

Lake George Waterfront Cruises

2024 WEDDING PACKAGES



The most picturesque view for the most memorable night of your life.

THE HORICON



The Horicon is an 85-foot double-deck wooden yacht. Built almost entirely of mahogany, teak, and yellow pine. This beautiful ship is enclosed on both decks. There are two full bars and the boat can seat up to 60 guests on the first deck for formal dining and up to 150 for cocktail style events

Charter Rates

5 Hour Wedding 3 hours of sailing, 2 hours on dock	\$3,600
4 Hour Wedding 3 hours of sailing, 1 hour on dock	\$3,250

THE ADIRONDAC



This beautiful boat has a turn-of-the-century design, with state-of-the-art technology, and is the newest cruise ship on the lake. The first deck allows for seating up to 200 for fine dining and can accommodate up to 400 guests for a cocktail-style event. The glass atrium can be opened to expand the second deck, you will find a bridal suite as well as an ideal location for a wedding ceremony. The Adirondac is truly designed for your dream event.

Charter Rates

5 Hour Wedding of the Adirondac	\$5,000
3 Hours Sailing	
2 Hours on Dock	
4 Hour Wedding of the Adirondac	\$4,000
3 Hours Sailing	
1 Hours on Dock	

THE ADIRONDAC PRIVATE DECK



Rent the private deck aboard the Adirondac on a regularly scheduled bay cruise or dinner cruise. The private deck rental includes a two-hour cruise, early boarding for a private ceremony, bridal suite, private enclosed second deck, private bar, private enclosed second deck, private bar, private dining, private restrooms, and a dance floor. This deck can seat 60 for formal dinners and up to 100 for casual-style events.

Charter Rates

3 Hour Wedding of the Adirondac Private Deck	\$1,750
--	---------

Includes boarding and private ceremony

This private space is aboard a regularly scheduled 2-hour cruise

PRIVATE DECK FOOD AND BEVERAGE PACKAGE

2 Hour charter of the Adirondac
1 Hour on Dock prior to cruising

Bar

3 hour open bar:
Hour beer, wine, soda

Appetizers

1 stationed, 1 passed

Menu

Buffet Only
2 entree selection
Accompanied by a garden salad, mashed
potatoes, chef-prepared seasonal
vegetables, dinner rolls

PACKAGE INCLUDES:

Coffee & Tea Service
Champagne Toast
Cake Cutting
Bridal Suite
Private access to 3rd deck for
ceremony

\$80 PER PERSON

Maximum of 50 guests

Only available in July & August

All prices are subject to a 20% service charge and applicable 7% NYS sales tax.
Charter rate is separate from food and beverage

SILVER PACKAGE

Bar

5 hour open bar:
House beer, wine, soda
OR
4 hour open bar:
House beer, wine, soda

Appetizers

1 stationed, 1 passed

Menu

Buffet or Plated
2 entrees selections
Accompanied by a garden salad, mashed
potatoes, chef-prepared seasonal
vegetables, dinner rolls

PACKAGE INCLUDES:

Coffee & Tea Service
Champagne Toast
Cake Cutting
Bridal Suite
Day-of-Coordinating
Linens
Tableware, glassware, silverware

\$100 PER PERSON

5 hour open bar

\$90 PER PERSON

4 hour open bar

**Upgrade to House Bar for \$115 per person for 4 hours
and \$120 per person for 5 hours**

Not available in July & August

All prices are subject to a 20% service charge and applicable 7% NYS sales tax.
Charter rate is separate from food and beverage.

