

HAPPILY
EVER
AFTER

Begins Here

THE HAMLET GOLF AND COUNTRY CLUB



THE
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Welcome To

THE HAMLET GOLF AND COUNTRY CLUB

Welcome to The Hamlet Golf and Country Club. For over thirty years The Hamlet has been one of Long Island's premier destinations for both Member and nonmember milestones. Having the ability to create the vision for every bride and groom from the small and intimate to the large and extravagant. The Hamlet offers sweeping views of our spectacular golf course, gardens and fountains for those interested in outdoor ceremonies and or cocktail hours. In addition to our wonderfully appointed surroundings, you and your guests will experience world-class cuisine with prestigious white glove service throughout your event. We also offer off-premise catering to our clients with dietary or cultural expectations, as we are one of the select establishments to offer one event at a time. Our experienced events team can assist in every need of planning, decor, menu selection, entertainment, enhancements and upgrades to every last detail in order to personalize each and every event.

WHITE GLOVE BUTLER SERVICE

(Please select six)

Golden Sesame Chicken Satay
Spanakopita with Feta Cheese
Coconut Shrimp Tempura
Franks En Croute
Assorted Mini Quiches
Firecracker Shrimp with Sweet Chili Sauce
Beef Teriyaki on Skewers
Mini Empanadas with Salsa Cream Dipping Sauce
Scallops Wrapped in Bacon
Stuffed Mushroom Caps
Mini Maryland Crab Cakes
Raspberry Brie En Croute

BISTRO DISPLAY

(Please Select Four)

A Magnificent Display of International Cheeses With Assorted Breads and Biscuits
Mediterranean Display with Hummus, Tabbouleh, Baba Ghanoush, Served With Toasted
Pita Points Tomato and Fresh Mozzarella Display With Fresh Basil and Balsamic Vinaigrette
Seasonal Fruit Display
Crisp Fresh Garden Crudités With Dipping Sauce
An Elaborate Antipasto Display With Italian Seasonings and Garlic Bread

CHAFING DISH STATION

(Please Select Four)

Chicken Piccata with Lemon Caper Sauce and Artichokes

Beef Pizzaiola

Eggplant Rollatini

Swedish or Thai Meatballs

Shrimp Scampi Over Rice

Beef Teriyaki With Florets of Broccoli Over Rice

Oriental Vegetable Stir Fry Over Rice

Hawaiian Chicken with Sweet and Sour Glaze Over Rice

Chicken Rollatini

Chicken Cutlet Balsamico

Mussels With White Wine and Garlic Broth

Beef Burgundy Over Egg Noodles

General Tso's

Boneless Arroz con Pollo

Pepper Steak Over Rice

Boneless Coq au Vin

Broccoli Rabe with Sweet Italian Sausage

COCKTAIL HOUR CHEF STATIONS

(Number of Stations Based on Minimum Guarantee)

MEDITERRANEAN

Fresh Falafel Balls

Chicken, Beef or Lamb Kabobs

Choice of: Spanakopita, Moussaka or Pastitsio

Pita Bread, Tzatziki, Hummus, Tabbouleh, Tomato, Cucumber, Feta Cheese, Red Onion

ORIENT EXPRESS

General Tso's Chicken (Boneless White Meat Chunks)

Beef and Broccoli

Spring Rolls With Duck Sauce

Fried Rice

Served With Chop Sticks and To Go Containers

CARVING STATION

(Please Select Two)

An elegantly attired chef will carve your selection with garnishes

Marinated Flank Steak

Herb Crusted Turkey Breast With Pan Gravy and Cranberry Compote

Peppercorn Loin of Pork With Whole Grain Mustard

Accompanied With Assorted Rustic Breads, Artisan Rolls

NEW YORK DELI STATION

An elegantly attired chef will carve and prepare sandwiches

Steam Cured Pastrami

Honey Mustard Glazed Corned Beef

Potato Knishes With Spicy Mustard

Kosher Dill Half Sour Pickles Including Sauerkraut and Swiss Cheese

MEMPHIS BBQ

(Served in Chafing Dishes)

Marinated BBQ Brisket

Boneless BBQ Ribs or Country Style BBQ Chicken

Three Cheese Macaroni and Cheese

COCKTAIL HOUR CHEF STATIONS

MAMA'S MEAT BALL TASTING

(Presented in Martini Glasses)

