

Penthouse Catering with...

taste

2012 Wedding Celebrations

The culinary team at taste has created a series of versatile dining options, designed to appeal to a wide range of palates, occasions and clientele.

Located in downtown Albany, each event reflects our extraordinary culinary talents whether it's an intimate wedding for 20, an elegant sit down affair for 150 or an interactive cocktail style reception for 300.

Our penthouse-level venue provides a beautiful, unique setting where you and your guests can enjoy a truly memorable occasion.

Penthouse Catering features panoramic views of Albany and the Hudson River for a breathtaking backdrop, along with a seasonal rooftop terrace.

Whether you prefer elegant touches or a modest approach, we customize every detail to your taste, style and budget.

Tastefully...Elegant, Wonderful, Unique, Unforgettable & Ever After

Wedding Packages

Penthouse Catering with taste offers the following services with each reception package to ensure that your day is memorable and executed flawlessly.

Director of Events to professionally oversee your event

Champagne toast to congratulate the newlyweds

Signature wedding cake that represents your individuality

Five hour open bar service including liquors, house wines, imported & domestic beers, sodas, juices & mineral water

Complimentary bridal suite including champagne, bottled water & selection of hors d' oeuvres

Elegant Fruitwood Chiavari Chairs for your dinner reception

Polyester Champagne tablecloths and Champagne linen napkins for an elegant touch

Fortessa Bone China, Stemware and Silver to complement your table settings

Votive candles to add that special touch to your guests tables

Complimentary coat check for your convenience

Tastefully Elegant - \$92 pp

(please add a 20% Service Charge and 8% NYS Sales Tax)

Stationed Hors d'oeuvres

Crudités and Artisanal Display of Cheeses,
Dips, Crackers and Flatbreads

Butlered Hors d'oeuvres

Three Butlered Deluxe Handcrafted Hors d'oeuvres

Please select from attachment

Served Dinner Menu

Salad

Composed Salad of Organic Field Greens with Grape Tomatoes,
Goat Cheese Crouton, Frizzled Leeks and Aged Sherry Vinaigrette
Assorted Artisanal Rolls and Natural Creamery Butter Service

Main Course

Please select two from attachment

Vegetarian Option Available Upon Request

Meal counts must be presented 10 days prior to Event Date.

Dessert

Custom Wedding Cake & Penthouse Coffee and Tea Service will be served

5 Hour Beverage Service

Featuring Deluxe brand liquors, house wines & champagne,
imported & domestic beers, sodas, juices & mineral water

Customized specialty cocktails can be passed, additional fees may apply.

House champagne is included to be used for one toast or offered as an arrival greeting.

We are happy to discuss in further detail to customize menus to your preference.

Ask our Director of Events about
Special Liquor, Wine & Signature Cocktail Requests

Tastefully Wonderful - \$99 pp

(please add a 20% Service Charge and 8% NYS Sales Tax)

Stationed Hors d'oeuvres

Crudités and Artisanal Display of Cheeses,
Dips, Crackers and Flatbreads

Butlered Hors d'oeuvres

Three Butlered Deluxe Handcrafted Hors d'oeuvres
Please select from attachment

Dinner Menu

Salad

Composed Salad of Organic Field Greens with Grape Tomatoes,
Goat Cheese Crouton, Frizzled Leeks and Aged Sherry Vinaigrette

Assorted Artisanal Rolls and Natural Creamery Butter Service

Main Course

Please select two from attachment

Vegetarian Option Available Upon Request

Meal counts must be presented 10 days prior to Event Date.

Dessert

Custom Wedding Cake & Penthouse Coffee and Tea Service will be served

5 Hour Beverage Service

Featuring Premium brand liquors, house wines & champagne,
imported & domestic beers, sodas, juices & mineral water

Customized specialty cocktails can be passed, additional fees may apply.

House champagne is included to be used for one toast or offered as an arrival greeting.

We are happy to discuss in further detail to customize menus to your preference.

Ask our Director of Events about
Special Liquor, Wine & Signature Cocktail Requests

Tastefully Unique - \$123 pp
(please add a 20% Service Charge and 8% NYS Sales Tax)

Stationed Hors d'oeuvres

Crudités and Artisanal Display of Cheeses,
Dips, Crackers and Flatbreads
And

Choice of 2 Aesthetic Reception Stations:

Asian Organi Station, Narrative Latin Station, Mediterranean Montage Station,
Artisan Pasta Station, Fresco Station, Representational Raw Bar Station* Or Atelier Carving Station*
*(*would entail an additional supplemental pricing)*

Butlered Hors d'oeuvres

Four Butlered Deluxe Handcrafted Hors d'oeuvres
Please select from attachment

Dinner Menu

Salad

Composed Salad of Organic Field Greens with Grape Tomatoes,
Goat Cheese Crouton, Frizzled Leeks and Aged Sherry Vinaigrette
Assorted Artisanal Rolls and Natural Creamery Butter Service

Main Course

Please select three from attachment

Vegetarian Option Available Upon Request

Meal counts must be presented 10 days prior to Event Date.

