

# THE ALGONQUIN

*Special Events*





# Welcome to The Algonquin

The Algonquin Restaurant is located in the town of Bolton Landing, on scenic Lake George in Upstate New York.

Our Topside Dining Room, featuring the one of a kind Hacker-Craft Bar, is the ideal setting for any type of special occasion.

With stunning, panoramic lake and mountain views, we're sure that you and your guests will enjoy all that The Algonquin has to share.

Offering a wide range of catering and service options, our staff works with you and for you to create a memorable event. Whether you're joining us for a wedding reception, business meeting, long-awaited family reunion, or anything in-between, we are proud to provide for each and every event. Standard event hours are 10 am - 4 pm and 5 - 10 pm.

Our chef-curated menus feature many of our favorites, though we are happy to accommodate additional ideas and preferences. For your enjoyment, we offer two types of catering: Plated Dinners and Buffets. No matter what you choose, we hope you'll enjoy the care and consideration of Algonquin hospitality. We look forward to the pleasure of serving you.

Cheers!



## ALGONQUIN PLATED DINNERS

Exceptionally crafted, our Plated Dinners deliciously entertain for all. Create your own à la carte menu or with one of our three tiers of packages, each includes choice of appetizers, entrées, accompaniments, and dessert:

### **TIER 1 // \$90 per person**

open bar for one hour  
fruit and cheese display  
two hors d'oeuvre selections  
three entrée selections (\$45-55 range)\*  
one dessert selection

### **TIER 2 // \$125 per person**

open bar for three hours  
wine service during dinner  
fruit and cheese display  
three hors d'oeuvre selections  
three entrée selections (\$45-55 range)\*  
one dessert selection

### **TIER 3 // \$180 per person**

open bar for five hours  
champagne toast  
wine service during dinner  
fruit and cheese display  
four hors d'oeuvre selections  
three entrée selections (\$45-55 range)\*  
one dessert selection

## ALGONQUIN BUFFETS

If you're looking for a more casual and open atmosphere, bountiful Buffet tables can be a perfect and accommodating solution. The Algonquin offers a variety of Buffet menu options to suit your event.

\*can be substituted for Garwood Buffet, add \$5 per person

## Hors D'oeuvres

Fruit & Cheese Display  
Roasted Red Pepper Hummus Display  
Baked Brie on Toast Rounds with Apricots & Almonds  
Fried Arancini Bites  
Mini Crab Cakes  
Swedish Meatballs  
Fried Calamari with Sweet Banana Peppers  
Sesame Chicken with Sweet & Sour Sauce  
Spinach & Artichoke Dip with Romano Toast Rounds  
Ahi Tuna Skiffs  
Crab Stuffed Mushrooms  
Bacon Wrapped Scallops  
Butterflied Coconut Shrimp  
Tomato Basil Bruschetta  
Pot Stickers with Ginger-Soy Glaze  
Boneless Buffalo Bites  
Corkscrew Shrimp with Sriracha Sauce  
Pretzel Sticks with Queso Cheese Sauce

### PRICING

Select 2... \$14 per person  
Select 3... \$16 per person  
Select 4... \$18 per person  
Each additional selection... add \$5 per person

## Raw Bar Selections

Shrimp Cocktail...	\$395 per 100
Raw Oysters...	\$425 per 100
Raw Clams...	\$425 per 100

## Accompaniments

### SOUPS & SALADS

(choose one)

Cream of Chicken Florentine  
Roasted Red Pepper Bisque  
Tomato Basil Bisque  
Butternut Squash Bisque  
Vegetarian Minestrone  
Algonquin N.E. Clam Chowder (add \$3)  
Lobster Bisque (add \$6)  
House Salad  
Caesar Salad  
Spring Mix Salad  
Harvest Salad (add \$2)

### VEGETABLES

(choose one)

Steamed Asparagus  
Italian Style Zucchini  
Green Bean Almondine  
Honey Glazed Carrots  
Roasted Brussels Sprouts  
Candied Butternut Squash  
Medley of Seasonal Vegetables

### STARCHES

(choose one)

