



**Restaurant • Bar**  
**• Banquets •**



**Book Today!**

Events@Wolfs111.com

518-275-0561

*Events Coordinator:* Kari Benson-Loucks

# Holiday Buffet

Packages included room rental for up to 3 Hours, Unlimited Fountain Beverages, Coffee & Tea and 2 Hours of open beer and house wine for guests 21&UP. Pricing subject to 20% Service Charge and 8% Sales Tax. Custom Option for dietary needs available upon request. Minimum of 25 guests.

**Tuscan Table & Dessert Station + Choice of 2 Entrée's with 2 Hours of Beer & House Wine, - \$58.95/per person**

**Tuscan Table & Dessert Station + Choice of 3 Entrée's with 2 Hours of Beer & House Wine - \$65.95/per person**

## Salad

Mixed Green Salad served with Balsamic Vinaigrette

Caprese Salad

Classic Caesar Salad

## Entrée Selections

### Carved Selections

*(\$100 Chef Fee will be charged for any carved entrees)*

Carved Turkey with Cranberry Sauce (Gluten Free)

Carved Honey Ham – (Gluten Free)

Roasted Pork Tenderloin (Gluten Free)

Roast Beef with Au Jus & Gravy

Upgrade to Carved Prime Rib - \$6.00/per person (Gluten Free)

(Minimum of 40 guests)

### Chaffered Selections

Holiday Ham Topped with a Rum Raisin Sauce (Gluten Free)

Sliced Roast Beef with Gravy or Au Jus (Gluten Free with gravy)

Stuffed Sole with Lemon Beurre Blanc

Grilled Salmon with a Lemon Beurre Blanc or Tomato Chutney (Gluten Free)

Shrimp Scampi

Chicken Parmesan

Chicken Tuscano

Chicken Piccata

Eggplant Parmesan (Vegetarian / Vegan without cheese and with chick pea pasta)

Broccoli Alfredo (Vegetarian)

Mac n' Cheese (Vegetarian)

Pasta Marinara (Vegetarian / Vegan with Chick Pea Pasta)

## Sides

Chef Choice Potato and Vegetable

## Dessert Station

Coffee & Tea

Chocolate Mousse

Holiday Chef's Special

Seasonal Chef's Cake

# Holiday Station Packages

Packages included room rental for up to 3 Hours, Unlimited Fountain Beverages, Coffee & Tea and 2 Hours of open beer and house wine for guests 21&UP. Pricing subject to 20% Service Charge and 8% Sales Tax. Custom Option for dietary needs available upon request. Minimum of 25 guests.

**Choice of 3 Stations + Tuscan Table & Dessert Station plus 2 Hours of Open Beer & House Wine - \$63.95/per person**

**Choice of 4 Stations + Tuscan Table & Dessert Station plus 2 Hours of Open Beer & House Wine - \$72.95/per person**

## STATION OPTIONS

**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 Station** BBQ Chicken, Corn on the Cobb, Coleslaw, Potato Salad **ADD Ribs \$3.00/per person**

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

**All American Station** Fried Chicken sliders, Cheeseburger Sliders, 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, Tortilla Chips and Queso Cheese

**Bayou Station** Andouille Sausage Jambalaya, blackened chicken, popcorn shrimp and red beans and rice, biscuits

**Chef Manned Carving Station** Choice of Roast Beef au jus, Pork Tenderloin, Turkey with Gravy & Cranberry Sauce or Carved ham. Potato of the day, rolls and butter (\$100 Chef Fee Applies)

**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, 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 Flatbread, Thai Peanut Chicken, Sweet Whiskey, BBQ Chicken, Mexican Pizza Style, Loaded Baked Potato

**Chef Manned Pasta Station** Assorted Pastas, Sauces & toppings made to order (\$100 Chef Fee Applies)

**Dessert Station** Coffee & Tea, Chocolate Mousse, Holiday Chef's Special, Seasonal Chef's Cake

Cash Bar and Consumption Tabs available in place of Open Bars. Customized Pricing available. All menu's can be customized based on individual needs.

# Holiday Plated Meals

Packages included room rental for up to 3 Hours, Unlimited Fountain Beverages, Coffee & Tea and 2 Hours of open beer and house wine for guests 21&UP. Pricing subject to 20% Service Charge and 8% Sales Tax. Custom Option for dietary needs available upon request. Minimum of 25 guests.

