



115 W. Lake Rd
Mayville, NY 14757
Phone (716) 753-3960
www.webbscaptainstable.com

Dear Bride and Groom,

Congratulations! Thank you for your interest in Webb's Captains Table as the site for your wedding and/or reception. We want the process of planning your event to go as smoothly as possible and we know that with our expertise of over 40 years of orchestrating weddings, receptions and rehearsal dinners, your special day will be a memorable experience!

This packet includes general information, as well as everything from appetizers to beverage options. If you have any questions or would like to set up a time to come in and view the rooms please contact Ben Webb or Sally Webb at 716-753-3960.

We look forward to working with you on this very special occasion!

Cordially,

Ben Webb
Manager and Banquet Coordinator

Sally Webb
Vice President and Banquet Coordinator

Andrew Lescynski
Banquet Coordinator



Wedding Information

BRIDE

Name: _____

Address: _____

Telephone: (home) _____

(work) _____

Email: _____

Date _____

Time of Wedding _____

Place of Wedding _____

Time of Reception _____

Serving Time _____

GROOM

Name: _____

Address: _____

Telephone: (home) _____

(work) _____

Email: _____

Number of Guests _____

Type of Reception _____

Method of Payment _____

Deposit _____

WEDDING TYPES

1. Luncheon
2. Dinner
3. Cocktail Reception
4. Sit Down Meal
5. Buffet Meal

ADDITIONAL ITEMS WE CAN SUPPLY

(Some items may carry an added charge)

- | | |
|-----------------------|-----------------------------------|
| 1. Napkins | 6. Brass or Silver Candle Holders |
| 2. Table Cloths | 7. Hurricane Globes |
| 3. Candelabras | 8. Milk Glass Bud Vases |
| 4. Candles | 9. Chair Covers & Bows |
| 5. Votives (\$1 each) | |

THINGS TO CONSIDER

- | | |
|----------------------------------|----------------------|
| 1. Liquor, Wine and Beer choices | 10. Flowers |
| 2. Wedding Toast | 11. Centerpieces |
| 3. Head table size and location | 12. Cake |
| 4. Reserved Tables | 13. Cake Knife |
| 5. Music | 14. Money Basket |
| 6. Dance Floor | 15. Guest Book |
| 7. Bridal Colors | 16. Cocktail Napkins |
| 8. Gift Table | 17. Favors |
| 9. Hors d'oeuvres | |



General Information

We have five banquet rooms located at Webb's Captain's Table: four rooms are perfect for intimate gatherings, while our Big Banquet Room may accommodate your larger reception. Our Big Banquet Room can hold up to 160 guests and the Small Banquet Room up to 80. These two rooms can also be combined for larger parties up to 300. During the summer months, we have a landscaped covered patio that can be used, attached to the Big Banquet Room. Our décor has been described as "simple elegance" and can easily be tailored with personal touches. No confetti of any type can be used to decorate.

1. It is our policy to consider all prospective bookings as tentative until the date is confirmed with a member or our banquet staff. Prospects will be held for one week. A function is not confirmed until a deposit is received. If for some reason you cancel or reschedule your function and we are able to rebook a function of equal or greater value, your deposit will be returned less a 20% service fee. If we are unable to rebook the date, the entire deposit will be forfeited. Cancellation must be in writing and signed by your banquet coordinator.
2. Written or quoted prices are subject to change; if changes occur, they will go into effect immediately. We request you call two months prior to the date of your function to confirm prices. When planning long-range parties, we will not exceed a 10% increase on prices current upon deposit.
3. Weekend and large weekday functions will be required to guarantee a minimum number of guests based on room assignment. If for some reason, the projected attendance of guests falls considerably below the estimate planned, we reserve the right to substitute an alternate room to accommodate your guests.
4. Menu selections should be submitted at least thirty days in advance. An estimated count is due two weeks before, and the final count is due one week prior.
5. We reserve the right to apply a room charge for: smaller groups in a private room, morning functions, extraordinary requests, functions not ordering dinner, or in the event an additional room is needed.
6. Prices do not include tax or gratuity. Please add 7.75% sales tax and 18% gratuity to all prices.
7. Webb's Captain's Table reserves the right to control and inspect all private functions. The facility maintains compliance with the New York State Liquor Authority's rules and cannot serve alcoholic beverages to any person under twenty-one years of age.
8. Alcohol and food items (outside of cakes and some dessert trays) cannot be brought into the Facility under any circumstance.
9. For weddings, we suggest you set an appointment at least two months before your date to arrange details.
10. Webb's Captain's Table is not responsible for damage or loss of any merchandise, equipment, clothing or other belongings left at any function.

