



Nestled in the heart of the historic Albany Pinebush, just minutes from Western Avenue, you will find The Pinehaven Country Club. The views from the beautiful ballroom and connecting patio overlooking the 18th hole are truly spectacular.



Then there is the food, Chef Rick Treacy from Michael's Banquet House caters the clubs facilities.



“Michael's At Pinehaven” would be honored to host your wedding reception or anniversary celebration.





Reception with a Plated Served Meal

Cocktail Hour

Passed Hors d'oeuvres

Beef saté, shrimp wrapped in bacon, Italian stromboli, asparagus with asiago and roasted peppers in pastry, cheese quesadilla, mini chicken taco.

Display Hors d'oeuvre

Assorted bistro meats with a selection of fine cheeses, breads, crackers and dips. Fresh mozzarella with tomato and basil, Mediterranean display, grilled vegetable display with a balsamic reduction drizzle, seasonal sliced fresh fruit with a mascarpone cream and yogurt dip.

Dinner

Starter Course

Please select one salad, pasta or soup.

Add a second course for \$2.75 per person.

Salad - Fresh garden salad with white balsamic vinaigrette or Caesar salad.

Please select one pasta and one pasta sauce.

Pasta - Penne pasta, cheese tortellini or rigatoni.

Sauce - Butter and toasted garlic with fresh chopped parsley and fresh lemon, marinara or creamy basil pesto.

Soup- Minestrone, Italian wedding, pasta fagioli, seafood bisque or southwest turkey.

Entrée Course

Please select one beef, one chicken, one fish and one vegetarian.

Prime Rib of Beef

16 ounce prime rib of beef served with Au Jus. Served with roasted potato and vegetable de jour.

Braised Beef Braciola

Tender seasoned slices of choice top round of beef, stuffed with a ragu of Italian sausage, portabella mushrooms, pignolias nuts and sautéed onions, peppers, carrots and garlic. Then braised in a beef au jus and marinara. Served with roasted potato and vegetable de jour.

Chicken Marsala

Chicken breast dredged in parmigiana seasoned flour and sautéed. Then the pan is deglazed with fresh mushrooms, shallot, Marsala wine, chicken stock, fresh chopped parsley and finished with butter. Served with roasted potato and vegetable de jour.

Chicken Parmigiana

Tender breast of chicken coated with a seasoned parmigiana breading fried and topped with our world famous marinara sauce mozzarella cheeses and fresh chopped parsley. Served with penne pasta marinara and vegetable de jour.



Reception with a Plated Served Meal

Chicken Florentine

Stuffed with fresh spinach, three cheese filling, roasted in puff pastry, topped with mushroom sherry béchamel. Served with roasted potato and vegetable de jour.

Chicken Cordon Bleu

Tender breast of chicken, open faced and layered with capicola, bacon and Swiss briolette, topped with a sherry béchamel. Served with roasted potato and vegetable de jour.

Chicken Supreme

Stuffed with tender rice and seasoned vegetables, topped with a mushroom brandy supreme sauce. Served with roasted potato and vegetable de jour.

Chicken Italian

Stuffed with sweet Italian sausage, roasted mirepoix and bread stuffing, topped with a white wine infused herbal butter glaze. Served with roasted potato and vegetable de jour.

Salmon Florentine

Fresh seasoned filet of salmon oven baked topped with toasted garlic and fresh wilted spinach. Creamy dill sauce. Served with roasted potato and vegetable de jour.

Ginger Salmon

Fresh filet of salmon marinated in ginger, garlic, lemon, and soy sauce. Oven baked and topped with fresh steeped vegetable ribbons. Topped with a warm citrus sauce. Served with roasted potato and vegetable de jour.

Salmon Baklava

Fresh filet of salmon coated with Dijon, honey, brown sugar and white wine, dusted with a pecan crumb topping and oven baked. Topped with a honey béchamel. Served with roasted potato and vegetable de jour.

White Fish Oven Baked

Served with fresh vegetable ribbons steeped in herbed butter. Served with roasted potato and vegetable de jour.

Vegetarian Eggplant Parmigiana

Eggplant medallions fried and layered with a three cheese and spinach filling, then baked and topped with marinara sauce. Served with roasted potato and vegetable de jour.

Vegetarian Penne Pasta Primavera

Penne pasta Alfredo topped with seasoned Sicilian vegetables.

Three Cheeses Vegetable Lasagna

Three cheese and spinach filling, layered inside tender lasagna noodles. Topped with marinara sauce. Served with vegetable de jour.



Reception with a Plated Served Meal

Includes

Coffee, tea, brewed decaf coffee served tableside, cash bar with bartending service, complimentary soft drinks, fresh baked dinner rolls, butter, iced water, and wedding cake for dessert.

Wedding Cake

Many beautiful styles available with inclusive cake flavors of white, yellow, chocolate or marble. Choose from butter cream frosting in ivory or white. Decorations include fresh flowers or icing flowers. Wedding cake will be cut and served for dessert. Add a cake filling or a different cake flavor for \$1.00 per person.

Table Centerpieces and Decorations

Floral arrangements will be provided for each guest table and head table. Fresh cut flowers arranged around the base of the cake table. Fresh color coordinated rose peddles will decorate the bar and high top cocktail tables.

A Toast To Celebrate

Please select one of the following house wines:

Sparkling Sweet Spumante, Sparking White Wine,

White Zinfandel, Moscato or Sparkling Non Alcoholic Juice.

Add Moet & Chandon for \$95.00 per bottle or Belaire Rare Rose for \$65.00 per bottle.

