



SKY ARMORY | 2025
wedding menu

for the love of food

We're passionate about food and start with a talented culinary team who only uses the best and freshest ingredients when preparing your menu. Our approach to food is similar to a restaurant (we just produce in larger quantities). Our chefs create a flavor profile for each entrée selection. And presentation is just as important as taste. And because we prepare our food from scratch we can easily accommodate dietary restrictions and food allergies, so every guest feels special. The menu that follows provides inspiration for when we start crafting your menu with you. Don't see what you want? We enjoy personalizing menus and incorporating favorite foods or ethnic foods to honor your heritage.

PLATED DINNER PACKAGE

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres

Dinner Service
salad course
selection of 4 entrées, plus vegetarian

Dessert
cutting cake
dessert display of 4 dessert minis
coffee & tea display

starts at \$78 per person ++
Add your preferred bar package

BAR PACKAGES

Skyline Bar Package

features house brand spirits
3 draft beers | domestic & import bottled beers
11 wine varietals | wine service with dinner
soft drinks | juice | mixers
4 Hours \$31 | 5 Hours \$34 | 6 Hours \$37

In the Clouds Bar Package

features premium brand spirits
3 craft draft beers | domestic & import bottled beers
11 wine varietals | wine service with dinner
soft drinks | juice | mixers
4 Hours \$37 | 5 Hours \$41 | 6 Hours \$44

enhancements: cocktail reception displays | late night snacks | thanks for coming treats

++23% Administrative Fee and 8% Sales Tax applied to all food and beverages.
A 3% discount will be applied to all cash, check, and ACH payments.



additional packages

SKYLINE BUFFET

Cocktail Reception
selection of 4 skyline passed hors d'oeuvres

Plated Salad Course
Skyline Buffet Dinner

Cutting Cake
Dessert Display of 4 dessert minis
coffee & tea display

starts at \$78 per person ++
Add your preferred bar package

THE COCKTAIL PARTY

Selection of 8 passed hors d'oeuvres
Signature Chef's Market Display
Poutine Bar

Dessert Display
Cutting Cake

\$67 per person ++
Add your preferred bar option

STRATOSPHERE STATIONS

Cocktail Reception
selection of 4 passed hors d'oeuvres

3 Chef Attended Stations
selection of 3 passed Street Fare

Cutting Cake
Dessert Display of 3 dessert minis
coffee & tea display

starts at \$88 per person ++
Add your preferred bar option

THE DESSERT PARTY

Selection of 3 passed desserts
Dessert Display of 6 dessert minis

Cutting Cake
Enhanced Dessert Bar
coffee & tea display

\$47 per person ++
Add your preferred bar option

OR WE CAN START WITH A BLANK PAGE AND CRAFT YOUR CUSTOM PACKAGE



hors d'oeuvres

The Cocktail Hour

select 4 passed hors d'oeuvres to your plated dinner, buffet or stations event

*gluten free modification available | **vegan modification available

Crowd Favorites

- Baby Crab Cake with spicy aioli*
- Chicken Parm Arancini with marinara sauce
- Coconut Shrimp w/ sweet thai chili sauce +1
- Korean Beef Skewer* gf
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion gf**
- Smoked Gouda Mac & Cheese v
- Spanish Garlic Shrimp, grilled crostini +2

Seafood

- Bacon Wrapped Scallop gf +2
- Buffalo Shrimp with blue cheese sauce
- Classic Shrimp Cocktail gf
- Cajun Grilled Shrimp with guacamole gf +1
- Corn & Shrimp Fritter
- Crab Stuffed Mushroom
- Garlic Lemon Shrimp, grilled crostini +2
- Lobster Mac & Cheese +3
- Seasonally Inspired Seared Scallop +1
- Shrimp Ceviche gf +2
- Sushi Rolls Assorted: California, Spicy Tuna, Spicy Salmon gf
- Tuna Poke in phyllo cup +1
- Seared Ahi Tuna with wasabi crème gf +1

Poultry

- Buffalo Chicken Bite with bleu cheese sauce
- Chicken Meatball, bleu cheese +1
- Chicken & Waffle with maple gastrique +1
- Chicken Parm Slider
- Chicken Satay with Thai peanut sauce gf
- Chicken Spiedie Kabob with pepper, onion gf
- Curry Chicken Salad on Fried Pita Chip
- Pulled Chicken Taco with Asian slaw*

