

Fairways of Halfmoon

2017 Wedding Menu



Welcome to the Fairways of Halfmoon banquet facility. We are proud to offer the following three packages to assist you in personalizing your reception.

*Choose from **The Deluxe, The Classic or The Fairway.***

Our elegant venue can accommodate up to 250 of your guests comfortably with outstanding views of our championship golf course and Green Mountains of Vermont.

Please join us in making your wedding reception a truly memorable one for you and all of your guests.

For more information or to schedule an appointment to meet with the wedding coordinator, please call Susan at (518)664-1578 extension 3. You may also email her @ weddingcoordinator@fairways@yahoo.com.



Deluxe Wedding Package for 2017

The Deluxe Package includes the following:

A plated entrée elegantly presented and served to you and your guests

Five hours premium open bar reception

Traditional champagne toast

Wine offered table side during dinner

Choice of four butler passed and two stationed hot hors d'oeuvres along with a cold hors d'oeuvre display table during the cocktail hour

Floor length table linens & chair covers offered in champagne or white with choice of accent napkins

Your choice of two entrées and one vegetarian or one entrée duet plus one vegetarian selection

Choice of one appetizer and salad

Wedding cake and dessert table

Skirting & lighting on all specialty tables

Private bridal suite

Formally attired wait staff

\$85.99 per guest

Please note: Prices do not reflect 7% NYS sales tax or 19% administrative

Classic Wedding Package for 2017

The Classic Package includes the following:

A plated entrée elegantly presented and served to you and your guests

Five hours classic open bar reception

Traditional champagne toast

Choice of four butler passed hot hors d'oeuvres along with a cold hors d'oeuvre display table during the cocktail hour

Floor length table linens offered in champagne or white with choice of accent napkins

Your choice of two entrées and one vegetarian or one entrée duet plus one vegetarian selection

Choice of one salad

Wedding cake

Skirting & lighting on all specialty tables

Formally attired wait staff

Private bridal suite

\$75.99 per guest

Please note: Prices do not reflect 7% NYS sales tax or 19% administrative

Fairways Buffet Package for 2017

The Buffet Package includes the following:

The Fairways buffet offers a stationed buffet table elegantly presented for you & your guests

Five hours domestic beer, wine and soda

Traditional champagne toast

*Butler passed hot hors d'oeuvres along with
Cold hors d'oeuvre display table during the cocktail hour*

Floor length table linens offered in champagne or white with choice of accent napkins

Choice of three buffet entrées, choice of one pasta, Chef's choice of vegetables, potato or grain

Choice of one salad hand passed

Wedding cake

Skirting & lighting on all specialty tables

Formally attired wait staff

Private bridal suite

\$65.99 per guest

Please note: Prices do not reflect 7% NYS sales tax or 19% administrative

Appetizers

Please select one: Deluxe Package only

Pan seared jumbo lump crab cake with toasted corn salsa and a smoked tomato butter sauce.

Cheese tortellini with a wild mushroom bolognese sauce.

Heirloom tomato and fresh mozzarella with micro basil, virgin olive oil and balsamic syrup.

Lobster bisque with cognac and cream fraiche.

Salads

Please select one: All packages

Baby iceberg wedge with apple wood smoked bacon, diced plum tomatoes with Maytag blue cheese dressing.

Baby artisan lettuce with julienne carrots, cucumber ribbon, grape tomatoes with champagne honey vinaigrette. Classic Caesar with shaved parmesan, croutons with a creamy garlic dressing.

Baby field greens and arugula with goat cheese crumbles, red onion, cucumbers and a white balsamic vinaigrette.



Entrée Selection - Choice of Two

Your choice of two entrees or one entrée duet. In addition please select one vegetarian listed on page 8.

Slow Roasted Sliced Beef Sirloin

Garlic whipped potatoes, Haricot Vert and Bordelaise sauce

Braised Boneless Beef Short Ribs

Caramelized shallot whipped potatoes, sautéed asparagus, braising liquid reduction

Pan Seared Atlantic Salmon Filet

Roasted fingerling potatoes, Haricot Vert, orange tarragon butter sauce

Shrimp and Crab Stuffed Sole

Long grain and wild rice pilaf, sautéed asparagus, horseradish chive butter sauce

Slow Roasted Boneless Pork Loin

Chive whipped potatoes, roasted mushroom medley, baby carrots, and natural pan jus

Half Roasted Chicken

Scented with garlic and rosemary, sour cream whipped potatoes, Ratatouille, Jus li'e

