



# *Congratulations*

We are honored that you are considering The Vista at Van Patten Golf Club as the venue for your wedding day. Our spectacular club house, stunning views, award winning patio, serene ceremony location, culinary delights, and impeccable service add up to a day that will long be remembered by you and your guests.

The enclosed wedding packages were designed to give you a sense of our style and pricing. You will not find any hidden fees within our packages. The obligatory 7% NYS sales tax and 20% service fee are the only addition to your final bill. After reviewing our packages, if you find they are not for you, simply let us know what would be. As true custom caterers, The Vista is happy to start with your ideas.

From the minute you say “yes” to The Vista, to the moment you say “I Do” to each other, The Vista staff will be available to assist you in all aspects of your wedding. Let our caring staff help you to relax and enjoy your day with the highest level of service that is sure to meet the expectations of all involved. You have dreamt of your wedding day for years; let us make that dream come true!

Kim Goodall – Banquet Sales Manager

518-877-4979 ext. 300  
kgoodall@vanpattengolf.com

# ***2023 Wedding Packages***

*(Saturday minimum: 125 guests • Friday and Sunday Minimum: 100 guests)*

## ***18 Carat Gold Wedding Package***

5 Hour House Brand Bar  
Stationed Hors d'Oeuvre Table  
Choice of four Butler Passed Hot Hors d" Oeuvres  
Champagne Toast  
Two Course Dinner  
Ivory, Floor Length Table Linen  
Choice of Napkin Accent Colors  
Private Bridal Room  
\$110.00 ++

## ***24 Carat Gold Wedding Package***

5 Hour Premium Brand Bar  
Stationed Hors d'Oeuvre Table  
Choice of five Butler Passed Hot Hors d" Oeuvres  
Champagne Toast  
Two Course Dinner  
Ivory, Floor Length Table Linen  
Choice of Napkin Accent Colors  
Private Bridal Room  
\$125.00 ++

## ***Platinum Wedding Package***

5 Hour Premium Brand Bar  
Stationed Hors d'Oeuvre Table  
Choice of six Butler Passed Hot Hors d" Oeuvres  
Champagne Toast  
Three Course Dinner  
Ivory, Floor Length Table Linen  
Choice of Napkin Accent Colors  
Private Bridal Room  
\$140.00++

# ***Cold Display Table***

*Includes the following:*

## ***Deluxe Antipasto***

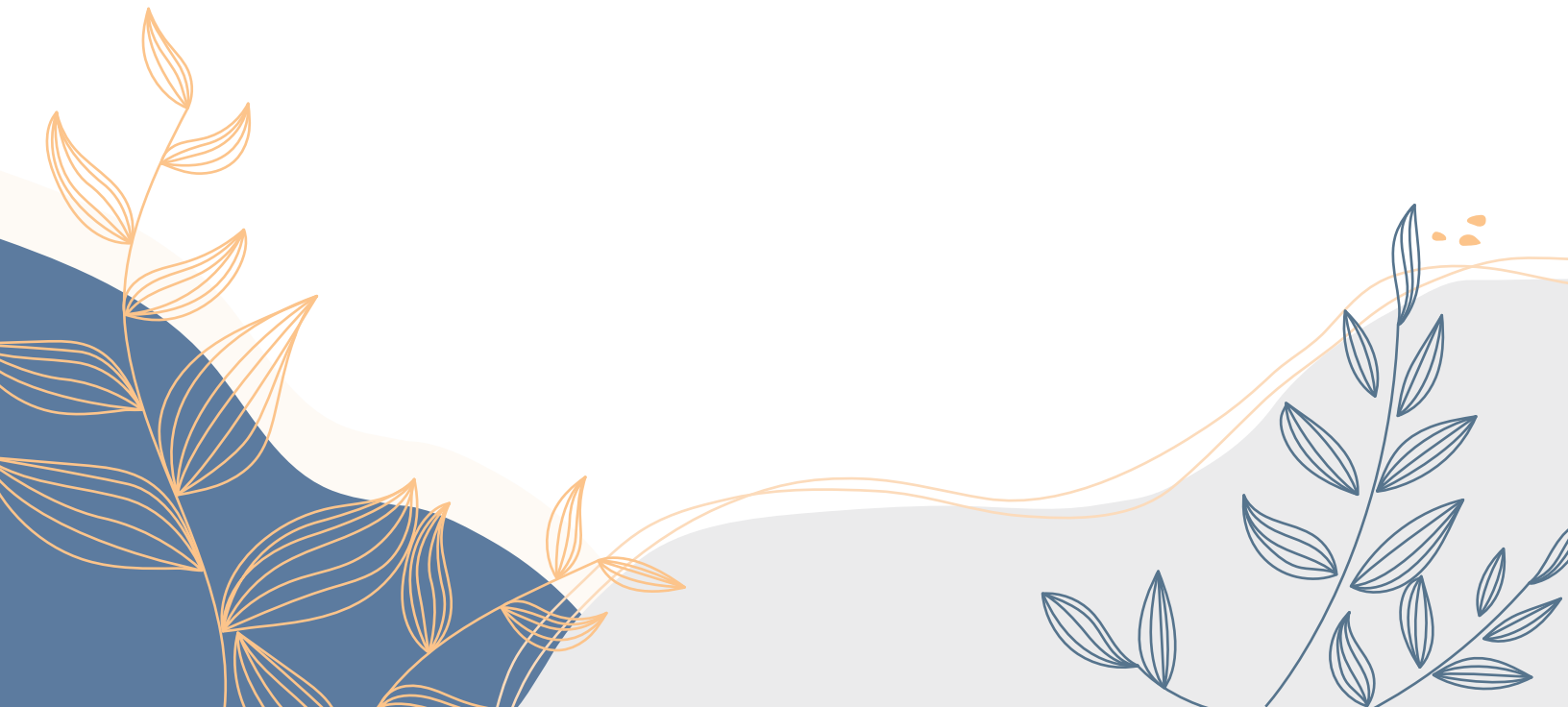
Capicola, Salami, Prosciutto de Parma, Grilled Vegetables, Banana Peppers, Marinated Artichokes, Marinated Olives, Garlic Hummus, Crackers and Crostini

