



## *The Lodge on Echo Lake Wedding Packages*

*Congratulations on your engagement!*

*Thank you for considering The Lodge on Echo Lake for your wedding celebration!*

*Imagine the perfect wedding surrounded by lush pines and 35-acre pristine Echo Lake. Imagine inviting your family and friends to your wedding at your very own unique and extraordinary destination... The Lodge on Echo Lake... the perfect setting for either a day wedding—or if you desire, an entire weekend wedding.*

*The Lodge on Echo Lake will help you to tailor everything – from your rehearsal dinner, to your ceremony and reception banquet to any other specific amenities you desire.*

*When you host your reception at **The Lodge on Echo Lake**, it will be the wedding of your dreams.*

*Our professional wedding coordinator, Kathy, will guide you through your planning and assist with customizing your memorable occasion.*

*We offer a variety of wedding packages, so your reception can be as elaborate or as simple as you wish.*

*In order to prepare package pricing and menus for you, please review the sample wedding packages. We look forward to hearing from you and helping you to make your wedding day the most spectacular day of your life!*

*Sincerely*

*Emily & Tony Stein*

*Owners, The Lodge on Echo Lake*

*Warrensburg, New York*

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*THE LODGE ON ECHO LAKE*

*Call or email us today at 518-623-5599 \* [info@thelodgeonecholake.com](mailto:info@thelodgeonecholake.com)*

*For more information, visit our website - [thelodgeonecholake.com](http://thelodgeonecholake.com)*

## ~ The Adirondack Package ~

*(Friday & Sunday night only, upon availability)*

### Cocktails\*

*One Hour of Full Open Bar*

*(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)*

~ ~ ~ ~ ~

### Hors d' Oeuvres\*

*Two Cold item (see Hors d' Oeuvres selection page)*

*One Hot item (see Hors d' Oeuvres selection page)*

~ ~ ~ ~ ~

### Champagne Toast

~ ~ ~ ~ ~

### Salad Choices *(served table side)\**

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

### Buffet or Dinner Selections *(see Dinner Entrée/Buffer selection pages)*

*One Pasta Entrée, One Chicken Entrée, One Meat Entrée*

~ ~ ~ ~ ~

### All Meals include appropriate Starch and Seasonal Accompaniments

~ ~ ~ ~ ~

### Freshly Brewed Coffee, Tea, Decaf Served After Dinner

~ ~ ~ ~ ~

*\*You may upgrade your Hors d' Oeuvres, Bar and/or include a Chef attended carving Station for an additional charge.*

*Our Chef will gladly prepare any specialty dietary needs.*

*All pricing subject to a 7% Sales Tax and 20% Service Charge*

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## ~ The Pines Package ~

*You may either choose an Elegant Buffet with Carving Station OR a Sit Down Dinner with Choice of Three Entrées*

### **Cocktails\***

One Hour of Full Open Bar

*(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)*

Two Hours of Draft Beer, Wine & Soft Drinks

~ ~ ~ ~ ~

### **Hors d' Oeuvres\***

*Two Cold items, (see Hors d' Oeuvres selection page)*

*Two Hot items, (see Hors d' Oeuvres selection page)*

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### **Champagne Toast**

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### **Salad Choices (served table side)\***

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

### **Buffet or Dinner Selections (see Dinner Entrée /Buffet selection pages)**

*One Chicken Entrée, One Pasta Entrée, One Seafood Entrée*

*Chef attended Carving Station with choice of Sliced Pork Tenderloin, Baked Ham, Sirloin or Turkey*

~ ~ ~ ~ ~

### **All Meals include appropriate Starch and Seasonal Accompaniments**

~ ~ ~ ~ ~

### **Freshly Brewed Coffee, Tea, Decaf Served After Dinner**

~ ~ ~ ~ ~

*\*You may upgrade your Hors d' Oeuvres, Bar and/or Chef attended station for an additional charge.*

*Our Chef will gladly prepare any specialty dietary needs.*

*All pricing subject to a 7% Sales Tax and 20% Service Charge*

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## ~ High Peaks Package ~

*You may either choose an Elegant Buffet with Carving Station OR  
a Sit Down Dinner with Choice of Four Entrées*

~ ~ ~ ~ ~

### **Cocktails\***

*Three Hours of Full Open Bar*

*(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)*

*Two Hours of Draft Beer, Wine & Soft Drinks*

~ ~ ~ ~ ~

### **Hors d' Oeuvres\***

*Two Cold items (see Hors d' Oeuvres selection page)*

*Three Hot items, (see Hors d' Oeuvres selection page)*

~ ~ ~ ~ ~

### **Champagne Toast**

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### **Salad Choices (served table side)\***

