







DREAM WEDDING. DREAM DESTINATION.

Get Married *Adirondack Style*

An Adirondack destination wedding has everything a couple dreams about no matter the Season! For the couple that loves the great outdoors, our quaint little town nestled in the Heart of the Adirondacks has everything you and your guests would love for your perfect wedding weekend:

-  **Hiking**
-  **Whitewater Rafting**
-  **Golfing**
-  **Ice Skating**
-  **Fishing**
-  **Cross Country/Downhill Skiing**

The List Goes On....

The Lake Harris Lodge is a versatile venue providing indoor and outdoor ceremony and reception options in an elegant and authentic Adirondack setting. Our outside ceremony space is framed by the Adirondack Mountains and sparkling waters of Lake Harris with a large lawn suited for a reception tent and glamping sites for a romantic retreat. The Lodge itself boasts multiple stone fireplaces and porches with sweeping views of the High Peaks and Lake Harris in a cozy yet grand architectural style featuring a grand staircase perfect for your big entrance. The Kitchen offers fine casual dining with a diverse array of culinary influences and an elevated take on classic comfort fare. Our Chefs and Owners happily work with couples to meet their needs and exceed their expectations.

**Call to make an appointment
for your personal consultation with our team.**

ELEGANCE, ADVENTURES & RELAXATION

in the southern Adirondacks with beautiful vistas, sparkling waters, outdoor adventures and more. Everything you are looking for in a destination wedding. Find all of this and more in the Heart of the Park and come experience Newcomb, NY.

To create memories of adventures, visit www.newcombnny.gov for more information.



**5410 State Route 28N, Newcomb, NY
(518) 582-8333
f @ t | thelakeharrislodge.com**



Take Your Wedding To New Heights!

Since every wedding is unique, all wedding packages are fully customizable to fit your perfect wedding day, vision and budget. Our talented culinary team and attentive staff will work with you closely to ensure a seamless, hassle free experience every step of the way. We would be delighted to have a personal consultation to assure that your idea of the perfect day is delivered and runs as smoothly as possible for you.





Classic Reception

"Panther" (Tier 1):

\$85/per person ~5 hour package~

Champagne Greeting

Server attended champagne station.

House selected Champagne with Fresh Strawberries

Accompanied by

Fresh Cucumber-Lemon Water in Spring & Summer

or Fresh Apple Cider in Fall & Winter

Hors D'oeuvres Passed Butler Style

Three Butlered Hors D'oeuvres & Two Stationed Hors D'oeuvres

Lake Harris Lodge Tuscan Table

To include Marinated Vegetables, Fresh Vegetable Crudités,
Imported & Domestic Cheeses, Italian meats, Artisan Breads &
Crackers, and Seasonal Fresh Fruit

Champagne Toast

Choice of Prosecco or Champagne

Choice of Salad

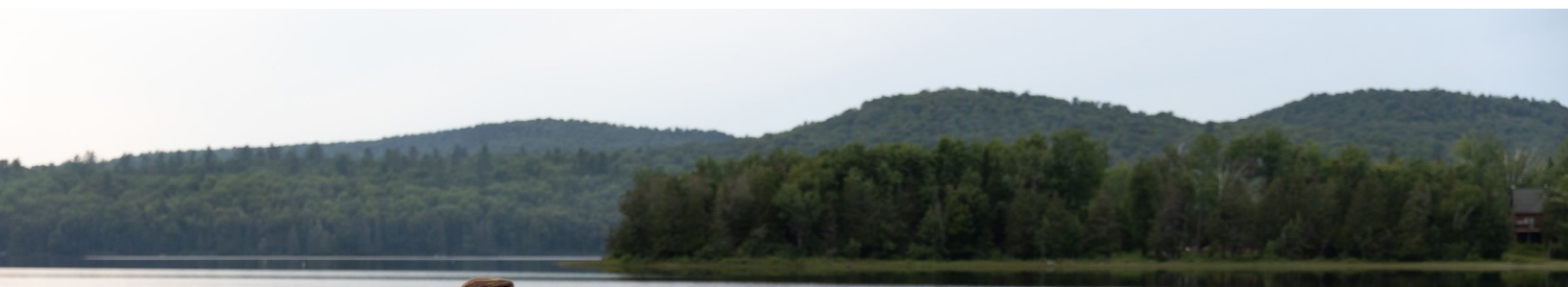
Choose One

Garden Salad * Caesar Salad * Wedge Salad

Served with Fresh Rolls & Butter

Entrée

Select Three Items from our "Tier One" Entrée Menu





Elite Reception

"Santanoni" (Tier 2):

\$95/per person ~5 hour package~

Champagne Greeting

Server attended champagne station.

House selected Champagne with Fresh Strawberries

Accompanied by

Fresh Cucumber-Lemon Water in Spring & Summer

or Fresh Apple Cider in Fall & Winter

Hors D'oeuvres Passed Butler Style

Four Butlered Hors D'oeuvres & Two Stationed Hors D'oeuvres

Lake Harris Lodge Tuscan Table

To include Marinated Vegetables, Fresh Vegetable Crudités,
Imported & Domestic Cheeses, Italian meats, Artisan Breads &
Crackers, and Seasonal Fresh Fruit

