

**Start a new tradition with us and
thank the people who make
your business a success.**



***Let La Tourelle host your
Holiday Celebration this Season.***

La Tourelle

HOTEL • BISTRO • SPA

Included in your Holiday Party Reception compliments of

La Tourelle

HOTEL • BISTRO • SPA

- **Holiday décor including table centerpieces and votive candles.**
- **Complimentary Banquet room rental including tables, chairs and linen.**
- **Gift Certificate for an overnight stay for Two at La Tourelle, which can be used as a raffle giveaway.**
- **Gift Certificate for \$50 to August Moon Spa, which can be used as a raffle giveaway.**
- **Exclusive rates on guestrooms the night of your Holiday Party.**
- **Complimentary room set-up and clean-up including large dance floor.**
- **A very flexible Catering/Event Team with capabilities to customize our menus and work with ANY budget!**

CONTACT MARISA THOMAS:
607-377-2799
marisa@latourelle.com
www.latourelle.com

HOLIDAY PLATED LUNCH

La Tourelle

HOTEL • BISTRO • SPA

RESERVE YOUR DATE TODAY!

CONTACT MARISA THOMAS:

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marisa@latourelle.com

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CHEF'S LUNCH OPTIONS:

Choose one option per Guest:

- Salmon Baked in Foil with Tomato, Shallots, Kalamata Olives, Fresh Thyme and Parmesan**
 - Salad of Baby Field Greens, Red Onions and Mandarin Oranges.
- Carved London Broil with Roasted Red Potatoes**
 - Garden Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing
- Barbequed Chicken with Potato Salad and Hot Seasonal Vegetable**
 - Garden Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing
- Mediterranean Baked Cod with Roasted Red Potatoes**
 - Pea Shoot Salad
- Wild Mushroom Ravioli with Cream Sauce**
 - Garden Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing
- **Fresh Bakery Rolls and Butter Served with Salad Course**

ALL LUNCHES INCLUDE:

HORS D'OEUVRES

- **Cheese Board**
 - Featuring Assorted Cheeses, Crackers, Bread and Spreads
- **Seasonal Fresh Fruit Display**
- **Fresh Seasonal Vegetable Platter**
 - Served with Herb Dip and Hummus

BEVERAGES

- **Coffee and Decaffeinated Coffee**
- **Tea and Herbal Tea**
- **Iced Tea**
- **Water**

VIENNESE DESSERT STATION

An Assortment of Desserts Featuring:

- **Cheesecake**
- **Carrot Cake**
- **Chocolate Cake**
- **Blueberry and Lemon Torte**

HOLIDAY PLATED LUNCH:

\$44 / per person*

**Price does not include applicable sales tax or 20% gratuity and is subject to change without notice. Room Rental Fee and Linen Fee are included.*

Gluten Free Options Available Upon Request.

HOLIDAY LUNCH BUFFET

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CHEF'S LUNCH OPTIONS

Please select one.

Italian Pasta Buffet Includes:

- Fettucine and Ziti Pasta
- Cheese Ravioli
- Mushroom Ravioli
- Tomato and Alfredo Sauces
- Meatballs
- Lasagna with Meat
- Eggplant Parmesan
- Garlic Bread
- Grilled Seasonal Vegetables

Grilled Picnic Buffet:

- Carolina Pulled Pork Sandwich
- Cornell Grilled Chicken Sandwich
- Chipotle Black Bean Burger
- Mac-n-Cheese
- Grilled Seasonal Vegetables
- Cole Slaw
- Tabbouleh
- Potato Chips

Mexican Taco Bar Buffet Includes:

- Taco Shells, Flour Tortillas, Tortilla Chips
- Ground Beef, Shredded Chicken and Baked Tofu
- Taco Toppings:
 - Lettuce, Tomato, Onion, Jalapeño, Cheddar Cheese, Sour Cream
- Fresh Salsa and Guacamole
- Mexican Rice
- Seasoned Black Beans

Deli Lunch Buffet:

- Assorted Sliced Deli Meat, featuring:
 - Turkey, Roast Beef and Ham
- Egg Salad, Tuna Salad and Hummus
- Fresh Baked Rolls and Bread
- Sandwich Toppings:
 - Lettuce, Tomato, Onion, Sliced Cheeses, Pickles, and a Variety of Condiments
- Potato Salad
- Tabbouleh
- Broccoli Salad
- Potato Chips

ALL LUNCHES INCLUDE:

HORS D'OEUVRES

- **Cheese Board**
 - Featuring Assorted Cheeses, Crackers, Bread and Spreads
- **Seasonal Fresh Fruit Display**
- **Fresh Seasonal Vegetable Platter**
 - Served with Herb Dip and Hummus

PLATED SALAD COURSE

- **Field Green Salad**
 - With Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing
- **Fresh Bakery Rolls and Butter**

BEVERAGES

- **Coffee and Decaffeinated Coffee**
- **Tea and Herbal Tea**
- **Iced Tea**
- **Water**

