



## WINTER CELEBRATION PACKAGE

West Hills' Indoor Ballroom



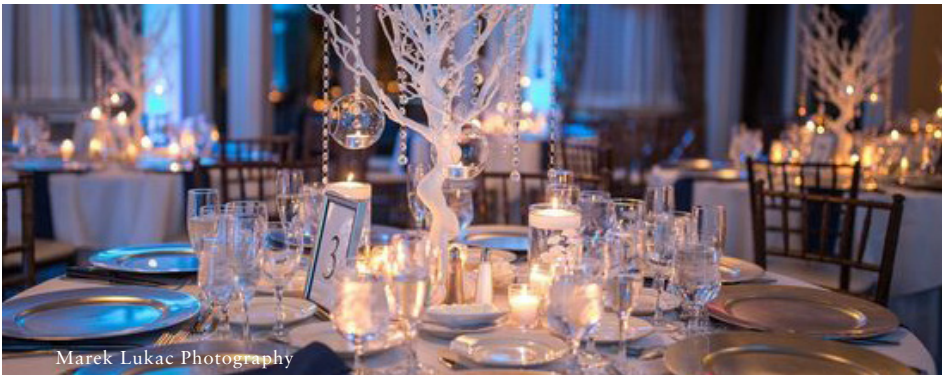
Chris Carter Photography



Chris Carter Photography



Christine Studios



Marek Lukac Photography

### YOUR EVENT AT WEST HILLS BEGINS WITH:

Personal Event Maître d' Service | Formal Black Tie Service

Wi-Fi Available

Choice of Napkin Color with Overlay and Floor-Length Table Linens in Champagne or White

Podium Complete with Microphone and Amplification

Personalized Menus for Tableside Entrée Choices

Blank Escort Cards | Direction Cards

Unmatched Photographic Backdrops with Panoramic Views of  
One of the Most Scenic, Private Golf Courses in the Hudson Valley

Package Price is Inclusive of Room Rental

121 Golf Links Road, Middletown, NY | [WestHillsCountryClub.com](http://WestHillsCountryClub.com) | (845)341-1899

# HOLIDAY PARTY PACKAGE A

## SIT-DOWN DINNER

Four Hours of Unlimited Soft Drinks | One Hour of Open Beer and Wine

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

### BUTLER-STYLE PASSED HORS D'OEUVRES

One Hour Upon Arrival | Select Six from Page 5

#### APPETIZER

Select One

##### Field Greens Salad

Baby Tomatoes, Red Onion, Cucumbers, Carrot Threads,  
White Balsamic Vinaigrette

##### Caesar Salad

Romaine Hearts, Seasoned Croutons, Shaved Parmesan,  
Roasted Garlic Dressing

#### ENTRÉE

Select One Chicken and One Vegetarian - Including Miso-Glazed Salmon as a Third Option  
Served with the Chef's Selection of Starch and Fresh Vegetable

##### Roasted Stuffed Chicken

Cranberry Sage Stuffing,  
Port Wine Sauce

##### French-Cut Chicken Breast

Fine Herbs, Garlic Ginger Jus

##### Seasonal Vegetable Risotto

King Oyster Mushroom "Scallops,"  
Scallion Pesto

##### Grilled Chicken Breast Paillard

Shiitake Mushrooms,  
Shallot Demi-Glace, Herbs

##### Vegetable Caponata

Mascarpone Polenta, Fried Basil

##### Wild Mushroom Ravioli

Asiago Cheese Cream Sauce

##### Miso-Glazed Salmon Filet

Ginger Butter Sauce and Fried Leeks

#### DESSERT

Select One

Hudson Valley Apple Crisp ala Mode

Rich Chocolate Mousse – Sweetened Strawberries, Tuile Cookie, Fresh Mint

Seasonal Berry Cheesecake

### COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS

#### PACKAGE A PRICING

50 Person Adult Minimum \$65.00 Per Person

#### ADDITIONAL ENTRÉE OPTIONS

ADD ONE STEAK OPTION \$10.00 PER PERSON  
New York Strip Steak | Charbroiled Rib-Eye Steak

Price Per Person Does Not Include 22% House Service Charge, Plus Sales Tax at Rate Current to Event Date



# HOLIDAY PARTY PACKAGE B

## BUFFET DINNER

Four Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on the Buffet  
Served with the Chef's Selection of Starch and Fresh Vegetables

