

PREMIER GOLF . UNRIVALED AMENITIES . OUTSTANDING SERVICE .



WEDDING PACKAGE



401 RIDGEWAY, WHITE PLAINS, NY 10605 | WWW.WESTCHESTERHILLSGOLFCLUB.ORG JACQUIE SILVER | DIRECTOR OF SALES & MARKETING | 914.948.5020 X605 | JACQUIE, SILVER@TROON.COM







About Us

THANK YOU FOR YOUR INTEREST IN HOSTING YOUR EVENT AT WESTCHESTER HILLS GOLF CLUB.

At Westchester Hills, we pride ourselves in providing our guests with a true member experience. Our Food and Beverage team is passionate about hospitality and making sure your time spent with us is memorable. Whether you will be spending the whole day with us or coming by for an afternoon event, attention to detail is our top priority. Making sure you feel at home at The Hills is what we strive for. The Culinary experience is always the most important. Our culinarians have put together exciting menus for all price points. Is there something you don't see? Let us know and we will do our best to accommodate any special requests and dietary restrictions.

Your event is special and unique. No matter if you have been with us for years or we have the pleasure of serving you for the first time. The possibilities are endless with what we can create. We look forward to working together to make your day extraordinary!





ld Package

\$120 PER PERSON

COCKTAIL HOUR

CHOICE OF THREE (3) PASSED HORS D'OEUVRES

Cold Canapes: Tuna Tartare & Avocado · Prosciutto & Melon Skewers · Shrimp Cocktail Seasonal Soup Shooters · Whipped Goat Cheese & Asparagus Bruschetta · Caprese Crostini

Hot Hors D'OEUVRES: PIGS IN A BLANKET WITH SPICY MUSTARD · GARLIC-CHILI SHRIMP SKEWER WITH SALSA VERDE · PARMESAN RISOTTO BALLS · CHICKEN SESAME SKEWER · BEEF EMPANADA WITH SRIRACHA AIOLI · VEGETABLE SPRING ROLLS WITH SWEET CHILI SAUCE

CHARCUTERIE & CHEESE GRAZING BOARD AN ASSORTMENT OF IMPORTED & DOMESTIC CHEESE, ARTISAN BREADS, CRACKERS, A VARIETY OF CURED MEATS, MARINATED OLIVES, DRIED & FRESH FRUITS

*SEE ADDITIONAL STATIONS FOR COCKTAIL HOUR ADD-ONS

FIRST COURSE

CHOICE OF (1) SALAD

WILD ARUGULA SALAD: CHERRY TOMATOES, WATERMELON RADISH, BABY CARROTS, PARMESAN, LEMON VINAIGRETTE BABY SPINACH SALAD: FRISÉE, STRAWBERRIES, TOASTED Almonds, White Balsamic Vinaigrette CAESAR SALAD: BABY ROMAINE, PARMESAN, CAESAR DRESSING, CROUTONS

SECOND COURSE

Choice of two (2) Entrees - Additional Entrée +\$10 Per Person

Seared Atlantic Salmon: Wild Rice Pilaf, Asparagus, Lemon– Herb Beurre Blanc Roasted Chicken Breast: Sweet Potato Purée, Broccoli Rabe, Calabrian Chili, Mushroom Jus Grilled Petite Filet of Beef: Garlic Mashed Potatoes, Haricot Vert, Au Poivre Sauce



Platinum Package

\$140 PER PERSON

FIRST COURSE CHOICE OF (1) SALAD

COCKTAIL HOUR Choice of Five (5) Passed Hors D[,]Oeuvres

Cold Canapes: Tuna Tartare with Avocado & Lime · Mini Seafood Rolls on Brioche , Shrimp Cocktail · Gazpacho Shooters · Caprese Bruschetta

Hot Hors D'oeuvres: Pigs in a Blanket · Coconut Shrimp · Short Rib & Fontina Grilled Cheese · Chicken Sesame Skewer, Chicken Teriyaki Dumpling · Truffle Risotto Ball · Seasonal Crostini · Grilled Lamb Loin

