



The Lodge on Echo Lake 2010 Wedding Packages

Congratulations on your engagement!

Thank you for considering *The Lodge on Echo Lake* for your wedding celebration!

Imagine the perfect wedding surrounded by lush pines and 35-acre pristine Echo Lake. Imagine inviting your family and friends to your wedding at your very own unique and extraordinary destination... *The Lodge on Echo Lake*... the perfect setting for either a day wedding—or if you desire, an entire weekend wedding.

The Lodge on Echo Lake will help you to tailor everything – from your rehearsal dinner, to your ceremony and reception banquet to any other specific amenities you desire.

This will be the wedding of your dreams when you host your reception at *The Lodge on Echo Lake*.

Our professional wedding coordinator, Kathy, will guide you through your planning and assist with customizing your memorable occasion.

We offer a variety of wedding packages, so your reception can be as elaborate or as simple as you wish.

In order to prepare package pricing and menus for you, please look over the below sample wedding packages. We look forward to hearing from you and helping you to make your wedding day the most spectacular day of your life!

Sincerely

Tony & Emily Stein
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Warrensburg, New York

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~ The Adirondack Package ~

(Friday night only, upon availability)

Cocktail and Hors d' Oeuvres

One Hour of Full Open Bar

(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)

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Hors d' Oeuvres

International Cheese Tray with fresh fruit garnishes and assorted crackers

Vegetable Crudités with selections of Chef's Dips

One Hot item, butlered *(see Hors d' Oeuvres selection page)*

~ ~ ~ ~ ~

Champagne Toast

~ ~ ~ ~ ~

Salad Choices *(served table side)*

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

Buffet or Dinner Selections *(see Dinner Entrée/Buffer selection pages)*

One Italian Entrée, One Chicken Entrée, One Meat Entree

~ ~ ~ ~ ~

Accompaniments

Selection of Seasonal Vegetables

Selection of Starch Accompaniments

~ ~ ~ ~ ~

Freshly Brewed Coffee, Tea, Decaf Served After Dinner

~ ~ ~ ~ ~

You may upgrade your Hors d' Oeuvres, Bar and/or include a Chef attended carving Station for an additional charge.

Our Chef will gladly prepare any specialty dietary needs.



~ The Pines Package ~

*You may either choose an Elegant Buffet with Carving Station or
a Sit Down Dinner with Choice of Three Entrees*

Cocktail and Hors d' Oeuvres

One Hour of Full Open Bar

(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)

Two Hours of Beer, Wine & Soft Drinks

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Hors d' Oeuvres

International Cheese Tray with fresh fruit garnishes and assorted crackers

Vegetable Crudités with selections of Chef's Dips

Two Hot items, butlered *(see Hors d' Oeuvres selection page)*

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Champagne Toast

~ ~ ~ ~ ~

Salad Choices *(served table side)*

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

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Buffet or Dinner Selections *(see Dinner Entree/Buffer selection pages)*

One Chicken Entrée, One Pasta Entrée, One Seafood Entrée

Chef attended Carving Station with choice of Sliced Pork or Sirloin Tenderloin

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Accompaniments

Selection of Seasonal Vegetables

Selection of Starch Accompaniments

~ ~ ~ ~ ~

Freshly Brewed Coffee, Tea, Decaf Served After Dinner

~ ~ ~ ~ ~

You may upgrade your Hors d' Oeuvres, Bar and/or Chef attended station for an additional charge.

Our Chef will gladly prepare any specialty dietary needs.



~ High Peaks Package ~

*You may either choose an Elegant Buffet with Carving Station or
a Sit Down Dinner with Choice of Four Entrees*

~ ~ ~ ~ ~

Cocktail and Hors d' Oeuvres

Three Hours of Full Open Bar

(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)

Two Hours of Beer, Wine & Soft Drinks

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Hors d' Oeuvres

Two Cold items *(see Hors d' Oeuvres selection page)*

Three Hot items, butlered *(see Hors d' Oeuvres selection page)*

~ ~ ~ ~ ~

Champagne Toast

~ ~ ~ ~ ~

Salad Choices *(served table side)*

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

Buffet or Dinner Entrée Selections *(see Dinner Entrée/Buffer selection pages)*

Chef attended Carving Station with choice of Sliced Pork or Sirloin Tenderloin

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Accompaniments

Selection of Seasonal Vegetables

Selection of Starch Accompaniments

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Freshly Brewed Coffee, Tea, Decaf Served After Dinner

~ ~ ~ ~ ~

You may upgrade your Hors d' Oeuvres, Bar and/or Chef attended Station for an additional charge.

Our Chef will gladly prepare any specialty dietary needs.



