

# Catered Wedding Packages

August 2009-August 2011



*Ensuring that all your dreams come true....*

Mallozzi's at The Italian Club Catering  
257 Washington Avenue Extension  
Albany, New York 12205  
(518) 456-0292

~Notes~

Saratoga's Canfield Casino in Congress Park

Off premise locations

The Canfield Casino

Saratoga Springs

The Washington Inn

Saratoga Springs

The Museum Of Dance

Saratoga Springs

The New York State Museum

State Capital

The Hart Lounge

State Capital

The Saratoga City Center

Saratoga Springs



Photo by Jeff Mosher

This is the day that you have dreamed about since you were a little girl.

Our wedding specialists are here to ensure that all your *dreams* can come true.

All of our wedding packages include the following special touches...



Upon arrivals into your Reception, your guests are greeted with an attended Flavored Champagne Station, a lavish display of assorted imported and domestic cheeses, Specialty breads, Italian Relishes, fresh vegetable crudités and dips, Bruschetta, olive tapenade and assorted hot hors d'oeuvres in chaffing dishes, all complimented with a bountiful fresh fruit display.

Photo by Dennis Nally

Your guests will also be offered Chef selected butler passed hors d'oeuvres from our white gloved attendants.

The guest tables are decorated with champagne colored floor length linens and your color choice of napkin to accent your wedding colors



Personalized printed menus detailing the wedding dinner are at each place setting.

Our detailed wedding specialist can help you plan any additional décor you may need for your off premise wedding.

Our consultants and Chef would be happy to customize a themed wedding or specialty menu to complete your dream wedding.

Photo by Dennis Nally

## Renaissance I

During the cocktail hour, your guests enjoy a one hour open bar serving premium brand liquors, bottled beer, house wine and soda, followed by bottled beer, house wine and soda for the remainder of the reception.

~Dinner Includes~  
Asti Spumante Toast  
Appetizer Selection  
& Salad Selection  
Or Appetizer Duet

Entrée Selection

*~please select two~*

Chicken Francaise- lemon, chardonnay buerre blanc

Chicken Anthony- topped with roasted red peppers, spinach, mozzarella cheese

Chicken Parmesan- breaded, traditional tomato sauce, mozzarella cheese

Chicken Cancun- layered with Brazilian lobster tail, spinach, roasted red peppers

Scrod Provencal- with fresh herbs, lemon and tomato concasse

Grilled Salmon- with fresh tomato basil salsa

Potato Encrusted Salmon- with pesto cream sauce

Prime Rib of Beef- slow roasted with au jus

Filet Mignon Sliced- with a port wine reduction

Grilled Veal Chop-

stuffed with Proscuitto, fresh sage, finished with a sherry wine demi glace

Vegetarian Wellington-

Portabella mushroom & spinach wrapped in puff pastry, finished with marinara sauce

*~or one duet entrée~*

Duet Entrees

Filet Mignon with Stuffed Shrimp

Filet Mignon with Grilled Salmon

Chicken Francaise with Grilled Salmon

All entrees are served with garlic mashed potatoes in a phyllo cup, chef's choice seasonal vegetable and a family style bowl of penne pasta with your choice of vodka cream or our traditional family sauce.

Served coffee, tea and decaf throughout the reception.

*All prices are subject to New York State Sales Tax and 22% service charge*

## Renaissance II

During the cocktail hour, your guests enjoy an open bar serving premium brand liquors,  
bottled beer, house wine and soda.

Your hosted bar continues for the remainder of the reception  
and your guests enjoy a wine service during dinner.

~Dinner Includes~

Asti Spumante Toast  
Appetizer Selection  
& Salad Selection  
Or Appetizer Duet

Entrée Selection

*~please select two~*

Chicken Francaise- lemon, chardonnay buerre blanc  
Chicken Anthony- topped with roasted red peppers, spinach, mozzarella cheese  
Chicken Parmesan- breaded, traditional tomato sauce, mozzarella cheese  
Chicken Cancun- layered with Brazilian lobster tail, spinach, roasted red peppers  
Scrod Provencal- with fresh herbs, lemon and tomato concasse  
Grilled Salmon- with fresh tomato basil salsa  
Potato Encrusted Salmon- with pesto cream sauce  
Prime Rib of Beef- slow roasted with au jus  
Filet Mignon Sliced- with a port wine reduction  
Grilled Veal Chop-  
stuffed with Proscuitto, fresh sage, finished with a sherry wine demi glace  
Vegetarian Wellington-  
Portabella mushroom & spinach wrapped in puff pastry, finished with marinara sauce

*~or one duet entrée~*

Duet Entrees  
Filet Mignon with Stuffed Shrimp  
Filet Mignon with Grilled Salmon  
Chicken Francaise with Grilled Salmon

All entrees are served with garlic mashed potatoes in a phyllo cup, chef's choice seasonal vegetable  
and a family style bowl of penne pasta with your choice of vodka cream or our traditional family sauce.

