

# Lake George SHORELINE CRUISES

## 2022 Event Packages



*The most picturesque view for the most memorable night of your life.*



# THE HORICON



The Horicon is an 85-foot double-deck wooden yacht,. Built almost entirely of mahogany, teak, and yellow pine, this beautiful ship is enclosed. There are two full bars and the boat can seat up to 70 guests on the first deck for formal dining and up top 150 guests for a cocktail style event.



## Off-Season Rates

*May 1st-31st & October 1st-31st*

Two Hour Cruise Minimum: \$2,450.00  
Each Additional hour of cruise time or travel : \$1,200.00  
Additional time on dock: \$950.00



## In-Season Rates:

*June 1st- September 30th*

Two Hour Cruise Minimum: \$2,800.00  
Each Additional hour of cruise time: \$1,300.00  
Additional time on the dock: \$1000.00

**\*\*\*Fireworks Cruises, Premium Saturdays or Holiday Weekends may be subject to additional charter fees\*\*\***



# THE ADIRONDAC



This beautiful boat has a turn-of-the-century design, with state-of-the-art technology, and is the newest cruise ship on the lake. The first deck allows for seating up to 200 for fine dining and can accommodate up to 400 guests for a cocktail-style event. The glass atrium can be opened to expose the second deck to the sun or the stars. On the third deck, you will find a bridal suite as well as an ideal location for a wedding ceremony. The Adirondac is truly designed for your dream event.



## Off Season Rates:

*May 1st-31st & October 1st-31st*

- Two Hour Cruise Minimum: \$3,350.00
- Each Additional hour of cruise time: \$1,500.00
- Additional time on the dock: \$1,100.00



## In Season Rates:

*June 1st- September 30th*

- Two Hour Cruise Minimum: \$3,750.00
- Each additional hour of cruise time or travel: \$1,700.00
- Additional time on the dock: \$1,400.00



**\*\*\*Fireworks Cruises, Premium Saturdays or Holiday Weekends may be subject to additional charter fees\*\*\***

# *ADIRONDAC PRIVATE DECK*



Rent the private deck aboard the Adirondac on a regularly scheduled bay cruise or dinner cruise. The private deck rental offers you a two-hour charter, early boarding for private ceremony, bridal suite, private enclosed second deck, private bar, private dining, private restrooms and dance floor. This deck can seat 60 for a formal dinner and up to 100 for a casual style event.

**Only Available June 1st- September 30th**

Two Hour Cruise Minimum: \$2,200.00  
Each additional hour of cruise time or travel: \$1200.00  
Additional time on the dock: \$900.00

*\*\*\*Fireworks Cruises, Premium Saturdays, or Holiday Weekends may be subject to additional charter fees\*\*\**

# *SHORELINE RESTAURANT PRIVATE DECK*



Shoreline Restaurant offers a beautiful private deck giving you a premier view overlooking Lake George. The deck can seat up to 60 for a sit-down dinner and up to 100 for a casual style event.

**Available: Mothers Day through Columbus Day**  
Two Hour Private Deck Minimum Rental ~ \$900.00  
Additional Time- \$400 per hour

*\*\*\*Fireworks Cruises, Premium Saturdays, or Holiday Weekends may be subject to additional charter fees\*\*\**

# *Bar Options*

## **Open Cash Bar**

Guests may use cash or credit card to open and pay their own tabs. A full bar will be available for purchase.

## **Open Tab Bar**

The charterer may choose to start a tab for their guests with a \$1,000.00 deposit and will be charged any additional charges, plus tax and gratuity, at the time the tab closes. They also have the option to put a limit on the tab and switch to an open cash bar once the limit is reached.

