



Visit Mendon Golf Club at
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Mendon Golf Club Wedding Packages



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Collecting beautiful moments

Weddings & Events

Thank you for taking the first step towards planning your event at Mendon Golf Club. There are so many ways to celebrate with us.

With custom menus, expert preparation, superior service in a picturesque setting we make memories happen every time.

At Mendon Golf Club we are able to cater to groups ranging in size from 10 to 225 people. For cocktail and/or hors d'oeuvre parties; the capacity is approximately 350 people.

Whether a bridal shower, rehearsal dinner, bachelor golf outing or wedding, we will make your special day a lasting memory. Our professional Events Coordinator is available to assist you with all of the details so that you are free to enjoy your event from beginning to end.

General Information

A non-refundable deposit is due when booking the room. Remaining balance will be billed during the event. The Club reserves the right to change the room(s) as specified in the Banquet Event Order, if the number of guests changes or is deemed necessary by the Club's Management.

Extra Charges

Tables Cloths ~ White/Bone: No Charge
Skirting ~ Black: No Charge (special orders, rates apply)
Linen Napkins ~ No Charge
Chairs ~ Outdoor Event Seating: \$3.00 per chair

Professional Services Charges

Mendon Golf Club will staff (in addition to required service staff) the following for bar service only:
1 to 100 guests: 1 bartender and/or cocktail service
101 to 200+ guests: 2 bartenders and 1 additional bar if needed. There will be an additional \$75.00 charge per event for any additional bartenders or bars requested by host.
On all functions where a bar is requested, if the total beverage revenue is under \$300.00, there will be a \$50.00 charge per bartender.
Carving Station Attendant \$25.00 per hour.

Alcoholic Beverage Policy

All alcoholic and non-alcoholic beverages must be purchased from Mendon Golf Club and guests/patrons of banquet events will not be permitted to bring in their own beverages.
Mendon Golf Club follows all State Liquor Laws regarding alcohol consumption.

Menus

Groups of more than sixteen persons are required to select a preset menu for private parties. Menu selections must be made 10 days prior to the function, **we suggest that menus be limited to two entrée selections**; however, we will try to accommodate any special dietary restrictions. Buffets are available for groups of twenty four (24) or more people. Prices for banquet menu items are subject to change.

All food and beverages must be purchased through the Club and consumed on premises as directed by federal, state and local laws, with the exception of cakes or pastries for special occasions. Mendon Golf Club is not liable for responsible for the delivery or storage of these items.

Guaranteed Counts

The final guaranteed attendance count is required at least 10 days prior to the function. Mendon Golf Club will be prepared to serve 5% over your final guarantee. Extra charges may occur beyond this amount. Charges will be based on guaranteed or the actual count, whichever is greater. Buffets require a minimum amount of guests(25) for the Grille & Founders Room, (50) for the Ballroom with a charge of \$250 in the off-season for less in the Ballroom.

Service Charge and Tax

All charges are subject to the following:
Administrative Fee: 20%, NYS Sales Tax: 8%

Contracts

Contracts must be signed by the host of the event upon booking. By signing a contract, event host agrees to be responsible for all charges and conditions therein enumerated.

Wedding Packages

All Wedding Packages Include:

- 4Hours Event Use of Venue
- Serving & Cutting of the Cake
(Must be from a licensed bakery)
- Champagne Toast for Bride & Groom
- Event Planning
- White or Bone linens
- Choice of Colored napkins
- House Centerpieces

****Deposit of \$1000 required at booking
To secure the Venue****

Additional features:

- Bridal Room
- Groom's Room
- Bachelor Party Golf Outing Specials
- Set-Up/Clean-Up
- Onsite Coordinator
- A/V Capabilities
- Wireless Internet
- Parking (Valet offered at an extra cost)
- Handicap Accessible
- Photo Opportunities on golf course

Let MGC achieve more than just your wedding wishes.

Book your wedding with us and get your Bachelor Party Golf Outing

At a reduced rate!!!

What you get:

- 18-holes + carts
- Box lunch for your group including: deli sandwich, chips & soda/water
- \$20 value cooler per cart including: 4 domestic beers & 2 bottles of water
- Complimentary "shooters" for your group
- Guest passes for a later date for the Father of the Bride!

Package Regularly Priced at \$75/person.

Your Outing Priced at \$50/person!!!





Mendon Banquet Buffet

(Minimum of 30 People)

\$26 per Person

Please Choose One Option from Each Category

Category #1

Chef Carved Pork Loin
Chef Carved Top Round
Chef Carved Ham
Chef Carved Roast Turkey

Category #2

Herb Roasted Chicken
Grilled Chicken Bruschetta
Eggplant Parmesan
White Fish Puttanesca

Category #3

Twice Baked Mashed Potatoes
Herb Roasted Potatoes
Rice Pilaf
Baked Pasta

Category #4

Buttered Baby Carrots
Green Bean Almondine
Broccoli and Cauliflower
Seasonal Vegetables

****Includes Mixed Greens Salad with Dressings or Caesar Salad, Rolls, Butter and Coffee Station****

Chef Carved Prime Rib of Beef with au Jus can be Added for \$8 per Person or Beef Tenderloin for \$10 per Person in Lieu of an Item from Category #1.



