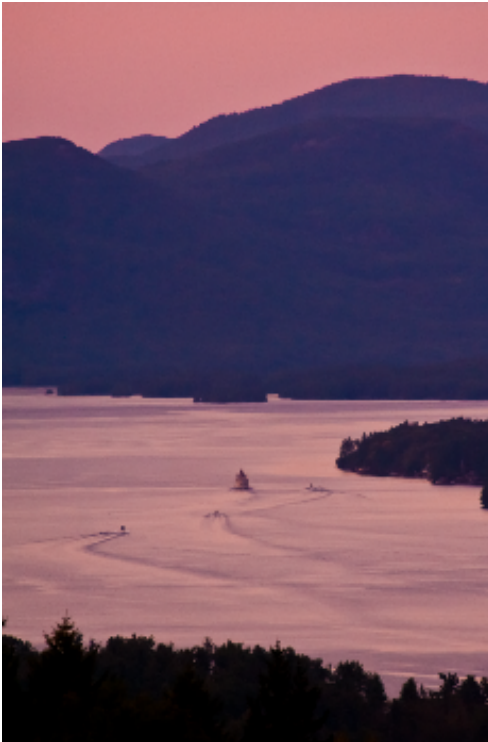


TOP OF THE WORLD RESORT

Wedding Planning Guide 2012

Prices for 2013 may change.



441 Lockhart Mountain Road, Lake George, NY 12845 518-668-3000 FAX: 518-668-5415

INTERNET: <http://www.topoftheworldgolfresort.com>

EMAIL: mail@topoftheworldgolfresort.com

WEDDING RECEPTIONS & CEREMONIES AT THE TOP OF THE WORLD RESORT

Top of the World offers several options for your wedding day. You can choose a more casual or formal theme with an option to celebrate indoors or outdoors. Your ceremony can be outdoors in our gardens with our wonderful lake view. Or you may want a quiet ceremony inside by the fireplace for a more intimate gathering. We can accommodate up to 75 people for dining and dancing in our restaurant. Larger groups can be accommodated by using tables set up on the veranda or in our Adirondack lounge area. You can choose the gardens and terrace for a cocktail reception or at the scenic Lookout pavilion all with a Lake George view. Have your guests stay comfortably on the premises in our country-style guest rooms. Come celebrate your wedding day with us and we can accommodate your wishes and desires.

Top of the World prides itself on using the freshest locally-grown and seasonal products from our farm and other area farms. We change our menu seasonally and are happy to discuss menu options with you. For your wedding you may select any entrée off of our seasonal menu during which you celebrate your wedding day.

The following wedding packages are available:

++NYS sales tax of 7% and gratuity of 20% is additional and is not included in the following packages.

#1__Wedding Package of \$55 per person includes:

- Your choice of four hors d' oeuvres from a selected list
- A wedding dinner to include:
 - country bread
 - one seasonal salad
 - one entrée seasonal selection (plus vegetarian)
 - coffee and tea
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included)

#2__Wedding Package of \$65 per person includes:

- Your choice of four hors d' oeuvres from a selected list
- A wedding dinner to include:
 - country bread
 - mixed greens salad
 - one first course seasonal selection
 - one entrée- seasonal selection (plus vegetarian)
 - coffee and tea
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included)

#3__Wedding Package of \$65 per person includes:

- Your choice of four passed hors d' oeuvres from a selected list
- A wedding dinner to include:
 - country bread
 - mixed greens salad
 - choice of two entrées seasonal selection (plus vegetarian)*
 - coffee and tea
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included).

*50 or more guests are required to have the entree counts 2 weeks prior

#4__Formal Style Wedding Package of \$75 per person includes:

- Your choice of four passed hors d' oeuvres from a selected list
- A wedding dinner to include:
 - country bread
 - mixed greens salad
 - one first course seasonal selection
 - choice of two entrées seasonal selection (plus vegetarian)
 - coffee and tea
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included).

