

Phoenix Weddings
AT THE HOLIDAY INN
ON WOLF ROAD



WE WILL MAKE SURE
YOUR SPECIAL DAY IS YOUR
GREATEST MEMORY.



Holiday Inn

ALBANY ON WOLF ROAD

*205 Wolf Road
Albany, NY 12205
P (518) 458-7264 ext. 406
avecchio@hialbanywolf.com*

Congratulations on your engagement! We are honored that you are considering our hotel for your upcoming wedding reception.

Enclosed you will find our professionally designed wedding packages that have been created just for you! Please know that we are able to customize any package that fits exactly what you have envisioned for your wedding day. Remember, we are more than a reception venue; we are your partner, dedicated to making your dreams come true.

If you should have any questions please do not hesitate to give me a call in the sales office at 518-458-7264 ext. 406. I would welcome the opportunity to speak with you!

Sincerely,

*Angela Vecchio
Catering Sales Manager*

All Phoenix Wedding Packages include the following special features...

Personal Wedding Consultant and Supervision from our Experienced Wedding Staff

Lavish Cocktail Hour with Display Stations and Butler Passed Hors d'oeuvres

Private Hospitality Room for the Bridal Party with Hors d'oeuvres and Beverages

Champagne Toast

Fresh Floral Centerpieces

Customized Wedding Cake

Choice of House Tablecloth and Napkins to compliment your Wedding Colors

Overnight Bridal Suite on the Evening of your Wedding

Special Hotel Room Rates for your Wedding Guests

Customized Lodging Cards with overnight room information to send to your guests with your wedding invitations

Children's Menu Pricing

Special Prices for your Professional Meals

Complimentary Menu Tasting

Ample Complimentary Parking

Complimentary Transportation to and from the Albany International Airport

On the anniversary of your first year together...

Enjoy a complimentary overnight stay with breakfast in our hotel restaurant

The Opal Wedding Package

Cocktail Reception

One Hour Premium Open Bar

Displayed Hors d'oeuvres

*Fresh Vegetable Crudités
Italian Meatballs*

Butler Passed Hors d'oeuvres

Franks en Croute and Vegetable Egg Rolls

Dinner Service

Start the evening with a Sparkling Champagne Toast

Appetizer

Your choice of one

*The Grille's House Salad
Mixed Field Greens, Dill Cucumbers, Bean
Sprouts and Grape Tomatoes served with Two
Choices of House Made Dressings*

*Classic Caesar Salad
Hearts of Romaine Lettuce, Parmigiano-
Reggiano and House Made Croutons served
with a Creamy Garlic Parmesan Dressing*

*Dinner Entrées**

Your choice of two entrées

**Our Chef will prepare an offering for all Vegetarian Guests*

Broiled Tilapia with Lemon-Thyme Butter

Roasted Pork Loin with an Apple Demi Glaze

Crabmeat Stuffed Filet of Sole

Chicken Marsala

Sliced London Broil

Sautéed chicken with Lobster Sauce

*All Dinner Entrées Served with
Chef's Selection of Seasonal Vegetables and Starch
Wedding Cake and Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas*

Price is \$66.00 per person, Inclusive of 20% Service Charge and 8% Tax

The Pearl Wedding Package

Cocktail Reception

Four Hours of Premium Open Bar

**First hour starts during cocktail reception; remaining three hours during dinner service*

Displayed Hors d'oeuvres

*Cheese Medley and Fresh Vegetable Crudités
Mini Chicken Cordon Bleu*

Butler Passed Hors d'oeuvres

*Spanakopita, Parmesan and Spinach Stuffed
Mushrooms, Assorted Quiche*

Dinner Service

Start the evening with a Sparkling Champagne Toast

Appetizer

Soup Du Jour

...or if you prefer allow us to make your favorite

Salad

Your choice of one

*The Grille's House Salad
Mixed Field Greens, Dill Cucumbers, Bean
Sprouts and Grape Tomatoes served with Two
Choices of House Made Dressings*

*Classic Caesar Salad
Hearts of Romaine Lettuce, Parmigiano-
Reggiano and House Made Croutons served
with a Creamy Garlic Parmesan Dressing*

*Dinner Entrées**

Your choice of two entrées

**Our Chef will prepare an offering for all Vegetarian Guests*

*Boston Baked Scrod
Seared Salmon with a Tomato Ragout
Roasted Prime Rib au Jus*

*Sliced Sirloin Diane
Chicken Picatta
Cranberry Stuffed Chicken with Port Wine
Demi*

*All Dinner Entrées Served with
Chef's Selection of Seasonal Vegetables and Starch
Wedding Cake and Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas*

