



From Our Family To Yours

Our Venues

The Mallozzi Family has been satisfying Capital Region customers with amazing food and great service since 1965. Whether we are preparing delectable baked goods from our Villa Italia Pasticceria, or helping you in creating a memorable moment at one of our banquet facilities, we focus on delighting each and every guest with an authentic Mallozzi experience.

Mallozzi's Ballrooms & Catering

By entrusting your special day to *Mallozzi's Ballrooms & Catering*, you are assured that every detail will be addressed. Weddings held at Mallozzi's are a creative blend of elegance, meticulous planning, exquisite cuisine and exceptional service. Mallozzi's three Ballrooms are all complemented by the beautiful outdoor terrace, complete with decorative fountains and impeccable landscaped grounds.



1930 Curry Road
Schenectady, NY 12303
Phone: (518) 355-0340

Treviso by Mallozzi's

At *Treviso by Mallozzi's*, our professional special events team is dedicated to the success of your event. With our Grand Ballroom, Tuscan Garden, and spacious banquet rooms, Treviso presents a variety of inviting settings. Imagine the joy of having your wedding dreams met to perfection!



257 Washington Avenue Ext.
Albany, NY 12205
Phone: (518) 456-0292

Western Turnpike Clubhouse and Golf Course

The *Clubhouse at the Western Turnpike Golf Course* is conveniently located minutes from the Northway, in the town of Guilderland. Our Ballroom and Garden room are the perfect settings for your next event. If casual is what you're looking for, our hilltop pavilion can seat up to 700 guests for a picnic or summer bake to remember.



2350 Western Avenue
Guilderland, NY 12084
Phone: (518) 456-9837

Belvedere Inn

Mallozzi's Belvedere Inn blends style and comfort for business or pleasure...it's the perfect getaway! A boutique-style property, minutes from downtown Schenectady and the Capital City of Albany, New York. Our hotel features spacious, well-appointed rooms, complimentary Continental breakfast and an attentive staff prepared to assist you throughout your stay. Conveniently located across the property of Mallozzi's Ballrooms & Catering.



1926 Curry Road
Schenectady, NY 12303
Phone: (518) 630-4020

Rivers Casino & Resort

With its elegant hardwood furnishings and sophisticated modern style, the Ballroom at Rivers Casino and Resort is perhaps the most impressive location in the Capital Region to hold any type of occasion from a corporate event to a tasteful affair. We find your needs are endlessly varied, so we designed our spaces to be the same way. You'll find a 10,000-square foot Grand Ballroom, more than 4,000-square feet of pre-function space and over 9,000 square feet of outdoor terrace space. For those requiring something smaller, we also provide up to 5 intimate rooms, ranging in size from 1,000 to 3,000 square feet. Our event space provides an exquisite setting for events ranging from the most private gatherings to celebrations of a grand scale.



1 Rush Street
Schenectady, NY 12305
Phone: (518) 560-0888

Villa Italia Pasticceria

The *Villa Italia Pasticceria* has been satisfying the sweet tooth of Capital Region customers and beyond for over 50 years. Nestled in the heart of Downtown Schenectady's Arts and Entertainment District, the national award winning Villa Italia features pastries, cakes, homemade gelato, exquisite wedding cakes, panini, artisan breads, coffee and confections.



226 Broadway
Schenectady, NY 12305
Phone: (518) 355-1144

Johnny's

At *Johnny's*, we are committed to satisfying our customers with great food and excellent service. We offer a wide variety of delicious dishes. Johnny's is the perfect location for Rehearsal Dinners or getting the Bridal Party together for drinks for a pre-wedding celebration.



