



At Oak Mountain we embrace the outdoors with its serene lakes and breathtaking mountain views. We are located in a one of kind setting: surrounded by the Adirondack Mountains, Lake Pleasant, and Sacandaga Lake. Whether you choose to get married in the spring, summer, fall, or winter, we have the perfect venue to make your day truly special. Onsite catering, Professional Staff and Full Bar Service add to your unforgettable wedding experience.

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Our Wedding Offerings include:

- *On-site event coordination to help organize your wedding details*
- *Banquet tables and chairs for dinner reception*
- *Up to five hour reception time*
- *Linens and Tables settings arranged by event staff*
- *Dinnerware, flatware and glasses*
- *Tables and linens for cake, gifts and guestbook*
- *Cake cutting*
- *Catering and event staff*
- *White tablecloths and choice of napkin color*

#### Deposit and Cancellation Policy

A deposit is due at the time of contract signing. In the event of cancellation, the deposit is non-refundable unless the date that was selected can be rebooked. Food selections need to be made 3 months prior to the event.

## Buffet Offerings

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### *Displays (Select Two)*

Cheese Display to include 3 Signature Cheese Picks ad Gourmet Cracker Selection

Crudite to include Celery, Baby Carrots, Grape Tomatoes, Zucchini, Yellow Squash, Sweet Bell Peppers and Fresh Herb Ranch Dip

Fruit Display to include Cantaloupe, Strawberries, Honey Dew, Pineapple and Grapes

### *Butler Hors d' Oeuvres (Select One Column A)*

#### **Column A**

Bruschetta

Caprese Skewers

Chicken or Beef Skewers

Mac n' Cheese Bites

Mini Chicken Salad Sliders

Mini Hot Dog Sliders

Mini Quiche

Spinach, Sun-dried Tomato & Feta Cheese Pinwheels

Stuffed Mushrooms

*(Sausage & Parmesan Cheese or Roasted Vegetable & Provolone Cheese)*

Sweet & Sour Meatballs

#### **Column B**

\*California Sushi Rolls

\*Crab Cakes, Mini Carolina Coast Style

\*Spicy Tuna Rolls

\*Scallop Medallions, Bacon Wrapped &  
Broiled

*On the Buffet*

Warm Dinner Rolls

*Salad (Select One)*

House Salad (Italian, Ranch and Blue Cheese Dressings)

Caesar Salad

*Entree choices (Select Two)*

**Chicken & Beef**

Apple Cranberry Stuffed Pork Loin

Chicken Cordon Bleu

Chicken Picatta

Herb Roasted Chicken

Pre Carved Prime Rib with Au Jus Sauce

\*served with Garlic and Herb Oven Roasted Potatoes and Seasonal Vegetables

**Fish**

Herb Crusted Salmon\*

Parmesan Crusted Tilapia\*

Shrimp Scampi over Angel Hair Pasta

\*served with Wild Rice Pilaf and Seasonal Vegetables

**Vegetarian**

Eggplant Roulade

Grilled Vegetable Lasagna

Ravioli with Portabella and Roasted Red Pepper Sauce

Sun Dried Tomato, Basil and Fresh Mozzarella tossed with Penne in a garlic and olive oil sauce

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

**\*\*All prices are subject to a 20% service charge and 8% NYS sales tax\*\***

## Buffet Offerings

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### *Displays (Select Two)*

Cheese Display to include 3 Signature Cheese Picks ad Gourmet Cracker Selection

Crudite to include Celery, Baby Carrots, Grape Tomatoes, Zucchini, Yellow Squash, Sweet Bell Peppers and Fresh Herb Ranch Dip

Fruit Display to include Cantaloupe, Strawberries, Honey Dew, Pineapple and Grapes

