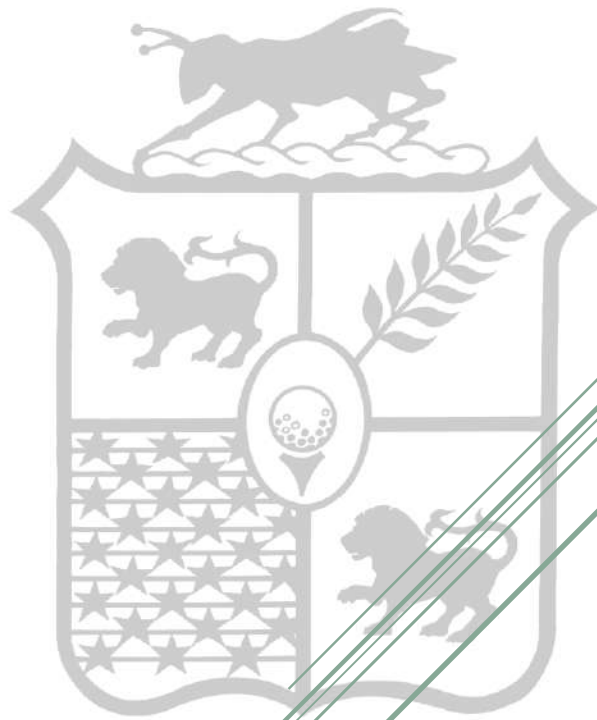


WEDDINGS GUIDE

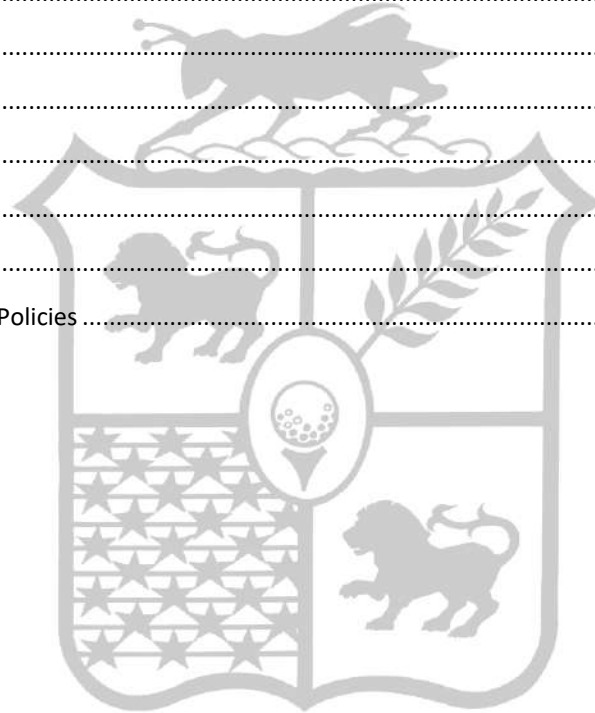
2023 Pricing



LOCUST HILL COUNTRY CLUB

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V - Vegetarian / GF - Gluten Free

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Locust Hill Country Club

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

WELCOME TO LOCUST HILL



We would be delighted to host your special day!

All our wedding packages include:

- Six-hour use of our newly renovated ballroom with palladium windows and wraparound terrace overlooking our championship golf course.
- Complimentary house linens
- Complimentary menu tasting
- An escorted ride to our picturesque pond with an arched bridge for the bride & groom

Please don't hesitate to contact us should you have any questions regarding your wedding. Thank you and we look forward to working with you to create the wedding you have always dreamed of!

