WOODCLIFF
HOTEL & SPA

Holiday Menus

HOLIDAY DECOR

CANDLELIT CENTERPIECES

EXCLUSIVE GUEST ROOM RATES

SUITE AND SPA PRIORITY

COMPLIMENTARY PARKING

Executive Chef
Matthew Laurence

Executive Sous Chef
Sean Driscoll

Pastry Chef
Rodney Arnold

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Wintertime Classic

Hand-Passed Appetizers

1 hour service, 1 each per person

BACON & CHEDDAR MEATBALLS
brown sugar glaze

STUFFED MUSHROOMS
herb cheese, parmesan, breadcrumbs

Dinner Buffet

30 person minimum

SERVED SALAD
mixed greens, cucumbers, carrots, tomatoes, house dressing
Warm Rolls & Butter

BUFFET TO INCLUDE

FARRO SALAD
grilled vegetables, herb vinaigrette, arugala

SEASONAL VEGETABLE
green beans and butternut squash

PENNE A LA VODKA

WHIPPED POTATOES

ROASTED TURKEY
cranberry relish, herb gravy

BRAISED BEEF SHORT RIB

Dessert Bar

WARM APPLE CRISP
whipped cream

ASSORTED HOLIDAY CONFECTIONS

GOURMET COFFEE STATION
Coffee, Decaffeinated Coffee, Assorted Hot Tea, Lemon Wedges, Honey, Flavored Syrups, Cinnamon Sticks, hot cocoa, whipped cream

$68 per person

A Service Charge in the amount of 23% will be added to the bill. The Service Charge is in lieu of gratuities and is utilized to ensure that employees who provide service at the event are appropriately compensated. The Service Charge is not a gratuity or tip, and will not be distributed to the employees who provide service at the event. Rather, the Service Charge is retained by the Hotel and is used to offset the higher wages provided by the Hotel to the employees in lieu of requiring them to rely on gratuities for their compensation, to provide greater financial stability to event workers, and to ensure excellent service at all events. NYS law states that the Service Charge is subject to sales tax.

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Seasonal Served

Hand-Passed Appetizers

1 hour service, 1 each per person

BEEF SHORT RIB CROSTINI
horseradish, pickled red onions

COCONUT SHRIMP

Served Dinner

25 person minimum

SERVED SALAD
mixed greens, cucumbers, carrots, tomatoes, house dressing
Warm Rolls & Butter

ENTREES
select four

BEEF TENDERLOIN
filet mignon, red wine demi glaze

HERB CRUSTED COD
garlic butter, lemon

PRIME PORK CHOP
whiskey glaze

MEDITERRANEAN RISOTTO
artichoke hearts, tomatoes, toasted pine nuts, crispy tofu

CHICKEN FLORENTINE
boneless breast, spinach, parmesan

Dessert Bar

SPICED APPLE STREUSAL CAKE

FLOURLESS CHOCOLATE FUDGE CAKE

CHEESECAKE BITES

GOURMET COFFEE STATION
Coffee, Decaffeinated Coffee, Assorted Hot Tea, Lemon Wedges, Honey, Flavored Syrups, Cinnamon Sticks, Hot Cocoa, Whipped Cream

$89 per person

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Holiday Luncheon

Luncheon Buffet

30 person minimum

WARM GARLIC KNOTS

CAESAR SALAD
shaved parmesan, caesar dressing

MIXED GREEN SALAD
tomaotes, cucumbers, carrots, radish, house dressing

SALAD ENHANCEMENTS
Grilled Chicken
Garlic-Parmesan Croutons

WHIPPED POTATOES

VEGETABLE LASAGNA
white sauce, spinach, peppers, carrots, mozzarella, parmesan

GRILLED FLANK STEAK

Dessert & Beverage Bar

WARM APPLE CRISP
whipped cream

COFFEE
Coffee, Decaffeinated Coffee, Assorted Hot Tea Station

HOT APPLE CIDER

HOLIDAY PUNCH
non alcoholic

$49 per person

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Happy Holiday Happy Hour

Displayed Appetizers

2 hours service, 20 person minimum, 40 person maximum, available 1:30pm - 6:30pm Monday - Thursday

