

Dunn's At
The Heights Restaurant
& Banquet Facility

Event Information

315-483-4767

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*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 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 \$4.00 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 \$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

FinalHeadCount:

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. Parties are left to their own to be creative and make card selections that fit their theme and décor.

ChairCovers:

Dunn's At 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.

LinenColors:

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

Please select up to three.

Beef Options:

- 8oz *Bistro Steak* in *Marchand De Vin* Sauce \$30
- 6oz *Filet Mignon* in *Marchand De Vin* Sauce \$39
- 12oz *New York Strip* in *Maitre D' Butter* Sauce \$37
- 14oz *Prime Rib* in *Au Jus* \$40



Pork Options:

- *Chef Claude's Roast Pork Loin* with *Tarragon Mustard* Sauce \$27
- 10oz *Cider Brined Pork Chop* in *Cider Reduction* \$30
- *Pork Osso Bucco* a slow braised hind shank in *Braising Liquid* \$45

Chicken Options:

- *Chicken French* in *Classic Lemon Sherry* Sauce \$27
- *Chicken Marsala* in *Mushroom Marsala Wine* Sauce \$27
- *Chicken Arugula Panko* Encrusted Cutlet & *Arugula* with *Citrus Vinaigrette* \$28
- *Chicken Champagne* in a *Mushroom & Artichoke Champagne* Sauce \$29

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

- *Haddock Christopher* Ritz Cracker crusted in a *Lemon Buerre Blanc* Sauce \$25
- 8oz *Citrus-Glazed Salmon Filet* \$32
- *Shrimp Scampi* Pasta in *White Wine, Lemon, Garlic* Butter \$34
- *Eggplant Parmesan* in *Marinara* Sauce on *Linguine* \$25
- *Grilled Portobello* *Couscous, Spinach, Blue Cheese Crumble & Balsomic* \$25

Surf & Turf Package:

- Available Upon Request at Market Price





Entrée Accompaniments

Select one of the following from each course included with your dinner package

Salad Course

Garden Salad

Caesar Salad with House Made Dressing

Starch Course

Garlic Mashed

Rice Pilaf

Oven Roasted Potato

Penne with Alfredo or Basil Pesto

Daphinois Potato +\$3



Vegetable Course

Seasoned Green Beans

Garlic Butter Broccoli

Honey Glazed Brussel Sprouts

Parmesan-Cauliflower Roast



All Dinners Include:

Rolls & Butter with Coffee and Tea Service

Buffet Options

Two Pre-Selected Entrées \$25 Per Person Minimum

All Buffets include assorted Rolls & Butter, Salad Service, Coffee and Tea Service.
Choice of Garden Salad with either Ranch or Balsamic Dressing
or Cesar Salad with House Made Dressing

Traditional Package: \$38 (choose two)

- Chicken Parmesan
- Chicken French
- Haddock Christopher
- Balsamic Marinated Tenderloin Tips
- Citrus-Glazed Salmon
- Meatballs & Italian Sausage with Peppers & Onions in Marinara Sauce

Formal Package: \$42 (choose two)

- Chicken Marsala
- Chicken Florentine
- Sole French
- Baked Halibut with Fresh Herbs & Citrus Butter
- Bistro Steak Chimichurri
- Pan Roasted Pork Loin Dijonnaise

Delux Package: \$48 (choose two)

- Chicken Champagne with Artichokes, Mushrooms and Champagne Sauce
- Sesame Crusted Ahi Tuna with Sweet Chili Thai Aioli
- Bowtie Pasta Tossed with Sundried Tomatoes, Fresh Basil, Red Pepper Flake, and Garlic Butter Sauce
- Braised Short Ribs

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

- Mashed Potatoes
- Rice Pilaf
- Oven Roasted Potatoes
- Baked Potato
- Green Beans
- Broccoli
- Mixed Seasonal Vegetables
- Glazed Carrots



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
Assorted Charcuterie Meats +\$2.00
- *Bacon Wrapped Scallops \$3.50
- *Shrimp Cocktail \$3.00
- *Maryland Crab Cakes \$3.50
- *Asparagus Phyllo with Asiago Cheese \$3.00
- *Chicken Cordon Bleu Bites \$4.00
- *Mashed Potato Caramelized Onion Phyllo \$2.50
- *Beef Wellington \$4.00
- *Brie Walnut Cranberry Phyllo \$4.00
- *Coconut Shrimp \$3.50
- *Franks in Pastry \$2.50
- *Spinach Artichoke Phyllo \$2.50
- *Spanakopita Spinach & Cheese \$2.50
- *Sausage Stuffed Mushroom Caps \$2.50
- *Raw Oysters on Half Shell \$3.50
- *Crab Stuffed Mushroom Caps \$3.50
- *Caprese Skewers \$3.00
- *Artichoke French \$3.00
- *Boneless Chicken Wings \$2.00
- *Mozzarella Sticks \$2.00
- *Chicken Wings \$2.00



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



Lunch Entrées

Plated - choose up to three

Available between the hours of Noon and 3 p.m.

- *Chicken Parmesan* with Linguine and Red Sauce \$21
- *Chicken French* in Classic Lemon Sherry Sauce \$22
- *Chicken Piccata* in a Lemon Caper Beurre Blanc Sauce \$22
- *Chicken Marsala* in a Mushroom Marsala Wine Sauce \$23
- *Chicken Arugula* Breaded Cutlet with Arugula Greens & a Citrus Lemon Vinaigrette \$23
- *6oz Stockyard Sirloin* Grilled Black Angus Reserve \$25
- *Sirloin Steak* in Maître D' Butter Sauce \$25
- *Roast Pork Loin* with Traditional Bread Stuffing in a Dijon Mustard Sauce \$23
- *Haddock Christopher* Ritz Cracker crusted in a Lemon Buerre Blanc Sauce \$20
- *Atlantic Salmon Filet* brined and grilled with Apple Slaw in a Cider Sauce \$23
- *Manisha Salad* Greens tossed with Chick Peas, Brown Rice, Kalamata Olives, Marinated Tofu, Vegetables, Sprouts in a Lemon Sesame Vinaigrette \$18

Chef's choice of Starch and Vegetable

Served with Rolls and Butter, Coffee and Tea Service Included

Lunch Buffet Available Upon Request

Please Inquire

Bar Options & Pricing

Open Bar Pricing	Call Brands	Premium	Beer, Wine, Soda
1 Hour	\$18.00	\$20.00	\$13.00
2 Hours	\$24.00	\$28.00	\$18.00
3 Hours	\$28.00	\$32.00	\$22.00
4 Hours	\$32.00	\$36.00	\$25.00
Add'l Hours	\$5.00/Hour	\$6.00/Hour	\$4.00/Hour

Hosted Bar	House	Call	Premium
Cocktails	\$6.00	\$8.00	\$9.00
Domestic Beer	\$5.00	\$5.00	\$5.00
Import Beer	\$6.00	\$6.00	\$6.00
Wine	\$7.00	\$9.00 +	\$11.00 +
Soda	\$2.00	\$2.00	\$2.00

Cash Bar	House	Call	Premium
Cocktails	\$6.00	\$8.00	\$9.00
Domestic Beer	\$5.00	\$5.00	\$5.00
Import Beer	\$6.00	\$6.00	\$6.00
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.

Bourbons

Available Upon Request

Champagne

Market Price

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