



BANQUET MENUS

2015

2520 MAIN STREET
LAKE PLACID, NEW YORK 12946

T: 518-523-1818
SALES@HOTELNORTHWOODS.COM

WWW.HOTELNORTHWOODS.COM

HOTEL NORTH WOODS

A Brief History

From its inception as the North Woods Inn in 1897, to its' heyday in 1926 as the Hotel Marcy, the grandest hotel in Lake Placid, it has been a Main Street landmark. Built the same year as the road from Keene to Lake Placid, the Hotel ushered in the tourism boom in the Adirondacks. The hotel's many incarnations over the decades have solidified it as a Main Street Institution, from the 1980s when it served as Olympic Dormitories, to 2015, when Hotel North Woods made its debut.

breakfast

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED

DELUXE CONTINENTAL

orange, grapefruit, cranberry, tomato,
apple, pineapple or v-8 juice
(choice of two)

assortment of freshly baked bagels
muffins, and danish
complete with fruit preserves, cream cheese, butter

Assortment of fresh seasonal fruits

locally roasted coffee, decaf
assorted teas

12

AMERICAN

(minimum of 25 guests)

selection of two fruit juices

fresh seasonal fruits, berries

assorted fruit yogurts and granola

assortment of freshly baked bagels
muffins and danish
fruit preserves, cream cheese, butter

farm fresh scrambled eggs
bacon, sausage, breakfast potatoes

15

ADDITIONAL ITEMS

OATMEAL.....	2
BREAKFAST SANDWICHES	5
YOGURT WITH FRESH SEASONAL BERRIES	MKT.
GRANOLA	2
ASSORTED CEREALS	3
BISCUITS AND SAUSAGE GRAVY	4
STONEGROUND GRITS.....	2

STATIONS*

(requires chef charge of \$50 per station)

WAFFLE STATION

syrop and
seasonal berries
5

OMELETTE STATION

seasonal vegetables, meats
and cheeses
6

PLATED BREAKFAST

all plated breakfasts are pre-set and include: seasonal fruit, a selection of freshly baked morning pastries,
whipped butter, preserves, florida orange and grapefruit juice
freshly brewed regular and decaffeinated coffees and selection of teas

THE NOAH JOHN

farm fresh scrambled eggs, sausage,
hickory smoked bacon, breakfast potatoes 12

EGGS BENEDICT

poached eggs, Canadian bacon,
english muffin, hollandaise sauce 15

FRENCH TOAST

seasonal berry compote 11

THE LUMBERJACK

two scrambled eggs, two flapjacks, hickory smoked
bacon, sausage, breakfast potatoes 15

ADIRONDACK 'SCRAMBLE'

fresh onions, tomatoes, peppers, NY cheddar 14

STEAK AND EGGS

two eggs poached, roasted tomato
breakfast potatoes 22

all prices subject to 19% service charge and 8% state sales taxes

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breaks

all breaks served with coffee, decaffeinated, assorted teas selection soft drinks

MILK AND COOKIES

assortment of fresh baked cookies
brownies and s'mores bars

8

LIGHT & LIVELY

whole fruit, vegetable crudite,
homemade trailmix,

8.5

WRAP IT UP

assortment of deli wraps for
dine-in or boxed to go

14

ADDITIONAL ITEMS

seasonal vegetable tray

5

trail bars

3.5 (ea)

fresh popped corn

3

deluxe mixed nuts

5.5

cheese display with fresh fruit

9

snack mix

3.5

soft drinks and bottled water

3.5 (ea)

pretzels, chips & dips

3

coffee, decaf & tea

4

lunch

all plated lunches include freshly brewed regular and decaffeinated coffees,
selection of soft drinks iced and hot tea service

(minimum of 25 guests)

THE EXPRESS DELI

16 pp

cole slaw

red potato salad

mediteranean pasta salad

provolone

american

ny sharp cheddar

swiss

black forest ham

roast beef

oven roasted turkey breast

chef's selection of artisanal and traditional breads

assorted cookies, dessert bars

THE NEW YORK DELI

21 pp

(choose three of each)

traditional caesar salad

mesclun, craisins, crumbled goat cheese

apple, walnut, gouda salad

tomato, handmade mozzarella, fresh basil

CHEESES

Provolone, American ny sharp cheddar

Swiss, pepper jack, muenster,

aged gouda

MEATS

black forest ham, roast beef

oven roasted turkey breast

smoked chicken breast, prosciutto

corned beef, capicola,

traditional tuna salad

assorted cheesecake, wild berry compote
chef's warm bread pudding

Lunch *continued*

PLATED LUNCH

APPETIZERS

traditional caesar salad
North Woods farmer's market salad
tomato, handmade mozzarella, basil
jumbo mushroom ravioli, fresh tomato and basil cream
chef's seasonal soup

