



THE QUEENSBURY HOTEL

ESTABLISHED 1926

Congratulations!

Congratulations on your upcoming wedding and thank you for the opportunity to introduce you to The Queensbury Hotel. Let our decades of experience bring your dream day to life...

Since 1926, The Queensbury has had the privilege of hosting countless weddings of various styles and sizes. Whether it's an intimate reception for 10 or a grand event for 250, The Queensbury Hotel has just the right space for you. Our historic venue, beautiful ballrooms and elegant event spaces offer the perfect, classic backdrop to your day.

Located in the heart of downtown Glens Falls, our historic hotel is highly regarded as the city's centerpiece, with its gorgeous architecture, grand ballroom, endless amenities and rich history. Conveniently located between Saratoga Springs and Lake George, it's the perfect destination to welcome your family and friends for your wedding day.

Our experienced wedding planner, talented culinary team and attentive staff will work with you closely to guarantee a seamless and hassle free process every step of the way.

The Queensbury also offers complimentary parking, two restaurants on property, an indoor swimming pool with Jacuzzi, fitness center, barber shop, shuttle and a seasonal outdoor patio overlooking Glens Falls City Park. With 125 newly renovated overnight rooms, your out of town guests will experience comfort and convenience during their stay with us.

We can also help host your special events like engagement parties, bridal showers, rehearsal dinners or a morning-after breakfast or brunch.

Our staff at The Queensbury Hotel looks forward to working with you on creating the wedding of your dreams that will truly be a day to remember for both you and your guests.

If we can be of any assistance to you please call us at 518-792-1121.

Warm Regards,
The Queensbury Hotel



Classic Wedding Package

\$75.00 PER PERSON · 5 HOUR PACKAGE

- STATIONED DISPLAYS -

select two

CHARCUTERIE & FARMER'S MARKET CHEESE BOARD

an assortment of cured salumi and cheeses, gherkins, mixed olives, grissini, dijon mustard, fig spread, assorted crackers

CHEF'S GARDEN CRUDITE

farmer's market vegetables, buttermilk ranch dressing (GF) (V)

MEDITERRANEAN MEZZE

za'atar spiced hummus, muhammara, grilled pita, mixed olives, pickle chips, heirloom carrot, radish, marinated feta, tzatiki (V)

- BUTLERED HORS D'OEUVRES -

select three

CHILLED SELECTIONS

- HEIRLOOM TOMATO BASIL BRUSCHETTA** herb ricotta, lemon olive oil, white balsamic, toasted croute (V)
- ANTIPASTI SKEWER** salumi, aged provolone, olive, heirloom tomato, artichoke, red wine vinaigrette (GF)
- BLACKBERRY CAPRESE SKEWER** blackberry, fresh mozzarella, basil, wild flower honey (GF) (V)
- BLT CROSTINI** double-cut peppered bacon, arugula, heirloom tomato, herb mayo
- WILD WHITE SHRIMP COCKTAIL** traditional cocktail and remoulade sauce (GF)
- BLUE CRAB SALAD** nardello pepper, avocado, sea salt butter cracker
- MAINE LOBSTER ROLL BITE** greens, toasted new england roll

HOT SELECTIONS

- HALLOUMI CHEESE FRIES** lemon infused extra virgin olive oil, pomodoro sauce (V)
- CHICKEN CURRY KATSU SKEWERS** tonkatsu dip (GF)
- STICKY SESAME CAULIFLOWER BITES** sweet and sour sauce (V)
- CHICKEN BARBACOA SOFT TACO** salsa picante, micro cilantro, farmer's cheese
- HAND FORMED MEATBALLS** san marzano tomato sauce, grana padano shower
- CRISPY BRUSSEL SPROUTS** parmesan shower, bacon ranch aioli (GF)
- BEEF WELLINGTON** red wine bone brodo
- BALSAMIC STEAK BITES** gorgonzola dolce cheese fondue (GF)
- BRONZED SEA SCALLOP** crushed candied bacon, lemon chive butter sauce (GF)
- TOASTED COCONUT SHRIMP** pineapple tartar sauce

**(GF) GLUTEN FREE
(V) VEGETARIAN**

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. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved.
(Service charges and tax are subject to change.)



