

The Rensselaer

Banquet and Conference Facility



Wedding Packages



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Weddings at the Rensselaer...

Congratulations on your recent engagement and thank you for considering the Hilton Garden Inn Troy and Rensselaer Banquet and Conference Facility for your wedding reception. Our event coordinators and skilled kitchen and catering team are with you every step to help plan your perfect day from the first meeting until the last guest steps off the dance floor.

At the Hilton Garden Inn Troy and Rensselaer Banquet and Conference Facility, our property has everything you need to shape your ideal wedding- all in one spot! Begin your wedding celebration with a fabulous rehearsal dinner in our Roebbling Library. Our landscaped Garden Lawn is the ideal setting for an exquisite outdoor ceremony or cocktail reception and the Ferris Grand Ballroom is the perfect setting for you and your guests to dine and dance the night away. At the end of the evening you and your guests can 'take the elevator' home to one of our comfortable overnight rooms or suites. Continue the festivities the next morning with a lavish breakfast in our Great American Grill or a private banquet room.

With our abundant indoor and outdoor spaces the possibilities to create your dream wedding experience are endless. The following menus are only a sample of what we can provide and we are happy to customize any package to meet your expectations. When you are ready to start planning your day call us at 518-953-1983.

All Wedding Packages at the Rensselaer Include..

Full-Length Table Linens
Ivory Chair Covers
Customized Floral Centerpieces
Wedding Cake
Private Bridal Party Hors d'Oeuvres
Overnight Accommodations on Your Wedding Night in One of Our Luxurious
Suites
Menu Tasting for the Bride and Groom

The Rensselaer Wedding Packages

The Rensselaer

Five-Hour Deluxe Open Bar

One Hour Cocktail Reception

*Includes a Selection of Six Butler-Passed Hors d'Oeuvres, Stationary Bistro Display,
Two Chafing Dish Selection and One Action Station*

Champagne Toast

Appetizer

Choice of One Appetizer

Salad

Choice of One Salad

Tableside Wine Service

Entrée Selections

Choice of Two Pre-Selected Entrees and One Vegetarian Option

Wedding Cake, Regular and Decaffeinated Coffee and Tea Service

Viennese Dessert Station

*Petit Fours, Chocolate-Dipped Strawberries, Assorted Mini Cakes and Pastries,
Chocolate Fondue and Sweet Dipping Treats, Coffee and Cordial Station*

\$111.00++ per person

The Rensselaer Wedding Packages

The Troy

Five-Hour Deluxe Open Bar

One Hour Cocktail Reception

*Includes a Selection of Six Butler-Passed Hors d'Oeuvres, Stationary Bistro Display
& Two Chafing Dish Selections*

Champagne Toast

Appetizer

Choice of One Appetizer

Salad

Choice of One Salad

Tableside Wine Service

Entrée Selections

Choice of Two Pre-Selected Entrees and One Vegetarian Option

Wedding Cake, Regular and Decaffeinated Coffee and Tea Service,
Platters of Petit Fours and Chocolate-Dipped Strawberries

\$98.00++ per person

The Rensselaer Wedding Packages

The Hoosick

Five-Hour Standard Open Bar

One Hour Cocktail Reception

Includes a Selection of Four Butler-Passed Hors d'Oeuvres & Stationary Bistro Display

Champagne Toast

Appetizer

Choice of One Appetizer

Salad

Choice of One Salad

Entrée Selections

Choice of Two Pre-Selected Entrees and One Vegetarian Option

Wedding Cake, Regular and Decaffeinated Coffee and Tea Service

\$83.00++ per person

The Rensselaer Wedding Packages

The Brunswick Reception

Five-Hour Deluxe Open Bar

One Hour Cocktail Reception

Includes a Selection of Six Butler-Passed Hors d'Oeuvres, Stationary Bistro Display

Champagne Toast

Antipasto Display

Petite Caprese Salad, Cippolini Onions in Balsamic, Shaved Prosciutto Wrapped Apple Pops, Grilled Asparagus, Roasted Red Peppers, Fried Parmesan Polenta, Provolone, Sliced Pepperoni, Stuffed Roast Artichoke with Warm Lemon Butter and Mediterranean Olive Bread

Bruschetta Sampler

Olive Tapenade, Traditional Tomato Basil, Eggplant Caponata, Roasted Red Pepper and Feta, French Baguette and Baked Pita

One Live Action Station

Carving Station

Wedding Cake, Regular and Decaffeinated Coffee and Tea Service

Dessert Station

Petit Fours, Chocolate-Dipped Strawberries, Assorted Mini Cakes and Pastries, Chocolate Fondue with Fresh Fruits and Sweet Dipping Treats, Coffee and Cordial Station

