



**Restaurant • Bar
• Banquets •**

STATION PACKAGES

Station Packages

SAMPLE STATIONS PACKAGE # 1

\$54.95/per person plus 20% service charge & 8 % sales tax

Package Includes:

Cocktail Hour includes: Tuscan Table + Vegetable Display
4 hour reception with 2 Dinner Stations
Fountain Beverage, Coffee & Tea
House Linen

4 Hours of open Beer Wine and Soda bar to include:

House Wine Chardonnay, Merlot, White Zinfandel

House Choice Draught Beer Selections (Draught Selection in Gallery and The Loft Only)

Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Miller Lite

SAMPLE STATIONS PACKAGE # 2

\$75.95/per person plus 20% Service Charge & 8% Sales Tax

Package Includes:

4 Hour Reception with 3 Dinner Stations
Cocktail Hour with Tuscan Table + (2) Hot Hors D'oeuvres
Fountain Beverages, Coffee & Tea
House Linen

4 Hours Of Open Beer, Wine And Well Liquor Bar To Include:

House Wine Chardonnay, Merlot, White Zinfandel

House Choice Draught Beer Selections (Draught Selection in Gallery and The Loft Only)

Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Miller Lite

Well Liquor Including: Vodka, Rum, Tequila, Gin, Bourbon

SAMPLE STATION PACKAGE #3

\$99.95/per person plus 20% service charge & 8 % Sales Tax

Package Includes:

4 Hour Reception with 4 Dinner Stations
Cocktail Hour Includes: Tuscan Table, (2) Hot Appetizers (2) Butler Passed Hors D'oeuvres
Non-Alcoholic Beverages
House Linen

4 Hours Of Open Beer, Wine And Call Liquor Bar To Include:

Wine Selection: Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon

House Choice Draught Beer (IF APPLICABLE)

Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Miller Lite

Banquet Call Liquor to include: Expanded Selection of Banquet Liquor which includes: Titos Vodka, Kettle One Vodka, Dewar's Scotch, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Mollys Irish Cream & Disaronno

Stations

Tuscan Table

Imported Cheeses, Italian Imported Meats,
Antipasto Items: Roasted Red Peppers, Marinated Artichokes, Marinated Mushrooms, Assorted breads
Bruschetta Display: Garlic Crostini, Tomatoes & Balsamic Glazed

BBQ Classic Station

BBQ Ribs, Pulled BBQ Pork, BBQ Chicken, Corn on the Cobb, Coleslaw, and Cornbread

Asian Station

Lo Mein, Sesame Chicken Bites, Chicken Lemongrass Pot Stickers and Fortune Cookies

All American Station

Fried Chicken and Biscuit sliders, Cheeseburger Sliders with lettuce and tomato, Miniature Philly Cheese Steak, Served with French Fries and Coleslaw

Taco Station

Seasoned Beef and Chicken with flour tortillas, shredded cheese, lettuce, tomato, onion, salsa and sour cream, jalapenos, Guacamole

Bayou Station

Andouille Sausage Jambalaya, blackened chicken or catfish, popcorn shrimp and red beans and rice, biscuits

Carving Station

Roast Beef au jus or Pork Tenderloin. Potato of the day, rolls and butter

Mac 'n' Cheese Station

Toppings can be customized but include: Sour Cream, Salsa, Bacon Bits, Cheese, Onions, Pulled Pork, Butter, Parmesan Cheese, Toasted Bread Crumbs, Pico de Gallo, Broccoli and Grilled Buffalo Chicken

Mashed Potato Station

Toppings can be customized but include: Sour Cream, Salsa, Bacon Bits, Cheese, Onions, Pulled Pork, Butter, Parmesan Cheese, Toasted Bread Crumbs and Pico de gallo, Chives, Bleu Cheese Crumbles

Flatbread Station

Your choice of (3) Flatbreads

Pepperoni, Bruschetta, Margherita Buffalo Chicken, Veggie, Thai Peanut Chicken, Sweet Whiskey, BBQ Chicken, Mexican Pizza Style, Loaded Baked Potato

Dessert Station

Assorted Mousse Shooters, Chef's Choice, Seasonal Cobbler
Add Chocolate Fondue \$7.00/per person

Stations can be customized to fit your needs. Food will be on display for up to 1.5 hours.
Pricing subject to 20% service charge.