ON BEAUTIFUL CHAUTAUQUA LAKE
Year Round Resort
Webb's
Captain's Table Restaurant
DINNER PACKAGES

\$ 35 SERVED DINNER

- One (1) hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$2.95 per person.
- A light selection of Hors d'Oeuvres including:
Cheese and Crackers, Fruit and Vegetable Platter.
- Includes Coffee, Tea and Water.

Main Course (Select four)

- Baked Chicken
- Turkey with Stuffing
- Baked Ham with Sauce
- Baked Stuffed Pork Chop
- Baked Boneless Stuffed Chicken
- Chicken Maryland- *Lightly breaded pan sautéed chicken breast with bacon and swiss cheese and finished off with poulee sauce.*
- Chicken Cordon Bleu
- Marinated Chicken Breast (1 ½ breasts)
- Chicken Chautauqua- *Our tender boneless breast of chicken lightly breaded and pan sauteed, topped with fresh mushroom caps, bacon strips, and poulee sauce.*
- Chicken Parmesan
- Fresh Wild Atlantic Salmon Filet
- Fresh Boston Scrod
- Broiled Scallops
- Prime Rib (8 oz.)
- Roast Pork Tenderloin w/ Bourbon Peppercorn Sauce
- Herb Garden Pasta- *Linguini topped with diced tomatoes, onions, garlic, basil, virgin olive and reggiano parmesano.*
- Vegetable Lasagna
- Pasta Primavera

*Dinners include: Chef Salad, Baked Potato, (except with Pasta Entrées),
Vegetable, Bread and Butter and Beverage*

A minimum of 35 is required. . All dinners will be on one check.
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



\$35 BUFFET STYLE

- One (1) hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$2.95 per person.
- A selection of Hors d' Oeuvres including:
Cheese and Crackers, Fruit and Vegetable Platter.
- Includes Coffee, Tea and Water.

Main Course
(Select Two)

Potato/Rice/Vegetable
(Select Three)

Salad
(Select Two)

Dessert
(Chef's Assortment)

A minimum of 35 is required. . All dinners will be on one check.
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



\$ 43 SERVED DINNER

- One (1) hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$2.95 per person.
- A selection of Hors d' Oeuvres including:
Cheese and Crackers, Fruit, Vegetable Platter, Water Chestnuts wrapped in Bacon, Stuffed Mushrooms, and Assorted Canapies.
- Includes Coffee, Tea and Water.

Main Course (Select four)

- Chicken Oscar
- Seafood Julienne- *Tender, delicate scallops, shrimp and lobster, sauteed in a light garlic butter with seasoned bread crumbs, and mushrooms; crowned with a lobster dainty.*
- Veal Parmesan
- Veal Chautauqua- *Milk-fed veal, lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.*
- Prime Rib (12 oz.)
- New York Strip Steak (10-12 oz cut)
- Filet Mignon (8 oz.)
- Roast Beef Tenderloin with Bourbon Peppercorn Sauce
- Herb Garden Pasta- *Linguini topped with diced tomatoes, onions, garlic, basil, virgin olive oil and reggiano parmesano.*

*Dinners include: Chef Salad, Baked Potato, (except with Pasta Entrées),
Vegetable, Bread and Butter and Beverage*

A minimum of 35 is required. . All dinners will be on one check.
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



\$ 41 BUFFET STYLE

- One (1) hour of cocktails prior to dinner.
Includes house liquors, wines, beers and mixers.
Additional hour of open bar - \$2.95 per person.
- A light selection of Hors d' Oeuvres including:
Cheese and Crackers, Fruit, Vegetable Platter, Water Chestnuts wrapped in Bacon, Stuffed Mushrooms, and Assorted Canapies.
- Includes Coffee, Tea and Water.