Price is \$89.00 per person, Inclusive of 20% Service Charge and 8% Tax

The Diamond Wedding Package

Package Also Includes: Floor Length Linens and Chair Covers

Cocktail Reception

Five Hours of Premium Open Bar

**First Hour starts during cocktail reception; remaining four hours during dinner service*

Displayed Hors d'oeuvres

Cheese Medley, Bruschetta topped with Fresh Tomatoes and Basil, Antipasto Platter of Italian Meats and Cheeses

Butler Passed Hors d'oeuvres

Scallops wrapped in Bacon, Mini Wellingtons, Mini Quesadillas and Chicken Brochettes

Dinner Service

Start the evening with a Sparkling Champagne Toast

Appetizer

Your choice of one

*Baby Penne Pasta with Pancetta
Penne Pasta tossed with Pancetta and Tomato Cream Sauce*

*Rigatoni Bolognese
Pasta Tubes tossed with a Traditional Meat Sauce*

Salad

Your choice of one

*The Grille's House Salad
Mixed Field Greens, Dill Cucumbers, Bean Sprouts and Grape Tomatoes served with Two Choices of House Made Dressings*

*Classic Caesar Salad
Hearts of Romaine Lettuce, Parmigiano Reggiano and House Made Croutons served with a Creamy Garlic Parmesan Dressing*

*Dinner Entrées**

Your choice of two entrées

**Our Chef will prepare an offering for all Vegetarian Guests*

*Pan Seared Tuna au Poivre
Broiled Shrimp and Scallop Scampi
Sliced Tenderloin of Beef*

*Rack of Lamb
Chicken Wellington
Chicken Cordon Bleu*

*All Dinner Entrées Served with
Chef's Selection of Seasonal Vegetables and Starch
Wedding Cake and Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Hot Teas*

Price is \$119.00 per person, Inclusive of 20% Service Charge and 8% Tax

Enhancements

Food and Beverage

Carving Station **choose one*

*House Smoked Turkey Breast, Honey Glazed Ham or
Carved New York Sirloin with Horseradish Sauce
\$6.25 per person ~ \$85.00 Chef's Fee will apply*

Pasta Station

*Penne Pasta tossed with your choice of two sauces:
Alfredo, Marinara, Pesto, Vodka, or Oil and Garlic
\$5.25 per person ~ \$85.00 Chef's Fee will apply*

Shrimp Cocktail

*Jumbo Shrimp served with Lemons and Cocktail Sauce
\$300.00 per 100 pieces*

<i>Champagne Station to greet your Guests</i>	<i>\$6.00 per person</i>
<i>Wine Service during dinner</i>	<i>\$22.00 per bottle</i>
<i>Additional Hours of Full Open Bar</i>	<i>\$8.00 per person</i>
<i>Additional Hours of Beer, Wine and Soda</i>	<i>\$6.00 per person</i>

Specialty Items

<i>Chair Covers <small>*Included in Diamond package</small></i>	<i>\$7.95 per chair</i>
<i>Floor length linen <small>*Included in Diamond package</small></i>	<i>\$22.00 per table</i>
<i>Screen and LCD Projector</i>	<i>\$400.00 total</i>

Ceremony

<i>On site ceremony</i>	<i>\$3.00 per person</i>
<i>Includes set up of chairs, white wedding arch, day before rehearsal and day of coordinator with our Wedding Coordinator</i>	

Policies and Information

Deposits: A non-refundable initial deposit of \$1000.00 is required to book a date for your reception. The deposit is due with the signed contract two weeks after the contract is sent out. Deposits may be made by cash, credit card, personal check or certified bank check. The final payment must be made either by cash, credit card, or certified bank check.

NO PERSONAL CHECKS WILL BE ACCEPTED.

Guarantees: Entree selection on all wedding packages is limited to two choices plus Chef's choice of vegetarian entrée. A two entree pre-ordered menu requires an accurate count of each entree to be provided to the Sales Office no later than 11:00 am three business days prior to the wedding. In the event the guaranteed number is not received by this date, the original (expected) count will be considered the minimum guarantee. The guarantee is not subject to reduction after the 72-business hour deadline. The Hotel will be prepared to serve 5% over the guaranteed number.

Taxes and Service Charges: A service charge of 15.5% is added to all food and beverage for payment to hourly paid wait staff and service associates engaged in the service of the event. An administrative fee of 4.5% and any labor fees are added to all food and beverage prices and an administrative fee of 20% is added to all meeting room rental and Audio Visual charges to defer overhead cost of the hotel. No part of the administrative fees or labor fees is provided to wait staff or service associates. Sales taxes will be compiled in strict accordance with federal, state and local tax regulations on other charges. New York state law states that the service charges, administrative fees and labor charges are all subject to sales tax.