\$88.00++ per person

Hors d'Oeuvres & Station Selections

Butler Passed

Choose Four for the Hoosick Package and Six for the Rensselaer and Troy Packages

Potato Pancakes with Apple Onion Compote, Tuscan Artichoke and Tomato Bruschetta, Mini Vegetable or Chicken Spring Roll, Petite Ricotta and Chive Quiche, Parmesan Artichoke Cakes, Shrimp Lotus Pops, Petite Crab Cake with Aioli, Bacon Wrapped Scallops, Spicy Tuna and Rice Paper Wrap, Tandoori Chicken Skewer with Rajita, Duck Rilette & Onion Crepe, Mini Beef Wellington, Petite Beef Empanada

Stationary Bistro Display

Included in the Rensselaer, Troy and Hoosick Packages

Imported and Domestic Cheeses, Warm Brie with Honey and Almonds, Seasonal Fresh Fruits and Berries, Dried Fruits, Grilled Artichoke Spread, Vegetable Crudités with Warm Chevre Fondue and Dill Crème Fraiche Dip

Action Station

Included in Rensselaer and Brunswick Packages

Choose One

Add \$6.00++ per person, per station, for all other packages

Hot Stone Potato Bar

Yukon Gold Potatoes, Buttermilk Smashed Red Bliss Potatoes & Sweet Potatoes, Mixed to Order by our Chef with Assorted Toppings Including Chopped Bacon, Chives, Cheddar Cheese, Blue Cheese, Roasted Garlic, Brown Sugar, Sour Cream & Scallions.

Risotto to Order

Chef Finished Risotto with Choice of Grilled Shrimp, Forest Mushrooms, Roasted Asparagus, Duck Comfit, Spinach, Saffron, Asiago & Mascarpone Cheeses

Pasta to Order

Selection of Sauces Including Pomodoro, Alfredo, Wild Mushroom, and Fresh Pesto Tossed to Order with Penne, Tortellini or Ravioli. Served with Warm Garlic Bread.

Hors d'Oeuvres & Station Selections Continued

Carving Station

Included in the Brunswick Package

Choose Two

Add \$6.00++ per person, per station, for all other packages

Espresso Rubbed Tenderloin of Beef

Creamed Horseradish Cranberry Chipotle Demi Glace, Red Onion Confit

Assorted Salt Sticks and Crusty Sourdough Ciabatta Rolls

Roast Prime Rib of Beef

Red Onion Confit, Horseradish Crème Fraiche

Caraway Rye & Sourdough Rolls

Citrus & Herb Roast Turkey

Cranberry Relish, Herbed Aioli

Assorted Corn Bread & Butter Knot Rolls.

Salmon Coulibiac

Whole Filet of Salmon, Wild Rice, Mushrooms and Egg in Pastry

Warm Thyme and Lemon Butter Sauce, Dill Crème Fraiche, Assorted Potato Rolls

For All Chef-Attended Stations a \$75 Chef Fee Will Apply

Appetizers

Choose One

Included in Rensselaer, Troy and Hoosick Packages

Petite Penne Pomodoro with Spinach

Tortellini en Brodo

Petite Caprese on Grilled Olive Toast with Balsamic Drizzle

The Following are Included in the Rensselaer and Troy Packages

Add \$4.00++ per person to all other packages

Farfalle with Lobster & Tarragon Butter

Chicken Consommé with Truffled Chicken Wonton

Seafood Bisque with House Parmesan Crouton

The Following are Included in the Rensselaer Package

Add \$4.00++ per person to all other packages

Lobster Risotto with Lemon Roast Tomato and Mascarpone

Duo of Maryland Lump Crab Cake and Roast Tomato Remoulade

Optional Appetizer Upgrades

Add \$4.00++ per person to all packages

Mango Crab Stack

Wild Mushroom Risotto with Spicy Tomato Broth

Add \$5.00++ per person to all packages for the following

Pan Seared Diver Scallop with Beet Tartare and Thyme Buerre Blanc

Grilled Shrimp Cocktail with Avocado

Maryland Lump Crab Cake with Roast Tomato Remoulade

Salad

Choose One

Included in Rensselaer, Troy and Hoosick Package

Garden Salad

Chopped Greens, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Parmesan Toast
Croutons

Caesar Salad

Romaine Lettuce, Garlic Croutons, Shaved Asiago Cheese & Black Pepper

Baby Spinach Salad

Petite Leaf Spinach, Shaved Red Onion, Crumbled Blue Cheese, Asiago Crisp Garnish