Best Regards,

Timothy Gallant
Club Manager

George Gremminger
Executive Chef

Karen Kiehle
Catering Manager

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WEDDING PACKAGES

The Classic Buffet

\$92++

Bar

3 Hours Open Bar – Call Brands

Hors D'oeuvres

Artisan Cheese Display

Vegetable Crudité

Seasonal Fruit Display

Two Hand Passed Hors D'oeuvres

Served

Warm Rolls and Butter

Mixed Greens Garden Salad

Balsamic Vinaigrette and Ranch Dressings

Dinner Buffet

Chef's Seasonal Vegetable Medley

Select One Starch

Rice Pilaf, Roasted Potatoes or Roasted Shallot

Mashed Potatoes

Select One Pasta

Mushroom Risotto, Pasta Primavera or Penne Pasta
in Marinara

Select Three Entrees

Broiled Haddock with Vodka Sauce

Locust Hill Salmon

Chicken Marsala

Chicken Charlemagne

Chicken Asiago

Honey Baked Ham

Roast Prime Rib with Au Jus

Roast Top Sirloin of Beef

Wedding Toast

Sparkling Wine

The Sweetheart Plated Dinner

\$103++

Bar

3 Hours Open Bar – Call Brands

Hors D'oeuvres

Artisan Cheese Display

Vegetable Crudité

Seasonal Fruit Display

Two Hand Passed Hors D'oeuvres

First Course

Warm Rolls and Butter

Mixed Greens Garden Salad

Balsamic Vinaigrette and Ranch Dressings

Second Course

Chef's Seasonal Vegetable Medley

Select One Starch

Rice Pilaf, Roasted Potatoes or Roasted Shallot

Mashed Potatoes

Select Four Entrees

Locust Hill Salmon

Seafood Brochette

Chicken Asiago

Chicken Borsin

Chicken Charlemagne

Dijon & Herb Encrusted Pork Loin

Roast Entrecote with Bordelaise

Roast Prime Rib with Au Jus

Vegetable Wellington

Mushroom Ravioli

Wedding Toast

Sparkling Wine

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THE ELEGANCE PLATED DINNER

\$119++

Bar

4 Hours Open Bar – Call Brands

Hors D'oeuvres

Antipasto Display

Artisan Cheese Display

Vegetable Crudité

Three Hand-Passed Hors D'oeuvres

First Course

Warm Rolls & Butter

Choose one Salad

House Salad
with Balsamic Vinaigrette
or Ranch Dressing

Caesar Salad

Wedge Salad
with Blue Cheese Dressing

Second Course

Choose Four Entrees

Seafood

Locust Hill Salmon
Crab Stuffed Filet of Sole
Seafood Brochette

Chicken

Chicken Asiago
Chicken Borsin
Mediterranean Chicken
Chicken Wellington
Chicken Charlemagne

Beef

Roast Entrecote
Roast Prime Rib
with Au Jus
Filet Mignon

Vegetarian

Vegetable Wellington
Mushroom Ravioli
Portobello Mushroom

All entrees accompanied with Chef's Selection of Starch and Seasonal Vegetable

Wedding Toast

Sparkling Wine



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THE PREMIER PLATED DINNER

\$135++

Bar

4 Hours Open Bar – Premium Brands

Hors D'oeuvres

Antipasto Display

Artisan Cheese Display

Vegetable Crudit 

Three Hand-Passed Hors D'oeuvres

Appetizer

Choice of Shrimp Cocktail or Soup du Jour

First Course

Warm Rolls & Butter

Choose one Salad

House Salad
with Balsamic Vinaigrette
or Ranch Dressing

Caesar Salad

Wedge Salad
with Blue Cheese Dressing

Intermezzo

Choice of Lemon, Raspberry or Mango Sorbet

Second Course

Choose Four Entrees

| <i>Seafood</i> | <i>Chicken</i> | <i>Beef</i> | <i>Vegetarian</i> |
|----------------------------|-----------------------|--------------------|----------------------|
| Locust Hill Salmon | Chicken Asiago | Roast Entrecote | Vegetable Wellington |
| Crab Stuffed Filet of Sole | Chicken Borsin | Roast Prime Rib | Mushroom Ravioli |
| Seafood Brochette | Mediterranean Chicken | <i>with Au Jus</i> | Portobello Mushroom |
| | Chicken Wellington | Filet Mignon | |
| | Chicken Charlemagne | | |