433 State Street
Schenectady, NY 12305
Phone: (518) 982-5657



Silver Wedding Package

Cocktail Hour

Tuscan Table

Eggplant Caponata | Assorted Olives | Seasonal Fresh Fruit |
Seared Red Bell Peppers with Caramelized Onions and Garlic Confit | Truffled Wild Mushrooms
Vegetable Crudit  with Herb Dip | Italian Cured Meats | Imported and Domestic Cheeses
Italian Relishes and Marinated Specialties | Artisan Breads and Crackers

OR

Butler Hors d'oeuvres (*Pick Your Favorite Two*)

Classic Clams Casino | Mediterranean Chicken Satay with Cucumber Dill Yogurt
Smoked Ham and Swiss Panini | Asparagus and Brie Phyllo with Lemon Aioli | Sausage Stuffed Mushrooms
Black N Bleu Mac and Cheese with Truffled Breadcrumbs | House Made Quesadilla
Grilled Cheese and Tomato Soup | Franks en Croute | House Made Pretzels and Cheddar Ale Sauce
Additional Chef Inspired Hors d'oeuvres to compliment your selections

Dinner

Champagne Toast

Salad

Mixed Field Greens: Grape Tomatoes, Carrots, Cucumbers with our Signature Dressing

Villa Italia Rolls & Butter

Entr e (*Select One*)

Farm and Field Chicken
Chicken Fontina Roulade
Pepper Encrusted Sliced NY Sirloin
Classically Prepared Chicken Parmesan
Lemon Crusted Salmon
**Filet Mignon is Available at Market Price
Chef Inspired Accompaniments
Chef Selected Vegetarian Option Available Upon Request

Wedding Cake

Coffee, Decaffeinated Coffee, Tea



Gold Wedding Package

Upon Arrival, Your Guests are Welcomed
with a Peach Champagne Greeting

Cocktail Hour

Tuscan Table

Eggplant Caponata | Assorted Olives | Seared Red Bell Peppers with Caramelized Onions and Garlic Confit
Vegetable Crudit  with Herb Dip | Italian Cured Meats | Imported and Domestic Cheeses
Seasonal Fresh Fruit | Truffled Wild Mushrooms | Italian Relishes and Marinated Specialties
Artisan Breads and Crackers

Chef Inspired Stationary Hot Hors d'oeuvres

Butler Hors d'oeuvres (Pick Your Favorite Four)

Classic Clams Casino | Bacon "Steak" and Scallops | Mediterranean Chicken Satay with Cucumber Dill Yogurt
Franks en Croute | Asparagus and Brie Phyllo with Lemon Aioli | Scallops Wrapped in Bacon
Coconut Shrimp | Sausage Stuffed Mushrooms | Black N Bleu Mac and Cheese
Smoked Ham and Swiss Panini | House Made Quesadilla | Short Rib Croquet | Ahi Tuna
Grilled Blackened Shrimp with Fresh Avocado | Grilled Cheese and Tomato Soup
Additional Chef Inspired Hors d'oeuvres to compliment your selections

Dinner

Champagne Toast

Salad (Select One)

Mixed Field Greens: Grape Tomatoes, Carrots, Cucumbers with our Signature Dressing
Classic Caesar Salad: Romaine Hearts, Parmesan, White Anchovy, Garlic Croutons

Villa Italia Rolls & Butter

Entr es (Select Two or One Duet)

Farm and Field Chicken
Chicken Fontina Roulade
Peppercorn Encrusted NY Sirloin
Classically Prepared Chicken Parmesan
Broadway Veal Tournedos
Picatta Salmon
Stout Braised Short Rib

Crab Cake with Old Bay Remoulade

**Bistro Steak

**Slow Roasted Prime Rib

**Filet Mignon

Duets

Traditional Chicken Francaise with Shrimp Scampi Duet

**Duet: Bistro Steak with Crab Cake or Shrimp Oreganato

Chef Inspired Accompaniments
Chef Selected Vegetarian Option Available Upon Request

Wedding Cake

Villa Italia Pastries and Cookies on Each Guest Table



Platinum Wedding Package

This is a Six Hour Celebration

Your Elaborate Cocktail Hour is presented to you and your guests in a separate, private cocktail room

Upon Arrival, Your Guests are Welcomed with a Peach Champagne Greeting

Tuscan Table

Eggplant Caponata | Assorted Olives | Seasonal Fresh Fruit
Seared Red Bell Peppers with Caramelized Onions and Garlic Confit
Truffled Wild Mushrooms | Vegetable Crudité with Herb Dip
Italian Cured Meats | Imported and Domestic Cheeses
Italian Relishes and Marinated Specialties
Artisan Breads and Crackers

Chef's Inspired Stationary Hot Hors d'oeuvres

Butler Hors d'oeuvres (Pick Your Favorite Six)

