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Kiernan Plaza

Wedding Special

by

mazzone catering

Book Any Available Date Between Now and April 2020 and Receive a Special Discounted Package Including

Complimentary Prosecco Greeting Station 🥂

🥂 Complimentary Prosecco Toast 🥂

Includes Glassware, China, Stainless Flatware, Poly-Cotton Linen for Guest Tables

Contact your planner for details. | 518 688 2123 | AmandaDem@MazzoneHospitality.com



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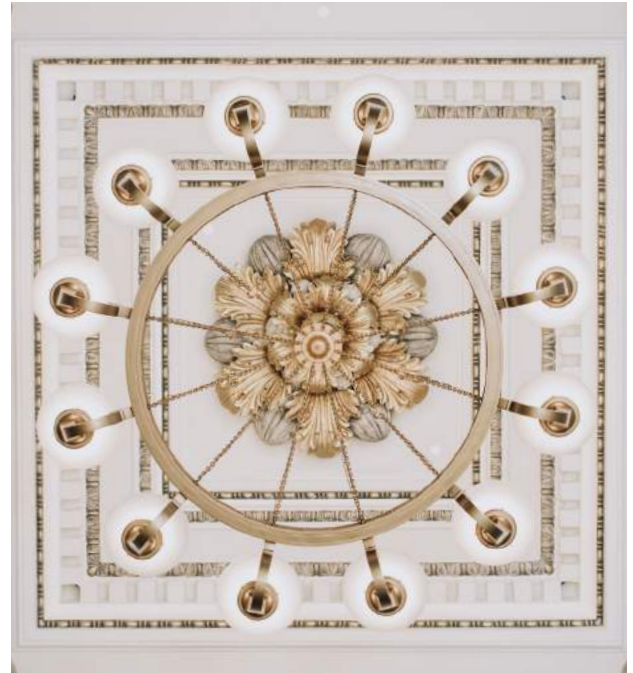
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“ *Downtown Albany’s
Hidden Gem* ”



..... KIERNAN PLAZA AT A GLANCE

A Historic landmark, Kiernan Plaza retains much of its historic character with elegant arctecture, ornate details and opulent granduer.

With over 30 years of experience, let us create the wedding of your dreams!

OUR POINTS OF DIFFERENCE

- Italian Marble Floors
- Elegant Chandeliers
- Beautifully Adorned High Ceilings
- On-Site Parking
- Personalized Bridal Attendant
- Restaurant Quality Food

Kiernan Plaza
by
mazzone
catering



Ask Your Planner For Available Dates between now and April 2020
Special Package / \$107+ per person

..... COCKTAIL HOUR

CHILLED PROSECCO STATION

A Beautiful Display of Chilled Prosecco and Sparkling Saratoga Water to Welcome You and Your Guests

BUTLER PASSED HORS D'OEUVRES / Select Four

- Fresh Mozzarella & Tomato Brochette • Feta and Spinach Spanakopita • Edamame Wonton, Sweet Chile Glaze • Sesame Chicken Satay, Soy Ginger Glaze
- Franks en Phyllo, with Spicy Mustard and Sauerkraut • Maryland Crab Cakes with Cajun Remoulade • Beef Wellington with Stone Ground Mustard Aioli • Thai Shrimp Spring Roll with Sweet Chili Glaze

STATIONARY DISPLAY

Lemon Rosemary Cracked Olives • Artisan Farmhouse Cheeses with Crackers and Flatbreads • Vegetable Crudite with Green Goddess Dressing

HOT CHAFING / Select One

Chicken and Spinach Meatballs, Madeira Gravy • Spinach, Crab & Artichoke Dip, Garlic Toasts • Rigatoni, Grape Tomatoes, Mascarpone Crema and Pecorino Crumbs

*Package price includes all necessary glassware, china, stainless flatware, poly-cotton linen for guest tables in choice of white/ivory/black/brown, your choice of napkin color, serving equipment and service and culinary personnel.

**All tables, chairs, and required drapery must be rented from our preferred vendor, Total Events. Ask your planner for details.

***Events with on-site ceremonies are subject to additional labor charges.

..... DINNER

PROSECCO TOAST

FIRST COURSE / Select One

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing
Farmers Market Salad, Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion, Crumbled Maytag Blue Cheese and White Balsamic Vinaigrette

ENTRÉES / Select Two

Chicken Cutlet with Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi and Arugula Salad
Chicken Francaise, Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks, Thyme Glazed Carrots, Lemon Veloute
Sole Florentine, Filled with Spinach and Shallot, Pomodoro Gastrique, Lemon Israeli Vegetable "Cousotto"
Sliced Bistro Sirloin, Rosemary & Garlic Seasoned, Mushroom Demi, Roasted Seasonal Vegetables, Whipped Potatoes

VEGETARIAN ENTRÉE

Crispy Eggplant, Fresh Tomatoes, Garlic, Basil, Mozzarella, Ricotta, and Pecorino, Capellini Nest



DESSERT

Wedding Cake
Coffee, Tea and Decaf

BEVERAGE ARRANGEMENTS

Five Hour Classic Open Bar with
Assorted Beer, Wine, and Soft Drinks