

# Illium Bistro

AT PINEHAVEN COUNTRY CLUB

## Catering Options

Thank you for choosing the Illium Bistro for your next special event. As you scroll through our catering menu remember this is only a guideline to get you started on your planning journey.

Please feel free to call us at (518) 805-1122 with any questions or concerns you might have.

We are more than willing to create a tailored menu based on your specific needs.

Our Executive Chef Owner has extensive party planning experience and wants to make your next event as memorable as she can.

The following packages are available for you convenience and to assist you in the process of selecting the best menu for your special event. Choose from our carefully tailored party options or contact us to set up an appointment to design a special package to meet your specific needs.

To determine your package price choose the food option that works best for you. Decide what bar package you would like to go with. Add the two package prices together for which you will than add sales tax and a 20 % service charge to you total package.



## **Our Policies**

### **Deposits**

A \$300 dollar deposit is required to book all events. The deposit is credited towards your final bill and is non-refundable. Upon cancellation, in addition to the non-refundable deposit, Illium Bistro shall be paid for any other additional costs incurred due to the cancelled event.

### **Final Guest Count and Payment**

Final guest guarantee and full payment is due seven days prior to your event. Once this count is given the guest count cannot be decreased. However, additions are welcome and can be paid on the day of the event. All prices in our catering guide reflect a 5% certified check or cash discount. Please add 2.5% service fee when paying with a credit card.

### **Prices**

All menu items and prices are subject to market change and/or availability without notice.

### **Ceremony**

For a ceremonies taking place at The Illium Bistro with fewer than 100 guests a service fee is required. Additional charges may occur depending on chair rental etc.



### **Alcohol & Bar**

The staff at The Illium Bistro reserves the right to make decisions on continued service of alcoholic beverage. No alcohol will be served without proper identification to guests appearing to be under the age of 35. No vendors are permitted to consume alcohol. For any package including a beverage package a non-refundable bar stocking fee of \$100 will be included. A corking fee of \$30 per bottle will be applied to any wine purchased off premise.

### **Overtime**

Most of our packages are based on either a 2 hour or 4 hour time slot. For an event that extends longer than the set time there will be an additional \$2 per person per hour charged.

### **Vendor Meals**

The Staff of Illium Bistro appreciates the hard work and dedication involved in planning your special day. If you choose to provide a meal to any of your vendors there will be a 50% discount given for their meals.

### **Linens**

All events include basic table linens and cloth napkins. Floor length linen and specialty colored linens can be provided for an additional \$12 per table. Chair covers can also be added for an additional \$10 per chair.





### **Decorations**

The Illum Bistro has many vendors to help assist in your special day if you want to hire someone to decorate for your special day. You are also available to arrive early depending on space availability to set up any special decorations or center pieces. However, no glitter or confetti is allowed.

### **Venue**

We currently have two venues which we operate out of Illum Bistro at Pinehaven Country Club 1151 Siver Road, Guilderland New York. Also, Westfall Station Bistro located at 13 Averill Ave, Averill Park New York.

### **Off Premise**

Depending on whether it is drop off or a full service catering event additional fees may apply.

\*All Prices are based on per person



# Breakfast Catering



## **Hot Options**

\*Gluten free options and special dietary request can be accommodated.

Please see Beverage Options

### **Illium's Wake up Buffet 16**

Scrambled eggs, home-style potatoes, sausage

**OR** bacon, assorted Danish, coffee and tea

(minimum 20 people)

### **Illium's Deluxe Wake up Buffet 20**

Scrambled eggs, bacon and sausage, home-style potatoes, muffins, fresh fruit, choice of French toast **OR** Belgium waffles, coffee, tea, and orange juice

(minimum 20 people)

### **Illium's Ultimate Brunch 26**

Scrambled eggs, French toast, bacon and sausage, home-style potatoes, muffins and pastries, fresh fruit, individual yogurt parfaits, Caesar or house salad, roasted turkey with pan gravy, coffee, tea, and orange juice

(minimum 20 people)

## **Breakfast Upgrades**

Add bulk juice, punch, sparkling water, or bottled water 2

\*All Prices are Based on Per Person



# Breakfast Catering

## Cold Options

*\*Gluten free options and special dietary request can be accommodated.*

*Please see beverage options*



### Quick Break 7

Freshly baked muffin, pastries, bagels, coffee, and teas. (minimum 10 people)



### Box Breakfast 8

NY style bagels with cream cheese spread, served with whole fresh fruit, and bottled orange juice. (minimum 10 people)



### Quiche 15 per quiche serves 6-10 people

Tomato-mozzarella-pesto

Ham-swiss-spinach

Roasted fire vegetable



### Yogurt Parfait 10

Yogurt with assorted fresh fruit toppings and granola. Choice of bottled juice **OR** coffee and assorted tea. (minimum 10 people)

Menu item description.

