



A Special Events & Catering Company

Owners

Margaret Carciobolo and John Gavin

Success Magazine: Nicole's Restaurant opened in 1986, and you've been wowing your patrons ever since. How have you maintained your reputation over the past twenty-plus years?

Margaret Carciobolo: We have evolved through the years changing decor, themes, menus, and specials. JP added the garden deck out back, remodeled the bar, and most recently added new small lights to the dining room as well as new hardwood flooring. We provide an intimate experience with consistent but evolving food, atmosphere, and staff.

SM: Starting out as a social caterer, Nicole's Special Events & Catering Company quickly expanded into the

corporate catering market. How much of your business today comes from corporate affairs? Do you offer other catering services?

MC: Nicole's offers catering services from office lunches and meetings to cocktail receptions, BBQs for five hundred people or more, and formal galas. Corporate affairs provide about thirty percent of our catering market/business. We also provide intimate catering for private home parties for ten to two hundred guests. In the past fifteen years, our wedding business has expanded to nearly sixty-five percent of our catering business. Our service area stretches from Bolton Landing to Catskill and Hudson, and from Amsterdam to Columbia County.

SM: What can a client expect when hiring Nicole's to cater their wedding or other special event?

MC: Nicole's provides personalized wedding and catering services with customized menu planning, design, and an event production team. We create the perfect event to meet each client's needs and help them realize their dreams.

SM: After twenty-six years in business, how do you keep your restaurant and catering menus fresh, exciting, and innovative?

MC: It is an ongoing work in process—never complete, ever-evolving.

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