Champagne Toast

Choice of Prosecco or Champagne

Choice of Salad

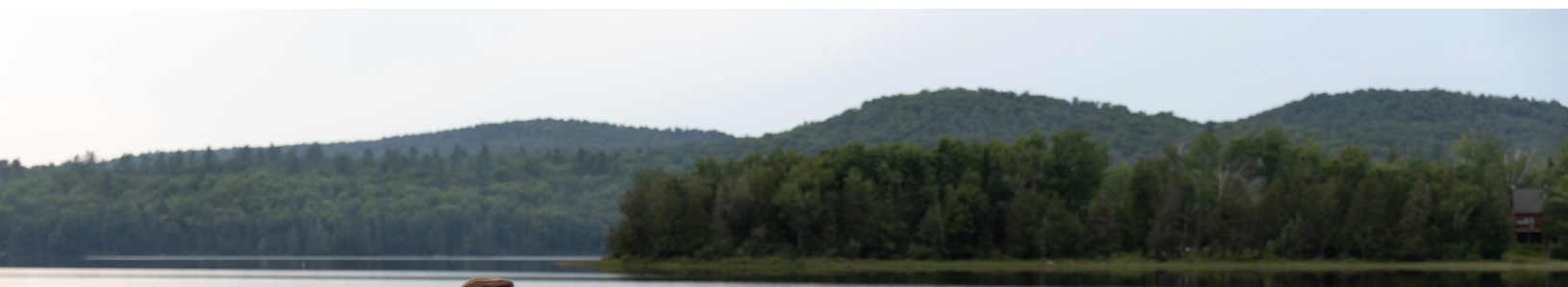
Choose One

Garden Salad * Caesar Salad * Wedge Salad

Served with Fresh Rolls & Butter

Entrée

Select Three Items from our "Tier Two" Entrée Menu





Signature Reception

"Mt Marcy" (Tier 3):

\$110/per person ~5 hour package~

Champagne Greeting

Server attended champagne station.

House selected Champagne with Fresh Strawberries

Accompanied by

Fresh Cucumber-Lemon Water in Spring & Summer

or Fresh Apple Cider in Fall & Winter

Hors D'oeuvres Passed Butler Style

Four Butlered Hors D'oeuvres & Three Stationed Hors D'oeuvres

Lake Harris Lodge Tuscan Table

To include Marinated Vegetables, Fresh Vegetable Crudités,
Imported & Domestic Cheeses, Italian meats, Artisan Breads &
Crackers, and Seasonal Fresh Fruit

Champagne Toast

Choice of Prosecco or Champagne

Choice of Salad

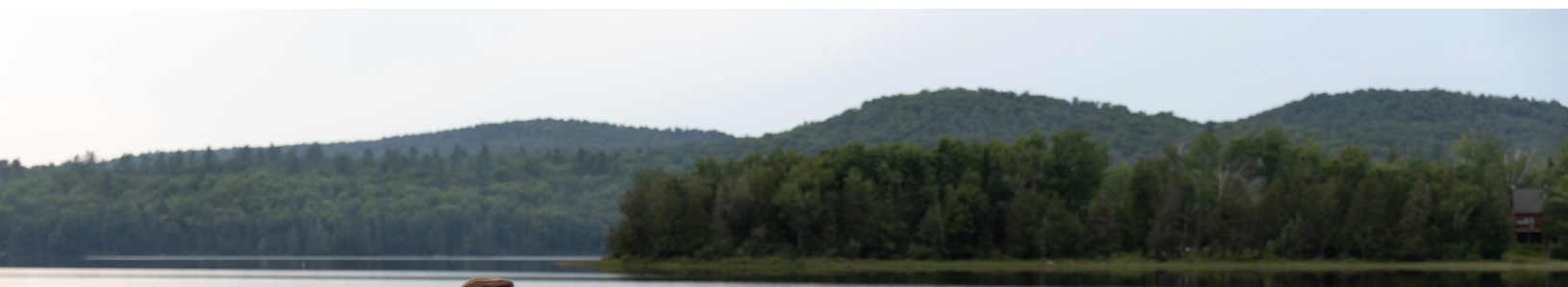
Choose One

Garden Salad * Caesar Salad * Wedge Salad

Served with Fresh Rolls & Butter

Entrée

Select Three Items from our "Tier Three" Entrée Menu





Hors D'oeuvres:

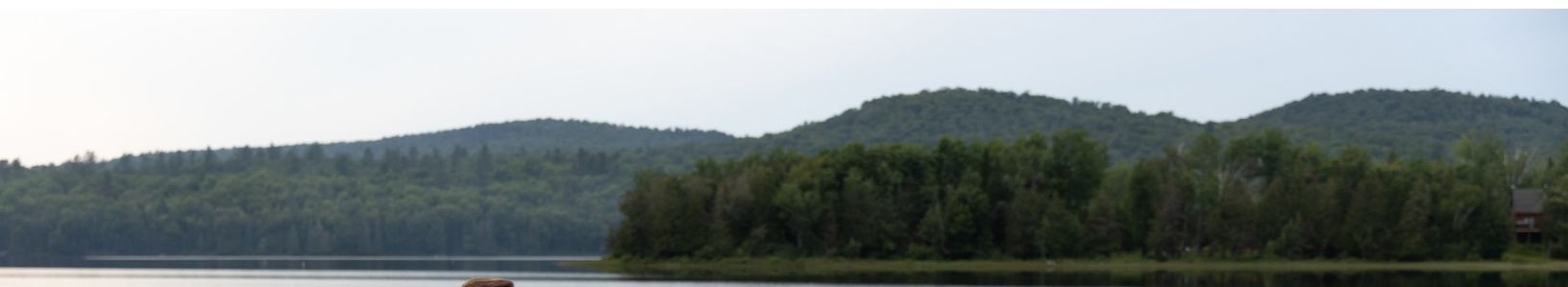
STATIONED

HORS D'OEURVES

- ~**Tuscan Meatball:** pork & beef in a pomodoro sauce
- ~ **Cheese Quesadillas:** with jalapeno crème fresh
- ~**Mini Quiches:** assorted seasonal quiche
- ~**Spring Rolls:** offered with mae poy sauce
- ~**Zucchini & Corn Fritters:** with cilantro creme
- ~**Chicken Wings:** hot, medium, mild, bbq, garlic-parm, or maple-garlic
- ~**Mini Spanakopita:** *vegetarian option
- ~**Spinach & Artichoke Dip:** offered with fresh tortilla chips
- ~**Pierogies:** savory dumplings served with creme fresh
- ~**Pigs in a Blanket:** offered with dijon mustard
- ~**Mac & Cheese Bites:** panko crust & house made cheese sauce
- ~**Arancini:** served with house marinara
- ~**Cranberry, Brie & Prosciutto Crostini:** with balsamic glaze

BUTLER PASSED

- ~ **Jalapeno Deviled Eggs:** classic deviled eggs garnished with fresh jalapeno
- ~ **Stuffed Mushroom Caps:** classic crab & cheese stuffing
- ~ **Chicken Francaise Skewers**
- ~ **Assorted Cucumber Canape:** smoked salmon, shrimp, or avocado topped cucumber slices
- ~ **Cauliflower Fritters:** roasted cauliflower & parmesan cheese
- ~**Shrimp & Chorizo Skewers:** smoky chorizo sausage & grilled shrimp
- ~**Pickled Beets Crostini:** pickled beets, herbed goat cheese atop crispy crostini
- ~**"Its Just Peachy":** a new spin on caprese salad pickled peaches, prosciutto, & mozzarella bites
- ~**Endive Bites:** cream cheese, toasted almonds, & red pepper jelly inside endive leaves
- ~**Bacon Wrapped Scallops**
- ~**Blue Cheese & Pear Tartelette:** brandy poached pears in mini phyllo tart shells topped with blue cheese crumbles





Entrée Selections *"Panther" (Tier 1):*

POULTRY OPTIONS

- ~ **Classic Chicken Cordon Bleu:** hand breaded chicken cutlet rolled with ham & swiss cheese offered with herbed rice, seasonal vegetable & dijon cream sauce
- ~ **Chicken Picatta:** tender chicken breast sautéed in a creamy lemon & caper sauce, offered with linguine

SEAFOOD OPTIONS

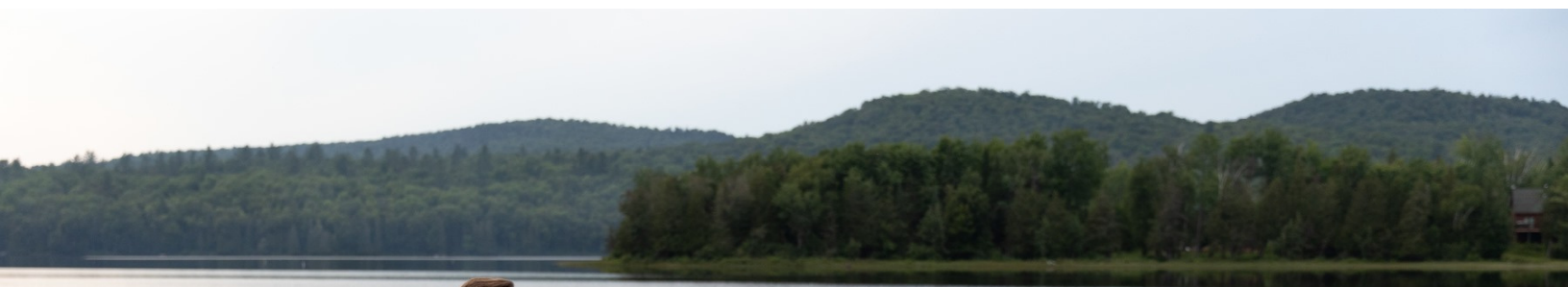
- ~ **Maple-Bourbon Glazed Salmon:** baked salmon offered with a house made maple-bourbon glaze, served with quinoa & seasonal vegetable
- ~ **Stuffed Tilapia:** tilapia filet stuffed with spinach & gruyere cheese over wild rice

BEEF/PORK OPTIONS

- ~ **Roast Beef & Gravy:** slow roasted & thinly sliced beef offered with garlic mashed potatoes, herbed gravy & seasonal vegetable
- ~ **Stuffed Pork Tenderloin:** juicy pork tenderloin wrapped around a savory cranberry & apple stuffing, offered with roasted potatoes & seasonal vegetable

VEGETARIAN OPTIONS

- ~ **Pasta Primavera:** seasonal vegetables & penne pasta tossed in a white wine, garlic cream sauce
- ~ **Veggie Napoleon:** grilled portabella, summer squash, feta cheese & olive-tomato tapenade offered with red pepper coulis
- ~ **Mushroom Risotto:** sautéed mushrooms & spinach with arborio rice & a mascarpone cream sauce
- ~ **Pad Thai:** stir fried rice noodles, carrots, onions, broccoli & mushrooms tossed with an Asian inspired peanut sauce





Entrée Selections *"Santanoni" (Tier 2):*

POULTRY OPTIONS

- ~ **Stuffed Chicken Breast:** tender chicken breast stuffed with crisp pancetta, goat cheese & baby spinach offered with tasted almond & chive butter served with wild rice
- ~ **Chicken Caprese:** chicken breast layered with roasted red peppers & mozzarella offered with a tomato-basil cream sauce, over penne pasta

