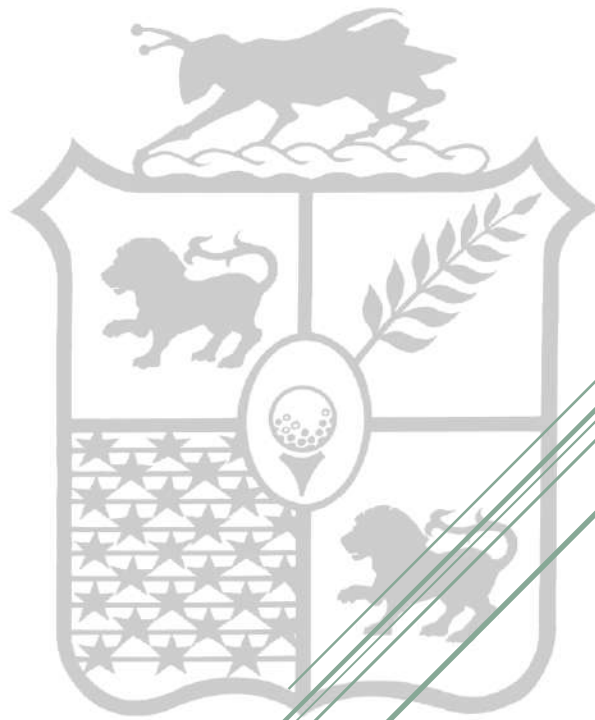


# GOLF OUTINGS PACKAGE

2023 Pricing



LOCUST HILL COUNTRY CLUB

# CONTENTS

General Policies .....3  
Golf Fees .....5  
Menu Options .....6  
Bar Packages .....8



“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.

## WELCOME TO LOCUST HILL



Locust Hill is highly regarded as one of the most outstanding golf courses in the country. This par 72, 6,615-yard course has tight fairways and tough greens, with a course rating of 72.8 and a slope rating of 138.

Golf outings or tournaments can be highly effective fundraisers that foster relationships and support for an organization. Likewise, a corporate golf outing helps develop professional relationships and recognize key business partners but planning a successful private golf outing requires some know-how.

Locust Hill Country Club has a proud history of hosting successful charity golf outings and raising funds for worthy causes in our community and beyond. Our championship golf course has also long attracted corporate outings. Our staff is experienced and equipped with the knowledge and skills to plan and execute a highly successful charity or corporate golf outing at Locust Hill.

There are endless possibilities when you book your Rochester golf outings at Locust Hill. You have the option to end the event with a delicious meal on one of our expansive decks overlooking the course, an awards ceremony in our 400-person ballroom, or something more casual like drinks on the course followed by a light fare at our Patio Grille. We have the facilities and staff to accommodate any charity or corporate golf outing.

Please contact the Club should you have any questions regarding a private event. Thank you and we look forward to working with you to create an outing that you and your guests will remember for years to come!

Best Regards,

*Timothy Gallant*  
Club Manager

*Bob Pappert*  
Head Golf Professional

*Casey Grann*  
Head Groundskeeper

“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.

Locust Hill Country Club  
2000 Jefferson Road | Pittsford NY 14534 | 585-427-7010

## GENERAL POLICIES

### Deposit and Payment

---

Locust Hill Country Club (LHCC) requires a deposit of one-thousand dollars (\$1,000.00) to secure your outing date. LHCC accepts American Express, Discover, Visa, Mastercard, Cash or certified funds for the initial deposit. The full amount of this initial deposit will be applied to the total balance due. The final payment is due before the start of the event. If any changes are incurred during your event, payment for said charges is due upon receipt of invoice. If payment is not received upon completion of the event and LHCC sends you an invoice, payments not received within 30 days of invoice date will be assessed a finance charge of 1.5% monthly.

### Donated Items & Outside Food and Beverage

---

Any donated items must be approved by the Executive Chef or Catering Manager. Any donated items remaining at the conclusion of the event become the property of Locust Hill Country Club. A \$5.00 per bottle of wine or case of beer will be charged to the event. 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 entrees of guaranteed guests unable to attend, as well as remaining food displayed hors d'oeuvres stations and buffets. Outside coolers are not allowed on the golf course or golf carts.

### Auction Items / Prize Items / Course Signs

---

Prizes, auction items and any signage to be placed on the course may not arrive more than three (3) days prior to the event and should be sent with the outing's name prominently written on said items. Locust Hill Country Club is not responsible for damages or loss of items while in our possession. Any items left at Locust Hill Country Club after the conclusion of the event shall become property of the club unless other arrangements were made in advance.

