



Albany Country Club

300 Wormer Road

Voorheesville, NY 12186

(518) 765-2851

kaperance@albanycc.cc

2010-2011 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
- Floor Length Linens and Chair Covers available
- 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
Seared Tuna with Wasabi Cream
Endive stuffed with Boursin Cheese

Tomato Basil Crustini
Lobster Puffs
Sea Scallops Wrapped in Bacon
Miniature Maryland Crab Cakes
Miniature Chicken Cordon Bleu
Mini Franks in Puff Pastry
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 in a Balsamic Vinaigrette

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:

- **\$78.00 per person for Complete Wedding Package**
- **\$81.50 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
- **\$86.00 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
\$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

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 \$2,000.00 is required to confirm specific dates for use of the Club facilities. Please ask your Director of Banquets for specific details.

Menu Prices:

All menu 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 twelve 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.

Lavish Upgrades

----Stations----

Sushi Station	Market Price
Raw Bar with Ice Sculpture	\$18.00 per person
Full Dessert Station	\$12.00 per person
International Coffee & Cordial Station With Petite Confections	\$8.95 per person
Ice Cream Sundae Buffet	\$6.00 per person
Customized Candy Bar	\$6.00 per person
Espresso & Cappuccino Station	Market Price

----Enhancements---

Top Shelf Ultimate Open Bar	Consult Your Event Planner
Tableside Entrees	\$5.00 per person
"Family Style" Pasta Course	\$3.00 per person
Sorbet Intermezzo	\$1.95 per person
French Service Seconds	\$5.00 per person
Upgraded Wine Service with Dinner	See Wine List
Signature Cocktail	\$4.00 per person
Pastry & Cookie Trays on each table	\$4.50 per person
Chair Covers (white & ivory)	\$7.00 per person
Gold Chiavari Chairs	\$3.00 per person
Restroom Attendant	\$125 per attendant
Coat Check Attendant(s)	\$125 per attendant
Personalized Menu Cards for each place setting	\$ 1.00 each

Please ask your event planner about any additional ideas you may have to personalize your event.

All Food & Beverage prices are subject to a 20% catering fee.
All prices are subject to 8% NYS sales tax