

A romantic wedding photograph of a couple kissing on a golf course. The bride is in a white gown holding a bouquet, and the groom is in a dark suit. They are standing on a green lawn with a backdrop of lush trees and rolling hills under a bright blue sky with scattered white clouds. The bottom of the image is framed by a white, torn-paper-like border.

*WH* 1899

Matt Stallone Photography

WEST HILLS COUNTRY CLUB  
**WEDDING PACKAGE**

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





# YOUR WEDDING BEGINS WITH

Professional Maître d' Service

Spacious, Elegantly Appointed  
Wedding Suite with Separate Sitting  
and Dressing Spaces

Complimentary Valet Parking for All of  
Your Guests

Butler-Served Champagne, Your  
Signature Cocktail, Lemonade and  
Citrus-Scented Water Upon Guest  
Arrival at Our Facility – Up to Thirty  
Minutes Prior to the Scheduled Start  
of Your Wedding

Floor-Length Table Linens and Napkins  
in a Variety of Colors

Personalized Menu Cards

Elegant Table Settings Featuring Your  
Choice of Charger Plate

Take-Home Table Featuring Freshly-  
Brewed Coffee, Decaffeinated Coffee,  
Tea and Water

Escort Cards

Limitless Photographic Opportunities  
on One of the Most Scenic Private Golf  
Courses in the Hudson Valley

Discounted Rates To Play a Round  
on Our Beautiful Course for the  
Wedding Couple



# YOUR WEDDING INCLUDES

Ultra-Premium Beverage Service

Five Hours of Top-Shelf Open Bar

One Signature Cocktail from Our List or Create Your Own

## Cocktail Hour

### WEST HILLS SEASONAL CHEF'S TABLE

#### BUTLER-PASSED HORS D'OEUVRES

Select Six Hors d'Oeuvres

#### STAFF-ATTENDED ACTION STATIONS

Select Two Reception Stations

Featuring Flavors From All Over the World

## Dinner Reception

Champagne Toast

House-Baked Breads and Rolls,  
Served Warm with Whipped Butter

#### PRE-ENTRÉE COURSE

Select One Duet Pre-Entrée Course

#### TABLESIDE CHOICE OF ENTRÉE

One of Each — Meat, Fish, Poultry, and Vegetarian

## Dessert

#### WEDDING CAKE

Created to Your Specifications by The Pastry Garden,  
Served with a Hand-Dipped Chocolate Strawberry

Cordials, Cappuccino, Espresso, Coffee,  
Decaffeinated Coffee, and Tea Service



# COCKTAIL HOUR



## 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

*WAYS TO ENHANCE YOUR COCKTAIL HOUR*

## THE CHAMPAGNE WALL ✦

## HUDSON VALLEY FARMS GRAZING TABLE ✦

Completely Custom Display of Local Cheeses, Charcuterie, Flatbreads and Freshly-Baked Selections Curated by our Culinary Team Uniquely For Your Wedding Day

## PRIMI FROM PARMA ✦ **FAVORITE**

Shaved Prosciutto di Parma, Parmigiano Reggiano, Marinated Italian Hot Peppers, Roasted Red Peppers, Broccoli Rabe Salad, House-Made Warm Focaccia and Artisanal Fresh-Baked Breads

## MEDITERRANEAN SALAD MÉLANGE ✦

Eggplant Salad with Feta and Mint, Foraged Mushroom Salad, Citrus-Spiked Seafood Salad, Roasted Sweet Pepper Salad, Tomato Salad with Marinated Mozzarella, Medley of Mediterranean Olives

## SELECT SIX HORS D'OEUVRES

### 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

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

# ACTION STATIONS

ELEVATE YOUR GUESTS' EXPERIENCE WITH ADDITIONAL STATIONS ✦

### AL FORNO WITH ITALIAN SANGRIA **FAVORITE**

- Marinated Hot Italian Peppers
- Fresh Focaccia Bread
- Ciliegini Mozzarella With Roasted Tomato, Fresh Basil and EVOO

#### SELECT TWO PASTAS

- Sun-Dried Tomato Carbonara: Pancetta, Cream, Spinach
- Pesto: Basil Pesto, Cream, Seasonal Vegetable
- Pomodoro: San Marzano Tomatoes, Basil, Parmesan, Garlic
- Alla Vodka: Basil, Cream, Vodka
- Bolognese: Seasoned Beef, Tomato, Cream, Demi Glaze
- Seasonal Ravioli

