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Seasons Hospitality takes great pride in our quality of food and exceptional services, providing an unforgettable event for every season.

Our Wedding/Corporate/Custom packages offer a glimpse of services offered by Seasons Hospitality. Selections include, butler passed hors d'oeuvres, stationary montages complete dinner packages, premier bar packages, a wide variety of authentic dessert selections, full service Wedding Planning, and much, much more...

We would be delighted to personalize a package that suits your tastes and budget. Our mission statement and goal is to deliver the best quality in service, food and experience. Whether we're working out of our premier venue, The Colonie Golf & Country Club or at a preferred outside venue, we promise to provide an unforgettable experience; to create cherished memories for years to come...

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THE WHITE ROOM

Your perfect intimate gathering space!

We kept this room light & Bright. All compliments to the Crisp White, floor to ceiling windows, natural textures throughout, exposed duct work, and modern light fixtures. Simplicity at its finest.

Ceremony: 180 guests Seated event: 60-80 guests



















Enjoy the ambiance under our Grand Chandeliers!

Our lofted ceilings, exposed stonework, hidden historical warehouse remnants; All tie our Industrial Chic theme together. The show-stopping, cable wire and cherry wood staircase connects to the surrounding catwalk above leaves you breathless for a Grand Entrance. Minimal décor is needed within this space, as there is so much natural beauty, our favorite is candlelight!

Cocktail Reception: 200 guests Seated event: 80-100 guests

























THE EDISON BALLROOM

IT'S THE TURN -OF THE CENTURY!

The neutral color palette is deigned to flow with all pops of color. Fixtures to compliment include: Original hardwood factory floors, exposed brick, white stamped tin ceilings, 35' marble top bar, custom built Estate Tables (4) with dark stained wood and wrought iron bases and Industrial Era inspired chandeliers to light your romantic evening. The brand-new luxury restrooms are located within the Ballroom for convenience.

Cocktail Reception: 300 guests

Seated Event: 200 guests + dance floor

Seated Event: 250 guests without dance floor











Ther Wedding Venney

989 NORTH ALBANY DANCE MUSEUM BELOVED FARM BEST WESTERN ALBANY AIRPORT INN **BURLAP AND BEAMS** CASTLE BREITENBACH CANFIELD CASINO CHATHAM FAIRGROUNDS COMFORT INN **COLONIE COUNTRY CLUB** COOKS PARK FINEARTS AT ALTAMONT FAIRGROUNDS GREYWACKE MEADOWS HIGHVIEW SPRINGS HISTORIC BARNS AT NIPMOOSE HOLIDAY INN EXPRESS LODGE AT SLEEPY **HOLLOW LAKE**

MOUNTAIN TOP FARM **NEW YORK STATE MUSEUM** PALACE THEATRE PROCTORS THEATRE PRUYN HOUSE SABLEWOOD FARM SARATOGA MUSEUM OF DANCE SARATOGA PARK SARATOGA RACING MUSEUM SHAKER HERITAGE BARN TAKK HOUSE THACHER PARK **THE 1925 BARN** SABLEWOOD BARN THE APPEL INN THE CROSSINGS WINDOVER RIDGE

And other private residencies located across the Capital District of New York.







Wedding Packages

Just as unique as your love is; so is your ability to have an unique menu. The following packages are all customizable. Here at Seasons, we take great pride in following trends as well as creating fun and unique ways of presenting food.

We customize every event menu to YOUR palate and desires. If there is something you want but do not see listed, please do not be afraid to ask your sales representative.

We have outlined our most popular options in addition to base pricing for each type of serving style. For menu selections, please see pages 15 -17. Unless otherwise noted, all packages are for 5 hours starting at cocktail hour. Length of food serving varies based on serving style.



THE FLOWER GIRL & RING BEARER

COCKTAIL HOUR

Your reception kicks off with a warm welcome and our Seasons Signature Montage Table

DINNERTIME

Your dinner starts with a champagne toast to the happy couple

SALAD COURSE

Your choice of any salad

ENTREES

Your choice of 2 entrée selections.

Accompanied by chef's choice of starch and vegetables

DESSERT STATION

After dinner, we invite you and your guests to enjoy your wedding cake. Coffee bar with assorted teas are also included

BAR SERVICES

Premium full open bar for entire 5 hours











THE BRIDE & GROOM

Whether you choose to take an intimate break for a private cocktail or you choose to jump right into the fun with your guests; you can rest assured that we have everything covered. Your wedding day is all about the love you share for each other and should be worry free. We pride ourselves on not only delivering you the most delicious food in the area; but also a peace of mind.

