

THE SAGAMORE

ON LAKE GEORGE
BOLTON LANDING, NEW YORK



Banquet Menus

Amenities

Welcome Amenity	\$24.00++
An assortment of International and Domestic Cheeses with Assorted Crackers	
Chocolate Lovers	\$20.00++
Assorted Truffles, Bon-Bons, Toasted Almond Bark and Chocolate Covered Strawberries	
Cookies and Milk	\$14.00++
Whole Milk with Assorted Cookies	
Gourmet Cookie Package	\$16.00++
Lavender Lemon Sugar, Cocoa Nib Chocolate Chunk, Oatmeal Turbinado, Peanut Butter and Chocolate, and White Chocolate Coconut Macadamia	
Romance	\$50.00++
Sparkling Wine, Chocolate Dipped Strawberries	
French Macaroons	\$16.00++
A Sleeve of 6 Gourmet Assorted French Macaroons	
The Fiesta	\$21.00++
2 Coronas, Tortilla Chips, Gourmet Salsa, and Guacamole	
Antipasto Board	\$28.00++
Imported Italian Soft and Firm Cheeses, Aged and Cured Meats, Mustard, Fig Jam, and Italian Cracker Bread	
Whole Seasonal Fresh Fruit	\$22.00++
A Variety of Seasonal Whole Fruit, Bananas, and Grapes	



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Breakfast Options

(Two (2) hour maximum display time for each buffet)

Great Start Continental (Minimum 10 Guests)

Seasonal Fruit and Berry Display Assorted
Fruit Yogurts
Selection of Breakfast Pastries, Butter, and Preserves
Assorted Bagels and Whipped Cream Cheese
Assorted Dry Cereals, Whole and Skim Milk
Assorted Juices
Freshly Brewed Coffee and Tea Service

\$17.00++ per person

Adirondack Breakfast (Minimum 25 Guests)

Seasonal Fruit and Berry Display
Assorted Cold Cereals
Assorted Fruit Yogurts
Selection of Breakfast Pastries, Butter, and Preserves
Scrambled Eggs
Country Pork Sausage Links
Applewood Smoked Bacon
Assorted Juices
Freshly Brewed Coffee and Tea Service

\$22.00++ per person

Sagamore Breakfast (Minimum 25 Guests)

Seasonal Fruit and Berry Display
Assorted Cold Cereals
Assorted Fruit Yogurts
Selection of Breakfast Pastries, Butter, and Preserves
Scrambled Eggs
Cinnamon and Vanilla Battered French Toast with NY Maple Syrup
Redskin Potatoes with House Blended Herbs and
Caramelized Onions
Country Pork Sausage Links
Applewood Smoked Bacon
Assorted Juices
Freshly Brewed Coffee and Tea Service

\$27.00++ per person



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Additional Breakfast Accompaniments

Fluffy Buttermilk Pancakes Served with NY Maple Syrup	\$4.00++ per person
Lemon Blueberry Ricotta Pancakes Served with NY Maple Syrup	\$4.50++ per person
NY Lox and Bagels, Pumpnickel Bread, Whipped Cream Cheese, Capers, Red Onion, and Deviled Egg Spread	\$11.00++ per person
Belgian Waffle Station with Whipped Cream, Berries, and Warm NY Maple Syrup	\$7.00++ per person
Oatmeal Station with Brown Sugar, Warm NY Maple Syrup, Raisins, and Bananas	\$5.50++ per person
Classic Eggs Benedict- Poached Egg, Canadian Bacon, and Hollandaise	\$6.00++ per person
Buttermilk Biscuits with Sausage Gravy	\$6.00++ per person
English Muffin Sandwich- Scrambled Eggs, Cured Ham, and Adirondack Cheddar	\$6.50++ per person
Applewood Smoked Bacon, Pork Sausage Links, or Cured Ham (select two)	\$6.50++ per person
Fluffy Scrambled Eggs	\$5.00++ per person

Stations

**Chef Fee of \$125.00 per Chef/per Hour Will Apply to the Following
(One Chef per 50 Guests)**

Omelet Station- Made to Order	\$7.00++ per person
Chef Carved Roasted NY Strip Loin with Dijon Hollandaise	\$9.00++ per person
Chef Carved Maple Mustard Glazed Cured Ham with Breakfast Biscuits	\$6.00++ per person

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Rejuvenation Breaks

Hot Beverage Break (One Hour) Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, and Hot Chocolate	\$6.00++ per person
Refreshment Break (One Hour) Assorted Sodas, Selection of Natural Juices, and Bottled Water	\$6.00++ per person
Deluxe Refreshment Break (One Hour) Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Assorted Sodas, Selection of Natural Juices, and Bottled Water	\$7.50++ per person
½ Day Deluxe Break (4 Hours with refreshes as needed) Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Assorted Sodas, Selection of Natural Juices, and Bottled Water	\$15.00++ per person
Full Day Deluxe Break (8 hours with refreshes as needed) Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Hot Chocolate, Assorted Sodas, Selection of Natural Juices, and Bottled Water	\$25.00++ per person
Adirondack Break (One Hour) Sweet and Spicy Trail Mix, Peanut Butter and Jelly Muffins, Individual S'mores, Blueberry and Pomegranate Iced Tea Station	\$14.00++ per person
The Healthy Break (Minimum 10 Guests) (One Hour) Granola and Energy Bars, Assorted Individual Fruit Yogurts with Fresh Fruit, Water Station infused with Lemon and Orange Slices	\$15.00++ per person
Snack Central (Minimum 10 Guests) (One Hour) Assorted Cookies, Bags of Potato Chips, Pretzels, Popcorn, Freshly Brewed Regular and Decaffeinated coffee, Assorted Teas and Hot Chocolate, Assorted Sodas, Juices, and Bottled Water	\$15.00++ per person
NY Apple Orchard (Minimum 10 Guests) (One Hour) Assorted NY Apples, Cinnamon Apple bars, Spiced Apple Butter, Artisan Peanut Butter, Farmstead Cheddar, Hearth Bread, Apple Cider, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Teas	\$15.00++ per person
Chocolate, Chocolate, Chocolate (One Hour) Chocolate Chip Cookies, Double Fudge Brownies, Whoopie Pies, Chocolate Dipped Strawberries, Chocolate Milk, Whole Milk, and Bottled Water	\$16.00++ per person

Welcome to the Pub (One Hour) Warm Soft Pretzels with Ale Mustard, Mini "Dogs" with Mustard, Onions, Ketchup, and Pickle Relish, Parmesan Rosemary Popcorn, and a Build Your Own Nacho Bar with Sagamore Beef Chili, Black Beans, Avocado & Corn Salad, Salsa Rojo, Fresh Marinated Chili, Chipotle Lime Crema, and Tortilla Chips	\$18.00++ per person
--	-----------------------------