Italian Banquet Buffet

(Minimum of 30 People)

\$30 per Person

Roasted Italian Seasoned Top Round of Beef
Chicken French
Baked Whitefish Puttanesca
Penne Pasta Alfredo
Seasoned Style Vegetables
Mixed Greens Salad or Traditional Caesar Salad
Seasonal Fruit Salad
Antipasto Salad
Sliced Italian Bread and Butter
Coffee Station

Choice Prime Rib Banquet

(Minimum of 30 People)

\$38 per person

Chef Carved Prime Rib au Jus
Roasted Herbed Chicken
Baked White Fish
Twice Baked Mashed Potatoes
Baked Pasta
Seasonal Vegetables
Mixed Greens or Caesar Salad
Seasonal Fruit Salad
Assorted Rolls and Butter
Coffee Station



Served Entrées

(Maximum of Up to Three Entrées with Pre-Selection Required)

Entrées Include choice of Potato, Pasta, or Rice, Salad, Seasonal Vegetables, Fresh Rolls and Butter

Chicken

Chicken French	\$25
Chicken Cordon Bleu	\$23
Grilled Chicken Marsala	\$24
Chicken Parmesan	\$22
Chicken Tuscany	\$24
<i>Chicken Breast Stuffed with Spinach, Sun-Dried Tomatoes, Prosciutto and Mozzarella Cheese. Topped with a Vodka Sauce and Served with Roasted Red Potatoes.</i>	

Beef

Filet Mignon with Mushroom Demi-glace	\$30
Slow Roasted Prime Rib of Beef au Jus	\$28
New York Strip Steak	\$28
Top Sirloin of Beef, au Jus	\$22

Other Available Toppings:

Blue Cheese Butter: Topped with a Garlic and Blue Cheese Butter

Montreal and Onion: Created with Red Montreal Steak Seasoning and Topped with Tumbleweed Onions

Garlic Mushroom: Topped with Garlic Butter, Sautéed Mushrooms Au Poivre, a Loosely Cracked Peppercorn and Brandy Sauce Coating



Pork

Roast Pork Loin with Garlic and Rosemary	\$24
Roasted Pork Chop Encrusted with Herb Breading	\$23
<i>Bone-in Center Cut Pork Chop Encrusted, Roasted and Topped with a Dijon Cream Sauce</i>	

Seafood

Broiled Haddock	\$21
Grilled Atlantic Salmon	\$26
Baked Crab Stuffed Jumbo Shrimp	\$28
<i>Above Seafood Options Topped with a Choice of:</i>	
<i>Light Garlic Butter</i>	
<i>Lemon Dill Butter</i>	
<i>Fresh Pesto</i>	
<i>Puttanesca</i>	
Stuffed Sole Almondine	\$28
Seafood Scampi over Pasta	\$30
<i>Shrimp, Scallops and Baby Clams</i>	



Hors D' Oeuvres

Prices Based on 50 Pieces

Italian Meatballs	\$65
Assorted Mini Quiche	\$75
Oriental Pork Pot Stickers with Dipping Sauce	\$80
Boneless Chicken Wings	\$75
Mini Chicken Cordon Bleu	\$85
Assorted Stuffed Mushrooms	\$95
Spanakopita	\$100
Scallops Wrapped in Bacon	\$115
Chicken Satey	\$115
Thai Chicken Spring Rolls	\$125
Miniature Traditional Reubens	\$135
Mini Crab Cakes	\$130
Tomato & Mozzarella Caprese Skewers	\$100
Fried Coconut Shrimp with Peanut Sauce	\$145
Gulf Coast Jumbo Shrimp with Cocktail Sauce	Market Price

Custom Hors D' oeuvres are Available Upon Request.

Individual Displays

Imported and Domestic Cheese Board with Assorted Crackers	\$95
Fresh Vegetables and Dip	\$85
Seasonal Fresh Fruit Display	\$95
Roasted Red Pepper Hummus Display with Pita Wedges	\$95

Each Display Feeds up to (50) People.



Desserts

Chocolate or White Chocolate Mousse	\$6
Assorted Fresh Baked Cookies and Brownies	\$5
Assorted New York Style Cheesecake	\$6
Pastry Table	\$8
Assorted Dessert Table	\$7
Mini Cupcakes, Mini Puff Pastries, Mini Cookies, Mini Brownies	

Cakes May Only be Brought in from Health Department Approved Bakeries with Prior Approval.

Bar Packages

(Prices Listed are Per Person)

First Hour of Open Bar with House Brand Liquor, Domestic Beer, House Wine and Soft Drinks	\$12
Additional One-Hour of Open Bar with House Brand Liquor, Domestic Beer, House Wine and Soft Drinks	\$9
Upgrade to Premium Bar, per Hour	\$2

Bars Based on a Consumption are Also Available.

All Prices Subject to 20% Taxable Service Charge and 8.0% NYS Sales Tax