



THE QUEENSBURY

Congratulations!

May we start by congratulating you on your upcoming union and thank you for this opportunity to introduce you to The Queensbury Hotel. We are confident that our outstanding staff and facilities will make this day a celebration to be remembered for years to come.

Whether it's an intimate reception for 10 or a grand event for 240, The Queensbury Hotel is the perfect place for your Wedding Reception. Built in 1926, the hotel is located in downtown Glens Falls and features beautifully appointed facilities with grand chandeliers, detailed architecture and a beautiful lobby with a marble fireplace and a baby grand piano.

The Queensbury Hotel has complimentary parking, a public restaurant, full service lounge, indoor swimming pool with Jacuzzi, fitness room, barber shop, massage and facial therapy, shuttle, seasonal outdoor patio overlooking Glens Falls City Park and 124 sleeping rooms to provide convenience and comfort for out of town guests.

Our team of professionals, from our Sales Department to our Executive Chef, will assist you in planning and creating memories that will last a lifetime.

Menus are also available for Engagement Parties, Bridal Showers, Rehearsal Dinners and brunch or breakfast the following morning.

Thank you again for this opportunity to introduce ourselves to you. Our staff at The Queensbury Hotel will be happy to work with you on creating the wedding of your dreams!

If we can be of any assistance to you please call us at 518-792-1121
Visit us online at www.thequeensburyhotel.com.

Warm Regards,
The Friendly Staff at The Queensbury Hotel



THE QUEENSBURY

SILVER PLATED MENU

fifty-three dollars

STATIONED HORS D'OEUVRES

*Garden Fresh Vegetable Display with Dip
Sliced Seasonal Melons and Berries
Local and International Cheeses
with Toasted Baguettes and Crackers*

*Consider upgrading your event with a
chef attended live action station*

PASSED HORS D'OEUVRES

choice of three

*Tomato Basil Bruschetta w/ Balsamic Reduction
Bourbon Macerated Apples Wrapped in Bacon
Philly Cheesesteak Eggroll with IPA Cheese Sauce
Smoked Pork and Bleu Cheese Tartlet
Gorgonzola Stuffed Fingerling Potatoes
Assorted Mini Quiche*

Toast of Champagne or Sparkling Juice

FIRST COURSE: SALAD

choice of one

*Plucked Garden Greens, Candied Pecans, Cucumber Sticks, Dried Cranberries with Citrus and Lemongrass Vinaigrette
Chopped Romaine, Garlic Croutons, Asiago Cheese with Caesar Dressing
Garden Greens with Snipped Orchids, Grape Tomatoes, Carrot Shreds and White Balsamic Vinaigrette*

SECOND COURSE: DUET ENTRÉE

select two to create your duet

Chicken

*Petite Chicken Cordon Bleu with Herb Cream
Pan Seared Chicken with Mushroom and Artichoke Dijonaise
Chicken with Prosciutto, Swiss Cheese and Sage Demi*

Beef

*Sliced Choice Sirloin with Mushroom and Onion Ragout
Petite Filet Mignon topped with Sauce Béarnaise
Grilled London Broil in a Teriyaki Glaze*

Vegetable

*Fresh Vegetables Baked in a Flaky Puff Pastry with Lemon Thyme Cream
Layered Vegetable Terrine topped with a Balsamic Glaze
Vegetable Lasagna Wrap and Alfredo Sauce*

Accompaniments

*Chef's Accompaniments of
Starch and Vegetable
Oven Fresh Rolls with whipped butter
and Strawberry Honey Butter
Fresh Brewed Coffee, Regular and
Decaffeinated and Assorted Hot Teas*

*Entrees may be ordered as a duet plate
or two individual entrees*

Third entrée, add \$10.00 per person



THE QUEENSBURY

GOLD PLATED MENU

sixty-three dollars

STATIONED HORS D'OEUVRES

- Garden Fresh Vegetable Display with Dip*
- Sliced Seasonal Melons and Berries*
- Local and International Cheeses with Toasted Baguettes and Crackers*
- Bruschetta Bar with Sourdough Crispini*

Consider upgrading your event with a chef attended live action station

PASSED HORS D'OEUVRES

choice of five

- Bourbon Macerated Apples Wrapped in Bacon*
- Philly Cheesesteak Eggroll with IPA Cheese Sauce*
- Smoked Pork and Bleu Cheese Tartlet*
- Hand Rolled Crab Rangoon with a Sweet Chile Lime*
- Curried Coconut Chicken Skewers*
- Bacon & Smoked Gouda Potato Cakes*
- Masala Spiced Chicken Meatballs*
- Assorted Mini Quiche*
- Raspberry Brie Tart*
- **Toast of Champagne or Sparkling Juice***