CHARCUTERIE & CHEESE GRAZING BOARD AN ASSORTMENT OF IMPORTED & DOMESTIC CHEESE, ARTISAN BREADS, CRACKERS, A VARIETY OF CURED MEATS, MARINATED OLIVES, DRIED & FRESH FRUITS

*SEE ADDITIONAL STATIONS FOR COCKTAIL HOUR ADD-ONS

SALAD CHOICES

WATERMELON SALAD: CHERRY TOMATOES, WATERMELON RADISH, PUMPKIN SEEDS, RED WATERCRESS, CHARRED LEMON VINAIGRETTE BURRATA SALAD: HEIRLOOM TOMATOES, WILD ARUGULA, GARLIC CROUTONS, TOMATO VINAIGRETTE CAESAR SALAD: BABY ROMAINE, PARMIGIANO-REGGIANO, WHITE ANCHOVY, PARMESAN CROUTONS

SECOND COURSE

Choice of two (2) Entrees - Additional Entrée +\$10 Per Person

MISO GLAZED CHILEAN SEA BASS: ASIAN PEAR RELISH, STEAMED BLACK RICE, BRAISED BABY BOK CHOY CHICKEN PICCATA: CAPERS, LEMON WINE SAUCE, RICE PILAF, BROCCOLINI BUNDLE PRIME NEW YORK STRIP STEAK: SHALLOT RED WINE DEMI-GLACE, GARLIC MASHED POTATOES, HARICOT VERT & CARROT BUNDLE, CRISPY ONIONS



Diamond Package

\$165 PER PERSON

FIRST COURSE

Choice of (1) Salad, soup or Pasta

COCKTAIL HOUR

Choice of Seven (7) Passed Hors D'oeuvres **Cold Canapes:** Tuna Tartare with Avocado & Lime · Smoked Salmon Dip · Shrimp Cocktail Shooters · Mini Lobster Rolls · Caprese Bruschetta **Hot Hors D'oeuvres:** Pigs in a Blanket · Lamb Loin · Mini Crab Cakes · Chicken Satay · Truffle Risotto Balls · Pork Dumplings · Spanakopita

CHARCUTERIE & CHEESE GRAZING BOARD

An assortment of Imported & Domestic Cheese, Artisan Breads, Crackers, A Variety of Cured Meats, Marinated Olives, Dried & Fresh Fruits

RAW BAR & SUSHI PLATTERS JUMBO SHRIMP · CRAB CLAWS · BLUE POINT OYSTERS · LITTLE NECK CLAMS

*SEE ADDITIONAL STATIONS FOR COCKTAIL HOUR ADD-ONS Soup Options: Butternut Squash, Wild Mushroom & Leek, Roasted Tomato Basil, Lentil Soup, Lobster Bisque Salad Options: Hills House Salad, Baby Arugula Salad, Gorgonzola Salad, Classic Caesar Salad, Strawberry & Mixed Greens, Roasted Vegetable Salad, Heirloom Tomato & Burrata Salad Pasta Options: Penne A La Vodka, Tortellini Alfredo, Cheese Ravioli with Short Rib Ragu, Gnocchi with Pesto Pasta Primavera, Rigatoni Bolognese

> SECOND COURSE Choice of (1) Duet Entree

DUET SELECTIONS:

Braised Short Rib & Jumbo Shrimp Petit Filet & Maryland Crab Cakes Petit Filet & Lobster Tail Petit Filet & Diver Sea Scallops

*SPEAK TO YOUR EVENTS MANAGER ABOUT ADDITIONAL DUET OPTIONS AND CUSTOMIZATIONS



Stations

ADDITIONAL STATIONS

WOOD FIRED PIZZA STATION House-Made Pizza Dough \$12 Per Person for Two Hours Choice of Three (3) Styles: Margherita · Pepperoni · Seasonal Vegetables · Mushroom & Sausage Prosciutto & Arugula · Broccoli & Ricotta · Pesto & Mozzarella, truffle & Mushroom

CLASSIC SEAFOOD DISPLAY

\$32 Per Person Jumbo Shrimp · Crab Claws · Blue Point Oysters · Little Neck Clams on the Half-Shell Sauce Vert · Cocktail Sauce · Russian Dressing

