Albany Country Club's "Late-Night Bites" Station

Savory Sensations -- \$7.95 per person

- Slider Station to include Mini Hamburgers, Cheeseburgers, Buffalo Chicken Sandwiches served with an assortment of condiments, French Fries and made to order Root beer Floats and Creamsicles
- ◆ Carnage Deli Station to include Chef Carved Turkey and Corned Beef, Reuben Fixings, Whole Grain Mustard, Cranberry Mayonnaise, Rye Rounds and Homemade Saratoga Potato Chips
- Breakfast Burrito Bar to include Scrambled Eggs, Mushrooms, Peppers, Onions, Bacon, Sausage, Fresh Tomatoes, Salsa, Sour Cream and Home Fried Potatoes and made to order Fruit Smoothies
- Cantina Station to include Tequila Marinated Chicken, Chipotle Braised Pork, Corn & Flour Tortillas, Queso, Cilantro Lime Black Bean Salad, and Taquitos

Sweet Tooth

- Cannoli Bar, Cannoli Chips & Dips, Traditional Mini Cannoli's. \$5.95 per person
- ◆ Churro Bar to include Fresh Fried Churros served with Fresh Strawberries, Chocolate Sauce, Caramel and Powdered Sugar. \$5.95 per person
- ◆ Traditional Ice Cream Sundae Bar to include Vanilla, Chocolate and Strawberry Ice Cream and Assorted Toppings \$5.95 per person
- ◆ Full Dessert Table to include Flavored Coffees & Cordials, Assorted Seasonal Desserts to include Viennese Pastries, Petite Confections and Petit fours. \$12.95 per person

Additional Enhancements

- ◆ Ceremony Fee-\$600.00 (Includes Bridal Room, Pre-Ceremony Beverage Station, and Rehearsal prior to Wedding Day)
- Photo Booth (3 hours with attendant) \$600.
- Ice Sculptures Available by Request
- ◆ Valet Parking \$130 per valet (1 valet per 50 guests)

Other Information: Our staff will be happy to assist you in formulating special

menus to meet your specific needs. If you have a special request of personal favorite not listed on these menus, please let us know. Vegetarian and other dietary restrictions can be accommodated with advanced notice.

Deposits: A non-refundable deposit of \$2,000.00 is required to confirm specific dates for the use of Club Facilities.



Menu Prices: All menus and package prices and beverage charges are subject to a 15% catering fee (taxable), 5% gratuity (non-taxable) and 8% NYS sales tax. The monies collected from the Catering fee will be used to pay a portion of the salaries of our Banquet, Kitchen and Administrative Staff. The Gratuities will go to your service staff. Additional gratuity is not required, but if your wait staff exceeded your expectations you may leave an additional gratuity that will go directly to the staff who worked your party. Menu prices are subject to change. Specific menu prices may be confirmed twelve months prior to an event. Additional charges may apply for groups of less than 100 persons. Package price includes a tasting dinner

for 4 people. Additional guests can be accommodated for an additional charge.

Menu Selections and Guarantees: Multiple entrée selections require specific entrée count guarantee. If selecting from multiple groups the highest of the selected entrée prices will apply to all entrees. The final guarantee of attendees for an event is required three business days prior to the event. In the event no guarantee is received, the initial expected number of guest will apply. The club will be prepared to serve 5% over the guarantee number, but reserves the right to substitute items if required.

Billing: All charges incurred by non-members must be paid prior to the event. Cash or Personal checks are accepted.

<u>Security:</u> Albany Country Club will not assume responsibility for damages or loss of any materials or articles left on the premises, prior to, during, or after a function.

<u>Minimums:</u> A \$10,000.00 food and beverage minimum is required for Saturday's, May through October.

Discounts:

- ♦ 10% package discount on any dates February and March.
- 10% package discount on Fridays and Sundays, April through December.



YOUR ALBANY COUNTRY CLUB WEDDING SIMPLY PERFECT





You've dreamed of the perfect wedding. With our planning expertise and attention to detail, our expert staff will make your dream come true in a picture perfect setting. You and your guests will celebrate with breathtaking views and incomparable food in the relaxed luxury you deserve.

Albany Country Club's majestic ballroom is a beautiful setting for wedding receptions and gala events. We offer a variety of room arrangements to suit the number of guests, type of event, and activities involved. The versatile choice of menus prepared to perfection will be the finishing touch to make your event memorable.



The Albany Country Club has several rooms available for banquets and events that can suit any need that you may have. We regularly hold meetings, luncheons, private social events, member functions, fundraisers, weddings, and much more. In addition to the two main ballrooms, we also provide several smaller settings, including the Mohawk and Helderberg Rooms.

