

## The Masters Reception

BUFFET DINNER

et our event coordinators help you plan a memorable affair. Our staff will guide you in customizing every detail to personalize your wedding reception, shower, corporate dinner, business seminar, or banquet for any occasion. Ask about our many menu enhancements to make your reception unforgettable.

## FOR YOUR COCKTAIL HOUR

International and Domestic Selection of Cheeses with Crackers Freshly Sliced Italian Salumi (Cured Meats) Fresh Tomato Bruschetta with Crostini Crudités with Dip

## Carved Before Your Guests Prime Ribs of Beef and Center Cut Pork Roast

with Wild Mushroom Demiglace Substitute for Prime Rib: Tenderloin of Beef, add \$5.00

## Tossed Salad with House Dressing

Or choose one: Caesar Salad, add \$2.00; Sunshine Salad with Strawberries, Glazed Walnuts and Raspberry Vinaigrette, add \$2.00; Tossed Antipasto, add \$3.00; Spinach Salad with Bacon Dressing, add **\$2.00** 

Fresh Fruit Platter

Herbed Olive Medley

Caprese Salad

Fresh Mozzarella and Tomatoes with Basil and Olive Oil Dressing. Or Choose: Greek Salad. Feta Cheese, Tomatoes, Cucumbers, Onions, Kalamata Olives, add \$3.00

## Penne alla Vodka OR Penne with Meat Sauce

Or Choose one: Penne alla Norma, add \$2.50; Cavatelli with Broccoli, add \$3.50

## Choose one:

Baked Salmon in Lemon Caper Sauce Baked Stuffed Sole Or choose: Baked Lemon Scrod. add **\$3.00** 

## Choose one:

Chicken alla Norma Chicken Française Chicken Marsala

## Choose one:

Broccoli Sauté Green Beans with Red Peppers Mixed Vegetable Medley Maple Glazed Baby Carrots

## Choose one:

Roasted New Bliss Potatoes. Garlic Mashed Potatoes, Rice Florentine Or choose: Roasted Sweet Potato Wedges add \$2.00

## French Vanilla Ice Cream with Melba Sauce or Chocolate Drizzle

Or choose Fresh Strawberries in Season or Spumoni, add \$1.00

We will slice and serve your wedding cake with dessert at no extra charge.

Minimum count of 100 guests (Bella Vista only) is flexible depending on time of year and day of the week. Prices are per person and include: 5 hour facility rental, open bar with top shelf liquor; champagne toast for all; fresh dinner rolls and butter; coffee, tea, soda; candle centerpieces on guests' tables; choice of standard linen color. An 18% service charge plus CT state sales tax will be added to your final price. A \$1,000.00 non-refundable deposit is required upon booking. Tentative count and menu choice to be finalized two months prior to event. Final count and full payment due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.

\$93.95 per person



Hawk's Landing Country Club

201 Pattonwood Drive • Southington, CT 06489 860-793-6000 ext. 8







## The Regency Reception

## PLATED DINNER SERVICE

## FOR YOUR COCKTAIL HOUR, MAY WE SUGGEST:

International and Domestic Selection of Cheeses with Crackers • Fresh Tomato Bruschetta with Crostini • Vegetable Crudités with Dip • Freshly Sliced Italian Salumi (Cured Meats) \$6.00 per person

Please choose two of the three following courses to precede your entrée.

Course One: APPETIZER

Choose one: Choice of Soup Fresh Fruit Salad in Season

Shrimp Cocktail, MP\*

Course Two: SALAD

Choose one:

Tossed Salad with House Dressing

Sunshine Salad. add \$2.00: Caesar Salad, add \$2.00:

Spinach Salad with Bacon

Dressing, add \$2.00

Course Three: PASTA

Choose one:

Penne with Meat Sauce Penne alla Norma, add \$2.50: Penne alla Vodka,

add **\$2.50**:

Pasta Primavera, add \$2.50; Cavatelli Alfredo, add \$2.50

**ENTREES** - Choose up to three. Served with choice of potato and vegetable

Prime Ribs of Beef au jus, \$75.00

New York Strip, Red Wine Demiglace, \$72.00

Beef Tenderloin.

