

ELOPEMENTS AT HOTEL SARANAC

Elegant, Intimate Gatherings for 2-25 People

Available Sundays - Thursdays in our Beautifully Restored Historic Hotel









Hotel Saranac, newly restored in heart of the Adirondacks, is steeped in history and surrounded by breathtaking views. Your special day will be made magical by the flexibility of our unique event spaces and offerings, customizable catering menus, on-site amenities including a salon, Barber, spa, and more!

Contact our Event Specialist with questions, or to reserve your date: events@hotelsaranac.com or (518) 891-6900





ADIRONDACK ELOPEMENT PACKAGE

\$2,900 (+ tax and service charge) - Sundays through Thursdays for 2- 25 people

- On-site ceremony at our beautiful, historic Hotel Saranac
- 2 nights' accommodations in a top floor *King Deluxe Bedroom* (with complimentary upgrade to a Suite if available)
- Access to the hotel rooftop for a photo by our famous "Hot Sara" sign (weather dependent)
- Seasonally inspired bridal bouquet and boutonniere provided by Lake Placid Flower & Gift
- House-chilled sparkling wine for two and 2 Hotel Saranac engraved commemorative glasses
- Delicious & beautiful two-layer Black & White six-inch cake with fresh berries from Enuf Chocolates
- Group rates for wedding guests (dates are required to provide a quote on group rates)
- · Personalized readings provided by a certified officiant
- Private function space for up to 4-hour dinner reception
- · Hilton Honors points awarded
- Optional catering: Catering includes use of our house centerpieces, choice of black or white house linens, customizable menus, multiple bar package options. Plated menu and bar packages are an additional cost.

PREMIUM ADIRONDACK ELOPEMENT PACKAGE

\$3,600 (+ tax and service charge) - Sundays through Thursdays for 2- 25 people

Includes everything above, plus:

- 2-hour Adirondack elopement photographer, *Reid Street Photography*
- 20% discount on spa treatments of 50 minutes or longer in Ampersand Spa

Our elopement packages are designed to be as easy-to-book as possible—but if you would like to be more involved in arranging your décor, officiant, photographer and more, you are always welcome to make those arrangements yourself. Once you have a date in mind (as well as our preferred vendor list), we can provide a price for the ceremony room rental, dinner room rental and overnight accommodations to get you started.

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Hotel Saranac Elopement Plated Dinner

Cocktail Hour
One Stationary 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

-\$65 per person-

Stationary Display

Select One

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

> Garden Fresh & Local Crudité (VG, GF) Served with Green Goddess Dip

> > $\textbf{Breads \& Spreads}\left(V\right)$

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 - \$9 -

Plated First Course

Select One

Farmhouse Tomato Bisque (V) Parmesan crostini & Basil

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 –

 $\textbf{Summer Caprese Salad} \, (V,\,GF)$

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



Main Course

Select Two Meat Entrees & One Vegetarian Served with Chef Selected, Locally Sourced, Starch and Vegetable

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

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

Smoked Pork Tenderloin (GF)

Mashed potatoes, seasonal vegetables & Almond Romesco sauce

Butternut Harvest Bowl (VG)

Butternut squash, roasted potatoes, baby carrot, crispy leeks, beet & apple cider coulis

Forest Mushroom Risotto (VG)

Broccolini, kale, crispy chickpea, truffle & balsamic glaze

Adirondack Enhancements

Additional per Person Price

Filet Mignon

Whipped potato puree, asparagus & Perigourdine sauce -\$21 -

Swordfish Au Poivre

Sage risotto cake, seasonal vegetables & brandy peppercorn béchamel - \$18 -



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



BEVERAGE EXPERIENCE MENU

Hotel Saranac Bar Packages

	1 Hour	2 Hour	3 Hour	4 Hour	Each Additional Hour After 4 Hours
Soda, Iced Tea & Lemonade	\$3	\$5	\$7	\$8	\$1
Beer, Wine & Soda	\$15	\$25	\$35	\$40	\$10
Standard Liquors, Beer, Wine & Soda	\$20	\$35	\$50	\$60	\$10
Select Liquors, Beer, Wine & Soda	\$25	\$40	\$55	\$65	\$10
Premium Liquors, Beer, Wine & Soda	\$30	\$45	\$60	\$70	\$10

BEER, WINE & SODA PACKAGE

- *4 domestic & imported beer selections (Labatt Blue, Labatt Blue Light, Coors Light, Miller Lite, Stella Artois, Modelo, Bud Light & Budweiser)
- *5 wine selections (Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay, Prosecco)
- *Assorted soda

STANDARD BAR PACKAGE

- * LIV vodka, LIV gin, Captain Morgan White & spiced rums, Cimarron tequila, Smoke Wagon bourbon, Dewar's Label Scotch
- +Beer, Wine & Soda package, Signature Cocktail(s), Sparkling Wine Toast

SELECT BAR PACKAGE

- * Titos vodka, Beefeater gin, Goslings Dark rum, 123 UNO tequila, Buffalo Trace bourbon, Johnnie Walker Red Label Scotch
- +Beer, Wine & Soda package, Signature Cocktail(s), Sparkling Wine Toast

PREMIUM BAR PACKAGE

- * Grey Goose vodka, Bombay Sapphire gin, Myers Dark rum, Casamigos tequila, Makers Mark bourbon, Johnnie Walker Black scotch
- +Beer, Wine & Soda package, Signature Cocktail(s), Sparkling Wine Toast

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