

Seasons Catering

W E D D I N G B O O K



A SEASONS HOSPITALITY COMPANY

(518) 456 8000 | WWW.ALBANYSEASONSCATERING.COM



SEASONS HOSPITALITY TAKES GREAT PRIDE IN OUR QUALITY
OF FOOD AND EXCEPTIONAL SERVICES,
PROVIDING AN UNFORGETTABLE EVENT FOR EVERY SEASON!
OUR GOAL IS TO DELIVER THE BEST QUALITY IN SERVICE, FOOD AND EXPERIENCE.



ALBANYSEASONSCATERING.COM

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Seasons Catering
A SEASONS HOSPITALITY COMPANY

WEDDINGS

CORPORATE

SOCIAL

AND SO MUCH MORE...



Seasons Hospitality

AN EVENT FOR EVERY SEASON

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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OUR VENUES

COLONIE COUNTRY CLUB

A Celebration here is like no other! Everything that makes a fairy tale wedding awaits you here. Colonie Golf & Country Club has a rich history of providing the highest quality of food and exceptional service. You will find that the club is a perfect setting, surrounded by the spectacular view of the golf course, seen from the charming Ball Room.

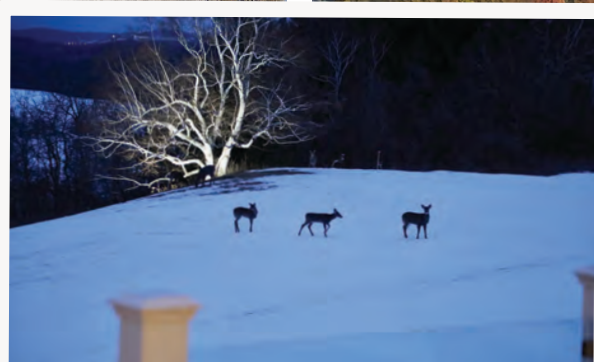




WINDOVER RIDGE

Windover Ridge is situated on the Tomhannock Reservoir with striking views of the Adirondack Mountains, where it occupies 122 acres of pristine farm land with our Forested Ridge towering over 980 ft above sea level. Our facility is designed to accommodate 350 people comfortably with outdoor accommodations equally.

Experience contemporary design, scenic views, and an assortment of upscale amenities on your special day. You deserve the best, so we serve the best.



CANFIELD CASINO

The enchanting and historic Canfield Casino is the perfect backdrop for a wedding or special event. Situated in Congress Park, in downtown Saratoga Springs, the Canfield Casino is close to everything, making it the perfect location for you and your guests. This beautiful venue seats up to 240 guests and is available year-round.



PRUYN HOUSE

The 182-acre farm of Casparus F. Pruyn was acquired from Patroon Stephen Van Rensselaer III in 1825. Pruyn was land agent and manager of the Patroon's vast estate in Upstate New York. The house's "high style" of architecture reflects the influence and stability of the Rensselaer patroonship.



THE APPEL INN

Nestled on 36 acres with vintage barns and a lovely 250 year old tavern built by Hendrick Appel, The Gathering Space will lend an atmosphere of graceful elegance to your special event. We host just one event per day, whether it is a corporate retreat for 10 or a celebration for 150. Our setting is casual enough for a wedding barbecue or formal enough for champagne and white glove service.

NOT A side
WERE ALL
family
ONCE THE
knot
IS TIED



BURLAP AND BEAMS

Imagine... a beautiful summer day. Your vows are exchanged at a rustic farm under a wooden arbor with the breathtaking backdrop of Three Sisters Mountain providing the perfect wedding portrait opportunity. Make all of your wedding day dreams come true. Our historic homestead in Thurman, NY, with its majestic views of the Adirondack Mountains, the sweetness of a babbling brook and the rustic charm of vintage barns, all ensure this is the perfect location for your most cherished occasion.



HISTORIC BARN AT NIPMOOSE

Offering three fully restored historic barns with panoramic views, the Nipmoose Farm is an exceptional site for your country barn wedding.

