

THE ALBANY CLUB

WEDDING & EVENT MENUS

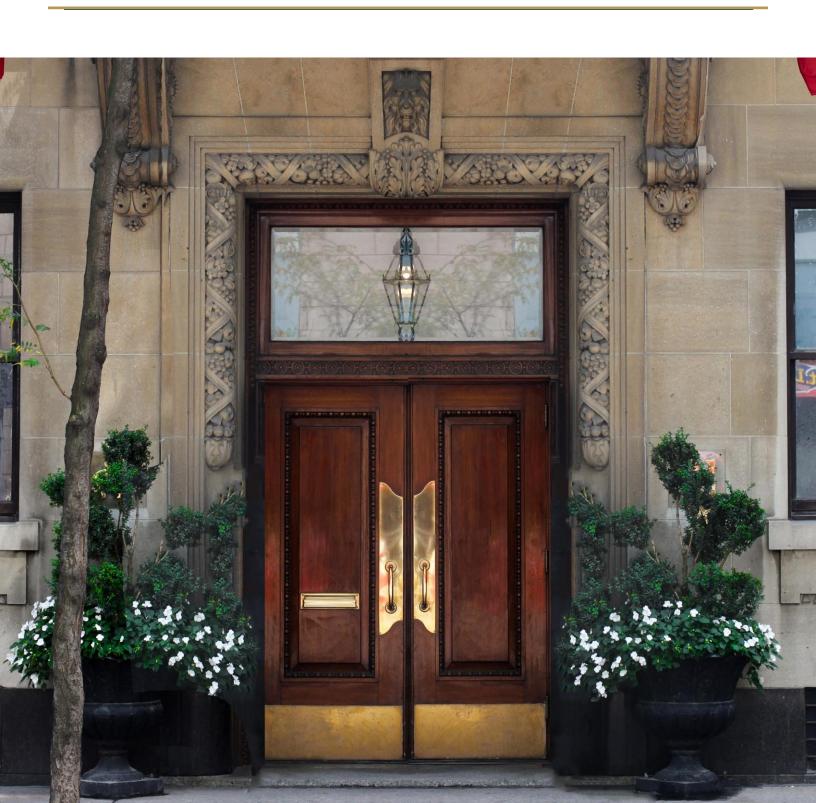
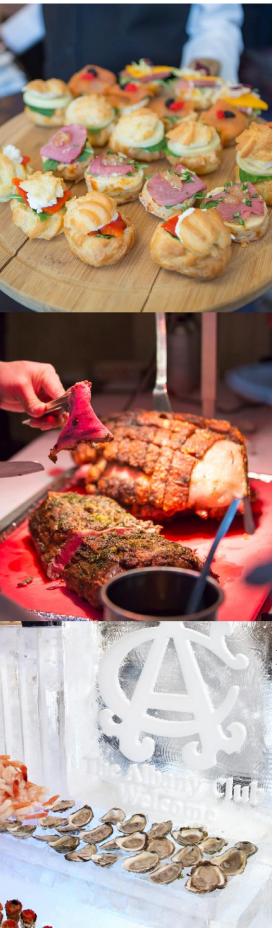


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HORS D'OEUVRES

MEAT

ROAST ANGUS BEEF in mini Yorkshire pudding

MINI CERTIFIED ANGUS BEEF SLIDERS

SANTE FE CHICKEN QUESADILLAS

CURRIED CHICKEN AND APPLE SALAD on wonton spoon

VENISON CARPACCIO truffle oil and stilton on crostini

MEDITERRANEAN CHICKEN KEBOBS

GRILLED DUCK BREAST & CHUTNEY CROSTINI

TANDOORI CHICKEN KEBOBS

ASSORTED PATE ON TERRINES on toast with relishes

SEAFOOD

VODKA SMOKED SALMON TARTLETS

CRISPY JUMBO COCONUT SHRIMP mango aioli

SMOKED TROUT & VEGETABLE TARTLETS

SHRIMP & PORK HAW DUMPLINGS

BACON WRAPPED SCALLOPS

VEGETARIAN

INDONESIAN VEGTABLE SPRING ROLLS tangy Thai dip

GOAT CHEESE & BEET TARTLETS

TOMATO, ARTICHOKE & GOAT CHESSE BRUSCHETTA

VEGETABLE MINI PIZZAS

WILD MUSHROOM BEGGARS PURSE

STILTON AND GRAPE TARTLETS

PHYLLO PURSE

with goat cheese and sundried tomato

CHERRY TOMATO & BROCCONCINI SKEWERS



TRAYS & PLATTERS

All prices are per person unless stated otherwise and do not include taxes and house charges.

