



All Packages Include:

Five Hours of Open Bar featuring ACC Brand Liquors, Imported and Domestic Bottled Beers, House Wines and Soft Drinks

Lavish Hors D'oeuvres and Butler Passed Champagne with Strawberries during Cocktail Reception on the beautiful Berkshire Patio (Seasonal Availability).

Private Room for Family Pictures

Wine with Dinner

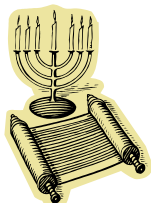
Dinner selection including Salad, choice of Entrée and Dessert

Ceremonial Challah
Torah Cake

Choice of Linen Colors with Table Overlays

Votive Candles and Table Mirrors

Complete planning, coordination and supervision of all aspects of your event.



Displayed Hors D'oeuvres

Lavish Cold Display

Selection of Imported and Domestic Cheeses, Chopped Chicken Liver, Hummus with Pita Triangles, Marinated Portabella Mushrooms, Baba Ghanoush and Artisan Breads

Butler Passed Hors D'oeuvres

Please Choose 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 dressing

Or

Classic Caesar Salad

Or

Field Greens

with Dried Fruits, Crumbled Bleu Cheese and Walnuts in a Port Wine Vinaigrette

Entrée Selections

3 Choice Maximum

Filet Mignon
served with a Port Wine Demi Glace

Chicken Picatta *Light*
Lemon Caper Sauce

Seafood Stuffed
Filet of Sole

Vegetable Ravioli
with Sun Dried Tomato

Rosemary Crusted
Prime Rib
with Creamy Horseradish Sauce

Chicken Neapolitan
stuffed with Spinach, Artichoke, and Red Pepper in a Roasted Garlic Cream Sauce

Duet Plate of Chicken and Shrimp Francaise

Roasted Salmon Fillet
with a Sweet Soy Glaze

\$71.50 per person for

Complete Package

Duet Plate of Petit Filet Mignon and Roasted Salmon

Duet Plate of Petit Filet Mignon and Stuffed Shrimp

\$75.00 per person for
Complete Package

Duet Plate of Petit Filet Mignon and Canadian Lobster Tail

\$79.25 per person for
Complete Package

Chef's Choice of Potato and Fresh Seasonal Vegetables

Rolls and Butter

Dessert

Torah Cake

With Chocolate Dipped Strawberries

Coffee, Decaffeinated Coffee, Tea

ADDITIONAL PACKAGE OPTIONS
AND ENHANCEMENTS

Priced as noted

Hors D'oeuvres

White Fish Display

\$2.50 per person

Traditional Lox Display

\$3.00 per person

Chef Manned Cocktail Stations

Sushi—Featuring a variety of Sushi,

Sashimi & California Rolls

\$900.00 (100-150 Guests)

Carving Station

Choose one

Glazed Corned Beef,

Roasted Turkey,

or Salmon En Croute

\$4.00 per person

A Taste of the Pacific

*Displayed with Steamed Rice, Wasabi Peas, Pickled
Ginger, Scallions, Wonton Noodles, Fortune Cookies,
Tamari and Sriracha Sauces.*

Please choose two preparations

Szechuan Chicken Mandarin Beef

Vegetable Stir-Fry Sesame Shrimp

\$5.00 per person

Viennese Dessert Table

Featuring Selection of Desserts, Mini-pastries,
Petit Fours, and Chocolate Dipped Fruits served
with Flavored Coffees and Specialty Teas

and Selected Cordials

\$7.95 per person

Beverages

Premium Brand Liquors

\$5.00 per person

Other Options

Floor Length Linens

From \$16.00 per table

Valet Parking

Please consult Director of Banquets for Rates

Please note that Valet Parking is required for

groups of 100 persons or more.

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



*Albany
Country Club*
Founded 1890

300 Wormer Road

Voorheesville, NY 12186

(518) 765-2851

kaperance@albanycc.com

2008 / 09

Bar / Bat Mitzvah

Packages

Other Information

Our Catering staff will be happy to assist 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

Deposits are 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 19 percent gratuity and 8.25 percent 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 entree selections require a specific entree count guarantee. If selecting from multiple groups the highest of the selected entree 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 percent 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.



Kimberly Aperance
Assistant General Manager

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Children's Package

Hors D'oeuvres

Assorted Passed "Kid Friendly" Hors D'oeuvres
To include: Mini Franks in Puff Pastry, Mozzarella Sticks, Mini Pizzas, etc.

Kids Buffet

Garden Caesar Salad
Sliced Fresh Fruit Platter

(Choose Four)

Chicken Fingers

Sesame Chicken

Penne Pasta with Marinara

Italian Meatballs

Sliced London Broil

Beef Lo Mein

Cheese Pizzas

French Fries or Redskin Potatoes

Make Your own Sundae Bar

(With Assorted Toppings and Condiments)

5 Hours of Soda Bar
to include Soda, Juices, etc.

\$25.00 plus tax & Gratuity

