

THE ALGONQUIN

Special Occasions 2020





Welcome!

THE ROOM

THE ALGONQUIN IS LOCATED IN BEAUTIFUL BOLTON LANDING, OVERLOOKING SWEET BRIAR ISLAND. OUR TOPSIDE DINING ROOM, FEATURING THE HACKER-CRAFT BAR, WITH A STUNNING, PANORAMIC, LAKE VIEW, IS THE IDEAL SETTING FOR YOUR FESTIVE OCCASION. WE CAN ACCOMMODATE UP TO 100 GUESTS. FOR LARGER PARTIES, ARRANGEMENTS CAN BE MADE FOR THE USE OF OTHER AREAS OF THE RESTAURANT.

THE MEAL

THE COMPLETE BANQUET PACKAGE INCLUDES A CHOICE OF SOUP OR SALAD, DINNER ENTREES, ACCOMPANIMENTS, DESSERTS AND COFFEE. THE PRICE PER ENTREE IS LISTED. HORS D'OEUVRES MAY ALSO BE ADDED AND ARE PRICED SEPARATELY. OUR BANQUET MENU IS MADE OF OUR FAVORITES, BUT OUR CHEFS ARE MORE THAN HAPPY TO ACCOMMODATE ANY ADDITIONAL IDEAS, IN ORDER TO MAKE YOUR EVENT A VERY MEMORABLE ONE.

BANQUET MENU

HORS D'OEURVES

SELECT 2... \$10 PER PERSON

SELECT 3... \$12 PER PERSON

SELECT 4... \$14 PER PERSON

(ADD 3.00 PER PERSON FOR EACH ADDITIONAL HORS D'OEURVE)

VEGETABLE CRUDITE

BAKED BRIE ON TOAST ROUNDS WITH APRICOTS & ALMONDS

PROSCIUTTO & MOZZARELLA CHEESE

FRESH FRUIT AND CHEESE DISPLAY

MINI CRAB CAKES

SWEDISH MEATBALLS

FRIED CALAMARI WITH SWEET BANANA PEPPERS

SESAME CHICKEN WITH SPICY KOREAN BBQ SAUCE

SPINACH & ARTICHOKE DIP WITH ROMANO TOAST ROUNDS

AHI TUNA SKIFFS

CRAB STUFFED MUSHROOMS

SCALLOPS WRAPPED IN BACON

MINI QUICHE

BUTTERFLIED COCONUT SHRIMP

TOMATO BASIL BRUSCHETTA

POT STICKERS

BONELESS BUFFALO BITES

CORKSCREW SHRIMP WITH SRIRACHA SAUCE

FRIED RAVIOLI

PRETZEL STICKS WITH QUESO CHEESE SAUCE

RAW BAR SELECTIONS

SHRIMP COCKTAIL

(PRICED \$350 PER 100 PIECES)

RAW OYSTERS

(MARKET PRICE)

RAW CLAMS

(MARKET PRICE)

ENTREES

BEEF

- ROAST PRIME RIB OF BEEF AU JUS 38
- GRILLED NEW YORK STRIP WITH STEAKHOUSE RUB 38
- FILET MIGNON WITH A PORT WINE DEMI GLACE 42
- PAN SEARED HANGER STEAK WITH CHIMICURRI SAUCE 36
- ROAST PORK LOIN WITH APPLE-SAUSAGE STUFFING JUS LIE 34

SEAFOOD

- HORSERADISH ENCRUSTED FARROW ISLAND SALMON
WITH LEMON CHIVE CREAM SAUCE 36
- SEAFOOD STUFFED FILLET OF SOLE WITH A CREAMY NANTUA SAUCE 35
- BLACKENED SEA BASS WITH PINEAPPLE-MANGO CHUTNEY 42
- GRILLED FILLET OF SALMON WITH BERNAISE SAUCE 36
- BAKED STUFFED SHRIMP WITH A CREAMY NANTUA SAUCE 36
- PAN SEARED DIVER SCALLOPS WITH LEMON CHIVE CREAM SAUCE
AND FRESH HERB RISOTTO 38
- PAN SEARED AHI TUNA WITH A GINGER SOY GLAZE, ASIAN SLAW
AND COCONUT RICE 35

