

SARANAC

WATERFRONT LODGE

WEDDING PACKAGES

2022-2023

Contact Us:

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"The Lake Flower"

Starting at \$135 per person

Cocktail Hour:

- Choice of 3 passed hors d'oeuvres
- Open Bar, One Hour

Plated Dinner Reception:

- Champagne Toast
- Two-Course Plated Dinner
 - One Fresh Salad
 - Upgrade to Premium for \$3/person
 - Two Traditional Entrees
 - One Vegetarian/Vegan Entree

Open Bar:

- Three Additional Hours of our House Open Bar:
 - Includes Popular House Brands of Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, and Tequila
 - Choice of Three Beers
 - 2 Red Wines and 1 White Wine
 - Assorted Soft Drinks and Cocktail Mixers

*All Food and Beverage Pricing subject to 15% gratuity, 6% administrative fee and 8% current sales tax (subject to change)

"The Adirondack"

Starting at \$175 per person

Cocktail hour:

- Choice of 4 passed hors d'oeuvres
 - 2 premium selections
- Choice of Stationed Display
- Premium Open Bar for 1 Hour

Plated Dinner Reception:

- Champagne Toast
- Artisan Rolls and Creamy Butter
- Two-Course Plated Dinner:
 - One Salad
 - Regular or Premium
 - Three Traditional Entrees
 - One Vegetarian/Vegan Entrees
- Coffee and Hot Tea Station
- Complimentary Cake Cutting and Service

Open Bar:

- Bar throughout dinner, 6 Hours Total:
 - Includes Premium Brands of Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila
 - One Optional Signature Cocktail (made from Premium Brands-Subject to approval)
 - Choice of Four Beers
 - 3 Red Wines and 3 White Wines
 - Assorted Soft Drinks and Cocktail Mixers

*All Food and Beverage Pricing subject to 15% gratuity, 6% administrative fee and 8% current sales tax (subject to change)

"The Upstate"

Starting at \$225 per person

Cocktail hour:

- Choice of 4 passed hors d'oeuvres
 - 2 premium selections
- Choice of 2 Stationed Displays
- Ultra Premium Open Bar for 1 Hour

Plated Dinner Reception:

- Champagne Toast
- Artisan Rolls and Creamy Butter
- Two-Course Plated Dinner:
 - One Salad (regular or premium)
 - Three Traditional Entrees
 - One Vegetarian/Vegan Entrees
- Coffee and Hot Tea Station
- Complimentary Cake Cutting and Service

Open Bar:

- Five additional hours of our Ultra Premium Open Bar:
 - Includes Ultra Premium Brands of Vodka, Gin, Rum, Bourbon, Whiskey, Scotch and Tequila
 - One Optional Signature Cocktail (made from Top Shelf Brands-Subject to approval)
 - Choice of Six Beers
 - 4 Red Wines and 4 White Wines
 - Assorted Soft Drinks and Cocktail Mixers

*All Food and Beverage Pricing subject to 15% gratuity, 6% administrative fee and 8% current sales tax (subject to change)

The Ceremony:

- \$1,000++ with Reception
- \$2,000++ Ceremony Only
 - Outdoor Lawn location overlooking Lake Flower (backup indoor location included)
 - Can accomodate up to 150 guests
 - Wood folding ceremony chairs
 - Optional Birch wedding arch available

The Reception:

- \$1,500++
 - Pontiac Bay Ballroom and Terrace
 - Use of space for up to 6 hours (additional set up time may be available)
 - Set up/tear down/cleaning of space included
 - Excessive décor items left behind may incur additional cleaning charge

All Wedding Packages Include:

- Rustic 60" Round Custom Wood Tables
 - Suitable for use without the need for linen, but optional linen is available for additional cost
- Matching Bistro Crossback Chairs
- Beige Frette cotton napkins
- Premium China, Flatware, and Glassware
- 18' x 18' Black Dance Floor
- Sweetheart Table, Cocktail Tables, Gift Table, Cake Table, and optional other tables available
- Use of Ballroom and Terrace for up to 6 hours
 - Must end by 10pm

