



# Wedding Packages

Say "I Do!" At

**Sunfside**  
*On The Lake*

# Congratulations!

Congratulations on your engagement and your upcoming wedding! We thank you for the opportunity to introduce Surfside on the Lake Hotel and Suites, one of the top Lake George wedding venues!

Surfside is located in the heart of Lake George Village, boasting stunning panoramic views of the lake and Adirondack Mountains; the perfect backdrop to your very special day. The property also has a private beach with direct lake access, perfect for a post "I Do" swim!

Since the early 1950's, Surfside has been privileged and honored to host many weddings, ranging from smaller intimate events of 20 guests, to larger more elaborate weddings 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 special day 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! Say goodbye to cookie cutter weddings and say hello to the day you've been dreaming of.

Let us know what we can do for you!

Warmest Regards,  
Surfside on the Lake



# The Ceremony

Looking for the perfect backdrop to your ceremony? We have it! Our two-tiered sun deck has enough seating for up to 175 guests. Rainy day backup? We have that as well! Our Blue Mountain Room can be transformed into a beautiful place to say "I Do!"

## Ceremony Package includes:

*Chairs and Tables (As Needed)*

*White Chair Covers (Pictured Below)*

*Basic Wedding Arbor or Chuppah (Not Pictured Below)*

## Ceremony Package Price: \$950++

Plus a setup/breakdown fee of \$250++

*++ 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.*





# Rehearsal & Brunch

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## Fork Island Brunch Buffet: \$28++

*Chef's Assorted Pastries - Assorted Bagels and Breads with Cream Cheese, Butter and Jam  
Diced Seasonal Fruit - Fluffy Scrambled Eggs - Home Fried Potatoes - Crispy Bacon - Marinated  
Grilled Chicken - Penne A La Vodka - House Salad - Assorted Juices - Coffee, Tea, and Decaf*

**Add a Mimosa Bar for Just \$9++ per person**

**NOTE: 30 Person Minimum**

## Rehearsal Dinner: \$46++

*Plated Dinner - Starter Salad, 2 Entree choices (1 per person), Dessert*

*Buffet Dinner - 1 Salad, 2 Entrees, 1 Pasta, 1 Vegetable, 1 Starch, 1 Dessert Option  
Rolls and Butter, Water, Soft Drinks, and Coffee Service Are Included in Both Options*

**Ask About Adding Bar Services to the Event!**

**NOTE: 20 Person Minimum for Plated, 30 Person Minimum for Buffet**

All buffets will be displayed for a maximum of (2) hours. See menu options on page 12  
Room rental and setup fees not included in the above prices.

