



## BRISTOL HARBOUR EVENTS - SAMPLE ANNIVERSARY PARTY MENU

*The following sample is a Anniversary Party - Served Dinner with add ons.*

All of our events are fully customizable and our experienced Events team looks forward to working with you to create your perfect event. Please see our Seasonal Event Menus for current selections.

Please see the following page for Food & Beverage Minimums and Policies.

### BAR SERVICE

*three hours of top shelf open bar service*

### SIGNATURE COCKTAIL

GOLDEN ROMANCE *bourbon, lemon, simple syrup, orange*

### RUSTIC CHEESE TABLE

*assorted artisan cheeses, sweet and savory accompaniments, fresh garden crudités, house-made dipping sauce*

### PASSED HORS D'OEUVRES

BACON WRAPPED SCALLOPS *applewood bacon*

SESAME CHICKEN *house-made honey dijon sauce*

BRIE & BERRIES EN CROUTE *strawberries, blueberries, house-made pastry*

### FIRST COURSE

TOMATO BISQUE *basil, parmesan*

CAESAR SALAD *romaine, parmesan, croutons, caesar dressing*

ARTISAN ROLLS AND WHIPPED BUTTER

### ENTRÉE

*GUEST'S CHOICE OF*

10 oz GRILLED NY STRIP STEAK *bristol dijon blue sauce*

*OR*

CHICKEN BRUSCHETTA *grilled chicken breast, heirloom tomato, garlic*

*OR*

PAN SEARED ATLANTIC SALMON *maple cranberry glaze, quinoa rice blend*

### ACCOMPANIMENTS

TARRAGON ROASTED CARROTS and ROASTED RED POTATOES

### DESSERT

WHITE CAKE *raspberry puree filling, fondant*

CHOCOLATE COVERED STRAWBERRIES and FRESH FRUIT TARTES

### COFFEE & TEA STATION

### LATE NIGHT SNACK

CHEF'S FAMOUS MINI SANDWICH BAR

Please note: all food & beverage subject to 15% gratuity. The 15% gratuity is given entirely to wait staff who service your event.



# ANNIVERSARY PARTY PRICING & POLICIES

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*We would be honored to host your special event. Our experienced Events Team looks forward to working with you to fully customize your event to meet your specific needs. Please contact us at [events@bristolharbour.com](mailto:events@bristolharbour.com) to schedule a tour and discuss your vision for your event.*

## PRICING AND INCLUSIONS

All of our events are fully customizable. Please see our Seasonal Event Menus for selections and pricing. All events include complimentary use of ivory or white linens or napkins.

## SPECIAL EVENT FOOD & BEVERAGE MINIMUMS

The following must be spent on Food & Beverage in order to host your event at Bristol Harbour:

### PEAK SEASON (MAY - OCTOBER)

Naples Room *seats up to 24 guests*  
Sunday - Friday: \$1,000 | Saturday: \$1,500

Bristol Room *seats up to 147 guests*  
*(+60 additional guests on the covered terrace)*  
Sunday - Friday: \$3,000 | Saturday: \$4,000

Seneca Ballroom *seats up to 260 guests*  
Sunday - Friday: \$5,000 | Saturday: \$6,000

### NON-PEAK SEASON (NOVEMBER - APRIL)

Naples Room *seats up to 24 guests*  
Sunday - Friday: \$500 | Saturday: \$1,000

Bristol Room *seats up to 147 guests*  
*(+60 additional guests on the covered terrace)*  
Sunday - Friday: \$2,500 | Saturday: \$3,500

Seneca Ballroom *seats up to 260 guests*  
Sunday - Friday: \$4,500 | Saturday: \$5,500

## DEPOSIT AND PAYMENT

A deposit of 50% of the total event cost is required at the time of booking in order to reserve your event space. The remaining balance is due 21 days prior to your event. A personal check or bank cashier check is accepted for payment. A valid credit card will be kept on file for incidental charges.

## CHARGES, TAX, AND GRATUITY

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 21 days prior to your event. A 15% gratuity is added to all Food & Beverage throughout your event. The 15% gratuity is given entirely to wait staff who service your event. Gratuity must be paid at the time of your final payment. If paying by check, you must submit two checks - one check for the amount of the invoice and a second check for the gratuity. If you are paying by Credit Card, you must let us know what card to charge at the time you submit your final payment, but we will not charge the gratuity to the card until the conclusion of your event.

