

THE VISTA

BANQUET & BALLROOM

Daytime Event Packages

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BANQUET & BALLROOM

Thank you for considering The Vista at Van Patten Golf Club for the special event you are planning.

We would be honored to host it for you.

The enclosed menus are designed to give you a sense of our style and pricing. After reviewing our menus, if you find they are not what you were looking for, simply let us know what you have in mind. As true custom caterers, The Vista is always happy to start with your ideas.

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

Thank you,

Kim Goodall

Banquet and Special Events
Sales Manager
518.877.5400 ext. 3
kgoodall@vanpattengolf.com

Breakfast Buffet

Morning & Afternoon Minimum – \$2,000 • After 5:00 PM Minimum – \$3,000

Breakfast Buffet \$27.00

Unavailable For Parties Starting After 10:30 AM

Assorted Muffins – Assorted Breakfast Pastries

Fresh Fruit Salad

Orange Juice & Cranberry Juice

Applewood Smoked Bacon

Breakfast Sausage Links

Buttermilk Pancakes

Cinnamon French Toast

Fresh Scrambled Eggs

Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Breakfast Buffet Upgrades

Per Person

- Quiche Lorraine \$7.00pp
- Broccoli Cheddar Quiche \$7.00pp
- Eggs Benedict \$8.00pp
- Chef Attended Omelet Station \$6.00pp
- Mimosa Station \$250/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.
Events must meet financial minimum 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

Morning & Afternoon Minimum – \$2,000 • After 5:00 PM Minimum – \$3,000

Celebration Brunch Buffet \$39.00

Assorted Fresh Baked Goods Including Coffee Cake

Assorted Breakfast Pastries and Muffins

Fresh Fruit Salad

Scrambled Eggs

Applewood Smoked Bacon

Breakfast Sausage Links

Buttermilk Pancakes

French Toast

Caesar Salad

Please select one option from each row:

Chicken Piccata

Baked Salmon Beurre Blanc

Scalloped Potatoes

Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Additional Upgrades

Blueberry/Ricotta Flapjacks \$4.00pp

Waffles with Strawberries and Cream \$5.00pp

Chef Attended Omelet Station \$6.00pp

Eggs Benedict \$8.00pp

Quiche Lorraine \$7.00pp

Broccoli Cheddar Quiche \$7.00pp

Mimosa Station \$250 Per 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.
Events must meet financial minimum as listed. Consumption of any buffet is on premise only.
Take home containers are not permitted. Buffets are served for approximately one hour.

Chef's Lunch Buffet

Morning & Afternoon Minimum – \$2,000 • After 5:00 PM Minimum – \$3,000

Chef's Lunch Buffet \$35.00

Includes:

Seasonal Vegetable

Warm Rolls and Butter

Please select one option from each row:

Mixed Green Salad

Caesar Salad

Bow Ties with Pesto Crème

Penne alla Vodka

Chicken Marsala

Chicken Piccata

Grilled Salmon with a
Citrus Beurre Blanc

Stuffed Sole, Beurre Blanc

Roasted Red Potatoes

Rice Pilaf

Upgrade: Chef Attended, Carved, Top Sirloin,
Demi-Glace, and Horseradish Crème – \$12.00/pp

Optional Dessert Choices • \$6.00/pp

Please select one of the following.

Each guest will be served the selected choice.

Cheesecake

Carrot Cake

Chocolate Layer 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. Events must meet financial minimum 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

Morning & Afternoon Minimum – \$2,000 • After 5:00 PM Minimum – \$3,000

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 predetermined count of each selection is required.