Rice Pilaf  
Baked Potato  
Garlic Herb Mashed Potatoes  
Stuffed Baked Potato  
Roasted Red Potatoes  
Au Gratin Potatoes  
Roasted Corn & Bacon Risotto

# Entrée Selections

## BEEF

- Roast Prime Rib of Beef, au jus \$54
- Grilled New York Strip, steakhouse rub \$54
- Filet Mignon, port wine demi glace \$65
- Pan Seared Hanger Steak, chimichurri sauce \$48
- Roast Pork Loin, apple sausage stuffing jus lié \$45

## FISH & SEAFOOD

- Horseradish Encrusted Salmon, lemon chive cream sauce \$48
- Seafood Stuffed Fillet of Sole, nantua sauce \$46
- Seared Sea Bass, lemon thyme beurre blanc \$62
- Grilled Fillet of Salmon, béarnaise sauce \$48
- Baked Stuffed Shrimp, nantua sauce \$48
- Pan Seared Diver Scallops, lemon chive cream sauce, risotto \$62
- Seared Ahi Tuna, ginger soy glaze, coconut rice \$52

## CHICKEN

- Stuffed Chicken, asparagus, roasted peppers, puff pastry, pesto cream \$44
- Chicken Française, mushrooms, sherry butter \$44
- Chicken Saltimbocca, prosciutto, spinach, marsala cream \$46
- Chicken Oscar, asparagus, lump crab, béarnaise \$52
- Grilled Bruschetta Chicken, romano cheese, balsamic glaze \$44
- Chicken Parmigiana, angel hair pasta, marinara \$46

## DESSERTS

- Carrot Cake
- Strawberry Layer Cake
- Chocolate Chip Kahlua Cake
- Tollhouse Pie
- Warm Bread Pudding
- Warm Apple Crisp

# The Garwood Buffet

## SALAD

(choose one)

Caesar, Garden, or Spring Mix Salad

## PASTA

(choose one)

Cavatappi Carbonara, Penne à la Vodka,  
Bow-Tie Pasta with spinach and roasted red peppers,  
Baked Ziti, Rigatoni Bolognese, or Pasta Primavera

## ENTRÉES

(choose two)

Chicken Scampi, Chicken Marsala, Chicken Française,  
Baked Boston Scrod, Stuffed Fillet of Sole, Grilled Salmon with béarnaise,  
Horseradish Encrusted Salmon, Grilled Swordfish with cilantro-lime picatta,  
or Sliced Pork Loin with apple chutney

## STARCH

(choose one)

Au Gratin Potatoes, Roasted Red Bliss Potatoes,  
Twice Baked Potato, Garlic Herb Mashed, or Rice Pilaf

## VEGETABLE

(choose one)

Seasonal Vegetable Medley, Green Bean Almondine,  
Steamed Asparagus, or Honey Glazed Carrots

## CARVING STATION

(choose one)

Top Sirloin, Roasted Turkey, Baked Ham,  
Prime Rib of Beef, or Roast Pork Loin with apple raisin jus lié

## DESSERT

(choose one)

Warm Apple Crisp, Strawberry Layer Cake, Tollhouse Pie,  
Chocolate Chip Kahlua Cake, or Bread Pudding with Bourbon Sauce

**\$68**

## Beer & Wine

\$22 per person, per hour

### ESTATE CELLARS WINE

Merlot, Cabernet Sauvignon,  
Sauvignon Blanc, Chardonnay, Pinot Grigio, Prosecco

### DOMESTIC BEER

Coors Light, Budweiser, Bud Light, Spiked Seltzer,  
Michelob Ultra, Miller Light

*also included:* Algonquin Ale (NY) & rotating draft beer selection

## Premium Beer & Wine

\$30 per person, per hour

### ESTATE CELLARS WINE

Merlot, Cabernet Sauvignon,  
Sauvignon Blanc, Chardonnay, Pinot Grigio, Prosecco

### PREMIUM WINE

Kendall Jackson Chardonnay, Rodney Strong Cabernet Sauvignon,  
Ecco Domani Pinot Grigio, Hob Nob Pinot Noir,  
The Crossings Sauvignon Blanc, Pacific Rim Riesling

### DOMESTIC & IMPORTED BEER

Heineken, Corona, Spiked Seltzer, Coors Light, Budweiser, Bud Light,  
Michelob Ultra, Miller Light, Common Roots IPA (NY), Paradox Pilsner (NY)  
*also included:* Algonquin Ale (NY) & rotating draft beer selection

## Champagne Toast

Wycliff	\$10 per person
Korbel Brut	\$12 per person
Moet & Chandon	\$16 per person

Full Algonquin Wine List is available upon request.