## ***Fresh Fruit***

Honeydew, Cantaloupe, Kiwi, Blueberries, Strawberries, Grapes, Pineapple, Watermelon, Chocolate Dipping Sauce

## ***Cheese Display***

A Selection of Imported and Domestic Cheeses Garnished with Grapes and Accompanied by Almonds, Fig Jam, and Assorted Crackers



# *Hand Passed Hot Hors d'Oeuvres*

*18 Carat Gold Package; Select 4*

*24 Carat Gold Package; Select 5*

*Platinum Package; Select 6*

## *Beef/Pork*

Miniature Beef Wellington  
Beef Short Rib, Fig and Blue Cheese in Phyllo Cups  
Miniature Beef Kabobs  
Candied Pork Belly

## *Poultry*

Chicken Potsticker  
Coconut Chicken  
Teriyaki Skewers with Peanut Sauce  
Mini Chicken Cordon Bleu

## *Seafood*

Mushrooms Stuffed with Crabmeat  
Miniature Crab Cakes with Remoulade Sauce  
Lobster Risotto Balls  
Scallops Wrapped in Bacon

## *Vegetarian*

Mascarpone and Tomato Garlic Crostini  
Crispy Vegetable Spring Rolls, Spicy Apricot Mustard  
Spinach and Feta Spanakopita  
Mini Arancini, Romesco Sauce



# *First Course*

*Please Select One  
(Platinum Package, Select Two)*

*Apple and Butternut Squash Bisque Soup, Seasonal*

*Tomato Bisque Soup*

*Cream of Broccoli Soup*

*Lobster Bisque Soup + \$3*

*Vista Garden Salad*



# ***Entrée Choices***

*Entrée Selections are Accompanied by Chef's Choice Starch and Fresh Seasonal Vegetable. Coffee, Decaffeinated Coffee, and Tea are Served Tableside.*

*Please Select One from Each Category:*

## ***Poultry***

### ***Chicken Marsala***

Chicken Breast Sautéed in Butter and Garlic with Shallots and Mushrooms. Deglazed with Sweet Masala, Finished with Demi-Glace

### ***Chicken Boursin***

Boneless Breast of Chicken Filled with Boursin Cheese and Asparagus, Served with a Wild Mushroom Demi-Glace

### ***Chicken Oscar***

Chicken Cutlet Topped with Lump Crabmeat and Asparagus, Served with Hollandaise Sauce

### ***Chicken Francaise***

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

## ***Beef and Pork***

### ***Grilled NY Strip, Au Poivre***

Center Cut NY Strip Steak laced with a Cracked Peppercorn Demi infused with Cognac and Cream

### ***Grilled Filet Mignon***

Center Cut Filet Mignon is Seasoned and Grilled to Perfection and Topped with Blue Cheese or Garlic Butter

### ***Beef Short Rib***

Braised Short Rib Slow Simmered for Three Hours and laced with Rosemary Demi-Glace