### Adverse Weather Conditions – Course Unplayable

---

In the event the golf course is, in the sole judgement of Locust Hill Country Club's Head Golf Professional and Head Groundskeeper, unfit for play due to adverse weather conditions or any other reasons, Locust Hill will work with you to determine a mutually acceptable rain date. If the course is unfit for riding cart traffic, a limited number of pull carts will be provided. Your deposit will not be refunded if you fail to elect to use the rain date agreed upon. Should a mutually agreed upon rain date be impossible, you will not be charged greens fees, but you shall still be responsible for all food and beverage commitments, any rentals/purchases that the club has made for the event

“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.

## Guarantees

---

The menu must be finalized at least four weeks prior to the event date. Special menus may be arranged with our Catering Manager. An estimated count for the number of meals to be prepared is due ten (10) business days prior to the event. This number must include all golfers and non-golfers (staff, vendors, etc.) The guaranteed number is due five (5) business days prior to the event date. Regardless of final count you will be charged in full for the guaranteed count. Should more people be served than the guaranteed number, the charges will be adjusted accordingly. A 20% fee will be applied to all guests served above the guaranteed count.

All golf outings must guarantee at least 70 golfers to secure an outing date. Regardless of final count, you will be charged for at least 70 golfers.

## Force Majeure

---

Locust Hill Country Club will have no liability to you or to any agent, employee or invitee in the event that Acts of God, War, Government Regulation, Disaster, Civil Disorders, or other similar emergencies or disasters make it illegal or impossible to conduct the Golf Outing, and the non-refundable deposit will not be refunded in such event.

## 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.

## Fees

---

All Food and Beverage prices are subject to a 21% Administrative Fee and 8% New York sales tax. This will be reflected with “++” next to all relevant pricing.

“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.

## GOLF FEES

The minimum guarantee for any Monday outing is seventy (70) players.

### Greens Fees

<i>Groups of 70 – 99 Players</i>	<i>\$80.00 per player</i>
<i>Groups over 100</i>	<i>\$70.00 per player</i>

### Other Golf Fees

<i>Cart Fees (52 Carts)</i>	<i>\$18.00 per cart</i>
<i>Additional Carts</i>	<i>\$25.00 per cart</i>

The fees noted above include service of the LHCC Golf Professional and staff to:

- Assist guests with their bags from the parking lot.
- Assign guests to golf carts and provide cart signage.
- Administer the chosen format of the tournament, including marking of score cards, scoring and preparation of scoreboard.
- One Golf Course Ranger to ascertain that an acceptable rate of play shall be enforced.

Outing guests will also enjoy use of practice range for all golfers with unlimited balls.

### Pro Shop Credit

You will be charged \$10.00 per player and receive a credit in the Pro Shop equal to \$10.00 per golfer to be distributed at your discretion, and a Gift Certificate good for the greens fees and carts for a foursome to return to LHCC at a later date. The certificate will have a one-year expiration date. Use of the gift certificate is at the discretion of the tournament chair. Some restrictions will apply when booking the tee time. An instructional letter will accompany the certificate.

### Contract Pricing

CONTRACT TERM	GOLF PRICE	FOOD PRICE	DISCOUNT
<i>2 Year</i>	<i>Locked In</i>	<i>Locked In</i>	<i>5%</i>
<i>3 Year</i>	<i>Locked In</i>	<i>Locked In</i>	<i>7.5%</i>
<i>4 Year</i>	<i>Locked In</i>	<i>Locked in 3 Years</i> <i>(Max 5% Increase Year 4)</i>	<i>5%</i>
<i>5 Year</i>	<i>Locked in</i>	<i>Locked in 3 Years</i> <i>(Max 5% Increase Year 4)</i>	<i>7.5%</i>

“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.

## MENU OPTIONS

### The Locust Traditional

*\$50++ per person*

#### BUFFET LUNCH

##### *Salad Bar*

Mixed Greens, Julienne Ham, Sliced Roast Chicken, Shredded Cheddar, Tomatoes, Cucumbers, Carrots, Sliced Mushrooms, Herbed Croutons. Dressings – Balsamic Vinaigrette, Ranch

##### *Deli Buffet*

Sliced ham, Roast Turkey Breast and Roast beef. Sliced Assorted Cheeses, Assortment of Bread, Deli Rolls and Condiments.