The Following are Included in Rensselaer and Troy Packages

Add \$3.00++ per person to all other packages

Salad Piedmontese

Chopped Bibb, Radicchio & Romaine Lettuce, Antipasto Skewer, Pesto Crostini

Grilled Radicchio

Whole Grain Mustard Vinaigrette

Optional Salad Upgrades

Add \$4.00++ per person to all packages

Chiogga Beet Salad

Spinach, Maytag Blue Cheese, Lemon Verbena Vinaigrette

Spinach Salad

Shaved Manchego, Toasted Pecans, Apricot Vinaigrette

Viennese Dessert Station

Included in Rensselaer Package

Add \$15.00++ per person

Display of Assorted Pastries and Cookies to Include Petite Éclairs, Napoleons, Cannolis and Fudge Fantasy Cookies, Assorted Cheesecakes, Trifles and Chocolate-Dipped Strawberries, Chocolate Fondues with Sweet Dipping Treats to Include Fresh Seasonal Fruit, Marshmallows, Rice Krispy Treats, Pretzel Rods and Pound Cake, Coffee and Cordial Station

Entrees

Choose Two Entrée Selections and One Vegetarian Option
Included in the Standard, Deluxe and Platinum Packages

Sliced Herb Salted Filet Mignon
Red Wine Demi Glace

Cumin Encrusted Loin of Pork
Honey, Apple and Onion Chutney

Chicken Moutarde
Herb Sautée, Whole Grain Mustard Cream Sauce

Rosemary Roast Chicken
Lemon and Herb Chicken Jus

Tarragon Crusted Salmon
Spicy Tomato Broth

Seafood Streusel
Roast Tomato, Alfredo Cream Sauce

The Following are Included in the Deluxe and Platinum Packages
Add \$5.00++ per person for all other packages

Sliced Strip Loin
Mushroom and Garlic Demi Glace Ragout

Porcini-Herb Crusted Pork Chop
Roasted Garlic Pan Gravy

Mediterranean Chicken
Roast Lemon, Green Olives and Capers, White Wine Butter Drizzle

Rice-Paper Wrapped Red Snapper
Basil Leaf, Citrus Buerre Blanc

Entrees Continued

Included in the Platinum Packages

Add \$5.00++ per person for all other packages

Beef Wellington
Spinach and Mushroom Duxelle, Roast Tomato Glace

Veal Osso Bucco
Citrus Gremolata, Roast Vegetable Pan Sauce

Mushroom Stuffed Chicken Breast
Truffled Butter Sauce

Potato Encrusted Halibut
Preserved Lemon Relish

Vegetarian Entrees

Included in the Standard, Deluxe and Platinum Packages

Pasta Apulia
Campanelle Pasta, Burrata Cheese, Spinach, Lemon and Toasted Almond

Vegetable Lasagna Roulette
Grilled and Roasted Vegetables, Three Cheeses, Sauce Pomodoro, Roast Garlic Cream Sauce

Summer Vegetable Cassoulet
Tuscan Beans and Roast Summer Vegetables, Tomato Ragout, Olives and Fresh Herbs

All Entrees Include Chef's Choice of Seasonal Accompaniments

Beverage Selections

Five-Hour Standard Open Bar

Included with Hoosick and Brunswick Package

House Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel
House Liquors: Smirnoff Vodka, Tanqueray Gin, Jose Cuervo Gold Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Bourbon, Seagram's 7, Dewar's Scotch, Kahlua, and Bailey's Irish Cream
Beers: Selection of Two Imported, Two Domestic and Two Micro-Brewed
Assorted Sodas and Juices, Bottled Still and Sparkling Saratoga Water

Five-Hour Deluxe Open Bar

Included with Rensselaer and Troy Package
Add \$6.00++ per person for all other packages

One Signature Cocktail

Choice of One Red and One White House Wine to be Served Tableside during Dinner Service
House Wines: Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot and White Zinfandel
House Liquors: Smirnoff Vodka, Tanqueray Gin, Jose Cuervo Gold Tequila, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels Bourbon, Seagram's 7, Dewar's Scotch, Kahlua, and Bailey's Irish Cream
Beers: Selection of Two Imported, Two Domestic and Two Micro-Brewed
Assorted Sodas and Juices, Bottled Still and Sparkling Saratoga Water

Beverage Upgrades

Signature Cocktail

Included in the Rensselaer and Troy Package
Add \$4.00++ per person for all other packages

Wedding Belle

Vermouth, Gin, Cherry Brandy & Orange Juice

Sealed with a Kiss

Chocotini with a Hershey's Kiss garnish

Two to Tango!

