

48 Canada Street Lake George, NY 12845 (518) 964-6632 | fortwilliamhenry.com/weddings



FORT WILLIAM HENRY HOTEL

The Fort William Henry is the ideal location for romantic Lake George weddings... an estate overlooking the southern basin of Lake George, that still holds all the charm of a century ago.

Wedding Ceremony

Experience our beautiful lakeview ceremony site available for wedding ceremonies up to 175 people.

Our Wedding Coordinator will be happy to help create the perfect setting for your unique ceremony.



There is a \$1,000(plus tax) Venue/Ceremony Fee. Setup and breakdown fee of \$250 (plus tax)



Wedding Dinner Packages

Our Wedding packages are an assortment of plated and buffet options.

All Packages Include the Following:

Wedding Coordinator

Pre wedding menu tasting to make menu choices

Complimentary Honeymoon Suite (over 75 guests)

Table Linens and Napkins in Various Colors

Dance Floor, Tables, Chairs

Favor and Place Card Setup

Complimentary Cake Cutting Service

Champagne and Cheese Display, in Bride and Grooms room after Wedding

Cake Table, Gift Table, Head Table

House China, Silverware and Glassware

Two Course Plated Dinners Include the following:

Plated Salad Selection

Two Pre-selected Entrees OR One Duet Entrée Selection

Choice of Seasonal Vegetable - preferences will be accommodated

Choice of Starch (1)

Rosemary roasted fingerling potatoes, Garlic whipped Yukon gold potatoes,

whipped sweet potatoes with candied pecans or Herbed Rice Pilaf

Fresh Rolls and Butter

Coffee, Tea and Decaf Coffee Service

Two Entrée Buffet Dinners Include the following:

Buffet Salad Selection

Two Entrée Selections

Choice of Seasonal Vegetable - preferences will be accommodated

Choice of Starch (1)

Rosemary roasted fingerling potatoes, Garlic whipped Yukon gold potatoes,

whipped sweet potatoes with candied pecans or Herbed Rice Pilaf

Fresh Rolls and Butter

Coffee, Tea and Decaf Coffee Station

Package Options Garnet

Five Hours of Draft Beer, House Wine, Soft Drinks and Cash Liquor Bar Two Stationary Hors D'oeuvre Display Selections During Cocktail Hour Three Butler Style Hors D'oeuvre Selections During Cocktail Hour Traditional Wedding Toast at Dinner Fresh Rolls and Butter

Two Course Plated Dinner or Two Entrée Buffet Dinner

\$110.00 Per Person

Opal

One Hour of Premium Open Bar During Cocktail Hour

Four Hours of Draft Beer, House Wine, Soft Drinks and Cash Liquor Bar

Three Stationary Hors D'oeuvre Display Selections During Cocktail Hour

Four Butler Style Hors D'oeuvre Selections During Cocktail Hour

One Chef Attended Station Selection During Cocktail Hour

Traditional Wedding Toast at Dinner

Fresh Rolls and Butter

Two Course Plated Dinner or Two Entrée Buffet Dinner

\$130.00 Per Person

Sapphire

Five Hours of Premium Open Bar, Liquor, Bottled & Draft Beer, House Wine and Soft Drinks

Four Stationary Hors D'oeuvre Display Selections

Four Butler Style Hors D'oeuvre Selections

One Chef Attended Station Selection During Cocktail Hour

Traditional Wedding Toast

Fresh Rolls and Butter

Two Course Plated Dinner or Two Entrée Buffet Dinner

\$160.00 Per Person

Garnet Package Cocktail Hour Choices Hors D'oeuvres Selections Stationary Hors D'oeuvres (Choose 2)

Vegetable Display Fresh Fruit Display Fresh Mozzarella Caprese Platter Domestic Cheese Display Tuscan Grilled Vegetable Platter Antipasti Skewers Smoked Salmon Display Charcuterie Board Brie en Croute Italian Meatballs Swedish Meatballs Coconut Chicken Oysters Rockefeller

Butler Style Hors D'oeuvres (Choose 3)

California Roll Artichoke Dip Bites Polenta Cakes w/ Tomato Jam & Goat Cheese Hummus & Roasted Pepper Phyllo Cups Cranberry, Brie, & Prosciutto Crostini w/Balsamic glaze Smoked Chicken Salad in Phyllo Cups Brie and Raspberry in phyllo Petite Crab Cakes Thai Shrimp Spring Roll Vegetable Spring Roll Clams Casino Sweet Chili Glazed Shrimp & Bacon Bacon Wrapped Scallops Coconut Shrimp Crab Stuffed Mushrooms Sausage Stuffed Mushrooms Pigs in a blanket Mini Quiche Fried Ravioli Tomato Soup Shooters w/ Mini Grilled cheese Caramelized Onion & Blue Cheese Pastry Tarts Balsamic Beef Crostini, Herbed Cheese, Arugula