Main Course
(Select Three)

Potato/Rice/Vegetable
(Select Four)

Salad
(Select Two)

Dessert
(Chef's Assortment)

A minimum of 35 is required. . All dinners will be on one check.
Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



Hors d'oeuvres Suggestions

	<u>50 PIECES</u>
1. Battered Mushrooms	\$ 40
2. Battered Cauliflower	\$ 40
3. Cocktail Sausages in Barbecue Sauce	\$ 40
4. Miniature Franks in Pastry	\$ 40
5. Italian or Swedish Meatballs	\$ 45
6. Deviled Eggs	\$ 45
7. Water Chestnuts Wrapped with Bacon in BBQ Sauce	\$ 45
8. Ramaki (Chicken Liver and Water Chestnuts wrapped in Bacon)	\$ 50
9. Pizza Squares	\$ 50
10. Stuffed Mushrooms	\$ 50
11. Mini Quiche	\$ 50
12. Buffalo Wings	\$ 50
13. Battered Shrimp	\$ 50
14. Battered Scallops	\$ 50
15. Cream Cheese Stuffed Jalapeño Peppers wrapped in Bacon	\$ 55
16. Barbecue Beef Tips	\$ 55
17. Cheese and Pepperoni	\$ 55
18. Cream Cheese Stuffed Jalapeño Poppers	\$ 55
19. Egg Rolls	\$ 55
20. Chicken Fingers	\$ 60
21. Barbecued Ribs	\$ 65
22. Red Curry Chicken Wontons	\$ 65
23. Chicken Sate or Salmon Sate	\$ 65
24. Mini Crab Cakes	\$ 65
25. Canapies Assortment (Choice of 2, 25 each minimum)	\$ 65
i. Artichoke Caper Dill Dip	
ii. Black Olive Topenade	
iii. Herbed Cheese	
iv. Bruschetta	
v. Smoked Salmon and Cream Cheese	
26. Clams Casino	\$ 75
27. Oysters Rockefeller	\$ 80
28. Iced Shrimp	\$ 90
29. Tea Sandwiches with Spread (Choice of 2)	\$ 125
i. Chicken Salad, Egg Salad, Ham Salad, Tuna Salad	
30. Sautéed Shrimp	\$ 95
31. Mini Gourmet Sandwiches	\$ 150
i. Sliced Turkey, Ham, and Roast Beef	
32. Sautéed Scallops	\$ 90
33. Scallops Wrapped in Bacon	\$ 95
34. Crab Claws (1 oz.)	\$ 95

ONE BEAUTIFUL CHAUTAUQUA LAKE
Year Round Resort
Webb's
Captain's Table Restaurant