CHICKEN

- TENDER BREAST OF CHICKEN FILLED WITH ASPARAGUS AND
ROASTED RED PEPPERS IN A FLAKY PASTRY WITH PESTO CREAM SAUCE 32
- DELECTABLE CHICKEN FRANCAISE WITH FOREST MUSHROOMS,
SERVED WITH A SHERRY BUTTER SAUCE 30
- CHICKEN SALTIMBOCCA WITH A FRESH, CHARDONNAY CREAM SAUCE 32
- CHICKEN OSCAR TOPPED WITH ASPARAGUS, CRABMEAT
AND BERNAISE SAUCE 34
- STUFFED AIRLINE CHICKEN W/ ROMA TOMATOES, BASIL, ROMANO CHEESE 32
- CLASSIC CHICKEN PARMIGIANA SERVED OVER ANGEL HAIR PASTA 30

OUR TALENTED CHEFS CAN TAILOR DISHES TO DIETARY
NEEDS OR PREFERENCES. PLEASE LET US HOW WE CAN
HELP MAKE YOUR OCCASION PERFECT.

ACCOMPANIMENTS

SOUP AND SALADS

(SELECT ONE)

CREAM OF CHICKEN FLORENTINE

CHEDDAR ALE

TOMATO BASIL BISQUE

BUFFALO CHICKEN SOUP

STEAK, POTATO & ONION

MARYLAND CORN CHOWDER

BUTTERNUT SQUASH BISQUE

VEGETARIAN MINESTRONE

ALGONQUIN CLAM CHOWDER (ADD \$1)

LOBSTER BISQUE (ADD \$3)

HOUSE SALAD

CAESAR SALAD

SPRING MIX

HARVEST SALAD (ADD \$1)

VEGETABLES

(SELECT ONE)

STEAMED ASPARAGUS

ITALIAN STYLE ZUCCHINI

GREEN BEAN ALMONDINE

HONEY GLAZED CARROTS

ROASTED BRUSSELS SPROUTS

CANDIED BUTTERNUT SQUASH

MEDLEY OF SEASONAL VEGETABLES

STARCHES

(SELECT ONE)

LONG GRAIN RICE

RICE PILAF

BAKED POTATOES

STUFFED BAKED POTATOES

ROASTED RED POTATOES

AU GRATIN POTATOES

ROASTED CORN & BACON RISOTTO

DESSERTS

(SELECT ONE)

CARROT CAKE

WARM APPLE CRISP

STRAWBERRY SHORTCAKE

CHOCOLATE KAHLUA CAKE

TOLLHOUSE PIE

WARM BREAD PUDDING

HAVE ANOTHER FAVORITE?

JUST ASK US!

ROOM CHARGES

WE DO NOT HAVE ROOM CHARGES, HOWEVER, WE DO HAVE
MINIMUMS THAT NEED TO BE MET.

PLEASE ENQUIRE AS THEY CHANGE SEASONALLY.

THANK YOU!

ON SITE CEREMONY CHARGE \$500

ALGONQUIN EVENT PARTNERS

LAKE GEORGE BAKING COMPANY

518-668-2002

FINISHING TOUCHES FLORIST

518-644-3411

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FOR YOUR CONVENIENCE, ALGONQUIN BANQUET PACKAGES

TIER 1

OPEN BAR FOR ONE HOUR
FRUIT AND CHEESE DISPLAY
SELECT TWO HORS D'OEURVES
THREE DINNER SELECTIONS (\$34-38 RANGE)
DESSERT SELECTION
\$62

TIER 2

OPEN BAR FOR THREE HOURS
WINE SERVICE DURING DINNER
(ESTATE CELLARS: CHARDONNAY, MERLOT, CABERNET SAUVIGNON,
PINOT GRIGIO, WHITE ZINFANDEL)
FRUIT AND CHEESE DISPLAY
SELECT THREE HORS D'OEURVES
THREE DINNER SELECTIONS (\$34-38 RANGE)
DESSERT SELECTION
\$88