FIRST COURSE: SALAD

choice of one

- Plucked Garden Greens, Candied Pecans, Cucumber Sticks, Dried Cranberries with Citrus and Lemongrass Vinaigrette*
- Chopped Romaine, Garlic Croutons, Asiago Cheese with Caesar Dressing*
- Garden Greens with Snipped Orchids, Grape Tomatoes, Carrot Shreds and White Balsamic Vinaigrette*

SECOND COURSE: DUET ENTRÉE

select two to create your duet

Chicken

- Petite Chicken Cordon Bleu with Herb Cream*
- Pan Seared Chicken with Mushroom and Artichoke Dijonaise*
- Chicken with Prosciutto, Swiss Cheese and Sage Demi*

Beef

- Sliced Choice Sirloin with Mushroom and Onion Ragout*
- Petite Filet Mignon topped with Sauce Béarnaise*
- Grilled London Broil in a Teriyaki Glaze*

Seafood

- Grilled Salmon Basted with Hoisin Sauce*
- Miso Glazed Halibut*
- Crab Cake with Tomato Jam and Candied Orange Zest*

Vegetable

- Fresh Vegetables Baked in a Flaky Puff Pastry with Lemon Thyme Cream*
- Layered Vegetable Terrine topped with Balsamic Glaze*
- Vegetable Lasagna Wrap and Alfredo Sauce*

Accompaniments

- Chef's Selection of Starch and Vegetable*
- Oven Fresh Rolls with whipped butter and Strawberry Honey Butter*
- Fresh Brewed Coffee, Regular and Decaffeinated Assorted Hot Teas*

Entrees may be ordered as a duet plate or two individual entrees

Third entrée, add \$10.00 per person



THE QUEENSBURY

COPPER BUFFET MENU

fifty-eight dollars

STATIONED HORS D'OEUVRES

*Garden Fresh Vegetable Display with Dip
Sliced Seasonal Melons and Berries
Local and International Cheeses
with Toasted Baguettes and Crackers*

*Consider upgrading your event with a
chef attended live action station*

PASSED HORS D'OEUVRES

choice of three

*Tomato Basil Bruschetta w/ Balsamic Reduction
Bourbon Macerated Apples Wrapped in Bacon
Philly Cheesesteak Eggroll with IPA Cheese Sauce
Smoked Pork and Bleu Cheese Tartlet
Gorgonzola Stuffed Fingerling Potatoes
Assorted Mini Quiche*

Toast of Champagne or Sparkling Juice

SALAD

choice of two

*Plucked Garden Greens, Candied Pecans, Cucumber Sticks, Dried Cranberries with Citrus and Lemongrass Vinaigrette
Chopped Romaine, Garlic Croutons, Asiago Cheese with Caesar Dressing
Garden Greens with Snipped Orchids, Grape Tomatoes, Carrot Shreds and White Balsamic Vinaigrette*

BUFFET ENTREE

Choice of One Meat

*Chef Attended Carving Station
Choice Strip Loin with Beef Jus
Farm Fresh Turkey with Pan Gravy
Rosemary Rubbed Pork Loin with Herb Drippings
Substitution for an additional \$5.00 per person:
Prime Rib with Beef Jus and Horseradish Cream Sauce*

Choice of One Starch

*Roasted Garlic Mashed Potato
Herb Roasted Fingerling Potato
Curry & Lavender Basmati Rice
Organic Honey & Garlic Roasted Yukon Potato*

Accompaniments

Chef's Selection of Fresh Seasonal Vegetable and Oven Fresh Rolls with Whipped Butter and Strawberry Honey Butter

Choice of One Fish

*Oven Roasted Salmon with Tomato Citrus and Scallion Jam
Crab Stuffed Sole topped with White Wine Cream
Ocean Fresh Haddock and a Garden Herb Dill Cream*

Choice of One Chicken

*Fire Roasted Jalapeño Cornbread Stuffed Chicken
Chicken Cordon Bleu Topped with Herb Cream
Fresh Spinach, Red Pepper and Asiago Cheese
Stuffed Chicken w/ Pesto*

Choice of One Pasta

*Cheese Ravioli Pomadora
Rotini Primavera w/ Roasted Garlic Oil & Fresh Herbs
Macaroni & Smoked Gouda Cheese & Baby Shrimp*



THE QUEENSBURY

BRUNCH
twenty-six dollars

BEVERAGES

- Assorted Chilled Juices*
- Fresh Brewed Coffee, Regular and Decaffeinated*
- Assorted Hot Teas*

SMALL BITES

- Freshly Baked Danish, Muffins and Bread*
- Sliced Fresh Fruit*
- Assorted Cookies and Brownies*