	<u>SERVING 25</u>	<u>SERVING 50</u>		
1. Chips and Dip	\$ 25.00	\$ 50.00		
2. Tortilla Chips with Salsa	\$ 25.00	\$ 50.00		
and with Guacamole	\$ 35.00	\$ 70.00		
and with Artichoke Dip	\$ 35.00	\$ 70.00		
3. Vegetable Relish Tray	\$ 50.00	\$100.00		
4. Cheese, Fruit & Cracker Tray	\$ 65.00	\$130.00		
5. Sampler Platter				
Small Chip 'n Dip	}			
Small Relish Tray				
12 - Egg Rolls				
12 - Salmon Sate				
15 - Bruschetta				
15 - Jalapeno Poppers			\$150.00	\$300.00
15 - Scallops in Bacon				
20 - Battered Cauliflower				
20 - Battered Mushrooms				
20 - Stuffed Mushrooms				
25 - Battered Shrimp				
6. Smoked Salmon Platter with Fresh Fruit and Assorted Cheese and Crackers	\$170.00	\$340.00		
<u>MIXED NUTS</u>	\$12.95 per pound			
<u>PRETZELS</u>	\$5.00 per pound			
 Cheese & Cracker Tray	 \$ 50.00	 \$100.00		
Antipasta Platter:	\$100.00	\$200.00		
Prosciutto, salami, cappicola, marinated olives, pepperoni, fresh mozzarella, banana peppers, cherry peppers, and crackers.				
Artisan Fresh Friut, Cheese & Cracker Platter:	\$100.00	\$200.00.		

All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.
 All prices are subject to change. All dinners will be on one check.
 Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



Special Banquet Menu

Baked Chicken.....	\$18.50
Turkey with Stuffing.....	\$18.50
Baked Ham with Sauce.....	\$19.50
Baked Stuffed Pork Chop.....	\$19.95
Veal Parmesan.....	\$22.95
Veal Chautauqua.....	\$22.95
Milk-fed veal, lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.	
Baked Boneless Stuffed Chicken.....	\$20.95
Chicken Maryland.....	\$21.95
Lightly breaded pan sautéed chicken breast with bacon and swiss cheese and finished off with poulee sauce.	
Chicken Parmesan.....	\$21.95
Marinated Chicken Breast (1 ½ Breasts).....	\$20.95
Chicken Cordon Bleu.....	\$21.95
Chicken Chautauqua.....	\$21.95
Tender boneless breast of chicken lightly breaded and pan sautéed and topped with fresh mushroom caps, bacon strips and poulee sauce.	
Chicken Oscar.....	\$23.95
Tender boneless breast of chicken lightly breaded and pan sautéed and topped with shrimp, asparagus and Hollandaise sauce.	
Fresh Salmon.....	\$22.95
Fresh Boston Scrod.....	\$19.95
Broiled Scallops.....	\$21.95
Seafood Julienne.....	\$27.95
Tender, delicate scallops, shrimp and lobster, sautéed in a light garlic butter with seasoned bread crumbs and mushrooms; crowned with a lobster dainty.	
Fisherman's Platter (Broiled or Fried).....	\$29.95
Stuffed devil crab, broiled lobster dainty, scallops, shrimp, and white fish.	
Lobster (2 - 4oz. Tails).....	\$35.95

ONE BEAUTIFUL CHAUTAUQUA LAKE
Year Round Resort
Webb's
Captain's Table Restaurant

Prime Rib		
8-9 oz. cut....	\$22.95...11-12 oz. cut....	\$27.95...18-20 oz. cut.. \$36.95
New York Strip		
10-12 oz. cut.....	\$27.95.....	16 oz. cut..... \$31.95
Filet Mignon		
6 oz. cut....	\$22.95.....	8 oz. cut....\$27.95.....10 oz. cut.. \$31.95
Roast Beef Tenderloin with Bourbon Peppercorn Sauce.....		\$26.95
Roast Pork Tenderloin with Bourbon Peppercorn Sauce.....		\$21.95
Vegetable Lasagna.....		\$19.95
Herb Garden Pasta.....		\$19.95
Linguini topped with diced tomatoes, onions, garlic, basil, virgin olive oil and reggiano parmesano.		
Pasta Primavera.....		\$19.95

Dinners include: Chef Salad, Baked Potato, (except with the Pasta Entrées), Vegetable, Bread and Butter and Beverage.

We must have a definite number of each choice and please limit to 4 choices.
 All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.
 All prices are subject to change. All dinners will be on one check.
 Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



Wedding Buffet Menu

\$23.95: Buffet will include: Two Meat choices, Three Potato/Rice/Vegetable choices, Two salad choices, a Relish Tray, and Bread. Serving of Wedding Cake included.

