



Conferences & Meetings

Surfside
On The Lake

Welcome!

We thank you for the opportunity to introduce Surfside on the Lake Hotel and Suites, one of Lake George's premier meeting and conference venues!

Surfside is located in the heart of Lake George Village, boasting stunning panoramic views of the lake and Adirondack Mountains; the perfect setting for your meeting or business retreat. The property also has a private beach with direct lake access, perfect for a post work day swim!

Since the early 1950's, Surfside has been privileged and honored to host many businesses and organizations, ranging from smaller intimate events of 10 guests, to larger more elaborate groups of over 150 guests!

Our seasoned sales team, our talented culinary team and our attentive staff will work closely with you every step of the way, assuring that your time spent with us is top notch and hassle free.

What sets us apart is our creativity, our passion for what we do, and our willingness and eagerness to customize EVERY SINGLE EVENT!

Let us know what we can do for you!

Warmest Regards,
Surfside on the Lake

400 Canada Street ~ Lake George ~ New York
www.surfsideonthelake.com ~ surf@surfsideonthelake.com ~ 518.668.2442

Event Rooms

All Event Spaces Include:

Tables - Chairs - Free Wifi - Custom Setup - Linen, Silverware & China (if needed) - Water Station



Blue Mountain Room:

Size (Sq. Ft.): 2,500

Dimensions: 57' X 45'

Classroom Capacity: 169 people

Banquet Capacity: 169 people

Cocktail Reception Capacity: 169 people

Special features: Private balcony (not included in sq. ft. calculation)



Champlain Room:

Size (Sq. Ft.): 1,300

Dimensions: 47' X 28'

Classroom Capacity: 86 people

Banquet Capacity: 86 people

Cocktail Reception Capacity: 86 people

Special features: Flat screen TV



Club Hamilton:

Size (Sq. Ft.): 3,000

Dimensions: 80' X 40'

Classroom Capacity: 175 people

Banquet Capacity: 175 people

Cocktail Reception Capacity: 250 people

Special features: Dedicated bar, flat screen TV, built in dance floor, Private attached deck (not included in sq. ft. calculation), lake view



Rooftop Cabana Bar:

Size (Sq. Ft.): 2,500

Dimensions: 80' X 38'

Classroom Capacity: 130 people

Banquet Capacity: 130 people

Cocktail Reception Capacity: 225 people

Special features: Dedicated bar, flat screen TV in bar area, lake front

Breakfast

Plated Breakfast

Fruit and Yogurt Plate: \$10++

Greek Yogurt - Granola - Fresh Cut Fruit

Eggs Your Way: \$12++

2 Eggs Cooked Your Way - Home Fries - Bacon or Sausage - Toast

Pancakes: \$12++

3 Buttermilk Pancakes - Bacon or Sausage - Real Maple Syrup

Biscuits and Gravy: \$13++

2 Buttermilk Biscuits - Sausage Gravy - Scrambled Eggs

Three Cheese Omlette: \$12++

3 Eggs - Three Cheese Blend - Home Fries - Toast

Vegetable Omlette: \$13++

3 Eggs - Sauteed Vegetables - Home Fries - Toast

Western Omlette: \$14++

3 Eggs - American Cheese, Ham, Peppers, Onions - Home Fries - Toast

Buffet Breakfast

Picnic Island: \$14++

*Croissant OR Bagel Breakfast Sandwiches - Sausage, Egg and Cheese OR Bacon, Egg and Cheese
Coffee, Tea and Decaf - Orange, Apple and Cranberry Juices*

Pudding Island: \$15++

*Sliced Fresh Fruit - Assorted Pastries - Bagels and Toast with Cream Cheese, Butter and Jams
Fruit Yogurt and Granola - Coffee, Tea and Decaf - Orange, Apple and Cranberry Juices*

Huckleberry Island: \$20++

*Assorted Pastries - Bagels and Toast with Cream Cheese, Butter and Jams - Sliced Fresh Fruit
Scrambled Eggs - Home Fried Potatoes - Bacon - Sausage
Coffee, Tea and Decaf - Orange, Apple and Cranberry Juices*

All buffets will be displayed for a maximum of (2) hours.

Room rental and setup fees not included in the above prices.

++ All prices are subject to a 21% service fee and 7% NYS sales tax. 100% of the 21% service fee is distributed to the service staff including servers, bartenders, set-up staff, and sales team.