TIER 3

OPEN BAR FOR FIVE HOURS
CHAMPAGNE TOAST
WINE SERVICE DURING DINNER
(ESTATE CELLARS: CHARDONNAY, MERLOT, CABERNET SAUVIGNON,
PINOT GRIGIO, WHITE ZINFANDEL)
FRUIT & CHEESE DISPLAY
SELECT FOUR HORS D'OEURVES
THREE DINNER SELECTIONS (\$34-38 RANGE)
DESSERT SELECTION
\$125

BANQUET LUNCH

SOUPS

(SELECT ONE)

ALGONQUIN CLAM CHOWDER

TOMATO BASIL BISQUE

MARYLAND CORN CHOWDER

CHEDDAR ALE

STEAK, POTATO & ONION

VEGETARIAN MINISTRONE

ENTREES

(CHOOSE 3)

HENS & CHICKENS

GRILLED CHICKEN WITH BACON, PINEAPPLE AND MELTED SWISS CHEESE,
SERVED ON A TOASTED BULKY ROLL, SERVED WITH FRIES

VERMONSTER

FRESH TURKEY, APPLE, BACON PANINI WITH CRANBERRY AOILI

REUBEN GRILLE

CORNED BEEF, SWISS, SAUERKRAUT AND RUSSIAN DRESSING ON GRILLED RYE

CHEESEBURGER

8 OZ. BURGER, COOKED TO PERFECTION

CRAB CAKE SANDWICH

GRILLED MARYLAND CRAB CAKE, SERVED ON A BULKY ROLL
WITH LETTUCE, TOMATO, REMOULADE SAUCE

LOBSTER ROLL

FRESH LOBSTER SALAD ON A GRILLED NEW ENGLAND BUN,
WITH COLE SLAW AND FRIES (ADD \$3.00 PER PERSON)

FISH POINT

SOLE, BATTERED AND PAN SEARED IN LEMON BUTTER,
SERVED OPEN FACED WITH FRIES

FRESH CATCH SALAD

MIXED GREENS TOPPED WITH GRILLED SALMON, WITH BURGUNDY VINAIGRETTE

HARVEST CHICKEN SALAD

MIXED GREENS WITH APPLE, DRIED CRANBERRY, PECANS AND SUNFLOWER
SEEDS, TOSSED IN A HONEY MUSTARD DRESSING, TOPPED WITH GRILLED CHICKEN

DESSERTS

(CHOOSE 1)

TOLLHOUSE PIE

BANANA CREAM PIE

CHOCOLATE KAHLUA CAKE

STRAWBERRY SHORTCAKE

DRINKS INCLUDE COFFEE, TEA, SOFT DRINKS, ICED TEA, LEMONADE

BUFFET MENUS

FOR A MORE CASUAL ATMOSPHERE, BOUNTIFUL
BUFFET TABLES CAN BE USED FOR MANY DINING OPTIONS.

THE HACKER-CRAFT BAR AREA
MAKES FOR EASY ACCESS TO ALGONQUIN FAVORITES!

THE OLD TOWN BREAKFAST

ASSORTED MUFFINS, BAGELS, MINI-DANISH
COFFEE, TEA, ORANGE JUICE \$12

THE DONZI BREAKFAST

SLICED FRESH FRUIT
ASSORTED MUFFINS, BAGELS, DANISH
ASSORTED JUICES (ORANGE, TOMATO, CRANBERRY)
COFFEE, TEA \$16

THE LYMAN BUFFET

ASSORTED BREAKFAST BAKERIES, SCRAMBLED EGGS,
BACON, SAUSAGE, HOME FRIES, FRENCH TOAST
COFFEE, TEA, ORANGE JUICE \$18

THE CHRIS-CRAFT BUFFET

ASSORTED BREAKFAST BAKERIES, SLICED FRESH FRUIT,
EGGS BENEDICT, BACON, SAUSAGE, HOME FRIES,
BLUEBERRY PANCAKES
COFFEE, TEA, ORANGE JUICE \$23

ADD A SPECIALTY STATION

OMELETTE STATION

FRESH EGG OMELETTES PREPARED TO ORDER WITH HAM,
CHEESE, PEPPERS, ONIONS, TOMATOES, 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)

THE HACKER-CRAFT BRUNCH BUFFET

**SLICED FRESH FRUIT
ASSORTMENT OF BREAKFAST BAKERIES
BABY GREENS SALAD WITH BALSAMIC VINAIGRETTE
EGGS BENEDICT
BACON AND SAUSAGE
LYONNAISE HOME FRIES**

