

The Heights Restaurant
& Banquet Facility
Event Information

315-483-4767

www.sodusbayheights.com



Thank you for considering The Heights Restaurant & Banquet Facility for your upcoming event. We offer a variety of options and a staff with the experience to provide you with an enjoyable and successful event. Our facilities are equipped to host your bridal shower, rehearsal dinner, class reunion, birthday party, anniversary party or corporate events for 50 to 200 guests. The banquet room overlooks Sodus Bay Heights Golf Course and scenic Sodus Bay.

General Information

Fees & Services

Includes:

- *Setup and Breakdown*
- *Linens, Glassware, Silverware*
- *Custom Room Staging*
- *Dance Floor (If Required)*

Linen Fee:

A Fee of \$3.00 per person will be applied to all events that have food or beverage services provided. If no food or beverages are served, a site fee of \$550.00 will be charged.

Event Deposit: \$1,000.00

** We require a signed event agreement and a \$750.00 non-refundable deposit to secure a date. Your deposit will be applied to your final bill at full value.*

Forms of Payment:

We accept Bank Check, Personal Check, Credit Card, Cash.

**There will be a 3% fee assessed to credit card payments.*

Final Head Count:

A final headcount is due 7 days before the event. If the event has a plated dinner, place cards are also due before the event with each individual guest's dinner choice clearly visible. The Heights does not provide cards to denote your guests' names and menu choices. Parties are left to their own to be creative and make card selections that fit their theme and décor.

Chair Covers:

The Heights provides white chair covers at no additional cost. If a color other than white is required, the fee is subject to the rental company's current rates.

Linen Colors:

We offer a variety of colors to match your events décor.

**Please note the enclosed menus are some of our more popular selections. Our chef is happy to create a menu tailored to your event's specific needs, wants and budget.*

Thank you for considering us for your next event!

Plated Dinner Selections

All plated dinners come with Caesar or Garden Salad, your choice of two dressings, dinner rolls and two sides. Limited to three dinner choices.

Beef Options:

- 6oz Filet Mignon \$35
- 8oz Filet of Sirloin \$30
- 13oz New York Strip \$30
- Prime Rib \$36

Chicken Options:

- Chicken French \$26
- Chicken Parmesan \$25
- Chicken Marsala \$25
- Chicken Cordon Bleu \$26



Pork Options:

- Citrus Marinated Loin \$25
- Apple Stuffed Loin \$27
- Herb Encrusted Loin \$25
- Maple Glazed Loin \$26

Seafood & Vegetarian Options:

- Lemon & Artichoke Broiled Haddock \$25
- 8oz Filet of Salmon \$31
- Crab Stuffed Mushroom \$26
- Mahi Mahi \$30
- Eggplant Parmesan \$25
- 6oz Cold Water Lobster Tail \$35
- Vegetable Primavera \$24



Surf & Turf Package: \$69

- 6oz Filet Mignon
- 4oz Lobster Tail
- Pasta with a Parmesan Cream Sauce
- Roasted Asparagus
- Salad & Dinner Rolls



Entrée Accompaniments (Choose Two)

- *Herbed Mashed Potatoes*
- *Herbed Roasted Potatoes*
- *Seasonal Vegetable Blend*
- *Green Beans*
- *Asparagus*
- *Steamed Broccoli*
- *Pasta With Red Sauce*
- *Pasta With Alfredo Sauce*
- *Pasta With Vodka Sauce*
- *Rice Pilaf*
- *Roasted Sweet Potatoes*
- *Corn on the Cob (Seasonal)*
- *Glazed Carrots*



Buffet Options

Platinum Buffet: \$37

- *Hand Carved Prime Rib*
- *Chicken French, Chicken Parmesan or Chicken Cacciatore*
- *Baked Ziti in Red Sauce, Vodka Sauce or Pesto Crème Sauce*
- *Rosemary Roasted Potatoes, Garlic Mashed or Baked*
- *Seasonal Vegetable Blend*
- *Caesar Salad Or Garden Salad*
- *Dinner Rolls*

Gold Buffett: \$35

- *Herb Roasted Pork Loin*
- *Chicken French, Chicken Parmesan or Chicken Cacciatore*
- *Baked Ziti in Red Sauce*
- *Rosemary Roasted Potatoes, Garlic Mashed or Baked*
- *Seasonal Vegetable Blend*
- *Caesar Salad Or Garden Salad*
- *Dinner Rolls*

Silver Buffett: \$34

- *Carved Maple Glazed Honey Ham*
- *Carved Roasted Turkey*
- *Baked Ziti in Red Sauce*
- *Rosemary Roasted Potatoes, Garlic Mashed or Baked*
- *Seasonal Vegetable Blend*
- *Caesar Salad Or Garden Salad*
- *Dinner Rolls*

