

Creo'

CATERS



2012 WEDDING RECEPTION PRICING

	Plated Sit Down Service	Buffet Service
May ~ October	Starting at \$79*	\$88*
November ~ April	Starting at \$72*	\$77*

*Service fee and NYS tax as explained in policies.

CONTACT

phone: (518) 795-4581
fax: (518) 765-3379
email: creocats@gmail.com
www.creorestaurant.com

Creo'

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*T*he way you celebrate your commitment of love should be as special as the love you share. Let Creo' Caters create a wedding that you'll remember always by crafting a menu that reflects your good taste.

*W*hether having your wedding at Colonie Golf and Country Club or at an off-site venue, we are committed to making sure every detail is just as you wish it to be. Colonie Golf and Country Club is located in the foothills of the Helderbergs, featuring private and beautiful grounds nestled amid scenic views. Creo' Caters at the Club offers you a variety of options from our glass lined ballroom with a 600 foot dance floor that accommodates up to 300 guests to an intimate setting for 25.

*N*o matter where you choose to entertain, Creo' Caters vows to do all we can to please you. When nothing but the finest will do for your event, client service and extraordinary cuisine are brought together to ensure a memorable experience. Creo' Caters prides itself on innovative and contemporary culinary creations using sustainable and seasonally produced goods whenever possible. Let us show you how affordable elegance can be achieved by having Creo' Caters design your wedding.



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WEDDING PACKAGES

INCLUDE THE FOLLOWING

- ~ Butler Passed Hors d'Oeuvres
- ~ Cold Hors d'Oeuvres Display
- ~ Champagne Greeting Station
- ~ Open Bar Package
- ~ Dinner Selection:
 - Plated Sit Down Service
 - Buffet Service
- ~ Wedding Cake
- ~ Tableside Coffee Service
- ~ All House Linens, China, Flatware, Glassware
- ~ On Site Event Planner
- ~ Experienced Staff Ready To Serve Your Bridal Party

Creo' CATERS

BUFFET SERVICE

Butlered Hors d'Oeuvres

Select 6

Lemon Crab Salad, Savory Cone
Fava Bean Puree, Crostini, Crumbled Feta
Beef Wellington, Dilled Horseradish Cream
Franks en Croute, Whole Grain Mustard
Asparagus Asiago Fillo Puff, Red Wine Glaze
Wild Mushroom Wellington, Parmesan Reggiano
Pork and Vegetable Potstickers, Ginger Ponzu
Roasted Garlic Hummus, English Cucumber Cup
Fried Coconut Shrimp, Cilantro Pineapple Salsa
Spicy Peking Duck Spring Rolls, Hoisin Chili Duck Sauce

Stationary Display

Deluxe Cheese Board: Aged Sharp Cheddar, Fontinella, Gorgonzola,
Pecorino Romano, Fruit Garnish, Crostini and Crackers

Bountiful Display of Whole and Sliced Fruits

Fresh Crudite Platter, Herb Cream Dip

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SALADS

Select 1

Classic Caesar Salad, Toasted Garlic Croutons

Creo House Salad- Mixed Greens, Tomato, Cucumber, Carrot,
Radish, Croutons, Choice of Dressings

ENTRÉE

Select 2

Chicken or Eggplant Parmesan

Chicken or Eggplant Sicilian

Chicken or Eggplant Picatta

Chicken or Eggplant Madeira

Chicken or Eggplant Francaise

Chicken or Eggplant Marsala

Pecan Crusted Chicken

6 Cut Fried Chicken

Baked Chicken Breast

Lemon Thyme Grilled Chicken

Stuffed Tilapia, Lemon Beurre Blanc

Crumb Crusted Baked Cod, Vermouth Cream

Seared Filet of Salmon, Maple Mustard Glaze

Penne Pomodoro

Rigatoni Bolognese

Farfalle Florentine

Crispy Beef Tortellaci, Garlic Demi Cream

Cheese Tortellini, Roasted Wild Mushroom Cream

Creo' CATERS

ENTRÉE (CONTINUED)

These can be chef attended- Please see Enhancements

Select 1

Glazed Virginia Ham

Braised Boneless Short Ribs

Thai BBQ Pork Tenderloin

Sliced Beef Tenderloin, Horseradish Cream

Catelli Farms Raised Veal & Roasted Wild Mushroom Meatloaf

STARCH

Select 1

Aromatic Basmati Rice

Italian Style Oven Roasted Potatoes

Garlic Smashed Yukon Gold Potatoes

VEGETABLE

Select 1

Braised Bok Choy

Curried Cauliflower

Buttered Baby Carrots

Roasted Vegetable Medley

Garlic Sautéed Snipped Green Beans

Creo' CATERS

ENHANCEMENTS

Butlered Hors d'Oeuvres (Replaces Standard Selections)