SEAFOOD OPTIONS

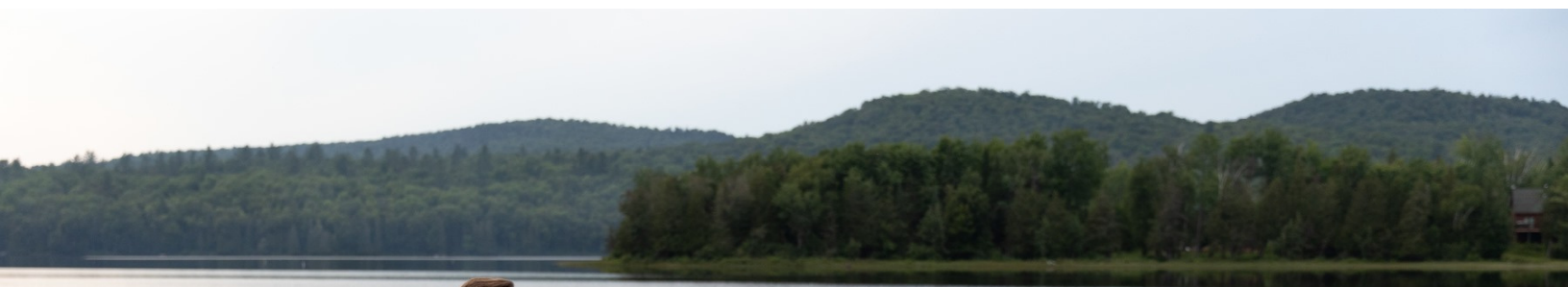
- ~ **Snapper Lyon:** pan seared filet of snapper in a tomato, caper champagne cream sauce with garlic & onions offered over herbed rice
- ~ **Stuffed Flounder:** flounder stuffed with crab meat offered with a lemon-dill aioli over rice pilaf & seasonal vegetable

BEEF/PORK OPTIONS

- ~ **Prime Rib Au Jus:** slow roasted prime rib of beef prepared medium (warm slightly pink center) offered with baked potato, seasonal vegetable & au jus
- ~ **"The Lodge" :** sautéed medallions of pork offered with shallots, mushrooms & peppercorns in a rich red wine demiglace, served with mashed potatoes & seasonal vegetable

VEGETARIAN OPTIONS

- ~ **Pasta Primavera:** seasonal vegetables & penne pasta tossed in a white wine, garlic cream sauce
- ~ **Veggie Napoleon:** grilled portabella, summer squash, feta cheese & olive-tomato tapenade offered with red pepper coulis
- ~ **Mushroom Risotto:** sautéed mushrooms & spinach with arborio rice & a mascarpone cream sauce
- ~ **Pad Thai:** stir fried rice noodles, carrots, onions, broccoli & mushrooms tossed with an Asian inspired peanut sauce





Entrée Selections *"Mt. Marcy" (Tier 3):*

POULTRY OPTIONS

- ~**Creamy Tuscan Chicken:** juicy grilled chicken topped with marinated artichokes, roasted red peppers, fresh tomatoes & mozzarella cheese complimented with a creamy pesto sauce over linguine
- ~ **Truffle-Brandy Chicken:** grilled chicken cutlet with roasted mushrooms in a truffle, brandy cream sauce offered with wild rice & seasonal vegetable

SEAFOOD OPTIONS

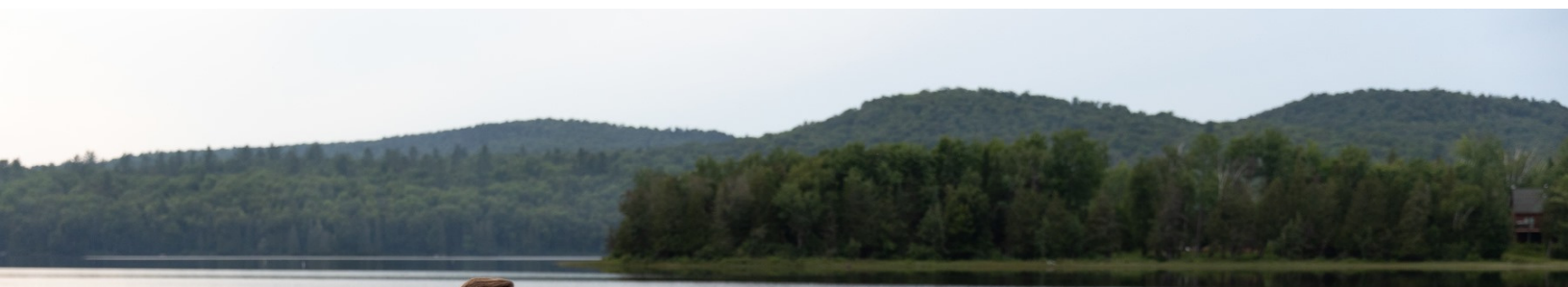
- ~ **Jumbo Crab Stuffed Shrimp:** jumbo shrimp stuffed with lump crab meat offered with a tarragon cream drizzle over a rice pilaf & seasonal vegetable
- ~**Chilean Seabass:** pan seared Chilean seabass with a lemon-garlic herb sauce over wild rice & seasonal vegetable