## **Open Beer, Wine & Soda**

*Includes house wine and house beer.*

**\$23.00 pp for the first hour**

**\$17.00 pp for any additional hour**

## **Open House Bar**

*Includes house wine, house beer and well liquor.*

**\$26.00 pp for the first hour**

**\$20.00 pp for any additional hour**

## **Open Premium Bar**

*Includes house wine, house beer and premium liquors*

**\$30.00 pp for the first hour**

**\$23.00 pp for any additional hour**

## **Enhancements**

**Welcome Champagne or Mimosa: \$5.00 pp**

*Hand- Passed to guests during boarding*

**Champagne or Mimosa Toast: \$7.00 pp**

***Ask about Drink Vouchers, Available in all bar packages***

***Please ask for our extensive bar menu***

# *Buffet Packages*

## BBQ Buffet

BBQ Chicken, Cheeseburgers, Hotdogs and Fries  
\$48.00 pp

or

BBQ Chicken and Ribs  
\$52.00 per person

*Package includes Fresh Garden salad or Choice of chef-prepared cold salad: Potato, Macaroni or Cole Slaw, fresh seasonal, chef-prepared vegetables.*

## Simply Elegant Buffet\*\*

Begin with a One Hour Hors d'oeuvre Reception with a selection of two stationed Hors d'oeuvres  
Choice of 2 Entrees and 1 Dessert

The package includes Fresh Garden salad, fresh, seasonal, chef-prepared vegetables,  
mashed potatoes and warm dinner rolls from a local bakery.

*\$64.00 per person*

## High Peak Buffet\*\*

Begin with a One Hour Hors d'oeuvre Reception with a selection of two stationed Hors d'oeuvres  
and one passed. Choice of 3 Entrees and 1 Dessert

The package includes Fresh Garden salad, fresh seasonal, chef-prepared vegetables,  
mashed potatoes, and warm dinner rolls from a local bakery.

*\$74.00 per person*

*\*\*Package comes with mashed potatoes, fresh vegetables, dinner rolls, and house salad.*

# *Sit Down Plated Options*

## **The Lake Package\*\***

Begin with a One Hour Hors D'Oeuvres Reception with a selection of two Stationed Hors D'Oeuvres and two Passed Hors D'Oeuvres

~ House Champagne Toast accompanying Dinner

First Course: Fresh Garden Salad, and Bakery Dinner Rolls

Second Course: Selected Choice of three Entrée options

Third Course: Choice of one Dessert

*\$84.00 PP*

## **The Mountain Top Package \*\***

Begin with a One Hour Hors D'Oeuvres Reception with selection of two Stationed Hors D'Oeuvres and three Passed Hors D'Oeuvres

~ House Champagne Toast accompanying Dinner

First Course: Seasonal Salad and Bakery Dinner Rolls

Second Course: Selected Choice of three Entrée options

Third Course: Choice of two Desserts

*\$92.00 PP*

\*\*Sit-Down Plated Dinner Packages Includes Fresh House Salad, fresh seasonal- Chef-prepared Vegetables, Mashed potatoes and Bakery Dinner Rolls

\*\* Select Entree choices may be subject to additional charges.

\*\* All carving station selections require an additional staff attending fee of \$250.00



# *Plated Dinner Options*

Please Notify Your Associate If There Is Any Allergy Concerns Of Any Guest Boarding The Ship

## **Ahi Tuna**

*Fresh Fish served on a bed of wakame salad, pickled ginger, and wasabi*

## **Chef Carved Prime Rib**

*Delicately roasted, chef carved Prime Rib served with Au Jus and a horseradish cream Aioli  
(prices may be subject to change with market price fluctuation per person)*

## **Mojo Roasted Pork Tenderloin**

*Slow roasted in a sweet and savory braising sauce. Carved to order, served over a rice pilaf*

## **Seafood Stuffed Sole**

*A filet of Sole stuffed with a mixture of crab and shrimp. Baked and served over saffron risotto*

## **Grilled Vegetable Napoleon**

*Grilled seasonal vegetables, with a lavender goat cheese crumble, topped with a balsamic vinegar reduction.*

## **Tuscan Shrimp and Polenta**

*Tender braised wild-caught shrimp served over a tomato basil risotto with sundried tomato parmesan and a bacon cream sauce*

## **Sliced Roast Beef**

*5 ounces of perfectly roasted, filet of beef, topped with a rosemary demi-glace  
(at an Additional \$3/pp)*

*(prices may be subject to change with market price fluctuation per person)*

## **Orange Honey Salmon**

*Seared sesame salmon with a sweet and tangy honey orange glaze. served on a bed of saffron risotto*

**\*\* All Carving Station selections require an additional Chef Attended Fee of \$250**

# *Entrée Selections*

## Chicken Marsala

*lightly breaded, seared, and topped with a mushroom marsala wine sauce*

## Chicken Piccata

*sautéed chicken breast in a lemon butter caper sauce*

## Chicken Caprese

*Boneless chicken topped with basil, mozzarella, and tomato drizzled with a balsamic reduction*

