



GRAND ADIRONDACK
HOTEL *at*
Lake Placid, N.Y.

Private Dining Menus
2024



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GRAND ADIRONDACK HOTEL • A Brief History

If the first public lodgings in Lake Placid could best be described as “quaint” then The Northwoods Inn, which opened in 1897, took a form better categorized as a “boarding house”. Not that the sportsmen, artists, and adventurers passing through minded. Simple necessities like electricity and a clean bed seemed luxurious after a full day outdoors, hiking the High Peaks or out wading the waters of Mirror Lake.

As The Northwoods Inn prospered in this humble state, Lake Placid and the Adirondack region became an increasingly popular salve for the worries of urban life. New York's aesthetes and avant garde began “summering” up North, whiling away entire summer seasons at the Great Camps they constructed.

These sprawling compounds were expansive vessels into which people poured duplicates of their entire metropolitan lives. And everyone was invited - family, friends, acquaintances (the interesting ones), chefs, tutors, even the dogs.

Nature is an evergreen source of inspiration and tranquility, but perhaps the proprietors also believed it to be a blank canvas on which to exhibit their lifestyle, travels, and accomplishments.

Cabins played homespun, using local timber and rustic materials, but every surface and space was so layered with rich textiles, exotic artifacts, expensive artworks, and academic literature that the spaces, though new, were practically geological.

The simple charm of The Northwoods Inn began to pale in comparison, and it changed hands and name, and a new building was constructed in its place. If the opening night of The Lake Placid-Marcy wasn't the hotel's most memorable event, it was surely its most effervescent.

The entire community was invited to the celebration, and the tone of the hotel's second life was set to the tune of a live orchestra playing to a 325-person ballroom at full capacity.

Having grown vertically, been clad in brick, and boasting a soaring lobby that created a true sense of arrival, it became a Grand Hotel on par with the storied mountain resorts of Europe. Perfectly timed, as Lake Placid's most well-known and influential chapter began shortly after, when it was selected to host the 1932 Winter Olympics.

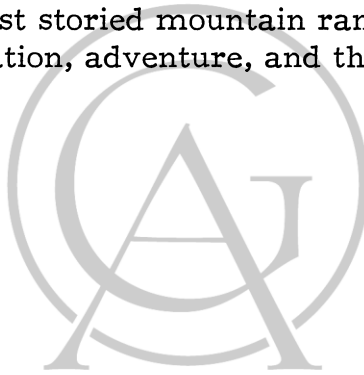
****These prices do not include 20% Gratuity Fee nor 8% NY State Sales Tax**

In anticipation of the event, German immigrants moved into town and began developing the architecture of the Village as it's known today, which is to say reminiscent of a Bavarian fairytale.

The next major influence on the property's facade and spirit was ushered in the era of postwar optimism and technological exploration during the 1950s. The Marcy was modernized in every way one could think of. A television reception tower was erected, package deals were formed, a pool was carved into the ground out back, and the brick was covered for the sake of extra guest room space.

Newly envisioned, the Grand Adirondack Hotel will look to its past to metamorphose through a modern lens.

Looking to historic examples from Hotel Marcy and international Grand Hotels, our name is inspired by their elegant lettering, sophisticated graphics, and atmosphere of allure. The identity of these properties was proudly interwoven with their region, and our hotel is lucky to be nestled amongst the Adirondacks: one of the most storied mountain ranges in the States. Its name is synonymous with exploration, adventure, and the serenity that goes hand in hand with nature.



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BREAKFAST BUFFETS

Includes coffee, decaf, & assorted teas.

THE CONTINENTAL

Assorted Cold Cereals
Juice: Orange, Grapefruit, Cranberry, Tomato,
Apple, or Pineapple (Choice of Two)
Assortment of Freshly Baked Bagels
Yogurt & Granola
Muffins & Danish
Fruit Preserves, Cream Cheese, Butter
Assortment of Fresh Whole Fruit
Coffee, Decaf, Assorted Teas
18pp

STANDARD AMERICAN

(Minimum of 25 guests)
Juice: Orange, Grapefruit, Cranberry, Tomato,
Apple, or Pineapple (Choice of Two)
Fresh Whole Fruit
Assorted Cold Cereals
Yogurt & Granola with Dried Fruit & Nuts
Assortment of Fresh Baked Bagels
Muffins & Danish
Fruit Preserves, Cream Cheese, Butter
Farm Fresh Scrambled Eggs
Bacon or Sausage
Breakfast Potatoes
24pp