BEEF/PORK OPTIONS

- ~ **Filet Mignon:** melt in your mouth filet mignon, prepared medium-rare (warm red/pink center) with roasted fingerling potatoes & seasonal vegetable
- ~ **Pork Osso Bucco :** tender pork shank prepared with a smoky chipotle honey glaze offered with classic polenta & seasonal vegetable

VEGETARIAN OPTIONS

- ~ **Pasta Primavera:** seasonal vegetables & penne pasta tossed in a white wine, garlic cream sauce
- ~ **Veggie Napoleon:** grilled portabella, summer squash, feta cheese & olive-tomato tapenade offered with red pepper coulis
- ~**Mushroom Risotto:** sautéed mushrooms & spinach with arborio rice & a mascarpone cream sauce
- ~**Pad Thai:** stir fried rice noodles, carrots, onions, broccoli & mushrooms tossed with an Asian inspired peanut sauce





International Station Reception *"Its Amore"*

\$95/per person ~5 hour package~

The Tuscan Platter

Featuring imported & domestic cheeses, stuffed olives, marinated roasted vegetables, fresh seasonal fruits, fresh vegetable crudités, fresh mozzarella, tomato & basil salad, spinach artichoke dip & assorted artisan breads & crackers

Salad (Choose Two):

~**Caesar Salad:** romaine lettuce, croutons, shaved parmesan cheese & house made dressing

~**House Salad:** mixed greens, cherry tomatoes, cucumbers & house made Italian dressing

~**Caprese Salad:** sliced fresh mozzarella & diced garden ripe tomatoes over mixed greens with a house made basil pesto vinaigrette

~**Spinach Salad:** baby spinach, pine nuts, sliced strawberries, red onion, feta crumbles & house made balsamic vinaigrette

Pasta (Choose Two):

~**Traditional Bolognese:** ground pork, veal, beef & sausage in a traditional red sauce over rigatoni pasta

~**Vegetable Lasagna:** spinach & ricotta layered with pasta & grilled vegetables

~**Mushroom Ravioli:** mushroom stuffed ravioli pasta tossed with pesto cream sauce

~**Penne Carbonara:** crispy pancetta, parmesan cheese & fresh peas prepared in a cream sauce

~**A laodka:** prosciutto, shallots & mushrooms sautéed in a rich vodka, tomato cream sauce tossed with penne pasta

Entrees (Choose Two):

~**Broiled Haddock:** herbed & spice with lemon

~**Tuscan Flounder:** offered with lemon sauce

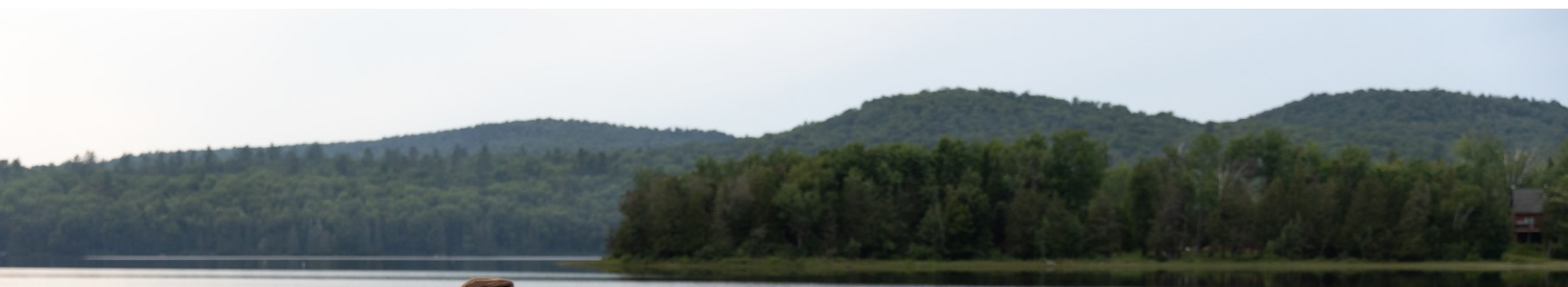
~**Chicken Marsala:** sliced mushrooms & creamy marsala wine sauce

~**Chicken Francaise:** mushrooms & capers in a lemon butter white wine sauce

~**Chicken Parmesan:** hand breaded, smothered in house made marinara & fresh mozzarella

~**Eggplant Parmesan:** breaded eggplant, smothered in house made marinara & fresh mozzarella

Dessert: Viennese Pastry Table





International Station Reception
"South of the Border"

\$90/per person ~5 hour package~

CHIPS & SALSA TABLE

Featuring pico de gallo, mango salsa, guajillo chili salsa, salsa verde with tomatillo & avocado, fresh ceviche, guacamole & fresh corn tortilla chips

FRESH FRUIT DISPLAY

An assortment of fresh seasonal fruit

TACO BAR

To feature carne asada (seasoned skirt steak), seasoned shredded chicken, carnitas (Mexican pulled pork), Baha shrimp, seasoned black beans, spanish rice, hominy rice, crumbled cojita cheese, shredded cheddar, melted queso, pickled onions, chipotle slaw, shredded lettuce, diced tomatoes, jalapenos, sour cream, flour or soft corn tortillas