Lamb, Herb Chicken and Italian Style Mix

Served with: Mama's Sunday Sauce, Tzatziki and Fresh Ricotta Cheese Dollop

SOUTHERN COMFORT

Chicken and Waffle Cones With Assorted Drizzle Toppings

Homemade Hush Puppies

Mini Pulled Pork or Pulled Chicken Po Boys

Homemade Potato and Macaroni Salad

HOME RUN SLIDER BAR

Burgers

(Please Select Two)

Sirloin, Chicken or Veggie

Customize Your Burgers With All Your Favorite Toppings

(Choice of Six)

Tomato, Red Onion, Pickles, NY Cheddar, Swiss, Vermont Jack, Crumbed Blue Cheese,
Sauteed Mushrooms, Smoked Bacon

Served with Crispy Tater Tots

TASTE OF CUBA

Grilled Garlic and Line Marinated Chicken Breast

Ropa Viejas

Yellow Rice with Black Beans

Fried Plantains, Flour Tortillas and Picadillo

COCKTAIL HOUR CHEF STATIONS

MEXICAN FAJITA STATION

Grilled Steak, Chicken and Shrimp with Sauteed Onions and Peppers
Flour Tortillas, Salsa, Guacamole, Lettuce, Tomato, Onions
Cheddar Cheese, Sour Cream and Mexican Rice

MACARONI AND CHEESE

Smoked Gouda and Pancetta
Jalapeno and Bacon
Cheddar Cheeses and Seasoned Bread Crumb Topping

ARTHUR AVENUE STREET FAIR

Mini Sausage and Pepper Heroes
Mini Chicken Parmigiana Heroes
Fried Zucchini
Rice Balls with Marinara

TASTE OF ITALY

(Please Select Three Pastas)

Tortellini
Farfalle
Penne
Rigatoni
Orzecchiette

(Please Select Three Sauces)

Creamy Pesto
Tomato Basil
Tomato Vodka Cream
Four Cheese Alfredo
White Clam
Bolognese

FIRST COURSE

(Host Choice of One)

Fresh Mozzarella and Tomato

With Roasted Red Peppers Served Over Mixed Greens

Grilled Vegetable and Goat Cheese Napoleon

Served Over Arugula

Roasted Pear Salad

Served Over Mixed Greens, Candied Pecans, Goat Cheese and Cherry Tomatoes With a White Balsamic Vinaigrette Dressing

Prosciutto Wrapped in Asparagus

Served Over Mixed Greens With a Citrus Vinaigrette Dressing

The Steak House Salad

Crisp Wedge of Iceberg Lettuce, Smoked Bacon, Red Onion, Grape Tomatoes With Blue Cheese Dressing and Gorgonzola Crumbles

The Hamlet Salad

Mixed Green Salad With Assorted Chopped Vegetables Served With Balsamic Vinaigrette Dressing

Traditional Caesar Salad

Romaine Lettuce With Shaved Parmesan and Homemade Croutons With Creamy Caesar Dressing

ENTREE SELECTION

(Your Choice of Three Including Vegetarian Option)

BEEF

Roast Prime Rib of Beef With Au Jus and Horseradish Cream

Grilled Angus Sirloin Steak With Green Peppercorn Demi Glace

Chianti Braised Short Ribs Over Homemade Mashed Potatoes Accompanied With Roasted Root Vegetables

POULTRY

Baked Breast of Chicken Topped With Artichokes and Sun-Dried Tomatoes With White Wine Reduction

Pan Roasted French Cut Chicken Breast Wrapped With Prosciutto in a Sherry Wine Cream Sauce

Roasted Chicken Breast Stuffed With Fontina Cheese and Spinach in a Light Marsala Wine Reduction

Crisp Long Island Duck a L'Orange With Demi Glaze

FISH

Grilled Maple-Mustard Glazed Salmon

Baked Miso Salmon, Ginger Scented Baby Bok Choy With Lemongrass Beurre Blanc

Fillet of Sole Oreganata With Lemon, Garlic White Wine Reduction Topped With Toasted Bread Crumbs

Baked Red Snapper Livornese Served With Capers, Tomatoes and Black Olives

Grilled Ginger Mahi Mahi With Japanese Ponzu Citrus Sauce

All Entrees Accompanied With Homemade Garlic Mashed Potatoes and Seasonal Vegetable

FINISHING TOUCHES

WEDDING CAKE

The Hamlet will provide a custom designed wedding cake for you and your guests baked by our award-winning bakery. Assorted cake flavors, fillings and lavish decor options included.

