

**THE LOOKOUT**
AT HOPE LAKE

**GREEK PEAK**
MOUNTAIN RESORT

WEDDINGS 2026

2000 RT 392 CORTLAND, NY 13045

salesinquiry@greekpeakmtnresort.com



WEDDINGS 2026

All prices are subject to 8% state tax | 12.5% gratuity | 7.5% administrative fee



BUILT IN 2021 | 4,500 SQUARE FEET OF INDOOR SPACE WITH A LARGE OUTDOOR COVERED PATIO | FARMHOUSE ELEGANCE WITH WOODEN TABLES & CHAIRS | WROUGHT IRON CHANDELIERS | TWENTY-FIVE FOOT FULL-SERVICE BAR | BRIDAL SUITES WITH SALON STYLE STATIONS | SPACIOUS DANCE FLOOR | COMPLIMENTARY BREAKFAST ITEMS FOR BRIDAL SUITE

Available All Year

Accommodates Up To 240 People

*Minimum 100 People

In-Season: June-October

Friday - \$15,000
Saturday - \$17,000
Sunday - \$12,500

Off-Season: November-May

Friday - \$8,000
Saturday - \$10,500
Sunday - \$8,000

*The estimated minimum expense for food is \$13,000.

PRICES INCLUDE: HALF HOUR FOR CEREMONY | 1 HOUR FOR COCKTAIL HOUR | 4 HOURS FOR RECEPTION | CAKE CUTTING UTENSILS | TABLE NUMBERS | TABLES & CHAIRS FOR DINING | CEREMONY CHAIRS | GLASS CYLINDER VASES | GLASS VOTIVE HOLDERS | CHOICE OF COLOR NAPKIN | CHAMPAGNE TOAST FOR ALL GUESTS | TASTING FOR WEDDING COUPLE & 4 ADDITIONAL GUESTS | WEDDING EVENT COORDINATION | 2 NIGHT STAY AT HOPE LAKE LODGE FOR WEDDING COUPLE | SHUTTLE SERVICE | COMPLIMENTARY VENUE SPACE FOR REHEARSAL DINNER, WELCOME RECEPTION, THANK YOU BREAKFAST, BRIDAL SHOWERS - WITH THE ADDITIONAL PURCHASE OF FOOD & BEVERAGE - ASK YOUR WEDDING COORDINATOR FOR MORE INFORMATION

WEDDINGS 2026

Lookout Ceremony Sites

INSIDE

Hexagon Arch

Accommodations for up to 180 people.

Available year-round.

Power supply available.



OUTSIDE

White Pergola

Accommodations for up to 240 people.

Available May through November.

Power supply available.

WEDDINGS 2026

Rehearsal Dinner



ALL REHEARSAL DINNER MENUS INCLUDE COFFEE, DECAF, HOT TEA, SOFT DRINKS, WATER, LEMONADE AND ICED TEA. PRICING PER PERSON UNLESS OTHERWISE SPECIFIED.

Steakhouse Dinner Plated | \$46pp

Dinner Rolls with Butter
Fresh Garden Salad with House Dressing

Choice of Two Entrees:
Filet with Baked Potato
Grilled Marinated Chicken with Mashed Potatoes
Salmon Over a Bed of Wild Rice
Ribeye Steak with Baked Potato
Cajun Chicken Pasta
Shrimp Scampi

Choice of Two Desserts:
NY Style Cheesecake with Berry Compote
Mini Chocolate Mousse Shooters
Macarons
Crème Brûlée

Italian Dinner Buffet | \$37pp

Garlic Bread & Caesar Salad

Choice of Vegetable:
Italian Green Beans, Zucchini & Squash, or
Traditional Mixed Vegetables

Choice of Two Entrees:
Chicken Cacciatore
Chicken Parmesan
Chicken Riggies
Stuffed Shells
Fettuccine Broccoli Alfredo
Vegetable Vodka a la Penne

Choice of Dessert:
Tiramisu or Cannoli

All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.

WEDDINGS 2026

Rehearsal Dinner



ALL REHEARSAL DINNER MENUS INCLUDE COFFEE, DECAF, HOT TEA, SOFT DRINKS, WATER, LEMONADE AND ICED TEA. PRICING PER PERSON UNLESS OTHERWISE SPECIFIED.