\$25.95: Buffet will include: Three Meat choices, Two Potato/Rice choices, Two Vegetable choices, Two salad choices, a Relish Tray, and Bread. Serving of Wedding Cake included.

MEAT

Baked Chicken	Roast Beef	Broiled Haddock
Chicken Cacciatore Casserole	Swiss Steak	Battered Scallops/Shrimp
Chicken Divan Casserole	Beef Stroganoff	Italian Sausage
Chicken with Yellow Rice	Bourbon Beef Tip	Pasta Primavera
Ham	Lasagna (Meat or Vegetable)	Italian Meatballs
Turkey with Stuffing	Linguine with Cream Clam Sauce	Swedish Meatballs
Goulash		

POTATOES OR RICE

Au Gratin	Scalloped	German Potato Salad	Rice Pilaf
Mashed	Home Fries	Parslied Potatoes	Spanish Rice
Garlic Mashed	French Fries	Pasta with Marinara Sauce	Wild Rice
Sweet Potatoes			

VEGETABLES

Baby Glazed Carrots	Green Bean Casserole	Cauliflower w/cheese	Peapods
Mixed Vegetables	Zucchini & Yellow Squash	Corn	Harvard Beets
Broccoli Au Gratin	Green Beans Almondine	Buttered Peas	Baked Beans

SALADS

Tossed Salad	Fresh Fruit Salad	Three Bean Salad	Macaroni Salad
Caesar Salad	Mesclun Salad	Cole Slaw	Pasta Salad
Potato Salad	Cucumber, Tomato, Onion	Spinach Salad	

ADDITIONS (add price shown)

Boneless Chicken Stuffed w/ Bread ...\$1.00	Shrimp Scampi over Linguine ...\$2.50
Chef Carved Roast Pork Loin...\$1.00	Stuffed Whole Salmon...3.50
Marinated Grilled Chicken ...\$1.00	Chef Carved Prime Rib ...\$5.50
Chicken Chautauqua, Cordon Bleu, or Maryland ...\$1.50	King Crab Legs ...\$6.00
Chef Carved Roast Beef ...\$2.00	Chef Carved Roast Tenderloin \$7.00
Broiled Salmon ...\$2.50	

A minimum of 35 is required.

All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.

All prices are subject to change. All dinners will be on one check.

Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



Carving Station Menu

One Hour per Person

Shrimp Sauté Station

Sautéed with butter garlic and white wine or prepared scampi style.

\$8.95

Scallop Sauté Station

Sautéed with butter garlic and white wine or prepared scampi style.

\$8.95

Sliced Roasted Tenderloin Station served with Silver Dollar Rolls, Horseradish, Mayonnaise and Mustard

Tenderloin starts with a specially blended dry rub of seasoning salts and is oven roasted to perfection and served with silver dollar rolls

\$10.95

Sliced Prime Rib Station served with Mini Kummelwick Rolls, Horseradish, Mayonnaise and Mustard

\$9.95

Sliced Roast Beef Station served with Mini Kummelwick Rolls, Horseradish, Mayonnaise and Mustard

\$6.95

Sliced Turkey Station served with Mini Croissant and Dijon Mustard

Slow roasted turkey breast.

\$6.95

Sliced Ham Station served with an Assortment of Mini Rolls and Dijon Mustard

Honey glazed ham slow roasted to perfection.

\$6.95

A minimum of 50 is required.

All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.

All prices are subject to change. All dinners will be on one check.

Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



Combination Dinners

All meats are based on a 6oz. portion.
 The roast tenderloin is served with a bourbon peppercorn sauce.

