

Fairways of Halfmoon

A decorative flourish consisting of a horizontal line with three diamond-shaped ornaments in the center, set against a background of light gray, swirling, circular patterns.

Event & Banquet Menu

2018

Breakfast Selections

BREAKFAST BUFFET

- Fresh seasonal fruit
- Bakery basket with assorted petite muffins and danish
- Farm fresh scrambled eggs
- Applewood smoked bacon and pork sausage
- Fairways breakfast potatoes
- Belgian waffles
- Coffee and tea station
- Assorted chilled juices

\$18.25 per person

BRUNCH BUFFET

- Honey, Lime, Pineapple, Mango salad
- Bakery basket with assorted petite muffins & danish
- Farm fresh scrambled eggs with scallions & Cheddar cheese
- Applewood smoked bacon & pork sausage
- Fairways breakfast potatoes
- Bananas Foster French toast
- Classic Caesar salad
- Rigatoni with roasted chicken, blistered cherry tomatoes & fresh mozzarella
- Fresh seasonal Vegetables
- Assorted chilled juices
- Coffee and tea station

\$25.00 per person

Breakfast Enhancements

OMELETTE STATION

Includes a display of fresh mushrooms, bell peppers, spinach, broccoli, cheddar cheese, bacon, Virginia ham, diced sausage, feta cheese, diced tomatoes, Fresh eggs, and egg whites *\$7.50 per person*

CARVING STATION

Ginger peach glazed baked ham *\$5.50 per person*

Slow roasted brined Turkey Breast *\$7.00 per person*

Slow roasted whole beef sirloin *\$7.00 per person*

The carving station is complemented by the chefs' selection of sauces, including horse radish cream, shallot jam, garlic aioli, stone ground mustard and honey, sour orange mojo, cranberry chutney, blue cheese cream, Korean barbeque sauce and brioche rolls

Luncheon Selections

– Lunch options available until 3:00pm

COLD DELICATESSEN BUFFET

Cold cut display includes:

- Sliced turkey breast
- Roasted Sliced sirloin
- Virginia baked ham
- Genoa salami
- Cheddar, American, and Swiss cheese

Condiment tray includes:

- Sliced onions, tomatoes, lettuce
 - Pickle chips, Pepperoncinis
 - Mustard, mayonnaise, Thousand Island dressing
 - Chefs' choice of three salads
 - Assorted Bread Basket
 - Coffee and Tea Station
- \$16.00 per person*

*Fresh homemade soup can be included
for an additional \$3.00 per person*

ITALIAN BUFFET TABLE

Choice of two of the following salads:

- Garden tossed
- Caesar
- Italian chop
- Panzanella

Choice of three of the following:

- House made meatballs
- Sweet or hot Italian sausage
- Chicken Parmesan
- Breaded Chicken cutlets with lemon and caper sauce
- Pork cutlet Milanese
- Chicken Cacciatore
- Four Cheese Eggplant lasagna
- Rigatoni with tomato sauce
- Tortellini a la vodka
- Rigatoni with garlic spinach and fresh ricotta
- Baked stuffed shells in a roasted garlic cream

Bread basket, butter, coffee and tea station
included

\$18.50 per person

Luncheon Selections

CHEF'S TABLE LUNCHEON BUFFET

ENTRÉE SELECTIONS

Chef's choice of two seasonal salads.

Chef's choice of seasonal vegetables, potatoes or grains.

Please choose two of the following:

Panko crusted chicken cutlets with lemon caper sauce
Pan seared chicken breast with mustard tarragon cream sauce
Buttermilk fried chicken
Slow roasted brined turkey breast with Sage pan gravy
Pan seared Atlantic salmon with Chardonnay dill butter sauce
Atlantic salmon with honey mustard glaze
Barbeque beef brisket with house made BBQ sauce
Char grilled beef tri tip beef with balsamic syrup
Carolina pulled pork with sweet vinegar BBQ sauce
Roast pork loin with sweet onion gravy syrup

French rolls, butter, coffee and tea station included

\$18.50 per person

Luncheon Selections

PLATED LUNCHEON

*Please choose 2 Entrees and Salad selection
Choice of tossed salad or Caesar salad*

- Pan seared chicken breast with a shallot pan sauce \$16.50
- Chicken Tikka Masala \$16.50
- Pistachio crusted Atlantic Salmon with lime cream sauce \$17.50
- Maryland style lump crab cake with remoulade sauce \$19.50
 - Grilled chicken & cobb salad \$14.00
- Open faced char grilled flank steak with gorgonzola fondue & crispy onions \$18.00
 - Cheese Tortellini a la vodka \$15
- Rigatoni with blistered tomatoes, roasted mushroom & fresh mozzarella \$15.00

