



THE QUEENSBURY HOTEL

Congratulations!

May we start by congratulating you on your upcoming wedding and thank you for this opportunity to introduce you to The Queensbury Hotel. We are confident that our outstanding staff and venue will make this day a celebration to be remembered for years to come.

Whether it's an intimate reception for 10 or a grand event for 250, The Queensbury Hotel is the perfect place for your Wedding. Built in 1926, the historic hotel is located in downtown Glens Falls and features beautifully appointed event spaces with grand chandeliers, detailed architecture and a timeless lobby with a marble fireplace and a baby grand piano.

The Queensbury Hotel has complimentary parking, a fine dining restaurant, full service lounge, indoor swimming pool with Jacuzzi, fitness room, barber shop, massage and facial therapy, shuttle, seasonal outdoor patio overlooking Glens Falls City Park and 125 sleeping rooms to provide convenience and comfort for out of town guests.

Our team of professionals, from our Sales Department to our Executive Chef, will assist you in planning and creating memories that will last a lifetime.

Menus are also available for Engagement Parties, Bridal Showers, Rehearsal Dinners and brunch or breakfast the following morning.

Thank you again for this opportunity to introduce ourselves to you. Our staff at The Queensbury Hotel looks forward to working with you on creating the wedding of your dreams!

If we can be of any assistance to you please call us at 518-792-1121
Visit us online at www.thequeensburyhotel.com.

Warm Regards,
The Queensbury Hotel



THE QUEENSBURY HOTEL

THE ULTIMATE
complete plated menu package
one hundred and twenty dollars

STATIONED HORS D'OEUVRES

Garden Fresh Vegetable Display

Sliced Seasonal Fresh Fruit

Charcuterie & International Cheese Board with Roasted Garlic Oil and Balsamic Glaze

Bruschetta Display with Bruschetta Tomatoes, Olive Tapenade, Marinated Mushrooms and Onions & Toasted Crostini

Consider upgrading your event with a chef attended live action station

PASSED HORS D'OEUVRES

select five

Roasted Corn & Crab Puff

Curried Coconut Shrimp Skewers

Fresh Mozzarella Arancini

Masala Spiced Chicken Meatballs

Crab Rangoon with Sweet Chile Lime

Bacon & Cheddar Potato Cakes

Shrimp Cocktail with Spicy Cocktail Sauce & Lemons

Bourbon Macerated Apples Wrapped in Bacon

Mini Tuna Poke Bowls

Sweet Ginger Glaze Pork Dumplings

Smoked Salmon on Cucumber Rounds

Raspberry Brie Tart

Philly Cheesesteak Eggroll with Cheese Sauce

Bacon Wrapped Filet Mignon Bites with Bearnaise

FIRST COURSE: SALAD

select one

Plucked Garden Greens, Candied Pecans, Cucumber Sticks, Dried Cranberries, Diced Apples with Balsamic Vinaigrette

Chopped Romaine, Garlic Croutons, Asiago Cheese Crisps with Caesar Dressing

Mixed Greens, Cherry Tomatoes, Shredded Carrots, Cucumber Strings with Ranch & Bleu Cheese Dressings

Continued

All prices are subject to 20% service charge and applicable taxes



THE QUEENSBURY HOTEL

THE ULTIMATE
complete plated menu package
one hundred and twenty dollars

SECOND COURSE: DUET ENTRÉE

select two to create your duet

Crab Stuffed Salmon with a Citrus Glaze

Crab Cake with Tomato Jam

Seared Halibut with Charred Lemon

Chicken Saltimbocca (Chicken, Prosciutto, Swiss Cheese, Sage Demi-Glace)

Sautéed Chicken with Artichokes, Peppers & Mushrooms

New York Strip Steak with an Herb Butter

Boursin Stuffed Beef Tenderloin with Red Wine Bordelaise

Petite Filet Mignon with Sauce Béarnaise

Layered Vegetable Terrine with a Balsamic Glaze

Roasted Vegetable Risotto

Entrées may be ordered as a duet plate or two individual entrées, third entrée, add \$10 per person