RIB

Rib with 1 Lobster Dainty (4 oz.).....	\$31.95
with 2 Lobster Dainties.....	\$41.95
Rib with Shrimp on a Stick.....	\$26.95
Rib with 1/2 Chicken Breast.....	\$25.95
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Rib with Salmon Filet.....	\$28.95

FILET

Filet with 1 Lobster Dainty (4 oz.).....	\$31.95
with 2 Lobster Dainties	\$41.95
Filet with Shrimp on a Stick	\$26.95
Filet with 1/2 Chicken Breast	\$25.95
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Filet with Salmon Filet	\$30.95

ROAST TENDERLOIN

Roast Tenderloin with 1 Lobster Dainty (4 oz.).....	\$33.95
with 2 Lobster Dainties	\$43.95
Roast Tenderloin with 4 Shrimp on a Stick	\$31.95
Roast Tenderloin with 1/2 Chicken Breast	\$28.95
Chicken Choices are: Chicken Cordon Bleu, Marinated Chicken, or Chicken Chautauqua	
Roast Tenderloin with Salmon Filet	\$31.95

All of the above dinners include: Chef Salad, Baked Potato, Vegetable, Bread and Butter, Beverage.

All prices are for the guaranteed number and must be guaranteed 24 hours in advance, with 5% allowance.
 All prices are subject to change. All dinners will be on one check.

Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



Cocktails and Beverages

PACKAGE BAR SERVICE

Unlimited Beverage Service for a specified continuous time period.

Standard	One Hour	\$7.95
	Each Additional Hour	\$2.95

Includes house brands of bourbon, vodka, scotch, gin, rum, bottled beer and house wines.\

Call	One Hour	\$8.95
	Each Additional Hour	\$3.95

Includes Jim Beam, Absolute, Dewars, Beefeater, Captain Morgan, Bacardi, Peach Schnapps, bottled beer and house wines.

Premium	One Hour	\$9.95
	Each Additional Hour	\$4.50

Includes Grey Goose, Bombay Sapphire, Crown Royal , Knob Creek, Johnny Walker Black, Glenlivet, Patron Silver, Rhum Clement and other comparable brands.

BEER AND WINE SERVICE

Unlimited Service for a specified continuous time period.

One Hour	\$4.95
Each Additional Hour	\$2.95

Includes House Wines and Beers.

HOSTED BAR SERVICE

Standard Brand Liquor	\$4.50 per Service
Premium Brand Liquor	\$5.00 - \$9.00 per Service
Manhattans, Martinis, etc.	\$5.75 and up per Service
Cordials and Brandies.	\$6.75 and up per Service
Bottled Beers	\$3.25 - \$6.50 per Service
Wine	\$5.50 - \$8.50 per Service
Soft Drinks	\$1.50 per Service
Juices and Mineral Water	\$1.95 per Service

All beverages consumed in public areas must be purchased from the BAR. Prices include mixers, ice, use of glasses, bartender(s) and set-ups. Bottles are charged by quarters.

If private bars do not meet the \$150.00 minimum per bar, there will be a bartender fee of \$35.00 per bar.

Plastic glasses will be used after 10:00 PM A minimum of 35 is required.

All prices are subject to change. Bar service will be on one check.



Liquor and Wine Price List

BLENDS

Southern Comfort	\$78.00
7 Crown	72.00
Kesslers	68.00

BOURBON

Wild Turkey	\$90.00
Old Granddad	79.00
Jim Beam	79.00
Bar	65.00

BRANDY

Christian Brothers	\$76.00
Apricot	70.00

CANADIAN

Canadian Club	\$85.00
Seagrams VO	85.00
Black Velvet	85.00

GIN

Beefeater	\$88.00
Tanqueray	88.00
Bar	65.00

LIQUEURS

Bailey's Irish Cream	\$98.00
Amaretto (regular)	70.00
Amaretto (premium)	99.00
Kahlua	98.00
Drambuie	103.00
Peach Schnapps	70.00
Crème de Menthe	70.00

RUM

Myers Dark	\$88.00
Bacardi	78.00
Bar	65.00

SCOTCH

Glenfiddich	\$126.00
Chivas Regal	110.00
J. Walker Black	96.00
J. Walker Red	89.00
Dewars White	78.00
Cutty Sark	78.00
J & B	78.00
Bar	65.00

SHERRY

Dry Sack	\$74.00
----------	---------

SOUR MASH

Jack Daniels	\$82.00
--------------	---------

TEQUILA

Bar	\$65.00
-----	---------

VERMOUTH

Martini & Rossi	
Sweet	\$50.00
Dry	50.00

VODKA

Stolichnaya	\$90.00
Smirnoff	74.00
Absolut	89.00
Bar	65.00

Above prices are for 750ml bottles
and include mixers and bartenders.