Summertime BBQ: \$32

- Pulled Pork
- BBQ Ribs (add \$3)
- Grilled Chicken Breasts
- Salt Potatoes
- Corn on the Cob
- Baked Beans
- Caesar Salad
- Cornbread Or Dinner Rolls

Taste Of Italy \$31

- Chicken Parmesan
- Meatballs In Red Sauce Or Sausage With Peppers & Onions
- Seasonal Vegetable Blend
- Pasta In Traditional Red Sauce
- Pasta In Alfredo Or Basil Pesto Sauce
- Caesar Or Garden Salad
- Dinner Rolls

Fall Harvest \$29

- Herb Roasted Turkey Breast
- Mashed Potatoes Or Mashed Sweet Potatoes
- Gravy
- Traditional Stuffing
- Green Bean Almondine
- Harvest Salad Or Garden Salad
- Dinner Rolls

Bayview Steak Bake \$32

- Grilled New York Strip Steak
- Salt Potatoes Or Baked Potato
- Sweet Corn
- Pasta Salad Or Tomato, Cucumber, Onion Salad
- Caesar Salad Or Garden Salad
- Dinner Rolls



Hors d' Oeuvres

Hand passed or Plated and Staged
*All Hors d' Oeuvres are priced per piece.

- *Cheese/Cracker/Vegetable Display \$3.50 per person
- *Fruit Display \$1.00 Upcharge
- *Assorted Charcuterie Meats \$2.00 Upcharge

- Bacon Wrapped Scallops \$2.25
- Shrimp Cocktail \$2.50
- Maryland Crab Cakes \$3.50
- Asparagus Phyllo with Asiago Cheese \$2.50
- Chicken Cordon Bleu Bites \$2.00
- Mashed Potato Caramelized Onion Phyllo \$2.00
- Beef Wellington \$2.00
- Brie Walnut Cranberry Phyllo \$2.50
- Coconut Shrimp \$2.50
- Franks in Pastry \$1.50
- Spinach Artichoke Phyllo \$2.00
- Spanakopita Spinach & Cheese \$1.50
- Sausage Stuffed Mushroom Caps \$2.00
- Raw Oysters on Half Shell \$3.00
- Crab Stuffed Mushroom Caps \$3.00
- Caprese Skewers \$2.00
- Deviled Eggs \$1.50
- Artichoke French \$2.00
- Boneless Chicken Wings \$1.50
- Mozzarella Sticks \$1.50
- Chicken Wings \$1.50

Desserts

Assorted Dessert Bars or Assorted Cookies
Assorted Cakes or Pastries
Assorted Cannoli & Creampuffs
Cheese Cake (Add \$2 Per Person)

Bar Options & Pricing

Open Bar Pricing	Call Brands	Premium	Beer, Wine, Soda
1 Hour	\$14.00	\$18.00	\$12.00
2 Hours	\$21.00	\$26.00	\$17.00
3 Hours	\$24.00	\$29.00	\$21.00
4 Hours	\$27.00	\$32.00	\$24.00
Add'l Hours	\$5.00/Hour	\$6.00/Hour	\$4.00/Hour

Hosted Bar	House	Call	Premium
Cocktails	\$5.00	\$7.00	\$9.00
Domestic Beer	\$4.00	\$4.00	\$4.00
Import Beer	\$5.00	\$5.00	\$5.00
Wine	\$6.00	\$9.00 +	\$11.00 +
Soda	\$2.00	\$2.00	\$2.00

Cash Bar	House	Call	Premium
Cocktails	\$5.00	\$7.00	\$9.00
Domestic Beer	\$4.00	\$4.00	\$4.00
Import Beer	\$5.00	\$5.00	\$5.00
Wine	\$6.00	\$9.00 +	\$11.00 +
Soda	\$2.00	\$2.00	\$2.00

House Brand Cocktails

Liquors: Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Amaretto, Peach Schnapps, Peppermint Schnapps, Triple Sec.

Call Brand Cocktails

Liquors: Absolute Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seagram's Seven, Seagram's VO, Jim Beam Bourbon, Jack Daniels Whiskey, Fireball Whiskey, Canadian Club Whiskey, Dewar's White Label Scotch, Southern Comfort, Jose Cuervo Tequila, Baileys, Kahlua.

Premium Brand Cocktails

Liquors: Grey Goose Vodka, Kettle One Vodka, Belvedere Vodka, Beefeater Gin, Bombay Sapphire Gin, Chivas Regal, Mount Gay Rum, Jameson Whiskey, Tullamore Dew Whiskey, Makers Mark Whiskey, Yukon Jack Whiskey, Black Velvet, Christian Brothers Brandy, B&B, Patron Tequila, Disaronno Amaretto, Chambord.

Champagne

Market Price

**All prices are subject to 8% sales tax and 20% Gratuity*