



EVENTS
BY 677

weddings

677 PRIME

677 PRIME EVENTS AND PRIVATE DINING
677EVENTS.COM | 518-427-7463 | @677PRIME

THE GRAND

From \$149++ | 4 Hours of Service | 40 person minimum

COCKTAIL HOUR (ONE HOUR)

Stationary Display
Choice of Two Hot Stationary Selections
Choice of Three Passed Hors D'Oeuvres

PROSECCO TOAST

SALAD

Choice of One Salad

ENTRÉE SELECTIONS

Choice of Two Entrées + One Vegetarian Option

DESSERT

Custom Wedding Cake
Chocolate Covered Strawberries, French Madeleines
Coffee & Tea Service

ULTRA PREMIUM OPEN BAR:

ALL WEDDING PACKAGES INCLUDE PROSECCO TOAST

LIQUOR

VODKA | Tito's, Ketel One

GIN | Tanqueray, Bombay Sapphire

RUM | Bacardi Silver, Cruzan Single Barrel

TEQUILA | Sauza, Cazadores Reposado

SCOTCH | Dewars, Glenmorangie 10 year

WHISKEY | Seagram's 7 Blended Whiskey, Redemption

BOURBON | Four Roses, Bulliet

CORDIALS | Sambuca Romana, Bailey's Irish Cream,
Frangelico, Disaronno, Cointreau

WINE | Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

BEER | See Event Sales Manager for 2 Options to be Selected

NON-ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

UPGRADED OPTIONS AVAILABLE

++All pricing is subject to 20% gratuity and NYS sales tax



THE EMPIRE

From \$127++ | 4 Hours of Service | 40 person minimum

COCKTAIL HOUR (ONE HOUR)

Stationary Display
Choice of One Hot Stationary Item

PROSECCO TOAST

SALAD
Choice of One Salad

ENTRÉE SELECTIONS

Choice of Two Entrées + One Vegetarian Option

DESSERT

Custom Wedding Cake, Coffee and Tea Service

ULTRA PREMIUM OPEN BAR:

ALL WEDDING PACKAGES INCLUDE PROSECCO TOAST

LIQUOR

VODKA | Tito's, Ketel One

GIN | Tanqueray, Bombay Sapphire

RUM | Bacardi Silver, Cruzan Single Barrel

TEQUILA | Sauza, Cazadores Reposado

SCOTCH | Dewars, Glenmorangie 10 year

WHISKEY | Seagram's 7 Blended Whiskey, Redemption

BOURBON | Four Roses, Bulliet

CORDIALS | Sambuca Romana, Bailey's Irish Cream,
Frangelico, Disaronno, Cointreau

WINE | Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

BEER | See Event Sales Manager for 2 Options to be Selected

NON-ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

UPGRADED OPTIONS AVAILABLE

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THE GALA

From \$182++ | 4 Hours of Service | 40 person minimum

COCKTAIL HOUR (ONE HOUR)

Stationary Display

Choice of Two Hot Stationary Selections

Choice of 4 Passed Hors D'Oeuvres

- *Chef Attended Iced Seafood Station* •
Fresh Shucked East Coast Oysters,
Colossal Crab and Shrimp Martinis, Cocktail,
Remoulade and Mignonette Sauces

APPETIZER | Choice of One Appetizer

SALAD | Choice of One Salad

ENTRÉE SELECTIONS | Choice of Three Entrées or One Duet Plate & Vegetarian Entrée

• DESSERT •

Custom Wedding Cake

Chocolate Covered Strawberries and French Madeleines

Donut Hole Favors (1 bag per guest) Upon Departure

Coffee and Tea Service

ULTRA PREMIUM OPEN BAR:

ALL WEDDING PACKAGES INCLUDE PROSECCO TOAST

LIQUOR

VODKA | Tito's, Ketel One

GIN | Tanqueray, Bombay Sapphire

RUM | Bacardi Silver, Cruzan Single Barrel

TEQUILA | Sauza, Cazadores Reposado

SCOTCH | Dewars, Glenmorangie 10 year

WHISKEY | Seagram's 7 Blended Whiskey, Redemption

BOURBON | Four Roses, Bulliet

CORDIALS | Sambuca Romana, Bailey's Irish Cream,
Frangelico, Disaronno, Cointreau

