



W.H. 1899

CELEBRATIONS IN THE CLUBHOUSE

YOUR EVENT BEGINS WITH

Personal Event Maître d' Service

Formal Black Tie Service

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

Wi-Fi Available

Blank Escort Cards | Direction Cards

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

SIT-DOWN DINNER

PACKAGE A

Four Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

SALAD

FIELD GREENS SALAD

Baby Tomatoes, Red Onion, Cucumbers, Carrot Threads, House Vinaigrette

SIT-DOWN DINNER

Served with the Chef's Selection of Starch and Fresh Vegetable

SELECT TWO OPTIONS

SAUTÉED CHICKEN BREAST

Candied Leeks, Sautéed Spinach, Champagne Buerre Blanc

HERBS DE PROVENCE SEARED FRENCH BREAST OF CHICKEN

Roasted Garlic Chicken Glace

GRILLED CHICKEN BREAST PAILLARD

Shiitake Mushroom Shallot Demi-Glace, Herbs

CLASSIC CHICKEN FRANCAISE

Creamy Lemon and White Wine Sauce

OVEN-ROASTED SALMON

Lemon, Capers in a White Wine Sauce

PENNE A LA VODKA

Imported Penne Pasta Tossed in a Parmesan Cheese Tomato Cream Sauce Laced with Russian Vodka

DESSERT

Seasonal Chef Selection

Coffee, Decaffeinated Coffee, and Teas

ADD A STEAK ✦ \$10 per person

- New York Strip Steak
- Charbroiled Rib-Eye Steak



PACKAGE A
CALL FOR PRICING

Prices Per Person Do Not Include 22% House Service Charge nor Sales Tax at Rate Current To Event Date.



BUFFET-STYLE DINNER

PACKAGE B

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

SALAD

FIELD GREENS SALAD

Baby Tomatoes, Red Onion, Cucumbers, Carrot Threads, House Vinaigrette

CHICKEN

SELECT ONE

GRILLED CHICKEN BREAST

Blistered Tomatoes, Fresh Mozzarella, Basil

PAN ROASTED CHICKEN BREAST

Marsala Wine Sauce

CLASSIC CHICKEN FRANCAISE

Creamy Lemon and White Wine Sauce

FISH

SELECT ONE

OVEN-ROASTED SALMON

Lemon, Capers in a White Wine Sauce

SEAFOOD PAELLA

Clams, Mussels, Scallops, Shrimp

PASTA

SELECT ONE

PENNE ALA VODKA

Grated Parmesan, Basil

FARFALLE

Basil Pesto

RIGATONI BOLOGNESE

Blistered Tomato Sauce

DESSERT

Decorated Assorted Dessert Display Featuring House-Made Pastries, Individual Cakes and Cookies

Coffee, Decaffeinated Coffee, and Teas

ADD A CARVING STATION ✦ \$5 per person

SELECT ONE

- NY Strip Loin
- Honey-Glazed Ham
- Herb-Crusted Pork Loin



PACKAGE B

CALL FOR PRICING

Prices Per Person Do Not Include 22% House Service Charge nor Sales Tax at Rate Current To Event Date.

COCKTAIL PARTY

PACKAGE C

OPTION ONE

Two and a Half Hours of Unlimited Soft Drinks

SIX BUTLER-STYLE HORS D'OEUVRES

From Page 5

WEST HILLS SEASONAL CHEF'S TABLE

Our Culinary Team Will Create an Artful Display of Imported & Domestic Cheeses, Farm-Fresh Fruits, Berries, Grilled Vegetables, and More that Pair with the Current Season

CHARCUTERIE

Charcuterie, Flatbreads and Freshly-Baked Selections Curated by our Culinary Team

Coffee, Decaffeinated Coffee, and Teas

CALL FOR PRICING

Prices Per Person Do Not Include 22% House Service Charge nor Sales Tax at Rate Current To Event Date.