*Lodge House Salad OR Caesar Salad*

*Lodge Roll Basket and Butter*

~ ~ ~ ~ ~

### **Buffet or Dinner Entrée Selections (see Dinner Entrée/Buffer selection pages)**

*Chef attended Carving Station with choice of Sliced Pork Tenderloin, Baked Ham, Sirloin or Turkey*

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### **All Meals include appropriate Starch and Seasonal Accompaniments**

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### **Freshly Brewed Coffee, Tea, Decaf Served After Dinner**

~ ~ ~ ~ ~

*\*You may upgrade your Hors d' Oeuvres, Bar and/or Chef attended Station for an additional charge.*

*Our Chef will gladly prepare any specialty dietary needs.*

*All pricing subject to a 7% Sales Tax and 20% Service Charge*

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## ~ The Lodge Package ~

You may either choose an *Elegant Buffet with Carving Station* OR a *Sit Down Dinner with Choice of Four Entrées*

~ ~ ~ ~ ~

### **Cocktails\***

*Four Hours of Full Open Bar*

*(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)*

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### **Hors d' Oeuvres\***

*Two Cold items (see Hors d' Oeuvres selection page)*

*Three Hot items, (see Hors d' Oeuvres selection page)*

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### **Champagne Toast**

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### **Salad Choices (served table side)\***

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

**Buffet or Dinner Entrée Selections** *(see Dinner Entrée/ Buffet selection pages)*

~ ~ ~ ~ ~

**All Meals include appropriate Starch and Seasonal Accompaniments**

~ ~ ~ ~ ~

**Freshly Brewed Coffee, Tea, Decaf Served After Dinner**

*\*You may upgrade your Hors d' Oeuvres and/or Bar for an additional charge.*

*Our Chef will gladly prepare any specialty dietary needs.*

*All pricing subject to a 7% Sales Tax and 20% Service Charge*

**Complementary Chair Covers are included**

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## ~ The Echo Lake Package ~

You may either choose an *Elegant Buffet with Carving Station* OR a *Sit Down Dinner with Choice of Four Entrées*

~ ~ ~ ~ ~

### **Cocktails\***

*Five Hours of Full Open Bar*

*(Well, Call & Premium Brand Liquors, Draft Beers, House Wine & Soft Drinks)*

~ ~ ~ ~ ~

### **Hors d' Oeuvres\***

*Two Cold items (see Hors d' Oeuvres selection page) & Four Hot items, (see Hors d' Oeuvres selection page)*

*Shrimp Cocktail Fountain*

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### **Champagne Toast**

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### **Salad Choices (served table side)\***

Lodge House Salad OR Caesar Salad

Lodge Roll Basket and Butter

~ ~ ~ ~ ~

**Buffet or Dinner Entrée Selections** *(see Dinner Entrée/ Buffet selection pages)*

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**All Meals include appropriate Starch and Seasonal Accompaniments**

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### **Dessert**

*Chocolate Fountain with Fresh Assorted Fruit*

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**Freshly Brewed Coffee, Tea, Decaf Served After Dinner**

~ ~ ~ ~ ~

*\*You may upgrade your Hors d' Oeuvres and/or Bar for an additional charge.*

*Our Chef will gladly prepare any specialty dietary needs.*

*All pricing subject to a 7% Sales Tax and 20% Service Charge*

**Complementary Chair Covers are included**

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# Buffet or Dinner Entrée Selections

~ *The Adirondack, The Pines and High Peaks Packages* ~

## Poultry

*Chicken Cordon Blue*  
*Chicken Francaise*  
*Chicken Kiev*  
*Chicken Marsala*  
*Chicken Milanese*  
*Chicken Parmesan*  
*Chicken Picatta*  
*Roast Turkey with Sage Dressing & Gravy*

## Meat

*Beef Stroganoff with Noodles*  
*Beef Tips with Mushroom Demi Glaze*  
*Boneless Roast Pork Tenderloin*  
*Flank Steak (Western Style or Bordelaise Sauce)\**  
*Ham with Maple Glace*  
*Pot Roast aux Herbs*  
*Sage Crusted Pork Chop with Mustard*  
*Roast Prime Ribs of Beef Au Jus\**  
*Tenderloin of Beef Kabobs on Rice Pilaf\**  
*Top Round with Bordelaise Sauce*  
*Veal Francaise\**

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## Seafood

*Baked Stuffed Shrimp with Seafood Stuffing\**  
*Broiled Lemon Scrod*  
*Broiled Salmon with Herbs and Hollandaise*  
*Broiled or Fried Scallops\**  
*Broiled Trout Almondine\**  
*Seafood Newburg with Rice Pilaf*  
*Shrimp Scampi on a Bed of Rice*  
*Stuffed Sole*  
*Sole Almondine*

