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Congratulations on your Engagement!

The owners and staff at Eagle Crest Golf Club would like to congratulate you on your engagement! We welcome and thank you for considering our location for your celebration. This is one of the most memorable days of your life and our goal is to make it even more special. Our professional staff specializes in making your event unforgettable for you and all of your guests.

At Eagle Crest Golf Club we strive to make your planning as stress free and easy as possible. All of our wedding packages include floor length ivory table linens with your choice of accent colors, ivory chair covers with matching sashes, fresh floral centerpieces from The Floral Garden, Villa Italia wedding cake, elegant cocktail hour and a gourmet chocolate fountain after the meal.

The following pages detail your reception experience with Eagle Crest Golf Club. We will attend to all your needs and desires on your special day!

Our Packages

The Platinum

The Platinum Package offers your guests a full open bar serving premium brand liquors, imported & domestic draft and bottled beers, house wines and soda, which continues for your entire reception.

The Diamond

The Diamond Package offers your guests a one hour full open bar serving premium brand liquors, imported & domestic draft beer, house wines and soda, followed by four hours of draft beer, house wine and soda. A cash bar will be available for liquor.

Your Cocktail Hour

Your reception begins with distinctive and elegant cold hors d'oeuvres display featuring Imported and Domestic cheeses; almond and herb crusted Boursin cheese, decorated brie, Sharp Cheddar, Smoked Gouda, Havarti with Dill, and Swiss. Fresh vegetable crudité's, smoked meats, assorted crackers, flatbreads, and crostinis. Fresh seasonal fruits, roasted red pepper hummus and black olive tapenade.

A Chef's Selection of butler passed hors d'oeuvres from the following
(Our Chef will discuss the selections)

*Smoked Chicken Cornucopia
Sausage Stuffed Mushrooms
Bacon Wrapped Scallops
Skewers of Marinated Beef
Vegetable Spring Rolls
Fried Stuffed Ravioli
Sesame Chicken*

*Assorted Mini Quiche
Spanikopita
Pesto Pinwheels
Mini Wellingtons
Crab Rangoon
Asian Dumplings
Reuben in Phyllo*

~ *Appetizer Selections – Please Select One* ~

Pasta Dishes

Fusilli alla Pappone – Fusilli pasta with fresh zucchini and squash in a light Alfredo sauce

Penne alla Basil – Penne pasta, roasted peppers and fresh basil in a tomato cream sauce

Linguine alla Puttanesca – Linguine tossed with Harlot's Sauce

Soups

Italian Wedding Soup

Pasta E Fagioli

Cream of Broccoli and Cheddar

Cream of Mushroom and Swiss

Fresh Fruit

Fresh Fruit Plate with Raspberry Sauce – Fresh, sliced seasonal melon drizzled with raspberry sauce

Fresh Berry Mélange – Assorted fresh berries served in a champagne glass with fresh whipped cream

~ *Salad Selections – Please Select One* ~

Julienne Salad – Romaine Lettuce julienned and garnished with Bleu Cheese crumbles, sliced black olives, cherry tomatoes & Zinfandel Vinaigrette

Traditional House Salad – Crisp Romaine & Iceberg lettuce with tomato wedges, cucumbers, croutons, red onion with Balsamic dressing

Classic Caesar Salad – Chopped Romaine lettuce tossed with our creamy Caesar dressing, garnished with garlic croutons and shaved Pecorino cheese

~ Entrees – Please Select Three Entrees ~

Beef

	<u>Platinum</u>	<u>Diamond</u>
<u>Prime Rib of Beef Au Jus</u> – Slow-roasted, herbed prime rib prepared to medium rare	\$81.00	\$78.00
<u>Filet Mignon</u> – Tender Filet Mignon lightly seasoned, seared and topped with sherried button mushrooms	\$85.00	\$82.00
<u>Strip Steak Au Poivre</u> – NY Strip Steak seared with a black pepper crust and finished with a cognac reduction	\$81.00	\$78.00
<u>Beef Wellington</u> – Filet Mignon seared with chopped shallots, wrapped in puff pastry with Madeira sauce	\$86.00	\$83.00

