Bully Hill Vineyards

2014 Group Events Packet

Bully Hill Vineyards • 8843 Greyton H. Taylor Memorial Drive • Hammondsport • New York 14840
(607) 868-3610 • info@bullyhill.com
Dear Sir or Madam,

Thank you for your consideration in our facilities. Enclosed you will find all of the information regarding our policies for our banquet hall. Our menu choices and prices are also enclosed. Our staff and services are exceptional and will make your occasion a unique enjoyable experience.

Our reception area is one of the most charming facilities in the Finger Lakes. Original watercolors and oil paintings adorn the walls and a rustic yet elegant feel pervades the room. Just off the back of the reception area is a large patio that opens up into our meticulously landscaped courtyard, providing plenty of space and privacy for your event.

If you have any questions or would like to tour our facilities please feel free to call 607-868-3610.

Sincerely,

Event Coordinator
Bully Hill Vineyards, Inc.
2014 Policies & Pricing

SPECIFIC ROOM CHARGES PER EVENT

- Rehearsal/Group Dinner: $300
- Meeting/Conference: $100
- Wedding Reception: $1,500

ROOM RENTAL FEE

To confirm the date and time you have selected, a full payment of the Room Fee and a signed Facility use agreement is required. No date will be confirmed until payment is received. Room fees for weddings are non-refundable if events are cancelled within ten months of the confirmed date, and Rehearsals are non-refundable if cancelled within 2 months of confirmed date. Once you have a confirmed number of attending guests, you will then be asked for a payment of the total food costs. Other charges such as wine, beer, etc. is due upon conclusion of the event.

GUARANTEES & OTHER REQUIREMENTS

Bully Hill requires that you make your menu selection and guest count guarantee at least 30 days prior to your event. At this time you will be charged for the guaranteed number. 8% sales tax will be added to final bill, (room rental fee is payed ahead to guarantee date).

FOOD & BEVERAGE SERVICES

Please use the enclosed brochure to make your wine selections. Wines are charged by the bottle, as opened. Beer selections are also available, please call for options. Please note, Bully Hill does not stock liquor. In accordance with New York State regulations, no food or beverage may be brought on the premises for use and/or consumption by a patron or attendee. We do allow a wedding cake to be brought in by a certified bakery (with proof of product liability insurance). A $3.00 slicing fee will be added to your final bill.

POLICIES & REGULATIONS

Bully Hill Vineyards, Inc. will allow the use of our facilities for up to six hours, (not to exceed 10:00pm). Any decorations brought in for your event need to be removed at conclusion of event, unless prior arrangements are made. Maximum occupancy for our facility is limited to a hundred people for seated dinners.
Bully Hill Buffet Menu Selections

All options include three hour hosted bar with Bully Hill wine selections, draft beer, NY cheese selection, seasonal veggie platter, and smoked chicken wings with blue cheese dredge.

Buffet Dinner Options

All options include family style green salad and BHV bread with butter

Option One - $85/person
Select Two

Carved Smoked Beef Brisket • Dry Rub Smoked Chicken • Pulled Pork

Option Two - $95/person
Select Two

Carved Smoked Beef Brisket • Pork Loin • Roasted Turkey Breast

Option Three - $105/person
Select Two

Carved Beef Serloin and Turkey Breast • Herb Baked Salmon Filet

Side Options
Select Two

Au Gratin Potatoes • BBQ Baked Beans • Old Fashion Mac & Cheese • Tortellini with Squash and Basil • Tomato Cucumber and Sweet Pepper Salad

House Made Dessert Selections
Select One

House Made New York Style Cheese Cake • Seasonal Fruit Crumble • Double Chocolate Mousse • Pineapple Carrot Cake with Cream Cheese Frosting
Bully Hill Plated Event Menu
$85 per guest (including food & wine)

3 hour hosted bar, hors dœuvres and Bully Hill wine selection and draft beer selection

Hors dœuvres course includes seasonal vegetable platter with house made ranch dip and assorted New York cheese and cracker sampler.

Additional hors doeuvres available

First Course
Select One

Classic Caesar Salad with Parmesan Croutons • Mixed Leaf Lettuce with Balsamic Vinaigrette

Includes Fresh Baked Bread and Whipped Butter

Entrée Selections
Select Two, not including vegetarian selection

Grilled NY Strip Steak, St. Croix Mushroom Sauce
Herb Stuffed Chicken, Seyval Blanc Chive Sauce
Dijon Crusted Pork Tenderloin, Meat Market Red Sauce
Pan Seared North Atlantic Salmon Filet, Chardonnay Elise Herb Sauce