~ The Lodge Package ~

*You may either choose an Elegant Buffet with Carving Station or
a Sit Down Dinner with Choice of Four Entrees*

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Cocktail and Hors d' Oeuvres

Four Hours of Full Open Bar

(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)

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Hors d' Oeuvres

Two Cold items *(see Hors d' Oeuvres selection page)*

Three Hot items, butlered *(see Hors d' Oeuvres selection page)*

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Champagne Toast

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Salad Choices *(served table side)*

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

Buffet or Dinner Entrée Selections *(see Dinner Entrée/ Buffet selection pages)*

~ ~ ~ ~ ~

Accompaniments

Selection of Seasonal Vegetables

Selection of Starch Accompaniments

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Dessert

Foiled Mints, Delicate Cookies

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Freshly Brewed Coffee, Tea, Decaf Served After Dinner

You may upgrade your Hors d' Oeuvres and/or Bar for an additional charge.

Our Chef will gladly prepare any specialty dietary needs.

Complementary Chair Covers are included



~ The Echo Lake Package ~

*You may either choose an Elegant Buffet with Carving Station or
a Sit Down Dinner with Choice of Four Entrees*

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Cocktail and Hors d' Oeuvres

Five Hours of Full Open Bar

(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)

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Hors d' Oeuvres

Two Cold items *(see Hors d' Oeuvres selection page)*

Four Hot items, butlered *(see Hors d' Oeuvres selection page)*

Shrimp Cocktail Fountain

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Champagne Toast

~ ~ ~ ~ ~

Salad Choices *(served table side)*

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

Buffet or Dinner Entrée Selections *(see Dinner Entrée/ Buffet selection pages)*

~ ~ ~ ~ ~

Accompaniments

Selection of Seasonal Vegetables

Selection of Starch Accompaniments

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Dessert

Chocolate Fountain with Fresh Assorted Fruit

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Freshly Brewed Coffee, Tea, Decaf Served After Dinner

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You may upgrade your Hors d' Oeuvres and/or Bar for an additional charge.

Our Chef will gladly prepare any specialty dietary needs.

Complementary Chair Covers are included



Buffet or Dinner Entrée Selections

~ *The Adirondack, The Pines and High Peaks Packages* ~

Poultry

Chicken Cordon Blue
Chicken Francaise
Chicken Kiev
Chicken Marsala
Chicken Milanese
Chicken Parmesan
Chicken Picatta
Roast Turkey with Sage Dressing & Gravy

Meat

Beef Stroganoff with Noodles
Beef Tips with Mushroom Demi Glaze
Boneless Roast Loin of Pork Tenderloin
Flank Steak (Western Style or Bordelaise Sauce)*
Ham with Maple Glace
Pot Roast aux Herbs
Roast Prime Ribs of Beef Au Jus*
Tenderloin of Beef Kabobs on Rice Pilaf*
Top Round with Bordelaise Sauce
Veal Francaise*

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Seafood

Baked Stuffed Shrimp with Seafood Stuffing*
Broiled Lemon Scrod
Broiled Salmon with Herbs and Hollandaise
Broiled or Fried Scallops*
Broiled Trout Almondine*
Seafood Newburg with Rice Pilaf
Shrimp Scampi on a Bed of Rice
Stuffed Sole
Sole Almondine

Pasta

Baked Manicotti
Baked Ziti
Penne in a Vodka Marinara Sauce
Stuffed Shells with Ricotta
Tortellini Primavera Alfredo
Vegetarian or Regular Lasagna

**Not available for Buffet*



Dinner Entrée Selections

-The Echo Lake and The Lodge Package-

- Chicken Oscar
- Filet Mignon Oscar
- Filet Mignon with Mushroom Caps
- Herb Encrusted Sea Bass*
- King Crab Legs*
- Lobster Tail (Stuffed with Seafood Stuffing and Herbs)*
- Mixed Grill (*Chicken Francaise, Baked Stuffed Shrimp, and Sliced Tenderloin of Beef*)
- Sliced Beef or Pork Tenderloin with Champignon*
- Surf and Turf*
- Twin Lobster Tails*
- Veal Oscar
- Veal Parmesan
- Veal Saltimbocca

OR you may select any entree from The Adirondack, The Pines or High Peaks Packages

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Above items are not available for Buffet

**Market Price*



Hors d' Oeuvres Selections

(Passed and Plated)