Classic Clams Casino | Bacon "Steak" and Scallops | Mediterranean Chicken Satay with Cucumber Dill Yogurt
Franks en Croute | Asparagus and Brie Phyllo with Lemon Aioli | Scallops Wrapped in Bacon | Coconut Shrimp
Sausage Stuffed Mushrooms | Crispy Potato Smoked Ham and Swiss Panini | Ahi Tuna | Lamb Chop Lollipops
House Made Quesadilla | Short Rib Croquet | Grilled Blackened Shrimp with Fresh Avocado
Grilled Cheese and Tomato Soup | House Made Pretzels and Cheddar Ale Sauce | Chicken Pot Pie Roulade
Fresh Mozzarella Pinwheels | Smoked Salmon Arancini with Caper Aioli
Additional Chef Inspired Hors d'oeuvres to compliment your selections

Stations

Seafood Bar: Half shell oysters, clams, king crab legs, jumbo shrimp cocktail, mussels, ahi tuna, clams casino, assorted smoked seafood and so much more, complimented with cocktail, mignonette and remoulade sauces.

Asian Station: A selection of items to include but not limited to: Egg Rolls, Spring Rolls, General Tso's Chicken, Fried Rice, Chef inspired accompaniments, all garnished with fortune cookies and chop sticks.

Butler Sorbet

A Palette Cleanser Before Dinner

Dinner

Champagne Toast

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Platinum Wedding Package

continued

Salad (Select One)

Classic Caesar Salad: Romaine Hearts, Parmesan, White Anchovy, Garlic Croutons

Mozzarella Caprese: Fresh Mozzarella, Basil Spiked Tomatoes, Fried Capers, Roasted Garlic Oil, Cracked Black Pepper and Sea Salt

Served with Villa Italia Rolls

Pasta Course (Select One)

Penne Alla Vodka

Rigatoni with Fresh Tomato Sauce

Gemelli with Bolognese

Entrées (Select Two or One Duet)

Farm and Field Chicken

Chicken Fontina

Peppercorn Encrusted NY Sirloin

Bistro Steak

Classically Prepared Chicken Parmesan

Slow Roasted Prime Rib

Broadway Veal Tournedos

Picatta Salmon

Stout Braised Short Rib

Crab Cake with Old Bay Remoulade

Citrus Seared Sea Bass

Rack of Lamb

Filet Mignon

Duet

Bistro Steak and Chicken Marsala

Chicken Francaise and Shrimp Scampi Duet

Surf and Turf Duet: Bistro Steak with Crab Cake or Shrimp Oreganato

Chef Inspired Accompaniments

Chef Selected Vegetarian Option Available Upon Request

Wedding Cake Coffee, Decaffeinated Coffee, Tea

Grand Viennese Presentation

Villa Italia pastries and cookies including all your favorites and a few modern touches fresh fruit tarts, peanut butter tarts, lemon meringue tarts, lemon rolls, dolci, parfaits, tortes, sfogliatelle, cannoli, chocolate cannoli, cream cannoli, chocolate and vanilla pasticciotti, cream puffs, éclairs, monachine, cakes and so much more

International Coffee Station

Espresso, coffee, flavored syrups, whip cream, Pirouline cookies, rock candy sticks, chocolate shavings and more.

(Includes cordials served in chocolate cups if a bar package is selected)

Gelato Bar

Assorted Villa Italia Gelato's complete with assorted sundae toppings, whipped cream and enjoyed from a mini gelato cone or sundae dish.



Bronze Wedding Package

Stations Presentation

Cocktail Hour

Tuscan Table

Eggplant Caponata | Assorted Olives | Seasonal Fresh Fruit |
Seared Red Bell Peppers with Caramelized Onions and Garlic Confit | Truffled Wild Mushrooms
Vegetable Crudit  with Herb Dip | Italian Cured Meats | Imported and Domestic Cheeses
Italian Relishes and Marinated Specialties | Artisan Breads and Crackers

Butler Hors d'oeuvres (Pick Your Favorite Four)