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# Wedding Packages

## All Wedding Packages Include:

Hour Long Cocktail Reception

*Hospitality Suite*

*Wedding Day Coordination*

*Basic Centerpiece, Place Card, and Favor Setup*

*House Chairs, Tables and Linens*

*House China, Flatware, and Glassware*

*House Chair Covers*

*Cake Cutting Service*

*Coffee and Tea Service*





# The Dome Island

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## One Hour Open Bar

*Liquor, Beer, Wine and Soft Drinks Included*

## Cash Bar (Following Open Bar)

## Hors D'oeuvres

*Your Choice of 3 Stationary Hors D'oeuvres*

## Dinner

*Premium Buffet Dinner:*

*1 Salad*

*2 Entree Selections*

*1 Pasta*

*1 Vegetable*

*1 Starch*

*Standard Carving Station*

## All Package Inclusions (See Page 5)

**\$99 Per Person++**

*50 Person Minimum*

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# The Dollar Island

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## Two Hour Open Bar

*Liquor, Beer, Wine and Soft Drinks Included*

## Cash Bar (Following Open Bar)

## Hors D'oeuvres

*Your Choice of 4 Stationary Hors D'oeuvres*

## Dinner

*Premium Plated Dinner:*

*Choose 3 Selections for Your Guests to Pick From*

## Champagne Toast

## All Package Inclusions (See Page 5)

**\$125 Per Person++**

*50 Person Minimum*

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# The Gem Island

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## Three Hour Open Bar

*Liquor, Beer, Wine and Soft Drinks Included*

## Cash Bar (Following Open Bar)

## Hors D'oeuvres

*Your Choice of 4 Stationary Hors D'oeuvres*

## Dinner

*Premium Buffet Dinner:*

*1 Salad*

*3 Entree Selections*

*1 Pasta*

*2 Vegetables*

*1 Starch*

*Standard Carving Station*

## Champagne Toast

## Wedding Cake

*You Pick Flavors, Colors, and Design and We Do the Rest*

## All Package Inclusions (See Page 5)

**\$150 Per Person++**

*75 Person Minimum*

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# The Diamond Island

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## Four Hour Open Bar

*Liquor, Beer, Wine and Soft Drinks Included*

## Cash Bar (Following Open Bar)

## Hors D'oeuvres

*Your Choice of 5 Stationary Hors D'oeuvres*

## Dinner

*Premium Plated Dinner:*

*Choose 3 Selections for Your Guests to Pick From*

## Champagne Toast

## Wedding Cake

*You Pick Flavors, Colors, and Design and We Do the Rest*

## All Package Inclusions (See Page 5)

**\$165 Per Person++**

*75 Person Minimum*

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# Custom Package

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Congrats! You have reached our favorite part, the custom package page! This is the perfect solution if our four previous packages didn't check off all of the items on your wishlist. Below are each of the categories you can customize. Don't see that extra special item you wanted to include? Let us know and we can work on it for you!

## Beverage Services

This first section helps you decide what type of beverage service you want to offer your guests. "Open Bar- Full Liquor" will allow your guests to enjoy as many drinks that they would like. They have access to all liquor options (including top shelf), beer, wine, champagne, juices and soft drinks. "Open Bar- Beer/ Wine" will allow your guests to enjoy as many beer, wine, or champagne, juices and soft drinks as they would like. If you choose either of these options, pick how many hours you would like to offer it! Once that time is over, our bar will switch to a cash bar. Your guests will still have access to everything, but they will be responsible to pay their own way. Don't want to cover alcohol for your guests? That's ok! Just pick the "Soft Drinks" option. They will receive complimentary sodas and juices, but will have to pay for alcohol.

## Hors D'oeuvres

This next section will enhance your cocktail hour by providing your guests with some lighter fare while you are taking care of photos and prepping for your amazing reception. Pick how many different selections you want available during that cocktail hour and then pick how you would like them presented (Note, there is a 3 choice minimum). Butlered hors d'oeuvres will be presented by our staff members. They will walk your cocktail hour serving your guest your picks! The stationary option is just as it sounds. Your guests will approach the beautiful display and pick what they want themselves. Want a combination of the two? Pick the "Hybrid" option and let us know what you want butlered and what you want to be stationary!

## Dinner

This next section allows you to pick how you want your dinner served. First, pick either plated dinner or buffet dinner. A plated dinner comes with a starter salad (of your choice) and the entree. You can choose to have your guests pick one of your pre-selected options (two or three choices.) The entree is served with the chef's choice of sides. The buffet dinner includes a salad, a pasta, a vegetable, a starch and your choice of number of entrees. Want to upgrade add a carving station to your buffet dinner? The standard option includes your choice of poultry, pork or ham. The premium option includes beef or fish selections.

## Add-Ons

Want to add some extra special touches to your reception? Let us know! You can choose to skip this section or you can pick all six if you wanted to. Don't see that wishlist item? Inform us of your vision and we can see what we can do to make it happen for you!

## Late Night

You have reached the final section. After all of the partying and celebrating, your guests have probably built up quite an appetite! You can choose to add a late night station to satisfy their cravings. You can pick one or more options or you can leave it off the list!