Select 6 (add \$1 per person)

Creamed Chicken Liver Pate

Garlic Crostini BBQ Braised Short Rib Wonton

Hoisin Chili Sauce Lamb Lollipops, Cumin Spiced Grain Mustard

Mini Lobster Tacos, Pico de Gallo

Lime Crema Smoked Salmon Mousse, Fillo Cup

Fried Caper Spicy Tuna Tartare, Crispy Panko, Tobiko

Savory Cone Braised Short Rib and Herb Dumpling Skewer

Veal Demi Glace Butter Toasted Blini, Smoked Salmon, Dill

Crème Fraiche Jumbo Shrimp Cocktail, Black Pepper Cocktail Sauce

Lemon Zest Kung Pow Chicken Lollipops, Sesame Soy Butter, Roasted Peanut Dust

Stationary Display

Trio of Bruschettas with Grilled Flatbreads and Crostini: Classic Tomato,

Fava Bean Puree, Black Bean Hummus (add \$2 per person)

Antipasti: Sopresatta, Cappicola, Salami, Marinated Grilled Vegetable Including Eggplant, Squash, Zucchini, Carrot, Asparagus, Red Pepper (add \$4 per person)

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ENHANCEMENTS

Raw Bar (add \$22 per person):

Blue Point Oysters, Shrimp Cocktail, Crab Claw, Steamed Lobster, Clams

Sushi Display (add \$10 per person)

Charcuterie Board (add \$4 per person):

Sweet Coppa, Speck Ham, Mild Smoked Chorizo, Boar Pate,
Canard Truffle Mousse Pate

Baked Artichoke Fondue, Truffle Oil, Assorted Flatbreads (add \$2 per person)

Enhanced Cheese Board (add \$1 per person-Replaces Standard Cheese Platter):

Gran Cru Gruyere Reserve, Vintage Van Gogh, Buttermilk Bleu Affinee,
MezzaLuna Fontina, Red Spruce Cheddar, Aged Provolone

Salads

(Replaces Standard Salad)

Vermont (add \$2 per person)

Mixed Greens, Candied Walnuts, Dried Cherries, Vermont Cheddar,
Rosemary Infused Maple Vinaigrette

Cobb Salad (add \$3 per person)

Iceberg Lettuce, Tomato, Bacon, Hard Boiled Egg, Avocado,
Roquefort, White Balsamic Vinaigrette

Creo' CATERS

SIDES

(Replaces Standard Sides)

Sweet Potato Puree (add \$1 per person)

Hazelnut Sautéed Brussels Sprouts (add \$1 per person)

Grilled Asparagus (add \$2 per person)

Sautéed Broccoli Rabe (add \$2 per person)

Crispy Parmesan Truffled Fingerlings (add \$2 per person)

Sautéed Haricot Vert (add \$2 per person)

ENTRÉE

(Replaces Standard Protein)

Seared Halibut, Red Pepper Coulis (add \$3 per person)

Prime Rib, Rosemary Jus (add \$4 per person)

Lobster Mac & Cheese (add \$4 per person)

Pinot Noir Lacquered Sea Bass, Zinfandel Reduction (add \$4 per person)

Crispy Skin on Striped Bass, Pan Jus (add \$5 per person)

8 oz. Filet Mignon, Shallot Demi Glace (add \$8 per person)

Seafood Stuffed Lobster Tail, Lemon Butter (add \$10 per person)

Seafood Stuffed Prawn, Beurre Blanc (add \$11 per person)



DESSERT

Assorted Viennese Dessert Station (add \$7 per person)

Mini Cakes, Cannolis, Mini Pastries, Rugelach, Almond Horns

Chocolate Fondue Station (add \$3 per person)

Assorted Fruits, Pound Cake, Marshmallows, Pretzels, Rice Krispie Treats

Cordial Cart Service (add \$8 per person)

Staff Attended Final 45 minutes Of Event,
Includes: Drambuie, Grand Marnier, Amaretto,
White Crème de Menthe, Sambuca, Hennessy, Baileys

Creo' CATERS

OPEN BAR WITH WEDDING PACKAGES

Five Hour Service

Wine

CK Mondavi Chardonnay, CK Mondavi Merlot, Beringer White Zinfandel

Liquor

Absolute Vodka, Canadian Club, Jack Daniels, Dewar's Scotch, Beefeater Gin,
Bacardi Rum, Dry Vermouth, Sweet Vermouth, Bols Triple Sec, Kahlua

Beer

Coors Light and Budweiser

Non-Alcoholic

Sodas, Mixers, Juices, Buckler Beer

Upgraded Top Shelf Liquors Available (add \$6 per person)

Grey Goose, Bombay Sapphire, Johnny Walker Black, Seagram 7

Please see your event planner for wine service at dinner.

