 'Private Selection' Merlot

### BOTTLED BEER

*choice of two:*

Labatt Blue | Labatt Blue Light | Coors Light

### SODA SELECTION FROM COKE

*Please note: All selections are subject to change.*

## PREMIUM BAR

### LIQUOR

Tito's Handmade Vodka | Tanqueray Gin  
Bacardi Rum | Black Velvet Whiskey  
Jim Beam Bourbon | Dewar's 'White Label' Scotch  
Jose Cuervo Tequila

### WINE

Robert Mondavi 'Private Selection' Chardonnay  
Robert Mondavi 'Private Selection' Pinot Grigio  
Robert Mondavi 'Private Selection' Cabernet Sauvignon  
Robert Mondavi 'Private Selection' Merlot

### BOTTLED BEER

Labatt Blue | Coors Light

*plus choice of two:*

Corona | Stella Artois | Labatt Blue Light  
Founders 'All Day' Session IPA

### SODA SELECTION FROM COKE

*Please note: All selections are subject to change. Premium Bar includes all House Bar liquor, wine, and bottled beer selections listed below.*

## TOP SHELF BAR

### LIQUOR

Grey Goose Vodka | Hendrick's Gin | Captain Morgan Rum | Jameson Irish Whiskey | Basil Hayden's 8 Year Bourbon  
Patron Tequila | Glenmorangie 10 Year Scotch

### WINE

Robert Mondavi 'Private Selection' Chardonnay | Robert Mondavi 'Private Selection' Pinot Grigio  
Robert Mondavi 'Private Selection' Cabernet Sauvignon | Robert Mondavi 'Private Selection' Merlot

### BOTTLED BEER

Labatt Blue | Coors Light *plus choice of two:*

Corona | Stella Artois | Labatt Blue Light | Founders 'All Day' Session IPA

### SODA SELECTION FROM COKE

*Please note: All selections are subject to change. Top Shelf Bar includes all House Bar liquor, wine, and bottled beer selections listed below.*

## BAR PRICING *prices are per person*

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
HOUSE BAR	\$15	\$22	\$29	\$35
PREMIUM BAR	\$17	\$24	\$32	\$39
TOP SHELF BAR	\$20	\$29	\$38	\$46

*Please note: bar service is limited to a maximum of six hours, shots are not permitted, and guests should be expected to provide proof of age. Bar service, bar service add-ons, and deluxe coffee station will be charged based on your final guest count. All selections and charges are subject to change. All invoices are subject to New York State sales tax.*



# BAR SERVICE UPGRADES & ADD-ONS

## BAR SERVICE ADD-ON OPTIONS

### CORDIAL BAR SERVICE

*\$250 set up fee + consumption*

Disaronno Amaretto | Bailey's Irish Cream | Frangelico | Tia Maria | Kahlúa | Drambuie  
Romana Sambuca | Paul Masson VSOP Brandy | Grand Marnier

### DRAFT BEER

*\$200 set up fee + cost of keg*

Our beverage director is happy to assist you in selecting a half barrel for your wedding bar  
Young Lion New England IPA \$185 | Keuka Polymorphic IPA \$210 | Brooklyn Seasonal \$135

### SIGNATURE COCKTAIL

*\$10 per cocktail on consumption basis*

Add a personal touch to your event by sharing a favorite cocktails with your guests. Our team is happy to assist you in selecting the perfect Signature Cocktails from our seasonal craft cocktail list, or we can help you create unique Signature Cocktails based on your tastes.

## WINE UPGRADE OPTIONS

### PREMIUM WINE UPGRADE

Franciscan Chardonnay | Ruffino 'Lumina' Pinot Grigio  
Kim Crawford Sauvignon Blanc | Estancia Merlot  
Josh Cellars 'Craftsman's Collection' Cabernet Sauvignon

### FINGER LAKES WINE UPGRADE

Fox Run 'Doyle Vineyard' Chardonnay  
Heron Hill Semi-Dry Riesling  
Ravine's 'Estate' Dry Riesling | Heron Hill 'Eclipse' Red

### WINE UPGRADE PRICING *prices are per person*

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
PREMIUM OR FINGER LAKES WINE UPGRADE	\$15	\$17	\$19	\$21

## BEER, WINE & SODA BAR

*Add one or more hours of Beer, Wine & Soda Bar to your package: \$12 per person, per hour*

### WINE

Robert Mondavi 'Private Selection' Chardonnay | Robert Mondavi 'Private Selection' Pinot Grigio  
Robert Mondavi 'Private Selection' Cabernet Sauvignon | Robert Mondavi 'Private Selection' Merlot

### DRAFT BEER

*choose one:*

Labatt Blue | Labatt Blue Light

### SODA SELECTION FROM COKE

*Please note: All charges are subject to change. All invoices are subject to New York State sales tax.*

## DELUXE COFFEE STATION

Regular and Decaffeinated Coffees  
Tea Chest Selection  
Pittsford Dairy Hot Chocolate  
Hot Spiced Cider

*Served with fresh whipped cream, shaved chocolate, cinnamon sticks,  
marshmallows and biscotti*

*\$6.50 per person*



# FULL DAY MEETING PACKAGE

With three different venue rooms and two outdoor terraces, Bristol Harbour offers over 12,000 square feet of flexible meeting space. Our on-site event planning and culinary teams ensure that every event leaves a lasting impression and features a level of service that only Bristol Harbour can provide.

