



ROYAL WEDDING PACKAGE- \$89

COCKTAIL HOUR

2 hour open and call bar, chef's assorted cheese & crackers with fruit garnish and a fresh & roasted vegetable platter, and Butler passed hot hors d'oeuvres (choose 3):

- | | | |
|--|----------------------------------|---|
| <i>Sesame Chicken with Asian Sauce</i> | <i>Mini Chicken Cordon Bleu</i> | <i>Egg Rolls</i> |
| <i>Pigs in a Blanket</i> | <i>Swedish Meatballs</i> | <i>Chicken Brochettes</i> |
| <i>Scallops Wrapped in Bacon</i> | <i>Breaded Mozzarella Sticks</i> | <i>Quesadilla Rolls</i> |
| <i>Crabmeat Rangoon</i> | <i>Chicken Hibachi Skewers</i> | <i>Cheese Puffs</i> |
| <i>Mini Beef Wellington</i> | <i>Coconut Shrimp</i> | <i>Stuffed Mushroom Caps with Seafood</i> |
| <i>Spinach and Cheese Spanakopita</i> | | |

(full drink menu available- includes draft beer, V.O., Seagram's 7, Canadian Club, Bourbon, Brandy, Rum, Vodka, Gin, Scotch, Whiskey Sours, Bloody Mary's, White Russians, Daiquiris, Schnapps, Wine, and Soda)

CHAMPAGNE TOAST

DINNER

House or Caesar Salad

Dinner Options (choose 3):

(served with choice of potato or rice pilaf and choice of vegetable, dinner rolls and butter, coffee and tea)

Chicken Oscar breast of chicken topped with crabmeat, asparagus and Hollandaise sauce

Chicken Parmesan breaded chicken breast topped with mozzarella cheese and baked in marinara sauce

Chicken Cordon Bleu tender breast of chicken stuffed with smoked ham and Swiss cheese

Roasted Tom Turkey herb roasted turkey breast with stuffing and giblet gravy

Rib Eye Steak 12oz steaks marinated and grilled to perfection

Filet Mignon 10oz filet marinated in garlic and thyme, and then grilled to perfection

Prime Rib whole prime rib of beef marinated in olive oil, garlic, thyme and rosemary and slow roasted until medium rare.

Served with au jus.

Roast Pork Loin roasted pork tenderloin sliced and served with seasoned pan gravy

Applewood Smoked Ham choice smoked ham with an orange raisin glaze

Stuffed Scrod tender fillets with seafood stuffing topped with a white wine & butter sauce

Poached Salmon 2 4oz salmon steaks poached in white wine and topped with a butter & parsley sauce

Fettuccini Alfredo tender fettuccini and creamy Alfredo sauce with chef's choice of steamed vegetables

Pasta Primavera rotini pasta tossed with seasonal vegetables with choice of roasted tomato sauce, Alfredo sauce or garlic & butter, topped with freshly grated Parmesan cheese

Vegetarian Lasagna blend of spinach, zucchini, green peppers and onions together with mozzarella, cheddar & jack Cheeses

- | | | | |
|---------------------|-------------------------|--------------------|-----------------------------|
| Salads | Salad Dressings | Potatoes | Vegetables |
| & Sides: | <i>Balsamic Vinegar</i> | <i>Red Roasted</i> | <i>Prince Edward Blend</i> |
| | <i>Ranch</i> | <i>Mashed</i> | <i>Price William Blend</i> |
| | <i>Bleu Cheese</i> | <i>Baked</i> | <i>California Blend</i> |
| | <i>Russian</i> | <i>Twice Baked</i> | <i>Green Beans Amandine</i> |
| | <i>Italian</i> | <i>Scalloped</i> | <i>Glazed Carrots</i> |

(kid's menu available- options include chicken tenders, macaroni & cheese, grilled cheese, cheeseburger, pasta)

ALSO INCLUDED

Draft beer, wine & soda for remainder of your reception

Tall silk floral centerpieces for all tables

Choice of linen colors

Votive candles

Private reception room for bridal party

Decorative ceiling draperies

Head table beautifully decorated to your color scheme

Silver or gold plate chargers on all tables

White satin chair covers

OTHER OPTIONS

Your wedding ceremony may be arranged in the ballroom or in our beautiful outdoor country setting at the Pavilion or Gazebo.** Please allow our knowledgeable staff to help you select additional items to add extra charm to your celebration.

