

THE VISTA

BANQUET & BALLROOM



Events Package

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Displays

Crudite & Cheese

Array of seasonal vegetables, Artisan cheeses, assorted dips, and spreads. Served with sliced French bread & crackers.

\$9 per person

Spinach Artichoke Dip

Warm blend of cheeses, spinach, and artichokes. Served with sourdough bread Boule, French sticks, and pita chips.

\$9 per person

Buffalo Chicken Wing Dip

Warm blend of cheeses and chicken in a spicy buffalo sauce with sourdough Boule, French sticks, and pita chips to dip.

\$9 per person

Mediterranean Platter

Hummus, Tabouli, Tapenade, Kalamata Olives, Feta Cheese, and Lavash & Pita Bread.

\$11 per person

Antipasto Platter

Assorted Italian Meats & Cheeses, Marinated Artichokes & Olives, Grilled Vegetables, and Tomato Mozzarella Salad. Served with Grilled Crostini.

\$15 per person

Southwestern Platter

Crispy Tortilla Chips served with Guacamole, Salsa, Sour Cream, Black Bean Salsa, and Warm Queso Dip.

\$12 per person

Raw Bar

Choice of Shrimp Cocktail, Oysters, Crab, and Lobster. Served with Cocktail Sauce, Mignonette, Horseradish, Sliced Lemons, and Tabasco Sauce.

Market Price

Hors D'oeuvres

Priced Per Dozen

Spinach and Feta Spanakopita

\$25

Vegetable Spring Rolls with Sweet and Sour Sauce

\$26

Provolone and Basil Arancini

\$27

Italian Sausage & Cheese Stuffed Mushrooms

\$28

Roasted Pepper & Goat Cheese Crostini

\$26

Pan Seared Tuna on Crispy Wonton

with Sweet Soy

\$42

Scallops wrapped in Bacon with a Maple Dijon Glaze

\$42

Grilled Lamb Lollipop with Balsamic Drizzle

Market Price

Maryland Style Petite Crab Cake

with Remoulade

\$38

Deviled Eggs

\$24

Caprese Skewers

\$26

Tomato, Basil, & Mozzarella Bruschetta Crostini

\$28

Jumbo Shrimp Cocktail

\$42

Roasted Eggplant Bruschetta on a Garlic & Herb Crostini

\$26

Brunch

Continental Breakfast

Sliced Seasonal Fruit, Assorted Breakfast Pastries & Muffins,
Bagels & Cream Cheese, and Assorted Juices.

\$16.95 per person

The Grange Brunch

Sliced Seasonal Fruit
Assorted Breakfast Pastries &
Muffins
Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
House Made Home Fries
Choice of Garden or Caesar Salad
Choice of Chicken Marsala or
Chicken Saltimbocca
Coffee & Tea
\$31.95 per person

The Club Brunch

Sliced Seasonal Fruit
Assorted Breakfast Pastries &
Muffins
Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
House Made Home Fries
Coffee & Tea
\$23.95 per person

The Cooley Brunch

Sliced Seasonal Fruit
Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
French Toast
Baby Spinach Salad
Choice of Chicken Marsala or
Chicken Saltimbocca
Rice Pilaf
Coffee & Tea
\$31.95 per person

Brunch Additions

Omelet Station

\$5.95 per person

Array of Fresh Vegetables, Meats, & Cheeses
Will require an attendant at an additional \$100 fee

French Toast

\$4.95 per person

Thick Cut Texas Toast with Seasonal Berries
Add Banana Fosters \$3

Belgian Waffles

\$4.95 per person

Seasonal Berries & Whipped Cream

Buttermilk Pancakes

Per Person \$2.95

Yogurt Parfait

\$3.95 per person

Fresh Berries & House made Granola

Brunch Beverages

Bloody Mary & Mimosa Station

Will require Bartender at
an additional \$100 fee

Bloody Mary Station

Includes displayed Celery, Olives,
Bacon, Horseradish,
Lemons, and Limes
\$12 per person

