

THE SAGAMORE RESORT

ON LAKE GEORGE • BOLTON LANDING, NEW YORK



*A Timeless Setting For
Your Dream Wedding*

*110 Sagamore Road • Bolton Landing, NY 12814 • 877-Sagamore
TheSagamore.com • GreatResortWeddings.com*

Classic Wedding Dinner Packages

SILVER PACKAGE

*One-Hour Premium Open Bar and Hors d'oeuvre Reception including
two stationed and three butlered hors d'oeuvres
Dinner Reception with your choice of Two-Course Plated or Buffet Dinner*

White Glove Service

Traditional Wedding Toast

Three-Hour Premium Open Bar During Dinner

Wedding Cake

Coffee and Tea Service

Tier 1 Bar

GOLD PACKAGE

*One-Hour Premium Open Bar and Hors d'Oeuvre
Reception including three stationed and
four butlered hors d'oeuvres*

Custom Ice Carving

*Dinner Reception with your choice of
Three-Course Plated or Buffet Dinner*

White Glove Service

Traditional Wedding Toast

*Wine Pour During Dinner with Premium House
Chardonnay and Merlot or Cabernet Sauvignon*

Four-Hour Premium Open Bar During Dinner

Wedding Cake

Truffles & Tuxedo Strawberries

Coffee and Tea Service

Tier 2 Bar

PLATINUM PACKAGE

*One-Hour Premium Open Bar with butlered champagne
greeting, Hors d'oeuvre Reception
including four stationed and five butlered hors d'oeuvres
Choice of Pasta Station or Carving Station
from our cocktail hour enhancements*

Custom Ice Carving

*Dinner Reception with your choice of Three-Course Plated
or Buffet Dinner*

White Glove Service

Traditional Wedding Toast

*Wine Pour During Dinner with Premium House
Chardonnay and Merlot or Cabernet Sauvignon*

Four-Hour Premium Open Bar During Dinner

Wedding Cake

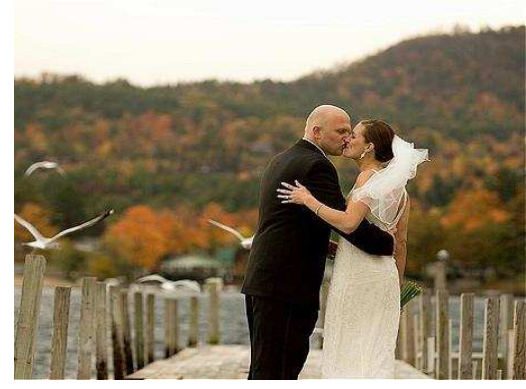
Truffles, Petite Pastries, Tuxedo Strawberries

After-Dinner Cordials

Coffee and Tea Service

Tier 3 Bar





The Morgan Wedding Cruise Package

*Enjoy an intimate four-hour lake cruise celebration on our replica
19th century touring vessel.*

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*One-Hour Premium Open Bar and Hors d'oeuvre Reception
Includes Display of Artisan International Cheeses and
Choice of Three Stationed Hors d'oeuvres
from our Classic Wedding Package*

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*Two-Course Plated Dinner
Including Salad and Entrée Selection from
our Classic Wedding Package*

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Wine Pour with House Chardonnay & Merlot

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Three-Hour Premium Open Bar During Dinner

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Traditional Wedding Toast

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Wedding Cake

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Coffee and Tea Service

Classic Wedding Package

Hors d'oeuvre Options

STATIONED HORS D'OEUVRES

(Please select two for the Silver Package, and three for the Gold and Platinum Packages)

*Display of Artisan International Cheeses
Artisan Breads & Breadsticks*

Grilled or Fresh Vegetable Display

Sliced Fresh Fruit Presentation

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BUTLERED HORS D'OEUVRES

(Please select three choices for the Silver Package, four choices for the Gold Package, and five for the Platinum Package)