Accompaniments

Chef's Selection of Fresh Vegetables & Starch

Warm Dinner Rolls, Herb Butter, Whipped Butter, Maple Cream Butter

Fresh Brewed Coffee, Regular and Decaffeinated, and Assorted Hot Teas

DESSERT

Assorted Cupcakes

Chocolate Dipped Strawberries

Raspberry Filled Cookies

Mini Cannoli

Cream Puffs

BAR AND BEVERAGES

Champagne Toast or Sparkling Juice

Five Hour Open Bar; Tier Two

LATE NIGHT PARTY SNACKS

Beef Slider with Cheese

Pepperoni & Cheese Pizza Bites

Cinnamon Sugar and Sea Salt Soft Pretzel Sticks with Dipping Sauces

House Baked Snack Mix



THE QUEENSBURY HOTEL

THE CLASSIC

*plated menu package
sixty dollars*

STATIONED HORS D'OEUVRES

*Garden Fresh Vegetable Display with Dip
Seasonal Sliced Fresh Fruits
Local and International Cheeses
with Toasted Baguettes and Assorted Crackers*

**Consider upgrading your event with a chef
attended live action station**

PASSED HORS D'OEUVRES

select three

*Fresh Mozzarella & Grape Tomato Skewers
Maple Almond Butter Bruschetta with Bacon Crisps
Assorted Mini Quiche
Smoked Pork and Bleu Cheese Tartlet
Gorgonzola Stuffed Fingerling Potatoes
Ginger Soy Chicken Bites
Beef Satay with Teriyaki Glaze
Bourbon Macerated Apples Wrapped in Bacon*

FIRST COURSE: SALAD

select one

*Plucked Garden Greens, Candied Pecans, Cucumber Sticks, Dried Cranberries, Diced Apples with Balsamic Vinaigrette
Chopped Romaine, Garlic Croutons, Asiago Cheese Crisps and Caesar Dressing
Snipped Orchids, Arcadia Greens, Grape Tomatoes, Carrot Shreds and Seasonal Vinaigrette*

SECOND COURSE: DUET ENTRÉE

select two to create your duet

Chicken

*Petite Chicken Cordon Bleu with Herb Cream
Sauteéd Chicken with Boursin Cream
Chicken with Spinach, Asiago and Roasted Red Pepper*

Beef

*Sliced Choice Sirloin with Mushroom Bordelaise
Grilled London Broil and a Cherry Balsamic Glaze*

Seafood & Vegetable

*Hoisin Glazed Salmon Fillet
Baked Haddock Topped with Roasted Red Pepper Pesto
Crab Stuffed Sole and Lemon Butter
Vegetable Risotto in Puff Pastry*

Accompaniments

*Chef's Accompaniments of
Fresh Vegetables and Starch
Warm Dinner Rolls, Herb Butter,
Whipped Butter, Maple Cream Butter
Freshly Brewed Coffee, Regular and
Decaffeinated and Assorted Hot Teas
Champagne Toast or Sparkling Juice*

*Entrées may be ordered as a duet plate
or two individual entrées*

Third entrée, add \$10.00 per person



THE QUEENSBURY HOTEL

THE PREMIUM

*plated menu package
seventy dollars*

STATIONED HORS D'OEUVRES

- Garden Fresh Vegetable Display with Dip*
- Sliced Seasonal Fresh Fruit*
- Charcuterie & International Cheese Board with Roasted Garlic Oil and Balsamic Glaze*
- Bruschetta Display with Bruschetta Tomatoes, Olive Tapenade, Marinated Mushrooms and Onions & Toasted Crostini*

