



VAN PATTEN
GOLF CLUB

2023 Events Packages



THE VISTA

BANQUET & BALLROOM

Thank you very much for considering The Vista at Van Patten Golf Club for the special event you're planning.

Enclosed you'll find the appropriate menus based on the type of event you're interested in.

We have two rooms available for private parties. One room can accommodate from 35-50 guests, while our ballroom can accommodate up to 200+ guests.

Linen tablecloths and linen napkins are provided for your event, and we have several colors for you to choose from. We have silk flower centerpieces that you are welcome to use if you'd like to, or you may choose to supply your own. Although dessert is included with most of our menus, you're welcome to supply a special cake from your favorite bakery for the event if you'd like to, and we will cut and serve it for you at no additional charge.

A \$375.00 non-refundable deposit is required to secure a date at The Vista. The deposit will be applied to the final bill. The final bill is due one week prior to the event. Additions to the final bill include a 7% NYS Sales tax, a 20% service fee, and a \$100.00 room fee.

If you have any questions or would like to set up an appointment to discuss availability and further details, please feel free to contact the sales office at 518.877.4979.

Thank you,

Kim Goodall

Banquet and Special Events
Sales Manager
Ext: 300

Banquet Dinner Menu

Minimum 35 Guests Required

Please select one of the following for all guests.

Vista Garden Salad or Classic Caesar Salad

Please select three of the following for all guests. A predetermined count of each entrée is required.

All entrée's include Chef's choice Potato and Vegetable, Rolls and Butter.

Braised Short Rib \$38.00

Short Rib that has been braised for 3 Hours, served with Carrots, atop Mashed Potatoes and Rosemary Demi-Glace

Grilled Filet Mignon \$48.00

Grilled Filet Mignon Served with Blue Cheese or Garlic Butter

Grilled NY Strip, Au Poivre \$46.00

Center Cut NY Strip Steak Laced with a Cracked Peppercorn, Dem-Infused with Cognan and Cream

Bone-in Pork Chop \$36.00

Bone-in Pork Chop Topped with Apple Cranberry Chutney, Infused with Brandy

Chicken Marsala \$34.00

Scaloppini of Chicken Sautéed in Butter and Garlic with shallots and Mushrooms. Deglazed with Sweet Marsala and Finished with Demi-Glace

Chicken Oscar \$36.00

Lightly Breaded Chicken Cutlet, Topped with Lump Crabmeat and Asparagus. Finished with Hollandaise Sauce

Chicken Française \$34.00

Egg Battered Chicken Cutlet Finished with a Lemon, White Wine, and Butter Sauce

Chicken Boursin \$36.00

Boneless Breast of Chicken Filled with Boursin Cheese and Asparagus, Finished with Wild Mushroom Sauce

Seared Atlantic Salmon \$34.00

Seared Atlantic Salmon Served Beurre Blanc or Almond Crusted

Maryland Lump Crab Cakes \$38.00

(2) Maryland Lump Crab Cakes Served with Remoulade

Crusted Cod \$34.00

Fresh Cod Loin Topped with a Pesto Crust

Toasted Shrimp \$36.00

(5) Butterflied Shrimp Encrusted with Garlic Herb Crackers and Topped with Scampi Sauce

Pasta Primavera (Vegan) \$30.00

Penne with Squash, Zucchini, Red Bell Pepper, and Broccoli with Marinara

Portobello Napoleon (Vegetarian) \$30.00

Portobello Mushroom Cap Topped with Wilted Spinach, Lightly Breaded Eggplant, and Fresh Mozzarella. Finished with Tomato Fondue

Banquet Dinner Menu

Minimum 35 Guests Required

Dessert Choices

*Please select one of the following.
Each guest will be served the selected choice.*

Cheesecake

Carrot Cake

Chocolate Lava Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Dinner Buffets

Minimum 35 Guests Required

The Vista Buffet \$46

Garden Salad with Two Dressings

Chef Attended, Carved, Roast New York Sirloin

Select One: Penne in Pesto Cream, Marinara Sauce, or Vodka Sauce

Select One: Chicken Marsala with Mushrooms or Chicken Piccata

Select One: Baked Salmon, Beurre Blanc or Scrod, Beurre Blanc

Seasonal Vegetables

Select One: Whipped Potatoes, Roasted Red Potatoes, or Wild Rice Pilaf

Rolls and Butter

Dessert Choices

Please select one of the following.