Dessert

Custom Wedding Cake

Penthouse Coffee and Tea Service will be served

5 Hour Beverage Service

Featuring Premium brand liquors, house wines & champagne,
imported & domestic beers, sodas, juices & mineral water

Customized specialty cocktails can be passed, additional fees may apply.

House champagne is included to be used for one toast or offered as an arrival greeting.

We are happy to discuss in further detail to customize menus to your preference.

*Ask our Director of Events about
Special Liquor, Wine & Signature Cocktail Requests*

Tastefully Ever After - \$139 pp
(please add a 20% Service Charge and 8% NYS Sales Tax)

Stationed Hors d'oeuvres

Crudités and Artisanal Display of Cheeses,
Dips, Crackers and Flatbreads

And

Choice of 2 Aesthetic Reception Stations:

Asian Origami Station, Narrative Latin Station, Mediterranean Montage Station, Artisan Pasta Station, Fresco Station, Representational Raw Bar Station* Or Atelier Carving Station*
*(*would entail an additional supplemental pricing)*

Butlered Hors d'oeuvres

Six Butlered Premium Handcrafted Hors d'oeuvres
Please select from attachment

Dinner Menu

Salad

Composed Salad of Organic Field Greens with Grape Tomatoes,
Goat Cheese Crouton, Frizzled Leeks and Aged Sherry Vinaigrette
Assorted Artisanal Rolls and Natural Creamery Butter Service

Main Course

Please select three from attachment

Vegetarian Option Available Upon Request

Meal counts must be presented 10 days prior to Event Date.

Dessert

Custom Wedding Cake & Individual Dessert Duet & Penthouse Coffee and Tea Service will be served

5 Hour Beverage Service

Featuring Premium brand liquors, house wines & champagne,
imported & domestic beers, sodas, juices & mineral water

Customized specialty cocktails can be passed, additional fees may apply.

House champagne is included to be used for one toast or offered as an arrival greeting.

We are happy to discuss in further detail to customize menus to your preference.

*Ask our Director of Events about
Special Liquor, Wine & Signature Cocktail Requests*

Hand Crafted Deluxe Hors d' Oeuvres

Hot-Meat and Poultry

Chicken Pesto Skewers, Lemon Vinaigrette
Grilled Chorizo, Orange Mustard Sauce
Cuban BBQ Pork, Crispy Tostones, Pickled Onion and Avocado
Grilled Chicken Quesadilla, Cilantro, Sun-dried Tomato Pesto, Pepper Jack
Beef Satay Skewers, Sticky Plum Sauce, Thai Peanut Sauce
Southwestern Beef, Corn and Mango Chili Empanadas
Braised Lamb Terrine, Mint Chutney

Hot-Fish and Seafood

Miniature Crab Cakes, Pepper Vodka Remoulade
Lobster and Brie Stuffed Mushroom, Lemon Basil Jus

Hot-Vegetarian

Oriental Vegetarian Egg Rolls, Jalapeno Ponzu
Flatbread Pizza, Tomato Sambuca Sauce, Balsamic Greens, Feta
Eggplant Crostini, Overnight Tomatoes, Herbed Goat Cheese Coin
Egg Frittata, Roasted Red Pepper, Goat Cheese Filling

Cold-Meat and Poultry

Prime Beef Tartar with Balsamic, Truffle Essence in a Phyllo with Arugula
Grilled Chicken Caesar, Parmesan Dust, Phyllo Pastry
Beef Filet Gorgonzola Roulade, Green Onion Ribbon, Balsamic Crostini
Veal Coin, Sherry Mushroom Topping

Cold-Fish and Seafood

Housemade Salmon Pastrami Cheesecake, Salmon Caviar, Dill Plouche
Seafood Taco, Spicy Guacamole, Mizuna Chiffonade
Shrimp Bite, Prosciutto, Strawberry Balsamic Black Pepper Drizzle

Cold-Vegetarian

Ponza Marinated Vegetarian Spring Roll
Baby Beet Mosaic, Goat Cheese, Micro Greens, Sherry Vinaigrette
Thai Spiced Summer Melon, Soup Shooter
Vegetarian Antipasto Skewer
Cold Melon Shooter, Sorbet Accents
Miso Grilled Tofu Bites
Fresh Caprese Kebab, Basil Accents

