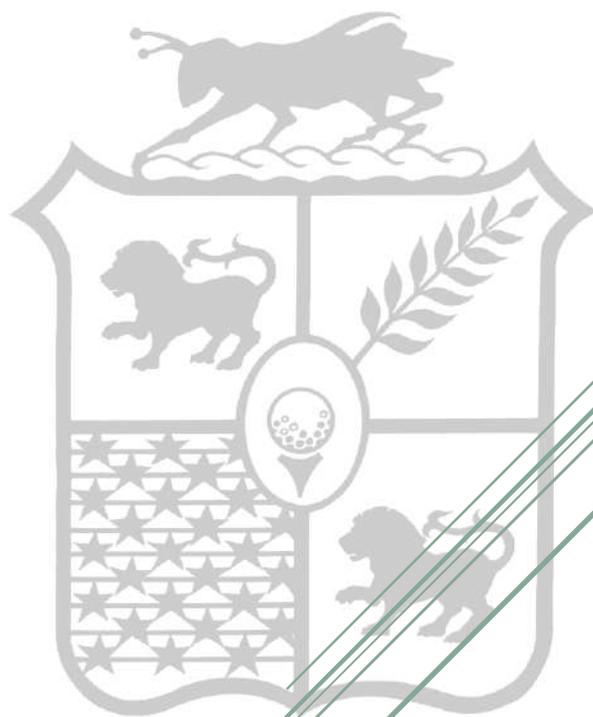


PRIVATE EVENTS CATERING MENU

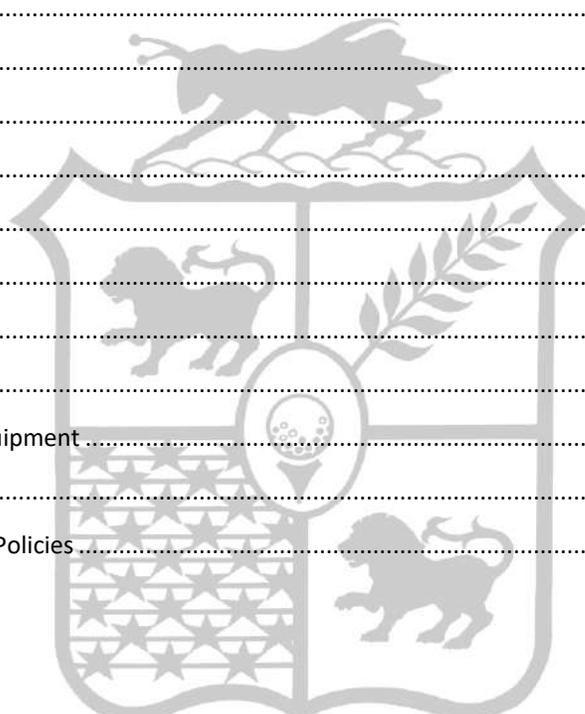
2023 Pricing



LOCUST HILL COUNTRY CLUB

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V - Vegetarian / GF - Gluten Free

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WELCOME TO LOCUST HILL



We would be delighted to host your Special Event!

At Locust Hill we strive for excellence and to treat each event as if it is for our own family, so whether it be a small and intimate affair or a large and lavish “bash” we will help you style the perfect event for you and your guests. Whether Wedding Receptions, Golf Tournaments, Galas, Family Gatherings, Cocktail Parties, Business Meetings and more we offer a selection of rooms to choose from and scrumptious menus to dine from. Plus you have the beautiful and peaceful Locust Hill Golf Course as your back drop.

Please contact the Club should you have any questions regarding a private event. Thank you and we look forward to working with you to create an event that you and your guests will remember and cherish throughout the years.

Best Regards,

Timothy Gallant
Club Manager

George Gremminger
Executive Chef

Karen Kiehle
Catering Manager

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Locust Hill Country Club
2000 Jefferson Road | Pittsford NY 14534 | 585-427-7010 | events@locusthill.org

ROOM FEES

Entire Clubhouse*	\$2,500
Ballroom Only (May through October)	\$1,500
Ballroom Only (November through April) **	\$500-\$1,000
Fairway Room	\$500
Locust & Lilac Rooms	\$500
Locust Room Only***	\$250
Lilac Room Only***	\$250
Board Room***	\$25

*Limited dates available. Please speak with your event coordinator for more details

**Off season rates are determined by date and event size. Please speak to your event coordinator for more details

***Locust Hill Country Club Members are not charged for these event spaces.

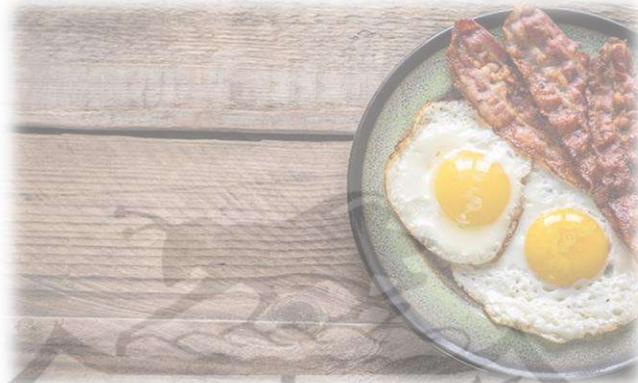
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BREAKFAST

Continental Breakfast \$15++

Assorted House-made Danish, Croissants, Muffins & Breakfast Breads, and Fresh Sliced Fruit Platter.
Coffee (regular and decaf), assorted Teas, Orange, and Cranberry Juices.



