



**WESTFIELDS GOLF CLUB**  
**~ BANQUET ~**  
**MENU**

# Banquet Room & Open-Air Pavilion

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## **Banquet Room**

**\$3,000.00 Rental Fee**

- ~Maximum Capacity 200 Guests
- ~5-Hour Room Rental
- ~Deck Space for Cocktail Hour
- ~Floor length Linens, Dining Tables & Chiavari Chairs
- ~Additional tables for Gifts, Cake, Place Cards, Gift/Cards, Etc.
- ~China, Glass, & Silverware
- ~Permanent Dance Floor
- ~Mirror Tile and Votive Candles Per Table
- ~Complementary Cake Cutting
- ~2 55" TV's and Projector Screen for AV

## **Additional Hours of Reception**

**\$500.00 Per Hour**

*\*Discounts apply to Friday & Sunday dates and during "off peak" times.*

## **Open-Air Pavilion Rental**

**\$1,500.00 Rental Fee**

- ~Seated Capacity of 150 Guests
- ~Up to 5 Hour Rental Fee
- ~House Linens, Dining Tables & White Resin Folding Chairs
- ~China, Glass, & Silverware

*\*Minimum spend Requirements apply and vary throughout the year.*

**Westfields Golf Club requires In-House Food and Beverage for all Banquet Events. Outside Catering is not available.**

# Beverages

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## Full Open Bar

*Premium & Top Shelf Liquors*

- ~\$12.00 per person for the first hour
- ~\$8.00 per person for the second hour
- ~\$5.00 per person for each additional hour

\*Luxury Shelf Liquors can be added for an additional \$1/hour

## Draft Beer & House Wine Bar

- ~\$9.00 per person for the first hour
- ~\$7.00 per person for the second hour
- ~\$4.00 per person for each additional hour

## Limited Bar

- ~Drinks are priced by consumption per drink
- ~(1) Bar Provided with (1) Bartender per 75 Guests
- ~Additional bars are available for \$275.00 per Bar

*\*Non-Alcoholic Beverage Package must be purchased with this selection*

Champagne Toast Poured Tableside - \$2.00 Per Person

**Non-Alcoholic Bar Package      \$10.00 Per Person**

5 Hours of unlimited sodas, juices, lemonade, teas & coffee

## Wine Selections

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**House Wines \$7.00 per Glass/\$25.00 per Bottle**

- |                  |                     |                 |
|------------------|---------------------|-----------------|
| ~Chardonnay      | ~Cabernet Sauvignon | ~Merlot         |
| ~Pinot Grigio    | ~Pinot Noir         | ~Reisling       |
| ~Sauvignon Blanc | ~Zinfandel          | ~Brut Champagne |

# Beer Selections

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## Domestic \$5.00

- |              |                   |              |
|--------------|-------------------|--------------|
| ~Bud Light   | ~Bud Light Lime   | ~Budweiser   |
| ~Coors Light | ~Michelob Ultra   | ~Miller Lite |
| ~Yuengling   | ~Yuengling Flight |              |

## Import/Craft \$6.00

- |                                  |                 |                     |
|----------------------------------|-----------------|---------------------|
| ~Amstel Light                    | ~Corona         | ~Dogfish 60 Min.    |
| ~Heineken                        | ~Heineken Light | ~Stella             |
| ~Sierra Nevada Hazy Little Thing |                 | ~Sam Adams Seasonal |
| ~Solace Partly Cloudy            | ~White Claws    |                     |

## 16oz. Craft Draft \$7.00

# Liquor Selections

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## Premium \$7.00

- |                 |                |               |
|-----------------|----------------|---------------|
| ~Bacardi        | ~Canadian Club | ~Gordon's Gin |
| ~Gordon's Vodka | ~Jim Beam      | ~Jose Cuervo  |