WINE | Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

BEER | See Event Sales Manager for 2 Options to be Selected

NON-ALCOHOLIC | Sodas, Mixers, Juices, Saratoga Water, NA Beer

UPGRADED OPTIONS AVAILABLE

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MENU ITEMS

PASSED HORS D'OEUVRES:

CAVIAR AND CRÈME FRAÎCHE TARTLETTE | Scallion, Crispy Capers

CRAB STUFFED CREMINI MUSHROOMS | Lemon and Parmesan Panko Crumble

CHORIZO CORN DOGS | Smoked Paprika Aioli, Sweet Corn Relish

PHILLY CHEESESTEAK CROSTINI | Caramelized Onions, Crispy Shallots, Cheddar "Cheese Whiz"

DRIED APRICOT AND CHÈVRE BITES | Marcona Almonds, Black Truffle

VEGETABLE SAMOSA | Cucumber Raita

SHREDDED BRUSSELS SPROUTS SLAW | on Ricotta Toast

GOAT CHEESE AND HONEY PHYLLO TRIANGLES | Pistachio

MIXED ROASTED VEGETABLE EMPANADA | Sweet Corn and Cotija Aioli

FRIED GORGONZOLA STUFFED OLIVES | Sweet and Spicy Roasted Pepper Purée

ROASTED TOMATO AND BURRATA CROSTINI | Basil, Balsamic

AHI TUNA POKE BOWLS | Edamame, Wakame, Pineapple Ponzu, Sriracha +\$2pp++

SEARED PEPPERCORN CRUSTED FILET MIGNON | Truffle Mushroom Goat Cheese, Red Wine Onions +\$3pp++

LOBSTER SALAD ON BRIOCHE +\$2pp++

PANCETTA WRAPPED SCALLOPS | Creamy Horseradish Sauce +\$2pp++

++All pricing is subject to 20% gratuity and NYS sales tax

MENU ITEMS

STATIONARY DISPLAY

JARCUTERIE

Ballston Blue, Cabot Cheddar, Salami, Pepperoni,
Berry Jam, Grapes, Crackers Served in an Individual Glass

SALUMI & OLIVE BOARD

Prosciutto, Salami, Pepperoni, Roasted Peppers,
Pepperoncini, Roasted Garlic, Marinated Olives, Cornichons

BRUSCHETTA AND HUMMUS BOARD

Tomato and Basil, Grilled Artichoke and
Roasted Red Pepper, Roasted Garlic and White Bean,
Sesame Edamame, Assorted Toasts, Pita and Crackers

INDIVIDUAL CRUDITE SHOOTERS

Green Goddess Dip

SEASONAL VEGETABLE PLATTER:

Roasted Beet and Feta, Sesame Vinaigrette,
Candied Walnuts, Red Onion, Arugula

Or

Tomato and Fresh Mozzarella, Basil,
Olive Oil, Aged Balsamic, Pine Nuts

OPTIONAL STATIONARY UPGRADES

TEMPURA SURF AND TURF ROLL

Lobster, Filet Mignon, Cream Cheese, Sweet Soy,
Chili Wasabi Aioli \$5pp++

SCALLOP BLT'S

Seared Jumbo Scallops, Applewood Smoked Bacon,
Grape Tomato, Arugula, Roasted Garlic Aioli,
Cornichon +\$7pp++

OPEN FACED LOBSTER SALAD SANDWICHES

Basil Mayonnaise, Celery, Scallion, Brioche Crostini +\$6pp++

HOT STATIONARY SELECTIONS

FRESH CAVATELLI & SWEET ITALIAN SAUSAGE

Cream, Pecorino, Sage, Broccolini

TRUFFLE MAC 'N CHEESE

JALAPEÑO CREAMED CORN CROQUETTE

FIVE CHEESE POLENTA

Roasted Mushroom Ragout

ITALIAN POTATO SKINS

Chopped Pepperoncini, Salami, Mozzarella,
Grated Parmesan

KOBE MEATBALLS

Olive Oil and Basil Whipped Burrata,
Sweet and Spicy Tomato Ragout, Toasted Pine Nuts

OPTIONAL HOT STATIONARY SELECTIONS:

CRISPY CALAMARI

Peppadews, Garlic, Arugula,
Sweet Chili Glaze +\$4pp++

LOBSTER MAC 'N CHEESE

+\$3pp++



APPETIZERS

LOBSTER BISQUE

Sherry, Chive Cream

CLASSIC MARYLAND CRAB CAKE

Remoulade, Sweet Corn Relish

RIGATONI WITH SHRIMP FRA DIAVOLO

Tomatoes, Garlic, Cherry Peppers, Olive Oil

GORGONZOLA GNOCCHI

Red Wine Glaze, Pangrattato

TUSCAN SHRIMP PANZANELLA

Grilled Jumbo Shrimp, Olives, Cucumber, Tomato, Onion, Orange Balsamic Vinaigrette

SHRIMP COCKTAIL

Fresh Horseradish Cocktail and Remoulade Sauces

SLOW COOKED SHORT RIBS

Polenta, Pearl Onions, Braising Jus

BACON AND EGGS

Pork Belly, Sunny Side Up Egg, Truffle Cheddar Grits, Syrah Glaze

UPGRADED APPETIZERS

AHI TUNA TARTARE

Sesame, Sriracha, Pineapple Ponzu, Scallion, Wonton Crisps +\$3pp++

LOBSTER AND BURRATA

Heirloom Cherry Tomatoes, Pickled Asian Pear, Basil, Olive Oil, Sea Salt +\$6pp++

BRAISED SHORTRIB AND SCALLOP

Sweet Pea and Horseradish Purée, Braising Jus, Fennel and Arugula Salad +\$5pp++

SALADS

CAESAR

Young Romaine, Toasted Bread Croutons, Lemon, Shaved Parmesan, Garlic Pecorino Dressing

MIXED GREENS

Cucumber, Carrot, Grape Tomato, Pickled Watermelon Radish, Chèvre, White Balsamic Vinaigrette

ITALIAN CHOP

Romaine, Radicchio, Arugula, Chickpeas, Salami, Pecorino, Provolone, Pepperoncini, Kalamata Olive, Roasted Red Peppers, Cucumber, Tomato, Onion, Pine Nuts, Balsamic Dressing

ARUGULA & ENDIVE

Radicchio, Goat Cheese, Candied Pecans, Lemon Cherry Vinaigrette

Seasonal Harvest Salad • Choose Season of Event

WINTER/FALL

Gem Lettuces, Roasted Butternut Squash, Sliced Apples, Dried Cranberries, Chèvre, Candied Walnuts, Cider Vinaigrette

SUMMER/SPRING

Spring Greens, Strawberries, Watermelon, Feta, Pistachios, Pickled Red Onions, Sherry Yogurt Vinaigrette

6 ++All pricing is subject to 20% gratuity and NYS sales tax



ENTRÉES

GRILLED SALMON

Ancient Grain Pilaf, Grilled Asparagus, Arugula, Lemon Beurre Blanc

MISO GLAZED COD

Roasted Garlic Mashed Potato, Broccoli Kale and Cabbage Slaw, Ginger Butter

CHICKEN MILANESE

Capellini Pasta, Roasted Tomatoes, Fresh Mozzarella,
Sautéed Arugula, Lemon Marsala Butter

HERB MUSTARD RUBBED AIRLINE CHICKEN BREAST

Smashed Red Potatoes, Haricots Vert, Rosemary Chicken Jus

JUMBO SHRIMP OREGANATO

Risotto Milanese, Broccolini, Lemon Butter

BACON WRAPPED FILET MEDALLIONS

Sweet Potato Mash, Sautéed Spinach, Sauce Bordelaise

FILET MIGNON

Garlic Mashed Potatoes, Grilled Asparagus, Veal Reduction

UPGRADED ENTRÉES

SEARED PINOT NOIR LACQUERED SEA BASS

Beluga Lentil and Roasted Vegetable "Pilaf", Asparagus, Chanterelle, Caviar Butter +\$7pp++

10 OZ FILET MIGNON

Garlic Mashed Potatoes, Grilled Asparagus, Horseradish Cream Sauce +\$12pp++

16 OZ PRIME DELMONICO

Cheesy Delmonico Potatoes, Sautéed Spinach, Garlic Butter, Bearnaise +\$18++

ENTRÉE DUETS

5 OZ FILET MIGNON & SEA BASS DUET

Garlic Mashed Potatoes, Grilled Asparagus, Veal Reduction, Shiitake Soy Butter

7 OZ PRIME NY STRIP & JUMBO SHRIMP OREGANATO DUET

Three Cheese Potato Gratin, Haricots Vert, Red Wine Jus, Lemon Butter

VEGETARIAN/VEGAN

BUTTERNUT SQUASH RAVIOLI

Mushrooms, Thyme, Brown Butter, Cream, Chèvre

ROASTED VEGETABLE AND ANCIENT GRAINS BOWL

Red and White Quinoa, Wild Rice, Barley and Wheat Berries, Feta, Almonds,
Mixed Greens, Lemon Thyme Vinaigrette

