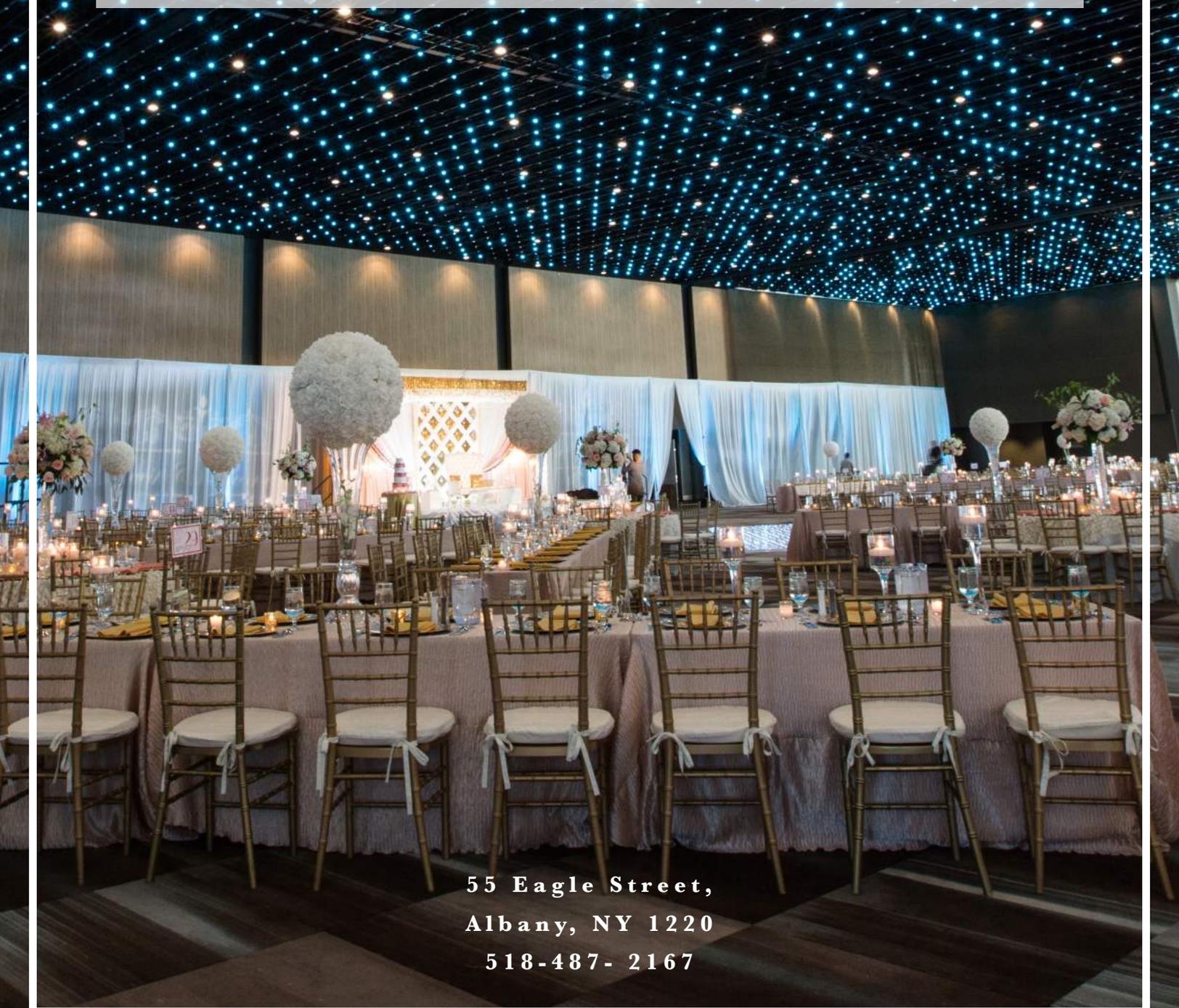


# ALBANY CAPITAL CENTER WEDDING MENU



mazzone hospitality  
DELIVERING THE DIFFERENCE



55 Eagle Street,  
Albany, NY 1220  
518-487-2167



# *the* STATE

— GREETING —

*Prosecco Station*

Chilled Prosecco / Saratoga Sparkling & Still Water

— PRIVATE BRIDAL SUITE —

Full Cocktail Spread for Bridal Party & Parents  
Expertly Attended by Personal Staff