Consider upgrading your event with a chef attended live action station

PASSED HORS D'OEUVRES

select five

- Roasted Corn & Crab Puff*
- Curried Coconut Shrimp Skewers*
- Fresh Mozzarella Arancini*
- Bacon Wrapped Filet Mignon Bites with Béarnaise*
- Shrimp Cocktail with Spicy Cocktail Sauce & Lemons*
- Masala Spiced Chicken Meatballs*
- Crab Rangoon with Sweet Chile Lime*
- Bacon & Cheddar Potato Cakes*
- Bourbon Macerated Apples wrapped in Bacon*
- Mini Tuna Poke Bowls*
- Sweet Ginger Glaze Pork Dumplings*
- Smoked Salmon on Cucumber Rounds*
- Raspberry Brie Tart*
- Philly Cheesesteak Eggroll with Cheese Sauce*

FIRST COURSE: SALAD

select one

- Plucked Garden Greens, Candied Pecans, Cucumber Sticks, Dried Cranberries, Diced Apples with Balsamic Vinaigrette*
- Chopped Romaine, Garlic Croutons, Asiago Cheese Crips with Caesar Dressing*
- Mixed Greens, Cherry Tomatoes, Shredded Carrots, Cucumber Strings with Ranch & Bleu Cheese Dressings*

SECOND COURSE: DUET ENTRÉE

select two to create your duet

Chicken

- Chicken Saltimbocca (Chicken, Prosciutto, Swiss Cheese, Sage Demi-Glace)*
- Sautéed Chicken with Artichokes, Peppers & Mushrooms*

Beef

- New York Strip Steak with an Herb Butter*
- Boursin Stuffed Beef Tenderloin with Red Wine Bordelaise*
- Petite Filet Mignon with Sauce Béarnaise*

Seafood

- Crab Stuffed Salmon with a Citrus Glaze*
- Crab Cake with Tomato Jam*
- Seared Halibut with Charred Lemon*

Vegetable

- Layered Vegetable Terrine with a Balsamic Glaze*
- Roasted Vegetable Risotto*

Accompaniments

- Chef's Selection of Starch and Vegetable*
- Warm Dinner Rolls, Herb Butter, Whipped Butter, Maple Cream Butter*
- Freshly Brewed Coffee, Regular and Decaffeinated Assorted Hot Teas*
- Champagne Toast and Sparkling Juice*

Entrées may be ordered as a duet plate or two individual entrées

Third entrée, add \$10.00 per person



THE QUEENSBURY HOTEL

THE CONTEMPORARY
reception package
seventy-five dollars

STATIONARY DISPLAYS

select two

*Select Cured Meats and International Cheeses,
Marinated Olives, Garlic Crostini*

Fresh Fruit with Raspberry Yogurt Dip

*Roasted Garlic & Chick Pea Hummus,
Sea Salt Pita Chips*

*Spinach & Lobster Dip, Assorted
Crackers and Flatbread*

*House Tortilla Chips with Fresh
Guacamole & Pico de Gallo*

Seared Ahi Tuna Tacos & Jicama Slaw with Sriracha Aoli

BUTLER PASSED HORS D'OEUVRES

select three

Roasted Corn & Crab Puff

Masala Spiced Chicken Meatball with Curried BBQ

Bacon Wrapped Filet Mignon Bites with Béarnaise

Crab Rangoon with Sweet Chile Lime

Shrimp Cocktail with Spicy Cocktail Sauce & Lemons

Coconut Chicken Skewers with Raspberry Coulis

Beef Satay with Garlic Ginger Soy

Eggplant Rollatini with Roasted Pepper Puree

Sweet Onion Potato Cakes with Boursin Dip

STATIONS ABOVE ARE PRICED FOR ONE HOUR

CHEF ATTENDED CHOPPED SALAD STATION

Artisan Greens, Crisp Romaine, Tomatoes, Red Onions, Cucumber, Garbanzo Beans, Bacon, Ham, Grilled Chicken, Hard Boiled Eggs, Parmesan Cheese, Feta Cheese, Roast Turkey, Ranch, Bleu Cheese, Balsamic, Honey Mustard Dressings