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Buffet Lunch Options



Additional Break Items

Assorted Homemade Danishes	\$25.00++ per dozen
Assorted Homemade Muffins	\$26.00++ per dozen NY
Style Bagels with Whipped Cream Cheese and Butter	\$29.00++ per dozen
Assorted Fruit Yogurts	\$24.00++ per dozen
Assorted Sliced Seasonal Fruit and Berries (serves 25)	\$99.00++ per display
Assorted Whole Fruit (serves 25)	\$75.00++ per bowl
Granola and Nutri-Grain Bars	\$22.00++ per dozen
Assorted Power Bars	\$27.00++ per dozen
Trail Mix (individual bags)	\$43.00++ per dozen
Assorted Candy Bars	\$26.00++ per dozen
Adirondack S'mores	\$27.00++ per dozen
Chocolate Brownies	\$27.00++ per dozen
Assorted Cookies	\$27.00++ per dozen
Chips, Popcorn, and Pretzels	\$16.00++ per dozen
Soft Jumbo Pretzels with Ball Park and Spicy Mustards	\$28.00++ per dozen
Assorted Selection of Ice Cream Bars	\$46.00++ per dozen
Lemonade with Honey	\$44.00++ per gallon
Flavored Iced Tea	\$43.00++ per gallon
Fresh NY Apple Cider	\$46.00++ per gallon
Assorted Soft Drinks	\$2.75++ each
Bottled Natural Spring Water	\$2.75++ each



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Buffet Lunch Options

Lunch Options

(A supplemental charge will apply if the minimum number of guests is not met)



“Carry Out” Lunch

Select One to Three Selections: Caprese

Baguette (V)

Fresh Mozzarella, Vine Ripe Tomato, Mixed Lettuce, and Nut Free Pesto Aioli

Slow Roasted Turkey Breast

with Vermont Cheddar Cheese, Lettuce, and Tomato on Multi-Grain Bread

Shaved Roast Beef Baguette

With Provolone Cheese, Arugula, Tomato, and Horseradish Spread

Honey Roasted Ham

With Swiss Cheese, Lettuce and Tomato on Jewish Rye Bread

Lunch Includes:

New York Apple, Kettle Chips, Two Cookies, and Spring Water

Condiments are included on the side

\$26.00++ per person



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge (“Service Charge”). This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the Service Charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your Function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Buffet Lunch Options

Additional Entrées Available for \$7.00++ Per Guest, Per Entrée Surcharge

Includes:

Artisan Rolls and Butter, Selections of Seasonal Starch and Vegetables, Sagamore Dessert Display, Freshly Brewed Coffee, and Iced Water

Chef's Selection of Soup and Three Chilled Salads

Entrée Choices (Select Two) Grilled

Chicken and Beef Fajitas

With Grilled Onions & Peppers, Warm Flour and Corn Tortillas, Salsa Rojo Tomatillo Salsa Verde, Rustic Guacamole, Sour Cream, and Shredded Cheddar Jack Cheese

Atlantic Cod Piccata

Ciabatta Bread Crumbs, Pecorino Romano, Lemon Caper Butter Sauce

Churrasco Grilled Flank Steak

With Chimichurri Sauce

Grilled Atlantic Swordfish (GF)

With Seasonal Tomato Compote and Citrus Pesto

Pan Roasted Chicken Breast (GF)

With Mushrooms and Sage Vermouth Sauce

Tandoori Spiced Grilled Chicken Breast

With Tzatziki Sauce

Beef Burgundy Tenderloin Tips

With Pearl Onions, Peas, Mushrooms, Burgundy Wine, and Egg Noodles

Soy Mustard Glazed Salmon

With Bok Choy Stir Fry and Lemongrass Nage

Lemon Pepper Chicken (GF)

With a Roasted Garlic Pan Sauce

Citrus Brined Turkey Breast

With Bacon Cornbread Stuffing, Cranberry Relish, and Natural Gravy

Grilled Top Sirloin (GF)

With Caramelized Onions, Mushrooms and Mustard Thyme Jus

Whole Wheat Penne Pasta (V)

In a Creamy Asparagus Sauce, Mushrooms, and Roasted Tomato

Cavatappi Pasta (V)

With Roasted Squash, Shallots, Spinach, and Ricotta Cheese

Vegan Paella (V)

With Valencia Style Rice, Saffron Herb Garlic Broth, and Fire Grilled Vegetables

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge ("Service Charge"). This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the Service Charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your Function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.



Buffet Lunch Options

Pizza Buffet **\$30.00++ per person**
(Minimum 20 Guests, Maximum 100 Guests)

Includes:

Classic Caesar Salad with Romaine Hearts,
 House Dressing, Herb Croutons, and Parmesan
 Cheese

Selection of Pizzas:

Margherita Pizza
 Sausage and Pepperoni Pizza
 Mediterranean Vegetable Pizza

Desserts:

Mini Cannoli's

Fresh Seasonal Fruit Tarts

Refreshments:

Freshly Brewed Coffee and Tea
 Assorted Sodas and Bottled Water

****Gluten free pizza upon request. \$3.00++
 surcharge per pizza**



Italian Pranzo Buffet **\$31.00++ per person**
(Minimum 25 Guests)

Includes:

Minestrone Soup, Garlic Bread and Assorted Rolls

Hearts of Romaine Caesar Salad

Freshly Tossed House Made Dressing, Herb
 Croutons, and Pecorino
 Romano

Salad Bar of Cultivated Greens (V)

Marinated Artichokes, Olives, Cherry Tomato,

Chickpeas, Crumbled
 Gorgonzola Cheese, Herb Croutons,
 Dark Balsamic Vinaigrette, and
 a Creamy Gorgonzola Dressing.

Penne Ala Vodka (V)

With Basil, and Fresh Parmesan

Chicken Cacciatore

House Made Lasagna

With Herbed Ricotta and Rich Bolognese,

Seasonal Vegetables Toasted Garlic and Olive Oil

Desserts:

Chocolate Dipped Cannoli's

Amaretto Panna Cotta

Fresh Fruit Tarts

Refreshments:

Freshly Brewed Coffee and Tea



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Buffet Lunch Options

Picnic Cookout Buffet **\$30.00++ per person**
(Minimum 25 Guests)

To enhance your guest experience our Chefs will grill for your guests.

(A \$125 per hour/per chef fee will apply to the menu pricing)

Includes:

Deli Style Potato Salad (V) (GF),

Creamy Coleslaw (V) (GF),

Tossed Garden Salad- With a White Balsamic Dressing (V) (GF)

Gourmet Potato Chips

From the Grill:

Bone in BBQ Chicken

All Beef Hot Dogs, Hamburgers, Vegetable Burgers (V)

Brown Sugar Baked Beans- With Applewood Smoked Bacon

Corn on the Cob- With Parsley Butter

Condiments:

Swiss, American, and Cheddar Cheeses, Mayonnaise, Ketchup, Dijon Mustard, Pickle Relish, Hamburger and Hot Dog Rolls

Desserts:

NY Apple Pie Bars- With a Streusel Topping

Chocolate Fudge Brownies

Chilled Watermelon Slices

Refreshments:

Freshly Brewed Coffee and Tea Assorted Sodas

Bottled Water

Executive Lunch Buffet **\$27.00+per person**
(Minimum 10 Guests, Maximum 25 Guests)

Includes:

Roasted Plum Tomato Bisque with Parmesan Cheese, Mixed Green Salad with White Balsamic and Ranch Dressings, Mediterranean Pasta Salad, and Kettle Potato Chips

Mini Pre-made Sandwiches to Include:

Vine Ripe Tomato Mozzarella, Mixed Greens, Nut Free Pesto (V), Chicken Salad, Dried Cranberries, Poppy Seed Dressing, Shaved Sirloin, Arugula, Horseradish Aioli

Desserts:

NY Style Cheesecake

Refreshments:

Freshly Brewed Coffee and Tea

Assorted Sodas

Spring Water



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Buffet Lunch Options

It's a Wrap Lunch Buffet

(Minimum 10 Guests, Maximum 75 Guests)

Cream of Broccoli Soup with Aged Cheddar
Mediterranean Pasta Salad (V)