*\*All prices are based on per person*



# Lunch Catering



## **Cold Lunch Options**

\*Gluten free options and special dietary restrictions can be accommodated.

Please see Beverage Option

### **Basic Party Platter 8**

Turkey, ham, roast beef, American cheese and Swiss. Served with hard rolls, mayo and mustard. (minimum 15 people)

### **Boxed Lunch 10**

Sandwich or Caesar salad individually boxed, fresh whole fruit, potato salad, chips, bottled water and cookie

### **Quick Lunch 12.50**

Assorted full deli sandwiches and wraps, Caesar salad, potato chips, and bottled water. (minimum 15 people)

### **Salad Platter 14**

Choice of Pear or Cobb salad with grilled chicken, bread & butter, cookies, and bottled water. (minimum 15 people)

### **Lunch Upgrades**

Add canned soda or juice 1.50

\*All Prices are Based on Per Person



# Lunch Catering



## Hot Options

*\*Gluten free options and special dietary restrictions can be accommodated.*

Please see Beverage Options

### Hot Sandwich Platter 16.50

Assorted chef selection of hot pressed sandwiches, caesar salad, chips, potato salad, bottled water, cookies and brownies  
(minimum 15)

### Chef's Choice Lunch Buffet 20

Great opportunity for last minute luncheon.  
Chef selected salad, entrée, vegetable, starch, and dessert  
(minimum 20)

### Illium Executive Buffet 21

Choose pear **OR** cobb salad  
Chicken marsala **OR** chicken parmesan  
Penna alla vodka, fire roasted vegetables, bread & butter, cookies & brownies, and fountain soda  
(minimum 20)

### Illium Salad Bar 19

Assorted greens and toppings, vegetable and cheese flatbreads, fresh fruit, grilled chicken, chef's choice dessert and fountain soda.  
(minimum 15)

\*All Prices are Based on Per Person



# *Illium Bistro*

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## **Cocktail Reception 22**

Your 2 hour cocktail reception includes

### **The Illium Bistro Table**

Imported and domestic local cheeses with crackers and bread,  
crudité, Spinach dip in bread bowl

### **Butler Style Passed Hors D'oeuvres**

Our staff will hand pass a selection of 5 of our hors D'oeuvres  
from our tier 1 appetizer menu

### **Assorted Mini Desserts**

A wonderful selection of bite size sweet treats such as mini cheesecake, petite  
fours, and other of our chef's own selections

### **Cocktail reception upgrades**

Shrimp Cocktail 3

Baked Brie en Croute 2

Italian Cold Cut Platter 2.50

Mozzarella En Carroza 1.50



\*All Prices Based On Per Person



## **Premium Cocktail Reception 26**

Your 2 hour cocktail reception includes

### **The Illum Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

### **Butler Style Passed Hors D'oeuvres**

Our staff will hand pass a selection of 8 of our hors D'oeuvres from our tier 1, 2 or 3 appetizer menu

### **Assorted Mini Desserts**

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef's own selections

### **Cocktail reception upgrades**

Shrimp Cocktail 3

Italian Cold Cut Platter 2.50

Chef attended carving station (2 meats) 4



\*All Prices are based on Per Person



# *Illum Bistro*

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## **Basic Buffet 21**

Your 3 hour Evening includes

**Bread & Butter**

### **Salad**

**Garden Or Caesar Salad**

### **Entree**

**Chicken Parmesan Or Chicken Marsala**

**Penne Alla Vodka Or Tri-Color Tortellini in Marinara**

**Mashed Potatoes**

**Seasonal Vegetables**

### **Desserts**

**Cookies and Brownies**



\*All Prices are based on Per Person





## **Classic Buffet 26**

Your 3 hour Evening includes

### **The Illum Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

### **Butler Style Passed Hors D'oeuvres**

Our staff will hand pass a selection of 4 of our hors D'oeuvres from our Tier 1 appetizer menu