ENTRÉE STATION

select two

Sautéed Chicken with Wild Mushroom Medley, Marsala Sauce

Shredded Pork Shoulder with Mesquite BBQ

Beef Bracirole with Marinara & Mozzarella

Grilled Marinated Chicken with Grilled Peppers & Onions

Balsamic Marinated Pork Tenderloin with Roasted Garlic Cream

Roasted Eggplant with Diced Tomatoes & Feta Cheese

Hand Rolled Manicotti with Tomato Concasse

Continued

All prices are subject to 20% service charge and applicable taxes



THE QUEENSBURY HOTEL

THE CONTEMPORARY

*reception package
seventy-five dollars*

CHEF ATTENDED STATIONS

select two

Pasta Station

*Cheese Ravioli & Penne Pasta, Alfredo & Marinara
Sauces, Sweet Italian Sausage, Chopped Shrimp,
Marinated Chicken, Assorted Fresh Vegetables,
Chopped Garlic, Garlic Bread*

Carved Roast Sirloin

*Red Wine Bordelaise, Sautéed Mushrooms,
Hawaiian Rolls*

Carved Whole Roasted Turkey

with Cranberry Mayonnaise & Slider Buns

Carved Cuban Marinated Pork Tenderloin

*With Mojo Sauce, Pickles, Yellow Mustard,
Swiss Cheese & Ciabatta Bread*

Slider Station

*Chicken & Angus Beef Sliders, Caramelized Onions,
Pepper Jack Cheese, Cheddar Cheese, Bacon, Tomato,
Lettuce, Shaved Onion, Ketchup, Mustard, Mayonnaise,
Sesame Seed Buns & French Fries*

Asian Stir Fry

*With Asian Marinated Beef & Chicken, Julienne & Celery,
Carrots & Onions, Broccoli, Rice, Soy & Ginger Sauce,
Sweet & Sour Sauce*

Mini Burritos & Tacos

*Seasoned Ground Beef, Shredded Chicken, Refried Beans,
Diced Tomato & Onion, Shredded Lettuce,
Guacamole, Shredded Cheddar, Soft & Hard Shells, Taco
Sauce, Pico de Gallo*

SIDES & SIDES & SIDES

select three

Creamy Whipped Mashed Potatoes

Chipotle Roasted Yukon Potatoes

Mini Pierogis with Caramelized Onions & Sour Cream

Juliened Vegetable Medley

Macaroni & Cheese

Basmati Rice Pilaf

Roasted Garlic Mashed Potatoes

Spicy Honey Glazed Baby Carrots

Scalloped Potatoes

Haricots Verts with White Beans

ENTRÉES AND STATIONS ABOVE ARE PRICED FOR TWO HOURS

Accompaniments

Freshly Brewed Coffee, Regular and Decaffeinated and Assorted Hot Teas, Champagne Toast or Sparkling Juice

SWEET SIDES

four dollars

Assorted Cupcakes, Chocolate Dipped Strawberries, Raspberry

Filled Cookies, Mini Cannoli, Cream Puffs

All prices are subject to 20% service charge and applicable taxes



THE QUEENSBURY HOTEL

THE TIMELESS

*buffet menu package
sixty-five dollars*

STATIONED HORS D'OEUVRES

*Garden Fresh Vegetable Display with Dip
Seasonal Sliced Fruits
Local and International Cheeses
with Toasted Baguettes and Crackers*

**Consider upgrading your event with a
chef attended live action station**

PASSED HORS D'OEUVRES

select three

*Fresh Mozzarella & Grape Tomato Skewers
Maple Almond Butter Bruschetta with Bacon Crisps
Assorted Mini Quiche
Smoked Pork & Bleu Cheese Tartlet
Bourbon Macerated Apples Wrapped in Bacon
Gorgonzola Stuffed Fingerling Potatoes
Ginger Soy Chicken Bites
Beef Satay with Teriyaki Glaze*

