

BRISTOL HARBOUR



MEETINGS & EVENTS MENU

5410 Seneca Point Rd. | Canandaigua, NY 14424
(585) 396-2200 | 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

FINGER LAKES WINE

Heron Hill Semi-Dry Riesling | Dr. Konstantin Frank
Unoaked Chardonnay | Knapp Cabernet Franc
Heron Hill Eclipse Red | Heron Hill Eclipse Rosé

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

FINGER LAKES WINE

Heron Hill Semi-Dry Riesling | Dr. Konstantin Frank
Unoaked Chardonnay | Knapp Cabernet Franc
Heron Hill Eclipse Red | Heron Hill Eclipse Rosé

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

FINGER LAKES WINE

Heron Hill Semi-Dry Riesling | Dr. Konstantin Frank Unoaked Chardonnay | Knapp Cabernet Franc
Heron Hill Eclipse Red | Heron Hill Eclipse Rosé

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.

PREMIUM WINE UPGRADE

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

WINE UPGRADE PRICING *prices are per person*

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
PREMIUM 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

FINGER LAKES WINE

Heron Hill Semi-Dry Riesling | Dr. Konstantin Frank Unoaked Chardonnay | Knapp Cabernet Franc
Heron Hill Eclipse Red | Heron Hill Eclipse Rosé

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.