### BENTO BOX WITH SAKE & SAPPORO BEER

#### SELECT TWO

Asian Chicken, Beef Bulgogi, Vegetable Stir Fry, Thai Chili Shrimp

#### ACCOMPANIED BY

California Rolls, Jasmine Rice and Quinoa, Roasted Shishito and Shitake Mushrooms, Edamame, Kimchi, Pickled Avocados, Chinese Noodles, Sesame Ginger Vinaigrette, Honey Miso Dressing

### THE ATHENIAN WITH WHITE WINE SANGRIA

#### SELECT TWO

- Roasted Leg of Lamb, Oregano, Thyme, Lemon ✦
- Lemon Pepper Chicken Kebab
- Herb Crusted Pork Kebab
- Grilled Calamari with Lemon Saffron Vinaigrette

#### ACCOMPANIED BY

Grilled Mini Pita Bread, Seasonal Hummus, Baba Ganoush, Marinated Feta

### TEXAS BARBECUE WITH SPIKED ARNOLD PALMER

- **SELECT ONE** Dry Rub Brisket or Pulled Pork
- Chicken and Waffles
- Creamy Macaroni and Cheese, Panko Crust
- Texas Style Corn Bread
- Chef's Seasonal Cole Slaw

### CAFÉ ITALIANO ✦ WITH ITALIAN SANGRIA **POPULAR**

- Sautéed Shrimp Fra Diavolo
- Seasonal Risotto, Shaved Parmesan
- Seared Lamb Chops, Preserved Lemon, Fresh Herbs
- Chilled Vegetable Caponata
- Chef's Panzanella Salad
- Primi from Parma **SEE DESCRIPTION ON PAGE 4**

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Wind Catcher Photography

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CONTINUED

# ACTION STATIONS

## HACIENDA GRILL WITH CORONA BEER

Flour and Corn Tortillas, Pico de Gallo, Guacamole, Cheddar Cheese, Lime Wedges, Scallions, Rice and Beans, Salsa Verde, Black Bean and Corn Salad, Mango Salsa, Assortment of Hot Sauces

**SELECT TWO**

- Blackened Grilled Shrimp
- Carne Asada Beef
- Mole Poblano Pulled Chicken
- Mexican Chorizo Sausage

## THE SLIDER BAR WITH MICHELOB ULTRA BEER **POPULAR**

**SELECT TWO**

- 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

## THE HAMPTONS **◆** WITH PROSECCO

Poached Gulf Shrimp, Classic Cocktail Sauce and Lemon Crescents

All of The Above with Blue Point Oysters and Littlenecks on the Half Shell **◆**

All of The Above with Alaskan King Crab Legs and Jumbo Lump Crab Cocktail **◆**

All of The Above with Maine Lobster **◆**

## TOKYO BAY **◆** WITH SAKE & SAPPORO BEER

- Assorted Sushi and Sashimi
- Seafood and Vegetable Hand Rolls California, Spicy Tuna, Shrimp, and Salmon
- Rare Seared Ahi Short Plates, Wakame
- Cool Ginger-Scented Soba Noodles
- Pickled Ginger, Wasabi, and Soy Sauce



**ADD TO ANY STATION **NEW!****

## MADE-TO-ORDER FRESH MOZZARELLA **◆**

Hand-Pulled in Front of Your Guests by our Chef. Paired with an Assortment of Rustic Italian Breads, Olive Oils, Roasted Peppers and Aged Balsamics

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**◆** Symbol Denotes An Enhancement Option

# DINNER RECEPTION



## PRE-ENTRÉE Duet Courses

SELECT ONE

House-Made Fresh Mozzarella with Vine Ripe Tomatoes, Basil Pesto, and Grilled Peasant Bread

**ACCOMPANIED BY** Your Choice of Mixed Baby Greens Salad with Balsamic Vinaigrette or Classic Caesar Salad with Focaccia Croutons  
Substitute Burrata for Mozzarella ✦

Imported Feta Cheese Seasoned with EVOO, Fresh Mint, and Greek Oregano

**ACCOMPANIED BY** Crisp Romaine Salad, Vine-Ripe Tomatoes, Hot House Cucumbers, Celery, Bell Peppers and Kalamata Olives Dressed in a Delicate Red Wine Vinaigrette

Grilled Peaches with Truffle Honey, Toasted Sourdough with Whipped Ricotta

**ACCOMPANIED BY** Seasonal Greens, Citrus Vinaigrette **SEASONAL**

Maryland Style Crab Cake ✦ **POPULAR**

**ACCOMPANIED BY** Chilled Quinoa, Pink Grapefruit, Baby Watercress, Belgian Endive

Steakhouse Tomato Stack  
Beefsteak Tomatoes, Sliced Red Onion, Imported Gorgonzola