SUSHI STATION

\$35 Per Person Assorted Sashimi, Sushi & Rolls. Sushi Provided by Outside Caterer. Service is Subject to additional Delivery/Attendant Charges. Chef Attendant 2 Hours: \$275 per chef Please Note Prices Listed Includes Two Chef Attendants Making Sushi Throughout Your Event

Caviar & Vodka Display Market Price Caspian Sea Beluga, Ostera, Sevruga & Salmon Roe presented in an ice sculpture served with blinis, classical garnish & chilled flavored vodkas



ADDITIONAL STATIONS

HOUSE-MADE PASTA STATION Chef-Attended \$15 Per Person Selection of Made-To-Order House-Made & Dry Pasta Bolognese · Vodka Sauce · Alfredo · Basil Pesto (Nut Free)

Mashed Potato Bar \$12 Per Person Classic Mashed Potatoes & Sweet Potato Bacon Mash Cheddar Cheese | Pepper Jack Cheese | Sour Cream | Gravy | Brown Sugar | Marshmallows

MAKE YOUR OWN SLIDER STATION \$14 Per Person Lettuce · Tomatoes · Onions · Pickles · Mini Potato Rolls · American Cheese Beef · Grilled Chicken · Crispy Chicken · Pesto Marinated Portobello Mushrooms

ASIAN STATION \$15 Per Person Beef Stir Fry with Broccoli & Sesame Oil Vegetable Stir Fry with Teriyaki Sauce & Low Mein Noodles Egg Fried Rice |Steamed Edamame Pots Miso Glazed Mahi Mahi Sate Skewers | Steamed Vegetable Dumpling | Soba Noodle Salad



Deccesto

Dessert Stations

Ice Cream Sundae Bar

\$10 Per Person

CHOCOLATE & VANILLA ICE CREAM | FRESH FRUIT | WHIPPED CREAM | CHOCOLATE SAUCE | CARAMEL SAUCE | Sprinkles | Oreo Cookie Crumbs | Mini M&Ms | Gummy Bears | Waffle Cones

VENETIAN TABLE DISPLAY

\$15 Per Person

New York Cheesecake | Fudge Brownie Cheesecake | Carrot Cake | Gluten Free Molten Lava Cake | Cannolis | Chocolate Eclairs | Tiramisu | Fruit Tarts | French Macaroons | Assorted Panna Cotta

Stuffed Crepes Made-to-Order \$15 Per Person Granola | Cocoa Nibs | Coconut | Almonds | Nutella | Whipped Cream | Jam | Fresh Fruit | Peanut Butter | Chocolate Sauce | Vanilla Ice Cream

CHOCOLATE FOUNTAIN

\$10 Per Person

Fresh Fruit | Pound Cake | Marshmallows | Pretzels | Rice Crispy Treats | Graham Crackers | Assorted Cookies

Cookie Jar Bar \$10 Per Person Chocolate Chip | Oatmeal Raisin | Double Chocolate Chip | Sugar Cookie | Brownies | Vanilla & Chocolate Ice Cream



Desserts

PASSED DESSERTS: CHOICE OF (4) \$15 PER PERSON

CHURRO BITES | CHOCOLATE SAUCE **RAINBOW COOKIES MINI NUTELLA BIGNET** MILK & COOKIE SHOOTERS **CHOCOLATE DIPPED STRAWBERRIES OREO COOKIE PARFAIT FRUIT SKEWERS CHOCOLATE MOUSSE SHOOTERS MINI CANNOLIS MINI CUPCAKES CHEESECAKE POPS Assorted Mini Tartlettes FUDGE BROWNIE BITES MINI SMORE'S MINI CHIPWICH** CIDER DOUGHNUTS | DIPPING SAUCE **MINI ICE CREAM CONES FRENCH MACAROONS** MINI KEY LIME PIE **MILKSHAKE SHOTS CRUMB CAKE BITES CHOCOLATE DIPPED OREOS** MINI ECLAIRS | STRAWBERRIES & CREAM FRENCH TOAST STICK | WARM MAPLE SYRUP



