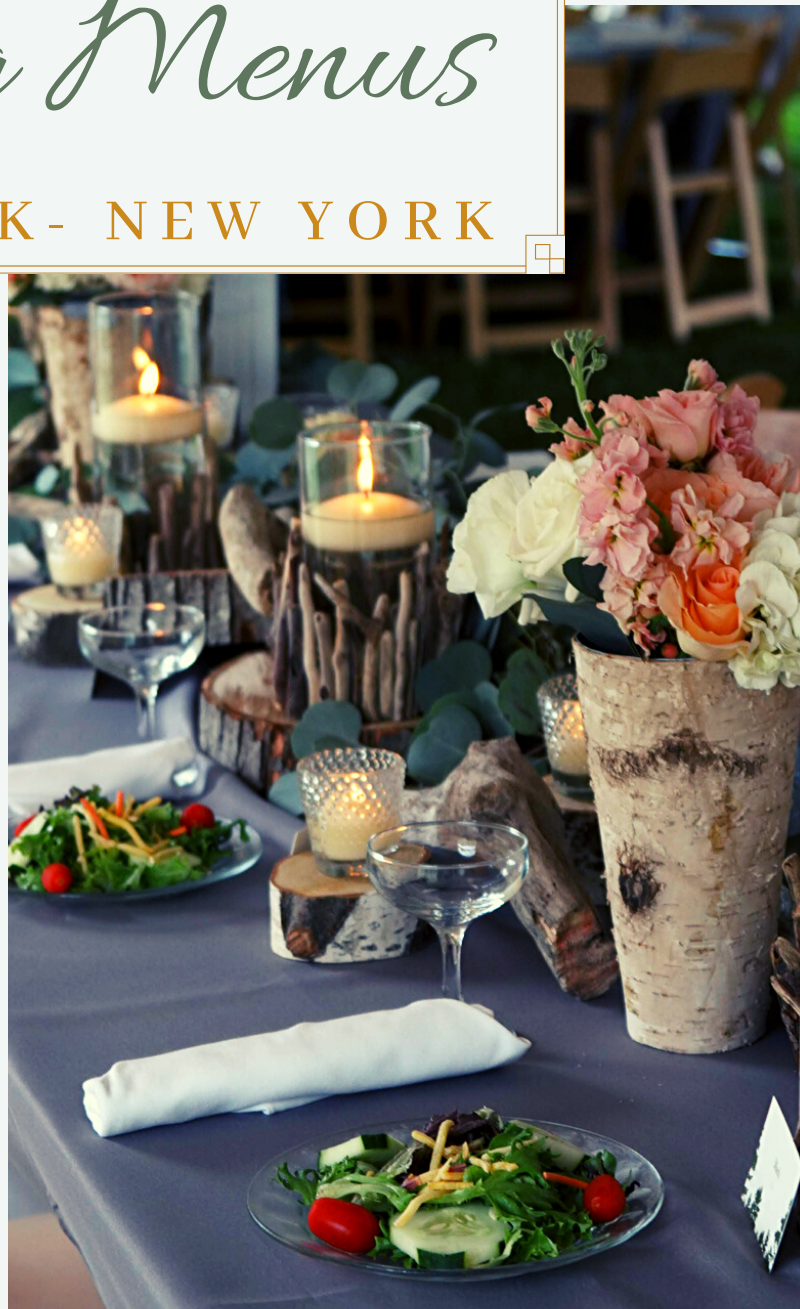




GORE MOUNTAIN
Wedding Menus
NORTH CREEK- NEW YORK





The *Sunway Package*

ENTREES **SELECT TWO**

Garlic & Herb Roasted Chicken Breast
Chef Carved Honey Baked Ham
Lemon Cod Picatta
Pasta Primavera with Vegetables
Cheese Tortellini with Tomato Basil Sauce
Vegetarian Lasagna
Mushroom Curry over Roasted Cauliflower

ACCOUTREMENTS **SELECT TWO**

Roasted Garden Fresh Vegetables
Maple Glazed Carrots
Herb Roasted Red Potatoes
Long Grain Rice Pilaf
Sautéed Green Bean Medley

SALADS **SELECT ONE**

Fresh Garden House Salad
Classic Caesar Salad
Adirondack Salad
with fresh greens, apples
New York cheddar cheese
walnuts, & raisins