Table Linen

A champagne colored underlay with your choice of overlay table linen and cloth napkins. Cream chair covers. Add colored sash \$3.00 per chair. Specialty linen is available at an additional cost, starting at \$20 per table linen, \$3 per napkin. Specialty linen is any linen not offered on our color chart.

Price: \$56.50 per person.

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.



Reception with Food Stations

Passed Hors d'oeuvres during the cocktail hour

Beef saté, shrimp wrapped in bacon, Italian stromboli, asparagus with asiago and roasted peppers in pastry, cheese quesadilla, mini chicken taco.

After the formal introductions, the following food stations will be available for the next two hours.

Display Hors d'oeuvre Station

Assorted bistro meats with a selection of fine cheeses, breads, crackers and dips. Fresh mozzarella with tomato and basil, Mediterranean display, grilled vegetable display with a balsamic reduction drizzle, seasonal sliced fresh fruit with mascarpone cream and yogurt dip.

Hot Chafing Station

Beef bourguignon with buttered noodles, fresh seasonal vegetables, sausage and peppers, seafood paella with saffron ribbon yellow rice, penne pasta with chicken ala vodka, lobster macaroni and cheese, coconut shrimp with raspberry melba sauce.

Chef's Carving Station

Our excellent chef's carving top sirloin of beef and roasted fresh turkey with accompanying sauces and breads at a gourmet sandwich station.

Wedding Cake

Many beautiful styles available with inclusive cake flavors of white, yellow, chocolate or marble. Choose from butter cream frosting in ivory or white. Decorations include fresh flowers or icing flowers. Wedding cake will be cut and served for dessert. Add a cake filling or a different cake flavor for \$1.00 per person.

Table Centerpieces and Decorations

Floral arrangements will be provided for each guest table and head table. Fresh cut flowers arranged around the base of the cake table. Oil lamps and fresh color coordinated rose peddles will decorate the bar and high top cocktail tables.

A Toast To Celebrate

Please select one of the following house wines:

Sparkling Sweet Spumante, Sparking White Wine,

White Zinfandel, Moscato or Sparkling Non Alcoholic Juice.

Add Moët & Chandon for \$95.00 per bottle or Belaire Rare Rose for \$65.00 per bottle.

Table Linen

A champagne colored underlay with your choice of overlay table linen and cloth napkins. Cream chair covers. Add colored sash \$3.00 per chair. Specialty linen is available at an additional cost, starting at \$20 per table linen and \$3.00 per napkins. Specialty linen is any linen not offered on our color chart.

Includes

A coffee, tea, and brewed decaf coffee display table, cash bar with bartending service, complementary soft drinks, fresh baked dinner rolls, butter, iced water and wedding cake for dessert.

Price: \$56.50 per person.

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.



Add On's, Information and Policies

Add Open Bar with Call Liquor, Beer and Wine by the hour

One Hour \$13.50, Five Hours \$37.50.

Add Open Bar with Beer and Wine by the hour

One Hour \$9.50, Five Hours \$29.50.

Guests 12 and Under

Children 12 and under will be charged \$20.00 per child.
Limit up to 10% of guest count for 12 and under.

Meals for your working professionals (Band, DJ, Photographer)

Wedding fare \$25.00.

Deposits

A \$500.00 deposit is required at time of booking event. An additional \$500.00 is due two months prior to event date or at finalization appointment, whichever occurs first. All Deposits are credited towards your final billing. Deposits are not refundable, if event is canceled.

Final Guest Guarantee & Final Payment

Final guest guarantee, individual entree counts (for the reception with a plated served meal) and final payment are due no later than the Tuesday prior to event date. "Final Guest Guarantee" cannot be decreased after this date. However, additions are welcome and can be paid for on the day of the event. Payment must be made for guaranteed or actual guest count whichever is greater. Payment for any additional guests that may arrive must be paid prior to leaving the facility on the event day. Payment for overtime must be made prior to overtime on the event day. Method of final payment accepted include cash, or certified bank check.. *A 3% processing fee will be added to all credit/debit cards used as final payment.*

Length of Reception

Receptions are allotted a five hour time period. The start and end time will be noted in the contract. A facility fee of \$450.00 per hour will be charged for overtime.

Ice Sculptures

\$525.00 per one traditional block carving.

\$625.00 per one custom block carving which could include etching, artwork or objects frozen into the carving.

Wedding Ceremony

\$450.00 Ceremonies include: Fresh rose peddle procession pathway, chairs with chair covers, processional music on CD. The ceremony is an additional 30 minutes of time and is followed by five hours of reception time. Inside or outside.

All Prices

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.



Add On's, Information and Policies

Cancellation Policy

Upon booking your event in this timeslot, Michael's At Pinehaven will be turning away other business. Therefore, it is understood that Michael's At Pinehaven is entitled to the following: 50% of the projected billing if canceled within 30 days of the event date. Outside the 30 days, no compensation is due, however, deposits are not refundable, if event is canceled.

Non Weather Related Postponements In the event the function is postponed and rescheduled, an additional \$500.00 deposit is required at the time you select a new date. A new contract must be signed. Prices may be adjusted to current contract pricing. All Deposits will be credited towards your final billing. Deposits are not refundable, if event is canceled.

Weather Related Cancellation Policy

Michael's At Pinehaven will agree to postpone the event with no cancellation fee as long as the event is rescheduled at Michael's At Pinehaven within 60 days of postponement. Weather related postponements must be arranged at least 24 hours prior to event date, otherwise the "Cancellation Policy" above will apply.

Outside Catering

No outside catering is allowed here at Pinehaven Country Club. Catering of food and beverages must be provided by Michael's At Pinehaven Inc.

All Prices

All prices are subject to 20% administrative fee (taxable) and 8% sales tax.