Beef, Lamb & Pork

- Baby Lamb Chop gf +3
- Bacon & Bleu Stuffed Mushroom gf
- Beef Crostini with horseradish crème and candied onion
- Beef Wellington with horseradish crème
- "BLT" pancetta, sundried tomato, arugula*
- Burrata & Prosciutto Crostini, hot honey +1
- Candied Bacon Skewers: bourbon candied or maple candied gf
- Greek Lamb Meatball* with tzatziki +2
- Meatball*: Italian, Swedish or Thai,
- Pulled Pork Slider

Vegetarian

- Caprese Skewer with balsamic glaze gf
- Crostini: Brie & Pear with fig jam, Tomato Bruschetta or, Mediterranean
- Edamame Pot Sticker with dipping sauce
- Tomato Jam & Burrata Crostini with balsamic drizzle +1
- Farm Stand Crudité Cup w/ ranch or hummus gf
- Falafel Bite with Tzatziki sauce v
- Fried Polenta with black bean, corn 'salsa' gf
- Mushroom Arancini with marinara sauce
- Soup Shooters: Cream of Butternut & Apple, Broccoli Cheddar or Seasonal Gazpacho v
- Tomato Basil Soup Shooter with grilled cheese +1
- Stuffed Mushroom: Garlic & Herb stuffed, Spinach & Fontina stuffed gf or Veggie stuffed v

cocktail reception displays

cocktail reception displays are out for up to 1.5 hours

NIBBLES & NOSHES GRAZING TABLE

the latest food trend... a fun, visually appealing and deliciously interactive way for guests to enjoy a variety of nibbles and noshes and can be the main food attraction for the evening. Our grazing tables are aimed to elevate any event, big or small.

We'll work with you to create a beautiful tablescape of delicious food to feast on.

We believe each event is unique, and each grazing table is carefully curated to fit your theme, taste and preference. Starts at \$21 per person++

Classic Chef's Market Display \$11 per person

featuring garden vegetable crudite cups with hummus & ranch dressing, Chef's selection of cheeses, grapes, cantaloupe, jams, mustard, artisanal crackers. Gluten free crackers available upon request.

Artisanal Cheese & Charcuterie Board \$13 per person

featuring artisanal cheeses and cured meats accompanied with fresh fruit, dried fruit, marinated olives, cornichons, sweet and savory jams, mustard, house-made crostini, artisanal crackers. Gluten free crackers available upon request.

Italia! Antipasto Display \$13 per person

features cured Italian meats, Italian cheeses, giardiniera, hot pepperoncini, marinated olives, grapes, cantaloupe, mustard, bruschetta, seasoned crostini, freshly baked ciabatta, seasoned dipping oils. Gluten free crackers available upon request.

Shrimp Cocktail Display

Select your preferred display:

Ice Sculpture filled with shrimp accompanied with cocktail sauce, lemon wedges \$19 pp

Shrimp Cocktail (3) in martini glass with cocktail sauce, lemon wedge displayed in tiers \$13 pp

Pasta Bar (nice addition to the cocktail party or an alternative to a pasta course)

Cavatelli Alfredo, shaved parmesan +6 per person

Cavatelli with Pesto Cream Sauce, shaved parmesan +7 per person

Cavatelli with Sundried Tomato Cream Sauce + 6 per person

Farfalle Pomodoro, shaved parmesan +6 per person

Penne with Riggie sauce, shaved parmesan +6 per person

Penne a la Vodka, shaved parmesan +6 per person

Ask about our Raw Bar we'll custom craft a bar with you

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plated dinners

Includes salad, up to 5 entree selections, dessert

SALAD COURSE

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine vinaigrette
- Farm Stand Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Seasonally Inspired Salad
- Classic Caesar Salad (available for groups under 100 guests)
- Beet & Goat Cheese Salad: field greens, roasted yellow & red beets, goat cheese, candied walnuts, honey-champagne dressing +1
- Caprese Salad: tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +2
- Wedge Salad: wedge of iceberg lettuce, creamy bleu cheese, crumbly bleu, onions, diced tomatoes, crispy pancetta, +1

SOUP COURSE

In place of a salad course +1 | as an additional course +7

- Creamy Butternut Squash & Apple
- Broccoli Cheddar
- French Onion
- Italian Wedding
- Pasta Fagirole
- Seafood Bisque +2
- Tomato Basil

PASTA COURSE

- Cavatelli Alfredo, shaved parmesan +6
- Cavatelli with Pesto Cream Sauce, shaved parmesan +7
- Cavatelli with Sundried Tomato Cream Sauce, shaved parmesan +6
- Farfalle Pomodoro, shaved parmesan +6
- Penne a la Vodka, shaved parmesan +6

BREAD

Freshly Baked Focaccia is included with salad course

- Freshly Baked Rolls with herbed butter +2
- Freshly Baked Ciabatta with dipping herbs and EVOO + 3
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Bread for all guests +3



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plated entrées

STARCH

- Duchess Potato
- Mashed Potato
- Parsnip Puree
- Rice Pilaf
- Risotto: parmesan, mushroom
- Roasted Cauliflower
- Roasted Fingerling Potato +1
- Roasted Red Bliss Potato
- Scalloped Potatoes
- Sweet Potato Hash
- Sweet Potato Puree
- Two-Potato au Gratin: Yukon gold & sweet potato

VEGETABLE

Seasonal vegetable duo to pair with entrée flavor profile. Let us know if there is a vegetable you don't care for.

