



Events at
Angelo's 677 Prime

677 Broadway
Albany NY

677Prime.com

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Michael Gallitelli / Metroland Photo



Florals, décor and design by Renaissance Floral Design



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Not only is Angelo's 677 Prime the premier steakhouse of the Capital Region, it is also the perfect venue for your next special event. Experience unparalleled hospitality and unforgettable cuisine in a chic and luxurious setting with Events at 677 Prime. With over 2,500 square feet of private event space above the main dining room, Events at 677 Prime is the perfect venue for your wedding, rehearsal dinner or shower. With five different event space options able to accommodate 20 to 200 guests, Events at 677 Prime has something for everyone. You can be confident that your event will exceed all of your expectations and keep your guests talking.

TIMELESS WEDDING PACKAGES

THE GRAND - from \$85⁺⁺

One Hour Hors d'Oeuvre Reception

Choice of Four Butler Passed Selections <see page 172>

Seasonal Bounty Display <see page 172>

Choice of Five Signature Chef Inspired Boards <see page 173>

Choice of Two Hot Stationary Selections <see page 174>

Champagne Toast

Appetizer - Choice of One Appetizer <see page 174>

Salad - Choice of One Salad <see page 175>

Entrée Selections

Choice of Two Entrées Plus One Vegetarian Option <see page 175>

Wedding Cake with Coffee and Tea Service

International Coffee and Cordial Station (with beverage package)

Prime Confectionery Mirrors Display

Refer to page 178 for Bar Options

THE EMPIRE - from \$65⁺⁺

One Hour Hors d'Oeuvre Reception

Choice of Three Butler Passed Selections <see page 172>

Seasonal Bounty Display <see page 172>

Choice of Three Signature Chef Inspired Boards <see page 173>

Choice of One Hot Stationary Selection <see page 174>

Champagne Toast

Appetizer - Choice of One Appetizer or One Salad <see pages 174-175>

Entrée Selections

Choice of Two Entrées Plus One Vegetarian Option <see page 175-176>

Wedding Cake with Coffee and Tea Service

Refer to page 178 for Bar Options

TIMELESS WEDDING PACKAGES

THE GALA - from \$108⁺⁺

One Hour Hors d'Oeuvre Reception

Choice of Five Butler Passed or Upgraded Butler Passed Selections <see page 172>

Seasonal Bounty Display <see page 172>

Choice of Six Signature Chef Inspired or Upgraded Chef Inspired Boards <see page 173>

Choice of Two Hot Stationary Selections <see page 174>

Champagne Toast

Appetizer - Choice of One Appetizer or Upgraded Appetizer <see page 174>

Salad - Choice of One Salad <see page 175>

Entrée Selections

Choice of Three Upgraded Entrées or One Upgraded Entrée Duet, Plus One Vegetarian Option <see page 176>

Wedding Cake with Coffee and Tea Service

International Coffee and Cordial Station (with beverage package)

Prime Confectionery Mirrors Display, Plus Our Donut Hole Tower Display

Minimum 40 Guests

Refer to page 178 for Bar Options

THE ESQUIRE - from \$85⁺⁺

One Hour Hors d'Oeuvre Reception

Choice of Four Butler Passed Selections <see page 172>

Seasonal Bounty Display <see page 172>

Choice of Five Signature Chef Inspired Boards <see page 173>

Choice of Two Hot Stationary Selections <see page 174>

Champagne Greeting Station

Appetizer - Choice of One Served Appetizer or Salad <see pages 174-175>

Wine Offered Tableside During Dinner (with beverage package)

Dinner Stations - Choice of Two Global Steakhouse Stations <see page 177>

Wedding Cake with Coffee and Tea Service

International Coffee and Cordial Station (with beverage package)

Prime Confectionery Mirrors Display

Our Donut Hole Tower Display

Fruit and Berries Kabob Display

Available for Events with 50-75 Guests

Refer to page 178 for Bar Options

BUTLER PASSED HORS D'OEUVRES

The Grand: please select Four
The Empire: please select Three
The Gala: please select Five from either the
Butler Passed or Upgraded Butler Passed Hors d'Oeuvres sections
The Esquire: please select Four