CRISPY FRIED MUSHROOM "STEAK"

Sauce Romesco, Herb and Olive Oil Smashed Fingerling Potatoes, Warm Zucchini Noodle Salad

677 PRIME WEDDING POLICIES

DEPOSITS AND PAYMENTS

A \$2,500 deposit at time of booking is required and is to be returned with your signed contract to confirm your event. All deposits are non-transferable and non-refundable. The Event Sales Manager will estimate your function's total cost based on final counts 5-7 days prior to your event. The estimated total is due at the time of your 'Final Details Meeting'. We accept cash, credit card and cashiers check. If paying by cashier's check for the initial deposit, mail to: 677 Prime, 677 Broadway, Albany, NY 12207.

CONTRACT AND BANQUET EVENT ORDER (BEO)

Without a signed/dated contract, credit card on file and paid deposit, the event space is not reserved, and no accommodations can be made for the event. In conjunction with the contract, you will receive a food and beverage banquet event order (BEO) outlining your food and beverage arrangements. The final BEO must be e-signed no less than (30) calendar days prior to your event.

GUEST COUNT

The Event Sales Manager must receive a firm guarantee of attendance (7) calendar days prior to your event. At 72 hours prior to your event, this number is considered a guarantee and not subject to reduction. You will be charged for the guarantee or the number attending, whichever is greater.

OVERTIME FEES

Should you wish to extend your event past the contracted end time, there will be a \$12pp++ fee based on guaranteed final adult guest count. Extending an event is always up to the discretion of management, and is not guaranteed to be honored.

CANCELLATION

A cancellation within (30) calendar days will be subject to forfeiture of the initial \$2,500 deposit. For cancellation within (7) business days, the Event Sales Manager will calculate your additional cancellation fee. This is based on the package selected and invoices 677 Prime must pay based on items ordered that cannot be returned.

GRATUITIES & SALES TAX

All Food and Beverage is subject to 20% gratuity and 8% sales tax.

FORCE MAJEURE

If the Event is canceled or cannot otherwise be held as planned due to circumstances beyond the reasonable control of 677 Prime ("Events of Force Majeure"), this Agreement shall be terminated and 677 Prime shall be excused from any obligation under this Agreement without any liability to client. Events of Force Majeure shall include, but are not limited to, acts of God, war, acts of terrorism, government regulations, disaster, civil disorder or the curtailment of 677 Prime facilities.

SERVING ALCOHOL WITH CARE

If alcoholic beverages are served: a) clients must ensure that guests exercise good judgment as to the amount of alcohol consumed. Persons must be 21 years of age or older to be served any type of alcoholic beverage and may be asked to produce a picture ID. Failure to produce such an ID when requested will result in refusal of service. b) Under no circumstances are alcoholic beverages to be served by anyone other than 677 Prime. c) 677 Prime enforces a "no Shots" policy - meaning shots are not permitted with any open bar services.

SECURITY AND LIABILITY

In the spirit of hospitality, the team at 677 Prime understands that from time to time we may be asked to assist with the storage of personal items. We are happy to accommodate requests to store items of limited value such as coats, conference materials, foul weather gear etc. We do not have a secure storage area and therefore we cannot assume any liability for holding these items on the customer's behalf. Our team is unable to hold or store items of obvious value such as purses, jewelry, gifts, money etc.

MENU SELECTIONS AND SUBSTITUTIONS

Using 677 Prime's menus as a guideline, client agrees to complete menu selections at least (30) calendar days prior to the event date. 677 Prime reserves the right to make minor menu substitutions caused by the unavailability or quality of specific food items at the time of the event. Client will be notified of changes or substitutions whenever possible.

PROFESSIONAL VENDOR MEALS

677 Prime welcomes the professional vendors you have hired to make your event spectacular. Discounted meal pricing is offered, at \$60 per person plus tax and gratuity. This includes all meal courses and non-alcoholic beverages.