VEGETARIAN

bowtie pasta, artichoke, olives, garlic 16
woodland strudel 17

POULTRY

chicken saltimbocca salad 16.5
chicken paillard salad 15
roasted turkey, grilled crostini, cranberry aioli 16.5

MEAT

sliced sirloin salad, mesclun 16
roasted pork loin, sage, garlic 17

RIVER/SEAFOOD

grilled shrimp caesar 16
poached salmon, cucumber salad 16
smoked trout, apple onion marmalade 17

DESSERTS

new york cheesecake, berry coulis
assorted cookies fresh baked daily
s'mores bars
apple crisp
vanilla bean ice cream filled crepe, caramel sauce
ice cream, fresh seasonal berries

*entrees reflect pre-selected pricing, additional charge applies for choice at time of event.

all plated lunches include freshly brewed regular and decaffeinated coffees,
selection of iced and hot tea service

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receptions

STATIONS

ARTISAN CHEESE DISPLAY

a variety of local and imported cheeses, seasonal fruit, crackers
15 to 25 ppl: 11 pp
25 to 50 ppl: 10 pp
50 to 75 ppl: 9 pp

GAME DAY

buffalo style, mini p's bbq, or apricot habanero beer battered onion rings, fried okra & pickles
15 to 25 ppl: 20pp
25 to 50 ppl: 18pp
50 to 75 ppl: 16 pp

SHRIMP COCKTAIL

jumbo shrimp served on ice with appropriate accoutrements
21 dz.

VEGETABLE DISPLAY

assortment of raw and grilled seasonal vegetables three assorted dips
15 to 25 ppl: 9 pp
25 to 50 ppl: 8 pp
50 to 75 ppl: 7 pp

DIPS AND CHIPS

cheddar crab dip, spinach artichoke dip, tri color tortilla chips, homemade salsa
15 to 25 ppl: 8 pp
25 to 50 ppl: 7 pp
50 to 75 ppl: 6 pp

DESSERT STATION

FRUIT AND FONDUE

assortment of fresh seasonal fruits, berries with chocolate and fondue fountain
15 to 25 ppl: 10 pp
25 to 50 ppl: 9 pp
50 to 75 ppl: 8 pp

MAKE YOUR OWN SUNDAE BAR

assortment of classic accompaniments, berries with chocolate and fondue fountain
15 to 25 ppl: 7 pp
25 to 50 ppl: 6 pp
50 to 75 ppl: 5 pp

PERFORMANCE STATIONS

*these stations require a chef at \$50.00 each

PASTA STATION*

penne and farfalle with asparagus, broccoli, pancetta, mushrooms, plum tomatoes, house alfredo and marinara sauces
15 to 25 ppl: 11 pp
25 to 50 ppl: 10pp
50 to 75 ppl: 9 pp

SEAFOOD BAR*

raw oysters & clams, shrimp and crab claws, cocktail sauce, accoutrements
market price
(minimum 40 guests)

CARVING STATION*

black peppercorn encrusted roast beef.....	\$215(serve 40 ppl)
roast tenderloin of beef.....	\$285(serve 20 ppl)
honey glazed smoked ham.....	\$185 (serve 30 ppl)
oven roasted turkey breast.....	\$155 (serve 20 ppl)
slow roasted prime rib.....	\$265 (serve 30 ppl)
roast rack of lamb.....	\$65 (serve 4 ppl)

receptions *continued...*

PASSED HORS D'OEUVRES

includes cheese and crudite display

COLD CANAPES

fresh melon, prosciutto, fig
tomato bruschetta, toasted crostini
cucumber, salmon mousse
genoa salami, caper cream cheese
sliced sirloin, wasabi cream
marinated artichoke hearts, lemon, feta cheese
smoked salmon, dilled crème fraiche, cucumber
grilled tuna, pickled ginger and wasabi
double crème brie, raspberry coulis, pumpernickel
roasted red pepper, goat cheese, pita point

HOT

spanakopita
stuffed mushroom
shrimp or vegetable spring rolls
chicken satay
sea scallops, apple smoked bacon
mini crab cakes, chipotle remoulade
coconut shrimp
bacon wrapped grilled shrimp
"pigs in a blanket"
roasted garlic and brie on crostini

selection of up to (5) canapés and hors d'oeuvres (5 pieces per person) - 12 pp

selection of up to (7) canapés and hors d'oeuvres (7 pieces per person) - 16 pp

selection of up to (9) canapés and hors d'oeuvres (9 pieces per person) - 20 pp

beverages

Prices reflect 1st hour of service/(each additional hour)