SALAD BAR

Mixed Greens, Chopped Romaine, Grape Tomatoes, Cucumbers, Black Olives, Garbanzo Beans, Mandarin Organges, Croutons, Diced Beets Cheddar Cheese, Feta Cheese, Oil & Vinegar, Balsamic Dressing, Maple Vinaigrette

BUFFET ENTRÉE

Chef's Carving

select one

*Choice Strip Loin with Beef Jus
Farm Fresh Turkey with Pan Gravy
Rosemary Rubbed Pork Loin with Herb Drippings
Substitution for an additional \$5.00 per person:
Prime Rib with Beef Jus and Horseradish Cream Sauce*

Fresh Prepared Starch

select one

*Roasted Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes
Curry and Lavender Basmati Rice Pilaf
Honey and Garlic Yukon Potato*

Fish Entrée

select one

*Oven Roasted Salmon with Tomato Citrus and Scallion Jam
Crab Stuffed Sole Topped with White Wine Cream
Fresh Haddock and a Garden Herb Dill Glaze*

Chicken Entrée

select one

*Fire Roasted Jalapeño Cornbread Stuffed Chicken
Chicken Cordon Bleu with Herb Cream
Spinach, Red Pepper and Asiago Cheese
Stuffed Chicken*

Pasta Entrée

select one

*Cheese Ravioli Pomodoro
Macaroni & Cheese with Lobster
Rotini Pasta Primavera with Roasted Garlic Oil
Baked Lasagna with Marinara*

Accompaniments

*Chef's Selection of Fresh Seasonal Vegetable
Warm Dinner Rolls, Herb Butter,
Whipped Butter, Maple Cream Butter
Freshly Brewed Coffee, Regular and
Decaffeinated and Assorted Hot Teas
Champagne Toast or Sparkling Juice*



THE QUEENSBURY HOTEL

BRUNCH
thirty dollars

BEVERAGES

Assorted Chilled Juices
Fresh Brewed Coffee, Regular and Decaffeinated
Assorted Hot Teas

SMALL BITES

Freshly Baked Danish, Muffins and Bread
Sliced Fresh Fruit
Assorted Cookies and Brownies

HEARTY OPTIONS

Country Fresh Scrambled Eggs
Buttermilk Pancakes
Choice of Applewood Smoked Bacon or Country Sausage
Home Fried Potatoes
Seasoned and Sautéed Chicken Breast in a Lemon Sauce
Fresh Baked Macaroni and Cheese
Chef's Fresh Vegetable

ASSORTED TEA SANDWICHES

choice of three

Tomato-Cheddar Sliced tomato, aged cheddar and watercress on white bread
Cucumber-Butter Butter with lemon zest and herbs and cucumber on white bread
Shrimp Salad Diced shrimp with mayonnaise, lemon, chives and herbs on white bread with lettuce
Curried Egg Salad Eggs, celery and red onion with mustard, lime and mayonnaise on white bread
Tuna Salad Tuna, red onion and chopped olives with olive oil on whole wheat bread
Cream Cheese and Jelly Cream cheese and strawberry jam spread on white bread
Ham, Brie and Apple Dijon mustard, ham, sliced brie and green apple on French bread
Roast Beef Horseradish Sliced beef with horseradish cream, cucumber and lettuce on cocktail rye bread
BLT Chopped bacon, mayonnaise with cherry tomatoes and lettuce on whole wheat bread
Roasted Vegetable Seasonal vegetables, goat cheese and sun-dried tomato pesto on sliced baguettes
Caprese Layered mozzarella, tomato and fresh basil on sliced baguettes – served warm (seasonal)
Chocolate-Raspberry Chocolate-hazelnut spread and seedless raspberry jam on sliced pound cake

All prices are subject to 20% service charge and applicable taxes



THE QUEENSBURY HOTEL

UPGRADES AND ADDITIONS

prices vary

BRUSCHETTA BAR

\$4 per person, per hour (minimum 25 people)