Hand Crafted Premium Hors d'oeuvres

Hot-Meat and Poultry

Mini Filet Mignon, Gorgonzola Cream Sauce
Seared Duck, Lingonberry, Wild Mushroom Strudel Tartlettes
Peking Duck Spring Rolls, Soy, Ginger, Scallion Dipping Sauce
Gourmet Loaded Potato Bite - Truffle, Gruyere, Foie Gras Bacon, Chive Snippets

Hot- Fish and Seafood

Scampi Pescatore, Garlic Lemon Butter
Salted Cod Brandade Cake, Lemon Pepper Aioli
Thai Glazed Scallop and Pork Belly Bacon Skewers
Oysters Rockefeller, Watercress Mousse, Hollandaise
Petite Lobster Cannelloni, Tarragon, Truffle and Tobiko Caviar

Hot-Vegetarian

Brie and Pear Phyllo Purses
Indian Cumin Eggplant Spread in Phyllo
Mediterranean Style Artichoke Tart
Asparagus and Asiago Wrapped in Phyllo, Herb Dust

Cold-Meat and Poultry

Beef Carpaccio
Confit Turkey Terrine, Seasonal Chutney
Chilled Chicken Pate on a Bamboo Spoon

Cold-Fish and Seafood

Scallop Ceviche
Jumbo Shrimp Cocktail, Classic Cocktail Sauce
Stilettoes of Grilled Tuna, Lemon Scented Shallot Rosemary
Spicy Tuna Tartar, Roasted Pineapple Salsa
Petite Provincetown Lobster Roll, Nantucket Slaw
Ketel One Bloody Caesar Raw Oyster Shooters
Smoked Salmon Mousse in Leaves of Endive
Wonton Crisp with Asian Guacamole, Tuna Tartar, Young Coconut and Caviar
Jumbo Lump Crabmeat Martini, Pacific Rim Guacamole, Pineapple Salsa
Peekytoe Crabmeat Cheesecake, Red Pepper Coulis, Basil Paint, EVOO

Cold-Vegetarian

Gazpacho Soup Shooter
Vegetarian Polenta Cake, Parmesan Mousse

Sample Dinner Options

Beef/Pork/Lamb Selections

Grilled Tenderloin of Pork, Cinnamon Apple Marmalade Crust, Sage and Orange Demi
Char Seared Filet of Beef, Gorgonzola Butter and Forest Mushroom Saute
Triple Seared Sliced Strip Loin, Sea Salt, Sake and Shoyu Sauce
Oven Roasted Filet Mignon Medallions, Au Poivre Sauce
Filet of Beef, Wild Mushroom Sauté & Cabernet Demi Glace
Blueberry Crusted Rack of Lamb, Chocolate Mint Gastrique and Natural Jus*Up charge

Chicken Selections

Herb Roasted Breast of Chicken, Melted Zucchini Sauce, Lemon Shallot Demi
Pan Seared Medallions of Chicken, Charmoula and Moroccan Tomato Jam
Grilled Miso Chicken, Grapefruit & Shittake, Ginger & Lime Sauce

Fish Selections

Pan Seared Salmon Rondelle, Basil Pine Nut Crust, Chardonnay Beurre Blanc
Pan Seared Scallops, Citrus Popcorn Crust
Crab Stuffed Fillet of Sole, Pinot Buerre Rouge
Caramelized Fillet of Halibut, Jasmine Sticky Rice
Honey Lemon Thyme Glazed Salmon Rondelle, Lavender Accents
Trio Wild Caught Shrimp, Pineapple Salsa
Maryland Style Jumbo Lump Crab Cake, Smoked Paprika Remoulade

Vegetarian Selections

Wild Mushroom Ravioli, Chestnut & Winter Truffle Sauce
Grilled Vegetable Ravioli, Sun Dried Tomato Pesto Sauce, Grilled tofu
Eggplant, Artichoke and Portabella Lasagna, Pepper Ricotta, Reggiano, Pomodoro Sauce

We are happy to discuss in further detail to customize menus to your preference.

Additional Options for your Wedding Day

Specialty Linens – Inquire about pricing

(Discuss with your Director of Events about floor length varieties and colors)
Add a Signature Color to your Ceremony Chair -Sash/Bow - \$4.50 per chair

Ice Chute for Martini Bar – Starting at \$225.00 per Sculpture

Inquire about Martini bar pricing.