Breaks & Snacks

Breaks

Break 1: \$10++

Assorted Croissants and Pastries - Coffee, Tea and Decaf

Break 2: \$10++

Assorted Bagels, Cream Cheese, Butter and Jams - Assorted Whole Fruits - Coffee, Tea and Decaf

Break 3: \$10++

Assorted Cookies and Brownies - Assorted Soft Drinks, Coffee, Tea and Decaf

Break 4: \$10++

Fresh Cut Fruit - Yogurt - Granola - Assorted Soft Drinks, Coffee, Tea and Decaf

Break 5: \$11++

*Tortilla Chips - Salsa - Guacamole - Pita Chips - Hummus
Assorted Soft Drinks, Coffee, Tea and Decaf*

Break 6: \$12++

*Assorted Chips - Brownies - Cookies - Popcorn - Pretzels
Assorted Soft Drinks, Coffee, Tea and Decaf*

Snack Boxes

Snack Box 1: \$12++

Apple - Granola Bar - Assorted Cheeses - Pepperoni - Crackers - Bottled Water

Snack Box 2: \$13++

Red Pepper Hummus - Pita Bread - Celery Sticks - Cucumber Slices - Bottled Water

Lunch

Plated Lunch

All Plated Lunch Selections Include a Dessert and Coffee/ Tea Service

Shrimp Scampi: \$33++

Chicken Picatta: \$26++

Chicken Marsala: \$27++

Pesto Grilled Chicken Breast: \$23++

Sundried Tomato and Broccoli Pasta: \$22++

Grilled Salmon with Tomato Bruschetta: \$29++

Reuben Sandwich with Fries: \$21++

Veggie Panini with Fries: \$20++

Surfside Burger with Fries: \$20++

Grilled Chicken Sandwich with Fries: \$21++

Pulled Pork Sandwich with Fries: \$20++

Classic BLT Sandwich with Fries: \$19++

Grilled Portobello and Mozzarella Sandwich with Fries: \$21++

Caesar Salad: \$20++

Buffalo Chicken Salad: \$19++

House Salad: \$21++

Greek Salad: \$20++

Table Salad: \$19++

NOTE: Add Chicken to a Salad \$4++ - Add Salmon to a Salad \$9++

Boxed Lunch

Box Lunch 1: \$20++

Turkey, American Cheese, Lettuce, and Tomato - Apple - Chips - Cookies - Bottled Water

Box Lunch 2: \$21++

Mozzarella, Tomato, Lettuce, and Pesto - Apple - Chips - Cookies - Bottled Water

Box Lunch 3: \$20++

Ham, Swiss Cheese, Tomato, and Lettuce - Apple - Chips - Cookies - Bottled Water

Box Lunch 4: \$21++

Roast Beef, Cheddar Cheese, Tomato, and Lettuce - Apple - Chips - Cookies - Bottled Water

++ All prices are subject to a 21% service fee and 7% NYS sales tax. 100% of the 21% service fee is distributed to the service staff including servers, bartenders, set-up staff, and sales team.

Lunch Cont.

Buffet Lunch

The Comfort Zone: \$29++

Baked Mac and Cheese - Southern Fried Chicken - Homestyle Meatloaf - Coleslaw - Assorted Rolls and Butter - Chef's Choice of Dessert - Coffee, Tea and Decaf

Taste of Italy: \$32++

Caesar Salad - Baked Ziti - Chicken Picatta - Seasonal Vegetables - Creamy Mushroom Risotto - Assorted Rolls and Butter - Chef's Choice of Dessert - Coffee, Tea and Decaf

Family Barbecue: \$32++

Chef's Salad - BBQ Ribs - Marinated Grilled Chicken - Coleslaw - Baked Beans - Cornbread and Butter - Chef's Choice of Dessert - Coffee, Tea and Decaf

New York Deli: \$27++

Oven Roasted Turkey - Honey Baked Ham - Roast Beef - Assorted Cheeses - Italian Pasta Salad - Chef's Potato Salad - Assorted Breads and Rolls - Chef's Choice of Dessert - Coffee, Tea and Decaf

Executive Lunch: \$29++

Chef's Salad - Soup of the Day - Tuna & Chicken Salad Sandwiches - Potato Salad - Fresh Cut Fruit - Chef's Choice of Dessert - Coffee, Tea and Decaf

The Southwestern: \$30++

Taco Bar - Chili Rellenos - Chicken Enchiladas - Nachos, Pico and Guacamole - Rice and Beans - Chef's Choice of Dessert - Coffee, Tea and Decaf

Mediterranean Flair: \$30++

Greek Salad - Hummus and Pita - Greek Meatballs with Tzatziki - Feta and Artichoke Orzo - Mediterranean Flatbreads - Asst. Rolls and Butter - Chef's Choice of Dessert - Coffee, Tea and Decaf

Cajun Cuisine: \$33++

Sausage Jambalaya - Low Country Boil (Shrimp, Potatoes, Corn, Clams) - Vegetable Gumbo - Hoppin John - Dirty Rice - Fried Pickles - Chef's Choice of Dessert - Coffee, Tea and Decaf

**All buffets will be displayed for a maximum of (2) hours.
Room rental and setup fees not included in the above prices.**

++ All prices are subject to a 21% service fee and 7% NYS sales tax. 100% of the 21% service fee is distributed to the service staff including servers, bartenders, set-up staff, and sales team.