## Top Shelf \$8.00

- |                 |                 |               |
|-----------------|-----------------|---------------|
| ~Bailey's       | ~Captain Morgan | ~Crown Royal  |
| ~Dewar's Scotch | ~Jack Daniels   | ~Jameson      |
| ~Maker's Mark   | ~Tanqueray      | ~Tito's Vodka |

## Luxury Shelf \$9.00

- |                      |                   |                   |
|----------------------|-------------------|-------------------|
| ~Bombay Safire       | ~Courvoisier      | ~Glenlivet 12 yr. |
| ~Grey Goose          | ~Grand Marnier    | ~Hennessey VSOP   |
| ~Johnny Walker Black | ~Woodford Reserve |                   |

# Non-Alcoholic Beverages

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- |                                   |        |
|-----------------------------------|--------|
| ~Bottled Water                    | \$2.00 |
| ~20 oz. Soda Bottle/Fountain Soda | \$3.00 |
| ~Assorted Bottled Juice           | \$3.00 |
| ~Gatorade                         | \$4.00 |

# Passed Hors d'Oeuvres

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Selections must be ordered in quantities of (25)

## \$4.00 Per Piece

- ~Iced Tiger Shrimp with Cocktail Sauce
- ~Chilled Tiger Shrimp *Stuffed with Herbed Cheese Mousse Filling*
- ~Shrimp Balls with Cream Cheese Rolled in Toasted Pecans
- ~Marinated Lamb Cutlets with Salsa Verde

## \$3.00 Per Piece

- ~Oriental Pot Stickers *with Peanut Sauce*
- ~Spinach Spanakopita
- ~Brie & Raspberry in Filo
- ~Feta & Sundried Tomatoes in Filo
- ~Black Bean Spring Rolls
- ~Macaroni & Cheese Poppers
- ~Wild Salmon Satay with Lime Cilantro Marinade
- ~Malibu Coconut Shrimp
- ~Scallops Wrapped in Bacon
- ~Buffalo Chicken Spring Rolls
- ~Maryland Blue Crab Cakes
- ~Siracha Chicken Meatballs
- ~Tandoori Chicken Skewers
- ~Miniature Stuffed Potato Skins
- ~BBQ Pulled Pork Mini Biscuits
- ~Miniature Beef Wellingtons
- ~Beef Barbacoa Taquitos
- ~Mushroom in Basil Pesto on Sourdough with Prosciutto
- ~Spiced Meatballs

# Displayed Hors d'Oeuvres

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Raw Vegetable and Dip Platter <i>Crisp Garden Vegetables Served with Herb Dip</i>	\$5.00 per Person
Fresh Seasonal Fruit Display <i>Seasonal Fruits and Berries served with a Creamy Yogurt Sauce</i>	\$5.00 per Person
Grilled Vegetable Display	\$5.00 per Person
Bruschetta	\$5.00 per Person
Crab and Artichoke Dip <i>Served with Pita Points or French Bread Slices</i>	\$5.00 per Person
Smoked Beef or Lobster Ravioli Display <i>With Parmesan Cream Sauce</i>	\$6.00 per Person
International Cheese Display <i>Imported &amp; Domestic Cheese decorated with Fresh Fruit and French Bread Slices</i>	\$6.00 per Person
Charcuterie Board <i>Imported &amp; Domestic Meats and Cheeses, Roasted Red Peppers, Marinated Artichokes &amp; Olives</i>	\$7.50 per Person

# Entrée's

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All Dinner Selections Include:

- ~Choice of Salad
- ~Warm Rolls with Butter
- ~Chef's Selection Starch
- ~Chef's Selection of 2 Vegetables

**2 Entrée Buffet** **\$50.00 Per Person**

**3 Entrée Buffet** **\$59.00 Per Person**

*\*Filet Mignon, Surf & Turf and Veal Selections Subject to Entrée Upcharge*

## Plated Priced per Entrée Selection

# Beef Selections

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~Sliced London Broil **\$44.00 Per Person**

