



HOTEL SARANAC

SARANAC LAKE, NEW YORK

2023 HOTEL SARANAC WEDDING RECEPTION PACKAGE

WEDDING PACKAGE INCLUDES

Banquet or Round Tables & Chairs
Floor Length Table Linens (Black & White)

Linen Napkins (Black & White)

Table Numbers (Gold & Clear)

China, Flatware & Glassware

Access to Hotel Saranac's Preferred Vendor List

Special Group Rates for Overnight Rooms, Based on Availability
(10 room minimum)

Complimentary Suite Upgrade for Couple (with room block)

Hilton Honors Members Bonus Points

"We proudly support our local farms and vendor friends across the Adirondacks by featuring native ingredients that inspire our seasonal menu options. We strive to tell a story through each dish and are best able to do so with these locally sourced products. I am happy to accommodate any dietary restrictions and allergies your guests may have!"

-Chef Mike Rush



HOTEL SARANAC

SARANAC LAKE, NEW YORK

V E N U E D E T A I L S

\$ 2 , 0 0 0 V e n u e R e n t a l F e e

T e r r a c e W e d d i n g C e r e m o n y

\$250 Ceremony Set-Up Fee

40 Chairs Included

Rain Contingency Location Included

Chair Setup and Breakdown by Hotel

Saranac Team

W e d d i n g T a s t i n g D i n n e r

Packages include a Chef's prepared tasting dinner for two.

There is a \$75 charge for each additional guest

Tastings are offered based on availability Monday-Friday, hours vary

C u s t o m i z a t i o n C l a u s e

We welcome the chance to create a custom menu for your special day.

*Menu options and pricing may be modified based on seasonal
availability of our local products.*



HOTEL SARANAC

SARANAC LAKE, NEW YORK

PLATED DINNER WEDDING PACKAGE

Cocktail Hour

Three Passed Hors D'oeuvres
One Stationary Display

Plated Dinner Reception

Two-Course Dinner
Coffee, Tea & Infused Water Station
Homemade Rolls with Whipped Butter
One Plated First Course
Two Meat Entrées and One Seasonal Vegetarian Entrée
Complimentary Maître D' Sliced Cake Service

-\$80 Per Person-

or

Duet Plated Dinner

Select One for All Guests
Additional Per Person Cost
Seasonal Vegetarian Option Included at \$80

Filet Mignon & Lobster Tail

-Seasonal Market Price-
Whipped Potato Puree, Seasonal Vegetable & Chardonnay Saffron
Beurre Blanc

Filet Mignon & Stuffed Sole

-\$30 additional per person-
Whipped Potato Puree, Seasonal Vegetables & White Wine Garlic Bechamel

Filet Mignon & Seared Airline Chicken Breast

-\$20 additional per person-
Herb Roasted Potatoes, Seasonal Vegetable & Argentinian Chimichurri
Sauce



HOTEL SARANAC

SARANAC LAKE, NEW YORK

PLATED MENU OPTIONS

Plated First Course

Select One

Farmhouse Tomato Bisque (V) - *Parmesan crostini & Basil*

Seasonal Soup - *Chef Prepared seasonal soup*

Arugula Salad (VG, GF)- *Baby arugula, mixed greens, dried cranberry, pecans & housemade honey lemon vinaigrette*

Seasonal Leafy Greens (VG, GF)- *House Vinaigrette*

Frisee Salad (VG)- *Frisee lettuce, escarole, shaved parmesan, garlic croutons & toasted fennel vinaigrette*

Adirondack Enhancements

-Additional per Person Price-

French Onion Soup - *Caramelized onions, house beef broth, country crouton & gruyere - \$5 -*

Lobster Bisque - *Chardonnay & herbs de Provence - \$12 -*

Endive Salad (V, GF)- *Endive, watercress, heirloom cherry tomatoes, aged Manchago cheese, avocado & blackberry vinaigrette - \$6 -*

Summer Caprese Salad (V, GF) - *Sliced ripe vine tomato, fresh mozzarella, basil, balsamic reduction, olive oil & sea salt - \$6 -*



HOTEL SARANAC

SARANAC LAKE, NEW YORK

PLATED MENU OPTIONS

Main Course

Select Two

Third Seasonal Vegetarian Entrée Included

Adirondack Enhancements Available for an Additional Cost

Served with Chef Selected, Locally Sourced, Starch and Vegetable

Grilled Chicken Breast (GF) - *Roasted potatoes, seasonal vegetables & garlic lemon dressing*

