



All of our wedding packages include the following:

A Personal Wedding Coordinator to guide you through your planning & assist with customizing your wedding package to create your dream wedding.

White Glove Service

Private Bridal Party Holding Room to gather in and relax with hors d'oeuvres and beverages to include beer, wine and soda

Complimentary Deluxe King Overnight Room for the happy couple

Complimentary shuttle service to & from Albany's International Airport

Special room rates may be arranged in advance and offered to your guests

Complimentary Parking

Customized wedding cake from Grace & Girls LLC

White Floor Length Linens, your choice of an overlay & white chair covers

Wedding Policies

Pricing

All NON inclusive food and host bar charges are subject to 11% service charge (taxable), 13% administration fee (taxable) & sales tax.

Payment

A non-refundable deposit will be required to confirm your date. Further deposits will be detailed in your contract. Payment of your final balance will be due 4 days prior to your event in the form of cash, certified check or credit card.

Guarantees

Please notify your wedding coordinator 4 days prior to the wedding with the number of guests attending, as well as how many entrees are ordered. This will be considered your minimum guarantee, for which you will be charged, even if fewer guests attend.

Bar Packages

You will enjoy a fully serviced bar with experienced bartenders and full bar set-ups for mixed drinks, domestic & imported beer, wine and soft drinks. We ID guests who appear to be under age and we have a strict no shots policy. We will discontinue service of alcoholic beverages to anyone who appears to be intoxicated.

Ceremony Fee

For ceremonies taking place at The Albany Marriott, there is a \$5.00 per person fee, plus service charge and tax.



Albany Marriott Emerald Package
Contact the hotel for current price.

One Hour of Open Bar

Unlimited consumption of premium liquor, domestic & imported beer, wine & soda

Reception Displays

Domestic & International Cheeses

Sharp cheddar, smoked gouda, boursin, brie, pepper jack, havarti garnished with fresh fruit & berries, served with crackers

Fresh Vegetables

Asparagus, baby carrots, peppers, grape tomatoes, broccoli, & cauliflower with assorted dips

A selection of butler passed hot hors d'oeuvres (Select 3)

Spanakopita

Vegetable Egg Rolls

Mini Chicken Cordon Bleu

Smoked Chicken Quesadillas

Steak Empanadas

Franks en Puff Pastry

Dinner

Champagne toast

Salad (Please select 1)

Mixed Baby Field Greens Salad: Field greens served with grape tomatoes, julienne carrots and cucumbers served with vinaigrette dressing

Classic Caesar Salad: Romaine lettuce tossed with caesar dressing, croutons & parmesan cheese

Baby Wedge Salad: Wedge of iceberg lettuce with diced tomatoes, fresh bacon & bleu cheese

Entrees (Please select 3)

Served with warm rolls & butter & chef's selection of seasonal accompaniments

New York Sirloin Steak: Grilled center cut New York Strip

Chicken Bruschetta: Lightly breaded chicken breast, topped with bruschetta, a lemon cream & balsamic drizzle

Roasted Stuffed Chicken: Stuffed chicken breast with wild mushroom, caramelized onion & gruyere cheese served with a fine herb jus

Raspberry Brie Chicken: Grilled chicken breast with melted brie & raspberry sauce

Fillet of Salmon: Grilled fillet of sesame glazed salmon

Sole Chardonnay: Crabmeat stuffed sole topped with fresh dill cream chardonnay

Quinoa Stuffed Pepper: A pepper stuffed with quinoa served with marinara sauce

Dessert

Customized wedding cake by Grace & Girls

Freshly brewed coffee, decaffeinated coffee and hot tea



Albany Marriott Ruby Package
Contact the hotel for current price.