UNDER 21 PRICING

The following breakdown applies to any child/guest under 20 years of age attending your event:

(0-5) \$15.95++: Chicken Fingers & French Fries

(6-12) Half Price of the Food Package Selected ++ (including access to all cocktail hour food, main courses, as well as desserts/dessert station items and unlimited non-alcoholic beverages).

(13-20) Full Price of the Food Package Selected + \$10.95 ++ for unlimited non-alcoholic beverages (including access to all cocktail hour food, main courses, as well as desserts/dessert station items).

DÉCOR & RENTALS

Prohibited décor includes but is not limited to: open flame, helium balloons, glitter/confetti and anything being taped or hung to/on any wall or surface of the private room. Management reserves the right to remove anything brought in that conflicts with this policy. It is in your best interest to consult your Event Sales Manager prior to making décor arrangements. If you are hiring a decorator for the event, you must speak to the Event Sales Manager prior to booking with this outside vendor. A load in and out schedule must be approved by the landlord of the building in advance of the event.

EVENT PRODUCTION FEE

If the event necessitates additional support staff to produce, execute or clean up, the Event Sales Manager will list Event Production Fees on the BEO. These may not be listed on the contract as during the planning process (i.e. after the contract was signed), the clients vision for their event may have manifested into a more complex event than originally stated. A signed final version of the BEO is required (as mentioned above) and the additional fee is then acknowledged and accepted by the client.

PHOTOGRAPHY

677 Prime and its legal representatives would like the irrevocable and unrestricted right to use and publish photographs of the client or in which the client may have been included for editorial, trade, advertising or any other purpose and in any manner and medium; to alter the same without restriction; and to copyright the same. The client hereby releases 677 Prime and its legal representatives and assigns it from, all claims and liability relating to said photographs. It is agreed that 677 Prime may use the photographs taken for the following purposes but not limited to, advertising, display, website and internet promotion, photographic contests, public, television advertising, magazine advertising, and any other purpose thought proper by 677 Prime.

WEDDING FAQs

CAN I GET READY AT 677 PRIME BEFORE MY CEREMONY?

We can not accommodate hair and make up due to the film beauty items can leave on our furniture and carpet. We recommend getting ready at a local hotel or local home. However if you would like to put on final touches at 677 Prime, such as jewelry, veil and gown, this can usually be accommodated up to approx an hour and a half prior to the start of the on site ceremony

CAN I HAVE MY CEREMONY AT 677 PRIME?

Yes! We offer ceremonies on site for up to (80) guests. Our team then transforms the room from your ceremony to your reception space. Total Events can provide additional draping to ensure a beautiful backdrop for your ceremony.

IS THERE A FEE TO HAVE THE CEREMONY ON SITE?

Yes, there is a \$1200++ ceremony fee, which includes a private wedding party room, up to 1.5 hours before your ceremony start time

HOW LONG SHOULD I PLAN FOR MY CEREMONY?

We allot (30) minutes for your ceremony. If you need additional timing please consult your event sales manager.

DOES 677 OFFER CEREMONY REHEARSAL TIME?

Yes, we include (1) hour of ceremony rehearsal, timing based on events scheduled the day prior, rehearsals are recommended at 3pm. Please consult the event sales manager in scheduling. Scheduling may change up to (4) week prior to your event based on event needs.

There is a rehearsal fee of \$250++.

WHAT OPTIONS ARE THERE FOR CEREMONY MUSIC?

Ceremony music can be provided by your band, DJ, or alternative ceremony musician. If a playlist is provided and music must be downloaded and played by a 677 team member there is a \$150++ fee.

I WANT MY DESIGN VISION TO BE PERFECT FOR MY CEREMONY AND RECEPTION. WHAT CAN I HAVE FOR DECOR?

Please Coordinate all deliveries and decor directly with your event sales manager.

Our team will set up your seating chart/ escort cards, gift box, guest book, favors, champagne glasses, cake knife and server and cake topper. Anything beyond those items, please discuss specifics with your sales manager. Extensive decor will incur an additional event production fee. The 677 team highly recommends hiring a decorator/florist for design plans.

CAN I BRING IN AN OUTSIDE WEDDING CAKE?

Yes, we provide a wedding cake in all of our packages, but if you'd like to bring in cake from another bakery please coordinate delivery directly with the event sales manager.