

# *Fairways of Halfmoon*



## *Event & Banquet Menu*

# *Breakfast Selections*

## *Breakfast Buffet*

*\*Fresh seasonal fruit salad*

*Bakery basket with assorted muffins and danish*

*\*Farm fresh scrambled eggs*

*\*Applewood smoked bacon and pork or turkey sausage*

*Fairways breakfast potatoes*

*Sugar shack pancakes*

*Coffee, tea & assorted chilled juices*

*\$19 per person*

## *Brunch Buffet*

*\*Fresh sliced seasonal fruit*

*Bakery basket with assorted muffins and danish*

*\*Farm fresh scrambled eggs with scallions & cheddar cheese*

*\*Applewood smoked bacon & pork or turkey sausage*

*\*Fairways breakfast potatoes*

*Bananas Foster French toast*

*Classic Caesar salad*

*Rigatoni with roasted chicken, blistered cherry tomatoes, fresh mozzarella & mushrooms*

*\*Fresh seasonal vegetables*

*Coffee, tea & assorted chilled juices*

*\$26 per person*

# *Breakfast Enhancements*

## *\*Omelet Station \$5.95 per person*

*Includes a display of fresh mushroom, bell peppers, spinach, broccoli, cheddar cheese, bacon, Virginia ham, diced sausage, feta cheese, diced tomatoes, fresh egg, and egg whites*

## *\*Carving Station*

*Pineapple amaretto glazed baked ham \$6 per person*

*Slow roasted brined turkey breast \$7 per person*

*Pan roasted whole beef tri tip \$8 per person*

*The carving station is complemented by the chef's selection of sauces including horse radish cream, garlic aioli, stone ground mustard and honey, cranberry chutney, blue cheese cream, Japanese barbeque sauce and rolls*