COCKTAIL HOUR

Your reception kicks off with a warm welcome and our Seasons Signature Montage Table plus a selection of 2 basic butler passed hors d'oeuvres, 2 gourmet butler passed hors d'oeuvres, and 2 chef's choice butler items

DINNERTIME

Your dinner starts with a champagne toast to the happy couple

SALAD COURSE

Your choice of any salad

ENTREES

Your choice of 2 entrée selections.

Accompanied by chef's choice of starch and vegetables

DESSERT STATION

After dinner, we invite you and your guests to enjoy your wedding cake. Coffee bar with assorted teas are also included

LATE NIGHT BITE

Your choice of any 1 of our late-night bite selections

BAR SERVICES

Premium full open bar for entire 5 hours







COCKTAIL STYLE RECEPTION

THE BITE SIZE

Montage Table for 1 Hour 2 Butler Passed Hors D'Oeuvres for 1 Hour Salad Station with 2 Salad Options for 1 Hour 2 Buffet Stations

THE TASTING

Montage Table for 1 Hour 4 Butler Passed Hors D'Oeuvres for 1 Hour Salad Station with 2 Salad Options for 1 Hour 3 Buffet Stations

THE MUNCHIES

Montage Table for 1 Hour 4 Butler Passed Hors D'Oeuvres for 1 Hour Salad Station with 2 Salad Options for 2 Hours 4 Buffet Stations

THE FULL HELPING

Montage Table for 1 Hour 6 Butler Passed Hors D'Oeuvres for 1 Hour Salad Station with 3 Salad Options for 2 Hours 4 Buffet Stations

FESTIVE BBQ PACKAGE

COCKTAIL HOUR

Your reception kicks off with a warm welcome and our Seasons Signature Montage Table

DINNERTIME

Your dinner starts with a champagne toast to the happy couple

SALAD COURSE

Your choice of 3 salad selections

ENTREES

Your choice of 3 entrée selections

HOMESTYLE SIDES

Your choice of 2 homestyle sides

DESSERT STATION

After dinner, we invite you and your guests to enjoy your wedding cake. Coffee bar with assorted teas are also included

BAR SERVICES

Premium full open bar for entire 5 hours

SEASONS SIGNATURE MONTAGE TABLE

- Choose two Hot items: Shrimp and Crab Dip, Thai meatballs, citrus chipotle meatballs, Spinach artichoke dip, Buffalo chicken dip
- Gravlax Board: Cold smoked salmon platter with assorted condiments
- Seared Ahi Tuna Platter: with a serrano Aioli (Market Price)
- Platters: Italian meats with an assortment of pickled items, Domestic and Imported Cheese board with an assortment of dried fruits, Fruit board, Caprese and crackers
- Choose two Cups: Crudité, Salsa and Chips, Guacamole and Chips or Bruschetta
- Brie & Jam Board: assorted jams and brie wrapped in puffy pastry
- Upgrade to additional platters/ items:
 Grilled vegetable platter, watermelon mint salad, Seasonal composed salad, as well as see chef specialty menu
- And an assortment of other chef-inspired hors d'oeuvres



BUTLER PASSED HORS D'OEUVRES

- Caprese Skewer drizzled with a balsamic glaze
- Coconut Battered Shrimp with a sweet Thai chili sauce
- Spring Roll chicken, pork or vegetarian with a garlic ginger or sweet Thai chili
- Bang Bang Shrimp breaded shrimp tossed in a sweet Thai chili sauce
- Asian Potsticker chicken, pork, or vegetarian with a sweet Thai chili sauce
- Aracnini 3 cheese risotto balls with marinara
- Chicken Satay with a pineapple teriyaki sauce
- Sloppy Joe Sliders: blend of seasonings with ground beef
- Cherry Blossom Tart black cherries, goat cheese, clover honey
- French Onion Soup Boule: caramelized onions with gruyere cheese in a mini brioche
- Corn & Edamame Quesadilla: crisp tortilla with a creamy combinations of edamame bearns, corn, jack cheese, roasted red bell & poblano peppers
- Boneless Franchaise Bites: boneless wings tossed with franchaise sauce
- Chicken Cordon Blue Bites: Ham, chicken and swiss cheese ball of goodness
- Pigs in a Blanket with BBQ sauce
- Buffalo Chicken Crisp buffalo chicken dip on a chip