## Open Bar

hourly pricing

first hour	\$28 per person
second hour	\$25 per person
third hour	\$21 per person
fourth hour	\$20 per person

### ESTATE CELLARS WINE

Merlot, Cabernet Sauvignon,  
Sauvignon Blanc, Chardonnay, Pinot Grigio, Prosecco

### SPIRITS

Tito's, Stoli, Tanqueray, Jim Beam, Bacardi, V.O., Dewar's,  
Aperol, Jose Cuervo, Jack Daniels, and Kahlua

### DOMESTIC & IMPORTED BEER

(choose five)

Heineken, Corona, Spiked Seltzer, Coors Light, Budweiser, Bud Light,  
Michelob Ultra, Miller Light, Common Roots IPA (NY), Paradox Pilsner (NY)  
*also included:* Algonquin Ale (NY) & rotating draft beer selection

## Premium Open Bar

additional \$10 per person, per hour

### SPIRITS

Tito's, Stoli, Kettle One, Grey Goose, Tanqueray, Maker's Mark, Woodford,  
Bacardi, Crown Royal, Johnny Walker, Dewar's, Bombay Sapphire,  
Aperol, Casa Migos Blanco, Jack Daniels, Bailey's, and Kahlua

### DOMESTIC & IMPORTED BEER

(choose five)

Heineken, Corona, Spiked Seltzer, Coors Light, Budweiser, Bud Light,  
Michelob Ultra, Miller Light, Common Roots IPA (NY), Paradox Pilsner (NY)  
*also included:* Algonquin Ale (NY) & rotating draft beer selection

## Cash Bar

house prices, based on consumption



# Breakfast & Brunch

## THE LYMAN BRUNCH

Assorted breakfast bakeries, scrambled eggs, bacon, sausage, home fries, and French toast with orange juice, coffee, and tea

**\$32**

## THE CHRIS-CRAFT BRUNCH

Assorted breakfast bakeries, sliced fresh fruit, eggs benedict, bacon, sausage, home fries, and blueberry pancakes with orange juice, coffee, and tea

**\$38**

## SPECIALTY STATIONS

### OMELETTE STATION

Fresh egg omelettes, prepared to order with your choice of ham, cheese, peppers, onions, tomatoes, and/or mushrooms

**\$6 per person with \$75 chef fee**

### CARVING STATION

Sliced to order by your own carving chef, your choice of baked ham or roasted turkey

**\$6 per person with \$75 chef fee**

# Breakfast & Brunch

## THE HACKER-CRAFT BRUNCH

Sliced fresh fruit  
Assortment of breakfast bakeries  
Baby Greens salad, balsamic vinaigrette  
Eggs Benedict  
Bacon and sausage  
Lyonnais home fries

### PASTA

(choose one)

Penne à la Vodka  
Cavatappi & Broccoli, garlic cream sauce  
Rigatoni Bolognese

## ALGONQUIN SPECIALTIES

(choose one)

Grand Marnier French Toast  
Blueberry Pancakes

## SPECIALTY STATIONS

(choose one)

### OMELETTE STATION

Fresh egg omelettes, prepared to order with your choice of ham, cheese, peppers, onions, tomatoes, and/or mushrooms

### CARVING STATION

Sliced to order by your own carving chef, your choice of baked ham or roasted turkey

**\$54**

# PLATED LUNCH MEAL

## SOUPS

(choose one)