Note: most of our entrées, sides and sauces are gluten free or can be modified to accommodate a gluten free guest



MAKE IT A DUO PLATE

Select an entrée add-on

- Lobster Tail +12
- Seared Scallops (2) +10
- Grilled Shrimp (3) +6
- Stuffed Shrimp (2) +6

BEEF

Seasoned and served with a complimenting sauce

- Teres Major Shoulder Cut Steak
- Short Rib
- Angus Block Steak +8
- New York Strip +8
- Filet Mignon MP

PORK

- Classically Braised Pork Osso Bucco with root vegetables, braising liquid reduction
- Florentine Stuffed Frenched Pork Chop with Boursin cream sauce
- Seasoned Frenched Pork Chop, complimenting sauce
- Seasoned Pork Loin Medallions, complimenting sauce
- Spinach, Cheese & Roasted Red Pepper Pork Roulade with parmesan cream sauce

POULTRY

- Chicken Florentine: boneless breast stuffed with spinach & mushroom, creamy white wine sauce
- Chicken Chasseur: herb roasted airline chicken, chasseur sauce
- Chicken Marsala
- Chicken Parmesan with pomodoro sauce
- Chicken Piccata: white wine, lemon, capers
- Chicken Saltimbocca
- Grilled Chicken topped with tomato bruschetta gf
- Herb & Parmesan Crusted Chicken with parmesan cream sauce
- Mediterranean Chicken gf
- Roasted Duck Breast with tart cherry sauce gf

SEAFOOD

Seasoned and served with a complementing sauce

- Pan Seared Salmon | Mahi Mahi | Swordfish
- Macadamia Nut Encrusted Mahi Mahi
- Pecan Encrusted Salmon
- Sesame Encrusted Swordfish
- Seafood Pasta : scallops, shrimp, lobster, saffron cream sauce with leeks
- Seasonally Inspired Pan Seared Scallops +8
- Fresh Catch MP

plated entrées

PASTA

- Butternut Squash Ravioli with roasted leeks, brown butter cream sauce, shaved parmesan
- Cheesy Tortellini Carbonara with pancetta, peas and creamy parmesan sauce
- Roasted Italian Vegetables in Charred Tomato Sauce over pappardelle pasta, shaved parmesan
- Seafood Pasta: scallops, shrimp, lobster, saffron cream sauce with leeks
- Shrimp & Ricotta Ravioli with sundried tomato cream sauce, spinach and fontina cheese
- Short Rib Pasta Bolognese
- Classic Beef Bolognese
- Vegetable Lasagna

PLANT BASED

- Seasonally Inspired Cauliflower Steak
- Eggplant Rollatini with charred tomato sauce, shaved Parmesan
- Gnocchi with charred tomato sauce
- Grilled Vegetable Napoleon layered with mozzarella, EVOO, balsamic glaze, sea salt sprinkle
- Lemony Seitan Piccata over bed of linguini
- Mushroom Bolognese over pappardelle
- Ratatouille: shingled Italian vegetables with charred tomato sauce
- Seasonally Stuffed Portobello Mushroom



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stations

Select 4 stations

price based on up to 90 minutes of service | available for groups of 30+

Salad Station

Served with House-Made Focaccia Bread

Select 2: Casa | Caesar | Seasonal | SKY Caprese (see page 18 for salad descriptions)

Select 1: Grilled Chicken | Grilled Shrimp | Marinated Flank Steak +4

Mac N' Cheese Bar

Smoked Gouda Mac & Cheese

Toppings: scallions, bacon crumbles, diced tomatoes, shaved Parmesan

Select 1: Grilled Chicken Slices | Fried Chicken Bites | Pulled Pork | Burnt Ends | Lobster +8

Taco Bar

Select 2: Pork Carnitas | Chipotle Pulled Chicken | Southwest Roasted Veggies

Toppings: guacamole, creamy cilantro sauce, roasted corn & black bean salsa, pico de gallo, shredded cheese served with warm tortillas, hard taco shells