— COCKTAIL HOUR —

*Drink*

Premium Open Bar for Duration of Event

*Passed*

Your Selection of Six Hand Crafted, Passed Bites

*On Display*

Hudson Valley Artisan Cheeses / Charcuterie / Farm Fresh Crudite  
Red Beet Hummus / Whipped Feta

*Cart*

Strolling to Your Guests • Please Select One  
Sushi / Mini Tacos / Truffle Risotto

— RECEPTION —

*First Course*

Your Selection of One Soup, Salad or Appetizer / Rolls & Butter

*Wine Service*

See Your Event Planner for List

*Entrée Course*

Your Selection of Two Entrées PLUS One Vegetarian

*Custom Wedding Cake*

Tablesides Coffee Service

*Dessert Station*

Your Selection of One Confection Collection

\$122 per person  
Plus \$20 per person Event Production and 8% Tax  
5 Hours of Service

# *the* CITY

## — GREETING —

### *Prosecco Station*

Chilled Prosecco / Saratoga Sparkling & Still Water

## — PRIVATE BRIDAL SUITE —

Full Cocktail Spread for Bridal Party & Parents  
Expertly Attended by Personal Staff

## — COCKTAIL HOUR —

### *Drink*

Classic Open Bar for Duration of Event

### *Passed*

Your Selection of Six Hand Crafted, Passed Bites

### *On Display*

Hudson Valley Artisan Cheeses / Charcuterie / Farm Fresh Crudite  
Red Beet Hummus / Whipped Feta

## — RECEPTION —

### *First Course*

*Your Selection of One Soup or Salad | Rolls & Butter*

### *Entrée Course*

Your Selection of Two Entrées PLUS One Vegetarian

### *Custom Wedding Cake*

Tableside Coffee Service

### *Dessert Station*

Your Selection of One Confection Collection

\$115 per person  
Plus \$18 per person Event Production and 8% Tax  
5 Hours of Service

# *the* CAPITAL

## — GREETING —

*Prosecco and Signature Cocktail Station*  
Chilled Prosecco & a Custom Crafted Signature Cocktail  
Saratoga Sparkling & Still Water

## — PRIVATE BRIDAL SUITE —

Full Cocktail Spread for Bridal Party & Parents  
Expertly Attended by Personal Staff

## — COCKTAIL HOUR —

### *Drink*

Top Shelf Open Bar for Duration of Event

### *Passed*

Your Selection of Six Hand Crafted, Passed Bites

### *On Display*

Hudson Valley Artisan Cheeses / Charcuterie / Farm Fresh Crudite  
Red Beet Hummus / Whipped Feta

### *Cart*

Strolling to Your Guests • Please Select One  
Sushi / Mini Tacos / Truffle Risotto

### *and*

Sake Cocktail / Mini Patron Margaritas / Barolo Tasting

## — RECEPTION —

### *First Course*

Your Selection of One Soup, Salad or Appetizer / Rolls & Butter

### *Wine Service*

White and Red / See Your Event Planner for List

### *Entrée Course*

Your Selection of Three Entrées PLUS One Vegetarian

### *Custom Wedding Cake*

Tablesides Coffee Service

### *Dessert Station*

Your Selection of One Whimsical Finale

## — LATE NIGHT NOSH —

Sliders & Pommes Frites Station

\$190 per person  
Plus \$30 per person Event Production and 8% Tax  
5 Hours of Service