All American Breakfast Buffet \$23++

(minimum of 35 guests)

Assorted House-made Danish, Croissants, Muffins & Breakfast Breads, Fresh Sliced Fruit Platter, Toasted English Muffins, Home Fries, Scrambled Eggs with Cheddar Cheese, Bacon, and Sausage. Coffee (regular and decaf), assorted Teas, Orange, and Cranberry Juices.

Chef Action Stations

Omelets (V, GF) \$9++

Belgian Waffles (V) \$7++ with *Fresh Berries, Whipped Butter, Whipped Cream & Maple Syrup*

Sliced Smoked Salmon \$12++ *Smoked Salmon, Bagels & Cream Cheese, Capers, Sliced Onions*

Plus, Chef Fee of \$100 per station

Menu Enhancements

Bagels & Cream Cheese (V) \$6++

Yogurt & Granola (V) \$6++

Pancakes & Syrup (V) \$6++

Eggs Benedict \$8++

Corned Beef Hash \$6++

Waffles & Syrup (V) \$6++

Oatmeal with Dried Fruits, Brown Sugar & Nuts (GF) \$6++

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BRUNCH

Locust Hill Brunch

\$25++ | 2 Entrées \$32++ | 3 Entrées

(Minimum of 35 guests)

Assorted Breakfast Pastries and Muffins, Fresh Fruit, Garden Salad, Scrambled Eggs, Host's choice Breakfast or Oven Roasted Potatoes, Host's Choice Bacon or Sausage, Seasonal Vegetables, Host's choice of Pancakes or French Toast and Hot Maple Syrup. Coffee (regular and decaf), assorted Teas, Orange, and Cranberry Juices.

ENTRÉES:

Chicken Charlemagne

Chicken French

Chicken Marsala

Chicken Stir Fry

Sliced Top Beef Sirloin (GF)

Sliced Roast Pork Loin (GF)

Sliced Roast Turkey (GF)

Pasta Primavera (V)

Pasta Puttanesca

Poached Salmon (GF)

Seafood Newburg (add \$2++pp)

Menu Enhancements

Bagels & Cream Cheese (V) \$6++

Fresh Berries (V) \$6++

Smoked Salmon (GF) \$6++

Yogurt & Granola (V) \$6++

Chef Action Stations:

Omelets (V, GF) \$9

Sliced Smoked Salmon \$12 Smoked Salmon, Bagels & Cream Cheese, Capers, Sliced Onions

Belgian Waffles (V) \$7 with Fresh Berries, Whipped Butter, Whipped Cream & Maple Syrup

Plus, Chef Fee of \$100.00 per station



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BREAKS & SNACKS

All Day Beverage Service \$8 ++

(Six-hour service with station refresh at Three hours)

Coffee (regular and decaf), assorted Teas, Iced Tea and assorted Soda

The Essential (V) \$8++

Assorted Fresh-baked Gourmet Cookies, Coffee (regular and decaf), assorted Teas and assorted Soda

Healthy Break (V) \$8++

Fresh Fruit, Yogurt and Granola, assortment of Fruit Juices, Bottled Water and Tea

Afternoon Stretch (V) \$8++

Fresh Whole Fruits, assorted Fresh-baked Gourmet Cookies, Coffee (regular and decaf), assorted Teas, Bottled Water and assorted Soda

The Chocolate (V) \$11++

Chocolate Dipped Strawberries, Oreo Cookies, assorted Chocolate Pastries, assortment of Hershey's Chocolates, Chocolate Milk and 2% Milk

Snack Attack (V) \$7++

Assortment of Bagged Chips, Pretzels and Popcorn, Whole Fresh Fruit, Bottled Water and assorted Soda

Ice Cream Polar Break (V, GF) \$13++

An assortment of Ice Cream and Toppings, Whipped Cream, Maraschino Cherries, Nuts, Coffee (regular and decaf), assorted Teas, Bottled Water and Soda

Pizza Time \$19++

Gourmet Pizzas, Chicken Wings with Celery & Blue Cheese, Chips & Dip, and assorted Soda

Hearty Snack "on the go" \$11++

Chef's Selection of Cold Cuts on Fresh Deli Roll, Pickle, Chips, Whole Fruit, Fresh-baked Gourmet Cookie, Soda

Snack Service will be provided for 2 hours; Host to select time.