JUMBO GULF SHRIMP PYRAMID \$20

accompanied with lemon & cocktail sauce

OYSTERS ON THE HALF SHELL (market price)

VODKA SMOKED SALMON \$20

served with red onion, capers & pumpernickel bread

ASSORTED SUSHI PLATTER \$22

variety of maki & nigiri sushi including California, tuna & salmon rolls accompanied with soya sauce, wasabi & pickled ginger

FRESH CUDITÉS & DIP \$11

celery, carrots, broccoli, pickles, cherry tomatoes served with house made dip

GRILLED VEGETABLE ANTIPASTO WITH PROSCIUTTO \$17

artichokes, prosciutto, asiago, grilled peppers, marinated olives,
cherry tomatoes & bocconcini cheese
served with artisanal Italian breads

NORTH AMERICAN CHEESE DISPLAY \$18

aged yellow & white cheddar, goat cheese, Rosenberg, jalapeno Havarti & Brie served with grapes, berries, assorted crackers, walnuts & red currant jelly

EUROPEAN CHEESE DISPLAY \$20

Dutch gouda, French brie, Royal Stilton Blue, Applewood smoked cheddar, Italian goat cheese served with grapes, berries, assorted crackers, walnuts & red currants jelly

SLICED FRUIT & BERRIES \$15

seasonal berries, pineapple, honeydew melon, watermelon & cantaloupe

ASSORTED SWEET TRAY \$13

assortment of macaroons, mini cheesecakes, tarts, etc.

STRAWBERRIES & FRESH FRUIT DIPPED IN CHOCOLATE \$13

ADD THE BELGIUM CHOCOLATE FOUNTAIN \$8



THREE COURSE BANQUET DINNER

PRICES START AT \$92PP

Includes three (3) passed Hors d'oeuvres options from our Hors d'oeuvres Menu (Page 3), one appetizer option (soup or salad) from our Appetizer Menu (Page 5), two protein Entree options, one vegetarian

Entree option, and one dessert option (Page 6 & 7)

APPETIZERS

Please select one (1) standard appetizer option (soup OR salad) from the Menu options below. Upgrades available at an additional cost. Gourmet soups additional \$8 per person.

STANDARD SOUPS

VICHYSSOISE

with herb croutons

GAZPACHO

with avocado garnish

ROASTED BUTTERNUT SQUASH

with maple drizzle

THAI SHRIMP

with coconut broth

LEEK & STILTON

BAKED ONION & FENNEL BISQUE

with cheddar and walnut toast

ROASTED RED PEPPER AND FONTINA CHEESE

GOURMET SOUPS

ASIAN SEAFOOD 'BOUILLABAISSE'

CLASSIC LOBSTER BISQUE

with brandy cream

FRENCH TRUFFLE 'ELYSÉE'

JERUSALEM ARTICHOKE 'PERIGOURDINE"

with foie gras dumplings

STANDARD SALADS

BABY SPINIACH SALAD

walnut crusted goat cheese, portobello mushroom and aged balsamic vinaigrette

ORGANIC GREENS SALAD

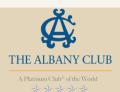
tomato, cucumber and raspberry poppyseed yogurt dressing

CLASSIC CAESAR SALAD

crumbled bacon, parmesan, croutons and eggless anchovy dressing

GREEK SALAD

tomato, cucumber, olives, feta and romaine with oregano and lemon vinaigrette



THREE COURSE BANQUET DINNER

ENTREES

Please select two (2) protein options and one (1) vegetarian option from the Entrees Menu. Served with an assortment of breads with butter and oil/vinegar at each table.

Choose your accompaniment: All entrees are served with a choice of chateau potatoes, fingerling potatoes, mashed potatoes, horseradish mashed potatoes, parsnip silk or brown rice & quinoa pilaf. All entrees are served with seasonal vegetables.

