

Fairways of Halfmoon

2020 Wedding Menu



Welcome to the Fairways of Halfmoon banquet facility, Club House and Hank Hudson Brewery. We are proud to offer the following three packages to assist you in personalizing your reception.

*Choose from **The Deluxe, The Classic or The Fairway.***

Our elegant venue can accommodate up to 250 of your guests comfortably with outstanding views of our championship golf course and Green Mountains of Vermont.

Please join us in making your wedding reception a truly memorable one for you and all of your guests.

For more information or to schedule an appointment to meet with the day of wedding coordinator, please call Susan at (518)664-1578 extension 3. You may also email her @ weddingcoordinator@fairways@yahoo.com.



Deluxe Wedding Package for 2020

The Deluxe Package includes the following:

A plated entrée elegantly presented and served to you and your guests

Five hours premium open bar reception

Traditional champagne toast

Wine offered table side during dinner

Choice of four butler passed and two stationed hot hors d'oeuvres along with a cold hors d'oeuvre display table during the cocktail hour

Floor length table linens offered in champagne with choice of accent napkins

Your choice of two entrées and one vegetarian or one entrée duet plus one vegetarian selection

Choice of one appetizer and one salad

Wedding cake and dessert table

Skirting & lighting on all specialty tables

Private bridal suite & grooms room

Formally attired wait staff

\$100.00 per guest

Please note: Prices do not reflect 7% NYS sales tax or 20% administrative

Classic Wedding Package for 2020

The Classic Package includes the following:

A plated entrée elegantly presented and served to you and your guests

Five hours classic open bar reception

Traditional champagne toast

Choice of four butler passed hot hors d'oeuvres along with a cold hors d'oeuvre display table during the cocktail hour

Floor length table linens offered in champagne with choice of accent napkin

Your choice of two entrées and one vegetarian or one entrée duet plus one vegetarian selection

Choice of one salad

Wedding cake

Skirting & lighting on all specialty tables

Formally attired wait staff

*Private bridal suite &
grooms room*

\$85.00 per guest

Please note: Prices do not reflect 7% NYS sales tax or 20% administrative

Fairways Buffet Package for 2020

The Buffet Package includes the following:

The Fairways buffet offers a stationed buffet table elegantly presented for you & your guests

Five hours domestic beer, wine and soda

Traditional champagne toast

*Butler passed hot hors d'oeuvres along with
Cold hors d'oeuvre display table during the cocktail hour*

Floor length table linens offered in champagne with choice of accent napkins

Choice of three buffet entrées, choice of one pasta & Chef's choice of vegetables, potato or grain

Choice of one salad hand passed

Wedding cake

Skirting & lighting on all specialty tables

Formally attired wait staff

Private bridal suite & grooms room

\$75.00 per guest

Please note: Prices do not reflect 7% NYS sales tax or 20% administrative

Appetizers

Please select one: Deluxe Package only

Pan seared jumbo lump crab cake with toasted corn salsa & a smoked tomato butter sauce

Cheese tortellini with a wild mushroom Bolognese sauce

Heirloom tomato & fresh mozzarella with micro basil, virgin olive oil & balsamic syrup / GF

Salads

Please select one: All packages

Iceberg wedge with apple wood smoked bacon, plum tomatoes, Maytag blue cheese & buttermilk dressing / GF

Seasonal green salad with cherry tomatoes, English cucumbers, carrots and white balsamic vinaigrette / GF

Romaine Caesar with olive crostini, shaved parmesan, romaine hearts, tomato crudo

Roasted red & yellow beet salad served on Boston lettuce, Roquefort crumbles, honey champagne vinaigrette / GF



Entrée Selection - Choice of Two

Your choice of two entrees or one entrée duet. In addition please select one vegetarian listed on page 8.

Slow Roasted Sliced Beef Sirloin / GF

Garlic roasted whipped potatoes, Cabernet reduction

Roasted Faroe Island Salmon / GF

Parsnip potato puree and citrus butter sauce

Shrimp and Crab Stuffed Sole

Chive whipped potatoes, Chardonnay butter sauce

Spinach and Fontina Cheese Stuffed Chicken Breasts / GF

Basil whipped potatoes, Madiera sauce

Chicken Cordon Bleu

*Breast of Chicken stuffed with smoked ham, gruyere cheese, buttermilk whipped potatoes,
And Dijon cream sauce*