Hors d'oeuvres Selection

Hot

Asian Style Pork Eggrolls, Sweet Chili Sauce
Spanakopita Triangles
Mac and Cheese Tartlets
Chili Garlic Cocktail Meatballs
Seasonal Risotto Croquettes
Maple BBQ Chicken Skewers, Bourbon Glaze
Roasted Brussels Sprouts
Bacon and Sriracha Honey Aioli
Beef Skewers
Soy Sauce, Marinade and Spicy Curry
Pretzel Bites, Guinness Beer Cheese
Mini Baked Brie Wheel in Bread Bowl

Cold

Caprese Canape, Balsamic Drizzle
Ricotta Crostini, Local Honey and Thyme
Cocktail Shrimp
Herbs, Fennel Pollen, Lemon & Basil Oil
Snowflake Shrimp
Coconut, Spicy Orange Dipping Sauce
Puff Pastry Canapé
Whipped Goat Cheese, Olive Tapenade, Golden
Raisin Relish
Roasted Beets & Goat Cheese
Puff Pastry, Balsamic Reduction
Olive Tapenade Crostini, Cucumber & Feta
Hummus Crostini, Feta Roasted Peppers

Premium Hot

Bacon Wrapped Scallops, Garlic Sauce
Crab Cakes, Thai Coconut Red Curry Remoulade
Beef Kromeskis
Short Ribs, Panko Bread Crumbs, Romesco Sauce
Asian Salmon Sliders, Greens & Honey Aioli
Crab Stuffed Mushrooms
Caramelized Onions and prosciutto
Veal & Ricotta Meatballs, BBQ or Thai Chili Sauce
Bacon Wrapped Goat Cheese Figs
Lamb Meatballs, Curry Tzatziki Sauce

Premium Cold

Shrimp Cocktail Skewers
Horseradish Cocktail Sauce
Petite Lobster Rolls
Ahi Tuna Skewers
Pineapple Sauce, Cilantro Wasabi Aioli
Smoked Salmon Crostini
Goat Cheese, Crème Fresh, Caviar, Fresh Dill
Seasonal Watermelon Canapé
Feta, Caviar, Fried Prosciutto
Oyster Shots

Stationed Displays

Mediterranean Mezze

Creamy Red Pepper Hummus, Feta,
Herbed Greens and Black Olives, Grilled Pita Chips

Chef's Deluxe Charcuterie

Assorted Cured Meats and a Variety of Cheeses, Olives, Dried
and Fresh Fruit, Mixed Nuts, Stone Ground Mustard, Fig Jam
served with Sliced Baguette and Assorted Crackers

Smoked Salmon Platters

Pickled Fennel, Cappers, Red Onions, Arugula, Tomatoes, and
Horseradish Cream

Orchard Harvest Vegetable Display

Seasonal Vegetables, Hummus and Caramelized Onion Dip

Dips and Chips

Choice between any two dips and chips combination.
Dips: Guacamole, Roasted Tomato Salsa, Artichoke Dip, Onion
Dip, Crab Dip.
Chips: Traditional Tortilla Chips, Spiced Tortilla Chips, Pita
Chips, Toasted Crostinit's, Baguettes

Raw Bar

Choice of 3 (market price)

Oysters, On the Half Shell

Mignonette, Lemons, Hot Sauce, Herbs

Cocktail Shrimp

Fennel Pollen, Herbs, Lemon Oil

Mussels

Bloody Mary Sauce, Bacon Lardons, Fennel, Jalapeños, Celery,
Crostini's

Bay Scallop Ceviche

Celery, Orange Segments, Pickle Fennel, Shallots

Lobster Tail

Warm Butter and Lemon Wedges

Crab Legs

Cappers, Lemons, Herb Salad

Sesame Crusted Ahi Tuna

Sesame Blood Orange Glaze, Beets

Fresh Salads

Arugula Salad

Arugula, Grape Tomatoes, and Shaved Parmesan tossed in
Lemon Tarragon Vinaigrette

House Salad

Fresh Greens Tossed with Cucumbers, Tomatoes, Parmesan
Cheese, Croutons, and Choice of Dressing.

Caesar Salad

Fresh Romaine Tossed with Caesar Dressing, Parmesan Cheese,
and Croutons. Garnished with Grape Tomatoes.