*menu*  
**SELECTIONS**

— PASSED HORS D'OEUVRES —

*Grilled Lamb Chop*  
Black Pepper Spiced Mustard Sauce

*Short Rib Grilled Cheese*  
Sharp Cheddar, Caramelized Onions

*Shrimp Shooters*  
Horseradish Cocktail Sauce, Lemon

*Edamame Wonton*  
Sweet Soy Chile Glaze

*Onion Applewood Smoked Bacon Turnover*

*Petite Philly Cheese Steak*  
Local Artisan Cheddar Cheese, Peppers and Onions

*Wild Mushroom, Shallot Mascarpone Soufflé*  
Truffle Oil Crème Fraîche

*Sesame Chicken Satay*  
Soy Ginger Glaze

— CARTS —

*Sushi*  
Spicy Tuna Roll / Vegetable Roll / Futomaki Roll / Philadelphia Roll  
Alaskan Roll / Cucumber Roll / Boston Roll / Salmon Roll / California Roll

*Mini Tacos*  
Slow Braised Pork Carnitas / Cilantro / Sweet Red Onion  
Grilled Pineapple Carne Asada / Lime / Cotija Cheese / White Onion / Cilantro

*Truffle Risotto*  
Dusted with Parmigiano-Reggiano / Paired With Barolo Wine Sip



# *menu* SELECTIONS

## GLOBAL CUISINE COCKTAIL STATION

### *Spice Market Street Food*

Spicy Thai Fried Chicken Wings with Mango / Vietnamese Duck Spring Rolls  
Chilled Crab Summer Rolls with Nuoc Cham  
Vegetable Samosas with Cilantro Yogurt  
Asian Beef Skewer with Spicy Peanut Sauce

### *Mexican Taqueria*

Street Tacos and Fajitas: Mole Chicken and Grilled Steak  
Guacamole / Sour Cream / Black Olives / Onions / Spicy Black Beans  
Mexican Rice / Roasted Corn and Jack Cheese Quesadillas  
Beef Empanadas / Pico de Gallo  
Queso Fundido with Fried Tri-Colored Tortilla Chips

### *Halloumi ~ Greek Meze*

#### *Chef Fee Applies*

Griddle Seared Goat and Sheep's Milk Cheese  
with Fresh Oregano, Lemon Toasted Garlic  
Grape Tomatoes on Grilled Country Ciabatta Cracker  
Spanakopita Pie in Phyllo with Spinach  
Feta Beef & Lamb Meatballs in Saffron Tomato Sauce

### *Fresh Mozzarella & Heirloom Tomato Station*

Heirloom Tomatoes / Assorted Fresh Basil and Assorted Extra Virgin Olive Oils  
Aged Balsamic Vinegars / Variety of Sea Salts  
Fresh Mozzarella / Burrata  
Grilled Ciabatta

# menu SELECTIONS

## SOUPS

*Sweet Corn & Blue Crab Chowder*  
Crab Dumpling, Chive Crème Fraîche

*Wedding Soup*  
Vegetables, Escarole, Mini Meatballs, Shaved Pecorino

*Charred Tomato and Fennel Bisque*  
Whipped Ricotta

## SALADS

*Tomato Mozzarella Salad*  
Romaine Heart, Basil, Olive Oil, Aged Balsamic Syrup

*Wedge Salad*  
Iceberg, Tomato, Hickory Bacon, Red Onion, Blue Cheese Crumble Dressing

*Rose Petal Salad*  
Baby Greens, Frizzled Leeks, Warm Goat Cheese Crostini, Rose Petals,  
Champagne Vinaigrette

*Classic Caesar Salad*  
Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

*Greek Salad*  
Heart of Romaine, Thick Sliced Tomato, Feta, Kalamata Olives  
Roasted Red Onion, Cucumber, Lemon Oregano Vinaigrette

*Summer Salad*  
Young Lettuces, Tomato, Cucumber, Radishes, Feta, Kalamata Olives  
Black Pepper Buttermilk Herb Ranch

## APPETIZERS

*Grilled Shrimp Bruschetta*  
Citrus Marinated, Tuscan Beans, Rustic Grilled Bread, Lemon-Chili Flake Oil

*Rigatoni and Sweet Sausage*  
Tuscan Greens, White Beans, Garlic Broth

*Orecchiette Pasta*  
Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella, Red Pepper Flakes

