



PERFECTLY  
*Paired*  
MENUS

OPAL COLLECTION WEDDINGS  
LAKE PLACID LODGE

## *The Adirondack Wedding Experience*

### THE ADIRONDACK WEDDING PACKAGE INCLUDES:

A One-Hour Cocktail Reception

Artisanal Cheese, Fresh Fruit Display, The Adirondack Garden Display

Four Butlered Hors d'oeuvres from Tier One

Traditional Pre-Set Champagne Toast

Two Course Plated Dinner

*Includes Salad and Choice of Two Entrées*

Five-Hour Premium Open Bar

*(Table-side Service Wine is Not included in Package)*

Two Tiered Wedding Cake to include Cake Cutting

*Includes Additional Sheet Cakes to Cover Guest Count & Service*

Coffee and Tea Service

Additional Upgrades Available for Selections for Cocktail Hour & Coursed Dinner

**\$265 per guest\***

*Final Pricing will be Reflected in Final Choices*

## *The Lodge Wedding Experience*

### THE LODGE WEDDING PACKAGE INCLUDES:

A One-Hour Cocktail Reception

Artisanal Cheese, Fresh Fruit Display, The Adirondack Garden Display

Three Butlered Hors d'oeuvres from Tier One

Traditional Pre-Set Champagne Toast

Two Course Plated Dinner

*Includes Salad and Choice of Two Entrées*

Tableside Wine Pour of Chateau Soverain Chardonnay & Cabernet

*(Personal Labels included to Read "Chateau 'Last Name'")*

Two Tiered Wedding Cake to include Cake Cutting

*Includes Additional Sheet Cakes to Cover Guest Count & Service*

Coffee and Tea Service

Additional Upgrades Available for Selections for Cocktail Hour, Coursed Dinner & Tableside Wine Pour

**\$175 per guest\***

*Final Pricing will be Reflected in Final Choices*

**\*Banquet Charge Disclosure** *An Administrative Charge of 20% will be added for the administration of your event and it will be retained by the Resort. The administrative charge is not a gratuity or tip and it will not be distributed to the Resort employees. All function room, food and beverage, related services, and administrative charges are subject to applicable taxes in effect on the date(s) of the function(s). In the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees as directed by you. Tips are not subject to sales tax.*



## *The Chateaux Event Experience*

### THE CHATEAUX EVENT PACKAGE INCLUDES:

A One-Hour Cocktail Reception

Fresh Fruit Display, The Adirondack Garden Display

Four Butlered Hors d'oeuvres from Tier One

Traditional Pre-Set Champagne Toast

Two Course Plated Dinner

*Includes Salad and Duet Plate*

Three-Hour Premium Open Bar *(Additional Hours can be added per guest\*)*

*Table-side Wine is Not included in Package*

Two Tiered Wedding Cake to include Cake Cutting

*Includes Additional Sheet Cakes to Cover Guest Count & Service*

Plated Dessert Offering as an Alternative to Wedding Cake is Available

Coffee and Tea Service

Additional Upgrades Available for Selections for Cocktail Hour & Coursed Dinner

**\$225 per guest\***

*Final Pricing will be Reflected in Final Choices*

## *The 'Her One, His Only' Wedding Experience*

### THE 'HER ONE, HIS ONLY' PACKAGE INCLUDES

White Glove Black Tie Service

A One-Hour Cocktail Reception

Three Stationed Reception Displays to include:

Artisanal Cheese, Fresh Fruit Display, The Adirondack Garden Display

*Includes Choice of One Upgraded Display*

Four Butlered Hors d'oeuvres

*(Two from Tier One, Two from Tier Two)*

Traditional Pre-Set Champagne Toast

Two Course Plated Dinner

*Includes Salad and Choice of Two Entrées*

Five-Hour Premium Open Bar

Tableside Wine Pour of Chateau Soverain Chardonnay & Cabernet

*(Personal Labels included to Read "Chateau 'Last Name'")*

Two Tiered Wedding Cake to include Cake Cutting

*Includes Additional Sheet Cakes to Cover Guest Count & Service*

Coffee and Tea Service

Additional Upgrades Available for Selections for Cocktail Hour & Coursed Dinner

**\$295 per guest\***

*Final Pricing will be Reflected in Final Choices*

# Cocktail Party Wedding Experience

## COCKTAIL PARTY PACKAGE INCLUDES:

### **One-Hour Cocktail Reception**

Fresh Fruit Display & Adirondack Garden Display

Three Butlered Hors d'oeuvres from Tier One

Mini Salad Station Display, ADK Harvest Salad & Baby Romaine Caesar Salad

### **Live Chef Attendant Carving Options: Choice of Two**

Turkey | Ham | Pork Loin | Salmon | Flank Steak

### **Upgrade Options to Include:**

Lamb Rack *\$17 per guest\**

Angus Beef Tenderloin *\$17 per guest\**

Chilean Sea Bass *Market Price*

Venison Striploin *Market Price*

*House-made Rolls & Appropriate Condiments & Sauce Accompaniments Are Included*

### **Live Chef Attendant Pasta Station to Include:**

Garganelli & Potato Gnocchi

Mushroom, Pepper, Onion, Garden Tomato, Spinach, Garlic, Olive Oil, Pesto, Freshly Grated Parmesan  
*(Additional Toppings can be considered upon Request)*

