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THE QUEENSBURY HOTEL

Wedding Packages and Services

ESTABLISHED 1926 · DOWNTOWN GLENS FALLS



WWW.THEQUEENSBURYHOTEL.COM

88 RIDGE STREET · GLENS FALLS · NEW YORK · 12801

518-792-1121 · SALES@THEQUEENSBURYHOTEL.COM



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Congratulations!

Thank you for considering The Queensbury Hotel for your wedding day!

Since 1926, we have had the privilege of welcoming guests from near and far and hosting weddings and events for nearly a century. Our historic venue makes for the perfect backdrop to any celebration!

Whether it's an intimate celebration or a grand event, The Queensbury has just the right space for you. The hotel features gorgeous architecture, grand ballrooms, sparkling chandeliers, roaring fireplaces, endless amenities, and history around every corner.

In addition to your ceremony and reception, consider us to host your engagement party, wedding shower, rehearsal dinner, welcome drinks or a morning-after brunch!

Our decades of experience, attention to detail and exceptional service truly make it a one-of-a-kind venue and unforgettable experience for all.

Our experienced wedding coordinators, talented culinary team and attentive staff are there every step of the way to ensure an easy and hassle-free planning process.

Our staff at The Queensbury looks forward to working with you to create the wedding of your dreams that will be an unforgettable day for both you and your guests!

We invite you to view our enclosed packages and offerings and schedule a tour of the property soon.

We look forward to meeting you!

Wedding Sales & Service Team
The Queensbury Hotel
518-792-1121



A SPRUCE HOSPITALITY PROPERTY





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Rich in History and Hospitality

The Queensbury Hotel has everything you need to plan your wedding all under one roof!

Highly regarded as the centerpiece of Glens Falls, The Queensbury is in the heart of downtown Glens Falls and nestled between Saratoga Springs and the Lake George region.

The rejuvenated city of Glens Falls is the ideal destination to welcome your family and friends for a weekend of celebrating love and exploring all that the area has to offer.

Since 2016, The Queensbury Hotel has undergone a multi-million dollar renovation and restoration project that has included the updating of our event spaces, guest rooms, restaurants, the lobby, front desk and more.

Out-of-town guests will enjoy our 123 newly renovated and carefully appointed guest rooms, while the wedding couple receives a *complimentary suite* on their wedding night!

You and your guests can take advantage of the many on-property amenities during your stay:

- Two Restaurants
- Grand Lobby & Fireplace
- Outdoor Patio
- Indoor Pool & Jacuzzi
- Fitness Center
- Pet Friendly-Accommodations
- Complimentary Parking
- Weekly Live Entertainment
- Walking Distance to Downtown Restaurants, Shops and Attractions

**HISTORIC HOTELS
of AMERICA**

National Trust for Historic Preservation®

The Classic Package

\$100 PER PERSON · 5 HOUR PACKAGE

STATIONED HORS D'OEUVRES

THE HARVEST

our chef curated seasonal display of:

charcuterie, artisanal cheeses, vegetables, fruits, pickles, fresh herbs,
mustards, jams, crostini, crackers, nuts,
miso sesame hummus, warm camembert en croute with blackberry thyme honey,
sweet onion and smoked gouda artichoke dip

