

A man in a dark blue tuxedo and a woman in a white wedding dress are standing on a paved path in a park. In the background, there is a body of water, trees, and several green lampposts with white globe lights. The scene is captured in a soft, slightly blurred style.

Weddings
AT
EMERSON PARK PAVILION

2026





Thank you for considering Emerson Park Pavilion for your wedding celebration. At A&M Catering, we have a passion for service. Our professional, attentive staff will go above and beyond to make sure your event runs smoothly and that no detail is overlooked. We strive to make every customer feel unique and special; therefore, your reception is designed specifically for you. From the first phone call to the last dance, we are equipped to make sure your event is simply flawless.

Included in all Packages

- Dedicated on-site wedding coordinator
- Personalized service for you and your bridal party
- Access to community and vendor discounts
- Five hours of reception time
- Setup of your reception accessories (place cards & favors)
- Cake cutting and dessert station attendants
- Champagne toast
- Assorted sodas and juices
- Coffee and herbal tea selection
- Standard white linens
- Choice of standard napkins
- China, glassware, and flatware service, 6ft round guest tables, 6ft banquet tables, & high top tables

All prices are listed per person and subject to state sales tax and 20% service charge. Prices effective thru December 2026.

Celebration

COCKTAIL HOUR

Artisanal Cheese and Charcuterie Station

- Imported & Domestic Cheeses, Cured Meats, Roasted Red Peppers, Marinated Olives, Crackers
- An assortment of raw vegetables served with ranch dressing and hummus

BUFFET DINNER

Choice of one salad:

- Mixed-Green Salad served with garden vegetables, house italian and buttermilk ranch dressing
- Caesar Salad

Choose one:

- Bow Tie Pasta with grape tomatoes, tri-colored peppers and mushrooms tossed in a pesto cream sauce
- Baked Cavatappi with gouda and cheddar cheese topped with panko bread crumbs
- Rigatoni a la vodka sauce with parmesan cheese and fresh herbs
- Bow Tie Pasta with red onion, peas and pancetta served with an asiago cream sauce
- Creamy Wild Mushroom Risotto | GF

Choice of two entrées:

- Chicken Marsala and wild mushrooms and pan sauce
- Chicken Picatta with capers, lemon and parsley
- Citrus Brined Bone-in Chicken with lemon thyme jus | GF
- Porkloin: *Stuffed with apples, pancetta, stuffing* or *Stuffed with spinach, peppers, mushrooms* or *Slow roasted cider brined porkloin*
- Filet of Sirloin served with a wild mushroom demi-glace or merlot demi-glace | GF
- Prime Rib Carving Station with au jus and horseradish cream | *Carving fee: \$300*
- Ritz Cracker Crusted Cod with white wine and fresh herbs
- Shrimp Scampi with angel hair pasta

Choice of one:

Garlic Mashed Potatoes | GF, Rosemary Roasted Red Potatoes | GF, Rice Pilaf, Scalloped Potatoes | GF

Choice of one:

Honey Glazed Carrots, Roasted Brussels Sprouts with bacon, Roasted Butternut Squash with maple syrup and herbs, Green Bean Almandine, Medley of Grilled Zucchini, Squash, Red Pepper and Onions | ALL GF

Artisan Rolls and Butter

- \$68 -

Elegance

COCKTAIL HOUR

Artisanal Cheese and Charcuterie Station

- Imported & domestic cheeses, cured meats, roasted red peppers, marinated olives, crackers
- An assortment of raw vegetables served with ranch dressing and hummus
- Spinach Artichoke dip served with pita chips
- Bruschetta served with toasted crostini

FAMILY STYLE DINNER

Choice of salad individually plated:

- Mixed-Greens with garden vegetables and ranch, italian, and balsamic dressing
- Mixed-Greens with roasted peppers, sliced radish, goat cheese, cucumber, tomato with lemon vinaigrette
- Roasted Beet Salad with mixed-greens, goat cheese and walnuts with citrus vinaigrette | GF
- Mixed-Greens with apples, almonds, crumbled feta with pomegranate vinaigrette | GF
- Roasted Butternut Squash and Arugula Salad with toasted pumpkin seeds, cherry tomato, pomegranate seeds with maple vinaigrette | GF

