

Wedding Package - The Lakeside

THE LAKESIDE - An elegant buffet. (Minimum 80 people)

One Hour Open Bar

House Brands Liquor, Draft Beers (choice of 2 standard draft beers),
House Wine & soft drinks
Upgrade to Premium Brands \$8/person

One Hour of Hors d' Oeuvres

International Cheese Tray with assorted crackers

Two Hot Items Butlered Hors d' Oeuvres

(see Hor d' Oeuvres selection page)

Champagne Toast

Salad - House Salad

Fresh baked roll baskets

Buffet or Plated Dinner Selections

Choose two (2 meat & 1 Vegetarian) from the Dinner Selection page

Served with Seasonal Vegetables and Starch Accompaniments

Freshly Brewed Coffee, Decaf and Tea served after Dinner

Standard Beers

Bud Light
Budweiser
Coors Light
La Batts
Miller Light

Premium Beers

Heineken
New Castle
Sam Adams
Blue Moon
Stella
\$100/keg addl.

You may upgrade your affair by adding your choice of additional passed Hors d' Oeuvres, or include a Chef Attended station

Contact Georgian Resort Sales for Pricing
per person plus tax and gratuity



The Georgian Lakeside Resort, 384 Canada St., Lake George, NY 12845
(518) 668-5401 | 800-LAKE-GEORGE | www.georgianresort.com | email: sales@georgianresort.com

❧ *Wedding Package - The Georgian* ❧

WEDDING PACKAGE - The GEORGIAN, an elegant sit-down dinner reception

Five Hours Open Bar

Premium Brands Liquor, Bottle Beer, Premium Wine & soft drinks

One Hour of Hors d' Oeuvres

Choose Three Hot Items & Two Cold Items

Champagne Toast

Salad

Select House Salad or Classic Caesar

Fresh baked roll baskets

Entrée Selections

Choose three entrees from Dinner Selections

Select one seasonal Vegetable and one Starch accompaniment. Freshly Brewed Coffee, Decaf and Tea served after Dinner

You may upgrade your affair by adding your choice of additional passed or stationary Hors d' Oeuvres, or include a Chef Attended station for an additional charge.

Contact Georgian Resort Sales for Current Pricing

All prices are subject to 7% NYS Sales Tax, 16% Gratuity and 4% Admin Fee



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❧ *Wedding Package - The Adirondack* ❧

WEDDING PACKAGE - The Adirondack, A plated sit-down dinner reception

One Hour Open Bar

House Brands Liquor, Draft Beers, House Wine & Soft drinks

Four Hours Limited and Cash Bar

Draft Beer, House Wines and Soft Drinks. (Liquor is additional charge)

One Hour of Hors d'Oeuvres

Two Hot Items ~ Two Cold Items. Choose from Hors d'Oeuvres Menu

Champagne Toast

Salad

House Salad

Fresh baked roll baskets

Entrée Selections

Choose two entrees from our Dinner Selections Menu

Served with your selection Seasonal Vegetables and Starch Accompaniments

Freshly Brewed Coffee, Decaf and Herbal Tea

You may upgrade your affair by adding your choice of additional passed or stationary Hors d'Oeuvres, or include Chef Attended station for an additional charge.

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❧ *Wedding Package - The Giovanna* ❧

WEDDING PACKAGE - The Giovanna, an elegant sit-down 4 course dinner reception

Five Hours Open Bar

(Premium Brands Liquor, Bottle Beer, Premium Wine & soft drinks)

Signature cocktail served during cocktail hour

One Hour of Hors d' Oeuvres

Choose Three Hot Items & Three Cold Items

Georgian Champagne Toast - with upgraded Champagne

Appetizers - Please select one

Penne in A la Vodka

Penne with Sundried Tomato, Basil & Mushrooms

Gemelli with Peas & Ham in a Garlic Cream Sauce

Farfalle with Pancetta & Asparagus in a Shallot White Wine Butter

Salad

Select House Salad or Classic Caesar

Fresh baked roll baskets

Entrée Selections

(Choose three entrees from Dinner Selections)

Select one seasonal Vegetable and one Starch accompaniment. Freshly Brewed Coffee, Decaf and Tea served after Dinner

~Chair Covers and choice of custom napkin color are included~

You may upgrade your affair by adding your choice of additional passed or stationary Hors d' Oeuvres, or include a Chef Attended station for an additional charge.

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Dinner Selections



Chicken

For Wedding Packages

Chicken Marsala
Chicken Picatta
Chicken Parmesan

Chicken Provencal
Grilled Lemon Rosemary Chicken
*Northern Italian Chicken (please add \$ 2.00 per person)

Seafood

Broiled Salmon in Lemon Butter
Baked Boston Cod
Baked White Fish Mediterranean

Seafood Alfredo
Seafood Fra Diavolo
*Stuffed Filet of Sole (please add \$ 2.00 per person)

Pork

Pork Loin in a Basil Marsala Sauce
Stuffed Pork Loin

Encrusted Pork Tenderloin
Pork Au Poivre

Beef

Sliced Beef Bordelaise
Beef Short Ribs
Beef Au Poivre

Sliced Roast Beef au Jus
Beef Tenderloin add \$4/person

Pasta

Lasagna (12 or more)
Penne in Oil & Garlic
Rigatoni Bolognese

Pasta Alfredo
Stuffed Shells
Lobster Mac & Cheese (please add \$ 2.00 per person)

Vegetarian

Eggplant Parmesan
Zucchini Parmesan

Pasta Primavera
Marinated Grilled Vegetables

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Plated Signature Dinner Selections

\$10 and up Additional Charge for inclusion
in Wedding Packages.

