



BELHURST



Castle

2017

Wedding | Banquet
Event Menu

Contact Carmen Brennan-Bain

Events Coordinator

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Belhurst Castle

4069 West Lake Road | P.O. Box 609

Geneva, NY 14456

315-781-0201 | belhurst.com

GENERAL INFORMATION

Thank you for considering Belhurst Castle and Winery for your upcoming event. Belhurst offers a variety of options and a staff with the expertise to provide you with an enjoyable and successful experience. The following guidelines and procedures will ensure that you are completely satisfied.

Payment Policy

PLEASE NOTE: A \$9,000 minimum guarantee (before taxes and service charges) is required for the ballrooms on Saturday events, May through October, and a minimum of \$7,000 for Fridays and \$4,000 for Sunday events, May through October. A \$1,000 minimum guarantee applies to all weekdays, Monday through Thursday.

Menus

Menu prices are guaranteed 30 days prior to your event.

We must have a tentative count two weeks prior to your event. A final guarantee is required one week in advance of the event. You will be charged for the figure quoted in this guarantee. Belhurst hosts two ballroom events per day, up to 6 hours each.

We require an \$800 non-refundable deposit to secure your date as a definite. This can be paid by cash, cashier's check, money order, VISA, Mastercard or American Express (additional 2% for credit cards).

Menu selections and other details must be finalized a minimum of four months prior to your event date. A non-refundable deposit of \$1,000 is due at that time, paid by **CASH, CASHIER'S CHECK** or **MONEY ORDER ONLY**.

One month prior to your event, a deposit of 50% of the remaining balance is due, paid by **CASH, CASHIER'S CHECK** or **MONEY ORDER ONLY**.

Belhurst requires full payment for the entire bill prior to the event. Final payment of remaining balance is required 72 hours prior to the function date, based on the guaranteed number of guests, paid by **CASH, CASHIER'S CHECK** or **MONEY ORDER ONLY**.

Security

Belhurst will not assume responsibility for any personal items prior to, during, or following your event. Special arrangements can be made through the banquet office, if it is necessary to leave any items.

Beverage Service

We offer a complete selection of beverages to complement your function. Please note that alcoholic beverage sales are regulated by the State of New York. Belhurst, as a licensee, is responsible for administration of these regulations. It is a policy that no liquor, beer, or wine may be brought into the facility from outside sources. It is New York State law that no person under the age of 21 be served or consume or have possession of any alcoholic beverages. Proper identification is **REQUIRED** for all.

Decorations

Belhurst will not permit any tape, staples, nails or any other substances used to affix items to the walls or ceiling. Throwing rice, small rose petals or confetti on the premises will incur a minimum of \$300 cleaning charge.

Service Charge & Sales Tax

There is a 20% service charge on the food and beverage total. New York State sales tax of 7.5% is charged on food, beverage, room rental and special services total.

Outside Food

Any food products not prepared by Belhurst, must be prepared by a NYS licensed food service provider, accompanied by a receipt from the supplier, along with proof that the supplier is from a NYS inspected facility. Any and all such products are then subject to a \$100 set up/plate charge.

SERVICES AND AMENITIES

The prestigious Belhurst Castle and Winery, with its gracious grounds overlooking Seneca Lake, offers the following to make your event a most memorable occasion for you and your guests.

Room Set – Up at NO Charge

Off-white tablecloth with a white damask overlay and off-white napkins
Full china/silverware/glassware table setting
Easel

Special Services

Cake-Cutting..... \$1.00 p./p.

Baked Goods are NOT the responsibility of Belhurst. Early drop off, of any and all baked goods are NOT allowed other than regular scheduled times on the day of the event. An additional service charge of at least \$100 will be added to ANY and ALL set up by Belhurst staff of such items.