Each guest will be served the selected choice.

Cheesecake

Carrot Cake

Chocolate Lava Cakes

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Italian Dinner Buffet

Minimum 35 Guests Required

Italian Dinner Buffet \$41

Antipasti Salad

Bowties with Broccoli and Alfredo

Penne with Vodka Sauce

Chicken Parmesan

Meatballs in Marinara

Tuscan Salmon

Fresh Salmon with Artichokes, Sundried Tomatoes, Spinach in a White Wine Butter Sauce

Warm Rolls and Butter

Dessert Choices

Please select one of the following.

Each guest will be served the selected choice.

Tiramisu

Cheesecake

Citrus Olive Oil Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Current NY State sales tax and a 20% service fee will be added to your final bill. Pricing is subject to change.
Buffets must meet minimum guarantee as listed. Consumption of any buffet is on premise only.
Take home containers are not permitted. Buffets are served for approximately one hour.

Banquet Luncheon Menu

Minimum 35 Guests Required

First Course

Each guest will be served the selected choice.

Please select one of the following:

Mixed Green Salad ■ Caesar Salad ■ Cream Of Broccoli
Cream Of Asparagus ■ Tomato Bisque

Entrée Course *(Served with Warm Rolls, Butter, and Chef's Choice Starch and Vegetable)*

Please select three.

A pre-determined count of each selection is required.

Chopped Salad *(GF)* **\$19.00**
Romaine Lettuce, Blue Cheese Crumbles, Craisins,
Crumbled Bacon, Carrots, Cucumbers, and Grilled
Chicken with House-made Balsamic Dressing

Black and Blue Salad *(GF)* **\$20.00**
Romain Lettuce, Cajun Steak, Tomatoes, Red Onions,
and Cucumbers with House-made Blue Cheese Dressing

Chicken Piccata *(GF)* **\$23.00**
Egg Battered Chicken with Capers and Lemon

Chicken Marsala **\$23.00**
Chicken Sautéed with Mushrooms and Garlic,
Topped with Marsala Wine, Finished with Demi-Glace

Bistro Steak *(GF)* **\$25.00**
Sliced Bistro Steak, Finished with Demi-Glace

Roast Pork Loin *(Minimum of 10 orders)* **\$24.00**
Roasted Pork Loin Served with Apple Cider Cream

Grilled Salmon Filet *(GF)* **\$24.00**
Grilled Salmon Filet, Finished with Sauce Béarnaise

Stuffed Sole **\$25.00**
Filet of Sole Stuffed with Crabmeat Stuffing

Pasta Primavera *(Vegetarian)* **\$21.00**
Al Dente Pasta, Fresh Vegetable Medley, Pesto Cream
**Does not include Chef's Choice Start or Vegetable*

Dessert Choices

Each guest will be served the selected choice.

Please select one of the following:

Apple Crisp ■ Peach Cobbler ■ Chocolate Layer Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Chef's Lunch Buffet

Minimum 35 Guests Required

Chef's Lunch Buffet \$32

Select One: Mixed Green Salad or Caesar Salad

Select One: Rigatoni Bolognese or Penne A La Vodka

Select One: Chicken Marsala, or Chicken Piccata

Select One: Grilled Salmon With A Citrus Beurre Blanc, or Baked Cod With Dill Cream

Select One: Roasted Red Potatoes or Rice Pilaf

Seasonal Vegetables

Assorted Cookies And Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Current NY State sales tax and a 20% service fee will be added to your final bill. Pricing is subject to change.
Buffets must meet minimum guarantee as listed. Consumption of any buffet is on premise only.
Take home containers are not permitted. Buffets are served for approximately one hour.