Grilled Filet Mignon in a Port Wine Demi

Beef Tenderloin seasoned finished in a Port Wine Demi Glace

Baked Stuffed Haddock

Haddock Stuffed with, Chefs house made Seafood Stuffing, finished in a light Creamy Lobster Sauce

Pork Osso Bucco

Pork Shank, braised in a Mirepoix and Pork Stock finished with a pan Gravy

Prime Rib of Beef

Prime Rib, slow roasted to Medium Rare served with a pan Au Jus and a Horseradish Cream Sauce

Pan Seared Duck Breast

Breast of Duck seasoned and pan seared, finished with a Raspberry Balsamic Reduction

Mediterranean Chicken

Chicken Breast, pounded thin & stuffed with a Spinach, Feta, Garlic, Tomato, Olive Tapenade

Cedar Plank Salmon

Salmon Filet, baked on a Cedar Plank and finished with an Apple Crème Fraiche

Grilled New York Strip Steak

Strip Steak finished with your choice of Bourbon Demi, Bleu Cheese or Shallot Butter Tobacco Onions

Baked Stuffed Shrimp

4 Jumbo Gulf Shrimp, butterflied and stuffed with Chefs house made Crabmeat Stuffing finished with a Lemon Buerre Blanc

Spiced Cornish Game Hen

Your own Cornish Hen marinated in a citrus white wine served with Artichokes, Roasted Red Peppers, and Kalamata Olives

All Entrée Selections include Vegetable & Starch, Salad & Rolls, Coffee, Tea & accompaniments
Please choose a dessert from our dessert selections

Upgraded Vegetable, Starch & Salad are available and priced accordingly

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Dinner Accompaniments



Starches

For Wedding Packages

Choose 1

Mashed Potatoes | Baked Potato | Rice Pilaf
Herbed Baked Roasted Reds

Vegetable

Choose 1

Peas & Onions | Honey Glazed Baby Carrots | Sweet Kernel Corn
Cauliflower | Green Beans | Broccoli | Mixed Vegetables

Upgraded Starches

Upgraded Starch add \$ 3.00 per person

Chef's Choice Couscous
Orzo
Risotto
Au Gratin Potatoes
Twice Baked Potato

Upgraded Vegetable

add \$ 3.50 per person

Roasted Root Vegetables
Haricort Vert
Parisian Carrots
Roasted Asparagus in Lemon Butter
Roasted Butternut Squash
Bacon Braised Brussels Sprouts
Garlic Spinach with Wild Mushroom

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❧ Hors d'Oeuvres Menu ❧

Hors d'oeuvres are priced per 100 pieces. 6 pieces per guest per hour, recommendation

Hors d'Oeuvres Selections For a Wedding Package

Hot Hors d'Oeuvres

- Curry Vegetable Samosa
- Wasabi Crab and Shrimp Bite
- Mini Chicken Cordon Bleu
- Arancini
- Spanakopita
- Wild Mushroom Puff
- Asian Spring Rolls
- Assorted Mini Quiche
- Coconut Shrimp Skewer (additional charge)

Cold Hors d'Oeuvres

- Tomato Basil Bruschetta
- Cucumber Dill Rounds
- Blue Cheese Stuffed Marinated Queen Olives

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Additional a la Carte Hors d'Oeuvres

Hot Hors d'Oeuvres\$

- Lobster Risotto Cake
- Peking Duck Spring Rolls
- Mini Maryland Crab Cakes
- Bacon Wrapped Scallops
- Three Cheese Stuffed Mushrooms
- Marinated Beef Satay
- Asiago Cheese & Asparagus en Phyllo

Cold Hors d'Oeuvres\$

- Italian Antipasto Skewers
- Prosciutto Wrapped Melon
- Shrimp Cocktail

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Hot Hors d'Oeuvres\$

- Mini Beef Wellington
- Mini Lobster Sandwiches

Cold Hors d'Oeuvres\$

- Sliced Beef Carpaccio on Melba with horseradish Crème Fraiche

Stationary Displays

- Fresh Fruit Display \$250
- Fresh Vegetable Crudités Display \$350
- Cheese and Fruit Display \$375
- Smoked Salmon Platter \$400

The Georgian reserves the right to modify pricing based on current market conditions



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Beverage Selections



Open Bar

First Hour \$18.00/person | Each additional hour \$9.00/person.
Includes 2 standard draft beer choices, house wines and soda

Limited Bar

First Hour \$15.00/person | Each additional hour \$8.00/person
Includes Beer, Wine & Soda with 2 domestic draft beer choices

Cash Bar

Bar pricing plus Bartender fee \$300

Champagne Toast

House Champagne \$3.50 glass. Upgraded Selections available upon request

Sparkling Grape Juice \$3.00 glass

Champagne Station (With Sliced Strawberries) \$6 per person

Beer & Wine

Keg of Domestic Beer \$350 | Keg of Premium/Imported Beer \$450
House Wine by the Carafe \$18 per carafe | Bottled Wine selections start at \$ 20.00

Unlimited Soft Drinks

\$3.50 per person. Pepsi Products: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Ice Tea

Punch

Champagne Punch \$150.00 | Fruit Punch (non-alcoholic) \$99
Other punch choices available on request
Alcohol Punch \$195.00 | Sangria \$125.00 | Pricing based on 40 people

Standard Beers

*Bud Light
Budweiser
Blue Moon
Coors Light
La Batts
Miller Light
New Castle
Sam Adams*

Premium Beers

*Heineken
\$100/keg addl.
Stella
\$140/keg addl.*

Local Craft Beers

*Available with
Pricing TBA*

Please feel free to discuss alternative bar arrangements with us.
The Georgian does not permit you to bring your own alcoholic beverages into the banquet facilities.

The Georgian has a NO Shot Policy

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