



AMPERSAND BAY
— RESORT & BOAT CLUB —

Packages

WEDDINGS, EVENTS, MEETINGS,
WE HAVE YOU COVERED!

CONTACT US:

(518)891-3001

INFO@AMPERSANDBAY.COM

Wedding Packages



CEREMONY

One-night accommodations for Bride & Groom

Day of Suite for bride to get ready in

Access to beach ceremony space for 4 Hours

RECEPTION

Day access to 40'x 100', white tent, with sides

Venue access for the day

Setup/breakdown assistance

Access to golf carts

CEREMONY & RECEPTION

Day access to 40'x 100', white tent, with sides

Venue access for the day

Setup/breakdown assistance

Access to golf carts for the day

One-night accommodations for Bride & Groom

Day of Suite for bride to get ready in



Space Rentals



SARANAC SUITE

1 Day Rental, Max 20 guests

SUNSET DECK

Private deck for 1 Day, Max 20 guests

SUNSET BISTRO

Private dining space, Max 50 guests



Event Add ons



Table, 8' Rectangular

Table, Round 60"

Chairs

China, Glassware, Flatware

Special Linens, Napkins

Speakers w/ mic

Boat Rental

Looking for something particular? Let us know!

PRICE VARIES BASED OFF SPECIFIC SELECTION

***Add-On Pricing subject to 15% gratuity**



Bar Packages



OPEN BAR

Bartender Service Included, minimum 2 hour bar service

BEER & WINE

4 Beers

4 Wines

HOUSE BAR

6 House Brand Liquor Choices

4 Beers

4 Wines

PREMIUM BAR

6 Premium Liquor Choices

6 Beers

4 Wines

BLOODY MARY OR MIMOSA BAR

Popular house liquor

Ingredients

Garnishes



*All Food and Beverage Pricing subject to 15% gratuity,
8% current sales tax (subject to change)

Bar Choices



Domestic Beer-

Budweiser, Bud Light, Coors. Coors Light, Miller, Miller Light, Michelob Ultra

Imported Beer-

Labatt Blue, Blue Light, GUinness, Corona, Corona Light, Heineken, Heineken 0.0 (non-alcoholic)

House Wine-

Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Malbec

House Liquors

Premium Liquor-

Vodka Choices:

Reyka, Titos, Ketel One

Gin Choices:

Tanqueray, Beefeater, Hendricks, Bombay

Rum Choices:

Sailor Jerrys, Captain Morgan, Bacardi

Tequila Choices:

Milagro, Espolon, Casamigos

Whiskey Choices:

Jack Daniels, Makers Mark, Buffalo Trace, Crown Royal, Knob Creek, Johnny Walke(Red, Blue, Black) ,Glenfiddich



Breakfast Buffet



SUNSET BISTRO BUFFET

Private dining space, 7am-10am, Max 50 guests

Select 3 Side Options

Select 2 Entrees

Coffee & Tea

Assorted Juices

SARANAC SUITE BUFFET

Private suite, 7am-10am, Max 20 guests

Select 3 Side Options

Select 2 Entrees

Coffee & Tea

Assorted Juices



Sunset Bistro Dinner Packages



All packages include private dining space, at Sunset Bistro,
from 5pm-9pm.

BUFFET

Select:


2 Hors d'oeuvres
1 Salad or 1 Appetizer
3 Sides
3 Entrees
1 Dessert

PLATED

Select:

2 Hors d'oeuvres
1 Salad or 1 Appetizer
3 Sides
3 Entrees
1 Dessert

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Reception Dinner Packages



"THE LOWER SARANAC"

Cocktail Hour:

Select 2 traditional hors' d'oeuvres (stationed)

Plated Dinner Reception:

Select One Fresh Salad or One Appetizer

Select Two Traditional Entrees

Select One Vegetarian/Vegan Entree

"THE ADIRONDACK"

Cocktail hour:

Select 2 traditional hors d'oeuvres (stationed)

Choice of 1 Stationed Display

Plated Dinner Reception:

Select One Salad or One Premium Appetizer

Select Three Traditional Entrees

Select One Vegetarian/Vegan Entrees



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“THE AMPERSAND”

Cocktail hour:

Select 2 traditional hors d'oeuvres (passed)

Select 2 premium hors d'oeuvres

Choice of 1 Stationed Display


Plated Dinner Reception:

Select One Salad or One Premium Appetizer

Select Three Premium Entrees

One Vegetarian/Vegan Entrees

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Stationary Selections



HORS D'OEUVRES STATION

Select from Hors D'oeuvres Selections
Pricing per person, minimum of 25 people
(serving size 2-4 pieces per person)

DISPLAY STATION

Select from Stationary Display Selections
Pricing per person, minimum of 25 people
(serving size 2-4 pieces per person)

DESSERT STATION

Select from Dessert Selections
Pricing per person, minimum of 25 people
(serving size 2-4 pieces per person)



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Hors d'oeuvres Selection

HOT:

- Tandoori chicken skewers with minted yogurt raita (GF)
- Spinach and sun-dried tomato spanakopita (V)
- Bacon and mushroom quiche w/arugula (Mushroom quiche (V))
- Vietnamese Pork Bahn Mi bites w/spicy mayo & pickled radish/carrot (GF)
- Jerk chicken spring rolls w/spinach & mango- sweet chili dipping sauce
- Indonesian chicken skewers w/spicy peanut sauce
- Shrimp and black bean fritters w/chili-lemon aioli
- Bayou cakes with chipotle mayo
- Grilled marinated vegetable skewers (V)(v) (GF)
- Balsamic-bacon-onion croute w/parmesan cheese

COLD:


- Avocado toast with confetti peppers (V)(v)
- Smoky red pepper hummus- grilled pita (V)(v)
- Mediterranean olive tapenade- flatbread
- Tomato, mozzarella crostini w/basil pesto (V)
- Caprese skewers w/aged balsamic (V)(GF)
- Parmesan cheese smoked paprika straws(V)
- Endive w/whipped roast red pepper, herb cheese (V)(GF)
- Palmiers w/smoked ham & fontina cheese
- Marinated Shrimp and vegetable skewer w/aioli (GF)
- Devilled eggs w/chipotle & peppers (LOV)



PREMIUM HOT:

- Korean-style beef skewers w/spicy peanut sauce
- Sunset crab cakes w/salsa Verde
- Thai -style shrimp cakes w/sweet chili garlic dipping sauce (GF)
- Crispy Duck straws w/hoisin dipping sauce
- Seared tenderloin beef on brioche croute w/horseradish sauce & arugula
- Barbeque duck wontons w/plum sauce
- Gougères- French Gruyère cheese profiteroles (V)
- Wild mushroom, goat cheese, black truffle flatbreads (V)
- Celery Root bisque shooter with morel mushroom & white truffle oil (V)(v) (GF)
- Gratineed East Coast oysters' w/pancetta

PREMIUM COLD:

- Watermelon radish w/yuzu butter, Aleppo salt & honey (V)(GF)
 - Scallop ceviche w/cilantro and lime on a sesame-rice crisp (GF)
 - Seared tenderloin beef on brioche croute w/horseradish & arugula
 - Sesame tuna served rare on a crispy cracker with soy-ginger mayo
 - Lobster salad filled marinated baby artichokes (GF)
 - Smoked salmon blinis with caviar & crème fraiche
 - Sunset Shrimp Cocktail (GF)
 - East coast raw oysters with mignonette (GF)
 - Andalusian Gazpacho shooters made with local farm produce (V)(v)
 - Cantaloupe with ruby port & prosciutto (GF)
 - Sushi and Sashimi selection (GF)
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Fresh Salad Selection



FRESH SALADS:

- Caprese Salad with fresh tomatoes, basil, and mozzarella-Balsamic dressing
- Grilled Caesar salad with parmesan, croutons, and Caesar dressing
- Sunset Bistro House salad with locally grown mixed greens-tomato, cucumber, radish
- Arugula, goat cheese, toasted nuts, dried cranberries- lemon-herb vinaigrette
- Fresh pear salad with greens, toasted walnuts, blue cheese dressing
- Thai style rice noodle salad with herbs and chili-lime dressing
- Greek style salad with tomato, cucumber, feta, red onion, pepperoncini, olives
- Rustic Italian salad with grilled peppers, summer squash, roast tomatoes
- Moroccan style vegetable couscous salad
- Baby spinach salad with citrus fruit segments, shaved fennel, goat cheese



Appetizer Selections

HOT:

- Roast stuffed mushrooms w/garlic, herbs & blue cheese
- Indonesian style chicken skewer w/spicy peanut satay
- Spinach & 3-cheese gratin with herb breadcrumbs
- Bahn Mi with sweet chili glaze, sracha mayo & pickled carrot & radish
- Arancini – crispy Italian-style rice w/mozzarella & fontina cheese- tomato-basil sauce
- Shrimp and black bean fritters with sweet- chili dipping sauce
- Jerk chicken, mango, spinach egg rolls
- Sweet and spicy cauliflower with cucumber raita

COLD:

- Sunset Bistro shrimp cocktail
- Whipped goat cheese and macerated fig crostini
- Thai- style pork salad served in a lettuce cup
- Vegetable summer rolls
- Shrimp and vegetable summer rolls
- Chilled Sunset Bistro Gazpacho with pepper onion confetti garnish
- Chilled watermelon with feta cheese with orange-chili dust
- Grilled asparagus salad with lemon, garlic, and Dijon mustard vinaigrette

PREMIUM HOT:

- Grilled shrimp and scallop brochettes w/white bean hummus
- Crisp brandade of cod with celery root-sweet pepper-remoulade & garlic aioli
- Lobster gratin w/wild mushrooms infused with white truffle
- Sunset flatbread w/confit duck, dates, aged goat cheese, arugula & toasted walnuts-balsamic pomegranate molasses
- Seared scallops wrapped in pancetta & sage, w/pancetta-radicchio-lemon risotto
- Gratin of East coast oysters' w/mushrooms, bacon, garlic & herb breadcrumbs
- Korean BBQ style beef skewers w/peanut satay
- Wild Mushroom Medley-garlic-herbs- spinach-balsamic
- Marseille style shrimp - Saffron, tomato, fennel broth
- Duck straws with spiced plum sauce