INCLUDES

Artisan Rolls and Butter
Coffee and Tea
Wedding Cake
Presentation and Cutting

*Pricing Includes a four hour room rental,
taxes and service fees.*

\$75.00 PER GUEST
Ceremony fees are separate

The Fairview Package

ENTREES SELECT TWO

Chicken Marsala

Sirloin Beef Tips
in a Mushroom Onion Gravy

Baked Haddock Flank
with Parmesan Crumb Topping

Pasta Primavera with Vegetables

Cheese Tortellini with Tomato Basil Sauce

Vegetarian Lasagna

Mushroom Curry over Roasted Cauliflower

ACCOUTREMENTS SELECT TWO

Roasted Garden Fresh Vegetables

Maple Glazed Carrots

Herb Roasted Red Potatoes

Long Grain Rice Pilaf

Sauteed Green Bean Medley

SALADS SELECT ONE

Fresh Garden House Salad

Classic Caesar Salad

Adirondack Salad
with fresh greens, apples
New York cheddar cheese
walnuts, & craisins

INCLUDES

Artisan Rolls and Butter

Coffee and Tea

Wedding Cake

Presentation and Cutting

*Pricing Includes a four hour room rental,
taxes and service fees.*

\$88.00 PER GUEST

Ceremony fees are separate





The Showcase Package

ENTREES

SELECT TWO

Chef Carved Roasted Turkey Breast

Chef Carved Prime Rib of Beef
with Au Jus & Horseradish Sauce

Maple Glazed Salmon Filet
with a Soy Ginger Sauce

Chicken Marsala

Sirloin Beef Tips
in a Mushroom Onion Gravy

Baked Haddock Flank
with Parmesan Crumb Topping

Pasta Primavera with Vegetables
Cheese Tortellini with Tomato Basil Sauce
Vegetarian Lasagna
Mushroom Curry over Roasted Cauliflower

ACCOUTREMENTS

SELECT TWO

Roasted Garden Fresh Vegetables

Maple Glazed Carrots

Herb Roasted Red Potatoes

Long Grain Rice Pilaf

Sauteed Green Bean Medley

SALADS

SELECT ONE

Fresh Garden House Salad

Classic Caesar Salad

Classic Caprese Salad

Adirondack Salad
with fresh greens, apples
New York cheddar cheese
walnuts, & craisins

INCLUDES

Artisan Rolls and Butter

Coffee and Tea

Wedding Cake

Presentation and Cutting

The *Adirondacker*

FROM THE SMOKER **SELECT TWO**

Smoked BBQ Beef Brisket
Smoked BBQ Pulled Pork
Smoked BBQ Grilled Chicken

ACCOUTREMENTS **SELECT TWO**

Baked Beans
Creamy Coleslaw
Macaroni Salad
Buttered Corn on the Cob

SALADS **SELECT ONE**

Fresh Garden House Salad
Classic Caesar Salad
Adirondack Salad
with fresh greens, apples
New York cheddar cheese
walnuts, & craisins

INCLUDES

Artisan Rolls and Butter
Coffee and Tea
Wedding Cake
Presentation and Cutting

*Pricing includes a four hour room rental,
taxes and service fees.*

\$66.00 PER GUEST

Ceremony fees are separate



The Adirondacker

FROM THE SMOKER SELECT TWO

Smoked BBQ Beef Brisket
Smoked BBQ Pulled Pork
Smoked BBQ Grilled Chicken

ACCOUTREMENTS SELECT TWO

Baked Beans
Creamy Coleslaw
Macaroni Salad
Buttered Corn on the Cob

SALADS SELECT ONE

Fresh Garden House Salad
Classic Caesar Salad
Adirondack Salad
with fresh greens, apples
New York cheddar cheese
walnuts, & craisins

INCLUDES

Artisan Rolls and Butter
Iced Tea and Lemonade
Coffee and Tea
Chef's Selection of Dessert Display

Pricing includes a three hour room rental as well as the listed menu inclusive of all taxes and service fees.