# *Luncheon Selections*

*Lunch options available until 3:00pm*

## *Cold Delicatessen buffet*

*Cold cut display includes:*

*\*Sliced turkey breast*

*\*House roasted sliced sirloin*

*\*Virginia baked ham*

*\*Imported Genoa salami*

*\*Cheddar, American, Swiss cheese & Provolone*

*\*Condiment tray includes:*

*\*Sliced onions, tomatoes, lettuce, pickle chips, mustard, mayonnaise*

*\*Thousand island dressing*

*Chef's choice of three salads*

*Assorted local bread basket*

*Coffee and Tea*

*\$17 per person*

*Fresh homemade soup can be included for an additional \$3.00 per person*

*\*Gluten Free Menu*

## *Italian Buffet Table*

*Choice of **two** of the following salads*

*\*Garden tossed*

*Caesar*

*\*Italian chop*

*Panzanella*

*Choice of **three** of the following:*

*House made meatballs*

*\*Sweet or hot Italian sausage*

*Chicken parmesan*

*Panko chicken cutlets with piccata butter sauce*

*Pork cutlet Milanese with a garlic scallion beurre blanc*

*Garlic broccoli ricotta or meatzza Stromboli*

*Four cheese eggplant lasagna parmesan*

*Rigatoni with house marinara, EVOO & fresh basil*

*Tortellini a la vodka*

*Rigatoni with garlic spinach, fresh ricotta & Calabrian chili*

*Baked stuffed shells in roasted garlic cream*

***Bread Basket, butter, coffee and tea included***

*\$21 per person*

## *Chef's Table Luncheon Buffet*

*Chef's choice of two seasonal salads*

*\*Chef's choice of seasonal vegetables*

### *Entrée Selections*

*Please choose two of the following*

*Panko crusted chicken cutlets with lemon chive beurre blanc*

*\*Pan seared chicken breast with mustard tarragon cream sauce*

*Slow roasted brined turkey breast with sage pan gravy*

*Berbere blackened salmon with apple butter*

*\*Pan seared Atlantic salmon with chardonnay dill butter*

*\*Atlantic salmon with honey mustard glaze*

*Limoncello shrimp scampi over pilaf*

*\*Barbeque beef brisket with house made BBQ sauce and tobacco onions*

*\*Char grilled tri tip beef with balsamic pepper & onion agrodolce*

*\*Carolina pulled pork with sweet vinegar BBQ sauce*

*\*Roast pork loin with a five spice glaze*

*French rolls, butter, coffee and tea included*

*\$22 per person*

## *Plated Luncheon*

*Choice of tossed or Caesar salad*

*Please choose **two** entrées:*

*Panko and parmesan encrusted chicken breast with green onion butter sauce \$17*

*\*Chicken tikka served with steamed basmati rice \$17*

*\*Pistachio crusted Atlantic salmon with lime cream sauce \$18*

*Maryland style lump crab cake with old bay remoulade sauce \$20*

*Grilled chicken & Cobb salad \$14*

*Open faced char grilled tri tip steak with gorgonzola fondue & crispy onions \$18*

*Cheese tortellini a la vodka \$15*

*Rigatoni with blistered tomatoes, broccoli, roasted mushrooms & fresh mozzarella  
\$15*

*\*Included chef's choice of seasonal vegetable, potato or rice*

*French rolls & butter*

## *Coffee & Tea*

## *Fairways Picnic Buffet*

*May be used for lunch or dinner*

*\*Garden tossed salad*

*\*Creamy pineapple cole slaw*

*\*Italian Sausage with peppers and onions*

*\*Char grilled hamburgers or hot dogs*

*\*Grilled chicken breast with rosemary Dijon buerre blanc*

*\*Honey mustard glazed Atlantic salmon*

*Caprese salad*

*\*Herbed potato wedges*

*Bread basket*

*Coffee & Tea*

*\$23 per person*



# *Dinner Selections*

## *Chef's Table Dinner Buffet*

*Includes chef's choice of two salads*

*\*Chef's choice of seasonal vegetables & potatoes*

### *Please select four of the following*

*\*Slow roasted pork loin with pancetta and sage pan gravy*

*Panko crusted pork cutlet Milanese with a garlic scallion buerre blanc*

*\*Pan seared chicken breast with tarragon mustard cream sauce*

*Buttermilk fried chicken*

*\*Slow roasted brined turkey breast with Madeira pan gravy*

*Baked crab and scallop stuffed sole with citrus butter*

*Berberé blackened salmon with apple butter*

*\*Slow roasted beef sirloin with cabernet demi glaze & tobacco onions*

*Neapolitan lasagna with Bolognese sauce*

*Four cheese eggplant lasagna parmesan*

*Cheese tortellini with roasted garlic cream and pecorino*

*Creamy Baked Mac & Cheese*

*Includes French rolls, butter, coffee & tea*

*\$29 a person*

*\*Gluten Free Menu options*

## *Junior Gala Menu*

*Choose two*

*Burgers*

*Pizza*

*\*Wings*

*Caesar salad*

*Chicken Quesadilla*

*Chicken tenders*

*Choose two*

*Mozzarella sticks*

*\*French fries*

*Onion rings*

*Mac & Cheese*

*Choose 1*

*Cupcakes*

*Cookies*

*Brownies*

*\$20 per person*

## *Plated Dinner Selection*

*Choice of one of the following salads:*

- \*Arcadian greens with garden vegetables and house made balsamic Caesar with garlic croutons, Romano cheese and Kalamata olives*
- \*Iceberg wedge with diced tomatoes, bacon and blue cheese dressing*

### *Choice of Two entrees*

*Seared chicken with Hank Hudson ale & cheddar sauce \$21*

*Bacon wrapped pork loin with spicy apple butter \$22*

*\*Slow roasted beef rib eye with pan jus \$29*

*\*Char grilled New York Strip with peppercorn brandy cream \$28*

*Pan seared Faroe island salmon with tarragon mustard sauce \$23*

*\*Pan seared sea scallops with cauliflower puree \$27*

### *Choice of One Vegetarian*

*Seasonal vegetable strudel \$19*

*Rigatoni with blistered cherry tomato, mushrooms, fresh mozzarella, basil and roasted mushrooms \$19*

*Entrees are served with chef selected seasonal vegetable and potato*

*French rolls and butter*

*Coffee and Tea service*

*For an additional entrée please add \$4 to selected entrée. Vegetarian options cannot be exchanged for an entrée.*

