

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 9 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 menu à la carte or with one of our three tiers of packages, each includes choices of appetizers, entrées, accompaniments, and dessert:

TIER 1 // \$80 per person

open bar for one hour
fruit and cheese display
two hors d'oeuvre selections
three entrée selections (\$38-\$49 range)*
one dessert selection

TIER 2 // \$105 per person

open bar for three hours
wine service during dinner
fruit and cheese display
three hors d'oeuvre selections
three entrée selections (\$38-\$49 range)*
one dessert selection

TIER 3 // \$155 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 (\$38-\$49 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

Fresh 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... \$13 per person
Select 3... \$15 per person
Select 4... \$17 per person
Each additional selection... \$4 per person

Raw Bar Selections

Shrimp Cocktail...	\$375 per 100
Raw Oysters...	market price
Raw Clams...	market price

Accompaniments

SOUPS & SALADS

(choose one)

Cream of Chicken Florentine

Roasted Red Pepper Bisque

Tomato Basil Bisque

Buffalo Chicken Soup

Butternut Squash Bisque

Vegetarian Minestrone

Algonquin N.E. Clam Chowder (add \$1)

Lobster Bisque (add \$3)

House Salad

Caesar Salad

Spring Mix Salad

Harvest Salad (add \$1)

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

Stuffed Baked Potato

Roasted Red Potatoes

Au Gratin Potatoes

Roasted Corn & Bacon Risotto

Entrée Selections

BEEF

- Roast Prime Rib of Beef au Jus \$48
- Grilled New York Strip with Steakhouse Rub \$49
- Filet Mignon with Port Wine Demi Glace \$58
- Pan Seared Hanger Steak with Chimichurri Sauce \$44
- Roast Pork Loin with Apple Sausage Stuffing Jus Lié \$40

FISH & SEAFOOD

- Horseradish Encrusted Salmon with Lemon Chive Cream Sauce \$44
- Seafood Stuffed Fillet of Sole with Creamy Nantua Sauce \$42
- Blackened Sea Bass with Pineapple-Mango Chutney \$55
- Grilled Fillet of Salmon with Béarnaise Sauce \$44
- Baked Stuffed Shrimp with Creamy Nantua Sauce \$48
- Pan Seared Diver Scallops with Lemon Chive Sauce and Risotto \$55
- Pan Seared Ahi Tuna with Asian Slaw and Coconut Rice \$44

CHICKEN

- Chicken Breast stuffed with Asparagus & Roasted Red Peppers,
served in a flaky pastry with Pesto Cream Sauce \$40
- Chicken Française with Mushrooms & Sherry Butter Sauce \$40
- Chicken Saltimbocca with Prosciutto, Spinach & Marsala Cream Sauce \$42
- Chicken Oscar topped with Asparagus, Crabmeat & Béarnaise Sauce \$48
- Bruschetta Grilled Chicken with Diced Tomatoes, Basil,
Red Onion, and Romano Cheese & topped with a Balsamic Glaze \$40
- Chicken Parmigiana with Angel Hair Pasta \$42

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 Salad, Fresh Garden Salad, or Spring Mix Salad

PASTA

(choose one)

Cavatappi Carbonara, Penne Pasta with Vodka Cream,
Baked Ziti, Bow-Tie Pasta with Spinach and Roasted Red Peppers,
Rigatoni Bolognese, or Penne 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 an 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 Lie

DESSERT

(choose one)

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

\$58

Beer & Wine

\$18 per person, per hour

ESTATE CELLARS WINE

Merlot, Cabernet Sauvignon,
Chardonnay, Pinot Grigio, White Zinfandel

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

\$24 per person, per hour

ESTATE CELLARS WINE

Merlot, Cabernet Sauvignon,
Chardonnay, Pinot Grigio, White Zinfandel

PREMIUM WINE

Kendall Jackson Chardonnay, Rodney Strong Cabernet Sauvignon,
Ecco Domani Pinot Grigio, Hob Nob Pinot Noir,
Brancott 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	\$7 per person
Korbel Brut	\$9 per person
Moet & Chandon	\$12 per person

Open Bar

hourly pricing

first hour \$25 per person

second hour \$22 per person

third hour \$18 per person

ESTATE CELLARS WINE

Merlot, Cabernet Sauvignon,
Chardonnay, Pinot Grigio, and White Zinfandel

SPIRITS

Tito's, Stoli, Tanqueray, Jim Beam, Bacardi, V.O., Dewar's,
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 \$8 per person, per hour

SPIRITS

Tito's, Stoli, Kettle One, Grey Goose, Tanqueray, Maker's Mark, Jim Beam,
Bacardi, Crown Royal, Johnny Walker Red, Dewar's, Bombay Sapphire,
Jose Cuervo, 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

\$26

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

\$32

SPECIALTY STATIONS

OMELETTE STATION

Fresh egg omelettes, prepared to order with your choice of ham, cheese, peppers, onions, tomatoes, and/or mushrooms
(add \$5 per person with \$75 chef fee)

CARVING STATION

Sliced to order by your own carving chef,
your choice of baked ham or roasted turkey
(add \$6 per person with \$75 chef fee)

Breakfast & Brunch

THE HACKER-CRAFT BRUNCH

Sliced Fresh Fruit
Assortment of Breakfast Bakeries
Baby Greens Salad with Balsamic Vinaigrette
Eggs Benedict
Bacon and Sausage
Lyonnais Home Fries

PASTA

(choose one)

Penne à la Vodka
Cavatappi & Broccoli with 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

\$46

PLATED LUNCH MEAL

SOUPS

(choose one)

Algonquin Clam Chowder

Tomato Basil Bisque

Maryland Corn Chowder

Roasted Red Pepper Bisque

Beef Barley

Vegetarian Minestrone

ENTRÉES

(choose three)

Hens & Chickens 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 \$8 per person)

Fish Point with Housemade Tartar Sauce and Fries

Fresh Catch Salad with Lemon Avocado Vinaigrette

Harvest Chicken Salad with Honey Mustard Dressing

DESSERTS

(choose one)

Tollhouse Pie

Banana Cream Pie

Chocolate Chip Kahlua Cake

Strawberry Layer Cake

DRINKS

(included)

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

\$36

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

\$46

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.

PHOTOGRAPHERS

CHELSEA L. SCOTT PHOTOGRAPHY

clscottphotography.com

Queensbury, NY

518-796-6005

BAKERS

LAKE GEORGE BAKING COMPANY

lakegeorgebakingcompany.com

Lake George, NY and Queensbury, 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 bank 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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*@algonquinrestaurant
#LoveTheA*

2024