



Dunns at The Heights  
7030 Bayview Drive, Sodus Point, NY 14555  
315-483-4767

# Weddings

# Dunns At The Heights Restaurant & Banquet Facility

[www.sodusbayheights.com](http://www.sodusbayheights.com)

*Thank you for considering Dunns 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 wedding ceremony, reception, bridal shower and rehearsal dinner for 50 to 200 guests. The banquet room overlooks Sodus Bay Heights Golf Course and scenic Sodus Bay.*

## General Information

### Fees & Services:

**Venue Fee: \$1,100.00**

#### Includes:

- Setup and Breakdown
- Linens, Glassware, Silverware
  - We provide white linen napkins and white linen tablecloths. Color napkins are available for a fee of \$4.00 each. These items need a minimum of 3 weeks' notice to be ordered.
- Custom Room Staging
- Complimentary white chair covers

**Ceremony Fee: \$750**

#### Includes:

- Rehearsal Practice
- Preparation of Ceremony Area
- White Ceremony Chairs
- Setup & Removal of Chairs

**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\* (\*includes 4% fee).*

**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, be creative and make card selections that fit your theme and décor.*

***Dunns at the Heights is not responsible for any lost or misplaced items.***

**Wedding Materials provided by Bride and Groom**

- Guest book and pen
- Place cards
- Cake knife and server
- Table numbers
- Card box
- Toasting flutes
- Flowers and centerpieces
- Cake topper
- Any additional items that you are providing

# Plated Dinner Selections

*Maximum allowed for Plated Dinner is 75 guests*

*\*Host may choose up to 3 total Entree Choices from the Main Menu Categories*

*(Chicken, Beef, Seafood)*

## Beef Options:

- 6 oz 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:

- 10-12oz Cider Brined Pork Chop \$35
- Pork Osso Bucco a slow braised hind shank \$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 Beurre Blanc Sauce* \$28
- 8 oz. Citrus-Glazed Salmon Filet \$34
- Eggplant Parmesan *in Marinara Sauce on Linguine* \$25
- Shrimp Scampi White wine lemon, garlic butter \$36

Surf & Turf Package - *Available upon request at Market Price.*

Please choose 1 from each Category

**Salad Course**

Garden Salad with choice of house dressing OR ranch dressing (on the side)

Caesar Salad with house made dressing (salad is tossed)

**Starch Course**

Garlic Mashed Potatoes

Oven Roasted Potatoes

**Vegetable Course**

Chef Choice Fresh Vegetable

\*Rolls and Butter and Coffee service include

# **Buffet Options**

All buffets include assorted rolls and butter, salad service, coffee and tea service

Garden Salad with balsamic OR ranch dressing (on the side)

\*Please choose 2 Entrees from 1 package (vegetarian options available upon request)

\*\*Please choose one starch and one vegetable from the starch/vegetable course

## **\*Bronze Package \$40**

Herb Roasted Chicken

Chicken French

Haddock Christopher

Slow Roasted Beef Brisket

Citrus Glazed Salmon

Meatballs and Italian Sausage with peppers and onions in marinara sauce

## **\*Silver Package \$45**

Chicken Marsala

Chicken Florentine

Baked Halibut with fresh herbs and butter

Bistro Steak Aupoive (creamy peppercorn sauce)

Pan Roasted Pork Loin Dijonaise

## **\*Gold Package \$50**

Chicken Champagne with artichokes, mushrooms and champagne sauce

Sesame Crusted Ahi Tuna with sweet chili Thai Aioli

Bow Tie Pasta with Rock Shrimp tossed with sundried tomatoes, basil, garlic butter sauce

Balsamic Marinated tenderloin tips

## **\*Medals Favorite Package \$52**

Grilled New York Strip Steak with crispy onions and herb butter

Chef made Mac and Cheese

Salt potatoes

Fresh Seasonal Vegetable

Tuscan Grilled Chicken with tomato basil relish

**\*\*Starch/Vegetable Course**

Garlic Mashed Potatoes

Oven Roasted Potatoes

Buttered Noodles

Chef made Mac and Cheese

Broccoli

Fresh Seasonal Vegetable

Glazed Carrots

# Hors d' Oeuvres

Hand passed or Displayed

\*All Hors d' Oeuvres are priced per piece.

Pricing requires a 25-guest minimum

Dunns at the Heights recommends:

3-4 passed/stationed hors d'oeuvres per person

- Cheese/Cracker/Vegetable \$4.00 per person
  - Add fresh fruit \$5.00 per person
  - Add Assorted Charcuterie Meats \$7.50 per person
- \*Bacon Wrapped Scallops \$4.00
- \*Shrimp Cocktail \$4.00
- \*Maryland Crab Cakes \$4.00
- \*Coconut Shrimp \$4.00
- \*Franks in Pastry \$3 00
- \*Spinach Artichoke Phyllo \$3.00
- \*Sausage Stuffed Mushroom Caps \$3.50
- \*Crab Stuffed Mushroom Caps \$4.00
- \*Caprese Skewers \$3.00
- \*Artichoke French \$3.50
- Deviled Eggs \$2.50 (per one whole egg)
- \*Boneless Chicken Wings \$2.00
- \*Chicken Wings \$3.00
- \*Beef Wellington \$4.00
- \*Country Club Cheese Puffs \$2.00

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