## FULL DAY MEETING PACKAGE INCLUDES:

Meeting Space

Projector

Projection Screen

Microphone

Breakfast Option

Morning Break Option

Lunch Option

Afternoon Break Option

All Day Beverage Station

\$132 per person

*Minimum of 10 guests*

*Groups of 10 or less are offered our a la carte menu for breakfast and lunch options*

## CHARGES & TAX:

All charges are subject to change. All invoices are subject to applicable New York State sales tax. All charges and unpaid balances must be paid in full at the completion of your event.



# FULL DAY MEETING PACKAGE

*priced per person*

## **BREAKFAST OPTIONS:**

### **CONTINENTAL**

*Option Included in Package Price*

*muffins, bagels, croissants, toast  
jams, butter, cream cheese, peanut butter, honey  
bristol granola, local yogurt, fresh berries  
fresh fruit platter  
coffee and tea bar  
fresh juices*

### **AMERICAN**

*Add \$5 Per Person*

*muffins, bagels, croissants, toast  
jams, butter, peanut butter, honey  
smoked salmon, cream cheese, capers  
bristol granola, local yogurt, fresh berries  
medley of sliced fruits and berries  
scrambled eggs, cider-brined bacon  
coffee and tea bar  
fresh juices*

### **BRISTOL**

*Add \$13 Per Person*

*muffins, bagels, croissants, toast  
jams, butter, peanut butter, honey  
smoked salmon, cream cheese, capers  
bristol granola, local yogurt, fresh berries  
medley of sliced fruit and berries  
scrambled eggs, cider-brined bacon, breakfast sausage  
omelette station  
french toast, maple syrup, butter, berries, nutella  
deluxe coffee and tea bar  
fresh juices*



# FULL DAY MEETING PACKAGE

*priced per person*

## ENHANCE YOUR BREAKFAST:

### FRENCH TOAST

*Add \$8 Per Person*

*maple syrup, butter, berries, nutella*

### ASSORTED BREAKFAST PASTRIES

*Add \$7 Per Person*

*danishes, croissants, muffins, breads, bagels*

### HOT BREAKFAST WRAPS

*Add \$8 Per Person*

*sausage, bacon, egg, hash browns, cheese*

*egg, hash browns, cheese*

### OMELETTE STATION

*Add \$12 Per Person*

*chef-prepared omelettes made to order*

## BREAK OPTIONS:

### HEALTHY MIX BREAK

*Option Included in Package Price*

*granola, protein bars*

*whole fresh fruit*

*pretzels*

### COOKIE BREAK

*Option Included in Package Price*

*fresh baked cookies*

*whole fresh fruit*

### HARVEST BREAK

*Add \$3 Per Person*

*assorted snack mix*

*whole fresh fruit*

*assorted vegetables, dips*

*mixed nuts*

### SWEETS & TREATS BREAK

*Add \$3 Per Person*

*fresh baked cookies*

*whole fresh fruit*

*brownies, blondies*

*assorted miniature candy bars*



# FULL DAY MEETING PACKAGE

*priced per person*

## LUNCH OPTIONS:

### DELI LUNCH

*Option Included in Package Price*

*assorted deli meats, cheeses*

*pasta salad*

*potato chips*

*bread, rolls, assorted condiments*

*iced tea, lemonade, assorted sodas, water*

### PICNIC FARE

*Option Included in Package Price*

*Zweigle's red and white hot dogs*

*hamburgers, veggie burgers*

*spicy sausage, peppers, onions*

*macaroni salad*

*fresh fruit salad*

*assorted rolls, cheeses, condiments, potato chips*

*iced tea, lemonade, assorted sodas, water*

### ASSORTED HOT SANDWICHES

*Add \$12 Per Person*

*reuben, turkey melt, beef and cheddar, grilled portabella*

*pasta salad*

*fresh fruit salad*

*potato chips*

*iced tea, lemonade, assorted sodas, water*

### BRISTOL LUNCH

*Add \$22 Per Person*

*house salad*

*italian, balsamic, ranch, bleu cheese dressings*

*baked salmon with mustard beurre blanc*

*grilled chicken breast*

*bruschetta penne*

*choice of two lunch sides*

*iced tea, lemonade, assorted sodas, water*



# FULL DAY MEETING PACKAGE

*priced per person*

## ENHANCE YOUR LUNCH:

### ADDITIONAL SIDES

*Add \$5*

*The Bristol Lunch includes your choice of two of the following*

Roasted Red Potatoes	Grilled Broccolini
Quinoa Rice Blend	Macaroni Salad
Garlic Infused Yukon Gold Mashed Potatoes	Potato Salad
Seasonal Vegetable Medley	Pasta Salad
Seasonal Corn on the Cob	Fresh Fruit Salad