Classic Wedding Package

\$75.00 PER PERSON - 5 HOUR PACKAGE

- PLATED DINNER -

CHAMPAGNE TOAST OR SPARKLING JUICE TOAST
FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEAS

SALADS

select one

GARDEN SALAD (GF) (V)

artisan greens, cherry tomato,
radish, persian cucumber, heirloom carrot,
hearts of palm, sherry vinaigrette

WEDGE SALAD (GF)

iceberg, smoked bacon, radish,
scallion, cherry tomato,
danish bleu cheese dressing

BURRATA SALAD (GF) (V)

heirloom tomato, pistachio pesto,
lemon agrumato oil, aged balsamic

CAESAR SALAD

romaine hearts, garlic croutons,
parmigiano-reggiano, house caesar dressing

ENTRÉES

select two

All entrées served with chef inspired accompaniments, artisan rolls and butter.

SALMON A LA PLANCHA faroe island salmon, butternut squash, spinach, farro risotto, sauce romesco

CHICKEN MADEIRA sautéed chicken breast, potato purée, garlic spinach, mixed mushrooms, madeira sauce

BALSAMIC POULET ROUGUE CHICKEN marbled potato, creamed corn, roasted garlic au jus (GF)

"CAST IRON" FILET MIGNON fingerling potato, creamed spinach, king oyster mushroom, sauce béarnaise (GF)

PASTA PRIMAVERA peas, zucchini, squash, tomato, bell peppers, parmesan crema (V)

MIXED MUSHROOM RAVIOLI spinach, cauliflower, porcini cream (V)

PREMIUM ENTRÉES

additional per person price applies

"CAST IRON" FILET & MAINE LOBSTER TAIL basil whipped potato, king oyster mushroom, bordelaise, citrus butter (GF) **MP**

FILET OSCAR "cast iron" filet, creamed spinach, alaskan king crab, béarnaise (GF) **\$7.00 PP**

PAN-SEARED HALIBUT miso, black forbidden rice, tamari mustard butter **\$5.00 PP**

IF SELECTING 3 TOTAL ENTRÉES: ADD AN ADDITIONAL \$10.00 PER PERSON
IF REQUESTING TABLE SIDE ORDERING: ADD AN ADDITIONAL \$15.00 PER PERSON

(GF) GLUTEN FREE
(V) VEGETARIAN

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. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved.
(Service charges and tax are subject to change.)



Contemporary Wedding Package

\$85.00 PER PERSON · 5 HOUR PACKAGE

- STATIONED DISPLAYS -

select two

CHARCUTERIE & FARMER'S MARKET CHEESE BOARD

an assortment of cured salumi and cheeses, gherkins, mixed olives, grissini, dijon mustard, fig spread, assorted crackers

CHEF'S GARDEN CRUDITE

farmer's market vegetables, buttermilk ranch dressing (GF) (V)

MEDITERRANEAN MEZZE

za'atar spiced hummus, muhammara, grilled pita, mixed olives, pickle chips, heirloom carrot, radish, marinated feta, tzatiki (V)

- BUTLERED HORS D'OEUVRES -

select three

CHILLED SELECTIONS

HEIRLOOM TOMATO BASIL BRUSCHETTA	herb ricotta, lemon olive oil, white balsamic, toasted croute (V)
ANTIPASTI SKEWER	salumi, aged provolone, olive, heirloom tomato, artichoke, red wine vinaigrette (GF)
BLACKBERRY CAPRESE SKEWER	blackberry, fresh mozzarella, basil, wild flower honey (GF) (V)
BLT CROSTINI	double-cut peppered bacon, arugula, heirloom tomato, herb mayo
WILD WHITE SHRIMP COCKTAIL	traditional cocktail and remoulade sauce (GF)
BLUE CRAB SALAD	nardello pepper, avocado, sea salt butter cracker
MAINE LOBSTER ROLL BITE	greens, toasted new england roll