\$66.00 PER GUEST





Enhancements

SWEDISH MEATBALLS

\$70.00 Per Fifty Pieces

TOMATO BRUSCHETTA

\$70.00 Per Fifty Pieces

SPINACH SPANIKOPITA

\$100.00 Per Fifty Pieces

CHICKEN WINGS ANY STYLE

\$100.00 Per Fifty Pieces

TERIYAKI CHICKEN SATAY

\$165.00 Per Fifty Pieces

BRIE & PEAR PUFF PHYLLO

\$165.00 Per Fifty Pieces

MARYLAND MINI CRAB CAKES

\$200.00 Per Fifty Pieces

BACON WRAPPED SEA SCALLOPS

\$200.00 Per Fifty Pieces

ARTICHOKE ANTIPASTA SKEWERS

\$200.00 Per Fifty Pieces

FRESH VEGETABLE CRUDITE WITH HUMMUS & RANCH

\$110.00 Per Display

FRESH FRUIT & ASSORTED CHEESES WITH CRACKERS

\$135.00 Per Display

Pricing includes all applicable taxes and service fees.



The *Sleeping Bear* *Brunch*

FRENT TOAST STRATA

Layered breakfast casserole with cubed bread drenched in a wonderful French toast custard dotted with cream cheese and capped with a crumb topping and confectioner's sugar served with roasted walnut Adirondack maple syrup

FLUFFY PANCAKES

Buttermilk, Blueberry & Sweet Potato homemade pancakes with fruit compote and Adirondack maple syrup

FRESHLY SCRAMBLED EGGS

HOUSE-MADE HOME FRIES

SIGNATURE BREAD BASKET

Blueberry muffins, cinnamon buns, and scones with honey butter

SEASONAL FRUIT SALAD

INCLUDES

Coffee, Tea
Freshly Squeezed Orange Juice

*Pricing includes a two hour room rental,
taxes and service fees.*

\$52.00 PER GUEST

Ceremony fees are separate



Brunch Enhancements

LIVE CARVING STATIONS

Honey Roasted Ham \$185.00 Prime Rib with Au Jus \$240.00

\$25.00 Chef Fee Per Hour

BREAKFAST MEATS SELECT ONE

Bacon, Sausage or Ham
\$4.50 Per Guest

LOX AND BAGEL DISPLAY

Salmon lox, bagels, cream cheese, capers
red onion and tomato

\$9-11.00 Per Person
(Pricing dependant on market flux)

BRIE AND PEAR PUFF PHYLLO

\$165.00 Per Fifty Pieces

BLOODY MARY OR MIMOSA DISPLAY

\$12.00 Per Drink

CUSTOM WEDDING CAKE

\$4.55 Per Guest

Pricing includes all applicable taxes and service fees.



THE HIGH PEAKS OPEN BAR PACKAGE

Premium Liquors and Wines
Craft Brews, Imported and Domestic Beer
Soft Drinks & Fruit Juices

\$15.50 PER GUEST FOR THE FIRST HOUR
\$9.00 PER GUEST FOR EACH ADDITIONAL HOUR

THE NORTHWOODS OPEN BAR PACKAGE

Premium and House Wines
Craft Brews, Imported and Domestic Beer
Soft Drinks & Fruit Juices

\$12.00 PER GUEST FOR THE FIRST HOUR
\$7.75 PER GUEST FOR EACH ADDITIONAL HOUR

THE TOPRIDGE FOUR HOUR CASH BAR

Premium and House Liquors
Premium and House Wine
Craft Brews, Imported and Domestic Beer
Soft Drinks & Fruit Juices

\$245.00 BARTENDER FEE
BARTENDER FEE BASED ON A FOUR HOUR CASH BAR
\$19.50 PER HOUR FOLLOWING THE 4TH HOUR

CHAMPAGNE TOAST \$5.25 PER GLASS

Pricing includes all applicable taxes and service fees.

GORE MOUNTAIN - NORTH CREEK - NEW YORK



*We look forward to hosting
your special day!*

Contact Ashley O'Connor for further information at
(518) 251-2411 ext. 1124 or aoconnor@goremountain.com

An Administrative Charge of 21% will be added to all Food & Beverage Orders. This covers administrative expenses, including the set-up & breakdown of the event, and is a taxable charge. The administrative charge is for administration of the event and is not purported to be and will not be distributed as a gratuity for the service staff. 7% New York State Sales Tax will apply to all food and beverage.

Rental fees however are exempt from service charges and state taxes.