



Albany Country Club

**300 Wormer Road
Voorheesville, NY 12186
(518) 765-2851
kaperance@albanycc.cc**

2009 Wedding Packages

All Packages Include:

- Five hours of open bar featuring ACC brand liquors, imported and domestic bottled beers, 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
- Champagne or wine toast with dinner
- Dinner selection including salad, choice of entrée and chocolate dipped strawberries served with your wedding cake
- Choice of linen colors with table overlays
- Votive candles and table mirrors
- Complete planning, coordination and supervision of all aspects of your wedding reception

Displayed Hors D'Oeuvres

International Montage
Selection of Imported and Domestic Cheese
Fresh Vegetable Crudités
Seasonal Fruits
Chef's Pasta Selection
Artisan Breads

Butler Passed Hors D'Oeuvres

(Please Select Five Items)
Mushrooms stuffed with Spinach and Brie
Coconut Shrimp
Mini Beef Wellington

Crab Rangoon
Romano Artichoke Hearts
Tomato Basil Crustini
Lobster Puffs
Sea Scallops Wrapped in Bacon
Miniature Chicken Cordon Bleu
Vegetable Spring Rolls
Salmon Mousse on a Cucumber Canapé
Caramelized Onion & Bleu Cheese Tartlet

Salad Selections

(Please Choose One)

ACC Mixed Greens Salad served with our house Sherry Vinaigrette
OR
Field Greens with Dried Fruits, Crumbled Bleu Cheese, Walnuts, in a Port Wine
Vinaigrette
OR
Spinach Salad with Pancetta and Gorgonzola

Entrée Selections

(3 Choices Maximum)

Filet Mignon

With Port Wine Demi Glace

Chicken Neapolitan

Stuffed with Spinach, Artichoke, and Red Pepper in
a Roasted Garlic Cream Sauce

Seafood Stuffed Fillet of Sole

Rosemary Crusted Prime Rib

With Creamy Horseradish Sauce

Duet Plate of Chicken and Shrimp Francaise

Chicken Picatta

With Light Lemon Caper Sauce

Roasted Vegetable Wellington

With Sun Dried Tomato Sauce

Roasted Salmon Fillet

With Ginger Soy Glaze

Wedding Package Prices & options:

- **\$74.50 per person for Complete Wedding Package**
- **\$78.00 per person for Complete Wedding Package to include:**
Duet Plate of Petit Filet Mignon and Roasted Salmon
OR
Duet Plate of Petit Filet Mignon and Stuffed Shrimp or Maryland Crab Cakes
- **\$82.00 per person for Complete Wedding Package to include:**
Duet Plate of Petit Filet Mignon and Canadian Lobster Tail

*Entrée's are served with Chef's choice of Potato & Fresh Seasonal Vegetables
Coffee, Decaffeinated Coffee, and Tea*

Additional Wedding Package Options and Enhancements: (priced as noted)

Hors D'Oeuvres

Butler Passed Shrimp
Oysters Rockefeller
Grilled Baby Lamb Chops
Miniature Maryland Crab Cakes
\$1.85 each

Appetizers

(Please Select One)

Jumbo Shrimp Cocktail (served with lemon & cocktail sauce)
\$8.50 per person
Cup of ACC Shrimp and Lobster Bisque
\$3.00 per person
Tortellini alla Parmigiana
\$4.50 per person

Sorbet Intermezzo

\$1.95 per person

Viennese Pastry Table

Served with Flavored Coffees and Specialty Teas
\$8.95 per person

Beverages

Premium Brand Liquors
\$5.00 per person
House Wines served with Meal
\$5.00 per person

Other Options

Ceremony Fee

\$500.00

Floor Length Linens

From \$16.00 per table

Ice Sculptures Available by Request

Valet Parking

Please consult Director of Banquets for rates

**Please note: Valet Parking is suggested for groups of 100 or more*

All Package Prices are subject to a 20% gratuity and 8% sales tax.

Other Information:

Our catering staff will be happy to assist you in formulating special menus to meet your specific needs. If you have a special request or personal favorite not listed on these menus, please let us know. Vegetarian and other dietary restrictions can be accommodated with advance notice.

Deposits:

A non-refundable deposit of \$1,000.00 is required to confirm specific dates for use of the Club facilities. Please ask your Director of Banquets for specific details.

Menu Prices:

All menus and package prices and beverage charges are subject to a 20% gratuity and 8% sales tax. Menu prices are subject to change. Specific menu prices may be confirmed six months prior to an event. Additional charges may apply for groups of less than 100 persons.

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 guests 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, unless prior credit and billing arrangements have been made.

Security:

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.