Mixed Green Salad Bar (V)

With Cherry Tomato, Cucumber, Herb Croutons,
Shredded Carrots, Shaved Red Onion, Shredded
Cheddar,
Dark Balsamic, and Buttermilk Ranch Dressing

BLT Turkey Wrap

With Roasted Turkey Breast, Baby Greens, Tomato,
Applewood Smoked Bacon, Vermont Cheddar, and
Herb Aioli

Albacore Tuna Salad Wrap

With Mixed Lettuces, Tomato, and Lemon Aioli in a
Spinach Wrap

Grilled Vegetable Wrap (V)

With Goat Cheese Spread, Arugula, Shredded Carrots,
Radish, Cucumbers, and Beets all in a Whole Wheat
Wrap

Assorted Cookies and Brownies

Freshly Brewed Coffee and Tea
Assorted Sodas
Spring Water

\$28.00++ per person

New York Deli Style Buffet

(Minimum 25 Guests)

Gourmet Potato Chips
Old Fashioned Chicken Noodle Soup

Mixed Green Salad Bar (V)

With Cherry Tomatoes, Cucumbers, Herb Croutons,
Shredded Carrots, Shaved Red Onion, Blue Cheese
Crumbles, White Balsamic and Buttermilk Ranch
Dressings

Deli Style Macaroni Salad (V) (GF) With Pickle Relish and
Dill

Creamy Broccoli Salad (GF) With Crispy Applewood
Smoked Bacon, and Red Onion

From the Carving Board:

Shaved Roast Beef, Roasted Turkey Breast
Baked Ham (GF), Creamy Egg Salad (GF)
Albacore Tuna Salad (GF)

*With Swiss, Cheddar, and Provolone Cheeses,
Lettuce, Sliced Tomato, Red Onion, Kosher Pickles,
Mayonnaise, and Dijon Mustard on Sliced Wheat,
White, Jewish Rye, or Deli Rolls

Carrot Cake Bars

NY Style Cheesecake

Chocolate Ganache Tarts

Freshly Brewed Coffee and Tea

Assorted Sodas

Spring Water

\$29.00++ person

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.

Buffet Lunch Options

(A supplemental charge will apply if the minimum number of guests is not met.)

**Build Your Own Cobb Salad Buffet \$30.00++ per person
(Minimum 25 Guests)**

Includes:

Roasted Plum Tomato Bisque (V)

Cultivated Greens (V) (GF)

With Buttermilk Ranch and White Balsamic Dressings

Grilled Chicken and Marinated Flank Steak (GF) (Served Hot)

Citrus Poached Bay Shrimp and Roasted Turkey (GF) (Served Cold)

Toppings:

Bacon, Blue Cheese Crumbles, Cherry Tomatoes, Hard Boiled Eggs, Kalamata Olives, Shaved Red Onion, Assorted Artisan Rolls and Butter

Desserts:

Fruit Tarts

Cheesecake Bars

Refreshments:

Freshly Brewed Coffee and Tea

Spring Water & Assorted Soft Drinks



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.

Plated Luncheon Options

Executive Plated Lunch \$24.00++ per person
(Minimum 10 Guests, Maximum 35 Guests)

Includes:

Grilled Chicken Caesar Salad

With Herb Garlic Croutons, Parmesan Cheese, and House Dressing

OR

Flame Grilled Black Angus Burger

With Cheddar Cheese on a Toasted Roll.
Served with Lettuce, Tomato,
Onion, Pickle, French Fries, and Appropriate
Condiments.

Desserts:

Sagamore Chocolate Cake

Refreshments:

Freshly Brewed Coffee and Tea
Assorted Sodas
Spring Water



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Plated Luncheon Options

Sagamore Classic Lunch

(Minimum 25 Guests)

Includes:

Soup or Salad, Single Entrée – (For Two Pre-selected entrees add \$3.00++ per person surcharge)
Dessert, Artisan Rolls and Butter, and Freshly Brewed Coffee and Tea

Includes:

Soup or Salad, Single Entrée – (For Two Pre-selected entrees add \$3.00++ per person surcharge)
Dessert, Artisan Rolls and Butter, and Freshly Brewed Coffee and Tea



Soup or Salad – (Select One)

New England Clam Chowder Oyster Crackers
Roasted Butternut Squash and Apple Bisque (V) (GF),
Hazelnut Liquor Spiced Crème Fraiche

Wild Mushroom Soup (V) (GF)

With Truffle Scented Cheese Crostini

Broccoli and Vermont Cheddar Soup

Old Fashioned Chicken Noodle

Creamy Lobster Bisque With Sherry (\$3.00++ per person surcharge)

Clear Broth Minestrone

With Ditalini Pasta and Pecorino Cheese

Roasted Plum Tomato Bisque (V) (GF) With Parmesan Cheese

Curried Lentil Soup (V) (GF)

With Sundried Cherries and Pepitas Seeds

Creamy Cauliflower Soup (V) (GF)

With Caramelized Cauliflower and Parsley Oil



Seasonal Green Salad (V) (GF)

With Cherry Tomato, English Cucumber, Beet and Carrot Curls, Crumbled Feta, and a White Balsamic Vinaigrette

Caesar Salad

With Croutons, Oven Roasted Tomato, Kalamata Olives, Pecorino Romano

Iceberg Wedge

Thick Cut Bacon, Red Onion, Tomato, Maytag Blue Cheese, and Buttermilk Ranch Dressing

Spinach Leaves and Tangled Greens

With Spicy Marcona Almonds, Raspberries, Orange Segments, Goat Cheese, Crispy Bacon, and a Raspberry Vinaigrette

Burrata and Heirloom Tomato Salad (V)

With Unfiltered Olive Oil and Aged White Balsamic Vinegar



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Plated Luncheon Options

Sagamore Classic Lunch Continued

Entrees – (Select One)

Grilled Chicken Caesar Salad With House Croutons, Oven Roasted Tomato, Kalamata Olives, and Pecorino Romano	\$24.00++ per person
Grilled Chicken Cobb With Applewood Smoked Bacon, Tomato, Olives, Crumbled Blue Cheese, Hard Boiled Eggs, and Ranch Dressing	\$25.00++ per person
Chimichurri Grilled Tenderloin Steak Salad With Artisan Greens, Gorgonzola Cheese, Grilled Portobello, Marinated Asparagus and Tomato, with a Balsamic Dressing	\$29.00++ per person
Balsamic Marinated Chicken Breast With Gorgonzola Polenta, Wilted Spinach, and Heirloom Tomato Compote	\$27.00++ per person
Pappardelle Bolognese With Classic Meat Ragu, Fresh Snipped Herbs, and Parmigiano Reggiano	\$23.00++ per person
Filet of Sole Stuffed with Blue Crab Meat With Wild Rice Pilaf, and Lemon Parsley Butter	\$34.00++ per person
Chicken Saltimbocca Prosciutto and Fontina Cheese, Herbed Mashed Potato, and a Mushroom Madeira Wine Sauce	\$27.00++ per person
Grilled Mahi (GF) With Crab Fried Rice and Chili Key Lime Butter	\$29.00++ per person
Herb Crusted Pan Seared Salmon (GF) With Horseradish Potato and Citrus Butter Sauce	\$29.00++ per person
Petit Grilled Filet Mignon With Parmesan Potato Puree, Roasted Mushrooms, and a Natural Reduction	\$30.00++ per person
Maine Lobster Ravioli With Oven Roasted Tomato, Green Peas, and a Sherry Lobster Sauce	\$30.00++ per person
Grilled NY Strip Steak (GF) With Roasted Fingerling Potatoes, and a Red Wine Demi	\$30.00++ per person
Mushroom Ravioli (V) With Roasted Vegetables, Oven Dried Tomato, and Porcini Cream	\$23.00++ per person
Vegetable Curry (V) With Sweet Potato, Chick Peas, Cauliflower, Broccoli, Basmati Rice, and a Red Curry Coconut Broth	\$23.00++ per person
Curried Red Lentil Stew (V) (GF) With Basmati Rice	\$23.00++ per person

Desserts: (Select One)

Sagamore Chocolate Cake, Tiramisu, Kahlua Sabayon, Apple Normandy Tart, Strawberry Cheesecake

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge.. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.