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LUNCH BUFFETS

Soup & Salad Bar \$23++

(Minimum of 25 guests)

Fresh-baked Warm Rolls and Butter

Fresh Seasonal Fruit Platter (V)

Cottage Cheese (V, GF)

Soup du Jour

Tri-Color Tortellini Salad

Mixed Greens, Julienne Ham, Sliced Roast Chicken Breast, Shredded Cheddar, Tomatoes, Cucumbers, Carrots,
Sliced Mushrooms and Herbed Croutons

Dressings: Balsamic Vinaigrette, Ranch

House Baked Cookies & Brownies

Coffee, Tea, and Assortment of Soda-Pop

Deli Buffet \$25++

(Minimum of 25 guests)

Soup du Jour, Crackers

Host's Choice of One Salad: Garden, Pasta, Fruit, or Potato

Sliced Ham, Roast Turkey Breast and Roast Beef

Sliced Assorted Cheeses (V, GF)

Assortment of Bread, Deli Rolls and Condiments

Potato Chips (V, GF)

Cookies & Brownies

"Over the Top" Deli Buffet \$32++

Everything in the Deli Buffet, plus Seasonal Vegetables, Host's choice of Rice Pilaf or Oven Roasted Potatoes and Host's Selection of two of the following entrées:

Chicken Charlemagne

Chicken French

Chicken Marsala

Chicken Stir Fry

Sliced Top Beef Sirloin (GF)

Sliced Roast Pork Loin (GF)

Sliced Roast Turkey (GF)

Pasta Primavera (V)

Pasta Puttanesca

Poached Salmon (GF)

Seafood Newburg *(add \$1.50pp)*

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Deluxe Luncheon Buffet

(Minimum of 35 guests)

\$30++ | 2 Entrées \$36++ | 3 Entrées

Fresh-baked Rolls and Butter

Soup du Jour

Mixed Greens Garden Salad with Choice of Dressings

Seasonal Vegetable Medley

Host's choice of Oven Roasted Potatoes *or* Rice Pilaf

SIDES (SELECT TWO)

Fruit Salad (V, GF)

Pasta Salad (V)

Coleslaw (GF)

Tuna Salad (GF)

Potato Salad (GF)

Chicken Salad (GF)

Tomato-Cucumber Salad (V, GF)

Vegetables A'la Grecque (V, GF)

ENTRÉES

Chicken Charlemagne

Chicken French

Chicken Marsala

Chicken Stir Fry

Sliced Top Beef Sirloin (GF)

Sliced Roast Pork Loin (GF)

Sliced Roast Turkey (GF)

Pasta Primavera (V)

Pasta Puttanesca

Poached Salmon (GF)

Seafood Newburg (add \$2++ pp)

DESSERT

Cookies & Brownies (V)

Coffee (regular and decaf) and assorted Teas



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PLATED LUNCH

All Plated Lunches are served with Mixed Greens Garden Salad, Warm Rolls and Butter, Chef's Selection of Seasonal Vegetable and Accompanying Starch. Coffee and Tea are also included.

Entrées

(Host to select up to three for guests to pre-select from)

CHICKEN / PORK

Chicken Charlemagne \$27++

Chicken breast topped with Broccoli & Jarlsberg cheese, served with a Sherry Cream Sauce

Traditional Chicken Marsala \$27++

With Herbed Rice

Fettuccine with Grilled Chicken \$27++

With a Wild Mushroom Red Sauce

Roast Loin of Pork (GF) \$27++

With Roasted Cranberry Dressing

SEAFOOD

Maryland Crab Cakes \$35++

With a Cajun Remoulade Sauce

Grilled North Atlantic Salmon Filet \$30++

With a Honey Citrus Glaze

BEEF

Marinated Flank & Filet of Sole \$32++

Grilled Flank Steak & Broiled Sole Combo

Grilled NY Sirloin Strip Steak \$37++

With Basil Butter

VEGETARIAN

Penne Primavera (V) \$23++

Tender Vegetables in your choice of: Oil & Garlic, Alfredo, or Marinara

Mushroom Ravioli (V) \$24++

With a Boursin Cheese Cream

Vegetable Wellington \$21++

Medley of Julienne Vegetables wrapped in Phyllo Dough & placed on a Red Bell Pepper Coulis

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HORS D'OEUVRES

Stationed Hors D'oeuvres

priced per person unless otherwise specified

Artisan Cheese Display (V) \$8++

International & domestic cheeses with fruit garnish and served with crackers

Fresh Seasonal Fruit Platter (V, GF) \$8++

Fresh seasonal fruit and berries

Antipasto \$8++

Selection of cheese, Italian meats, an assortment of compliments and served with crackers

Vegetable Crudité (V, GF) \$8++

Fresh assorted vegetables served with cracked peppercorn ranch dip

Baked Brie Wheel (V) \$92++

(Not per person) / serves 40

Single wheel of brie baked in puff pastry with toasted almonds, topped with raspberry sauce, served with crackers