8% sales tax & 19% gratuity charges are not included in these prices



EMERALD WEDDING PACKAGE- \$79 per person

COCKTAIL HOUR

2 hour open and call bar, chef's assorted cheese & crackers with fruit garnish and a fresh & roasted vegetable platter, and Butler passed hot hors d'oeuvres (choose 3):

- | | | |
|--|----------------------------------|---|
| <i>Sesame Chicken with Asian Sauce</i> | <i>Mini Chicken Cordon Bleu</i> | <i>Egg Rolls</i> |
| <i>Pigs in a Blanket</i> | <i>Swedish Meatballs</i> | <i>Chicken Brochettes</i> |
| <i>Scallops Wrapped in Bacon</i> | <i>Breaded Mozzarella Sticks</i> | <i>Quesadilla Rolls</i> |
| <i>Crabmeat Rangoon</i> | <i>Chicken Hibachi Skewers</i> | <i>Cheese Puffs</i> |
| <i>Mini Beef Wellington</i> | <i>Coconut Shrimp</i> | <i>Stuffed Mushroom Caps with Seafood</i> |
| <i>Spinach and Cheese Spanakopita</i> | | |

(full drink menu available- includes draft beer, V.O., Seagram's 7, Canadian Club, Bourbon, Brandy, Rum, Vodka, Gin, Scotch, Whiskey Sours, Bloody Mary's, White Russians, Daiquiris, Schnapps, Wine, and Soda)

CHAMPAGNE TOAST

DINNER

House or Caesar Salad

Dinner Options (choose 3):

(served with choice of potato or rice pilaf and choice of vegetable, dinner rolls and butter, coffee and tea)

Chicken Oscar breast of chicken topped with crabmeat, asparagus and Hollandaise sauce

Chicken Parmesan breaded chicken breast topped with mozzarella cheese and baked in marinara sauce

Chicken Cordon Bleu tender breast of chicken stuffed with smoked ham and Swiss cheese

Roasted Tom Turkey herb roasted turkey breast with stuffing and giblet gravy

Rib Eye Steak 12oz steaks marinated and grilled to perfection

Filet Mignon 10oz filet marinated in garlic and thyme, and then grilled to perfection

Prime Rib whole prime rib of beef marinated in olive oil, garlic, thyme and rosemary and slow roasted until medium rare.

Served with au jus.

Roast Pork Loin roasted pork tenderloin sliced and served with seasoned pan gravy

Applewood Smoked Ham choice smoked ham with an orange raisin glaze

Stuffed Scrod tender fillets with seafood stuffing topped with a white wine & butter sauce

Poached Salmon 2 4oz salmon steaks poached in white wine and topped with a butter & parsley sauce

Fettuccini Alfredo tender fettuccini and creamy Alfredo sauce with chef's choice of steamed vegetables

Pasta Primavera rotini pasta tossed with seasonal vegetables with choice of roasted tomato sauce, Alfredo sauce or garlic & butter, topped with freshly grated Parmesan cheese

Vegetarian Lasagna blend of spinach, zucchini, green peppers and onions together with mozzarella, cheddar & jack Cheeses

- | | | | |
|--------------------------------|-------------------------|--------------------|-----------------------------|
| Salads
& Sides: | Salad Dressings | Potatoes | Vegetables |
| | <i>Balsamic Vinegar</i> | <i>Red Roasted</i> | <i>Prince Edward Blend</i> |
| | <i>Ranch</i> | <i>Mashed</i> | <i>Price William Blend</i> |
| | <i>Bleu Cheese</i> | <i>Baked</i> | <i>California Blend</i> |
| | <i>Russian</i> | <i>Twice Baked</i> | <i>Green Beans Amandine</i> |
| | <i>Italian</i> | <i>Scalloped</i> | <i>Glazed Carrots</i> |

(kids menu available- options include chicken tenders, macaroni & cheese, grilled cheese, cheeseburger, pasta)

ALSO INCLUDED

Draft beer, wine & soda for remainder of your reception

Choice of linen colors

Candles

Private reception room for bridal party

Decorative ceiling draperies
Head table beautifully decorated to your color scheme
Silver or gold plate chargers on all tables
White satin chair covers

OTHER OPTIONS

Your wedding ceremony may be arranged in the ballroom or in our beautiful outdoor country setting at the Pavilion or Gazebo.** Please allow our knowledgeable staff to help you select additional items to add extra charm to your celebration.