*50 or more guests are required to have give the entree counts 2 weeks prior

#5__ Wedding Package Stations of \$55 per person includes:

- Your choice of four hors d' oeuvres from a selected list
- A wedding buffet & stations to include:
 - 5 plated items and accompaniments from a selected list
 - One dessert either passed or in a buffet setting
 - coffee and tea
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included)

#6__ Wedding Package Stations of \$70 per person includes:

- Your choice of five hors d' oeuvres from a selected list
- A wedding buffet & stations to include:
 - 7 plated items and accompaniments from a selected list
 - 2 desserts either passed or in a buffet setting
 - coffee and tea
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included)

#7__ Garden Brunch Buffet of \$50 per person. Only offered during the 11am-5pm wedding time.

- Your choice of two hors d' oeuvres from a selected list
- A wedding buffet & stations to include:
 - salad platter
 - brunch platter
 - seafood platter
 - meat dish
 - vegetable side
 - choice of one of the following: fresh fruit, charcuterie, cheese or assorted baked goods
 - coffee, tea, orange juice
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included)

#8__ Hors d' Oeuvres Reception \$45 per person. Select times may apply.

- Your choice of seven items to be passed from a selected list.
- Choice of Two Stations:
cheese & charcuterie, assorted bruschettas, homemade farfalle pasta salad,
crudite & tapenades, grilled vegetable platter
- One passed or plated dessert option with coffee and tea.
- Tea lights and small vase with flowers
- Table linen
- Use of garden area and outdoor grounds for cocktail reception (tent not included)

We are happy to accommodate individual wishes for your wedding day. Our chef will build a menu which is uniquely yours and our staff is capable of customizing the above options and pricing to fit your needs.

Wedding Package Enhancements

Prices are per person and do not include the 7% sales tax and 20% gratuity.

Antipasti \$4.50

Collection of house cured seasonal vegetables, meats and spreads served with grilled bread

Fruit and Cheese \$3.50

Three selections of cheese served with the season's best fruit.

Artisan Cheese \$4.00

Four of the best cheeses produced (domestic and international) carefully garnished and served with assorted crackers and bread

NY Cheese \$7.00

A sampling of the best small production cheeses in the state carefully garnished and served with crackers and breads.

Charcouterie \$6.00

Artisanal and house cured meats (including la quercia, benton's & fra'mani), served with homemade pickles, spreads and nuts.

Vegetable Crudite \$2.75

An assortment of the season's best produce served with homemade spreads.

Grilled Vegetables \$3.00

An assortment of the season's best vegetables chargrilled and served with anchoyade and/or salsa verde.

Assorted Fritattas \$3.00

Baked with eggs from our heritage breed chickens, featuring seasonal vegetables and local cheeses.

Beef Loin \$6.00

Chargrilled and thinly sliced. Served with toast points and assorted sauces.

Pork Loin \$4.50

Roasted and thinly sliced platter. Served with apple slaw and salsa verde.

Shellfish \$20.00

A collection of the very best in sustainable shellfish served chilled and to include crab legs, oysters, mussels, prawns and more.

S'mores \$3.00

Weather permitting, a selection of chocolate, marshmallows, graham crackers and skewers around the outdoor firepit.

Cordials \$8.00

Bailey's, Kahlua, Grand Marnier, Jameson, Small production grappa, limoncello, freshly ground coffee.

Bridal Party Lunch \$16.00

Assorted gourmet sandwiches and salads & beverages served family style while you are getting ready onsite.

Brunches \$12/regular breakfast \$22/brunch

Available the day after the wedding. Counts are required two weeks prior.

BEVERAGE SERVICE

Please choose one of the following options:

HOST-PAID BAR (based on consumption):

Guests order drinks from the bar; wait staff and bartender keep a tab. You are charged on actual consumption only and subject to a 7% NYS sales tax and 20% gratuity. You may choose this option to run the entire event or you may chose a predetermined time to switch to a cash bar.

House red or white wine	\$20 per bottle
House champagne	\$22 per bottle
Soft Drinks	\$2.50 each
Domestic Beer	\$3.50 each
Premium domestic/imported	\$4.50 to \$6 per bottle/draugt
Well Cocktails	\$6 each
Call brand cocktails	\$7-\$9 each
Domestic Artisan Beer Keg	\$315

CASH BAR:

All drinks are purchased from the bar and wait staff on an individual basis by your guests.

