



At Terry Hills we are honored each and every time our guests choose to host their event here. It is our goal to deliver the finest service, in a stunning atmosphere with a delectable menu personalized to suit you and your guests. Every event at Terry Hills is planned and executed to meet the highest of standards, so that at the end of your event you are nothing short of thrilled with your experience.

We believe that every event should reflect the character and personality that you envisioned. Our Executive Chef, Gene Hewitt, has compiled menus that may suit your needs, but these are only the beginning of what Terry Hills has to offer. We specialize in the design of menus for special events and strive to make every menu a fit for your individual guest's needs.

We appreciate the interest you have shown in Terry Hills. We look forward to setting up a meeting with you to further discuss the possibilities available to you. If you have any questions, or would like to set up an appointment or take a tour of our beautiful facility, do not hesitate to contact me. I can be reached at 585-343-0642 or daniellerotondo@terryhills.com. I look forward to the possibility of working with you.

Warm regards,

Danielle Rotondo

Restaurant and Banquet Manager

TerryHills Golf Course and Banquet Facility

Meeting Breaks

Beverage Break

Freshly brewed coffee and tea selections with assorted soft drinks and water \$2.95

Morning Break

Freshly brewed coffee and tea selections with water accompanied with assorted granola bars and snack packs \$3.95

Afternoon Break

Freshly brewed coffee and tea selections with assorted soft drinks and water accompanied with homemade cookies and brownies \$4.95

Breakfast Selections

*All breakfasts include coffee and juice
All buffets require a minimum of 30 people*

Continental Breakfast

Assorted pastries and muffins \$4.95 Add seasonal fruit \$3.95

Bagel Buffet

Assorted bagels with cream cheese and butter accompanied with fresh fruit and yogurt \$7.95

Terry Hills Breakfast Pizza

Our breakfast pizza topped with fresh eggs, mozzarella and cheddar cheese, seasoned homefries, sausage and bacon. Served with sour cream and home made salsa \$5.95 Add to any breakfast selection \$2.95

Classic Breakfast Buffet

Scrambled eggs, bacon, sausage, homefries, assorted pastries and muffins \$8.95 Add French Toast \$9.95

Deluxe Breakfast Buffet

Scrambled eggs, quiche, Belgian waffles with warm maple syrup and assorted fruit toppings, homefries, bacon, sausage, sliced fresh fruit and assorted breakfast pastries \$13.95

Breakfast Combo

Choice of French toast or Silver dollar pancakes served with scrambled eggs, seasoned homefries and your choice of bacon or sausage. Served with butter and warm maple syrup \$8.25

Fresh Fruit Plate

Seasonal sliced fruit with cottage cheese accompanied with a mini muffin \$9.95

Eggs Benedict

Poached eggs on a toasted English muffin with Canadian bacon and Hollandaise sauce served with fresh fruit and homefries \$8.95

Served Luncheon and Shower Selections

You May Add:

House or Caesar salad for \$2.95 pp

Soup du Jour for \$2.95 pp -- Seafood Bisque for \$3.50 pp

House Dessert (cookies and brownies **or** ice cream sundaes) \$2.50 pp -- Assorted Cheesecakes \$3.25 pp

Cold Plate - Chicken salad with cheese, two specialty salads, fresh fruit, breadstick and sherbet \$9.95

Flatbread Greek Salad - Mixed Greens, feta cheese, black olives, tomatoes and red onion layered on grilled seasoned flat bread topped with our homemade Greek Dressing.

Plain \$7.95 Grilled Chicken \$9.95 Grilled Steak \$10.95

Peach Pecan Romaine Salad - Romaine lettuce tossed with juicy peaches, dried cranberries and toasted pecans in our peach Riviera dressing served with toasted garlic bread. Plain \$8.95 Grilled Chicken \$10.95

Caesar Salad - Romaine lettuce, bacon garlic croutons, mushrooms, red onion, parmesan & Asiago cheeses tossed in our creamy Caesar dressing served with toasted garlic bread. Plain \$7.95 Grilled Chicken \$9.95

Smoked Turkey Cobb Salad - Smoked turkey with tomatoes, bacon, scallions, diced egg and crumbly blue cheese atop a bed of tossed garden greens served with toasted garlic bread and choice of dressing. \$8.95