*Tomato Basil, Olive Tapenade, Marinated Mushrooms
Sweet Onion Medley, Roasted Peppers & Garlic, Asiago
Cheese & Served with Toasted Baguettes*

SLICED FRESH FRUIT DISPLAY

\$3.50 per person, per hour

*Watermelon, Honeydew, Pineapple,
Cantaloupe, Strawberries, Seasonal Berries*

INTERNATIONAL & DOMESTIC CHEESE BOARD

\$5.00 per person, per hour

*Smoked Gouda, Fresh Mozzarella, Carmelized Onion
Cheddar, Boursin, Creme Brie, Pepper Jack, Cheddar with
Assorted Crackers & Tosated Baguettes*

ANTIPASTO DISPLAY

\$4.50 per person, per hour

*Fire Smoked Ham, Salami, Fresh Mozzarella,
Roasted Peppers, Artichoke Hearts, Pepperoncini,
Cherry Peppers and Toasted Baguettes*

VEGETABLE CRUDITE

\$3.50 per person, per hour

*Seasonal Fresh Vegetables with
Bleu Cheese and Ranch Dips*

RAW BAR SEAFOOD DISPLAY

market price, per person, per hour

*Oysters on the Half Shell,
King Crab Legs and Poached Shrimp*

ASSORTED APPETIZERS

<i>Caprese Bites</i>	<i>\$130 per 100 pcs</i>	<i> \$70 per 50 pcs</i>
<i>Maple Almond Butter Bruschetta with Bacon Crisps</i>	<i>\$130 per 100 pcs</i>	<i> \$70 per 50 pcs</i>
<i>Roasted Corn & Crab Puffs</i>	<i>\$225 per 100 pcs</i>	<i> \$120 per 50 pcs</i>
<i>Individual Brie Cups with Melba</i>	<i>\$175 per 100 pcs</i>	<i> \$95 per 50 pcs</i>
<i>Crab Rangoon with Chile Lime Drizzle</i>	<i>\$275 per 100 pcs</i>	<i> \$145 per 50 pcs</i>
<i>Poached Jumbo Shrimp</i>	<i>\$500 per 100 pcs</i>	<i> \$250 per 50 pcs</i>
<i>Garlic Soy Chicken Bites</i>	<i>\$150 per 100 pcs</i>	<i> \$80 per 50 pcs</i>
<i>Bacon Wrapped Scallops</i>	<i>\$325 per 100 pcs</i>	<i> \$170 per 50 pcs</i>
<i>Franks En Croute</i>	<i>\$175 per 100 pcs</i>	<i> \$95 per 50 pcs</i>
<i>Fresh Mozzarella Arancini</i>	<i>\$225 per 100 pcs</i>	<i> \$120 per 50 pcs</i>
<i>BBQ Pork and Bleu Cheese Tartlette</i>	<i>\$225 per 100 pcs</i>	<i> \$120 per 50 pcs</i>
<i>Sesame Pork Dumplings</i>	<i>\$175 per 100 pcs</i>	<i> \$95 per 50 pcs</i>
<i>Bourbon Macerated Apples in Bacon</i>	<i>\$175 per 100 pcs</i>	<i> \$95 per 50 pcs</i>
<i>Mini Crab Cakes with Green Chile Aioli</i>	<i>\$215 per 100 pcs</i>	<i> \$115 per 50 pcs</i>
<i>Swedish Meatballs</i>	<i>\$165 per 100 pcs</i>	<i> \$90 per 50 pcs</i>
<i>Gorgonzola Stuffed Fingerlings</i>	<i>\$175 per 100 pcs</i>	<i> \$95 per 50 pcs</i>
<i>Beef Satay with Teriyaki Glaze</i>	<i>\$210 per 100 pcs</i>	<i> \$110 per 50 pcs</i>
<i>Philly Cheesesteak Eggroll</i>	<i>\$225 per 100 pcs</i>	<i> \$120 per 50 pcs</i>

