



Meetings and Special Events Packages

At the Holiday Inn Resort Lake George -Water View we pride ourselves on treating all our guests like family. Our exceptional meeting and events packages will ensure you that your next gathering whether business or pleasure will exceed all your expectations.

Our team will be happy to tailor the meeting style, menu and additional details to your personal preference.

No matter the size of attendees, we guarantee that our facility and attentive staff will provide the perfect outcome.

Why choose the Holiday Inn Resort Lake George- Water View??

- Two meeting and events rooms available
- Customized layouts to suit your meeting needs
- Fully renovated overnight accommodations
 - Audio-visual Technology
- Catering packages for breakfast, lunch and dinner
- Earn IHG Priority Points on overnight stays
- Friendly staff eager to assist your event

We look forward to planning your next event!!

Give Jen a call @ 518-668-5781 ext. 419

Our on-site full-service Restaurant has an expert Chef that uses the freshest ingredients to cater your meeting or event. All food and beverage packages are FULLY customizable so let us create a menu to suite your taste and budget.

The Farm House Breakfast Buffet

(30 persons or more)

Scrambled Eggs with Fine Herbs, Smoked Bacon and Sausage, Assorted Bagel Selection with flavored Cream Cheese, Butter and Jelly, Home fries, Fresh Fruit, Hot Tea, Coffee and Chilled Fruit Juices

\$12.95 Per Person

***A choice of Freshly Prepared Buttermilk Pancakes or French Toast are also available to add to any breakfast package for \$2.00 more per item, per person. An Assorted Danish tray are available for \$1.00 more per person. ***

The Traditional Continental Breakfast

Fresh Home-Made Muffins and Assorted Bagel Selection, Flavored Cream Cheese, Butter, Jelly, Yogurts, Fresh Fruit, Chilled Fruit Juices, Hot Tea and Coffee

\$9.95 Per Person

***Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options ***

Breaks and Snacks

Coffee and Hot Tea Station

Includes Coffee, Decaf and a Hot Tea Assortment

\$2.95 Per Person

AM Break

Includes Coffee, Decaf, Hot Tea, Coffee Cake and Fresh Muffins

\$5.95 per person

PM Break

Bottled Water, Milk, Cookies, Granola Bars, Trail Mix and Apples

\$7.95 per person

***Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options ***

Brunch Buffet

(30 persons or more)

**Scrambled Eggs with Fine Herbs, Smoked Bacon and Sausage, Assorted
Bagels with Cream Cheese**

Freshly Prepared Caesar Salad

Choice of:

- **Chicken Picatta or Chicken Marsala**
- **Penne a-la Vodka or Roasted Potatoes**

Hot Tea, Coffee and Chilled Fruit Juices Included

\$18.95 Per Person

Plated Lunch Options:

Offer your guests a choice of 3 of the following

- **Bull Moose Bacon Burger w/Fries**
- **Dome Island Turkey Club w/Fries**
 - **Teddy's Chopped Salad**
 - **Veggie Wrap w/Fries**
- **Chicken Caprese Sandwich w/Fries**

Choice of:

Bowl of Soup or House Salad

Hot Tea, Coffee, Soda and Chefs Choice of Dessert

\$16.95 Per Person

***Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options ***

Buffet Lunch Options:

(30 persons or more)

Adirondack Picnic

Choice of Fresh Assorted Rolls and Breads accompanied by Chef Sliced Ham, Turkey and Roast Beef. American, Swiss and Cheddar Cheeses. Our

Picnic Sandwiches are served with a choice of 3 salads:

Caesar, Tossed, Potato, Pasta or Coleslaw

Coffee, Hot Tea, Bottled Water, Lemonade

Chef's choice of Dessert

\$16.95 Per Person

Taste of Italy

Full Salad Bar with Assorted Dressings to accompany choice of two entrees:

Chicken Parmesan, Eggplant Parmesan, Vegetable or Meat Lasagna,

Sausage Peppers & Onions, Chicken Francaise or Italian Meatballs

Served with Garlic Bread, Chefs choice of Pasta & Mixed Vegetables

Coffee, Hot Tea, Bottled Water & Lemonade

Chef's choice of Dessert

\$18.95 Per Person

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Appetizers

Hors D'oeuvres Displays

Full Vegetable Display with a Parmesan Dip

Serve 50 Guests for \$120.00 Serve 100 Guests for \$200.00

Global Cheese Display with an assortment of crackers

Serve 50 Guests for \$120.00 Serve 100 Guests for \$200.00

Freshly Sliced Seasonal Fruits with dipping sauce

Serve 50 Guests for \$140.00 Serve 100 Guests for \$225.00

Bruschetta Bar

Serve 50 Guests for \$140.00 Serve 100 Guests for \$225.00

Hors D'oeuvres Stations

Please choose three of the following:

Pigs in a blanket

Italian Meatballs

Swedish Meatballs

Chicken Tenders BBQ or Buffalo

Buffalo wings Mild, Medium or hot

Mozzarella Sticks w/Marinara

Jalapeno Poppers

Mini Cocktail Franks

\$16.95 Per person -add a 4th option for \$2.00 more!!

*Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options *

A La Carte – 75 pieces Per Tray

Miniature Egg Rolls \$105.00 Miniature Chicken Cordon Bleu \$150.00

Miniature Burger Sliders \$200.00 Miniature Crab Cakes \$215.00

Bacon Wrapped Scallops \$250.00

Plated Dinner Options

Our full-service dinner begins with freshly baked rolls and House Salad

Choice of 3 of our Chef Inspired Entrees:

Beef

New York Strip served with Portabella Mushrooms

Sliced London Broil with Mushroom Gravy

Prime Rib, Served with au jus (\$2.00 extra per person)

Chicken

Chicken Picatta with capers, olives and wine sauce

Chicken Francaise, lightly browned with lemon white wine sauce

Chicken Marsala simmered in a Marsala demi-glace with red peppers

Chicken Parmesan, lightly breaded chicken breast

Seafood

Shrimp Scampi, Simmered in Garlic Butter

Atlantic Salmon with a Dill Hollandaise Sauce

Stuffed Sole, Oven Baked with Seafood Medley Stuffing

\$23.95++

***Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options ***

Other options

**Sliced Pork Tenderloin with a Country Mustard Demi-Glace
Vegetable Lasagna, Fresh Mixed Vegetables Layered with Mozzarella
Cheese**

Pasta Primavera, Spring Vegetables Tossed with Parmesan Sauce

Entrées Served with Fresh Steamed Vegetable and ONE of the following:

Oven Roasted Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Baked Potato

Choice of Dessert

Please select one:

New York Cheese Cake

Carrot Cake

Grand Slam Snicker Pie

Strawberry Shortcake

Brownie and Cookie Platter

Coffee, Tea and decaf

\$23.95 per person

***Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options ***

Dinner Buffet

Our Dinner Buffet begins with Freshly Baked Rolls and a choice of House Salad, Caesar or Soup

Please Choose 2 of the following:

Chicken Picatta Chicken Alfredo

Chicken Marsala Chicken Parmesan

Sliced London Broil with Gravy Roast Pork Lion

Stuffed Sole Salmon with Dill Hollandaise Sauce

Buffet served with Fresh Steamed Vegetable and ONE of the following:

Oven Roasted Potatoes

Rice Pilaf

Garlic Mashed Potatoes

Baked Potato

Choice of Dessert

Please select one:

New York Cheese Cake

Carrot Cake

Grand Slam Snicker Pie

Strawberry Shortcake

Brownie and Cookie Platter

Coffee, Tea and decaf

\$24.95 per person

*Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options *

Open Bar

A Per Person Charge with a \$300.00 minimum in sales

Please add 7% Sales Tax and 17% Service Charge to the Open Bar Pricing

	First Hour	Second Hour	Third Hour	Fourth Hour
Premium	\$15.00	\$12.00	\$8.00	\$5.00
Beer, Wine and Soda	\$11.00	\$8.00	\$6.00	\$4.00

Price includes a complete selection of cocktails, wine and bottled beer (including non-alcoholic), soda and juices

Our Open Bar is also available by consumption

Cash Bar

For Events with more than 40 guests, we would be happy to set up a private bar for your use.

A \$75.00 Bartender fee will be added for this option.

Add a bottle of Fine House Wine to each table for \$22.00 per table.

Add a Bottle of Both White and Red Wine for \$37.00

Punch Bowl of Vodka or Rum Serves up to 20 Guests \$65.00

***Please add 7% Sales Tax and 17% per person Suggested Service Charge to all options ***

