



celebrate the holidays

**Host your holiday celebration at SKY Armory,
where historic architecture meets modern sophistication.
From festive cocktail receptions to elegant seated dinners,
our versatile spaces and full-service event team make
every holiday gathering effortless and unforgettable.**

contact: sales@skyarmory or call 315.473.0826

SKY ARMORY
WWW.SKYARMORY.COM

make it a party!

Package Includes:

use of rented space for up to 5 hours
holiday decor, linens and centerpieces
room rental: \$750 large ballrooms | \$500 small ballrooms

Festive Cocktail Party

Artisanal Grazing Board
Selection of 6 Hors D'oeuvres

Taste of the Season Stations Party

Choice of 3 Stations
Holiday Dessert Display

Season's Bounty Buffet Dinner

Buffet Dinner
Holiday Dessert Display

Yuletide Plated Dinner

Salad Course
Up to 3 Entree Selections
Holiday Desserts

Holiday Libations

bars include:
featured holiday cocktails
seasonal mocktail
spirits | wine | beer
na beverages and soft drinks

Open Bar
\$18 first hour | \$7 for each additional hour
Consumption Bar | Cash Bar
bartender fee applies

Entertainment

let us book your entertainment
Live Music | DJ | Band
Pub Games
Casino Gaming
Trivia
Tarot Card Readings
Photo Booth
Wine & Whiskey Tastings

++ 23% administrative fee | 8% sales tax



Dates fill fast—reserve your date today!

menu

FESTIVE COCKTAIL PARTY

\$30++ per person

Artisanal Grazing Board

aged cheddar, manchego, derby sage
herbed boursin cheese, brie
chorizo, bratwurst, Genoa salami
olives, cornichon, dried fruits, grapes
fruit jam, savory mustard, hot honey, herbed olive oil
crusty breads, artisanal crackers

Passed Hors D'oeuvres

(select 6)

african meatballs with berry glaze gf
arancini with marinara sauce v
baby crab cake with blackened aioli gf
beef wellington with horseradish creme
braised beef & caramelized onion tartlet, schezuan caramel +2
nashville hot chicken bite, pickle
classic shrimp cocktail with cocktail sauce gf
coconut fried shrimp with rum pineapple sauce +1
edamame potsticker with ponzu sauce v, gf
loaded potato croquette with sour cream & onion dip
smoked gouda mac & cheese with hot honey drizzle
spinach & feta stuffed mushroom v, gf

Add-on suggestions

Winter Bruschetta Bar +10

Sugarplum Dessert Display +12

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TASTE OF THE SEASON STATIONS PARTY

select a minimum of 3 stations

Build your own Salad Station \$10

mixed greens, toppings, house-made dressings
honey fermented apples, poached pears, pickled onions, raisins & golden raisins
goat cheese, blue cheese crumbles, candied walnuts
champagne-honey vinaigrette, maple vinaigrette, red wine vinaigrette

Add-on sliced grilled chicken +5

Mashed Potato Bar \$8

herb garlic mashed potatoes, sweet potato mash
apple smoked bacon crumbles, sauteed mushrooms, steamed broccoli
shredded cheddar, crispy shallots, toasted marshmallow fluff, sour cream, whipped butter, chives

Add-ons:

braised beef +5 | pulled pork +\$4 | roasted jackfruit +4

Holiday Market Slider Bar \$16

pork slider, pretzel roll, apple slaw
nashville chicken slider, potato roll, pepper jack, dill pickle
wild mushroom patty, brioche, truffle aioli, swiss, crispy shallots

Add-ons

smoked gouda mac & cheese +4 | house-made kettle chips +3|

Buone Feste Italia! \$16

tuscan chicken, pesto pasta, grilled asparagus and blistered tomato

Fireside Short Rib & Mash \$19

braised boneless short ribs with braised carrots, creamy polenta, crispy shallots

Carving Station

includes freshly baked rolls

Herb-Crusted Strip Loin with horseradish aioli, au jus MP
Slow-Roasted Beef Tenderloin with horseradish aioli, au jus MP
Maple & Herb Pork Loin with pork caramel \$12 per person
Herb Roasted Turkey with cranberry chutney \$12 per person
Carver Ham with whole grain mustard \$12 per person

Add-on suggestions

Passed Hors d'oeuvres
Artisanal Grazing Board +12
Bruschetta Bar +10
Sugarplum Dessert Display +12

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SEASON'S BOUNTY BUFFET DINNER

\$45 per person

Salad: select 1

SKY Salad

mixed greens, raisins, golden raisins, toasted almonds, goat cheese, red-wine vinaigrette