All prices are subject to 20% service charge and applicable taxes



THE QUEENSBURY HOTEL

UPGRADES AND ADDITIONS

prices vary

CHEF ATTENDED STATIONS

minimum of 25 guests

Whole Roast Turkey

eight dollars per person

*With Cornbread Stuffing, Sliced Rolls,
Cranberry Mayonnaise, Turkey Gravy*

Choice Prime Rib of Beef

fourteen dollars per person

*Roasted with Sea Salt & Cracked Black Pepper,
Horseradish Cream, Au Jus & Sliced Rolls*

Herb Crusted NY Sirloin

twelve dollars per person

*With a Bacon Chipotle Cream,
Hoisin Sauce & Sliced Rolls*

Slow Baked Ham

seven dollars per person

*With Brown Sugar Raisin & Bourbon
Sauce with Sliced Rolls*

Cuban Marinated Pork Tenderloin

eight dollars per person

*With a Mojo Sauce, Pickles, Yellow
Mustard, Swiss Cheese with Ciabatta Bread*

Crab Cake Station

twelve dollars per person

*House Recipe Cakes cooked to order with
Black Bean & Corn Relish & Spicy Remoulade*

Chicken & Beef Slider Station

ten dollars per person

*Certified Angus Beef & Grilled Marinated Chicken on
Hawaiian Rolls with Caramelized Onions, Shredded
Cheddar, Shredded Pepper Jack & Fries*

Pasta Station

ten dollars per person

*Cheese Tortellini & Rigatoni with Alfredo Sauce,
Bolognese, Basil Pesto, Diced Chicken, Red Peppers,
Diced Tomatoes, Broccoli, Chopped Garlic,
Olive Oil, Garlic Bread*

Salad Station

twelve dollars per person

*Artisan Greens & Crisp Romaine with Tomatoes, Red
Onions, Cucumber, Garbanzo Beans, Hard Boiled Eggs,
Parmesan Cheese, Feta Cheese, Bacon, Ham, Grilled
Chicken, Roasted Turkey, Ranch, Bleu Cheese, Balsamic,
Honey Mustard Dressings, Warm Rolls with Whipped
Butter & Assorted Dressings*

*Above Stations are per person per hour pricing
\$50 per Chef per hour fee applies for Live Stations*

LATE NIGHT PARTY SNACKS

ten dollars per person, per hour

Beef Sliders with Pepper Jack Cheese

Cheese and Pepperoni Pizza Bites

Soft Pretzel Sticks (Cinnamon Sugar and Sea Salt) with Dipping Sauces

House Baked Snack Mix

All prices are subject to 20% service charge and applicable taxes



THE QUEENSBURY HOTEL

BEVERAGES

The Queensbury Hotel offers a variety of top quality brands of beverages. If your group request a special product that we do not carry, you will be charged the retail price for all ordered bottles or cases.

All bar packages include liquor, house wine, domestic and import beer, bottled water and soft drinks and are not included in meal packages.

*One bartender per 75 guests is provided complimentary with Fixed Price Hosted Bar.

*Bartender fee of \$50 for the first hour and \$25 for each additional hour per bar will apply should sales not exceed \$300 per hour per bar average on Consumption Bar.

FIXED PRICE HOSTED BAR

Tier One

First Hour	\$12.00 per person
Second Hour	\$8.00 per person
Third Hour	\$6.00 per person
Each Additional Hour	\$4.00 per person

Tier One Bar includes

House Brand Vodka, Gin, Rye, Rum, Bourbon, Scotch,
 Tequila, Triple Sec, Sweet Vermouth, Dry Vermouth
 Woodbridge House Wine: Cabernet, Merlot, Chardonnay,
 Pinot Grigio, White Zinfandel
 Domestic Beer: Yuengling, Coors Light, O'Douls
 Imported Beer: Corona, Heineken
 Assorted Mixers, Bottled Water and Soft Drinks