Taco bar will have quesadilla & grilled burrito option

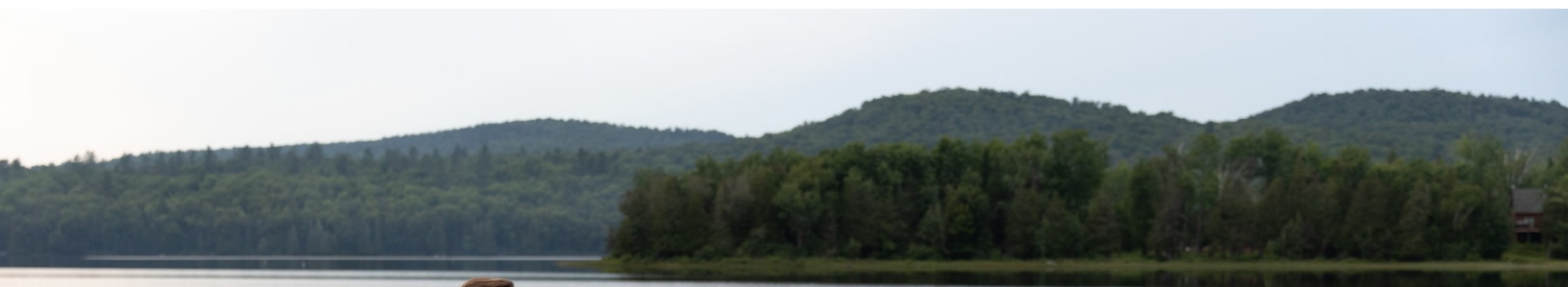
DESSERT STATION

Mini Salted Caramel Cheesecakes

Churros with assorted dipping sauces to include dulce de leche

Crispy Fried Banana rolled in crushed pistachios & served cinnamon brown sugar ice cream or toasted coconut ice cream

Mexican Wedding Cookies





International Station Reception
"Backyard BBQ"

\$90/per person ~5 hour package~

APPETIZER STATIONS

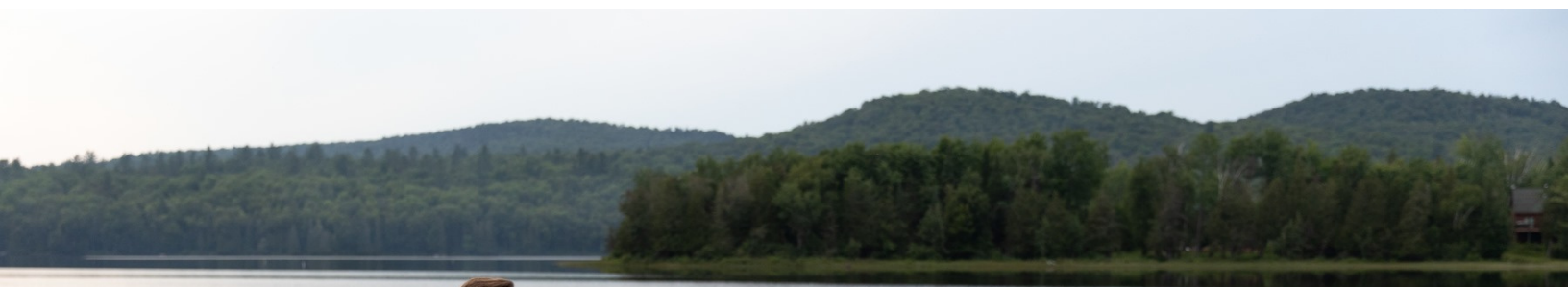
- ~**Fruit Display:** an assortment of fresh seasonal fruits
- ~**Vegetable Display:** an assortment of marinated roasted & fresh vegetables
- ~**Jalapeno Poppers:** fresh jalapeno halves stuffed with pimento cheese & wrapped in bacon
- ~**Deviled Eggs:** a classic crowd pleaser!
- ~**Bread Bowl:** filled with house made dill or spinach dip

MAIN COURSE

- ~**Mesquite Smoked Chicken:** slow mesquite smoked chicken
- ~**BBQ Pulled Pork:** slow cooked dry rubbed pork roast smothered in bbq sauce
- ~**Beef Brisket:** slow roasted dry rubbed with house spices
- ~**Corn on the Cob:** a classic bbq side offered with melted butter
- ~**Fingerling Potatoes:** herbed butter roasted
- ~**Macaroni Salad:** house made classic
- ~**Classic Corn Bread & Jalapeno Corn Bread**

DESSERT

Ice Cream Bar and Strawberry Shortcake





The Grand Finale...
A la Carte Dessert Options:

~**Viennese Pastry Table:** fabulous cakes, tartes, mini cheesecakes, assorted pastries, cookies, fresh fruits & chocolate fondue station **15/per person**

~**Mini Pie Station:** Kelly, "the pie lady", will prepare an assortment of your favorite pies, from cranberry-apple to lemon-meringue "pies the limit" **10/per person**

~**Donut Bar:** "all you need is love & a few donuts" towers of assorted donuts **8/per person**

~**Ice Cream Sundae Bar:** create your own sundaes with choice of French vanilla or chocolate ice cream, accompanied with an assortment of toppings **10/per person**

~**Warm Up After Dinner:** Cafe Audino (brandy, amaretto, coffee, & cream), Mexican Coffee (Kahlua, coffee & cream), Irish Coffee (jameson, brown sugar, coffee & cream), Bailey's Coffee (baileys & coffee), Peanut Butter Coco (peanut butter whiskey & homemade hot chocolate)