## Plated Option #1

*Includes Tuscan Table + 2 Hours of Open Beer & House Wine - \$47.95/per person*

### Starter

Mixed Green Salad served with Balsamic Vinaigrette

### Entrée Choices (Choose 3 Options for your guests to select)

**HOLIDAY HAM** topped with rum raisin sauce, Potato & Vegetable Of The Day

**SLICED TURKEY** With Gravy, Dressing, Cranberry Sauce And Vegetable Of The Day

**ROAST BEEF** With Gravy, Vegetable Of The Day And Potato Of The Day

**PARMESAN ENCRUSTED TROUT** Served With Vegetable And Potato Of The Day

**HERB ENCRUSTED TILAPIA** Served With Vegetable And Potato Of The Day

### Dessert

Chef's Choice Holiday Dessert

## Plated Option # 2

*Includes Tuscan Table + 2 Hours of Open Beer & House Wine - \$62.95/per person*

### Starter

Caprese Salad served with Balsamic Vinaigrette or Mixed Green Salad served with Balsamic Vinaigrette.

### Entrée Choices

#### **SURF & TURF**

Sliced Sirloin with a roasted garlic demi-glace and Shrimp served with vegetable & potato of the day

**GRILLED SALMON** Topped with lemon beurre blanc or Tomato Chutney (Gluten free) served with vegetable of the day

**CHICKEN PICCATA** Lightly Floured and baked topped with Lemon Butter Cream Sauce and Capers. Served with Vegetable and Potato of the day.

*All packages can be customized based on individual needs. Please ask our event coordinator to help you customize if you do not see what you're looking for.*

# ADD ON TO ANY PACKAGE

## BUTLER PASSED HORS D' OEUVRES

*Fillo Asparagus Asiago* (50) \$130 (100) \$240  
*Coconut Shrimp* (50) \$130 (100) \$230  
*Shrimp Cocktail* (50) \$130 (100) \$230  
*Bacon Wrapped Scallops* (50) \$130 (100) \$230  
*Thai Peanut or Teriyaki Chicken Satay* (50) \$155 (100) \$280  
*Teriyaki Beef Satay* (50) \$205 (100) \$280  
*Chicken Lemongrass Potsticker with wasabi soy sauce* (50) \$105 (100) \$200  
*Spanakopita* (50) \$125 (100) \$240.00  
*Chicken Thai Spring rolls* (50) \$130 (100) \$240  
*Buffalo Chicken Bites with Blue Cheese Shooters* (50) \$90 (100) \$ 170  
*Spinach & Artichoke Dip Shooter Cups* (50) \$90 (100) \$170

## UPGRADE YOUR 2 HOUR OPEN BAR TO:

*Upgrade to well Liquor on Open Bar* Package - \$3.00/per person  
*Upgrade to Banquet Call Liquor to Open Bar* Package - \$8.00/per person  
(Pricing listed is based on 2 hours)

## PREMIUM STATION ADD-ON'S

*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

## STATION ADD ON'S TO ANY PACKAGE

*BBQ Station* \$12/per person

*Mac 'n' Cheese Station* \$8/per person

*Asian Station* 10/per person

*Mashed Potato Station* \$8.00/per person

*All American Station* \$10/per person

*Flatbread Station* \$9/per person

*Taco Station* \$8/per person

*Chef Manned Pasta Station* (\$100 Chef Fee Applies)  
\$10/per person

*Bayou Station* \$9/per person

*Dessert Station* Cake \$7.00/per person

*Chef Manned Carving Station* (\$100 Chef Fee Applies) - \$10/per person

*Tuscan Table* \$6.00/per person

Pricing listed is based on adding to any package. Pricing is subject to change when building custom packages.

## ***Terms & Conditions***

**MINIMUMS** Each room requires a minimum food and beverage expenditure to book. Minimum spends are subject to increase based on availability, holiday seasons, and sporting events and are limited to 2-3 hour time slots. Minimum's are based on standard availability and may be subject to change based on event time and day.

**THE RENDEZVOUS** Monday through Wednesday - \$1000.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars. Thursday through Sunday - \$1200.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

**THE GALLERY** Monday through Wednesday - \$1300.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars. Thursday through Sunday - \$1600.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars.

**THE LOFT** Monday Through Wednesday - \$2200.00 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars. Thursday Through Sunday - \$3000.00 Minimum Food and Beverage Spend before tax and 20% service charge. Minimum does not include cash bars. \*\*Weddings Friday & Saturday Are A \$6000.00 Minimum Spend For Food And Beverage Before 20% Service Charge And Tax. Minimum Does Not Include Cash Bars.\*\*

**BUYOUT** Wolf's 1-11 does offer the option to buyout our entire facility for your event for up to 1000 Guests. Sunday Through Wednesday - \$15,000 Minimum Food and Beverage Spend before tax and 20% Service CHARGE. Minimum does not include cash bars. Thursday Through Saturday - \$20,000 Minimum Food and Beverage Spend before tax and 20% Service Charge. Minimum does not include cash bars. If banquet price falls below minimum spend for our rooms. Wolf's 1-11 will add an open banquet charge to your final bill for the difference

## ***Bookings, Deposits & Cancellations***

**DEPOSITS** All reservations of rooms are NOT guaranteed without a deposit of a minimum of \$350.00 for the Gallery or Rendezvous and/or a credit card on file is required. Deposits for the Loft are \$500 and/or credit card on file. Wedding and Buyout deposits are \$1000.00 and credit card on file. Wolf's 1-11 Restaurant, Bar & Banquets requires a deposit to guarantee the space, date and time slot requested. This deposit can be made in the form of cash, credit or company check. For checks please make them payable to: Wolf's 1-11. If deposit is in the form of a company check and needs to be mailed, you can mail it to: WOLF'S 1-11, 111 WOLF ROAD, COLONIE NY 12205.