Hors D'oeuvres

Plattered or Butlered

Shrimp Toast - \$245++
Spinach Puffs - \$195++
Fruit Skewers - \$200++
Boneless Wings - \$165++
Shrimp Cocktail - \$300++
Italian Meatballs - \$245++
Caprese Skewers - \$190++
Franks En Croute - \$165++
Crab Cake Sliders - \$355++
Eggplant Rollatini - \$190++
Jalapeno Poppers - \$190++
Pulled Pork Sliders - \$220++
Swedish Meatballs - \$245++
Jerk Chicken Sliders - \$245++
Street Corn Cobettes - \$300++
Buffalo Chicken Wings - \$200++
Grilled Pop-Up Oysters - \$400++
Bruschetta on Baguette - \$190++
Bacon Wrapped Scallops - \$350++
Blini with Smoked Salmon - \$300++
Stuffed Mushrooms (Crab) - \$205++
Cucumber Flat Bread Tarts - \$165++
Country Plate with Gherkins - \$355++
Stuffed Mushrooms (Cheese) - \$150++
Prosciutto Wrapped Asparagus - \$225++

Stationary Platter Only

Crab Dip Platter - \$220++
Godfather Baked Clams - \$310++
Spinach and Artichoke Dip Platter - \$220++
Mediterranean Breads and Spreads - \$245++
Cheese Fondue Platter (Nacho Style) - \$195++
Charcuterie Board with Cheese and Crackers - \$310++

All hors d'oeuvres are based on 100 pcs per order, per selection. Butlered Hors D'oeuvres are subject to a \$25++ upcharge per order. Room rental and setup fees not included in the above prices.

++ All prices are subject to a 21% service fee and 7% NYS sales tax. 100% of the 21% service fee is distributed to the service staff including servers, bartenders, set-up staff, and sales team.

Dinner

Plated Dinner

All Plated Dinner Selections Include a Salad, Dessert, Rolls and Butter, and Coffee/ Tea Service

Beef: \$45++

Roasted Prime Rib with Au Jus
Sliced Tenderloin with Bordelaise Sauce
Grilled Sirloin with Red Wine Shallot Butter
Gorgonzola Encrusted NY Strip Steak with a Garlic Demi Glaze
Cracked Black Pepper Crusted Filet Medallions with Cremini Mushrooms

Poultry: \$38++

Roasted Duck
Chicken Picatta
Chicken Marsala
Rotisserie Chicken
Chicken Parmesan
Chicken Franchise
Pesto Grilled Chicken Breast

Seafood: \$45++

Clam Bake
Shrimp Scampi
Crab Stuffed Sole
Panko Herb Crusted Atlantic Cod
Grilled Salmon with Roasted Tomato Bruschetta

Pork: \$38++

Stuffed Pork Porchetta
Sauteed Pork Medallions
Baked Sliced Honey Ham

Vegetarian: \$34++

Veggie Lasagna
Stuffed Sweet Potato
Mushroom Wellington
Roasted Stuffed Peppers
Linguini with Tomatoes, Artichokes, Mushrooms, and White Wine Sauce

Dessert: (Select 1)

Cannolis
Carrot Cake
NY Cheesecake
Seasonal Fruit Pie
Assorted Cookies
Fudge Chocolate Cake

++ All prices are subject to a 21% service fee and 7% NYS sales tax. 100% of the 21% service fee is distributed to the service staff including servers, bartenders, set-up staff, and sales team.

Dinner Cont.

Buffet Dinner Packages

All Buffet Dinner Packages Include a Dessert, Rolls and Butter, and Coffee/ Tea Service.

The Narrows: \$33++

One Salad
One Entree
One Vegetable
One Starch

The Surfside: \$42++

One Salad
Two Entrees
One Pasta
One Vegetable
One Starch

The Paradise Bay: \$48++

One Salad
Two Entrees
One Pasta
One Vegetable
One Starch
One Standard Carving Station Selection

The Queen of Lakes: \$56++

One Salad
Three Entrees
One Pasta
Two Vegetables
One Starch
One Standard Carving Station Selection

Buffet Dinner Menu

Salads

Greek Salad
Caesar Salad
Wedge Salad
Garden Salad

Entrees

BBQ Ribs
Roasted Pork
Chicken Picatta
Chicken Marsala
Crab Stuffed Sole
Sliced Beef Sirloin
Chicken Parmesan
Pan Roasted Salmon
Roasted Chicken Breast
Panko Crusted Atlantic Cod
Beef Tips with Red Wine Sauce

