

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

Hors D'oeuvres

Hot Selections

Serving 50 pieces

Artichokes French $60
Bacon Wrapped Scallops $85
Baked Oysters Blue *market price*
Beef Burgundy Kabobs $65
Cheese Wedges $55
Chicken or Beef Wellington $65
Clams Casino $75
Escargot Wrapped in a Puff Pastry *market price*
Chicken Fingers $60
Italian Sausage Stuffed Mushrooms $65
Jumbo Chicken Wings $65
Mozzarella Sticks with Marinara $60
Seafood Stuffed Mushroom Caps $65
Spanakopita $130
Spring Rolls $65
Swedish Meatballs $90 (100 per order)

Cold Selections

Serving 50 pieces

Asparagus Prosciutto Ham Rolls $70
Assorted Deviled Eggs $50
Assorted Southwestern Pinwheels $65
Melon Wrapped in Prosciutto Ham $55
Salami Coronets $45
Smoked Salmon Pinwheels $75
Tea Sandwiches, Assorted Chef Selection $60

Displayed Selections

Antipasto with Assorted Meats and Cheeses, Artichokes, Peppers and Olives $4.95 pp
Assorted Vegetables Market Style with Ranch Dip $2.95 pp
Fresh Seasonal Fruits and Berries $3.95 pp
House Smoked Salmon $4.95 pp
Imported and Domestic Cheese Display with French bread and Crackers $3.95 pp
Shrimp Scampi Skewers $4.95 per person
Jumbo Shrimp Cocktail $5.95 pp

Chef Attended Carving Stations

(Add $60 Chef Fee)

Pineapple Cherry Glazed Ham $4.95 pp
Prime Rib of Beef au jus $8.95pp
Top Round of Beef $5.95 pp
Whole Roast Sage Turkey $3.95 pp

Caesar Salad Station

(Add $60 Chef Fee)

Romaine lettuce, mushrooms, garlic croutons, parmesan and Asiago cheeses
Tossed to order with our creamy Caesar dressing $3.95 pp

Pasta Station

Penne, Rotini and Bow tie pasta with Alfredo, Capri and Marinara sauce $3.95 pp

Basic Build Your Own Dinner Buffet - $15.95 pp

Includes served House salad, fresh breadsticks, Chef's selection of vegetable, Coffee and Tea

Your Choice of 2 Entrées

Chicken French | Sweet Pepper Onion Roasted Chicken | Chicken Bruschetta with Bowties
Chicken Marsala | Swedish Meatballs with Egg Noodles | Italian Atlantic Cod
Beef Burgundy Tips with Egg Noodles | Pepper Seared Beef Medallions with Rice

Your Choice of 1 Starch

Pasta Primavera | Pasta Marinara | Pasta Alfredo |Potato du Jour| Soup du Jour

Your Choice of 1 Dessert

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

Deluxe Build Your Own Dinner Buffet - $23.95 pp

Includes served House salad, fresh breadsticks, vegetable, Coffee and Tea

Your Choice of 1 Entrée

Seafood Capri with Bowtie Pasta | Stuffed Pork Tenderloin | Chicken Cordon Blue
Seafood Stuffed Atlantic Cod | Herb Rosemary Seared Chicken Breast

Your Choice of 1 Entrée

Sliced Roast Beef with a Mushroom Pinot Sauce | Stuffed Chicken Breast
Chicken French | Chicken Marsala | Italian Atlantic Cod

Your Choice of 1 Selections

Pasta Primavera | Pasta Marinara | Pasta Alfredo| Soup du Jour
Pasta a la Vodka | Pasta Capri | Pasta Carbonara| Potato du Jour

Your Choice of 1 Carved Feature

Pineapple Cherry Glazed Ham | Roast Sage Turkey
Top Round of Beef| Roast Prime Rib of Beef (Add on $4.95 pp)

The Terry Hills Buffet $21.95 pp

Soup and Salad will be Served

Italian Wedding Soup or Creamy Tomato Basil Soup
Caesar Salad

The Terry Hills Buffet Includes

Chicken French
Stuffed Pork Tenderloin
Seafood Stuffed Atlantic Cod
Pasta a la Vodka with Asparagus
Twice Baked Potato
Vegetable du Jour

The Taste of Italy Buffet $24.95 pp

Soup and Salad will be Served

Italian Wedding Soup

Caprese Salad - *(Tomato, mozzarella cheese, and fresh basil with balsamic vinaigrette)*