Whether elegant, casual, grand, intimate or something in between, you will be excited by the variety of options.



SHAKER HERITAGE BARN

The Shaker Heritage Barn is a stunning space that was built in 1915. It is a historic, nationally recognized, authentic Shaker site, located in Albany, NY. The space is open, with high ceilings, and has a look and feel that can be customized to suit YOU and your vision for your wedding! The barn is surrounded by beautiful grounds, fields, a bridge, a garden, and other historic buildings. The size, style, and location of the barn make it extremely unique to our area and being surrounded by farm-like grounds makes it stand apart; it is the perfect space to celebrate your wedding!



A wide-angle photograph of a large, rustic wooden barn interior. The space is filled with numerous wooden tables and chairs, each set with glassware and floral centerpieces. The high ceiling features exposed wooden beams and several large, circular chandeliers with many small lights. A large window at the far end of the barn looks out onto a green landscape.

THE BARN AT LORD HOWE VALLEY

A picturesque Barn Wedding, nestled between historical Lake George and Lake Champlain. A barn with custom designed posts and beams with gorgeous chandeliers and beautiful arches. This unique barn has all the characteristics of your dream barn wedding.

A photograph of a grand, classical ballroom. The room has high ceilings, large arched windows, and tall columns. The floor is covered with a white carpet, and rows of dark wooden chairs are arranged on either side. Large floral arrangements in glass vases are placed at the ends of the room. A white tablecloth is draped over a table in the center of the room.

SARATOGA MUSEUM OF DANCE

Ideally located in the beautiful Spa State Park in Saratoga Springs, the National Museum of Dance offers a unique space for your wedding, special event, or fundraiser. The classical architecture of this historic building creates an unforgettable ambiance that will be cherished in memories for years to come.

PRIVATE RESIDENCE

Whether you are planning a small intimate wedding or a larger gathering for friends and family, we want you to have the best experience possible.



WM. H. Buckley Farm

Our facilities include multiple farmhouses that can accommodate the bridal party and special guests. Each farmhouse has been recently updated to include the comforts of modern amenities while maintaining the original charm of the farmhouse. You can also walk to our cafe for a fresh from the farm breakfast during your stay. Your guest list will include our cows, sheep, chickens and piglets the moment you choose to allow Wm. H. Buckley Farm to host your wedding.



OTHER WEDDING VENUES

989 NORTH

BELOVED FARM

BEST WESTERN ALBANY
AIRPORT INN

CASTLE BREITENBACH

CHATHAM FAIRGROUNDS

COMFORT INN

COOKS PARK

FINE ARTS 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

SABLEWOOD FARM

SARATOGA PARK

SARATOGA RACING
MUSEUM

SHAKER HERITAGE
BARN

TAKK HOUSE

THACHER PARK

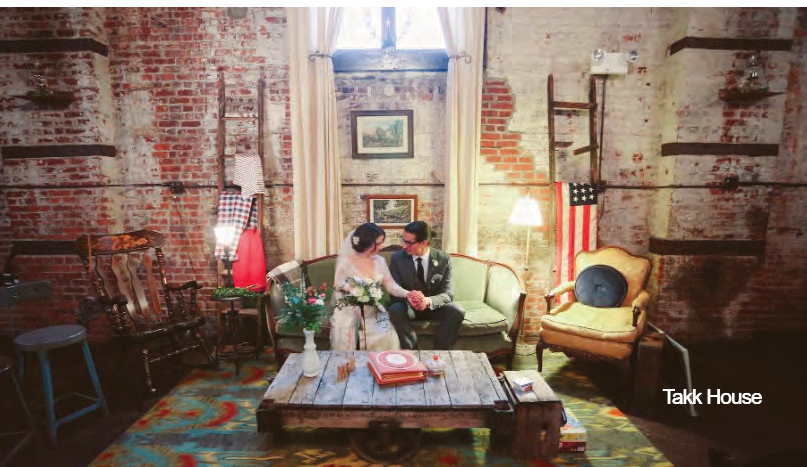
THE 1925 BARN

SABLEWOOD BARN

THE CROSSINGS

ALBANY DANCE
MUSEUM

*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

DINNER TIME

Your dinner starts with a champagne toast to the happy couple

SALAD COURSE

Your choice of any salad

ENTRÉES

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

DINNER TIME

Your dinner starts with a champagne toast to the happy couple

SALAD COURSE

Your choice of any salad

ENTRÉES

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 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 BITESIZE