OPEN BAR-Limited:*

Limited includes draft beer and house wines and sodas.

You will be billed per person the following rates:

1st hour-\$12per person

2nd hour-10per person

Each additional hour-\$8 per person

7% NYS sales tax and 20% gratuity are added to the total bill.

OPEN BAR-Full:*

Includes premium and house liquors, draft and bottle beers, house wines, sodas

You will be billed per person the following rates:

1st hour-\$15 per person

2nd hour-\$13 per person

Each additional hour \$11 per person

7% NYS sales tax and 20% gratuity are added to the total bill.

*Six hour cap on receptions and bar packages.

Champagne Toast-House champagne \$4 per person

WEDDING RECEPTIONS & CEREMONIES AT THE TOP OF THE WORLD RESORT

Wedding Reception Guidelines & Catering Agreement

Thank you for considering Top of the World for your upcoming event. Please review our Catering Agreement and if you have any questions please do not hesitate to call.

DINING AREAS

We can accommodate up to 70 guests for dinner and dancing in our main dining area. More may be accommodated in the adjacent lounge and porch areas. If you wish to have a larger affair please contact us about a tent rental for one of our large fields on the property. When you book the dining room, you and your guests are free to enjoy the gardens and grounds during the event. The \$1,500 event fee is necessary for our staff to handle all the arrangements for your special day. These include rehearsal, day of coordination of ceremony and reception, tastings, logistics. Chairs for the ceremony are included in this fee, however no tent rental items.

CEREMONY ONLY

We do a select number of ceremonies only at Top of the World. Our tee area location with a view of Lake George can seat up to 120 people. The garden area off of our resort can accommodate up to 150 people. Chairs, rehearsal, day of coordination of ceremony and a backup tent are provided. \$1,500 + 7% sales tax. Wedding ceremonies on the golf course are limited to certain times of day.

We are happy to discuss other options as well for Ceremony Only including, hot apple cider, coffee, champagne toasts, donuts, hour of hors d' oeuvres.

FOOD and BEVERAGE MINIMUMS

Top of the World reserves the right to require a minimum food and beverage for all events. This total excludes state sales tax and service charges.

DEPOSITS & PAYMENTS

To hold a date, we ask for a deposit of \$500. This \$500 dollar total deposit goes for the room rental fee (\$1,500) required to reserve the resort. A second deposit will be required 16 weeks prior to the reception equal to 50 percent of the expected total bill based on the expected number of total guests. Two weeks prior to the event we require a final deposit based on the final guaranteed number of guests. Payment for any additional balance is due the night of the function. Apart from the initial deposit, which may be by credit card, all other payments must be made by personal check or cash.

GUEST ROOMS

We have several rooms and suites available for your guests to stay for your event. If you wish to hold the guest rooms, please note that this will be included in your second deposit as the total amount of the rooms. If your guests will be paying for your own rooms, as soon as they call and make their reservations and payments, your deposit will be transferred from the rooms account to the food and beverage account for your reception. Rooms will be released to the general public if they are not reserved by individual guests 2 months prior to the event date. No shows will be billed to the responsible wedding party. Please note most weekends require a 2 night minimum. If you rent all the rooms, you are entitled to a 10% discount on the rooms. The bride and groom are given a free room the date of your event to prepare for the wedding or to stay over on the night of the event. No pets. Our current room prices are online at www.topoftheworldgolfresort.com

GUARANTEED NUMBERS

Two weeks prior to your wedding reception, we require a preliminary count of the final number of expected guests with a count of each type of entrée (if applicable).

MENU SELECTION

Ninety days prior to your event, you will be given the opportunity to meet with our chef and select a menu of your design. During this time all food items will be discussed and the prices will be guaranteed for your event. The complete menu selection, including food and beverage must be confirmed with the chef at least 30 days prior to the event. Requests for changes made to the menu after this time cannot be guaranteed. Vendor meals are not specified but are charged \$15 per vendor. Count is required 2 weeks prior. Alcoholic beverages for vendors will be billed to the Responsible Party. Vendors eat at the end of all dinners being served.