Choice of two family-style entrées:

- Chicken Marsala and wild mushrooms and pan sauce
- Chicken Picatta with capers, lemon and parsley
- Citrus Brined Bone-in Chicken with lemon thyme jus | GF
- Porkloin: *Stuffed with apples, pancetta, stuffing* or *Stuffed with spinach, peppers, mushrooms* or *Slow roasted cider brined porkloin*
- Filet of Sirloin served with a wild mushroom demi-glace or merlot demi-glace | GF
- Ritz Cracker Crusted Cod with white wine and fresh herbs
- Shrimp Scampi with angel hair pasta

Choice of one:

- Bow Tie Pasta with grape tomatoes, tri-colored peppers and mushrooms tossed in a pesto cream sauce
- Baked Cavatappi with gouda and cheddar cheese topped with panko bread crumbs
- Rigatoni a la vodka sauce with parmesan cheese and fresh herbs
- Bow Tie Pasta with red onion, peas and pancetta served with an asiago cream sauce
- Creamy Wild Mushroom Risotto | GF

Choice of one:

Garlic Mashed Potatoes | GF, Rosemary Roasted Red Potatoes | GF, Rice Pilaf, Scalloped Potatoes | GF

Choice of one:

Honey Glazed Carrots, Roasted Brussels Sprouts with bacon, Roasted Butternut Squash with maple syrup and herbs, Green Bean Almandine, Medley of Grilled Zucchini, Squash, Red Pepper and Onions | ALL GF

Harvest Artisan Rolls and butter

- \$82 -



COCKTAIL HOUR

Artisanal Cheese and Charcuterie Station

- Imported & domestic cheeses, cured meats, roasted red peppers, marinated olives, crackers
- An assortment of raw vegetables served with ranch dressing and hummus
- Spinach and Artichoke dip served with pita chips
- Bruschetta served with toasted crostini

Choice of two butler-passed hors d'oeuvres: *listed on following page*

PLATED DINNER

Guest meal choice cards are required.

Choice of salad:

- Mixed-Greens with garden vegetables and ranch, italian, or balsamic dressing
- Mixed-Greens with roasted peppers, sliced radish, goat cheese, cucumber, tomato with lemon vinaigrette
- Roasted Beet Salad with mixed-greens, goat cheese and walnuts with citrus vinaigrette | GF
- Mixed-Greens with apples, almonds, crumbled feta with pomegranate vinaigrette | GF
- Roasted Butternut Squash and Arugula Salad with toasted pumpkin seeds, cherry tomato, pomegranate seeds with maple vinaigrette | GF

Choice of two entrées:

Entrée choices must be listed on your response cards. Extra choices are an additional \$8 per person.

- Filet Mignon with red wine sauce, roasted baby vegetables, crispy fingerling potatoes | GF
- Braised Beef Short Ribs with tri-colored baby carrots, parsnip-potato puree, parsley salad | GF
- Grilled Jumbo Shrimp "Scampi" Skewers with angel hair pasta, white wine butter sauce, gremolata
- Airline Chicken Breast with creamy parmesan risotto, wild mushrooms, brussel sprouts | GF
- Crispy Chicken Cutlet with olive oil smashed redskin potatoes, asparagus, capers and lemon
- Prosciutto and Mozzarella Stuffed Chicken Breast with pesto mashed potatoes, sautéed french beans | GF
- Marinated Pork Medallions with local apple chutney, crispy sweet potatoes, roasted cauliflower | GF
- Char Grilled Salmon with tomato-pineapple salsa, cilantro rice, asparagus | GF
- Maryland Style Jumbo Lump Crabcakes with old bay potatoes, french beans, whole grain mustard aioli

Choice of one vegetarian entrée:

- Stir-Fry with basmati rice, mixed edamame, bell peppers, shiitake mushrooms, green onions, sweet chili sauce | GF, V, VG
- Eggplant Tower with ricotta, mozzarella cheese, red sauce, fresh basil | V, VG CHEESE SUBSTITUTE AVAILABLE
- Wild Mushroom and Truffle Tart with caramelized vidalia onions, gruyere cheese, fresh herb salad | V

Harvest Artisan Rolls and butter

- \$90 -

Hors d'oeuvres

BUTLER-PASSED

Choice of two included with the Timeless Package.