Poached Pear Salad

mixed greens, candied walnuts, goat cheese, champagne-honey vinaigrette

Winter Salad

mixed greens, apple, bacon crumbles, bleu cheese, maple vinaigrette

Herbed Focaccia

Pasta: select 1

lemon orzo with spinach and herbs | pasta alfredo | pasta alla vodka

pesto pasta (nut free) | pasta primavera v | pasta aglio e olio v

Starch: select 1

garlic mashed potatoes | herb roasted potatoes df | rice pilaf

Vegetable: select 1

green beans almondine | winter medley of roasted cauliflower, carrots, brussels sprouts

Chicken Entrée: select 1

Chicken Marsala

Chicken Picatta

Tuscan Chicken gf

Roasted Chicken with herb glaze gf | df

Add-on 2nd Entrée

Pan Seared Salmon with lemon dill beurre blanc gf +9

Miso Glazed Salmon gf | df +9

Pan Seared Pork Cutlet with apple chutney gf | df +8

Braised Boneless Beef Short Ribs gf | df +14

Add-on Carving Station

Herb-Crusted Strip Loin with horseradish aioli, au jus MP

Slow-Roasted Beef Tenderloin with horseradish aioli, au jus MP

Maple & Herb Pork Loin with pork caramel \$12 per person

Herb Roasted Turkey with cranberry chutney \$12 per person

Carver Ham with whole grain mustard \$12 per person

Sugarplum Dessert Display

eggnog crème brûlée gf | gingerbread cake shooter

chocolate pot de crème gf | s'mores in a jar

cookies: snickerdoodle, snowballs gf

hanging macarons gf

Add-on suggestions

Passed Hors d'oeuvres

Artisanal Grazing Board

Bruschetta Bar

YULETIDE PLATED DINNER

\$50 per person

Salad Course: select 1

Casa Salad

mixed greens, raisins, golden raisins, toasted almonds, goat cheese, red-wine vinaigrette

Poached Pear Salad

mixed greens, candied walnuts, goat cheese, champagne-honey vinaigrette

Winter Salad

mixed greens, apple, bacon crumbles, bleu cheese, balsamic vinaigrette

served with herbed focaccia

Entrée Course: select up to 3

served with chef paired starch and vegetable

Chicken Forrestiere gf

herb roasted fingerling potatoes, roasted carrots

Chicken Lemon Pesto gf

parmesan arancini, green beans almondine

Pan Seared Salmon with lemon dill beurre blanc gf

rice pilaf, green beans almondine

Miso Glazed Salmon gf, df

rice pilaf, grilled asparagus

Frenched Pork Chop with apple chutney gf

garlic mashed potatoes, roasted broccolini

Braised Short Ribs gf +5

garlic mashed potatoes, roasted carrots

Miso Polenta Cake with sauteed mushrooms, blistered tomatoes v, gf, df

Pappardelle with Arrabbiata Sauce and Vegan Meatballs v, df

Duo Plate

Baked Cod & Herb Roasted Chicken +4

herb roasted fingerling potatoes, hericots, compound butter

Pub Steak & Butter Poached Lobster Tail MP

truffle mashed potato, grilled asparagus, bearnaise sauce

Plated Dessert: select 1

Flourless Chocolate Torte

Lemon Raspberry Cake

Seasonal Cheesecake

Tiramisu

Add-on suggestions

Passed Hors d'oeuvres

Artisanal Grazing Board +12

Bruschetta Bar +10

MENU ADD-ONS

Winter Bruschetta Bar +10

house-made crostini ready for topping
heirloom tomato
wild mushroom duxelle, onion jam
cranberry compote, whipped feta
balsamic glaze, hot honey

Artisanal Grazing Board +12

aged cheddar, manchego, derby sage
herbed boursin cheese, brie
chorizo, bratwurst, Genoa salami
olives, cornichon, dried fruits, grapes
fruit jam, savory mustard, hot honey, herbed olive oil
crusty breads, artisanal crackers

Passed Hors D'oeuvres

\$3.00 per piece
african meatballs with berry glaze gf
arancini with marinara sauce v
baby crab cake with blackened aioli gf
beef wellington with horseradish creme
braised beef & caramelized onion tartlet, schezuan caramel +2
classic shrimp cocktail with cocktail sauce gf
coconut fried shrimp with rum pineapple sauce +1
edamame potsticker with ponzu sauce v, gf
loaded potato croquette with sour cream & onion dip
nashville hot chicken bite, pickle
smoked gouda mac & cheese with hot honey drizzle
spinach & feta stuffed mushroom v, gf

Dessert Display \$12

eggnog crème brulé gf | gingerbread cake shooter
chocolate pot de creme gf | s'mores in a jar
cookies: snickerdoodle, snowballs gf
hanging macarons gf

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