Layered shot of Black Sambuca, Triple Sec & White Rum

Blushing Bride

Champagne, Peach Schnapps & Grenadine

Ball and Chain

Berry Vodka, Triple Sec & Lime Juice with a fresh berry garnish

Sunset Sangria

Spiced Rum, Triple Sec, Rioja, Fresh Fruit & Spices, Club Soda

Champagne Punch

Champagne, Brandy, Triple Sec, Pineapple Juice & Ginger Ale

Opulent Upgrades

Champagne Station to Greet Your Guests
Add \$5.00++ per person

Top Shelf Open Bar
Consult Your Event Coordinator

Shrimp Cocktail Display
\$3.00++ per piece

Intermezzo Course
Choice of Blood Orange, Sicilian Lemon, or Compari Grapefruit Sorbet
Add \$4.00++ per person to all packages

Pastry and Cookie Platter for Each Table
\$4.00++ per person

Coat Attendant
\$100++ per attendant

Ice Sculpture
Consult Your Event Coordinator

Consult your event coordinator about any additional ideas you have to stylize your event.

Plated Rehearsal Dinner

Freshly Baked Rolls & Butter

Appetizer

Choose One

Classic Caesar Salad

Garden Salad

Petite Penne Pomodoro

Lobster Bisque

Entrées

Choose Two

Seared New York Strip Steak

Herb Potato Medallions, Roast Green Beans, Mushroom Ragout

Gorgonzola & Mushroom Stuffed Tenderloin

Buttermilk Smashed Potatoes, Glazed Vidalia Onion

Mushroom & Madeira Chicken

Herb Sautée, Pan Gravy, Wilted Greens, Butternut Squash Risotto

Chicken Milanese

Mustard Pan Gravy, Asiago & Herb Risotto

Potato Crusted Halibut

Julienne Spring Vegetables, Preserved Lemon Relish

Roast Vegetable Terrine

Truffle Tomato Glace, Parmesan Polenta

Chef's Selection of Seasonal Accompaniments

Dessert

Choose One

Panna Cotta with Seasonal Fruit Compote

Chocolate Satin Layer Cake with Vanilla Bean Crème

Banana Chocolate Tiramisu

Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Hot Teas

\$30++ per person

Beverage Options

Cash Bar or Hosted Bar on Consumption

A bartender fee of \$100 will apply if bar sales do not meet or exceed \$300

++All prices are subject to 20% taxable service charge and 8% NYS sales tax

Rehearsal Dinner Buffet

Minimum of 25 people or a \$50 server fee will apply

Freshly Baked Rolls and Butter

Appetizer
Choose Two

Garden Salad
Classic Caesar Salad
Spinach Salad with Maytag Bleu Cheese
Petite Caprese on a Bed of Arugula
Marinated Roast Vegetables

Entrees
Choose Two

Osso Bucco With Gremolata

Sliced Tenderloin, Tomato & Demi Ragout

Chicken Milanese

Mediterranean Roast Chicken

Cumin Roast Pork Tenderloin

Tarragon Baked Salmon

Lasagna Rolettes with Spinach Alfredo

Chef's Selection of Seasonal Accompaniments

Viennese Style Dessert Buffet

Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Hot Teas

\$32++ per person

Ask About Adding a Pasta or Carving Station
A \$75 Chef Attendant Fee Will Apply

Beverage Options

Cash Bar or Hosted Bar on Consumption
A bartender fee of \$100 will apply if bar sales do not meet or exceed \$300

++All prices are subject to 20% taxable service charge and 8% NYS sales tax

Post Wedding Breakfast

Minimum of 25 people or a \$50 server fee will apply

Sparkling Orange & Cranberry Juices
Fresh Fruit & Berries
Strawberry & Granola Yogurt Parfaits
Bagels and Cream Cheeses
Freshly Baked Muffins & Strawberry Butter
Chef's Shallot Breakfast Potatoes
Choice of Applewood Bacon, Country Link Sausage, or Turkey Sausage

Entrées
Choose Two

Fresh Scrambled Eggs with Chives

Pear & Cherry French Toast Casserole

Tuscan Frittata
Fresh Mozzarella, Basil, Oven Roast Tomato

Hearty Oatmeal with Accompaniment Bar

House Herb Biscuits with Sausage Gravy

Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

\$18++ per person

Ask about Buffet Upgrades...

Omlette Station

Waffle Bar

Miniature Frittata Station

Smoked Salmon Bar

Mimosas, Bilinis and Bloody Marys