HOT SELECTIONS

HALLOUMI CHEESE FRIES	lemon infused extra virgin olive oil, pomodoro sauce (V)
CHICKEN CURRY KATSU SKEWERS	tonkatsu dip (GF)
STICKY SESAME CAULIFLOWER BITES	sweet and sour sauce (V)
CHICKEN BARBACOA SOFT TACO	salsa picante, micro cilantro, farmer's cheese
HAND FORMED MEATBALLS	san marzano tomato sauce, grana padano shower
CRISPY BRUSSEL SPROUTS	parmesan shower, bacon ranch aioli (GF)
BEEF WELLINGTON	red wine bone brodo
BALSAMIC STEAK BITES	gorgonzola dolce cheese fondue (GF)
BRONZED SEA SCALLOP	crushed candied bacon, lemon chive butter sauce (GF)
TOASTED COCONUT SHRIMP	pineapple tartar sauce

**(GF) GLUTEN FREE
(V) VEGETARIAN**

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. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved.
(Service charges and tax are subject to change.)



Contemporary Wedding Package

\$85.00 PER PERSON · 5 HOUR PACKAGE

- DINNER -

CHAMPAGNE TOAST OR SPARKLING JUICE TOAST
FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEAS

SALADS

select two

GARDEN SALAD (GF) (V)

artisan greens, cherry tomato,
radish, persian cucumber, heirloom carrot,
hearts of palm, sherry vinaigrette

WEDGE SALAD (GF)

iceberg, smoked bacon, radish,
scallion, cherry tomato,
danish bleu cheese dressing

BURRATA SALAD (GF) (V)

heirloom tomato, pistachio pesto,
lemon agrumato oil, aged balsamic

CAESAR SALAD

romaine hearts, garlic croutons,
parmigiano-reggiano, house caesar dressing

ENTRÉE STATIONS

select two

All entrées served with artisan rolls and butter.

GRILLED FAROE ISLAND SALMON cedar plank grilled, bourbon butter, pickled mustard seed

ROASTED ATLANTIC COD wildflower honey, miso, dew drop peppers, tamari mustard butter (GF)

BAKED SHRIMP SCAMPI meyer lemon, toasted garlic, white wine, panko bread crumb (GF)

CHICKEN MADEIRA sautéed chicken breast, potato purée, garlic spinach, mixed mushrooms, madeira sauce

CHICKEN PICATTA garlic spinach, lemon caper butter sauce

RED WINE BRAISED BEEF SHORT RIB aromatic vegetables, braising liquid

PASTA PRIMAVERA peas, zucchini, squash, tomato, bell peppers, parmesan crema (V)

MIXED MUSHROOM RAVIOLI spinach, cauliflower, porcini cream (V)

(GF) GLUTEN FREE
(V) VEGETARIAN

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. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved.

(Service charges and tax are subject to change.)



Contemporary Wedding Package

\$85.00 PER PERSON · 5 HOUR PACKAGE

CHEF ATTENDED STATIONS

select 2

*Package pricing includes live stations for 1 hour.
Additional time can be added and chef fees will apply.*

GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST

chive horseradish cream,
french onion au jus, artisan rolls

SPECIALTY PASTA STATION

sweet italian sausage, sautéed mushrooms,
sun-dried tomato, broccoli, fresh herbs,
pecorino-romano, crushed red pepper,
parmigiano garlic bread

CHIMICHURRI GRILLED SKIRT STEAK TACO STATION

pico de gallo, cojita cheese, lime crema,
flour and corn flour tortillas

BUTTER BASTED WHOLE ROASTED TURKEY

bacon sage cornbread stuffing, orange cranberry spread,
pan gravy, artisan rolls

LEMON THYME ROASTED WHOLE CAPON CHICKEN

brown butter parmesan mashed potato,
roasted garlic creamed corn

HERB CRUSTED BEEF TENDERLOIN

agrodolce mushrooms,
pearl onions, veal jus

MAC & CHEESE BAR

peppered bacon, fried chicken, stewed tomato, mushrooms,
broccoli, bleu cheese, buffalo sauce, cornbread crumble