ALCOHOLIC BEVERAGES

All federal, state and local laws regarding beverage purchase and consumption will be strictly adhered to. Guests cannot bring any alcoholic beverages to the ceremony or reception or in any of the public areas. Top of the World reserves the right to ask for proof of photo identification and refuse alcoholic beverages to anyone under 21 or who cannot produce proper identification. Top of the World reserves the right to refuse alcoholic beverage service to any person, in TOW's judgment, who appears intoxicated. Sorry, no shots are allowed.

FOOD POLICY

Top of the World policy does not allow food items purchased to be taken off the premises.

EXTRA SERVICES

We can offer tent rentals for an outdoor cocktail reception and dance floors to be placed indoors. There are many sizes of each to accommodate your needs. You may choose a wedding arch free of charge for an outdoor ceremony and we can rent folding chairs if you wish to have the ceremony at Top of the World outside in our gardens or inside in our lounge or dining room. An additional fee to set up may apply. In addition, Top of the World can offer name cards, favors and flower arrangements supplied by our farm for an additional cost. We can cater these items to your theme. Once the wedding preparations begin, we will supply you a list of other purveyors in the area who specialize in photography, flowers, wedding cakes and music that we can recommend.

RENTAL CHARGES

Top of the World carries an inventory of silverware, china, chafing dishes, etc., but occasionally the requirements and size of a function make it necessary for the Resort to rent certain items for which you will be charged our cost.

CANCELLATION POLICY

In the event of a cancellation between the contract signing and 120 days prior to the scheduled function date, the deposit + 25% of total estimated revenue will be paid to Top of the World.

In the event of a cancellation within 45 to 119 days or less from the scheduled function date, the deposit + 60% of the total estimated revenue will be paid to Top of the World.

In the event of a cancellation within 0-44 days or less from the scheduled function date, the deposit + 90% of the total estimated revenue will be paid to Top of the World.

TENT RENTAL INFORMATION

Several tent companies are available for using as a vendor for your day, however Top of the World must approve each vendor and has final say in the tent setup and materials that are required. See attached sheet for tent quotes. Generators and heaters may be required for each event depending on size, band and time of year.

Top of the World does have its own 30x60 tent that can be used for certain events. The price for this tent is \$400 plus the items that need to be rented.

GOLF OUTINGS

Top of the World is a full-service 18 hole golf resort in the beautiful Adirondack Mountains. Many weddings and event groups like to schedule a golf outing during your wedding weekend, please call Tom Smack, our PGA professional to arrange an outing. Golf rates can include food options, carts, tournament scoring and proximities. Please call 518-668-3000 to arrange the outing.

It is our desire to meet and exceed your expectations on your special day. We can tailor each event to your specific tastes and budget. We invite you to come and visit us to see our beautiful grounds and wonderful building. We will be happy to meet to discuss any questions or options.

If you have any questions, please do not hesitate to call Kimberly Feeney London at 518-668-3000.

Wedding & Event Vendors

Band or DJ

New Rhythm and Blues Band-- rock band Contact: Dennis centod@aol.com

Ray Alexander Trio--Classical Jazz Jazz Pianist for Sagamore

Doc Scanlon Band--Swing and classic rock Contact: Don Dworkin 518-782- 9577

Riverview Ramblers--bluegrass band www.riverviewramblers.com

DJ Mike Morgan--mmorgan@adirondackbroadcasting.com

DJ Chas Giknis Absolute Sound 518-644-3627

Soul Sessions Garland Nelson, Bandleader (518) 583-8102

Body & Soul (518) 482.8252

Photographers

PJ Nettleton	www.PJNphotography.com	518- 683-1701
Tracey Buyce	www.traceybuyce.com	518-441- 2704
Clark + Walker	www.clarkwalkerstudio.com	866- 559-6437
Andy Duback	www.andyduback.com	802-238-0392
Rob Spring	www.robspringphotography.com	518-584-0596

Cakes

Lake George Bakery 518-668-2002

The Chocolate Mill 518-338-3783 www.chocolatemillcafe.com

Cafe Sarah 518-251-5959

Florists

Petal Pusher Burnt Hills 518-399-6398

Stork Road Farm North Creek: 518-251-2142

Top of the World--We do some arrangements on site using local, seasonal flowers in a variety of containers.