*Three Cheese Eggplant Roulade*  
Fresh Tomatoes, Garlic and Basil Oil, Mozzarella, Ricotta, Pecorino

*Ricotta and Mozzarella Cheese Ravioli*  
Basil, Parmesan Cream, Roasted Grape Tomatoes, Pecorino Crumbs

# *menu* SELECTIONS

## ENTREES

### *Slow Cooked Boneless Beef Short Rib*

Maple Whipped Sweet Potato, Snipped Green Beans, Roasted Mushrooms,  
Chianti Braising Gravy

### *Chicken Cutlet*

Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

### *Pork Rib Eye*

Roasted Italian Fingerling Potatoes, Pancetta Brussels Sprouts  
Vinegar Peppers, Red Onions, Garlic Pork Jus

### *Seafood Stuffed Sole*

Crab and Shrimp Stuffed, Five-Grain Pilaf, Sautéed Summer Vegetables,  
Lemon Parsley Gremolata, Chardonnay Butter Sauce

### *Brick Chicken*

Pan Crisped, Garlicky Broccoli Rabe, Potato Purée, Rosemary-Lemon Pan Sauce

### *Oven Roasted Cod*

Yellow and Hot House Tomato Green Olive Caper Relish, Mushrooms,  
Sugar Snap Peas, Tri Color New Potato Hash

### *Chicken Scallopini*

Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks,  
Thyme Glazed Carrots, Lemon Velouté

### *Sesame Panko Crusted Salmon*

Leek Chardonnay Velouté, Jasmine Rice Pilaf, Charred Asparagus

### *Apple-Cranberry Chicken*

Stuffed, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

### *Herb Butter Char-Grilled Filet of Beef*

Cabernet Demi, Asparagus, Whipped Potatoes

*\*included in the capital package*

*\$6++ upgrade, per guest for all other packages*

# *menu* SELECTIONS

## — VEGETARIAN —

### ***Lentil Tournados***

with Roasted Vegetables, Golden Lentils, Smokey Sweet BBQ Sauce,  
Spiced Apple Mash  
*(Vegan & Gluten Free)*

### ***Grilled Eggplant Rollatini***

Filled with Summer Vegetable Caponata, Smoky Tomato Purée,  
White Bean Garlic Sauce  
*(Vegan & Gluten Free)*

### ***Vegan Orange Teriyaki “Chicken” & Vegetable Stir Fry***

Over Rice Noodles (Non-GMO Soy Protein)  
*(Vegan & Gluten Free)*

### ***Beets Tikki***

Over Harissa Vegetable Tangine (zucchini, squash and golden raisins)  
Topped with Wilted Spinach  
*(Vegan & Gluten Free)*

### ***Hearts of Palm Cake***

Chia Quinoa Pilaf, Grilled Green Onion, Tri-Colored Roasted Carrots  
*(Vegan & Gluten Free)*



*menu*  
**SELECTIONS**

— CONFECTION COLLECTIONS —

*Classic*

A Lavish Display of Pastries to Include:  
Mini Éclairs, Cream Puffs, Fruit Tartlets,  
Chocolate Ganache Tarts,  
Assorted European-Style Cookies And Mignardise, Chocolate Truffles

*Italian Dolce*

Assorted Italian Pastries:  
Cannoli, Napoleon, Pasticcotti, Sfogliatelle,  
Assorted Italian Cookies,  
Chocolate Dipped Butter Cookies, Biscotti,  
Whole Fresh Fruits, Tiramisu

*All American*

All Your Favorites Including:  
Petite Apple Crisps, Mini Lemon Meringue Pies,  
Chocolate Layer Cake, Snickerdoodles,  
Chocolate Chip Cookies, Pumpkin Tarts,  
Pecan Diamonds and Strawberry Shortcake



# *menu* SELECTIONS

## WHIMSICAL FINALES

### *Crème Brûlée Station*

Select Three / Chef Fee Applies

Classic Vanilla / Chocolate / Hazelnut Praline / Grand Marnier  
Coffee / Vanilla / Chocolate / Raspberry