Creo' CATERS

PREFERRED VENDORS

The following professionals are those we recommend for their skills, fair business practices and prompt service. We hope your experience will be as rewarding as ours has been.

FLORISTS

Surroundings Floral Studio

On Thai
(518) 464-1382
surroundingsfloral.com

Emil J. Nagengast Florist

Sue Nagengast
(518) 434-1125
nagengast.com

LIMOUSINE SERVICE

Advantage

(518) 433-0100

Premiere Limo Service

(518) 459-6123

PHOTOGRAPHERS

Leif Zurmuhlen

(518) 280-5731
leifz.com

Joann Hoose

(518) 369-0490
joannhoosephotography.com

Denis Nally

(518) 765-2299
denisjnallyphotography.com

DJ

Paul Mato

(518) 383-3978

Cool Cat Entertainment

(518) 384-2288

Conway Entertainment

(800) 882-7216

BANDS

Diane Marlowe

(518) 434-2505

Joey "G"

(518) 857-5186

Cryin Out Loud

(518) 265-4252
www.cryinoutloud.com



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HOTEL ACCOMODATIONS

Crest Hill Suites

1415 Washington Ave.
Albany, NY 12203
(518) 454-0007

Best Western Hotel

1228 Western Ave.
Albany, NY 12203
(518) 489-2981

Hilton Garden Inn

62 New Scotland Ave.
Albany, NY 12208
(518) 694-3807

INVITATIONS

Party Warehouse

Fuller Road
Albany, NY
(518) 458-1144

Occasions

By Appointment
Caryn Poskanzer
(518) 438-1803

THEMED DECORATIONS

Rayge Display

(518) 458-6173

Party Warehouse

(518) 458-1144

Fine Affairs

(518) 580-9441





MENU MEETING PLANNER

Identify a date and time the week prior to your wedding for your final meeting. Please see the next page and come to the final meeting prepared with the information.

Thank you!

Ceremony Date & Time _____

Ceremony Location _____

Package Selection

_____ Plated Sit Down Service

_____ Buffet Service

Appetizer _____

Salad _____

Entrée Choice _____

Vegetarian _____

Do any of your guests have special dietary needs?

Vegan _____ Kosher _____ Food Allergies _____

Please supply the names and phone numbers for your vendors

Band or DJ _____

Photographer _____

Videographer _____

Florist _____

Other _____

Number of people at your head table: _____



FINAL MEETING INFORMATION

Certified Bank Check, Certified Personal Check or Cash is required for the total cost of your event, payable at the final meeting. Please contact us 7 days prior to your event to report age group and entrée counts. An invoice will be generated at that time. Any incidental charges incurred during the event are payable at the conclusion of the event.

Number of guests over 21 years old* _____

Number of guests 13-20 years old* _____

Number of guests 6-12 years old _____

Number of guests 0-5 years old _____

Total number of guest tables _____

*For Bar/Bat Mitzvahs, a count of the number of adult meals and the number of each entrée needed along with the number of teens is sufficient.

Breakdown of Entrée Selections:

Entrée 1 _____ Children Meals _____

Entrée 2 _____ Special Meals _____

Vegetarian _____

Please bring the following items to your final meeting, if applicable:

- *Floor plan with the number of place settings at each table and each table numbered
- *Alphabetized place cards for guests' tables and head table. Do not arrange by table number
- *Favors
- *Guest book and pen
- *Champagne toasting glasses
- *Cake topper, cake knife and server
- *Receptacle for gift cards
- *Disposable cameras, unwrapped and numbered by table
- *Any items you want us to use for your event

Creo' CATERS



CREO' CATERS POLICIES

Kitchen and Event Fees

Kitchen and event fees are site specific. Please consult our event planner.

Physical Arrangement

Our events include all necessary glassware, china, flatware, and full length white or ivory tablecloths and your choice of napkin color. If tables, chairs, dance floor, food and beverage tables, etc. are necessary for your event, they can be rented and the cost will be added to your invoice.

Catering Equipment

A covered catering prep/cooking area is necessary for our culinary team. The area should be in close proximity to the service area. If an appropriate space is not available, a catering tent can be rented and the cost will be added to your invoice. Additional amp electrical outlets may be necessary.