Wedding Cake

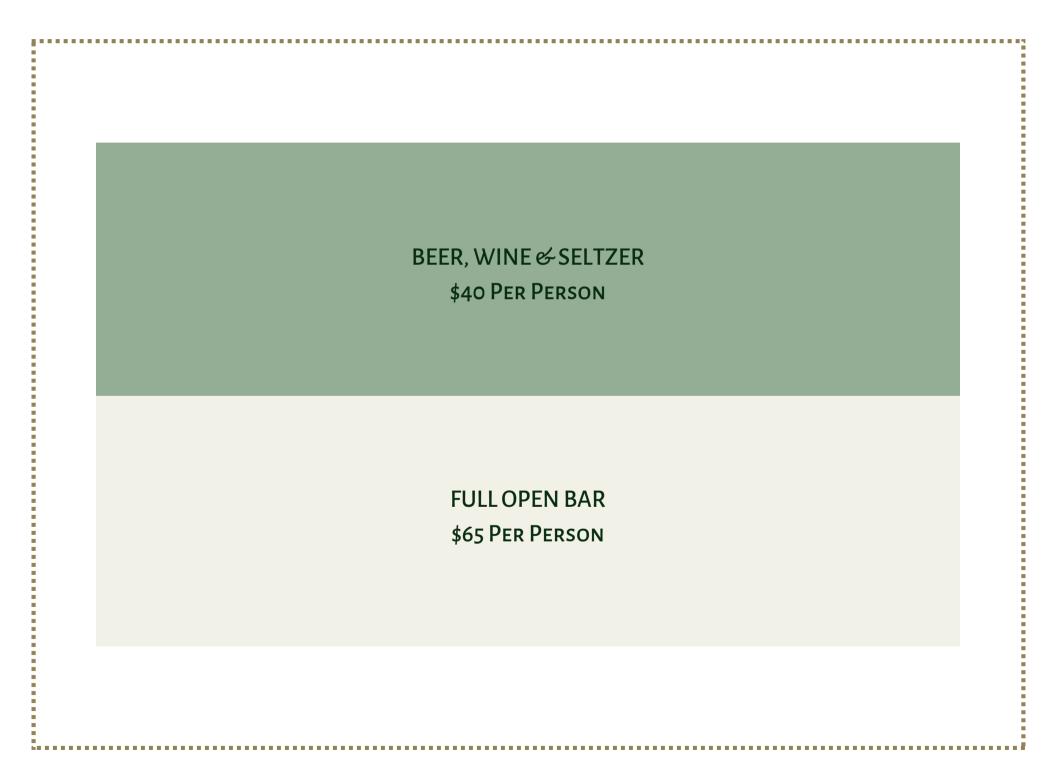
| SIZE | PRICING | SIZE | PRICING |
|-----------|----------|--------------|----------|
| Round 7" | \$50.00 | Round 16" | \$115.00 |
| Round 8" | \$55.00 | Square 10x10 | \$85.00 |
| Round 9" | \$60.00 | Square 12x12 | \$105.00 |
| Round 10" | \$75.00 | 1/4 Sheet | \$65.00 |
| Round 11" | \$85.00 | 1/2 Sheet | \$125.00 |
| Round 12" | \$95.00 | 3/4 Sheet | \$150.00 |
| Round 14" | \$105.00 | Full Sheet | \$240.00 |

FLAVORS

VANILLA · CHOCOLATE · LEMON POPPY · RED VELVET · CARROT · BANANA · STRAWBERRY · CHOCOLATE MOUSSE PEANUT BUTTER · BLACK VELVET · COOKIES & CREME · COOKIE DOUGH · GERMAN CHOCOLATE BLACK FOREST · MAPLE WALNUT · PUMPKIN WALNUT · PUMPKIN MOUSSE · POMEGRANITE · SPICE CAKE



Bar Packages





Additional Hems

CEREMONY SPACE \$1,500

- BEVERAGE STATION FOR GUEST ARRIVAL
- Event Lawn Ceremony
- Alternate Location in the Event of
 - INCLEMENT WEATHER
- White Folding Chairs
- Sound System with Microphone





BRIDAL SUITE \$250

• FRUIT & SNACK DISPLAY FOR BRIDE AND BRIDAL

Party

- STEAMER FOR DRESSES
- DRESSING RACK
- Full Length Mirrors



Event Information

FOOD & BEVERAGE

All food and beverage is to be purchased solely through Westchester Hills Golf Club. All food and beverage charges are subject to a 20% service charge. An 8.375% tax is applicable on food & beverage. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please notify your event coordinator about any food allergies or restrictions.