Four Hour of Open Bar

Unlimited consumption of premium liquor, domestic & imported beer, wine & soda

Reception Displays

Domestic & International Cheeses

Sharp cheddar, smoked gouda, boursin, brie, pepper jack, havarti garnished with fresh fruit & berries, served with crackers

Fresh Vegetables

Asparagus, baby carrots, peppers, grape tomatoes, broccoli, & cauliflower with assorted dips

A selection of butler passed hot hors d'oeuvres (Select 5)

Spanakopita

Mini Chicken Cordon Bleu

Steak Empanadas

Scallops Wrapped in Bacon

Vegetable Egg Rolls

Smoked Chicken Quesadillas

Franks en Puff Pastry

Assorted Sushi Rolls

Dinner

Champagne toast & wine service with dinner

Appetizers

Penne pasta served with a basil cream sauce

Salad (Please select 1)

Mixed Baby Field Greens Salad: Field greens served with grape tomatoes, julienne carrots and cucumbers served with vinaigrette dressing

Classic Caesar Salad: Romaine lettuce tossed with caesar dressing, croutons & parmesan cheese

Baby Wedge Salad: Wedge of iceberg lettuce with diced tomatoes, fresh bacon & bleu cheese

Entrees (Please select 3)

Served with warm rolls & butter & chef's selection of seasonal accompaniments

Roast Prime Rib of Beef: Slow roasted prime rib of beef served with natural au jus

New York Sirloin Steak: Grilled center cut New York strip

Chicken Bruschetta: Lightly breaded chicken breast, topped with bruschetta, a lemon cream & balsamic drizzle

Roasted Stuffed Chicken: Stuffed chicken breast with wild mushroom, caramelized onion & gruyere cheese served with a fine herb jus

Raspberry Brie Chicken: Grilled chicken breast with melted brie & raspberry sauce

Fillet of Salmon: Grilled fillet of sesame glazed salmon

Sole Chardonnay: Crabmeat stuffed sole topped with fresh dill cream chardonnay

Quinoa Stuffed Pepper: A pepper stuffed with quinoa served with marinara sauce

Dessert

Customized Wedding Cake by Grace & Girls

Freshly brewed coffee, decaffeinated coffee and hot tea



Albany Marriott Diamond Package
Contact the hotel for current price.

Four Hour of Super Premium Open Bar

Unlimited consumption of super premium liquor, domestic & imported beer, wine & soda

Reception Displays

Domestic & International Cheeses

Sharp cheddar, smoked gouda, boursin, brie, pepper jack, havarti garnished with fresh fruit & berries, served with crackers

Fresh Vegetables

Asparagus, baby carrots, peppers, grape tomatoes, broccoli, & cauliflower with assorted dips

A selection of butler passed hot hors d'oeuvres (Select 5)

Spanakopita

Vegetable Egg Rolls

Mini Chicken Cordon Bleu

Smoked Chicken Quesadillas

Steak Empanadas

Franks en Puff Pastry

Scallops Wrapped in Bacon

Assorted Sushi Rolls

Chef to prepare Mac & Cheese station – served with assorted toppings

Dinner

Champagne toast & wine service with dinner

Appetizers (Please select 1)

Penne pasta served with a basil cream sauce

Gulf shrimp cocktail

Maryland crab cakes

Salad (Please select 1)

Mixed Baby Field Greens Salad: Field greens served with grape tomatoes, julienne carrots and cucumbers served with vinaigrette dressing

Classic Caesar Salad: Romaine lettuce tossed with caesar dressing, croutons & parmesan cheese

Baby Wedge Salad: Wedge of iceberg lettuce with diced tomatoes, fresh bacon & bleu cheese

Entrees (Please select 3)

Served with warm rolls & butter & chef's selection of seasonal accompaniments

Filet Mignon : Center cut filet mignon with merlot enhanced demi-glace

Grilled Veal Chop: Grilled veal served with a dijonnaise cream

Chicken Bruschetta: Lightly breaded chicken breast, topped with bruschetta, a lemon cream & balsamic drizzle

Roasted Stuffed Chicken: Stuffed chicken breast with wild mushroom, caramelized onion & gruyere cheese served with a fine herb jus

Raspberry Brie Chicken: Grilled chicken breast with melted brie & raspberry sauce

Fillet of Salmon: Grilled fillet of sesame glazed salmon

Sole Chardonnay: Crabmeat stuffed sole topped with fresh dill cream chardonnay

Quinoa Stuffed Pepper: A pepper stuffed with quinoa served with marinara sauce

Dessert

Customized wedding cake by Grace & Girls

Freshly brewed coffee, decaffeinated coffee and hot tea