

*Weddings
at Shaker Ridge
Country Club*

The logo for 2Shea Catering is displayed within a dark blue square. It features the number '2' in a gold color, followed by the word 'SHEA' in white, all in a bold, sans-serif font. Below this, the word 'CATERING' is written in a smaller, gold, sans-serif font, enclosed in curly braces.

2SHEA
{ CATERING }

Shaker Ridge Country Club / Catered by 2Shea Catering
802 Albany Shaker Road / Loudonville, NY 12211
(p) 518.389.2889 (e) catering@2sheacatering.com

Our Wedding Packages

Upon arrival at Shaker Ridge Country Club, we will escort you to the Bridal Suite where you and your wedding party will be greeted with complimentary champagne, cocktails and hors d'oeuvres

Complimentary Valet Parking for all guests

Butler Passed Champagne upon arrival

Elegant floor length table linens with your choice of color overlays and napkins

Panoramic views of the luscious greens at Shaker Ridge for unmatched photographic backdrops

A "To-Go" Beverage Station with coffee, decaf and bottled water for your guests upon departure

There are many upgrades available to enhance your special day

2Shea Catering will be happy to customize any package to suit your personal preferences

Our goal is to help make your wedding day dreams come true!

Premium Package

Open Bar One Hour with Premium Call Brand Liquors, Draft Beer, Assorted Wines, Soft Drinks
Remaining Four Hours of Draft Beer, Wine and Soft Drinks

Welcome Reception

Butler Passed Champagne

Extravagant Tuscan Table

Butler Passed Hors d'oeuvres – *select three*

Champagne Toast

First Course – *select one of our fresh salads*

Second Course – *select two entrees and one vegetarian option*

Wedding Cake – *by Coccadotts with tableside coffee & tea service*

To-Go Beverage Station

75 Per Person

Premium Plus Package

Your Guests will enjoy our Standard Five Hour Open Bar Package

Welcome Reception

Butler Passed Champagne

Deluxe Antipasto Table

Butler Passed Hors d'oeuvres – *select three*

Champagne Toast

First Course – *select one of our fresh salads*

Second Course – *select two entrees and one vegetarian option*

Wedding Cake – *by Coccadotts with tableside coffee & tea service*

To-Go Beverage Station

85 Per Person

Deluxe Package

Your Guests will enjoy our Standard Five Hour Open Bar Package

Welcome Reception

Butler Passed Champagne

Deluxe Antipasto Table

Butler Passed Hors d'oeuvres – *select five*

Display of Hot Hors d'oeuvres – *select two*

Champagne Toast

First Course – *select one of our fresh salads*

Second Course – *select three entrees and one vegetarian option*

Wedding Cake – *by Coccadotts with tableside coffee & tea service*

To-Go Beverage Station

94 Per Person

The Extravagant Package (Six Hour Reception)

Let us greet your guest with style. We will start with an Hour and a Half Welcoming Reception
Standard Open Bar will be available for Six Hours

Welcome Reception

Butler Passed Champagne

Deluxe Antipasto Table

Imported Cheese Display

Butler Passed Hors d'oeuvres – *select six*

Display of Hot Hors d'oeuvres – *select two*

Champagne Toast

Wine Offered Tableside During Dinner

First Course – *select one of our fresh salads*

Second Course – *select three entrees and one vegetarian option*

Wedding Cake – *by Coccadotts with tableside coffee & tea service*

Late Night Station – *ask event planner about this station*

To-Go Beverage Station

103 Per Person

Stationary Hors d'oeuvres

- Eggplant Rollatini
- Fried Ravioli
- Mussels Marinara
- Penne ala Vodka
- Fried Calamari
- Swedish Meatballs
- Sesame Chicken Stir-fry
- Thai Spring Rolls

Butler Passed Hors d'oeuvres

- Buffalo Chicken Rangoon
- Vegetable Spring Roll
- Tomato Puree Shooters
- Teriyaki Tenderloin
- Smoked Salmon Chutney on a Potato Pancake
- Sesame Chicken
- Tomato Basil Bruschetta
- Mini Sliders
- Garlic Seared Scallops
- Antipasto Skewers

