

# Event Information

## MEETINGS, BANQUETS, AND RECEPTIONS

MEMORABLE CELEBRATIONS START IN THE EVENT CENTER AT THE BIG TREE INN. WE INVITE YOU TO TOUR OUR UNIQUE LOCATION THAT COMBINES HISTORY AND CHARM WITH MODERN AMENITIES AND OUTSTANDING SERVICE. WE CAN ACCOMMODATE SMALL, INTIMATE PARTIES IN ONE OF OUR PRIVATE DINING ROOMS OR LARGE GATHERINGS UP TO 175 GUESTS IN OUR EVENT CENTER. OUR OUTDOOR GARDEN PROVIDES THE PERFECT COMPLIMENT TO OUR EVENT CENTER – YOU CAN HAVE YOUR ENTIRE EVENT THERE OR ENJOY JUST COCKTAILS OR A RECEPTION, AND THEN CONTINUE YOUR CELEBRATION INSIDE.

## WEDDING PACKAGES

We have stunning wedding options to offer which we will customize to create the event of your dreams. Our desire is for you to spend more time enjoying your wedding and less time arranging it.



We would be honored to host both your wedding ceremony and reception at the Big Tree Inn. Our beautiful garden provides the perfect place for an outdoor wedding ceremony and for pictures of the bridal party. Afterwards, your guests are invited inside for dinner and dancing. Bridal couples celebrating their wedding reception at the Event Center are invited to spend the first night of their honeymoon in a complimentary luxury suite at the Big Tree Inn.

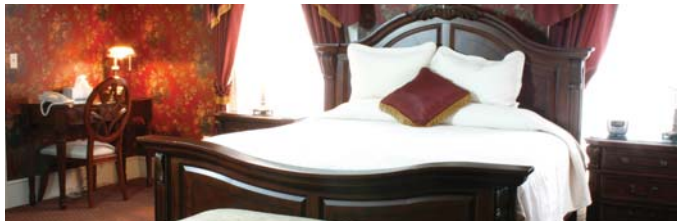
## MEETING PACKAGES

We offer several packages to provide the perfect setting for your meeting. We have a variety of rooms to fit your meeting size and to allow for privacy and increased productivity. We are fully equipped with all the tools required to make your meeting a success, including wireless internet connection, projector, presentation screen, laser pointers, easel flip charts, dry erase board, and a television with both VCR and DVD players.



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## OUR GUEST ROOMS



We have eight guest rooms that capture the historic feel of the building. The recently renovated rooms each have an individualized personality that will make your stay delightful. Flat screen televisions and soft terry robes are a few of the modern accommodations that will ensure your stay is enjoyable. For even greater luxury, stay in one of our suites, which come complete with a fireplace and Jacuzzi tub.

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## HISTORY

On the east bank of the Genesee River, just west of the present college campus, a large white oak tree grew. Famous for its huge trunk, measuring approximately 27 feet in circumference, the tree led the local Seneca Indians to call this area “Big Tree.”

In 1833 the residence of Mr. Allen Ayrault and his wife, Mrs. Bethia Ayrault, was built on this land. In 1886, the building was renovated by Mr. Wadsworth and Mr. William C. Nash to become a hotel. A large sign bearing the words “Big Tree Inn” in red letters was erected in front of the imposing mansion, thus giving it the name it carries to this day.

We continue to write new chapters in the history of the Big Tree Inn. In 2008, an addition to the building allowed for the opening of The Event Center at the Big Tree Inn, a place where business and community members can join together to celebrate and conduct business.

Today we invite you to experience the history and charm of the Genesee Valley – once known simply as “Big Tree” – by gathering with friends and family to enjoy each other and a memorable meal at the Big Tree Inn.



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## AREA ATTRACTIONS

The Big Tree Inn is located right on historic Main Street surrounded by shopping and dining. Salons and spas are within minutes of The Big Tree Inn. Our facility

overlooks the SUNY Genesee Campus, which provides abundant cultural and educational resources for our guests.