Chilled Seafood Display (GF) — Market Price

Chef's selection of shrimp, oysters, crab claws & legs served with cocktail sauce and drawn butter

Hand-Passed Hors D'oeuvres

(Priced per piece; minimum of 25 pieces of each item selected)

COLD

- Jumbo Shrimp with Tangy Cocktail Sauce (GF) \$6++
- Endive with Herbed Cheese and Cranberries (V) \$4++
- Prosciutto Wrapped Fresh Mozzarella (GF) \$4++
- Prosciutto Wrapped Asparagus (GF) \$4++
- Shrimp Canapés \$5++
- Tomato Bruschetta (V) \$3++
- Artichoke French (V) \$4++
- Fruit Kabobs with Yogurt Dipping Sauce (V, GF) \$4++
- Mexican Roulades (V) \$3++

HOT

- Sausage Stuffed Mushrooms \$4++
- Assorted Chicago-Style Mini Pizzas \$4++
- Bacon Wrapped Scallops \$6++
- Mini Beef Wellington \$6++
- Clams Casino \$6++
- Spanakopita (V) \$4++
- Jerk Chicken Brochettes \$4++
- Andouille in Puff Pastry \$4++

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Hors D'oeuvres Packages (minimum of 25 guests)

\$23++ | 2 Hot and 2 Cold + Cheese, Crackers & Vegetable Crudité

\$27++ | 3 Hot and 3 Cold + Cheese, Crackers & Vegetable Crudité

\$32++ | 4 Hot and 4 Cold + Cheese, Crackers & Vegetable Crudité

HOT SELECTION

Mini Beef Wellington
Assorted Chicago Style Mini Pizza
Clams Casino
Assorted Mini Quiche (V)
Spanakopita (V)
Bacon Wrapped Scallops (GF)
Sausage Stuffed Mushrooms (GF)
Jerk Chicken Brochettes
Mini Maryland Crab Cakes
Andouille in Puff Pastry
Chicken Wings (GF)
Coconut Shrimp

COLD SELECTION

Tomato Bruschetta Crostini (V)
Fruit Kabobs with Yogurt Dipping Sauce (V, GF)
Smoked Salmon Canapés
Shrimp Canapés
Prosciutto-Wrapped Fresh Mozzarella (GF)
Artichokes in Phyllo (V)
Mexican Roulades (V)
Asparagus Wrapped in Prosciutto (GF)
Belgian Endive with Herbed Cream Cheese and Dried Cranberries (V)

Enhancements:

Baked Brie Wheel (V) \$92++ / serves 40

Single Wheel of Brie baked in Puff Pastry with Toasted Almonds, topped with Raspberry Sauce, served with Crackers

Chilled Seafood Display (GF) — Market Price

Chef's Selection of Shrimp, Oysters, Crab Claws & Legs served with Cocktail Sauce and Drawn Butter

Jumbo Shrimp Cocktail \$6++ per piece (GF)

Hand-Passed or Stationed; accompanied with Cocktail Sauce and Fresh Lemons



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DINNER BUFFET

(Minimum of 40 guests)

\$44++ | 2 Entrées \$50++ | 3 Entrées

Plus, Chef Fee of \$100 per carving station

Salads (select three)

Chef Inspiration Pasta	Asparagus & Mushroom (V, GF)
Tomato & Mozzarella (V, GF)	Caesar
Seasonal Fresh Fruit (V, GF)	Mixed Greens Salad with Choice of Dressing

Entrées

Chicken Asiago	Seafood Newburg
Chicken French	Roast Pork with Roasted Cranberries (GF)
Chicken & Shrimp	Crab-Stuffed Filet of Sole
Locust Hill Salmon (GF)	Broiled Haddock with Vodka Sauce (GF)
Rigatoni Amatriciana	Beef Tips with Demi & Blue Cheese (GF)

Carving Station (select one)

Roast Top Sirloin of Beef (GF)
 Roast Turkey with Cranberry Mayonnaise (GF)
 Honey Baked Ham with Honey Mustard (GF)
 Roast Prime Rib with Au Jus (GF) (add \$6++ pp)
 Roast Entrecote (NY Strip) with Bordelaise (add \$6++ pp)

Also Included in your Buffet:

Choice of Rice Pilaf or Roasted Potatoes
 Fresh Seasonal Vegetable Medley
 Warm Rolls and Butter
 Coffee (regular and decaf) and assorted Teas

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PLATED DINNER

All Plated Dinners are served with Mixed Greens Garden Salad, Warm Rolls and Butter, Chef's Selection of Seasonal Vegetable and Accompanying Starch. Coffee and Tea are also included.