Bottles are charged by quarters.

HOUSE WINES

Chablis and Burgundy	\$19.95 per one liter carafe
Cabernet Sauvignon, Chardonnay, Merlot, and White Zinfandel	\$22.95 per one liter carafe
Henri Marchant	\$14.00 per bottle
Great Western	\$20.00 per bottle

FRUIT PUNCH

Serves 30-35 people	\$32.00 per bowl.
---------------------	-------------------

LIQUOR PUNCH

Serves 30-35 people	\$65.00 per bowl
---------------------	------------------

SODA

\$ 7.00 per pitcher

All prices are subject to change.

01/09 Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



Beer Price List

<u>BEERS & ALES</u>	<u>HALF KEG</u>	<u>QUARTER KEG</u>	<u>PER BOTTLE</u>
Labatt's	175.00	90.00	3.25
Michelob Ultra	175.00	90.00	3.25
Budweiser	175.00	90.00	3.25
Bud Lite	175.00	90.00	3.25
Coors	175.00	90.00	3.25
Coors Lite	175.00	90.00	3.25
Miller	175.00	90.00	3.25
Miller Lite	175.00	90.00	3.25
Southern Tier			
Ellicottville Brewing Company			

**We are able to acquire most beer, ales, and wine upon request.
Please ask your banquet coordinator for details.**

All prices are subject to change.

Tax and gratuity are not included in the above prices, NY sales tax is 7.75% and gratuity is 18%.



115 W. Lake Rd., Rte., 394, Mayville, NY 14757

Ph: (716) 753-2161 Fax: (716) 753-1395

www.webbworld.com

Dear Bride & Groom:

Thank you for your interest in Webb's Year-Round Resort. We are delighted to be considered as part of your very special day. The Hotel offers a selection of rooms to accommodate all of your guests including adjoining rooms, jacuzzi rooms or deluxe rooms with private balconies. Additional amenities include an 18-hole miniature golf course, an indoor pool and spa, exercise room and tanning bed. Complimentary coffee and pastries are served in the morning.

We will gladly block off a limited number of rooms for your guests with a cut off date for reserving to be determined by the date of your wedding. After the cut off date, reservations will be taken on a first come, first served basis. During the summer months, and busy weekends in the Fall, the Hotel tends to fill up early so you should plan to send out accommodation information prior to your invitations to guarantee room availability. Summer reservations (June, July and August) require a deposit of a one night's stay in advance to reserve a room. When the deposit is received, we will send a written confirmation.

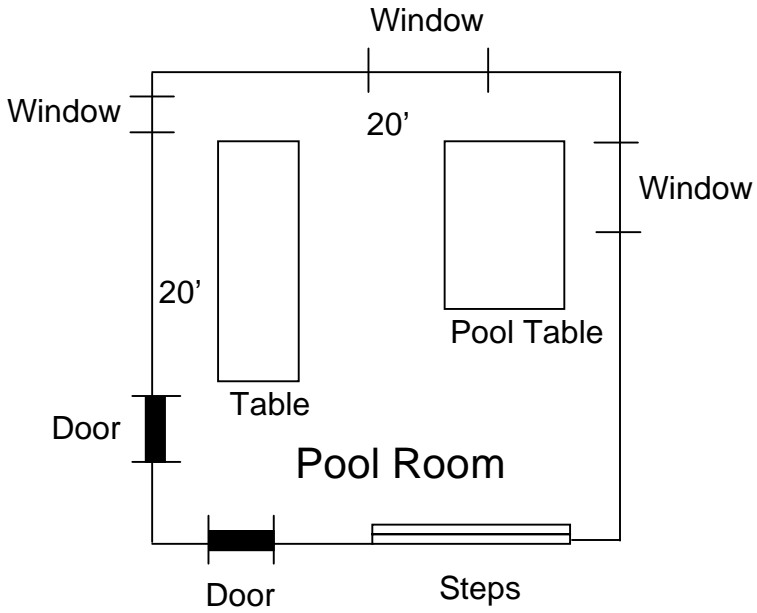
As a special gift to the wedding couple, a complimentary room will be offered for parties that book 12 or more rooms. On your wedding night, you can expect to stay in one of our nicest rooms complete with a king size bed, jacuzzi bath and private balcony. Additional upgrades are available.