Mushroom Wine Sauce, \$77.00

Baked Stuffed Shrimp, Herb Bread Stuffing, \$77.00 Surf and Turf. English Cut Prime Rib and 2 Stuffed Shrimp, **\$82.00** 

Chicken Florentine, Spinach Sauté, \$62.00

Chicken Marsala, Mushroom Demiglace, \$62.00 Center Cut Pork Roast with Wild Mushroom Demiglace, \$62.00

Sole Française, Lemon Wine Sauce, \$69.00

Vegetarian Tower. Eggplant, Zucchini, Yellow Squash, Roasted Pepper, \$57.00

## POTATO - Choose One:

Oven Roasted New Bliss Potatoes Garlic Mashed Potatoes Baked Potato Rice Florentine Roasted Sweet Potato Wedges, add \$2.00

Risotto Milanese, add \$3.50

## **VEGETABLE - Choose One:**

Broccoli and Garlic Sauté Green Beans with Red Bell Pepper Garnish Butter Glazed Baby Carrots Mixed Vegetable Medley Zucchini alla Marinara

**DESSERT** - French Vanilla Ice Cream with Choice of Melba Sauce or Chocolate Drizzle. Fresh Strawberries in Season, add \$1.00

Or Choose One: Spumoni, add \$1.00; Housemade Biscotti, add \$2.50 Cheesecake with Seasonal Topping, add \$3.50, Tiramisu, add \$4.00

We will slice and serve your cake at no extra charge.

Minimum count of 100 guests (Bella Vista only) is flexible depending on time of year and day of the week. Prices are per person and include: 5 hour facility rental, open bar with top shelf liquor; champagne toast for all; fresh dinner rolls and butter; coffee, tea, soda; candle centerpieces on guests' tables; choice of standard linen color. An 18% service charge plus CT state sales tax will be added to your final price. A \$1,000.00 non-refundable deposit is required upon booking. Tentative count and menu choice to be finalized two months prior to event. Final count and full payment due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.



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\*Market Price



## eptember 1, 2013

## The Club Reception

LUNCHEON OR DINNER BUFFET

et our event coordinators help you customize your buffet with our many enhancements and beverage packages. The perfect choice for any shower, business affair or golf outing.

Tossed Salad with House Dressing Chicken Parmigiana Tenderloin Tips à la Bourguignonne Penne with Meat Sauce

## Choose one:

Potato Salad Cole Slaw Pasta Salad

## Choose one:

Broccoli Saute Green Beans with Red Bell Peppers Mixed Vegetable Medley Butter Glazed Baby Carrots

### Choose one:

Roasted New Bliss Potatoes
Garlic Mashed Potatoes
Rice Florentine

## **DESSERT**

## French Vanilla Ice Cream with Melba Sauce or Chocolate Drizzle

We will slice and serve your cake with dessert at no extra charge.

Minimum count of 100 guests (Bella Vista only) is flexible depending on time of year and day of the week. Price is per person and includes: 4 hour facility rental; fresh dinner rolls and butter; coffee, tea, soda; candle centerpieces on guests' tables; choice of standard linen color. An 18% service charge plus CT state sales tax wil be added to your final price. A \$1,000.00 non-refundable deposit is required upon booking. Tentative count and menu choice to be finalized two months prior to event. Final count and full payment due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.

**\$33.95** per person



Hawk's Landing Country Club



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Votes	



## The Pattonwood Reception

## **BUFFET DINNER**

et our event coordinators help you plan a memorable affair. Our staff will guide you in customizing every detail to personalize your wedding reception, shower, corporate dinner, business seminar or dinner for any occasion. Ask about our many menu enhancements to make your reception unforgettable.

## FOR YOUR COCKTAIL HOUR

International and Domestic selection of Cheeses with Crackers

Fresh Tomato Bruschetta with Crostini • Vegetable Crudités with Dip

Prime Ribs of Beef Carved Before Your Guests
Substitute for Prime Rib: Tenderloin of Beef, add \$5.00:

Center Cut Pork Roast with Wild Mushroom Demiglace, add \$2.00

Tossed Salad with House Dressing Fresh Fruit Platter • Eggplant Rolatini

Choose one:

Chicken a la Norma Chicken Française Chicken Marsala Choose one:

Penna alla Vodka Penne with Meat Sauce Choose one:

Roasted New Bliss Potatoes
Garlic Mashed Potatoes
Rice Florentine

Choose one:

Broccoli with Olive Oil and Garlic Green Beans with Red Bell Peppers Butter Glazed Baby Carrots • Mixed Vegetable Medley

## **DESSERT**

French Vanilla Ice Cream with Melba Sauce or Chocolate Drizzle

We will slice and serve your cake with dessert at no extra charge.