Late occupancy of room with permission ~ 1 hr. maximum.....\$350
(One hour maximum; Bar will be closed at the end of original contracted end time)

Chair Cover Set-Up (Guest provides rental of such)..... 2.00 p./chair

On-Site Ceremony

Ceremony on Lawn \$700
Ceremony within reserved Ballroom.....\$700
Beverage and Hors D’oeuvres Service on Lawn\$300
Outside Ceremony Chairs..... \$2.50 p./p.
Aisle Runner..... \$60

**At Belhurst, we understand the importance of your event.
Our staff is ready to serve your every need and answer any questions you may have.**

Breakfast

Continental Buffet.....\$12 per guest

Display of assorted Danish, mini muffins and breakfast pastries, assorted bagels with cream cheese, butter and preserves, assorted whole fresh fruit, coffee, tea and bottled water.

Lakeview Breakfast\$15 per guest

Build your own breakfast buffet or have it served for an additional \$2 per guest. Includes assorted juices, coffee, tea, bagels with cream cheese, butter and preserves and seasonal fruit salad.

Please choose one item from each category:

Eggs
 scrambled
 frittata (potatoes, arugula, mushrooms, shallots, tomatoes)
 Benedict
 Additional charge of \$1.50 per guest
 Chef attended omelet station
 Additional charge of \$4 per guest plus a \$50 chef attended fee per chef, per hour for a minimum of 1 hour

Meat
 bacon
 ham
 pork sausage
 corned beef hash
 turkey sausage or turkey bacon
 Additional charge of \$1.50 per guest

Starch
 thyme scented hash
 browns
 seasoned home fries
 potatoes O'brien
 latke
 chive and NYS cheddar
 cheese grits

Breads
 vanilla and cinnamon
 French toast
 Belgian waffles with whipped cream and mixed berry compote
 pancakes with NYS maple syrup
 fruit stuffed crepes
 croissants with orange honey and assorted flavored butters

Additional Breakfast Enhancements:

- Smoked salmon display \$5 per guest
- Fresh seasonal fruit display \$3 per guest
- Breakfast pastry display \$3 per guest
 - Parfait station \$4 per guest
- Assorted yogurts \$2 per guest

Breaks

Morning \$9 per guest

Please choose 2 items from the following.

Assorted mini muffins and Danish
 Stuffed croissants
 Seasonal fruit display
 Greek yogurt with fresh berries and granola
 Assorted fresh fruit smoothie shooters
 Bagels with cream cheese, butter and preserves

Afternoon \$9 per guest

Please choose 2 items from the following.

Assorted fresh baked cookies and brownies
 Vegetable crudités with dip
 Imported and domestic cheese display with crackers
 Assorted dips with toasted pita points
 Assorted roasted nuts

Brunch

Available Saturday or Sunday 10 a.m. to 1:45 p.m.

\$22 per guest Buffet style with served juices, coffee and teas. Items can include but are not limited to:

Fluffy scrambled eggs
 Breakfast sausage and applewood smoked bacon
 Seasoned home fries
 Quiche du Jour
 Smoked salmon display

Displays of cheese, fruit and crudités
 Assorted bagels and breads with cream cheese, butter and preserves
 Belgian waffles with warm syrup and cream

Tossed house salad with dressings
 Traditional Caesar salad
 Fresh fruit salad
 Two chef created gourmet hot entrees

Chef attended omelet station
 Carved herb roasted top round of beef with accoutrements
 Assorted Desserts

Lunch

* Available Monday - Thursday 11 am until 2 p.m. *

Served Lunch.....\$15 per guest

All selections are served with your choice of sweet onion kettle chips or balsamic dressed field greens and chef's choice of dessert. French fries or onion petals may be substituted for an additional charge of \$2 per guest. A course of served soup du jour may be added for an additional charge of \$3 per guest. Please choose 3 items from the following:

Caesar salad with grilled chicken

Substitute grilled salmon for an additional \$4

Castle chop salad

Turkey burger on toasted Ciabatta with cranberry mayo, melted Brie and arugula

Slow roasted beef on weck with herbed jus

Corned beef Reuben on marble rye

Turkey or smoked ham club on toasted wheat

Mediterranean tuna salad in spinach wrap

Artichoke and spinach stuffed Portobello

“burger” with basil mayo

Chicken Veronique and bib lettuce on croissant bun

Buffet Lunch.....\$18 per guest

All lunch buffets include served soup du jour, dinner rolls and butter, chef's choice of dessert, coffee and tea service. Please choose 2 items from each of the following categories.