Opal Package Cocktail Hour Choices Hors D'oeuvres Selections Stationary Hors D'oeuvres (Choose 3)

Vegetable Display Fresh Fruit Display Fresh Mozzarella Caprese Platter Domestic Cheese Display Tuscan Grilled Vegetable Platter Antipasti Skewers Smoked Salmon Display Charcuterie Board Brie en Croute Italian Meatballs Swedish Meatballs Coconut Chicken Oysters Rockefeller

Butler Style Hors D'oeuvres (Choose 4)

California Roll Artichoke Dip Bites Polenta Cakes w/ Tomato Jam & Goat Cheese Hummus & Roasted Pepper Phyllo Cups Cranberry, Brie, & Prosciutto Crostini w/Balsamic glaze Smoked Chicken Salad in Phyllo Cups Brie and Raspberry in phyllo Petite Crab Cakes Thai Shrimp Spring Roll

Vegetable SpringRoll

Clams Casino

Bacon Wrapped Scallops Coconut Shrimp Crab Stuffed Mushrooms Sausage Stuffed Mushrooms Pigs in a blanket Mini Quiche Fried Ravioli Tomato Soup Shooters w/ Mini Grilled cheese Caramelized Onion & Blue Cheese Pastry Tarts Balsamic Beef Crostini, Herbed Cheese, Arugula

Sweet Chili Glazed Shrimp & Bacon

Chef Attended Stations (Choose 1)

Tuscan Risotto Station

Risotto station with your choice of garnish to include mushrooms,roastedgarlic,parmesan cheese, truffle oil, spinach & roasted red peppers prepared to order

Live Pasta Station

Pasta station with your choice of penne or bow tie pasta, alfredo, and marinara sauces. Choice of garnish to include onion, pepper, spinach, mushrooms, sausage, baby shrimp, artichokes, olives, roasted garlic, broccoli, peas, and parmesan cheese

Carved Roasted Breast of Turkey

Sliced to order turkey served with petite rolls, orange cranberry marmalade and pan gravy

Macaroni & Cheese Station

NY state cheddar cheese with your choice of the following: prosciutto, mushrooms, roasted peppers, spinach, roasted garlic, caramelized onions, baby shrimp, artichokes, sausage. Served with cavatappi and traditional elbow macaroni

Sapphire Package Cocktail Hour Choices Hors D'oeuvres Selections Stationary Hors D'oeuvres (Choose 4)

Vegetable Display Fresh Fruit Display Fresh Mozzarella Caprese Platter Domestic Cheese Display Tuscan Grilled Vegetable Platter Antipasti Skewers Smoked Salmon Display Charcuterie Board Brie en Croute Italian Meatballs Swedish Meatballs Coconut Chicken Oysters Rockefeller

Butler Style Hors D'oeuvres (Choose 4)

California Roll Artichoke Dip Bites Polenta Cakes w/ Tomato Jam & Goat Cheese Hummus & Roasted Pepper Phyllo Cups Cranberry, Brie, & Prosciutto Crostini w/Balsamic glaze Smoked Chicken Salad in Phyllo Cups Brie and Raspberry in phyllo Petite Crab Cakes Thai Shrimp Spring Roll

Vegetable Spring Roll

Clams Casino

Sweet Chili Glazed Shrimp & Bacon Bacon Wrapped Scallops Coconut Shrimp Crab Stuffed Mushrooms Sausage Stuffed Mushrooms Pigs in a blanket Mini Quiche Fried Ravioli Tomato Soup Shooters w/ Mini Grilled cheese Caramelized Onion & Blue Cheese Pastry Tarts Balsamic Beef Crostini, Herbed Cheese, Arugula

Chef Attended Stations (Choose 1)

Tuscan Risotto Station

Risotto station with your choice of garnish to include mushrooms,roastedgarlic,parmesan cheese, truffle oil, spinach & roasted red peppers prepared to order

Live Pasta Station

Pasta station with your choice of penne or bow tie pasta, alfredo, and marinara sauces. Choice of garnish to include onion, pepper, spinach, mushrooms, sausage, baby shrimp, artichokes, olives, roasted garlic, broccoli, peas, and parmesan cheese

Carved Roasted Breast of Turkey

Sliced to order turkey served with petite rolls, orange cranberry marmalade and pan gravy