Garlic & Herb Roasted Chicken (GF) - *Melted leeks, mashed potatoes, rosemary pan jus & seasonal vegetable*

Breaded Chicken Roma - *Bacon, Roma tomato, pea shoots, pappardelle pasta & pesto cream sauce*

Grilled Flank Steak (GF) - *Roasted new potatoes, seasonal vegetables & Argentinian Chimichurri*

Herb Roasted Sirloin (GF) - *Red wine pan sauce, potato hash & seasonal vegetables*

Ubu Braised Short Ribs - *Forest mushrooms, polenta cake & Ubu demi glaze*

Seared Salmon - *Swiss chard, minted pearl couscous & citrus champagne vinaigrette*

Stuffed Sole - *Stuffed with crab & scallop, braised fennel & leeks, poached new potatoes & white wine herb beurre blanc*

Atlantic Cod - *Potato chowder, peas & corn, bacon & garlic breadcrumbs*

Smoked Pork Tenderloin - *Mashed potatoes, seasonal vegetables & Almond Romesco sauce*

Adirondack Enhancements

Additional per Person Price

NY Strip (GF)- *Herb roasted potatoes, haricot verts, foie gras port butter & red wine demi glaze - \$20 -*

Filet Mignon - *Whipped potato puree, asparagus & Perigourdine sauce - \$28 -*

Swordfish Au Poivre - *Sage risotto cake, seasonal vegetables & brandy peppercorn béchamel - \$28 -*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



HOTEL SARANAC

SARANAC LAKE, NEW YORK

VEGETARIAN & VEGAN OPTIONS

SPRING

Forest Mushroom Risotto (VG) - *Broccolini, kale, crispy chickpea, truffle & balsamic glaze*

Lemongrass Spaghetti Squash (VG) - *Green curry, ginger, peanut & cilantro*

Orecchiette (V) - *English peas, asparagus, burrata mozzarella & vegetarian Carbanara*

SUMMER

Roasted Cauliflower Steak (VG) - *Roasted red pepper, charred corn, Romesco sauce, olive & caper tapenade*

Fresh Tomato Risotto (VG) - *Grilled zucchini, heirloom cherry tomato & avocado*

Grilled Ratatouille (VG) - *Summer squash, eggplant, tomato, vegan puttanesca sauce & herb polenta cake*

FALL

Pumpkin Biryani (V) - *Basmati rice, garam masala, Greek yogurt, saffron & mint*

Stuffed Portobello (V) - *baby spinach, marinated artichokes, herb panko & parmesan*

Seared Leeks (VG) - *Roasted potatoes, seasonal vegetables & butternut Bolognese*

WINTER

Butternut Harvest Bowl (VG) - *Butternut squash, roasted potatoes, baby carrot, crispy leeks, beet & apple cider coulis*

Winter Curry (VG) - *Wild forest mushrooms, butternut squash, lentils, coconut milk & yellow curry sauce*

Beetroot Tarte Tatin (V) - *Roasted beets, pears, sweet potato, arugula, chili spiced pepitas & puff pastry*

Based on seasonal availability



HOTEL SARANAC

SARANAC LAKE, NEW YORK

BUFFET WEDDING PACKAGE

Cocktail Hour

3 Passed Hors D'oeuvres

One Stationary Display

Buffet Dinner Reception

Coffee, Tea & Infused Water Station

Housemade Rolls with Whipped Butter

Two Starter Courses, Two Entrées, and Three Buffet
Accompaniments

Complimentary Maître d'sliced Cake Service

-\$90 Per Person-



HOTEL SARANAC

SARANAC LAKE, NEW YORK

BUFFET MENU OPTIONS

Buffet Starter Course

Select One Soup & One Salad

Farmhouse Tomato Bisque (V) - *Parmesan crostini & Basil*

Seasonal Soup - *Chef's Prepared seasonal soup*

Arugula Salad (VG, GF)- *Baby arugula, mixed greens, dried cranberry, pecans & honey lemon vinaigrette*