If you have any additional questions, please feel free to call us at (716) 753-2161 or stop in to view any of the rooms.

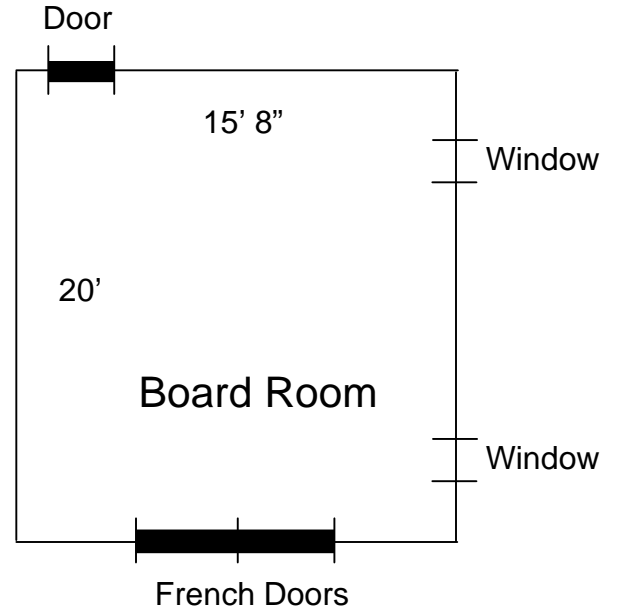
Sincerely,

Mary Anne Culligan
Group Sales Coordinator

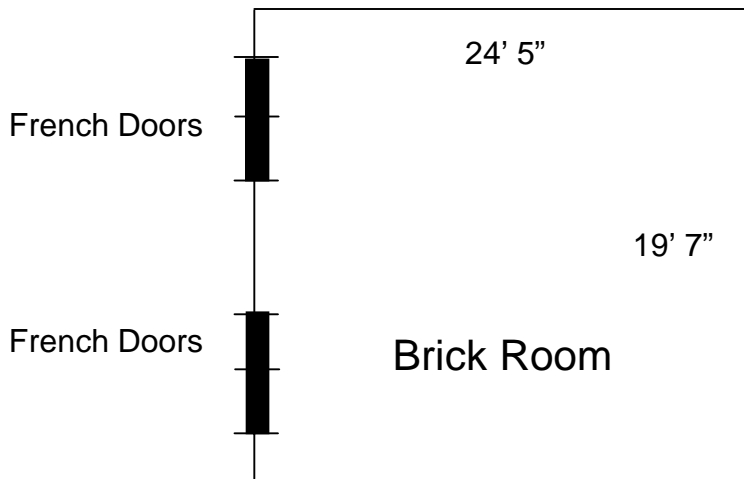
ON BEAUTIFUL CHAUTAUQUA LAKE
Year Round Resort
Webb's
Captain's Table Restaurant



The Pool Room fits up to 16 people.



The Board Room fits up to 32 people.



The Brick Room fits up to 32 people.

ONE BEAUTIFUL CHAUTAUQUA LAKE
Year Round Resort
Webb's
Captain's Table Restaurant