Hot Hors d' Oeuvres

- Assorted Quiche**
- Battered Vegetables (Chef Assortment)**
- Beef or Chicken Satay (choice of two marinades: Sesame, Italian, Soy or Teriyaki)
- Boneless Buffalo Chicken Bites
- Chicken Wings, Mild, Barbeque, or Hot & Spicy
- Egg Rolls with Sweet and Sour Sauce**
- Italian or Swedish Meatballs
- Jalapeno Poppers
- Mini Cordon Blue**
- Mozzarella Cheese Sticks
- Stuffed Mushrooms:
(Seafood Stuffing, or Three Cheese & Spinach)
- Spring Rolls *(Chef Assortment)*



Cold Hors d' Oeuvres

- Asparagus Wrapped in Prosciutto
- Deviled Eggs
- Belgian Endive Stuffed with Goat Cheese and Herbs**
- International Cheese Tray with Crackers & Fresh Fruit
- Port Wine Cheese on Melba Toast**
- Seasonal Fresh Fruit Garnish with Yogurt Dips
- Tomatoe Basil Bruschetta
- Vegetable Crudités' with selection of Chef's dips

***Items available for Butlered service*

Upgraded Hot Hors d' Oeuvres

- Baked Brie en crouete with Apricot Brandy Sauce*
- Clams Casino
- Pasta Station:
(Tortellini with Light Alfredo Sauce, Bowtie Pasta with Garlic, Tomatoes & Olive Oil or Penne Vodka)
- Lobster Ravioli
- Mini Crab Cakes
- Grilled Shrimp Satay (Garlic, Basil & Olive Oil Marinade)
- Scallops Wrapped in Bacon**
- Seafood Basil
- Shrimp & Scallop Basil
- Steamed Clams



*Upgraded Cold Hors d' Oeuvres**

- Chicken Liver Pate with Water Crackers
- Melon Wrapped in Prosciutto*
- Shrimp Cocktail Fountain*
- Seafood Station*
- Clams on the Half Shell*
- Oysters on the Half Shell*
- Mussels on the Half Shell*
- King Crab Legs*
- King Crab Claws*
- Smoked Salmon*
- Seafood Raw Bar*

**Market Price*



Special Requests

The following is a list of amenities available to you when you plan your event at *The Lodge on Echo Lake*.

Table Linen

We have a wide variety of napkin colors available to coordinate with your event. Floor length table linen is provided. Chair covers are complementary for The Lodge & Echo Lake packages.

Overnight Bridal Accommodations

Complimentary overnight accommodations for the bride and groom will be reserved for the night of the reception. Based on availability.

Cake Cutting

Cake cutting will be done free of charge. A skirted table will be supplied.

Accessories

Toasting glasses, a cake knife and server are available for your use. For your gift cards, we offer a beautiful Adirondack styled basket.

Ice Sculptures

A selection of assorted shapes with advanced notice required. There is an additional charge.

Transportation & Parking

Complimentary shuttle services are available. Arrangements must be made one (1) week in advance. Self-parking is available at no additional charge. Valet parking is available for an additional fee.

Other Special Amenities

Lakeside Fireworks, Midnight bonfires and other unique options are available. Please discuss costs and options with our Wedding Coordinator, Kathy.

General Information & Policies

The Lodge on Echo Lake – a tradition of elegance since 2001, located on Camp Echo Lake - a tradition since 1946.

The Lodge on Echo Lake can accommodate up to 225 guests.

Overnight Accommodations

Limited number of on-site accommodations for your guests are available. We will also provide suggestions for off-site accommodations for your guests.

Meal Guarantees

A preliminary guaranteed count is due **two** weeks prior to your reception. A final guaranteed count is due **one** week prior to your event. This number should include any additional service people, i.e. band members, photographers, etc. This is the minimum number of meals for which you will be charged.

Taxes and Service Charge

All prices are subject to a 7% NYS Sales Tax and 19% service charge. Prices are subject to change.

Entertainment

Any special setup requirements must be made in advance. Band or Disc Jockey setup must be completed at least 2 hours prior to the seating of your guests.

Wedding Cakes & Special Items

Wedding cakes must be delivered and set up at least two hours prior to your guest's arrival. You are responsible for any equipment that must be returned. All items are packed and placed at the gift table at the end of the reception. Placecards, centerpieces, favors, seating charts, etc. are to be delivered at least the day before your reception.

Payment & Contract Policy

An initial deposit of \$1000 is required to reserve your date. The remaining balance will be in three (3) installments, with the final payment of the estimated bill due one-week prior with final counts. Should your actual bill be higher than estimated, the balance will be due before departure on the day of your reception. Overpayments will be refunded two weeks post event. The following payment types are accepted: Credit Cards, Personal or Cashier's Check and Cash. A contract will be provided outlining the details of the planned event within one week of receiving the initial deposit.