All entrees accompanied with Chef's Selection of Starch and Seasonal Vegetable

Wedding Toast

Sparkling Wine

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THE ELITE PLATED DINNER

\$162++

Bar

5 Hours Open Bar – Premium Brands

Hors D'oeuvres

Antipasto Display

Artisan Cheese Display

Vegetable Crudit 

Three Hand-Passed Hors D'oeuvres

Amuse-Bouche

Chefs Selection

Appetizer

Choice of Shrimp Cocktail or Soup du Jour

First Course

Warm Rolls & Butter

Choose one Salad

House Salad
with Balsamic Vinaigrette
or Ranch Dressing

Caesar Salad

Wedge Salad
with Blue Cheese Dressing

Intermezzo

Choice of Lemon, Raspberry or Mango Sorbet

Second Course

Choose Four Entrees

| <i>Seafood</i> | <i>Chicken</i> | <i>Beef</i> | <i>Vegetarian</i> |
|----------------------------|-----------------------|--------------------|----------------------|
| Locust Hill Salmon | Chicken Asiago | Roast Entrecote | Vegetable Wellington |
| Crab Stuffed Filet of Sole | Chicken Borsin | Roast Prime Rib | Mushroom Ravioli |
| Seafood Brochette | Mediterranean Chicken | <i>with Au Jus</i> | Portobello Mushroom |
| | Chicken Wellington | Filet Mignon | |
| | Chicken Charlemagne | | |

All entrees accompanied with Chef's Selection of Starch and Seasonal Vegetable

Wedding Toast

Sparkling Wine

Locust Hill Pastry Display

An elegant display of Chocolate Dipped Strawberries, Mini Gourmet Brownie Bars, Mini Cheesecakes, Mini Eclairs, Cream Puffs, Petit Fours and Chocolate Mousse

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HORS D'OEUVRES

Stationed Hors D'oeuvres

ARTISAN CHEESE DISPLAY (V)

International & domestic cheeses with fruit garnish and crackers

FRESH SEASONAL FRUIT PLATTER (V) (GF)

Fresh seasonal fruit and berries

ANTIPASTO DISPLAY

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

VEGETABLE CRUDITÉ (V) (GF)

Fresh assorted vegetables served with cracked peppercorn ranch dip

ENHANCEMENT: CHILLED SEAFOOD DISPLAY (GF) – MARKET PRICING

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

Hand Passed Hors D'oeuvres

COLD

Jumbo Shrimp Cocktail (gf)

Belgian Endive *with herbed cream cheese and dried cranberries* (v)

Prosciutto Wrapped Fresh Mozzarella (gf)

Prosciutto Wrapped Asparagus (gf)

Shrimp Canapes

Tomato Bruschetta Crostini (v)

Artichoke French (v)

Fruit Kabobs with Yogurt Dipping Sauce (v) (gf)

Mexican Roulades (v)

Smoked Salmon Canapes

Artichokes in Phyllo (v)

HOT

Sausage Stuffed Mushrooms (gf)

Assorted Chicago-Style Mini Pizzas

Bacon Wrapped Scallops

Mini Beef Wellington

Clams Casino

Spanakopita (v)

Jerk Chicken Brochettes

Andouille in Puff Pastry

Coconut Shrimp

Assorted Mini Quiche (v)



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ENTRÉE DESCRIPTIONS

Chicken

CHICKEN CHARLEMAGNE

Chicken breast topped with broccoli & Jarlsberg cheese, served with a sherry cream sauce

CHICKEN ASIAGO

Grilled chicken breast with a creamy asiago cheese sauce.

MEDITERRANEAN STUFFED CHICKEN

Chicken breast stuffed with spinach, mushrooms & feta cheese, wrapped in phyllo, placed on an ivory sauce

CHICKEN BORSIN

Chicken breast stuffed with prosciutto and borsin cheese, wrapped in phyllo & placed on a Dijon mustard sauce

CHICKEN WELLINGTON

Chicken breast stuffed with mushroom duxelles, wrapped in puff pastry and served on Hollandaise sauce.