GOLD PACKAGE

Bar

5 hour open bar:
Beer, wine, call liquor, soda

OR

4 hour open bar:
Beer, wine, call liquor, soda

Appetizers

2 stationed, 3 passed

Menu

Buffet or Plated
2 entree selections
Accompanied by a garden salad, mashed
potatoes, chef-prepared seasonal
vegetables, dinner rolls

PACKAGE INCLUDES:

Coffee & Tea Service
Champagne Toast
Cake Cutting
Bridal Suite
Day-of-Coordinating
Linens
Tableware, glassware, silverware

\$145 PER PERSON

5 hour open bar

\$135 PER PERSON

4 hour open bar

All prices are subject to a 20% service charge and applicable 7% NYS sales tax.
Charter rate is separate from food and beverage.

PLATINUM PACKAGE

Bar

5 hour open bar:
Beer, wine, premium liquor, soda

OR

4 hour open bar:
Beer, wine, premium liquor, soda

Appetizers

3 stationed, 5 passed

Menu

Buffet or Plated
3 entree selections
Accompanied by a garden salad, mashed
potatoes, chef-prepared seasonal
vegetables, dinner rolls

PACKAGE INCLUDES:

Coffee & Tea Service
Champagne Toast
Cake Cutting
Bridal Suite
Day-of-Coordinating
Linens
Tableware, glassware, silverware

\$180 PER PERSON

5 hour open bar

\$170 PER PERSON

4 hour open bar

All prices are subject to a 20% service charge and applicable 7% NYS sales tax.
Charter rate is separate from food and beverage.

PASSED
HORS D'OEUVRES

Caprese Skewers

Fresh mozzarella cheese, basil, and grape tomatoes drizzled with a balsamic reduction

Petite Crab Cakes

Homemade crab cakes served with a creamy aioli

Bacon Wrapped Scallops

Fresh sea scallops wrapped in Maplewood bacon

Additional \$6 per person

Coconut Shrimp

Battered in coconut flakes and fried shrimp with Thai Chili drizzle

Mini Mushroom

Tacos

Topped with homemade guacamole

Stuffed Mushrooms

Hot stuffed mushrooms, choice of sausage or crab

Asparagus Wrapped in Phyllo

Encrusted in asiago

Petite Lobster Rolls

Famous Lighthouse Grill lobster roll, bite-sized!

Additional \$10 per person

Additional \$12 for hot

Ahi Tuna Bites

Fresh raw ahi tuna, coated in sesame seeds with Gouchjang mayo

Chimi Churri Shrimp Cups

Chimi churri shrimp in a phyllo cup

Spanakopita

Delicate, crispy, phyllo triangle bites filled with spinach, feta, and a touch of garlic

Cranberry and Goat Cheese Crostini

Cranberry, goat cheese, and prosciutto crostini with balsamic glaze.

Potato Croquettes

Breaded potato croquettes, roasted green garlic aioli

Fried Chicken Sliders

Drizzled in hot honey

Fried Cauliflower

BBQ, hot or Thai Chili

Mediterranean Phyllo Bites

Feta cheese, sundried tomatoes, shallots, and artichokes wrapped in a warm fluffy phyllo dough



STATIONED
HORS D'OEUVRES



Vegetable Crudite

Assorted garden fresh vegetables served with a tzatziki and ranch dip

Shrimp Cocktail

Jumbo chilled shrimp with cocktail sauce
Additional \$3 per person

Fresh Catch Fritters

Lemon basil aioli

Chicken and Spinach Meatballs

Madeira tomato gravy

Fried Mac & Cheese Bites

Homemade macaroni and cheese, deep fried

Mexican Street Corn

Mini corn on the cobs coated with cotija cheese

Assorted Bruschetta

An assorted platter or savory bruschetta including artichoke, tomato and olive oil served over a garlic brushed crostini and sweet bruschetta

Mediterranean Platter

Selected hummus options served with a grilled pita bread, roasted red peppers, gracial olives, carrots and feta cheese

Fruit and Cheese Platter

A decadent platter of spicy pepper jack, cheddar & aged Swiss, summer melons, grapes and berries

Antipasto Platter

A beautiful arrayed variety of Italian meats, cheese and marinated vegetables, olives and hot peppers
An additional \$3 per person