Candy Bar \$5.50 - \$7.50pp

An increasingly popular wedding reception trend is the candy buffet. This consists of a variety of candies or treats placed in varied sizes of glass containers and displayed on a table. Small scoops, pretty silver spoons, or candy tongs allow guests to fill small boxes or bags as take-home favors.

Sundae Bar \$4.50pp

Choose your 3 favorite ice cream flavors.
(We can supply just about ANY 3 Ice Cream flavors)
Your Choice of 12 of your favorite toppings.
Maraschino Cherries, fresh whipped cream.
Cups, napkins & spoons.

Martini Mashed Potato Bar - \$6.00 pp

Golden Yukon Potatoes, Caramelized Onions, Chopped Chives, Grated Cheddar, Whipped Sour Cream, Smoked Bacon, Homemade Salsa, and Creamy Butter elegantly displayed in Martini Glasses

Valet Parking available for all guests at flat fee of \$200 Or \$5.00 per car.

Paid metered street parking is not required on Weekends, major holidays or after 6pm on weeknights. Metered street parking must be paid weekdays 8am-6pm (25 cents per 12 minutes).

On-Site Ceremony \$650.00

Rooftop Ceremony, over looking the beautiful Skyline of Albany
White Resin Padded Chairs provided (up to 100 - \$5.00 per additional Chair)

We invite you and your bridal party to come in and perform your Rehearsal Ceremony with the Guidance of the Director of Events.

Ask about having your Rehearsal Dinner in one of our Spacious Event Rooms

Booking Your Wedding Day

A \$1000.00 deposit is required to book your date, time, and space.

A date is considered tentative until we receive your deposit. ALL deposits are non-refundable.

There will be a schedule of payments due over a period of time leading up to your event, which will be deducted accordingly from your invoice.

Booking Policies

During peak season or on certain nights we may require a minimum number of guests or a minimum dollar expenditure on food and beverage.

Standard Payment Schedule

50% payment is expected 90 days prior to the event, based upon an approximate count.

The remaining balance is due five working days prior to the day of the event.

Credit cards are accepted for any payment with an added service charge of 2%.

Food Tasting

A scheduled tasting can be arranged at no charge for 2 people.

For any additional guests there will be a charge of \$75 per person.

Final Head Count / Guarantee

Minimum guaranteed numbers must be provided to Penthouse Catering with taste ten days prior to your event.

Please note minimum guaranteed numbers may not be reduced, but may be increased.

You will be charged for the final guest count or number of guests served, whichever is greater.

Service Charge

A 20% Service Charge will be added to your final bill as well as 8% NYS Sales Tax.

The money collected for the Service Charge is used to pay the salaries of our banquet wait staff, kitchen and administrative staff. An additional gratuity is not necessary; however, if you feel the staff has exceeded expectations, you are welcome to provide an additional gratuity.

Celebrate with Care

We observe 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 and no alcohol will be served without proper identification. Due to New York State Liquor Laws we are not permitted to serve alcohol to anyone under 21 years of age. No vendors that you have hired are permitted to consume alcohol on our premises, soft beverages will be available.

Outside Food and Beverages

Any food items brought onto premises will incur a service or plating fee.
Host Cake Service Fee, \$2.50pp, taste staff will display, cut, plate and serve your dessert.
Alcoholic beverages may not be brought onto the premises.

Children

Menu options and special pricing are available for children under 10. Please consult with your director of events for details. Please be advised that children must be under appropriate supervision throughout the entirety of the event. We can gladly recommend child care individuals or agencies for on site supervision.

Early Arrivals

We strive to provide all our guests with the highest level of hospitality. Therefore, we request your cooperation by having your guests adhere to the designated start time.
Please communicate if there are any anticipated concerns with this issue.

Event Extension

The price of your event has been partially decided on the amount of time that you initially contracted for. Therefore, if you wish to extend your event beyond the time allotted, an \$8.00 per person, per hour fee will be charged based on your original guaranteed guest count. This fee includes use of the room, labor costs and bar service. Please note that extension is at the discretion of management.

Vendor Meals (DJ, Band, Photographer, etc.)

Should you wish to provide food for your vendors a \$45 per person fee will be added to your invoice.

Decorations/ Room Décor

Unfortunately we cannot allow the affixing of anything to the walls, floors or ceiling with nails, staples, tacks or tape. Glitter, confetti, bird seed, etc are not permitted in the building or on the premises.
A minimum cleaning charge of \$250 will be assessed should these policies not be observed.

Damages

The host of the event assumes full responsibility for any and all damages incurred by anyone in their group and will be responsible for payment of repairs or replacement of property.

Please note all prices are subject to 20% Labor Charge
and 8% NYS Sales Tax.

We would like to thank you in advance for considering taste for your Special Day.