Salads:

Tossed house with choice of dressing

Traditional Caesar

Fresh fruit salad

Grecian rotini salad with olives and feta

Mustard based coleslaw

Loaded potato salad

Orecchiette with peas, seafood and lemon-dill vinaigrette

Entrees:

Mediterranean roasted bone in chicken

Panko breaded chicken parmigiana

Grilled chicken cordon bleu

Beef and mushroom meatloaf with thyme-madeira glaze

Philly steak roulades with Ithaca Apricot Wheat

Ale and cheddar sauce

Braised pork cacciatore

Umami Roasted Pork Loin with Plum barbecue

Baked Atlantic salmon (choice of sweet thai-chili glaze or lemon-caper Beurre blanc)

Vietnamese swai bruschetta

Orecchiette with broccoli and seafood alfredo

Sides:

NYS cheddar and chive whipped potatoes

Herb roasted red bliss potatoes

Honey and brown sugar roasted sweet potatoes

Vegetable rice pilaf

Penne pasta (choice of marinara, olive oil and garlic, vodka blush sauce, or creamy parmesan)

Roasted seasonal vegetable medley

Sautéed peas, pearl onions and mushrooms

Roasted Brussels sprouts with pancetta and fennel

Broccoli and red pepper medley

HOST/CONSUMPTION BAR

(Based on availability. Subject to change without notice.)

\$6.50	\$7.00	\$8.00	\$9.00	\$10.00	\$11.00
Black Velvet Canadian Club Caribaya Rum (WELL) Jim Beam (WELL) Malibu New Amster Gin (WELL) Rancho Tequila (WELL) Seagrams 7 (WELL) Sobieski Vodka (WELL)	Absolute 80 Absolute Citron Absolute Kurant Bacardi White Captain Morgans Rum Gozio Amaretto Jack Daniels Southern Comfort Seagrams VO Stoli Orange Stoli Raspberry Stoli Vanilla	Baileys Beefeater Grey Goose Kahlua Jameson Stolichanaya 80 Tanqueray Tito's Vodka Sambuca Black Sambuca Romana	Dewars White Label Drambuie Frangelico Hendricks gin J.Walker RED Cointreau Makers Mark Crown Royal Grand Marnier	Glenlivet 12yr	Glenfiddich 12yr
Martini (WELL) -\$9.00 Manhattan (WELL) -\$9.00 Rocks -\$8.00	Martini -\$10.00 Manhattan -\$10.00 Rocks -\$9.00	Martini -\$11.00 Manhattan -\$11.00 Rocks -\$10.00	Martini -\$13.00 Manhattan -\$13.00 Rocks -\$12.00	Rocks-\$14.00	Rocks -\$15.00

ALL WINE -\$7.00

DOMESTIC BEER -\$4.50

(Bud Light, Labatt Blue N/A, Labatt Blue, Labatt Blue Light, Coors)

ALL OTHER BEER -\$6.00

OPEN BAR	price/person
1 hr	\$19.00
2 hrs	\$25.50
3 hrs	\$32.50

Champagne/Wine Toasts \$4.50 p/p

One champagne (or N/A champagne toast) for all guests over the age of 21 is included.