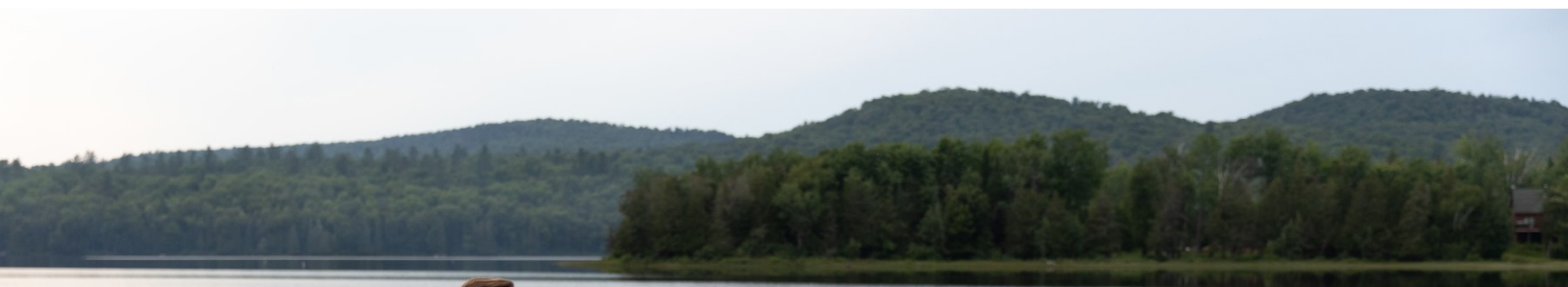
Cordial Cocktails: Enhance your existing bar w/after dinner liqueurs, to compliment your Coffee & Dessert

~Custom Wedding Cakes~

~ Made Upon Request~

~Discussed During Consultation~

a cake cutting fee of \$2.50 per person is charged for guests who will be supplying their own wedding cake





Lake Harris After Party
25 Guest Minimum

\$15.00 per person, per station, (+Tax & Gratuity)

Cash Bar

All Stations Start 30 mins. Prior to the End of Your Reception

Served with Ice Cold Bottled Water

Pub Station

Beef Sliders, French Fries, Onion Rings,
Pasta Salad & Pickles

Wing Station

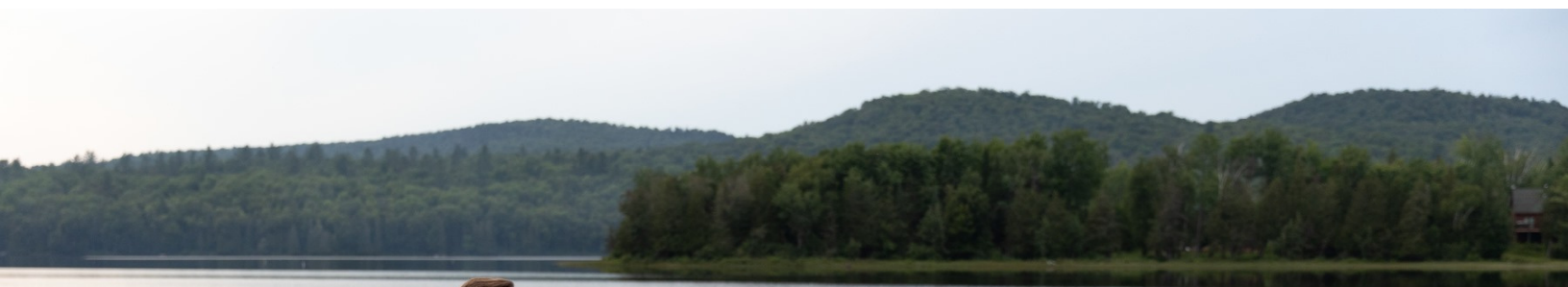
Medium Wings, BBQ Wings & Garlic-Parm Wings served with Celery, Carrots, Ranch and
Blue Cheese Dip

BBQ Station

Pulled Pork Sliders, BBQ Chicken, Pickles, Coleslaw, Potato Salad & Macaroni Salad

Pizza Station

Hand Tossed Pizza: Cheese, Veggie Lovers,
Hawaiian, White Pizza and Pepperoni





Cocktail Options

Open Bar options for The Lake Harris Lodge are separated into four tiers, presented as follows:

Tier 1: Soda, Juice, Domestic Beers, Select Wines

*Beer List: Bud Light Draft, Budweiser Bottles, Bud Seltzer Cans, Coors Light Bottles, Miller Lite Bottles, Michelob Ultra Bottles, Corona Bottles, Labatts Blue Bottles, Labatts Blue Light Bottles, Guinness Stout Cans, PBR Cans, Utica Club Cans, Busch Light Cans

*House Selected Wines: 1 Red, 1 White, 1 Blush (such as White Zin or Rose)

Pricing PER PERSON is as follows:

Hour 1: \$12

Hour 2: \$6

Hour 3: \$5

Hour 4: \$5

Hour 5: \$4

Tier 2: Soda, Juice, Draft Beer, Well/House Liquor, Select Wines

Draft Beer Only, Bottles & Cans NOT Included

*House Selected Wines: 2 Red (one sweet, one dry), 2 White (1 sweet, 1 dry), 1 Blush (such as White Zin or Rose)

Pricing PER PERSON is as follows:

Hour 1: \$15

Hour 2: \$8

Hour 3: \$7

Hour 4: \$7

Hour 5: \$6

Tier 3: Soda, Juice, All Beer, Select Liquors, Select Wines

All Draft, Bottles & Cans Included

*Select Liquor List: Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan's Spiced Rum, Espalón Tequila Blanco, Jack Daniel's, Jim Beam, Canadian Club, Jameson, Johnnie Walker Red Label

*House Selected Wines: 2 Red (one sweet, one dry), 2 Whites (one sweet, one dry), 1 Blush (such as White Zin or Rose), 1 House Selected Prosecco

Pricing PER PERSON is as follows:

Hour 1: \$18

Hour 2: \$10

Hour 3: \$9

Hour 4: \$9

Hour 5: \$8

Tier 4: FULL OPEN BAR

Pricing PER PERSON is as follows:

Hour 1: \$25

Hour 2: \$12

Hour 3: \$11

Hour 4: \$11

Hour 5: \$10

~The Lake Harris Lodge has a fully stocked bar as well as knowledgeable bartenders & staff.