# Hors d'oeuvres

## *\*Garden Vegetable Platter \$4 per person*

*Assorted seasonal fresh crisp veggies with ranch and hummus dip*

## *\*Artisan Cheese Display \$6 per person*

*A selection of domestic and imported cheeses with fresh berries and grapes. Assorted crackers and French bread*

## *Italian Antipasto Display \$10 per person*

*Fresh mozzarella and tomato salad, roasted peppers, cucumber salad, olive medley, assorted salumis, mini peppers, asiago cheese, artichoke dip and assorted flatbread*

## *Hot Stationed Hors d'oeuvres*

*Prices per 50 pieces*

*Sweet and sour meatballs \$60*

*Boneless wings with assorted sauces \$80*

*Fried mozzarella sticks with marinara sauce \$65*

*\*Bacon wrapped scallops \$95*

*Sausage and gravy biscuit sliders \$70*

*Chicken and lemongrass pot stickers \$65*

*\*Sausage and stuff mushroom caps \$55*

*Spanakopita \$60*

*Barbacoa beef and cheese quesadilla \$65*

*Grilled chicken and cheddar quesadilla with pico de gallo \$55*

*Veggie spring rolls with sweet chili dip \$65*

*Roasted sweet corn and jalapeno quesadilla \$50*

*Potato and cheddar pierogis with onion fondue \$50*

*Mini pulled pork or hamburger sliders \$75*

# *Dessert & Beverages*

## *Dessert*

*Carrot Cake \$6*

*Chocolate mousse cup \$6*

*Assorted cookie plate \$4*

*Brownie ice cream sundae \$7*

*Vanilla cheesecake with raspberry sauce \$7*

## *Bar Options*

*Cash bar set up fee \$50*

### *Full Open Bar*

*One hour \$15 per person*

*Two hour \$17 per person*

*Three hour \$19 per person*

*Four hour \$24 per person*

### *Beer, Wine & Soda*

*One hour \$11 per person*

*Two hours \$13 per person*

*Three hours \$15 per person*

*Four hours \$18 per person*

## Cocktail Party Options

*Select from the following:*

*Pigs in a blanket, pretzel bites with Hank Hudson beer cheese and German mustard for dipping, seasonal bruschetta, Spinach artichoke dip with pita chips, Italian meatballs and marinara or sweet-and-sour meatballs with pineapple, boneless wings, vegetable spring rolls, Caprese salad, spanakopita, beer battered fried mozzarella sticks, sausage stuffed mushroom caps, fire roasted corn and poblano quesadillas, potato Cheddar pierogies with sweet onion fondue, sausage & gravy biscuit sliders*

*All options include:*

*Artisan cheese and fruit board with crackers and bread,  
Fresh vegetable and dip platter  
Iced tea, lemonade and coffee.*

*No substitutions please!*

*Select Three option - \$22.95 per person*

*Select Four option - \$24.95 per person*

*Select Five option - \$26.95 per person*

*7% Sales Tax and 19% Administrative not included*

*\*\*Shrimp Cocktail and Scallops wrapped in bacon - market price*

*35 Minimum adult guest for Club House*

*40 Minimum adult guest required for Banquet House*

*May be used in the Hank Hudson Brewery, based on season and availability*

# *General Administrative Information*

## ***Deposits***

*A deposit of \$300 is required if over 50 people, and a deposit of \$150 if under 50 people. This is required to secure your date. The full deposit will be applied to your final bill. Deposits are non-refundable.*

## ***Attendance Guarantees***

*A final guest count must be given no later than 7 days prior to your event, this is the number you are responsible for payment. In the event your count goes up, we must be notified no later than 4 days prior to your event to ensure that the additional food that is needed is ordered for your event.*

## ***Room Rental***

*All events are based on 4 hours of room use. Doors will be opened to guest at the specified begin time. Events going over the 4 hour allotment will be charged accordingly. The General Manager must be told in advance if additional time is required. Additional time is \$500.00 per hour.*