Additions

Additions can be added to any package

Carving Station

Choice of Sliced Roast Beef or Roasted Pork Tenderloin

\$10.00/per person

Combo Carving Station

\$14.00/per person

Seafood Station

Small Station

\$350.00

(100) Bacon Wrapped Scallops – (100) Clam Steamers – (100) Shrimp Cocktail

Large Station

\$650.00

(200) Bacon Wrapped Scallops – (250) Clam Steamers – (200) Shrimp Cocktail
(150) Miniature Crab Cakes

Cannoli Station

Assorted Cannoli's & Fillings

\$2.00/per piece a minimum of 50 pieces

Late Night Station

\$10.00/per person

Miniature Chili Dogs, Hamburger Sliders, Guinness Queso with French Fries, Saratoga Water,

Sangria Station

Starting at \$149.00

Three Bottles of Red Sangria and Three Bottles of White Sangria along with an assortment of fruits

Mimosa Station

Starting at \$149.00

3 Large Bottles of Champagne, assorted juices and fruit.

Champagne Toast Station

\$4.00/per person

Champagne with Fruit.

ADD BUTLER PASSED HORS D'OEUVRES TO ANY PACKAGE

Pricing per 50 pieces

Coconut Shrimp (\$125)

Chicken Cordon Bleu Bites (\$45)

Tomato & Mozzarella Skewers (\$65)

Meatball Cheeseburger Skewers (\$65)

Chicken Lemongrass Pot Stickers (\$65)

Bacon Wrapped Scallops (\$125)

Shrimp Cocktail (\$125)

Miniature Crab Cakes (\$80)

Spanakopita (\$75)

Phyllo Asparagus Asiago (\$120)

Crab meat stuffed mushrooms (\$90)

Vegetarian stuffed mushrooms (\$75)



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SIT DOWN PLATED
MENU

SIT DOWN PLATED MENU

SITDOWN PLATED SAMPLE MENU #1

\$59.95/per person plus 20% service charge and 8% sales tax

Included:

1 Hour Cocktail Reception With Tuscan Table
4 Hour Reception with Dinner
Fountain Beverages, Coffee & Tea
House Linen

4 Hours of open Beer Wine and Soda bar to include:

House Wine Chardonnay, Merlot, White Zinfandel
House Choice Draught Beer Selections (If Applicable)
Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Michelob Ultra

Starter

Mixed Field Green Salad with balsamic vinaigrette or Caesar Salad
Salads served with roll and butter

Choose (2) Entrée Selections:

Herb Marinated Chicken Served with vegetable and potato | Chicken Parmesan with pasta marinara |
Eggplant Parmesan served with pasta marinara | Vegetable Pasta Primavera served over penne |
Grilled Salmon topped with white wine sauce served with vegetable and potato

Sides:

Items are served with Mashed Potatoes and Mixed Vegetables
(Unless otherwise stated)



SIT DOWN PLATED SAMPLE MENU # 2

\$94.95/per person plus 20% service charge and 8% sales tax

Included:

Cocktail hour with Tuscan Table + (2) Hot Appetizers + (Butler Passed Appetizers)
4 Hour Reception with Dinner
Call open Bar for 2 Hours
House Linen
Fountain Beverages, Coffee & Tea

Open bar for 4 hours including:

House Wine: Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot

PLUS: Moscato and Pinot Noir

House Choice Draught Beer (Available in The Gallery & The Loft Only)

Bottled Beer Selection: Coors Light, Miller Lite, Heineken, Corona, Bud Light

Banquet Call Liquor to include: Expanded Selection of Banquet Liquor which includes: Tito's Vodka, Kettle One Vodka, Johnny Walker Black, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Molly's Irish Cream & Disaronno, Dewar's Scotch

Starter

, Caesar Salad, Mixed Field Green Salad with balsamic vinaigrette or Caprese Salad.
Salads served with roll and butter

Choice of 3 Entrees:

Chicken: Chicken Francaise OR Chicken Piccata OR Chicken Cordon Bleu

Beef: Prime Rib au jus OR NY Strip

Vegetarian: Eggplant Parmesan served with penne marinara

Fish: Salmon with White Wine Cream Sauce OR Twin Lobster Tail OR Shrimp Scampi served over penne

Sides

Mashed Potatoes & Sauteed Vegetables
(Unless otherwise stated)



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DINNER BUFFET PACKAGES

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Sample Buffet Package # 1

\$64.95/PER PERSON plus 20% service charge and 8% sales tax

Package Includes:

Cocktail Hour with Tuscan Table & Vegetable Display
4 Hour Reception with Dinner Buffet
House Linen
Fountain Beverages, Coffee & Tea