**CANCELLATIONS** All Deposits are non-refundable and all events are required to have a credit card on file in addition to the deposits. Any banquets cancelled before 30 Days of event will forfeit only the initial deposit of \$350. If a banquet is cancelled within 2 weeks of date, client will be responsible 50% cost of food amount based on estimated or guaranteed guests. Banquets cancelled before 1 Week will be responsible for 75% Of the cost of food based on estimated or guaranteed guest counts. Banquets cancelled after 1 week will be responsible for 100% of the cost of food for the event based on the estimated or guaranteed guest count. Credit card Authorization form that is on file, will be charged for this purpose, in the event of a cancellation.

**ADDITIONAL FEES** A Room Rental Fee may be applied for all Private Spaces if certain requirements aren't met. Minimums will change based on Seasons and Availability. Please ask our Event Coordinator if you meet these requirements. Parties without banquet packages will be charged the minimum spend for room plus the cost of menu items.. The minimums requirements DO NOT include cash bar sales OR the 20% Taxable Administrative Charge and 8% Sales Tax Separate Checks are not allowed in banquet rooms. All parties are subjected to a 20% Taxable Administration Fee- This Charge **IS NOT A GRATUITY** and Gratuity will be strictly up to the client. This charge helps with the cost of staffing at a higher hourly wage, banquet needs, linens, break down and setup times, and time spent planning and implementing your event.

**ROOM RENTAL** Wolf's 1-11 Restaurant, Bar and Banquets Party Packages include the room rental for UP TO 3 hours. ALL PARTIES will have 15 minutes past their scheduled end time before the staff starts doing necessary breakdowns and before an additional fee is tact on, if additional fees are tact on. If you would like to extend your time the following fees below will be added. Any parties that remain more than 15 minutes after the end time of party will receive a mandatory minimum of \$150/PER HOUR FOR THE RENDEZOUS & THE GALLERY \$250/PER HOUR FOR THE LOFT. Guests are welcome to go to the main bar after the event is over. **GUEST COUNTS & MENU'S MENU SELECTIONS:** Required 10 DAYS PRIOR to your event, and changes are no longer accepted after this date. If menu selections are chosen after the 10 day period, Wolf's 1-11 restaurant, bar & banquets cannot guarantee menu items. If menu items are unavailable, Wolf's 1-11 has the right to change menu options to fit client and venue needs. IF MENU OPTIONS ARE RECEIVED LATER THAN 10 DAYS PRIOR TO YOUR EVENT, A \$2.00/PER PERSON MAY BE ADDED. **GUARANTEED GUEST COUNTS:** Required 10 DAYS PRIOR to your event. This count can increase, but cannot be decreased. The guaranteed guest count will be number the client or organization will be responsible paying for unless the count increases after the 10 days. Wolf's 1-11 will do a final head count during each event to ensure proper counts have been given.

**SHOWING UP LATE** If party shows up later than original time as planned, the original timing is still in place. If the party would like to extend to get the full 3 hours, the fees above will be applied for to extend.

**FOOD TIMING AND TAKING HOME:** To ensure the safety of all Guests will remain out for the following times: 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 BY THE BEGINNING OF THE EVENT Unless there is a tab running or additional people show. Payments are excepted in the form of Cash, Credit or Corporate Check. Any additional items such as NO PERSONAL CHECKS will be accepted. **DECOR** No types of confetti are permitted. No Fog Machines. Please do not hang anything from walls, unless you have permission from Wolf's 1-11 Event Coordinator. Painters tape is required for decor that will be hung from wood. **NO TACKS OR TAPE.** If you need something hung up higher than arms length, Wolf's 1-11 Restaurant, Bar & Banquets staff will do it for you. **PLEASE DO NOT STAND ON CHAIRS, BAR OR WINDOW SILLS TO HANG DECOR.** **OTHER EVENT CONDITIONS** Wolf's 1-11 Restaurant, Bar & Banquets is not responsible for any left behind or stolen items. Wolf's 1-11 Restaurant, Bar & Banquets 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 Restaurant, Bar & Banquets 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.