Chicken

	<u>Platinum</u>	<u>Diamond</u>
<u>Mediterranean Chicken</u> - Boneless chicken breast dredged in seasoned flour, roasted & topped with smoked mozzarella artichokes, calamata olives, tomatoes, red onions	\$79.00	\$76.00
<u>Stuffed Chicken Amaretto</u> - Boneless chicken breast filled with almond apple stuffing & finished with a light amaretto cream sauce and sliced toasted almonds	\$79.00	\$76.00
<u>Chicken Marsala</u> – Juicy boneless chicken breast lightly seasoned & pan seared with a Marsala wine reduction	\$77.00	\$74.00
<u>Chicken Parmesan</u> – Boneless chicken breast encrusted with seasoned breadcrumbs and topped with our zesty red sauce and mozzarella cheese	\$77.00	\$74.00

Seafood

	<u>Platinum</u>	<u>Diamond</u>
<u>Lemon Garlic Swordfish</u> – Fresh grilled swordfish served with a lemon and herbed garlic butter	\$81.00	\$78.00
<u>Honey Bourbon Salmon</u> – Salmon filet marinated and grilled with a honey-bourbon glaze	\$81.00	\$78.00
<u>Seafood Stuffed Sole</u> – Filet of Sole stuffed with crab and scallop stuffing in a light lemon-herb white wine sauce	\$81.00	\$78.00
<u>Seafood Stuffed Shrimp</u> – Four jumbo shrimp butterfly-cut and stuffed with our homemade seafood stuffing and topped scampi butter	\$81.00	\$78.00

Vegetarian

	<u>Platinum</u>	<u>Diamond</u>
<u>Grilled Marinated Vegetables</u> – A seasonal blend of marinated vegetables lightly grilled	\$77.00	\$74.00
<u>Vegetarian Lasagna</u> - Fresh spinach, roasted peppers, mushrooms, mozzarella & ricotta cheese, marinara sauce	\$77.00	\$74.00

All entrees include chef's choice starch & seasonal vegetable, warm rolls and butter, coffee & tea service

Villa Italia Wedding Cake

Gourmet Dark Chocolate Fountain

Warm dark chocolate flows through our fountain for two hours after your meal.

Dipping Items include marshmallows, pineapple, strawberries, pretzels, marshmallow rice squares, frozen cream puffs, chocolate chip cookies, and more.

Reception Enhancements

Feel free to add any of the following enhancements to your reception

***Butler Passed Sushi** – An assortment of sushi rolls passed during your cocktail hour*

\$1.50 per piece (minimum 50 pieces)

***Shrimp Cocktail** – Jumbo shrimp butler passed during your cocktail hour*

\$225.00/100 pieces

***Smoked Salmon** – Smoked salmon with dill remoulade on display during the cocktail hour*

\$2.00 per person

***Champagne Station** – Enjoy a flavored champagne station during your cocktail hour*

\$2.50 per person

***Table Side Wine Service** – Red & White Wine Service at your table throughout dinner*

\$3.50 per person

***Italian Pastries and Cookies** – Assorted Villa Italia pastries and cookies on your tables*

\$35.00 per Table

***Assorted Dessert Station** – Complete assortment of cakes, Italian pastries,*

fresh-baked cookies & brownies

\$4.00 per person

***Flavored Coffee & Tea Station** – Coffee Station with assorted flavors & a selection of*

herbal and flavored teas

\$2.50 per person

***Butler Passed Cordials** – Assorted liqueurs passed to your guests in chocolate cordial cups*

\$4.00 per person

***Accent Sashes** – Choose a colorful accent for your reception by upgrading to a chair sash*

complementing your wedding colors

\$2.50 per person

***Centerpiece Upgrade** – Check with our Event Specialist for upgrade suggestions to your*

included centerpieces

Eagle Crest Information & Policies

Deposit & Payment Policy

To reserve your date, a non-refundable deposit of \$1000.00 will be required. A non-refundable payment of 25% of the estimated final bill will be due 90 days prior to the reception date. All deposits and payments will be deducted from the final bill. Final payment is due at the final meeting. Payments must be made by cash, cashier's check or certified personal check. Credit cards are not accepted for payment.

Guest Minimums

Wedding receptions require a minimum of 90 guests. Saturday receptions will be scheduled from 12 p.m. to 5 p.m. or 7 p.m. to 12 a.m. Exceptions to this policy will be made at management's discretion.

Guarantee

A final guarantee must be made one week prior to the event. This guarantee cannot be reduced. Any additional guests attending will be payable on the day of your event.