STANDARD SEAFOOD

ATLANTIC SALMON

ONTARIO TROUT FILLET

Choice of grilled, steamed or baked. Select your sauce: Lemon & Herb Butter, Roasted Red Pepper & Chive Coulis, Coconut Curry Butter, Champagne Beurre Blanc, Saffron Beurre Blanc, Dill & Orange Butter Sauce, Tomato Caper & Parsley Relish

GOURMET SEAFOOD

FLORIDA SNAPPER (MP)

NUNAVUT ARCTIC CHAR (MP)

BLACK COD (MP)

PACIFIC HALIBUT (MP)

Choice of grilled, steamed or baked. Select your sauce:

Lemon & Herb Butter, Roasted Red Pepper & Chive Coulis, Coconut Curry Butter, Champagne Beurre
Blanc, Saffron Beurre Blanc, Dill & Orange Butter Sauce, Tomato Caper & Parsley Relish.

MP Pricing to be confirmed by Chef. Only Applied to Number of Guests who Select this Option.

STANDARD POULTRY

GRILLED FREE RANGE CHICKEN SUPREME

ROASTED CHICKEN BREAST

stuffed with spinach, basil, and goat cheese

ROASTED CHICKEN BREAST

stuffed with wild rice, roasted garlic and sun-dried tomatoes

BAKED CHICKEN "CORDON BLEU"

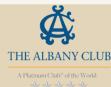
Select your sauce: Red Wine Sauce, Roasted Tomato & Basil Sauce,
Wild Mushroom Jus, Herb Jus

GOURMET POULTRY

BAKED CORNISH HEN

stuffed with wild rice and sun-dried tomato pilaf

Additional \$15PP. Only Applied to Number of Guests who Select this Option.



THREE COURSE BANQUET DINNER

ENTREE OPTIONS CONTINUED

STANDARD CERTIFIED ANGUS BEEF*

8oz GRILLED NEW YORK STRIPLOIN

brandied peppercorn sauce

BRAISED RUBY RED SHORT RIBS

GOURMET CERTIFIED ANGUS BEEF*

9oz ROAST RIBEYE

with Yorkshire Pudding, horseradish and grainy mustard jus

8oz CHARBROILED PETIT FILLET MIGNON

port jus

Additional \$15PP. Only Applied to Number of Guests who Select this Option.

VEGETARIAN

PECAN CRUSTED GOAT CHEESE on grilled mushrooms

ROASTED STUFFED RED PEPPER basmati rice, grilled vegetables and tofu

TOFU PARMIGIANA

roma tomatoes and basil sauce

WILD MUSHROOM RISOTTO

DESSERT

Please Select One (1) Dessert Option from the Menu Below.

FLOURLESS CHOCOLATE CAKE morello cherry compote

SOUTHERN COMFORT SWIRL CHEESECAKE

TIA MARIA TIRAMISU CHOCOLATE SAUCE

TAHITIAN VANILLA CRÈME CARAMEL

LEMON MERINGUE PIE

DIETARY RESTRICTIONS: MIXED BERRIES choice of whipped cream or vanilla ice cream



BUFFET BANQUET DINNER

PRICES START AT \$82PP

Includes three (3) passed Hors d'oeuvres options from our Hors d'oeuvres Menu (Page 3), and one (1)
Banquet Buffet option. Includes stationed desserts.

BANQUET BUFFET SELECTIONS

PLEASE SELECT ONE (1) OF THE FOLLOWING SELECTIONS

BANQUET BUFFET 1

CHEF CARVED PRIME RIB OF BEEF roasted in herbs with Merlot pan gravy

GRILLED CHICKEN

breast, red wine mushroom sauce

Accompanied by: Seasonal vegetables with herbed butter | Rigatoni with bolognese | Oven roasted fingerling potatoes with Maldon salt | Mandarin orange and beet salad with candied hazelnut, arugula, spinach, served with citrus vinaigrette | Seasonal garden salad with roasted cherry tomatoes, cucumbers, fennel, croutons, parmesan cheese served with balsamic vinaigrette | Assorted dessert, domestic cheese and fruit platter

BANQUET BUFFET 2

8 oz NEW YORK STEAK with a red wine and horseradish jus (1 Per Person)

GRILLED ATLANTIC SALMON

with fresh mango cilantro salsa

Accompanied by: Cheese tortellini with rose sauce | Garlic and herb roasted Yukon potatoes | Seasonal vegetables with herbed butter | Salad bar: baby spinach, romaine hearts, mived organic greens, croutons, grape tomatoes, cucumbers, radishes, rainbow peppers, broccli, green beans, balsamic dressing and ranch dressing | Sweets table with fresh fruit, cupcakes, cookies, butter tarts and parfaits