Non-Alcohol Receptions \$5.50 p/p

Corkage Fee \$10.00/btl

***** All Special Orders will be charged a stocking fee of \$100,
in addition to the cost of the product.**

Hors d'oeuvre Selections

All hors d'oeuvre selections are served with appropriate accoutrements

Hand Passed:.....	Per 100pc	Per 50pc
Sausage Stuffed Mushrooms.....	\$220.....	\$115
Seafood Stuffed Mushrooms	\$225.....	\$120
Artichoke and Spinach Stuffed Mushrooms	\$205.....	\$110
Asparagus and Asiago in Phyllo.....	\$260.....	\$135
Falafel Canapé with Mint Yogurt.....	\$220.....	\$115
Hawaiian Beef and Chicken Kabob.....	\$230.....	\$120
Riesling Pear and Cheddar En Croute	\$225.....	\$120
Smoked Salmon and Cucumber Roulade.....	\$230.....	\$120
Pistachio Crusted Ahi and Grilled Pineapple Canapé.....	\$250.....	\$130
Mini Crab Cakes with Dill Remoulade.....	\$240.....	\$125
Pulled Pork and Pickled Cabbage Phyllo Cup	\$230.....	\$120
Spanakopita	\$200.....	\$105
Mini Beef Wellington	\$285.....	\$150
Parmesan Artichoke Hearts	\$300.....	\$155
Fried Mac 'n Cheese Bites	\$200.....	\$105
Mini Vegetable Egg Roll.....	\$220.....	\$115
Wasabi Seafood Bite.....	\$250.....	\$130
Assorted Mini Quiche	\$230.....	\$120
Roast Duck & Marmalade Canapé.....	\$230.....	\$120
Tortellini Caprese Skewers	\$225.....	\$120
Shrimp Cocktail (Court Poached).....	\$250.....	\$130
Wonton Crusted Shrimp.....	\$270.....	\$140
Prosecco Marinated Fruit Skewer	\$240.....	\$125
Bacon Wrapped Scallop	\$280.....	\$145
Ancho-Citrus Roasted Lamb Lolli	\$350.....	\$180
Assorted Mini Pizza Rounds	\$225.....	\$120
Beef Tenderloin and Horseradish Crostini	\$250.....	\$130
Miso-Honey Glazed Meatballs.....	\$230.....	\$120
Sweet Thai Chili and Plum Glazed Duck Wings.....	\$250.....	\$130

Specialty Displays:

Antipasto \$5 per guest (minimum of 25)
Marinated grilled vegetables, olives, fresh buffalo bocconcini, marinated mushroom salad with garlic and herb toasted crostini

Brie en Croute \$150 per each wheel (serves approximately 50-75)
Baked brioche wrapped Brie with cranberries and marmalade served with herb toasted crostini

Vegetable Crudités with Dip
 \$4 per guest for parties under 20
 \$75 Serves 25 • \$145 Serves 50 • \$175 • Serves 100

Sliced Seasonal Fruit Display
 \$4 per guest for parties under 20
 \$75 Serves 25 • \$145 Serves 50 • \$175 Serves 100

Assorted Domestic and International Cheeses with Crackers

\$5 per guest for parties under 20
 \$85 Serves 25 • \$165 Serves 50 • \$320 Served 100

Charcuterie \$6 per guest (minimum of 30)
Prosciutto, hard salami, capicola, olives, Manchego cheese, smoked Gouda, and herb toasted crostini

Spinach-Artichoke Dip
Warm dip of artichokes, spinach and smoked Gouda served with toasted pita points. Add blue crab for \$2 per guest \$80 Serves 25 • \$155 Serves 50 • \$300 Serves 100

Specialty Late Night Displays:

French Fry Station
 \$5 per guest
Crisp French fries served with ketchup, mustard, avocado ranch, NYS cheese dip and spicy buffalo dipping sauces

Castle Wing Station
 \$60 per 50pc
Tender, fried chicken drumettes and wings tossed in your choice of sauces and served with celery, carrots and blue cheese. Dipping sauce: Traditional Buffalo, Barbecue, Garlic, chive and Parmesan, Sweet Thai-chili and plum, Honey Mustard

Pizza Station
Fresh baked pizza cut, displayed and served hot.
Cheese \$30 whole \$20 half
Blend of NYS cheddar, shredded whole milk mozzarella, Asiago and aged Parmesan with choice of red or white sauce

Meatlover \$50 whole \$30 half
Pepperoni, ham, bacon, seasoned ground beef tenderloin and sausage with red sauce and shredded whole milk mozzarella