### **Salad/Bread & Butter**

Choose from one of our salads on our salad menu Tier 1

### **Pasta**

Choose a pasta and sauce from our list on the pastas menu

### **Entrée**

Please choose two items from our entrée menu Tier 1

### **Side Dishes**

Please choose a vegetable and a starch from our sides menu

### **Assorted Mini Desserts**

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef's own selections

\*All Prices Based on Per Person



# *Illium Bistro*

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## **Traditional Buffet 42**

Your 4 hour Evening includes

**“Cocktail Hour”**

One Hour of open domestic beer, wine and soda

### **The Illium Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en crouete, seasonal fruit platter

### **Butler Style Passed Hors D’oeuvres**

Our staff will hand pass a selection of 6 of our hors D’oeuvres from our tier 1 or 2 appetizer menu

### **Salad/Bread & Butter**

Choose from one of our salads on the salad menu Tier 1

### **Pasta**

Choose pasta and a sauce from our list of pasta menu

### **Entrée**

Please choose two items from our entrée menu Tier 1

### **Side Dishes**

Please choose a vegetable and a starch from our sides menu

### **Assorted Mini Desserts**

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef’s own selections

\*All Prices based on Per Person



# *Illium Bistro*

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## **Premium Buffet 56**

Your 4 hour Evening includes

**“Cocktail Hour”**

One Hour open domestic beer, house wine and soda

### **The Illium Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

### **Butler Style Passed Hors D’oeuvres**

Our staff will hand pass a selection of 6 of our hors D’oeuvres from our Tier 1, 2 or 3 appetizer lists

### **Salad/Bread & Butter**

Choose from any of our salads on the salad menu Tier 1 or 2

### **Pasta**

Choose pasta and a sauce from our list of pastas

### **Entrée**

Please choose two items from our entrée list Tier 1 or 2

### **Side Dishes**

Please choose a vegetable and a starch from our sides list

### **Assorted Mini Desserts**

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef’s own selections

\*Prices are based on Per Person



## **Hors D'oeuvres List**

### **Tier 1**

Spanakopita  
Antipasto skewers  
Kalamata olive tapenade  
Mushroom strudel  
Poached pear Crostini with goat cheese  
Franks en croute  
Specialty stuffed breads  
Beggars purses stuffed with gorgonzola and cranberry compote  
Stuffed Mushrooms  
Mozzarella en carroza  
Tomato bruschetta on crostini

### **Tier 2** add 2.00

Pork pot-stickers with sweet chili  
Spicy peanut chicken satay  
Lobster bisque shooters  
Potato croquettes with smoked salmon  
Duck spring rolls  
Mini seafood tacos  
Sweet and sour meatballs  
Beef carpaccio on crostini  
Asparagus-grilled onion bruschetta on crostini

### **Tier 3** add 2.50

Pulled duck sweet potato skins  
Bacon wrapped scallops  
Beef Satay with coconut Curry Sauce  
Tempura Lobster Ravioli  
Pulled pork sliders with mango salsa  
Lobster sliders with bacon-truffle salad  
Avocados stuffed with goat cheese mousse  
Seared ahi tuna on wontons  
Tempura Jumbo shrimp  
Mini crab cakes spicy roulade  
Miniature beef wellingtons





## **Salad Options**

### **Tier 1**

Garden Salad - Caesar Salad - Mozzarella Caprese

### **Tier 2**

Pear Salad - Bean Salad - Artichoke Salad - Avocado-Bacon Spinach Salad-  
Burrata Salad - Red Wine Poached Pear Salad

### **Dressings**

Gorgonzola, blood orange vinaigrette, balsamic vinaigrette, raspberry vinaigrette,  
Asian vinaigrette, honey mustard, ranch, lemon vinaigrette

## **Entrée Options**

### **Tier 1**

Chicken Marsala - Chicken Francis - Eggplant Parmesan - Meatballs &  
Sausage - Lemon Crusted Tilapia - Beef Tip Diane - Chicken Parmesan -  
Sage & Cranberry Stuffed Chicken - Vegetarian Lasagna - Tofu Stir-Fry