OPTION TWO

Three Hours of Unlimited Soft Drinks

SIX BUTLER-STYLE HORS D'OEUVRES

From Page 5

WEST HILLS SEASONAL CHEF'S TABLE

Our Culinary Team Will Create an Artful Display of Imported & Domestic Cheeses, Farm-Fresh Fruits, Berries, Grilled Vegetables, and More that Pair with the Current Season

CHARCUTERIE

Charcuterie, Flatbreads and Freshly-Baked Selections Curated by our Culinary Team

COCKTAIL RECEPTION STATIONS

Select Two Cocktail Stations From Page 6

DESSERT

House-Made Pastries, Individual Cakes & Cookies

Coffee, Decaffeinated Coffee, and Teas

CALL FOR PRICING

Digital Weddings Photography





HORS D'OEUVRES

SELECT SIX

HOT HORS D'OEUVRES

- Bang Bang Cauliflower, Bleu Cheese
- Bacon Wrapped Shrimp, Chipotle Honey Glaze
- Tempura Fried Chicken Skewers, Thai Chili Glaze
- 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
- Crispy Fried Risotto Arancini, Roasted Pepper Sauce, Shaved Parmesan Cheese
- Baby Lamb Chops, Yogurt and Mint Lemon Sauce ✦
- Maryland Style Crab Cakes, Citrus Remoulade ✦
- Demi Prime Rib Sandwiches ✦ **POPULAR**

CHILLED HORS D'OEUVRES

- Roasted Beet Tartare, Horseradish Aioli, Everything Bagel Crostini
- Bruschetta Tasting, Tomato Basil, Hummus, Vegetable Caponata
- Salmon Poke Tacos, Wasabi Crema **FAVORITE**
- Grilled Peach Crostini, Whipped Ricotta, Arugula, Balsamic Glaze
- Blueberry Jam and Basil Mozzarella Crostini
- Shrimp Ceviche, Pickled Jalapeño, Crispy Plantain
- Savory Goat Cheese Tart, Sliced Pear, Dried Cranberries
- Citrus Grilled Shrimp, Mango Emulsion
- Beef Carpaccio, Toasted Baguette, Horseradish, Tomato Compote
- Gruyère Puff Tarts, Roasted Mushroom, Caramelized Onions, Bacon, Mustard Crema
- Ahi Tuna Tartare, Gaufrette Potato Crisps ✦
- Lobster Ceviche ✦
- Mini Lobster Rolls ✦
- Mobile Shucked Oyster Service ✦
- Mobile Shucked Littleneck Clam Service ✦

✦ Symbol Denotes An Enhancement Option

SELECT TWO STAFF-ATTENDED

COCKTAIL STATIONS

ELEVATE YOUR GUESTS' EXPERIENCE WITH ADDITIONAL STATIONS ✦

BELLA PASTA

- Penne ala Vodka
- Rigatoni Bolognese
- Sicilian Meatballs Marinara
- Herb Focaccia Bread

SOUTHERN BARBEQUE

SELECT ONE MEAT

Dry Rub Brisket or Pulled Pork

- Creamy Mac & Cheese, Panko Crust
- Warm Corn Bread, Coleslaw

TUSCAN HILLSIDE FAVORITE

- Sautéed Shrimp Pasta Fra Diavolo
- Rustic Chicken Provençal
- Chilled Vegetable Caponata
- Chef's Panzanella Salad

BUTCHER BOARD

SELECT TWO MEATS

- NY Strip Loin, Beef Demi Glace, Rosemary Horseradish Sour Cream
- Roast Turkey Breast, Natural Pan Jus, Cranberry Chutney
- Maple Citrus Glazed Ham, Whole Grain Honey Mustard
- Herb Roast Pork Loin, Caramelized Onion Apple Sauce

ACCOMPANIED BY

Peasant Bread

NEW YORK DELI

- Corned Beef Brisket, Swiss, Rye
- Pastrami, Provolone, Marble Rye
- Turkey, Bacon, Cheddar, Multi-grain Bread
- House-Made Potato Chips, Pickles, Olives

GOURMET TAPAS POPULAR

SELECT TWO

- Braised Short Ribs, Cauliflower Purée
- Seared Chicken Breast,
- Wild Mushrooms, Parmesan Polenta
- Seared Salmon, Roast Corn, Jasmine Rice Pilaf
- Grilled Tofu, Citrus Buerre Blanc, Carrot Confit

THE SLIDER BAR

SELECT TWO SLIDERS

- Angus Burger Slider, Gruyere, Bacon, Caramelized Onions
- Rubeen Slider, Pastrami, Swiss, Sauerkraut Thousand Island
- Chicken Parmigiana Sliders, Mozzarella, Basil, Marinara
- Portabello Slider, Roasted Red Peppers, Arugula, Balsamic
- House-Made Italian Meatball Slider, Mozzarella, Marinara

ACCOMPANIED BY

Tater Tots with Chef's Bacon & Cheddar Fondue, Pickles, Mayo, Mustard, Ketchup, Ranch

Matt Stallone Photography

