

COURTYARD®

Marriott®

Lake George

By Mazzone Hospitality

UPSCALE ON SALE

\$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

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.

Contact our Event Planners for Available 2020 Dates

365 Canada Street, Lake George, NY

(518) 685-3374

courtyardmarriottlakegeorge.com

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



DESSERT

Wedding Cake
Coffee, Tea and Decaf

BEVERAGE ARRANGEMENTS

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

mazzone hospitality

+ = 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