Seasonal Leafy Greens (VG, GF)- *House Vinaigrette*

Buffet Entrée Options

Select Two

Seasonal Vegetarian Option Available Upon Request

Chicken Roma - *Bacon, tomato & pesto cream sauce*

Garlic & Herb Roasted Chicken Breast (GF)-

Rosemary pan jus

Ubu Braised Short Ribs - *Ubu demi glaze*

Bistro Steak - *Chasseur Sauce*

Smoked Pork Tenderloin (GF)- *Almond Romesco sauce*

Seared Salmon (GF) - *Maple ginger tamari glaze*

Stuffed Sole - *White wine herb beurre blanc*



HOTEL SARANAC

SARANAC LAKE, NEW YORK

Buffet Accompaniments

Select Three

Roasted Garden-Fresh Vegetables (VG, GF)

Sautéed Haricot Verts (VG, GF)

ADK Maple Glazed Carrots (VG, GF)

Roasted Root Vegetables - Parsnip, turnip, carrot & potato (VG, GF)

Red Bliss Garlic Smashed Potatoes (V, GF)

Parsley Buttered New Potatoes (V, GF)

Long Grain & Wild Rice Pilaf (VG, GF)

Baked Mac & Cheese (V)



HOTEL SARANAC

SARANAC LAKE, NEW YORK

ADIRONDACK BUFFET DINNER ENHANCEMENTS

Chef Attended Carving Stations

-\$150 Attendant Fee-

-Priced per item-

-1 Hour Service-

Herb Roasted Turkey Breast - \$250 -

Serves 25 guests

Garlic herb aioli, citrus cranberry compote & fresh baked rolls

Cider Roasted Pork Loin - \$200 -

Serves 25 guests

Apple butter, Dijon mustard, apricot chutney & fresh baked rolls

Whole Grain Mustard & Peppercorn Encrusted Beef Tenderloin - \$550-

Serves 20 guests

Port & shallot aioli, whole grain mustard & fresh baked rolls

Slow Roasted Prime Rib (GF)

- \$650-

Serves 25 guests

Horseradish crème fraiche, rosemary jus & tobacco onions



HOTEL SARANAC

SARANAC LAKE, NEW YORK

MENU OPTIONS

Passed Hors D'oeuvres

Select Three

(One Cold Option is Suggested)

Adirondack Enhancements Available for an Additional Cost

Hot

Argentine Beef Empanada

Coconut Chicken Satay (GF)

Spanakopita, Spinach & Feta Cheese (V)

Braised Pork Croquette, Beer Mustard & Pickle

Baked Brie, Seasonal Berry Preserves, Phyllo (V)

Stuffed Wild Mushrooms, Sausage & Herbs

Risotto Mozzarella Ball, Tomato Chutney (V)

Cold

Gougers Savory Gruyere Cheese Puff (V)

Vegetable Crudit  Shooter, Roasted Garlic Hummus (V, GF)

Caprese Salad Skewers, Cherry Tomato, Mozzarella, Basil &
Balsamic (V, GF)

Watermelon, Arugula, Cucumber, Feta, White Balsamic (V, GF)

Antipasto Kabobs, Marinated Artichoke, Olive & Sundried
Tomato (V, GF)

Avocado Toast, Local Chevre Crumble & Pomegranate Molasses
(V)

Adirondack Enhancements

Additional per Person Price

Bloody Mary Shrimp Shooter (GF) - \$7 -

Petite Beef Wellington, Mushroom Duxelle, Puff Pastry - \$10 -
Poke Tuna , Pickled Edamame, Wasabi Rice Cracker, Adobo Aioli
(GF) - \$9 -

Venison Meatball, Mushroom Chasseur Sauce - \$7 -

Mini Backfin Crab Cake, Caper Remoulade - \$10 -

Peking Duck Spring Roll, Sweet Thai Chili - \$8 -



HOTEL SARANAC

SARANAC LAKE, NEW YORK

MENU OPTIONS

Stationary Display

Select One

Adirondack Enhancements Available for an Additional Cost

North Country Cheese Board (V) - Locally sourced cheeses, assorted dried fruits & baguettes

Garden Fresh & Local Crudit  (VG, GF)- Served with Green Goddess Dip

Breads & Spreads (V) - House made breads and croutons, red pepper Romanesco, hummus, whipped feta, pesto, Extra Virgin Olive Oil & Balsamic

Adirondack Enhancements

Additional per Person Price

Local Artisanal Cheese & Charcuterie - Local cheese, NYS cured meats, assorted breads and croutons, seasonal house pickles, chutney & whole grain mustard - \$11 -

Jumbo Shrimp Cocktail (GF)- Served on ice with lemon, herbs & housemade cocktail sauce - \$12 -

Raw Bar (GF) - Crab legs, Ahi tuna, oysters & poached shrimp - *Seasonal Market Price* -