- *Italian Style Chicken Meatballs with Spinach, Pine Nuts, Red Sauce*
- *Asparagus Wrapped in Phyllo, Asiago Cheese*
- *Lamb Meatballs, Red Pepper Tzatziki*
- *Speck and Sweet Pea Arancini, Mozzarella, Tomato Sugo*
- *Housemade Basil Ricotta and Roasted Yellow Tomato Crostini*
- *Tomato and Burrata on Toasts, Basil, Sea Salt*
- *Braised Short Rib Toasts, Blue Cheese, Sweet Onion Cherry Jam*
- *Roasted Mushroom and Goat Cheese Crostini*
- *Prosciutto and Chevre Cheese Crostini, Fig Balsamic*

UPGRADED BUTLER PASSED HORS D'OEUVRES

- *Cheeseburger Tempura Rolls, House Made Pickles, Grass Fed Burger, Cheddar, Caramelized Onion, Chimi Truck Sauce*
- *Grilled Lollipop Lamb Chops, Rosemary Lamb Jus*
- *Truffled Edamame Dumplings, Riesling Broth*
- *Veal Short Rib Picadillo on a Sweet Plantain Coin*
- *Sturgeon Caviar on Blinis with Crème Fraîche and Capers*
- *Surf and Turf Tempura Rolls, Lobster, Filet Mignon in a Fried Sushi Roll*
- *Thai Curry Crab Cakes, Ginger Basil, Coconut Sauce*
- *Bacon Wrapped Scallops, Horseradish Cream*
- *Bacon Wrapped Peanut Butter Filled Dates, Sherry Vinegar Glaze*
- *Pork Belly Sliders, Hoisin, Cucumber*
- *Manchego and Quince Crostini, Toasted Almonds*
- *Duck Country Pâté Canapé, Port Cranberry Compote*
- *Shrimp Cocktail, Horseradish Sauce*

SEASONAL BOUNTY DISPLAY

All Items Included in Grand, Empire, Gala, and The Esquire Packages

- *Breaded Eggplant and Tomato Salad*
- *Blue Cheese and Spicy Caramelized Onion Flatbreads*
- *Zucchini Carpaccio, Pine Nuts, Parmesan Cheese*
- *Roasted Red Pepper and Goat Cheese Terrine with Pita Chips*
- *Seasonal Vegetable Panzanella*

SIGNATURE CHEF INSPIRED BOARDS

The Grand: please select Five
The Empire: please select Three
The Gala: please select Six from either the
Signature or Upgraded Signature Chef Inspired Boards sections
The Esquire: please select Five

- Fresh Ricotta, NYS Farmers Cheese, Queso Blanco and Local Honey Board
Honeycomb, Sage, Olive Oil, Pine Nuts, Grilled Breads
- Local Cheese and Fruits Board
Ballston Blue, R&G Goat, Maple Dale Cheddar, Cabot Jack, Honey Comb, Port Wine Berry Jam, Grapes, Strawberries, Apples, Pears, Dried Apricots, Sesame Crackers
- Farm House Veggie Board
Raw Young Vegetables, Char-Grilled Vegetables, Crudit  Shooters, Chive Gorgonzola, Spicy Ranch Sauces
- Savory Spreads Board
Traditional Hummus, Spiced Yogurt Raita, Truffled Edamame, Tuscan White Bean, Assorted Naan, Pitas
- Tuscan Bruschetta Board
Tomato and Basil, Grilled Artichoke and Red Pepper, Olive Tapenade, Italian Bread, Toasts, Oils and Vinegars
- Mexican Dips and Spreads Board
Fresh Guacamole, Pico de Gallo, Sweet Corn Black Bean Salsa, Cheddar and Scallion Sour Cream, Corn and Flour Tortillas