### *Dessert Panini*

Select One / Chef Fee Applies

*Hazelnut And Raspberry:* Cinnamon Swirl Bread, Nutella, Raspberry Purée,  
Raspberries, White Chocolate Chips, Confectioners Sugar

*S'mores:* Challah Bread, Hershey's Chocolate Bars, Mini Marshmallows,  
Graham Cracker Paste

*Apple Pie:* Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar,  
Caramelized Apples, Cinnamon Sugar

### *Dessert Flambé*

Select One / Chef Fee Applies

Banana's Foster, Cherry Jubilee, Wild Berry Cassis

All Are Served in a Crisp Wafer Basket with a Complimenting Ice Cream

### *Gelato & Ice Cream Candy Shop*

Sweet Two Ice Creams / Staff Attendant Fee Applies

Classic Candy Collection: Red and Black Licorice / Swedish Fish  
Striped Candy Sticks / Gummy Worms / M&Ms / Peanut Butter Cups

### *Ice Cream Waffle Cones Scooped To Order*

Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato,  
Pistachio Gelato, Mixed Berry Gelato  
Whipped Cream, Sprinkles, Chopped Nuts, Cherries



*menu*  
**SELECTIONS**

— WHIMSICAL FINALES —

*(continued)*

***Cupcake Bake Shop***

Please Select Three

*Chocolate Hazelnut Banana:* Chocolate Cupcake, Hazelnut Custard,  
Chocolate Buttercream, Brûléed Bananas, Caramel Sauce

*Caribbean:* Vanilla Cupcake, Pineapple Cream,  
Dark Rum Buttercream, Roasted Pineapple

*S'mores:* Chocolate Cupcake, Fudge Icing, Honey Graham Crisp,  
Toasted Homemade Marshmallows

*Strawberry Cheesecake:* Cream Cheese Cupcake, Strawberry Compote,  
Cream Cheese Icing, Fresh Strawberry

*Tiramisu:* Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream,  
Coffee Buttercream, Chocolate Coffee Bean

***Sweet Street Macarons & Whoopie Pies***

*Whoopie Pies:* Black Forest / Gingerbread / Red Velvet / Banana Cream

*French Macarons:* Coconut / Pistachio / Cappuccino / Lemon / Caramel

***European Waffles & Gelato***

Chef Fee Aplies

Crispy, Caramelized Belgian Style Waffles with Italian Vanilla Gelato  
Fresh Blueberries / Strawberries / Raspberries / Warm Cinnamon Apples  
Whipped Cream / Chocolate Sauce / Raspberry Sauce / Toasted Walnuts

*ONYX*



©YTK Photography

*OPAL*



©Viscosi Photography

*the*  
**MAZZONE**  
**BAKERY**

mazzone hospitality  
DELIVERING THE DIFFERENCE

*DIAMOND*



©Viscosi Photography

*RUBY*



©Caitlin Miller

*YOUR*  
*WEDDING*  
*CAKE*

*GARNET*



©Hitlin Photography

*EMERALD*



*AMBER*



©Dave Bigler

# CREATE YOUR CAKE

## 1 FLAVOR

(Choose One)

Sponge (+\$25)

Yellow

Chocolate

Red Velvet

Carrot (+\$25)

Marble

Lemon

## 2 FILLING

(Choose up to Two)

Vanilla Pastry Cream

Chocolate Pastry Cream

Chocolate Mousse

Raspberry Mousse

Lemon Cream

Mocha Cream

Cream Cheese

Vanilla Buttercream

Chocolate Buttercream

Raspberry Preserves

Fresh Strawberry (+\$25)



## FROSTING

(Choose One)

Vanilla or Chocolate Buttercream (+\$50)

Non-Dairy Whipped Cream Included

Fondant (+\$1.50 per person)

We offer to-go cake tasting boxes that come complete with your choice of any three cake flavors and any four fillings.

Each box also includes a sample of the non-dairy whipped cream and vanilla buttercream frosting.