### BUTLER-STYLE PASSED HORS D'OEUVRES

One Hour Upon Arrival | Select Six from Page 5

**Field and Baby Greens**  
Roasted Grape Vinaigrette

**SALADS**  
Select One

**Traditional Caesar**  
Brioche Croutons, Shaved Parmesan

**Seared Chicken Medallions**  
Garlic Tomato Confit

**CHICKEN**  
Select One

**Grilled Chicken Breast**  
Blistered Tomatoes,  
Fresh Mozzarella, Basil

**Pan Roasted Chicken Breast**  
Mushroom Madeira Sauce

**Penne alla Vodka**  
Grated Parmesan, Basil

**PASTA**  
Select One

**Farfalle**  
Basil Pesto

**Italian Sausage Rigatoni  
Bolognese**  
Blistered Tomato Sauce

**FISH**

**Miso-Glazed Salmon Filet**  
Ginger Butter Sauce and Fried Leeks

**Chefs Choice of Starch and Vegetable**

## BUFFET DESSERT STATION

Hudson Valley Crisp Station - Seasonal Crisps, Ice Cream

**COFFEE, DECAFFEINATED COFFEE, AND HERBAL TEAS**

**PACKAGE B PRICING**  
50 Person Adult Minimum \$65.00 Per Person

### ADDITIONAL BUFFET OPTIONS

ADD TWO MEAT DISPLAYS \$4.00 PER PERSON  
NY Strip Loin | Honey Baked Ham | Oven Roasted Turkey Breast | Herb-Crusted Loin of Pork

Price Per Person Does Not Include 22% House Service Charge, Plus Sales Tax at Rate Current to Event Date



## BUTLER-STYLE PASSED HORS D'OEUVRES

Bang Bang Cauliflower, Bleu Cheese

Bacon Wrapped Shrimp, Chipotle Honey Glaze

Tempura Fried Chicken Skewers, Thai Chili Glaze, Toasted Nori

Mini Brats on Pretzel Rolls, Mustard, Apple Sauerkraut

Crunchy Mac And Cheese Bites, Herbs, Bacon Marmalade

Nashville Hot Chicken Sliders, Pickle Chips, Mayo

Grilled Cheese with Tomato Bisque Shooters, Basil Creme

Roasted Vegetable and Edamame Potstickers

Gruyère Puff Tarts, Roasted Mushroom, Caramelized Onions, Bacon, Mustard Crema

Crispy Fried Risotto Arancini, Roasted Pepper Sauce, Shaved Parmesan Cheese

Bruschetta Tasting, Tomato Basil, Hummus, Vegetable Caponata

Savory Goat Cheese Tart, Sliced Pear, Dried Cranberries

Beef Carpaccio, Toasted Baguette, Horseradish, Tomato Compote



## ADDITIONAL OPTIONS & ENHANCEMENTS

### ALCOHOLIC BEVERAGE SERVICE

One Hour of Top-Shelf Open Bar \$12.00 Per Person

Each Additional Hour of Top-Shelf Open Bar \$4.00 Per Person

Each Additional Hour of House Beer and Wine Service \$3.00 Per Person

\$150.00 Per Bartender for Cash Bar Option | One Bartender per 50 Guests

### ENHANCE YOUR MENU

Each Additional Butler Style Hors D'Oeuvres \$1.50 Per Person

Add a Beautiful Display of Chilled Salads and Canapés \$6.00 Per Person

Add a Pasta Course \$4.00 Per Person

### THE HAMPTONS \$10.00 Per Person

Ornate Ice Sculpture Surrounded by Seafood  
Poached Gulf Shrimp, Classic Cocktail, Sauce and Lemon Crescents

❖ All of The Above with Blue Point Oysters and Littlenecks on the Half Shell † \$13

❖ All of The Above with Alaskan King Crab Legs † \$20

❖ All of The Above with Maine Lobster and Jumbo Lump Crab Cocktail † \$28

### DESSERT UPGRADES

Italian Dessert Centerpieces \$10.00 Per Person

Double Platters of Decadent Desserts Including Cannolis,  
Rainbow Cookies, Biscotti, Mini Sfogliatelle and More

### VALET PARKING

\$150.00 Per 50 guests

### OVERTIME

Each Additional Half Hour with Non-Alcoholic Beverages \$3.00 Per Person

Each Additional Hour with Non-Alcoholic Beverages \$5.00 Per Person

### ICE SCULPTURE

Starting at \$350 Per Block | Custom Designs Available