## Eggplant Parmesan

*baked eggplant topped with mozzarella and a homemade tomato basil sauce*

## Stuffed Ravioli

*cheese and spinach stuffed ravioli topped with marinara sauce*

*\*\* Option to substitute Lobster Ravioli for \$2/per person*

## Herb Crusted Pork Tenderloin

*Slow roasted pork tenderloin encrusted with fresh herbs*

## White Fish Selection

*Haddock, Tilapia, or Stuffed Sole*

*(prices may be subject to change with market price fluctuation per person)*

## Sliced Roast Beef

*5 ounces of perfectly roasted, filet of beef, topped with a rosemary demi-glace  
(at an Additional \$3/pp)*

*(prices may be subject to change with market price fluctuation per person)*

## \*\*Chef Carved Prime Rib Au Jus

*10 ounces of delicately roasted, Chef carved Prime Rib served with Au Jus  
and a Horseradish Cream Aioli (at an additional \$6/per person)*

*(prices may be subject to change with market price fluctuation per person)*

*\*\* All Carving Station selections require an additional Chef Attended Fee of \$250*

# *Appetizer Selections:*

Great consideration for a light buffet. The package includes two passed and two stationed Hors D'Oeuvre choices. \$29/Per Person. Add an additional Hors D'Oeuvre choice for \$12/Per Person.

## **Stationed Selections**

### **Parmesan Meatballs**

Meatballs baked to perfection sprinkled with freshly shaved parmesan cheese

### **Chimi Churri Shrimp Cups**

Chimi Churri Shrimp in a phyllo cup

### **Mediterranean Phyllo Cups**

Feta cheese, sundried tomatoes, shallots, and artichokes wrapped in warm, fluffy, phyllo dough.

### **Spanish Shrimp Bites**

Shrimp, pico de gallo, tangy crème fraîche

### **Vegetable Crudité**

Assorted garden fresh vegetables served with a tzatziki and ranch dip

### **Assorted Bruschetta**

An assorted platter of savory bruschetta including artichoke, tomato & olive served over garlic brushed crostini and sweet bruschetta with

### **Stuffed Mushrooms**

Hot stuffed mushrooms; choice of sausage or crab

### **Mediterranean Platter**

Selected Hummus options served with grilled pita bread, roasted Red Peppers, Grecian olives, carrots, and feta cheese

### **Polenta and Mediterranean Slaw**

Creamy polenta and tangy sweet Mediterranean cucumber slaw

### **International Fruit and Cheese Platter**

A decadent platter of Spicy pepper jack, cheddar & aged Swiss cheese, summer melons, grapes, and berries

### **Antipasto Platter**

A beautifully arrayed variety of Italian meats, cheeses & marinated Vegetables, olives, and hot peppers

\*\* An additional charge of \$3/Per Person

# *Appetizer Selections:*

## **Passed Selections**

### **Caprese Skewers**

*Fresh mozzarella cheese, basil, and grape tomatoes drizzled with a balsamic reduction*

### **Grilled Chicken Skewers**

*Tenderly grilled, marinated chicken served with a Thai Chili Dipping sauce*

### **Spanakopita**

*Delicate, crispy, phyllo triangle bites filled with spinach, feta, and a touch of garlic*

### **Mini Crab Cakes**

*Homemade crab cakes served with chipotle aioli sauce*

### **Bacon Wrapped Scallops**

*Fresh Sea Scallops wrapped in Maplewood bacon*

*\*\*An additional charge of \$2/Per Person*

### **Shrimp Cocktail Shooter**

*Tender, fresh, cold shrimp served in a shooter with cocktail sauce*

*\*\*An additional charge of \$3/Per Person*

# *Other Event Options*

## **Brunch Selections**

\$36 per person

Assorted Fruit Platter with Vanilla Yogurt

Fresh Bagels and Cream Cheese

French Toast with Maple Syrup

Crispy Smoked Bacon

Maple Smoked Sausage

Scrambled Eggs

## **Lunch Selections À la cart**

\$26 per person

Will include a selection of Fresh Salads and Sandwich Wraps

## **Dessert Selections**

### **Homemade Cupcakes**

\$8 per person

### **Mini Cheesecakes**

\$7 per person

### **Chocolate Covered Strawberries**

\$9 per person

### **Fudge Brownies**

\$6 per person

### **Peanut Butter and Caramel Brownie Shooters**

\$8 per person

### **S'mores Station**

\$9 per person

Cook your S'mores to your liking with our contained fire to really capture the Adirondack experience. This Includes Roasting Station, Chocolate, Graham Crackers, Marshmallows, and Roasting Sticks

# *Other Food Options*

## **Gluten Free Menu**

These Gluten Free options can be substituted in any Meal plan. Please notify your Associate if there is an allergy.