4 Hours of Open Bar to include Beer & Wine

House Wine Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, White Zinfandel
House Choice Draught Beer Selections (Draught Selection in Gallery and The Loft Only)
Beer Bottle Selection: Coors Light, Heineken, Corona, Bud Light, Michelob Ultra

Salad:

Mixed field green side salad served with balsamic vinaigrette or Caesar Salad

Choice of (2) Entrees

Grilled Marinated Chicken | Baked Ham with a Rum Raisin Sauce |
Vegetable Stir Fry | Eggplant Parmesan | Chicken Parmesan | Chicken Piccata | Sliced Turkey with Gravy and Cranberry Sauce
Chicken Tuscano | Roasted Pork Tenderloin | Chicken Broccoli Alfredo

Sides:

Roasted Potatoes and Sautéed Vegetables

Sample Buffet Package # 2

\$86.95/per person plus 20% service charge and 8% sales tax

Package Includes:

Cocktail hour include: Tuscan Table + (2) Hot Appetizer Choices
4 Hour Reception with Buffet Dinner
House Linen
Fountain Beverages, Coffee & Tea

4 Hours of Open Bar

House Wine: Pinot Grigio, Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot
PLUS: Moscato and Pinot Noir

House Choice Draught Beer (Draught Selections available in Gallery & The Loft)

Beer Bottle Selection: Coors Light, Bud Light, Corona, Heineken, Miller Lite

Banquet Call Liquor to include: Expanded Selection of Banquet Liquor which includes: Tito's Vodka, Kettle One Vodka, Dewar's Scotch, Captain Morgan, Bacardi, Malibu, Jameson, Jack Daniels, Makers Mark, Jose Cuervo Gold, Molly's Irish Cream & Disaronno

Choice of Salad:

Mixed Field Green with Balsamic Vinaigrette or Caesar Salad

Choice of (2) Entrees:

Grilled Marinated Chicken | Baked Ham with a Rum Raisin Sauce
Grilled Salmon with White Wine Cream Sauce | Sliced Roast Beef Au Jus |
Vegetable Stir Fry | Eggplant Parmesan | Chicken Parmesan | Chicken Piccata |
Sliced Turkey with Gravy and Cranberry Sauce
Chicken Tuscano | Roasted Pork Tenderloin | Chicken Broccoli Alfredo | Shrimp Scampi

Sides

Sautéed Vegetables and Garlic Mashed Potatoes

Carving Station

Roasted Pork Tenderloin or Roast Beef Au Jus



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ADDITIONAL ITEMS:

AVAILABLE TO RENT:

CHAIR COVERS (BLACK OR IVORY) - \$3.00/PER CHAIR

COLORED CHAIR RIBBONS - \$2.50/PER CHAIR

ON-SITE CEREMONY SET-UP FEE - \$500.00

CANDLEABRA'S - \$20.00/PER PIECE

SPECIALTY TABLE CLOTHS - \$17/PER PIECE

SPECIALITY TABLE NAPKINS - \$2.50/PER PIECE

PLEASE ASK OUR EVENT COORDINATOR FOR PRICING ON OTHER ITEMS YOU MAY BE LOOKING FOR.

WOLF'S 1-11 HOLDS A STRICT NO "SHOT" POLICY FOR ALL OPEN BAR PACKAGES.
WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO ANY GUEST DUE TO BEHAVIOR, OVER
INTOXICATION ETC. PLEASE DRINK RESPONSIBLY.
WOLF'S IS HAPPY TO ASSIST WITH TAXI TO INSURE THE SAFETY OF OUR GUESTS. MUST BE 21 & OVER TO
CONSUME ALCOHOL.

Terms and Conditions

Minimums

\$3500 Minimum for Weddings Sunday – Thursday

\$4500 Minimum for Wedding Fridays & Saturdays

Booking & Deposits

Wolf's 1-11 requires a minimum \$500.00 non-refundable deposit at the time of booking an event to guarantee a private room.

The deposit will be applied to your final bill. FINAL PAYMENT FOR ALL WEDDINGS WILL BE 1 WEEK PRIOR TO EVENT. Payment Schedule will be determined by event coordinator. ALL DEPOSITS ARE NON-REFUNDABLE.

Additional Fees

Weddings require a \$500 Ceremony Set-up Fee if Ceremony is required.

The minimums requirements DO NOT include cash bar sales OR the 20% Taxable Service Charge and 8% Sales Tax.