DELUXE AMERICAN

(Minimum of 25 guests)
Juice: Orange, Grapefruit, Cranberry, Tomato,
Apple, or Pineapple (Choice of Two)
Fresh Sliced Fruit Platter
Assorted Cold Cereals
Yogurt & Granola with Dried Fruit & Nuts
Assortment of Fresh Baked Bagels,
English Muffins & Artisan Breads
Fruit Muffins & Danish
Fruit Preserves, Cream Cheese, Butter
Farm Fresh Scrambled Eggs
or
Scrambled Eggs with Cheddar & Chives
Pancakes
or
Cinnamon Vanilla French Toast
Bacon or Sausage
Breakfast Potatoes
30pp

ADDITIONAL ITEMS

Steel Cut Oatmeal +3pp
Breakfast Sandwiches +6pp
Granola +3pp
Biscuits & Sausage Gravy +6pp
Stoneground Grits +3pp
Smoked Salmon Platter +10pp
Breakfast Croissants +3pp
Seasonal Sliced Fruit Platter +8pp
Seasonal Vegetables, Meats, & Cheeses +14pp

PLATED BREAKFAST

Includes coffee, decaf, assorted tea, & fresh juice

Select three items

26pp

FRENCH TOAST

Seasonal Berries, NY Maple Syrup and Powdered Sugar

BUTTERMILK PANCAKES

Three Pancakes, Butter, New York Maple Syrup

MALTED BELGIAN WAFFLES

Seasonal Fruit, Butter, Powdered Sugar

TWO EGGS & THE WORKS

Scrambled Eggs, Breakfast Potatoes, Pork Sausage Links, Wheat Toast

RED FLANNEL HASH

Corned beef, Roasted Potatoes & Beets, Two Eggs to Order, Wheat Toast

SMOKED SALMON SANDWICH

Pickled Onion, Spanish Capers, Tomato & Chive Cream Cheese on an Everything Croissant

EGGS BENEDICT

Poached Eggs, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce



BRUNCH BUFFET

(Minimum of 25 guests)

INCLUDES

Selection of Two Fresh Juices
Coffee, Decaf, Assorted Teas
Assortment of Freshly Baked Bagels, Croissants,
Muffins and Danishes
Fruit Preserves, Cream Cheese, and Butter
Assortment of Sliced Fresh Seasonal Fruit

SELECT ONE

Farmer's Market Salad
Seasonal Vegetables, Blue Cheese & Citrus Thyme
Vinaigrette
Traditional Caesar Salad
Crisp Romaine, Parmesan Cheese, Garlic Croutons
Fresh Cucumber & Tomato Salad
Red Onion, Fresh Herbs, Vinaigrette

SELECT TWO

Marcy Breakfast Potatoes
Biscuits and Sausage Gravy
Crispy Corned Beef Hash
Stoneground Grits
Applewood Smoked Bacon
Steel Cut Oatmeal, Brown Sugar, Golden Raisins
Breakfast Sausage Links
Granola Yogurt Parfaits
Homemade Granola, Greek Yogurt, Berries

SELECT THREE

Brioche French Toast
Berry Compote, New York Maple Syrup
Buttermilk Pancakes
Pancakes, Butter, New York Maple Syrup
Belgian Waffles
Berry Compote, Butter, New York Maple Syrup
Scrambled Eggs and Chives
Scrambled Eggs with Vegetables & Cheddar
Egg White Frittata
Leeks, Mushrooms, Gruyere
Breakfast Croissant Sandwiches,
Farm Fresh Eggs, Cheddar, Bacon
Farmhouse Quiche
Roasted Tomatoes, Sharp Cheddar
Eggs Shakshuka
Poached Eggs, in a spicy tomato sauce with warm
spices
Huevos Rancheros
Poached Egg, House Mole, Pico de Gallo,
Avocado, Sour Cream, Tostada
4Opp

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BREAKFAST/BRUNCH BUFFET STATIONS

The following items are available only as additions to your breakfast buffet.