### *Butler Hors d' Oeuvres (Select One Column A and One Column B)*

#### **Column A**

Bruschetta

Caprese Skewers

Chicken or Beef Skewers

Mac n' Cheese Bites

Mini Chicken Salad Sliders

Mini Hot Dog Sliders

Mini Quiche

Spinach, Sun-dried Tomato & Feta Cheese Pinwheels

Stuffed Mushrooms

*(Sausage & Parmesan Cheese or Roasted Vegetable & Provolone Cheese)*

Sweet & Sour Meatballs

#### **Column B**

\*California Sushi Rolls

\*Crab Cakes, Mini Carolina Coast Style

\*Spicy Tuna Rolls

\*Scallop Medallions, Bacon Wrapped & Broiled

## *On the Buffet*

Warm Dinner Rolls

### *Salad (Select One)*

House Salad (Italian, Ranch and Blue Cheese Dressings)

Caesar Salad

### *Entree choices (Select Three)*

#### **Chicken & Beef**

Apple Cranberry Stuffed Pork Loin

Chicken Cordon Bleu

Chicken Picatta

Herb Roasted Chicken

Pre Carved Prime Rib with Au Jus Sauce

\*served with Garlic and Herb Oven Roasted Potatoes and Seasonal Vegetables

#### **Fish**

Herb Crusted Salmon\*

Parmesan Crusted Tilapia\*

Shrimp Scampi over Angel Hair Pasta

\*served with Wild Rice Pilaf and Seasonal Vegetables

#### **Vegetarian**

Eggplant Roulade

Grilled Vegetable Lasagna

Ravioli with Portabella and Roasted Red Pepper Sauce

Sun Dried Tomato, Basil and Fresh Mozzarella tossed with Penne in a garlic and olive oil sauce

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

**\*\*All prices are subject to a 20% service charge and 8% NYS sales tax\*\***

## Sit-Down Dinner Offerings

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### *Displays (Select Two)*

Cheese Display to include 3 Signature Cheese Picks and Gourmet Cracker Selection

Crudite to include Celery, Baby Carrots, Grape Tomatoes, Zucchini, Yellow Squash, Sweet Bell Peppers and Fresh Herb Ranch Dip

Fruit Display to include Cantaloupe, Strawberries, Honey Dew, Pineapple and Grapes

### *Butler Hors d'Oeuvres (Select One Column A and One Column B)*

#### **Column A**

Bruschetta

Caprese Skewers

Chicken or Beef Skewers

Mac n' Cheese Bites

Mini Chicken Salad Sliders

Mini Hot Dog Sliders

Mini Quiche

Spinach, Sun-dried Tomato & Feta Cheese Pinwheels

Stuffed Mushrooms

*(Sausage & Parmesan Cheese or Roasted Vegetable & Provolone Cheese)*

Sweet & Sour Meatballs

#### **Column B**

\*California Sushi Rolls

\*Crab Cakes, Mini Carolina Coast Style

\*Spicy Tuna Rolls

\*Scallop Medallions, Bacon Wrapped & Broiled

*Roll Basket & Butter*

*Salad (Select One)*

House Salad (Italian, Ranch and Blue Cheese Dressings)

Caesar Salad

*Entree choices (Select Three)*

**Center Cut Pork Chop** Pepper Crusted, Dijon Mustard Sauce and Mashed Potatoes

**Chicken Saltimbocca** Chicken Breast with Rosemary, Sage, Thinly Sliced Prosciutto and Swiss Cheese, Served over a Bed of Fettuccini Tossed in a Roasted Garlic Oil

**Grilled Sirloin** Rubbed with Garlic and topped with a Peppercorn Cream Sauce, Served with Garlic Mashed Potatoes

**Maple Glazed Salmon** Crusted with Pecans, Served with Rice Pilaf

**Shrimp Scampi** in a Light Garlic Sauce, Served over a Bed of Linguini

**Stuffed Chicken** Stuffed with Prosciutto Spinach & Mozzarella, Served with Garlic Mashed Potatoes

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

**\*\*All prices are subject to a 20% service charge and 8% NYS sales tax\*\***

## Customize your Events

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*With these enhancements...*

### *Cider Bar*

Creative Display

Caramel Candies, Orange Slices, Cinnamon Sticks & Apples

### *Hot Cocoa Bar*

Creative Display

Peppermint, Marshmallows, Chocolate Chips & Whipped Cream

### *Sundae Bar*

Creative Display

Vanilla and Chocolate Ice Cream

Caramel, Hot Fudge and Whipped Cream

Rainbow and Chocolate Sprinkles

Cherries