Classic Clams Casino | Bacon "Steak" and Scallops | Mediterranean Chicken Satay with Cucumber Dill Yogurt
Franks en Croute | Asparagus and Brie Phyllo with Lemon Aioli | Scallops Wrapped in Bacon | Coconut Shrimp
Sausage Stuffed Mushrooms | Black N Bleu Mac and Cheese | Smoked Ham and Swiss Panini | Ahi Tuna
House Made Quesadilla | Grilled Blackened Shrimp with Fresh Avocado | Grilled Cheese and Tomato Soup
House Made Pretzels and Cheddar Ale Sauce | Chicken Pot Pie Roulade
Additional Chef Inspired Hors d'oeuvres to compliment your selections

Dinner

Champagne Toast

Salad

Individually Served Mixed Greens Salad with Villa Italia Rolls and Butter

Select Two Stations

Italian

Chicken Parmesan, Eggplant Rollatini, Rigatoni Pomodoro and Penne Barese, Rolls

Comfort

Mac and Cheese Bar with Fried Chicken and Assorted Toppings or Chicken Pot Pie and Biscuits

Bistro

Stout Short Rib with Parmesan Roasted Potatoes and Root Vegetables

Carving

Choice of one: Sirloin, Turkey or Pork with Parmesan Mashed Potatoes and Harvest Vegetables

Villa Italia Rolls and appropriate condiments

Wedding Cake

Villa Italia Pastries and Cookies on each Guest Table

Coffee, Decaffeinated Coffee, Tea

*Station Reception has a Maximum of 150 Guests



Just For Fun Stations and Bars

Johnny's Italian Nachos

Everyone's favorite nachos - sautéed sweet Italian sausage and Asiago cheese sauce with fresh fried pasta chips accompanied by a toppings bar featuring: fresh tomato bruschetta, pepperoncini, olives

Risotto

Arborio rice sautéed in a rich stock, toppings include wild mushrooms, asparagus tips, sundried tomatoes, roasted peppers and grilled chicken presented with grilled focaccia. Also available griddled as a cake

Seafood Bar

Half shell oysters, clams, king crab legs, jumbo shrimp cocktail, mussels, ahi tuna, clams casino, assorted smoked seafood and so much more, complimented with cocktail, mignonette and remoulade sauces

Pasta

Penne pasta tossed with your choice of two sauces: tomato, pesto, carbonara, vodka or alfredo

Soup and Sandwich

Three cheese and broccolini, short rib and goat cheese and zucchini with provolone grilled sandwiches accompanied with a chef inspired soup

Carving

Choice of one: roasted turkey, pork loin, sirloin or ham.
Carving stations are accompanied by Villa Italia rolls and appropriate condiments

Mac and Cheese

Decadent, yet comforting four cheese baked macaroni with your favorite toppings: buffalo chicken, bacon, sausage, tomatoes, scallions, cheese, sautéed mushrooms, broccolini and fried basil

Mashed Potini Bar

Buttery Yukon gold mashed potatoes with an array of toppings
to include: cheese, sour cream, scallions, bacon, broccoli, mushrooms and so much more...

Sicilian Style Pizza

Our house made pizza dough with three fillings; broccolini, sausage and ricotta - Italian meats and cheese - oven roasted tomatoes, mozzarella and fresh basil

Paella

A traditional Spanish dish made from a colorful mixture of Saffron infused Arborio rice, sweet peas, chicken breast, chorizo sausage, clams, shrimp and seasonings. Displayed in our rustic Paella pan.

Late Night

New York New York

An exit they won't forget, all beef petite hot dogs, in custom rolls and a bottle of Saratoga water.
It's fun and is all NYS product

or

Stay awhile with an **AFTER PARTY**

Only available in conjunction with a full wedding package
Choose a **Just For Fun** or **Dolci Station** and let the celebration continue!
(Please ask for a quote on your customized AFTER PARTY)



Dolci

Villa Italia Grand Viennese

Villa Italia pastries and cookies including all your favorites and a few modern touches fresh fruit tarts, peanut butter tarts, lemon meringue tarts, lemon rolls, dolci, parfaits, tortes, sfogliatelle, cannoli, chocolate cannoli, cream cannoli, chocolate and vanilla pasticciotti, cream puffs, éclairs, monachine, cakes and so much more!