All Entrees served with Chefs selection of seasonal vegetables! GF

Grilled Beef Tenderloin / GF

Shallot whipped potatoes and Madiera sauce

\$15.00 additional/ per person

Entrée Duets - Choice of One

Grilled Beef Tenderloin and Jumbo Lump Crab Cake

*Roasted garlic whipped potatoes, mixed baby vegetable medley,
Boursin cream cheese*

Grilled Beef Tenderloin and Stuffed Shrimp

Roasted red potato, sautéed asparagus, Dijon cream

Stuffed Chicken Breast and Lemon Shrimp / GF

*Bacon and spinach stuffed chicken, roasted pepper orzo, lemon
butter sauce*

Vegetarian Options – Choice of One

Farro Risotto

With roasted butternut squash, mushrooms & crispy leek

Sweet Pea Ravioli

With roasted garlic cream and sautéed spinach.

Crispy Fried Seitan

With Jasmine Rice, braised Bok Choy with a sesame Hoision glaze

Choice of Wedding Cake or Cup Cake Bar

Dessert Table

For Deluxe Package only - Offering a beautiful display of petite confections

All meals are accompanied with fresh rolls, butter, coffee and tea.

***Please feel free to discuss any special dietary needs with your wedding
coordinator, we will be happy to accommodate your requests.***

Buffet Entrées - Please Select Three

Sliced Sirloin of Beef with caramelized onions and bordelaise sauce / GF

Red Wine Braised Boneless Beef Short ribs with creamy polenta and braising liquids / GF

Slow Roasted Beef Brisket, house made mango barbecue sauce /GF

Chicken Picatta with sundried tomatoes, capers and lemon buerre blanc / GF

Roasted free range whole chicken deconstructed with bacon pan jus / GF

Chicken Cordon Bleu, smoked ham and Gruyere stuffed chicken breast with Dijon mustard sauce

Chicken Marsala, pan seared with roasted mushrooms, marsala veal demi-glace / GF

Spinach and Fontina stuffed Chicken Breast with Madeira sauce / GF

Crab and Scallop stuffed Sole with citrus buerre blanc

Pan seared Atlantic salmon with a roasted red pepper marmalade / GF

Horse radish and herb crusted Atlantic salmon with chive buerre blanc

Slow roasted Loin of Pork with Rosemary and Dijon mustard sauce / GF

All Entrée selections are served with the Chef's choice of vegetables and potato or grains.

Buffet Pasta Selection – Please Select One

Fusilli ala Vodka

Cheese Tortellini with Ragu Bolognese

Penne Carbonara

Baked Mac n' Cheese

Rigatoni with Pomodoro Sauce & Basil

Hors D'oeuvres Selection for all three Packages

Please Select Four:

Sausage stuffed mushrooms / GF

Applewood smoked bacon wrapped scallops / GF

Franks in a blanket

Mini corn dogs

Shepard's pie bites

Quiche Lorraine tartlets

Watermelon & Feta /GF

Whipped goat cheese stuffed strawberries / GF

Carolina Pulled pork sliders on black pepper biscuits

Vegetarian spring rolls with apricot mustard dip.

Sesame chicken satays

Grilled cheese & tomato soup shooters

Choice of Two Stationed Hot Hors D'oeuvres

Selection for Deluxe Package Only:

Meatballs with roasted mushrooms and a brandy cream sauce

Aged Cheddar mac' n cheese

Sweet and Sour Meatballs

Cheese Tortellini with roasted chicken sausage & garlic butter sauce.

Baked stuffed eggplant with ricotta, fontina and sundried tomatoes

Smoked chicken quesadillas with Pico de Gallo

Cold Hors D'oeuvres Display Table for all Packages

A beautiful display of imported and domestic cheeses, including Feta and Boursin, garnished with sliced baquettes, crackers and pita triangle chips, flat bread, seasonal fruit and guava paste, assorted meats, Gurkins, olive medley, roasted red peppers, marinated fresh mozzarella, hummus cups, marinated mushrooms and deviled eggs.

Enhancements

Chef attended carving station for buffet. Choose one of the following selections:

Roasted Turkey Breast with Maple Dijon Sauce - \$6.00 pp / GF

Marsala Crusted Pork Loin with Spicy Mango Chutney - \$6.00 pp / GF

Oscars Smoked Ham with Apricot Mustard Sauce - \$8.00 pp / GF

Dessert Table offering a beautiful display of petite confections - \$8.00 per person

Elegant Chair Covers - \$7.00 per chair

Wine offered tableside during dinner - \$ 6.00 per person

Additional hour of room use - \$600.00 per hour, no food and no beverages included.