Minimum count of 100 guests (Bella Vista only) is flexible depending on time of year and day of the week. Prices are per person and include: 5 hour facility rental, open bar with top shelf liquor; champagne toast for all; fresh dinner rolls and butter; coffee, tea, soda; candle centerpieces on guests' tables; choice of standard linen color. An 18% service charge plus CT state sales tax will be added to your final price. A \$1,000.00 non-refundable deposit is required upon booking. Tentative count and menu choice to be finalized two months prior to event. Final count and full payment due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.

**\$76.95** per person



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201 Pattonwood Drive • Southington, CT 06489 860-793-6000 ext. 8 www.hawkslandingcc.com





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Prices in effect through Septemb

Votes			



## The Classic Reception

## LUNCHEON BUFFET

ur event coordinators will help you plan the ideal menu for your business luncheon, professional seminar, daytime testimonial, or bridal or baby shower. Ask about our menu enhancements and beverage packages to customize your affair. We offer several projection screens and monitors for video or other visual presentations. We can also accommodate your trade show or classroom-style seminar.

> Tossed Salad with House Dressing Giardiniera Vegetable Salad

Fresh Fruit Platter Eggplant Rolatini

## Choose one:

Chicken Française Chicken Marsala

## Choose one:

Roasted New Bliss Potatoes Garlic Mashed Potatoes Rice Florentine

## Choose one:

Green Beans with Red Bell Peppers Broccoli with Olive Oil and Garlic Butter Glazed Baby Carrots Mixed Vegetable Medley

## TO ENHANCE YOUR LUNCHEON BUFFET

Sunshine Salad or Caesar Salad, add \$2.00 Penne alla Vodka or Penne with Meat Sauce, add \$2.50

Sole Milanese. Dusted with Fresh Herbs and Bread Crumbs.

Served with Lemon Meunière Sauce, add **\$4.00** 

Sliced Roast Beef. add \$4.00

Mini Italian Pastries, add \$2.50

Assorted Biscotti, add \$2.50

Red or White Sangria, add \$4.50

Champagne Mimosas, add \$4.50 Punch, add **\$3.50** 

Non-alcoholic punch, add \$2.50

## DESSERT

## French Vanilla Ice Cream with Melba Sauce or Chocolate Drizzle

We will slice and serve your cake with dessert at no extra charge.

Minimum counts are flexible. Prices are per person and include: 3 hour facility rental; fresh dinner rolls and butter; coffee, tea, soda; candle centerpieces on guests' tables; choice of standard linen color. For open bar with top shelf liquors, add \$17.50 per person. An 18% service charge plus CT state sales tax will be added to your final price. A non-refundable deposit is required upon booking. Tentative count and choice of menu to be finalized two months prior to event. Final count and full payment of balance is due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.

**\$22.95** per person



Hawk's Landing Country Club











Please note price increase to \$27.95 per person With billing minimum of 90 or less.

# Prices in effect through September 1, 20

## Hors d'Oeuvre Reception

DINE-AROUND MENU

onsider our perfect grazing menu for your cocktail party. A contemporary choice for business affairs, weddings, bridal showers, any occasion. Two hours of assorted popular and seasonal hors d'oeuvre. Served from chafing dishes and hand-passed butler style. Our event coordinators will help you tailor your menu with our many additional enhancements and beverage packages.

## Standard Hot and Cold Hors d'Oeuvre

Includes: Includes cheese and cracker, crudités and dip
Sausage Stuffed Mushrooms OR Grilled Portobello Mushrooms with Red Peppers • Vegetable Petit Fours
Vegetarian Spring Rolls • Mozzarella en Carozza • Eggplant Rolatini • Pigs in a Blanket • Bruschetta .