Brunch Menu

(Minimum 25 Guests) (Two Hour Display)
\$55.00++ per person

Includes:

Freshly Brewed Coffee and Tea Assorted
Juices

Selection of Breakfast Pastries, Butter, and Preserves

Omelets Made to Order (Chef Attendant Included)



Traditional Eggs Benedict

With Hollandaise Sauce

Blueberry Pancakes

With NY Pure Maple Syrup

French Toast

With Vanilla Bean and Cinnamon

Applewood Bacon

Pork Sausage Links

Roasted Fingerling Potato

With House Herbs and Spices



Fresh Seasonal Fruit and Berry Display

Garden Fresh Farmers Salad

With House Vinaigrette and Ranch Dressings

Asparagus Mimosa Salad

With Orange Champagne Dressing

Marinated Tomato Salad

With Roquefort Cheese

Poached Salmon Display

With Appropriate Garniture

Country Ham Carving Station - (Complimentary Chef Attendant)



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Reception Hors d'oeuvres

Cold Selections

\$75.00++ per 25 pieces
Cheddar Thyme Gourgeres (V)

With Creamy Goat Cheese Filling

Mushroom Bruschetta (V)

With Rosemary Ricotta, and Lemon Olive Oil

Heirloom Tomato Skewer (V) (GF)

With Boccincini, Basil, EVOO, and a White Balsamic Glaze

Roasted Red Pepper Bruschetta (V)

With Whipped Goat Cheese

Hummus (GF)

Feta, Roasted Tomato, Olive, and Sliced Cucumber

Deviled Egg (V) (GF)

With Bacon and Jalapeno

Prosciutto Wrapped Boccincini Skewer (GF)

Marinated in Italian Herbs

\$100.00++ per 25 pieces

Shrimp Cocktail Shooter (GF)

With House Bloody Mary Cocktail Sauce, Celery Heart
and a Baby Lime Wedge

Roast Beef Tenderloin

With Roquefort Cream, Caramelized Onion and Pear
On a Toasted Croute

Ahi Tuna Poke

Aged Shoyu Dressing, Wasabi Aioli, on a Crispy Yucca Chip

Smoked Salmon

Lemon Dill Cream Cheese Spread, and Caviar
on Pumpnickel Bread

Maine Lobster Roll Bites

With Lettuce on a Buttered New England Roll

Grilled and Chilled Tequila Lime Shrimp (GF)

With Avocado and Salsa Rojo Sauces



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Reception Hors d'oeuvres

Hot Selections

\$75.00++ per 25 pieces

Franks en Croute

With Spicy Brown Mustard

Tandoori Spiced Chicken Satay (GF)

With Indonesian Dipping Sauce

Gourmet Baby Meatballs

With Parmesan Potato Puree and a Roasted Tomato Demi Sauce

Black Angus Burger Sliders

With Vermont Cheddar Cheese, Caramelized Onion, and Ketchup on a Sesame Seed Bun

Crispy Vegetable Spring Roll (V)

With a Sweet Chili Garlic Dipping Sauce

Steamed Pork Dumplings

With a Ginger Soy Dipping Sauce

Chicken Pot Pie

With Carrots and Peas Topped with Buttermilk Mashed Potatoes

Spanakopita (V)

With Clover Honey, Pistachio Dust and a Tzatziki Sauce

Grilled Cheese (V)

Vermont Cheddar, Ripe Tomato, and Onion Mustard on Country Bread

Sicilian Pizza Bites

With Spicy Sausage, Pesto Ricotta, and Oven Dried Tomato

Caprese Pizza Bites (V)

With Heirloom Tomato, Fresh Mozzarella, Pesto, EVOO, and Aged Balsamic

Quattro Formaggi Pizza Bites (V)

Four Cheeses, Micro Arugula, and a White Truffle Oil

\$100.00++ per 25 pieces

Coconut Shrimp

With a Sweet and Spicy Thai Chili Aioli

Crispy Blue Crab Cake

With Cajun Remoulade

Bacon Wrapped Sea Scallop (GF)

With a Brown Sugar Maple Mustard Glaze

Beef Wellington

With a Red Wine Demi-Glaze

Herb Crusted Veal Loin Skewers (GF)

With Gorgonzola Polenta and Tangerine Brown Butter

Honey Garlic Marinated Grilled Lamb Chops

With a Tzatziki Sauce

\$135.00++ per 25 pieces

Lobster Grilled Cheese

With Buttery Maine Lobster and Fontina Cheese



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Reception Stations

Enhancement Suggestions

To enhance your reception an artistic ice sculpture including your company logo can be created to suit your occasion.
(Additional fees will apply)

Chilled Seafood Display

(Served with Lemons, Cocktail Sauce, Mini Tabasco, and a Red Wine Mignonette)

Chilled Jumbo Shrimp	\$48.00++ per dozen
Freshly Shucked Oysters	\$36.00++ per dozen
Split King Crab Legs	\$72.00++ per dozen

Salad Station (V)

\$9.00++ per person

With Mixed Greens, Cherry Tomatoes, Cucumbers, Herb Croutons, Shaved Carrots, Shaved Red Onion, Blue Cheese Crumbles, White Balsamic, and Buttermilk Ranch Dressing

Caesar Salad Station

\$9.00++ per person

With House Croutons, Oven Roasted Tomatoes, Kalamata Olives, and Pecorino Romano

***Add Grilled or Blackened Chicken Breast for an Additional \$8.00++ per person**

***Add Grilled or Blackened Salmon for an Additional \$10.00++ per person**

***Add Grilled or Blackened Shrimp for an Additional \$12.00++ per person**

Antipasto Display

\$12.00++ per person

Selection of Italian Cured Meats and Cheeses
Prosciutto, Cappicola, Salamis,
Marinated Fresh Mozzarella, Parmesan Reggiano, Gorgonzola,
Grilled Vegetables, Olives, Cherry Peppers,
Crackers, and Artisan Rolls

Japanese Sushi Display

\$14.00++ per person

(Four Pieces Per Guest)

Chef's Selection of Hand Rolled Sushi
California, Boston, Tuna, and Vegetable Rolls.
With Wasabi, Soy Sauce, Sweet Chili Garlic Sauce,
Pickled Ginger, and Chopsticks

Vegetable Harvest (V)

\$8.00++ per person

Seasonal Selection of Asparagus, Broccoli, Cherry Tomato,
Cucumbers, Cauliflower, Carrots, Green Beans, Bell Peppers,
Celery, and Buttermilk Ranch Dressing

Fresh Fruit Display (V)

\$9.00++ per person

Selection of Fresh Seasonal Fruit and Berries

International and Domestic Cheeses (V)