Pan Seared Chicken Breast

Shiitake bread pudding, sweet corn succotash, pancetta black pepper gravy

Maryland Style Jumbo Lump Crab Cake

Basmati Rice, Asparagus and bacon, remoulade sauce

Chicken Cordon Bleu

*Breast of Chicken stuffed with smoked ham, gruyere cheese, basil whipped potatoes,
Haricot Vert roasted garlic cream sauce*

Entrée Duets - Choice of One

Pan Seared Beef Tenderloin and Jumbo Lump Crab Cake

*Roasted garlic whipped potatoes, mixed baby vegetable medley,
Boursin cream cheese*

Pan Seared Beef Tenderloin and Stuffed Shrimp

Roasted potato hash, sautéed asparagus, Dijon cream

Stuffed Chicken Breast and Lemon Shrimp

*Bacon and spinach stuffed chicken, roasted pepper orzo, lemon
butter sauce*

Vegetarian Options – Choice of One

Porcini Mushroom and Fontina Raviolis

With sautéed spinach, roasted garlic cream sauce

Sweet Pea Risotto

With crispy shallots and saffron

Toasted Barley Pilaf with Apricots

With roasted cipollini onions and Boursin cheese.

Choice of Wedding Cake or Cup Cake Bar

Dessert Table

For Deluxe Package only - Offering a beautiful display of petite confections

All meals are accompanied with fresh rolls, butter, coffee and tea.

*Please feel free to discuss any special dietary needs with your wedding
coordinator, we will be happy to accommodate your requests.*

Buffet Entrées - Please Select Three

Sliced Sirloin of Beef with caramelized onions and bordelaise sauce

Red Wine Braised Boneless Beef Short ribs with crispy polenta cakes and braising liquids

Slow Roasted Beef Brisket, house made mango barbecue sauce

Chicken Picatta with sundried tomatoes, capers and lemon buerre blanc

Roasted free range whole chicken deconstructed with bacon pan jus

Chicken Cordon Bleu, smoked ham and Gruyere stuffed chicken breast with Dijon mustard sauce

Chicken Marsala, pan seared with roasted mushrooms, marsala veal demi-glace.

Spinach and Fontina stuffed Chicken Breast with Madeira sauce

Crab and Scallop stuffed Sole with citrus buerrblanc

Pan seared Atlantic salmon with a roasted red pepper marmalade

Horse radish and herb crusted Atlantic salmon with chive buerre blanc

Shrimp and Scallop Jambalaya

Slow roasted Loin of Pork with Rosemary and Dijon mustard sauce

All Entrée selections are served with the Chef's choice of vegetables and potato or grains.

Buffet Pasta Selection – Please Select One

Fusilli ala vodka

Cheese Tortellini with Ragu Bolognese

Orecchiette with sausage and sautéed broccoli rabe

Penne Carbonara Baked Mac n' cheese

Rigatoni with Pomodoro Sauce

Butlered Hors D'oeuvres Selection for all three Packages

Please Select Four:

Crab stuffed mushrooms

Asian turkey pot stickers

Duck spring rolls with a sweet chili dip

Applewood smoked bacon wrapped scallops

Franks in a blanket

Wild mushrooms tartlets

Spicy tuna tartar on wonton chips

Pulled pork sliders on cheddar biscuits

Pear and brie beggars purses

Smoked salmon canapes

Peppered beef carpaccio on garlic toast

Vegetable spring rolls with apricot mustard

Fresh mozzarella stuffed tomatoes

Caramelized onion and goat cheese tartlets

Seasame chicken satays

Choice of Two Stationed Hot Hors D'oeuvres

Selection for Deluxe Package Only:

Miniature meatballs with wild mushrooms and a brandy cream

sauce Shrimp mac' n cheese

Gnocchi with pancetta, peas and a sage brown butter

Chicken and sausage jambalaya

Baked eggplant roulades with ricotta, fontina and sundried tomatoes

Smoked chicken quesadillas with pico de gallo

Cold Hors D'oeuvres Display Table for all Packages

A beautifully displayed arrangement of imported and domestic artisan cheeses garnished with french bread, crackers, dried fruits, quince paste and grapes. Italian antipasto display which includes assorted salamis, prosciutto, olive medley, roasted peppers, white bean salad, fresh mozzarella, and assorted melon wrapped in prosciutto, caramelized onion and olive flatbreads, hummus with pita chips, roasted beets with candied pecans and srirachi deviled eggs.