May be added to the Celebration and Elegance packages for the prices listed below.

Goat Cheese and Pesto Bruschetta V	\$5.00/person
Traditional Greek Spanakopita V	\$5.00/person
Lemongrass Chicken Pot Stickers	\$5.00/person
Spinach and Artichoke Rangoons V	\$5.00/person
Gouda Mac and Cheese Bites V	\$5.00/person
Chicken Cordon Bleu Bites	\$5.00/person
Tomato Bruschetta-Croistini V	\$5.00/person
Wild Mushroom Croistini with Truffle V	\$5.00/person
Roasted Beets and Goat Cheese with parmesan crisp and parsley GF, V	\$5.00/person
Empanadas (choice of beef, pork, or vegetable)	\$6.00/person
Smoked Trout Cucumber Canape GF	\$6.00/person
Southwest Chicken or Vegetable Eggrolls served with chipotle mayo	\$6.00/person
Spring Rolls served with sweet chili sauce V	\$6.00/person
Lamb-Andouille Sliders with manchego cheese and roasted peppers aioli	\$6.00/person
Buttermilk Fried Chicken Bites with honey sriracha	\$6.00/person
Korean BBQ Pork Belly with green onion GF	\$6.00/person
"Cloths Pin" Tacos with shredded beef, queso fresco cheese, pickled onion and avocado cream sauce served on a flour tortilla	\$6.00/person
Jumbo Shrimp Cocktail with lemon GF	\$8.00/person
Tuna Tartar with english cucumber, crispy wonton, sweet soy and wakame	\$8.00/person
Mini Beef Wellington Bites	\$8.00/person
Mini Lobster Rolls	\$8.00/person
Mini Crab Cakes served with remoulade sauce	\$8.00/person
Bacon Wrapped Scallop with a raspberry balsamic glaze GF	\$8.00/person



A thoughtful and vibrant beverage service is important for a stellar event. We have designed bar packages for every budget and take pride in offering a wide selection. If you do not see something here that meets your tastes, please contact us for a personalized option.

Bar Packages

CLASSIC

Our most popular option.

Labatt Blue & Bud Light Draft

Choice of two bottled beers:

Budweiser, Coors Light, Sam Adams, Blue Moon, Corona or Yuengling

Choice of three wines:

Blackstone Cabernet, Blackstone Merlot, Toasted Head Chardonnay, Yellow Tail Chardonnay, Ecco Domani Pinot Grigio, Chateau Ste. Michelle Riesling, Sutter Home White Zinfandel

Call spirits:

Tito's Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

Full Bar (5 hours): \$40 / person | 1 Hour: \$20 / person | Additional Hours: \$11 / person

Classic Beer and Wine Only

5 hours: \$29 / person | 1 Hour: \$16 / person | Additional Hours: \$11 / person

**White Claw or High Noon for an additional \$8 / person*

HOUSE

Our most economical option. Personalized options are not available.

Domestic Draft Beer and House Pour Wines

Call spirits:

Tito's Vodka, Bacardi Light Rum, Jose Cuervo Tequila, Tanqueray Gin, Dewar's Scotch, Jack Daniels Whiskey, and Jim Beam Bourbon

Assorted Mixers

Full Bar (5 hours): \$31 /person | 1 Hour: \$16 /person | Additional Hours: \$11 /person

House Beer and Wine Only

5 hours: \$28 /person | 1 Hour: \$14 /person | Additional Hours: \$9 /person

PREMIUM SPIRITS

Add the following spirits to your full-bar package. Priced per person.

Grey Goose Vodka, Crown Royal, Captain Morgan Spiced Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Knob Creek Bourbon, Patron Silver Tequila

5 hours: \$12 /person | 1 Hour: \$11 /person | Additional Hours: \$9 /person

CASH AND CONSUMPTION BARS

If an open bar package is not the right fit for your event, we are happy to set up a cash or consumption bar for your guests. Personalized options are not available with cash or consumption bars. Consumption bars require a credit card with prior approval.

Setup Fee: \$850 per bar

Wine: \$10 | Beer: \$8 | Spirits: \$10

Enhancements

Whiskey & Scotch Tasting Station

Limited to an hour and a half of service.