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 BARBECUE PACKAGE

COCKTAIL HOUR

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

DINNER TIME

Your dinner starts with a champagne toast to the happy couple

SALAD COURSE

Your choice of 3 salad selections.

ENTRÉES

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: Crudit , 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 beans, corn, jack cheese, roasted red bell & poblano peppers
- **Boneless Franchise Bites:** boneless wings tossed with franchise 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

M E N U S E L E C T I O N S

Priding ourselves on being innovative and unique, we customize every event to our client's palate and budget. Our philosophy is that this is YOUR event, so we are not going to tell you what you and your guests are going to eat. With that in mind, please note that the following menu items are mere suggestions and examples of what we have done. Don't think for one second that these menus are what you must have for your event. If you have a favorite dish, such as grandma's secret recipe for pasta sauce, your father's BBQ tricks and flavor, or your mother's home made cookies, there isn't anything we can't do - so don't be afraid to ask. Know that you are in excellent hands for all the right reasons when you choose Seasons.

CHICKEN SELECTIONS

Chicken Marsala lightly floured with a mushroom marsala sauce

Chicken Francaise lightly egg battered with a white wine lemon sauce

Polo Pane lightly breaded with fontina and mozzarella cheeses, topped with lightly dressed arugula and bruschetta

Stuffed Chicken stuffed with spinach, garlic, and cheese

Hickory BBQ Chicken with a sweet and sticky rootbeer sauce

Duck Breast with an orange mariner or blackberry plum sauce (Market price)

Blackened Chicken with a whiskey BBQ sauce or Chipotle mango salsa

Crab Stuffed Chicken Spicy Cajun supreme sauce (Market price)

Chicken Speedy Greek and Cuban fusion marinated chicken, garlic, lemon, mint, oregano and basil

BEEF & VEAL SELECTIONS

Boneless Beef Short Ribs braised with beef burgunday sauce

Chateaubriand with an au poivre sauce, demi, shallot pan sauce (Market price)

Cowboy Steak bone-in ribeye with au poivre, demi or shallot pan sauce (Market Price)

London Broil with chef inspired marinade, mushrooms and onions

Filet Mignon with a demi or au poivre (Market price)

Rack of Lamb herb encrusted (Market price)

Veal Parmesan pounded veal topped with house marinara and mozzarella

Veal Franchise lightly egg battered with a white wine lemon garlic sauce

Grilled Delmonico with a demi, au poivre or compound butter (Market Price)

PORK SELECTIONS

Apple Stuffed Pork Loin Roast with a cranberry chutney

Jerk Pork Loin Roast with pineapple rum sauce

Roasted Pork Loin Roulade stuffed with spinach, red peppers and fontina in a light pan sauce

Chocolate Spiced Frenched Pork Chop with Frangelico cream sauce with slivered almonds

Pork Chop stuffed with crab in a light pan sauce

Maple Glazed Pork Loin maple and mustard glaze

SEAFOOD SELECTIONS

Swordfish with rosemary lime sauce, mango chipotle salsa, or chimichurri aioli, veracruz sauce

Red Snapper herb and panko encrusted, blackened with Moroccan chermoula, puttanesca sauce or Lobster butter (Market price)

Mahi Mahi with a mango lime butter, rosemary lime sauce, or a citrus basil sauce (Market price)

Baked Stuffed Haddock Stuffed with shrimp and spinach, tomato, and bread crumbs with a white wine garlic cream sauce

