



*Catering and Banquet Menus*

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## *-Banquet Policies-*

### *Menu Selections-*

Please advise your Sales Manager or Dining Coordinator of your menu selections at your earliest convenience, but no later than 30 days prior to the start of your event.

### *Guarantees-*

To ensure that your party receives the best service possible, we require that you notify your Sales Manager or Dining Coordinator of the exact number of guests attending a function 72 hours prior to the event. This will be considered a guarantee for which you will be charged even if fewer guests attend. The hotel will prepare and set for the number guaranteed.

### *Alcoholic Beverages-*

The sale and service of all alcoholic beverages is regulated by the New York State Division of Alcoholic Beverages and Tobacco. The Whiteface Lodge is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages or food may be brought into the hotel for any function. The Whiteface Lodge reserves the right to refuse service of alcohol to any individual that appears to be intoxicated or does not have proper identification.

### *Decoration/Signage/Literature-*

Decorations or displays brought into the Whiteface Lodge must be approved prior to arrival. Items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damages to the fine fixtures and furnishings of the lodge. No signage of any kind is permitted in the Main Hotel Lobby. Professional signage only will be permitted in the meeting rooms and public areas. Any printed forms or literature pertaining to the use of the Whiteface Lodge logo must have prior approval from the lodge.

### *Subcontractors/Policy Agreement-*

Client agrees to have any subcontracted companies (theme companies, decorators, entertainers) abide by all hotel policies and regulations. It is understood that the premises will be left in a neat and orderly

condition, free of debris or display refuse, no later than the completion date and time. Based on time and labor, a group will incur additional charges for the removal of the group's materials by the lodge staff at the close of any event.

### *Outdoor Events*

In order to assure a successful event, The Whiteface Lodge staff will reconfirm the weather forecast for your evening event by 2:00pm that day. Due to the fluctuating weather of the Adirondack Park, should the weather forecast indicate a 40% or more chance of rain, the outdoor function will be relocated to a back up area. For breakfast or lunch events, the weather call will be made three hours prior to the start time of the function. All entertainment must conclude no later than 10PM for consideration of other lodge guests.

### *Prices*

There will be an additional 20% gratuity and 7.75% state sales tax added on all food and beverage charges. Prices are subject to change. Pricing is guaranteed 60 days prior to the function start date. Supplemental charges will apply if guarantees are less than the minimum number of guests required for any banquet event order.

## *-Refreshment Breaks-*

(Minimum 10 guests, all prices are based per person, all breaks served for 30 minutes)

### *-Cold Beverage Break*

Natural Spring Water, Assorted Sodas, Individual Juices and Power Drinks

-5-

### *-Coffee Break*

Freshly Brewed Regular & Decaffeinated Coffee, Traditional Teas, Hot Chocolate

-6-

### *-Hot and Cold Beverage Break*

Freshly Brewed Regular & Decaffeinated Coffee, Traditional Teas, Hot Chocolate, Natural Spring Water, Assorted Sodas, Individual Juices and Power Drinks

-7-

### *-Wellness Break*

Individual Juices, Natural Spring Water, Individual Fruit Fusion Beverages, Assorted Yogurt, Selection of Fresh Whole Fruits, Granola Bars, Trail Mix Packs

-13-

### *-Hot Apples, Chocolate and Chips*

Freshly Brewed Regular & Decaffeinated Coffee, Hot Apple Cider, Fresh Apples, Chocolate Dipped Strawberries, Chocolate Chip Cookies, Assorted Sodas, Potato Chips, Popcorn,

-16-

*-Add Assorted Pastries to any break at \$20 per dozen-*

## *-Breakfast Buffet Options-*

(Minimum 20 guests, all prices are per person)

### *-Continental Breakfast-*

Freshly Squeezed Juice, Regular & Decaffeinated Coffee, Assorted Teas, Fresh Fruit

Selection of Pastries, Whole Grain Breads, Individual Yogurt and Cold Cereals

-16-

### *-American Breakfast Buffet-*

Freshly Squeezed Juice, Regular & Decaffeinated Coffee, Assorted Teas

Fresh Fruit, Selection of Pastries, Whole Grain Breads, Individual Yogurt, Cold Cereal, Scrambled Eggs,