### HOUSEMADE SOUP

\$5

Classic Tomato Gazpacho <i>chilled tomato and cucumber soup</i>	Butternut Squash Soup <i>fresh ginger whipped cream</i>
Italian Kale & Orzo <i>onion, celery, tomato, carrots, vegetable broth</i>	Tomato Bisque <i>fresh basil, parmesan</i>
Chilled Summer Soup <i>pineapple cucumber gazpacho</i>	Classic French Onion <i>gruyère cheese crostini</i>



# FULL DAY MEETING PACKAGE

*priced per person*

## DESSERTS

Freshly Baked Cookie Tray

Seasonal Fruit Cobbler  
*vanilla ice cream*

New York Style Cheesecake  
*raspberry, strawberry, or chocolate sauce*

Flourless Chocolate Torte  
*fresh strawberries*

Chocolate Cannoli Cake  
*chocolate layer cake, sweet almond ricotta filling, chocolate buttercream, chocolate chips*

*All Above Options Included in Package Price*

Ice Cream Sundae Bar  
**Add \$8 Per Person**  
*chocolate ice cream, vanilla ice cream,  
hot fudge, caramel sauce, candies, nuts, whipped cream*





# FREQUENTLY ASKED QUESTIONS

*Bristol Harbour would be honored to host your next meeting or special event.  
Please contact our Event Director if you have any additional questions that are not covered below.*

## **Is a deposit required to book my event at Bristol Harbour?**

Yes, a deposit of 50% of the estimated event cost is required to hold the banquet space and date for your event. The deposit will be retained in the event of cancellation.

## **What is the cancellation policy?**

Written notification of your cancellation is required 30 days prior to the scheduled arrival date or an invoice for the event in its entirety will be issued.

## **When is my final payment due?**

Final payment for all charges and unpaid balances is due upon completion of your event.

## **What types of payment are accepted for deposits and payments at Bristol Harbour?**

*PLEASE NOTE THAT BRISTOL HARBOUR IS A CASHLESS FACILITY.* A personal check or bank cashier check is accepted for payment of deposits and final payments. Your on-site guests may pay for their accommodations with Visa, MasterCard, Discover, or American Express. We ask that you please notify your guests in advance that cash is not accepted for payment anywhere in the facility.

## **When are my menu selections due?**

Final menu selections are due 21 days prior to your event date.

## **When are my final guest counts due?**

Final guest counts are due 21 days prior to your event date.

## **Do you offer on-site accommodations for overnight guests, and will I receive a block of rooms?**

Yes, Bristol Harbour has a 31-room, on-site Inn located adjacent to our Main Lodge building that can accommodate your overnight and out-of-town guests. All hotel blocks require a 50% deposit.

## **May I use outside caterers, food trucks, or other food and beverage vendors?**

In accordance with New York State laws, all food and beverage must be provided by Bristol Harbour.

## **Is there on-site parking?**

Yes, there is a large, complimentary parking lot in front of the Main Lodge building, and a complimentary parking lot adjacent to the Inn building for overnight guests. We do not offer valet service.



# SPECIAL EVENTS POLICIES

## CHARGES & TAX

All charges are subject to change. All invoices are subject to applicable New York State sales tax. All charges and unpaid balances must be paid in full at the completion of your event.

## PAYMENT REQUIREMENTS

Proper payment information must be provided prior to the event. A personal check or a bank cashier check is accepted.

Final payment for all charges and unpaid balances is due upon completion of your event.

*Please note: Bristol Harbour is a cashless facility.*

## FOOD AND ALCOHOL SERVICES

New York State regulates that no food and beverages will be brought into or on our premises. The exception is made for licensed wedding cake bakeries.

## ENTERTAINMENT/DECORATIONS/DISPLAYS

You may arrange for your own entertainment. Management reserves the right to limit the volume of your entertainment to acceptable levels and hours. Due to the Town of Canandaigua ordinance, all musical entertainment must end no later than 11 p.m. in our Bristol Room and 12 a.m. in our Seneca Ballroom.

Any special requirements for receiving or setting up of displays, decorations, floral arrangements, computers, etc., should be discussed with the Event Director in advance.

No material or decorations may be attached to walls, wood trim, or the ceilings by nails, pins, staples, tape or glue.

Candle floral arrangements must be approved in advance. If using candles, the flame must be contained.

Fireworks, sparklers, sky lanterns, or pyrotechnics of any kind are not permitted on Bristol Harbour property.