BUTLERED HORS D'OEUVRES

select five

GREEN PEA HUMMUS	cilantro, sunflower seed, toasted crackers (VE)
ROASTED BEET TARTAR	truffle mustard, cashew cream, belgium endive (VE)
VEGAN CRAB CAKE	roasted red pepper remoulade (VE)
WARM CAPRESE BRUSCHETTA	olive oil poached tomato, fresh mozzarella, pesto, garlic, crostini (V)
VEGETABLE SPRING ROLL	ginger soy sauce, duck sauce (V)
CRISPY BRUSSELS SPROUTS	maple, bourbon, bacon, parmesan
FRANKS EN CROUTE	IPA beer cheese sauce
CRISPY CAJUN POPCORN CHICKEN	honey mustard sauce
CAULIFLOWER SOUFFLÉ	aged cheddar, chives (V)
NEAPOLITAN MEATBALL	parmesan potato purée, roasted tomato demi
HULI-HULI CHICKEN SKEWER	pineapple ginger dip (GF)
KOREAN GOCHUJANG BBQ MEATBALL	scallion, toasted sesame seeds
ASPARAGUS FRITTATA	lemon thyme, aged goat cheese (GF) (V)
SPINACH ARTICHOKE PUFF	smoked gouda, caramelized onion (V)
BRAISED SHORT RIB	boursin, giardiniera, cress, toasted croute
BEEF WELLINGTON	horseradish dijon
SPICY TEQUILA SHRIMP	avocado salad, ancho chili vinaigrette, belgium endive (GF)
PHILLY CHEESECAKE CROSTINI	shaved tenderloin, onion confit, pickled peppers, aged provolone sauce
WILD WHITE SHRIMP COCKTAIL	spicy cocktail sauce (GF)

(GF) GLUTEN FREE
(V) VEGETARIAN
(VE) VEGAN

****BAR AND MENU PRICING MAY INCREASE 3% - 5% PER YEAR. MENU PRICING IS GUARANTEED 6 MONTHS PRIOR TO YOUR EVENT****

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The Classic Package

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PLATED DINNER

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

SALADS

select one

ARTISANAL GREENS

heirloom tomato, radish, persian cucumber,
carrot, sherry vinaigrette (GF) (VE)

BLOOD ORANGE AND BURATTA

sunflower butter, tangled cress,
lemon elderflower oil (V)

THE MEDITERRANEAN

chopped lettuce, feta, cherry tomato, sweet
peppers, persian cucumber, roasted chick pea,
kalamata olive, red onion, garlic dressing (GF) (V)

Q CAESAR

romaine leaves, garlic purée, parmesan,
crisp prosciutto, toasted breadcrumb,
caesar vinaigrette

ENTRÉES

select two

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

OVEN POACHED NORWEGIAN SALMON

marbled potato confit, ratatouille, sweet pea vichyssoise (GF)

THE NEW CHICKEN CORDON BLEU

north country smokehouse ham, gruyere, beech mushroom, spinach orzo

BUTTERMILK BRINED CHICKEN

mashed potato, brussels sprouts, pimiento chimichurri (GF)

ROASTED FILET MIGNON

duchess potato, asparagus, mushroom marsala sauce (GF)

RED WINE BRAISED SHORT RIB

celeriac purée, horseradish gremolata

KING TRUMPET MUSHROOM SCALLOPS

miso glaze, okinawan sweet potato, tahini cream (GF) (VE)

PREMIUM ADDITIONS

additional per person price applies (to those who order premium addition)

JUMBO LUMP CRAB CAKE

PAN-SEARED DRY SCALLOPS

MAINE LOBSTER THERMIDOR

- MARKET PRICE -

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

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DINNER STATIONS

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

SALAD STATION

select two

GARDEN SALAD BAR

buttermilk ranch, vinaigrette dressing

CAESAR

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

ROASTED BEET & BLUEBERRY SALAD

citrus, radish, cress,
lemon tahini dressing (GF) (VE)

HARVEST

mixed lettuce, granny smith apple, dried cranberries,
candied pecans, blue cheese,
maple balsamic dressing (GF) (V)

THE MEDITERRANEAN

chopped lettuce, feta, cherry tomato, sweet peppers,
persian cucumber, roasted chick pea,
kalamata olive, red onion, garlic dressing (GF) (V)

ENTRÉE STATIONS

select two

All entrées served with artisan rolls and butter.