~ One of a kind & signature cocktails can be created just for your special day.

~Price per person/per hour can be discussed during consultation to determine your particular desires.



Wedding Policies & Information

DEPOSITS & PAYMENTS

To secure your wedding date, a non-refundable deposit of \$3,000.00 is required and due at the time of contract signing. Please refer to contract for additional payment schedule.

**** Personal checks can only be accepted if received fourteen (14) days or more prior to the event date. ****

VENUE FEE

The venue fee is \$3000.00 which covers the use of The Lake Harris Lodge and grounds starting at 9am on the day of your event for vendor set up. The fee also covers the use of bridal suite and grooms room during specified time discussed at final meeting, as well as the set up and break down of tables, chairs & event stations. Our administrative staff will be in attendance for any last minute needs throughout the day.

CEREMONY

A ceremony/rehearsal fee of \$1000 is charged for events taking place at The Lake Harris Lodge. This includes use of the lakeside outdoor ceremony area, church pews, and backup indoor ceremony area in front of stone fireplace. An outdoor party tent with table & chair can be set up on the lakeside lawn for a fee of \$400. The Officiant is the client's responsibility. Your ceremony/rehearsal fee allows you access prior to the start of your ceremony. A rehearsal may not always be possible based on business.

VENDOR MEALS

Should you wish to provide meals and non-alcoholic beverages for your vendor(s), \$45.00 per professional will be added to your invoice.

CHILDREN'S MEALS

Children ages 5 and under: no charge

Children ages 6-11: 50% off adult package price

Children ages 12-20: full package price with credit for the bar



Wedding Policies & Information *cont.*

ALCOHOL POLICY

Guests who appear to be under the age of 30 will be asked to provide proper identification. No shots or pitchers of alcohol will be served under any circumstances for any event.

No alcohol will be served to any guest without proper identification or who appears to be intoxicated.

Provisions of The Lake Harris Lodge liquor license prohibits guests from providing alcoholic beverages from outside sources.

CERTIFICATE OF INSURANCE POLICY

All vendors will be required to provide an insurance certificate naming The Lake Harris for all lines of applicable coverage for limits agreed to based on the nature of the event.

GUARANTEES

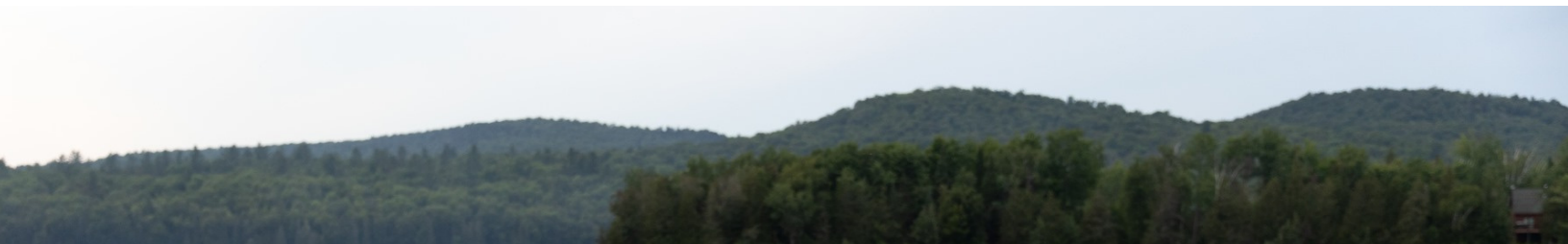
Firm guaranteed attendance is due seven (7) business days prior to your event. The guarantee stated on your contract will be what you are charged for on your invoice.

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OVERTIME

All wedding receptions are based on a five (5) hour time period unless otherwise noted. The overtime rate is \$300.00 per hour. This includes use of the venue, bar and service staff. The overtime fee is due upon completion of the event. Please note that overtime is at the discretion of the management.

This fee does not include any beverages or food.





Wedding Policies & Information *cont.*

VENUE ACCESS & SETUP TIME

Your event space is available starting and ending with your contracted times. If additional time is required for set-up or décor, it is your responsibility to notify Kelly Audino or Amber Clark in advance to see if this is possible.

SETUP ASSISTANCE

The Lake Harris Lodge will assist with the following:
Placement of place cards, favors, menu cards, table #'s, guest book & pen, gift and card boxes. Additional set-up requirements are handled by your florist, decorator, family/friends/bridal party on the day of your wedding.

To provide you with a seamless experience at The Lake Harris, we will be happy to provide you with a list of preferred vendors that can supply goods or services.

The Lake Harris Lodge serves only as a liaison and assumes no responsibility or liability pertaining to such matters.

GRATUITY AND ADMINISTRATIVE CHARGES

The combined gratuity and administrative charge that is in effect on the day of your event will be added to your bill. You will be subject to a mandatory service charge of 20% to be distributed to the service employees working for your event. All food and beverage prices are subject to the service charge and 8% tax. Prices and menus are quoted per person and guaranteed only with signed contract and deposit. Seasonal items and pricing subject to change.