Service Fee/Gratuities

A 20% service fee is levied on all food and beverage served. Events that are challenging logistically and labor intensive may require additional labor charges. The monies collected from the fee are used to pay the salaries of our event wait staff, kitchen and administrative staff. Gratuities are not required, however, if you feel your wait staff has exceeded your expectations you are welcome to provide an additional gratuity.

Off Premise Bar Details

For all events where liquor is served, a \$75.00 off premise liquor license permit fee is charged. At the time of booking, a statement requesting Creo' Caters to provide a bar set up, signed by the owner/landlord of the site the event is to be held is required. This is necessary to apply for the permit that allows us to serve liquor off premises. The New York State Liquor Authority requires 15 business days prior to the event in which to process the permit. In order to submit the permit in a timely manner, confirmed booking contract and owner/landlord statement is due 4 weeks prior to your event.

Responsible Celebrations

Creo' Caters observes a "serve with care and drink responsibly" 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 the premises.

Special Meals

We are happy to accommodate special meal requests for vegetarian and dietary restrictions. It will be chef's choice and we request a 7 day advance notice.

Guarantee

Guaranteed attendance for your event must be received by Creo' Caters a full 5 days in advance of the event. You will be billed for that number or the number of guests, whichever is greater. If your guest count exceeds your guarantee count, please notify us immediately so we can try to accommodate the additional guests. The service fee and NYS sales tax will be added to your invoice. We do not offer food "to go" from any of our events.

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CREO' CATERS POLICIES

Early Arrivals

We strive to provide all our guests with individual attention and superior service. Therefore, we must ask your cooperation by not having your guests arrive prior to the designated start time. Please consult our event planner in advance if this is a problem.

Meals for Vendors (Band, Photographer, Etc.)

Should you wish to provide food and non-alcoholic beverages for these individuals, a \$35.00 fee per professional will be added to your invoice. Vendors are served from the menu selected after the guests are served. If vendors sit within the guest population you will be charged the guest rate.

Overtime Fee

Our listed prices are for a maximum of a 5 hour time period. For events that extend beyond that time frame there is a \$6.00 per person per hour fee that will be charged based on your original guaranteed guest count. This overtime fee includes use of the staff and bar service. Please note that overtime is at the discretion of management.

Deposits

For weddings and B'nai Mitzvahs a non-refundable deposit of \$1000 is due at the time of booking to hold the date. For general events a non-refundable deposit of \$500 is due at the time of booking to hold the date. Payment in full for the entire event is to be made by check or cash only, due 5 days prior to the event unless other arrangements have been made.

Menu Tasting

Menu tastings are by appointment only and are scheduled at Colonie Golf and Country Club, using pre-determined selections from the menu chosen. The following applies: Tastings are no charge for those who have booked with a deposit given. Otherwise a fee of \$75.00 per person will apply and the fee will be credited to final invoice. One tasting date with up to 4 guests, choosing 3 entrées and up to 6 butlered hors d'oeuvres may be tasted by the group.

Wedding Cakes

We will provide a wedding cake with traditional frosting, sized to suit the guest count. Extra charges will apply for special requests.

Photos on the Golf Course

Photographs may be taken on the course under the following conditions:
Only bridal party members and photographer are allowed on the course.
No one is allowed on the course greens.
No food or beverages are allowed on the course.
No carts may be used or are allowed on the course without the express permission of the pro shop.
No one is allowed on the course without the express permission of the pro shop.

Fees for Children

Five years and younger: \$15.00 per child includes chicken fingers, mozzarella sticks and French fries for dinner; Six to twelve years: half package price; Thirteen to twenty years: full package price with credit for the bar. All fees are subject to a service fee and tax.

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DIRECTIONS TO COLONIE GOLF AND COUNTRY CLUB

141 Maple Rd, Route 85A
Voorheesville, New York 12186

From the North:

Follow Northway I-87 Southbound to end
Turn right onto Western Avenue (Route 20)
Follow Western Avenue to Route 155
Turn left onto Route 155
Follow Route 155 South to traffic circle
Proceed through rotary toward New Scotland, Route 85A East
Colonie Golf and Country Club is one mile on the right

From the South:

Follow I-87 Thruway to Exit 24
After toll booth, use Route 20 Western Avenue exit
Turn right onto Western Avenue (Route 20)
Follow directions as above

From the West:

Follow I-87 Thruway to Exit 24
Follow directions as above

From the East:

Follow I-90 to I-87 South
Follow I-87 South to Western Avenue (Route 20)
Follow directions as above