Includes Chefs choice of potato and seasonal vegetable

French rolls and butter

Coffee and Tea station

Fairways Picnic Buffet

(May be used for lunch or dinner)

- Garden toss salad
 - Creamy cole slaw
 - Italian sausage with peppers and onions
 - Char grilled hamburgers
 - Grilled chicken breast with rosemary mustard sauce
 - Honey mustard glazed Atlantic Salmon
 - Tomato cucumber salad
 - Roasted potato wedges
 - Bread basket
 - Coffee station
- \$23.00

Dinner Selections

CHEF'S TABLE DINNER BUFFET

Includes chefs choice of two salads

Chefs choice or seasonal vegetables, & potatoes

Please select four of the following:

Slow roasted pork loin with Pancetta and sage pan gravy
Char grilled boneless pork medallions with wild mushroom cream sauce
Panko crusted pork cutlet Milanese
Pan seared chicken breast with tarragon mustard cream sauce
Buttermilk fried chicken
Slow roasted brined turkey breast with Madeira pan gravy
Baked Shrimp and scallop stuffed sole with citrus butter
Pan seared Atlantic salmon with sauce Provencal
Braised beef tips with roasted mushrooms
Slow roasted beef sirloin with Cabernet demi glaze & crumbled gorgonzola
Neapolitan baked lasagna with meat sauce
Four cheese eggplant lasagna
Cheese tortellini with roasted garlic cream
Baked stuffed shells w/ roasted garlic cream
Baked Mac & Cheese
Vegetable Paella
Includes french rolls, butter
Coffee and tea station

\$27.50 per person

JUNIOR GALA MENU

Choose 2

Tacos

Burgers

Pizza

Wings

Caesar Salad

Chicken Quesadillas

Chicken Tender

Choose 2

Mozzarella sticks

French Fries

Onion Rings

Mac & Cheese

Choose 1

Cupcakes

Cookies

Brownies

\$19.95 per guest

Dinner Selections

PLATED DINNER SELECTION

Choice of ONE of the following salads:

Mixed field greens with tomato, cucumbers, shaved onions, radishes in a balsamic vinaigrette

Caesar with garlic croutons, Romano cheese, and Kalamata olives

Iceberg wedge with diced tomatoes, bacon, and Blue Cheese dressing

Choice of TWO entrees and ONE vegetarian option:

Seared brick chicken with Hank Hudson ale & cheddar sauce \$21

Chicken cordon Bleu stuffed with smoked ham and Gruiere cheese, with Dijon mustard sauce \$21

Braised Veal osso bucco with risotto \$28

Slow roasted beef rib eye with pan Jus \$25

Char grilled New York Strip with peppercorn brandy cream \$27

Pan seared Atlantic Salmon Filet, stone ground mustard sauce \$23

Chardonnay poached Sea Scallops "St Jacques" \$27

Vegetarian options:

Rigatoni with blistered cherry tomatoes, fresh mozzarella & roasted mushrooms \$19

Grilled vegetable Paella \$19

Entrees are served with Chef selected seasonal vegetable & potato

French rolls and butter

Coffee and tea service

If you desire more than 2 entrees please add \$3.50 to the selected entrée. Vegetarian options can not be exchanged for an entrée.

Hors d'oeuvres

Garden Vegetable Platter:

- Assorted seasonal fresh crisp veggies with Ranch and Hummus dip *\$3.00 pp*

Artisan cheese display:

- A selection of domestic and imported cheeses with fresh berries and grapes. Assorted crackers and French bread *\$4.00 pp*

Italian antipasto display:

- Fresh Mozzarella and tomato salad, roasted peppers, cucumber salad, olive medley, assorted salumis, stuffed mini peppers, asiago cheese, artichoke dip, and assorted flatbread *\$8.50 pp*

Hot Stationed hors D' oeuvres

Prices per 50 pieces

- Sweet and sour meat balls *\$60*
- Boneless wings with assorted sauces *\$60*
- Fried mozzarella sticks with tomato sauce *\$50*
 - Bacon wrapped scallops *\$85*
- Chanco in a blanket with *\$50*
- Chicken & lemongrass pot stickers *\$65*
 - Sausage stuffed mushroom caps *\$50*
 - Spanakopita *\$60*
- Barbacoa & Cheese quesadilla *\$65*
- Grilled pico de gallo Chicken and cheddar quesadillas *\$55*
 - Veggie Spring rolls with Sweet Chili dip *\$65*
- Roasted sweet corn & jalapeno quesadilla *\$50*
- Potato & Cheddar Pierogies with onion fondue *\$ 50*

Dessert & Beverages

Vanilla cheesecake with raspberry sauce \$5

Carrot cake \$4.75

Triple chocolate cake \$5

Brownie ice cream sundae \$4.50

If you choose to bring in your own dessert, please provide plates and or cocktail napkins. If you would like us to provide them, the service charge is \$.75 per person