Seafood

SEAFOOD BROCHETTE (GF)

Shrimp, scallops & swordfish, with assorted vegetables and a lemon-thyme butter

LOCUST HILL SALMON (GF)

Finished with a lemon-butter sauce, golden raisins & toasted almonds

GRILLED SWORDFISH (GF)

Topped with tomatoes, olives, capers & feta cheese

STUFFED FILET OF SOLE

Maryland crabmeat stuffing, lemon-thyme beurre blanc



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Beef

ROAST ENTRECOTE

Roasted New York sirloin, served with a Bordelaise sauce

8-OUNCE FILET MIGNON

With Bordelaise and Béarnaise sauces

BEEF WELLINGTON

Filet Mignon, pate & mushroom duxelles, wrapped in puff pastry, with Bordelaise and Béarnaise sauces

ROAST PRIME RIB (GF)

With a garlic-thyme jus

Vegetarian

VEGETABLE WELLINGTON

Medley of julienne vegetables wrapped in phyllo & placed on a bell pepper coulis

PORTOBELLO MUSHROOM

Stuffed with ratatouille, capped by mozzarella, served with pomodoro sauce

MUSHROOM RAVIOLI

With a borsin cream sauce

Menu Enhancements

ADD LOBSTER TAIL TO ANY ENTRÉE

Market Pricing



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DESSERTS

ICE CREAM SUNDAE BAR (V) (GF) \$11++

Chocolate and vanilla ice cream, rainbow sprinkles, assorted candy pieces, peanuts, chocolate and caramel sauces, whipped cream and maraschino cherries

LOCUST HILL PASTRY DISPLAY (V) \$20++

Chefs' selection of chocolate dipped strawberries, mini gourmet brownie bars, mini cheesecakes, mini eclairs, cream puffs, petit fours and chocolate mousse

LOCUST HILL DESSERT TABLE (V) \$22++

Chefs' assortments of cakes and pies.



LATE NIGHT BITES

MILK & COOKIES \$8++

An assortment of house-baked gourmet cookies (chocolate chip, toffee, peanut butter, sugar, double chocolate). Served with whole, 2% and skim milks. *Dairy free options available, price may vary.*

LHCC PLATE \$16++

An assortment of hamburgers, cheeseburgers and hot dogs served with home fries, baked beans and house-made macaroni salad.

CHICKEN & WAFFLES \$16++

House-made buttermilk waffles, fried chicken, whipped butter, maple syrup and sausage gravy

PRETZELS & CHEESE (V) \$8++

Warm Pretzel Sticks served with house-made cheese sauce

CHICKEN WINGS (GF) \$16++ / DOZEN

Choose from Buffalo (medium or hot), BBQ or garlic parmesan. Served with blue cheese, carrots and celery

PIZZA \$33++ / SHEET

Approximately 35 pieces per sheet. Cheese and/or cheese & pepperoni

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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, Tito's 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.

| BOTTLED BEER | | | | HOUSE WINES (\$30++) | | | |
|------------------|-------------------|-------------------|-----------|----------------------|-----------------|--------------------|------------|
| DOMESTIC (\$6++) | | SPECIALTY (\$7++) | | 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!

For Your Guests

(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!

For You and Yours (bridal suite enhancements)

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)

