

Fairways of Halfmoon



Event & Banquet Menu

Breakfast Selections

Breakfast Buffet

**Fresh seasonal fruit salad*

Bakery basket with assorted muffins and danish

**Farm fresh scrambled eggs*

**Applewood smoked bacon and pork or turkey sausage*

Fairways breakfast potatoes

Sugar shack pancakes

Coffee, tea & assorted chilled juices

\$19 per person

Brunch Buffet

**Fresh sliced seasonal fruit*

Bakery basket with assorted muffins and danish

**Farm fresh scrambled eggs with scallions & cheddar cheese*

**Applewood smoked bacon & pork or turkey sausage*

**Fairways breakfast potatoes*

Bananas Foster French toast

Classic Caesar salad

Rigatoni with roasted chicken, blistered cherry tomatoes, fresh mozzarella & mushrooms

**Fresh seasonal vegetables*

Coffee, tea & assorted chilled juices

\$26 per person

Breakfast Enhancements

**Omelet Station \$5.95 per person*

Includes a display of fresh mushroom, bell peppers, spinach, broccoli, cheddar cheese, bacon, Virginia ham, diced sausage, feta cheese, diced tomatoes, fresh egg, and egg whites

**Carving Station*

Pineapple amaretto glazed baked ham \$6 per person

Slow roasted brined turkey breast \$7 per person

Pan roasted whole beef tri tip \$8 per person

The carving station is complemented by the chef's selection of sauces including horse radish cream, garlic aioli, stone ground mustard and honey, cranberry chutney, blue cheese cream, Japanese barbeque sauce and rolls

Luncheon Selections

Lunch options available until 3:00pm

Cold Delicatessen buffet

Cold cut display includes:

**Sliced turkey breast*

**House roasted sliced sirloin*

**Virginia baked ham*

**Imported Genoa salami*

**Cheddar, American, Swiss cheese & Provolone*

**Condiment tray includes:*

**Sliced onions, tomatoes, lettuce, pickle chips, mustard, mayonnaise*

**Thousand island dressing*

Chef's choice of three salads

Assorted local bread basket

Coffee and Tea

\$17 per person

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

**Gluten Free Menu*

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

Panko chicken cutlets with piccata butter sauce

Pork cutlet Milanese with a garlic scallion beurre blanc

Garlic broccoli ricotta or meatzza Stromboli

Four cheese eggplant lasagna parmesan

Rigatoni with house marinara, EVOO & fresh basil

Tortellini a la vodka

Rigatoni with garlic spinach, fresh ricotta & Calabrian chili

Baked stuffed shells in roasted garlic cream

Bread Basket, butter, coffee and tea included

\$21 per person

Chef's Table Luncheon Buffet

Chef's choice of two seasonal salads

**Chef's choice of seasonal vegetables*

Entrée Selections

Please choose two of the following

Panko crusted chicken cutlets with lemon chive beurre blanc

**Pan seared chicken breast with mustard tarragon cream sauce*

Slow roasted brined turkey breast with sage pan gravy

Berbere blackened salmon with apple butter

**Pan seared Atlantic salmon with chardonnay dill butter*

**Atlantic salmon with honey mustard glaze*

Limoncello shrimp scampi over pilaf

**Barbeque beef brisket with house made BBQ sauce and tobacco onions*

**Char grilled tri tip beef with balsamic pepper & onion agrodolce*

**Carolina pulled pork with sweet vinegar BBQ sauce*

**Roast pork loin with a five spice glaze*

French rolls, butter, coffee and tea included

\$22 per person

Plated Luncheon

Choice of tossed or Caesar salad

*Please choose **two** entrées:*

Panko and parmesan encrusted chicken breast with green onion butter sauce \$17

**Chicken tikka served with steamed basmati rice \$17*

**Pistachio crusted Atlantic salmon with lime cream sauce \$18*

Maryland style lump crab cake with old bay remoulade sauce \$20

Grilled chicken & Cobb salad \$14

Open faced char grilled tri tip steak with gorgonzola fondue & crispy onions \$18

Cheese tortellini a la vodka \$15

*Rigatoni with blistered tomatoes, broccoli, roasted mushrooms & fresh mozzarella
\$15*