Pastas

Baked Ziti
Penne Alfredo
Pesto Tortellini
Penne Marinara
Veggie Lasagna
Penne Primavera
Mac and Cheese
Penne A La Vodka

Standard Carving

Roasted Turkey
Roasted Pork Loin
Honey Glazed Ham

Premium Carving: \$9++

Brisket
Salmon
Prime Rib
Sirloin of Beef

Starches

Wild Rice Pilaf
Mushroom Risotto
Whipped Garlic Mash
Oven Roasted Red Potatoes

Desserts

Cannolis
NY Cheesecake
Assorted Cookies
Seasonal Fruit Cobbler
Fudge Chocolate Cake

Vegetables

Broccoli Florets
Roasted Asparagus
Glazed Baby Carrots
Green Beans Almondine
Buttered Corn on the Cob
Roasted Vegetable Medley

All buffets will be displayed for a maximum of (2) hours.
Room rental and setup fees not included in the above prices.

++ All prices are subject to a 21% service fee and 7% NYS sales tax. 100% of the 21% service fee is distributed to the service staff including servers, bartenders, set-up staff, and sales team.

Beverages

Bar Services

Full Liquor, Beer and Wine Open Bar

Includes Premium Liquor, Well, Draft and Bottled Beer, House Wines and Non-Alcoholic Drinks

1st Hour: \$25++

Additional Hours: \$14++ per hour

Beer and Wine Only Open Bar

Draft and Bottled Beer, House Wines and Non-Alcoholic Drinks

1st Hour: \$15++

Additional Hours: \$9++ per hour

Cash Bar (Soft Drinks Only)

Bartender Fee: \$100++ (One Time Charge)

Unlimited Non-Alcoholic Drinks: \$5++

Champagne Toast

With or Without Fruit: \$3++

Other Beverage Services

Full Day Service is for up to 8 Hours. Half Day Service is up to 4 Hours.

Coffee Station

Regular and Decaf Coffee, Tea Selections, Condiments

All Day: \$8++

Half Day: \$5++

Juice Station

Orange, Apple and Cranberry Juices

All Day: \$10++

Half Day: \$6++

Soft Drink Station

Coca Cola Branded Soft Drinks

All Day: \$10++

Half Day: \$6++

Coffee, Juice and Soft Drink Station

Regular and Decaf Coffee, Tea Selections, Condiments, Juices and Soft Drinks

All Day: \$14++

Half Day: \$8++

++ All prices are subject to a 21% service fee and 7% NYS sales tax. 100% of the 21% service fee is distributed to the service staff including servers, bartenders, set-up staff, and sales team.

Add-Ons

Meeting Room Add-Ons

Podium with Speaker and Microphone

\$100++ Per Day

Projector

\$100++ Per Day

Projector Screen 8ft.

\$75++ Per Day

Projector and Screen Bundle

\$125++ Per Day

Reception Food Add-Ons

Slider Bar

Pulled Pork
Cheese Burgers
Crispy Chicken
Ketchup, mustard, garlic
aioli, tomatoes, lettuce
pickles, and
red onions

\$10 Per Person++

Potato Bar

Pick (2) Types:
Mashed potatoes,
Tater Tots, or French Fries
Bacon, chives, shredded
cheese, sour cream,
butter, nacho cheese,
jalapenos

\$9 Per Person++

Dessert Bar

Tell us about your favorite
confections and we will build
you a dessert bar that
will be sure to satisfy
all of your cravings.

\$10 Per Person++

Mac and Cheese Bar

Traditional Mac and Cheese
Buffalo Mac and Cheese
Bacon, shredded chicken,
chives, tomatoes, bread
crumbs, shredded cheese,
blue cheese crumbles, blue
cheese and ranch dressings.

\$14 Per Person++

Pizza Station

Cheese Pizza
Pepperoni Pizza
White Spinach Pizza
Ranch and blue cheese
dressings, hot sauce, parmesan
cheese, garlic powder,
hot pepper flakes

\$10 Per Person++

Taco Bar

Soft and hard taco shells
Seasoned ground beef,
refried beans, fried
avocados, shredded
cheese, lettuce,
tomatoes, sour cream,
pico de gallo.

\$11 Per Person++

Nacho Bar

Tortilla chips
Seasoned ground beef,
refried beans, melted
nacho cheese, shredded
cheese, lettuce, jalapenos,
tomatoes, sour cream,
pico de gallo, guacamole.

\$10 Per Person++

Candy Bar

Pick your favorite candies
and we will build a candy
bar for all of your guests
to enjoy!

\$7 Per Person++