### **Rice Pilaf**

### **Mashed Potatoes**

### **Grilled Chicken Skewers**

Tenderly grilled, marinated chicken served with a Thai Chili Dipping sauce

### **Bacon Wrapped Mushrooms**

Fresh Mushrooms wrapped in Maplewood Bacon

\*\*An additional charge of \$2/Per Person

### **Bacon Wrapped Scallops**

Fresh Sea Scallops wrapped in Maplewood bacon

\*\*An additional charge of \$2/Per Person

### **Gluten Free Dinner Rolls**

Warm bakery dinner rolls

### **Seasonal Vegetables**

Fresh Steamed Vegetables

### **Grilled Asparagus**

Fresh Asparagus Grilled to Perfection

### **Thai Style Asian Stir Fry**

Asian Inspired Thai Chili Stir Fry

Fresh Seasonal Veggies with Grilled Chicken

# *Private Dining Policies*

## **Fees & Cancellations:**

- *Fees: Our one-time, non-refundable deposit equals the charter rate and is due upon the signing of your contract. This deposit will be deducted from your final bill. This fee along with the signed contract secures the date and time for your event.*
- *Cancellations: Deposits are non-refundable. Any payments made towards the final bill will be refunded as follows; Cancellation of the event before 120 days of the event date result in a 50% refund. 90 days or greater from the event date will receive a 25% refund. Any cancellation received within 90 days of the event will result in no refund given.*

## **Food & Drinks:**

- *Menu choices must be finalized 45 days out from the event.*
- *All cruises serving Alcohol must have some sort of food served as well.*

## **Bars:**

- *We offer both open and cash bars. Choose from our menu options, or we may be able to custom order beverages for your event.*

## **Guest Counts:**

- *Final guest counts must be received no later than 30 days in advance of your event.*

## **Ceremony Officiant:**

- *LG Cruises, Inc. offers one of our Captain's as an Officiant for your special day for an additional charge; subject to availability.*

## **Linens:**

- *Table linens, chair covers, sashes, bows, etc. are available at an additional charge depending on guest count.*

*Guests of 50 - 99 - \$200.00*

*Guests of 100 - 149 - \$350.00*

*Guests of 150 - 200 - \$450.00*

# *Private Dining Policies*

## **Billing:**

- Your event planner will detail a payment option that fits your needs. All deposits will be due upon contract signing. Failure to pay the deposit with 7 days will release your date and time.
- A 19% gratuity is added to all final bills.
- The final bill will also reflect 7% NY State sales tax.

## **The Fine Print:**

- Travel time is charged when your cruise embarks or disembarks from an alternate location.
- Decorators and entertainers may set up prior to boarding (schedule permitting, you must confirm exact timing with your coordinator).
- An additional fee of \$250.00 is required for us to secure outside entertainment.
  
- Additional set-up time may be purchased for \$500 per hour.
- Due to our cruise and charter schedule, additional time may not always be available, and therefore, we reserve the right not to allow for the purchase of additional time.
  
- All food and beverage costs are separate from charter rates and fees.
- Select dates (fireworks, holidays, etc.) are subject to additional charges.
- Prices are locked in upon the signing of the contract.
  
- Table linens as well as chair covers are only available on the Adirondac and included in the sit-down dinner packages. They may be purchased for an additional fee with any other package. The bridal suite is only available on the Adirondac and is included in all wedding packages.