## Pasta /Vegetarian

*Aged Cheddar Mac-n-Cheese*  
*Baked Manicotti*  
*Baked Ziti*  
*Eggplant Stuffed with Ricotta & Spinach*  
*Pasta Primavera (Red or White Sauce)*  
*Penne in a Vodka Marinara Sauce*  
*Stuffed Shells with Ricotta*  
*Tortellini Primavera Alfredo*  
*Tortellini with Pesto or Tomato Basil Cream Sauce*  
*Vegetarian or Regular Lasagna*

\*Not available for Buffet

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# Dinner Entrée Selections

## ~The Echo Lake and The Lodge Package~

*Butternut Squash Ravioli*

*Chicken Oscar*

*Eggplant Napoléon*

*Filet Mignon Oscar*

*Filet Mignon with Mushroom Caps*

*Herb Encrusted Sea Bass\**

*King Crab Legs\**

*Lobster Ravioli with Penne Pink Sauce*

*Lobster Tail (Stuffed with Seafood Stuffing and Herbs)\**

*Mixed Grill (Chicken Francaise, Baked Stuffed Shrimp, and Sliced Tenderloin of Beef)*

*Sage Crusted Veal Chop with Mushroom Sauce*

*Sliced Beef or Pork Tenderloin with Champignon\**

*Surf and Turf \**

*Twin Lobster Tails\**

*Veal Oscar*

*Veal Parmesan*

*Veal Saltimbocca*

**OR you may select any Entrée from The Adirondack, The Pines or High Peaks Packages**

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*Above items are not available for Buffet*

*\*Market Price*

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# Hors d'Oeuvres Selections

*(Passed and Plated)*

## Hot Hors d' Oeuvres

- Assorted Quiche\*\*
- Battered Vegetables (Chef Assortment)\*\*
- Beef or Chicken Satay (choice of 2 marinades:  
Sesame, Italian, Soy or Teriyaki)
- Boneless Buffalo Chicken Bites
- Chicken Wings, Mild, Barbeque, or Hot & Spicy
- Egg Rolls with Sweet and Sour Sauce\*\*
- Italian or Swedish Meatballs
- Jalapeno Poppers
- Mini Cordon Blue\*\*
- Mozzarella Cheese Sticks
- Pigs n Blanket\*\*
- Stuffed Mushrooms:  
(Seafood Stuffing, or Three Cheese & Spinach)
- Spanakopita
- Spring Rolls (Chef Assortment)

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## Cold Hors d' Oeuvres

- Asparagus Wrapped in Prosciutto
- Deviled Eggs
- Belgian Endive Stuffed with Goat Cheese and Herbs\*\*
- International Cheese Display w/Crackers & Fresh Fruit
- Port Wine Cheese on Melba Toast\*\*
- Seasonal Fresh Fruit with Yogurt Dips
- Tomato Basil Bruschetta
- Vegetable Crudités' with selection of Chef's dips

## Upgraded Hot Hors d' Oeuvres

- Baked Brie en croute with Apricot Brandy Sauce\*
- Grilled Gruyere & Prosciutto Sandwich
- Pasta Station:  
(Tortellini with Light Alfredo Sauce, Bowtie Pasta with Garlic, Tomatoes & Olive Oil or Penne Vodka)
- Lobster Ravioli
- Mini Crab Cakes
- Grilled Shrimp Satay (Garlic, Basil & Olive Oil Marinade)
- Scallops Wrapped in Maple Smoked Bacon\*\*
- Seafood Basil
- Shrimp & Scallop Basil
- Turkey Sliders\*\*

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## Upgraded Cold Hors d' Oeuvres\*

- Cold Antipasti Station
- Chicken Liver Pate with Water Crackers
- Melon Wrapped in Prosciutto\*
- Shrimp Cocktail Fountain\*
- Seafood Station\*
- Sliced Mozzarella and Tomato with Balsamic Glaze

\*\*Items available for Passed service

\*Market Price

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# Bar Arrangements

~ Hosted Bar (Prices are Per Person) ~

## Premium/Call Brands

First Hour \$16.00++ per person  
Each Additional Hour \$6.00++ per person

## House Brands

First Hour \$12.00++ per person  
Each Additional Hour \$5.00++ per person

**Above Pricing Includes Draft Beer (Imported & Domestic, House Wine by the Glass, Soda & Mixers)  
(\*Bottle Beers are an additional \$6.00++ per person)**

~ Open Beer, Wine & Soda Packages (Prices are Per Person) ~

One Hour \$9.00 per person Two Hours \$13.00 per person

Three Hours \$17.00 per person Four Hours \$21.00 per person

Five Hours \$25.00 per person

**Above Pricing includes Domestic Draft Beer, House Wines & Soda**

## Open Bar By The Bottle

Per Liter \$ 175.00 ++ (Premium) \$125++ (House)

\*\* Complimentary Mixers\*\* (Beer, Wine & Soda **Not** Included)