DESSERT

- **Assorted Cookies and Brownies**

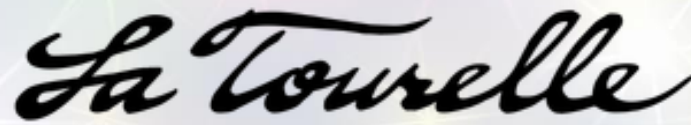
HOLIDAY LUNCH BUFFET:

\$37 / per person*

**Price does not include applicable sales tax or 20% gratuity and is subject to change without notice. Room Rental Fee and Linen Fee are included.*

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PLATED HOLIDAY DINNER



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HOLIDAY HORS D'OEUVRES HOUR

- **Seasonal Fresh Fruit Display**
- **Fresh Seasonal Vegetable Platter**
Served with Herb Dip and Hummus
And your choice of three additional items:
 - Chicken Skewers with Dipping Sauce**
 - Assorted Miniature Quiche**
 - Sausage Stuffed Mushroom Caps**
 - Bite-sized Meatballs with La Tourelle Steak Sauce**
 - Spanakopita**
 - Pork Pot Stickers with Asian Dipping Sauce**
 - Quesadilla with Cheese & Andouille Sausage**
 - Croissant Wrapped Miniature Sausages**
 - Vegetable Dumplings**

PLATED SALAD COURSE

- Your choice of one option:*
- Caesar Salad with House Made Croutons**
 - Baby Field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette**
 - Field Green Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing**
- Salad Course includes:*
- **Fresh Bakery Rolls and Butter**

ACCOMPANIMENTS

All entrées will come with winter vegetables and a choice of one of the following seasonal sides with each selected entrée.

- Garlic Mashed Potatoes**
- Rice Pilaf**
- Roasted Rosemary Red Potatoes**
- Chive and Parmesan Whipped Potatoes**
- Roasted Sweet Potatoes**
- Whipped Sweet Potatoes**

CHEF'S HOLIDAY ENTRÉES

Please choose two meat and one vegetarian entrée, the higher priced entrée selection determines the price. Pricing includes Hors D'Oeuvres, Salad, Accompaniments, Beverages and Dessert.

- New York Strip Steak.....\$86/pp**
- Filet Mignon with Béarnaise or La Tourelle Steak Sauce.....\$86/pp**
- Roasted Rib Eye Steak with House La Tourelle Steak Sauce.....\$86/pp**
- Chicken La Tourelle.....\$73/pp**
- Roasted Breast of Chicken and Prawns with Jack Daniel's & Whole Mustard Sauce.....\$81/pp**
- Fettucine with Broccoli and Alfredo Sauce.....\$60/pp**
- Shrimp Scampi.....\$86/pp**
- Pan Seared Salmon Filets.....\$83/pp**
- Lobster Stuffed Raviolis with a Ginger Leak Cream Sauce.....\$83/pp**
- Penne with Tomato Basil Cream Sauce.....\$60/pp**
- Wild Mushrooms Tossed with Spaghetti Squash, Bok Choy, Sun Dried Tomatoes and Balsamic Vinaigrette.....\$72/pp**
- Wild Mushroom Lasagna.....\$74/pp**

BEVERAGES

- **Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water**

VIENNESE DESSERT STATION

- **An Assortment of Desserts Featuring:**
 - **Cheesecake, Carrot Cake, Chocolate Cake, Blueberry/Lemon Torte**

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Gluten Free Options Available Upon Request.

HOLIDAY BUFFET DINNER

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HOLIDAY HORS D'OEUVRES HOUR

- Seasonal Fresh Fruit Display
- Fresh Seasonal Vegetable Platter
Served with Herb Dip and Hummus

And your choice of two additional items:

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Sausage Stuffed Mushroom Caps
- Bite-sized Meatballs with La Tourelle Signature Steak Sauce
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Croissant Wrapped Miniature Sausages
- Vegetable Dumplings

PLATED SALAD COURSE

- Field Green Salad
 - With Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing
- Fresh Bakery Rolls and Butter

HOLIDAY BUFFET ENTREES

Your choice of two items:

- London Broil
- Rosemary and Garlic Marinated Chicken
- Grilled Pork Chop with Horseradish and Cranberry Demi
- Marinated Jerk Chicken
- Almond Crusted Flounder

And your choice of one additional vegetarian item:

- Ziti Marinara with Parmesan and Mozzarella Crust
- Penne with Tomato Basil Cream Sauce
- Wild Mushroom Ravioli with Cream Sauce

BUFFET SEASONAL ACCOMPANIMENTS

Your choice of three items:

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Chive and Parmesan Whipped Potatoes
- Roasted Sweet Potatoes
- Whipped Sweet Potatoes
- Sauteed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini and Summer Squash Medley
- Grilled Asparagus