UPGRADED SIGNATURE CHEF INSPIRED BOARDS

- Artisan Sushi Board
Spicy Tuna with Cucumber and Togarashi Aioli, Veggie Roll,, Two Crab California, Sesame Sauce
- Salumi and Olives Board
Prosciutto, Salami, Sopressata, Pepperoni, Fried Peppers, Pepperoncini, Olives, Roasted Garlic
- Smoked Seafood Board
Smoked Salmon, Pastrami Smoked Salmon, Smoked Trout, Smoked Whitefish Salad, Smoked Shrimp and Scallop Ceviche, Chive Sour Cream, Capers, Onion, Hard Boiled Egg, Flat Breads and Rye Toasts
- Parisian Bistro Board
Country P t , Foie Gras P t , Chicken Liver Mousse, Whipped Cultured Butter, Cornichons, Capers, Red Wine Onions, Assorted Baguettes
- Spanish Tapas Board
Serrano Ham, Manchego and Murcia Al Vino Cheeses, Quince Paste, Marcona Almonds, Classic Tortilla Bites, Patatas Bravas

HOT STATIONARY SELECTIONS

The Grand: please select Two
The Empire: please select One
The Gala: please select Two
The Esquire: please select Two

- *7-Hour Cherry Pepper Pork, Saratoga Chips, Pepper Jack Cheese*
- *Rigatoni, Tomato, Caramelized Onion, Speck*
- *Fresh Cavatelli, Sweet Italian Sausage, Cream, Pecorino, Sage*
- *Gorgonzola Gnocchi, Red Wine Glaze, Pangrattato*
- *Fusilli Bolognese*
- *Baked Penne, Tomato, Basil, Ricotta, Mozzarella*
- *Truffled Mac 'n Cheese*
- *Lobster Mac 'n Cheese*
- *Five Cheese Polenta, Roasted Mushroom Ragout*
- *Crispy Calamari, Cherry Peppers, Spicy Tomato Sauce*

APPETIZERS

The Grand: please select One
The Empire and The Esquire: please select One
from either the Appetizer or the Salad section
The Gala: please select One
from either the Appetizer or the Upgraded Appetizer section

- *Lobster Bisque, Sherry, Chive Cream*
- *Cornflake Crusted Crab Cake, Tomato Ginger Jam, Thai Basil Crème Fraîche*
- *Rigatoni with Sweet Italian Sausage, Vodka Cream*
- *Cavatelli with Spicy Italian Sausage, Sage Cream*
- *Gnocchi with Barolo Braised Veal Ragout, Pecorino, Basil, Olive Oil*
- *7-Hour Cherry Pepper Pork, Saratoga Chips, Pepper Jack Cheese*
- *Tuscan Shrimp Panzanella, Grilled Jumbo Shrimp, Olives, Cucumber, Tomato, Onion, Orange Balsamic Vinaigrette*
- *Truffled Edamame Dumplings, Riesling Broth*
- *Asparagus Prosciutto And Housemade Ricotta Bruschetta, Poached Farm Egg*

UPGRADED APPETIZERS

- *Ahi Tuna Tartare, Sesame, Chilies, Cilantro, Lime*
- *Lobster and Burrata, Heirloom Cherry Tomatoes, Pickled Asian Pear, Basil, Olive Oil, Sea Salt*
- *Shrimp Cocktail, Fresh Horseradish Cocktail and Remoulade Sauces*
- *Smoked Seafood Chowder, Smoked Shrimp, Scallops and Mussels with Bacon and Sweet Corn*
- *Slow Cooked Short Ribs, Polenta, Pearl Onions, Braising Jus*
- *Bacon and Eggs, Pork Belly, Sunny Side Up Egg, Truffle Cheddar Grits, Red Wine Glaze*
- *Beef Cheek and Foie Gras Dumplings, Spicy Chinese Black Vinegar*

SALADS

The Grand: please select One
The Empire and The Esquire: please select One
from either the Appetizer or the Salad section
The Gala: please select One