Includes one bottle of each of the following, rocks and snifter glassware:

Jameson Irish Whiskey, Knob Creek Bourbon Whiskey, J&B Blended Scotch, Glenlivet Single Malt Scotch, Macallan Single Malt Scotch

\$1300

After-Dinner Package

Available at the bar or as a stand-alone station, these after-dinner selections offer the perfect night-cap.

Includes one bottle of each of the following:

Grand Marnier, Kahlua, Courvoisier VSOP, Bailey's Irish Cream, Disaronno Amaretto

\$1300

Signature Drinks

Whether you have a recipe in mind or would like us to create one for you, signature cocktails are a fun and delicious way to add a personal touch to your reception. Our service staff can welcome your guests with your drink of choice. Specialty glassware is additional.

Starting at: \$9 / person

BAR POLICIES

No outside alcohol may be brought onto the property! As a licensed premise, Emerson Park Pavilion/A&M Catering, is required to request proper identification of any person of questionable age and refuse alcoholic beverages to any person underage or who, in our judgement, appears to be intoxicated. A&M Catering does not serve alcoholic shots or any alcoholic beverage with more than two alcoholic components.



General Information

Menus

This is just a sampling of our current wedding packages and menus, serving as a guideline when planning your event. Please keep in mind that we can also develop custom menus and packages based on your tastes and budget.

Deposit and Payments

A non-refundable deposit equal to the facility fee(s) is required when you book your event. Additional payments will be due six months and three months prior to your reception. These payments will be equal to 25% of the estimated charges. For events booked within six-months of the date an alternative payment schedule will be arranged. Once your food and beverage selections are made, your Catering and Sales Manager will provide you with a more detailed payment schedule. Final payment is due seven business days prior to your reception; payable only by certified/cashier's check or credit card. Personal checks are accepted for deposits only and a \$50 returned check fee will be charged on checks returned by your bank.

Planning Schedule

Menu selection and planning can begin at any time, however the six months prior to your reception is recommended. Before this time, all package information and pricing is subject to change. All vendor arrangements should be finalized no later than two months prior to your event. Your Catering and Sales Manager will need a list of all your vendors complete with phone numbers and contact. Your banquet event order (BEO) detailing your final menu, beverage choices, linen selections, timeline, etc... is due thirty (30) days prior to your event. Your guaranteed count is due two weeks before the event at which time your Catering and Sales Manager will generate your final invoice and prepare your final BEO and layout for your signature. Should your actual count exceed your guaranteed count, you will receive an additional invoice at the conclusion of the event, with payment due immediately. A 5% surcharge will be applied to all invoices with an outstanding balance following the event date.

Cancellations

All deposits are non-refundable. In the event of a cancellation, advance payments will only be returned if your date and time are able to be re-booked by another party of equal or greater value.

Event Timing

All receptions are limited to five hours and must end by 12am (midnight). An additional hour for clean-up and collection of your personal items is included in your facility fee. Vendors and those needing access to the pavilion for setup and/or decoration purposes will be granted access two-hours before your scheduled start time. Additional hours are subject to availability at the following rates: Dining/Conference Rooms (\$500/hr), Ballroom (\$1,000/hr). If the entire pavilion is not being reserved for your event, on-site ceremonies must be held at either 2pm or 5pm and available on a first- come, first-served basis.

Decorations and Setup

All decorations require prior approval. No decorations of any kind may be attached on the inside or outside of the pavilion, specifically no staples, nails, tape or the like, without A&M Catering written permission. Only floating and/or contained candles are permitted. No balloons unless securely attached to a rigid display. Confetti and confetti-like products are not permitted indoors or outdoors. Bubbles are not permitted indoors. Unless prior arrangements are made, **ALL PERSONAL ITEMS/DECORATIONS MUST BE COLLECTED AT THE CONCLUSION OF THE EVENT.** No motor vehicles are to be driven on the park lawns or sidewalk. All vendors needing access to the rented area must make prior arrangements with A&M Catering LLC. No pets shall be allowed in the park. All glass containers must be restricted to the pavilion and/or patio and deck areas. Setup and tear down of any event needs to be completed within the contracted time period. Setup and tear down are not permitted on days adjacent to the event unless approved by A&M Catering LLC.