Oriental Chicken Salad - A crispy bed of chopped Romaine layered with marinated grilled chicken breast, scallions, toasted almonds, Mai Fong, chow mein noodles, & mandarin oranges with our house oriental dressing served with toasted garlic bread. \$9.95

Grilled Chicken Deluxe – Marinated grilled chicken breast topped with American cheese, lettuce & tomato served on a Kaiser roll served with a side of homemade potato chips and pickles. \$7.50

Grilled Open Faced Turkey Club - Grilled egg-dipped white bread with shaved turkey, melted American cheese, bacon topped with Hollandaise sauce. \$8.95

Open Face N.Y. Strip Sandwich – Broiled 6oz strip steak served on toasted garlic bread with a side of au jus. Served with a side of homemade potato chips and pickles. \$10.95

Beef on Weck – Simmered roast beef au jus on a kimmelweck roll with creamy horseradish sauce. \$7.95

Chicken French - Lightly battered chicken breast with lemon and fresh herbs served with chef's selection of starch and fresh vegetables \$10.95

Roast Beef Pinot Noir - Sliced roast beef with a mushroom pinot noir sauce served with chef's selection of starch and fresh vegetables \$10.95

Chicken Bruschetta Pasta - Grilled chicken breast tossed with diced tomatoes, onions and fresh herbs served over linguini and finished with our house parmesan sauce \$10.95 Without Chicken \$8.95

Seafood Stuffed Atlantic Cod–Cod stuffed with our signature seafood dressing. Baked & topped with a creamy Hollandaise sauce served with chef's selection of starch and fresh vegetables \$11.95

Open Face Chicken Cordon Bleu - Chicken breast topped with smoked ham, Swiss cheese and Hollandaise sauce served with chef's selection of starch and fresh vegetables \$10.95

Grilled Salmon Filet - Fresh grilled Atlantic salmon filet accompanied with scallion dill sauce served with chef's selection of starch and fresh vegetables \$13.95

Soup and Sandwich - \$9.95

Your Choice of One Soup

Creamy Tomato Basil | Cream of Mushroom | Creamy Broccoli and Cheese
Italian Wedding | Chicken and Rice | Vegetable Beef | Minestrone

Your Choice of One Sandwich

Chicken Salad | Egg Salad | Tuna Salad | Grilled Ham and Cheese | Grilled Panini

Build Your Own Luncheon Buffet

Your Choice of Two Luncheon Entrees for \$12.95 pp

Your Choice of Three Luncheon Entrees for \$14.95 pp

Add a Soda Station for \$1.95 pp

Buffet includes House salad, Specialty Salad, Coffee and Tea

Your Choice of Luncheon Entrées

Chicken French | Sweet Pepper Onion Roasted Chicken | Chicken Bruschetta with Bowties

Chicken Marsala | Swedish Meatballs with Egg Noodles

Shaved Roast Beef with Rolls and Condiments | Beef Burgundy Tips with Egg Noodles

Italian Atlantic Cod | Seafood Stuffed Atlantic Cod | Salmon Filet (add \$1.00 pp)

Your Choice of 1 Selection

(Each additional selection add \$0.60 pp)

Pasta Primavera | Pasta Marinara | Pasta Alfredo

Fresh Seasonal Vegetables | Potato du Jour | Soup du Jour

Add a House Dessert for \$1.50 pp

Cookies and Brownies | Ice Cream Sundaes | Ice Cream Brownie Sundaes

The Chicken BBQ Buffet

Grilled ½ Chicken (BBQ or Cornell Style)

Herb Salt Potatoes

Baked Beans

Cole Slaw

Fresh Rolls

Fudge Brownies and Homemade Cookies

\$15.95

The Terry Hills Deli Buffet

Two Homemade Soups

Deli Style Turkey, Ham and Roast Beef

Selection of Sliced Cheeses

Sliced Tomato, Onion and Lettuce

Tossed Salad

Fudge Brownies and Homemade Cookies

\$13.95

Meeting Room and Rental Information

Terry Hills can accommodate any size event from 2 to 200 people by capitalizing on the open floor plan and versatility of our facility. The various banquet areas all boast windows from floor to ceiling that offer panoramic views of the golf course.