Escargots a la Bourguignonne \$21.00 per person

## Deluxe Hors d'Oeuvre - Includes all of the above selections PLUS:

Mini Meatballs with Ricotta-laced Tomato Sauce • Scallops Wrapped in Bacon • Fried Calamari Chicken Teriyaki • Assorted Mini Quiches \$30.00 per person

## TO ENHANCE YOUR HORS D'OEUVRE RECEPTION

Priced per person, per hour. May we suggest: Shrimp Cocktail, MP\* • Fresh Fruit Platter, \$2.50

Assorted Bruschetta • Crostini with fresh tomato, hummus, tapenade, pesto, \$3.50
Italian Salumi - Freshly sliced cured meats, \$4.00

Pasta Bar - Choose two: Penne alla Vodka, Penne alla Norma, Penne with Meat Sauce, Penne al Pesto, Fusilli Carbonara, \$4.00

Just Desserts Table - Mini Italian Pastries, Biscotti, Cheesecake, Coffee table, \$5.00
Coffee Table only - Coffee, decaf, herbal and flavored teas, \$1.50

Minimum counts are flexible. Prices are per person and include: 3 hour facility rental; candle centerpieces on guests' tables; choice of standard linen color. For open bar with top shelf liquor, add \$17.50 per person. An 18% service charge plus CT state sales tax will be added to your final price. A \$1,000.00 non-refundable deposit is required upon booking. Tentative count and choice of menu to be finalized two months prior to event. Final count and full payment of balance is due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.

Extended open bar time beyond 3 hours, add \$6.00 per person per hour.



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Please note price increases to \$26.00 per person for Standard Package \$35.00 per person for Deluxe Package with a billing minimum of 90 or less.

# Prices in effect through September 1, 2

## The Brunch Buffet

MORNING MENU

ur brunch menu is a popular choice for bridal and baby showers, as well as business breakfasts or early morning administrative meetings.

Egg and Cheese Fritatta

Sausage Links and Bacon

French Toast Bread Pudding with Warm Syrup

Fresh Fruit Platter

**Yogurt Parfaits** 

Chicken Française or Chicken Parmigiana

Home Fried Potatoes

Mixed Vegetable Medley

Tossed Salad with House Dressing

Mini Danish and Bagels with Cream Cheese

Coffee, Decaf, Tea, Soda, Juice

Red or White Sangria, \$4.50 per person

Champagne Mimosas, \$4.50 per person

Punch, \$3.50 per person

Non-alcoholic Punch, \$2.50 per person

Red and White House Wines, \$3.95 per person

Minimum counts are flexible depending on time of year. Prices are per person and include: 3 hour facility rental; fresh dinner rolls and butter; candle centerpieces on guests' tables; choice of standard linen color. For open bar with top shelf liquors, add \$17.50 per person. An 18% service charge plus CT state sales tax will be added to your final price. A non-refundable deposit is required upon booking. Tentative count and choice of menu to be finalized two months prior to event. Final count and full payment is due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.

**\$29.95** per person















Please note price increases to \$32.95 per person with a billing minimum of 90 or less.

otes	TALL OF TANK	with a billing minimum of 90 or less.	

# Prices in effect through September 1,

## Banquet Bar List

BEVERAGE SELECTIONS FOR ANY AFFAIR

## Bar Option #1 - OPEN BAR

**\$17.50** per person.

Includes 3 hours of top shelf liquor, two domestic draft beers, house red and white wines.

With two brands of bottled beer, add \$2.00 per person

Extended open bar time beyond 3 hours, add \$6.00 per person per hour.

## Bar Option #2 - BAR TAB

Domestic bottled beers: Budweiser, Bud Light, Coors Light, \$3.25 per bottle.

Specialty bottled beers: Corona, Heineken, Amstel Light, **\$4.25** per bottle. Ask about are wide selection of bottled beers.

Top shelf cocktails: Grey Goose, Patron, Johnny Walker Black, Crown Royal, Hennessey, Bombay Sapphire, 1800 Tequila, **\$7.00** per cocktail.

Premium Cocktails:
Absolut, Tanqueray, Southern Comfort, Malibu, Jeremiah Weed, Canadian Club,
Jameson, Jim Beam, Seagam's, **\$6.00** per cocktail.

House wines:

Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, White Zinfandel, Moscato. \$5.00 per glass; \$19.95 per 1.5 liter bottle opened.

## Bar Option #3 - BEER AND WINE

Three hours of:
House red and white wines,
domestic draft beer.
\$12.50 per person
Specialty wines priced upon request.