Crispy Spinach & Feta Pastry

Speck Wrapped Shrimp, Romesco Sauce

Bacon Wrapped Sea Scallops

Crabmeat Stuffed Mushroom Caps

California Roll, avocado, cucumber & crab

Smoked Duck on toasted spiced pound cake, raspberry cream

Miniature Crab Cakes, Old Bay remoulade

Beef & Foie Gras Roulade, garlic crostini, pickled onion

*Smoked Salmon Mousse in Potato Cup,
crème fraiche, salmon caviar*

Morel Powder-Dusted Beef Brochettes, foie gras cream

Oriental Turkey Pot Stickers, ginger soy sauce

**Strawberry & Goat Cheese, balsamic drizzle*

Golden Gazpacho and Blue Crab Shooter

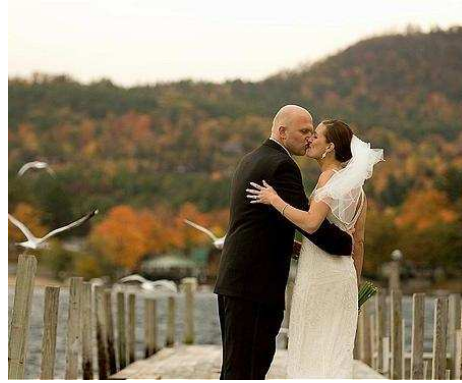
Asparagus Pesto, Crisp Prosciutto, Artichoke

**Grilled Shoyu Marinated Shiitake, wonton chip,
pickled ginger emulsion*

**Mini Spring Rolls, plum sauce*

**Designates Vegetarian Item*





Classic Wedding Package

Sit Down Dinner Options

APPETIZER

(Select one with the Gold or Platinum Package)

Butternut Squash & Apple Soup

Lobster Bisque

Bronzed Sea Scallops, Soft Polenta, Grilled Lemon Cream Sauce, Braised Greens

Mediterranean Grilled Vegetables & Goat Cheese Napoleon, Pesto Coulis, Red Pepper Emulsion

Tri-Colored Cheese-Filled Tortellini, Basil Cream, Prosciutto Ham, Manchego & Tomato Concasse

SALADS ~ Select one

Sculptured Field Greens, Champagne Vinaigrette

Sagamore Caesar-Style Salad with Calamata Olives, Pesto Croutons, Diced Tomatoes

Baby Arugula & Braised Sweet Onions with Goat Cheese Quiche, Port Wine Emulsion

Spinach & Frisee Tossed with Oven-dried Tomatoes, Candied Pinenuts, Shaved Manchego,

Lemon-Oregano Vinaigrette

*ENTRÉE SELECTIONS

(Choose two pre-selected single entrées or one duet option)

SINGLE ENTRÉES

Sugar-Cured Filet of Atlantic Salmon

Butternut squash risotto, sweet corn cream

Truffle-Honey Glazed Chicken

Potato Gratin, Roasted Shallot Jam Demi

Grilled Filet of Beef Tenderloin

Mushroom confit, truffle whipped potatoes, madeira demi

Cornmeal-Dusted Florida Grouper

Crayfish sauce, andouille sausage spoonbread

Tea-Smoked Pork Chop

Wasabi Whipped Potatoes, Sake Scented Jus

DUET ENTRÉES

• *Grilled Filet Mignon, Red Wine Jus & Atlantic Salmon, Horseradish Crust*

• *Caribbean-Spiced Chicken Breast & Swordfish*

Tropical Fruit Soffrito

• *Roasted Fennel Jam-Coated Sea Bass, Tomato Confit &*

Pan Seared Medallions of Beef, Balsamic Red Wine Demi

• *Pan-Seared Mignonette of Beef, Warm Smoked Tomato Vinaigrette*

& Pesto Roasted Chicken Breast

• *Grilled Filet Mignon, Mushroom Confit &*

Limoncello Shrimp, Roasted Shallot Butter Sauce

• *Pan-Seared Tenderloin of Beef, Red Wine Sauce &*

Jumbo Lump Crabmeat Cake, Whole Grain Mustard Sauce

**Pre-selected count of each entrée due two weeks prior to event.*

Classic Wedding Package

Buffet Station Options

PASTA STATION –Live Chef

Tri-Colored Tortellini & Penne

Parmesan Cream & Tomato Provençal

Served with Garlic Bread, Fresh Parmesan & Garden Vegetables

CARVING STATION–Live Chef

(Select one for Silver and Gold, two for Platinum Package)

Roasted Turkey Breast, Orange–Cranberry Aioli

Baked Virginia Ham, Whole Grain Mustard, Natural Jus

Roast Sirloin of Beef, Horseradish & Chive Cream, Red Wine Jus

Moroccan–Spiced Yellowfin Tuna Rare, Pomegranate Ponzu

SALAD STATION

Antipasto Display

Mixed Baby Field Greens, Chef 's Selection of Dressings

Chef's Selection of Three Chilled Salads

ENTRÉE STATION

(Select two for Silver and three for the Gold or Platinum Packages)