\$13.00++ per person

Spanish Manchego, Aged Gouda, Brie, Maytag Blue Cheese,
Vermont Cheddar, Dried Fruits, Nuts, Honey Pommery Spread,
Water Crackers, and French Bread

Warm Brie in Puff Pastry (V)

\$100.00++ per tray

(Serves 20-30 Guests)

Brushed with Honey and Almonds, Served with Grapes, Fresh Berries, Fruit Preserves, and French Bread

Biscuit Bar

\$12.00++ per person

Spicy Buttermilk Fried Chicken and Glazed Ham Biscuits with House-made Sweet and Sour Pickles, Spiced Onion Apple Butter, Maple Bourbon Mustard, and Vanilla Blackberry Jam

Mediterranean Mezze Platter

\$15.00++ per person

Herbed Meatballs with Tomato Plum Sauce, Hummus,

Baba Ganoush, Labaneh Cheese, Tabbouleh, Olives,

Pita Bread and Crackers, Grilled Vegetables, and Pickled Peppers

Gourmet Slider Station

\$18.00++ per person

Black Angus Cheeseburgers, Vegan Falafel,
and Spiced Lamb Burgers

Accompaniments to include:

Truffle aioli, Herb Mayonnaise, Ketchup, Ale Mustard,
Tzatziki Bacon, Caramelized Onions, Sautéed Mushrooms,
Baby Greens, Sliced Tomato, Cherry Peppers,
House Pickle Chips, and French Fries

SERVICE CHARGE DISCLOSURE

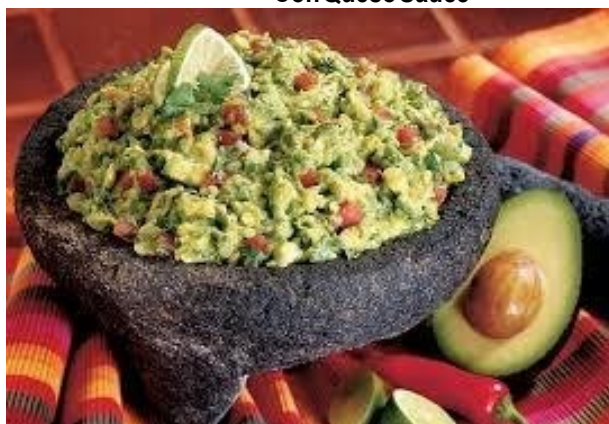
All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Reception Stations



DRY SNACKS AND DIPS

Pretzels	\$11.00++ per pound
Potato Chips	\$12.00++ per pound
Tricolor Tortilla Chips	\$12.00++ per pound
Popcorn	\$13.00++ per pound
Dry Roasted Peanuts	\$17.00++ per pound
Dry Roasted Deluxe Mixed Nuts	\$25.00++ per pound
Buttermilk Ranch Dip	\$12.00++ per bowl
French Onion Dip	\$12.00++ per bowl
Salsa Rojo	\$14.00++ per bowl
Chunky Guacamole	\$15.00++ per bowl
Con Queso Sauce	\$12.00++ per bowl



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Reception Stations

Mac and Cheese Bar \$14.00++ per guest

Elbow and Penne Pasta with Aged Cheddar and Truffle Parmesan, Alfredo Sauces, Bacon, Spicy Chorizo, Duck Confit, Blackened Shrimp Scallions, Roasted Mushrooms, Stewed Tomatoes, and Cornbread Crumble

The Meatball Shop \$16.00++ per person

Handmade Veal Meatballs

Sauces Include: San Marzano Tomato, Parmesan Cream, Mushroom Gravy, and Pesto

Accompaniments Include: Roasted Garlic Mashed Potato, Polenta, Rigatoni, Balsamic Cipollini Onions with Stewed Mushrooms, Chili Flake Rapini, Focaccia, Garlic Knots, Parmesan Cheese, Gorgonzola Cheese, and an Orange Rosemary Ricotta



Chef Attended Stations

*Prices are per guest per hour.

All action stations require one Chef Attendant per 50 guests.

A surcharge of \$125.00++ per hour per Chef will be in addition to the menu price.

Stations must be purchased on a full attendance basis.

Portions served are intended as guidelines for supplementing existing food orders.

Pasta Station \$15.00++ per person

Crumbled Italian Sausage, Tomatoes, Mushrooms, Fresh Parmesan, Crushed Red Pepper, Fresh Herb Blend, Garlic Bread

Choice of Two Pastas:

Penne Tortellini

Orecchiette

Farfalle

Choice of Two Sauces:

Pomodoro

Bolognese

Pesto Cream

A La Vodka



Stromboli Station \$16.00++ per person (Select Two)

Three Cheese

Ricotta, Fontina, and Asiago Cheese and a Pomodoro Dipping Sauce

Grilled Vegetable

Zucchini, Mushrooms, Eggplant, Roasted Peppers, Three Cheeses, and a Pesto Dipping Sauce

The Classic

Salami, Cappicola, Provolone, Roasted Red Peppers, and a Pomodoro Dipping Sauce

Grilled Ribeye

Maytag Blue Cheese, Mushroom, Caramelized Onion, Roasted Garlic, and a Sweet Onion Dip

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax

***All carving stations require one Chef Attendant per 50 guests.
A surcharge of \$125.00++ per hour per Chef will be in addition to the menu price.
Stations must be purchased on a full attendance basis.
Portions served are intended as guidelines for supplementing existing food orders.**

Herb Crusted Beef Tenderloin (Serves 20) With Horseradish Cream, Béarnaise Sauce, and Artisan Rolls	\$270.00++ each
Honey Garlic Marinated Lamb Rack (Serves 20) Hummus with Fried Mushrooms and Pine Nuts, Labneh Cheese, Pickled Turnips, Mixed Olives, and Pita	\$270.00++ each
Maple Molasses Brined Turkey Breast (Serves 25) With Orange Cranberry Sauce, Sage Mayonnaise, Pan Gravy, Bacon Cornbread Stuffing, and Artisan Rolls	\$205.00++ each
Garlic Infused Slow Roasted Prime Rib of Beef (Serves 30) With Au Jus Lie, Horseradish Cream, Stone Ground Mustard, and Artisan Rolls	\$325.00++ each
Maple Bourbon Glazed Ham (Serves 25) With Bourbon Mustard, Jalapeno Cheddar Cheese Spread, and Buttermilk Biscuits	\$205.00++ each
Porcini Crusted NY Strip Loin (Serves 30) With Horseradish Cream, Béarnaise Sauce, and Artisan Rolls	\$310.00++ each



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Dessert Stations

Mini Pastry Buffet

\$14.00++ per person

(Minimum 25 guests) Includes:

Milk Chocolate Hazelnut Torte, Seasonal Fruit Tartlets, Strawberry Profiterole, Chocolate Truffle Cheesecake, Triple Chocolate Mousse, White and Dark Chocolate Dipped Strawberries, and Chocolate Eclairs

“Dolce” Italian Sweets

\$14.00++ per person

(Minimum 25 guests) Includes:

Tiramisu Shooters, Assorted Mini Cannoli's, Pine Nut Caramel Tartlets, Berries with Zabaglione, and Espresso Cheesecake

ADK Farm House Sweets

\$14.00++ per person

Includes:

S'more's Pops, Caramel Apples on a Stick, Mini Bourbon Vanilla Bean Blackberry Pies, Lemon Cheesecake in Mason Jars with Apple Crumble and Goat Cheese

Adirondack Fireside S'mores Event

\$20.00++ per person

(Minimum 25 guests)

Includes:

Gourmet S'mores with Assorted Flavored Marshmallows, Graham Crackers, Chocolate Graham Crackers, White, Milk, and Dark Chocolate Squares, Toasted Coconut, Chopped Pecans, Marshmallow Roasting Sticks, and Bottled Water

**** Add on Hot Chocolate or Hot Mulled Cider for \$5.00++ per guest****

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.