# Breakfast Buffet Options

## CONTINENTAL

**\$7.95 per person**

Assorted Mini Muffins and Danish Pastries

Selection of Fruit & Plain Yogurts

Cereal Choices –  
Granola, Corn Flakes, Cheerios, Rice Krispies

Toasted Bagels and English Muffins  
with Cream Cheese, Butter & Jams

Orange and Cranberry Juices

Fresh Sliced Melon Tray

Coffee and a Selection of Teas

## DELUXE BREAKFAST BUFFET

**\$17.95 per person**

Includes the Continental Buffet in addition to the following:

Scrambled Eggs with Peppers, Onions and Cheddar Cheese

Ham, Bacon, Sausage and a choice of  
Canadian Bacon or Flat Iron Steak

O'Brian Potatoes

Pancakes or French Toast with Syrup

Smoked Salmon Platter with Traditional Garnish

## PERFECT START BUFFET

**\$12.95 per person**

Sliced Fruit Platter

Selection of Yogurts

Bagels & English Muffins with  
Cream Cheese, Butter and Jams

Orange Juice, Coffee and  
a selection of Hot Teas

Ham, Bacon & Sausage

Breakfast Home Fries

Scrambled Eggs

## *Served Light Lunch*

Choice of three entrées.

All Light Lunches include Rolls and Butter, Coffee, Tea, Iced Tea, and Soda

### FRUIT PLATTER

Seasonal Fruit and Berries  
with Cottage Cheese...\$12.95

### SPINACH AND GRUYÈRE QUICHE

Served with Mixed Greens tossed with Balsamic  
Vinaigrette and Strawberries...\$12.95

### BIG TREE STEAK SALAD

Flat Iron Steak, grilled, sliced, and served on a Bed of Greens with  
Balsamic Dressing, Bleu Cheese, Cherry Tomatoes and Red Onion...\$14.95

### GRILLED CHICKEN CAESAR SALAD

Traditional Caesar Salad topped with Marinated and  
Grilled Breast of Chicken and Croutons...\$14.95

### CHICKEN COBB SALAD

Romaine, Bleu Cheese, Bacon, Avocado, Egg, Grilled Chicken,  
and Ranch Dressing...\$14.95

### SEAFOOD COBB SALAD

Romaine, Bleu Cheese, Bacon, Egg, Grilled Shrimp, Dungeness Crab,  
and Thousand Island Dressing...\$16.95

### POACHED SALMON SALAD

Chilled Poached Salmon with Assorted Greens, Citrus Vinaigrette,  
Tropical Salsa with Lemon and Mint...\$14.95

# *Luncheon Served Cold Sandwiches*

\$12.95 per person

Choice of three entrees. These sandwiches are served with Homemade Chips, Cookies and Brownies and Coffee, Tea, Iced Tea, and Soda.

## ROAST TURKEY BREAST

with Monterey Jack Cheese, Cucumber and Sprouts  
served on a Kaiser Roll

## ROAST BEEF

with Sharp Cheddar, Lettuce, Tomato  
and Onion served on Baguette

## GRILLED CILANTRO PESTO CHICKEN

with Pepper Jack, Chipotle Mayonnaise, Lettuce, Tomato and Onion,  
served on a Kaiser Roll

## ITALIAN ASSORTED

Salami, Ham, Provolone, Roasted Red Pepper, Lettuce, Tomato,  
Onion and Italian Dressing served on a Baguette

## GRILLED CHICKEN

Romaine Lettuce, Parmesan Cheese,  
in a Flavored Tortilla Wrap

## HUMMUS VEGETABLE

Hummus, Tomato, Sprouts, Red Onion,  
Cucumbers, served on Focaccia

## Served Lunch Entrées

\$18.75 per person

Choice of two Entrées. All Entrées served with House Salad, Rolls and Butter,  
Chef's Selection of Seasonal Fresh Vegetable and Starch; Choice of one Dessert; Coffee, Tea, Iced Tea and Soda