The Taste of Italy Buffet Includes

Eggplant Parmesan Lasagna
Italian Style Scaloppini's of Beef
Tuscan Spiced Rotisserie Chicken
Penne with Homemade Meatballs in Marinara
Italian Sausage with Sautéed Peppers & Onions
Grilled Vegetables

Basic Served Duo Plate for $17.95

Includes soup, a House or Caesar salad, fresh breadsticks, chef selected starch and vegetable

Sliced Top Round of Beef Topped with a Mushroom Pinot Noir Sauce
Paired with a Herb Rosemary Seared Chicken Breast

Build Your Own Served Duo Plate for $23.95

Includes soup, a House or Caesar salad, fresh breadsticks, chef selected starch and vegetable

Your Choice of 1

Sliced 8oz Prime Rib of Beef au jus (Add on $1.95 pp)
Sliced Top Round of Beef Topped with a Mushroom Pinot Noir Sauce
4 oz. Bacon Wrapped Tenderloin Tournedo of Beef (Add on $1.95 pp)
Grilled Salmon with Scallion Dill Sauce

Your Choice of 1

Chicken French in a Lemon Wine Sauce
Chicken Wellington Topped with Mushroom Onion Pate
2 Jumbo Seafood Stuffed Shrimp Topped with Hollandaise Sauce
Chicken Breast Stuffed with Sausage Bread Dressing

Served Dinner Entrees

All served dinners include a House or Caesar salad with fresh breadsticks, starch and vegetable
You may add: Soup du Jour for $1.95 pp; Seafood Bisque for $2.95pp; Pasta Course for $1.95 pp

Stuffed Chicken Breast – Chicken breast stuffed with sausage bread dressing finished with a vegetable cream sauce $18.95

Chicken French - Lightly battered chicken breast served atop sautéed escarole finished with lemon and fresh herbs $17.95

Chicken Parmesan - Italian breaded chicken breast topped with Provolone and Asiago cheeses over our house red sauce accompanied with spaghetti $19.95

Chicken Cordon Bleu - Open faced breaded chicken breast topped and baked with Julienne ham and Swiss cheese. Ribboned with creamy Hollandaise sauce $19.95

Chicken en Croute - Breast of chicken stuffed with brie cheese and sun-dried fruit wrapped in a puff pastry and topped with a champagne cream sauce $19.95

Chicken Wellington – Chicken breast topped with a mushroom onion pate wrapped in a puff pastry $19.95

Stuffed Pork Tenderloin - Roast tenderloin of pork stuffed with sausage bread dressing accompanied with fried apples $18.95

Seared Pork Chop - One 8 oz. center cut pork chops pan seared and crowned with crispy stick potatoes served atop a vegetable wine demi glaze $17.95

Pasta Primavera - Penne pasta sautéed with fresh garden vegetables and tossed in a garlic butter sauce $16.95

Capri Seafood Pasta - A mixture of shrimp, scallops and crab sautéed with fresh tomatoes, black olives and scallions in a garlic butter sauce tossed with linguini and freshly grated cheese $23.95

Seafood Stuffed Atlantic Cod – Atlantic Cod stuffed with our signature seafood stuffing and laced with Hollandaise sauce $19.95

Grilled Salmon - Grilled Atlantic salmon served with scallion dill sauce $21.95

Seafood Stuffed Shrimp – 3 jumbo shrimp stuffed with our signature seafood stuffing and laced with Hollandaise sauce $21.95

Filet and Shrimp - 4 oz. bacon wrapped tenderloin Tournedo of beef with herb-seasoned mushroom cap paired with two seafood stuffed jumbo shrimp finished in Hollandaise sauce $25.95

Roast Prime Rib of Beef - 10 oz. Prime Rib of Beef served with au jus and creamy horseradish $24.95

Bacon Wrapped Filet Tournedos - A duo of 4 oz. bacon wrapped tenderloin tournedos of beef topped with herb-seasoned mushrooms $27.95

Roast Beef Pinot Noir - Sliced roast beef with a mushroom pinot noir sauce $17.95

NY Strip Steak - 10 oz. grilled NY Strip with burgundy butter and mushrooms $23.95

Cajun NY Blue - 10 oz. NY Strip steak grilled with Cajun seasoning topped with crumbly blue cheese and asparagus spears $25.95

Beef and Lobster- Broiled lobster tail paired with a 4 oz. tenderloin tournedos of beef *market price*

Special Touches and Snack Stations

Sweets Table - Freshly brewed coffee and select teas, assorted cookies and brownies, miniature pastries and whipped cream. $5.95 pp

Chocolate Fountain Pound cake, angel food cake, fresh fruit and assorted cookies served with warm chocolate fondue $7.95 pp