Served coffee, tea and decaf throughout the reception.

Individual Wrapped Villa Italia Pastry Trays on Each Guest Table With Ribbons Matching Your Color Theme

*All prices are subject to New York State Sales Tax and 22% service charge*

## Tuscan Reception

Your wedding reception begins with our spectacular cocktail hour.

After the introductions, first dance and Asti Spumante toast, your guests are served a salad of your choice. Our wait staff will then invite your guests to enjoy all the wonderful Tuscan stations.

Should you desire to stay seated and enjoy relaxing during dinner, our wait staff will be happy to visit the stations for you and your groom and serve you dinner.

### ~Pasta Station~

Our Chef creates your guests choice of pasta and sauce to order.

*Please select two sauces to compliment the penne and linguini pasta.*

Tomato Basil  
Alfredo  
Pesto

White Clam Sauce  
Vodka Cream  
Aglie E Olio

*Complimented with our famous garlic bread*

### ~Carving Station~

Our Chef carves to order from your two selections

Roasted Prime Rib of Beef Au Jus  
Steamship Round of Beef  
Stuffed Beef Roulade

Oven Roasted Turkey Breast  
Stuffed Roasted Pork Loin  
Leg of Lamb

*Complimented with Panini rolls and sauces*

### ~Entrée Station~

Three entrée dishes of your choice are complimented with Chef's Choice Side dishes

Chicken Cancun  
Chicken Francaise  
Chicken Anthony  
Chicken Parmigiana  
Scrod Provencal

Seafood Stuffed Scrod  
Grilled Salmon  
Potato Wrapped Salmon  
Veal Piccata  
Eggplant Rollatini

### ~Villa Italia Venetian Table~

Artful Display of Whole Cakes and Tortes, Italian Pastries and Cookies, Fresh Fruit and Chocolate Cordials

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Station Reception with One Hour Bar serving premium brand liquor, bottled beer, house wine and soda,  
followed by four hours bottled beer, house wine and soda

OR

Station Reception with Five Hour Bar serving premium liquor, bottled, house wine and soda with a wine service during the dinner hour



*All prices are subject to New York State Sales Tax and 22% service charge*

## Cosmopolitan Cocktail Reception

*For an elegant, new, fun and exciting way to enjoy the evening*

Upon arrival into the reception, your guests are greeted with an overflowing Flavored Champagne Display, a lavish display of assorted imported and domestic cheeses, Specialty breads, Italian Relishes, fresh vegetable crudités and dips, Bruschetta, olive tapenade, smoked salmon display, hot artichoke dip complimented with a tiered, tropical fresh fruit display.



Introductions, First Dance and Champagne Toast are enjoyed by all and the white gloved attendants begin to butler pass hors d'oeuvres to your guests.

Shrimp cocktail, lollipop lamb chops, crab cakes, scallops wrapped in bacon, fried calamari and prosciutto wrapped shrimp are accompanied by many other of our chef's creations and continuously passed for two hours.

### ~Carving Station~

Our Chef carves to order from your two selections

Filet Mignon  
Oven Roasted Turkey Breast

Pork Tenderloin  
Leg of Lamb

### ~Saute Station~

Shrimp Scampi  
Chicken or Veal Marsala

### ~Sushi Station~

Selection of vegetarian and seafood sushi, garnished with seaweed salad, pickled ginger and wasabi

### ~Hot hors d'oeuvre Station~

Italian Meatballs, Clams Casino, Mussels Fra Diavolo, Steamed Clams in White Wine and Garlic Sauce and other Chef's Creations

### ~Chocolate Fountain & Dessert Station~

Italian Pastries and Cookies, fresh fruit, shortbread cookies, marshmallows, pretzels, Rice Krispie treats and much more!  
Flavored and Un-flavored Coffee and a Selection of Herbal Teas



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Cocktail Reception with One Hour Bar serving premium brand liquor, bottled beer, house wine and soda, followed by four hours bottled beer, house wine and soda

OR

Cocktail Reception with Five Hour Bar serving premium liquor, bottled beer, house wine and soda

*All prices are subject to New York State Sales Tax and 22% service charge*

## ~Selections~

### *Cocktail Hour Hors d'oeuvre Selections*

Our Chef takes great pride in providing you and your guests with the highest quality hors d'oeuvres, capturing the true essence of all the flavors by using the finest, freshest ingredients. He uses his culinary expertise to ensure that your guests are not only treated to items that will sooth their palate but to compliment your meal selections as well.