- *677 Chop with Iceberg, Romaine, Avocado, Tomato, Red Onion, Cucumber, Fried Buttermilk Onion, Blue Cheese Crumbles, White Balsamic Vinaigrette*
- *Bitter Greens with Radicchio, Belgian Endive, Watercress, Baby Arugula, Frisée, Gorgonzola Cheese, Pear, Walnuts, Dried Cranberries, Balsamic Dressing*
- *Caesar with Young Romaine, Toasted Bread Croutons, Caesar Dressing*
- *Italian Chop with Romaine, Radicchio, Arugula, Chickpeas, Salami, Pecorino, Provolone, Peperoncini, Kalamata Olive, Roasted Red Peppers, Pine Nuts, Cucumber, Tomato, Onion*
- *Arugula with Endive, Radicchio, Goat Cheese, Lemon, Olive Oil*

ENTREES

The Grand: please select Two
The Empire: please select Two

- *Grilled Barbecue Salmon*
Sweet Potato Hash, Sweet Corn Pico de Gallo, Chipotle Barbecue Sauce
- *Miso Glazed Cod*
Roasted Garlic Mashed Potato, Broccoli Kale and Cabbage Slaw, Ginger Butter
- *Chicken Milanese*
Roasted Tomatoes, Fresh Mozzarella, Sautéed Arugula, Lemon Marsala Butter, Capellini
- *Melted Chicken Française*
Fresh Mozzarella and Tomato, Garlicky Spinach, Blistered Tomatoes, Capellini
- *Filet Mignon Medallions*
Three Cheese Potato Gratin, Sautéed Spinach, Sweet Pepper Onion Demi
- *Bacon Wrapped Filet Medallions*
Butter and Onion Smashed Yukon Gold Potatoes, Creamed Cauliflower, Sauce Bordelaise
- *Filet Mignon*
Garlic Mashed Potatoes, Grilled Asparagus, Veal Reduction
- *Parmesan Crusted Filet Mignon*
Roasted Garlic Smashed Red Potatoes, Broccoli Rabe, Rosemary Demi

UPGRADED ENTREES

The Gala: please select Three or One Upgraded Entrée Duet

- Jumbo Shrimp Oreganato
Risotto Milanese, Broccolini, Lemon Butter
- Seared Pinot Noir Lacquered Sea Bass
Fava Beans, Asparagus, Fingerling Potatoes, Creamy Lobster Leek Sauce, Red Wine Glaze
- Local New York 9 oz Filet Mignon
Rayner Farm Organic, Antibiotic and Hormone Free, Pasture Raised Filet Mignon, Schoharie Valley Farms Yellow Fingerling Potatoes, Locally Sourced Chef's Choice Vegetable Medley, Roasted Glebocki Farms Cipollini Onion and Balsamic Beef Jus
- 14 oz Prime New York Strip
Three Cheese Potato Gratin, Haricots Vert, Red Wine Jus
- 18 oz Prime Delmonico
Roasted Fingerling Potatoes, Sautéed Spinach, 677 Steak Sauce, Garlic Butter

ENTREE DUETS

- 6 oz Filet Mignon & Sea Bass Duet
Garlic Mashed Potatoes, Grilled Asparagus, Veal Reduction, Shiitake Soy Butter
- 10 oz Prime Strip Loin & Jumbo Shrimp Oreganato Duet
Three Cheese Potato Gratin, Haricots Vert, Red Wine Jus, Lemon Butter

VEGETARIAN / VEGAN OPTIONS

Grand, Empire, and Gala: please select One

- Pan Fried Cauliflower Steak
Rosemary Roasted Potatoes, Arugula Salad, Lemon, Virgin Olive Oil
- Crispy Eggplant
Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Served over Capellini Nest
- Sweet Potato and Goat Cheese Napoleon
Roasted Mushrooms, Grilled Asparagus, Fried Panko Crumbs, Red Wine Glaze
- Butternut Squash Ravioli
Brown Butter and Sage Cream, Candied Walnuts
- Harvest Stuffed Portobello Mushrooms (vegan & gluten free)
Lentils, Quinoa and Brown Rice, Light Tomato Sauce