Dinner Options

Minimum 25 guests

Plated Three Course Dinner

All listed entrée prices include a salad, a single entrée or featured duet, dessert, artisan rolls, and freshly brewed coffee and tea.

Appetizer course may be added at listed menu prices.

Optional Appetizer Course

Salad Selections (Select One)

Cold

Classic White Shrimp Cocktail (GF)

\$15.00++ per person

With Spicy Cocktail Sauce, Tangled Greens, and Caramelized Lemon

Grilled Oysters on the Halfshell (GF)

\$15.00++ per person

With a Tabasco Mignonette, and a Melon Salsa

Roasted Squash and Beef Carpaccio

\$14.00++ per person

With Chicory, Parmesan Cheese, and a Mustard Dressing

Hot

Jumbo Lump Crab Cake

\$14.00++ per person

With Citrus Fennel Salad, and a Tarragon Mustard

Tagliatelle Pasta (V)

\$13.00++ per person

With Exotic Mushroom and Red Wine Ragu, Arugula Leaves, and Shaved Aged Goat Cheese

Tagliatelle Veal Bolognese

\$13.00++ per person

With Fresh Herbs, and Parmigiano Reggiano

Porcini Dusted Sea Scallops (GF)

\$15.00++ per person

With a Cauliflower Puree, Sweet Onion Corn Relish, and an Enriched Mushroom Broth

Shell Pea Risotto (V) (GF)

\$14.00++ per person

With Seasonal Mushrooms, Walnut Tomato Pesto, and Manchego Cheese

Seasonal Green Salad (V) (GF)

With Cherry Tomato, English Cucumber, Beet and Carrot Curls, Crumbled Feta, and a White Balsamic Vinaigrette

Burrata and Heirloom Tomato Salad (V)

With Unfiltered Olive Oil, And Aged White Balsamic Vinegar

Caesar Salad

With Croutons, Oven Roasted Tomato, Kalamata Olives, Pecorino Romano, and our House Dressing

Iceberg Wedge

With Thick Cut Bacon, Red Onion, Tomato, Maytag Blue Cheese, and Buttermilk Ranch Dressing

Spinach Leaf and Tangles Greens (GF)

With Spicy Marcona Almonds, Raspberries, Orange Segments, Goat Cheese, Crispy Bacon, and a Raspberry Vinaigrette



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.

Dinner Options

Minimum 25 guests

Please select one of the following; single entrée, featured duet or two single entrée options. Please note for multiple entrée selections a final breakdown of each entrée is due three business days prior to the event date. A third pre-selected entrée can be added for \$5.00++ per person surcharge. The option of tableside choice for up to three entrees is available for an additional \$17.00++ per person. Guaranteed counts for all plated dinners are due three business days in advance of all functions.

<u>Herb Crusted Filet Mignon (GF)</u>	\$68.00++ per person
With Potato Leek Quiche, and a Cabernet Sauce	
<u>Grilled NY Strip (GF)</u>	\$68.00++ per person
With Two Potato Bacon Hash, and a Forest Mushroom Demi	
<u>Chilean Seabass (GF)</u>	\$69.00++ per person
With Roasted Fingerling Potatoes, Chorizo, Jumbo Lump Crab, and a Grapefruit Gastrique	
<u>Pan Roasted Halibut (GF)</u>	\$69.00++ per person
With Lobster Whipped Potatoes, and a Vanilla Bean Lobster Essence	
<u>Apple Cider Salmon (GF)</u>	\$58.00++ per person
With Horseradish Potato Puree, and a Whole Grain Mustard Beurre Blanc	
<u>Filet of Sole Stuffed with Blue Crab Meat</u>	\$62.00++ per person
With Wild Rice Pilaf and a Lemon Parsley Butter	
<u>Balsamic Marinated Chicken Breast (GF)</u>	\$56.00++ per person
With Parmesan Potatoes, Seasonal Tomato Compote, and a Pistachio Pesto	
<u>Roasted Chicken Breast</u>	\$56.00++ per person
Stuffed with Spinach and Fontina Cheese, Parmesan Potatoes, and a Madeira Sauce	
<u>Boneless Braised Beef Short Ribs</u>	\$60.00++ per person
With a Cauliflower Puree, Pickled Red Cabbage, and a Port Wine Reduction	
<u>Panko Herb Crusted Atlantic Cod</u>	\$57.00++ per person
With Roasted Fingerling Potatoes, Lemon Wilted Spinach, and a Lemon Parsley Caper Butter	
<u>Black Bean Quinoa Cakes (V) (GF)</u>	\$44.00++ per person
House Crafted with a Fresh Snipped Petit Herb Salad and a Seasonal Tomato Compote	
<u>Butternut Squash and Toasted Farro Risotto (V)</u>	\$44.00++ per person
With Fava Beans and Shaved Aged Goat Cheese	
<u>Wild Mushroom Cannelloni (V)</u>	\$45.00++ per person
With Braised Kale, Parmesan Roasted Cauliflower, and a Porcini Cream	
<u>Red Lentil Stew (V) (GF)</u>	\$45.00++ per person
With Basmati Rice	

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.

Dinner Options

Minimum 25 guests

Please select one of the following; single entrée, featured duet or two single entrée options. Please note for multiple entrée selections a final breakdown of each entrée is due three business days prior to the event date. A third pre-selected entrée can be added for \$5.00++ per person surcharge. The option of tableside choice for up to three entrees is available for an additional \$17.00++ per person. Guaranteed counts for all plated dinners are due three business days in advance of all functions.

DUET OPTIONS

Filet Mignon and Butter Poached Maine Lobster Tail (GF) With Yukon Whipped Potatoes, Madeira and Citrus Butter Sauces	\$ Market Price
Filet Mignon and Grilled Jumbo Shrimp (GF) With Potato Leek Quiche, Cabernet Sauce, and Salsa Verde	\$68.00++ per person
Filet Mignon and Pan Roasted Halibut (GF) With Celeriac Potato, Port Wine, and a Vanilla Bean Lobster Essence	\$72.00++ per person
Balsamic Marinated Chicken and Jumbo Shrimp (GF) With Seasonal Tomato Compote and a Nut Free Pesto	\$61.00++ per person

Desserts (Select One)

Sagamore Signature Chocolate Cake

Tiramisu

With an Espresso Sauce

Flourless Chocolate Cake

With Raspberry Sauce and Seasonal Berries

NY Style Cheesecake

With Seasonal Fruit

Apple Crisp Tart

With Vanilla and Caramel Sauce



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge ("Service Charge"). This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.