Custom BBQ Buffet | \$31pp

Fresh Garden Salad
Ranch & Balsamic Dressings
Corn Bread

Choice of Two Entrees:
Pulled Pork Sliders
Marinated Chicken Breast
Beef Brisket
Vegetable Kabobs

Choice of Two Sides:
Salt Potatoes, Corn, Macaroni Salad, Pasta Salad,
Potato Salad, Coleslaw, BBQ Baked Beans

Dessert:
Berry Shortcake

A Pizza Affair | \$28pp

Caesar Salad

Choice of Three Pizza Flavors:
Cheese
Pepperoni
Vegetable
Chicken Bacon Ranch
Traditional White Garlic
Sausage & Peppers

Mild and Hot Chicken Wings

Dessert:
Chocolate Chip Cookies

WEDDINGS 2026

Welcome Reception



ALL WELCOME RECEPTION MENUS INCLUDE COFFEE, DECAF, HOT TEA, SOFT DRINKS, WATER, LEMONADE AND ICED TEA.

Grazing Station | \$650

Serves up to 75 people

Cheese
Crackers
Assorted Berries
Assorted Meats
Fresh Cut Vegetables
Dill Cream Sauce

Make Your Own Bruschetta
Salad Shooters

Appetizer Elegance | \$750

Serves up to 75 people

Cheese
Crackers
Assorted Berries
Assorted Meats
Fresh Cut Vegetables
Dill Cream Sauce
Spinach & Artichoke Dip
Chicken Wing Dip
Pita Bread & Tortilla Chips

Caprese Skewers
Shrimp Cocktail

WEDDINGS 2026

Welcome Reception



ALL WELCOME RECEPTION MENUS INCLUDE COFFEE, DECAF, HOT TEA, SOFT DRINKS, WATER, LEMONADE AND ICED TEA.

Pasta Affair | \$425

Serves up to 50 people

Garlic Bread
Penne Pasta

Alfredo and Marinara Sauces

Toppings:
Chicken, Broccoli, Bacon Bits, Shredded Cheddar
Cheese, Parmesan Cheese

A La Carte

Serves up to 25 people each

Tuscan Bruschetta - \$55
Pork Asian Pot Stickers - \$75
Buffalo Chicken Crostini - \$50
Assorted Berries, Cheese, Crackers - \$130
Fresh Cut Vegetables with Dip - \$80
Charcuterie Board - \$172
Two Round Cheese Pizzas - \$30
Two Round Pepperoni Pizzas - \$34
Chicken Wings - \$125
Boneless Chicken Wings - \$115

WEDDINGS 2026

Getting Ready Packages



Brews & Bites | \$250

Serves up to 10 people

10 Domestic Bottled Beers

1 Round Pepperoni Pizza
1 Round Cheese Pizza
1 Round Sausage & Peppers Pizza
1 Dozen Mild Wings
1 Dozen Medium Wings
1 Dozen Garlic Parmesan Wings
Bleu Cheese & Ranch Dressing
Tortilla Chips with Salsa
Chocolate Chip Cookies

Add-on: \$20pp

Luncheon Affair | \$210

Serves up to 10 people

Seasonal Fresh Fruit
Chicken Caesar Wraps
Grilled Vegetable Wraps
Mini Pretzels
Chocolate Chip Cookies

Add-on: \$16pp



WEDDINGS 2026

SILVER BUFFET WEDDING PACKAGE - \$130.95 Per Person

MENU INCLUDES: COFFEE, DECAF, HOT TEA, SOFT DRINKS, WATER, LEMONADE AND ICED TEA.

Display Appetizer

Charcuterie Grazing Station

Butlered Appetizer

Choice of Three

(See *ENHANCEMENTS* for Appetizers)

Choice of One Salad

Green Salad

Mixed Greens, Red Onions, Cucumbers, Parmesan Asiago Cheese, Grape Tomatoes

Caesar Salad

Chopped Romaine, Parmesan Cheese, Croutons

Hope Lake Salad

Spring Mix, Dried Cranberries, Candied Pecans, Bleu Cheese Crumbles

Choice of Three Sides

Roasted Red Garlic Potatoes
Roasted Fingerling Potatoes
Garlic Mashed Potatoes
Potato Salad
Pasta Salad
Saffron Wild Rice
Loaded Macaroni and Cheese
Seasonal Vegetables
Grilled Zucchini
Grilled Asparagus
Steamed Broccoli
Garlic Roasted Green Beans
Garlic Roasted Carrots
Roasted Brussels Sprouts
Glazed Carrots
Homemade Coleslaw
Corn Bread

