

Wedding Packages

Wedding Packages Include:

Banquet Tables

Crossback Chairs

House Table Linens

House Linen Napkins

House China, Flatware & Glassware

One Bartender Per Seventy-Five Guests

Lake King Suite Upgrade for Couple's Wedding Night *[Based on Availability]*

Group Rates

Welcome Gift Bag Delivery



Plated Wedding Package

Entrée Pre-Counts Required Thirty Days Prior to Wedding

Cocktail Hour

Choice of Five Passed Hors D'oeuvres
Chef's Artisanal Stationary Display

Plated Dinner Reception

Prosecco Toast
Rolls & Butter
Choice of One Plated First Course
Plated Entree, Select One:
Choice of Two Entrées and One Vegetarian/Vegan Entree
Choice of One Entrée Duet and One Vegetarian/Vegan Entree

Dessert

Complimentary Cake Cutting
Choice of One Dessert Station
Coffee & Tea Service

Four Hour SWL Signature Open Bar

Liquor *SWL Signature Recipe 21 Vodka, Gin, Rum, Bourbon, Tequila*

Bottled Beer, Select Four:

*Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Stella Artois, Blue Moon,
Lake Placid Ubu, Lake Placid Big Slide IPA, Frog Alley Porter, Seasonal Selection,
1911 Hard Cider, 1911 Black Cherry Hard Cider*

Wine *Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Pinot Noir*

Assorted Soft Drinks & Mixers

\$130 Per Person

*Package Pricing Includes Use of the Cocktail Hour & Reception Event Spaces
All Food & Beverage Pricing Subject to 15% Gratuity, 6% Administration Fee, 8% Sales Tax*

Buffet Wedding Package

Cocktail Hour

Choice of Five Passed Hors D'oeuvres
Chef's Artisanal Stationary Display

Dinner Reception

Prosecco Toast
Rolls & Butter
Choice of One Plated First Course
Choice of Two Buffet Entrees and Three Buffet Accompaniments
Plated Vegetarian/Vegan Entrée Available Upon Request

Dessert

Complimentary Cake Cutting
Choice of One Dessert Station
Coffee & Tea Service

Four Hour SWL Signature Open Bar

Liquor *SWL Signature Recipe 21 Vodka, Gin, Rum, Bourbon, Tequila*

Bottled Beer, Select Four:

*Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Stella Artois, Blue Moon,
Lake Placid Ubu, Lake Placid Big Slide IPA, Frog Alley Porter, Seasonal Selection,
1911 Hard Cider, 1911 Black Cherry Hard Cider*

Wine *Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Pinot Noir*

Assorted Soft Drinks & Mixers

\$135 Per Person

Package Pricing Includes Use of the Cocktail Hour & Reception Event Spaces

All Food & Beverage Pricing Subject to 15% Gratuity, 6% Administration Fee, 8% Sales Tax

Menu

Our culinary team was inspired by the Adirondack harvest & the flavors of the season when crafting the scratch-made dishes detailed in the following pages. These menus were designed to utilize fresh local fruits, vegetables & herbs, as well as regionally produced meats & cheeses, with a focus on offering traditional flavor components in a modern presentation.



Passed Hors D'oeuvres

Select Five (Minimum Two Cold Items)
Premium Items Can Be Selected for an Additional Cost

Hot

BBQ Pulled Pork Eggrolls
Beef Burger Sliders
Butternut Squash Latkes *Apple Salad*
Charred Shishito Peppers *Soy Honey Reduction*
Chili Garlic Cocktail Meatballs
Crab Cakes *Creole Remoulade*
Franks en Croute
Fried Chicken Bites *Hot Honey*
Mac and Cheese Tartlets
Maple BBQ Chicken Skewers *Bourbon Glaze*
Prosciutto and Manchego Croquettes
Seasonal Hot Soup Shooter
Seasonal Risotto Croquettes
Spanakopita Triangles
Tomato and Goat Cheese Tartlets
Vegan "Crab Cake" Bites
Vegetarian Walnut "Meatballs"

Premium Hot

Bacon-Wrapped Scallops *Pomegranate Gastrique*
Carnitas Tacos *Tomatillo Salsa*
Lamb and Feta Meatballs
Lobster and Corn Fritters
Mini Cuban Paninis
Pork Belly Toast Points *Orange BBQ & Pickled Onion*

Cold

Blinis *Wild Mushrooms and Crème Fraiche*
Caprese Skewers *Balsamic Drizzle*
Charred Brussel Sprouts *Bacon Jam*
Chilled Shrimp *Creole Remoulade*
Panzanella Spoons
Ricotta Crostini *Honey and Thyme*
Seared Beef Crostini *Caramelized Onion & Port Wine Reduction*
Seasonal Cold Soup Shooter
Vietnamese Summer Rolls
Watermelon and Feta Bites *Mint*