### ❧ RASPBERRY CHIPOTLE GLAZED SALMON ❧

6 oz. Grilled Salmon topped with Chef's  
Raspberry Chipotle Barbecue Sauce

### ❧ STUFFED SOLE ❧

Crab and Scallop Stuffed Sole with Lobster Sauce

### ❧ SWORDFISH ❧

Grilled 6 oz. Swordfish with Sesame Ginger Glaze

### ❧ SOUTHWESTERN STYLE STEAK ❧

Chili-rubbed 6 oz. Flat Iron Steak with Pico de Gallo

### ❧ NEW YORK STRIP ❧

Choice Cut 6 oz. New York Strip with  
Wild Mushroom Cabernet Sauce

### ❧ HAMBURGER STEAK ❧

Grilled 6 oz. Hamburger Steak with Mushroom and Onion Gravy

### ❧ CHICKEN PARMESAN ❧

Italian-breaded Chicken Cutlet with Marinara  
and Provolone, served with Pasta

### ❧ ROAST CHICKEN ❧

Roasted Breast of Chicken, Grilled Portobello  
Mushroom and Red Wine Reduction Sauce

### ❧ SANTA FE CHICKEN ❧

Marinated Grilled Chicken with  
Tomato Pineapple Salsa

## ❧ TORTELLONI ❧

Four Cheese Jumbo Tortelloni  
with Marinara and Vegetables

## ❧ ROASTED PORTOBELLO AND EGGPLANT ❧

Marinated Roasted Portobello Mushroom and Eggplant  
with a Roasted Red Pepper Sauce

## ❧ VEGETARIAN STIR FRY ❧

Fresh Vegetables, Shitake Mushrooms and Pineapple  
in a Chili Garlic Sauce over Steamed Rice

# Lunch Buffets

Rolls and Butter, Coffee and Tea are included with all lunch buffets

## § BIG TREE DELI §

**\$19.75 per person**

Our Daily Soup

Crisp Greens and Baby Spinach with Croutons and Assorted Dressings

Pre-made Sandwiches:

Sliced Roast Beef with Turkey on a Baguette ~ Turkey Breast with Monterey Jack on Kaiser ~ Ham and Swiss on Rye

Lettuce, Tomato and Onion on all; Mayonnaise and Mustard on side

Penne Pasta Salad with  
Peppers, Onions, Olives, and Parmesan Cheese

Assorted Chips

One dessert selection

## § ALL-AMERICAN LUNCH BUFFET §

**\$22.75 per person**

Chicken Noodle Soup

Farm Greens with Ranch and Italian Dressings

Roast Sirloin of Beef with Roasted Onion Gravy

Herb-and-Ale-Marinated Grilled Chicken Breast

Cheddar Jack Macaroni and Cheese

Honey Glazed Baby Carrots

One dessert selection

## § ITALIAN LUNCH BUFFET §

**\$21.25 per person**

Italian Wedding Soup

Spinach Penne Pasta with Zucchini, Red Onion, Oregano, Basil, Olives and Parmesan Vinaigrette

Chicken Piccata with Lemon Caper Sauce

Italian Sausage with Onions and Sweet Peppers

Roasted Red Potatoes with Lemon and Oregano

Grilled Asparagus and Eggplant

One dessert selection

## § SOUTHWESTERN LUNCH BUFFET §

**\$22.75 per person**

Chorizo and Rice Soup  
Assorted Greens with Citrus Cilantro Vinaigrette  
Marinated Grilled Breast of Chicken with Black Pepper, Garlic and Lime  
Beef Fajitas with Flour Tortillas, Grilled Onions, Sweet Peppers, Sour Cream and Monterey Jack  
Cilantro Rice  
Baked Mixed Vegetable Casserole  
One dessert selection

## § BIG TREE BARBECUE LUNCH §

**\$22.75 per person**

Vegetarian Chili  
Macaroni Salad  
Grilled 6 oz. Burger with Assorted Cheeses  
Lettuce, Tomato, Onions and Pickles  
Grilled Jack Daniels Barbecue Chicken  
Ranch Beans with Bacon  
Dijon, Mayonnaise and Ketchup  
One dessert selection

## § BUILD YOUR OWN LUNCH BUFFET §

**Priced by selection**

Customize your buffet by selecting from the menu options above  
one Soup ~ one Salad ~ two Entrees ~ one Starch ~ one Vegetable ~ one Dessert Selection