PASTA
(CHOOSE ONE)
**PENNE ALA VODKA
TORTELLINI & BROCCOLI WITH GARLIC CREAM SAUCE
RIGATONI BOLOGNESE**

HOUSE SPECIALTIES
(CHOOSE ONE)
**GRANDE MARNIER FRENCH TOAST
BLUEBERRY PANCAKES**

CHEF STATION
(CHOOSE ONE)
OMELETTE STATION
**FRESH EGG OMELETTES PREPARED TO ORDER WITH
HAM, CHEESE, PEPPERS, ONIONS, TOMATOES, MUSHROOMS**

CARVING STATION
**SLICED TO ORDER BY YOUR OWN CARVING CHEF,
YOUR CHOICE OF BAKED HAM OR ROASTED TURKEY
\$32**

THE REGAL LUNCH BUFFET

COLD

SLICED FRESH FRUIT

SPRING MIX SALAD

PASTA SALAD

HOT

(CHOOSE A PASTA & SAUCE)

PENNE, FARFALLE OR ROTINI

WITH ROASTED GARLIC CREAM, VODKA,

MARINARA SAUCE OR PESTO

(CHOOSE ONE)

CHICKEN MARSALA,

CHICKEN FRANCAISE, CHICKEN SCAMPI, BEEF BURGUNDY

OR SAUSAGE, PEPPERS & ONIONS

(CHOOSE ONE)

ROASTED RED BLISS POTATOES, GARLIC MASHED,

OR AU GRATIN POTATOES

RICE PILAF

(CHOOSE ONE)

SEASONAL MEDLEY, GREEN BEANS,

ITALIAN STYLE ZUCCHINI OR HONEY GLAZED CARROTS

DESSERT

ASSORTED COOKIES AND BROWNIES

COFFEE, TEA, SODAS

\$28

THE GARWOOD DINNER BUFFET

PLATED SALAD

(CHOOSE ONE)

FRESH GARDEN SALAD WITH HOUSE DRESSING

CAESAR SALAD, OR SPRING MIX WITH BALSAMIC VINAIGRETTE

PASTA

(CHOOSE ONE)

TORTELLINI CARBONARA, PENNE PASTA WITH VODKA CREAM,

BAKED ZITI, BOW-TIE PASTA WITH SPINACH AND ROASTED RED PEPPERS,

RIGATONI BOLOGNESE, PENNE PASTA PRIMAVERA

ENTREES

(CHOOSE TWO)

CHICKEN SCAMPI, CHICKEN MARSALA, CHICKEN FRANCAISE,

CHICKEN MONTEREY, HORSERADISH ENCRUSTED SALMON,

BAKED BOSTON SCROD, GRILLED SALMON WITH BERNAISE SAUCE,

STUFFED FILLET OF SOLE, BEEF STROGANOFF,

GRILLED SWORDFISH WITH A LIME CILANTRO PICATTA,

SLICED LOIN OF PORK WITH APPLE CHUTNEY

POTATO/RICE

(CHOOSE ONE)

AU GRATIN POTATOES, ROASTED RED BLISS, TWICE BAKED,

GARLIC HERB MASHED, RICE PILAF, WILD RICE

VEGETABLES

(CHOOSE ONE)

SEASONAL MEDLEY, GREEN BEAN ALMONDINE,

HONEY GLAZED CARROTS, SAUTEED SUMMER SQUASH,

STEAMED ASPARAGUS

CARVING STATION

(CHOOSE ONE)

TOP SIRLOIN, ROASTED TURKEY,

BAKED HAM, PRIME RIB OF BEEF

ROAST PORK LOIN WITH APPLE RAISON JUS LIE

DESSERT

(CHOOSE ONE)