Outside Food or Beverage

All food and beverage arrangements are subject to applicable sales tax and a 20% service-charge. No outside food or beverage is allowed to be brought into the Pavilion, with the exemption of wedding cakes and/or desserts from a licensed bakery. Bakeries must supply A&M Catering with their current NYS Health Permits and a copy of their liability insurance policy. Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean-up. Because of health and safety regulations, and variables in maintaining safe temperatures and storage of food items, extra food cannot be packaged and taken off-premises. There will be no exceptions to this policy.

Liability

A&M Catering LLC. will not be held liable for any loss or damages to the customers' or their guests' property left on the premises prior to, during or following a function. The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by A&M Catering or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property. Guests found to be disruptive or abusive may be asked to leave. Damages and cleaning over and above normal circumstances are your responsibility and appropriate charges will be added.

Rates & Minimums

FACILITY AND ROOM CHARGES

Each room of the Pavilion requires its own facility charge- included in the facility charge is the following:

- Eight hours of room access (to include vendor setup/breakdown)
- Standard linen rental expense (specialty linens require additional time and five hours of reception time charges)
- Use of Pavilion tables and chairs
- Complimentary parking for your guests
- Room setup and breakdown
- China, Glassware and Flatware

June - October	Fri/Sun	Saturday	Capacity
Owasco Ballroom	\$2,600	\$4,000	300
Lakeside Dining Room & Cayuga Conference Room	\$2,200	\$4,000	100
Entire Pavilion	\$2,900	\$4,000	400

November - May	Fri/Sun	Saturday	Capacity
Owasco Ballroom	\$2,000	\$2,200	300
Lakeside Dining Room & Cayuga Conference Room	\$1,700	\$2,000	100
Entire Pavilion	\$2,200	\$2,600	400

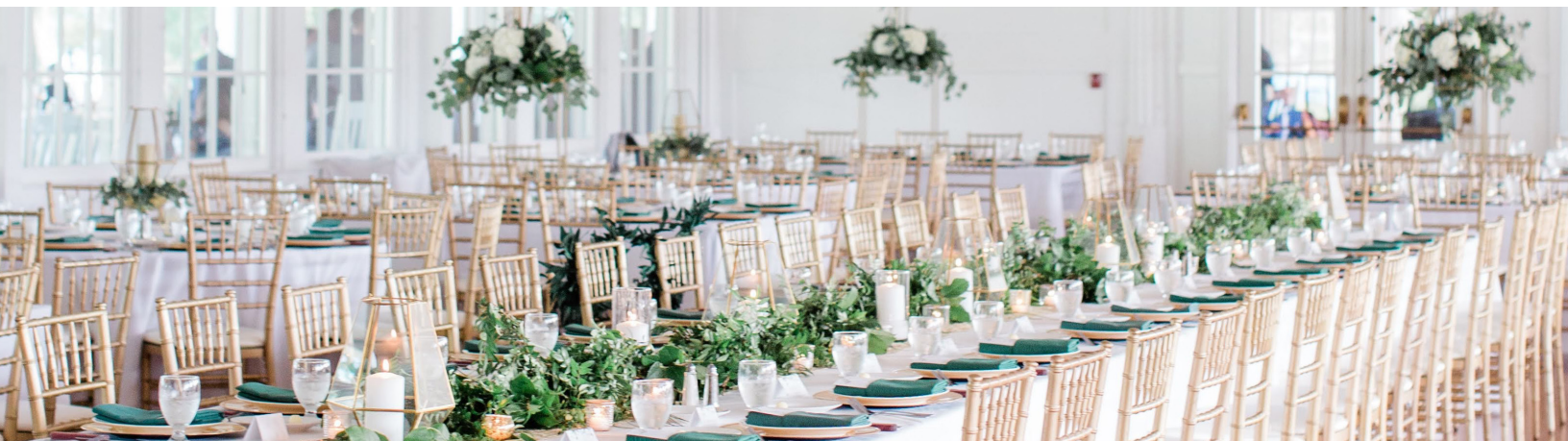
The Sunday before Memorial Day, the Sunday before Labor Day, Fourth of July, and New Year's Eve | \$4,000
Food and beverage minimum for dates listed above | \$18,000

FOOD AND BEVERAGE MINIMUMS

The following food and beverage minimums are required (prior to sales tax and 20% service charge) to reserve the Owasco Ballroom and/or Lakeside Dining Room.