GOURMET BUTLER PASSED HORS D'OEUVRES

- Stuffed Mushrooms sausage & spinach, spinach & cheese or a chicken mousse marsala
- Mini Beef Wellington with a green peppercorn demi
- Pear & Brie Crostini with cranberry pear candied shallot, poached pear, brie and candied walnut
- Crab Cakes with a roasted red pepper or tomatillo aioli
- Yellowfin Tuna seared tuna with a tomato and cilantro salad
- Speck (Smoked Prosciutto) or Prosciutto Crostini herb ricotta, speck or prosciutto on a crostini
- Bacon Wrapped Scallops served with a horseradish sauce
- Jumbo Shrimp Cocktail served with cocktail sauce & lemons
- Lollipop Lamb Chops with a Rosemary demi
- Filet Tidbits on a crostini topped with horseradish sauce
- Zesty Watermelon Crisp with red onion, cilantro, chipotle sauce, lime juice, in a phyllo shell
- Smoked Salmon on a Crostini with horseradish sauce and dill
- Maui Shrimp spring roll: shrimp spiced with hot chilies, curry, and fresh cilantro
- Peeking Duck Ravioli: Peking style duck filled round wonton, dusted with panko and black and white sesame seeds
- Chef Aspired Sushi: assortment of sushi
- Seafood salad shooter: crab, red onion, celery, old bay, mayo salt and pepper
- Scallop Skewer: with a mango lime butter sauce
- Duck Crostini: boursin cheese, apricot glaze, caramelized duck on a crostini
- Bacon and Bourbon Jam Crostini: bacon, shallot, onion, bourbon, honey, brown sugar and goat cheese









Menn Gelections

SEASONS SIGNATURE MONTAGE TABLE

to include & not limited to:

IMPORTED & DOMESTIC CHEESE DISPLAY

ITALIAN MEATS

MEDITERRANEAN MOZZARELLA SALAD

MARINATED OLIVES

CRUDITE ASSORTMENT WITH DIPS

SEASONAL FRUIT

HOMEMADE BRUSCHETTA CROSTINI

Traditional | Pineapple Mint Bruschetta | Rosemary Roasted Plum Tomato, Ricotta & Prosciutto

COCKTAIL MEATBALLS

PENNE A LA VODKA

+ CHEF'S SPECIALTIES TO COMPLIMENT YOUR MENU

IN HOUSE SPECIALTIES:

FRIED RAVIOLI NACHOS
CALAMARI
EGGPLANT CHIPS

TRAY PASSED APPS: BASIC

Antipasto Skewer drizzled with balsamic glaze

Coconut Shrimp with sweet Thai chili sauce Spring Roll with garlic ginger sauce

Chicken Slider with habanero orange slaw Asian Potsticker (Chicken, pork or Veg)

Arancini 3 cheese risotto ball with marinara

Blackened Chicken Satay Skewer with pineapple Coulis

Mac & Cheese Bites served with buffalo sauce Pigs in a Blanket

Corn & Edamame Quesadilla

Boneless Franchaise Bites

Smoked Salmon Crostini with boursini cheese Puff Pastry wrapped Asparagus

Chicken Cordon Blue Bite

Chicken Pot Pie Shooter

Zesty Watermelon Shooter with red onion Pear and Brie Crostini with candied walnuts

TRAY PASSED APPS: GOURMET

Stuffed Mushrooms (Sausage or Spinach)

Mini Beef Wellington with green peppercorn demi sauce

Bacon Wrapped Scallops with pineapple coulis

Shrimp Cocktail served with cocktail sauce Lollipop Lamb Chops with rosemary demi

Coconut Crab Cake Slider with island slaw Corn and Crab Beignet with yaji aoili

Mini Lobster Roll with drawn butter

Filet Crostini with horseradish sauce

Duck Eggroll with plum sauce

Ancho Chili Short Rib Taco with red cabbage slaw

Pork Belly Wonton with coarse ground mustard Bacon Wrapped Short Ribs

Brisket Popper in a jalapeno with cream cheese

Seared Scallops with pea puree and crispy pancetta

Raw Oysters served with ginger chili

Cajun Bacon Wrapped Shrimp with a sweet and spicy aoili

Surf & Turf Sushi Roll





Menn Gelections

STATIONS | COCKTAIL HOUR | LATE NIGHT

SUSHI

Assorted Rolls | Variety of Sashimi

Ginger, Wasabi, and Soy Sauce Spring Rolls Choice of Fried Noodles or Rice

RAW

Choice of:

