



THE ALBANY CLUB

A Platinum Club® of the World



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



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TRAYS & PLATTERS

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

JUMBO GULF SHRIMP PYRAMID \$24

accompanied with lemon & cocktail sauce

OYSTERS ON THE HALF SHELL (market price)

VODKA SMOKED SALMON \$22

served with red onion, capers & pumpernickel bread

ASSORTED SUSHI PLATTER \$24

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

FRESH CUDITÉS & DIP \$12

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

GRILLED VEGETABLE ANTIPASTO WITH PROSCIUTTO \$20

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

NORTH AMERICAN CHEESE DISPLAY \$20

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

EUROPEAN CHEESE DISPLAY \$22

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 \$17

seasonal berries, pineapple, honeydew melon, watermelon & cantaloupe

ASSORTED SWEET TRAY \$15

assortment of macaroons, mini cheesecakes, tarts, etc.

STRAWBERRIES & FRESH FRUIT DIPPED IN CHOCOLATE \$15

ADD THE BELGIUM CHOCOLATE FOUNTAIN \$9



THREE COURSE BANQUET DINNER

PRICES START AT \$99pp

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

VICHYSOISE

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



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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
truffle

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



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BUFFET BANQUET DINNER

PRICES START AT \$89pp

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

8oz 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, mixed organic greens, croutons, grape tomatoes, cucumbers, radishes, rainbow peppers, broccoli, 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



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COCKTAIL DINNER RECEPTION

PRICES START AT \$89PP

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)

CHEF REQUIRED FOR 3 HOURS

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



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LATE NIGHT MENU

PASSED ITEMS

Price per dozen - MIN. 3 DOZEN PER SELECTION

MINI GRILLED CHEESE SANDWICHES \$40

MINI CERTIFIED ANGUS BEEF* SLIDERS \$48

CHICKEN QUESADILLAS \$44

COCONUT SHRIMP with MANGO AIOLI \$44

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 \$14

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

BELGIAN CHOCOLATE FOUNTAIN \$16

served with seasonal fruit and marshmallows

NORTH AMERICAN CHEESE DISPLAY \$18

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 \$14

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 \$14

assortment of fresh seasonal sliced fruit & berries

ASSORTED SWEETS TRAY \$12

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

JOHNNIE 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.



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