## § DESSERT SELECTIONS §

New York Style Cheesecake ~ Cookies and Brownies ~ Apple Berry Crisp ~ Chocolate Fudge Cake  
Lemon Cream Cake ~ Chocolate Mousse

# *Big Tree Inn Served Dinner*

## § SERVED FIRST COURSE MENU SUGGESTIONS §

### Choice of two First Course Items

Genesee Valley Crab Cakes with Lobster Sauce  
Sweet Corn and Tri-Bell Pepper Relish...\$6.95

Soup of the Day  
(many to choose from)  
bowl...\$3.50

New England Clam Chowder  
bowl...\$4.50

Shrimp Cocktail with Lime Horseradish Sauce...\$7.25

Chilled Poached Shrimp with Cilantro Sweet & Sour Glaze  
on Mesculin Greens, Fresh Asian Lime Vinaigrette...\$7.50

Pesto Marinated Grilled Portobello Mushroom served on Sautéed Spinach  
and Roasted Red Pepper Sauce...\$6.25

Thai Chicken Satay with Peanut Sauce served on Pineapple Rice...\$6.75

## § SERVED ENTRÉE MENU SUGGESTIONS §

### Choice of Three Entrées

**Included in the price of each Entrée is a Fresh Garden Salad, Rolls and Butter,  
Coffee, Tea and a Choice of two from our Accompaniment Menu**

Pan-Roasted Filet of Salmon with Honey Whole Grain Mustard Dill Glaze...\$17.75

Scallop and Crab Stuffed Filets of Sole with Creamy  
Sherry-laced Lobster Sauce ...\$18.75

8 oz. Filet Mignon with Gorgonzola Bacon Sauce...\$32.25

10 oz. Angus New York Strip Steak with Portobello  
Cabernet Reduction...\$26.25

Oriental-Style Mixed Vegetable and Tofu Stir Fry with  
Sesame Ginger Sauce ...\$15.25

Grilled Cilantro and Sesame Marinated Swordfish with  
Citrus Buerre Blanc ...\$24.75

Roasted Rosemary and Garlic Breast of Chicken with  
Wild Mushroom Sauce ...\$17.75

Four Cheese Tortelloni with Basil Marinara Sauce and Parmesan Cheese ...\$16.25

Grilled Pesto Jumbo Shrimp with Parmesan Cream ...\$23.50

8 oz. Herb-Encrusted Flat Iron Steak with Roasted Garlic Cabernet Sauce ...\$19.50

Jerk Seasoned Grilled Chicken Breast with Pineapple Sesame Ginger Sauce ...\$17.75

Roasted Portobello Mushroom, Cannellini Bean and  
Eggplant Provencal ...\$16.50

# Big Tree Inn Served Dinner

## PAIRING SUGGESTIONS

Grilled Flat Iron Steak topped with Steakhouse Mushrooms  
and Pan-Blackened Filet of Salmon with Cucumber Onion Relish ...\$23.50

Rosemary Garlic Roasted Chicken Breast with Citrus Buerre Blanc  
and Scallop and Crab Stuffed Filet of Sole with Creamy Lobster Sauce ...\$24.50

8 oz. New York Strip Steak with Merlot Wine Sauce and  
Grilled Jumbo Shrimp with Citrus Buerre Blanc ...\$28.75

5 or 8 oz. Filet Mignon with 9 oz. Lobster Tail ...market price

## ACCOMPANIMENTS

### Choice of two

Roasted Red Potatoes with Fresh Thyme ~ Wild Mushroom Rice Pilaf ~  
Herbed Wild Rice ~ Saffron Rice Pilaf ~ Cilantro Rice ~ Spanish Style Rice ~  
Red Skin Mashed Potatoes ~ Roasted Garlic Mashers ~ Chipotle Mashers ~ Wasabi Mashers  
Baked Idaho Potatoes ~ Fried Seasoned Potato Wedges

## DESSERT SELECTIONS

### Choice of Two Desserts

all desserts \$4.95

Chocolate Fudge Cake ~ Lemon Cream Cake ~ Apple Berry Crisp ~ Raspberry Éclair Cake  
New York Style Cheesecake ~ Chocolate Mousse ~ Granny Apple Caramel Cake