PREMIUM BAR

ketel one, bombay sapphire, meyers rum,
chivas regal, crown royal, makers mark,
kahlúa, sauza, beer & wine
14/(9)

DELUXE BAR

absolut, tanqueray, bacardi silver, dewars,
canadian club, jack daniels, kahlúa, cuervo gold,
beer & wine
10/(7)

HOUSE BAR

well selection of vodka, rum, gin,
rye, bourbon, scotch
domestic beer & wine
8/(5)

BEER & WINE BAR

coors light, labatt blue light, bud, yuengling,
heineken, UBU ale, corona, o'douls
cabernet, merlot, pinot noir,
white zinfandel, chardonnay, pinot grigio
7/(5)

CASH BAR

(\$4 min. per person/hour on consumption)
soft drinks: 2.5
domestic beer: 4
import beer/wine/deluxe: 6
premium: 7

SELECT WHISKEY & CORDIALS (on consumption)

selection of single malt scotches,
small batch bourbons and ryes
market price

BARS INCLUDE HOUSE SELECTION OF BEER, WINE AND SOFT DRINKS
each bar requires one bartender per 75 guests minimum at a fee of 50.00 per bartender

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Plated Dinner

APPETIZERS

woodland strudel 7
chefs seasonal soup 5
wild mushroom ravioli, sherry creme 8
crabcake, chipotle remoulade 8
shrimp cocktail 12

SALADS

farmer's market salad 6
traditional caesar salad 6.5
greek salad, roasted tomatoes, feta cheese, kalamata vinaigrette 7
tomato, handmade mozzarella, basil salad 9

VEGETARIAN

bowtie pasta, artichoke, olives, garlic 19
eggplant rolatini 19

POULTRY

roasted chicken 21
chicken parmigiana 22
chicken marsala 22

RIVER/SEAFOOD

baked atlantic salmon, ginger soy glaze 24
baked trout, cointreau beurre blanc, mango-papaya salsa 28

MEAT

sliced london broil 24
pork tenderloin, rosemary thyme jus 25
prime rib 29
filet mignon, red wine demi 35

DUAL ENTREE

petit filet & salmon 38
blackened sirloin & crab cake 40
grilled beef tenderloin & bacon wrapped shrimp 42
filet mignon & lobster tail 55

*all entrees accompanied by chef's choice of seasonal vegetables and potatoes
**entrees reflect pre-selected pricing, additional charge applies for choice at time of event.

DESSERT

new york cheesecake, seasonal berries
adirondack mud pie
s'more bars
seasonal berry cobbler
key lime pie
apple almond tart

all plated dinners include freshly brewed regular and decaffeinated coffees,
hot tea and soft drinks

Choose Your Own Buffet Adventure

ADIRONDACK ADVENTURE

spinach salad
napa cabbage coleslaw
artisan breads

venison flank steak
roasted rabbit, wild berry compote
grilled wild boar sausage
trout almondine
wild rice casserole
roasted root vegetables

wild seasonal berry crisp
maple rum cake
market price

PIZZA PARTY

tossed antipasto salad
fresh baked baguette

three cheese
pepperoni and sausage
vegetable; mushroom., onions, broccoli
tuscan; artichoke hearts, olives, roasted red
peppers

assorted cookies and brownies
19

BACKYARD BBQ

red potato salad
coleslaw
sliced watermelon (seasonal)
cornbread

bbq brisket
roasted bone-in chicken
pulled pork
chunk polish sausage
baked beans
corn on the cob (seasonal)

chocolate marbled shortcake,
seasonal berries
35

CLAM BAKE

pasta salad
cole slaw
rolls and butter

steamed clams and mussels
peel n' eat shrimp
grilled bbq bone-in chicken
grilled ny sirloin steak
boiled red potatoes
corn on the cob
baby carrots

berry napoleon
42
add whole lobster for \$mkt price

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BUFFET

JUST LIKE HOME

apple walnut cranberry salad
crusty rolls

roasted turkey with gravy
smoked ham
roasted vegetable lasagna
green bean casserole
scalloped potatoes

chocolate bread pudding
vanilla bean sauce
32

NORTH WOODS PICNIC

cole slaw
potato salad
pasta salad

hamburgers
all beef hot dogs
italian sausage, peppers & onions
bbq bone-in chicken
watermelon (seasonal)