Omelet Station*

Seasonal Vegetables, Meats, and Cheeses

+14 pp

Belgium Waffle Station*

Made to Order Waffles, NY Maple Syrup, Butter, Whipped Cream & Seasonal Fruit

+12pp

Bloody Mary Bar*

Selection of Vodkas, with Classic Bloody Mary Mix, Olives, Celery, Dill Pickles, Poached Shrimp, Fresh Parsley, Cilantro, Sliced Bacon, Pickled Onions, Pickled Dilly Beans

16 per drink (minimum 20 drinks)

Mimosa & Bellini Bar*

Prosecco, Assorted Seasonal Fruit Purées & Juices

13 per drink (minimum 20 drinks)

Carving Station*

Slow Roasted Prime Rib \$552 (serves 30 ppl)

Marinated Grilled Flank Steak \$494 (serves 40 ppl)

Roast Tenderloin of Beef \$544 (serves 20 ppl)

Honey Glazed Smoked Ham \$250 (serves 30 ppl)

Oven-Roasted Turkey Breast \$225 (serves 20 ppl)

**Uniformed chef/attendant requires \$100 fee per station.*

BRUNCH BUFFET ENHANCEMENTS

The following items are available only as additions to your breakfast buffet.

Smoked Salmon Platter, Cream Cheese, Chives, Red Onion, Capers +15 pp

Shrimp Cocktail (3 pieces per person) Cocktail Sauce, Lemon +14 pp

Snow Crab Claws, Cocktail Sauce, Lemon (3 pieces per person) Market Price/Seasonal Availability

Imported & Local Artisan Cheeses, Seasonal Fruit, Crackers +12 pp

SIGNATURE BREAKS

Includes coffee, decaf, & assorted teas.

ON THE TRAIL

Deluxe Trail Mix with Dried Fruit and Chocolate
Trail Bars
Whole Fruit
13pp

MOUNTAIN MILK & COOKIES

Assortment of 3 different homemade cookies
Chilled White and Chocolate Milks
12pp

BACK TO NATURE

Infused Water
Roasted Red Pepper & Garlic Hummus
Marcy Pita Chips
Vegetable Crudité
Whole Fruit
14pp

MARCY MUNCHIES

Deviled Eggs, 2 each
Marcy Pita Chips
Chocolate Covered Pretzels
16pp

THE ACCENT

Build your Own Charcuterie Board,
Local Meats and Cheese
Assorted Pickled Vegetables
Mustards & Preserves
20pp (25 person minimum)

ADDITIONAL ITEMS

Seasonal Crudité & Dip +6pp
Sliced Seasonal Fresh Fruit +8pp
Deluxe Mixed Nuts +6pp
Trail Bars +3 (ea)
Domestic Artisan Cheeses Platter +12pp
Kettle Chips & Caramelized Onion Dip +5pp
Fresh Popped Corn +3pp
Assorted Individual Bags of Chips + 3(ea)

BEVERAGES

Coffee 60/gal
Decaf 60/gal
Selection of Hot Harney Tea 60/gal
Iced Tea 50/gal
Lemonade 65/gal
Assorted Cans of Soda + 3 (ea)
Saratoga Bottled Water +4 (ea)
Flavored Iced Water Tower 35/gal

ALL DAY BEVERAGE PACKAGE 1

Regular & Decaf Coffees
Hot Harney Teas Selection
Iced Water
16pp

ALL DAY BEVERAGE PACKAGE 2

Regular & Decaf Coffees
Hot Harney Teas Selection
Flavored Ice Water Tower
Assorted Cans of Soda
Bottled Saratoga Water
22pp

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LUNCH BUFFETS

Includes soft drinks, coffee, decaf, & assorted teas.

THE EXPRESS DELI

accompanied with assorted rolls, artisan breads and appropriate condiments.

SALADS

Caesar Salad

Spring Mix, Almonds, Dried Cranberry, Chèvre

Farmer's Market Salad, Blue Cheese Citrus Thyme Vinaigrette

Creamy Slaw with Cabbage & Carrots

Potato Salad

Pasta Salad

CHEESES

Provolone

American

Swiss

NY State Sharp Cheddar

Pepper Jack

Smoked Gouda



MEATS

Black Forest Ham

Slow Cooked Roast Beef

Oven Roasted Turkey Breast

Smoked Chicken Breast

Genoa Salami

Pastrami

Hummus (vegan)

Assorted Cheesecake, Wild Berry Compote

Flourless Chocolate Torte

Fresh Baked Cookies & Brownies

\$26pp Choice of one Salad, two types of cheese, two types of Meat, Cookies and Brownies

\$30pp Choice of two salads, three types of cheese, three types of meat, Choice of Dessert

\$36pp Choice of three salads, four types of cheese, four types of meat, Choice of Dessert

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HOT LUNCH BUFFETS

Minimum of 25 Guests

Accompanied with assorted rolls & butter, includes soft drinks, coffee, decaf, & assorted teas.