Pecan–Coated Rainbow Trout, Apple Butter Sauce

Oven–Roasted Monk Fish, Soffrito, Mediterranean Cous Cous

Sliced Smoked Applewood Pork Loin, Macerated Stone Fruits, Woodchuck Cider Glaze

Cumin–Dusted Atlantic Salmon Filet, Salsa Verde

Oven–Roasted Breast of Chicken, Prosciutto Ham, Sage Balsamic Demi

Sautéed Shrimp & Scallop Fettuccine, Fra Diavolo

Marinated Coconut Crusted Mahi Mahi, Macadamia Lime Cream

Char–Grilled Atlantic Swordfish, Mediterranean Vegetable Ragout

Wild Mushroom & Eggplant Lasagna

Fresh Fennel–Coated Atlantic Swordfish, Ratatouille Vegetable





Wedding Cakes

Please Select One Type of Cake Flavor from the Following Choices-

Lemon Cake

Carrot Cake

Golden Butter Cake

Chocolate Butter Cake

Almond Butter Cake

Please Select One Choice from the Following Fillings-

Traditional Cream Cheese

Lemon Cream

Classical Buttercream

Swiss Almond Chocolate Mousse

White Chocolate Mousse, with Fresh Raspberries

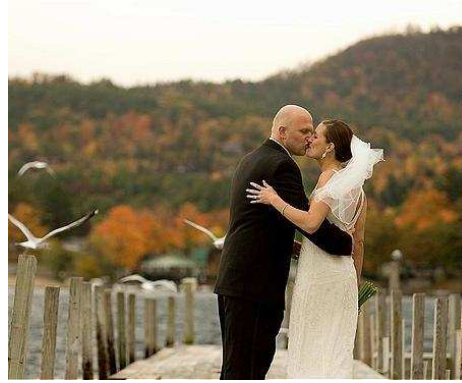
Whipped Bittersweet Ganache

Fresh berries may be added to any of the above fillings.

Please Choose One of the Following Frosting Styles-

Smooth Fondant

Classic Sweet Buttercream



Cocktail Hour Enhancements

Chilled Seafood Display

*King Crab Legs, Clams on the Half Shell,
Oysters on the Half Shell, Chilled Jumbo Shrimp,
Appropriate Garniture*

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Edible Cocktail Station ~ Minimum of 20 guests required

*Create your own Edible Cocktail
Shrimp, Crab, Scallops, Smoked Mussels & Lobster
Assorted Sauces & Garnitures*

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Pasta Bar ~ Minimum of 30 guests required – Select two

*Tri-Colored Cheese Filled Tortellini with Broccoli & Pesto
Penne with Chunky Tomato Sauce,
Wild Mushroom Risotto
Fresh Grated Parmesan Cheese & Garlic Bread
Option to add Gulf Shrimp or Sea Scallops*

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Antipasto Display

*Genoa Salami, Cappicola, Prosciutto,
Fresh Mozzarella, Aged Provolone,
Marinated Mushrooms,
Pepper Salad Medley, Pepperoncini,
Marinated Artichoke Hearts, Calamata Olives, Tomatoes, Asparagus,
Fresh Breads & Bread Sticks*

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Japanese Sushi Display

*California-Style Rolls
Barbecued Smoked Eel
Japanese Omelette, Nori Roll
Seared Ahi with Wasabi,
Wild Shiitake Meshi
Cucumber and King Crab Roll
Flying Fish Roe with Japanese Seaweed Salad
All Items are Served with Traditional Accompaniments
(Display based on five pieces per person)*

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Grilled Lamb Chops

Rosemary Dijon Demi-Glace

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Coconut-Fried Shrimp

Orange Horseradish Sauce

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Medallions of Lobster

*Petite Corncake,
Wasabi Tobiko*

Carving Stations

Roasted Tenderloin of Beef
Whole Grain Mustard & Garlic Aioli
Foie Gras Demi,
Focaccia Breadsticks

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Slow-Roasted Turkey Breast
Orange-Cranberry Aioli
Multi-Grain Rolls

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Bacon-Wrapped Chilean Sea Bass
Lemon Butter Sauce

Sweet Endings

Classic Cordial Bar
One Hour during dessert service

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Viennese Table ~ *Minimum of 75 guests*
Miniature French Pastries,
Classical Cakes, & Tortes