Deluxe Dessert Station - Freshly brewed coffee and select tea, assorted French pastries, Cannoli's, éclairs, fresh fruit, chocolate dipped strawberries and whipped cream. $7.95 pp

Ice Cream Sundae Station - Chocolate, Vanilla and Strawberry Ice cream served with cherries, assorted sprinkles, whipped cream, nuts and chocolate sauce. $4.50 pp (Add $60 Chef Fee)

Ice Cream Served with Cake – Your choice of Chocolate, Vanilla or Strawberry Ice cream served along with your cake. $0.95 pp

Basic Coffee Station - Freshly brewed coffee and select teas put out at the conclusion of dinner. $1.95 pp

Deluxe Coffee Station - Freshly brewed coffee and select tea with flavored creamer, cherries, chocolate shavings, whipped cream, cinnamon and sugar sticks $3.95 pp

Sheet Pizza – (Serves 60 pieces) Cheese Pizza $30, Vegetarian $32, Meat and Cheese $35, Supreme $40

Jumbo Chicken Wings - $65 for 50

Mozzarella Sticks with Marinara- $60 for 50

Cocktail Service

Beer, Wine and Soda Bar

House Draft Beer, House Wine and Soda

One Hour - $7.95 pp
Two Hours - $9.95 pp
Three Hours - $11.95 pp
Four Hours - $13.95 pp
Five Hours - $15.95 pp

Open Bar Per Hour

House Draft Beer, House Wine and Soda

	House Liquor	Call Liquor	Premium Liquor
One Hour	$10.95 pp	$12.95 pp	$15.95 pp
Two Hours	$13.95 pp	$15.95 pp	$18.95 pp
Three Hours	$15.95 pp	$17.95 pp	$20.95 pp
Four Hours	$17.95 pp	$19.95 pp	$22.95 pp
Five Hours	$19.95 pp	$21.95 pp	$24.95 pp

Terry Hills has a no shot policy with open bar packages

Bar Upgrades

Bottled Beer	$4.95 per person
Premium Bottled Beer	$5.95 per person
Premium Draft Beer	$3.95 per person

Non Alcoholic Soda Bar

Coke, Diet Coke, Sprite, Root beer, Ginger Ale, Lemonade and Unsweetened & Raspberry Ice Tea
One Hour $3.00 per person
Each Additional Hour $1.00 per person

Consumption Based and Cash Bar Pricing Available Upon Request
All satellite and cash bars have a $75.00 bartender fee

Wine and Champagne

Champagne Toast – $2.00 pp
Sparkling Grape Juice Toast - $2.00 pp
Wine Served with Dinner – $3.75 pp

Punch

Champagne – $45.00 per gallon
Mimosa - $50.00 per gallon
N/A Fruit - $25.00 per gallon
Sangria - $40.00 per gallon

Liquor/Beer/Wine Listings

Vodka

House: Barton
Call: Smirnoff
Premium: Stoli

Gin

House: Barton
Call: Bombay
Premium: Beefeaters

Rum

House: Barton
Call: Trader Vic's
Premium: Bacardi Silver

Whiskey

House: Barton
Call: Black Velvet
Premium: Canadian Club

Bourbon

House: Barton
Call: Old Grand Dad
Premium: Jim Beam

Scotch

House: Barton
Call: J & B
Premium: Dewars

Tequila

House: Barton
Call: Sauza Silver
Premium: Cuervo Gold

House Draft Beer

Budweiser Light
Coors Light
Labatt Blue
Labatt Blue Light
Miller Lite
Molson Canadian
Yuengling Lager

Premium Draft Beer

Sam Adams Seasonal Ale
Blue Moon
Guinness
Southern Tier Seasonal Ale

House Wine

White

Copperidge Chardonnay, Ca
Copperidge Pinot Grigio, Ca
Bolla Riesling, Italy

Red

Copperidge Cabernet, Ca
Copperidge Merlot, Ca
Lindeman's Shiraz, Australia
Riunite Lambrusco, Italy

Blush

Copperidge White Zinfandel, Ca
E&J Twin Valley White Merlot

House Bottled Beer

Budweiser
Bud Light
Coors Light
Labatt Blue
Labatt Blue Light
Michelob Ultra
Miller Light
Molson Canadian
O'Doul's

Premium Bottled Beer

Smirnoff Ice
Corona
Heineken
Sam Adams

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 fee

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 200 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.

Minimum Requirements

All buffets require a minimum of 40 people. All events from January to March require a minimum of 30 people. An additional 10% surcharge will be applied to all groups of less than these minimums.

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.