Upgraded Butler Passed Hors d'oeuvres

- Shrimp Cocktail
- Bacon Wrapped Scallops
- Crab Claw Cocktails
- Lamb Chop Lollipops
- Coconut Shrimp
- Clams Casino

The Tuscan Table

Imported & Domestic Cheeses, Stuffed Olives, Marinated Roasted Vegetables, Fresh Seasonal Fruits, Fresh Vegetable Crudites, Fresh Mozzarella and Tomato Salad with Fresh Basil, Spinach and Artichoke Dip and Assorted Artisan Breads and Crackers

Deluxe Antipasto Table

Chef's Extravagant Display of Imported and Domestic Cheeses, Imported Italian Meats, Fresh Seasonal Fruits, Fresh Vegetable Crudites, Stuffed Olives, Fresh Mozzarella and Tomato Salad with Fresh Basil, Spinach and Artichoke Dip, Roasted Vegetable Salad, Assorted Artisan Breads and Crackers

Salads

House Salad - *Mixed greens, cherry tomatoes, cucumbers, carrots, balsamic vinaigrette*

Caesar Salad - *Romaine lettuce, crouton, shaved parmesan cheese*

Apple Salad - *Mixed greens, candied walnuts, cranberries, crumbled bleu cheese, granny smith apples balsamic vinaigrette*

Spinach Salad - *Baby spinach, pine nuts, sliced strawberries, poppy seed honey vinaigrette*

Pastas

Tortellini Alfredo - *Creamy alfredo sauce, parmesan cheese*

Manicotti - *Homemade ricotta filling, marinara sauce*

Penne ala Vodka - *sausage, marinara sauce, vodka, touch of cream*

Entrees

Chicken Francaise - *Lemon butter, mushroom, white wine sauce*

Parmesan Encrusted Chicken - *Lightly breaded, parmesan cheese, artichoke, roasted red pepper demi reduction*

Chicken Madeira - *Asparagus spears, mozzarella cheese, madeira wine reduction*

Salmon - *balsamic reduction, fried leeks*

Stuffed Sole - *baked, crabmeat stuffing, dill cream sauce*

Sliced Tenderloin of Beef - *Merlot demi glaze*

Braised Short Ribs - *Braised vegetables, red wine, beef reduction*

Upgraded Entrees

Prime Rib of Beef - *Slow roasted, au jus*

Filet Mignon - *Grilled to perfection, red wine glaze*

Chilean Sea Bass - *Pistachio encrusted, orange tarragon butter*

Vegetarian Options

Mushroom Ravioli - *Roasted tomato & artichoke sauce*

Local Garden Veggie Tower - *Portabella mushroom, zucchini, squash, red pepper, eggplant, mozzarella, balsamic glaze*

Eggplant Parmesan - *lightly breaded, marinara sauce, mozzarella cheese*

Stuffed Portabella - *fresh mozzarella, chopped tomato, garlic, basil, olive oil*

Winter Wonderland Package

(January, February and March Only)

Open Bar One Hour with Premium Call Brand Liquors, Draft Beer, Assorted Wines, Soft Drinks
Remaining Four Hours of Draft Beer, Wine and Soft Drinks

Welcome Reception

Butler Passed Champagne

Extravagant Tuscan Table

Butler Passed Hors d'oeuvres— *select five*

Champagne Toast

First Course — *select one of our fresh salads*

Second Course — *select two entrees and one vegetarian option*

Wedding Cake — *by Coccadotts with tableside coffee & tea service*

To-Go Beverage Station

70 Per Person

Finishing Touches

Chocolate Fountain

Enhance your cocktail hour or after-dinner treats with the addition of a Chocolate Fountain surrounded by fresh fruits, cookies, pretzels and marshmallows.

The Candy Bar

A customized display of your favorite candies is sure to be the perfect wedding favor. A variety of apothecary jars and vases can be filled with candies that compliment your colors, theme or sweet-tooth!

Assorted Pastries & Italian Cookies

Platters are available for each table

Additional Options

“Family-Style” Pasta Course
Sorbet Intermezzo
Signature Cocktail
Restroom Attendant(s)
Coat Check Attendant(s)
Specialty China
Personalized Menu Cards for Each Place Setting
Custom Cut Ice Carvings with your Logo

All prices are subject to 8% New York State Sales Tax and 20% Administrative Fee