### **Tier 2 add 4**

Basil Encrusted Salmon - Sliced Filet of Beef - Chicken Bruschetta -  
Pork Ribeye - Herb Marinated Swordfish

### **Tier 3 add 6**

Prime Rib - Swordfish - Rack of Lamb - Beef Wellington - Frenched Pork  
Chop - Chateaubriand





## **Pasta Options**

### **Pasta**

Penne - Tri Color Tortellini - Gluten Free (upcharge) - Mini Shells - Rigatoni -  
Fusilli - Farfalle

### **Ravioli Upgrade 2.50**

Lobster - Mushroom - Burrata & Tomato - Truffled 3 Cheese

### **Sauces**

Alla Vodka - Marinara - Alfredo - Primavera - Pesto Cream -  
Roasted Garlic & Oil - Marsala - Carbonara

### **Sides**

#### **Starch**

Roasted Red Potatoes - Mashed Potatoes - Dirty Rice - Rice Pilaf - Au Gratin  
Potatoes - Sweet Potatoes - Roasted Fingerling Potatoes

#### **Vegetable**

Multi-Color Haricot Vert - Broccoli - Cauliflower - Mediterranean Blend -  
Roasted Beets - Seasonal Vegetable Blend

### **Desserts**

Lemon Berry Mascapone - Death by Chocolate - Tiramisu - New York Style  
Cheesecake - Cannolis - Peanut Butter Cake - Banana Foster Cake - Carrot  
Cake - Red Velvet Cake



# Illium Bistro

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## **Illium's Bronze Plated Dinner 66**

Your 4 hour Evening includes

### **“Cocktail Hour”**

One hour open domestic beer, house wine and soda

### **The Illium Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

### **Butler Style Passed Hors D'oeuvres**

Our staff will hand pass a selection of 6 of our hors D'oeuvres from our tier 1 appetizer list  
(See hors d'oeuvres list)

### **Salad/ Bread & Butter**

Choose from one of our salads on our salad menu Tier 1

### **Entrée**

Please choose three items from our entrée list tier 1

### **Side Dishes**

Please choose a vegetable and a starch sides list

### **Dessert Table with Coffee & Tea Service**

A wonderful selection of our seasonal homemade cakes and Italian cookies  
(See cake list)

\*Prices are based on Per Person





## **Illum's Silver Plated Dinner 78**

Your 4 hour Evening includes

### **“Cocktail Hour”**

One hour open domestic & imported beer, house wine, well liquor and soda

### **The Illum Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

### **Butler Style Passed Hors D'oeuvres**

Our staff will hand pass a selection of 8 from our hors D'oeuvres Tier 1 or 2 appetizer list

### **Salad/Bread & Butter**

Choose a salad from our Tier 1 or 2 Salad menu

### **Entrée**

Please choose three items from our entrée menu Tier 1 or 2

### **Side Dishes**

Please choose a vegetable and starch from our sides list  
(see side list)

### **Dessert Table with Coffee & Tea Service**

A wonderful selection of our seasonal homemade cakes and Italian cookies  
(see cake list)

\*Prices are based on Per Person





## **Illum's Gold Plated Dinner 85**

Your 4 hour Evening includes

### **"Cocktail Hour"**

Two hours open domestic & imported beer, selected wine, call liquor and soda

### **Champagne Toast**

Ice chilled champagne to jubilate with your guests

### **The Illum Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

### **Butler Style Passed Hors D'oeuvres**

Our staff will hand pass a selection of 8 from our hors D'oeuvres Tier 1, 2 or 3 appetizer menu

### **Salad/Bread & Butter**

Choose a salad from our Tier 1 or 2 Salad menu

### **Entrée**

Please choose three items from our entrée menu Tier 1 or 2

### **Side Dishes**

Please choose a vegetable and starch from our sides list

### **Dessert Table with Coffee & Tea Service**

A wonderful selection of our seasonal homemade cakes and Italian cookies  
(see cake list)