*Marinated Flank Stea with Peppercorn*

~Grilled Flank Steak **\$49.00 Per Person**

*With a Bordelaise Sauce*

~New York Strip Steak **\$49.00 Per Person**

*With a Creamy Green Peppercorn Sauce*

~Roast Prime Rib of Beef **\$54.00 Per Person**

*Aged Tender Prime Rib Served with Au Jus*

~\*Filet Mignon **\$59.00 Per Person**

*5 oz. Center Cut Tenderloin with Wild Mushroom Sauce*

~\*Surf & Turf **\$59.00 Per Person**

*Petite Filet Mignon and (3) Baked Stuffed Shrimp*

# Chicken Selections

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- ~**Chicken Piccata** **\$44.00 Per Person**  
*Sauteed Breast of Chicken with Lemon Butter, White Wine Sauce & Capers*
- ~**Chicken Marsala** **\$44.00 Per Person**  
*With a Wild Mushroom Red Wine Sauce*
- ~**Grilled Chicken** **\$44.00 Per Person**  
*Covered in an Herbal Cream Sauce*
- ~**Boursin Stuffed Chicken** **\$44.00 Per Person**  
*Chicken Stuffed with Boursin Cheese with a Lemon Butter Sauce*
- ~**Citrus Chicken** **\$44.00 Per Person**  
*Marinated & Grilled in an Asian Blend of Spices with an Orange & Cilantro Sauce*

# Veal & Pork Selections

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- ~**\*Grilled Veal Chops** **\$54.00 Per Person**  
*With a Cabernet & Wild Mushroom Sauce*
- ~**Roast Pork Tenderloin** **\$49.00 Per Person**  
*With an Apple-Onion Marmalade*
- ~**Maple Glazed Pork Chop** **\$49.00 Per Person**  
*Served with an Apple Demi Glaze*
- ~**Stuffed Pork Loin** **\$49.00 Per Person**  
*Stuffed with Spinach, Mushrooms, Garlic & Pine nuts & Caramelized Apple & Onion*

# Seafood Selections

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**~Grilled Salmon** **\$49.00 Per Person**

*Select One Topping:*

*~Topped with Pineapple Cucumber Relish*

*~With Roasted Corn Salsa & Basil Cream*

*~With Saffron Burre Blanc Sauce*

**~Japanese Grilled Salmon** **\$49.00 Per Person**

*With a Teriyaki Glaze*

**~Salmon Steak** **\$49.00 Per Person**

*Served with a Spinach & Citrus Vinaigrette*

**~Halibut** **\$49.00 Per Person**

*Select One Topping:*

*~Pan Seared with Kalamata Olives, Tomato & Basil Cream*

*~In a Tomato, Capers & Feta Crumb Crust*

*~Cooked in Basil, Thyme Olive Oil, Pine Nuts & Lemon Juice*

**~Grilled Swordfish** **\$49.00 Per Person**

*Select One Topping:*

*~With an Herbed Lemon Butter Sauce*

*~Topped with an Avocado & Grapefruit Salsa*

# Vegetarian Selections

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**~Vegetable Lasagna** **\$44.00 Per Person**

*With a White Sauce*

**~Vegan Pasta Primavera** **\$44.00 Per Person**

*Penne Pasta and Grilled Vegetables Tossed in Olive Oil*

**~Vegetable Ravioli** **\$44.00 Per Person**

*In a Marinara Sauce*

**~Eggplant Parmesan** **\$49.00 Per Person**

*Breaded Eggplant layered with Marinara Sauce & Mozzarella Cheese*

# Salad Selections

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## ~Mixed Field Greens Salad

*House Salad with (3) Assorted Dressings*

## ~Traditional Caesar Salad

*With Romaine, Parmesan Cheese, Fresh Crouton Served with Caesar Dressing*

## ~Romaine & Baby Arugula Salad

*With Toasted Walnuts, Bosch Pear & Sundried Cherries with Sweet Balsamic Drizzle*