HOTEL SARANAC

SARANAC LAKE, NEW YORK

OPEN BAR

Four Hour Standard Open Bar - \$60 Per Person

Beer - Select Four - *Labatt Blue, Labatt Blue Light, Coors Light, Miller Lite, Stella Artois, Modelo, Bud Light & Budweiser*

House Wine - Five Included - *Rotating Selection*

Liquor - *Breckenridge vodka, Breckenridge gin, Captain Morgan White & spiced rums, Cimarron tequila, Breckenridge bourbon, Dewar's Label Scotch*

Assorted Soft Drinks & Mixers

Customized Signature Cocktail(s)

Sparkling Wine Toast

Four Hour Select Open Bar - \$65 Per Person

Beer - Select Four - *Labatt Blue, Labatt Blue Light, Coors Light, Miller Lite, Stella Artois, Modelo, Bud Light & Budweiser*

House Wine - Five Included - *Rotating Selection*

Liquor - *Titos vodka, Beefeater gin, Goslings Dark rum, Espolon tequila, Buffalo Trace bourbon, Johnnie Walker Red Label Scotch*

Assorted Soft Drinks & Mixers

Customized Signature Cocktail(s)

Sparkling Wine Toast

Four Hour Premium Open Bar - \$70 Per Person

Beer - Select Four - *Labatt Blue, Labatt Blue Light, Coors Light, Miller Lite, Stella Artois, Modelo, Bud Light & Budweiser*

House Wine - Five Included - *Rotating Selection*

Liquor - *Grey Goose vodka, Bombay Sapphire gin, Myers Dark rum, Casamigos tequila, Eagle Rare bourbon, Johnnie Walker Black scotch*

Assorted Soft Drinks & Mixers

Customized Signature Cocktail(s)

Sparkling Wine Toast

Additional Hours Available

Liquor options may change based on supply chain availability



HOTEL SARANAC

SARANAC LAKE, NEW YORK

ADIRONDACK BEVERAGE EXPERIENCE

Craft Beer Enhancement - \$3 Per Person, Per Hour

Select Three

IPA, Pilsner, Lager, Stout, Sour, and Cider

*Above selections will rotate seasonally from
Northeast breweries*

Sommelier Table Service - \$5 Per Person Wine table service throughout a one hour seated dinner

Sommelier Wine Selection - \$5 Per Person, Per Hour

Select Five

Rotating Selections of sparkling, white, rose, and red
Seasonal Examples:

Cremant de Bourgogne Brut, JJ Vincent, Bourgogne, France
Sauvignon Blanc, Chateau Ducasse, Bordeaux, France
Chardonnay, Santa Julia, Organic, Mendoza, Argentina
Pinot Gris, Kings ridge, Willamette Valley, Oregon
Malbec, Terrazas de los Andes, Reserva, Mendoza, Argentina
Riesling, Lakewood Vineyards, Ringer Lakes, New York

*If a specific brand of beer, wine, liquor, etc. is requested outside of our
available stock, the couple will pay for the case(s) in full*



HOTEL SARANAC

SARANAC LAKE, NEW YORK

DESSERT

Dessert Display Options

Strawberry Shortcake Bar (V)

- \$7 per person -

Housemade biscuit, strawberries & whipped cream

Assorted House Cookies & Dessert Bars (V)

- \$7 per person -

Seasonal Fruit Cobbler Station

- \$8 per person -

Served with whipped cream

Flourless Chocolate Torte (V, GF)

- \$8 per person -

Served with whipped cream

Maître d'sliced Cake

Maître d'sliced and served to dessert station.

Cake prepared by your preferred bakery.



HOTEL SARANAC

SARANAC LAKE, NEW YORK

LATE NIGHT SNACK

Late Night Snack Options

1 Hour Service

9:30PM Serve Time

Chicken Tender Station - \$12 per person –
Plain & buffalo, vegetable crudité, ranch & blue cheese

Sheet Pan Pizza Station - \$10 per person –
Cheese, pepperoni & roasted vegetable pizza

French Fry Station - \$7 per person –
House-cut fries, housemade gravy, truffle aioli & ketchup

Pretzel Station - \$9 per person –
Soft pretzel bites, pretzel rods, snack mix, beer cheese dipping sauce, hummus & Dijon mustard

Sweet Treats Station - \$9 per person –
Cheesecake lollipops, assorted house cookies & dessert bars