CAVATAPPI ALFREDO

roasted eggplant, beech mushroom, charred tomato, cashew cream (VE)

CREAMY ENGLISH PEA SHELL PASTA

butternut squash, dried tomato, miso mint english pea sauce (VE)

RICOTTA CHEESE RAVIOLI

roasted garlic, tomato basil sauce (V)

OVEN POACHED NORWEGIAN SALMON

olives, fried capers, preserved lemon dressing (GF)

ATLANTIC SWORDFISH A LA PLANCHA

three peppercorn butter, pimiento chimichurri (GF)

CREAMY SHRIMP POBLANO

garlic poblano pepper sauce, cilantro, manchego cheese (GF)

CHICKEN FRANCAISE

lemon, fine herbs, white wine butter

CHICKEN COC AU VIN

bacon, mushroom, pearl onion, carrot, burgundy wine sauce

BUTTERMILK BRINED CHICKEN

pimiento chimichurri (GF)

RED WINE BRAISED SHORT RIB

celeriac puree, horseradish gremolata

PORK OSSO BUCCO

prosciutto, rosemary, porcini broth

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The Contemporary Package

\$110 PER PERSON · 5 HOUR PACKAGE

CHEF ATTENDED STATIONS

select two

Package pricing includes: two stations for one hour each and complimentary chef(s)

Number of chef(s) to be determined by The Queensbury Hotel.

Additional time can be added and chef fees will apply.

BUTTER BASTED WHOLE ROASTED TURKEY

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

GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST

chive horseradish cream, french onion au jus, artisan rolls

LEMON THYME ROASTED WHOLE CAPON CHICKEN

brown butter parmesan mashed potato, roasted garlic creamed corn (GF)

HERB CRUSTED BEEF TENDERLOIN

agrodolce mushrooms, pearl onions, veal jus (GF)

BAKED BONE-IN COUNTRY HAM

cider maple glaze, grain mustard aioli, buttermilk biscuits

SPECIALTY PASTA STATION

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

SELECT 2 PASTAS: penne · rotellini · farfalle · fusilli

SELECT 2 SAUCES: san marzano pomodoro (GF) · parmesan crema (V)
ala vodka with smoked bacon · bolognese

ACCOMPANIMENTS

select two

BRUSSELS SPROUTS AU GRATIN, SLAB BACON, FONTINA, PARMESAN

CAULIFLOWER MASH, AGED CHEDDAR, LEMON, CHIVE (GF) (V)

MAPLE DIJON ROASTED GREEN BEANS AND CARROTS (GF) (V)

STEAMED SEASONAL VEGETABLE, SEA SALT, LEMON OLIVE OIL, FINE HERBS (GF) (VE)

WILD RICE BLEND, CARAMELIZED ONION, TOASTED GARLIC (GF) (VE)

GARLIC BUTTER ROASTED BABY MARBLED POTATO (GF) (V)

SCALLOPED POTATO, AGED CHEDDAR, GRUYERE, PARMESAN, ROASTED GARLIC CREMA (GF) (V)

BUTTERMILK MASHED POTATO, SAVORY HERBS (GF) (V)

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Package Upgrades and Enhancements

A LA CARTE · PER PERSON PRICING

SPECIALTY CHEF ATTENDED STATIONS

pricing is per person, per hour

GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST	chive horseradish cream, french onion au jus, artisan rolls	\$16
BAKED BONE-IN COUNTRY HAM	cider maple glaze, grain mustard aioli, buttermilk biscuits	\$13
SPECIALTY PASTA STATION	sweet italian sausage, sautéed mushrooms, broccoli, sun-dried tomato, fresh herbs, pecorino-romano, crushed red pepper, parmigiano garlic bread	\$14
<div> REQUIRED CHEF FEE FOR ALL CHEF-ATTENDED STATIONS: \$75 PER CHEF, PER HOUR </div>		
	SELECT 2 PASTAS: penne · rotellini · farfalle · fusilli	
	SELECT 2 SAUCES: san marzano pomodoro (GF) · parmesan crema (V) ala vodka with smoked bacon · bolognese	

