



GREEK PEAK
MOUNTAIN RESORT

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GREEK PEAK
MOUNTAIN RESORT

Rustic Elegance Package

Display Appetizer for Cocktail Hour

Assorted Fresh Cut Vegetables with Herb Cream Dipping Sauce

Choice of One Salad

Caprese
Green
Caesar
Hope Lake

Choice of One Starch

Rosemary Garlic Mashed Potatoes
Saffron Wild Rice
Couscous
Quinoa
Red Roasted Potatoes with Garlic and Rosemary

Choice of One Vegetable

Steamed Asparagus
Seasonal Vegetables
Cheddar Broccoli
Roasted Garlic Carrots
Brussels Sprouts

Entrees

Seafood or Shrimp Scampi served with Linguine
Maple Glazed Pecan Crusted Salmon
Seafood Cavatappi Alfredo
Slow Roasted Herb Encrusted Roast Beef with a Merlot Demi Glaze
Maple Molasses Glazed Turkey Breast served with a Sage Pan Gravy
Maple Bourbon Glazed Ham

Ask for **additional entree options*

**Pricing is subject to 7.5% administrative fee, 12.5% gratuity
and 8% New York State Sales Tax. Custom Menus Available Upon Request.*



GREEK PEAK
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Shabby Chic Package

Display Appetizer for Cocktail Hour

Assorted Fresh Cut Vegetables with Herb Cream Dipping Sauce

Choice of Three Sides

Macaroni Salad
Potato Salad
Pasta Salad
Coleslaw
Tomato and Cucumber Salad
Corn on the Cob
Baked Beans
Salt Potatoes
Seasonal Vegetables

Entrees

Marinated Chicken Spiedies
Bone-In Marinated Chicken
Grilled Marinated Chicken Breast
BBQ Pulled Pork
Grilled Italian Sausage with Peppers and Onions
Portobello Mushrooms

Bar Service

4 Hour House/Well Open Bar

House Liquors (Vodka, Rum, Whiskey, Tequila and Gin),
Choice of Four House Wines (Cabernet, Pinot Grigio, Moscato, White Zinfandel, Merlot or Chardonnay)
Choice of Three Draft Beer (Bud Light, Blue Moon, and Yuengling)
**add on Craft Beer choice for additional \$2.00 per person*

****Served Buffet Style***

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and 8% New York State Sales Tax. Custom Menus Available Upon Request.*



GREEK PEAK
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Countryside Glam Package

Display Appetizer for Cocktail Hour

Assorted Fresh Cut Vegetables with Herb Cream Dipping Sauce

Choice of One Salad

Caprese

Green

Caesar

Choice of One Starch

Quinoa

Cous Cous

Rosemary Garlic Mashed Potatoes

Red Roasted Potatoes with Garlic & Rosemary

Choice of One Vegetable

Green Beans

Vegetable Medley

Steamed Broccoli

Asparagus

Entrees

Chicken Marsala

Chicken Cordon Bleu with Hollandaise Sauce

Stuffed Chicken with Gouda, Arugula, and Prosciutto. topped with a Riesling Sauce

Pasta Primavera – Alfredo, Marinara, Sundried Pesto or Pesto Alfredo

Vegetable, Traditional or Bolognese Sauce Baked Ziti

*Roasted Pork Loin with Smokey Dijon Cream Sauce or Warm Maple Apple Salsa

*Roast Beef with Merlot Demi-Glace

Portobello Mushroom Stack served with Linguini

Baked Haddock Piccata with Wild Rice

Bar Service:

4 Hour House/Well Open Bar

House Liquors (Vodka, Rum, Whiskey, Tequila and Gin),

Choice of Four House Wines (Cabernet, Pinot Grigio, Moscato, White Zinfandel, Merlot or Chardonnay)

Draft Beer (Bud Light, Blue Moon, and Yuengling)

*add on Craft Beer choice for additional \$2.00pp

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Plated Premium Package

Includes Bar Package

Display Appetizer for Cocktail Hour

Assorted Fresh Cut Vegetables with Herb Cream Dipping Sauce

Choice of 1 Salad

Caprese
Green
Caesar
Hope Lake

Choice of 3 Entrees

Grilled Sirloin
10oz. Grilled Pork Chop
Grilled Chicken Piccata
Panko Parsley Parmesan Encrusted Cod
Pasta Primavera
Herb Roasted Mediterranean Chicken
Balsamic Marinated Portobello Mushroom
Smokey Maple Salmon
Gouda Stuffed Chicken
Brie Stuffed Chicken