Choice of Two Entrees

Bone-In Marinated Chicken
Flank Steak with Chef Style Sauce
BBQ Pork Chops
Chicken Cordon Bleu with Hollandaise Sauce
Stuffed Chicken [Gouda, Arugula, Prosciutto, Riesling Sauce]
Pasta Primavera with Marinara
Tri-Color Cheese Tortellini with Pesto Alfredo
Shrimp Scampi
Portobello Mushroom Stack with Quinoa
Lemon Pepper Broiled Cod with Saffron Wild Rice
Honey Garlic Salmon with Saffron Wild Rice
Chicken Marsala
Penne a la Vodka

Choice of One Carving Station

Honey Roasted Ham, Honey Brined Turkey, Roasted Pork Loin,
or Herb Crusted Roast Beef

Five Hour Premium Open Bar
Choice of Five Wines
Assortment of Beers

All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.



WEDDINGS 2026

GOLD PLATED WEDDING PACKAGE - \$150.95 Per Person

MENU INCLUDES: COFFEE, DECAF, HOT TEA, SOFT DRINKS, WATER, LEMONADE AND ICED TEA.

Display Appetizer

Charcuterie Grazing Station

Butlered Appetizer

Choice of Four

(See *ENHANCEMENTS* for Appetizers)

Choice of One Salad

Green Salad

Mixed Greens, Red Onions, Cucumbers, Parmesan Asiago Cheese, Grape Tomatoes

Caesar Salad

Chopped Romaine, Parmesan Cheese, Croutons

Hope Lake Salad

Spring Mix, Dried Cranberries, Candied Pecans, Bleu Cheese Crumbles

Choice of Three Sides

Garlic Rosemary Mashed Potatoes
Scalloped Potatoes
Roasted Red Garlic Potatoes
Roasted Asparagus
Roasted Brussels Sprouts
Roasted Green Beans
Honey Glazed Carrots
Saffron Wild Rice
Macaroni and Cheese

Choice of Two Main Entrees

Sirloin with Demi Glace
Pork Chop with Apple Pear Rice Pilaf and Apple Pear Chutney
Stuffed Chicken [Gouda, Arugula, Prosciutto, Riesling Sauce]
Lemon Pepper Broiled Cod with Lemon Dill Cream Sauce
Honey Garlic Salmon
Chicken Cordon Bleu with Hollandaise Sauce
Chicken Alfredo
Penne a la Vodka with Choice of Chicken, Shrimp, or Broccoli

Choice of One Dietary Entree

Portobello Mushroom Stack with Spinach, Goat Cheese, and
Roasted Red Peppers Served with Quinoa
Pasta Primavera with Mixed Vegetables [Choice of Marinara or
Alfredo Sauce]

Five Hour Premium Open Bar
Choice of Five Wines
Assortment of Beers

All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.



WEDDINGS 2026

DIAMOND PLATED WEDDING PACKAGE - \$180.95 Per Person

MENU INCLUDES: COFFEE, DECAF, HOT TEA, SOFT DRINKS, WATER, LEMONADE AND ICED TEA.

Display Appetizer

Charcuterie Grazing Station

Butlered Appetizer

Choice of Four

(See *ENHANCEMENTS* for Appetizers)

Choice of One Salad

Green Salad

Mixed Greens, Red Onions, Cucumbers, Parmesan Asiago Cheese, Grape Tomatoes

Caesar Salad

Chopped Romaine, Parmesan Cheese, Croutons

Hope Lake Salad

Spring Mix, Dried Cranberries, Candied Pecans, Bleu Cheese Crumbles

Choice of Three Sides

Garlic Rosemary Mashed Potatoes
Scalloped Potatoes
Roasted Red Garlic Potatoes
Roasted Asparagus
Roasted Brussels Sprouts
Roasted Green Beans
Honey Glazed Carrots
Saffron Wild Rice
Macaroni and Cheese

Choice of Two Main Entrees

Ribeye Steak
Sirloin with Demi Glace
Stuffed Florentine Chicken
Chicken Alfredo
Penne a la Vodka
Stuffed Sole Served with Beurre Blanc Sauce
Honey Garlic Salmon

Carving Station Options:
Honey Roasted Ham, Apple Brined Turkey, Roasted Pork Loin,
Herb Crusted Prime Rib

Choice of One Dietary Entree

Stuffed Zucchini
Cauliflower Steak

Five Hour Super Premium Open Bar
Choice of Five Wines
Assortment of Beers

All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.