Twin Scallop Skewer served with mango lime butter sauce

Flounder stuffed with crab meat

Salmon veracruz, mango chipotle salsa, Lemon caper cream sauce, (Market price)

Crab and Scallop Stuffed Sole with a lobster saffron cream sauce

Stuffed Lobster tail choice of crab stuffed or casino stuffing topped with an herb compound butter (Market price)

Stuffed Salom stuffed with crab and served with a garlic cream sauce

Blackened Tuna seasoned with a house blackened seasoning

Seabass with a mango lime butter sauce or garlic cream

PASTA SELECTIONS

Shrimp Gamberi Spinach, cherry tomato, white beans and fettuccine in a white wine butter sauce

Shrimp Verde mushroom mix, peas, pancetta, white wine mushroom cream sauce with rigatoni

Lobster Ravioli served with shrimp and lobster in a saffron cream sauce

Penne alla Vodka pink sauce with vodka, prosciutto, basil and parmesan cheese

Mezz Otero pink sauce with chicken, sun dried tomato and basil

Greek Pasta Tortellini, artichokes, sun dried tomato, olives, broccoli, feta cheese in a white wine garlic sauce

Pesto cream tomato, chicken or shrimp

Gnocchi with rosemary tomato sauce and panchetta

Shrimp & Scallop Scampi shrimp, bay scallops, white lemon garlic sauce

Spaghetti Al Farouk saffron cream sauce, shrimp, mussels, mozzarella, parmesan

BBQ SELECTIONS

Salads: Garden salad, strawberry spinach salad, Caesar salad, caprese salad, fruit salad, coleslaw, pasta salad, macaroni salad, seasonal salad, potato salad and watermelon mint salad

Sides: Mac N cheese, BBQ baked beans, corn on the cob, baked potato, Italian roasted potatoes, garlic mashed, roasted veg medley, black beans with pork belly, street corn and green beans with bacon

Basic BBQ package: Burgers, hot dogs, pulled pork, bone-in chicken breast, Fried chicken, sausage peppers and onions, blackened chicken, boneless breast, jerk chicken, chicken speedy

Gourmet BBQ package: Ribs, ribeye steak, strip steak, cowboy steak, Jerk pork loin roast, brisket, quartered chicken

Accompanied by chef inspired sauces

VEGETARIAN & VEGAN SELECTIONS

Eggplant Involtni lightly breaded eggplant rolled with ricotta, parsley, EVOO, with marinara and topped with mozzarella and basil

Eggplant Parmesan breaded eggplant with house made tomato sauce, mozzarella, parmesan cheese and basil

Norma penne pasta with cubed mozzarella, basil, tomato sauce, grilled eggplant and basil

Grilled Eggplant with sundried tomato and gruyere cheese, a different take to eggplant parmesan

Stuffed mushroom spinach, cheese, bread crumbs, garlic, and herbs

Stuffed pepper quinoa, squash, zucchini, herbs, tomato

Stuffed Shells in a house pomodoro sauce

Spaghetti Squash Pasta Sautéed spaghetti in a house made tomato sauce topped with squash, zucchini, spinach and cherry tomato

We can accomodate any specific dietary restrictions or allergies.

COCKTAIL STATIONS & LATE NIGHT BITES

SUSHI STATION

Sushi Bar- Chefs Assorted Sushi rolls accompanied with vegetable spring rolls

Upgrade to Udon noodle stir fry or fried rice side

PASTA STATION

Live action station featuring (2) types of pasta and (2) sauces. With your choice of (2) proteins and (3) vegetables for the appropriate dishes chosen

Protiens:

- Sausage
- Chicken
- Shrimp
- Bay Scallops

Vegetables:

- Squash
- Zucchini
- Broccoli
- Cherry tomato
- Spinach
- Peas

Sauces:

- Vodka
- White wine garlic
- Saffron Cream (seafood)
- Pomodoro
- Pesto parmesan cream
- White wine mushroom cream sauce