Conference Room - privacy for a business dinner or the perfect setting for an intimate family gathering (overlooks the 18th green)

- Seats up to 16 people
- 14 x 14 (196 square feet)
- \$100 room rental

Lounge and Grill Room - informal gathering area with an amazing granite top bar and big screen plasma televisions (overlooks the first hole)

- Seats up to 50 people
- 25 x 30 (750 square feet)
- \$100 room rental

West Banquet Area - formal gathering area with vaulted ceilings (overlooks the ninth green)

- Seats up to 75 people
- 30 x 30 (900 square feet)
- \$100 room rental

East Banquet Area - formal gathering area with vaulted ceilings (overlooks the ninth hole)

- Seats up to 75 people
- 25 x 40 (1,000 square feet)
- \$100 room rental

East and West Banquet Areas - formal gathering area with vaulted ceilings (overlooks the ninth hole)

- Seats up to 200
- 55 x 35 (1,925 square feet)
- \$200 room rental

East and West Banquet Areas with the Lounge - Perfect for large gatherings offering cocktails and hors d'oeuvres in the lounge upon arrival and then moving into the banquet area for the formal event (overlooks the first and ninth holes)

- Seats up to 225 people
- 80 x 35 (2,800 square feet)
- \$500 room rental

Covered Patio - Enjoy patio dining at its best (overlooks the first hole)

- Seats up to 50 people
- 30 x 20 (600 square feet)
- No rental fee

Banquet Policies and Procedures

Quotations and Pricing

All quotations herein are subject to a proportionate increase to meet increased cost of food, beverage, commodity prices, labor cost, taxes, or currency values. All pricing is calculated at a per person rate unless otherwise noted.

Deposit, Payment, and Cancellation Policy

A deposit of \$250.00 is required to guarantee the date and time of your event. If your event calls for a closing of the facility, a \$1,000 deposit is required to guarantee the date. The deposit will be applied to the balance due on your final bill. If it is necessary to cancel your event, the deposit is non-refundable. A payment of 50% of your estimated total bill will be due 14 days prior to the event. The balance of your final bill will be due at the conclusion of your event.

Catering

Due to New York State Health Department and insurance regulations, all foods must be purchased from Terry Hills and served by our staff. Also due to New York State Health Department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applies to all perishable food, including entrees from guaranteed guests unable to attend.

Guarantee Policy

An estimated number of guests must be given when booking your event. The final guaranteed guest count is required 14 days prior to the event. A 5% allowance over your guarantee will be permitted. The host will be billed for the guaranteed number of guests or number of guests served, whichever is greater.

Buffet Minimum Requirements

All buffets require a minimum of 40 people. Please note that an additional 10% surcharge will be applied to all groups of less than 40 people.

Length of Event

Typical time allotted for an event is a total of 4 hours. If your event calls for the closing of the entire facility, the maximum time allotted is 6 hours. If you anticipate that your event may exceed this time, please review this issue with our sales staff and note that an additional per hour room fee may apply.

Responsibility and Damages

Terry Hills reserves the right to refuse to serve alcoholic beverages to anyone who may jeopardize his or her safety and the safety of others. In an effort to create a pleasurable experience for everyone, Terry Hills has a no shot policy for all open bar packages. Any damages to our facility or equipment during your event will be billed to the host of the event. No rice or other materials may be thrown inside or outside of the facility. **No confetti will be allowed for use as table decorations.** All items not owned by Terry Hills Restaurant and Banquet Facility must be removed from the building at the conclusion of the event.

Smoking Policy

By law of New York State, smoking will not be permitted indoors. Smoking will be permitted in designated outdoor areas.

Room Availability

Terry Hills reserves the right to substitute an alternate function room should the projected attendance fall considerably below the original estimate.

Linen Surcharge

A linen surcharge may be applied to your final bill. Please review the per piece charge with the Banquet Manager during the planning of your event.

Service Charge and Tax

A 20% service charge and 8% New York State Sales Tax will be added to all events. We compensate our staff above the legal minimum wage for this function; therefore the service charge will be used for administration costs and not distributed to employees for tips and gratuities.