Spuds Bar

Baked Russet Potatoes | Baked Sweet Potatoes

Toppings: butter, sour cream, chives, onion frizzles, shredded cheeses, bacon crumbles, fresh herbs

Select 3: Pulled Pork | Pulled Buffalo Chicken | Chili | Grilled Veggies | Onion Frizzles

Quacamole | Pico de Gallo | Roasted Corn & Black Bean "Salsa" | Pickled Jalapenos

Taste of Central New York

Select 1 Chicken Spiedie Kabobs | BBQ Pulled Pork Sliders | Beef on Weck Sliders

Select 1: Salt Potatoes in drawn butter | Vodka Riggies | Chicken Riggies +1

Select 1: Utica Greens | Tomato Cucumber Salad

Taste of NOLA

Select 2; Shrimp Etouffee | Chicken & Andouille Sausage Gumbo | Jambalaya served with corn bread and hot honey whipped butter

Taste of Italy

Select 1: Chicken Piccata | Parmesan Chicken | Chicken Marsala | Italian Meatballs | Eggplant Parmesan

Select 1: Penne with Marinara v | Alfredo | Pesto Cream Sauce | Pomodoro

Select 1: Caesar salad | Utica greens | Grilled Italian Vegetables with EVOO, Balsamic

stations

price based on up to 90 minutes of service | available for groups of 30+

Smoked Station

Select 1: Smoked BBQ Chicken Quarters | Burnt Ends | Smoked Pulled Pork
Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes with drawn butter| Baked Beans
served with coleslaw, corn bread, maple whipped butter

The Butcher's Block

Choice of one protein, one complementing sauce, one side
Oven Roasted Turkey Breast: cranberry chutney | mustard cream sauce | gravy
Steakhouse Rubbed Pork Tenderloin: honey-chipotle bbq sauce | chimichurri | herb sauce
Island Pork Loin with Mango and Tropical Fruit Relish
Teres Major Shoulder Cut Steak Medallions: red wine demi | boursin cream sauce
Slow Roasted Top Round: port wine sauce | horseradish sauce | whiskey-tarragon sauce
Herb-Grilled Flank Steak: chimichurri | horseradish sauce
Rack of Lamb: au jus | mustard shallot | mushroom sauce +8
Pepper Roasted Beef Tenderloin: port wine sauce | horseradish chive sauce MP
Add a 2nd Carved Item +7

Sides

Roasted Root Vegetables | Roasted Brussels Sprouts
Mashed Potatoes | Roasted Fingerling Potatoes | Sweet Potato Hash | Sweet Potato Wedges
Seasonally Inspired Risotto | Chef-Inspired Rice | Chef-Inspired Polenta | Rice Pilaf

Market Price (MP) - the cost of these items fluctuate
based on market conditions, an upcharge may apply



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dinner buffets

Buffet Includes: Salad, Pasta, 2 Entrees, Starch, Vegetable, 3 mini desserts
price based on up to 60 minutes of service

SALAD served with freshly baked herbed seasoned focaccia

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine vinaigrette
- Farm Stand Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Beet & Goat Cheese Salad: field greens, roasted yellow & red beets, goat cheese, candied walnuts, honey-champagne dressing +1
- Caprese Salad: tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +2

BREAD FOR THE TABLE

- Freshly Baked Rolls with herbed whipped butter +3
- Freshly Baked Ciabatta with EVOO and seasonings +4
- Pasta's Daily Stretch Bread with Hot Tom Oil +6
- Gluten Free Rolls with herb whipped butter +4

Market Price (MP) - the cost of these items fluctuate
based on market conditions, an upcharge may apply



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dinner buffets

PROTEINS (select 2)

- Herb Roasted Airline Chicken Breast
- Herb & Parmesan Crusted Chicken Breast
- Caribbean Grilled Chicken Breast with fresh fruit salsa
- Chicken Cacciatore
- Chicken Picatta
- Chicken Marsala
- Chicken Florentine
- Miso Glazed Salmon
- Pan Seared Salmon | Mahi | Swordfish
- Shrimp Scampi
- Sesame-Crusted Tuna Steak + 4
- Roast Pork Loin
- Pot Roast with gravy
- Marinated & Grilled Flank Steak +2
- Teres Major Steak Medallions +2
- Braised Short Ribs +2
- Carved Beef Tenderloin MP

Note: unless noted above, sauce selection made when selecting the menu with your planner.

