



We are pleased that you are considering having your **special event** at Island Hills Golf Club. We pride ourselves in offering the highest standards of service and quality for which Island Hills Golf Club is widely known. Please review the proposal below to make sure it meets with your approval.

Type of Event: wedding
Date:
Time: 5 hours
Number of guests:
Location: ballroom
Parking Options: Valet included

A minimum charge of \$ is required for your entire event before 20% service charge and 8.625 sales tax. Should your anticipated amount of guests drop, you will be subject to charges equivalent to the minimum revenue guarantee above. Please note that we will be happy to discuss additional Food and Beverage enhancements to achieve your minimum revenue requirements.

In order to confirm this event as definite with Island Hills Golf Club, please sign and return this letter with a deposit of \$ 500.00, please note that the deposit is non refundable unless date is rebooked, less \$150.00 administration charges

Final Guest Guarantee is due two weeks prior to event

Food and Beverage

Island Hills Golf Club Menus are attached to your contract. Please note no outside food or beverage is permitted in the function space, other than that provided, approved or ordered through the catering department.

Due to very strict health regulations, absolutely no banquet food or beverage is permitted off Island Hills Golf Club premises

1-hr cocktail party

Grand Harvest antipasto station consisting of

*Carousel of sliced fresh melons, pineapple and berries
Mediterranean platter of hummus, baba ghanoush, grilled eggplant and zucchini rolls, assorted olives and grilled pita bread
International cheese boards
Hot and sweet capocollo, pepperoni, salami, imported porchetta roasted pork, roasted red bell peppers, marinated artichokes
Fresh breads, assorted crackers and flat breads*

Hot and cold passing hors d'oeuvres (Please choose 7 items from the list below)

**Sliced beef tenderloin Ficelle with horseradish cream sauce
Fresh mozzarella and roasted pepper with balsamic drizzle on skewers
Mediterranean Cristini of sun dried tomato and black olive Tapenade
Smoked salmon on mini bagel with capers, chopped egg and sprig of dill
Crisp tortilla chips with guacamole
Gazpacho shooters
Baked Clams
Bay scallops wrapped in apple bacon
Mini crab cakes
Frank in a blanket
Asian Wontons with teriyaki dipping sauce
Silver dollar mushrooms stuffed with sweet sausage
Shrimp and scallop scampi kabobs
Swedish meatballs
Asian Beef or chicken sate*

Choice of Two specialty stations

1) **Carving Station, (choice of one carving meat)** accompanied with assorted rolls and mini breads

**Teriyaki marinated grilled flank steak
Roasted Turkey Breast with cranberry aioli
Corned Beef or Pastrami with classic Guldens deli mustard
Prime Rib Au Jus

2) **Pasta station** - two types of pasta, (ex. Penne and Bowtie) two sauces (Alfredo, alla vodka, marinara, Bolognese or roasted garlic and olive oil) and eggplant Rollatini, Parmigiano - Reggiano cheese and surrounded by breadsticks and herb Focaccia bread

3) **South of the Border station** consisting of chicken enchiladas, taco bar with seasoned beef, hard and soft tortillas, diced tomatoes, shredded cheddar cheese, lettuce, red onions, salsa, sour cream, guacamole and tortilla chips

4) **Asian Station** – Choose two: chicken and broccoli with garlic sauce, sesame beef
Or stir fried vegetables in a light teriyaki glaze. Accompanied with fried noodles and duck sauce

Buffet table with an additional 4 items to be chosen from the list below

Chicken Francaise or chicken Marsala

Eggplant Rollatini

Cedar Plank Salmon with a grain mustard dijonnaise sauce

Mussels with white wine and garlic or tomato, basil & sliced garlic

*Rigatoni with spinach, sun-dried tomatoes, black olives, roasted
garlic and extra virgin olive oil*

Beef Bourguignon

*Veal Chasseur (mushrooms, tomato, onions and tarragon in a
light brown sauce)*

Chicken Fingers with BBQ and Ketchup dipping sauces

Dinner service

4-course dinner

1st Course, choice of one

Classic Caesar Salad with herb crusted croutons and shaved Parmesan-Reggiano cheese

*Farmers Salad: grape tomatoes, cucumbers, croutons, red onion and carrots tossed with
balsamic vinaigrette*

*Mesclun Greens tossed with extra virgin olive oil infused with lemon, placed in a log cabin of
green asparagus garnished with finely diced carrots*

2nd course, choice of one

Carousel of honeydew and cantaloupe melons finished with ripe strawberries

Tortellini pasta stuffed with fresh ricotta, then tossed vine ripened tomato Marinara sauce

Soup of choice

*Grilled Mediterranean stuffed Portobello mushroom with fresh Celigene mozzarella, roasted
yellow peppers and red grape tomatoes tossed with truffle oil and balsamic reduction*

****Dinner Entrees (choice of 3)****

**Prime rib au jus*

**Marinated shell steak*

Chicken Francaise

French Chicken Breast over wild mushroom risotto with drizzle of bordelaise sauce

Grilled T-bone lamb chops lightly seasoned and served with mint Jelly

Pecan crusted tilapia over sautéed spinach with garden wild rice and sautéed baby carrots and snow peas

Poached Atlantic salmon over Israeli Cous Cous and sautéed baby carrots and snow peas

All entrees served with herb roasted garlic mashed red potato and sautéed baby carrots and snow peas

****Dessert****

Strolling Viennese of:

Assorted pies and cakes, fresh fruit, miniature pastries and cookies, mousses, strawberries dipped in chocolate and fresh whipped cream

Plus

Your cake

Bar - 1) Open top shelf bar for the entire 5 hours which would include pouring top shelf liquor, wine, bottled beer and sodas

- Cash gratuity is optional and left to the discretion of the guest and is not included in the price. Vendor meals will be billed at a rate of \$ 29.95 per vendor plus tax and service charge

**** All tables will be set to seat between 10 – 12 people. If tables require fewer or more table settings other arrangements need to be made prior to the event and additional charges might be incurred.**

All linens and full china service are included

Flowers, band or DJ and other additional amenities are available and would have to be discussed and are not included in the price.

If everything is to your satisfaction after getting together and discussing all the details a \$500.00 deposit made out to Island Hill Golf and Country Club will hold your date on our calendar and is nonrefundable. A guaranteed number of guests are required 2 weeks before the event, along with an additional deposit equal to 1/3 of expected final bill. Running over the time frame specified above will be at a rate of \$ 500.00 per half hour. Children under the age of 3 will not be billed. Children under 10 years of age can be offered a different menu and priced according to choices.

Final Payment of party is due immediately upon completion of event with cash, personal, certified check or Credit Card (Visa, M/C or American Express). If you would like to take advantage of this convenient way of paying (with credit card) you may do so, please be advised that Island Hills Golf Club will be charging a 4% convenience fee. Any other arrangements for payment must be made in advance and agreed upon by Island Hills Country Club.

Please call 631 – 589 – 2200 ext. 14 at anytime if you have any questions. We are here to help and thank you for the opportunity to be of service to you on your special event.

Sincerely,

*Charles Marcus
Manager Island Hill Golf and Country
Club*

**This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*