A TASTE OF THE ADIRONDACKS

Cheddar Ale Soup
Farmer's Market Salad
Apple Brined Chicken Thighs,
with a Wild Mushroom Sauce
Seasonal Vegetables
Rosemary Roasted Red Potatoes
Seasonal Fruit Crisp
40pp

A TASTE OF HOME

Chicken Vegetable Soup
Farmers Market Salad
Slow Roasted Sliced Turkey
with Home Made Gravy
or
Homestyle Meatloaf
Whipped Potatoes
Green Bean Almondine
Double Chocolate Chunk Brownies
38pp

CUCINA DELLA NONNA

Minestrone Soup
Caesar Salad
Garlic Bread
Chicken Parmesan
or
Meatballs & Sausage
Penne Alfredo
Roasted Broccoli
Cannoli
or
Tiramisu
40pp

ON THE LIGHTER SIDE

Citrus Quinoa Salad with Almonds and Orange
Farmers Market Salad with Blue Cheese & Citrus
Thyme Vinaigrette
Lemon & Herb Baked Haddock
or
Grilled Marinated Chicken Breast
Grilled Portabella with a Ragu of Artichoke,
Spinach and White Beans topped with a
Roasted Red Pepper Sauce
Angel Food Cake with Fresh Seasonal Topping
42p

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PLATED LUNCH

Includes soft drinks, coffee, decaf, & assorted teas.

26pp Choose from Three Entrées Only

32pp Choose from Two Appetizers & Three Entrées, Chefs Choice Dessert

35pp Choose from Two Appetizers, Three Entrees & Two Desserts

APPETIZERS

Caesar Salad

Farmer's Market Salad with Blue Cheese & Citrus Thyme Vinaigrette

Caprese Salad with Heirloom Tomatoes

Chef's Seasonal Soup

ENTRÉES

Classic Reuben sandwich with chips

Corned beef, sauerkraut, Swiss cheese & 1000 Island dressing on marble rye

Chicken Salad with chips

Roasted chicken, onion, celery, apple, dried cranberry, mayonnaise, lettuce on a croissant

Turkey 'Cubano' with chips

Smoked turkey, ham, mustard, Gruyere and pickles on Italian bread

Grilled vegetable and hummus wrap

Grilled zucchini, yellow squash, red pepper and hummus

Steak salad

Marinated flank steak, arugula, pickled red onion, smoked blue cheese, horseradish vinaigrette

Salmon nicois

Baked salmon, greens, haricot verts, purple fingerling potato, radish & hard cooked egg

Grilled chicken Caesar

Grilled chicken breast, romaine, garlic croutons, creamy Caesar dressing, Parmigiano Reggiano

DESSERTS

New York Cheesecake, Sweet Berry Sauce

Ice Cream, with Seasonal Berries & Chocolate Sauce

Flourless Chocolate Torte

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PLATED DINNER

Includes soft drinks, coffee, decaf & assorted teas.

50pp Farmer's Market Salad, Choice of Three Tier One Entrées & Chef's Choice Dessert

60pp Choose from Two Appetizers or Salads, Choice of Three Tier One Entrées & Choice of Dessert

70pp Choose from Two Appetizers or Salads, Choice of Any Three Entrees & Choose from Two Desserts

Most entrees are accompanied by assorted rolls with butter chef's choice of seasonal vegetables & starch.

APPETIZERS

Woodland Strudel, Grilled Vegetables, Spinach

Chef's Seasonal Soup

Crab Cake, Chipotle Remoulade

Shrimp Cocktail

SALADS

Farmer's Market Salad with Red Wine Vinaigrette

Caesar Salad

Arugula, Roast Beet, Goat Cheese, Candied Walnut, & Balsamic Salad

Vine Ripe Tomato, Handmade Mozzarella, Basil Salad

TIER ONE ENTRÉES

Pappardelle, Wild Mushroom, Parmesan Reggiano, Asparagus

Vegetable Stew, Ratatouille and Toasted Sunflower Seeds

Herb Roasted Airline Chicken Breast, Natural Jus

Pan Seared Salmon, Pesto Cream

Beef Teres Major, Red Wine Bordelaise

Apple Brined Pork Loin, Apple Compote

TIER TWO ENTRÉES

Pan Seared Scallops, Roasted Red Pepper Sauce

Prime Rib, Horseradish Cream, Au Jus

Petit Filet Mignon, Truffle Demi-Glace (Market Price)

Blackened Mahi Mahi with Pineapple Mint Chutney

DESSERT

New York Cheesecake, Seasonal Berries

Apple Almond Tart

Crem Brûlée

Flourless Chocolate Torte

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BUFFET DINNER

Minimum of 25 Guests

Includes assorted rolls with whipped butter soft drinks, coffee, decaf & assorted teas.

