

# *Weddings by Shaker Ridge Events*

Imagine the perfect wedding surrounded by 300 lush, perfectly groomed acres in an elite country club setting. This will be the wedding of your dreams when you hold your reception at

*Shaker Ridge Country Club, catered by Shaker Ridge Events*

We offer a variety of wedding packages so your reception will be as elaborate or as simple as you wish. Our wedding consultants will gladly customize this memorable occasion for you.

*Call us... we'll make your dreams come true.*

All Shaker Ridge Events Wedding Packages include the following:

- Complimentary valet parking
- Private cocktail and hors d'oeuvre service in our bridal suite
- Floor length ivory table linen
- Your choice of linen colors
- Champagne toast
- A custom wedding cake designed by Zachary's Pastry Shoppe
- A professional wedding consultant to help plan your special day

*Shaker Ridge Country Club*

802 Albany Shaker Road

Loudonville, New York 12211

Phone: (518) 456-4251 • Fax: (518) 456-2153 • Email: [shakerridgeevents@gmail.com](mailto:shakerridgeevents@gmail.com) • Website: [www.shakerridgeevents.com](http://www.shakerridgeevents.com)

# *The Wedding Package*

## *Beverage Arrangements*

Champagne or Asti Spumante station upon arrival  
3 consecutive hours open bar

## *Cocktail Hour Hors D'oeuvres*

Choose a Tuscan or Farmer's display table and two stationary hors d'oeuvres

## *Dinner*

A celebratory toast to start your meal  
Your choice of one salad:  
Shaker salad or Caesar salad

Choice of two entrees:

### *Porterhouse Pork Chop*

A wood grilled porterhouse pork chop drizzled with a whole grain mustard butter

### *Cranberry Harvest Chicken*

Tender boneless breast of chicken filled with cranberry stuffing

### *Poulet Vert*

Herb seared natural supreme chicken breast atop wilted baby spinach

### *Baked Atlantic Salmon*

Fresh Atlantic salmon served with a lemon infused beurre blanc

### *Flat Iron Steak*

Grilled flat iron steak with crispy onions and a merlot demi glace

### *Prime Rib of Beef Au Jus*

Choice ribeye, slow roasted, sliced and served with natural juices

### *Chicken Marsala*

Boneless breast of chicken sauteed with mushrooms and laced with marsala wine

### *Stuffed Flounder*

Fresh flounder stuffed with crabmeat and sauced with a rich mornay cream sauce

Entrees accompanied by: Starch and vegetable, freshly baked rolls and butter, freshly brewed coffee, tea and decaf

## *Dessert*

Your custom designed Wedding cake

**\$70 per person**

**Please add 8% tax and 19% service charge**

# *The Deluxe Package*

## *Beverage Arrangements*

Champagne or Asti Spumante station upon arrival  
3 consecutive hours open bar  
followed by  
2 hours beer, wine and soda

## *Cocktail Hour Hors D'oeuvres*

Choose a Tuscan or Farmer's display table  
Two stationary hors d'oeuvres and 3 butlered hors d'oeuvres

## *Dinner*

A celebratory toast to start your meal  
Your choice of one salad:  
Shaker salad Caesar salad Oriental salad

Choice of two entrees:

### *Prime Rib of Beef Au Jus*

Choice ribeye, slow roasted, sliced and served with natural juices

### *Chicken Francaise*

Batter dipped chicken breast, sauteed in lemon butter, finished  
with white wine

### *Chicken and Shrimp Duet*

Chicken breast and sauteed gulf shrimp served with a lemon  
basil buerre blanc

### *Filet of Sole*

Fresh filet of sole with a lobster stuffing, sauced with a  
lemon, thyme chardonnay sauce

### *Sliced Filet Mignon*

Tender filet mignon is seasoned, roasted and accompanied  
by a cabernet demi glace

### *Chicken Santorini*

Stuffed chicken breast with spinach, feta cheese, and orzo  
topped with roasted garlic sauce

### *Baked Stuffed Shrimp*

Jumbo shrimp with crabmeat stuffing napped  
with a dill cream sauce

### *Mahi Mahi*

Grilled mahi mahi served with a fresh fruit salsa

Entrees accompanied by: Starch and vegetable, freshly baked rolls and butter, freshly brewed coffee, tea and decaf

## *Dessert*

Your custom designed Wedding cake

**\$80 per person**

**Please add 8% tax and 19% service charge**

# *The Wedding Extravaganza*

## *Beverage Arrangements*

Champagne or Asti Spumante station upon arrival

5 hours of full open bar

Red and white wine service with dinner

## *Cocktail Hour Hors D'oeuvres*

Choose a Tuscan or Farmer's display table

Two stationary hors d'oeuvres and 3 butlered hors d'oeuvres

## *Dinner*

A celebratory toast to start your meal

Your choice of one appetizer:

Eggplant carrozza Italian wedding soup

Sweet sausage and broccoli alfredo over penne

Your choice of one salad:

Shaker salad Caesar salad Oriental salad

Three of hearts salad Baby field greens salad

Choice of two entrees:

### *Filet Mignon*

A classic, grilled to perfection and served with your choice of accompaniments

### *Petite Filet Mignon with Stuffed Shrimp*

Grilled petite filet mignon served with our baked stuffed shrimp

### *Seabass Patterson*

Crisped Chilean seabass served over slow braised leeks, roasted tomato and olive compote

### *Sesame Crusted Ahi Tuna*

Sesame crusted ahi tuna with a ginger lemon aioli and Asian slaw

### *Beef Wellington*

Tenderloin topped with mushroom duxelle, baked in puff pastry and topped with a rich demi

### *Tuscan Veal Chop*

Tender pan seared veal chop with a chargrilled rustic tomato sauce

### *Raspberry Duck*

Marinated pan seared breast of duck, sliced and served with a raspberry port sauce

Entrees accompanied by: Starch and vegetable, freshly baked rolls and butter, freshly brewed coffee, tea and decaf

## *Dessert*

Assorted cookies and pastries on each table

Your custom designed Wedding cake

**\$95 per person**

**Please add 8% tax and 19% service charge**

# *Accompaniments*

## *Starches*

*Garlic roasted red bliss potatoes, garlic mashed potatoes, potatoes au gratin, scalloped potatoes, duchess potatoes, dauphine potatoes, twice baked potato, rice pilaf, risotto*

## *Vegetables*

*Green beans almondine, garden medley, green bean medley, broccoli Romanoff, broccoli au gratin, glazed baby carrots, sugar snap peas, oriental stir fry*

## *Salads*

### *Shaker Salad*

Mixed salad greens topped with tomatoes, cucumbers, carrots and radishes, served with balsamic vinaigrette

### *Caesar Salad*

Fresh romaine hearts tossed with traditional Caesar dressing, black olives, topped with crunchy croutons and parmesan cheese

### *Oriental Salad*

Crisp romain leaves topped with mandarin oranges, almonds, toasted coconut and crispy Asian noodles, finished with a soy vinaigrette

### *Field Greens with Candied Fruit and Nuts*

Delicate baby field greens tossed with candied fruit and nuts, tomatoes, crumbled blue cheese and balsamic vinaigrette

### *Three of Hearts Salad*

Crispy hearts of romaine topped with hearts of palm, chopped tomatoes and artichoke hearts, served with balsamic vinaigrette

### *Tomato and Mozzarella Salad*

Vine ripened sliced tomatoes layered with fresh basil leaves and sliced fresh buffalo mozzarella, served with garlic oil

# *Hors D'oeuvres*

## *Tuscan Display Table*

Fresh mozzarella with sliced beefsteak tomatoes  
A selection of the chef's favorite bruschetta recipes  
Eggplant caviar  
Olive oil marinated mushrooms  
Chilled calamari salad  
Imported provolone, prosciutto, capicola and salami  
Hearth roasted red peppers  
Grilled fresh asparagus

## *Farmer's Display Table*

Fresh pineapple, honeydew, cantaloupe and strawberries served with chocolate fondue  
An assortment of grilled seasonal vegetables  
Crudite accompanied with homemade dips  
Smoked gouda, sharp cheddar and havarti cheese  
Sliced Italian pepperoni  
An elegant assortment of crackers  
A selection of freshly baked breads

## *Hot Stationary Hors D'oeuvres*

Beef and broccoli teriyaki with rice  
Linguine with broccoli rabe garlic chili  
Mushroom Burgundy meatballs  
Pita chips with hummus and tomato concasse  
Spinach and mushroom fusilli aioli  
Tortellini tomato basil cream

Fritto misto  
Penne carbonara  
Crispy sesame chicken stir-fry  
Gnocchi with smoked tomato sauce  
Pierogies with caramelized onions and chives  
Fettucine Alfredo

## *Butlered Hors D'oeuvres*

Asparagus crisps  
Mini chicken cordon bleu  
Tomato basil bruschetta  
Assorted canapes  
Clams casino  
Bacon wrapped scallops  
Mini crab cakes  
Mini quiche

Spanikopita  
Wild mushroom tartlettes  
Stuffed mushrooms  
Mission figs en croute  
Scallop crustini  
Sate chicken skewers  
Mini chicken quesadillas  
Mini beef Wellington

## *Available with Wedding Extravaganza*

Prosciutto parmesan wrapped asparagus  
Butterfly shrimp with scallop mousse  
Bacon wrapped shrimp  
Shrimp cocktail  
Chef's assorted sushi rolls

Coconut shrimp  
Belgian endive with salmon mousse  
Smoked salmon pinwheels  
Rosemary grilled lamb chops  
Tenderloin and mushroom skewers