ACCOMPANIMENTS

select two

BROCCOLINI, HEIRLOOM CARROTS, PINE NUTS, EXTRA VIRGIN OLIVE OIL

BRUSSELS SPROUTS AU GRATIN, SLAB BACON, FONTINA, PARMESAN

CAULIFLOWER MASH, AGED CHEDDAR, LEMON, CHIVE

STEAMED SEASONAL VEGETABLE, HERB BUTTER

SCALLOPED POTATO, AGED CHEDDAR, GRUYERE, PARMESAN, ROASTED GARLIC CREMA

BUTTERMILK POTATO PUREE, SAVORY HERBS, BROWN BUTTER

ROASTED FINGERLING POTATO, CHARRED PEARL ONION, TARRAGON

CALICO WILD RICE BLEND, CARAMELIZED ONION, TOASTED GARLIC

**(GF) GLUTEN FREE
(V) VEGETARIAN**

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. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved.
(Service charges and tax are subject to change.)



Wedding Package Upgrades

A LA CARTE · PER PERSON PRICING

- CHEF ATTENDED STATIONS -

CHEF FEE: \$50.00 PER CHEF, PER HOUR | 1 CHEF PER 50 GUESTS

pricing is per person, per hour

GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST

chive horseradish cream,
french onion au jus, artisan rolls

\$14.00

CHIMICHURRI GRILLED SKIRT STEAK TACO STATION

pico de gallo, cojita cheese, lime crema,
flour and corn flour tortillas

\$11.00

MAC & CHEESE BAR

peppered bacon, fried chicken, stewed tomato,
mushrooms, broccoli, bleu cheese,
buffalo sauce, cornbread crumble

\$10.00

SPECIALTY PASTA STATION

sweet italian sausage, sautéed mushrooms,
sun-dried tomato, broccoli, fresh herbs,
pecorino-ramano, crushed red pepper,
parmigiano garlic bread

CHOICE OF 2 PASTAS:

penne
farfalle
rotellini
fusilli

CHOICE OF 2 SAUCES:

san marzano pomodoro
ala vodka with smoked bacon
parmesan crema
bolognese

\$12.00

- PLATED APPETIZER -

pricing is per person

PAN-SEARED DIVER SEA SCALLOP	parsnip purée, romesco sauce, black trumpet, blood orange (GF)	\$12.00
WILD WHITE SHRIMP COCKTAIL	remoulade, cocktail sauce, lemon (GF)	\$12.00
VEAL BOLOGNESE	traditional ragu, rigatoni pasta, grana padano	\$10.00
ORECCHIETTE PASTA	crushed broccoli, miso, chili flake, grana padano snow (V)	\$9.00
LOBSTER BISQUE	tahitian vanilla bean, cognac, tarragon crème fraiche	\$9.00

- AFTER PARTY RECEPTION -

pricing is per person, per hour

MINI CHEESEBURGERS & HOUSE CHIPS

black angus beef, shredded lettuce, tomato,
american cheese, pickle chip, special sauce

\$8.00

FRENCH FRY BASKET

rosemary parmesan steak fries, spicy sweet potato fries,
loaded tater tot casserole, onion rings,
peppercorn ranch, Q sauce, ketchup, bourbon BBQ

\$8.00

WARM SOFT PRETZEL BAR

whole pretzels, pretzel bites, cheddar ale beer cheese,
spicy mustard, southwestern dip (V)

\$8.00

CHIPS & SALSA BAR

organic blue corn chips, white corn chips,
salsa rojo, warm queso, guacamole (V)

\$7.00

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. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved.
(Service charges and tax are subject to change.)



Wedding Beverage Packages

- BEVERAGE & BAR PACKAGES -

All packages below include liquor, house wine, domestic/import beer, bottled water and soft drinks. A variety of cordials, kegs of beer and additional liquors are available upon request.

In the event your group requests a special product that we do not regularly carry, you will be charged the retail price for all ordered bottles/cases.