# Custom Package Cont.

## Step 1: Beverage Services

- Open Bar- Full Liquor     Open Bar- Beer/ Wine     Soft Drinks (Cash Bar)

How Many Hours?    1   2   3   4   5   6   7  
                 

## Step 2: Hors D'oeuvres

How Many Hors D'oeuvres?    3   4   5   6   7  
           

- Butlered?     Stationary?     Hybrid? \_\_\_\_\_

## Step 3: Dinner

- Plated Dinner?     Buffet Dinner?     Carving Station?  
 2 Options?     1 Entrees?     Standard?  
 3 Options?     2 Entrees?     Premium?  
 3 Entrees?

## Step 4: Add-Ons (You Can Pick More Than 1)

- Wedding Cake     Dessert Bar     Candy Bar  
 Champagne Toast     S'mores Bar     Signature Drink  
 Welcome Bag- Standard     Welcome Bag- Premium

## Step 5: Late Night (Optional)

- Pizza Station     Taco Bar     Nacho Bar  
 Slider Bar     Potato Bar     Mac and Cheese Bar

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# Add-Ons & Stations

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## Dessert Bar

Have a sweet tooth, but candy isn't quite your thing? This is a great option! Tell us about your favorite confections and we will build you a custom dessert bar.

**\$11 Per Person++**

## Candy Bar

Love snacking on candy? Want your guests to enjoy some treats during and after your reception? Pick this add-on and let us know your favorites!

**\$9 Per Person++**

## Welcome Bag- Standard

2 waters, 2 cookie packs, 2 chip bags, local walking map, Lake George decal, personalized bag and itinerary, delivery service.

**\$14 Per Room Booked On-Site++**

## Add-Ons

### Wedding Cake

You pick the flavors, colors, and design and we will do the rest! We ask that you provide us with inspiration photos so that we can be sure that we get it right!

**\$10 Per Person++**

### S'mores Bar

Make your own s'mores without the fuss of maintaining a fire! Good for guests of all ages. Can be done indoors or outdoors.

**\$7 Per Person++**

### Signature Drink

Each spouse will get the opportunity to pick a signature cocktail that will be served to all of the wedding couple's guests! This is not included in any bar package.

**\$9 Per Person++**

### Champagne Toast

Each guest will receive a glass of champagne with or without a chilled fruit of your choice! Pick from strawberries, raspberries, or blueberries.

**\$3 Per Person++**

## Welcome Bag- Premium

2 waters, 2 cookie packs, 2 chip bags, local walking map, Lake George decal, personalized bag and itinerary, delivery service, hangover kit.

**\$20 Per Room Booked On-Site++**

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## Late Night Stations

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### Slider Bar

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

**\$11 Per Person++**

### Potato Bar

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

**\$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.

**\$15 Per Person++**

### Pizza Station

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

**\$11 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.

**\$12 Per Person++**

### Nacho Bar

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

**\$11 Per Person++**

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# Catering Menu

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## Hors D'oeuvres

### Stationary or Butlered

Shrimp Toast  
Spinach Puffs  
Fruit Skewers  
Boneless Wings  
Shrimp Cocktail  
Italian Meatballs  
Caprese Skewers  
Franks En Croute  
Crab Cake Sliders  
Eggplant Rollatini  
Jalapeno Poppers  
Pulled Pork Sliders  
Swedish Meatballs  
Jerk Chicken Sliders  
Buffalo Chicken Wings  
Vegetable Spring Rolls  
Grilled Pop-Up Oysters  
Bruschetta on Baguette  
Bacon Wrapped Scallops  
Stuffed Mushrooms (Crab)  
Cucumber Flat Bread Tarts  
Country Plate with Gherkins  
Stuffed Mushrooms (Cheese)  
Prosciutto Wrapped Asparagus  
Grilled Cheese and Tomato Soup Shooters

### Stationary Platter Only

Crab Dip Platter  
Vegetable Crudite  
Godfather Baked Clams  
Spinach and Artichoke Dip Platter  
Mediterranean Breads and Spreads  
Cheese Fondue Platter (Nacho Style)  
Charcuterie Board with Cheese and Crackers