**ACCOMPANIED BY** Seasonal Greens, Balsamic Vinaigrette

Boursin Cheese Bruschetta ✦

**ACCOMPANIED BY** Shaved Brussels Sprout Salad, Smoked Almonds, Cranberries, Roasted Grape Vinaigrette

Roasted Butternut Squash and Pomegranate Salad, Maple Shallot Vinaigrette

**ACCOMPANIED BY** Goat Cheese Croquette **SEASONAL**

Authentic Antipasto ✦ **NEW!**

Prosciutto di Parma, Dry Cured Sausages, Soppressata, Aged Provolone, Shaved Parmigiano, Classic Tomato-Basil Bruchetta  
**ACCOMPANIED BY** Baby Greens and Arugula in a Red Wine Vinaigrette

## TABLE-SIDE WINE SERVICE ✦ **FAVORITE**

Speak With Your Event Planner

## WEST HILLS Signature Entrées

SELECT ONE FROM EACH CATEGORY

### MEAT

Peppercorn Crusted Filet Mignon ✦  
Mushroom Wine Demi

Herb Crusted Seared Pork Tenderloin, Sour Cherry Gastrique

Garlic Butter Grilled NY Strip Steak, Herb Dijon Compound Butter

Porcini Dusted Filet Mignon ✦  
Truffle Red Wine Demi

### FISH

Oven-Roasted Cod ✦  
Buttery Panko Bread Crumbs, Lemon Zest, Herbs

Pan-Seared Faroe Island Salmon, Garlic Ginger Jus

Pan-Seared Faroe Island Salmon, Lemon Shallot, White Wine Sauce

Lump Crab and Scallop-Stuffed Shrimp ✦  
Sherry-Enhanced Lobster Cream Sauce

### POULTRY

Sautéed Chicken Breast, Candied Leeks, Sautéed Spinach, Champagne Buerre Blanc

Grilled Chicken Breast Paillard, Shiitake Mushroom Shallot Demi-Glace, Herbs

Herbs de Provence Seared French Breast of Chicken, Roasted Garlic Chicken Glace

Classic Chicken Francaise, Creamy Lemon and White Wine Sauce

### VEGETARIAN

Eggplant Siciliana, Fresh Mozzarella, Grilled Tomatoes, Béchamel and Oven-Roasted Tomato Sauce

Wild Mushroom & Vegetable Risotto, King Oyster Mushrooms, Herb Pesto

Crimini Mushroom Ragout, Pearl Onion, Caramelized Shallot, Orecchiette Pasta, Thyme Cream Sauce

Butternut Squash Purée, Pasta Ribbon, Seasoned Ricotta, Brown Butter, Sage **SEASONAL**

✦ Symbol Denotes An Enhancement Option





# DESSERT

## WEDDING CAKE

Created to your Specifications by The Pastry Garden  
Served with a Hand-Dipped Chocolate Strawberry

- Cappuccino, Espresso, Coffee, Decaffeinated Coffee, and Tea Service
- Table-side Service of After Dinner Drinks

## Dessert Enhancements

### CAMPFIRE CREATIONS ◆ INTERACTIVE

Create Your Own S'mores! Your Guests will Roast Jumbo Marshmallows and Pair Them with Honey Graham Crackers, Chocolate Bars, Dark Chocolate Ganache, Toasted Coconut, Candied Pecans

### GOURMET ICE CREAM BAR ◆

Scooped-to-Order Vanilla Bean and Chocolate Ice Creams and Fruit Sorbet with Fresh Berries, Waffle Cones, Caramel, Chocolate Sauce. Accompanied by House-Made Candied Nuts, Crushed Cookies, Whipped Cream, Rainbow Sprinkles and More!

### DONUT EVER LET ME GO ◆ POPULAR

Seasonal Donuts, Donut Hole Skewers, Glazed Donuts, House-Made Beignets

#### TOPPINGS

Powdered Sugar, Sprinkles, Chocolate Chips, Cookie Crumbs, Mini Marshmallows, Crushed Graham Crackers, Nutella-Caramel, and Chocolate Ganache

### PASSED DESSERTS ◆

#### SELECT TWO

Zeppole, Ice Cream Sandwiches, Donut Holes, Churros, House-Made Chipwiches, Cannoli

### THE ULTIMATE PASTRY BAR ◆ FAVORITE

French and Italian Confections, Miniature Crème Brûlée, Assorted Petit Fours, Cannoli, Sfogliatella, and Tiramisu Cups. Elaborate International Coffee, Cappuccino and Espresso Bar