PASTA (select 1)

- Cannelloni +1
- Cavatelli Alfredo with broccoli
- Cavatelli with Pesto Cream Sauce
- Cavatelli with Sundried Tomato Cream sauce
- Farfalle Pomodoro
- Pasta Primavera
- Penne a la Vodka
- Penne with Charred Tomato Sauce
- Pappardelle with Charred Tomato Sauce
- Mushroom Bolognese +2
- Classic Beef Bolognese +2
- Short Rib Bolognese +3
- Vodka Riggies (spicy)
- Vodka Riggies with Chicken (spicy) +3
- Smoked Gouda Mac & Cheese | add Lobster +6
- Vegetable Lasagna

STARCH (select 1)

- Mashed Potatoes
- Herb Roasted Potatoes
- Red Bliss Potatoes
- Potato au Gratin
- Roasted Fingerling Potatoes +1
- Salt Potatoes in dran butter
- Sweet Potato Hash
- Sweet Potato Wedges
- Rice Pilaf
- Steamed Basmati Rice

VEGETABLES (select 1)

- Cauliflower & Kale au Gratin +1
- Green Beans
- Grilled Vegetables with balsamic glaze
- Italian Vegetable Sauté
- Roasted Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots
- Roasted Root Vegetables
- Seasonally Inspired Vegetable Medley

DESSERT (select 3)

see dessert selections on page 24

Market Price (MP) - the cost of these items fluctuate based on market conditions, an upcharge may apply

**Ask us about a themed buffet
if you have a favorite food style
or wanting a unique dining
experience: bbq, caribbean, latin,
new england clambake ...**

sweet endings

DESSERT DISPLAY \$11 per person++

We recommend 3-4 selections for a dessert display

Apple Cider Donut
Apple Crisp with caramel drizzle
Bread Pudding with crème Anglaise
Brownies: fudgy | chocolate frosted | vegan & gluten free
Cake Pops: vanilla, chocolate, red velvet, funfetti
Cannoli with chocolate chips
Cheesecakes: (can be gluten free); with seasonal compote
Chocolate Covered Strawberries gf (in season)
Chocolate Pot de Crème gf | Salted Caramel Pot de Crème gf
Chocolate Peanut Butter Explosion
Cookies: sea salt chocolate chip, | oatmeal raisin, peanut butter, snickerdoodle (gf & vegan)
Crème Brulee gf
Cream Puffs
Cupcakes: vanilla, chocolate, marble, red velvet, funfetti, carrot, lemon, strawberry creamcicle, vanilla almond, apple, spice
Cupcakes (gluten free) vanilla, chocolate, funfetti, red velvet, carrot +1
Éclair: chocolate, vanilla
Half Moon Cookies | gluten free option available
Lemon Raspberry Torte
Macarons (assorted flavors)
Glazed & Confused Mini Donuts | Full Size Donuts +1
Petit Fours
Tillamook Ice Cream Sandwiches (assorted flavors)
Truffles: chocolate, vanilla, oreo,
Tiramisu
Whoopie Pie: chocolate, red velvet, pumpkin

Hanging Macaron Display +258

for approximately 40 macarons macarons hanging in glass bubbles over the dessert display ready for guests to pluck out and eat

Plated Desserts \$11 per person++

Dessert Trio: a trio of minis
Apple Crisp with salted caramel, creme anglaise
Cheesecake slice with seasonal topping
Chocolate Mousse Torte
Farmhouse Fruit Tart (individual pie)
Flourless Chocolate Torte with raspberry sauce gf
Lemon-Raspberry Torte with raspberry sauce
Peanut Butter Chocolate Explosion
Tiramisu

sweet endings

DESSERT STATIONS

Donut Bar \$10 per person++

selection of classic donuts, donut holes and beignets, displayed on a donut wall, tiered trays, slate boards
add chocolate milk + 3 per person

Milk & Cookies Bar \$11 per person++

chocolate chip with sea salt, peanut butter, oatmeal craisin, snickerdoodle (gf & vegan) served with white and chocolate milk

Pie Station* \$13 per person++

select 3 flavors: apple, blueberry, cherry, strawberry, strawberry rhubarb, mixed berry, banana cream, chocolate cream, coconut cream, lemon meringue, pumpkin | gluten free and vegan options available
attendant offering vanilla ice cream a la mode | Attendant Fee \$75

Waffles & Ice Cream Station* \$13 per person++

waffles made fresh and topped with your choice of 2 ice cream flavors, sauces, fresh berries, candy & cookie toppings, cherries, crushed peanuts, whipped cream | *Attendant Fee \$75

Ice Cream Sundae Bar* \$13 per person++

Ice cream in waffle cups with sauces, cookie and candy toppings, crushed peanuts, cherries, whipped cream and Tillamook Ice Cream Sandwiches