Cake tasting boxes are \$20 each and are available for pick-up on Saturdays only. Cake tasting boxes must be arranged through your wedding planner.



# MENU

## TASTINGS

*The Mazzone Hospitality team understands that a tasting is an important step in the planning process of a wedding or an event.*

*THE FOLLOWING OPTIONS ARE OFFERED:*



### **PRIVATE TASTING**

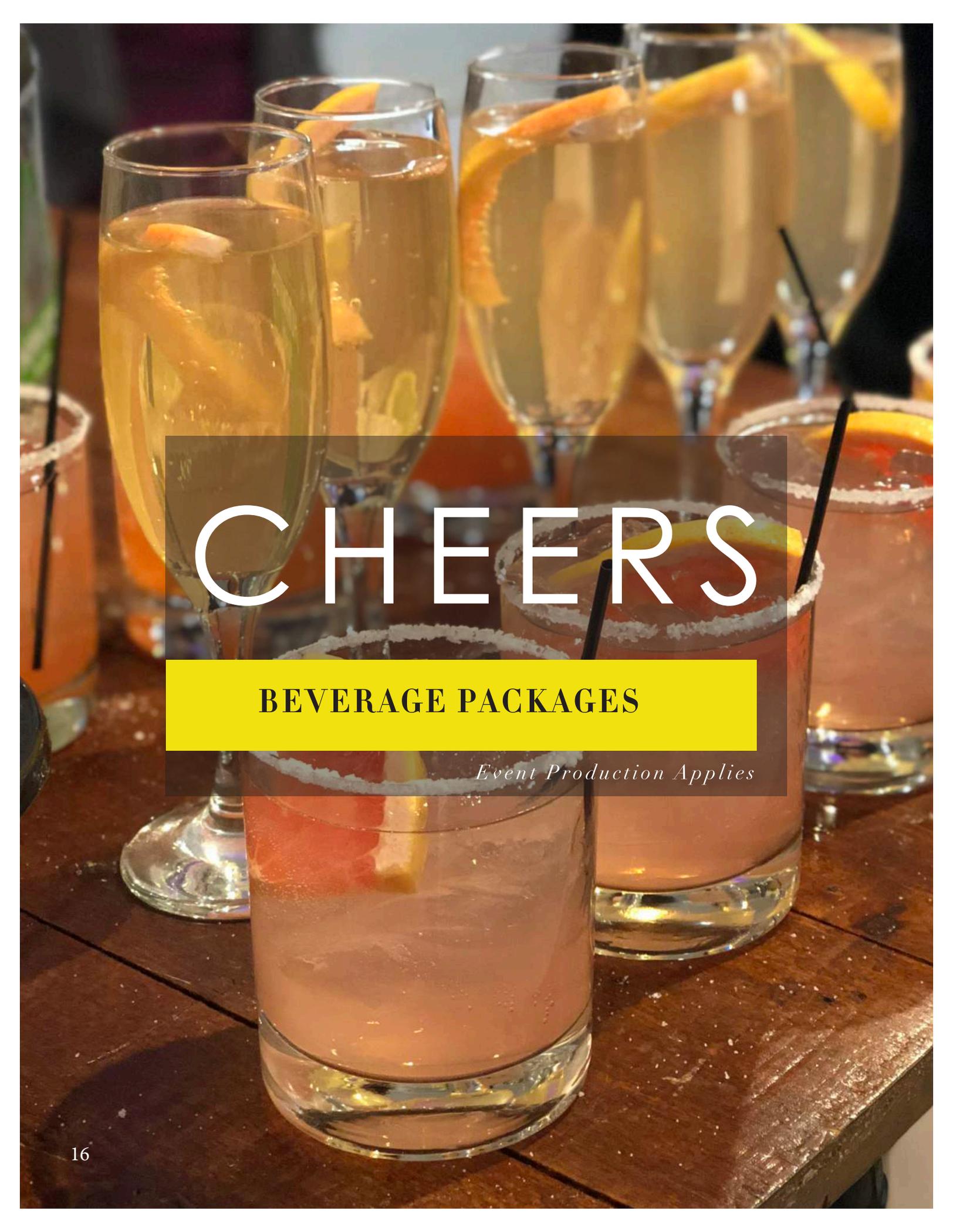
A Private Tasting may be scheduled at a mutually agreed upon day and time that does not conflict with booked events within the building.