A lobster tail can be added to any entrée at market price

Entrees

Host to select up to four for guests to pre-select from)

CHICKEN / PORK

Chicken Wellington \$36++

Chicken Breast stuffed with Mushroom Duxelles, wrapped in Puff Pastry & served on Hollandaise Sauce

Chicken Asiago \$36++

Grilled Chicken Breast with a Creamy Asiago Cheese Sauce

Mediterranean Stuffed Chicken \$36++

Chicken Breast stuffed with Spinach, Mushrooms & Feta Cheese, wrapped in Phyllo, placed on an Ivory Sauce

Chicken Bosin \$36++

Chicken Breast stuffed with Prosciutto Ham & Borsin Cheese, wrapped in Phyllo & placed on a Dijon Mustard Sauce

Dijon & Herb Encrusted Pork Loin (GF) \$36++

With a Champagne-Tarragon Cream

SEAFOOD

Seafood Brochette (GF) \$39

Shrimp, Scallop, & Swordfish, with Assorted Vegetables, served with Lemon-Thyme Butter

Locust Hill Salmon (GF) \$39

Finished with a Lemon Butter Sauce, Golden Raisins & Toasted Almonds

Grilled Swordfish (GF) \$39

Topped with Tomatoes, Olives, Capers, & Feta Cheese

Stuffed Fillet of Sole \$39

Maryland Crabmeat Stuffing, Lemon Thyme Beurre Blanc

Seafood Sampler (GF) - Market Price

Broiled Shrimp, Scallops, Stuffed Sole & Lobster Tail

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BEEF

*Roast Entrecote \$52++**Roasted N.Y. Sirloin, served with a Bordelaise Sauce*

*Twin Tournedos of Beef \$61++**Twin Filet Mignon topped with Artichoke Hearts & Shrimp, served with Béarnaise Sauce*

*8 Oz. Filet Mignon - Market Price**Served with Bordelaise & Béarnaise Sauces*

*Beef Wellington \$63++**Filet Mignon, Pate & Mushroom Duxelles, wrapped in Puff Pastry, served with Bordelaise & Béarnaise Sauces*

*Roast Prime Rib of Beef (GF) - Market Price**With a Garlic-Thyme Jus*

LAMB

*Pistachio Encrusted Lamb Rack (GF) - Market Price**With a Minted Demi-Glace*

*Loin of Lamb Wellington - Market Price**Lamb Loin with Mushroom Duxelles, wrapped in Phyllo, & placed on a Minted Demi-Glace*

VEGETARIAN

*Vegetable Wellington (V) \$32++**Medley of Julienne Vegetables wrapped in Phyllo Dough & placed on a Red Bell Pepper Coulis*

*Mushroom Ravioli (V) \$32++**With a Boursin Cheese Cream*

*Portobello Mushroom (V) \$32++**Stuffed with Ratatouille, capped by Mozzarella, served with Pomodoro Sauce*

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RECEPTION STYLE DINNER

(Minimum of 40 guests)

\$92++

Plus, Chef Fee of \$100 per carving station

Hors D'oeuvres (see page 10)

3 Hot and 3 Cold

Also includes Cheese & Crackers, Antipasto and Vegetable Crudit 

Salad Station

Mixed Greens, Assorted Vegetables, Croutons, Balsamic Vinaigrette and Ranch Dressings. Rolls and Butter

Stations (select two entr e stations)

MASHED POTATO BAR	CARVING	RISOTTO
Whipped Potatoes & Sweet Potatoes with assorted toppings to include Bacon, Chives, Sour Cream, Grated Cheese, Brown Sugar, Maple Syrup and Butter	Roasted Turkey and Prime Rib of Beef, Rolls and Chef's Selection of Condiments add Beef Tenderloin (add \$13++ pp) <i>Chef Attended</i>	Chicken, Mushrooms, Spinach, Tomatoes, Peppers, Parmesan Cheese, and Truffle Oil add Shrimp (add \$13++ pp) <i>Chef Attended</i>
PASTA	FAJITA	ORIENTAL STIR-FRY
Tri-Color Tortellini and Rigatoni, Marinara, Alfredo & Pesto Sauces, Sliced Bread and Butter	Warm Flour Tortillas with Beef, Chicken, Peppers, Onions, Cheese, Tomatoes, Guacamole, Sour Cream and Salsa Saut�ed Shrimp (add \$6 pp)	Beef, Chicken and Shrimp Chef's Assortment of Fresh Vegetables, Lo Mein, Pork Fried Rice and an assortment of Oriental Sauces

Menu Enhancements

Seafood Station - Market Price

Steamed Clams, Clams Casino, Shrimp, Oysters, Crab Legs, Mussels and Lobster

Lamb - Market Price

Roasted Leg of Lamb, Lamb Lollypops and Mint Jelly

Coffee & Dessert

An elegant display of Sweets and Mini Pastries, Coffee (regular and decaf), assorted Teas, Hot Chocolate, Whipped Cream and Half & Half

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DESSERTS

Plated Desserts:

Classic Crème Brûlée (V, GF) \$11++	Ice Cream or Sorbet (V, GF) \$7++
Berry Cobbler with Vanilla Ice Cream (V) \$9++	Tiramisu (V) \$11++
Apple Pie (V) \$9++	Profiteroles au Chocolate (V) \$11++
Chocolate Fudge Cake (V) \$9++	Apple Crisp with Vanilla Ice Cream (V) \$11++
Chocolate Mousse (V) \$9++	NY Cheesecake with Strawberry Sauce (V) \$9++
Brownie Sundae (V) \$9++	Freshly Baked Gourmet Cookies (V) \$4++