ARTISANAL CHEESE DISPLAY
local and imported cheese, baguettes, fresh and dried fruit, spiced nuts, assorted crackers

SOFT PRETZEL DISPLAY
warm soft pretzels, sea salt, cheddar ale sauce, honey dijon mustard

Hand-Passed Appetizers

1 hour service

BUFFALO CHICKEN MEATBALLS
blue cheese

BACON WRAPPED SCALLOPS
NY maple syrup

FRIED ARTICHOKE HEARTS
basil garlic aioli

Beverage

Select One

1 DRINK PER PERSON
Beer, Wine, House Cocktail

DIRTY SODA BAR
N/A soda bar featuring display of creamers, syrups and garnishes
2 hours service

$38 per person

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Event Enhancements

ARTISANAL CHEESE
local and imported cheese, baguettes, fresh and dried fruit, spiced nuts, assorted crackers 14

VEGETABLE
vegetable crudite, grilled asparagus, roasted mushroom, marinated olives, oven-roasted tomatoes, pickled vegetables, lemon garlic hummus, spinach herb dip 13

ANTIPASTO
salami, pepperoni, capicola, prosciutto, provolone, marinated fresh mozzarella, olives, roasted red peppers, artichoke hearts, grilled focaccia bread 17

SHRIMP COCKTAIL
horseradish cocktail sauce, lemon, herbs 475 per 100 pieces

OYSTERS ON THE HALF SHELL
cocktail sauce, shallot mignonette, hot sauce, lemon market price

SLICED FRUIT
pineapple, melon, berries, red grapes 9

WARM SPINACH & ARTICHOKE DIP
baked pita chips, baguette 7

MARYLAND STYLE CRAB DIP
baked pita chips, baguette 14

COOKIE PLATTER
italian cookie: pistachio, lemon maraschino, strawberry, blueberry, chocolate dipped vanilla raspberry, italian flag cookies,

or cannoli: chocolate drizzled. chocolate dipped chocolate chip cookies 600
350 pieces

PASTRIES BY THE DOZEN
Raspberry Lemon Meringue Tartlets, Chocolate Eclairs, Fudge Brownie Bites, Cheesecake Bites, Fruit Tartlets, Ricotta Cheese Cannolis, Vanilla Cream Puffs, Chocolate Drizzled Strawberries **28**

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Beverage Arrangements

Premium Open Bar

1 HOUR
19

2 HOURS
27

3 HOURS
34

4 HOURS
41

*HOST BAR ON CONSUMPTION
Cocktails: Premium 9, Top Shelf 11

Martinis/Manhattans: Premium 11, Top Shelf 13

Woodcliff Select Wines: Premium 10, Top Shelf 13

Beers: 6

Seltzers: 8

Non Alcoholic Beer, Sodas, Juice: 4 HOST PAYS FOR EACH BEVERAGE ORDERED

*CASH BAR
Cocktails: Premium 10, Top Shelf 12

Martinis/Manhattans: Premium 12, Top Shelf 14

Woodcliff Select Wines: Premium 11, Top Shelf 14

Beers: 6

Seltzers: 8

Non Alcoholic Beer, Sodas, Juice: 4 GUESTS PAY OWN BEVERAGES

Premium Beer, Wine, Soda Bar

1 HOUR
17

2 HOURS
21

3 HOURS
25

4 HOURS
28

*FOR CASH & HOST BARS A $100 CHARGE FOR EACH BARTENDER PER HOUR IS APPLIED.
IF $1,000 IN SALES IS ACHIEVED PER HOUR, THE BARTENDER FEE WILL BE WAIVED.

WINE WITH DINNER
Additional options available with our sommelier. 9

UPGRADE TO TOP SHELF SELECTIONS
15

BEVERAGE SERVICE
Assorted served sodas and Choice of : Lemonade or Iced Tea served tableside during your meal function 4

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