- | | |
|--|---|
| <input type="checkbox"/> Penna alla Vodka with Chicken \$26.00
Penne Pasta tossed in Vodka Sauce, topped with Grilled Chicken and Parmesan Cheeset
<i>*Does not include Chef's Choice Starch or Vegetable</i> | <input type="checkbox"/> Portobello Napoleon \$26.00
Portobello Mushroom Cap topped with Wilted Spinach, lightly breaded Eggplant, Fresh Mozzarella, and finished with a light Tomato Sauce |
| <input type="checkbox"/> Chicken Piccata <small>(GF)</small> \$28.00
Sautéed Chicken Breast finished with Lemon, White Wine, Butter, and Capers | <input type="checkbox"/> Chicken Marsala \$28.00
Chicken Sautéed with Mushrooms and Garlic, Topped with Marsala Wine, finished with Demi-Glace |
| <input type="checkbox"/> Bistro Steak <small>(GF)</small> \$30.00
Bistro Steak finished with Demi-Glace | <input type="checkbox"/> Bone-In Pork Chop \$28.00
Bone-In Pork Chop topped with Apple Cranberry Chutney, and infused with Brandy |
| <input type="checkbox"/> Grilled Salmon Filet <small>(GF)</small> \$30.00
Grilled Salmon Filet finished with Sauce Béarnaise | <input type="checkbox"/> Stuffed Sole \$30.00
Filet of Sole stuffed with Crabmeat Stuffing, finished with Sauce Beurre Blanc |
| <input type="checkbox"/> Pasta Primavera <small>(Vegetarian)</small> \$25.00
Al Dente Pasta, Fresh Vegetable Medley, Pesto Cream
<i>*Does <u>not</u> include Chef's Choice Starch or Vegetable</i> | |

Optional Dessert Choices • \$6.00/pp

Each guest will be served the selected choice.

Please select one of the following:

- Carrot Cake Cheesecake Chocolate Layer Cake

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea Included

Events must meet financial minimum as listed.

Cocktail Hour

Morning & Afternoon Minimum – \$2,000 • After 5:00 PM Minimum – \$3,000

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 these amounts.

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 \$200

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 \$250
- Brie and Pear in Phyllo, 100 pieces \$350
- Lobster Risotto Balls, Avocado Crema, 100 pieces \$375

Events must meet financial minimum as listed.

Bar Options

Full Open Bar – Includes House Brand Liquor

Domestic Beer, House Wine, and Soda

One Hour	\$31.00 per person
Two Hours	\$34.00 per person
Three Hours	\$37.00 per person
Four Hours	\$40.00 per person
Five Hours	\$43.00 per person

Premium Open Bar – Includes Premium Brand Liquor

Imported and Domestic Beer, House Wine, and Soda

One Hour	\$34.00 per person
Two Hours	\$37.00 per person
Three Hours	\$40.00 per person
Four Hours	\$43.00 per person
Five Hours	\$46.00 per person

Beer, Wine, and Soda Bar

Includes Domestic Beer, House Wine, and Soda

One Hour	\$30.00 per person
Two Hours	\$33.00 per person
Three Hours	\$36.00 per person
Four Hours	\$39.00 per person
Five Hours	\$42.00 per person

Guests under 21 years (Soda Only)

Entire Evening: \$10.00

Cash Bar Service

(Guests purchase their own beverages.)

Hosted Bar Service

(Beverages are billed on consumption and added to the hosts final bill.)

Soda Drinks	\$2.00
House Wine	\$9.00 and up
Champagne	\$9.00 and up
Domestic Beer	\$5.00 and up
Imported Beer	\$6.00 and up
House Brand Liquors	\$8.50 and up
Premium Brand Liquors	\$10.00 and up

DEPOSITS

\$375.00 for events with less than 100 guests.

\$500.00 for events over 100 guests.

The deposit is due along with a signed contract to secure the date for your event. **All deposits are non-refundable.**

Deposits are payable by cash, cashier's check, personal check, or major credit card. A 3.6% processing fee will be added for all payments made by major credit card. Checks should be made payable to Country Club Golf, LLC.

ROOM RENTAL FEE

\$250.00 less than 50 guests.

\$375.00 50-100 guests.

\$500.00 over 100 guests.

ROOM MINIMUM

Morning & Afternoon Minimum: \$2,000 | After 5:00 PM Minimum: \$3,000

Events must meet the specified minimum spending requirement. If your event falls short, the room fee will be adjusted to meet the minimum. 7% sales tax and the 20% service fee are not included in the minimum spending amount.