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GLOBAL STEAKHOUSE STATIONS

The Esquire: please select Two

- Italian Steakhouse
Carved Bistecca alla Fiorentina, Salmon Piccata, Chicken Parmesan, Roasted Italian Potatoes with Cherry Peppers and Oregano, Broccoli Rabe, Penne with Vodka Cream, Italian Chop Salad, Focaccia
- Churrascaria
Marinated Skirt Steak, Grilled Garlic Rubbed Chicken Breasts, Red Chimi Salmon, Rice with Black Beans, Sweet Plantains, Braised Cabbage, Iceberg Salad with Avocado Dressing
- Farmhouse Grill
Grilled Local Antibiotic and Hormone Free, Pasture Raised Prime Rib, Local Pasture Raised Pork Schnitzel, Sautéed Adirondack Trout with Lemon Butter, Seasonal Harvest Potato or Root Vegetable Hash, Seasonal Vegetable Sauté or Ratatouille, Arugula, Endive and Local Goat Cheese with Lemon and Olive Oil, Homemade Mazzone Bakery Breads
- Classic Prime Steak House
Prime New York Strip, Grilled BBQ Salmon, Chicken Milanese, Creamy Horseradish and 677 Prime Steak Sauce, Garlic Mashed Potatoes, Creamed Spinach, Roasted Exotic Mushrooms, Chop Salad, Breads

PRIME CONFECTIONERY MIRRORS DISPLAYS

- Italian Pastries
Assorted Italian Pastries: Cannoli, Napoleon, Pasticcotti, Sfogliatelle, Assorted Italian Cookies, Chocolate Dipped Butter Cookies, Biscotti, Sliced Fresh Fruit, Tiramisu
- Classic Americana Pies and Tarts
Home-Style Classics: Petite Apple Crisps, Cherry Pies, Mini Lemon Meringue Pies, Pumpkin Tarts, Bourbon Pecan Pie, Key Lime Pie, Coconut Cream Pie, Mississippi Mud Pies

DONUT HOLE TOWER DISPLAYS

- The Cronut Hole Tree
Croissant Donut Holes with Assorted Squeeze Bottles with Caramel, Raspberry, Chocolate and Nutella Fillings, Powdered Sugar and Cinnamon Sugar
- Glazed Donut Hole Tower
Cake and Yeast Donut Holes, Vanilla and Chocolate, Assorted Glazes, Powders and Sprinkles

BEVERAGE ARRANGEMENTS

minimum 50 guests

**All Wedding Packages Include Champagne Toast
\$42 ++per person**

ULTRA PREMIUM OPEN BAR

Select Varietal Wine, Specialty Beer, Liquor, and Soft Beverage Bar

WINE

select varietals

BEER

Bottled (select two): Coors Light, Heineken Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Samuel Adams Lager, Blue Moon, Olde Saratoga Lager, Harpoon IPA, Brooklyn Lager, Lake Placid UBU Ale, Wolaver's Oatmeal Stout (Certified Organic)

LIQUOR

Dewar's Scotch, Bombay Sapphire Gin, Tanqueray Gin, Tito's Vodka, Grey Goose Vodka, Absolut Vodka, Seagram's 7 Blended Whiskey, Jameson Whiskey, Jack Daniel's Whiskey, Bacardi Rum, Captain Morgan Spiced Rum, Sambuca Romana, Kahlúa, Bailey's Irish Cream, Frangelico, Disaronno, Cointreau

upgraded options available

NON ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

WINE, BEER, & SOFT BEVERAGES

Select Varietal Wine, Specialty Beer, and Soft Beverage Bar

Four Hours Wine, Beer & Soft Beverages \$32.00++ per person

Consumption Bar available

Cash Bar

Minimum \$400.00 private bar receipts or \$200.00 bartender fee levied