PREMIUM COLD:

- Gravavlax or smoked salmon w/lemon, capers, red onion- whipped herb crème fraîche
- Seared Sesame Ahi Tuna with Soba Noodle Peanut Salad and Spicy Greens
- Seared Scallop Ceviche with Citrus, Red Onion, Mango, Avocado and Radish
- Sunset crab cakes w/celery root-black truffle remoulade & aioli
- Smoked duck salad w/whole grain mustard & cornichons
- Pate Campagne served w/whole grain mustard & cornichons
- East coast Oysters on the half shell with mignonette
- Charcuterie and local cheeses w/ chutney, nuts, & fruit
- Assorted spreads & Breads- Mediterranean olive tapenade, whipped maple goat cheese, smokey red pepper hummus
- Smoked trout rilette w/ lemon and herbs
- Sunset sushi plate w/ pickled vegetable, soy, ginger, & wasabi





Main Selections

(Changes to Certain Items will be Determined by Seasonal Availability)

TRADITIONAL:

- Roast chicken breast mushroom marsala
- Chicken piccata w/lemon & capers
- Chicken saltimbocca w/Dijon mustard, roast honey ham & sage
- Roast salmon w/chili orange glaze
- Poached salmon w/mango salsa, fresh herb sauce
- Baked salmon w/lemon & coriander
- Grilled vegetable ratatouille
- Lentil and vegetable pasta, roast garlic fire roast tomato sauce
- Char-grilled brined pork loin- apple cider jus

PREMIUM:


- Roast halibut with hazelnuts and brown-lemon butter- roast acorn squash
- Polenta with Parmigiano- wild mushrooms, toasted pecans- turmeric roast carrots
- Modern-style beef wellington w/ wild mushroom black truffle gravy
- Roast spiced cauliflower steaks w/ date-tahini sauce
- Seared duck breast w/ lavender-blood orange glaze
- Roast Tuscan herb-garlic pork tenderloin
- Seasonal fresh vegetable tikka masala
- Grilled strip steaks with bearnaise butter and red wine reduction
- Herb-parmesan crusted cod w/sun-dried tomato pesto



Dessert Selections

(Gluten Free/ Vegan Options Available Upon Request)

TRADITIONAL:

- Key Lime Pie
 - Chocolate ganache cake with raspberry
 - Chocolate dipped strawberries
 - Profiteroles with vanilla custard- caramel or chocolate sauce
 - Sunset Bistro Brownies with/without walnuts
 - Assorted cheesecake platter
 - Lemon sandwich Viennese cookies
 - Assorted cookies
 - Vacherin with seasonal fresh fruit and Chantilly cream
 - Milk chocolate-hazelnut roulade (other flavors available)
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Stationed Display Selections

Raw Bar- Choice of 3, 4, 5- or Full Display- (All served with appropriate accompaniments)

- East Coast Oysters on the half Shell
- Little Neck Clams
- Sesame Crusted Ahi tuna
- Seared Scallop Ceviche,
- New Zealand Green-lipped mussels
- Prince Edward Island Black Mussels
- Sushi, and Sashimi selection
- Maine Butter Poached Lobster Tails
- Sunset Bistro Shrimp Cocktail
- Cracked King Crab Legs

Smoked Salmon, and Smoked Trout Rillettes:


- Served with Whipped Dill and Lemon cream Cheese, Red Onions, Capers, Cucumber Salad, Oven-Roast Tomatoes and Butter Lettuce- Mini Bagels, Rye and pumpernickel bread- Gluten Free available upon request
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Mexican Fiesta:

- Roasted chipotle salsa
- Tomatillo Green Chili salsa
- Sunset Bistro Guacamole
- Taco Bar with crispy white fish, shredded chili pork, spiced beef, grilled shrimp, or chicken adobo with shredded lettuce, Black beans, tomato, scallion, cilantro, diced avocado, sour cream and/or black bean dip.
- Tortilla chips, blue corn chips, soft four and crispy corn tortillas and shells
- Enchiladas with Spiced Beef, Chicken adobo, shrimp, or pulled chili pork

French style charcuterie and local cheese:

- Variety of cured Local and European meats- salami, prosciutto, chorizo, soppressata...
 - Selection of local and European cheeses- cheddar, blue, camembert, brie...
 - Pickles, chutneys, fresh and dried fruits, nuts, mustard
 - Crisp French Baguette, assorted crackers- gluten free options available upon request
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Selection of Seasonal Raw and Cooked Vegetables:

- Served with Salsa Verde, Whipped Hummus, creamy herb-spice butter, roast red pepper dip, caramelized onion dip, Sunset Bistro ranch.

Mediterranean Antipasto:

- Selection of European meats and cheeses and accompaniments
 - Marinated mozzarella balls
 - Grilled marinated eggplant, artichokes, zucchini, yellow squash, and sweet onions.
 - Roasted peppers, olives, caponata, and pistou
 - Italian style bread and garlic herb bread sticks
 - Traditional lasagna, manicotti, or meatballs
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