Coffee Service \$6++

Regular and Decaffeinated Coffee, assorted Teas, selection of sugars, Whipped Cream and Half & Half

Specialty Desserts

Priced per person

Ice Cream Sundae Bar (V, GF) \$11++

Chocolate and/or Vanilla Ice Cream, Rainbow Sprinkles, Assorted Candy Pieces, Peanuts, Chocolate and Caramel Sauces, Whipped Cream and Maraschino Cherries

Locust Hill Pastry Display (V) \$20++

An elegant finale for any evening! Chef's Selection of Chocolate Dipped Strawberries, Mini Gourmet Brownie Bars, Mini Cheesecakes, Mini Eclairs, Cream Puffs, Petit Fours, Chocolate Mousse, Coffee, assorted Teas, and Hot Chocolate along with Whipped Cream and Half & Half

Locust Hill Dessert Table (V) \$22++

Chef's Assortment of Cakes and Pies, Coffee, assorted Teas, and Hot Chocolate along with Whipped Cream and Half & Half

Choose to bring in your own Dessert/Pastry...

Locust Hill will apply Pastry Service Fee of \$2.50 pp to the Host's final bill. This will include coffee service. Host must notify Event Coordinator a minimum of 1-week prior to scheduled event. All desserts/pastries must come from licensed Bakery in original packaging and with your receipt.

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BAR PACKAGES

Consumption Bar

Priced per bottle / Charged by the tenth of a bottle

\$100 per bartender per 75 guests.

HOUSE BRANDS (\$125++)

CALL BRANDS (\$145++)

Smirnoff Vodka, Titos Vodka, Bombay Dry Gin, Jack Daniels Tennessee Whiskey, Jim Beam Bourbon, Dewars White Label Scotch, Captain Morgan Rum, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Kahlua.

PREMIUM BRANDS (\$165++)

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey, Bulleit Bourbon, Johnnie Walker Black Label Scotch, Casa Noble Crystal Tequila, Meyers Rum.

CORDIALS (\$160++)

Remy Martin VSOP Cognac, Grand Marnier, Cointreau, Disaronno Amaretto, Romano Sambuca, Baileys.

DOMESTIC (\$5++)		CRAFT & IMPORTED (\$6++)		HOUSE WINES (\$30++)			
				WHITE WINE		RED WINE	
Coors Light	Labatt Blue	Southern Tier IPA	Heineken	Chardonnay	Sauvignon Blanc	Cabernet Sauvignon	Pinot Noir
Bud Light	Labatt Blue Light	Corona	Sam Adams	Riesling	Pinot Grigio	Merlot	Malbec

Open Bar

HOUSE BRANDS			
2-Hours \$20++	3-Hours \$25++	4-Hours \$30++	5-Hours \$35++
CALL BRANDS			
2-Hours \$25++	3-Hours \$30++	4-Hours \$35++	5-Hours \$40++
PREMIUM BRANDS			
2-Hours \$30++	3-Hours \$35++	4-Hours \$40++	5-Hours \$45++

Cash Bar

A cash bar is always available; minimum of 1 hour. A bartender fee of \$100 (per bartender) will apply.

Non-Alcoholic Beverage Package (\$5++ per person, per hour)

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EVENT ENHANCEMENTS

Need a little help getting it all done? Allow us to assist!

Business Meetings:

- Copies (paper: \$.20 each / cardstock: \$.50 each)
- Nametags: (adhesive) \$2 each
- Pens: \$1 each
- Pads of Paper: Small (5 x 8) \$1 each Large (8 1/2 x 11) \$2 each

Note: Nametags, Pens and Paper must be ordered a minimum of 7-days prior to your event

Galas

(All items must be ordered a minimum of 14-days prior to your event)

Menu Cards \$2.50 each

Restroom Amenity Baskets - \$50 each

Ladies Room: A selection of Kleenex, Lotion, Dental Floss, Q-Tips, Toothbrushes, Safety Pins, Band-aids, Bobby Pins, Breath Freshener, Hair Spray, Nail File, Tampons, Spot Remover and more!

Men's Room: A selection of Band-aids, Combs, Deodorant, Eye Drops, Dental Floss, Breath Freshener, Socks, Spot Remover and more!

Suites:

Beverage Service \$5++ pp

(Coffee - regular & decaf), assorted Teas, Bottled Water and Soda-Pop \$5 pp

Mimosas \$6++ each

Bucket of Beer (includes six bottles of your choice)

Domestic: \$25++/bucket

Craft/Imported: \$35++/bucket.

