Hornell Golf Club weddings

Simply stated

Simply elegant

Simply beautiful

Let us help to enhance your ideas and Define your style with simple elegance

Live your Dream

Hornell Golf Club would like to welcome you to our facility and thank you for considering us to host your wedding celebration. Before booking a wedding reception, we encourage you to tour the banquet facility and meet with Trisha at your earliest convenience.

Your wedding should reflect your individual tastes and personalities. To ensure this, you will work very closely with Trisha with everything from menu selection to all of the special little details to ensure a wedding reception that is absolutely unforgettable.

We can arrange a wedding for you as casual or as formal as you would like it. At Hornell Golf Club, you can have the wedding you dreamed of. We will save you the time and unnecessary stress while working within your budgetary requirements.

Weddings are booked with the signing of a contract...a non-refundable \$500.00 deposit is required at this time.

The Groom will receive a complimentary round of golf the morning of the wedding and the rest of the wedding party will receive a discounted rate. Ladies...if you want to golf, the same rates will apply to you.

We will work with you on the planning and timing of your decorating. As long as there is no event prior to your celebration, you can decorate up to two days prior to the event.

We have white and ivory tablecloths and several different colors in cloth napkins, for which there is no additional charge. Should you require linens and napkins in other colors, you will be charged for the rental of these items.

In addition to your wedding reception, we are able to host ceremonies as well. You can get married on the deck overlooking the golf course or have your ceremony enclosed inside the banquet facility. We host many beautiful ceremonies and they make a nice transition to the wedding reception. There are no limitations when planning your wedding at Hornell Golf Club. Our professional staff has the ability to customize selections to meet any needs. I definitely recommend that you make an appointment to see our facility and consult with us personally to see what we can offer you. Let us help to enhance your ideas and define your style with simple elegance, we are looking forward to creating an unforgettable celebration with you!



All menu selections can be served either buffet style or sit-down. Please circle or highlight your menu selections and then we can give you some different pricing options. If you know your budget that you are working within, please indicate that because it will help us design a menu that will fit both your taste and budget.

Hor's D'Ouerves

Beef Teriyaki Skewers Spanikopita Pita Crisps w/ dips Mango Salsa w/ Tortilla Chips Sweet Potato Quesadillas Crostini **European Sausage Coins** Scallops wrapped in Prosciutto Stuffed Mushroom Caps Sesame Chicken Skewers **Focaccia Breads Fruit Skewers Assorted Cheeses & Spreads** Olive & Tomato Tapenade Stromboli Pears and Pate Fresh Vegetables and Dips Bruschetta **Pecan Chicken Tartlets** Spicy Crab Cakes Baked Brie w/ Raspberry Sauce Stuffed Crudites' Mini Quiches Chicken Sate Antipasto Platter **Swedish Meatballs** Iced Shrimp Bowl Clams Casino Smoked Salmon Cheese Puffs Cheese, Vegetable, & Fruit Tower



Carved To Order

Faiita Roll-ups

Crusted Beef Tenderloin Roasted Breast of Turkey Steamship Round of Beef Virginia Baked Ham Marinated Pork Tenderloin Prime Rib of Beef Roasted Loin of Pork

An 18% gratuity and 8% NYS sales tax will be applied to all food prices. Tax exempt organizations are responsible for providing us with applicable documentation prior to the event or sales tax will be applied to the final bill.

Entrees

Roasted Top Round Au Jus Chicken French Oven Roasted Chicken Veal Marsala Char-grilled Tuna Steaks NY Strip Steak Polish Sausage Chicken Piccata Italian Sausage **Grilled Pork Chops German Brats** Shrimp Scampi Maryland Crab Cakes Grilled or Poached Salmon **Lobster Dainties** Chicken Cordon Bleu Oriental Stir Fry **Broiled Orange Roughy** Grilled Lemon Pepper Chicken **Grilled Montreal Chicken**

Sides

Pasta Mediterranean
(A pan tossed blend of pasta, tomatoes, olives, garlic, squashes, spinach and feta or asiago cheese)
Penne Ala Vodka

Roasted Baby Red Potatoes Current Raisin Rice Pilaf Choice of Pasta & Sauce Twice Baked Potato

Three Cheese Ravioli w/ Alfredo Rosa

Potatoes Au Gratin Wild Rice Dutchess Potatoes

Chinese Stir Fry Vegetables Sugar Snap Peas & Baby Carrots Seasonal Roasted Vegetables Green Bean Almondine

Service Level

We will make sure that we provide you with our top level of service.

From professional full wait staff, to stations with exhibition

Cooking and carving, to the standard buffet with flair.

An 18% gratuity and 8% NYS sales tax will be applied to all food prices. Tax exempt organizations are responsible for providing us with applicable documentation prior to the event or sales tax will be applied to the final bill.



Beverage Service

***An 18% gratuity charge is added to any open bar package.

Cash Bar – Guests pay for their own drinks

Unlimited Beer & Soda (Includes bottled beer)

One Hour	\$6.50 per person
Two Hours	\$8.50 per person
Three Hours	\$10.50 per person
Four Hours	\$12.50 per person
Five Hours	\$14.50 per person

Unlimited Beer, Wine, & Soda (Includes soda, house wine and bottled beer)

One Hour	\$8.50 per person
Two Hours	\$10.50 per person
Three Hours	\$12.50 per person
Four Hours	\$14.50 per person
Five Hours	\$16.50 per persor

Open Bar-Regular Bar (Includes soda, bottled beer, house wine and house liquor)

One Hour	\$10.50 per person
Two Hours	
Three Hours	\$14.50 per person
Four Hours	\$16.50 per person
Five Hours	\$18.50 per person

Open Bar-Premium Bar (In addition to regular bar, top shelf liquor is included)

One Hour	\$13.50 per person
Two Hours	\$15.50 per person
Three Hours	\$17.50 per person
Four Hours	\$19.50 per person
Five Hours	\$21.50 per person

**If you are looking to spend a "set" amount of money at the bar, simply indicate that and our bartenders will be more than happy to keep track of that for you until it runs out. This enables your guests to enjoy complimentary drinks on you and once that amount runs it, we simply run a cash bar from then on.

Champagne Toast	1.95 per person
Table Wine (House)	12.95 per bottle
-White Zinfandel, Chardonnay,	Merlot, Cabernet
*Bottles will be removed	after dessert

^{**}Specialty wines and beers available upon request.

Bottled Beer Includes:

- *Budweiser & Bud Light
- *Coors Light & Genny Light
- *Michelob Light & Michelob Ultra
- *Miller Lite
- *Labatt Blue & Labatt Blue Light