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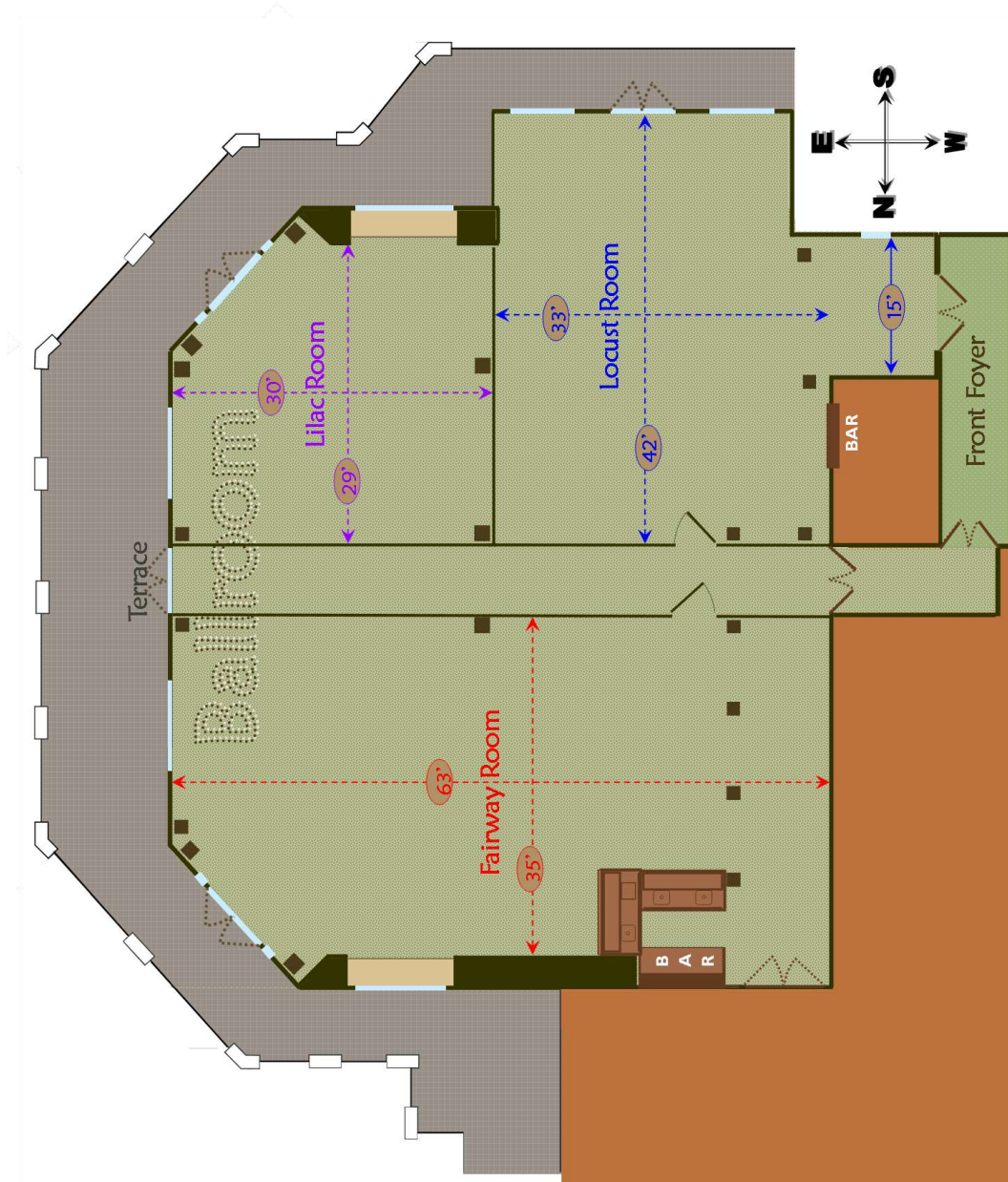
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FUNCTION ROOM DIAGRAMS



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ROOM RATES

| | |
|---|---------------|
| <u>Entire Clubhouse</u> | \$2,500 |
| <u>Ballroom Only (May through October)</u> | \$1,500 |
| <u>Ballroom Only (November through April) *</u> | \$500-\$1,000 |

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

ON-SITE CEREMONY

| | |
|---|--------|
| <u>Members Dining Room*</u> | \$750 |
| <u>9th Hole</u> | \$750 |
| <u>18th and 10th Hole**</u> | \$1500 |

* The member's dining room is reserved for outdoor ceremonies. In the event of inclement weather your ceremony will be moved to this area. No additional charge will be assessed for this.

** This area is available for very limited dates and times. Approval from Club Management is required. Please ask your catering coordinator for more information

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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.

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.

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,

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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