BARTENDER FEES

For a Fixed Price Hosted Bar = 1 bartender per 75 guests is provided complimentary

For a Cash or Consumption Bar = a 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.

DEDICATED COCKTAIL SERVER FEE

A server fee of \$25 per hour will apply if you'd like to have a dedicated server to offer cocktail service to your guests.

FIXED PRICED HOSTED BAR

- TIER ONE -

FIRST HOUR	\$12.00 PER PERSON
SECOND HOUR	\$8.00 PER PERSON
THIRD HOUR	\$6.00 PER PERSON
EACH ADDITIONAL HOUR	\$4.00 PER PERSON

Tier One Bar Includes:

House Brand Vodka, Gin, Rye, Rum, Bourbon, Scotch, Tequila, Triple Sec, Sweet Vermouth, Dry Vermouth, Woodbridge Wine (Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel), Domestic Beer (Yuengling, Coors Light, O'Douls), Imported Beer (Corona, Heineken), Assorted Mixers, Bottled Water & Soft Drinks.

- TIER TWO -

FIRST HOUR	\$15.00 PER PERSON
SECOND HOUR	\$11.00 PER PERSON
THIRD HOUR	\$9.00 PER PERSON
EACH ADDITIONAL HOUR	\$7.00 PER PERSON

Tier Two Bar Includes:

Tito's Vodka, Tanqueray Gin, Seagram's VO Whisky, Bacardi White Rum, Jack Daniels, Dewar's, Jose Cuervo Tequila, Malibu Rum, Triple Sec, Peachtree, Sweet Vermouth, Dry Vermouth, Woodbridge Wine (Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel), Domestic Beer (Yuengling, Coors Light, O'Douls), Imported Beer (Corona, Heineken), Assorted Mixers, Bottled Water & Soft Drinks.

CASH BAR

(service charge & tax included)

CONSUMPTION BAR

(subject to service charge & tax)

MIXED DRINK (per drink)	\$8.50	\$6.50
DOMESTIC BEER (per bottle)	\$5.50	\$4.25
IMPORTED BEER (per bottle)	\$7.00	\$5.25
HOUSE WINE (per glass)	\$9.50	\$7.50
SOFT DRINKS (per drink)	\$3.00	\$2.25
BOTTLED WATER (per bottle)	\$3.00	\$2.25
CORDIALS (per drink, upon prior request)	\$9.50	\$7.50

based on Tier Two Liquors

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. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved.

(Service charges and tax are subject to change.)



Wedding Policies & Information

- DEPOSITS & PAYMENTS -

To secure your wedding date, a non-refundable deposit of \$1,000.00 is required and due at the time of contract signing and no later than fourteen (14) days after receipt of the contract. Final estimated total payment will be due three (3) days prior to the event with final guaranteed number of attendees.

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

- CEREMONY -

A ceremony/rehearsal fee is charged for events taking place at The Queensbury Hotel. The Officiant is the client's responsibility. Your ceremony/rehearsal fee allows you access thirty (30) minutes prior to the start of your ceremony. A rehearsal may not always be possible based on business. See your sales manager for pricing.

- 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

- 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.

- CERTIFICATE OF INSURANCE POLICY -

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

- GUARANTEES -

Firm guaranteed attendance is due to your Catering Manager three (3) business days prior to your event.

- OVERTIME -

All wedding receptions are based on a five (5) hour time period unless otherwise noted. The overtime rate is \$500.00 per hour. This includes use of the function room, function 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.

- QUEENSBURY HOTEL SETUP ASSISTANCE -

The Queensbury Hotel will assist with the following:
Placement of place cards, favors, menu cards, table #'s, guest book & pen, envelope cage, champagne flutes, tables for wedding, risers for band and or DJ, white linens, votive candles.

Additional set-up requirements are handled by your florist, decorator, wedding planner or family/friends/bridal party on the day of your wedding. If additional assistance is required of the Hotel, a fee may be charged.

To enhance your experience at The Queensbury, we will be happy to provide you with a list of preferred vendors that can supply goods or services. For any such arrangements, The Queensbury serves only as a liaison and assumes no responsibility or liability pertaining to such matters.