EVENT TIMING

Daytime events are available from your choice of the following time frames and are based on three hours of room use. Daytime events must end by 3:00pm.

10:30am-1:30pm

11:00am-2:00pm

11:30am-2:30pm

Evening events may begin at 5:00pm or later and are based on four hours of room use.

OVERTIME

\$300.00 per hour for daytime events.

\$600.00 per hour for evening events.

Overtime pricing is for room use only and does not include any food or beverages.

ATTENDANCE GUARANTEE

Banquet menus must be submitted to our sales department at least one month prior to your event date. We must have a guaranteed number of guests and an exact number of each entrée for multiple entrée choices one week prior to the event. This number will be considered your final guarantee and is not subject to reduction. The Vista will be prepared to serve 5% over the guaranteed number. If no attendance guarantee is received, the estimated count will serve as the guarantee. You will be billed for the guaranteed number or the number of guests in attendance, whichever is greater.

- The estimated attendance for your event is due at contract signing.
- The preliminary attendance is due two weeks prior to the date of your event.
- The Final guaranteed attendance is due one week prior to the date of your event.

FINAL PAYMENT

Final payment is due upon departure of the function and is payable by cash, cashier's check, personal check, or major credit card. **A 3.6% processing fee will be added for all payments made by credit card.** Checks should be made payable to Country Club Golf, LLC.

PRICING

Banquet prices quoted are subject to current NY State sales tax and 20% service charge. Pricing and fees are subject to change. In the event of a price increase, adequate notice will be given.

TAX EXEMPTION

Organizations that are New York State sales tax exempt must supply The Vista with a current, ST-119.1 Exempt Organization Exempt Purchase Certificate. Federal forms will not be accepted as they do exempt NYS sales tax. Final payment for tax-exempt organizations must be paid by check or with credit card bearing the title of the tax-exempt organization. All forms must be on file prior to the date of the event.

FOOD AND BEVERAGE

The Vista, as a licensee of New York State, is responsible to uphold the rules and regulations associated with the distribution and sale of alcohol, and the handling of food products, within New York State. It is a policy; therefore, that no alcoholic beverages may be brought onto the property. All food and beverages must be purchased through The Vista. No outside food is permitted on the property apart from a specialty dessert. **New York State Health Codes prohibit any buffet style or cocktail style food from being removed from the premises. Consumption of buffet style or cocktail style food will be on premises only.**

ALCOHOL CONSUMPTION

As per New York State law, only those 21 years of age or 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. The management also reserves the right to terminate the consumption of alcoholic beverages on an individual basis. Bottles of wine or champagne and pitchers of beer are not allowed on guests' tables. "Shots" will not be served. Beverage glasses are not permitted on the dance floor.

By initializing below, you agree that you have read, understand, and agree to abide by the terms and conditions as outlined in our policy.

Signature

Date

Organization/Party Name:	Date:
Phone Number:	Number of Guests:
Deposit:	Room Fee:
Tax Exempt <input type="checkbox"/> Yes <input type="checkbox"/> No	If yes, please include ST-119.1 exempt organization Exempt Purchase Certificate.
Party Notes and Special Requests	

Morning & Afternoon Meal Package(s)

- Banquet Luncheon Menu Chef's Lunch Buffet
 - Cocktail Hour Celebration Brunch Buffet
 - Breakfast Buffet
- Bar Options**
- Full Open Bar – House Brand Liquor
 - Full Open Bar – Premium Brand Liquor
 - Beer, Wine, and Soda Bar
 - Cash Bar Service

After 5:00 PM Meal Package(s)

- Dinner Buffet Banquet Dinner Menu
 - Italian Dinner Buffet Cocktail Hour
 - Sports Banquet Menu
- Bar Options**
- Full Open Bar – House Brand Liquor
 - Full Open Bar – Premium Brand Liquor
 - Beer, Wine, and Soda Bar
 - Cash Bar Service

**This form will act as a placeholder for your event.
A contract will be issued following the receipt of this form to confirm your event.**

SIGNATURE

DATE

VAN PATTEN MANAGEMENT SIGNATURE

DATE