HEARTY OPTIONS

- Country Fresh Scrambled Eggs*
- Buttermilk Pancakes*
- Choice of Applewood Smoked Bacon or Country Sausage*
- Home Fried Potatoes*
- Seasoned and Sautéed Chicken Breast in a Lemon Sauce*
- Baked Macaroni and Cheese*
- Chef's Fresh Vegetable*

ASSORTED TEA SANDWICHES

choice of three

- Tomato-Cheddar Sliced tomato, aged cheddar and watercress on white bread*
- Cucumber-Butter Butter with lemon zest and herbs and cucumber on white bread*
- Shrimp Salad Diced shrimp with mayonnaise, lemon, chives and herbs on white bread with lettuce*
- Curried Egg Salad Eggs, celery and red onion with mustard, lime and mayonnaise on white bread*
- Tuna Salad Tuna, red onion and chopped olives with olive oil on whole wheat bread*
- Cream Cheese and Jelly Cream cheese and strawberry jam spread on white bread*
- Ham, Brie and Apple Dijon mustard, ham, sliced brie and green apple on French bread*
- Roast Beef Horseradish Sliced beef with horseradish cream, cucumber and lettuce on cocktail rye bread*
- BLT Chopped bacon, mayonnaise with cherry tomatoes and lettuce on whole wheat bread*
- Roasted Vegetable Seasonal vegetables, goat cheese and sun-dried tomato pesto on sliced baguettes*
- Caprese Layered mozzarella, tomato and fresh basil on sliced baguettes – served warm (seasonal)*
- Chocolate-Raspberry Chocolate-hazelnut spread and seedless raspberry jam on sliced pound cake*



THE QUEENSBURY

UPGRADES AND ADDITIONS

prices vary

BRUSCHETTA BAR

\$185 per 50 servings

*Tomato Bruschetta, Olive Tapenade, Marinated Mushrooms
Sweet Onion Medley, Roasted Peppers, Garlic, Asiago Cheese
Served on Sliced Sourdough Baguettes*

ANTIPASTO DISPLAY

\$200 per 50 servings

*Fire Smoked Ham, Hard Salami, Fresh Mozzarella
Roasted Red Peppers, Pickled Onions and Carrots,
Artichoke Hearts, Pepperoncini, Cherry Peppers
Garlic and Herb infused Olive Oil
Sliced Toasted Baguettes and Balsamic Reduction*

ASSORTED APPETIZERS

<i>Jumbo Shrimp Display</i>	<i>.....</i>	<i>\$250 per 50 pcs</i>
<i>Raspberry Brie in Puff Pastry</i>	<i>.....</i>	<i>\$165 per 100 pcs</i>
<i>Shrimp Wellington</i>	<i>.....</i>	<i>\$245 per 100 pcs</i>
<i>Crab Rangoon</i>	<i>.....</i>	<i>\$275 per 100 pcs</i>
<i>Franks en Crouete</i>	<i>.....</i>	<i>\$175 per 100 pcs</i>
<i>Scallops Wrapped in Bacon</i>	<i>.....</i>	<i>\$300 per 100 pcs</i>
<i>Braised Short Rib in Puff Pastry</i>	<i>.....</i>	<i>\$225 per 100 pcs</i>
<i>Crab Stuffed Mushrooms</i>	<i>.....</i>	<i>\$250 per 100 pcs</i>
<i>Sesame Chicken Tenders</i>	<i>.....</i>	<i>\$225 per 100 pcs</i>
<i>Pork Dumplings with Ginger Soy</i>	<i>.....</i>	<i>\$175 per 100 pcs</i>
<i>Bacon Gouda Potato Cakes</i>	<i>.....</i>	<i>\$175 per 100 pcs</i>
<i>Assorted Mini Quiche</i>	<i>.....</i>	<i>\$195 per 100 pcs</i>
<i>Bourbon Macerated Apples in Bacon</i>	<i>.....</i>	<i>\$195 per 100 pcs</i>
<i>Beef Satay with Teriyaki Glaze</i>	<i>.....</i>	<i>\$210 per 100 pcs</i>
<i>Mini Crab Cakes with Cilantro Lime Aioli</i>	<i>.....</i>	<i>\$200 per 100 pcs</i>
<i>Spanakopita</i>	<i>.....</i>	<i>\$175 per 100 pcs</i>
<i>Italian or Swedish Meatballs</i>	<i>.....</i>	<i>\$165 per 100 pcs</i>
<i>Gorgonzola Stuffed Fingerlings</i>	<i>.....</i>	<i>\$165 per 100 pcs</i>
<i>Chicken Skewers with Peanut Sauce</i>	<i>.....</i>	<i>\$195 per 100 pcs</i>
<i>Fried Ravioli with Marinara</i>	<i>.....</i>	<i>\$165 per 100 pcs</i>