The fee is \$75 per person plus a \$50 server fee. A sampling of up to 6 hors d'oeuvres, 2 appetizer/salad options and 3 entrées may be selected.

### **SIGNATURE EVENTS**

If you are having a Signature Event (the value of your food & beverage is \$30,000 or higher), a complimentary private tasting for the wedding couple is included.

Additional guests may attend for \$75 each. Private tastings are only offered Monday - Thursday. In addition to the fee for the tasting (if applicable), a \$50 server fee is added.



# CHEERS

## BEVERAGE PACKAGES

*Event Production Applies*

## CLASSIC

VODKA / Tito's

GIN / Bombay

RUM / Bacardi Rum, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam

SCOTCH / Dewar's

WHISKEY / Seagram's 7

CORDIALS / Kahlua, Peach Schnapps, Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$33 per person for 5 hours of service \$14 per person for first hour of service

\$8 per person for second hour of service \$5 per person for each additional hour of service

## PREMIUM

VODKA / Tito's, Ketel One

GIN / Beefeater, Bombay

RUM / Bacardi, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jack Daniels, Jim Beam

SCOTCH / Johnnie Walker Red, Dewar's

WHISKEY / Jameson Irish, Seagram's 7

CORDIALS / Kahlua, Peach Schnapps, Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Upgraded Chardonnay, Upgraded Cabernet Sauvignon and Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$43 per person for 5 hours of service \$19 per person for first hour of service

\$9 per person for second hour of service \$6.50 per person for each additional hour of service

## TOP SHELF

VODKA / Grey Goose, Ketel One, Tito's

GIN / Beefeater, Bombay, Bombay Sapphire

RUM / Bacardi, Captain Morgan Spiced Rum, Malibu

TEQUILA / Lunazul Silver, Corazon Resposado

BOURBON / Maker's Mark, Jack Daniels, Jim Beam

SCOTCH / Johnnie Walker Red, Dewar's, Glenmorangie 10 Year

WHISKEY / Seagram's 7, Jameson Irish, Crown Royal

CORDIALS / Kahlua, Peach Schnapps and Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Upgraded Chardonnay, Upgraded Cabernet Sauvignon and Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$57 per person for 5 hours of service \$25.50 per person for first hour of service

\$11.50 per person for second hour of service \$9 per person for each additional hour of service

## BEER, WINE AND SOFT DRINKS

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

\$25.50 per person for 5 hours of service \$13 per person for first hour of service

\$5 Per person for second hour of service \$4 per person for each additional hour of service

## HOSTED BAR

VODKA / Tito's

GIN / Bombay

RUM / Bacardi, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam

SCOTCH / Dewar's

WHISKEY / Seagram's 7

CORDIALS / Kahlua, Peach Schnapps and Dekuyper Liqueurs; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

Open Bar billed on per drink basis at prevailing cash bar prices (see below)

\$125 flat setup fee applies per bar location

\$150 bartender fee for every 100 guests

## CASH BAR

VODKA / Tito's, Ketel One, Grey Goose

GIN / Beefeater, Bombay, Bombay Sapphire

RUM / Bacardi, Captain Morgan's Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jack Daniels, Jim Beam

SCOTCH / Johnnie Walker Red, Dewar's

WHISKEY / Jameson Irish, Seagram's 7

CORDIALS / Kahlua, Peach Schnapps and Dekuyper Liqueurs - Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, New Belgium Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Bucklers Non-Alcoholic Beer

Pricing:

Call I: \$10/per drink

Call II: \$12/per drink

Call III: \$14/per drink

Wine: \$10/per glass

Upgraded Wine: \$12/per glass

Domestic Beer: \$5/per bottle

Imported Beer: \$6/per bottle

Soda: \$3/per glass

\$125 flat set up fee applies per bar location

\$150 bartender fee for every 100 guests

**Mazzone Hospitality has exclusive rights to all food and beverage service for consumption on the premises. Food and/or beverage may not be brought in by clients, guests or exhibitors for Public Shows. See Event Planner for Exhibitor Booth and Staff Catering Menu.**

**CONTRACTS AND BEOS** / In conjunction with your Mazzone Hospitality contract, you will receive a food and beverage banquet event order outlining your food and beverage arrangements. Your BEO must be signed and returned to your event planner no less than ten (10) business days prior to your event.

