

Banquet Package Fall 2025

BANQUET POLICIES & PROCEDURES

MEAL GUARANTEE

Minimum guarantee for banquets is 30 guests with a maximum guarantee of one hundred (100) guests per catered event. In order to better serve you and your guests a final guarantee is required one week prior to your event, at which time a breakdown of the number of each menu item ordered is required.

We will prepare for 5% over the final guarantee. Please remember that you will be charged for the number of guaranteed guests or the number of guests served, whichever is greater.

\$25 per person for lunch (++) and \$30 per person for dinner (++)

\$4.50(++) Pre-Meal Reception

*Includes three course meal: choice of starter (soup or salad), Entrée choice, dessert and beverages
++15% surcharge and 8% sales tax*

LEFTOVERS

In accordance with the State Health Guidelines, leftover food and beverages must remain the property of SUNY Schenectady. It is our policy that any leftover food, excluding that which is unsafe to consume, will be donated to a local charitable organization for consumption. The SUNY Schenectady School of Hotel, Culinary and Tourism will not be held responsible for any food items removed without our knowledge or consent.

DEPOSITS & FINAL PAYMENT

A non-refundable deposit of \$200.00 is required to reserve your event date. Final payment arrangements should be made prior to the event with the banquet instructor. A point of contact for billing purposes should be established in advance. Full payment is expected at the completion of the event. Checks should be made payable to: **SUNY Schenectady**.

SURCHARGE

Banquets are subject to a 15% surcharge. This charge supports our Chefs for Success Fund. These funds make it possible for our program to bring in guest chefs and hospitality managers for the James G. Westervelt Foundation series and provide our students with additional opportunities including the LEAP-Delhi scholarship and attending the International New York Food Show among other activities. Please note that our students are **not** permitted to accept gratuities, as they are not paid employees as outlined by IRS regulations

TAX EXEMPTIONS

Please provide a copy of your exemption certificate, as we are required to keep a copy of the tax exemption on file.

MENU OPTIONS

Based on your initial guarantee please make your selection(s) for your banquet upon confirming your reservation. The assigned Banquet instructor will work with you if you need assistance, in designing the menu that will best meets the needs of your guests. We will need to be made aware of any dietary needs when you call in the final guarantee and meal counts.

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AUDIO/VISUAL

SUNY Schenectady is able to provide audio/visual support for your event (i.e. microphone, podium, computer, screen, etc.) with advance notice. We have many events happening on campus and to insure the availability of any equipment, a minimum two week notice is required. Groups planning on supplying their own audio/visual equipment should provide two weeks' notice so we can properly arrange the room set up to accommodate your needs. Equipment is based on availability.

ALCOHOL POLICY

Schenectady County Community College and the School of Hotel, Culinary and Tourism is a licensed facility. Guests are welcome to bring in wine to enhance their banquet experience. A per event corkage fee of \$20.00 will be assessed if alcoholic beverages (wine) are brought on premise. Service of any alcoholic beverages are to be by a member of SUNY Schenectady staff and students only and the SUNY Schenectady staff reserve the right to control excessive drinking or behavior that appears to become a danger to the staff, students, or public in general. No alcoholic beverages will be served to anyone under the legal age (21) or without proper Identification. We teach and always practice responsible Alcohol Beverage Service. All alcoholic beverage service ceases at the conclusion of the service of the entrée course.

All prices subject to 15% surcharge and applicable sales tax

Selections are subject to change, based on availability

Fall 2025 Semester—price list

Banquet Package Fall 2025

LUNCH \$25 per person

DINNER \$30 per person

🍷 STARTERS 🍷

Please Select One (1) Soup or Salad to Start Your Meal:

Soups

Spiced Parsnip - Spiced Parsnips and Lentils finished with Yogurt and Parsnip Crisps
vegetarian, gluten-free

Creamy Broccoli - Creamy Broccoli and Cauliflower with Crispy Garlic Croutons
vegan

Curried Butternut Squash - Curried Butternut Squash with Coconut Cream, finished with Fried Shallots
vegan, gluten-free

Tomato & White Bean - Roasted Tomatoes, White Beans, and Harissa in an Herb and Vegetable Broth
vegan, gluten-free

Mushroom & Farro - Mushrooms Stewed with Kale and Farro, finished with Cashew Cream
vegan, gluten-free

Split Pea - Smoky Split Pea with Homemade Tasso Ham
gluten-free

Salads

Kale Caesar - Lemon-Garlic Massaged Kale with Pickled Red Onion and Crispy Chickpeas
vegan, gluten-free

Fall Harvest - Endive and Radicchio, Sliced Pears, Toasted Walnuts, Feta, and Cranberry Vinaigrette
gluten-free

Warming Beet & Orange - Shaved Fennel, Fresh Sliced Oranges, and Roasted Beets with Cumin Vinaigrette
vegan, gluten-free

Toasted Farro & Arugula - Arugula, Green Apples, and Cranberries topped with Toasted Farro, Crispy Shallots, and Honey Mustard
gluten-free

