



HOTEL SARANAC

SARANAC LAKE, NEW YORK

HOTEL SARANAC PLATED 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)

Gold Hurricane Centerpieces with Fairy Lights

China, Flatware & Glassware

Set Up & Tear Down

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



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VENUE DETAILS

Weddings 60-182

\$2,000 Venue Rental Fee

*Grand Ballroom, Great Hall Bar, Oak Room,
Terrace, Ember Room*

Micro Weddings 25-60

\$800 Venue Rental Fee

*Grand Ballroom, Half Great Hall Bar,
Half North Terrace, Oak Room, Ember Room*

Terrace Wedding Ceremony

\$250 Ceremony Set-Up Fee

Chairs Included

Rain Contingency Location Included

Wedding Tasting Dinner

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

*There is a \$75 charge for each additional guest, taxes and gratuity
excluded. Limited to no more than 6 people.*

Tastings are offered based on availability Monday-Friday; hours vary.

Customization Clause

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.*



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PLATED DINNER WEDDING PACKAGE

Cocktail Hour

Three Passed Hors D'oeuvres
Two Stationary Displays or One Adirondack Enhancement Display

Plated Dinner Reception

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

-\$110 Per Person-

or

Duet Plated Dinner

Select One for All Guests
Additional Per Person Cost
Seasonal Vegetarian Option Included at \$90

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



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Passed Hors D'oeuvres

Select Three

(One Cold Option is Suggested)

Adirondack Enhancements Available for an Additional Cost

Hot

Argentine Beef Empanada

Thai Coconut Chicken Satay (GF)

Spanakopita, Spinach & Feta Cheese (V)

Smoked Pork Croquette, Beer Mustard & House Pickle

Baked Brie, Seasonal Berry Preserves, Phyllo (V)

Melted Leek & Gruyere Tartlet (V)

Stuffed Wild Mushrooms, Sausage & Herbs

Arancini, Mozzarella Risotto, Tomato Chutney (V)

Cold

Gougeres, Savory Gruyere Cheese Puff (V)

Caprese Salad Skewers, Cherry Tomato, Mozzarella,

Basil & Balsamic (V, GF)

Watermelon Canapes, Arugula, Cucumber, Feta,

White Balsamic (V, GF)

Antipasto Kabobs, Salami, Marinated Artichoke,

Olive & Heirloom Tomato (V, GF)

Melon Balls, Whipped Mascarpone, Crispy Prosciutto,

Basil Simple Syrup (GF)

Adirondack Enhancements

Additional per Person Price

Bloody Mary Shrimp Shooter, Jumbo Shrimp, Crudit  (GF) - \$7 -

Petite Beef Wellington, Mushroom Duxelles, Puff Pastry - \$8 -

Poke Tuna, Pickled Edamame, Wasabi Rice Cracker,

Adobo Aioli (GF) - \$8 -

Venison Meatball, Mushroom Chasseur Sauce - \$7 -

Mini Backfin Crab Cake, Caper Remoulade, Lemon - \$8 -

Peking Duck Spring Roll, Sweet Thai Chili - \$7 -



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Stationary Display

Select Two Stationary Displays or One Adirondack Enhancement

North Country Cheese Board (V)

Locally sourced cheeses, assorted dried fruits & baguettes.

Garden Fresh & Local Crudité (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

Farmer's Market

Locally sourced vegetables and fruits, house pickled vegetables, spiced and candied nuts, fresh berries, & seasonal chutney

Local Artisanal Cheese & Charcuterie

Local cheese, NYS cured meats, assorted breads and croutons, seasonal house pickles, chutney & whole grain mustard

Jumbo Shrimp Cocktail (GF)

Served on ice with lemon, herbs & house-made cocktail sauce

Raw Bar (GF)

Poached Shrimp, Oysters & Mignonette, Clams, Ahi Tuna Crudo - *Seasonal Market Price* -



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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 & house-made honey
lemon vinaigrette*

Seasonal Leafy Greens (VG, GF)

House Vinaigrette

Frisée Salad (VG)

*Frisée 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 Manchego cheese,
avocado & blackberry vinaigrette - \$6 -*

Summer Caprese Salad (V, GF)

*Sliced ripe vine tomato, fresh mozzarella, basil, balsamic reduction,
olive oil & sea salt - \$6 -*



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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

Bistro Steak (GF)

Mashed potatoes, wild mushrooms, seasonal vegetables & Chasseur Sauce

Herb Roasted Sirloin (GF)

Red wine pan sauce, potato hash & seasonal vegetables

Ubu Braised Short Ribs

Forest mushrooms, polenta cake, baby carrots & 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 (GF)

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.



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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



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OPEN BAR

Five Hour Standard 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 - *Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay, Prosecco*

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

Assorted Soft Drinks & Mixers
Customized Signature Cocktail(s)
Sparkling Wine Toast

Five Hour Select Open Bar - \$70 per Person

Beer -Select Four - *Labatt Blue, Labatt Blue Light, Coors Light, Miller Lite, Stella Artois, Modelo, Bud Light, Hot Sara IPA (draft) & Budweiser*

House Wine - Five Included - *Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay, Prosecco*

Liquor - *Titos vodka, Beefeater gin, Goslings Dark rum, 123 UNO tequila, Buffalo Trace bourbon, Johnnie Walker Red Label Scotch*

Assorted Soft Drinks & Mixers
Customized Signature Cocktail(s)
Sparkling Wine Toast

Five Hour Premium Open Bar - \$75 per Person

Beer -Select Four - *Labatt Blue, Labatt Blue Light, Coors Light, Miller Lite, Stella Artois, Modelo, Bud Light, Hot Sara IPA (draft) & Budweiser*

House Wine - Five Included - *Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay, Prosecco*

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

Assorted Soft Drinks & Mixers
Customized Signature Cocktail(s)
Sparkling Wine Toast

Additional Hours Available

Cash bars available for micro weddings only

Liquor options may change based on supply chain availability



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ADIRONDACK BEVERAGE EXPERIENCE

Craft Beer Enhancement

-\$4 per Person, Per Hour -

Select Three

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

*Above selections will rotate seasonally from
Northeast breweries*

Sommelier Table Service

-\$6 per Person-

Wine table service throughout a one hour seated
dinner during open bar hours.

Sommelier Wine Selection

-\$6 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*

100 Main Street | Saranac Lake, NY 12983 | (518) 891-6900 | www.hotelsaranac.com



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Dessert Display

Strawberry Shortcake Bar (V)

- \$7 per person -

House-made biscuit, strawberries & whipped cream

Assorted House Cookies & Dessert Bars (V)

- \$7 per person -

Donut Holes Station

- \$8 per person -

*Classic glazed, maple bacon, cinnamon sugar & apple
cider reduction*

Late Night Snack

1 Hour Service - 9:30PM Serve Time

Sheet Pan Pizza Station

- \$10 per person -

Cheese, pepperoni & roasted vegetable pizza

French Fry Station

- \$7 per person -

*House-cut fries, house-made gravy, truffle aioli &
ketchup*

Pretzel Station

- \$9 per person -

*Soft pretzel bites, pretzel rods, snack mix, beer cheese
dipping sauce, hummus & Dijon mustard*

Mac & Cheese Station

- \$16 per person -

*Cheddar mac & cheese, crispy buffalo chicken, bacon
bits, broccoli, sun dried tomatoes, & herb toasted
breadcrumbs*