55pp Choice of Appetizer, Choice of Two Tear One Entrees, Choice of Two Sides, Chefs Choice Dessert

65pp Choice of Two Appetizers, Choose one Entrée From each Tear, Choice of Two Sides, Choice of Dessert

75pp Choice of Two Appetizers, Choice of Any Two Entrees, Choice of Two Sides, Choice of Two Desserts

APPETIZERS

Chef's Choice Seasonal Soup

New England Clam Chowder

Caprese Salad

Antipasto Platter with Sliced Italian Meats and Vegetables

Farmers Market Salad with Blue Cheese & Citrus Thyme Vinaigrette

Spring Mix with Oranges, Chevre and Candied Nuts

The Marcy Wedge Salad with Smoked Blue Cheese, Tomato & Bacon

TIER ONE ENTRÉES

Chicken Piccata

Chicken Marsala

Braised Cod, Charred Tomatoes and Fennel

Apple Brined Pork Loin, Creamy Whole Grain Mustard Sauce

Roasted Chicken Quarters, Fresh Herbs & Lemon

Chicken Parmesan

London Broil, Red Wine Bordelaise



TIER TWO ENTRÉES

Shrimp Scampi

Red Wine Braised Short Ribs

Blackened Mahi Mahi, Pineapple Mint Chutney

Maple Soy Glazed Salmon

Sliced Strip Steak, Truffle Demi-Glace

SIDES

Whipped Potatoes

Roasted Sweet Potatoes

Herb Roasted Potatoes

White Cheddar Potatoes Au Gratin

Yellow Spanish Rice

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Rice Pilaf
Brussel Sprouts with Bacon and Dried Cranberry
Steamed Broccolini
Garlic Green Beans
Grilled Asparagus
Tortellini Alfredo
Baked Ziti
Penne Ala Vodka

DESSERT

Warm Berry Crisp
NY Style Cheesecakes
Carrot Cake
Flourless Chocolate Torte
Lemon Bars
Warm White Chocolate Bread Pudding with a Vanilla Cream Anglaise



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RECEPTIONS

STATIONARY APPETIZERS

15-person Minimum

ARTISAN CHEESE DISPLAY

Variety of Local & Imported Cheeses, Seasonal
Fruit, Crackers
14 pp

BUILD YOUR OWN CHARCUTIER BOARD

Assorted Local Meats and Cheeses
Pickled Vegetables, Mustards & Fruit
Preserves
20 pp (25 person minimum)

VEGETABLE DISPLAY

Assortment of Raw & Grilled Seasonal
Vegetables,
House-Made Roasted Onion Dip, Hummus
9 pp

SHRIMP COCKTAIL

Jumbo Shrimp Served on Ice
with Appropriate Accoutrements
14pp (4 pieces each)

CHIPS & DIP

Crab Laced Spinach Artichoke Dip, House-Made
Salsa, and Tortilla chips
9pp

ANTIPASTI PLATTER

Imported & Domestic Cheese, Cured Meats,
Marinated Olives & Peppers, Crostini
14 pp

ASSORTED SLIDER BAR

All American Burger Sliders, Hot Chicken Sliders,
And BBQ Pulled Pork Sliders With Fresh Cut
French Fries And Dipping Sauce
16 pp

TACO TRUCK

Classic Pork Carnitas, Adobo Pulled Chicken,
Salsa Verde, Pico De Gallo, Queso Fresco, Sour
Cream
add guacamole +2pp
16 pp

CHILLED SEAFOOD BAR

Poached Shrimp, Freshly Shucked Oysters, Snow
Crab Claws, Maine Lobster, Served on Ice with
Cocktail Sauce, Lemon & Spicy Aioli
FMP

DUCK WINGS

Crispy Fried, Bourbon BBQ Sauce
28 per 10 wings

MARCY'S POUTINE

Marcy's Potatoes, Local Cheese Curd, Red Wine
Truffle Gravy with Scallion
9pp

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PERFORMANCE STATION ADD ONS

These stations require a chef at \$100 each.