TABLESIDE DESSERT

Platters of Assorted Pastries, Cookies and Chocolate-Dipped Strawberries

COFFEE AND TEA SERVICE

Coffee, Tea, Espresso and Cappuccinos Served Tableside

INQUIRE ABOUT OUR ENHANCED DESSERT MENU INCLUDING

Elaborate Viennese Hour

Butler-Passed Desserts

Chef-Attended Dessert Stations

INQUIRE ABOUT OUR FOND FAREWELL EXIT STATION

Assorted Hot and Cold Beverages

Choice of Sweet and Savory Items Including:

Cookies, Brownies and Blondies

Churros

Zeppoles

NY Style Hot Pretzels

Assorted Donuts

Candy Bar

PREMIUM BEVERAGE SELECTION

VODKA

Tito's Handmade, Grey Goose Essences, New Amsterdam

GIN

Hendricks, New Amsterdam, Bombay Dry

RUM

Appleton Estate, Conciere, Bacardi Superior

TEQUILA

Casamigos Repo, Jose Cuervo Especial (Silver)

MEZCAL

Del Maguey

WHISKEY

Wyoming Whiskey, Conciere, Jack Daniel's

WORLD WHISKEY

Jameson or Jameson Orange

BOURBON

High West, Conciere, Evan Williams

SCOTCH

Dewars White Label, The Glenlivet 12

CORDIALS

Chambord, Cointreau, DeKuyper, Kahlua

COGNAC

Martel VSSD, Hennessy VS

VERMOUTH

Martini & Rossi Sweet & Dry

BEERS

Domestic Light: Coors Light, Miller Lite

Import: Heineken, Corona Premier, Modelo Especial,

Domestic Craft: Blue Moon, Founder's All Day IPA

WINES

Sparkling Chandon, Domaine Ste Michelle, Prosecco Mionetto Avantgarde, Avissi, Pinot Grigio Three Thieves, Cavit, Sauvignon Blanc Joel Gott, Ferrari-Carano Fume Blanc, Chardonnay Three Thieves Ferrai-Carano, Rose La Vieille Ferme, Pinot Noir Three Thieves, Rickshaw, Cabernet Sauvignon Bonanza, Three Thieves, Merlot Murphy-Goode, Malbec Robert Mondavi Private Selection

INQUIRE ABOUT OUR ASSORTED BEVERAGE ENHANCEMENTS AND UPGRADES

ENHANCEMENTS

COCKTAIL HOUR

Passed Baby Lamb Chops

Passed Jumbo Prawn Shrimp Cocktails Shooters

Sushi Station Prepared By an Elegantly Attired Chef Preparing Handmade Rolls and Sashimi A La Minute

Raw Seafood Bar Including Large Crystal Ice Sculpture Surrounded by:

Chilled Shrimp, Raw Clams, Oysters on the Half Shell, King Crab Legs, Lobster Tails

Accompanied with Spicy Cocktail Sauce, Dijon Mustard Sauce, Mignonette Sauce,

Lemon Wedges, Horseradish and Tabasco Sauce

Shipped Wreck Seafood Bar including: Fried Calamari , Fra Diavolo Sauce , Baked Clams Oreganata

Mussels in White Wine Sauce , Cold Seafood Salad

MAIN RECEPTION:

APPETIZER

Shrimp Cocktail

Lobster Cocktail

Crab Cocktail

PASTA COURSE

Penne a la Vodka

Rigatoni Bolognese

Pasta Primavera

Farfalle Pesto

ENTREE SELECTION

Surf and Turf

Pepper Crusted Filet Mignon

Roast Rack of Lamb

Veal Chop

Chilean Sea Bass

Halibut

Sesame Crusted Ahi Tuna

EXTENDED RECEPTION AFTER HOUR

Includes Choice of Breakfast Menu Station or Comfort Food Station

OUR EXPERT CULINARY TEAM CAN CREATE ANY ITEMS

NOT VIEWED ON OUR MENU TO FULLY CUSTOMIZE YOUR EVENT

Testimonials

"From start to finish you made us and our guests feel spectacular and catered to. Having our wedding at The Hamlet was an amazing choice made even better by great staff. Thank you again for all you did and for all your guidance and patience!"

Amanda and Michael B.

"The place is beautiful. We took pictures outside and inside. The food was amazing. The waitstaff was attentive. The maitre d took care of everything. Definitely book your next affair at the Hamlet. You won't be sorry!"

Denise M.

"We are still receiving so many compliments about the venue, the food, and what a lovely time guests had at our wedding. Everyone at The Hamlet was lovely and we cannot thank you enough for being so accommodating!"

Scott and Jessica F.

"We can't thank you enough for making our wedding so memorable. You all were so great and made us feel so special. Thank you! Thank you! Thank you!"

Lee and Eric S.



Contact us Today.

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