Select 3 Flavors: vanilla, chocolate, strawberry, chocolate peanut butter, butter pecan, mint chocolate chip
Select 2 Flavors of Tillamook Ice Cream Sandwiches: mudslide, mint chocolate chip, salted caramel, vanilla
*Attendant Fee \$75

The Crepery* +\$12 per person++

Made to order crepes with all your favorite sweet fillings. Nutella, chocolate sauce, fruit & berries,
*Attendant Fee \$75



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late night snacks

PASSED SAVORY SNACKS \$7 per person++

- Poutine (choose fries or tots) with gravy, cheese curd
- Loaded Fries (cheddar, bacon crumbles, scallions)
- Loaded Kettle Chips (cheddar, bbq sauce, bacon crumbles, scallions)
- Loaded Nachos (we'll build your favorite style)
- Soft Pretzel with cheese sauce
- Flatbreads (we'll build your favorite style)
- Fried Chicken Tenders with dipping sauce
- Fried Chicken Wings (3) choose your topping: buffalo, garlic & parmesan, barbecue
- Cheeseburger Slider with fries or tots
- Carolina Pulled Pork Slider with fries or tots
- Chicken Parmesan Slider with fries or tots
- Michigan Hot Dog with fries or tots
- Breakfast Sandwich

STATIONED SAVORY SNACKS

Pizza Bar \$7 per person++

Freshly delivered pizza | share your favorite toppings

Popcorn Bar +9 per person++

Selection of 4 flavors of popcorn displayed and ready for eating now or put in a box and eat later

Poutine Bar +9 per person++

Choose Steak Fries or Tots, gravy, cheese curd and assorted toppings

Taco Bar +9 per person

Soft & Hard Tortilla Shells ready for guests to build their own taco from an assortment of fillings and toppings

Note: plan for about 60% of your guests



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cocktails in the SKY

SKYLINE OPEN BAR

House Brand Spirits:

Vodka: NUE | flavors: citrus, raspberry, espresso
Gin: Breckenridge
Rum: Bacardi Premium | Spiced | Coconut
Tequila: Cazcabel Silver | Reposado
Bourbon: Rebel Kentucky Straight
Rye: Rittenhouse
Irish Whiskey: Lost Irish
Scotch: Ballentine's
Liqueurs:
Aperol | Barry's Irish Cream NY | Coffee Liqueur | Peach Schnapps

Wine Varietals:

Whites:
Sparkling, Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay
Rose
Reds: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

Wine Service: \$27 per bottle

Bottled Beers, Ciders, Seltzers

Coors Light, Corona, Labatt Blue Light, Mich Ultra, Miller Light, Athletic Brewing NA, 1911 hard cider, White Claw seltzers

Draft Craft Beers:

features IPA, Pilsner, Wheat or seasonal

NA Beverages:

Seasonal Mocktail
Coke Products (Pepsi products available upon request)
Flavored Sparkling Water | Iced Tea | Lemonade
Juices

4 Hours \$31 per person | 5 Hours \$34 | 6 Hours \$37

Selections subject to change based on availability
or newly curated brands.

NON-ALCOHOLIC BEVERAGE BAR

Non-alcoholic beverage bars are available.
Includes Coco-Cola brand soft drinks, ice tea, flavored
sparkling waters, infused water, lemonade, juice
\$4 per hour++

UPGRADES

Beverage Greet: +6
Bubbly Toast: +4
Specialty Bars:
Moscow Mule +8
Margarita +8
Uncork New York! Wine Tastings +10
Smoked Old Fashioned +10
Whiskey & Bourbon Tastings +10
Hot Toddies +8
Cordial Bar with coffee +8
Satellite Bar: included during cocktail
receptions for events over 200 guests.
For under 200 guests a bar set-up fee
of \$150 applies, if requested.

Brand Request: fees may apply

...let's get creative

CASH BAR PRICING (includes sales tax)

Cocktails 9

Wine 8

Draft Beers 7

Bottled Beers 5

NA Beverage 4

Cash | Credit Cards accepted

A \$100 bartender fee applies for each bartender.

Can move to a cash bar once the open bar ends.

A \$50 bartender fee applies for each bartender.

Plan for 1 bartender per 50-75 guests.