## ***Final Payment***

*Final Payment is due three (3) business days prior to the event, final guest count is due 7 days prior to event date. An additional 3% fee will be applied to all credit card payments. No additional fee for payments made in cash or by check.*

## ***Tax and Administrative Fee***

*All events are subjected to 7% New York State sales tax and 19% administrative fee. Tax-exempt organizations must have a current NYS tax-exempt form. Federal forms do not exempt NYS sales tax.*

## ***Alcohol Consumption***

*As per New York State law, only those 21 years and older will be permitted to consume alcohol on our premise. The management reserves the right to require a valid driver's license as proof of age. Furthermore, management reserves the right to terminate consumption of alcoholic beverages on an individual basis.*

## ***Damage***

*Any damage incurred by any guest(s) attending the event will be responsible of the person(s)*

*Hosting the event.*

## ***Miscellaneous***

*We kindly ask parents to monitor young children closely to ensure their safety.*

***Fairways is not responsible for lost or stolen items.***

## *Miscellaneous Information*

*Use of banquet room facility requires a minimum of 40 guest.*

*The Fairways requires a guarantee of 35 guests for ANY buffet selected. Please note, If you do not reach the minimum requirement of 35 you will be billed for 35 guests.*

*If you have special dietary needs or food allergies, we will be happy to accommodate you. However, we must be notified prior to the event.*

*Due to liability, the fairways cannot place alcohol pitchers of beer, carafes of wine, ect. On the guest tables. We cannot allow food brought in and not prepared by Fairways. Cakes are excluded from this policy.*

*Please direct any questions or concerns to the General Manager at 518-664-1578 Extension 2*

## *Planning an event*

*We strive to make your special event a most memorable one, featuring custom and personalized planning.*

*Our beautiful air conditioned facility, picturesque setting and exceptional service will delight you and your guests.*

*Whatever occasion or function, we have a menu to suit your needs. From breakfast buffet to formal sit down dinner, let our knowledgeable and friendly staff help create a special and lasting memory.*



# The Fairways Of Halfmoon

17 Johnson Road  
Mechanicville, New York 12118  
518.664.1578

Event Date: \_\_\_\_\_ Begin Time: \_\_\_\_\_

Committee Contact Information:

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Menu & beverage items being purchased: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

If menu is unknown at the time of booking, please initial below.

I acknowledge the prices and terms of the special events brochure \_\_\_\_\_

A deposit of \$150.00 is required to secure a date for your special event for events with less than 50 guests. Over 50 guests \$300.00 is required **Deposits are non-refundable**. The full deposit will be applied to the final bill. If your event needs to be rescheduled an additional deposit will be required. Dates are subject to open availability. We require a guarantee minimum of **40** adults to book the banquet hall

All events are based on four (4) hours of facility/room use. Committees for events will be permitted to set up (1 ½) one and a half hours prior to the start time of the event. Consumption of food and beverages are allowed on premises only. As per New York State law, only guests 21 years of age and older will be permitted to consume alcohol on these premises. The Management reserves the right to require a valid driver's license as proof of age. Furthermore, the Management reserves the right to terminate the consumption of alcoholic beverages on an individual basis. The Fairways of Halfmoon bar does not serve shots or pitchers of beer. Drinking glasses/bottles are prohibited on the dance floor.

Damage incurred to Fairway's property during the reception by any guest or guests will be the responsibility of the person(s) hosting the reception.

**Final payments** must be made in cash, certified check or credit card three (3) days prior to scheduled event. Only bar tabs may be paid at the end of the event with a credit card on file. We accept MasterCard, Visa and Discover a 3% fee will be applied to any credit card purchase. All events are subject to New York State Sales Tax of 7% and 19% administrative fee (Administrative is NOT a gratuity, we are a non-gratuitous banquet facility). **Final payment will be based on final guest count, due 7 days prior to event, or actual guest count, whichever is higher.**

**Host / Committee Representative** - I have read and understand the terms of booking

Signature \_\_\_\_\_ Date \_\_\_\_\_

**Fairways Representative**

Signature \_\_\_\_\_ Date \_\_\_\_\_

Amount of deposit received \_\_\_\_\_