### WEST HILLS EXTRAVAGANT VIENNESE HOUR ◆

#### AN UNBELIEVABLE DISPLAY FEATURING

The Ultimate Pastry Bar, Gourmet Ice Cream Bar, Campfire Creations, and Donut Ever Let Me Go  
Elaborate International Coffee, Cappuccino and Espresso Bar





## HOST YOUR CEREMONY ♦

Say "I Do" In Our Stunning Outdoor Ceremony Space or Inside Your Spacious Ballroom

- Guests will be Greeted with Welcome Drinks Including Your Signature Cocktail, Champagne, Lemonade & Water, Starting 30 Minutes Before Your Nuptials
- On-Site Ceremony Coordination
- Amplified Audio System For Your Vows
- Cushioned Chairs will be Provided for Each Guest
- All Ceremony Decorations To Be Provided By You, Your Florist, or Your Decorator

## CRAFT BEER ♦

Elevate Your Event and Bring Your Dream Experience To Life With Our Selection of Premium Craft Beers. Whether It's Local Favorites or Seasonal Imports, IPAs, Ciders, and Gluten-Free Options, The West Hills Beverage Team is Dedicated to Discovering The Perfect Beer Selection For Your Wedding Guests.

## LATE NIGHT MUNCHIES ♦

After Celebrating, Send Them Out The Door with Something They are Sure to Remember!

### THE DINER

Mozzarella Sticks

### LATE-NIGHT BREAKFAST

Bacon, Egg, and Cheese Sandwiches, Tater Tots

### THE CARNIVAL

Soft Pretzel Sticks, Hot Dog Cart, Assorted Chips

### THE PIZZERIA

Fresh Hot Pizza Slices, Garlic Knots

### THE BAKE SHOPPE

3 Types of Warm House-Made Cookies with Chocolate Milk

### THE CREAMERY

Selection of Your Favorite Novelty Ice Creams





START CELEBRATING EARLY WITH OUR

# PAMPER PACKAGES

## PREP, PAMPER & POUR

*10AM EARLIEST ARRIVAL*

While you're getting pampered, why not indulge? All Packages Include an Attendant for You and Your Party Along with a Mimosa Bar, Coffee, Tea, Juice, and Water.

### LOVE YOU A BRUNCH ◆ **FAVORITE** BREAKFAST PLATTER

Freshly-Baked Breakfast Bagels, Croissants, Muffins, and Danish Pastries. Served with Cream Cheese and Butter. Yogurt and Granola, Sliced Ripe Seasonal Fruits and Fresh Berries

### BEST. SNACKS. EVER. ◆

Wraps to Share - Grilled Chicken Wrap, Turkey & Bacon Avocado Wrap, Marinated Grilled Vegetable Wraps

Chips & Dips - Tri-Color Tortilla Chips & Pita Chips Served with Guacamole, Salsa, and Roasted Red-Pepper Hummus

Sliced Ripe Seasonal Fruits and Fresh Berries  
Chocolate Dipped Strawberries

### BUBBLY UPGRADE ◆

- LaMarca Prosecco Rosé
- Moët & Chandon
- Veuve Clicquot
- Selection of Hard Seltzers

## PREGAME AT THE PUB

These spaces do not offer changing rooms

### OPEN BEER & WINE ◆

*AVAILABLE BETWEEN MEMORIAL DAY & LABOR DAY*

This Seasonal 3 Hour Package is available from 1-4pm. It Includes an Attendant for You and Your Party. Ask your event planner for availability and details.

Draft Beer, Bottled Beer & House Wine Service  
Chefs Selection of Pub Snacks and Finger Foods

Relax in our Centennial Pub with 5 Big Screen TV's and our Pool Table

### SIMULATOR & BREWS ◆ **NEW!**

*AVAILABLE APRIL - NOVEMBER. STARTING AT 10AM.*

This package Includes an attendant and access to our state-of-the-art private golf simulator for you and your party.

Draft Beer, Bottled Beer & House Wine Service  
Chefs Selection of Pub Snacks

When booking our pamper packages, couples will enjoy exclusive access to our luxurious wedding suite starting at 10am, accompanied by a dedicated wedding attendant. Alternatively, for couples who opt not to indulge in our pamper package, we are delighted to offer complimentary access to the suite three hours before your scheduled ceremony with a wedding attendant. Should you desire an earlier arrival, early access can be arranged. ◆

April Vidal Photography

◆ Symbol Denotes An Enhancement Option