

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.

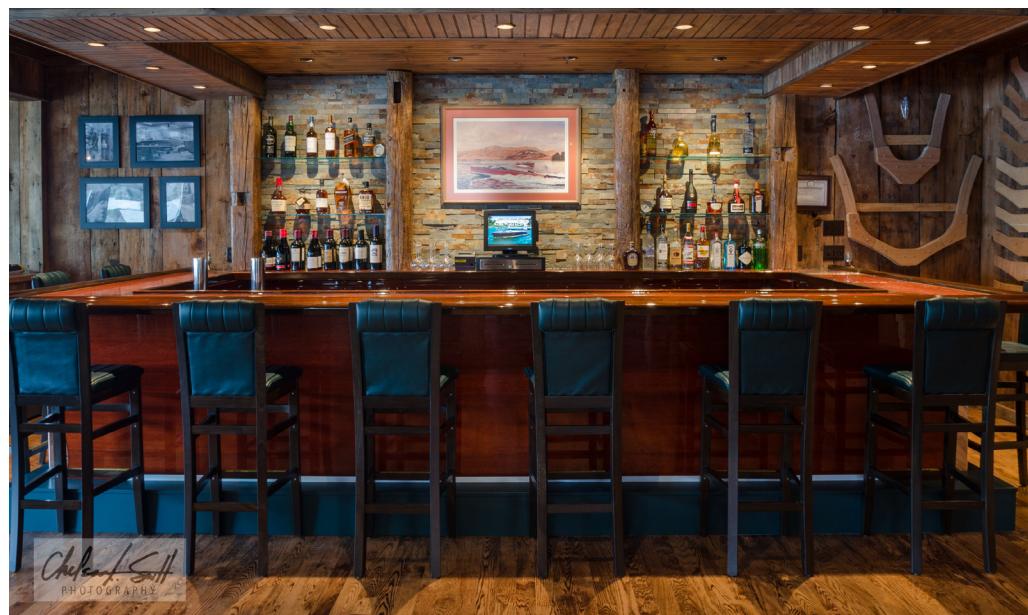
Our Topside Dining Room, featuring the one of a kind Hacker-Craft Bar, is the ideal setting for any type of special occasion.

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
Lyonnaise 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
- Vermonster 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:

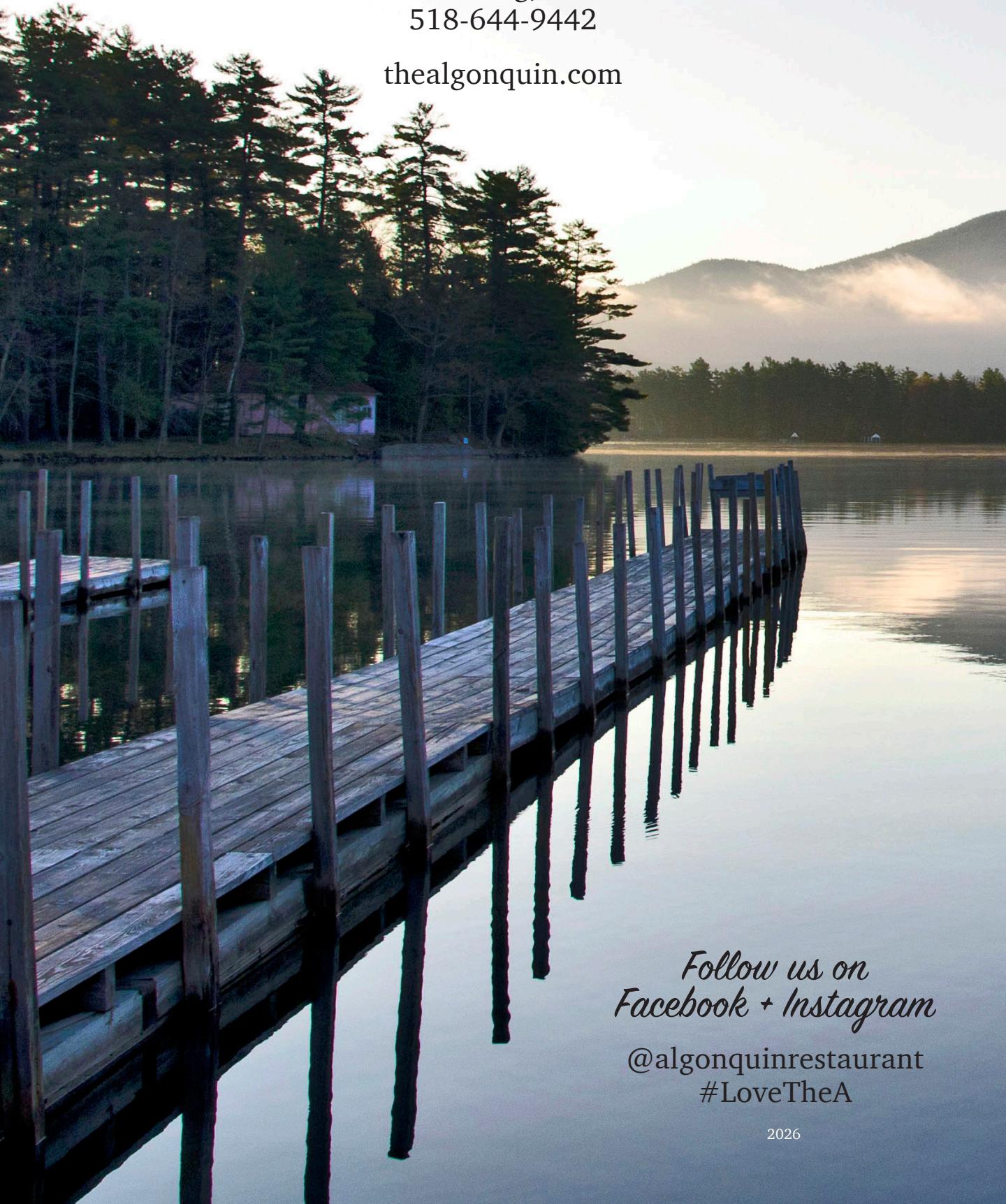
THE ALGONQUIN RESTAURANT
P.O. BOX 1713, BOLTON LANDING, NY 12814

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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#LoveTheA