Enhancements

Chef attended carving station for buffet. Choose one of the following selections:

Roasted Turkey Breast with Maple Dijon Sauce - \$6.00 per person Herb

Crusted Pork Loin with Spicy Mango Chutney - \$6.00 per person

Oscars Smoked Ham with Apricot Mustard Sauce - \$8.00 per person

Dessert Table offering a beautiful display of petite confections - \$8.00 per person

Elegant Chair Covers - \$6.00 per chair

Wine offered tableside during dinner - \$ 6.00 per person

***Additional hour of room use - \$600.00 per hour, no food OR
beverages included.***



Miscellaneous Information

Deposits

*In order to secure the date of your wedding, **a non-refundable** deposit of \$1,000.00 along with a signed contract is required. Your deposit will be deducted from your final bill. Deposits may be made in cash, bank check, money order or credit card. We accept Visa and MasterCard. Contracts must be signed by both the wedding coordinator and the client to be valid. **In addition, a 19 % admin. fee and a 7 % New York sales tax will be added to all food and beverages purchased. The final payment must be made 8 business days prior to the scheduled event.***

Pricing

Prices are valid from 1/1/17 – 12/31/17.

Sales Tax and Administrative Fees

Weddings are subject to a New York State sales tax of 7 % and administrative fee of 19% which will be added to your final bill.

Room Rental

All receptions are based on five (5) hours of room use at no additional charge. Doors will be opened to all guests at the specified begin time. Guests will not be allowed in the banquet room before this time. In the event of early arrivals all guests will be directed to the club house (subject to availability).

Attendance Guarantee

*A final guest count must be given to the wedding coordinator no later than 9 business days prior to your reception. This is the count that you will be billed for. Please note that there is a minimum attendance requirement of **125 adults for Saturday weddings** scheduled between May 1 and October 31.*

Alcohol Consumption

As per New York State Law, only guests 21 years of age or older will be permitted to consume alcohol on the Fairways of Halfmoon 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. Beverage glasses are not permitted on the dance floor.

Pitchers of beer or shots will not be served.

Alcohol is not permitted to be brought into the building at any time.

Ceremonies on the Premises

Use of our wedding gazebo or wedding pergola for your ceremony is available for \$300.00 for ½ hour, this includes use of up to SIXTY (60) white chairs, (additional chairs are available at an additional cost). Decorating the gazebo or pergola is allowed, however, it is subject to approval by the General Manager. In the event of inclement weather, ceremonies may be moved inside to the banquet house dance floor or other available areas that can accommodate all guest & bridal party. Wedding rehearsals will be directed by the wedding coordinator/captain and subject to availability.

Centerpieces and favors

Items brought in by the bride such as favors, centerpieces, etc. to be placed on tables by the wait staff, must be clean and with all tags, stickers and plastic removed. This allows the wait staff to expedite placement of all items on designated tables. Also, please discuss with your wedding coordinator how centerpieces are to be arranged in vases or bowls etc. Also, please discuss who is to get favors i.e. one favor per person or every other person. All items must be placed in boxes and all boxes MUST be labeled with the Brides name, date and begin time of event. Boxes with all favors & centerpieces must be delivered to the Fairways no later than two (2) days prior to the scheduled event and placed in their designated safe storage area.

Children

We ask parents or guardians of young children to closely monitor them during the reception to ensure their safety and that of our wait staff.

Pets

Pets such as dogs are not allowed with the exception of certified service dogs.

Golf Course and Golf Carts

Guests are not permitted on the golf course. However, limited designated photo locations on the course for photographing the bridal party will be discussed with the photographer. Unfortunately due to insurance liability we do not allow the use of golf carts.

Smoking and Parking

Guests may smoke in designated areas only. Parking is available in front of the clubhouse and the banquet house.

Overflow parking is available to the right side of the banquet house.

Damages, Lost or Stolen Items

Any damages incurred during the reception to Fairways of Halfmoon property by any guest will be the responsibility of the person (s) hosting the reception. The Fairways of Halfmoon is not responsible for any lost or stolen items.

Floor Plan

Your final floor plan must be submitted to the Wedding Coordinator the Monday prior to the reception.

Final Payment

Final payment must be received 8 business days prior to the event. Final payment must be made by certified check, bank check, cash, credit card or money order. No personal checks will be accepted for final payment.

Thank you for choosing The Fairways of Halfmoon for your wedding venue!

We look forward to serving you!