Crab Legs | Oysters | Lobster | Shrimp Cocktail | Seared Ahi Tuna Steamed Clams & Drawn Butter

*Market Value

STREET TACO

Choose 2:

Jerk Chicken island slaw, corn relish, pineapple chili aoili
Creole Shrimp avocado, citrus slaw, pineapple rum salsa
Smoked Pork Carnitas with pickled red onion, Aji Verde
Smoked Brisket with pico de gallo, cilantro, BBQ sauce
Mutton Barbocoa pea mole, tomatillo salsa

FAJITA

Traditional Sizzle Platter

Wagyu Beef | Jerk Chicken |

Shrimp Accompanied with sautéed peppers, onion, spanish rice, black beans Toppings: Shredded Lettuce, Cheese, Salsa, Guacamole, Sour Cream

SLIDER

Beef with American cheese and pickles
Pulled Pork topped with BBQ sauce and coleslaw
Crispy Chicken with spicy ranch

Served with French Fries

NACHO

LOADED NACHOS

Choice of Beef or Chicken:

Shredded Lettuce, Queso, Diced Tomatoes, Sour Cream, Jalapenos, Olives, Salsa, Guacamole

PRETZEL

Traditional Soft Twist Pretzel | Pretzel Sticks
Beer Cheese
Stone Ground Mustard

Menn Gelections STATIONS | COCKTAIL HOUR | LATE NIGHT

STONE HEARTH PIZZA

(Chef Attended | Live Action)

3 Assorted Pies

- + 2 Protein : Chicken, Pepperoni, Sausage, Baby Shrimp
- + Veggies: Mushroom, Spinach, Onion, Peppers, Olives
- + Marinara, White Garlic

WING

Boneless OR Traditional Choose (2)

Buffalo | Hot | Mango Habanero | Garlic Parmesan | BBQ | Thai Chili | Chili Lime

Accompanied with Blue Cheese & Ranch, Celery & Carrots

SEARED SCALLOP

(Chef Attended | Live Action)

Coconut Chili Sauce, Pineapple Coulis

GRILLED CHEESE

(Chef Attended | Live Action)

Fresh Grilled Sandwiches + Bacon, Tomato Accompanied with Choice of: Tomato Soup OR Autumn Squash

GYRO

Lamb and Chicken Pita Pocket

Tzatziki Sauce Shredded Lettuce Diced Tomato Red Onion Olives

PASTA

(Chef Attended | Live Action)

- + Protein : Chicken, Sausage, Baby Shrimp
- + Veggies: Mushroom, Sun Dried Tomato, Broccoli, Spinach, Cherry Tomato, Peas
- + Sauces: Vodka, White Wine Garlic, Saffron Cream, Pomodoro, Pesto Cream

CARVING

(Chef Attended | Live Action)

Mediterranean Whole Chicken with apricot and kalamata olives

Prime Rib with horseradish sauce and au jus

Tomahawk Roast

Beef Tenderloin with demi and horseradish sauce

Brisket with BBQ sauce

Jerk Pork Loin Roast with pineapple rum sauce

Apple Stuffed Pork Loin Roast with a light pan sauce

Creole Stuffed Pork Chop with mushroom, pepper and spinach

Pork Crown Roast

Accompanied with dinner rolls and butter

POTATO

Choice of: Mashed Potato, Baked Potato, Mashed Sweet Potato, Tater Tots

- + Protein : Chopped Brisket
- + Toppings : Shredded Cheese, Butter, Sour Cream, Chives, Bacon Bits, Caramelized Onion
- + Toppings: Butter, Cinnamon, Marshmallow, Maple Syrup, Bacon Bits













Menn Gelections
ENTREES

CHICKEN

Parmesan Encrusted with a lemon and chardonnay cream sauce Polo Pane lightly breaded with fontina and mozzarella, topped with arugula and bruschetta