Breakfast Potatoes

Oatmeal, Buttermilk Pancakes

Sausage and Bacon

-22-

### *-Brunch-*

(Minimum 20 guests, all prices are per person)

Freshly Squeezed Juice, Regular & Decaffeinated Coffee, Assorted Teas, Fresh Fruit Display

Selection of Pastries, Whole Grain Breads, Individual Yogurt and Cold Cereals

Scrambled Eggs, Breakfast Potatoes, Oatmeal, Sausage and Bacon

Local and Domestic Cheeses, Field Greens with House made Dressings and Accompaniments

Fresh Assorted Bagels with Smoked Atlantic Salmon and Traditional Garnitures

-32-

*-Add a live action station -*

*Roasted Leg of Lamb*, Mint Jelly, Rosemary Lamb Jus

*Roast Turkey Breast*, Cranberry Chutney, Pan Gravy

*Salmon En Croute*, Scallop Mousse, Spinach Stuffing, Mustard Sauce

*Roast Sirloin of Beef*, Horseradish Cream, Red Wine Sauce

-10-

*-Luncheons-*

*-Stationed -*

**(Minimum 20 guests, all prices are per person)**

*-Deli-*

Mesclun Greens with Assorted Dressings

Redskin Potato Salad with Smoked Bacon and Chives

Thinly Sliced Virginia Ham, Smoked Turkey and Peppered Roast Beef

Sliced Sharp Cheddar, Swiss and Provolone

Assorted Breads and Rolls

Vine Ripened Tomatoes, Red Onion, Lettuce

and Relish Tray Kosher Dill Pickles, Assorted Mustards and Mayonnaise

Fruit Salad

Chef's Selection of Cakes

Coffee Service and Iced Tea or Lemonade

-25-

*-Barbecue*

Field Green Salad with Choice of Dressing

Macaroni Salad, Classic Cole Slaw, Baked Beans

Angus and Veggie Burgers, Hot Dogs

Sliced Watermelon Wedges

New York Style Cheese Cake

Coffee Service and Iced Tea or Lemonade

-25-

*-Adirondack*

Baby Greens, Crisp Vegetables, Croutons, Cheese, Cider Vinaigrette

Orzo, Sun Dried Tomato Parmesan Salad, Fresh Fruit and Cheese Display, Berries

Grilled Filet of Beef Tenderloin, Mushroom Bordelaise

Seared Salmon Filet, White Wine Dijon Sauce

Roasted Chicken Breast, Tomato-Artichoke Ragout

Vegetable Medley

Rosemary Roasted Potatoes

Chocolate Cake

Crème Anglaise

Strawberries, Shortbread

Coffee Service and Iced Tea or Lemonade

-45-

*-Plated-*

(Minimum 20 guests, all prices are per person)

*-Choice of One-*

Shrimp Bisque

Corn and Crab Chowder

Tomato Fennel Bisque

Potato Leek Soup

VT Sharp Cheddar and Ubu Ale Soup

Beefy Mushroom Vegetable Barley

Chicken Noodle Soup

Traditional Caesar Salad with Garlic Croutons and Parmesan Cheese

Mesclun Greens with Maple-Cider Vinaigrette, Candied Walnuts, Bleu Cheese, Apples

Tomato and Fresh Mozzarella Salad, Balsamic, Basil, Red Wine Onions

*-Choice of One-*

*Turkey Club*

Sourdough, Hand Carved Turkey, Cranberry Chutney, Mayonnaise, Potato Salad

-21-

*Grilled Chicken or Shrimp Caesar*

Romaine, Parmesan, Classic Dressing

-22-

*Kanu Burger*

Toasted Bun, Cheddar, Lettuce, Tomato, Onion, Barbecue Sauce

-21-

*Jumbo Lump Crab Cake*

Baby Greens, Lemon Vinaigrette, Remoulade, Roasted Peppers

-27-

*Grilled Chicken Breast*

Mushroom Risotto, Baby Vegetables, White Wine Basil Sauce

-25-

*Grilled Salmon Filet*

Dijon Butter, Creamy Orzo and Spinach, Oven Roasted Tomatoes, Basil

-25-

*-Choice of One-*

*-Desserts-*

Maple Cheesecake

Fresh Strawberries, Shortcake, Chantilly Crème

Chocolate Cake

Chocolate Sin City Cake

Lemon Tarts

Apple Crisp

## *-Cocktail Receptions-*

### *-Premium Hosted Bar-*

*\$13 per person per hour*

**(Minimum 30 guests)**

Vodka- Exclusive, Gin- Beefeaters, Rum- Bacardi Silver, Whiskey- Jim Beam, Scotch- Dewar's White Label