**Included chef's choice of seasonal vegetable, potato or rice*

French rolls & butter

Coffee & Tea

Fairways Picnic Buffet

May be used for lunch or dinner

**Garden tossed salad*

**Creamy pineapple cole slaw*

**Italian Sausage with peppers and onions*

**Char grilled hamburgers or hot dogs*

**Grilled chicken breast with rosemary Dijon buerre blanc*

**Honey mustard glazed Atlantic salmon*

Caprese salad

**Herbed potato wedges*

Bread basket

Coffee & Tea

\$23 per person

Dinner Selections

Chef's Table Dinner Buffet

Includes chef's choice of two salads

**Chef's choice of seasonal vegetables & potatoes*

Please select four of the following

**Slow roasted pork loin with pancetta and sage pan gravy*

Panko crusted pork cutlet Milanese with a garlic scallion buerre blanc

**Pan seared chicken breast with tarragon mustard cream sauce*

Buttermilk fried chicken

**Slow roasted brined turkey breast with Madeira pan gravy*

Baked crab and scallop stuffed sole with citrus butter

Berberé blackened salmon with apple butter

**Slow roasted beef sirloin with cabernet demi glaze & tobacco onions*

Neapolitan lasagna with Bolognese sauce

Four cheese eggplant lasagna parmesan

Cheese tortellini with roasted garlic cream and pecorino

Creamy Baked Mac & Cheese

Includes French rolls, butter, coffee & tea

\$29 a person

**Gluten Free Menu options*

Junior Gala Menu

Choose two

Burgers

Pizza

**Wings*

Caesar salad

Chicken Quesadilla

Chicken tenders

Choose two

Mozzarella sticks

**French fries*

Onion rings

Mac & Cheese

Choose 1

Cupcakes

Cookies

Brownies

\$20 per person

Plated Dinner Selection

Choice of one of the following salads:

- *Arcadian greens with garden vegetables and house made balsamic Caesar with garlic croutons, Romano cheese and Kalamata olives*
- *Iceberg wedge with diced tomatoes, bacon and blue cheese dressing*

Choice of Two entrees

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

Bacon wrapped pork loin with spicy apple butter \$22

**Slow roasted beef rib eye with pan jus \$29*

**Char grilled New York Strip with peppercorn brandy cream \$28*

Pan seared Faroe island salmon with tarragon mustard sauce \$23

**Pan seared sea scallops with cauliflower puree \$27*

Choice of One Vegetarian

Seasonal vegetable strudel \$19

Rigatoni with blistered cherry tomato, mushrooms, fresh mozzarella, basil and roasted mushrooms \$19

Entrees are served with chef selected seasonal vegetable and potato

French rolls and butter

Coffee and Tea service

For an additional entrée please add \$4 to selected entrée. Vegetarian options cannot be exchanged for an entrée.

Hors d'oeuvres

Any item selected from this page (pg.12) cannot be sold individually, items selected from this page are to be used as an add on to any buffet or plated meal options which are located on pages 2 through 11 of this menu.

***Garden Vegetable Platter \$4 per person**

Assorted seasonal fresh crisp veggies with ranch and hummus dip

***Artisan Cheese Display \$6 per person**

A selection of domestic and imported cheeses with fresh berries and grapes. Assorted crackers and French bread

Italian Antipasto Display \$10 per person

Fresh mozzarella and tomato salad, roasted peppers, cucumber salad, olive medley, assorted salumis, mini peppers, asiago cheese, artichoke dip and assorted flatbread

Hot Stationed Hors d'oeuvres

Prices per 50 pieces

Sweet and sour meatballs \$60

Boneless wings with assorted sauces \$80

Fried mozzarella sticks with marinara sauce \$65

**Bacon wrapped scallops \$95*

Sausage and gravy biscuit sliders \$70

Chicken and lemongrass pot stickers \$65

**Sausage and stuff mushroom caps \$55*

Spanakopita \$60

Barbacoa beef and cheese quesadilla \$65

Grilled chicken and cheddar quesadilla with pico de gallo \$55

Veggie spring rolls with sweet chili dip \$65

Roasted sweet corn and jalapeno quesadilla \$50

Potato and cheddar pierogis with onion fondue \$50

Mini pulled pork or hamburger sliders \$75

Dessert & Beverages

Dessert

Carrot Cake \$6

Chocolate mousse cup \$6

Assorted cookie plate \$4

Brownie ice cream sundae \$7

Vanilla cheesecake with raspberry sauce \$7

Bar Options

Cash bar set up fee \$50

Full Open Bar

One hour \$15 per person

Two hour \$17 per person

Three hour \$19 per person

Four hour \$24 per person

Beer, Wine & Soda

One hour \$11 per person

Two hours \$13 per person

Three hours \$15 per person

Four hours \$18 per person

Cocktail Party Options

Select from the following:

Pigs in a blanket, pretzel bites with Hank Hudson beer cheese and German mustard for dipping, seasonal bruschetta, Spinach artichoke dip with pita chips, Italian meatballs and marinara or sweet-and-sour meatballs with pineapple, boneless wings, vegetable spring rolls, Caprese salad, spanakopita, beer battered fried mozzarella sticks, sausage stuffed mushroom caps, fire roasted corn and poblano quesadillas, potato Cheddar pierogies with sweet onion fondue, sausage & gravy biscuit sliders

All options include:

Artisan cheese and fruit board with crackers and bread,

Fresh vegetable and dip platter

Iced tea, lemonade and coffee.

No substitutions please!

Select Three option - \$22.95 per person

Select Four option - \$24.95 per person

Select Five option - \$26.95 per person

7% Sales Tax and 22% gratuity not included

***Shrimp Cocktail and Scallops wrapped in bacon - market price*

35 Minimum adult guest for Club House

40 Minimum adult guest required for Banquet House

May be used in the Hank Hudson Brewery, based on season and availability

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 no later than 7 days prior to your event, with the exception of life celebrations/ after funeral events which is 4 days prior. The number given is the number you are responsible for payment. In the event your count goes up, we must be notified no later than 4 days prior to your event to ensure that the additional food that is needed is ordered and prepped for your event. If the guest number decreases after the 7th day you will still be charged for the original number given seven days prior to your event.

Room Rental

All events are based on 4 hours of room use. Doors will be opened to guest at the specified begin time. Events going over the 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 three (3) business days prior to the event, final guest count is due 7 days prior to event date.

Tax and Gratuity Fee

All events are subjected to 7% New York State sales tax and 22% gratuity fee. Tax-exempt organizations must have a 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 premise. 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 responsible 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 room facility requires a minimum of 40 guest.

The Fairways requires a guarantee of 35 guests for ANY buffet selected held in our Club House or Brewery, for the Banquet House the Fairways of Halfmoon requires a guarantee of 40 guests. Please note, if you do not reach the minimum requirement of 35/40 guest you will be billed accordingly.

****For Life Celebrations and After Funeral Events** *A final numbers is to be given to the event coordinator a minimum of 4 business days prior to the event in order to purchase and prep food items. This final number is what you will be charged for. If more are expecting more after the required 4 business day notice please notify the Fairways of Halfmoon as soon as possible and you will be billed accordingly.*

****Absolutely NO To-Go containers are allowed at any event serving a buffet, this includes Life Celebrations.**

Any dessert brought in from an outside source or bakery is the responsibility of the committee hosting the event to pack up at the end of the event and removed at this time. The Fairways of Halfmoon is not responsible to save or refrigerate any desserts forgotten or left on the premises.

****Decorations** – *All decorations MUST be removed at the end of the event, any decorations left behind or forgotten are not the responsibility of the Fairways of Halfmoon.*

All balloons must be popped or removed by committee.

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 of Halfmoon cannot place pitchers of beer, carafes of wine, etc. on the guest tables. The Fairways does not allow outside food brought in, ALL food MUST be prepared by the Fairways of Halfmoon kitchen staff. Cakes are excluded from this policy.

No desserts are allowed to be brought in early and stored in the Fairways refrigerators overnight.

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

The Fairways Of Halfmoon

17 Johnson Road
Mechanicville, New York 12118
518.664.1578 Extension 3

Event Date: _____ Begin Time: _____

Committee Contact Information:

Name: _____

Address: _____

Phone: _____ Email: _____

Menu & beverage 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/menu: _____ date: _____

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 **40** 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.

**Please refer to pages 15 and 16 of the Banquet Menu for additional Fairways of Halfmoon Policies.

Final payments must be made in cash, certified check or credit card three (3) days prior to scheduled event. Only bar tabs may be paid at the end of the event with a credit card on file. We accept MasterCard, Visa and Discover. All events are subject to New York State Sales Tax of 7% and 22% gratuity fee. **Final payment will be based on final guest count, due 7 days prior to event, or actual guest count, whichever is higher.**

Host / Committee Representative - I have read and understand the terms of booking

Signature _____ Date _____

Fairways Representative

Signature _____ Date _____

Amount of deposit received _____