Apple Brandy Breast surrounding cranberry apple stuffing

Fig & Goat Cheese interior wrapped in prosciutto topped with blackberry sauce

Cordon Bleu breaded with ham and swiss inside topped with blanquette sauce

Cranberry & Brie interior topped with orange supreme sauce Spinach and Mushroom stuffed with a light pan sauce

BEEF & VEAL

Sliced Sirloin with rosemary demi

Boneless Short Ribs braised with porter beer

Filet Mignon with a red wine reduction *

Prime Rib au jus *

Chateaubriand shallot pan sauce *

NY Strip Steak with Rosemary Demi*

Veal Parmesan Cutlet topped with homemade marinara and mozzarella *

Veal Franchaise light egg batter with a white wine, lemon, garlic sauce *

Rack of Lamb herb encrusted *

* Market Price

SEAFOOD

Swordfish served with a chimichurri aoili

Salmon served with a lemon caper cream sauce *

Crab and Scallop stuffed Sole with a saffron cream sauce Stuffed Lobster Tail with an herb compound butter *

Seabass with a saffron leek and dill coulis

* Market Price

PASTA

Bolognese with rigatoni

Penne a La Vodka served in pink sauce topped with basil and parmesan

Lobster Ravioli in a saffron cream sauce

Shrimp Verde Rigatoni with mushrooms, peas, pancetta in a white wine mushroom cream sauce

Norma Penne tomato sauce, grilled eggplant, mozzarella topped with basil

Cavatelli served with broccoli, cherry tomato, spinach in a white wine cream sauce

Cheese Lasagna layered with sauce, mozzarella, ricotta and parmesan

Butternut Squash Ravioli with a pesto cream sauce or sage butter

VEGETARIAN

Eggplant Involtini breaded and rolled with ricotta and marinara topped with mozzarella and basil

Eggplant Parmesan breaded with homemade tomato sauce, topped with mozzarella and parmesan

Stuffed Mushroom with spinach, cheese, breadcrumbs, garlic Stuffed Acorn Squash with vegetarian sausage and kale topped with parmesan

Grilled Eggplant served with sundried tomatos and gruyere cheese

Bar Gelections



Seasons carries a full liquor license, is fully insured, and we only serve premium liquors at our bars. Below is a list of the specific items offered at events. If you have any special requests for items to be served, ask your sales representative and they will be able to assist you with your request. Additional fees may apply for any substitutions or additions.

Bar services are based on a 5 hour reception.

Bar pricing includes setup, mixers, soft drinks, barware, ice, insurance, and teardown.

BEER

Budweiser Bud Light Corona Heineken Sam Adams

* Ask about craft selections by the bottle or draft

WINE

Rosé Pinot Grigio Chardonnay Merlot

HOUSE LIQUOR

Tito's Vodka Tanqueray Gin Evan Williams Bourbon Jack Daniels Whiskey Captain Morgan Rum

Captain Morgan Rum *Ask for your favorite brand to be served.

COCKTAILS

We are always creating and learning about new cocktails and fun drinks. Create a signature cocktail with your sales representative that is as unique as the love you share *Additional fee may apply

SPECIALTY BAR

Did you have a different plan for your bar? Wanted specific drinks only? Ask today about creating a specialty bar just for you.







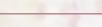


CHEESECAKES

Cheesecake pops Chocolate chip Chocolate ganache NY style Raspberry Strawberry swirl

CAKES

Apple walnut crumb cake
Blackforest cake
Carrot cake
Chocolate creamcake
Germanchocolate cake
Raspberrychocolate cake
Strawberry short cake



PIES & TORTES

Apple pie
Blueberry pie
Chocolate mousse pie
Chocolate truffle torte
Key lime pie
Lemon torte
Peach pie
Peanut butter pie
Pecan pie

SPECIALTY

Cake & Pie pops

Cheesecake filled chocolate dipped strawberries
Chocolate cups with chocolate mousse
Chocolate cups with fresh berries
Cupcakes
Chocolate dipped strawberries
Donut wall with cider donuts in assorted flavors
Ice cream sundae bar
Fudge Bar: assorted fudge (sugar free) fudge available)
Upgrade to fudge/tuffle bar

Clients Jove Us

EVAN ****

My husband and I worked with Belinda, Jennifer, and the Seasons Catering team for our 09.29.18 wedding in Hudson, New York. We worked with Seasons for a year before the wedding to create a customized food experience for our big day, including ceremony refreshments, cocktail hour (appetizers /signature cocktails / bourbon bar), and dinner (salad / 4 entree choices / open bar). We really appreciated their flexibility in accommodating our requests, as food was one of our biggest priorities in making our guest experience special. Beyond the food itself, we were very pleased with the service that we received, especially from Jennifer and our wedding day captain. The two of them attended to the food but also acted as day-of coordinators to make sure that the flow of the event was running smoothly. We felt that we could completely relax because the Seasons team had the event under control. We would highly recommend choosing Seasons for your wedding. Thank you!