Pepperoni \$40 whole \$20 half
Pepperoni with red sauce and shredded whole milk mozzarella

Veggie \$40 whole \$20 half
Artichokes, broccoli, peppers, mushrooms, onions and fresh tomatoes with white sauce and shredded whole milk mozzarella

Buffalo Chicken \$45 whole \$25 half
Crispy fried chicken bits tossed in buffalo sauce with shredded NYS cheddar, shredded whole milk mozzarella and crumbled Gorgonzola with a blue cheese white sauce

Dinner

Served Dinner

First Course Enhancements: (Choice of one item)

Italian Wedding Soup	\$4 per guest
Loaded Potato Chowder.....	\$3 per guest
Roasted Tomato Bisque with Chevre Crostini...	\$4 per guest
Sweet Corn Soup with Lobster	\$6 per guest
Roasted Chicken and Barley.....	\$5 per guest
Three Cheese Tortellini with Roasted Tomato-Vodka Coulis	\$3 per guest
Crab Cake with Sweet Cucumber Slaw and Dill Remoulade.....	\$6 per guest
Wild Game Chili with Avocado	
Crème Fraîche	\$6 per guest
Raw Oysters on the Half Shell	Market Price

Second Course Enhancements: (Choice of one item)

Caesar Wedge Salad	\$4 per guest
Wedge of crisp romaine with grape tomatoes, shaved Parmesan, garlic crostini and creamy Caesar dressing.	

Strawberry-Spinach Salad.....	\$4 per guest
Blend of arugula and spinach topped with candied pecans, Gorgonzola, red onions, strawberries and finished with a raspberry vinaigrette	
Mediterranean Salad.....	\$4 per guest
Blend of romaine and field greens with feta, red onions, olives, cherry tomatoes, diced cucumbers and red wine vinaigrette	
Antipasto Caprese	\$5 per guest
Ripe Roma tomatoes, fresh buffalo mozzarella, basil and prosciutto layered and drizzled with an aged Balsamic reduction	

Third Course Enhancements: (Choice of one item)

Mixed Berry Sorbet.....	\$3 per guest
Ginger Sorbet	\$4 per guest
Lemon Sorbet with Rosé Champagne	\$5 per guest

Served Entrees

All dinner entrees include served house salad, vegetable du jour, dinner rolls and butter, coffee, tea, soda or juice. Choice of three entrées per party

Filet	\$40
Herb marinated 8 oz filet of beef topped with Gorgonzola compound over roasted garlic whipped potatoes	
Prime Rib	\$36
Slow roasted 10 oz sliced prime rib with herbed au jus served over roasted garlic whipped potatoes	
Veal	\$37
Braised veal short rib with mushroom ragout over parpadalle pasta	
Lamb	\$36
Rosemary and horseradish crusted lamb rack over new potatoes persillade	
Sirloin	\$36
Au poive preparation with cognac-peppercorn sauce and herb roasted fingerling potatoes	
Flat Iron	\$35
Grilled bacon wrapped 8 oz flat iron steak served over NYS cheddar potatoes	
Pork	\$32
Balsamic caramelized onion and mushroom stuffed boneless pork chop over Asiago risotto	
Duck	\$35
Boneless Hudson Valley duck breast served with roasted beets, parsnips and fennel. Finished with a cranberry gastrique.	
Southwestern Chicken	\$34
Seared boneless chicken breast topped with roasted corn pico de gallo. Served over black beans and rice	
Bacon Crusted Chicken	\$33
Panko and bacon crusted boneless chicken breast with honey-Dijon cream sauce over roasted garlic whipped potatoes	
Spinach and Artichoke Chicken	\$32
Spinach and artichoke crusted boneless chicken breast with feta cream sauce over dill scented basmati rice	
Chicken Caprese	\$32
Grilled boneless chicken breast topped sliced Roma tomatoes, fresh basil and sliced buffalo mozzarella. Served over Asiago risotto and finished with an aged balsamic drizzle	