s'mores bars
30

MARDI GRAS

Laissez les bons temps rouler

jalapeño cornbread
cajun shrimp boil
chicken and andouille sausage gumbo
grilled bourbon chicken
shrimp jambalaya
crawfish etoufee
red beans and rice
creamed spinach

chocolate bread pudding,
bourbon pecan anglais
adirondack mud pie
42

OCTOBERFEST

grilled apple frisee salad, reisling vinaigrette
wurst platter
sauerbraten
jaeger schnitzel
blackforest chicken
spaetzle
homemade red cabbage
potato pancakes

apple pear strudel
german trifle
38

The Whiteface

MEETING PACKAGE
(Minimum Guarantee 25 Guests)

CONTINENTAL BREAKFAST

florida orange juice
assortment of freshly baked danish, muffins, croissants and bagels
fruit preserves, cream cheese and butter
freshly brewed coffee, decaffeinated & assorted teas



AM BREAK

freshly brewed coffee, decaffeinated & assorted teas



LUNCH

Guests dine on own

Centrally located on Lake Placid's vibrant main street,
there are a host of options to choose from.
we recommend



located on the main street level



PM BREAK

homemade fudge brownies & cookies
assorted soft drinks and bottled waters
freshly brewed coffee, decaffeinated & assorted teas

~\$38.00 per person inclusive~

**package includes pens, pads, coffee, decaf and tea,
meeting room rental, and
available in-house audio visual**

all prices subject to 19% service charge and 8% state sales taxes

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The Whiteface

CONTINENTAL PLAN

(Minimum Guarantee 25 Guests)

CONTINENTAL BREAKFAST

florida orange juice
sliced seasonal fruit & berries
assortment of freshly baked danish, muffins, croissants and bagels
fruit preserves, cream cheese and butter
freshly brewed coffee, decaffeinated & assorted teas
~\$10.00 per person inclusive~,

The Algonquin

MODIFIED AMERICAN PLAN

(Minimum Guarantee 25 Guests)

CONTINENTAL BREAKFAST

florida orange juice
sliced seasonal fruit & berries
assortment of freshly baked danish, muffins, croissants and bagels
fruit preserves, cream cheese and butter
freshly brewed coffee, decaffeinated & assorted teas



BUFFET DINNER

mediterranean shrimp and orzo salad,
boccacino and plum tomato salad
display of marinated herb grilled vegetables,
~
tuscan style rigatoni primavera
sliced prime rib of beef, horseradish sour cream sauce
chicken parmigiana
grilled petit fillet of salmon marinated with soy ginger sauce
~
bread pudding of the day
s'more's bars
~
freshly brewed coffee, decaffeinated & assorted teas

~\$52.00 Per Person~

The Marcy

AMERICAN PLAN

(Minimum Guarantee 25 Guests)

AMERICAN BUFFET

selection of three fruit juices
fresh seasonal fruits, berries, assorted fruit yogurts and granola
assortment of freshly baked bagels, muffins and danish
fruit preserves, cream cheese, butter
farm fresh scrambled eggs
bacon, sausage, breakfast potatoes



DELI LUNCH BUFFET

cole slaw
red potato salad
mediteranean pasta salad

provolone
american
ny sharp cheddar
swiss
black forest ham
roast beef
oven roasted turkey breast
chef's selection of artisanal and traditional breads



BUFFET DINNER

mediterranean shrimp and orzo salad,
boccacino and plum tomato salad
display of marinated herb grilled vegetables,
~
tuscan style rigatoni primavera
sliced prime rib of beef, horseradish sour cream sauce
chicken parmigiana
grilled petit fillet of salmon marinated with soy ginger sauce
~
bread pudding of the day
s'more's bars
~
freshly brewed coffee, decaffeinated & assorted teas

~\$74.00 Per Person~

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Extra Items & Arrangements

BEVERAGES

Bar Service Charges

-\$50.00 each Bartender (3 hour shift)

NOTE: The NY State Beverage Law prohibits the service of any alcoholic beverage prior to 12 Noon on Sunday or 8:00am on weekdays and Saturday.

The legal age for the sale of alcoholic beverages is 21. Please be advised that alcoholic beverages will not be sold to persons under the legal purchase age of 21. Proof of age will be required if necessary.

BILLING

Our Sales Department will be pleased to discuss billing arrangements at 518.523.1818

Credit Cards

Banquets are open accounts secured by a credit card prior to the function. We are happy to accept any one of the following: American Express, MasterCard or Visa. If sending by fax, please include a photocopy (front and back) of the card to be charged along with a completed credit card authorization form. You may contact your catering representative for more details.