##### *Also Included*

Potato Chips, Fresh-Baked Warm Rolls and Butter, Fresh Seasonal fruit platter, Cottage cheese, Soup du Jour, Tri-color tortellini salad.

#### BUFFET DINNER

##### *Soup (select one)*

Wild Mushroom

Italian Wedding

White Bean & Sausage

Minestrone

Chicken with Spinach and Pasta

##### *Salads (select three)*

Chef Inspiration Pasta

Seasonal Fresh Fruit

Tomato & Mozzarella

Asparagus & Mushroom

Caesar

##### *Entrees (select two -or- choose three for an additional \$6++ per person)*

Chicken French

Chicken & Shrimp

Locust Hill Salmon

Rigatoni Amatriciana

Roast Pork with Roasted Cranberries

Broiled Haddock with Vodka Sauce

Beef Tenderloin Tips with Demi-Glace &

Blue Cheese

##### *Carving Station (select one)*

Roast Top Sirloin of Beef

Roast Turkey with Cranberry Mayonnaise

Honey Baked Ham with Honey Mustard

Roast Prime Rib with Au Jus

*(add \$5++ per person)*

Roast New York Strip with Bordelaise

*(add \$5++ per person)*

##### *Also Included*

Choice of Rice Pilaf -or- Roasted Potatoes

Fresh Seasonal Vegetable Medley

Warm Rolls & Butter

Coffee and Assorted Teas

“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.

## The Backyard BBQ

---

\$65++ per person

### BUFFET LUNCH

---

#### *Salad Bar*

Mixed greens, Julienne ham, Sliced roast chicken, Shredded cheddar, Tomatoes, Cucumbers, Carrots, Sliced mushrooms, Herbed Croutons. Dressings – Balsamic vinaigrette, Ranch

---

#### *From the Grill*

Grilled chicken breast, Hamburgers / Cheeseburgers, Red & White hot

---

#### *Also Included*

Rolls, Condiments, Potato chips, Macaroni salad, Potato salad, Fresh seasonal fruit platter, iced tea, Iced coffee, Lemonade, Cookies and Brownies.

### SNACK PACK

---

*Placed in each cart for each player.*

Chips, pretzels, snack mix, popcorn, fresh fruit

### BUFFET DINNER

---

#### *Salads (select three)*

Macaroni Salad

Seasonal Fresh Fruit

Tomato & Mozzarella

Asparagus & Mushroom

Caesar

#### *Entrees (choose three)*

Grilled BBQ Chicken

Smoked Ribs

Pulled Pork Sandwiches

Crab-Stuffed Filet of Sole

Broiled Haddock with Vodka Sauce

#### *Carving Station (select one)*

Roast Top Sirloin of Beef

Honey Baked Ham with Honey Mustard

Roast Prime Rib with Au Jus

*(add \$5++ per person)*

Roast New York Strip with Bordelaise

*(add \$5++ per person)*

#### *Also Included*

Baked Beans

Corn on the Cob

Roasted Potatoes

Seasonal Vegetable Medley

Coleslaw

Rolls

Condiments

Corn Bread

“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.



## BAR PACKAGES

All golf outings include beverage carts during play. These carts will be stocked with LHCC assorted beer, house vodka, gin, canned cocktails and non-alcoholic beverages. Cash or consumption charge options are available.

### Consumption Bar

Priced per bottle / Charged by the tenth of a bottle

*\$150 per bartender per 75 guests.*

HOUSE BRANDS (\$125++)

CALL BRANDS (\$145++)

Smirnoff Vodka, Titos 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

##### DOMESTIC (\$6++)

Coors Light  
Bud Light  
Labatt Blue  
Labatt Blue Light

##### SPECIALTY (\$7++)

Southern Tier IPA  
Corona  
Heineken  
Sam Adams

##### WHITE WINE

Chardonnay  
Riesling  
Sauvignon Blanc  
Pinot Grigio

#### HOUSE WINES (\$30++)

##### RED WINE

Cabernet Sauvignon  
Merlot  
Pinot Noir  
Malbec

### Open Bar

*Priced per person. \$150 per bartender per 75 guests. All packages include beer, wine, iced tea, lemonade and soda*

#### 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)

“++” indicated items that are subject to a 21% administrative fee and 8% New York sales tax. The administrative fee is **not** a gratuity.