### Beer

#### Keg

Domestic \$275.00++  
Imported \$325.00++  
Micro Brew \$350.00++

#### Case

Domestic \$96.00++  
Imported \$108.00++

### Wine

Carafes \$20.00++ per Carafe (Cabernet, Shiraz, Merlot, Chardonnay, White Zinfandel & Pinot Grigio)

#### Toast

Sparkling Champagne \$3.00++ / glass  
Premium Champagne \$5.95++/ glass

#### Punch Fountain (serves 75)

Champagne OR Wine \$195.00++  
Vodka or Rum Punch \$195.00++  
Whiskey Sour \$195.00++  
Non-Alcoholic Fruit Punch \$125.00++  
Unlimited Soda Bar \$3.00++

~ Cash Bar: Standard Bar Pricing PLUS \$150.00++ (Charge for Bar Staffing) ~

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## Special Requests

*The following is a list of amenities available to you when you plan your event at The Lodge on Echo Lake.*

### **Table Linen**

*We have a wide variety of napkin colors available to coordinate with your event. Floor length (white) table linen is included. White Chair covers are **complementary** for The Lodge on Echo Lake packages **only** OR as an upgrade to any other Wedding Package. Other colors are subject to availability*

### **Overnight Bridal Accommodations**

*Complimentary overnight accommodations for the bride and groom will be reserved for the night of the reception. **Based on availability.***

### **Overnight Guest Accommodations**

*Limited number of on-site accommodations for your guests are available. We will also provide suggestions for off-site accommodations for your guests. **Based on availability.***

### **Cake Cutting**

*Cake cutting will be done free of charge. A skirted table will be supplied.*

### **Accessories**

*Toasting glasses, a cake knife and server are complementary for your use. For your gift cards, we offer multiple beautiful Adirondack styled options.*

### **Transportation & Parking**

*Complementary shuttle services are available for the evening of your Wedding Reception. **Arrangements must be made two (2) weeks in advance and some restrictions apply.** Self-parking is available at no additional charge.*

### **Other Special Amenities**

*Lakeside Fireworks, Midnight bonfires and other unique options are available. Please discuss costs and options with our Wedding Coordinator, Kathy.*

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## General Information & Policies

*The Lodge on Echo Lake can accommodate up to 200 guests.*

### **Deposit & Contract**

*An initial **non-refundable** deposit of \$2,000 is required to reserve your date. The \$2,000 deposit will hold the date for two (2) weeks until a signed contract is received (Note if another party is interested in your date, you will be contacted immediately and have 48 hours to return your signed contract). The contract will be based on the estimated guest count, menu chosen, any food and beverage minimum required (determined by The Lodge on Echo Lake management and based on date). The contract will also include a payment plan of 2-3 payments with the final payment of the estimated bill due one-week prior with final counts. Final counts should include Adults, Children AND Vendors (i.e. band members, photographers, etc.) This is the minimum number of meals you will be charged for. There will be no refunds if the numbers drop below the final guaranteed headcount. Any unpaid balances must be settled at the end of the event. The following payment types are accepted: Credit Cards, Personal or Cashier's Check and Cash.*

### **Ceremony**

*The ceremony fee is dependent on the total guest count. Ceremony fees start at \$300.00. There is one (1) indoor wedding ceremony option and multiple outdoor options, including two (2) outdoor decks, multiple "field" options and a beach wedding ceremony site.*

### **Facility Usage**

*The Lodge will be available for five (5) hours for your reception from the start of the cocktail hour. If you also host your wedding ceremony on the grounds, you will have 5 ½ hours total. There is a \$200.00 charge **per** ½ hour to extend the reception.*

### **Bar Policy**

*In order to ensure all guest enjoyment, our staff practices TIPS Certified Policies. It is our policy to not serve visibly inebriated guests and we do not allow shots. No outside Alcohol is allowed inside The Lodge on Echo Lake at any time. Failure to comply with this rule will result in the beverage being taken away and/or the removal of any guests who fails to comply.*

### **Decorating & Wedding**

*Wedding cakes must be delivered and set up at least two hours prior to your guest's arrival. You are responsible for any equipment that must be returned. Place cards, centerpieces, favors, seating charts, etc. are to be delivered at least the day before your reception. The Lodge will be available for decorating either the day before or the day of your event. All decorations must be cleared by The Lodge on Echo Lake. **We do not allow confetti.** All candles must be in a container. All items are packed and placed at the gift table at the end of the reception and **must be picked up at the end of the evening's celebration.** A fee will be charged for any items not picked up on the evening of the event unless prior arrangements have been made.*

### **Entertainment**

*Any special setup requirements must be made in advance. Band or DJ setup must be completed at least 2 hours prior to the seating of your guests.*

### **Taxes and Service Charge**

*All prices are subject to a 7% NYS Sales Tax and 20% service charge. Prices are subject to change.*

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