Tequila- Jose Cuervo Gold, Brandy- Korbel

Additional Mixers: Dry and Sweet Vermouth, Triple Sec

Cordials- Bailey's Irish Cream or Kahlua

Wine Selections: Cabernet Sauvignon or Merlot, Chardonnay or Pinot Grigio

Beer Selections: Domestic Lager and Domestic Light

Juice Mixers: Orange, Cranberry, Grapefruit, Pineapple

Soda Mixers: Coke, Diet, Sprite, Ginger Ale, Tonic Water, Club Soda, Bottled Water

Garnish: Lemon and Lime Wedges, Olives, Lemon Twists, Cherries, Orange Slices.

### *-Ultra-Premium Hosted Bar-*

*\$16 per person per hour*

**(Minimum 30 guests)**

Vodka- Grey Goose , Gin- Bombay Sapphire, Rum- 10 Cane, Whiskey- Basil Hayden, Scotch- Oban 14yr

Tequila- Patron Silver, Brandy- Hennessy VSOP

Additional Mixers: Dry and Sweet Vermouth, Luccardo Triple Sec

Cordials- Bailey's Irish Cream, Grand Marnier, Sambuca, Kahlua

Wine Selections: Cabernet Sauvignon and Pinot Noir, Chardonnay and Sauvignon Blanc, and French  
Methode Champenois

Juice Mixers: Orange, Cranberry, Grapefruit, Pineapple

Soda Mixers: Coke, Diet, Sprite, Ginger Ale, Tonic Water, Club Soda, Bottled Water

Garnish: Lemon and Lime Wedges, Olives, Lemon Twists, Cherries, Orange Slices

*-Premium Consumption Bar-*

**(Minimum 30 guests)**

**Pricing is mixed drinks \$8.50, Martinis \$11.50, Cordials \$8, Wine 10.50, Beer \$5, Soft Drinks and Water \$2.50**

Vodka- Exclusive , Gin- Beefeaters, Rum- Bacardi Silver, Whiskey- Jim Beam, Scotch- Dewar's White Label

Tequila- Jose Cuervo Gold, Brandy- Korbel

Additional Mixers: Dry and Sweet Vermouth, Triple Sec

Cordials- Bailey's Irish Cream or Kahlua

Wine Selections: Cabernet Sauvignon or Merlot, Chardonnay or Pinot Grigio

Beer Selections: Domestic Lager and Domestic Light

Juice Mixers: Orange, Cranberry, Grapefruit, Pineapple

Soda Mixers: Coke, Diet, Sprite, Ginger Ale, Tonic Water, Club Soda, Bottled Water

Garnish: Lemon and Lime Wedges, Olives, Lemon Twists, Cherries, Orange Slices.

*-Ultra-Premium Consumption Bar-*

**(Minimum 30 guests)**

**Pricing is mixed drinks \$10.50, Martinis \$13.50, Cordials \$12, Cognac \$18, Wine 11.50, Beer \$6, Soft Drinks and Water \$2.50**

Vodka- Grey Goose , Gin- Bombay Sapphire, Rum- 10 Cane, Whiskey- Basil Hayden, Scotch- Oban 14yr

Tequila- Patron Silver, Brandy- Hennessy VSOP

Additional Mixers: Dry and Sweet Vermouth, Luxardo Triple Sec

Cordials- Bailey's Irish Cream, Grand Marnier ,Sambuca, Kahlua

Wine Selections: Cabernet Sauvignon and Pinot Noir, Chardonnay and Sauvignon Blanc, and French Methode Champenois

Beer Selections: Imported and Domestic Lager and Domestic Light

Juice Mixers: Orange, Cranberry, Grapefruit, Pineapple

Soda Mixers: Coke, Diet, Sprite, Ginger Ale, Tonic Water, Club Soda, Bottled Water