Dinner Buffet Options

“Made Your Way” Dinner Buffet

\$69.00++ per person

(Minimum 25 guests)

Includes: Artisan Rolls and Butter, Selection of Seasonal Starch, Vegetables, Sagamore Dessert Display, Iced Water, and Freshly Brewed Coffee and Tea

Chef’s Selection of Three Chilled Salads

Entrees (Select Three)

Parmesan Crusted North Atlantic Cod With Cherry Tomato Compote and Chive Butter

Sun Dried Cherry Glazed Pork Loin (GF) With Balsamic Cipollini Onions and Mustard Jus

Grilled Atlantic Salmon (GF) With Bacon Corn Relish and Smoked Tomato Butter

Teriyaki Salmon (GF) With Pineapple Vegetable Stir-fry and Lemongrass Nage

Grilled Atlantic Swordfish (GF) With Ratatouille, Capers, and Lemon Olive Oil

Chicken Saltimbocca With Prosciutto, Fontina, and a Mushroom Madeira Jus

Medallions of Sirloin Beef (GF) With Olive Oil Braised Mushrooms, Pearl Onions, and a Natural Reduction

Chicken Picatta With a Lemon Caper Butter Sauce

Pecan Crusted Rainbow Trout With Brandied Apple Butter Sauce

Braised Beef Brisket with Bourbon Peach Glaze With Buttered Braising Vegetables and Aromatic Broth

Chicken Marsala With Mixed Mushrooms and a Fine Herb Marsala Wine Sauce

Grilled NY Strip (GF) With Roasted Mushrooms and a Brandy Green Peppercorn Sauce

Mediterranean Vegetable Moussaka (V) With Lentils, Chick Peas, Eggplant, Mushrooms, Feta, and a Béchamel Sauce

Whole Wheat Penne Pasta (V) With a Creamy Asparagus Sauce, Mushrooms, and Roasted Tomatoes

Rotini Pasta (V) With Roasted Squash, Cauliflower, Shallots, and Wilted Spinach Ricotta Cheese

Cavatappi Pasta (V) (GF) With Broccoli, Pine Nuts, Oven Roasted Tomato, Feta Cheese, Basil, and a Lemon Infused Olive Oil

Vegetable Curry with Sweet Potato, Chick Peas, Cauliflower, Broccoli, Basmati Rice, and a Red Curry Coconut Broth



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Dinner Buffet Options

Italian Countryside Buffet

\$80.00++ perperson

(Minimum 25 guests)

Includes:

Minestrone Soup With Pecorino Cheese

Salad Bar of Cultivated Greens With Marinated Artichokes, Olives, Cherry Tomatoes, Chick Peas, Crumbled Gorgonzola Cheese, Herb Croutons, Dark Balsamic Vinaigrette, and a Creamy Gorgonzola Dressing

Caprese Salad With Seasonal Tomatoes, Fresh Mozzarella, Olives, Pesto and Aged Balsamic Drizzle

Caesar Salad With Salsa Cruda, Kalamata Olives, and Pecorino Romano

Penne Pomodoro (V) With Fresh Basil, and Parmigiano Reggiano

Pappardelle A La Bolognese With a Classic Italian Meat Ragu

Chicken Marsala, Sautéed with Mixed Mushrooms and Marsala Wine Sauce

Garlic Marinated Beef Sirloin (GF) With Cipollini Onions, Blistered Tomatoes, and Rosemary Demi-Graze

Pesto Crusted Salmon (GF) With Wilted Greens, Pickled Red Onions, and Lemon Beurre Blanc

Roasted Garlic Whipped Potato (V) With Fine Herbs

Seasonal Fresh Vegetables (V)

Artisan Rolls with Butter

Dessert:

Tiramisu

Mango Raspberry Panna Cotta

Espresso Cheesecake

Refreshments:

Freshly Brewed Coffee and Tea



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.

Dinner Buffet Options

New England Clambake Buffet

\$99.00++ per person

(Minimum 25 guests) Includes:

New England Clam Chowder With Oyster Crackers

Cultivated Greens (V)

With Cherry Tomatoes, Cucumber, Shaved Red Onion, Herb Croutons, Parmesan Cheese, White Balsamic Vinaigrette, and Buttermilk Ranch Dressing

Coleslaw (V) With Apple Cider Dressing

Broccoli Salad (GF) With Cranberries, Sunflower Seeds, and Bacon

1.5 LB Main Lobster (GF) Baked in Fresh Seaweed. (1 per guest)

Steamed Little Neck Clams (GF) (1/2 dozen per guest)

Herb Grilled Sirloin (GF) With a Cabernet Reduction

Garlic Rubbed and Grilled Chicken Breast (GF)

Sweet Italian Sausage With Onions and Ale Beer

Corn on the Cob (V) (GF) With Old Bay Butter

Red Bliss Potatoes (V) (GF) With Seas Salt Butter

Artisan Rolls and Butter

Desserts:

Blueberry Pie Strawberry

Shortcake Mini Whoopie

Pies **Refreshments:**

Freshly Brewed Coffee and Tea



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Dinner Buffet Options

Adirondack Cookout Buffet **\$75.00++ per person**
(Minimum 25 guests)

*To enhance your guest experience our Chef's will grill for your guests personally for \$125.00++ per hour/ per chef in addition to the menu price.

Includes:

Mixed Greens (V) (GF)

With Cherry Tomatoes, Shredded Carrots, Black Olives, Cucumbers, Herb Croutons, Feta Cheese, Dark Balsamic Vinaigrette, and Buttermilk Ranch Dressing

Classic Coleslaw (V) (GF)

Potato Salad (V) (GF) With Whole Grain Mustard

Rainbow Trout With Pecan Apple Butter

Garlic Marinated Grilled Sirloin (GF)

Dry Rubbed "Low and Slow" Baby Back Ribs With House BBQ Sauce

Lemon Pepper Grilled Chicken Breasts and Thighs (GF)

Macaroni and Three Cheeses With Slab Bacon, Scallions, and Crunch Crust

BBQ Baked Beans With Slab Bacon, Mustard, and Molasses

Parsley Buttered Corn on the Cob (V) (GF)

Grilled Seasonal Vegetables (V) (GF)

Artisan Rolls and Butter

Desserts:

Sagamore Chocolate Cake, Strawberry Shortcake, Cinnamon Apple Tarts

Refreshments:

Freshly Brewed Coffee and Tea



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Dinner Buffet Options

The Sagamore Vineyard Buffet **\$80.00++ per person**
(Minimum 25 guests)

Includes:

Spinach Leaves and Greens (GF)

With Marcona Almonds, Raspberries, Orange Segments, Goat Cheese, Bacon, and a Raspberry Vinaigrette

Caprese Salad (V) (GF)

With Seasonal Tomatoes, Fresh Mozzarella, olives, Nut Free Pesto, and Aged Balsamic

Marinated Artichoke and Asparagus Salad (V) (GF)

With Toasted Pine Nuts, and a Herb Vinaigrette

Penne Pasta (V)

With Olive Oil Braised Mushrooms, Toy Box Tomatoes, and a Porcini Cream

Tarragon Roasted Chicken (GF)

With Whole Grain Mustard Beurre Blanc

Pan Seared Halibut (GF)

With Wilted Greens, Roasted Grapes, and a Citrus Veronique

Braised Beef Short Ribs

With Pickled Red Cabbage and a Natural Braising Reduction

Lemon Chive Whipped Potato (V) (GF)

Market Vegetables (V) (GF)

Artisan Rolls and Butter Desserts:

Chocolate Mousse Torte with Port Wine, Amaretto Cheesecake, Seasonal Fruit Tart

Refreshments:

Freshly Brewed Coffee and Tea



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Dinner Buffet Options

The Hawaiian Luau Buffet

\$99.00++ per person

(minimum 25 guests)

Includes:

Big Island Green Salad (V) (GF) With all the Toppings

Udon Noodle Salad With Macadamia Nuts

Ahi Tuna Poke (GF) With Crispy Vegetable Chips

Okinawan Sweet Potato (V) (GF) With Coconut Milk Butter

Hawaiian Fried Rice (V) (GF) With Vegetables and Pineapple

Kalua Pig Pickled and Seasoned with Hawaiian Sea Salt and Herbs

Mochiko Chicken (GF) Deep Fried in Rice Flour

Shoyu Glazed Mahi

Bacon and Guava Honey BBQ Shrimp and Sea Scallop Skewers (Live Craving Station)

Complimentary Chef Attendant

Kona Coffee Crusted Beef Tenderloin

With Plantain Mash, and Mango Chili Pepper Ketchup



Desserts:

Haupia

Coconut Pudding Banana

Cream Pie

With Toasted Macadamia Nuts

Pineapple Upside Down Cake



Refreshments

Freshly Brewed Coffee and Tea



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Dinner Buffet Options

Tropical Nights Buffet

\$75.00++ per person

(Minimum 25 guests) Includes:

Queen Conche Chowder

Green Salad (V) (GF)

With a Honey Lime Dressing

Macaroni Salad (V) (GF)

Tomato Cucumber Salad (V) (GF)

With Cilantro and Scotch Bonnets

Blackened Grouper (GF)

With Papaya Butter

Mojo Pork Loin (GF)

With mango and Yellow Plantains

Jamaican Jerk Chicken (GF)

Black Beans and Rice (V) (GF)

Assorted Rolls and Butter

Desserts:

Refreshments

Freshly Brewed Coffee and Tea



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Dinner Buffet Options

Southern Style Buffet

\$75.00++ per person

(Minimum 25 guests)

Includes:

Green Salad (V)(GF)

With all the Toppings, Vinaigrette, and Buttermilk Ranch Dressing

Black Eyed Pea Salad (V)(GF)

Potato Salad (V) (GF)

Buttermilk Fried Chicken

Shrimp and Grits (GF)

With a Bourbon BBQ Sauce

BBQ Pulled Pork

With a Vinegar Sauce, Coleslaw, and Rolls

Corn Succotash and Smokey Braised Collard Greens (GF)

Macaroni and Four Cheese (V)

Cornbread

Biscuits and Butter

Desserts:

Pecan Pie

Peach Crisp

Chocolate Banana Pudding



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.



Six Sisters' Stuff



Beverages

The Sagamore offers top-quality brands of beverages. Should your group request a special product which we do not carry, you will be charged the retail cost for all ordered bottles and/or cases. One bartender per 100 guests is provided complimentary with per person bar arrangement.

Consumption Bars, Cash Bars and Fixed Price Bar Pricing

Bartender fee of \$75.00++ for the first hour and \$35.00++ for each additional hour per bar will apply should sales not exceed \$435.00++ per hour, per bar. ++ Consumption and Fixed Price bar prices add service charge and applicable state tax. Cash bars include service charge and applicable state tax.

Tier One

Tier One	*Consumption Bar*	*Cash Bar*
Liquor (per drink)	\$7.00++	\$9.00
Wine (per glass)	\$7.00++	\$9.00
Domestic Beer (per bottle)	\$5.00++	\$6.50
Imported-Premium Beer(per bottle)	\$6.00++	\$7.75
Cordials (per drink)	\$9.00++	\$11.75
Cognac (per drink)	\$9.00++	\$11.75
Soft Drinks (per drink)	\$2.75++	\$3.50
Spring Water (per bottle)	\$2.75++	\$3.50
Domestic Draft (half-barrel)	\$375.00++	N/A
Imported Draft (half barrel)	\$495.00++	N/A

Tier One Fixed Price Bar

\$18.00++ per person for the first hour and \$12.00++ per person for each additional hour.

Tier One Bars include:

Liquors

New Amsterdam, Bombay Gin, Jim Beam Bourbon, Dewars Scotch, Bacardi Rum, Sauza Blue Silver Tequila, Canadian Club Canadian Whiskey

Cordials

Bailys Irish Cream, Kahlua, Amaretto Disaronno, Grand Marnier, B&B, Drambuie, Sambuca, Frangelico

Cognac

Remy Martin VSOP

House Wines

Proverb Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Beer Selections

Sagamore Ale, Coors Light, Corona, Sam Adams, Non-Alcohol Beer

SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Tier Two

Tier Two	*Consumption Bar*	*Cash Bar*
Liquor (per drink)	\$9.00++	\$11.75
Wine (per glass)	\$9.00++	\$11.75
Domestic Beer (per bottle)	\$5.00++	\$6.50
Imported-Premium Beer(per bottle)	\$6.00++	\$7.75
Cordials (per drink)	\$9.00++	\$11.75
Cognac (per drink)	\$9.00++	\$11.75
Soft Drinks (per drink)	\$2.75++	\$3.50
Spring Water (per bottle)	\$2.75++	\$3.50
Domestic Draft (half-barrel)	\$375.00++	N/A
Imported Draft (half barrel)	\$495.00++	N/A

Tier Two Fixed Price Bar

\$20.00++ per person for the first hour and \$14.00++ per person for each additional hour.

Tier Two Bars include: Liquors

Tito's Handmade Vodka, Beefeater Gin, Jack Daniels Bourbon, Johnnie Walker Red Scotch, Captain Morgan Rum, Cuervo Gold Tequila, Seagram's VO Canadian Whiskey

Cordials

Bailys Irish Cream, Kahlua, Amaretto Disaronno, Grand Marnier, B&B, Drambuie, Sambuca, Frangelico

Cognac

Remy Martin VSOP

House Wines

William Hill Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Beer Selections

Sam Adams, Coors Light, Corona, Sagamore Ale, Non-Alcohol Beer



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you. Tips are not subject to sales tax.

Tier Three

Tier Three	*Consumption Bar*	*Cash Bar*
Liquor (per drink)	\$11.00++	\$14.25
Wine (per glass)	\$11.00++	\$14.25
Domestic Beer (per bottle)	\$5.00++	\$6.50
Imported-Premium Beer(per bottle)	\$6.00++	\$7.75
Cordials (per drink)	\$9.00++	\$11.75
Cognac (per drink)	\$9.00++	\$11.75
Soft Drinks (per drink)	\$2.75++	\$3.50
Spring Water (per bottle)	\$2.75++	\$3.50
Domestic Draft (half-barrel)	\$375.00++	N/A
Imported Draft (half barrel)	\$495.00++	N/A

Tier Three Fixed Price Bar

\$24.00++ per person for the first hour and \$16.00++ per person for each additional hour.

Tier Three Bars

include:

Liquors

Grey Goose Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Johnnie Walker Black Scotch, Bacardi 8 Rum, Patron Silver Tequila, Crown Royal Whiskey

Cordials

Bailys Irish Cream, Kahlua, Amaretto Disaronno, Grand Marnier, B&B, Drambuie, Sambuca, Frangelico

Cognac

Remy Martin VSOP

House Wines

Kendall Jackson Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Beer Selections

Sam Adams, Coors Light, Corona, Sagamore Ale, Non-Alcohol Beer



SERVICE CHARGE DISCLOSURE

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. Under Federal Law, a service charge cannot be a tip and under State Law the Hotel is required to disclose that the service charge is not a tip and will be retained by the Hotel. Because of this, the employees participating in your function are generally compensated at rates well above minimum wage, so tipping of these employees is not necessary. However, in the case of exceptional service, please feel free to add a tip and 100% of such tip will be distributed to the employees on an established pooled tip basis or as directed by you.

Tips are not subject to sales tax.