WING STATION

Choice of boneless or traditional, accompanied by your choice (3) sauces:

- Hot
- Buffalo
- Garlic Parmesan
- Citrus Chipotle
- BBQ
- Thai Chili
- Mango Habenero

TACO STATION

- **Upgrade to a 3rd choice**
- Baha fish taco with street corn, shredded lettuce and chimichurri aioli
- Smoked brisket taco with Pico de Gallo, cilantro, shredded lettuce and BBQ sauce
- Jerk Chicken: Island slaw, sweet n spicy corn relish, pineapple chilli aioli
- Smoked pork carnitas taco with pickled red onion, jalapenos and Aji Verde sauce

BRUCHETTA BAR

- Regular tomato, garlic, basil, EVOO and balsamic glaze
- Strawberry balsamic
- Chicken bruschetta

POTATO STATION

Choice of Mash potato bar or baked potato bar. Accompanied with shredded cheddar, sour cream, scallions, bacon bites, butter and additional per person

Upgrade for baked potato bar - add chopped brisket

CARVING STATION

Choice of (2):

- Beef tenderloin with demi, and horse radish sauce,
- Brisket,
- Jerk pork loin roast with pineapple rum sauce
- Apple Stuffed pork loin roast light pan sauce
- Prime rib with horse radish sauce or au jus
- Thom-hawk Roast
- Roast pork loin roulade with a light pan sauce
- Stuffed or unstuffed Crown roast park

SEAFOOD STATION

Choose 3 and one hot item:

- Crab legs
- Oysters
- Lobster
- Shrimp cocktail

Hot items:

- Steamed clams in a drawn butter
- Calamari served with marinara
- Sautéed mussels in a spicy light beer marinara

*** Market Price***

MOZZARELLA BAR

- Caprese
- Mozzarella skewers with a basil aioli
- Mozzarella logs in pepper
- Tomato mozzarella salad with a pesto dressing
- Local assorted oils and vinegars

FAJITA BAR

Served with peppers and onions, guacamole, sour cream, salsa

- Beef
- Chicken

LATE NIGHT

- Mini hot dogs
- Mac and cheese with BBQ brisket or pulled pork on potato boat
- BBQ brisket taco's served with shredded cheddar, pico di gallo, jalapenos
- Chicken speedy's on a 6" sub
- Pulled pork sliders
- Fried Chicken sandwich comes with buffalo sauce, BBQ sauce or mayo

BAR SELECTIONS

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 LIQUORS

Tito's Vodka | Tanqueray Gin | Evan Williams Bourbon | Jack Daniels Whiskey | Captain Morgan Rum
**Ask for your favorite brand to be served. In the unlikely event that we are out of stock on one of these brands, a brand of comparable quality and price will be available*

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.

DESSERTS

CHEESE CAKES

- Cheesecake pops
- Chocolate chip
- Chocolate ganache
- NY style
- Raspberry
- Strawberry swirl

CAKES

- Apple walnut crumb cake
- Black forest cake
- Carrot cake
- Chocolate cream cake
- German chocolate cake
- Raspberry chocolate 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/tuffie bar*



CLIENTS LOVE 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 SERVICE WEDDING PLANNING

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 bridesmaids, groomsmen, flower girls and ring bearer
- Book wedding band or DJ with song list
- Book your caterer, event planner and florists

2 - 4 Weeks

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

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 photographer & videographer
- Collate RSVP's and call guests who haven't sent a response
- Have your final dress fitting and break in your wedding shoes



FREQUENTLY ASKED QUESTIONS

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.



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**





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PHOTOGRAPHY

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ENTERTAINMENT

OVERTIME
PHOTOBOOTH

RIZZO'S HOUSE OF
FLOWERS

SANTORES WORLD
FAMOUS FIREWORKS

SUPPLY WAGON
RENTALS

TODAY'S LIMO

TOTAL
ENTERTAINMENT

TUXEGO



OUR FOODTRUCK

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

Duke's Halfmoon Grove

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