Top of the World Flower Prices depend on size, availability and flower choice.

Boutonnieres start at \$10

Wristlet Corsages start at \$25

Bridesmaid Bouquets start at \$25

Bridal Bouquets start at \$35

Centerpieces start at \$35

Larger Arrangements for Table Displays and Ceremony start at \$60

Farmhouse at Top of the World Sample Menu

HORS D'OEUVRES

From our gardens

Grilled polenta with tomato confit

Seasonal soups – beet, potato leek, butternut squash, etc...

Foraged mushroom tartlets

Parmesan cups of greenhouse greens

Stone ground polenta w/ roasted heirloom peppers and sherry

Seafood

Salt Cod croquettes

Maine river oysters w/ mignonette

Salmon and beet tartare

Hawaiian prawn w/ romesco

Smoked salmon and arugula tea sandwich*

Nantucket Bay scallop ceviche**

Cheese

Fromage blanc olivade on crostini

Parmesan and goat cheese tuiles

Ewe's blue cheese w/ apple chutney

Dancing ewe ricotta w/ our honey and nuts

From Local Farmers

Grilled Vermont smoked ham and cheese sandwich

Hudson Valley duck rilette w/ maple dijon

Fennel sausage stuffed mushrooms

Grilled NY Strip with chimichurri

Prosciutto Americano w/ crispy polenta and crème fraiche

Duck Confit w/ frisee and balsamico

Sweets

Miniature cookies

Miniature brownies

Almond tart w/ crème chantilly

Argyle yogurt panna cotta

Chocolate dipped fruit

SALADS

Kim's greens with preserved cherries, champagne vinaigrette

Bibb Lettuce with summer herbs and flowers

Farmhouse Caesar with romaine hearts, croutons, and parmesan

Baby Romaine with roasted beets, nettle meadow chevre, hazelnuts

Arugula with lemon and parmesan

Baby spinach with blue cheese, candied pecans, and shallots

Heirloom Tomatoes with raspberries, watermelon, and ricotta

Shaved summer squash with pecorino, mint, pine nuts

FIRST PLATES

Grilled Broccoli with anchoyade
Spiced Eggplant with homemade crème fraiche and wild mint
Baby Carrots with cumin yogurt, fennel, california raisins
Louisiana Prawns with chilies, garlic, and lemon
Grilled Squid with field greens and roasted olives
New Bedford Sea Scallops with romesco
Beef Carpaccio with crispy garbanzos, toma celena, and bitter greens
Braised Bacon with salsa verde, heirloom tomato, and romaine
Benton Country Ham with heirloom musk melon and grape must

ENTREES

Farm Chicken
pan roasted and braised with lemon and thyme, served with seasonal vegetable/starch
Heritage Pork
served 3 ways with saratoga apple and fennel, served with seasonal vegetable/starch
Beef Short Ribs
braised with shiraz and heirloom tomatoes, served with seasonal vegetable/starch.
Beef Loin
chargrilled medallions with bordelaise sauce, served with seasonal vegetable/starch.
Hudson Valley Duck
pan seared breast and confit leg with white balsamic, served with seasonal veg/starch.
Farm Lamb
braised shoulder and grilled leg with harissa, served with seasonal vegetable/starch
Montauk Yellow Fin Tuna
spice encrusted and seared with romesco, served with seasonal vegetable/starch.
Alaskan Wild Salmon
fat poached with pine nut relish, served with seasonal vegetable/starch.
Carolina Golden Rice
risotto verde with marscapone, served with seasonal grilled vegetable
Pasta Carbonara
perciatelli, heritage eggs, parmesan, cobb smoked bacon, and seasonal green vegetable

Dessert

Assorted cookies and brownies
Argyle yogurt panna cotta with berry granite
Almond tart with black plums and crème fraiche
Vanilla bread pudding with spiced grapes

STATIONS/BUFFET

Antipasti

Collection of house cured seasonal vegetables, meats, and spreads served grilled bread

Fruit and Cheese

three selections of cheese served with the seasons best fruit

Artisan Cheese

Four of the best cheeses produced(domestic and international) carefully garnished and served with assorted crackers and breads

NY Cheese

A sampling the best small production cheeses in the state carefully garnished and served with assorted crackers and breads

Charcouterie

with homemade pickles, spreads, and nuts.