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cocktails in the SKY

IN THE CLOUDS OPEN BAR

Premium Spirits:

Vodka: Titos, Grey Goose, Flavored Vodkas (citrus, raspberry, espresso)

Gin: Minke Irish Gin, Tanqueray

Rum: Captain Morgan | Bacardi Premium | Spiced | Coconut

Tequila: Lalo, Patron Silver | Patron Reposado

Mexcal: Mezcalum

Bourbon: Elijah Craig Small Batch | Old Home Distiller's Brothers Cut NY | Old Home Distiller's Maple NY | Jack Daniels

Rye: Elijah Craig | Old Home Distiller's Electric Mayhem NY

Irish Whiskey: Clonakilty Double Oak | Jameson

Scotch: Dewar's 12 year | Johnny Walker Red

Brandy: Courvoisier, B&B, Hennessy

Liqueurs: Aperol | Barry's Irish Creme NY | Campari | Kahlua | Peach Schnapps | Sambuca | Southern Comfort

Wine Varietals:

Whites: Sparkling, Moscato, Pinot Grigio, Sauvignon Blanc, Chardonnay

Rose

Reds: Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

Wine Service with dinner: + 37 per bottle

Bottled Beers, Ciders, Seltzers:

Coors Light, Corona, Labatt Blue Light, Mich Ultra, Miller Light, Athletic Brewing NA, 1911 Hard Cider, White Claw Seltzers

Draft Craft Beers:

features IPA, Pilsner, Wheat or seasonal

NA Beverages:

Coke Products (Pepsi products available upon request) | Flavored Sparkling Water | Lemonade, Iced Tea, Juices

Season Mocktail

4 Hours \$37 per person | 5 Hours \$41 | 6 Hours \$44

selections subject to change based on availability or newly curated brands

NON-ALCOHOLIC BEVERAGE BAR

Non-alcoholic beverage bars are available.

Includes Coco-Cola brand soft drinks, ice tea, flavored sparkling waters, infused water, lemonade, juice

\$4 per hour++

CASH BAR PRICING (includes sales tax)

Cocktails 13

Wine 12

Draft Beers 7

Bottled Beers 5

NA Beverage 4

Cash | Credit Cards accepted

A \$100 bartender fee applies for each bartender.

Can move to a cash bar once the open bar ends.

A \$50 bartender fee applies for each bartender.

Plan for 1 bartender per 50-75 guests.

++23% Administrative Fee and 8% Sales Tax applied to all food and beverages.

A 3% discount will be applied to all cash, check, and ACH payments.

thanks for coming...

EDIBLE TREATS (not that kind of edible)

Packaged with a customized label with your monogram and wedding date

- Sea Salt Chocolate Chip Cookie (2 per bag) \$5
- Fudgy Brownie \$5
- 2 Truffles in a Box \$6
- Chocolate Covered S'more \$5
- Classic Popcorn in a box: \$6
select flavor: kettle, caramel, cheddar, white cheddar, salt & vinegar, buffalo blend, Chicago mix
- Popcorn (assorted flavors available) \$7 each++
- Cotton Candy (assorted flavors available) \$6 each++
- Ask about other ideas

Other Favor Ideas

- NYS Maple Syrup in maple leaf bottle \$6
- Local Whipped Honey 2 oz jar: \$4
select flavor(s): blueberry, bourbon, chili spiced, cinnamon & nutmeg, gingerbread spiced, peanut butter, plain, pumpkin spiced, raspberry
- Tip Top Cocktail in a Can: \$8
select flavor(s): bees knees, daiquiri, espresso martini, gin martini, manhattan, margarita, negroni, old fashioned



Let the festivities begin...

Trends are shifting to immersive, personalized experiences that extend beyond the traditional ceremony, with couples opting for multi-day celebrations that include curated events like welcome dinners, interactive brunches, custom cocktail lounges, and destination-inspired activities that reflect their unique love story and style.

THE WELCOME PARTY

Set the tone for the entire weekend, offering an opportunity for guests, especially those traveling in for the weekend, to mingle, relax, and kick off the celebrations in a more intimate, casual setting.

Corks, Casks & Charcuterie

A great way to get people mingling, with this wine & whiskey sampling experience. Finely curated wines and whiskeys sampled by our knowledgeable 'soms' to be enjoyed with a bountiful spread of artisanal cheeses, savory charcuterie and other delectable delights, creating the perfect balance of rich, bold, and nuanced tastes for a truly unforgettable tasting experience. \$36++ per person

The Tuscan Table

Want to keep the evening intimate with your closest friends and family? Our Tuscan Table can accommodate up to 50 people gathered around a large, beautifully decorated table for a family style feast. \$36++ per person

Taco 'bout a Party!

Who doesn't love a taco? A spread of delicious tacos and rice bowls with a variety of fillings, toppings, and salsas, creates a fun, casual atmosphere where guests can indulge, mingle, and enjoy the ultimate taco experience. \$31++ per person

Add a Make your own Margarita Bar or Tequila Tasting for added fun!