### ***Bone-in Pork Chop***

12 oz. Bone-in Pork Chop topped with Apple Cranberry Chutney infused with Brandy

## ***Fish and Seafood***

### ***Maryland Crab Cakes, Sauce Remoulade***

House made; Maryland Crab Cakes (2) served with The Vista's Spicy Remoulade

### ***Crusted Cod***

Fresh Cod Loin Topped with Pesto Crust

### ***Atlantic Salmon***

Fresh Filet of Salmon baked to perfection and Served with a Citrus Infused Beurre Blanc Sauce or Almond Crusted

### ***Toasted Shrimp***

Five Butterflied Shrimp Encrusted with Garlic Herb Crackers, Scampi Sauce

## ***Vegetarian***

### ***Pasta Primavera***

Penne Pasta Tossed with Sauteed Zucchini, Yellow Squash, Broccoli, Onions, and Marinara Sauce

### ***Portobello Napoleon***

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

### ***Baked Manicotti***

Large Pasta Tubes Filled with Creamy Ricotta and Parmesan Cheese, Smothered with Marinara, Topped with Shredded Mozzarella Cheese, and Baked to Perfection.

### ***Baked Herb Polenta***

Herb Polenta Baked Golden Brown and Topped with a Wild Mushroom and Tomato Ragout



## ***For Your Guests 11 Years Old and Younger***

*Please Select One of the Following for All Guests  
Each Guest Will Receive the Chosen Selection.*

Chicken Tenders with French Fries or Fruit Cup  
Hamburger with French Fries or Fruit Cup  
Penne with Butter or marinara  
Hot Dog with French Fries  
\$25

## ***Professional Meals***

*DJ(s), Band Members, Photographer(s),  
Videographer(s), Photo Booth Attendant(s)*

*An Entrée Choice from Your Selections  
\$60.00*





# ***General and Administrative Information***

## ***Deposits***

An initial deposit of \$2,500.00 is required to secure the date you have chosen for your wedding reception. A second deposit of \$5,000.00 is due six months prior to your wedding reception. Deposits may be made with cash, cashier's check, money order or credit card. All deposits are non-refundable.

## ***Pricing***

Weddings booked over one year in advance may be subject to pricing increases.

## ***Sales Tax and Service Charge***

Each wedding package will be subject to New York State Sales Tax and a service charge of 20%. Sales tax is subject to change without notice.

## ***Facility Usage***

All receptions are based on five (5) hours of room use. Doors will be opened to your guests at the specified begin time. Extended hours are at the discretion of management. Reserved seating is mandatory for all receptions. Maximum seating capacity is 200.

## ***Ceremony***

Our tent pavilion is available for your on-site ceremony from May 1st through Columbus Day Weekend. The tent is located pond-side adjacent to the 4th green of the golf course. Indoor space is available for your ceremony in the event of inclement weather. The ceremony fee is \$1,000. This includes up to 150 chairs, taxes and set up fee.

## ***Ceremony Rehearsal***

A rehearsal the day before your ceremony cannot be guaranteed due to other events taking place at The Vista. Should the day before your wedding be unavailable for your rehearsal, a mutually convenient time prior to the ceremony will be made available.

## ***Attendance Guarantee***

Friday weddings may begin at 6 pm or later. Saturday and Sunday weddings may begin at 5 pm or later. Saturday weddings require a minimum of 125 guests. Friday and Sunday weddings require a minimum of 100 guests.

## ***Decorating***

Decorating of the banquet room is subject to the approval of management.

# ***General and Administrative Information***

## ***Meal Guarantees***

A preliminary count of the number of guests attending your reception is due two weeks prior to the event. A final guaranteed count is due one week prior. This guaranteed guest count will be considered the basis for which your charges are assessed, even if fewer guests attend.

Please be sure to include entrée choices on the response card with your invitations as a pre-determined count of each meal is required. To assist your guests the day of your reception, please indicate entrée choices on the back of the escort card.

## ***Smoking***

As per New York State Law smoking is not permitted inside the building.  
Guests may smoke outside in the designated areas.

## ***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 are not allowed on guests' tables. "Shots" will not be served.

Beverage glasses are not permitted on the dance floor.

## ***Food and Beverage***

All food and beverage, except for the wedding cake, or other specialty dessert, must be ordered through The Vista. The consumption of food and beverages are on The Vista's premises only.

Take out containers are not available.

## ***Damage***

Any damage incurred during the reception by any guest will be the responsibility of the person hosting the reception. Use of golf carts is prohibited due to play being held up, liability and damage to the course.

## ***Miscellaneous***

We kindly ask parents or guardians of young children to closely monitor them during the reception to ensure their safety and that of our staff. Parents or guardians not supervising their children will be asked to remove their children from the premises.

The Vista is not liable for lost or stolen items.