All parties are subjected to a 20% Taxable Service Charge

(12% is distributed to the Service Staff and 8% is an Administrative Charge covers costs of set-up & breakdown of rooms, supplies & time spent on planning & executing your event.)

Guest Counts & Menu's

MENU SELECTIONS: Required 60 DAYS PRIOR to your event, and changes are no longer accepted after this date.

If menu items are unavailable, Wolf's 1-11 has the right to change menu options to fit client and venue needs.

GUARANTEED GUEST COUNTS: Required 10 days prior to event.

This count is the count you will be responsible for at time of payment unless your count increases.

FOOD TIMING: To ensure the safety of all Guests will remain out for the following times:

Breakfast Buffets – 1 hour

Lunch & Dinner Buffets - 1 ½ hours.

Cocktail Hour & Hors D' Oeuvres – 1 hour,

DUE TO NYS HEALTH DEPARTMENT REGULATIONS: FOOD IS NOT ALLOW TO BE TAKEN HOME.

PAYMENTS

All parties must be PAID IN FULL 1 Week Prior to event. Payments are excepted in the form of Cash, Credit or Corporate Check. NO

PERSONAL CHECKS will be accepted.

Other Terms & Conditions:

Wolf's 1-11 is not responsible for any left behind or stolen items.

Wolf's 1-11 has the right to refuse service and remove any one that is not acting in accordance with Wolf's 1-11 Guidelines.

It is recommended that A/V equipment is tested prior to event, please note, Wolf's 1-11 is not to be held responsible for any A/V equipment that is incompatible, problems or malfunctions during event if equipment is not tested before event.

ABSOLUTELY NO TYPES OF CONFETTI FOR DECORATION.

Please do not stand or climb on any furniture or window sills to hang décor. Please have a Wolf's 1-11 staff member assist you with anything above arms reach.

Absolutely NO HANGING DÉCOR FROM WALLS, UNLESS YOU HAVE APPROVAL FROM WOLF'S 1-11 EVENT COORDINATOR.



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WEDDING PACKAGES

518-542-6868

EVENTS@WOLFS111.COM

Thank you for considering Wolf's 1-11 as your banquet venue.

Wolf's 1-11 Restaurant, Bar & Banquets is located on Wolf Road in Albany NY. We are just minutes from Albany International Airport and located in the heart of the hotel shuttle zone. Wolf's 1-11 has over 16,000 Square Feet with space with half dedicated to private events. Please see the descriptions of our rooms below.

ROOM: THE RENDEZVOUS – ACCOMMODATE UP TO 70

- Offers Patio Access via garage doors gives this room an indoor / outdoor option
- Room will accommodate 50 banquet style seating
- 75 comfortable cocktail style seating
- 40 Classroom Style Seating
- Separate Sound System for A/V and Music Channels
- Included in room projector with screen and wireless mic
- Portable Bar can be requested for this room
- Perfect for events such as networking, birthday parties etc...

ROOM: THE GALLERY – ACCOMMODATE UP TO 85

- Full bar with 2 draughts on tap, a full bottle, liquor and wine selection
- Color Changing LED lights behind the bar with Abstract Art throughout the room
- Accommodate up to 75 banquet style
- Accommodate up to 100 Cocktail Style
- Accommodate up to 50 Classroom Style
- Separate Sound System for A/V and Music Channels
- Elegant Touch with a semi-industrial feel
- Wall of French doors that can be open to use with our larger banquet room "THE LOFT"
- Perfect for Small Weddings, Social Events and Corporate Events

ROOM: THE LOFT -BRAND NEW! ACCOMMODATE UP TO 300

- Ivory Ceiling Drape with color changing LED lights to go with any color scheme
- Accommodate up to 225 Banquet Style or 300 with connecting room "The Gallery"
- Accommodate up to 400 Cocktail Style
- Accommodate up to 100 Classroom Style
- Separate Sound System for A/V and Music Channels
- Softened Industrial Feel
- Perfect for large weddings & corporate events

WOLF'S 1-11 RESTAURANT- ACCOMMODATE UP TO 1000

- Rent out our entire facility for your party of 300 or more...
- Large Spacious feel
- Our main Bar has 30 Draft Beers on Tap
- Modern Décor
- Accommodate up to 1000 guests
- A/V Equipment with separate sound system for A/V and Music Channels
- Enough Room for your guests and live entertainment

We hope our menu fits your needs, but if there is something you are looking for and do not see please let us know, we will be happy to customize based on your needs and budget!