

# DREAM DATE

## WEDDINGS

*Ask Your Planner For Available 2020 Dates*  
*\$92+ per person*



*Dave Bigler Photography*

### COCKTAIL HOUR

#### *CHILLED PROSECCO STATION*

A Beautiful Display of Chilled Prosecco and Sparkling Saratoga Water to Welcome You and Your Guests

#### *BUTLER PASSED HORS D'OEUVRES / Select Four*

Fresh Mozzarella & Tomato Brochette • Feta and Spinach Spanakopita • Edamame Wonton, Sweet Chile Glaze • Sesame Chicken Satay, Soy Ginger Glaze • Franks en Phyllo, with Spicy Mustard and Sauerkraut • Maryland Crab Cakes with Cajun Remoulade • Beef Wellington with Stone Ground Mustard Aioli • Thai Shrimp Spring Roll with Sweet Chili Glaze

#### *STATIONARY DISPLAY*

Lemon Rosemary Cracked Olives • Artisan Farmhouse Cheeses with Crackers and Flatbreads • Vegetable Crudite with Green Goddess Dressing

#### *HOT CHAFING / Select One*

Chicken and Spinach Meatballs, Madeira Gravy • Spinach, Crab & Artichoke Dip, Garlic Toasts • Rigatoni, Grape Tomatoes, Mascarpone Crema and Pecorino Crumbs

**COURTYARD<sup>®</sup>**  
**Marriott<sup>®</sup>**

Lake George

By Mazzone Hospitality

*365 Canada Street*

*Lake George, NY*

*(518) 685-337*

*[courtyardmarriottlakegeorge.com](http://courtyardmarriottlakegeorge.com)*

*Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.*

## DINNER

### *PROSECCO TOAST*

#### *FIRST COURSE / Select One*

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

Farmers Market Salad, Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion, Crumbled Maytag Blue Cheese and White Balsamic Vinaigrette

#### *ENTRÉES / Select Two*

Chicken Cutlet with Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi and Arugula Salad

Chicken Francaise, Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks, Thyme Glazed Carrots, Lemon Veloute

Sole Florentine, Filled with Spinach and Shallot, Pomodoro Gastrique, Lemon Israeli Vegetable "Cousotto"

Sliced Bistro Sirloin, Rosemary & Garlic Seasoned, Mushroom Demi, Roasted Seasonal Vegetables, Whipped Potatoes

#### *VEGETARIAN ENTRÉE*

Crispy Eggplant, Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta, and Pecorino, Capellini Nest



YTK Photography



Dave Bigler Photography



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## DESSERT

Wedding Cake  
Coffee, Tea and Decaf

## BEVERAGE ARRANGEMENTS

Five Hour Classic Open Bar with  
Assorted Beer, Wine, and Soft Drinks

**mazzone** hospitality  
DELIVERING THE DIFFERENCE

*+All prices are subject to NYS sales tax*

*Complimentary Bridal Room on Night of Wedding at  
Courtyard Lake George & 10% Discount on Late Night  
After Party at Hotel Bar & Restaurant*