Mimosa Station

Includes Juices and Fruit
\$30 bottle

Casual Buffets

Deli

Sliced Roast Beef, Turkey, Ham, & Salami
Fresh Local Breads
Assorted Cheeses, Toppings, & Condiments
Garden Salad
Coleslaw
Fresh Baked Cookies & Brownies
\$22 per person

Backyard Cookout

Hamburgers, Cheeseburgers, & Hot Dogs
Fresh Rolls, Toppings, & Condiments
Assorted Chips
Garden Salad
Fresh Watermelon
Choice of 2:
Potato Salad, Coleslaw,
Pasta Salad, or Fruit Salad
\$23 per person

Crowd Pleaser

Choice of Garden or Caesar Salad
Grilled Marinated Chicken Breast
Penne w/Broccoli & Alfredo
Meatballs Marinara
Warm Rolls & Garlic Sticks
Fresh Baked Cookies & Brownies
\$30 per person

Italian Buffet

Classic Caesar Salad
Baked Ziti
Meatballs Marinara
Chicken Parmesan
Penne with Broccoli & Alfredo
Garlic Bread
Italian Cookies & Cannoli
\$36 per person

Combination Buffet

Garden Salad or Greek Salad
New England Baked Haddock
Chicken Marsala, Piccata, or Saltimbocca,
Roasted Red Potatoes or Rice Pilaf
Vegetable Medley
Warm Rolls
Chef's Selection of Assorted Desserts
\$40 per person

Mexican Taco Bar

Barbacoa & Carnitas
Black Beans, Cilantro Lime Rice,
Pico De Gallo, Guacamole, and Chips
Street Corn
Fried Banana with Honey
\$38 per person

Deluxe Buffet

Baby Spinach Salad with Seasonal Berries,
Goat Cheese, Red Onion, Candied Nuts,
and Balsamic Dressing
Sliced Beef with Mushroom Gravy
New England Baked Haddock
Chicken Marsala, Piccata, or Saltimbocca
Roasted Red Potatoes or Rice Pilaf
Vegetable Medley
Warm Rolls
Chef's Selection of Assorted Desserts
\$45 per person

Stations

Will require an attendant at an additional \$100 fee

Italian Pasta Station

Includes Grated Cheeses & Garlic Bread

Two Pastas, Choose from: Fettuccine, Linguine, Penne, & Spaghetti

Two Sauces – Choose from: Marinara, Pesto, Vodka, Alfredo, & Fra Diavlo

Vegetables: Tomato, Broccoli, Spinach, Onions, or Mushroom

ADD Chicken \$5 / Sausage \$5 / Shrimp \$7 (extra per person)

\$19 per person

Carving Stations

Beef Tenderloin

Market Price per person

Roast Prime Rib

Market Price per person

Virginia Baked Ham

\$11 per person

Roast Turkey Breast

\$10 per person

Sauce choices:

Mushroom Demi, Horseradish Cream,
Pineapple Raisin, Turkey Gravy

Plated Dinner Options

*Served with choice of Salad & Warm Rolls, 3 Protein choices, 2 Sides, and 1 Dessert.
Vegetarian and Gluten Free Options available.
Counts due 14 days before event.*

Poultry

- Lemon Garlic Chicken & Herb aujus - *\$28 per person*
- Chicken Marsala, with Wild Mushrooms & Marsala Wine Sauce - *\$28 per person*
- Chicken Francaise with White Wine Garlic & Herbs - *\$33 per person*
- Chicken Boursin with Boursin Cheese & Asparagus - *\$35 per person*

Beef & Pork

- NY Strip Grilled with Wild Mushroom Demi Glaze - *\$39 per person*
- Grilled Filet Mignon with Blue Cheese Butter or Garlic Butter - *Market Price per person*
- Braised Short Ribs with Demi-Glace - *\$38 per person*
- Herb Roasted Pork Loin with Apple Cider Cream - *\$32 per person*