Bar Options for events in Banquet House

Cash Bar- \$50 set up fee

Option 1-Full open bar

Includes all available liquors, beer, house wine and soda

One Hour \$14 per person

Two Hours \$15 per person

Three hours \$17 per person

Four Hours \$20 per person

Option 2- Beer, wine, soda

One Hour \$10 per person

Two Hours \$11 per person

Three Hours \$12 per person

Four Hours \$13 per person

General Administrative Information

DEPOSITS

A deposit of \$300 is required if over 50 people, and a deposit of \$150 if under 50 people. This is required to secure your date. The full deposit will be applied to your final bill. Deposits are non-refundable.

ATTENDANCE GUARANTEES

A final guest count must be given to the General Manager no later than seven (7) days prior to your event. In the event your count goes up, we must be notified no later than four (4) days prior to your event to ensure that the additional food that is needed is ordered and received for your event.

ROOM RENTAL

All events are based on (4) hours of room use. Doors will be opened to guests at the specified begin time. Events going over the four (4) hour allotment will be charged accordingly. The General Manager must be told in advance if additional time is required.

Additional time is \$500.00 per hour.

FINAL PAYMENT

Final payment is due the day of the event.

TAX & ADMINISTRATIVE FEE

All events are subject to 7% New York State sales tax and 19% administrative fee. Tax-exempt organizations must have current NYS tax-exempt form. Federal forms do not exempt NYS sales tax.

ALCOHOL CONSUMPTION

As per New York State law, only those 21 years and older will be permitted to consume alcohol on our premises. The management reserves the right to require a valid driver's license as proof of age. Furthermore, management reserves the right to terminate consumption of alcoholic beverages on an individual basis.

DAMAGE

Any damage incurred by any guest(s) attending the event will be the responsibility of the person(s) hosting the event.

MISCELLANEOUS

We kindly ask parents to monitor young children closely to ensure their safety.

Fairways is not responsible for lost or stolen items.

Miscellaneous Information

Use of Banquet Facility requires a minimum of thirty five (35) guests.

If you have special dietary needs or food allergies, we will be happy to accommodate you. However, we must be notified prior to the event.

Due to liability, The Fairways cannot place alcohol such as pitchers of beer, carafes of wine, etc. on the guest tables in advance if there is an underage guest at the event.

Due to insurance liabilities, we can not allow food brought in and not prepared by Fairways. Cakes are excluded from this policy.

**Please direct any questions or concerns to the
General Manager at 518- 664-1578 Extension 2**

Planning an event

We strive to make your special event a most memorable one, featuring custom and personalized planning.

Our beautiful air conditioned facility, picturesque setting and exceptional service will delight you and your guests.

Whatever occasion or function, we have a menu to suit your needs.

From a breakfast buffet to a formal sit down dinner, let our knowledgeable and friendly staff help you create a special and lasting memory

The Fairways Of Halfmoon

17 Johnson Road
Mechanicville, New York 12118
518.664.1578

Event Date _____

Committee Contact Information:

Name: _____

Address: _____

Phone: _____ Email _____

Menu items being purchased: _____

If menu is unknown at the time of booking, please initial below.

I acknowledge the prices and terms of the special events brochure _____

A deposit of \$150.00 is required to secure a date for your special event for events with less than 50 guests. Over 50 guests \$300.00 is required **Deposits are non-refundable.** The full deposit will be applied to the final bill. If your event needs to be rescheduled an additional deposit will be required. Dates are subject to open availability.

We require a guarantee minimum of **35** adults to book the banquet hall

All events are based on four (4) hours of facility/room use. Committees for events will be permitted to set up (1 ½) one and a half hours prior to the start time of the event.

Consumption of food and beverages are allowed on premises only.

As per New York State law, only guests 21 years of age and older will be permitted to consume alcohol on these premises. The Management reserves the right to require a valid driver's license as proof of age. Furthermore, the Management reserves the right to terminate the consumption of alcoholic beverages on an individual basis. The Fairways of Halfmoon bar does not serve shots or pitchers of beer. Drinking glasses/bottles are prohibited on the dance floor.

Damage incurred to Fairway's property during the reception by any guest or guests will be the responsibility of the person(s) hosting the reception.

Final payments must be made in cash, certified check, check or credit card by the end of the scheduled event. We accept MasterCard and Visa only. All events are subject to New York State Sales Tax of 7% and 19% administrative fee. **Final payment will be based on final guest count, due 3 day prior to event, or actual guest count, whichever is higher.**

Committee Representative

Signature _____ Date _____

I have read and understand the terms of booking

Fairways Representative

Signature _____ Date _____

Amount of deposit received _____