JULIA ****

My wedding was beyond a dream come true and season's catering is a HUGE reason for that. Belinda and Jenn were amazing to work with throughout the entire wedding planning process. I never had a doubt in my mind that the day was going to be perfect and it absolutely was. We did carving stations and I am so happy with that decision. There was so much variety in food options and every single item was hot and delicious. The bartenders and wait staff were phenomenal and I can't thank mine and my husband's "captain" who waited on us hand and foot throughout the entire night. We truly felt like royalty and it was absolutely incredible. I cannot recommend Season's Catering enough for not only weddings, but bridal showers and many other events as well. They surely will not disappoint.

YOU CAN FIND MORE REVIEWS
ON WEDDINGWIRE.COM
OR THEKNOT.COM

Full Gervice Wedding Flanning

Day of coordination involves taking care of all the logistical details on the day of the wedding itself. Full Service planning involves everything included in Day of Coordination plus a lot more, such as managing budget, vendors, venues, and all the nitty-gritty details that go into planning a wedding. Our wedding planner will be the liason between all the vendors and the bride/groom to enjoy the day with their friends and family. It is the wedding planner's duty and privilege to ensure that the client's vision is implemented. Since every wedding will be entirely unique, the answer to the question, "What does a wedding planner do?" will never be entirely complete. Ask your sales representative for a list of Day of Coordination services and fees.

A FRIENDLY TO DO LIST FROM SEASONS CATERING

5 - 6 MONTHS

- Set a date for your wedding
- Set a budget and divide the costs
- Have engagement photos taken
- Create guests list and organize addresses
- Build gift registry
- · Book an officiant
- Shop for your wedding gown
- Purchase groom's attire
- Order attire for bridemaids, groomsmen, flower girls and ring bearer
- Book wedding band or DJ with song list
- Book your caterer, event planner and flourists

3-4 MONTHS

- Order and mail wedding invitations
- Order wedding cake
- Book hair & makeup and schedule a trial
- Finalize the menu selection with your caterer
- Purchase wedding bands
- Book flights and accommodations for your honeymoon
- Book hotel rooms for yourself and for out-of-town guests
- Arrange transportation for wedding day
- Plan your rehearsal dinner and book venue

1 - 2 MONTHS

- Obtain a marriage license
- Write your wedding vows
- Order ceremony accessories, wedding favors and guests book
- Send shot list to photograher & videographer
- Collate RSVP's and call guests who haven't sent a response
- Have your final dress fitting and break in your wedding shoes

2 - 4 WEEKS

- Confirm final headcount with your reception venue and caterer
- Attend bridal showers and bachelorette parties



From the Staff at Seasons Catering, we would like to take the opportunity to thank you for the honor of considering us for your event. This section is to help answer the questions we routinely get asked. Please feel free to contact a member of our Team with any further questions. We look forward to working with you!

Will you help me create a menu that isn't from a premade menu?

Of course, we will! We are not a "Cookie Cutter" Caterer. We specialize in custom menus for all our Clients. We are more than happy to book an appointment with you to assist you with any details pertaining to your menu.

I have a few guests with different dietary restrictions. Will be able to accommodate their needs?

Absolutely. Whether they are vegan, vegetarian, gluten-free, lactose intolerant, or have any other dietary restrictions or allergies, our professionally trained culinary staff is fully capable of taking care of them. Please inform your sales manager of any dietary requirements as soon as you learn of them so that we have the necessary time to plan and execute accordingly.

Are you able to serve alcohol for us or do we need to get someone else to handle that aspect?

Yes, we carry a full liquor license and have bar packages for any type of occasion. There is a liquor permit fee of \$48 for every event that requires a bar. This fee is to cover the cost of applying for the permit.

Do you serve shots?

No, we are not permitted to serve shots at any time.