Bottle Service (includes one bottle of Liquor and all the accompaniments)

Call Brands: \$155++/bottle

Premium Brands: \$175++/bottle

Cheese & Veggie Tray \$10++ pp

served with Ranch Dipping Sauce and Crackers

Slider Tray \$15++

Assortment of Sliders accompanied with "Bucket" of French Fries \$15

(Choose two: BLT, Hamburger, Cheeseburger, Chicken Cutlet)

V - Vegetarian / GF - Gluten Free

all food and beverage prices are subject to a 21% administrative fee and 8% New York sales tax.
The administrative fee is **not** a gratuity.

AUDIO-VISUAL & RENTAL EQUIPMENT

Audio/Visual Equipment

PODIUM WITH MICROPHONE - COMPLIMENTARY

HAND-HELD (WIRELESS) MICROPHONE & STAND \$50

HAND-HELD (CORDED) MICROPHONE & STAND \$40

PORTABLE PROJECTION SCREEN \$20

(Includes table for host's laptop and/or projector, extension cord and power strip)

LCD PROJECTOR \$125 FOR ONE \$175 FOR BOTH

(Includes projection screen, VGA cable for picture, extension cord and power strip)

PC DI INTERFACE BOX \$25

(For laptop audio)

TRIPOD \$10

FLIP CHART EASEL \$20

(Includes pad of paper, markers)

DVD PLAYER \$25

(Includes RCA cable to connect to in-house sound and/or projector if rented and power strip)

Other Equipment

RISER (6' x 8') \$100

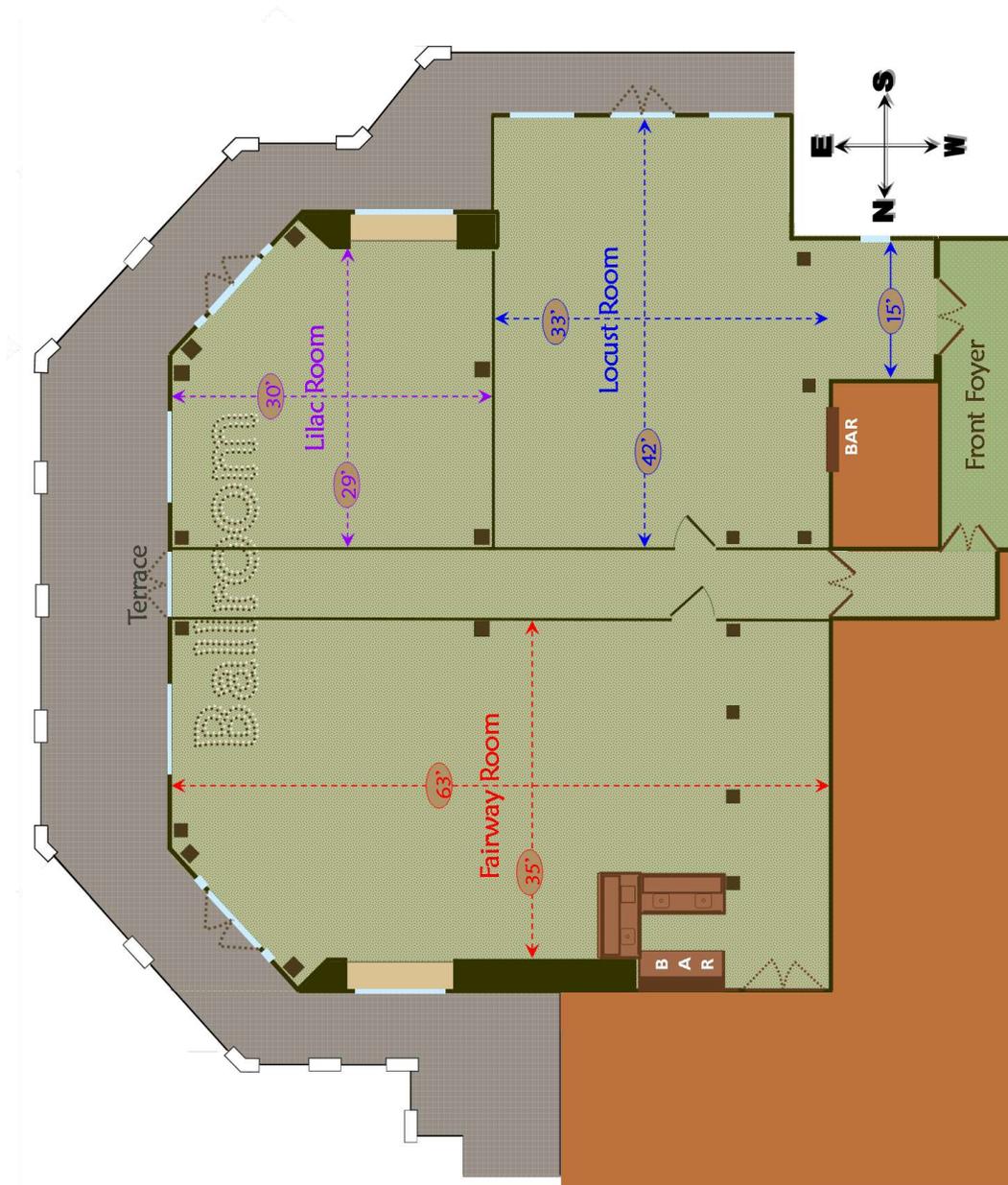
SPECIALTY LINEN

items are priced on an individual basis; ask your Event Coordinator for options

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FUNCTION ROOM DIAGRAMS



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GENERAL INFORMATION AND POLICIES