Villa Italia Pastry and Cookies

Individual platters placed on each guest table after dinner offering our famous specialty cookies and pastries, to include cannoli, cream puffs, eclairs and pasticciotti, just to name a few!

Chocolate Fondue

Oh how we love to dip pretzels, marshmallows, cookies, crispies, fruit our chef's will create a selection of dippers to tempt your guests ... salty and sweet.

Candy Bar

Who doesn't love a candy shop? We will create a sweet sensation with chocolates, sour teasers, fruity fun and more. We will include a bag or cone or you may provide a custom enhanced container.

S'Mores

Everyone's favorite camp fire treat done Mallozzi style! We'll provide the sticks, marshmallows in a variety of flavors, graham crackers, and chocolate bars and your guests can spend the night toasting and roasting their creations.

Gelato Bar

Assorted Villa Italia Gelato's complete with assorted sundae toppings, whipped cream and enjoyed from a mini gelato cone or sundae dish.

Café Latté

Freshly brewed coffee and espresso with flavored syrups, whipped cream, chocolate shavings, rock candy, Pirouline cookies and endless delights, we'll bring your favorite coffee bar to you.

Milk and Cookies

Home-style cookies baked fresh and served atop a shooter of ice cold milk, chocolate, traditional and strawberry cheers!

Crème Brulee

A classic dessert in traditional vanilla, limoncello and mocha served in petite bowl bruleed to order.

Pizza Fritta

House made fresh dough, served warm and rolled in a variety of toppings.

The Classics

Bananas Foster and Cherries Jubilee flambéed for a show in front of your guests and served with vanilla gelato.



Bar Package

House Open Bar

House Labels: Vodka (includes 2 flavored vodkas), Gin, Rum, Spiced Rum, Whiskey, Scotch, Bourbon, Tequila, Coffee Liqueur, Amaretto, Assorted Schnapps, Sambuca

House Wines: Chardonnay, Pinot Grigio, Riesling, Pinot Noir, Cabernet Sauvignon, Chianti

Beer: Two House Bottled Beers and One Draft (based on location)

Premium Open Bar

Titos, Ketel One and House Vodka (includes 2 flavored vodkas), Tanqueray and House Gin, Bacardi, Captain Morgan, Malibu and House Rum, Seagrams 7, Jameson, Canadian Club, Dewars, Johnny Walker Red, Jack Daniels and Makers Mark Bourbon, Cuervo and House Tequila, Southern Comfort, Baileys, Kahlua, Coffee Liqueur, Amaretto, Sambuca, Assorted Schnapps, Grand Marnier and Limoncello

House Wines: Chardonnay, Pinot Grigio, Riesling, Pinot Noir, Cabernet Sauvignon, Chianti

Beer: Three Bottled Beers and One Draft (based on location)

Beer, Wine & Soda

Chardonnay, Pinot Grigio, Riesling, Pinot Noir, Cabernet Sauvignon, Chianti
One Draft Beer and Two Bottled Beers and Soda

Custom Mixed Bar

One Hour House Open and Three Hours Beer/Wine/Soda

Cash Bar

set up fee per 75 guests or less



Rehearsal Dinner

Upon arrivals your guests will enjoy Fried Calamari with
Dipping Sauces and Tomato Bruschetta with Crostinis

Served for approximately thirty minutes

Salad (Choose One)

Mixed Field Greens Salad or Classic Caesar Salad
Villa Italia Rolls with Butter

Entrées (Choose Two or One Duet)

Farm and Field Chicken
Chicken Fontina Roulade
Classically Prepared Chicken Parmesan
Picatta Salmon
Stout Braised Short Rib
Crab Cake with Old Bay Remoulade
Chicken Picatta
Chicken Francaise
Chicken Caprese
Shrimp Oreganato
Herbed Pork Loin
**Sliced NY Sirloin
**Slow Roasted Prime Rib Beef
**Bistro Steak

**Filet Mignon is available at Market Price

Duets

**Surf and Turf Duet - Bistro Steak, Crab Cake
Chicken Francaise and Shrimp Scampi Duet
Chef Inspired Accompaniments
Chef's Selected Vegetarian Option Available Upon Request

Villa Italia Pastries and Cookies

on Each Guest Table

Coffee, Decaffeinated Coffee, Tea