### Other Choices

Cookies and Brownies Platter...\$3.50 per person  
Selection of Mini Desserts Platter...\$4.95 per person  
Selection of Handmade Truffles...market price

# *Big Tree Inn Dinner Buffet*

Prices begin at \$35.00 per person with a choice of two selections from each category.  
Buffet served with Chef's Selection of Seasonal Vegetables, Rolls and Butter,  
Coffee, Tea, Iced Tea and Sodas

## § SALADS §

Choice of two

Fresh Garden Salad with several Accompaniments and two Dressings

Pasta Salad with Tomatoes, Olives, Peppers, Garbanzo Beans, Salami and  
Mozzarella Cheese in a Zesty Italian Dressing

Tomato, Basil and Mozzarella Salad with Balsamic Vinaigrette

Traditional Caesar Salad with Romaine, Croutons, Parmesan  
and Caesar Dressing

Roasted Red Pepper Salad with Mixed Greens, Pine Nuts,  
Olives and Parmesan Cheese with Herbed Vinaigrette

Fresh Spinach Salad with Mushrooms, Hearts of Palm, Red Onion,  
and Egg with Raspberry Vinaigrette

Artichoke and Kalamata Olive Salad

## § ACCOMPANIMENTS §

Choice of two

Roasted Red Potatoes with Fresh Thyme ~ Wild Mushroom Rice Pilaf ~ Herbed Wild Rice

Saffron Rice Pilaf ~ Cilantro Rice ~ Spanish-Style Rice ~ Red Skin Mashed Potatoes

Roasted Garlic Mashers ~ Chipotle Mashers ~ Wasabi Mashers ~ Baked Idaho Potatoes

Fried Seasoned Potato Wedges ~ Chef's Selection of Mixed Vegetables

Special requests welcome

## § MAIN COURSES ON THE FOLLOWING PAGE §

## ‡ MAIN COURSE ‡

### Choice of two Entrées

Grilled Flat Iron Steak with Béarnaise or Red Wine Reduction Sauce

Marinated Grilled Chicken with Tomato Basil Tri-Bell Pepper Sauce

Chicken Piccata with Lemon Caper Cream

Italian Sausage with Onions and Sweet Peppers

Crab and Scallop Stuffed Sole with Lobster Sauce

Poached Salmon with Cucumber Dill Cream

Vegetable Lasagna

Penne Pasta with Alfredo and Fresh Herbs

Four Cheese Jumbo Tortelloni with Marinara and Parmesan

Barbecue Ribs with Jack Daniels Barbecue Sauce

Shrimp Scampi and Tequila Lime Cilantro Butter

Oriental Stir Fry with a choice of Beef, Chicken, Shrimp or Vegetables

Beef Burgundy on Egg Noodles

Pan-Seared Salmon with Honey Whole Grain Mustard and Dill Glaze

Roasted Loin of Pork with Rosemary Jus

Chicken and Chorizo Paella

Shrimp and Scallop Paella

Vegetarian Paella

Raspberry Chipotle Barbecue Chicken

## ‡ DESSERTS ‡

### Choice of two Desserts

Chocolate Fudge Cake ~ Cookies and Brownies ~ New York Style Cheesecake

Lemon Cream Cake ~ Raspberry Éclair Cake ~ Petit Fours ~ Apple Berry Crisp

## ‡ ENHANCE YOUR BUFFET WITH A CARVING STATION ‡

Enhance your buffet by adding freshly roasted meat carved in the dining room  
Choices include (but are not limited to) Prime Rib, Tenderloin of Beef, Roast Turkey and  
Whole Ham – each with traditional accompaniments...**market priced on request**

# Buffet Hors d'Oeuvres

The prices listed are per tray that will accommodate 20 people  
We can add other choices on request.