Locust Hill Country Club is a Private Club established in 1927 and hosted the LPGA Golf Tournaments and Championships for over 30 years. All events must be sponsored by a member, and we ask all guests to uphold the rules and dress code of our club. The policies listed below have been developed to ensure the quality and success of your event. Facility Fees for the ballroom start at \$1,500. Ceremony site fees start at \$500. \$10,000 food and beverage minimums apply to Saturdays, Memorial Day weekend through Oct 31st.

Deposits & Payments

Locust Hill Country Club requires a valid Credit Card number be kept on file or you may give us a deposit of 20% of anticipated cost of scheduled event. Locust Hill Country Club accepts American Express, Discover, Visa, MC, Cash or Certified funds for the initial deposit. The full amount of this initial deposit will be applied to total balance due. The final payment is due upon completion of the event. If payment is not received upon completion of the event and Locust Hill sends you an invoice, payments not received within 30 days of invoice date will be assessed a finance charge of 1.5% monthly.

Cancellations

Should it be necessary for the client to cancel this function or change the date after a catering contract has been signed, the Club will be entitled to cancellation fees based on the following scale.

More than 90 days prior to scheduled date:	Any deposit plus an amount equal to 25% of the food, beverage, and room rental.
Within 90 days prior to and more than 30 days prior to the scheduled date:	Any deposit plus an amount equal to 50% of the food, beverage, and room rental.
Within 30 days and more than 14 days prior to the scheduled date:	Any deposit plus an amount equal to 75% of the food, beverage, and room rental.
Within 14 days prior to the scheduled event:	Any deposit plus an amount equal to 100% of the food, beverage, and room rental.

Outside Food & Beverage

No food or beverage of any kind is permitted to be brought in the Club by our guests. Exceptions may be granted by prior written approval of the Club's Management. Per Monroe County Department of Health and New York State, food prepared for consumption at a catered function may not be taken from the Club. This policy applies to all perishable food, including entrées of guaranteed guests unable to attend, as well as remaining food from displayed hors d'oeuvres stations and buffets.

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Planning

The menu selections listed in our brochure are a place for you to start but the possibilities are endless. If you do not see the menu or menu options, you would like to have served at your event please contact your Event Coordinator for a custom menu. All event arrangements, such as menus, timing, floorplan must be finalized no less than two weeks prior to your event. If menus and/or floorplans are changed within 72-hours of the event Locust Hill may apply a fee to host's bill to accommodate the last-minute changes. Note: Event pricing quoted in advance are subject to change, with notice given up to 30-days prior to your scheduled event.

Final Guest Count

Locust Hill Country Club requires a final guest count guarantee seven (7) days prior to scheduled event. The host is billed for the guaranteed number, or the actual number of guests, whichever is greater.

Pricing Guarantees

In order to provide the freshest and highest quality ingredients Locust Hill Country Club reserves the right to adjust banquet pricing. Prices quoted in advance are subject to change with notice given up to forty-five (45) days prior to the event.

Dress Code

T-shirts and tank tops are not permitted, nor are cutoffs, halter tops, swim wear (outside of the pool facilities), football jerseys or any type of shirt with printed phrases or slogans. Cargo pants/shorts are not permitted. Jeans are permitted in the Club Bar and Main Dining Room and must be free of rips, tears, and fraying. Jeans are not permitted in the Loggia Dining Room nor the Ballroom. For both men and women, shorts should be of conservative tailoring. Sport caps and visors should be removed by men and women while in the clubhouse. Fashion hats are permitted.

Administration Fee & Applicable Taxes

Menu pricing does not include Administrative Fee or New York State Sales Tax. All events are subject to a 21% Administrative Fee. The Administrative fee is not distributed to the service staff as a tip or gratuity. It is retained by the Club to cover costs associated with administering your event, including to offset a higher hourly wage paid to the service staff. If a client chooses to leave a gratuity, this will go directly to the servers. All charges are subject to New York State Sales Tax.

Prohibited Items

Locust Hill Country Club prohibits the use, either indoors or outdoors, of any sparklers, wish lanterns or tiki torches. The use of tape, adhesives, confetti, glitter, smoke/fog, and bubble machines as well as bubbles are not allowed on the premises. According to Monroe County Law, smoking is strictly prohibited in any interior spaces. Any violation of these laws could result in the delay or interruption of your event.

Décor

Locust Hill is happy to provide house linens (tablecloths and napkins) at no charge to your event. Specialty linens will be billed to client, fees vary based upon selection.

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