Fish

- New England Baked Haddock with Garlic and Herb Crumbs - *\$36 per person*
- Grilled Salmon with Lemon & Herbs - *\$36 per person*
- Baked Seafood Stuffed Shrimp with Lemon Butter - *\$38 per person*
- Chefs Catch of the Day - *Market Price per person*

Combinations

- Petite Filet Mignon & Seafood Stuffed Shrimp with Lemon Butter - *Market Price per person*
- Grilled Salmon with Lemon Garlic Chicken - *Market Price per person*
- Grilled NY Strip and Lump Crab Cake - *Market Price per person*

Starch Selections

- Whipped Yukon Gold Potatoes
- Roasted Fingerling Potatoes
- Rice Pilaf

Vegetables

- Sautéed Haricot Vert
- Grilled Asparagus
- Glazed Baby Carrots
- Chef's Seasonal Medley

Salad Selections

- Caesar with Shredded Parmesan
- Garden- Fresh Seasonal Vegetables & House Dressing
- Chef's Seasonal Salad

Desserts

- NY Cheesecake with Seasonal Berries
- Double Chocolate Cake
- Assorted Mini Pastries & Cannoli

Kids Meal

- Chicken Fingers & Fries
- Penne and Meatballs
- Hamburger or Cheeseburger with Fries
- Hot Dog & Fries
- Macaroni and Cheese with Fries
- \$11 per person / meal*

Bar Packages

Bar Service Options*

Cash Bar- Beverage is paid by guest by cash or credit.

Consumption Bar*

Beverage orders are tallied and paid for at the conclusion of the event.

**Does not apply toward food and beverage minimum.*

Prepaid Bar Service

Includes: 3 House Red wines, 3 House White wines, Premium Liquor, Domestic & Imported Beers, Soda, and Juices.

4.5 hours per person.

Last call half hour before event ends.

\$45++ per person

Van Patten Golf Club does not allow shots.

Additional Bar Options

Pricing is per person, per hour

Prepaid Soda Bar - \$5++

Premium Liquor - \$11++

House Wine - \$8++

Domestic Beer - \$6++

Imported Beer - \$7++

Soda, Drinks, & Juice - \$3++

Champagne Toast - \$4++ per person

Wine Service available priced per bottle inquire for pricing.
Special requests for alcohol, wine, and beer is paid for in full at retail price.

Van Patten Golf Club reserves the right to refuse service to any guest who cannot provide a valid form of identification per New York state law. All persons must be of legal drinking age to be served alcohol. No alcoholic beverages may be given to persons under the legal drinking age. No outside liquor is permitted. If outside liquor is found Van Patten Golf Club reserves the right to close the bar and end bar service.

All prices are subject to a 20% Service Fee, 7% NY taxable service charge

Bartender Fee \$100/50 people

Event Guidelines

Food and Beverage Service for Payment

Catered Events

Van Patten Golf Club is the exclusive caterer for all events. Desserts may be brought in at no additional cost. \$2 cake cutting fee will apply.

Minimums

Van Patten Golf Club has a 35-person minimum for all private events with the exception of weddings.

Guarantees

The Catering Department requires a guaranteed guest count and final menu selection no later than 14 business days prior to all events.

Menu

You may utilize one of our menu packages or design your own. Menu must be chosen one month before event.

Taxes and Service Fees

All charges are subject to a 20% service charge and a 7% state sales tax.

A \$500 deposit is due upon signing a contract to confirm all private event spaces.

Final payment 14 days before the event with the final guest count.

All events require a credit card number on file to secure the event.

No Cash Payment

Fees and Deposits

All events scheduled are subject to a Minimum Expenditure. Such amounts include food and beverages. The minimum does not include room rental, tax, and service charge(s). Fridays and Sundays that fall on holiday weekends are subject to Saturday Rental Fees and Minimum Expenditure.

No Confetti

No Food Taken From Buffet