June - October	Fri/Sun	Saturday
Owasco Ballroom	\$11,500	\$18,000
Lakeside Dining Room & Cayuga Conference Room	\$9,000	\$18,000
Entire Pavilion	\$14,000	\$18,000

November - May	Fri/Sun	Saturday
Owasco Ballroom	\$6,000	\$9,000
Lakeside Dining Room & Cayuga Conference Room	\$4,000	\$5,000
Entire Pavilion	\$7,000	\$9,000





On-site Ceremonies

We offer on-site ceremonies on a first-come, first-served basis. Ceremonies are scheduled at 2pm or 5pm depending on availability. Our service team will setup and breakdown the ceremony area. Ceremony Coordinator that will:

- Meet with you to discuss your ceremony details
- Schedule and attend your rehearsal
- Setup your ceremony accessories (unity candle, programs, bubbles) according to your wishes
- Accept vendor deliveries
- Send everyone down the aisle
- Greet your guests as they arrive

Ceremony Fee: \$2,000

Please note that some ceremony locations are only available as weather permits. Rain plans need to be discussed with your sales manager in advance. If rain is in the forecast, the manager on duty will make the decision as to the specific location for the ceremony. The decision will be made two hours prior to the start of the ceremony.

Community Partners

We have partnered with the following businesses to offer discounts or special packages for couples celebrating at the Pavilion. Please consider their services when planning the various aspects of your wedding. Check back often, as we will update the list as more partnerships are formed.

MUSIC AND ENTERTAINMENT

RD Entertainment

Disc Jockey & Up-lighting Designs

www.rdedj.com

Contact: Rocko Dorsey | Phone: (315) 345-1283 | Email: rocko@rdedj.com

\$50 off a five-hour reception package or \$100 off a five-hour reception and ceremony service.

Humphrey DJ Service

DJ Service, Photo Booth and Up-lighting

www.humphreydjservice.com

Contact: Greg Humphrey | Phone: (315) 515-1565

10 free up-lights with DJ Booking.

Black Tie Entertainment

DJ Service, Photo Booth and Up-lighting

www.btedj.com

Phone: (315) 492-7985

\$100 off any service.

ACCOMMODATIONS

Holiday Inn Finger Lakes Region

Phone: (315) 253-4531 ext. 2121

15% off of the published "Best Flex," rate for room blocks of 10 or more. Subject to availability.

Hilton Garden Inn

Phone: (315) 252-5511

PHOTOGRAPHY AND VIDEOGRAPHY

Dani Moran Photography

www.danimoranphotography.com

\$200 off any package.

Becca Howland Photography

www.beccahowland.com

Phone: (315) 427-8163

\$100 off any package.

CAKES

Patisserie Bakery

Phone: (315) 685-2433

The Cake Shop CNY

www.thecakeshopcny.com

Phone: (315) 685-5349

Free Delivery.

FLORISTS

Michaleen's Florist and Greenhouse

www.michaleens.com

Phone: (607) 257-3203

TRANSPORTATION

Big D's Limo

www.bigdslimo.com

Phone: (315) 730-5931

*It will be the responsibility of the customer to confirm pricing and availability of services listed.
A&M Catering cannot be held liable for any incorrect information listed in this document.*

INVITATIONS/DAY-OF MATERIALS

Kate Vitale Design

www.katevitaledesign.com

Phone: (585) 490-4363 | Email: hello@katevitaledesign.com

5% off any invitation suite.

*It will be the responsibility of the customer to confirm pricing and availability of services listed.
A&M Catering cannot be held liable for any incorrect information listed in this document.*

A full-page photograph of a wedding couple in a modern, bright venue. The groom, in a dark blue suit, is dipping the bride, who is in a white wedding dress. They are kissing. The background features large windows, exposed ductwork, and hanging floral decorations. A semi-transparent dark green box is overlaid on the lower half of the image, containing a testimonial in white script font.

"We couldn't have asked for better accommodations, delicious food and great service."