Bar Service

4 Hours of Premium Open Bar
House Liquors
(Vodka, Rum, Whiskey, Tequila and Gin),
Choice of 4 House Wines
(Cabernet, Pinot Grigio, Moscato, White Zinfandel, Merlot or Chardonnay)
Draft Beer
(Bud Light, Blue Moon, and Yuengling)

**add on Craft Beer choice for additional \$2.00pp*

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Enhancement Options

Elegant Package

Displayed: Cheese and Cracker Platter
Butlered: Spanakopita, Pineapple Shrimp Skewers

Enchanted Package

Displayed: Cheese and Cracker Platter
Butlered: Scallops Wrapped in Bacon, Spring Rolls with Sweet Chili Soy Sauce

Exquisite Package

Displayed: Charcuterie Board with Domestic & Imported Cheeses,
Assorted Berries and Gourmet Crackers
Butlered: Crab Stuffed Mushrooms, Pineapple Shrimp, Skewers, Mini Beef Wellington

Add Ons

Make your own Pasta Bar

Linguini & Penne Pastas
Choice of 3 Sauces: Vodka, Alfredo, Sundried
Tomato Alfredo, Pesto Alfredo, Cheese, or Marinara
Chicken & Shrimp

Potato Bar:

Rosemary Garlic Mashed Potatoes
Bacon Bits
Sour Cream
Scallions
Bleu Cheese Crumbles

Slider Station

Pre-carved Oven Roasted Turkey & Herb Encrusted
Roast Beef
Assorted Rolls
Cranberry Compote, Brie, Horseradish Sauce &
Caramelized Onions

Hot Cocoa Bar

Hot Chocolate, Peppermint Sticks, Cinnamon Sticks,
Caramel Candies, Cookie Crumbles, Chocolate Chips,
Mini Marshmallows, Sea Salt and Whipped Cream

Macaroni and Cheese Station

Classic Creamy Macaroni & Cheese
Bacon Bits, Sausage, Parsley, Sundried Tomatoes,
Jalapenos, Mushrooms, Hot Sauce, Bleu Cheese
Crumbles, Ketchup and Parmesan Cheese

S'mores Station

Hershey Chocolate Bars, Reese Peanut Butter Cups,
Graham Crackers, Marshmallows and Roasting Sticks

Dessert Bar

Tuxedo Truffle Cake, Triple Chocolate Cake, Cheese
Cake, Apple Pie, Chocolate Chip Cookies, Brownies,
and Lemon Bars



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Bar Packages

Beer & Wine Open Bar

Choose 4 Wine: Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Cabernet Sauvignon, or Merlot

Beer: Bud Light, Yuengling and Blue Moon

1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours

**Beer & Wine Consumption Bar available*

House/Well Open Bar

House Liquor: Vodka, Gin, Rum, Tequila, and Whiskey

Choose 4 Wine: Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Cabernet Sauvignon, or Merlot

Beer: Bud Light, Yuengling and Blue Moon

**ask about included mixers*

1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours

**House/Well Consumption Bar available*

Premium Open Bar

Liquor: Flavored Vodka, Titos Vodka, Beefeater Gin, Bacardi Superior Rum, Rum Haven Rum, Jose Cuervo Gold Tequila, Southern Comfort, Jack Daniels, Jameson Whiskey, Jim Beam, Johnny Walker Red, and Kahlua

Choose 4 Wine: Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Cabernet Sauvignon, or Merlot

Beer: Bud Light, Yuengling and Blue Moon

1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours

**Premium Consumption Bar available*

Super Premium Open Bar

Liquor: Kettle One Vodka, Bombay Sapphire, Tanqueray Gin, Captain Morgan, Bacardi Superior, Patron Silver Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Dewar's Scotch, and Glenlivet Founders' Scotch

Cordials: Cointreau and Grand Marnier

Choose 4 Wine: Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Cabernet Sauvignon, or Merlot

Beer: Bud Light, Yuengling and Blue Moon

Choose 1 Premium Beer: Cortland IPA, Angry Orchard, and Sam Adams Seasonal

1 Hour | 2 Hours | 3 Hours | 4 Hours | 5 Hours

**Super Premium Consumption Bar available*

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GREEK PEAK MOUNTAIN RESORT

Venues

The Tent (Seasonal)

200 people | 4,000 sq-ft

A beautiful 360 glass tent placed adjacent to Hope Lake Lodge with breath taking views of the entire property.