# *Frequently Asked Questions*

**There's a lot of options, where do I start? The first step is to get all your ideas together and come up with a starting quote. The important things to decide at first are:**

*What type of event will it be? Wedding? Birthday? Anniversary?*

*Which boat or private deck venue option are you interested in?*

*What's your approximate guest count range?*

*Which date are you looking to book the event?*

*What time of day do you want the event to start, and for how many hours?*

*What type of food and beverage options are you interested in?*

**What are the best food options for weddings on board?**

*We recommend choosing any of the Lake or High Peak packages! They are the most inclusive and popular choices for weddings.*

**How can I determine approximately how much an event will cost?**

*We're always happy to send you a quote, but the three main expenses when booking with us will be - the boat charter, the bar package, and the food package.*

**Can I charter the boat without adding any food or beverage?**

*This will need to be discussed directly with your event coordinator.*

**Can I bring my own food and beverage?**

*No outside food or beverage is allowed. Please discuss with your event coordinator if you have a specific diet or religious restrictions. Absolutely no outside beverage can be brought on board.*

### ***Is there a food and beverage minimum?***

*Each food and beverage package has a minimum of between 20-25 guests. However, certain premium dates may require a higher minimum or be subject to additional fees. You would be notified about any required minimum prior to booking.*

### ***Are tax and gratuity included?***

*The charter rates for each ship are inclusive of tax and gratuity. All food and beverage packages are subject to 19% gratuity and 7% NYS sales tax which is figured on the total. Depending on other add-ons, there may be an additional tax and gratuity. An additional gratuity is not required; however, if you feel your banquet wait and staff has exceeded your expectations you are always welcome to provide a further gratuity.*

### ***Is there separate pricing for children? Guests under the age of 21? Vendors?***

*Yes, depending on the package there is a lower rate for children ages 3-11. Anyone under the age of 21 would not be charged for alcohol in a bar package and only the rate for non-alcoholic beverages. There will be a reduced rate for vendor meals, please speak to your event coordinator for pricing.*

### ***Is there a time limit for a wedding?***

*We highly encourage choosing the right amount of time for your wants and needs. However, our wedding celebrations are typically four or five-hour events. Due to local town ordinance, must conclude by 12:00am.*

### ***Can a Shoreline Captain marry us?***

*Yes, we have one who is ordained. He books separately, and you can find his information on our vendor's page.*

# *Frequently Asked Questions*

## **What is included in the decor for weddings?**

*With the purchase of a food package, white floor-length linens, linen napkins in your choice of a variety of colors, plate ware, glassware, and silverware. If you book an event on the Adirondac, you are subjected to white chair covers as well*

## **We aren't having a florist; can we do our own decorating?**

*Yes, of course! A maximum of 2 people may board 90- minutes prior to boarding to decorate, unless otherwise specified in your package. Any decorations not set up by a florist or other vendor must be set up by your designated guests. The shoreline is not responsible for setting up any decor brought on by the customer, the customer is responsible for any miscellaneous items brought to the event (i.e decorations, cake pieces). The shoreline is not accountable for any items left at our facilities.*

## **Is there anything not allowed on the boat?**

*Absolutely no open flames or candles are allowed on board. This includes but is not limited to birthday candles, candles in glass votives, etc. The best recommendation for an alternate option is LED candles. No confetti, rice, seed, or loose items including unsecured balloons. Lake George water is used as drinking water, so we're extremely careful about making sure that nothing can fly off and get into the lake!*

## **What services does Shoreline not provide?**

*Entertainment, Florist/ Decorator, Photographer/Videography, Wedding Cakes, Officiants, and any other miscellaneous vendors.*

### ***Is there parking?***

*Shoreline does have a parking lot! However, it is on a first come first serve basis. If you have concerns about accommodating elderly handicapped guests, please discuss this with your event planner.*

### ***Is seasickness something to be worried about?***

*Lake George is much calmer than the ocean waters that cruise ships are usually on but depending on the weather the lake can get a bit rough. The shoreline is not authorized to dispense the medication, if guests are concerned about motion sickness, we highly recommend they come prepared with any medication of their own.*

### ***How do I hold a date?***

*Once you receive the contract for your event, you have 10 days to return the signed contract, signed policies, and make a deposit.*

### ***When are payments due?***

*The deposit is due at the time of signing to secure the date. You can make payments leading up to your event, but this is not required. Your final balance must be paid no later than 10 days in advance.*

### ***How can I make payments?***

*Payments must be made by check or cash. Payments made by credit card need prior approval and may be subject to a processing fee.  
signed policies and make a deposit.*