All prices are subject to 20% service charge and applicable taxes



THE QUEENSBURY

UPGRADES AND ADDITIONS

prices vary

CHEF ATTENDED STATIONS

Whole Roast Turkey

seven dollars per person

*Cranberry Orange Mayonnaise,
Cornbread Stuffing and Sliced Rolls*

Choice Prime Rib of Beef

twelve dollars per person

*Sea Salt and Cracked Black Pepper Rubbed,
Horseradish Cream, Herb au Jus and Sliced Rolls*

Herb Crusted NY Sirloin

ten dollars per person

Bacon Chipotle Cream, Hoisin Sauce and Sliced Rolls

Slow Baked Ham

seven dollars per person

Brown Sugar Bourbon Glaze and Sliced Rolls

Crab Cake Station

twelve dollars per person

*House Recipe Crab Cakes cooked to order with Black
Bean and Corn Relish and a Spicy Remoulade Sauce*

Pasta Station

ten dollars per person

choose two pastas

Cheese Tortellini, Potato Gnocchi, Rotini, Orecchiette

choose two sauces

Alfredo, Pomodoro, Bolognese, Basil Pesto

included

*Baby Shrimp, Grilled Chicken, Artichoke Hearts,
Red Peppers, Diced Tomatoes, Broccoli, Parmesan Cheese*

Chicken and Beef Slider Station

nine dollars per person

Certified Angus Beef Sliders

Grilled Marinated Chicken

Grilled Onions, Cheddar Cheese

Shoestring Fries and Hawaiian Rolls

\$50 per Chef for Live Stations

LATE PARTY SNACKS

\$10 per person per hour

Kobe Beef Sliders with Pepper Jack Cheese

Cheese and Pepperoni Pizza Bites

Soft Pretzel Sticks (Cinnamon Sugar and Sea Salt) with Dipping Sauces

House Baked Snack Mix



THE QUEENSBURY

BEVERAGES

The Queensbury Hotel offers a variety of top quality brands of beverages. If your group request a special product that we do not carry, you will be charged the retail price for all ordered bottles or cases.

All bar packages include liquor, house wine, domestic and import beer, bottled water and soft drinks and are not included in meal packages.

*One bartender per 75 guests is provided complimentary with Fixed Price Hosted Bar.

*Bartender fee of \$50 for the first hour and \$25 for each additional hour per bar will apply should sales not exceed \$300 per hour per bar average on Consumption Bar.

FIXED PRICE HOSTED BAR

Tier One

<i>First Hour</i>	<i>\$12.00 per person</i>
<i>Second Hour</i>	<i>\$8.00 per person</i>
<i>Third Hour</i>	<i>\$6.00 per person</i>
<i>Each Additional Hour</i>	<i>\$4.00 per person</i>

Tier One Bar includes

House brand vodka, gin, rye, rum, bourbon, scotch, tequila, triple sec, sweet vermouth, dry vermouth;
Woodbridge House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel;
Domestic beer: Yuenling, Coors Light, O'Doules;
Imported beer: Corona, Heineken;
Assorted mixers, bottled water and soft drinks

FIXED PRICE HOSTED BAR

Tier Two

<i>First Hour</i>	<i>\$15.00 per person</i>
<i>Second Hour</i>	<i>\$11.00 per person</i>
<i>Third Hour</i>	<i>\$9.00 per person</i>
<i>Each Additional Hour</i>	<i>\$7.00 per person</i>

Tier Two Bar includes

Tito's Vodka, Tanqueray, Seagram's VO, Jack Daniels
Bacardi White Rum, Dewar's, Malibu Rum, Jose Cuervo
Tequila, triple sec, Peachtree, sweet and dry vermouth;
Woodbridge House Wine: Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel;
Domestic beer: Yuenling, Coors Light, O'Doules;
Imported beer: Corona, Heineken;
Assorted mixers, bottled water and soft drinks

	Cash	Consumption
Mixed Drink <i>per drink</i>	\$8.50	\$6.50
Domestic Beer <i>per bottle</i>	\$5.50	\$4.25
Imported Beer <i>per bottle</i>	\$7.00	\$5.25
House Wine <i>per glass</i>	\$9.50	\$7.50
Soft Drinks <i>per drink</i>	\$3.00	\$2.25
Bottled Water <i>per bottle</i>	\$3.00	\$2.25
Cordials <i>per drink, upon prior request</i>	\$9.50	\$7.50

Consumption Bars, Cash Bars and Fixed Price Hosted Bar Pricing

Consumption Bar prices based on Tier Two liquors.

Consumption and Fixed Price bar prices, add 20% service charge and applicable state tax.

Cash bar include service charge and applicable state tax.

A variety of cordials, kegs of beer and additional liquors available upon request.