Premium Salads

Pecan Craisin Spinach Salad

Fresh Spinach and Spring Mix Tossed with Gorgonzola
Crumbles, Roasted Pecans, Craisins, Red and Green Onions, and
White Balsamic Vinaigrette

Heirloom Caprese Salad

Mixed Greens Tossed in White Balsamic Vinaigrette. Topped
with Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, and
Drizzled in Balsamic Glaze

Entrees

Maple Dijon Chicken

Bone-In Chicken Breast, Savory Maple Dijon Sauce, Brown Rice Pilaf, and Glazed Baby Carrots

Bruschetta Chicken

Grilled Chicken Breast topped with Roasted Grape Tomatoes, Garlic, Olive Oil, Fresh Basil and Parmesan Cheese, Lemon Rice Pilaf, Grilled Squash Medley

Grilled Sirloin

8oz Grilled Sirloin with a Demi Glaze, Garlic Pome Puree, Maple Brussels Sprouts

Filet Mignon (+\$8/person)

8oz of Tender Filet Mignon Topped with Cabernet Mushroom Sauce, Garlic Pome Puree, Baby Carrots and Whole Green Beans

Braised Beef

Short Ribs, Red Wine Reduction, Mushrooms, Oven-Browned Potatoes with Butter, Lemon, and Dill, Glazed Baby Carrots

Shrimp & Artichoke

Large Shrimp Sautéed with Artichokes, Sun-dried and Tomatoes, and Peas, in a White Wine Lemon Cream Sauce
Placed in a bed of Brown Rice Quinoa

Baked Salmon in Dill Sauce

Basted with Fresh Parsley and Herbs. Served with Lemon Rice Pilaf, Chopped Broccoli and Carrots Normandy Vegetables

Halibut

Homemade Garlic Aioli, Rice Almandine, Grilled Asparagus

Roasted Pork Loin

Topped with White Wine and Mushroom Demi Glaze or Warm Cherry Glaze. Served with Parsley Potatoes, Broccoli with Hollandaise Sauce

Black Bean Cake (V)

Roasted Peppers, Tomatoes, Spinach, and Korean Maple BBQ

Roasted Portobello (V)

Stuffed with Spinach, Red Peppers, Basil Pesto, Roasted Red Pepper Hummus, and Balsamic Glaze

Wild Mushroom Risotto (V)

White Truffle Oil, Parmigiano Reggiano

Dessert Displays

Fresh Macarons (\$6/person)

Chocolate Chunk Cookies or Brownies (\$4/person)

Apple Brie Walnut Phyllo Bites (\$8/person)

Mini Shooters (\$15/person*)

Chocolate Mousse, Key Lime, Cherry, Classic Cheesecake,
Caramel Apple Cheesecake (GF)

*Includes all 5

Cupcakes (\$6/person*)

Red Velvet, Chocolate, Vanilla Bean, Lemon Meringue, Peanut
Butter, Raspberry

*Choice of 2 Flavors

Chocolate Dipped Strawberries (\$6/person)

Blondie Bars (\$6/person)

Salted Caramel Bars (\$6/person)

Lemon Bars (\$6/person)

S'mores by the Fire (\$10/person)

Private Fire Pits on the Terrace - \$350

2 Fire Pits with 5 Chairs Each

Late Night Snacks

Pulled Pork Sliders (\$60/dozen)

Pineapple Slaw, Spicy Mayo

Wing Duo (\$80/3 dozen)

Choose Two Signature Sauces- Buffalo, Diabo, Jim Beam, or Honey BBQ. Served with Ranch and Bleu Cheese.
Traditional Bone-In or Boneless Wings

Popcorn Station (\$10/person)

A variety of Shakeable Toppings

Waterfront Lodge Pizza (\$15/person)

- Cheese or Pepperoni with House Made Marinara
- Margarita with Fresh Mozzarella, Heirloom Tomatoes, Basil, Balsamic Reduction
- Pizza Bianca with Whipped Ricotta, Arugula, Prosciutto, Heirloom Tomatoes

Pretzels (\$12/person)

Beer Cheese, Maple Mustard, Truffle Parmesan, Parsley