Miscellaneous Information

Deposits

In order to secure the date of your wedding, **a non-refundable** deposit of \$1,500.00 along with a signed contract is required. Your deposit will be deducted from your final bill. Deposits may be made in cash, bank check, money order or credit card. We accept Visa, MasterCard, American express and Discover. Contracts must be signed by both the wedding coordinator and the client to be valid. **In addition, a 20 % admin. fee and a 7 % New York sales tax will be added to all food and beverages purchased. The final payment must be made 8 business days prior to the scheduled event.**

Pricing

Prices are valid from 1/1/20 – 12/31/20.

Sales Tax and Administrative Fees

Weddings are subject to a New York State sales tax of 7 % administrative fee of 20% which will be added to your final bill.

Room Rental

All receptions are based on five (5) hours of room use at no additional charge. Doors will be opened to all guests at the specified begin time. Guests will not be allowed in the banquet room before this time. In the event of early arrivals all guests will be directed to the club house or brewery (subject to availability).

Attendance Guarantee

A final guest count must be given to the wedding coordinator no later than 10 business days prior to your reception. This is the count that you will be billed for. Please note that there is a minimum attendance requirement of **125 adults for Saturday weddings** scheduled between May 1 and October 31.

Alcohol Consumption

As per New York State Law, only guests 21 years of age or older will be permitted to consume alcohol on the Fairways of Halfmoon 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. Beverage glasses are not permitted on the dance floor.

Pitchers of beer or shots will not be served.

Alcohol is not permitted to be brought into the building at any time.

Ceremonies on the Premises

Ceremonies are available for an additional charge of \$400.00, which includes ½ hour, sixty (60) chairs. Additional chairs are available at an additional cost. Decorating the ceremony area is allowed, however, it is subject to approval by the General Manager. In the event of inclement weather, ceremonies may be moved inside to the banquet house in such areas that can accommodate all guest & bridal party. Wedding rehearsals will be directed by the wedding coordinator/captain and subject to availability.

Bridal Suite, Grooms room and Grounds Usage

Bridal party is allowed onto the premises no earlier than 2 hours prior to ceremony/or reception start time. If additional time is needed you will be charged \$100 per hour, subject to availability.

Centerpieces and favors

Items brought in by the bride such as favors, centerpieces, etc. to be placed on tables by the wait staff, must be clean and with all tags, stickers and plastic removed. This allows the wait staff to expedite placement of all items on designated tables. Also, please discuss with your wedding coordinator how centerpieces are to be arranged in vases or bowls etc. Also, please discuss who is to get favors i.e. one favor per person or every other person. All items must be placed in boxes and all boxes MUST be labeled with the Brides name, date and begin time of event. Boxes with all favors & centerpieces must be delivered to the Fairways no earlier than two (2) days prior to the scheduled event and placed in their designated safe storage area. Decorating prior to event is based on availability.

Children

We ask parents or guardians of young children to closely monitor them during the reception to ensure their safety and that of our wait staff.

Pets

Pets such as dogs are not allowed with the exception of certified service dogs.

Golf Course and Golf Carts

Guests are not permitted on the golf course. However, limited designated photo locations on the course for photographing the bridal party will be discussed with the photographer. Unfortunately due to insurance liability we do not allow the use of golf carts.

Smoking and Parking

Guests may smoke in designated areas only. Parking is available in front of the clubhouse and the banquet house. Overflow parking is available to the right side of the banquet house. Overnight parking is NOT allowed in the overflow parking area directly in front of the driving range. Cars left there overnight run a risk of being hit by golf balls. The Fairways of Halfmoon is not responsible for any damage to cars parked overnight in this area!

Damages, Lost, Stolen Items, Items left on the premises

Any damages incurred during the reception to Fairways of Halfmoon property by any guest will be the responsibility of the person (s) hosting the reception. The Fairways of Halfmoon is not responsible for any lost or stolen items. All decorations, gifts and props must be taken with the bride and groom the end of the event. The Fairways is not responsible for any lost or misplaced item left after any wedding.

Final Payment

A Final head count must be given to the Wedding Coordinator 10 business days prior to the event. Final payment must be received 8 business days prior to the event. No refunds will be given after the final payment has been received. Final payment must be made by certified check, bank check, cash, credit card or money order. No personal checks will be accepted for final payment.

Thank you for choosing The Fairways of Halfmoon for your wedding venue!