Buffalo Chicken Dip

Blue cheese crumbles, served with tortilla chips

Mashed Potato Bar

Mashed potato with an assortment of toppings
additional \$4 per person

ENTREE SELECTIONS

BUFFET

Chicken Marsala

Lightly breaded, seared and topped with a mushroom wine sauce

Chicken Piccata

Sauteed chicken breast in a lemon butter caper sauce

Eggplant Parmesan

Baked eggplant topped with mozzarella cheese and a homemade tomato basil sauce

Stuffed Ravioli

Cheese and spinach stuffed ravioli topped with marinara sauce
Option to substitute Lobster ravioli for \$5 per person

Shrimp and Mussels Paella

Saffron-flavored rice with cooked in chicken broth with mixed vegetables
*Additional \$4 per person

Herb Encrusted Pork Tenderloin

Slow-roasted pork tenderloin encrusted with fresh herbs

Fish Selection

Haddock, tilapia, cod or salmon
*Halibut for \$5
*Chillen Sea Bass \$10

Sliced Roast Beef

Five ounces of perfectly roasted filet of beef, topped with rosemary demi-glaze
An additional \$3 per person

Chef Carved Prime Rib Au Jus

Ten ounces of delicately roasted, chef carved prime rib served with au jus and a horseradish aioli
An additional \$6 per person

Burgundy Beef Tips

Red wine demi-glaze with mushrooms and caramelized onions

ENTREE SELECTIONS

PLATED

Ahi Tuna

Fresh fish served on a bed of wakame salad, pickled ginger, and wasabi

Pan-Seared Sea Bass

Pan-seared black sea bass, basted in a lemon butter and accompanied by an edamame and beet salad

Pork Tenderloin

Slow roasted pork tenderloin.

Eggplant Stack

Fried eggplant stacked with roasted red peppers and mozzarella topped with vodka sauce.

Creole Shrimp Scampi

Wild caught shrimp, served with pico de gallo and a cajun bechameil

Hornish Game Hen

Slow-roasted marinated hornish game hen

Honey Orange Glazed Salmon

Ferroe island salmon marinated in orange blossom and honey

Scallops, Brie and Bacon

Beautifully poached scallops served with candied bacon and brie cheese

*Additional \$8 per person

Statler Chicken

Slow-roasted and seasoned with our house poultry blend. Forested chicken with red wine demi and mushroom glaze

Beef Selection

Choice of Filet, New York Strip or Delmonico Steak

Demi glaze with a choice of bleu cheese or au poivre

*All beef is cooked medium

Grilled Vegetables Napoleon

Balsamic marinated grilled seasonal vegetables served with marinara and goat cheese



ENTREE ADDITIONS

PLATED SALAD SELECTIONS


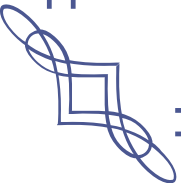
Spinach and Goat Cheese
Seasonal Salad
Mediterranean Mix
Caesar Salad
Caprese Salad
Iceberg Wedge

Plated Dessert Selections

Peanut Butter Pie
Red Velvet
Chocolate Tart
Mousse Truffle
Flourless Chocolate Cake
Seasonal Fruit Tart

Accompaniments

Caramelized Brussel Sprouts
Rice Pilaf
Fingerling Potatoes
Roasted Asparagus
Broccolini
Mashed Potatoes



All prices are subject to a 20% service charge and applicable 7% NYS sales tax.
Charter rate is separate from food and beverage

ENTREE ADDITIONS

Stationed Dessert Selections

Homemade Cupcakes	\$8 P.P.
Mini Cheesecakes	\$7 P.P.
Chocolate Covered Strawberries	\$9 P.P.
Fudge Brownies	\$6 P.P.
Peanut Butter and Caramel Shooters	\$8 P.P.
Cannolis	\$8 P.P.
Chocolate Mousse	\$8 P.P.
Tiramisu	\$8 P.P.

