



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:**

**Date:**

**Time:**

**Number of guests:**

**Location: Clubhouse**

**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.**

**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**

#### ***5-hour Party***

#### ***1-hr cocktail party***

#### ***Cold Specialty Station***

*Carousel of sliced fresh seasonal fruits*

*Smoked fish platter of whitefish and smoked salmon with garnishes of chopped red onion, egg and capers accompanied with mini bagels*

*Mediterranean platter of hummus, baba ghanoush, grilled eggplant and zucchini rolls, assorted olives and grilled pita bread*

*International cheeses, assorted crackers and flat breads*

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

Grilled Chicken and Pineapple Skewers  
Potato pancakes with warm applesauce  
Vegetable Egg rolls with Asian dipping sauce  
Raspberry and Brie Stuffed pastry  
Fresh roasted turkey with spinach pinwheels  
Wonton crisp with duck confit  
Hebrew National Frank's in a blanket  
Stuffed mushroom caps with wild herb blend  
Spanokopita (spinach and feta cheese triangle wrapped in Greek filo dough)  
Boconccini Mozzarella and roasted red pepper on Skewers  
Swedish meatballs  
\*Asian Beef Sates

**Choice of Two specialty stations**

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

Fresh Brisket of Beef  
Roasted Turkey Breast or Whole turkey with cranberry sauce  
Corned Beef with classic Guldens deli mustard  
Pastrami with classic Guldens deli mustard

**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

**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 onion, salsa, sour cream, guacamole and tortilla chips

**Asian Station** – Choose two: chicken and broccoli with garlic sauce, sesame beef  
Or stir fried vegetables in a light teriyaki glaze. Accompanied with White basmati rice, 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***

### ***1<sup>st</sup> 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*

### ***2<sup>nd</sup> course choice of one***

*Carousel of honeydew and cantaloupe melons finished with ripe strawberries*

*Fresh ricotta stuffed tortellini pasta tossed with vine ripened tomato Marinara sauce*

*Classic Chicken Noodle Soup with pieces of boiled chicken and carrots*

### ***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 herb roasted red potato or potato pancakes*

*\*Poached Atlantic salmon over Israeli Cous Cous with fresh seasonal vegetable*

*All entrees served with herb roasted red potato or Latkas (potato pancakes) and sautéed baby carrots and snow peas*

## ***Dessert***

### ***Viennese table***

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

*Coffee, tea and herbal teas*

## ***Bar - Full Open 5 Hour Top Shelf Bar***

*Valet parking included*

- *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, full china service, candle ceremony and Motzi over the Challah are included. Flowers, band, 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 unless date is rebooked. 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.*

*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. 120 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.*