Celebration Brunch Buffet

Minimum 35 Guests Required

Celebration Brunch Buffet \$34

Assorted Fresh Baked Goods Including Coffee Cake,

Assorted Breakfast Pastries and Muffins

Fresh Fruit Salad

Scrambled Eggs

Select One: Applewood Smoked Bacon or Breakfast Sausage Links

Select One: Buttermilk Pancakes or French Toast

Select One: Chicken Marsala or Chicken Picatta

Select One: Baked Salmon, Beurre Blanc or Baked Scrod, Dill Cream

Select One: Scalloped Potatoes or Rice Pilaf

Fresh Seasonal Vegetables

Additional Upgrades

Blueberry/Ricotta Flapjacks \$3.50pp

Waffles with Strawberries and Cream \$4.00pp

Broccoli, Red Bell Pepper, and Cheddar Strata or Sausage, Spinach, and Cheddar Strata \$5.00pp

Chef Attended Omelet Station \$6.00 Pp

Mimosa Station \$200 Per Two-gallon Punch Bowl. Serves Approximately 50 People.

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Current NY State sales tax and a 20% service fee will be added to your final bill. Pricing is subject to change.

Buffets must meet minimum guarantee as listed. Consumption of any buffet is on premise only.

Take home containers are not permitted. Buffets are served for approximately one hour.

Breakfast Buffet

Minimum 35 Guests Required • Unavailable For Parties Starting After 10:30 AM

Breakfast Buffet \$24

Orange Juice & Cranberry Juice

Assorted Muffins – Assorted Breakfast Pastries

Fresh Fruit Salad

Fresh Scrambled Eggs

Select One: Applewood Smoked Bacon Or Breakfast Sausage Links

Select One: Buttermilk Pancakes Or Cinnamon French Toast

Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Breakfast Buffet Enhancements

Per Person

Select One: Sausage, Spinach And Cheddar Starta
or Broccoli, Red Bell Pepper and Cheddar Srata \$5

Chef Attended Omelet Station \$6

Mimosa Station \$200/Two Gallon Punch Bowl • Serves Approximately 50 People

(Unavailable Before 10:00 AM On Sunday)

Current NY State sales tax and a 20% service fee will be added to your final bill. Pricing is subject to change.
Buffets must meet minimum guarantee as listed. Consumption of any buffet is on premise only.
Take home containers are not permitted. Buffets are served for approximately one hour.

Cocktail Hour

Minimum 35 Guests Required

We recommend serving 6-8 pieces of hot hors d'oeuvres per person for a cocktail reception that takes place prior to dinner; for hors d'oeuvres only, please double the above amount.

Cold Hors D'oeuvre

Small cheese mirror, assorted crackers, serves 25-50 guests \$175

Large cheese mirror, assorted crackers, serves 75-100 guests \$275

Small Fresh Vegetable Crudités with ranch dip, serves 25-50 guests \$135

Large Fresh Vegetable Crudités with ranch dip, serves 75-100 guests \$160

Fresh fruit mirror \$250

Tenderloin Canapés, 100 pieces \$350

Deluxe Antipasto platter, focaccia bread, serves 50 guests \$300

Iced shrimp, 100 pieces \$425

Hot Hors D'oeuvre

Spinach pesto puff pastry, 100 pieces \$200

Spring rolls with Ponzu, 100 pieces \$200

Stuffed mushrooms Florentine, 100 pieces \$225

Italian sausage stuffed mushrooms, 100 pieces \$250

Scallops wrapped in bacon, 100 pieces \$400

Mini crab cakes, 100 pieces \$350

Mini chicken cordon bleu, 100 pieces \$195

Coconut chicken tenderloins, 100 pieces \$200

Swedish or Italian meatballs, 100 pieces \$175

Baby beef franks in pastry, 100 pieces \$200

Assorted mini quiche, 100 pieces \$200

Mini beef wellington, 100 pieces \$380

Asparagus with Asiago Cheese in puff pastry, 100 pieces \$350

Fried Fantail shrimp, cocktail sauce, 100 pieces \$300

Brie and Pear in Phyllo, 100 pieces \$350

Lobster risotto balls, avocado crema, 100 pieces \$375