WEDDINGS 2026

Beer, Wine & Liquors



Domestic/Imported Beers

Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Light, Coors, Heineken, Bluemoon, Bluemoon N/A, Heineken N/A

Tap Beers: Miller Light, Yuengling Lager, Bluemoon, 1911 Cider, Meier's Creek Velvet Fog

Wines

Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

Liquor

House Liquors, Titos Vodka, Beefeaters Gin, Captain Morgan, Bacardi Superior Rum, Patron, Jose Cuervo Gold, Southern Comfort, Jack Daniels, Jameson Whiskey, Jim Beam, Dewars, Amaretto

White Claw Seltzers

All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.

WEDDINGS 2026

Late Night Food Offerings

Late night food offerings require a reserved venue and must be pre-ordered at least 30 days prior.

Moonlight Munchies \$575

Serves up to 40 people.

Cheese Pizza
Pepperoni Pizza
Chicken Bacon Ranch Pizza

Boneless Mild Chicken Wings
Blue Cheese Dressing
Chicken Fingers
BBQ Sauce and Honey Mustard



Nacho Nightcap \$275

Serves up to 10 people.

Tortilla Chips
Queso
Black Beans, Corn Mix, Diced Chicken, Pico de Gallo, Shredded Cheddar Cheese, Guacamole

A la Carte

Serves up to 10 people.

Cheese Sheet Pizza - \$32
Pepperoni Sheet Pizza - \$34
Chicken Bacon Ranch Sheet Pizza - \$36
Buffalo Chicken Sheet Pizza - \$36
Meat Lovers Sheet Pizza - \$38
White Garlic Chicken Sheet Pizza - \$38

Buffalo Chicken Wing Dip - Serves 25 people - \$185
Bavarian Pretzel Bites with Beer Cheese & Mustard
70 pieces - \$220
Boneless Chicken Wings with Ranch or Blue Cheese
50 pieces - \$90

All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.



WEDDINGS 2026

Enhancements

All enhancements are only eligible to be added to pre-existing menu packages.

Stationary Appetizers

\$5 per person for each additional appetizer.

- Roasted Red Pepper Hummus Served with Pita Bread
- Tuscan Bruschetta
- Assorted Fresh Cut Vegetables Served with Dill Dip
- Shrimp Cocktail
- Spinach and Artichoke Dip
- Chicken Wing Dip
- Jalapeño Popper Dip



Butlered Appetizers

\$7 per person for each additional appetizer.

- Swedish Cocktail Meatballs
- Buffalo Chicken Crostini
- Spanakopita
- Pork Asian Pot Stickers
- Crab Cakes
- Vegetable Spring Rolls with Sweet Chili Soy Sauce



Beverage Upgrade Packages

Welcome Champagne Toast - \$8 per person

Add Additional Hour of Bar - \$10 per person

Upgrade Bar Package to Super Premium - \$10 per person
Premium Package + Grey Goose, Bombay, Casamigos or
Blanco Repo, Crown Royal, Maker's Mark, Johnnie Walker,
Basil Hayden

Add Additional Hour + Upgrade One Tier - \$18 per person

All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.



WEDDINGS 2026

Thank You Breakfast Offerings

The brunch and a la carte options require a reserved venue. Must be pre-ordered 30 days prior.

Mountainside Deluxe Buffet

\$22.95 per person

Fresh Seasonal Fruit, Yogurt, Dried Cranberries, Granola, Muffins, Pastries, Buttermilk Pancakes, Cinnamon Vanilla Battered French Toast, Applewood Smoked Bacon, Breakfast Sausage, Scrambled Eggs, Home Fries, Orange Juice, Cranberry Juice, Apple Juice, Coffee, Decaf, Hot Tea



Morning Delight

\$14.95 per person

Provide your guests with a voucher towards their breakfast.

Available to redeem at Carvers Steakhouse during normal operating hours.