2018 WEDDING PACKAGES





Displayed Hors d'oeurves

- ♦ International Montage
- Selection of Imported and Domestic Cheese
- Fresh Vegetable Crudités
- Seasonal Fruits
- Olive Tapenade
- ♦ Hummus
- Spinach Artichoke Dip
- Tabbouleh Salad
- Stuffed Grape Leaves
- Imported Olives and Peppers
- ♦ Cous Cous Salad
- Assorted Crackers and Artisan Bread Rounds
- Hot Chaffered Item (Choice of One): Penne a la Vodka, Lobster Mac & Cheese and Française Artichoke Hearts

Butler Passed Hors D'oeuvres (Please Select Six Items)

- ♦ Coconut Shrimp
- Seared Tuna with Wasabi Cream
- Tomato Basil Crostini
- Potato Latkes with Sour Cream
- Rice Paper Wrapped Shrimp, Sriracha aioli
- ♦ Steak and Bleu Cheese Bruschetta
- Waldorf Chicken & Endive
- Sea Scallops wrapped in Bacon
- Miniature Chicken Cordon Bleu
- ♦ Miniature Franks in Puff Pastry
- Vegetable Spring Rolls

- Dinner selection including salad, choice of entrée and chocolate dipped strawberries served with your wedding cake.
- Five and a half hours of open bar featuring package liquors, imported and domestic bottled beer, house wines and soft drinks.
- Butler passed champagne with strawberries to greet your guests.
- Lavish hors d'oeuvres during cocktail reception on the beautiful Berkshire Patio (Seasonal Availability).
- Private room for bridal party and family.
- Personal Head waiter for bridal party throughout the entire day.
- Champagne or wine toast with dinner.
 - Choice of linen colors, votive candles and table mirrors.
- Tasting dinner for 4 people.

All packages include:

- Basic amenities basket available in Ladies Room.
- Direction cards for invitations.
- Complimentary 2 Foursomes of golf with carts for bridal party (time restrictions per golf professional)
- Complete planning, coordination and supervision of all aspects of your wedding reception.



♦ Caramelized Onion & Bleu Cheese Tartlet

- Deviled Eggs with Bacon
- Sausage Stuffed Mushrooms
- Spinach & Feta Tartelettes
- Wasabi Pork Shumai
- Smoked Salmon, Avocado Canapes
- Tomato Bisque, Mini Grilled Cheese
- ♦ Boursin Stuffed Strawberries
- Margarita Flat Bread
- Maine Lobster Roll
- Mini Chicken Quesadilla
- ♦ French Onion Triple Cheese Crostini

◆ Premium Brand Liquors - \$5.00 per person

♦ House Wines served with meal - \$5.00 per person

- Upgraded wine service with meal See Wine List
- ♦ Espresso & Cappuccino Station Market Price

Salad Selection (Please Select One)

- Albany Country Club's Mixed Greens Salad served with our house Sherry Vinaigrette
- Field Greens with Dried Fruits, Crumbled Bleu Cheese, Walnuts served with a Port Wine Vinaigrette
- Spinach Salad with Bacon, Crumbled Bleu Cheese served with a Balsamic Vinaigrette
- Seasonal Greens, Strawberries, Goat Cheese, Almonds, Poppy Seed Vinaigrette

Entrée Selection (Please Select Three)

- Filet Mignon, Cabernet Demi-Glace (Additional \$6.00)
- Grilled Flat Iron Steak, Mushroom Demi-Glace
- Birch Beer Braised Short Ribs of Beef
- Seafood Stuffed Filet of Sole, Lemon Dill Beurre Blanc
- Roasted Salmon Filet, Soy Ginger Glaze or Lemon Beurre Blanc
- Rosemary Encrusted Prime Rib, Creamy Horseradish Sauce
- Chicken Piccata served with a Light Lemon Caper Sauce
- Chicken Saltimbocca, Prosciutto and Dill Havarti
- Chicken Florentine with Spinach Crimini Mushroom Alfredo
- Roasted Vegetable Wellington, Sun Dried Tomato Cream
- Grilled Vegetable Napoleon with Portobello Mushroom and Smoked Gouda, Red Pepper Coulis
- Lemon Parmesan Crusted Cod
- ♦ Grilled Chicken Bruschetta

All Entrée Selections are served with Chef's choice of Potato & Fresh Seasonal Vegetable, Coffee, Decaffeinated Coffee, and Tea Chocolate Dipped Strawberries served with your wedding cake.

Wedding Package Prices & Options

- ♦ \$98.00 per person for Complete Wedding Package
- \$110.00 per person for Complete Wedding Package to include: Duet Plate of Petit Filet Mignon & Roasted Salmon or Grilled Shrimp or Maryland Crab Cakes
- ♦ \$125.00 per person for Complete Wedding package to include: Duet Plate of Petit Filet Mignon & Canadian Lobster Tail

ADDITIONAL WEDDING PACKAGE OPTIONS & UPGRADES (Priced as noted)

- Butler Passed Shrimp Cocktail -- \$2.50 per piece
- Oysters Rockefeller -- \$3.00 per piece
- ◆ Grilled Baby Lamb Chops -- \$4.50 per piece
- ♦ Miniature Maryland Crab Cakes--\$3.00 per piece

Hors d'oeurves

Cocktail Reception Stations

- ♦ Artisan Flatbread Pizza Station -- \$6.00 per person
- Warm Risotto Station to include Roasted Shiitake, Davina Tomatoes, Garden Vegetables, Shrimp, Andouille Sausage, Braised Pork, Lobster, Crab Asiago & Parmesan Cheeses -- \$7.95 per person
- ♦ Sushi Station -- Market Price
- Raw Bar -- \$12.95 per person

Appetizers (Please Select One)

- ◆ Cup of Albany Country Club's Shrimp & Lobster Bisque - \$4.50 per person
- ◆ Tortellini alla Parmigiana \$4.50 per person
- ♦ Jumbo Shrimp Cocktail served with Lemon Wedges \$8.50 per person
- Coquille St. Jacques \$ 8.50 per person

Sorbet Intermezzo - \$2.50 per person