Vegetarian Dinner Option

All entrées include Chefs accompaniments of a starch and seasonal vegetable

House Made Dessert Selections
Select One

House Made New York Style Vanilla Cheesecake
Pineapple Carrot Cake with Cream Cheese Frosting • Double Chocolate Mousse
Buttercream Frosted White Wedding Cup Cakes
2014 Bully Hill Group Luncheon Menu
$17 Per Person, Does not include tip

Menu Selections Include Iced Tea or Lemonade
All Entrées are Served with a cup of homemade soup

You May Select a Maximum of 3 Different Entrées for Your Group Luncheon
Ask about our homemade desserts

(Name Cards with Choice of Entrée are Required)

Angus Cheese Burger

100% Black Angus burger, char broiled topped with American cheese

Chicken Breast Sandwich

Marinated chicken, grilled served on fresh baked bun with lettuce and tomato

Turkey Sandwich

House roasted thinly sliced served on multi-grain bread with tomato, onion and lettuce with cranberry mayo

Pulled Pork Sandwich

Smoked on site, hand pulled served on fresh baked bun with spicy South Carolina BBQ sauce

Vegetable Burger

Pan seared topped with sautéed spinach, portabella mushroom and provolone cheese on garlic toasted bun with roasted red pepper mayo

Bully Hill Salad

Fresh greens tossed with diced apples, carrots, dried cranberries, and Sweet Walter Rosé vinaigrette, topped with grilled chicken breast
Bully Hill Entrée Selections

(Color Coded Name Cards with Choice of Entrée are Required)
Includes Coffee and Hot Tea
You May Select a Maximum of 2 Different Entrées Not Including a Vegetarian Dish
All Entrées are Accompanied with Starch, Seasonal Vegetables, House Salad and Bully Hill Bakery Selections

Grilled NY Strip Steak, St. Croix Mushroom Sauce

$40

Herb Stuffed Chicken Breast, Seyval Blanc Chive Sauce

$40

Dijon Crusted Pork Tenderloin, Meat Market Red Sauce

$40

Pan Seared North Atlantic Salmon Filet, Chardonnay Elise Herb Sauce

$40

Vegetarian Dinner Option

$40

Additional hors Dèoeuvres and Desserts are available.
Buffet Service Hors Dœuvres Selection
25 person minimum

Seasonal Fresh Vegetables with Bleu Cheese and Ranch Dips $4.50/person
Antipasto Selection with Marinated Grilled Veggies, Assorted Cheeses, Olives, Sliced Meats and Breads $7.50/person
Sliced Seasonal Fresh Fruits, Berries and Grapes with Lemon Honey Yogurt $5.25/person
Warm Spinach and Artichoke Dip with Grilled Baugette and Pita Wedges $4.75/person
New York State Cheese Sampler with Grapes and Assorted Breads and Crackers $7.00/person
Chick Pea Hummus, Baba Ganoush and Olives with Pita Wedges $6.00/person

Passed Hors Dœuvres Selection
100 pieces $175  1 dozen $25

Caprese Bruchetta - Tomato, Mozzarella and Basil · Cheese Truffles - Sharp Cheddar, Shallot and Walnuts
Chilled Shrimp - with Spicy Mustard and Cocktail Sauces
Bacon Wrapped Scallops
Pulled Pork and Cheddar Sliders
Crab or Mushroom Stuffed Mushroom Caps
Dessert Selection
$6/person

House Made New York Style Vanilla Cheesecake, Sweet Walter Rosé Raspberry Sauce

Fresh Baked Pineapple Carrot Cake with Cream Cheese Frosting, Ravat Melba Sauce

Buttercream Frosted White Wedding Cup Cakes

Double Chocolate Mousse, Sweet Walter Red Strawberries

Bully Hill Wine List

White Wines
Chardonnay Elise
Pinot Grigio
New York State Riesling
“Bass” Riesling
Seyval Blanc
Seasons
Fish Market White
Growers Riesling
Goat White
Spring White Niagara
Aurore
Growers White
Traminette
Ravat 51
Sweet Walter White
Sweet Walter Chardonnay
Late Harvest Vidal Blanc

Red Wines
Estate Red
St. Croix
Pinot Noir
Merlot
Cabernet Franc
Foch
Space Shuttle Red
Bulldog Baco Noir
Meat Market Red
Fusion
Special Reserve
Love My Goat
Growers Red
Banty Red
Sweet Walter Red

Rose Wines
LeGoat Blush
Felicity
Growers Blush
Sweet Walter Rosé

All wines listed above can be sampled in our Visitor Center.

Beer List

Bottled Beer
Ask About Availability

Draft Beer
Ask About Availability

$6/person
THE PERFECT PARTY FAVOR FOR ANY EVENT!
For questions contact Darrell at darrell@bullyhill.com or (607) 868-3610 x 222

If submitting artwork please provide .eps or .jpeg formats. Label size 2” x 2.5”
24 bottles per case