2 hours.

PASTA STATION

Fettucine & Cavatappi

Seasonal Meats & Vegetables

House Alfredo & Marinara Sauces

15 to 25 ppl: 16pp

16pp

MAC & CHEESE STATION

Traditional Elbows & Shell Pastas

House Made Cheese Sauce

Bacon, Peas, Chorizo, Truffle Oil, Roasted Tomatoes, Caramelized Onions, Scallions

16pp

HOT CARVED SANDWICH STATION

Grilled Cubano, Smoked turkey, ham, mustard, Gruyere and pickles on Italian bread

Meatball, Homemade Meat Balls in Sunday Gravy with Aged Provolone Cheese

Grilled Cheese, Aged NY Cheddar, Balsamic Onion Jam, Baguette

20pp

SEAFOOD BAR

Raw Oysters & Clams, Shrimp & Crab Claws,

Cocktail Sauce, Accoutrements

Market Price

(Minimum 40 guests)

CARVING STATION

Slow Roasted Prime Rib \$552 (serves 30 ppl)

Marinated Grilled Flank Steak \$494 (serves 40 ppl)

Roast Tenderloin of Beef \$544 (serves 20 ppl)

Honey Glazed Smoked Ham \$250 (serves 30 ppl)

Oven-Roasted Turkey Breast \$225 (serves 20 ppl)

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PASSED HORS D'OEUVRES

Designed for one hour of service.

Selection of up to (4) canapés & hors d'oeuvres (5 pieces per person) - 17 pp

Selection of up to (5) canapés & hors d'oeuvres (7 pieces per person) - 20 pp

Selection of up to (6) canapés & hors d'oeuvres (9 pieces per person) - 25 pp

COLD

Fresh Melon, Prosciutto, Fig, Balsamic

Tomato Bruschetta, Toasted Crostini

Genoa Salami, Caper Cream Cheese, Pumppernickel

Sliced Sirloin, Wasabi Cream

Marinated Artichoke Hearts, Lemon, Feta Cheese

Smoked Salmon, Dill Crème Fraîche, Cucumber

Grilled Tuna, Pickled Ginger & Wasabi

Double Crème Brie, Raspberry Coulis, Pumppernickel

Roasted Red Pepper, Goat Cheese, Pita

Antipasto Skewers

Classic Deviled Eggs, Sweet Pickle

HOT

Spanakopita

Stuffed Mushrooms

Shrimp or Vegetable Spring Rolls

Chicken Satay, Peanut Sauce

Sea Scallops, Bacon, Maple Butter

Mini Crab Cakes, Chipotle Remoulade

Coconut Shrimp

Short Rib Arancini

Fruit Chutney & Brie on Crostini

Pigs in a Blanket

Blue Cheese & Poached Pear Tarts



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DESSERTS

BUILD YOUR OWN DESSERT BAR

A Selection of up to (3) desserts (2 pieces of each dessert selected Per Person) – 20pp

A Selection of up to (4) desserts (3 pieces of each dessert selected Per Person) – 28pp

Each additional dessert – 2 (ea) Per Person +8pp

Mini Peanut Butter Pie Shooter

Assorted Chocolate Truffles

Mini Cheesecake with Seasonal Topping

Chocolate Mousse Shooters

Assortment of Homemade Cookies

Mini Pecan Pie

Chocolate Covered Strawberries

Assorted French Macarons

Fried Apple Turnover

Mini Key Lime Tarts

Lemon Bars

Triple Chocolate Chunk Brownie

Cannoli

Open Face Smore

Add Assorted Individual Cartons of Milk for – 2.50 ea



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COCKTAILS

Hosted bars require a \$75 bartender fee, \$100 remote bar set up when applicable,

HOSTED BARS

Prices reflect 1st hour of service / (each additional hour)

All hosted bars include our house beer & wine selections.

minimum spend amounts will apply

ZERO PROOF HOSTED BAR

These Zero Proof “Mocktails” are seasonally crafted to order, inquire about our current menu.