PLATED APPETIZER

pricing is per person

PAN-SEARED DIVER SEA SCALLOP	parsnip purée, romesco sauce, black trumpet, blood orange (GF)	\$17
WILD WHITE SHRIMP COCKTAIL	traditional cocktail sauce, tangled greens, lemon (GF)	\$15
VEAL BOLOGNESE	traditional ragu, rigatoni pasta, grana padano	\$12
ORECCHIETTE PASTA	crushed broccoli, miso, chili flake, grana padano	\$11
LOBSTER BISQUE	cognac, tarragon, vanilla crème fraîche	\$14

RECEPTION & LATE NIGHT SNACK STATIONS

pricing is per person, per hour

ASIAN MARKET	char siu pork, duck fat fried black forbidden rice, mini vegetable egg rolls, chinese mustard, crab rangoon, sweet and sour sauce	\$15
THE TAVERN	hawaiian huli huli grilled chicken wings, cheeseburger sliders, jalapeño poppers, onion rings, parmesan truffle fries, Q sauce, garlic aioli, ketchup	\$19
A WALK ON THE PHILLY SIDE	a trio of mini philly cheese steaks: classic shaved beef ribeye, american cheese fondue grilled chicken, pepperoncini, bell pepper, onions, smoked gouda roasted portabello mushroom, bell pepper, onions, provolone	\$14
CAST IRON PAN PIZZA	margherita: fresh mozzarella, pomodoro, pesto artisanal pepperoni: four cheese blend, pomodoro	\$13
STREET TACOS	beef barbacoa, chicken tinga, flour and corn tortillas, hard taco shells, queso asadero cheese, salsa rojo, salsa verde, guacamole, cilantro lime crema, shredded lettuce, diced tomato, pickled red onion, lime wedges, jalapeño	\$14
MAC & CHEESE BAR	kansas city bbq pulled pork, buttermilk fried chicken bites, broccoli, chopped smokehouse bacon, herb butter bread crumb, blue cheese, buffalo sauce	\$14

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Beverage and Bar Packages

FIXED PRICE · CONSUMPTION · CASH

All packages include liquor, house wine, domestic/imported beer 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.

FIXED PRICED HOSTED BAR

(subject to service charge & tax)

FIRST HOUR	\$17 PER PERSON
SECOND HOUR	\$14 PER PERSON
THIRD HOUR	\$12 PER PERSON
EACH ADDITIONAL HOUR	\$9 PER PERSON
BEVERAGE PACKAGE (AGES 6-20)	\$4 PER PERSON, PER HOUR

Includes:

Tito's Vodka, Tanqueray Gin, Seagram's VO Whisky,
Bacardi White Rum, Malibu Rum, Captain Morgan Rum,
Jack Daniels, Dewar's, Jose Cuervo Tequila, Triple Sec,
Peachtree, Sweet Vermouth, Dry Vermouth,
Woodbridge House 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	CONSUMPTION BAR
		<i>(tax included)</i>	<i>(subject to service charge & tax)</i>
MIXED DRINK	(per drink)	\$8.00	\$7.50
DOMESTIC BEER	(per bottle)	\$5.00	\$4.50
IMPORTED BEER	(per bottle)	\$6.25	\$5.75
HOUSE WINE	(per glass)	\$9.50	\$9.00
SOFT DRINKS	(per drink)	\$3.00	\$2.75
BOTTLED WATER	(per bottle)	\$3.00	\$2.75
CORDIALS	(per drink, upon prior request)	\$9.50	\$9.00

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 server, per hour will apply if you'd like to have a dedicated server to offer cocktail service to your guests.

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Wedding Policies and 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.

- ROOM 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 your Sales or Service Manager in advance to see if this is possible. Additional fees may apply.

- QUEENSBURY HOTEL SETUP ASSISTANCE -

The Queensbury Hotel will assist with the following:

Placement of place cards, favors, menu cards, table #'s, guest book & pen, gift and card boxes, 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.