\*Prices are based on Per Person



# *Illium Bistro*

AT PINEHAVEN COUNTRY CLUB

## **Illium's Executive Plated Dinner 96**

Your 4 hour Evening includes

### **"Cocktail Hour"**

Two hours open beer, all wine, premium liquor and soda

### **Champagne Toast**

Ice chilled champagne to jubilate with your guests

### **The Illium Bistro Table**

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

### **Antipasto Display**

A wide selection of Italian meats, olives, hummus, and artichoke spreads

### **Butler Style Passed Hors D'oeuvres**

Our staff will hand pass a selection of 8 from our hors D'oeuvres Tier 1, 2 or 3 of the appetizer menu

### **Salad / Bread & Butter**

Choose from either out Tier 1 or 2 salad menu

### **Entrée**

Please choose two items from our entrée menu Tier 1, 2 or 3

### **Side Dishes**

Please choose a vegetable and a starch from our sides menu

(see side list)

### **The Viennese Table Or Wedding Cake** (may be additional charge)

A wonderful selection of our seasonal cake, cheesecakes, cupcakes, and more....

### **International coffee service**

Irish coffee, iced coffee, cappuccinos, and espresso

\*Prices are based on Per Person





**Dinner Enhancements**

**Chef Attended Carving Station 75 chef fee**

- Sliced Steak 4
  - Sliced Pork Loin 5
  - Turkey 3
  - Ham 2
  - Beef Wellington 7
  - Top Round 6
- (Minimum 25 guests)

**Chef Attended Pasta Station 75 chef fee -6pp**

An Array of vegetables and meats with alfredo sauce, marinara, and alla vodka all cooked to order tableside.  
(minimum 25 guests)

**Chef Attended Omelet Station 75 chef fee 5pp**

An Array of vegetables and meats cooked to order in a folded style omelet  
(minimum 20 guests)





### **Baked Potato Bar 3**

An Assortment of toppings and dressing to make your baked potato fully loaded

### **Illum Café Antipasto Display 3**

An array of Italian meats, breads, hummus, olives, and pickled vegetables

### **Cup Cake Bar 3**

Different flavored cupcakes and toppings so you can be interactive with your guests and build the perfect cupcake

### **Illum Café Viennese Hour 12**

One full hour featuring

Fresh fruit - Assorted Italian Cookies - Cannoli - Gourmet Cakes

Mini Cheese Cakes - Chocolate covered Strawberries - Coffee - Tea - Espresso

After dinner cordials.

\*All prices are per person





## **Wedding Cake Upgrades**

Add a wedding cake in place of any of our cake options under our catering guide for a small additional fee depending on design and cake flavor

## **Ice Sculptures**

The final perfect addition to your special event.  
Choose from an assortment of designs price varies with design





## **Beverage Options**

### **Breakfast Bar**

- Mimosa by the pitcher 25
- Bloody Mary Bar 18 pp
- Assorted Fresh Juices 2 pp
- Coffee Service 1 pp

### **Basic Beverage 2**

Soda, Coffee, Tea, Iced Tea & Lemonade

### **International Coffee Service 3**

Full coffee and tea service with specialty flavored coffees, cappuccinos, lattes and espresso.





## **Bar Packages**

### **Basic Bar**

Domestic Beer, House Wine & Soda

One hour 10 pp

Two hours 17 pp

Additional Hours 12 pp

### **Bronze Bar**

Domestic & Imported Beer, Exclusive Wine, Well Liquor, & Soda

One hour 17 pp

Two hours 28 pp

Additional Hours 15 pp

### **Silver Bar**

Call Liquor, Imported & Domestic Beer, All Wine, & Soda

(Absolut, Stoli, Jack Daniels, Captain Morgan, Malibu, Beefeater, Jose Cuervo)

One hour 21 pp

Two hours 40 pp

Additional Hours 20 pp





### **Gold Bar**

Premium Liquor, Imported & Domestic Beer, All Wine, & Soda  
(Grey Goose, Kettle One, Dewar's, Makers Mark, Glenlivet)

One hour 30 pp

Two hours 55 pp

Additional hours 30 pp

### **Beverage Enhancements**

Champagne Toast 3

House Wine Service 4

Bottle of Champagne (house) 20

Non-Alcoholic Punch 25 bowl

Mimosa Punch 45 bowl

Liquor Spiked Punch 53 bowl