Acropolis Ballroom

245 people | 4,500 sq-ft

Private ballroom with an outdoor veranda on the mountain with access to our 6,000 sq-ft, 2 tiered deck over looking the base of the mountain.

Adirondack Room

75 people | 1,533 sq-ft

A private room located inside Hope Lake Lodge. Perfect for rehearsal dinners, bridal parties, etc.

Taverna (Seasonal)

160 people | 3,200 sq-ft

When rustic meets elegance, this room is located in the base lodge with windows looking over the base of the mountain.

Trax/Trax Outdoor Deck (Seasonal)

140 people | 800 sq-ft

Beautiful restaurant with a picturesque view of the mountain.

Trax outdoor deck extends off from the restaurant totaling 6,000 sq-ft with 2 tiers to include a stone table top fire pit and fire place.





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Recommended Vendors

DJ's

DJ Mike Melice

Mike Melice | 607-229-3789 | booking@djmikemelice.com | djmikemelice.com

Engaged Entertainment

Ryan Delap | 607-225-0071 | events@engagedentertainment.com | engagedentertainment.com

Envision Entertainment and Event Co.

Paul Manzari | 315-224-8442 | paul@envisionevent.com | envisionevent.com

Black Tie Entertainment

Katie or Bill | 315-492-7985 | BlackTieDJs@yahoo.com | btedj.com/

Elephant Sound

Bob Higgins | 607-327-2829 / 607-257.4456 | rhiggin1@twcny.rr.com | elephantsound.homestead.com

DJ Kelly

Kelly Davis | 315-730-5807 | djkellydavis@gmail.com | kellydavisweddings.com

Photographers

Gabriela Bucero Photography

Gabriela Bucero | 607-330-0202 | gabrielabucero@yahoo.com | bucerophoto.com

Whitney Nichols Photography

Whitney Nichols | wnicholsphoto@gmail.com | whitneynicholsphotography.com/

Fausel Imagery

Chelsea Fausel | 607-229-5680 | fausel.imagery@gmail.com | fauselimagery.com

Weddings by Ray

Ray Alvarez | 347-678-2949 | info@weddingsbyray.com | weddingsbyray.com

Bakeries

Jaret's Stuffed Cupcakes

Kathleen | 607-658-9096 | Kathleen@stuffedcupcakes.com | stuffedcupcakes.com

Eastside Bakery

Christine Armstrong | 607-756-4030 | Christinearmstrong824@gmail.com | eastsidebakerycortland.com/

Tiers of Joy

Traci Storey | 607-423-0695 | ts.terp@gmail.com | tiersofjoybytraci.com

Baked Euphoria

Bonni Stacconi Phelps | 607-239-6718 | bakedeuphoria.com

Darling Cake

Amy | amy@darlingcake.com



Recommended Vendors

Florists

Arnolds Flower Shop

Marcy or Anastacia | 607-844-8601 | arnoldsflowershop@gmail.com | arnoldsflowershop.com

Hillside Flower Girls

Casey & Susan | 607-343-3836 & 607-760-5234 | hillsideflowergirls.com

Cortland Flower Shop

Mr. and/or Mrs. Lilly | 607-756-7569 | cortlandflowershop@yahoo.com | cortlandflowershop.com

Zeiglers Florists, Inc.

607-739-3579 | zeiglerflorists.com/

Other

Rev. Larry J. Crinnin (Officiate)

315-263-5691 | larryinsyr@gmail.com

Robin Infield Slocum (Officiate)

607-836-8911 | slocumrobin@gmail.com

Lisa Craig Fenwick (Harpist)

607-257-6962 | lisa@lisafenwickharpist.com

The Speech Family Candy Shop

Michael E. Speech JR. | 315-478-3100 | info@speechfamilycandy.com | speechfamilycandy.com