Algonquin N.E. Clam Chowder

Tomato Basil Bisque

Cream of Chicken Florentine

Roasted Red Pepper Bisque

Butternut Squash Bisque

Vegetarian Minestrone

## ENTRÉES

(choose three)

Hens & Chickens Sandwich with Fries

Vermont Panini with housemade Potato Chips

Reuben Grille with housemade Potato Chips

Cheeseburger with Housemade Potato Chips

Crab Cake Sandwich with Housemade Potato Chips

Lobster Roll with Cole Slaw and Fries (add \$10 per person)

Fish Point with Housemade Tartar Sauce and Fries

Power Bowl with Grilled Chicken

Harvest Chicken Salad with Honey Mustard Dressing

## DESSERTS

(choose one)

Tollhouse Pie

Apple Crisp

Chocolate Chip Kahlua Cake

Strawberry Layer Cake

## DRINKS

(included)

Coffee, assorted teas, soft drinks, iced tea, lemonade

**\$45**

# THE REGAL LUNCH BUFFET

## COLD

Sliced Fresh Fruit

Spring Mix Salad

Pasta Salad

## HOT

(choose one pasta and sauce)

Penne, Cavatappi, or Rotini  
with Roasted Garlic Cream, Vodka,  
Marinara Sauce, or Pesto

## ENTRÉES

(choose one)

Sautéed Medallions of Chicken Marsala,  
Chicken Francaise, Chicken Scampi, Beef Burgundy,  
or Horseradish Encrusted Salmon

## STARCHES

(choose one)

Roasted Red Bliss Potatoes, Garlic Mashed Potatoes,  
Scalloped Potatoes, or Rice Pilaf

## VEGETABLES

(choose one)

Seasonal Medley, Green Beans,  
Italian Style Zucchini, or Honey Glazed Carrots

## DESSERT & DRINKS

Assorted Cookies and Brownies

Coffee, assorted teas, soft drinks, iced tea, lemonade

**\$54**

# Algonquin Vendors

To ensure the quality and professionalism you expect, we are pleased to offer you a list of our preferred vendors, each of which has beautifully worked with Algonquin events.

## BAKERS

### LAKE GEORGE BAKING COMPANY

lakegeorgebakingcompany.com

Lake George, NY

518-668-2002

## FLORISTS

### FINISHING TOUCHES FLOWERS

finishingtouchesflowers.com

Bolton Landing, NY

518-644-3411

## ACCOMMODATIONS

### CHIC'S LAKEVIEW LODGING

chicsmarina.com

Bolton Landing, NY

518-644-2170

# Algonquin Policies

## ROOM REQUIREMENTS

The Algonquin does not ask for any room charges, however, we do have seasonal minimums that are required to be met.

The Algonquin's Topside is available for 35 to 110 guests.

On-site Wedding Ceremony charge... \$500

## GRATUITIES

A recommended Algonquin gratuity is 20% for our service staff.

## FEES FOR CHILDREN

The Algonquin is happy to offer discounted rates for children.

ages 0-5 \$10 per child

ages 6-12 50% pkg price

ages 13+ full pkg price, w/ bar credit

## CELEBRATE WITH CARE

The Algonquin and its staff reserves the right to make decisions on continued service of alcoholic beverages. Under no circumstances or for no event will alcoholic shots be served. Proper ID will be required for all guests.

## ADMINISTRATIVE FEE

The Algonquin charges a 3% administrative fee of the total bill.

This fee is for preparation, documentation, and other management of the event; it is not a service charge, tip or gratuity for service staff.

## PAYMENT SCHEDULE

A non-refundable deposit of \$500 will be required to reserve your date.

Preferred method of payment for deposits is a check made out to:

## THE ALGONQUIN RESTAURANT

P.O. BOX 1713, BOLTON LANDING, NY 12814

**Final guest counts are due seven (7) days prior to your event,**  
must include all food & beverage selections and quantities.

(please inform of any allergies/dietary restrictions of your guests!).

The balance of your bill to be paid upon the conclusion your event.



# *The Algonquin Restaurant*

4770 Lake Shore Drive  
Bolton Landing, NY 12814  
518-644-9442

thealgonquin.com

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