Macaroni & Cheese Station

NY state cheddar cheese with your choice of the following: prosciutto, mushrooms, roasted peppers, spinach, roasted garlic, caramelized onions, baby shrimp, artichokes, sausage. Served with cavatappi and traditional elbow macaroni

All Packages Plated Choices Two Course Plated Dinner Selections Salad Selection (Choose 1)

Vine Ripe Tomato and Fresh Mozzarella

Extra virgin olive oil, aged balsamic drizzle, fresh basil

Signature Caesar Salad

Garlic croutons, crispy heirloom tomato, house made Caesar dressing, shaved Parmesan

Wedding Bouquet Salad

English cucumber ring, artisan lettuce, Belgium endive, tear drop tomatoes

Entree Selection (Choose 2 individual or 1 Duet)

Beef Selections

Grilled 7 oz. Filet Mignon Rosemary and cabernet glaze with roasted mushroom crown Sliced Tenderloin of Beef Roasted crimini mushrooms, lardons of bacon and pearl onions, port wine jus Prime NY Sirloin Steak Cognac, truffle, and roasted shallot demi-glace Roasted Prime Rib of Beef au Jus Horseradish aioli

Seafood Selections

Pan Seared Salmon Filet Roasted Red Pepper Coulis

Sesame Seared Tuna Lime Ginger Vinaigrette

Crab Stuffed Sole

Lemon Beurre Blanc

Chicken Selections

Chicken New Garde

Breast of Chicken stuffed with julienne of vegetables, jack cheese and served with a red pepper coulis sauce

Chicken Cordon Bleu

Breast of Chicken stuffed with Virginia Ham, Swiss cheese then breaded and served with a mornay sauce

Chicken Piccata

Sauteed Chicken Breast, lemon, capers, garlic & parsley

Chicken Marsala

Sauteed Chicken Breast, mushrooms, tomato Marsala sauce

Stuffed Chicken Breast

Breast of Chicken stuffed with Apple and toasted almond stuffing with an orange marmalade glaze

Duet Selections

Grilled Rosemary Chicken & Diver Scallops

Grilled rosemary marinated chicken and pan seared diver scallops with Cajun cream

Pan Seared Salmon & Bacon wrapped Jumbo Shrimp

5 oz pan seared salmon with an orange cider reduction and two jumbo shrimp wrapped in hickory smoked bacon Beef Filet & Vegetable Stuffed Chicken

5 oz pan seared filet with cabernet demi glaze and julienne of vegetable stuffed breast of chicken with a red pepper coulis

Grilled Salmon & Stuffed Shrimp

5 oz grilled salmon with a piccata sauce and two jumbo stuffed shrimp, <u>lemon</u> and garlic

All Packages Buffet Choices Two Entrée Buffet Dinner Selections Salad Selection (Choose 1)

Composed Caprese salad

Fresh mozzarella, Vine Ripe Tomato, fresh basil, extra virgin olive oil and balsamic glaze

Artisan Greens Salad

Cucumber, artisan lettuces, Belgium endive, tomatoes with two dressings

Chilled Penne Pasta Salad

Penne pasta, olives, feta cheese, sundried tomatoes tossed in a Greek vinaigrette

Entree Selection (Choose 2)

Pasta Selections

Rigatoni Pomodoro Roasted tomato puree with garlic and fresh basil

Penne Bolognese Pork and beef in a pink sage tomato sauce

Bow Tie Alfredo Smoked bacon in a creamy parmesan sauce

Cavatappi ala Vodka A traditional spicy tomato vodka cream sauce

> Tortellini Primavera A melody of vegetables in a tomato basil cream sauce

Seafood Selections

Pan Roasted Salmon Lemon caper cream

Seafood Fra Diavlo

Fresh mélange of seafood and shellfish sauteed and tossed in a spicy red sauce

Crab Stuffed Sole Lemon Beurre Blanc

Chicken Selections

Bruschetta Chicken Grilled Breast of Chicken with mozzarella cheese topped with tomato and basil

Chicken Cordon Bleu

Breast of Chicken stuffed with Virginia Ham, Swiss cheese then breaded and served with a mornay sauce

Chicken Francese

Sauteed egg battered Chicken Breast served with lemon, capers, White wine and butter

Stuffed Chicken Breast

Breast of Chicken stuffed with Apple and toasted almond stuffing with an orange marmalade glaze

Carving Selections

Roasted Prime Rib of Beef au Jus Horseradish aioli

Roast NY Strip Warm Caramelized onions

Herb Crusted Pork Loin Rosemary and herb jus

Beverage Packages

Hosted Premium Bar

Included in Opal (1hr) and Sapphire (5hrs) packages.