## ~Summer Salad

*Baby Greens, Sliced Almonds, Strawberries and Crumbed Feta with Sweet Balsamic Drizzle*

## ~Stacked Tomato & Fresh Mozzarella

*Garnished Fresh Basil & Served with Mustard Basil & Sweet Balsamic Drizzles*

# Side Selections

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All Entrée's come with (1) Starch & (2) Vegetables

## Starches

~Roasted Red Bliss Potatoes

~Potatoes Au Gratin

~Rice Pilaf

~Vegetables Rice

~Garlic Mashed Potatoes

~Scalloped Potatoes

~Long Grain & Wild Rice

~Penna Pasta with Marinara

## Vegetables

~Grilled Asparagus

~Malibu Carrots

~Grilled Zucchini & Summer Squash

~Broccoli or Broccolini

~Sauteed Green Beans

~Marinated Bell Peppers

# The Carving Board

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~**Roast Tenderloin of Beef**                      **\$425.00 per Round**  
(20 Servings Per Round)  
*Served with Bearnaise, Bordelaise & Horseradish Sauces with Silver Dollar Rolls*

~**Roast Prime Rib of Beef**                      **\$425.00 per Round**  
(25 Servings Per Round)  
*Served with Au Jus & Horseradish Sauces with Silver Dollar Rolls*

~**Top Round of Beef**                              **\$225.00 per Round**  
(40 Servings Per Round)  
*Served with Bordelaise & Horseradish Sauces with Silver Dollar Rolls*

~**Roast Breast of Turkey**                      **\$225.00 per Round**  
(50 Servings Per Round)  
*Served with Mayonnaise & Cranberry Relish with Silver Dollar Rolls*

~**Baked Virginia Ham**                              **\$225.00 per Round**  
(50 Servings Per Round)  
*Served with Honey Mustard Sauce & Mayonnaise with Homestyle Biscuits*

**There is a \$50.00 Chef Attendant Fee for All Carving Stations**

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## Kids Meal

~Chicken Fingers, Frech Fries & Fruit Cup    **\$15.00 per Child**

## Vendor Meals

~Boxed Vendor Meals                              **\$20.00 per Person**  
*Ham, Turkey or Vegetarian Sandwich with side salad, chips, cookie & bottled water*

~Hot Vendor Meals                                      **Plated Entrée Pricing**

# Frequently Asked Questions

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## ~What is the Deposit Requirement?

The Facility Rental Fee is the Deposit Requirement Due at time of Contract to secure a date.

## ~Do you Require a Pre-Payment Schedule?

No, no additional payments are due between the deposit and the final guest count. A final Invoice is typed after the final guest count is provided and the event balance is due prior to the event start.

## ~When is the Final Guest Count Due?

The final guest count is due 7 days prior to the event date. The number provided at this time serves as the minimum billable and a final Invoice is drafted based on this number.

## ~What are the Facility Hours for a Banquet?

In peak season we only host one banquet event per day in the evening time. Events are hosted between the hours of 4:00 p.m. 12:00 a.m. You select the 5 hour reception timing in between these hours.

## ~Is there a Minimum Spend Requirement?

Yes, in May, June, September & October there is a minimum venue spend of:

Saturdays - \$14,000                      Friday/Sunday - \$10,000

In April, July, August & November this minimum is reduced to:

Saturdays - \$12,000                      Friday/Sunday - \$8,000

*\*Lower Minimums apply to the other months of year*

## ~Do you Offer Discounts for Off Peak Months?

Yes, we do offer discounted rental fees for Friday & Sunday events and for Saturday's December – March as that is considered our "off peak" season.

## ~Can I bring in food from an Outside Caterer?

Westfields Golf Club requires in house food and beverage for banquets. Supplementing our catering with additional cultural selections is considered on a case by case basis.