BEVERAGES

- Coffee and Decaffeinated Coffee
- Tea and Herbal Tea
- Iced Tea
- Water

VIENNESE DESSERT STATION

- An Assortment of Desserts Featuring:
 - Cheesecake
 - Carrot cake
 - Chocolate cake
 - Blueberry and Lemon Torte

HOLIDAY BUFFET DINNER:

\$63 / per person*

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PREMIUM HOLIDAY BUFFET DINNER

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HOLIDAY HORS D'OEUVRES HOUR

- Seasonal Fresh Fruit Display
- Fresh Seasonal Vegetable Platter
Served with Herb Dip and Hummus
And your choice of *three* additional items:
 - Chicken Skewers with Dipping Sauce
 - Assorted Miniature Quiche
 - Sausage Stuffed Mushroom Caps
 - Bite-sized Meatballs with La Tourelle Signature Steak Sauce
 - Spanakopita
 - Pork Pot Stickers with Asian Dipping Sauce
 - Quesadilla with Cheese & Andouille Sausage
 - Croissant Wrapped Miniature Sausages
 - Vegetable Dumplings

PLATED SALAD COURSE

Your choice of *one* option:

- Caesar Salad with House Made Croutons
- Baby Field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- Field Green Salad with Tomatoes, Onion, Cucumber, croutons and House Made Italian Dressing

Salad Course includes:

- Fresh Bakery Rolls and Butter

PREMIUM HOLIDAY BUFFET ENTREES

Your choice of *two* items:

- New York Strip Steak
- Carved Filet of Beef
- Chicken La Tourelle
- Grilled Chicken and Pesto Penne
- Oven Roasted Salmon Filets
- Mediterranean Baked Cod

PREMIUM HOLIDAY BUFFET VEGETARIAN ENTRÉE

Your choice of *one* item:

- Grilled Vegetable Ravioli with Pinot Sauce
- Fettucine with Broccoli and Alfredo Sauce
- Penne with Tomato Basil Cream Sauce

BUFFET SEASONAL ACCOMPANIMENTS

Your choice of *three* items:

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Chive and Parmesan Whipped Potatoes
- Roasted Sweet Potatoes
- Whipped Sweet Potatoes
- Sautéed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini and Summer Squash Medley
- Grilled Asparagus

BEVERAGES

- Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water

VIENNESE DESSERT STATION

- An Assortment of Desserts Featuring:
 - Cheesecake, Carrot Cake, Chocolate Cake, Blueberry and Lemon Torte

HOLIDAY BUFFET DINNER:

\$77 / per person*

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Gluten Free Options Available Upon Request.

BAR OPTIONS

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TRADITIONAL HOLIDAY HAPPY HOUR

ONE HOUR "OPEN BAR" - Beer and Wine Only

- Featuring a Variety of Finger Lakes Red & White Wines
- Selection of Ithaca Beer, and N/A Beer Available
- Other Beverages:
 - Coke, Diet Coke, Ginger Ale, Sprite, Orange Juice, and Cranberry Juice

PRICING: \$250.00 Bar Set-up Fee / \$500 Bar minimum

ONE-HOUR HOLIDAY HAPPY HOUR: \$10.00 per person

EXTENDED OPTION: \$5.00 per person, per hour

Prices are based on a maximum of 4 and $\frac{3}{4}$ hours (ALL bars close 15 minutes prior to the end of the event).

Additional beer, wine or liquors available upon request for an uprate per person.

DRINK TICKET OPTION:

Purchase a Minimum of **\$500.00** in Drink Tickets prior to the event. The cost of each Ticket is \$5.00 and can be redeemed during your event for one beer or wine drink selection. Bar Set-up Fee still applies.

ENHANCED HOLIDAY HAPPY HOUR

ONE HOUR "OPEN BAR" - Beer, Wine and Select Spirits

- Featuring a Variety of Finger Lakes Red & White Wines
- Selection of Ithaca Beer, and N/A Beer Available
- Liquor Selections include:
 - Rum, Gin, Vodka, Whiskey, Bourbon, Tequila, Coffee Liquor, Irish Cream, Amaretto
- Other Beverages:
 - Coke, Diet Coke, Ginger Ale, Sprite, Orange Juice, and Cranberry Juice

PRICING: \$250.00 Bar Set-up Fee / \$600 Bar Minimum

ONE-HOUR HOLIDAY HAPPY HOUR: \$12.00 per person

EXTENDED OPTION: \$6.00 per person, per hour

Prices are based on a maximum of 4 and $\frac{3}{4}$ hours (ALL bars close 15 minutes prior to the end of the event).

Additional beer, wine or liquors available upon request for an uprate per person.

DRINK TICKET OPTION:

Purchase a Minimum of **\$600.00** in Drink Tickets prior to the event. The cost of each Ticket is \$6.00 and can be redeemed during your event for one beer, wine or Select Liquor drink. Bar Set-up Fee still applies.

**Price does not include applicable sales tax or 20% gratuity and is subject to change without notice. Room Rental Fee and Linen Fee are included.*

Gluten Free Options Available Upon Request.