We are proud to support our local purveyors and producers and to celebrate the bounty of each season, whenever possible

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Fall 2025 Semester—price list

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LUNCH & DINNER SELECTIONS

🍴 ENTREES 🍴

Select two menu selections;

Harissa Chicken Thighs with Rainbow Carrots & Potatoes - Grilled Harissa Chicken, Maple-Glazed Carrots, and Charred Potatoes finished with Spiced Yogurt & Salsa Verde
gluten-free

Roasted Chicken with Acorn Squash & Parsnip Puree - Roasted Chicken and Acorn Squash over Parsnip Puree, finished with Sumac Brown Butter
gluten-free

Balsamic Glazed Sirloin with Brussels Sprouts & Sweet Potato Mash - Balsamic Glazed Sirloin and Roasted Honey Mustard Brussels Sprouts over Mashed Sweet Potatoes
gluten-free

Roasted Beef with Honey Glazed Root Vegetables & Parsnip Puree - Slow-Roasted Beef with Honey Glazed Root Vegetables over a Garlicky Parsnip Puree with Pan Sauce
gluten-free

Grilled Salmon with Roasted Brussels Sprouts & Butternut Squash Risotto - Brown Sugar Glazed Salmon with Roasted Brussels Sprouts and Butternut Squash Risotto topped with Crispy Sage
gluten-free

Halibut with Corn, Pancetta & Polenta - Pan-seared Halibut served over Creamy Polenta with Sautéed Corn, Leeks, and Pancetta
gluten-free

Herb Crusted Porchetta with Red Cabbage & Sweet Potato Mash - Crispy All-Belly Porchetta and Braised Red Cabbage with Apples, served over Mashed Sweet Potatoes
gluten-free

Vegetarian

Select one menu selection

Harissa Cauliflower with Rainbow Carrots & Potatoes - Roasted Harissa Cauliflower, Maple-Glazed Carrots, and Charred Potatoes finished with Spiced Yogurt & Salsa Verde
vegan, gluten-free

Roasted Cabbage Steak with Crispy Shiitakes and Sweet Potato Mash - Roasted Cabbage Steak with Crispy Shiitakes, served over Mashed Sweet Potatoes with Brown Butter
vegan, gluten-free

Stewed Mushrooms with Maple Glazed Root Vegetables & Parsnip Puree - Wild Mushrooms Stewed in Gravy, served with Maple Glazed Root Vegetables over a Parsnip Puree
vegan, gluten-free

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DESSERTS

Select one (1) of the following to complete your meal

Double Apple Crumb Cake - Moist Cake Loaded with Apples and a Sweet, Crunchy Topping, finished with Cinnamon Whipped Cream

Mascarpone Cake with Red Wine Prunes - Decadent Mascarpone Cake bejeweled with Red Wine Prunes, served with a Sweet, Rich Red Wine Syrup

Pumpkin Cobbler - Pumpkin and Pecan Cobbler finished with Sweet Cream and Coconut Caramel

Chocolate Raspberry Trifle - Layers of Chocolate Cake with Chocolate Mousse, Fresh Raspberries, and Whipped Cream

Apple Tart - Flaky Puff Pastry with Fresh Sliced Apples, finished with Rosemary and Honey Syrup

Cranberry Orange Puffs - Pâte à Choux filled with Orange Whipped Cream and Cranberry Orange Sauce

All meals served with fresh baked bakery breads or rolls,
Coffee, Decaf, Hot and Iced Tea

RECEPTION

Starter: Crudités/ Cheese Display – assorted vegetables with fresh herb dip, domestic & imported cheese board with flatbreads, crackers and breadsticks
\$4.50/per person

Beverages:

Pomegranate Spritzer (non-alcoholic) \$15.00 per gallon
Serves approx. 20 – 6 oz. glasses

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Stations Menu

Tapas Table - Domestic & Imported cheese board with flatbreads, assorted vegetables with fresh herb Dip, hummus, assorted olives, crackers and breadsticks

Oriental – California Rolls, stir-fry rice noodles with chicken & oriental vegetables. accompanied by assorted sauces: chili peanut, mustard sauce, and ginger soy

Pasta Station - Penne pasta with a vodka tomato cream sauce and
Bow-tie pasta w/Asiago, pancetta, artichoke hearts & peas

Cost per person: \$18.00/per person

✂ A LITTLE EXTRA ✂

The items below can be added to your reception menu for an additional charge

Seafood Display- Raw bar to include shrimp & crab claws
served with cocktail sauce & lemons
Additional \$7 per person

Carving Board– Herb encrusted pork loin or turkey breast served with fruit chutney and house baked dinner rolls.
Additional \$3 per person

Chocolate dipped Fruits/Coffee: Fresh & dried fruits dipped in dark chocolate & white chocolate-espresso. Regular & decaf coffee and assorted black and herbal teas
Additional \$3 per person

Hot and Cold Hors d'oeuvres are available as stationary or butler passed by white gloved servers. Inquire with the banquet instructor if you would like selection and pricing