We're happy to come up with other ideas based on your party style

Hosted or Cash Bar options

\$500 Room Rental: fee waived if hosting wedding reception at SKY Armory.

getting ready food

Don't let the 'hangry' happen on wedding day! Plan for food to keep the bridal party energized and hydrated. It also helps to create a relaxed, enjoyable atmosphere as everyone prepares for the big day and ready to celebrate in style.

THE CONTINENTAL

Breakfast Pastries | Fruit Bowl

Chobani Yogurt Cups

Bottled Juices | Recess Coffee

includes disposable serviceware (cups, plates, silverware, napkins)

\$155 serves 10

THE LIGHT LUNCH TRAY

Croissant Sandwiches

chicken waldorf salad | ham and swiss | turkey and provolone

Seasonal Salad | House-made Kettle Chips

Freshly Baked Cookies

Sparkling Flavored Water

includes disposable serviceware (plates, silverware, napkins)

\$196 serves 10

CHEESE & CHARCUTERIE BOARD

selection of cheeses, cured meats, grapes, dried apricots,
cornichons, olives, crostini, sweet and savory jams, mustard

includes disposable serviceware (plates, napkins)

\$124 serves 10

FEEDING THE GUYS

Smoked Pulled Pork Sliders | Smoked Pulled Chicken Sliders

Smoked Gouda Mac & Cheese | Cole Slaw

House-made Kettle Chips | Freshly Baked Cookies

\$196 serves 10

includes disposable serviceware (plates, silverware, napkins)



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A 3% discount will be applied to all cash, check, and ACH payments.

brunch with the newlyweds

Celebrate the newlyweds with a relaxed and unforgettable brunch, where love, laughter, and delicious bites come together in a perfect post-wedding gathering to toast to the happy couple's new beginning.

The Breakfast Club

A fun, inclusive theme where guests are welcomed into an exclusive "club" for a delicious and casual breakfast together. Serving up the classic breakfast of scramble eggs, breakfast potatoes, bacon & sausage, fruit and pastries. \$26++ per person

The Hangover

A hearty, comforting breakfast designed to help guests recover from the wedding festivities, with indulgent comfort foods and refreshing drinks. Loaded breakfast burritos, eggs benedict, hash browns, bacon, avocado toast, and lot's of freshly brewed coffee. \$31++ per person

Pancakes & Sweethearts

A fun and interactive breakfast experience where guests create their own pancake stacks with an array of toppings, from syrup to fresh fruit. \$21++ per person

Bagels & Donuts: the perfect pair

A delightful and indulgent morning spread that combines the best of both worlds: the warm, chewy goodness of freshly baked bagels and the sweet, fluffy perfection of donuts. \$17++ per person

Coffee, tea, juice and sparkling flavored waters included with all brunch options

Hosted or cash Mimosa and Bloody Mary Bars available

\$500 Room Rental: fee waived if hosting wedding reception at SKY Armory.



++23% Administrative Fee and 8% Sales Tax applied to all food and beverages.
A 3% discount will be applied to all cash, check, and ACH payments.

general information

Attendance

We will recommend the event space best suited for your event, based on the estimated attendance and room set requirements.

Food and Beverage

All food must be purchased from SKY Armory. We take great pride in our culinary excellence with our approach to fresh, local and made from scratch. We do not allow food to be taken off the premises as we cannot guarantee the food safety once it leaves our facility.

Dietary Requests

We are happy to accommodate any request based on medical or other dietary requirements of your guests with a minimum of 48 hours notice.

Beverages

All beverages must be purchased from and served by SKY Armory. Bartenders will proof and have the right to refuse alcoholic beverages to any guest who is underage or intoxicated.

Deposits

You will be required to make a deposit and sign a contract in order to confirm the arrangements on a definite basis. Your deposit is non-refundable and will be applied to the final balance of the event. The payment schedule is outlined in your Reservation Requirements section of the confirmation. Payment in full is due 10 days prior to the event.

Guarantees

We do ask that your guarantee guest count be given 10 days prior to your event. You may increase this number up to 48 hours before the event. The final count will be the number for which we charge unless the actual attendance is higher. We are not able to charge for less than the guarantee.

Parking

We recommend the Atrium Garage, Rates apply.

Administrative Fee

On all food and beverage functions, there will be a 23% taxable Administrative Fee and an 8% NYS Sales Tax applied to all food and beverage. All prices quoted are exclusive of the Administrative Fee & Sales Tax. For tax-exempt organizations, form ST-119 must be submitted.

Gratuity

We charge \$30 per team member working your event.

Pricing subject to change

Menu items subject to change due to seasonality and supply chains