GUARANTEES

A FINAL GUARANTEE OF ATTENDANCE MUST BE SUBMITTED BY 10:00 AM, TEN DAYS PRIOR TO YOUR EVENT. GUARANTEES ARE NOT SUBJECT TO REDUCTION. IF GUARANTEE IS NOT RECEIVED, THE EXPECTED NUMBER OF GUESTS INDICATED ON THE BEO, OR THE NUMBER SERVED, WHICHEVER IS GREATER, WILL BE CHARGED. THE CLUB REQUIRES SIGNATURE APPROVAL OF ALL BANQUET EVENT ORDERS, AND MUST RECEIVE A SIGNED COPY PRIOR TO ARRIVAL. FOR MONDAY OUTINGS, A MINIMUM OF 50 PLAYERS ARE REQUIRED. IF YOUR EVENT DOES NOT FILL THIS MINIMUM, YOU WILL BE CHARGED THE DIFFERENCE.

EVENT SPACE

Event Space, Rental Fees, and Food and Beverage Minimums are based on the event type, setup and the number of people in attendance. Should advance setup and late teardown be required, an additional charge may be incurred. Final room assignment is subject to change. Additional setup fees may be incurred should additional resets or turns be requested above and beyond the contracted space.

VENDORS

Ask your event coordinator for references on our preferred vendors for Floral Décor, Entertainment, Photographers and more. If you wish to provide vendors not on the club's preferred vendor list, a copy of the vendor's insurance policy evidencing \$1,000,000—\$5,000,000 (depending on service provided) is required.

SERVICE FEES

Attendant fees are based upon final food selection. Recommended staffing is based upon (1) Attendant for every (100) guests at \$150 Per Attendant. Club will staff (1) Bartender for every (75) guests at \$200 Per Bartender, for up to (4) hours. Each additional hour will be charged at \$30 per hour. All events are subject to a four (4) hour time frame. Any events that exceed that time frame will be charged \$300 for each additional hour.



Event Information

OVERCONSUMPTION

Westchester Hills Golf Club's managers, bartenders and servers have the obligation to refuse service to any guests that appear intoxicated. Management or Bartenders have the right to ask any unruly and/or disruptive guests to leave the premises immediately.

COAT ROOM ATTENDANT

A LABOR FEE OF \$150 WILL BE ADDED TO YOUR FINAL INVOICE IF A COAT ROOM ATTENDANT IS REQUESTED.

DATE/SPACE RESERVATION POLICY

DATE & SPACE HAVE BEEN RESERVED BASED ON YOUR REQUIREMENTS. A SIGNED CONTRACT AND DEPOSIT ARE REQUIRED TO CONFIRM THAT DATE AND SPACE. THIS IS DUE TO THE CLUB WITHIN TEN (10) BUSINESS DAYS OF THE CONTRACT ORIGINATION DATE. FAILURE TO PROVIDE A SIGNED CONTRACT AND DEPOSIT SHALL RELEASE THE CLUB OF ITS OBLIGATIONS, ALLOWING THE DATE AND SPACE TO BE SOLD TO OTHER CLIENTS.

VALET ATTENDANTS

Must be requested at least two weeks prior to your event. Valet Attendants are provided by an outside caterer. Fee will be determined at the time of event.

SPONSORING MEMBER

The member(s) sponsoring this function shall be liable and subject to the late charge policy as adopted by the Club's Board of Governors.

DAMAGES & LOST ITEMS

Westchester Hills Golf Club assumes no liability for the damage or loss of personal property by host or guests. Any damages to the club property by host or guests will be the responsibility of the host and costs will be added to the bill.



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