Vegetable Crudite

An assortment of the seasons best produce served with homemade spreads.

Handmade Pasta Salad

with either grilled vegetables or chicken, dressed with aged balsamic or basil pesto

Grilled Vegetables

An assortment of the season best vegetables chargrilled and served with anchoyade and/or salsa verde

Assorted Frittatas

Baked with eggs from our heritage chickens, featuring seasonal vegetables and local cheeses

Beef Loin

Chargrilled and thinly sliced, with Sheldon potatoes and assorted sauces.

Pork Loin

Roasted and thinly sliced platter, with Sheldon potatoes apple slaw and salsa verde.

Assorted Bruschetta

seasonal vegetables and spreads with country bread

Grilled whole freshwater fish

stuffed with lemon, thyme, and fennel, with roasted vegetables and salsa verde

Roasted Root Vegetables

finished with rosemary and anise, a farmhouse favorite

Kale Caesar Salad

Tuscan kale, parmesan, and croutons

arugula Salad

With parmesan and lemon summer herbs and flowers, dressed with lemon vinaigrette

Beet Salad

roasted beets, nettle meadow chevre, hazlenuts, with field greens

****Additional charges apply.**

Sample Choices for the Garden Brunch

SALAD

Arugula with lemon and parmesan

Kale Caesar Salad

Bibb Lettuce with herbs and buttermilk vinaigrette

Roasted Beet Salad with chevre and balsamic

BRUNCH

Frittata with roasted peppers and chevre

French toast with honey lavender fromage blanc

Grits cake with homemade maple sausage

Eggs Benedict

SEAFOOD

Sauteed scallops with smoke bacon and foraged mushrooms

Maine mussels with chilies, garlic, thyme

Olive oil poached salmon with homemade creme fraiche

Grilled prawns with romesco

MEAT

Slow roasted pork with salsa verde

Grilled beef loin with chimichurri

Roasted pork loin with apple slaw

Chargrilled boneless chicken

VEGETABLE

Nicoise Potatoes

Grilled Vegetables

Grilled Broccoli with anchoyade

Glazed Root Vegetables

OTHER

Fruit Platter

Charcuterie

Assorted Baked Goods & Pastries

Cheese Platter

Sample Estimate of Clifton Park Tent Rental for 150 guests*

Qty	Unit \$	Total \$
30 x90 Frame Tent	1 \$1,620.00	\$1,620.00
Sidewalls	240' no charge \$0.00	
Perimeter Lights	240' \$1.25	\$300.00
Source Lights	12 \$50.00	\$600.00
Tables	15 \$10.00	\$150.00
White Wooden Chairs	150 \$3.00	\$450.00
Dancefloor 12x16	1 \$560.00	\$560.00
Stage	1 \$384.00	\$384.00
Heaters	2 \$385.00	\$770.00
Generator if applicable		\$600.00
		\$5,470.00
7.00% sale tax		\$382
Total		\$5,852*

Top of the World will handle any tent rentals, set up, coordination. 50% of payment for the tent rental is due when the tent company and TOW sign an agreement.

Clifton Park Tent Rental

871 MAIN STREET * CLIFTON PARK, NY 12065-1002

PH (518) 877-7449 * FAX (518) 877-6356 * www.cliftonparkrental.com 11:41 AM

For tent rentals for up to 95 guests using the Top of the World tent and renting the remaining items:*

Qty	Unit \$	Total \$
30 x60 Frame Tent	400.00	\$400
Sidewalls	180' \$1.50	\$270
Perimeter Lights	180' \$1.25	\$225.00
Tables	10 \$10.00	\$120.00
White Wooden Chairs	100 \$3.00	\$300.00
Dancefloor 12x12	1 \$252.00	\$252.00
Stage	1 \$384.00	\$384.00
Heaters	1 \$385.00	\$385.00
		\$2,336.00
7.00% sale tax		\$163.52
Total		\$2,499.52*

*Prices subject to change and are set by Clifton Park Tent Rental.