

Fairways of Halfmoon

Wedding Menu

*Welcome to the Fairways of Halfmoon banquet facility,
Clubhouse 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 Buffet**.*

*Our elegant venue can accommodate up to 200 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 @ fairwaysevent@gmail.com



Deluxe Wedding Package

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 six 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 selection

Choice of one appetizer and one salad

Skirting & lighting on all specialty tables

Private bridal suite & grooms room

\$140.00 per guest

Please note: Prices do not reflect 7% NYS sales tax or 22% gratuity, prices subject to change.

Classic Wedding Package

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 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 napkin

Your choice of two entrées and one vegetarian selection

Choice of one salad

Skirting & lighting on all specialty tables

*Private bridal suite &
grooms room*

\$125.00
Per guest

Please note: Prices do not reflect 7% NYS sales tax or 22% gratuity, prices subject to change.

Fairways Buffet Package

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

*Choice of four stationed 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

Skirting & lighting on all specialty tables

Private bridal suite & grooms room

\$110.00 per guest

Please note: Prices do not reflect 7% NYS sales tax or 22% gratuity, prices are subject to change.

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, EVOO & balsamic syrup / GF

Salads

Please select one: All packages

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

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

Romaine Caesar with rosemary focaccia croutons, shaved parmesan & pecorino cheese, cardini style dressing



Entrée Selection - Choice of Two

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

Slow Roasted Sliced NY Strip Loin / GF

Garlic roasted whipped potatoes, Cabernet reduction

Pan Seared 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 tarragon cream sauce*

All Entrees served with Chefs selection of seasonal vegetables! GF

Grilled Beef Tenderloin / GF

Shallot whipped potatoes and Madiera & shallot demi

\$25.00 additional/ per person

Entrée Duets - Choice of One - Upcharge \$25.00p/p

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

Dessert Table - \$15.00 p/p

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 tabacco 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 brined Loin of Pork with Rosemary and Dijon mustard sauce / GF*
- French Onion Chicken Breasts with caramelized onions, sherry broth and Guyere cheese*
- Bereber Blackened Salmon with apple butter / 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
Carolina Pulled pork sliders on black pepper biscuits
Vegetarian spring rolls with apricot mustard dip.
Sesame chicken satays with peanut sauce
Grilled cheese & tomato soup shooters
Crispy coconut shrimp w/ Caribbean rum orange sauce
Brie & raspberry en croute

Deluxe Choice of Two additional 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
Cavatelli with roasted chicken sausage, broccoli and garlic butter sauce.
Baked stuffed eggplant with ricotta, fontina and sundried tomatoes
Smoked chicken quesadillas with Pico de Gallo
Crispy coconut chicken with orange ginger sauce
Beef Negimaki with teriyaki drizzle & sesame seed

Cold Hors D'oeuvres Display Table for all Packages

A beautiful display of imported and domestic cheeses, 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 with pita chis, 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 - \$8.00 pp / GF

Masala Crusted Pork Loin with Spicy Mango Chutney - \$8.00 pp / GF

Marinated tri-tip with horseradish cream - \$10.00 pp / GF

Dessert Table offering a beautiful display of petite confections - \$15.00 per person

Elegant Chair Covers - \$10.00 per chair

Wine offered tableside during dinner - \$ 8.00 per person

Additional hour of banquet house room use - \$700.00 per hour, no food and no beverages included.

Clubhouse rental for Cocktail Hour - \$1,000.00 please see last paragraph on page 13 of this menu for additional information.



Miscellaneous Information

Deposits

In order to secure the date of your wedding, **a non-refundable** deposit of \$2,500.00 along with a signed contract is required, **a second non-refundable** deposit of \$2,500.00 is required six months prior to your date. 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 22 % gratuity 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.**

Sales Tax and Gratuity Fees

Weddings are subject to a New York State sales tax of 7 % gratuity fee of 22% 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 clubhouse 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 wedding and reception.

This is the count that you will be billed for. Please note the minimum attendance requirement below.

125 adults for Saturday weddings scheduled between April 1 and November 30.
80 adults for Friday or Sunday weddings year round & Saturdays, December 1 to March 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. If valid ID is not available the guest will NOT be served.

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 from any outside source is strictly prohibited from being brought onto the property or into the building at any time. Only the FOH will provide and serve all alcoholic beverages.

Ceremonies on the Premises

Ceremonies are available for an additional charge of \$700.00, which includes 1/2 hour and eighty (80) 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 guest & bridal party. Rehearsals will be directed by the wedding coordinator/captain and subject to availability.

Clubhouse Usage for Cocktail Hour

*Use of the Clubhouse for cocktail hours is based on availability and is an additional cost of \$1,000.00. This includes the use of the annex room where all hors d'oeuvres will be displayed and served. Basic linen for all guest tables is also included. Guests are allowed entry into the clubhouse 1 hour prior to ceremony start time where they may **purchase** beverages. Time usage is based on 1 hour immediately following the ceremony. The clubhouse bar will close at the end of the cocktail hour and all guests will be asked to move into the banquet house for the wedding reception. This bar does NOT remain open for the entire reception.*

Decorations

All items must be placed in boxes and all boxes MUST be labeled with the Brides name, date and begin time of event. Decorating prior to event is based on 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 a \$150.00 per hour room fee will be applied, subject to 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. 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. Please NO VAPING or smoking of marijuana/cannabis inside the building OR by any exterior entrances/exits. 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 items left after any wedding.***

Final Payment

A Final guest 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.