Direct Billing

To apply for direct billing with the Hotel North Woods, a completed credit application must be filled out and returned at least three (3) weeks prior to your event. To arrange for direct billing through our Sales department, please ask your sales representative for a credit application.

CASH BAR RECEPTION

Bar Service Charges

-\$50.00 each Bartender (minimum one per 75 guests)

Choice of Cocktails, Wines, Beer and Soft Drinks paid for by each individual guest at current C.O.D. prices. A minimum of \$4.00 per person/per hour must be guaranteed. Difference, if not met, is to be paid for by the host.

EVENT DÉCOR

The Hotel North Woods provides standard 3 votive candles per banquet table for all evening functions. Upgrades are available for fresh flower centerpieces and balloon centerpieces upon request at an additional charge. The hotel strictly prohibits the affixing of anything to the walls, floors, or ceiling, however, your sales representative will be more than happy to assist you in displaying your materials. The use of confetti/glitter is prohibited. All candle flames must be contained. Please contact your representative at least three weeks prior to your event regarding décor enhancements and displays.

ENTERTAINMENT

Entertainment may be hired for your special event. Ask your catering sales manager for details and restrictions.

GUARANTEES

The Hotel North Woods must be notified by 12 Noon, three business days prior to the function, as to the exact number of guests attending this function. This will then serve as your initial guarantee, not subject to reduction should a fewer number be served. If the amount actually served is higher than your guarantee, the higher number will be charged.











OVERTIME

Overtime rates will be applied to your account should your function exceed the time slot agreed upon, there will be a \$50.00 charge per hour, per service employee.

PARKING

Parking is available and can be provided to your guests at no additional charge

PHOTOGRAPHER	We will gladly recommend a reputable photographer at your request.
ROOFTOP	Requires additional \$500.00 set up fee.
ROOM ASSIGNMENTS AND SET-UP FEES:	Function rooms are assigned according to the guaranteed number of guests and other factors. The hotel reserves the right to change banquet room assignments and to charge a taxable service fee for the set-up of meeting rooms with extraordinary requirements, such as extensive labor and/or power drain, and for resetting a room that is different than specified on the event contract. Special engineering requirements must be discussed with your sales representative at least four weeks prior to your event.
SALES TAX	8% New York Sales Tax is applicable to all food and beverage charges, room charges (provided that it is used for the purpose of serving food and beverage) and certain service charges.
SECURITY AND STORAGE	Please discuss your security and storage needs with your sales representative at least four weeks in advance of your event regarding security of exhibits, merchandise, or articles for set up or display. The hotel reserves the right to charge a fee for locked storage of items. If, in the sole judgment of the hotel, security is required to maintain order due to the size and/or nature of your event, the hotel may require you to provide, at your expense uniformed or non-uniformed security personnel. The hotel's general manager shall have final approval on all security provisions and personnel to be utilized during your function.
SERVICE CHARGE	19% of food and beverage sales will be added to your account. This service charge includes 15% which will be distributed to servers and where applicable, bus help and/or bartenders and 4% which will be distributed to support and administrative staff engaged in the event. This service is not a gratuity and is therefore, taxable.
SHIPPING AND RECEIVING PACKAGES:	for meetings and conferences may be delivered to the hotel one week prior to the function date. Packages should be marked "Hold for Arrival" and list the group name and date of the event clearly on all labels. Return shipment of all packages is the responsibility of the group.
SPECIAL SERVICE CHARGE	If (20) guests or less are guaranteed, a service charge of \$100.00 will apply per seated meal period.

MEETING CAPACITY CHART										
										
	Total Sq. ft	Room Size	Ceiling Height	Classroom	Theater	Banquet 10	Reception	Conference	U-Shape	Hollow Square
THE CABIN GRILL	1,664 ft ²	32' x 52'	9'	40	80	100	120	16	N/A	N/A
DELTA BLUE	1,440 ft ²	32' x 45'	9'	N/A	N/A	80	120	N/A	N/A	N/A
THE CABIN	1,536 ft ²	48' x 32'	12	40	80	100	100	26	N/A	N/A
THE ROOF	1,760 ft ²	44' x 40'	N/A	N/A	120	100	100	N/A	N/A	N/A
THE SOLARIUM	448 ft ²	32' x 14'	12	12	40	30	30	24	N/A	N/A
KATE SMITH ROOM	928 ft ²	29' x 32'	10	18	60	50	50	16	16	24



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