# Catering Menu Cont.

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## Plated Dinner Selections

### Beef

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

### Poultry

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

### Seafood

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

### Pork

Stuffed Pork Porchetta  
Sauteed Pork Medallions  
Baked Sliced Honey Ham

### Vegetarian

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



# Catering Menu Cont.

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## Buffet Dinner Selections

### Salads

Greek Salad  
Caesar Salad  
Wedge Salad  
Garden Salad

### Pastas

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

### Starches

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

### Vegetables

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

### Entrees

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

### Standard Carving Options

Roasted Turkey  
Roasted Pork Loin  
Honey Glazed Ham

### Premium Carving Options

Brisket  
Salmon  
Prime Rib  
Sirloin of Beef



# Hotel Policies

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## **Room Reservation Policies**

A reservation can be made verbally or in writing. The hotel will reconfirm the reservation in writing. Any cancellations must always be confirmed in writing. In the case of a no-show (if a guest does not show up for the hotel room as per their reservation), the room will be charged in full. A one night deposit is due at the time of booking. If a reservation is canceled within 14 days from the date of arrival, the deposit is non-refundable. Outside of 14 days a \$50 cancellation fee will apply and the remaining deposit is refunded.

## **Deposits and Payments**

A \$1000 non-refundable deposit is required to hold a date. Thereafter, a supplemental deposit must be made in order to equal 20% of the total cost of the event. This supplemental deposit will be due within (14) days after contract signing. Full payment for the event is required (14) days prior to the event. Changes may be made to this policy on a case by case basis. See contract for any changes to the policy. Payments must be made by cash or check. Checks need to be made payable to Surfside on the Lake.

## **Event Cancellation Policy**

If the cancellation is outside of (30) days from the date of the event, then the group will forfeit 50% of the deposit (20% of the event total). If the cancellation is within the (30) days from the time of arrival, then the group will forfeit the full deposit.

## **Food and Guarantee Policy**

A guaranteed guest count will be set by the contract. The client is responsible for 90% of the minimum guest count. If the count fall below 90% of the guaranteed number, the client is still responsible for that number. Any additional guests will be billed and must be paid for by the end of the event. All final dining decisions and guest counts are due (14) days prior to the event. Please include all food allergies; the chef can not make adjustments without reasonable notice.

## **Alcohol Policy**

Guest who appear to be under the age of 30 will be asked to provide proper identification. No alcohol will be served to any guest without proper identification and the hotel reserves the right to refuse bar service. No alcohol gifts or favors are permitted (including wine bottles) during the event.

## **Insurance**

The hotel is not responsible for items stored within the hotel property. The hotel will take responsibility if damages occur due to negligence by the hotel. The organizer of the group/ event is responsible for reporting any damages to hotel property. All vendors will be required to provide an insurance certificate naming Surfside on the Lake for all lines of appl. coverage for limits agreed to based on the type of event

## **Damages**

The guest or group is responsible for any damages incurred during their event that is not the fault of hotel staff. This includes, but is not limited to, rips or tears in chairs, table damages, holes or cracks in walls, broken doors, windows or fixtures, and rips, tears or burns to the carpeting (if applicable).

## **Event Timing and Overtime Fees**

To extend your event beyond the contracted time, there is a \$500 per hour fee, plus tax and service charge. This overtime fee includes the use of the room and bar (does not include any open bar services). Weddings are 6 hours long if then include the following: ceremony (1hr), cocktail hour (1hr) and reception (4hrs).

## **Room Blocks and Rooming Lists**

Room blocks will be held until the contracted drop off date. Guests looking to book after the drop off date will be subject to availability. No deposits are required to create a room block. Guests booking individually under a room block are subject to the standard room deposit policies and cancellation policies of the hotel (see details above). All rooming lists are due (14) days prior to the event.