BUFFET BANQUET DINNER

BUFFET BANQUET SELECTIONS CONTINUED

BANQUET BUFFET 3

CHEF CARVED TOP STRIPLOIN OF BEEF

with a brandy pan gravy

PARMESAN CHICKEN

stuffed with brie, caramelized apple and pear with a side of mushroom sauce

Accompanied by: Baked rigatoni with marinara | Garlic and herb roasted Yukon potatoes | Roasted brussel sprouts with toasted pistachios and sundried tomato butter | Salad bar: baby spinach, romaine hearts, mixed organic greens, croutons, grape tomatoes, cucumbers, roasted corn, grilled zucchini, broccoli, green beans, balsamic dressing and ranch dressing | Mini chocolate fountain with fresh fruit

BANQUET BUFFET 4

ATLANTIC SALMON

grilled with saffron caper sauce

PARMESAN CHICKEN

stuffed with brie, served with wild mushroom sauce on the side

Accompanied by: Penne marinara with roasted spinach | Garlic and herb roasted potato wedges | Broccoli and roasted tomato | Panzanella salad with croutons, cucumber, arugula, peppers, parmesan and lemon vinaigrette | Classic caesar salad | Sweets table with fresh fruit, cupcakes, cookies, butter tarts and parfaits

BANQUET BUFFET 5

CHEF CARVED NEW YORK STRIP

with au jus and horseradish

GRILLED ICELANDIC COD

with sundried tomato and olive crust, lemon butter sauce

Accompanied by: Bolognese rotini pasta with fresh parmesan | Roasted baby red potatoes with fresh rosemary | Hot buttered seasonal vegetables | Garden salad | Greek salad | Assorted dessert table with fruit platter and domestic cheese



COCKTAIL DINNER RECEPTION

PRICES START AT \$85PP

Includes three (3) passed Hors d'oeuvres options from our Hors d'oeuvres Menu (Page 3), three (3) cocktail food station options, and three (3) stationed mini dessert options per guest.

COCKTAIL DINNER STATIONS

PLEASE SELECT THREE (3) OF THE FOLLOWING STATION OPTIONS

CARVERY STATION

Choice of two (2) of the following:

TANGY MAPLE BONE-IN HAM (4oz PP)

CERTIFIED ANGUS BEEF STRIPLOIN (4oz PP)

RUSTIC SPICE RIB GARLIC CHICKEN (4oz PP)

with chimichurri Sauce

Served with: Assorted fresh bread rolls, gourmet mustard, horseradish & peppercorn jus

PASTA STATION

Choice of one (1) of the following

PENNE REIGATE

TRI COLOUR FUSILLI PASTA

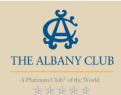
Choice of one (1) salad from our standard Appetizer Menu (page 5)
Served with a selection of tomato basil sauce, rose sauce & a cream sauce.
Accompanied by chef's choice garnishes & garlic bread with your choice of shrimp, chicken, or vegetarian

Additional \$6 per person. Interactive chefs included at station

RISOTTO STATION

WILD MUSHROOM RISOTTO topped with black truffle oil, accompanied with chef's choice garnishes

Choice of one (1) salad from our standard Appetizer Menu (page 5)



COCKTAIL DINNER RECEPTION

COCKTAIL DINNER STATION OPTIONS CONTINUED

MEDITERRANEAN STATION

Choice of two (2) of the following:

3oz CHICKEN, LAMB, OR PORK SOUVLAKI (2 PP) preselect protein OR equal quantities of all three

PSARI PALKI

Greek style cod in a Mediterranean tomato oregano sauce

BEEF STIFADO

juicy tender stew with a slightly sweet tomato herb sauce

Served with: Greek salad, tzatziki and hummus with pita

CARIBBEAN STATION

Choice of two (2) of the following:

MARINATED JERK CHICKEN

OXTAIL STEW

CARIBBEAN SALTFISH FRITTERS

Served with choice of two (2) of the following: Rice and beans, potato salad or fried plantain

INDIAN STATION

Choice of two (2) of the following:

ORGANIC CHICKEN KARAHI

spiced tomato and onion gravy with sweet peppers

SHRIMP MASALA CURRY

tender shrimp cooked in rustic coconut sauce with ginger garlic

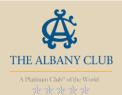
NORTH INDIAN PALAK PANEER

popular curry made of cream spinach and Indian cottage cheese

METHI DAHL FRY

slow cooked pigeon pea lentils, fenugreek leaves, in garam masala sauce

Served with: Saffron rice pilaf, naan, raita and papadum



LATE NIGHT MENU

PASSED ITEMS

Price per dozen - MIN. 3 DOZEN PER SELECTION
MINI GRILLED CHEESE SANDWICHES \$36

MINI CERTIFIED ANGUS BEEF* SLIDERS \$40

CHICKEN QUESADILLAS \$40

COCONUT SHRIMP with MANGO AIOLI \$40

STATIONS

Price per person - MIN. 25 PEOPLE

POUTINE STATION with GRAVY FOUNTAIN \$12

duo of sweet potato and crispy homemade french fries accompanied with Quebec cheese curds, jalapenos, onions, bacon bits and mushrooms

ASSORTED PIZZAS STATION \$12

assortment of homemade gourmet pizzas including pepperoni, cheese, Hawaiian & vegetarian served with creamy garlic and marinara sauce

BELGIAN CHOCOLATE FOUNTAIN \$14

served with seasonal fruit and marshmallows

NORTH AMERICAN CHEESE DISPLAY \$14

aged yellow and white cheddar, goat cheese, Rosenberg, jalapeño havarti & brie Served with grapes, berries, assorted crackers, and red current jelly

PULLED PORK STATION \$14

slow cooked pulled pork and brisket accompanied with fresh buns, BBQ sauce and chef's choice toppings

BUILD-YOUR-OWN SLIDER STATION \$12

mini Certified Angus Beef sliders accompanied with mini ciabatta buns and toppings

TEXAN FRITO PIE BAR \$12

fritos accompanied with homemade chili and toppings including jalapeños, bacon bits, cheddar cheese, mushrooms, onions, corn, salsa, and sour cream

FRESH FRUIT & BERRY STATION \$12

assortment of fresh seasonal sliced fruit & berries

ASSORTED SWEETS TRAY \$10

mini cakes, cheesecakes, tarts, verrines, brownies



BAR ARRANGEMENTS

Open Bar Packages include unlimited Soft Bar, coffee, and tea. Please see Soft Bar Menu for inclusions.

The Albany Club reserves the right to substitute options, when required, based on availability.

Gratuity and applicable taxes apply.

PRICING

STANDARD BAR

7H Open Bar - \$70PP

6H Open Bar - \$60PP

5H Open Bar - \$50PP

4H Open Bar - \$40PP

Drink Tickets - \$12 Per Drink

STANDARD BAR OFFERING

KETEL ONE VODKA

CAPTAIN MORGAN'S WHITE RUM

TANQUERAY DRY GIN

CROWN ROYAL WHISKEY

IOHNNIE WALKER RED

HORNITOS PLATA TEQUILA

Please select two (2) of the following beer options:

DOMESTIC BEER: Rickards Red, Coors Light

IMPORTED BEER: Heineken, Stella, Corona

ALBANY CLUB HOUSE RED WINE

ALBANY CLUB HOUSE WHITE WINE

PREMIUM BAR

7H Open Bar - \$85PP

6H Open Bar - \$75PP

5H Open Bar - \$65PP

4H Open Bar - \$55PP

Drink Tickets - \$15 Per Drink

PREMIUM BAR OFFERING

GREY GOOSE VODKA

BOMBAY SAPPHIRE GIN

CAPTAIN MORGAN SPICED RUM

CROWN ROYAL WHISKEY

NORTHERN HARVEST

JOHNNIE WALKER BLACK LABEL

HORNITOS REPOSADO TEQUILA

Please select two (2) of the following beer options:

DOMESTIC BEER: Rickards Red, Coors Light

IMPORTED BEER: Heineken, Stella, Corona

ALBANY CLUB HOUSE RED WINE

ALBANY CLUB HOUSE WHITE WINE

SOFT BAR

Coca-Cola, Diet Coca-Cola, Ginger Ale, Sprite, Soda Water, Tonic Water Orange Juice, Cranberry Juice, Apple Juice, Tomato Juice Coffee and Selections of Tea | Water and Carbonated Water Additional Soft Bar items may be requested.

Subject to additional charges.