A la Carte

Per Dozen - Serves 12 people

Fresh Made Cinnamon Rolls - \$45

Assorted Large Muffins - \$39

Whole Fruit - \$24

Yogurt Parfaits - \$60

Assorted Berries, Cheese, Crackers - \$55

Fresh Cut Vegetables with Dip - \$40

Breakfast Sheet Pizza - \$33

Coffee [per gallon] - \$35

Juice [per carafe] - \$20



All prices subject to 8% state tax, 12.5% gratuity, 7.5% administrative fee.

WEDDINGS 2026

Preferred Vendors

DJs

DJ Mike Melice | Mike Melice
booking@djmikemelice.com - 607.229.3789
Engaged Entertainment | Ryan Delap
events@engagedentertainment.com - 607.225.0071
Black Tie Entertainment | Bill & Katie
blacktiedjs@yahoo.com - 315.492.7985
DJ Chris Jach | Chris Jachimowicz
chris@djchrisjach.com - 607.768.7682
Washburn Entertainment
washburnentertainment.com



Photographers

Mackenzie Jo Photo | Mackenzie Steuart
mackenziejphoto.com
Jessica Manns Photography | Jessica Manns
hello@jessicamannsphotography.com
Alicia Pierce Photography
hello@aliciapiercephotography.com
Boyko Photography | Boyko Bogdan
boykofoto@gmail.com - boykofoto.com
Kailyn Andrews Photography | Kailyn Nixon
kailynandrewsphotography@gmail.com
Loraleah Marie Photography | Loraleah
loraleahmariephotography@yahoo.com
Jessica Rae Photography
jessicarae.photographer@gmail.com

Bakeries

Sugar Blossom
sugarblossomcakeshop.com
Tiers of Joy | Traci Storey
ts.terp@gmail.com - tiersofjoybytraci.com
Gabiella's Cakes
gabiellalopiccocolo.pastery@gmail.com - 607.217.4150



WEDDINGS 2026

Preferred Vendors

Florists

Arnold's Flower Shop | Anastacia & Marcy
arnoldsflowershop@gmail.com - 607.844.8601
Willow Flower Studios
events@willowfloralstudios.com - 607.339.0004
Floristry by Ithaca Flower Shop
ithacafloreshop.com - 607.299.4680
Cortland Flower Shop
cortlandflowershop@yahoo.com - 607.756.7569
AMK Floral
amkfloral@gmail.com - 315.420.8320



Furniture/Decor Rental

Shabby Sisters
shabbysistersrentals.com
She Rents Vintage
sherentsvintage.com - 315.707.8002
A La Carte Decor
alacartedecor.com - 607.269.5313
Pretty Little Vintage Co.
prettylittlevintageco@gmail.com - 585.808.1904

Officiants

Robin Slocum
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Jessica Manderville
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Rev. Larry Crinnin
larryinsyr@gmail.com - 315.263.5691



WEDDINGS 2026

The Fine Print



MENU STANDARDS

Menu items and prices may vary depending on seasonal changes, product availability, and fluctuating market prices for perishable goods. Greek Peak Mountain Resort and The Lookout at Hope Lake, retain the right to substitute a product if these factors are beyond our control. Pricing is subject to adjustment for up to 8% based on the current market values for all listed menu items.

TAXES AND SERVICE CHARGES

All prices are subject to 8% New York State sales tax, a 12.5% gratuity paid to wait and bar staff, and a 7.5% administrative fee. The administrative fee is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests. This can be a taxable item.

PLATED SELECTIONS

A maximum of 3 entrée selections to include a vegetarian will be permitted for all plated menus. If more than three entrées are selected for a plated meal, the price for the menu will be determined by the highest priced entrée. For pre-selected entrées, a per entrée final guarantee must be submitted 10 days prior. Wedding couples are required to denote entrée selection with guest place cards.

FOOD POLICIES

Greek Peak Mountain Resort does not allow any food or beverages to be brought in from the outside by guests due to city, state, health and liquor laws. Greek Peak Mountain Resort has exclusive rights to provide, control and maintain all food and beverage services throughout the resort. All food and beverage must be purchased through Greek Peak Mountain Resort for consumption on premise (Excluding hotel rooms). Any leftover food or nonalcoholic beverage cannot be taken off property at the conclusion of your event. Greek Peak will purchase any reasonable special items or product from a licensed approved vendor. Gluten-free or specialty products must be guaranteed 10 business days prior to the event. All menu prices are subject to service charges, taxes, and any applicable fees as outlined in this document and event contracts.