



“ *Simply Exceptional...This place gave me and my sweetheart a very, very special memory...* ”

Awarded
"Top 100 Most Romantic"
in The United States

the
CHâteau
— ON THE LAKE —



“ *“Best Rehearsal Dinner Ever!!!” What a beautiful event!! The chef was incredible. Everyone raved about the food.* ”

(518) 644 7094
15 Allens Alley Bolton Landing, NY
www.blchateau.com
www.lakefrontvenue.com



“ *What an incredible surprise... The reviews were great...and when you see the lake, you know you made the right choice. The restaurant's decor is incredible, the service outstanding.* ”



“ *A Romantic & Beautiful Space, Wonderful & Delicious Cuisine! It was a Splendid & Spectacular event, and can not say enough great things about Château On The Lake.* ”

Thank you for your interest in our venue

At The Château, we understand you have many options to choose from and we are truly honored to be included in your process.

Your event is important and we are here to provide you with the highest level of service. We are not happy unless you and your guests are overjoyed with excitement at the concluding of your event. The Château is a custom venue property. Event planning is based on your needs, budget and desires.

Below, we have provided examples to guide you in your process. These options are fully customizable or you can build your own Château experience.

1

Budget \$5,000 (add'l \$75 pp)

THE GREAT LAWN COCKTAIL MINGLE / 6 - 9 PM

COCKTAIL HOUR

- Gram cracker encrusted calamari
- Lamb lollipops
- Chick skewers
- Crostini toast points w. jam (vegetarian)

HOUR TWO OF EVENT

- Beef skewers
- Homemade mozzarella & tomatoes
- Pasta stations
- Soup sippers
- S'mores, desserts, coffee & tea

BAR CHOICES

OPT 1 (the entire event)

Beer & Wine for the entire event. Liquor cash bar.

OPT 2 Cocktail hour open bar.

WINE **Sky Fall:** Cab. Pinto Gris, Merlot; **Bourgogne** White Burgundy, Les Sétille, JJ Vincent; **Santa Barbra Char.** & comparable; **Malbec**

2

Budget \$9,800 (add'l \$165 pp)

LAKE LIFE EXPERIENCE / 6 - 10 PM

Our cocktail Mingle followed by 4 course dining will be held on our great lawn. Cocktail hour followed by a seated 4 course dinner which our chefs prepare based on private tastings with you and a guest.

COCKTAIL HOUR

- Gram cracker encrusted calamari
- Lamb lollipops
- Chick skewers
- Crostini toast points w. jam (vegetarian)

DINNER

Chef selected three course (see option 3). Stationed food displays also an option. All food selections reviewed with client and closely coordinated for pristine execution.

BAR CHOICES

OPT 1 (the entire event)

Beer & Wine for the entire event. Liquor cash bar.

OPT 2 Cocktail hour open bar.

WINE **Sky Fall:** Cab. Pinto Gris, Merlot; **Bourgogne** White Burgundy, Les Sétille, JJ Vincent; **Santa Barbra Char.** & comparable; **Malbec**

3

Budget \$15,000 (add'l \$250 pp)

EXCLUSIVE CHÂTEAU EXPERIENCE / 5 - 10 PM

Your guests will enjoy our property for the entire evening exclusively as we shut down business operation to the general public.

Our event planner will sit with you to understand the desires of the evenings affairs and ensure exquisite services and lake life experience that includes: champagne greetings, fire pit cocktail hour, passed horderves, followed by a four course sit down dinner with wine pairing and assorted desserts.

DINNER (menu example)

Chef's Cut Beef - 12oz. select beef, South African spice rub, veal demi-glaze, mashed potato and vegetables

Chicken Forêt - basil parmesan egg battered chicken breast, sherry butter finish, spinach/baby portobello risotto

Faroe Island Salmon: walnut encrusted, Swiss chard, garlic shallots, pancetta, fresh sorrel, red pepper coulis

Penne Palourdes - grilled clams, crisp pancetta, grilled corn, roasted red pepper broth, scallion cream

Wild Mushroom Stuffed Ravioli - ricotta cheese, sun-dried and cherry tomatoes, scallions, mushroom pesto cream sauce

Venison Coco - coco rubbed venison rack, pumpkin risotto, grilled asparagus, red wine demi-glaze (add'l \$25 pp)

Please note, budgets above exclude service fee of 18% and sales tax. Rates shown are for 50 persons during non-peak season (holiday weeks, July and August rates are determined by demand at the time of booking) and are adjusted for off season months

We can make ourselves available at your convenience to discuss the above details at greater length. Contact (518) 644 7094 for more information.