8% sales tax & 19% gratuity charges are not included in these prices

Polish Community Center
 The Polonaise Banquet and Conference Center



225 Washington Ave. Ext., Albany NY 12205
 Phone: (518) 456-3995
 Fax: (518) 456-1032
 Email: banquets@albanypcc.com
www.albanypcc.com

PREMIER WEDDING PACKAGE- \$69 per person

COCKTAIL HOUR

Cash or tab bar, chef's assorted cheese & crackers and vegetables, pasta station with cheese filled tortellini, penne, and tri-colored bow-tie pasta with marinara, Alfredo and pesto sauces
 (full drink menu available- includes draft beer, V.O., Seagram's 7, Canadian Club, Bourbon, Brandy, Rum, Vodka, Gin, Scotch, Whiskey Sours, Bloody Mary's, White Russians, Daiquiris, Schnapps, Wine, and Soda)

CHAMPAGNE TOAST

DINNER

Buffet Options:

(includes house garden salad with Balsamic Vinaigrette dressing, dinner rolls & butter)

Polish stuffed cabbage with a tomato sauce, sliced roasted rib eye, polish smoked Kielbasa sausage, sauerkraut (Kapusta), cheese & potato pierogi, choice of potato and vegetable, rye bread & butter

American-Italian choice of chicken dish, choice of pasta & sauce, meatballs, sweet Italian sausage and peppers, choice of potato and vegetable, tossed mixed green salad, French rolls & butter

Deluxe* choice of chicken or turkey dish, sliced roasted rib eye with demi-glaze sauce, scallop & shrimp scampi over rice, choice of potato and vegetable, fresh fruit, salad, French rolls & butter

Custom** Select items from our wide range of menu entrees and sides to create a one of a kind experience for your guests. Add a cash or open bar and cocktail hour to complete your event.

Chicken

Chicken Oscar chicken topped with crabmeat, asparagus and Hollandaise sauce

Selections:

Chicken Marsala chicken in a Marsala wine mushroom sauce

Chicken Parmesan breaded chicken topped with mozzarella cheese and baked in marinara sauce

Chicken Cordon Bleu stuffed with ham and Swiss

Chicken Piccata sautéed breast of chicken lightly egg battered with a lemon & caper butter sauce

Roasted Turkey with stuffing and giblet gravy

Pasta

Penne
 Bowtie
 Ravioli
 Rigatoni
 Angel Hair
 Spaghetti
 Cheese Tortellini

Pasta Sauces

Marinara Alfredo
 Garlic & Butter
 Basil Pesto
 Vodka Sauce

Potatoes

Red Roasted
 Mashed
 Baked
 Twice Baked
 Scalloped

Vegetables

Price Edward
 Green Beans
 Wax Beans
 Carrots

Bermuda Blend
 Green Beans
 Wax Beans
 Carrots
 Peppers

Normandy Blend
 Broccoli
 Cauliflower
 Carrots
 Summer Squash
 Glazed Carrots

(*add \$5 per person for Deluxe Buffet, **Custom Buffet priced according to options selected)

ALSO INCLUDED

Soda, coffee, & tea for your entire reception
 Choice of linen colors
 Candles
 Private reception room for bridal party

Decorative ceiling draperies
 Head table beautifully decorated to your color scheme
 Silver or gold plate chargers on all tables
 White satin chair covers

OTHER OPTIONS

Your wedding ceremony may be arranged in the ballroom or in our beautiful outdoor country setting at the Pavilion or Gazebo.** Please allow our knowledgeable staff to help you select additional items to add extra charm to your celebration.

8% sales tax & 19% gratuity charges are not included in these prices