## § HORS D' OEUVRES SELECTION §

- Artichoke Brie Dip...\$75
- Sesame Chicken Tenders with Honey Mustard...\$80
- Teriyaki Scallops wrapped in Bacon...\$120
- Sausage Stuffed Mushrooms...\$85
- Chicken Satay with Spicy Peanut Sauce...\$85
- Swedish Meatballs...\$65
- Buffalo Style Chicken Wings...\$80
- Assorted Mini Quiche...\$75
- Baked Brie with Chutney and French Bread...\$84
- River Valley Mini Crab Cakes...\$128
- Vegetable Spring Rolls...\$70
- Vegetable Crudités with Dipping Sauces...\$55
- Layered Mexican Dip and Tortillas...\$60
- Iced Jumbo Shrimp...\$145
- Antipasto Platter...\$85
- Assorted Finger Sandwiches...\$70
- Bruschetta...\$50
- Crab Dips with House Pita Chips...\$90
- Fruit Display with Domestic Cheese...\$60
- Chicken and Black Bean Quesadillas...\$75
- Roasted Red Pepper Quesadillas...\$65
- Spanikopita with Spinach and Feta...\$85
- Red Chili Chicken Tenders...\$80
- Assorted Canapes...\$85
- Mini Shrimp and Pork Egg Rolls with Sweet and Sour...\$80
- Vegetarian Egg Rolls with Dip...\$70

# Bar Packages

## HOSTED BAR PACKAGE

Package #1 includes Full Bar and Bartender with Selection of Well Brands, Assorted Domestic Bottled Beers, House Wines and Soft Drinks

At \$12.00 Per Person For One Hour  
\$16.00 For Two Hours  
\$19.00 For Three Hours  
\$22.00 For Four Hours

Package #2 includes the Same as Above with the Addition of Call Brand Liqueurs and Imported Bottled Beers – add \$2.50 per person

## HOSTED OR CASH BAR

Well Brands...\$4.00  
Call Brands...\$5.00  
Premium Brands...\$6.00  
Super Premium Brands...\$7.50  
Imported Draft Beer...\$3.50  
Domestic Draft Beer...\$2.50  
Imported Bottled Beer...\$4.00  
Domestic Bottled Beer...\$3.00  
Soft Drinks & Iced Tea...\$1.50  
OJ & Other Juices...\$2.00  
House Wines by the Glass...\$3.50  
House Wines by the Bottle...\$20.00  
Other Wine Bottle & Glass Prices...market price  
Sparkling Wines by the Glass...\$4.00  
Sparkling Wines by the Bottle...\$19.00  
Champagne by the Glass...Market Price  
Champagne by the Bottle...Market Price

## PUNCHES

2 Gallon Bowl  
Non-Alcohol ...\$35.00  
Wine Punch ...\$55.00  
Whiskey Sour Punch ...\$65.00  
Sparkling Wine Punch ...\$60.00

## TOASTS

Sparkling Grape Juice ...\$1.25 per person  
House Wine ...\$1.75 per person  
Sparkling Wine ...\$1.75  
Champagne ...market price

# *Have your meeting at the Big Tree*

Choose from our breakfast, lunch or dinner packages  
We have a full line of up-to-date AV equipment  
Private rooms available for any number of people up to 175  
Enjoy a mid-morning or afternoon break

## ❧ BREAK SUGGESTIONS ❧

Assorted Mini Muffins...\$5.00 doz.

Home Baked Cookies...\$12.00 doz.

Brownies...\$15.00 doz.

Toasted Bagels with Cream Cheese...\$15.00 doz.

Potato Chips and Dip...\$10.00 bsk.

Basket of Popcorn...\$5.00 bsk.

Bowl Of Fresh Whole Fruit...\$1.25 ea.

Assorted Filled Croissants...\$15.00 doz.

Assorted Mini Danish...\$18.00 doz.

Guacamole...\$15.00 quart

Salsa...\$10.00 quart

Soft Pretzels with Mustard...\$3.00 each

Granola Bars...\$1.50 each

## ❧ REFRESHMENTS ❧

Coffee...\$10.00 a pot

Iced Tea or Lemonade...\$10.00 a pitcher

A Pitcher of Juice (Orange, Grapefruit, Apple, or V8)...\$20.00

Assorted Canned Soft Drinks...\$1.50 ea.

Bottled Mineral Water Small...\$2.10 ea. Large ...\$3.00 ea.

Non-Alcohol Punch...\$17.50 gal.

Assorted Sodas...\$10.00 a pitcher