**DEPOSITS AND EVENT PAYMENTS** / The deposit listed is required with the return of your Mazzone Hospitality contract to confirm your event. All deposits are non-transferable and non-refundable. Your event planner will estimate your function's total cost based on your final count ten (10) business days prior to your event. Unless other credit arrangements have been made with your event planner, the estimated total is due three (3) business days prior to your event. Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified check, certified personal check or cash. As a convenience we will accept credit cards, but pricing will revert back to our non-cash rate. Should full payment not be received in the terms outlined in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.

**EVENT PRODUCTION/GRATUITIES** / Our Event Production Fee is based on the specifics of your event and is subject to change with your final details. This fee includes all necessary glassware, china, stainless flatware, white or black poly-cotton linen for food & beverage tables, your choice of napkin color (when applicable), serving equipment and service and culinary personnel. Events that are labor-intensive, logistically challenging, or food and beverage stations that require an attendant may necessitate additional labor charges. Event Production also applies to hosted / consumption bar tabs. A gratuity or tip is not required; however, if you feel our staff has exceeded your expectations you are welcome to provide a gratuity/tip which will be fully distributed to the service personnel who provided the service for your event or to the staff members to which you specifically designate.

**GUARANTEES** / Attendance and pre-selected meal counts for your event must be received ten (10) business days in advance of the event. At 72 hours prior to your event, the count is considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater. If within 72 hours of the event, the guest count increases above the guarantee, the per person package price will be subject to a 25% increase plus applicable Event Production fees and taxes.

**CELEBRATE WITH CARE** / Mazzone Hospitality observes a "serve alcohol with care" policy. We reserve the right to make decisions on continued service of alcoholic beverages. No "shots" under any circumstances, for any event, will be served. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID. No vendors you have hired are permitted to consume alcohol on our premises; soft drinks will be served.

**EARLY ARRIVALS** / We strive to provide all of our guests with individual attention and dedicated service. Therefore, we must ask your cooperation by not having your guests arrive prior to your designated start time. Please consult your Event Planner to coordinate early arrivals, photography, etc.

**OVERTIME FEE** / Our prices, as listed, are for the length of time determined at preparation of your proposal. For events that extend beyond this time, an overtime fee will be charged based on your original guaranteed guest count. Please discuss, with your event planner. Please note that overtime is at the discretion of management. Additional fees may also be levied by your other vendors including the venue, band, etc.

**FEES FOR CHILDREN** / 5 years and younger: \$19.00+\* per child includes chicken fingers and french fries for dinner; 6-12 years: half adult package price; 13-20 years: full package price with credit for the bar and a \$10.00+\* charge for non-alcoholic beverages.

**MEALS FOR VENDORS (BAND, PHOTOGRAPHER, ETC)** / Mazzone Catering will provide food and non-alcoholic beverages for your on-site vendors, \$57.00+\* per professional will be added to your invoice. Your vendor count is due with your final guarantee, (10) days prior to your event.

**SITE RELATED FEES** / Albany Capital Center rental arrangements and fees are coordinated directly with SMG. Mazzone Hospitality site fees, including but not limited to, pre-set, ceremony and rehearsal, etc, will be outlined in your catering contract and banquet event order (BEO).

**CANCELLATION FEES** / Your catering deposits are non-refundable. Cancellations of confirmed events are subject to a cancellation fee.



***THE ALBANY CAPITAL CENTER  
55 EAGLE ST, ALBANY, NY 12207  
518-487-2167***