We encourage you to trust our Chef's choices but are pleased to accommodate any special requests that you may have.

*Our goal is to make all your dreams of this very special day come to life.*

### **Appetizer Selection**

*~please select one~*

Traditional Italian Wedding Soup Service

Chicken Escarole Soup

Seasonal Fresh Fruit Royale with Raspberry Sauce

Eggplant Rollatini

Seafood Cocktail with Chive Crème Fraiche

### **Salad Selection with Dinner Rolls**

*~please select one~*

Mixed Greens or Ice burg Lettuce with our Famous House Dressing

Traditional Caesar Salad

Tomato & Fresh Mozzarella with Balsamic Glaze

Steakhouse Salad

*Ice burg wedge, tomato wedges, onion, Blue Cheese Dressing*

### **Appetizer Duet Selection with Dinner Rolls**

*~please select one~*

Antipasto Salad

*Traditional Italian Meats and Cheeses, Olives, Marinated Vegetables*

Maryland Lump Crab Cake over Greens with Remoulade Dressing

Mixed Field Greens, Grilled Shrimp, Julienne Proscuitto and Balsamic

## Wedding Enhancements

### Intermezzo

**Italian Pastry Trays for each Table**



### **Villa Italia Venetian Table**

Artful Display of Whole Cakes and Tortes, Italian Pastries and Cookies, Fresh Fruit and Chocolate Cordials



### **Belgian Chocolate Fountain**

*Looking for something unique and elegant?  
Imagine the reaction of your guests when they see  
and smell rich, creamy Belgian chocolate  
cascading down a decorative fountain.*

Includes fresh fruit, shortbread cookies, marshmallows, pretzels, Rice Krispie treats and much more!

### **Candy Station**

A beautiful display of glass jars filled with old time favorites!  
Let your guests take a trip down memory lane to the penny candy store  
and fill their treat bags with sweets!

*All prices are subject to New York State Sales Tax and 22% service charge*

Specialty Linens, ice carvings  
and floral arrangements are also available.

Please consult with your wedding specialist for more information.

## **Policies and General Information**

*Please read the following information which will assist you in the planning of your event.*

### **Booking and Payment**

A non-refundable deposit of *\$2000.00* is required to reserve a date for your reception.

This deposit is deducted from the final bill.

Final prices are guaranteed three months prior to the event.

For weddings, an estimated *25%* of the final cost is required at this time.

Final payment is due four days prior to the event.

Prices reflect payment in the form of *cashiers check, cash or personal checks.*

### **Pricing**

Additional pricing may incur based on location of event. All events will require a site visit before final pricing is confirmed. All facilities fees must be paid for by client.

All packages will incur an additional \$48 Caterer's Permit Fee for alcohol.

Pricing in this package is valid through August 31, 2011.

### **Tax and Service Charge**

All pricing is subject to *22% service charge* and applicable New York State sales *Tax*.

### **Guarantee**

Guaranteed attendance for your event must be received by the banquet sales office *4 days in advance* of the event.

This number will be considered a final guarantee not subject to reduction

and at that time additions will be made accordingly.

### **Overtime Fee**

All wedding receptions are based on a *five-hour* time period.

The charge for one (1) hour overtime is *\$500.00* and is at the discretion of management.

Please note that no receptions will go past **1:00 am**.

### **Ceremony Fee**

For ceremonies incorporated into the reception site, overtime charges may apply.

### **Fees for Children**

Children's pricing is as follows: For children 12 and under a child's meal of Pasta with Meatball or Chicken Fingers with French Fries can be ordered for half the package price plus tax and service charge.

If no meal is ordered a flat *\$5.00* setting fee may be added to your invoice, per child, at management's discretion.

### **Meals for Professionals**

If you wish to provide a meal for your professionals, you will be charged fifty percent of the package price (plus tax & service charge)

### **Minimums**

All of our wedding receptions require a minimum guest count of 125 people.

For receptions less than 100 people, please consult with our sales department for pricing.

Entree selection prices are based on two choices;

if three choices are required the highest price will prevail on all three entrees.

Please consult with our sales department concerning any special dietary needs.

### **Additional Off Premise Fees**

For events not held at the Canfield Casino or another facility that has a kitchen, a covered, equipped cooks tent will be the responsibility of the client.

~Notes~

Photo by Dennis Nally

*Be sure to remember one of our other locations for your shower or rehearsal dinner.....*

***Mallozzi's Banquets & Ballrooms***

***The Clubhouse at Western Turnpike Golf Course***



# ITALIAN AMERICAN COMMUNITY CENTER

A DIVISION OF THE MALLOZZI GROUP



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***Or visit at our website  
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*Pricing for August 2009 – August 2011*