Premium Cold

Petite Lobster Rolls
Smoked Salmon Rilette *Cucumber Coin*
Spice-Rubbed Tuna *Balsamic Soy Honey Glaze*



Stationary Displays

All Packages Include Chef's Artisanal Stationary Display

Included Station

Chef's Artisanal Stationary Display

Assorted Sliced Cured Meats, Pates, Rillettes, Olives, Assorted Breads and Spreads, Curated Hard and Soft Cheeses, Preserves, Chutneys, Fruits, Flatbreads and Crackers, Raw and Pickled Vegetables with Hummus, Baba Ganoush and Roasted Onion Dip

Premium Stations

Seafood Table

Select Three:

Tuna Ceviche, Poached Shrimp, Oysters, Clams, Mussels

Served with Tabasco Sauce, Lemon Wedges and Mignonettes

[\$20 Additional Per Person]

Tomahawk Steak Carving Station

Béarnaise, Chimichurri, Wild Mushrooms, Caramelized Onions, Rustic Rolls

[\$14 Additional Per Person + \$100 Chef Fee]

Bao Bun Station

Pork Belly, Pulled Chicken, Wild Mushroom, Hoisin BBQ and Charred Scallion

[\$10 Additional Per Person]



Plated Dinner

First Course

Select One:

Arugula Salad *Baby Arugula, Baby Kale, Golden Quinoa, Red Radish,
Lemon Herb Vinaigrette*

Shaved Vegetable Salad *Frisee, Fennel, Watermelon Radish, Champagne Vinaigrette*

Seasonal Soup *Brioche Crouton* [\$2 Additional Per Person]

Lobster Bisque *Aged Sherry and Tarragon, Brioche Crouton* [\$4 Additional Per Person]

...Plated Menu Continued On The Next Page...



Plated Dinner

Entrée Pre-Counts Required Thirty Days Prior to Wedding

Plated Entree Options

Select One:

Two Entrées and One Vegetarian/Vegan Entrée

One Entrée Duet and One Vegetarian/Vegan Entrée

Entrees

Beef Short Ribs *Polenta Cakes, Honey Glazed Carrots, Orange Cardamom Sauce*

NY Strip *Garlic Pomme Puree, Asparagus, Wild Mushroom Butter*

Filet Mignon *Thyme Roasted Fingerlings, Haricots Verts, Port Wine Demi*

[\$8 Additional Per Person]

Vermont Country Farms Chicken Breast *Pomme Puree, Pancetta Roasted Brussel Sprouts, White Wine Pan Sauce*

Chicken Milanese *Capellini Nest, Pea Shoots, Asparagus, Tomato Salad, Honey Balsamic Reduction*

Salmon *Jasmine Rice Pilaf, Asparagus, Pommery Mustard Vin Blanc*

Herb-Crusted Halibut *Roasted New Potatoes, Braised Fennel & Leeks, Saffron Wine Sauce*

Day Boat Scallops *Celery Root Puree, Sweet Corn, Leek, Tomato, Pea Shoots, Saffron Broth* *[\$6 Additional Per Person]*

Duck Breast *Seasonal Vegetable Couscous, Peach Chutney*

Vegetarian/Vegan Entrees

Crispy Black Bean Cake *Sautéed Greens, Chimichurri*

Eggplant and Tomato Ragu *Basil, Pine Nuts, Fresh Pappardelle*

Seasonal Vegetable Risotto Vegetable Grain Bowl *Toasted Farro, Heirloom Tomato, Charred Kale, Endive, Tomato Jus*

Entree Duets

Filet Mignon & Chicken Roulade *Garlic Pomme Purée, Charred Broccolini, Port Wine Demi*

Filet Mignon & Salmon *Roasted New Potatoes, Haricots Verts, Béarnaise*

Vermont Country Farms Chicken Breast & Shrimp Tempura *Crispy Rice Cake, Baby Bok Choy, Ponzu Glaze*

Buffet Dinner

Plated Course

Select One:

Arugula Salad *Baby Arugula, Baby Kale, Golden Quinoa, Red Radish,
Lemon Herb Vinaigrette*

Shaved Vegetable Salad *Frisee, Fennel, Watermelon Radish, Champagne Vinaigrette*

Seasonal Soup *Brioche Crouton* [*\$2 Additional Per Person*]

Lobster Bisque *Aged Sherry and Tarragon, Brioche Crouton* [*\$4 Additional Per Person*]

Buffet Entrees

Select Two:

Beef Short Ribs *Orange Cardamom Sauce*

Sliced Beef Tenderloin *Wild Mushroom Ragù*

Chicken Milanese *Honey Balsamic Reduction*

Vermont Country Farms Chicken Breast *White Wine Pan Sauce*

Halibut *Tomato and Fennel Jam*

Salmon *Pommery Mustard Vin Blanc*

Crispy Black Bean Cake *Sauteed Greens, Chimichurri*

Buffet Accompaniments

Select Three:

Braised Kale, Escarole and Cabbage *White Wine and Local Honey*

Charred Broccolini *Lemon Oil*

Haricots Verts *Toasted Almonds*

Rice Pilaf *Mushroom and Spring Pea*

Penne *Tomato Basil Marinara Sauce*

Rigatoni *Braised Fennel and Eggplant Ragù*

Roasted New Potatoes *Caramelized Onions and Rosemary*

Roasted Seasonal Vegetables *Smashed Garlic and Herbs*

Seasonal Vegetable Cous Cous

Spinach and Gruyere Gratin

Dessert & Coffee

Wedding Cake

All Packages Include a Complimentary Cake Cutting

Client to Provide Wedding Cake From a Licensed Bakery

Dessert Station

Select One:

Doughnuts *Apple Fritter, Chocolate, Glazed, Powdered*

Cupcakes *Chocolate, Coconut, Cookie Crunch, Lemon, Red Velvet*

French Macarons *Chocolate, Coffee, Raspberry, Salted Caramel, Vanilla*

Homestyle Cookies & Bars *Chocolate Chip, Oatmeal Raisin, Snickerdoodle,*

White Chocolate Macadamia, Brownies, Blondies, Lemon Bars

Coffee Service

Regular, Decaf and Tea *Cream, Sugar, Milk and Honey*



Open Bar

Four Hour SWL Signature Open Bar

Included In Wedding Package

Liquor *SWL Signature Recipe 21 Vodka, Gin, Rum, Bourbon, Tequila*

Bottled Beer, Select Four:

Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Stella Artois, Blue Moon, Lake Placid Ubu, Lake Placid Big Slide IPA, Frog Alley Porter, Seasonal Selection, 1911 Hard Cider, 1911 Black Cherry Hard Cider

Wine *Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Pinot Noir*

Assorted Soft Drinks & Mixers

Four Hour Premium Open Bar

\$15 Additional Per Person

Liquor *Tito's Vodka, Bombay Sapphire Gin, Captain Morgan's Spiced Rum,*

Maker's Mark Bourbon, Johnnie Walker Black Scotch, Casamigos Blanco Tequila

Bottled Beer, Select Four:

Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Stella Artois, Blue Moon, Lake Placid Ubu, Lake Placid Big Slide IPA, Frog Alley Porter, Seasonal Selection, 1911 Hard Cider, 1911 Black Cherry Hard Cider

Wine *Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Pinot Noir*

Assorted Soft Drinks & Mixers

Four Hour Top Shelf Open Bar

\$30 Additional Per Person

Liquor *Grey Goose Vodka, Hendricks Gin, Myers Rum, Knob Creek Bourbon,*

Johnnie Walker Red Scotch, Patron Silver Tequila

Bottled Beer, Select Four:

Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Stella Artois, Blue Moon, Lake Placid Ubu, Lake Placid Big Slide IPA, Frog Alley Porter, Seasonal Selection, 1911 Hard Cider, 1911 Black Cherry Hard Cider

Wine *Chardonnay, Pinot Grigio, Rose, Cabernet Sauvignon, Pinot Noir*

Assorted Soft Drinks & Mixers

Details



The Details

Deposit Schedule

Initial Deposit: \$2,000

6 Months Prior to Wedding: 25% of Estimated Total *[Less Initial Deposit]*

3 Months Prior to Wedding: 50% of Estimated Total *[Less Previous Deposits]*

2 Months Prior to Wedding: 75% of Estimated Total *[Less Previous Deposits]*

7 Days Prior to Wedding: 100% of Remaining Balance

Food Tasting

All wedding packages include a private, complimentary food tasting for the wedding couple to enjoy. Up to four guests are permitted at an additional cost of \$75 per guest. Tastings are offered based on catering availability Monday - Thursday during normal business hours.

Wedding Ceremony

\$500 Ceremony Fee Includes:

On-Site Ceremony Location

Ceremony Chairs

Chair Setup & Breakdown By Operations Team

Food & Beverage Minimum

Friday Minimum: \$7,000

Saturday Minimum: \$10,000

Sunday Minimum: \$5,000

Minimum Must Be Met Prior to Fees & Taxes

All Food & Beverage Pricing Subject to 15% Gratuity, 6% Administration Fee, 8% Sales Tax

Courtesy Pricing

Teens: \$115

Children: \$50

Vendors: \$50