Lobster Tail	\$44
Broiled 8 oz lobster tail served with vanilla scent drawn butter and basmati rice	
Shrimp Skewer	\$35
Grilled curry shrimp skewer over coconut scented basmati rice with peas	
Haddock Oscar	\$33
Seafood stuffed haddock with champagne lobster sauce served over dill scented basmati rice	
Mango-Avocado Salmon	\$33
Seared Atlantic salmon topped with a fresh mango and avocado relish and served atop cilantro-lime basmati rice	
Herbed Salmon	\$33
Fresh herb seared salmon with preserved lemons served over asparagus risotto	
Sesame Salmon	\$33
Tuxedo sesame crusted Atlantic salmon served over vegetable fried rice	
Mediterranean Cod	\$32
Alaskan cod topped with olive-caper tapenade. Served over roasted garlic and sun dried tomato studded basmati rice	
Tortellini Primavera	\$30
Tri-colored tortellini tossed with charred grape tomatoes, asparagus, red onions, squash and shiitake mushroom in basil cream sauce	
Grilled Vegetable Napoleon	\$29
Layers of grilled portobello, zucchini, squash and red peppers with roasted tomato coulis over pistachio studded basmati rice.	
Garbanzo & Lentil Ragout	\$30
Garbanzo bean and spiced lentil ragout served over grilled eggplant tournados and barley	
Stuffed Eggplant	\$29
Quinoa, spinach and tomato stuffed roasted eggplant drizzled with a lemon-yogurt sauce	

Kids * Kids meals are served with vegetable du jour and include a first course served fruit cup. * Please choose two:

Pasta	\$12	Chicken Fritters	\$14
penne pasta tossed with choice of house marinara or butter & Parmesan. Gluten Free pasta available upon request		tender white meat chicken fritters served with choice of french fry medley or apple slices	
Toasted Cheese	\$12	Steak Burger	\$14
wheatberry bread toasted with a blend of NYS cheddar and provolone. Served with choice of french fry medley or apple slices		8 oz grilled steak burger topped with melted NYS cheddar cheese on a kaiser roll. Served with choice of french fry medley or apple slices	

Dinner Buffet....\$37 per guest

All buffets include served house salad, dinner rolls and butter, as well as coffee and tea service.

Cold Salads (Choice of 2)

- Traditional Caesar
- Loaded potato salad
- Tabouleh
- Waldorf chicken
- Seasonal fruit
- Orecchiette with peas, seafood and lemon-dill vinaigrette

Sides (Choice of 3)

- Roasted garlic whipped potatoes
- Vegetable fried rice
- Herb roasted potatoes
- Mushroom wild rice
- Bourbon and brown sugar whipped sweet potatoes
- Roasted leek and Gruyère potatoes au gratin
- Penne Pasta (choice of marinara, garlic and olive oil, vodka-blush, or creamy Parmesan sauce)

- Roasted seasonal vegetable mélange
- Parmesan Roasted Asparagus
- Sherry sautéed green beans and shallots
- Sesame Soy Sugar Snap Peas
- Thyme and honey glazed baby carrots

Entrees (Choice of 3)

- Strip loin of beef with choice of roasted mushroom-cabernet reduction or grilled onion espagnole
- Baked salmon with honey-mustard glaze
- Peppered beef kabobs with cherry tomatoes, onions and zucchini
- Chicken a l'orange
- Mediterranean baked bone-in chicken
- Panko breaded chicken breast with pancetta and braised leek mornay
- Chicken cacciatore
- Baked vegetable lasagna alfredo
- Baked three meat lasagna marinara

- Cilantro-lime chicken breast with black bean-corn salsa
- Crab stuffed swai with tarragon hollandaise

Chef manned carving station enhancements

- (optional) Minimum of 30 guests
An additional \$50 chef attended fee per chef, per hour for a minimum of 1 hour. All carving stations are served with appropriate accoutrements*
- Roast tenderloin of beef.....\$9 per guest
 - Roast leg of wild boar\$8 per guest
 - Slow roasted prime rib of beef....\$8 per guest
 - Roasted beef sirloin.....\$7 per guest
 - Baked Atlantic salmon.....\$6 per guest
 - Boneless turkey breast.....\$6 per guest
 - Glazed ham.....\$5 per guest
 - Pork steamship round.....\$5 per guest