## Bar Option #4 - PUNCH AND WINE

Three hours of:
Punch, \$3.50 per person
Non-alcoholic punch, \$2.50 per person
Champagne Mimosas, \$4.50 per person
Red and white sangria, \$4.50 per person
House red and white wines, \$3.95 per person

Bar options are available only in conjunction with one of our reception menus. Minimum counts are flexible depending on time of year. Prices are per person. An 18% service charge plus CT state sales tax will be added to your final price. A non-refundable deposit is required upon booking. Tentative count and choice of menu to be finalized two months prior to event. Final count and full payment is due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.



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## 2013

## The Birdie Buffet

## BASIC BUFFET

n ideal choice for stag parties, school sports banquets, graduations, or basic golf outings.

Our event coordinators will help you customize this buffet with our wide array

of menu enhancements and beverage packages.

Tossed Salad with House Dressing
Penne alla Marinara
Roasted New Bliss Potatoes

## Choose one:

Italian Meatballs
Sausage and Peppers

## Choose one:

Chicken Parmigiana Chicken Française Chicken Marsala

### Choose one:

Green Beans with Red Bell Peppers Butter Glazed Baby Carrots Mixed Vegetable Medley

## **DESSERT**

French Vanilla Ice Cream with Melba Sauce or Chocolate Drizzle

Minimum count of 100 guests (Bella Vista only) is flexible depending on time of year and day of the week. Prices are per person and include: fresh dinner rolls and butter, coffee, tea, soda; candle centerpieces on guests' tables; choice of standard linen color. An 18% service charge plus CT state sales tax will be added to your final price. A non-refundable deposit is required upon booking. Tentative count and menu choice to be finalized two months prior to event. Final count and full payment due five days prior to event. Increase in count, with payment, may be made no later than two days prior to event.



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Tra	ditional Price Per Person
	\$22.95 per person
With a l	illing minimum of 100 or m



Please note price increases to \$27.95 per person With a billing minimum of 90 or less.



## Enhancements for Your Reception

Freate an event that truly reflects your style. Our event planners will help you customize your reception to make it a most memorable affair.

Prices are per person, per hour.

## International Cheese Display

Domestic and imported cheeses with crackers, fresh crudités and dip. \$4.00

## Fresh Fruit Platter

The season's best, artfully arranged. **\$2.50** 

## Standard Hot Hors D'oeuvre

Includes cheese, crackers, crudités with dip.
Sausage Stuffed Mushrooms or
Grilled Portobello Mushrooms with Red Peppers
Vegetable Petits Fours • Vegetarian Spring Rolls,
Mozzarella en Carozza, Eggplant Rolatini
Pigs in a Blanket • Bruschetta
Escargots a la Bourguignonne

\$10.00

## Deluxe Hot Hors d'oeuvre Includes standard hot hors d'oeuvre plus:

Assorted Mini Quiches
Mini Meatballs in a Ricotta-laced
tomato sauce
Scallops Wrapped in Bacon
Fried Calamari
Chicken Teriyaki

\$17.50

## Tuscan Sun Table

Marinated Mushroom, Tomato Bruschetta, Chick Pea Hummus, Olive Tapenade, Basil Pesto Housemade Crostini. **\$2.00** 

## Italian Salumi Platter

Freshly Sliced Genoa Salami, Prosciutto, Soppressata and Hot Capicolla.

\$4.00

## Pasta Bar

Choose two: Penne alla Marinara, Penne with Meat Sauce, Penne alla Vodka, Penne al Pesto, cavatelli Carbonara. \$4.00

## Shrimp Cocktail Bar

Chilled Shrimp with Cocktail Sauce and Lemons.

MP\*

## Raw Bar

Freshly Shucked Littleneck Clams and Briny Oysters on the Half Shell. With appropriate condiments. MP\*

## DESSERTS

## **Just Desserts Table**

Mini Italian pastries, biscotti, mini cheesecakes, coffee. **\$7.00** 

## Coffee Table

Regular, decaf, tea. \$1.50

## Chocolate Cordials

Assorted after dinner cordials.

\$3.75

## Ice Cream Sundae Bar

With hot fudge, seasonal fruit and garnishes, \$4.00

## Ice Cream Novelties

A throwback to younger days. \$2.50

An 18% service charge and CT state sales tax will be added to your final price.

BELLAVISTA AT HAWK'S LANDING COUNTRY CLUB

Hawk's Landing Country Club

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