

ALBANY MARRIOTT WEDDING PACKAGE

Congratulations on Your Engagement

*For your planning convenience, our deluxe
Wedding Package includes the following:*

One Hour Open Bar, Premium Brand Liquors,
Domestic and Imported Beers, Wine and Soft Drinks

Server Passed Champagne during the Cocktail Hour

Reception Displays and Hot Hors D'oeuvres
Server passed and displayed in Silver Chafing Dishes

Chilled Champagne Toast

Elegant Four Course Dinner

Wine Service with Dinner

White, Champagne or Black Tablecloths and Napkins

White Chair Covers for the Head Table

Private Reception Room for the Bridal Party
With Champagne and Hors D'oeuvres

Complimentary Overnight Room for the Bride and Groom

Special Guest Room Rates for the weekend

Complimentary Airport Transportation

GENERAL INFORMATION

Package price is determined by the entrée selection.

All Food and Beverage is subject to 18% taxable service charge and 8.25% sales tax

A deposit of \$750.00 is required with the signed agreement.

The final number of guests is due to the hotel three (3) business days prior to the function date.

*Payment in full is due three (3) business days prior to the event. Payment may be made by certified
check, credit card, cash or money order.*

Prices subject to change

RECEPTION DISPLAYS

(Please select two)

Marriott Cheese and Fruit Display

International and Domestic Cheeses with Fresh Seasonal Fruits and Berries
Served with Assorted Crackers

Antipasto Display

Prosciutto, Cappelletti Ham, Salami, Pepperoni, Mozzarella, Provolone,
Marinated Mushrooms, Eggplant, Artichoke Hearts, Grilled Sweet Peppers and
Olives

Bruschetta and Grilled Vegetable Crudite

Assorted Grilled Fresh Vegetables and French Bread Served with Chipotle Aioli,
Hummus, Flatbreads, Pita and Tapenade

Pasta Station

Displayed Penne a la Vodka and Rainbow Tortellini Carbonara
Chef to Prepare Pasta with accompaniments tableside:
Artichokes, Roasted Red Peppers, Olives, Mushrooms, Herbs, Bacon and Clams

HORS D'OEUVRES

Server Passed and Displayed in Silver Chafing Dishes
(Please select five items, based upon six pieces per person)

Andouille Sausage en Croute
Chicken Samosa
Sesame Chicken
Calmata Olive Tart
Prosciutto Ham and Melon
Spanikopita of Spinach and Feta Cheese
Scallops Wrapped in Bacon
Skewer of Bocconcini of Mozzarella, Tomato and Basil
Cornucopia of Quesadillas
Dijon Chicken in Puff Pastry
Shrimp Salad in Phyllo Cup
Mini Maryland Crab Cakes with Remoulade Sauce
Roast Beef Pinwheels
Smoked Salmon Sushi
Asian Seared Scallops on Won Ton Crisps

APPETIZER

(Please select one)

Wild Mushroom Cannelloni

Fresh Pasta with Portobello, Shiitake and Button Mushrooms Served with Spinach Alfredo Sauce

Italian Wedding Soup

Flavorful Chicken Broth Soup with Tiny Meatballs and Orzo Pasta

Tomato Mozzarella with Crostini

Sliced Roma Tomato and Buffalo Mozzarella drizzled with Olive Oil and Balsamic Vinegar

Fresh Fruits and Berries

Seasonal Fresh Fruits and Berries flavored with Grand Marinier

Gulf Shrimp Cocktail

Chilled Jumbo Shrimp with Grain Mustard Vinaigrette

Smoked Duck Breast

Sliced Breast of Smoked Duck with Onion Marmalade

Tortellini with Tomato Basil Sauce

SALAD

(Please select one)

Caesar Salad

Romaine Lettuce Tossed Tableside with Caesar Dressing, Croutons and Parmesan Cheese

Garden Salad

Fresh Seasonal Greens, Cherry Tomatoes, Shredded Carrots and Sliced Cucumbers Tossed Tableside with Vinaigrette Dressing

Baby Arugula Salad

Tossed with Roasted Peppers, Grilled Corn and Candied Pecans with Balsamic Vinaigrette Dressing

Governor's Salad

Wedge of Iceberg Lettuce with Fresh Bacon, Blue Cheese Crumbles Served with Green Goddess Dressing

ENTREES

(You may select up to three entrees, if there is a price discrepancy between the entrees, the higher price will prevail for all the entrees)

Chicken Madeira \$68.95

Herb Crusted Breast of Chicken with Madeira Demi Glaze
Garnished with Portobello Mushrooms and Roasted Red Peppers

Harvest Chicken \$66.95

Breast of Chicken filled with Apples, Cranberries and Bread Stuffing

Chicken Piccata \$70.95

Parmesan Cheese Battered Chicken Breast topped with Sun-Dried Tomato Caper Sauce

Atlantic Salmon \$73.95

Grilled Salmon on Creamed Spinach with Leeks, Tomatoes and Fennel

Chilean Sea Bass Duglere \$78.95

Herb Crusted Sea Bass with Sauteed Mushrooms, Concasse Tomatoes
Complimented by Lemon Chive Sauce

Sole Chardonnay \$68.95

With a Crabmeat Filling and Topped with Fresh Dill Chardonnay Cream Sauce

Filet Mignon \$78.95

Horseradish and Mushroom Crusted Filet Mignon
Finished with a Red Wine and Roasted Shallot Sauce