Garnish: Lemon and Lime Wedges, Olives, Lemon Twists, Cherries, Orange Slices

### *-Dry Snacks and Dips-*

**(Pricing is \$12 per pound)**

Pretzels, Kettle Potato Chips, Popcorn, Assorted Roasted Nuts, Tortilla Chips, Ranch Dip, Onion Dip, Blue Cheese Dip, Salsa, Guacamole, Nacho Cheese, Shredded Cheese

### *-Hot and Cold Hors d' Oeuvres-*

**(Pricing per 25 pieces)**

Spicy Tuna Roll

Chicken Tempura

Tomato Chutney, Fresh Mozzarella, Eggplant Tapenade, Balsamic Syrup

Jumbo Lump Crab Cakes, Remoulade

Steak Tartare, Aged Parmesan, Capers, Truffle Oil

Duck Confit Nachos, Tomato-Avocado Relish

Smoked Salmon, Fingerling Potato, Crème Fraiche

Prosciutto and Basil Wrapped Shrimp

Watermelon and Goat Cheese, Balsamic Syrup

Perogies with Chive Crème Fraiche

Prosciutto, Apricot Jam, Goat Cheese Sandwich

Curry Seared Scallop, Mango Chutney

Tomato, Feta, Cucumber and Kalamata Salad, Basil

Brandade, Remoulade

-70-

*-Stationed items-*

(Pricing per person)

*-Garden Vegetable Crudite*

Selection of Market Vegetables and Dip

-4-

*-Artisan Cheese Display-*

Imported, Domestic and Artisan Cheeses, Crackers, Berries, Preserves

-9 -

*-Grilled Vegetable Platter-*

Zucchini, Yellow Squash, Eggplant, Peppers, Portobello Mushrooms, Roasted Garlic Dip

-5-

*-Bruschetta Bar-*

Homemade Focaccia Bread, Extra Virgin Olive Oil, White Bean Ragout, Roasted Garlic, Eggplant  
Tapenade, Fresh Mozzarella, Marinated Artichokes, Tomato Basil Salad, Parmesan

-9 -

*-Fruit Display-*

Fresh Seasonal Melons, Berries, Honey Yogurt Dip

-6 -

*-Carving Stations-*

*-Slow Roasted Turkey Breast-*

Peppercorn Aioli, Cranberry Chutney, Sourdough Rolls

155 each (serves 25)

*-Maple Glazed Ham-*

Whole Grain Mustard, Sourdough Rolls

155 each (serves 30)

*-Roasted Tenderloin of Beef-*

Horseradish Chive Cream, Au Jus, Sourdough Rolls

250 each (serves 20)

*-Slow Roasted Prime Rib of Beef-*

Horseradish Chive Cream, Au Jus, Sourdough Rolls

285 each (serves 30)

*-Salmon En Croute-*

Atlantic Salmon Filet, Stuffed with Spinach and Salmon Mousse, Mustard Sauce

150 each (serves 15-20)

*-Plated Dinners-*

(Minimum 20 guests, all prices are based per person)