Desserts

Apple Awesome.....\$5 per guest
Sugar topped apple filled pastry tulip
Add a scoop of Gifford's rich and creamy ice cream for \$2 per guest

New York Style Cheese Cake\$5 per guest
Topped with a mixed wild berry compote

Chocolate Peanut Butter Pie.....\$5 per guest

Assorted Domestic Dessert Display...\$5 per guest
Selection of assorted dessert bars, fresh baked cookies and brownies (minimum of 25)

Assorted European Pastry Display.....\$6 per guest
Selection of assorted chocolate covered mini éclairs, mini crème puffs, petit fours and other decadent pastries (minimum of 25)

Chocolate Dipped Strawberries \$1.50 per each
(minimum of 50)



The Restaurant in the Castle

Looking for a place to host your...

BRIDAL SHOWER
REHEARSAL DINNER
POST WEDDING BREAKFAST
or
POST WEDDING BRUNCH

LOOK NO FURTHER!

For reservations contact us at
315-781-0201 ext. 538



*Escape into the magical world of
Isabella Spa Salon.*

**ISABELLA SPA~SALON IS THE PERFECT PLACE FOR YOUR BRIDAL PARTY TO
PREPARE FOR THE BEST DAY OF YOUR LIFE**

RELAX before your special day with Isabella Spa services including soothing massages, warm wraps, invigorating body scrubs and rejuvenating facials. We invite you to let us help restore balance, release muscle tension and increase circulation under the intuitive touch of our highly-skilled and trained therapists. Let our estheticians replenish and renew your skin leaving you feeling as radiant as your skin looks!

BEAUTIFY yourself and your bridal party with Isabella Salon services including cutting edge hair styles and updos, superior color services, indulgent hand and foot treatments all topped with phenomenal make-up artistry. Your inner beauty will converge with your outer beauty as you leave feeling pampered and energized.

Hours

Monday - Friday 10:00 a.m. to 7:00 p.m.

Saturday 9:00 a.m. to 6:00 p.m.

Sunday 10:00 a.m. to 5:00 p.m.



*Isabella
Spa
Salon*

The best part about choosing Isabella Spa~Salon as your wedding salon is that we're located within the Belhurst Castle resort, making it easy for you and your party to spend more time enjoying each other's company on your special wedding day.

For parties of four or more, we require a signed contract to secure your appointments. Hors d'oeuvre's and beverage services are available in the salon for your group! Inquire about group catering when you call to make your appointments. 315-781-5040



Award Winning Wines from Belhurst Winery

The portfolio of wines available at Belhurst Estate Winery have claimed more than 400 awards from local, national and international organizations.

Visit the on-site wine and gift shop for customized wine and gift baskets, custom gift bags, bridal party gifts, incredible wines and much more! Gifts in any quantity can be ordered through the wine and gift shop.

For more information, call 315-781-0201 ext. 8 or shop online at belhurst.com

**Open daily from 10:00 to 8:00.
Come in for a taste!**



315.781.0201 | www.Belhurst.com

Please contact Carmen Brennan-Bain at 315-781-0201 ext. 501 for preferred vendor information

ACCOMMODATIONS

Belhurst Castle Hotels 315-781-0201 ext. 2

Historic Belhurst Castle Chambers Hotel
Modern Vinifera Inn at Belhurst Castle
White Springs Manor Guesthouse by Belhurst Castle

Other Area Hotels

315-789-0400 Ramada Inn Lakefront
315-789-7190 Geneva On The Lake
315-789-4050 Days Inn
315-789-7890 Microtel Inn (Geneva)
315-789-2900 Fairfield by Marriott
315-787-0530 Holiday Inn Express
315-781-2035 Hampton Inn

Belhurst Castle Official Florist



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