9 per drink

PREMIUM BAR

Full selection of top-shelf liquors including:

Ketel One, Roku Gin, Goslings Rum, Jameson, Crown Royal, Buffalo Trace, Kahlua, Patron

28pp/ (23pp)

DELUXE BAR

Includes many well-known & popular brands including:

Absolut, Tanqueray, Bacardi Silver, Dewar's, Makers Mark, Jack Daniels, Kahlua, Espolon

25pp/ (20pp)

BEER & WINE BAR

Coors Light, Labatt Blue Light, Bud, Great Lakes Amber, Heineken, UBU Ale, Corona, Athletic Brewing Company N/A

Selection of Pinot Grigio, Chardonnay, Rosé, Pinot Noir, Cabernet Sauvignon.

18pp/(15pp)

CASH BAR

(\$8 min. per person/hour on consumption)

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EXTRA ITEMS & ARRANGEMENTS

BAR SERVICE CHARGES

\$75 each Bartender (3-hour shift).

\$100 Remote bar setup fee.

Minimum 30 guests.

The NY State Beverage Law prohibits the service of any alcoholic beverage prior to 10:00am on Sunday or 8:00am on weekdays and Saturday.

The legal age for the sale of alcoholic beverages is 21. Please be advised that alcoholic beverages will not be sold to persons under the legal purchase age of 21. Proof of age will be required if necessary. The Hotel reserves the right to refuse alcohol service to anyone.

TAX & SERVICE CHARGE

All food, beverage, room rental, audio visual and other items arranged through the hotel are subject to a 20% service charge. (1% administrative fee, 19% Banquet Gratuity). All charges described above are subjected to a 8% New York State Sales Tax. Service fee and sales tax are subject to change.

CREDIT CARDS

Banquet Events are open accounts secured by a credit card prior to the function. We are happy to accept any one of the following: American Express, MasterCard or Visa. A credit card authorization email will be sent to you at time of booking. You may contact your catering representative for more details.

DEPOSITS

A venue fee deposit is due at time of booking to reserve your event space.

DIRECT BILLING

To apply for direct billing with the Grand Adirondack Hotel, a completed credit application must be filled out and returned at least three (3) weeks prior to your event. To arrange for direct billing through our Sales Department, please ask your sales representative for a credit application.

FOOD & BEVERAGE POLICIES

No Food or beverages of any kind will be permitted to be brought into the hotel by the patron or by any of the patrons guests or invitees for private dining events. The Hotel is the only licensed authority to sell and service liquor for consumption on the premises.

BUFFET STATIONS

Food preparation for banquet buffets and stations are based on 1 serving per person.

****These prices do not include 20% Gratuity Fee nor 8% NY State Sales Tax**

All buffets are designed for an hour and a half (90min) of service. Food can be refreshed for extensions on this time limit at a cost per person. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CASH BAR RECEPTION

Choice of Cocktails, Wines, Beer and Soft Drinks paid for by each individual guest at current C.O.D. prices. A minimum of \$8.00 per person/per hour must be guaranteed. Difference, if not met, is to be paid for by the host.

EVENT DÉCOR

The Grand Adirondack Hotel provides standard votive candles per banquet table for all evening functions. Upgrades are available for fresh flower centerpieces upon request at an additional charge. The hotel strictly prohibits the affixing of anything to the walls, floors, or ceiling, however, your sales representative will be more than happy to assist you in displaying your materials. The use of confetti/glitter is prohibited. All candle flames must be contained. Please contact your representative at least three weeks prior to your event regarding décor enhancements and displays.

ENTERTAINMENT

Entertainment may be hired for your special event. Ask your catering sales manager for details and restrictions.

GUARANTEES

Your initial expected number of attendees must be submitted by noon two weeks before your event date. The final Guarantee is expected by 12 Noon, three business days prior to the function, as to the exact number of guests attending the function. This will then serve as your initial guarantee, not subject to reduction should a fewer number be served. If the amount served is higher than your guarantee, the higher number will be charged. Our culinary team will typically prepare 5% additional food to allow for additional guests as needed.

OVERTIME

Overtime rates will be applied to your account should your function exceed the time slot agreed upon, there will be a \$50 charge per hour, per service employee.

ROOFTOP FUNCTIONS

The Hotel reserves the right to make the decision to move any rooftop function to the inside backup space if the following conditions exist: wind gusts in excess of 20 mph, temperatures below 60 degrees, and/or 40% or higher chance of precipitation in the area. This decision will be made 4 hours before your event.

****These prices do not include 20% Gratuity Fee nor 8% NY State Sales Tax**