*-Appetizers-*

*Traditional Shrimp Cocktail*

-14 -

*Tomato and Fresh Mozzarella*

Focaccia, Olive Oil, Balsamic Syrup, Basil

-10 -

*Smoked Salmon*

Capers, Tomato, Onion, Whipped Dill Cheese, Flatbread

-12 -

*Jumbo Lump Crab Cake*

Lemon Butter, Vegetable Slaw, Remoulade

-14 -

*Mushrooms in Pastry*

Wild Mushrooms, Roasted Garlic Rosemary Cream, Puff Pastry, Truffle Oil

-12 -

*Boneless Beef Short Rib*

Barbecue Braisage, Gherkins, Rutabaga Mash, Paprika Oil

-14 -

*Duck Cassoulet*

White Bean Ragout, Garlic Sausage

-14-

*Tomato Bisque*

Grilled Tomato and Cheese

-9 -

*~Salads~*

*Garden Salad*

Baby Greens, Tomato, Cucumber, Carrots, Herbed Croutons, Balsamic Vinaigrette

-9-

*Baby Greens*

Apples, Candied Walnuts, Bleu Cheese, Maple-Cider Vinaigrette

-9-

*Caesar Salad*

Crisp Romaine, Classic Dressing, Sourdough Crostini, Parmesan

-9-

*~Entrees~*

**(Minimum 20 guests, all prices are based per person)**

*-Dijon and Herb Crusted Salmon-*

Roasted Shallot Yukon Mashed Potato, Lemon Butter

-29-

*-Rosemary Roasted Chicken Breast-*

Sun Dried Tomato Risotto, Roasted Chicken Demiglace

-28-

*-Grilled Filet of Beef Tenderloin-*

VT Cheddar Dauphine, Red Wine Demiglace

-38-

*-Roasted Prime Rib of Beef-*

Thyme Jus, Horseradish Cream, Porcini Popovers

-34-

*-Grilled Veal Chop-*

Creamy Polenta, Mushroom Ragout, Roasted Garlic Sauce

-60-

*-Jumbo Lump Crab Cakes-*

Truffled Mashed Potato, Remoulade and White Wine Sauces

-38-

*-Grilled Swordfish-*

Ratatouille, Saffron Butter Sauce, Basil Risotto

-34-

*-Duet of Filet and Shrimp, Crab Cake or Salmon-*

Whipped Yukon Potatoes, Red and White Wine Sauces

-38-

*-Desserts-*

**(Minimum 10 guests, all prices are based per person )**

Maple Cheesecake

Fresh Strawberries, Shortcake, Chantilly Crème

Chocolate Cake

Chocolate Sin City Cake

Lemon Tarts

Apple Crisp

-8 -

*-Dinner Buffets-*

**(Minimum 20 guests, all prices are based per person)**

*-The Whiteface-*

Crab and Corn Chowder

Corn Bread and Biscuits, Butter and Preserves

Potato Salad, Garden Salad, Crisp Vegetables, Maple Cider Vinaigrette, Root Vegetable Slaw

Penne and Cheese with Bacon, Parsley, Shallots, Artisan Cheese Sauce

Braised Boneless Beef Short Ribs with Barbecue Braisage

Thyme Roasted Lemon Chicken Breast with Mushrooms and Onions

Brook Trout Amandine

Baked Beans

Seasonal Vegetable Medley

Apple Pie

Chocolate Cake

Seasonal Melon

*-The High Peaks-*

**(Minimum 20 guests, all prices are based per person)**

White Bean Soup, Truffle Essence

Roasted Eggplant Tapenade, Hummus, Flatbreads, Roasted Garlic

Panzanella with Fresh Mozzarella, Tomatoes, Basil, Shallots, Balsamic, Grilled Bread, Roasted Red Peppers

Baby Arugula and Spinach and Balsamic Vinaigrette

Orzo Pasta Salad with Sun Dried Tomatoes, Red Onion, Parmesan

Rosemary Roasted Chicken Breast, Roasted Garlic Jus

Grilled Spicy Sausage, Peppers and Onions

Pan Seared Striped Bass, Artichoke, Tomato Ragout

Grilled New York Strip Steak, Mushrooms, Red Wine Sauce

Roasted Fingerling Potatoes

Ratatouille

Rolls and Butter

Tiramisu

Flourless Chocolate Cake

*-The 46'er-*

**(Minimum 20 guests, all prices are based per person)**

Artisan Local and Imported Cheese Display, Berries, Flatbreads, Quince Paste, Figs, Honeycomb

Shrimp Bisque Tarragon Crème

Baby Greens, Apples, Candied Walnuts, Artisan Bleu Cheese, Maple Vinaigrette

Seasonal Fruits and Melons

Cucumber Dill Salad

Tomato, Feta, Kalamata Salad

Coq Au Vin with Red Wine Braised Chicken, Mushrooms, Onions

Jumbo Lump Crab Cakes, Remoulade, White Wine Sauce

Grilled Beef Tenderloin, Bordelaise

Grilled Mustard and Herb Crusted Salmon, Chive Emulsion

Truffled Yukon Gold Mashed Potatoes

Haricot Vert, Baby Carrots and Seasonal Baby Vegetables

Assorted Artisan Rolls and Butter

Chocolate Sin City

Berries, Crème Anglaise, Shortbread, Chantilly Cream

Maple Cheesecake

-75-