Final Meeting

The final meeting will be scheduled four days prior to the event. Final payment will be due at this time. Your final bill will be based on your final guarantee. Any additional charges incurred will be due on the date of the event. At this time, you may bring in any favors & other required items. We ask that all items are clean, all stickers removed and assembled.

Our staff will be glad to put these items on the tables for your event.

On-Premise Ceremony

Eagle Crest Golf Club provides many picturesque settings for your wedding ceremony both indoors and on our lovely grounds. The ceremony is scheduled 1/2 hour prior to the start time of your reception. The fee for your ceremony is \$ 500.00. Rehearsals will take place the night before your wedding, or the first available date, and will be facilitated by a representative of Eagle Crest. Our Bridal Suite is available for your wedding party 1/2 hour before scheduled ceremony time.

Tax & Service Charge

All prices are subject to a 20% service charge and applicable New York State sales tax.

Children's Pricing

Children 12 and under will be charged \$30.00 plus service charge and tax. Children's meals will consist of Chicken Tenders and French Fries. Any children attending your reception that do not order a meal will be charged a \$5.00 setting fee. We understand that children may be a large part of the festivities, but we ask your cooperation with their supervision.

For their safety, and that of our staff, please supervise your children.

Wedding Professional Pricing

Professional meals will be charged at 50% the package price plus service charge and tax.

Overtime Fee

Events are based on a five hour time period. Any additional time will be billed at a rate of \$500.00 per hour and is at the discretion of the management. This fee does not include any bar or service charges. The maximum allowable overtime is two hours. At no time shall any event go past 1:00 am.

Decorations

Eagle Crest Golf Club does not permit the affixing or attaching of anything to the walls, floors or ceilings with nails, staples, tacks, tape or any other substance that might otherwise mar the facility.

Early Arrivals

Your reception will begin promptly at the scheduled time. Guests may not be able to enter the facility if they arrive early. We ask for your assistance by making your guests aware of this policy.

Responsible Alcohol Service Policy

Eagle Crest Golf Club practices responsible alcohol service. As per New York State law, only persons over the age of 21 years will be permitted to consume alcohol at any function. All Eagle Crest Golf Club staff reserve the right to obtain government issued photo identification from any guest. Our staff also reserves the right to terminate the consumption of alcoholic beverages on an individual basis.

Pitchers of beer or shots of any type will not be served.

For the safety of guests and staff, no beverages of any type are permitted on the dance floor.

Event Detail Sheet

Please use this sheet to assist you in planning your event.

Initial Appointment Information

Initial Appointment Date: _____ Initial Appointment Time: _____
Ceremony Date: _____ Ceremony Time: _____
Ceremony Location: _____
ETA Eagle Crest: _____ Reception Start Time: _____
Number Invited: _____ Package Selection: _____
Special Requests: _____

Initial Chef Appointment Information

Chef Appointment Date: _____ Chef Appointment Time: _____
Appetizer Selection: _____
Salad Selection: _____
Entree Selections: 1) _____
2) _____
3) _____
Veg Selection: 1) _____
Cake Selection: _____
Linen Color: _____
Enhancements: 1) _____ 2) _____
3) _____ 4) _____
5) _____ 6) _____

Eagle Crest Comparison Worksheet

At Eagle Crest Golf Club we understand that you will be “shopping around”. We encourage you to get as much information as possible to make the best decision for your event. We hope that this worksheet will help you with your comparisons.

Location	Eagle Crest Golf Club	Location 2	Location 3
Guest Minimum	90		
Floor Length Linens	Included		
Chair Covers	Included		
Floral Centerpieces	Included		
Cold Display	Included		
Passed Hors d’oeuvres	Included		
Champagne Toast	Included		
Menu Choices	3 + Vegetarian		
Cake	Included		
Chocolate Fountain	Included		
Children’s Pricing	\$30.00		
Professional Meal Fee	50% Package Price		
Service Charge	20%		
On-Premise Ceremony	\$500.00		
Overtime Fee	\$500.00/hour		
Required Deposit	\$1000.00		
Min Package Price	\$74.00		
Max Package Price	\$86.00		
Bar Options	2 Options		
Champagne Station	Available		
Table Wine Service	Available		
Italian Pastries	Available		