S'mores Station \$9 P.P.

Cook your s'mores to your liking with out contained fire to really capture the Adirondack experience. This includes roasting station, chocolate, graham crackers, marshmallows and roasting sticks

Italian Pastries \$12 P.P.

Cannoli, rainbow cake, pasticcotti, sfogliateele, tiramisù, cassata shooters, chocolate dipped butter cookies, biscotti rum baba, assorted italian cookies

Milk and Cookies Bar \$10 P.P.

Cookies: cereal marshmallow, triple chocolate chip, toasted oatmeal, snickerdoodle, espresso toffee cookie
Milk: Vanilla bean, chocolate, strawberry

Ice Cream Bar \$14 P.P.

Assorted ice cream flavors, toppings and sauces for a make your own sundae station

BAR MENU

Beer Selections

Bud Light
Budweiser
Miller Light
Heineken
Heineken Light
Corona
Corona Light
High Noons
White Claw
Guinness
Coors Light
Michelob Ultra
Labbat Blue
Twisted Tea

Premium Liquor

Titos
Grey Goose
Maker's Mark
Jameson
Casamigos
Patron

House Liquor

Vodka
Gin
Rum
Whiskey
Tequilla

Wine Selections

Chardonnay
Pinot Grigio
Moscato
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Merlot
Rose
Champagne

Call Liquor

Jack Daniels
Absolute
Stoli
Jose Cuervo
Captain Morgan



ADDITIONAL SERVICES

Market Price

Fireworks

Ice Carving

Dessert Station

Champagne Upgrade

Don Perigee

**Discount on Separate
Waterfront Events**

Seafood Bar

Jumbo shrimp, mussels,
oysters, clams, crab, spicy
cocktail sauce,
horseradish, mignonette,
lemon, mustard sauce

Priced at Market Value

**Drop off or pick up at
other locations than
Waterfrontdocks**

Based on availability,
location and weather.



PRIVATE DINING POLICIES



Fees & Cancellations

Fees: Our one-time, non-refundable deposit equals the charter rate and is due upon the signing of your contract. This deposit will be deducted from your final bill. This fee along with the signed contract secures the date and time for your event.

Food & Drinks

Menu choices must be finalized 45 days out from the event. All cruises serving alcohol must a food package served as well.

Guest Counts

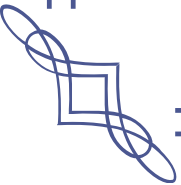
Final guest counts must be received no later than 14 days in advance of your event. You will be billed for the final headcount, or the number of guests served, whichever is larger.

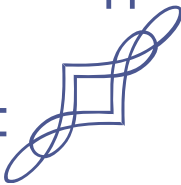
Ceremony Officiant

Our captains' are available as an officiant for your special day for an additional charge, subject to availability. This would be contracted directly through the captain.

Linens

White table linens are included in your food and beverage package. Decorative linens available at our rental fee.





THE FINE PRINT

Travel time is charged when your cruise embarks or disembarks from an alternative location.

Decorators and entertainers may set up prior to boarding (schedule permitting, you must confirm the exact timing with your coordinator)

Additional set-up time may be purchased for \$500 per hour. Due to our cruise and charter schedule, additional time may not always be available, and therefore, we reserve the right to not allow for the purchase of additional time.

All food and beverage costs are separate from charter rates and fees.

Select dates (fireworks, holidays, etc.) are subject to additional charges.

Prices are locked in upon the signing of the contract.

The bridal suite is only available on the Adirondac and is included in all wedding packages for one hour prior to the ceremony.

Billing

Your event planner will detail a payment option that fits your needs.

All deposits will be due upon contract signing. Failure to pay the deposit within 7 days will release your date and time.

A 20% gratuity is added to all final bills.
The final bill will also reflect 7% NY State sales tax.

Additional policies on the contract.