Includes all mixers and appropriate garnishes.

Absolute Vodka & Smirnoff Flavored Vodkas Tito's Handmade Vodka Tanqueray Gin & Beefeater Gin Captain Morgan, Bacardi & Malibu Rums Jack Daniels Tennessee Whiskey Jim Beam & Woodford Bourbon Whiskeys

Bottled Beer

Budweiser Bud Light Miller Lite Canadian Club Whiskey & Seagram's 7 Whiskey Dewar's Scotch & Johnnie Walker Red Scotch 1800 Tequila Silver & Jose Cuervo Gold Courvoisier & Disaronno Amaretto Bailey's Irish Cream & Kahlua Peach Schnapps & Triple Sec

Bottled Imported Beer

Labatt Blue Heineken Modelo

Hosted Beer, Wine and Soft Drinks Bar

Included in all other packages.

Domestic Keg

Bud Light Coors Light Miller Lite Michelob Ultra Yuengling

House Wine

Chardonnay Pinot Grigio White Zinfandel, Reisling Cabernet Sauvignon Merlot

Cash Bar Beverage Service

Guests pay for own beverages. Minimum of 50 guests required.

Liquor	Beer & Wine	Non-Alcoholic
Mixed Drinks	House Wine	Soda
\$8.00	\$7.00	\$3.00
Cordials	Domestic Beer	Ŷ0.00
\$10.00	\$5.00	Juices
Specialty Cocktails	Import Beer	\$3.00
\$11.00	\$6.00	

POLICY INFORMATION

Menu Selections

Menu selections are welcome at your earliest convenience, but no later than thirty days prior to your scheduled function. Buffet food may not be packaged at the end of the function.

Guarantees

To ensure that your event receives the best possible service, we do require that your Wedding Services Coordinator be notified of the exact number of attending guests four business days prior to the event. This will be considered the guarantee for which you will be charged if fewer guests attend. We will prepare and set for the guarantee.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the N.Y.S. Division of Alcoholic Beverages and Tobacco. F.W.H. Resort is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages or food may be brought into the Resort for any function without approval of the Director of Food & Beverage (except Wedding Cakes or Special Desserts). Any approved items must be obtained by a licensed and insured business. Fort William Henry Resort reserves the right to refuse service of alcohol to any individual without proper identification or who appears to be intoxicated.

Fort William Henry has a strict NO shot, neat drinks, pitchers of alcohol, or Long Island Iced Tea policy.

Vendor Policy

Client agrees to have any subcontracted companies (theme companies, decorators, entertainers) abide by all Fort policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse, no later than the completion date and time. Based on time and labor, a group will incur additional charges for the removal of the group's materials by the Fort staff at the close of any event. Any setup by your vendors must be completed at least one hour prior to your guest's arrival. You are responsible for any equipment that must be returned to your vendors. Place cards, centerpieces, favors, seating charts, etc. are to be delivered the day before your reception unless otherwise agreed upon with your Wedding Sales Coordinator.

Decorations, Signs, Literature

Decorations or displays brought into Fort William Henry Resort must be approved prior to arrival. Items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damages to the fixtures and furnishings. No signage of any kind is permitted in the main hotel lobby without approval of the Director of Sales and Marketing. Professional signage only will be permitted in the Conference Center and public areas (no flipcharts or blackboards). Any printed forms or literature containing the use of the Fort William Henry logo must have prior approval from the Fort. No confetti or glitter is permitted at any event at the Fort William Henry Resort. A cleaning fee of \$200.00 will be assessed on all final bills if confetti or glitter is used in the Fort.

Gratuity, Service Charge, and Tax

All prices are subject to a 18.5% Gratuity and 1.5% Service Charge and applicable 7% NYS sales tax. The following breakdown applies; (100%) of the gratuity is distributed to servers, bartenders, set-up, administrative, catering, culinary, and conference services personnel. The 1.5% Service Charge is retained by the Fort William Henry Resort and is subject to a 7% state sales tax.

PAYMENT & CONTRACT POLICY

A non-refundable deposit, of one third of the estimated cost of your reception, is required to confirm your date. An additional one third of the balance is due 90 days prior. A tentative count is due two weeks prior to your reception with a final count and payment due one week prior. Please make sure that your vendors, i.e., band members, photographers; etc. should be included in these counts. Should your actual bill be higher than estimated, the balance will be due before departure on the day of your reception.

Certificate of Insurance Policy

All vendors will be required to provide an insurance certificate naming the Fort William Henry Resort for all lines of applicable coverage for limits agreed to based on the nature of the goods or services provided.