

PREMIER GOLF.
UNRIVALED AMENITIES.
OUTSTANDING SERVICE.



401 RIDGEWAY, WHITE PLAINS, NY 10605 | WWW.WESTCHESTERHILLSGOLFCLUB.ORG

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### 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!







#### 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.





#### **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.





### \$125 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

#### SALAD COURSE

CHOICE OF ONE (1)

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

### ENTRÉE

CHOICE OF TWO (2)

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

#### **DESSERT**

CHOICE OF ONE (1)

STRAWBERRY SHORTCAKE · CHOCOLATE CAKE · CHEESECAKE





### \$145 PER PERSON

#### **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

#### **SALAD COURSE**

CHOICE OF ONE (1)

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

### FNTRÉF

CHOICE OF THREE (3)

SEARED ATLANTIC SALMON: WILD RICE PILAF, GRILLED ASPARAGUS, LEMON—HERB BEURRE BLANC
ROASTED CHICKEN BREAST: SWEET POTATO PURÉE, BROCCOLI RABE, CALABRIAN CHILI, MUSHROOM JUS
GRILLED FILET MIGNON: GARLIC MASHED POTATOES, HARICOT VERT, AU POIVRE SAUCE

#### **DESSERT**

CHOICE OF ONE (1)

VANILLA, CHOCOLATE OR STRAWBERRY SHORTCAKE · MOLTEN LAVA CAKE · CHEESECAKE





### \$175 PER PERSON

#### **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

#### SALAD COURSE

CHOICE OF ONE (1)

Grilled Watermelon: Heirloom Tomatoes, Watermelon Radish, Walnuts, Feta, Sherry Vinaigrette
Burrata Salad: Heirloom Tomatoes, Baby Arugula, Pine Nuts, Balsamic Reduction
Caesar Salad: Baby Gem Romaine, Shaved Parmigiano-Reggiano, White Anchovy, Garlic Parmesan Croutons

### **ENTRÉE**

CHOICE OF THREE (3)

SEARED ATLANTIC SALMON: WILD RICE PILAF, GRILLED ASPARAGUS, LEMON—HERB BEURRE BLANC
ROASTED CHICKEN BREAST: SWEET POTATO PURÉE, BROCCOLI RABE, CALABRIAN CHILI, MUSHROOM JUS
GRILLED FILET MIGNON: GARLIC MASHED POTATOES, HARICOT VERT, AU POIVRE SAUCE

#### **DESSERT**

CHOICE OF ONE (1)

VANILLA, CHOCOLATE OR STRAWBERRY SHORTCAKE · MOLTEN LAVA CAKE · CHEESECAKE





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





BEER, WINE & SELTZER \$40 PER PERSON

FULL OPEN BAR \$65 PER PERSON





### **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 DISPLAY FOR BRIDE AND BRIDAL PARTY
- STEAMER FOR DRESSES
- Dressing Rack
- FULL LENGTH MIRRORS



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### Connect with us!