New York Sirloin Steak \$77.95

Grilled with Three Peppercorn Demi Glaze and Wild Mushrooms

Chicken and Salmon \$77.95

Chicken filled with Spinach, Garlic and Goat's Cheese finished with a Pinot Grigio Sauce and Atlantic Salmon topped with a Champagne Chive Sauce

Filet Mignon and Shrimp Berardi \$82.95

Roasted Jumbo Gulf Shrimp wrapped with Prosciutto Ham and Provolone Cheese finished with a Fennel Lobster Sauce accompanied by a Seared Petite Filet Mignon with a Merlot Reduction

All dinner entrees will be accompanied by:

Freshly Baked Rolls and Rosettes of Butter, Chef's Selection of Seasonal Accompaniments,
Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Milk

DESSERT

(Please select one)

Ice Cream Bombe Served with your Wedding Cake

Or

Plate of Mini Italian Cookies and Pastries

WEDDING BUFFET \$82.95

SALAD STATION

Salad Bar with Assorted Condiments
Caesar Salad
Sliced Tomato and Mozzarella Platters
Seafood Salad

ENTREES

(Please select three)

Grilled Breast of Chicken with Roasted Tomato and Fennel,
Grilled Swordfish with Lemon Burre Blanc,
Beef Tenderloin Tips with Mushrooms,
Chicken Monterey, Roast Pork Loin Dijon,
Atlantic Salmon Jambalaya Style,
Baked Boston Scrod with Creole Sauce, Chicken Picatta

CARVING STATION

(Please select one)

Roast Turkey with Giblet Gravy,
Roast Strip Loin with Three Peppercorn Demi Glaze,
Carved Brisket of Corned Beef with Honey Dijon Sauce

ACCOMPANIMENTS

(Please select three)

Rice Pilaf, Oven Roasted Redskin Potatoes, Baked Potato Bar, Garlic Mashed Potatoes, Green Beans Almondine, Honey Glazed Carrots, Grilled Vegetables, Steamed Vegetables, Stir Fry Vegetables

PASTA

(Please select one)

Penne a la Vodka, Pasta Primavera, Stuffed Shells with Marinara,
Baked Cheese Tortellini with Pesto Cream Sauce

DESSERTS

Viennese Hour featuring Mini Eclairs, Cannoli, Cream Puffs, Rainbow Almond Squares, Mini Cheesecakes, Butter Cookies, Cognac Pumpkin Cheesecake, American Beauty Cake, Lemon Charlotte Royale and Seasonal Fruits and Berries with Chocolate Fondue

BEVERAGE SERVICE

(The First Hour of Beverage Service is included in the Wedding Package)

Additional Hours of Premium Brand Bar Service

Unlimited consumption of liquor, domestic and imported beer, wine and soft drinks

One Additional Hour \$5.00 per person
Two Additional Hours \$9.00 per person
Three Additional Hours \$13.50 per person
Four Additional Hours \$18.00 per person

Additional Hours of Beer, Wine and Soft Drink Service

Unlimited consumption of domestic and imported beer, wine and soft drinks

One Additional Hour \$4.00 per person
Two Additional Hours \$7.00 per person
Three Additional Hours \$10.75 per person
Four Additional Hours \$14.50 per person

Cash Bar Service

Guests Purchase their Own Drinks

Premium Mixed Drinks \$5.00
Domestic Beer \$4.25
Imported Beer \$4.50
Wine \$4.50
Soft Drinks \$2.25
Cordials \$5.50
Martini/Manhattan /Etc. \$6.75

Wedding Enhancements

Viennese Table – Assorted Cakes, Pies and Miniature Pastries \$7.95 per person
Ice Sculptures starting at \$150.00 each
Sorbet Course \$2.00 per person
Floor Length Linens starting at \$17.00 each
Chairs Covers with Sash starting at \$8.25 each

***ALL FOOD AND BEVERAGE IS SUBJECT TO
18% TAXABLE SERVICE CHARGE AND 8.25% SALES TAX
Prices Subject to Change***

REHEARSAL DINNER PACKAGE

\$45.00 per person

Package Includes:

*International Cheese Display
Three Hours Premium Brand Open Bar Package
Choice of Champagne Toast or Wine Service
Three Course Dinner
Lantern Centerpieces
White, Champagne or Black Tablecloths and Napkins*

SALADS

(Please select one)

Caesar Salad

Romaine Lettuce, Grated Parmesan, Zesty Croutons,
Cracked Black Pepper tossed with Traditional Caesar Dressing

Garden Salad

Baby Field Greens, Tomatoes, Carrots, Cucumbers and Olives tossed with House Dressing

ENTREES

Chicken Saltimboca

Sauteed Chicken Breast topped with Prosciutto Ham
and Mozzarella Cheese with Sage Demi Glaze

Roast Prime Rib of Beef

Herbed and Spiced Roasted Prime Rib served with Au Jus Sauce

Herb Encrusted Salmon

with Lemon Tarragon Sauce

All dinner entrees will be accompanied by:

Freshly Baked Rolls and Butter, Chef's Selection of Seasonal Accompaniments,
Freshly Brewed Coffee, Tea, Decaffeinated Coffee and Milk

DESSERTS

(Please select one)

New York Cheesecake topped with Strawberry Sauce

Chocolate Madness

Fudge and Brownie Cake with Chocolate Sauce

Very Berry Torte with Mango Sauce

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Contact Christine DiDonato

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