FIXED PRICE HOSTED BAR

Tier Two

First Hour	\$15.00 per person
Second Hour	\$11.00 per person
Third Hour	\$9.00 per person
Each Additional Hour	\$7.00 per person

Tier Two Bar includes

Tito's Vodka, Tanqueray, Seagram's VO, Jack Daniels
 Bacardi White Rum, Dewar's, Malibu Rum, Jose Cuervo
 Tequila, Triple Sec, Peachtree, Sweet and Dry Vermouth
 Woodbridge House Wine: Cabernet, Merlot, Chardonnay,
 Pinot Grigio, White Zinfandel
 Domestic Beer: Yuengling, Coors Light, O'Douls
 Imported Beer: Corona, Heineken
 Assorted Mixers, Bottled Water and Soft Drinks

	Cash	Consumption
Mixed Drink per drink	\$8.50	\$6.50
Domestic Beer per bottle	\$5.50	\$4.25
Imported Beer per bottle	\$7.00	\$5.25
House Wine per glass	\$9.50	\$7.50
Soft Drinks per drink	\$3.00	\$2.25
Bottled Water per bottle	\$3.00	\$2.25
Cordials per drink, upon prior request	\$9.50	\$7.50

Consumption Bars, Cash Bars and Fixed Price Hosted Bar Pricing

Consumption Bar prices based on Tier Two liquors.

Consumption and Fixed Price bar prices, add 20% service charge and applicable state tax.

Cash bar include service charge and applicable state tax.

A variety of cordials, kegs of beer and additional liquors available upon request.



THE QUEENSBURY HOTEL

WEDDING POLICIES

DEPOSITS & PAYMENTS

To secure your date, a non-refundable deposit of \$1,000.00 is required and due with the contract signing and no later than fourteen (14) days after receipt of the contract. Final estimated total payment will be due three (3) days prior to the event with final guaranteed numbers of attendees.

*Personal checks can only be accepted if received fourteen (14) days or more prior to the event date.

VENDOR MEALS

Should you wish to provide meals and non-alcoholic beverages for your vendor(s), \$39.00 per professional will be added to your invoice.

CHILDREN'S MEALS

Children aged up to 5: no charge; Children 6 – 11: 50% off adult package price;
Children 12 – 20: full package price with credit for the bar

ALCOHOL POLICY

Guests who appear to be under the age of 30 will be asked to provide proper identification. No shots or pitchers of alcohol will be served under any circumstances for any event. No alcohol will be served to any guest without proper identification or who appears to be intoxicated.

CERTIFICATE OF INSURANCE POLICY

Vendors will be required to provide an insurance certificate naming The Queensbury Hotel for all lines of applicable coverage for limits agreed to based on the nature of the event.

GUARANTEES

Firm guaranteed attendance is due to your Catering Manager three (3) business days prior to your event.

CEREMONY

A ceremony/rehearsal fee is charged for events taking place at The Queensbury Hotel. The Officiant is the client's responsibility. Your ceremony/rehearsal fee allows you access thirty (30) minutes prior to the start of your ceremony. A rehearsal may not always be possible based on business.

OVERTIME

All wedding receptions are based on a five (5) hour time period unless otherwise noted.

The overtime rate is \$500.00 per hour.

This includes use of the function room, function bar and service staff.

The overtime fee is due upon completion of the event. Please note that overtime is at the discretion of the management.

THE QUEENSBURY HOTEL SET-UP ASSISTANCE INCLUDES:

Placement of place cards, favors, menu cards, table #'s, guest book & pen, envelope cage, champagne flutes, tables for wedding, risers for band and or DJ, white linens, votive candles. Additional set-up requirements are handled by your florist, decorator, wedding planner or family/friends/bridal party on the day of your wedding.

If additional assistance is required of the Hotel, a fee may be charged.

To enhance your experience at The Queensbury, we will be happy to provide you with a list of preferred vendors that can supply goods or services. For any such arrangements, The Queensbury serves only as a liaison and assumes no responsibility or liability pertaining to such matters.