

Dunn's At
The Heights Restaurant
& Banquet Facility

Event Information

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[Karen and Bill Dunn](#)

Thank you for considering Dunn's At 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 for up 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

Linen Fee:

White linen tablecloths and white linen napkins are included in the pricing. If a certain color outside of white is desired, there will be a fee of \$4.00 per person.

Please Note - We require a **minimum of 3 weeks notice prior** to the event to place an order for colored napkins.

Chair Covers - Dunn's At The Heights provides white chair covers at no additional cost.

Event Deposit: \$1,000.00 - *We require a signed event agreement and a \$1,000.00 non-refundable deposit to secure a date. Your deposit will be applied to your final bill at full value.

Forms of Payment:

*We accept Cash, Bank Check, Credit Card - **Payment is Required at the End of your Event***

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. Dunn's At The Heights does not provide cards to denote your guests' names and menu choices.

Dunns at the Heights is not responsible for misplaced/lost items

****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.***

Plated Dinner Selections

Only available for parties of 75 or less.

****Host may choose up to 3 total Entree Options from the Main Menu Categories
(Chicken, Beef, Seafood)**

Beef Options

- 6oz Filet Mignon *in Marchand De Vin Sauce* \$44
- 12oz New York Strip *in Maître D' Butter Sauce* \$45
- 14oz Prime Rib *in Au Jus* \$46

Pork Options:

- 10oz Cider Brined Pork Chop *in Cider Reduction* \$35
- Pork Osso Bucco *a slow braised hind shank in Braising Liquid* \$46

Chicken Options:

- Chicken French *in Classic Lemon Sherry Sauce* \$29
- Chicken Marsala *in Mushroom Marsala Wine Sauce* \$29
- Chicken Champagne *in a Mushroom & Artichoke Champagne Sauce* \$32

Seafood & Vegetarian Options: *all seafood served with Rice Pilaf*

- Haddock *Christopher Ritz Cracker crusted in a Lemon Buerre Blanc Sauce* \$28
- Shrimp Scampi *White Wine Lemon, Garlic Butter* \$36
- Eggplant Parmesan *in Marinara Sauce on Linguine* \$25
- Citrus-Glazed Salmon Filet \$34

**Surf and Turf Package Available at Market price*

Please choose 1 from each Category

Salad Course

Garden Salad with choice of house dressing OR ranch on the side
Caesar Salad with House Made Dressing (salad is tossed)

Starch Course

Garlic Mashed
Oven Roasted Potato

Vegetable Course

Chef choice Vegetable

**Rolls and butter included*

**Coffee service included*

Buffet Options

25 Person Minimum

*All Buffets include assorted Rolls & Butter, Salad Service, Coffee and Tea Service.
Choice of Garden Salad with either Ranch OR Balsamic Dressing (served on the side)*

Please pick 2 Entrees from 1 Package

Vegetarian options available upon request

Bronze Package: \$40 (choose two)

- *Herb Roasted Chicken*
- *Chicken French*
- *Haddock Christopher*
- *Slow Roasted Brisket*
- *Citrus-Glazed Salmon*
- *Meatballs & Italian Sausage with Peppers & Onions in Marinara Sauce*

Silver Package: \$45 (choose two)

- *Chicken Marsala*
- *Chicken Florentine*
- *Baked Halibut with Fresh Herbs & Citrus Butter*
- *Bistro Steak Au Poivre (creamy peppercorn sauce with dijon)*
- *Pan Roasted Pork Loin Dijonnaise*

Gold Package: \$50 (choose two)

- *Chicken Champagne with Artichokes, Mushrooms and Champagne Sauce*
- *Sesame Crusted Ahi Tuna with Sweet Chili Thai Aioli*
- *Bowtie Pasta with Rock Shrimp Tossed with Sundried Tomatoes, Fresh Basil, Red Pepper Flake, Garlic Butter Sauce*
- *Balsamic Marinated Tenderloin Tips*

Starch Course - *Please choose One Starch and One Vegetable from below:*

- *Garlic Mashed Potatoes*
- *Oven Roasted Potatoes*
- *Buttered Noodles*
- *Chef Made Mac and Cheese*
- *Broccoli*
- *Mixed Seasonal Vegetables*
- *Glazed Carrots*

Hors d' Oeuvres

Hand passed or Plated and Staged

*All Hors d' Oeuvres are priced per piece

Minimum 25 pieces per item

- **Cheese/Cracker/Vegetable Display \$4.00 per person**
 - Fruit Display +\$1.00
 - Assorted Charcuterie Meats +\$2.50
- ***Bacon Wrapped Scallops \$4.00**
- ***Shrimp Cocktail \$4.00**
- ***Maryland Crab Cakes \$4.00**
- ***Asparagus Phyllo w/ Asiago Cheese \$3.50**
- ***Deviled Eggs (per 1 whole egg) \$2.50**
- ***Boneless Chicken Wings \$3.00**
- ***Beef Wellington \$4.00**
- ***Chicken Wings \$3.00**
- ***Coconut Shrimp \$4.00**
- ***Franks in Pastry \$3.00**
- ***Spinach Artichoke Phyllo \$3.00**
- ***Spanakopita Spinach & Cheese \$3.00**
- ***Sausage Stuffed Mushroom Caps \$3.50**
- ***Country Club Cheese Puffs \$2.00**
- ***Crab Stuffed Mushroom Caps \$4.00**
- ***Caprese Skewers \$3.00**
- ***Artichoke French \$3.50**
- ***Boneless Chicken Wings \$2.00**
- ***Mozzarella Sticks \$2.00**