WARM APPLE CRISP, STRAWBERRY SHORTCAKE, TOLLHOUSE PIE,

CHOCOLATE KAHLUA CAKE, BREAD PUDDING WITH BOURBON SAUCE

\$42 PER PERSON

SPIRITS

BEER & WINE

\$13 PER PERSON/PER HOUR

**ESTATE CELLARS: CHARDONNAY, MERLOT, CABERNET SAUVIGNON
PINOT GRIGIO, WHITE ZINFANDEL, PINOT NOIR, REISLING**

**DOMESTIC BEERS: COORS LIGHT, BUDWEISER, BUD LIGHT
MICHELOB ULTRA, MILLER LITE, TRULY, DRAFT BEER SELECTION**

PREMIUM BEER & WINE

\$17 PER PERSON/PER HOUR

**KENDALL JACKSON CHARDONNAY, RODNEY STRONG CABERNET SAUVIGNON,
ECCO DOMANI PINOT GRIGIO, HOB NOB PINOT NOIR,
BRANCOTT SAUVIGNON BLANC, THOMAS SCHMITT REISLING
ESTATE CELLARS: MERLOT, CABERNET SAUVIGNON, CHARDONNAY,
WHITE ZINFANDEL, PINOT GRIGIO**

**BEER: HEINEKEN, CORONA, MICHELOB ULTRA,
COORS LIGHT, MILLER LITE, TRULY, DRAFT BEER SELECTION**

CHAMPAGNE TOAST

J ROGET \$5.00 PER PERSON

KORBEL BRUT \$7.00 PER PERSON

MOET & CHANDON \$10.00 PER PERSON

OPEN BAR

PRICING

FIRST HOUR: \$18.00 PER PERSON

SECOND HOUR: \$15.00 PER PERSON

THIRD HOUR: \$12.00 PER PERSON

**TITOS, ABSOLUT, TANQUERAY, JIM BEAM,
STOLI O, BACARDI, V.O., DEWAR'S,
JOSE CUERVO, JACK DANIELS, KAHLUA**

**SELECT FOUR BOTTLED BEER VARIETIES:
COORS LIGHT, BUDWEISER, BUD LIGHT, HEINEKEN,
TRULY, MICHELOB ULTRA, CORONA, MILLER LITE
ALSO INCLUDED, A DRAFT BEER SELECTION**

PREMIUM OPEN BAR

(ADD \$5.00 PER PERSON PER HOUR)

**TITOS, ABSOLUT, KETTLE ONE, GREY GOOSE, STOLI O,
TANQUERAY, BACARDI, CROWN ROYAL, DEWAR'S, CHIVAS,
BOMBAY SAPPHIRE, JACK DANIELS, JIM BEAM, BAILEYS, KAHLUA**

**SELECT FOUR BOTTLED BEER VARIETIES
ALSO INCLUDED, A DRAFT BEER SELECTION**

CASH BAR

HOUSE PRICES, BASED ON CONSUMPTION

ALGONQUIN POLICIES

STAFFING FEES/GRATUITIES

RECOMMENDED ALGONQUIN GRATUITY IS 20% FOR OUR SERVICE STAFF.

CELEBRATE WITH CARE

THE ALGONQUIN RESERVES THE RIGHT TO MAKE DECISIONS ON CONTINUED SERVICE OF ALCOHOLIC BEVERAGES. NO "SHOTS" UNDER ANY CIRCUMSTANCES FOR ANY EVENTS WILL BE SERVED. PROPER ID WILL BE REQUIRED FOR ALL GUESTS WHO APPEAR TO BE UNDER THE AGE OF 25.

GUARANTEE

FINAL GUEST COUNTS ARE DUE 7 DAYS PRIOR TO EVENT, WITH EXACT MENU SELECTIONS DETERMINED. BILLING WILL BE FOR THAT NUMBER OR THE NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER.

DEPOSIT

\$500 NON-REFUNDABLE DEPOSIT IS REQUIRED TO RESERVE DATE.

PREFERRED METHOD OF PAYMENT IS CHECK MADE OUT TO:

THE ALGONQUIN RESTAURANT

PO BOX 1713, BOLTON LANDING, NY 12814

FEES FOR CHILDREN

CHILDREN UP TO FIVE YEARS OF AGE \$10, 6-12 YEARS 1/2 PKG PRICE, 13 YEARS AND ABOVE FULL PACKAGE PRICE, WITH CREDIT FOR BAR.





THE
ALGONQUIN

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BOLTON LANDING, NY 12814
518-644-9442
Mail@TheAlgonquin.com