Is there a minimum number of guests required for a catered event?

There is not a minimum number of guests required for a catered event. We do have a food/beverage minimum that needs to be met which is based on various factors. Consult a member of the sales team for further information.

What is the structure of payments for my event?

At time of contract signing we require an initial deposit of \$1500. 90 days later another \$2000 is due. From thereon forward we require additional payments to be made totaling 50% of the remaining balance, due at the half way point between your initial deposit at signing and your final payment. Final payment is due 10 days prior to the event.

Can I make payments in addition to the deposits you require?

Absolutely. We have clients who do this all the time. Some pay weekly, some pay monthly, while others pay sporadically. Whatever way is easiest for you is fine with us as long as you are paid in full 10 days prior to the event.

What forms of payment do you accept?

We accept cash, check, money order, and all major credit cards. In certain situations, personal checks will not be accepted. Contact one of our sales managers with any questions you may have about acceptable forms of payment.

What styles of service do you offer?

We offer the traditional plated, buffet, family style, and cocktail stations; for wedding. In addition to that, we also have our food truck for late night snack, themed outdoor receptions, and so much more. If you have a different idea, we would love to hear it. We will do our best to cater to your individual needs.

Can you help us with the linens for our event?

Yes, we can! We have a selection of our own and work closely with a local linen business. If we do not have it in stock, we can provide them at an extra cost. Please feel free to contact a team member for more details.

Am I billed on the original number of guests you quote me for?

No. We require your final guest count 10 days prior to your event. This ensures we can get you an accurate bill put together, so you can make the final payment on time.

Do you offer food tastings?

Yes, we offer a yearly Wedding Expo and Tasting; as well as more intimate tastings. There is a fee for all of our Tastings, to cover the cost of the food and Labor. You have the opportunity to sample a selection of food that interest you. Intimate tastings take about 1-1.5 hours, as the menu is cooked as it is served. Note: There are some certain items that we are unable to produce for a tasting, and other restrictions may apply. Consult a member of the sales team today to book your tasting.

Frequently Asked Onestions

From the Staff at Seasons Catering, we would like to take the opportunity to thank you for the honor of considering us for your event. This section is to help answer the questions we routinely get asked. Please feel free to contact a member of our Team with any further questions. We look forward to working with you!

Do you have decorations or do event design?

We have a wide array of glass pieces available for rent and are always acquiring new ones. Our staff can also assist with the design and execution of your centerpieces. Please feel free to call and set up an appointment to discuss rates today.

Do you have audio-visual equipment?

We do not own our A/V equipment but do have A/V equipment you may need available to us for rent. Ask a sales team member what the rates are for the specific equipment needed.

In addition to the sales tax and cost of food, what are the other fees you charge?

Since every event is unique unto itself, any additional fees assessed to you are dependent upon the event specifics. Book an appointment today with a member of the sales team to get a custom quote built for your event.

The location of the event doesn't have a kitchen. Is that a problem?

Absolutely not. All of our trucks are equipped with all the necessary equipment we need to do live cooking on site. The only thing we do at our building is the necessary prep work of the food. All actual cooking is done live on site.

What is the length of time we have your services for an event?

The average wedding reception is 5 hours from the start of the cocktail hour. For example, if your ceremony is 5-5:30, then our services would start at 5:30 and end at 10:30. If you would like to extend the length of time for our services, we would be more than happy to accommodate, and an additional cost would apply. The timeline for your event is due 10 days prior to your event so that we may schedule staff accordingly.

Will you create a floor plan for me?

We would be more than happy to assist you with this by appointment only.

What is the Captains Fee?

Captain's Fee are On-Site Event Manager & Event Captain for Entire Evening. They are responsible for overseeing setup and communicating with all Vendors, getting drinks and food for the couple & their parents, packing up everything at the end of the night, and so much more!

Can you help me with tableware?

Yes we can! We have our own glassware, silverware & China available to choose from.

Have another question? Contact Your Sales Representative or call us at: (518) 456-8000



PHOTOGRAPHY

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BLUE ROSE (225) (518) 439.9015

ZACHARY'S PASTRY SHOPPE (518) 477.2140





Offsite location with no kitchen? No problem!

Our food truck is fully equipped to make for an easy stress free event; no matter the location!

FOR MORE INFORMATION Contact Your Sales Representative or call us at: (518) 456-8000