Pomodoro, Pecorino Alfredo, & Bolognese

*Upgrade Options to Include Meatballs & Italian Sausage\**

*Upgrade Options of Station Displays Available\**

### **Dessert Offering to Include Choice of:**

Four Mini Desserts for Selection Display

Chef's Seasonal Choice of Dessert for Display

Two Tiered Wedding Cake to include Cake Cutting

*Includes Additional Sheet Cakes to Cover Guest Count & Service*

Coffee and Tea Service

**\$145 per guest\***

*Final Pricing will be Reflected in Final Choices*

## BRUNCH AT THE LODGE

### **Select One**

Fresh Daily Smoothie Creation at Each Place Setting

Selection of Daily Pastries from our Pastry Kitchen On Each Table

### **Select One**

House-made Country French Toast

Fluffy Griddle Cakes

Leige Belgium Waffles

All served with local Maple Syrup, Maple Cream Butter, Fresh Marinated Fruit Compote

### **Select One**

Scrambled Eggs with Adirondack Cheddar

English Muffin Assorted Breakfast Sandwiches

Scrambled Eggs, Canadian Bacon, Adirondack Cheddar

Scrambled Eggs, Apple Chicken Sausage Patty, Adirondack Cheddar

*(Just Eggs) Vegan Egg Sandwich available upon Request \$4 additional*

### **Select Two**

Crispy Corned Beef Hash, Tucker Farm Potatoes

House Cured Bacon

North Country Canadian Bacon

Pork Sausage Patties

Apple Chicken Sausage Patty

Seasoned Breakfast Potatoes

Adirondack Cheddar Grits

### **Select One**

Melon, Prosciutto and Mozzarella

Fresh Cucumber and Tomato Salad

B.L.T Salad with Crumbled Bleu, Fresh Blackberries

Caprese Salad

Classic Caesar Salad

Freshly Brewed Coffee, Decaf, Assortment of Tea

Fresh Juice Display

**\$38 per guest\***

## ADDITIONAL BRUNCH ENHANCEMENTS

### **Stationed Hors d'oeuvres Displays**

Fresh Local Creamy Display *\$15 per guest\**

Domestic Creamy Display *\$13 per guest\**

Roasted Vegetable Mezze Board *\$11 per guest\**

Local Charcuterie Display *\$14 per guest\**

Mediterranean Hummus Platter *\$13 per guest\**

### **Deluxe Displays**

Pastrami Smoked Salmon Display

Fresh Bagels, Cream Cheese, Pickled Red Onion,  
Capers, Tomatoes

*\$14 per guest\**

### **Biscuit Bars**

Spicy Buttermilk Fried Chicken and Glazed Country  
Ham on House Made Biscuits Served with All the  
Fixings

*\$16 Per guest\**

Fluffy House Made Biscuits, Southern Style Creamy  
Sausage Gravy

*\$12 per guest\**

### **Grilled Flatbread Pizza**

Sicilian: Spicy Sausage, Bacon and Sundried Tomatoes  
Caprese: Heirloom Tomato, Fresh Mozzarella, Garlic  
EVOO and Aged Balsamic

Quattro Formaggi: Four Cheeses, Arugula, Truffle Oil  
and Mushrooms

*\$14 per guest\**

### **Chilled Seafood Display**

Chilled Jumbo Shrimp *\$50 per dozen\**

Freshly Shucked Oysters *\$45 per dozen\**

Split King Crab Legs *\$72 per dozen\**

Lobster Tails *Market Price*

Accompaniments: Lemons, Cocktail Sauce,  
Mini-Tabasco, Traditional Mignonette

### **Live Stations**

*Chef Attendant Fee of \$125 per Live Station*

### **Create Your Own Crepe Station**

Create Three Custom Fillings Designed By You

Select Two Fresh Marinated Fruit Compotes to  
Accompany

*\$15 per guest\**

### **Live Omelet Station *Made to Order***

Using Fresh Local Ingredients

*\$15 per guest\**

### **Live Pasta Station *Made to Order***

*Choice of:* Meatballs or Crumbled Italian Sausage

*Choice of:* Pomodoro, House Alfredo

*Choice of:* Pappardelle, Rigatoni, Tortellini

### **Accompaniments:**

Tomatoes, Mushrooms, Fresh Shaved Parmesan,  
Crushed Red Pepper, Herb Blend

Served with Warm House Made Garlic Knots

*\$15 per guest\**

### **Carving Stations**

Locally Sourced from North Country Farms

Salt Crusted Beef Tenderloin *\$10 per guest\**

Slow Roasted Prime Rib *\$12 per guest\**

Herb-Stuffed Pork Belly *\$8 per guest\**

### **To Cheers:**

Deluxe Bloody Mary and Mimosa Station  
or Table-Side Service

*\$14 per beverage\**