

Event Packages

Included Amenities:

Full On-Site Coordinator
Optional outdoor patio & deck space
Service staff
Set-up & clean up
Table Linens

On-Site Ceremony Option for Weddings:

Use of Glen Crest Room or Patio, Chairs, Set-up & Breakdown, Access
to Outside Area for Pictures
\$500

Rooms & Fees:

Glen Crest Room- 50-person max capacity
Member- \$180 Non-Member- \$330
Bendelow Room- 125-person max capacity
Member- \$330 Non-Member- \$660
Entire Clubhouse- 175-person max capacity
Member- \$1,100 Non-Member- \$2,100

*7% tax, 20% gratuity & 5% event fee not included

Passed Hors d'oeuvres

*only included with meal purchase

Choice of 3

\$25 per person

- Smoked Salmon Terrine
- Bruschetta in Cucumber Cups
 - Corn Salad with Shrimp
 - Shrimp Cocktail
 - Ceviche on a Tortilla Chip
 - Caprese Picks
 - Watermelon & Feta Bites
 - Gazpacho Shooters
 - Bacon Wrapped Dates
 - Burger Sliders
- Vegetarian Mushroom Stuffed Caps
 - Spinach Spanakopita Purses
 - Chicken Wings
 - Meatballs
 - Loaded Potato Puff

Plated Dinner Options Include:

House or Caesar Salad & Fresh Bread

Entrée Selections:

Choose 3

*Must pre-order

- Sous Vide Airline Chicken served with blue cheese stuffed potato, asparagus, herb beurre blanc \$30
 - Cog Au Vin- braised chicken served with lardons, mushrooms, carrots, onions, burgundy wine & whipped potatoes \$30
 - Pan Seared Atlantic Salmon served with carrots, sugar snap peas, asparagus, citrus beurre blanc \$32
 - Pan Seared Rainbow Trout served with heirloom tomato butter sauce, green bean almondine \$28
 - 24hr Brined 10oz Pork Chop served with heirloom tomato coulis & summer succotash \$32
 - 6oz American Wagyu Sirloin served with demi-glace, enokitake mushrooms, potato puree \$33
 - Pan Seared Halibut served with summer vegetable succotash, cipollini onion sauce \$50
 - 16oz Short Rib served with collard green, potato puree, horseradish, breadcrumbs, jus \$38
 - Slow Roasted Duck Breast served with blueberry gastrique, Brussel sprouts \$38
 - Rack of Lamb served with bulgur wheat, broccoli salad, harissa mint crème fraiche \$50
 - Pan Roasted Scallops served with asparagus puree, mushrooms, tomato \$50
 - NY Strip Steak served with cipollini onion, mushroom, demi-glace \$40
 - Beef Tenderloin Medallion “Oscar Style” served with crab meat, asparagus, hollandaise, whipped potatoes \$44

*Vegetarian Options Available Upon Request

Buffet Options:

Salads:

Choose from House or Caesar & Fresh Bread

Option 1: Make one selection from each section of our buffet menu \$45 per person

Option 2: Make two selections from each section of our buffet menu \$65 per person

Starch:

- Baked Potato/ Twice baked
 - Whipped Potatoes
 - Au Gratin Potatoes
 - Roasted Potatoes
 - Red Bliss Potatoes
 - Rice
 - Risotto
 - Pasta with Marinara
 - Ravioli

Vegetables:

- Asparagus
- Summer Vegetable Medley
- Green Beans with Almonds
 - Roasted Mushrooms
- Roasted Cauliflower & Broccoli
- Brussel Sprouts with Bacon

Entrees:

- Pan Seared Salmon with tomato butter sauce
 - Airline Chicken with pesto sauce
- Grilled Pork Chop with roasted tomato coulis
- Grilled Peri Peri Chicken with citrus butter sauce
 - Baked Cod with classic romesco sauce
- Chicken Parmesan with mozzarella & marinara
- Brined Pork Loin with honey mustard sauce
 - 6 oz Sirloin with bordelaise sauce

Additional Carving Station Add-on:

Ham +\$6 per person

Brined Turkey +\$6 per person

Brined Pork Loin +\$8 per person

Roasted Whole NY Strip +\$14 per person

Prime Rib +\$20 per person

Beef Tenderloin +\$30 per person

Brunch Buffet Options:

Coffee & Iced Tea Included

Add soda +\$6 per person

Option 1: Make four selections off our buffet menu

\$23 per person

*Also available plated

Option 2: Make six selections off our buffet menu

\$35 per person

Choose from:

- Scrambled Eggs
- Eggs Benedict
- Breakfast Potatoes
- Hash Browns
- Corned Beef & Hash
- Bacon & Sausage
- French Toast
- Fresh Fruit
 - Toast
- Assorted Pastries

Omelette Station Available +\$8 per person

Lunch Buffet Options:

Coffee & Iced Tea Included

Add soda +\$6 per person

Option 1: Make one selection from each section of our buffet menu \$18 per person

*Also available plated

Option 2: Make two selections from each section of our buffet menu \$28 per person

Sandwiches:

- Tuna Salad
- Egg Salad
- Reuben
- Grilled Chicken Panini
 - Club
- Cheeseburger
- Hot Dog
- Pulled Pork
- Tilapia

Sides:

- House-made Chips
 - French Fries
- Potato Wedges
 - Tater Tots
 - Fresh Fruit
- Cottage Cheese
- Onion Rings

Salads:

- Garden
- Caesar
- Wedge
- Cobb
- Arugula
- Seasonal

Beverage Package Selections:

Each Package is priced for 4 hours of service. Additional hours may be requested for an additional charge

Soft Bar:

\$25 per person

Soda, House Red & White Wine, Domestic Beer.

House Liquors: Smirnoff Vodka, Gordon's Gin, Jim Beam Bourbon, Early Times Whiskey, Bacardi Rum, Jose Cuervo Tequila, J & B Scotch

Premium Bar:

\$35 per person

All that is included in the Soft Bar package in addition to:

Premium Beer

Tito's Vodka, Jack Daniels Whiskey, Buffalo Trace Bourbon, VO, Seagrams 7, Canadian Club, Captain Morgan Rum, Tanqueray Gin, Dewars Scotch

Enhancements:

Craft & Seasonal Beer +\$3 per person

Top Shelf Liquor:

Grey Goose, Stoli, Kettle One, Beefeater, Crown Royal, Hendricks, Bombay Sapphire, Makers Mark, Bulleit, Patron, Jameson, Kahlua, Baileys +\$5 per person

Premium Wines +\$5 per person

Cash Bar Options Available

