



*Golf Club & Banquet Center*

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Thank you for considering Eagle Vale for your next event! Following is information regarding our accommodations along with our more popular banquet menus. However, our goal is to accommodate you and we would also be pleased to customize a menu to meet your needs.

In addition to exceptional food prepared by our Executive Chef, your event will be orchestrated with the highest level of professionalism. An Event Coordinator will oversee your event through to its conclusion.

Please take a look at what we offer and then call us to schedule a personalized visit!

### Accommodations

#### Grand Ballroom (up to 450 guests)

The Grand Ballroom is our largest dining room and located on the main level of the clubhouse. With floor-to-ceiling windows overlooking the golf course, this room creates the ideal setting for any function. This room may also be divided to accommodate two smaller groups without compromising the outstanding views

#### Stratford Room (up to 150 guests)

The Stratford Room, located on the lower level of the clubhouse, is an intimate dining room with a walkout patio. Perfect for any occasion

#### Argyle Grill

The Argyle Grill is a casual, full menu restaurant and bar located next to the Pro Shop at Eagle Vale. Great for lunch, dinner or any time. Open 7 days a week, whether you're rounding the ninth hole or just want to have a great meal in a fun atmosphere, the Argyle Grill at Eagle Vale is the perfect place.

4344 Nine Mile Point Road  
Fairport, NY 14450 585-377-5200 ext. 2



# Breakfast, Brunch, Meetings and Breaks

All Breakfasts, Brunches and Meetings include Regular & Decaffeinated Coffee and Tea

## Served Breakfast

Available 6:00am-11:00am, Monday – Friday. For weekend availability and prices, speak to your coordinator.

### THE TRADITIONAL

Assorted Fruit Juices  
Fresh Breads  
Scrambled Eggs  
Breakfast Potatoes  
Bacon and Sausage

## Breakfast Buffets

Available 6:00am-11:00am, Monday – Friday. For weekend availability and prices, speak to your coordinator.

### Continental

Assorted Fruit Juices  
Mini Danish  
Bagels  
with Cream Cheese and Whipped Butter

### Frittata

Assorted Fruit Juices  
Assorted Breads  
Bagels  
with Cream Cheese and Whipped Butter  
Seasonal Fruit  
Italian Frittata

### The Basics

Assorted Fruit Juices  
Scrambled Eggs  
Bacon  
Sausage  
Breakfast Potatoes  
Mini Danish  
Assorted Breads  
Seasonal Fruit

### The Deluxe

Assorted Fruit Juices  
Seasonal Fruit  
Mini Danish  
Mini Muffins  
Scones  
French toast with Warm Maple Syrup  
Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
Assorted Breads and Croissants  
Bagels with Cream Cheese and Butter

### The European

Assorted Fruit Juices  
Assorted Scones  
Mini Croissants  
Mini Danish  
Assorted Breads  
Assorted Jams and Butter

## Brunch Buffet

For weekend availability and prices, speak to your coordinator.

### The Eagle Vale Brunch

Assorted Fruit Juices  
Seasonal Fruit  
Italian Frittata  
French toast with Warm Maple Syrup  
Crisp Bacon  
Breakfast Sausage  
Breakfast Potatoes  
Tossed Green Salad with choice of Dressings  
Penne Marinara  
Chicken French  
Fresh Seasonal Vegetables  
Assorted Breads



All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

# Enhancements for Breakfast Buffets and Brunches

Prices apply when the following are added to a purchased served breakfast, breakfast buffet, Brunch buffet, buffet or served lunch.  
When purchased separately, prices will be quoted.

## The Gourmet Omelet Station

A chef attended station where your guests can build their own omelets. Choose from; diced ham, sausage, Diced green peppers, diced onions, diced tomatoes, mushrooms and shredded cheeses

## Waffle Station

A chef attended station with a selection of fruit toppings, whipped cream, syrup and chopped nuts

## Chef Attended Carving Station

(As an addition to a purchased breakfast buffet, brunch buffet, served lunch or lunch buffet)  
Baked Ham, Turkey Breast or Roast Pork Loin

## Traditional Breaks

### Coffee Break

Regular & Decaffeinated Coffee  
Hot Chocolate and Tea

(Stationed)

### Beverage Break

Regular & Decaffeinated Coffee  
Tea and Hot Chocolate  
Assorted Sodas

### Juice Break

Regular & Decaffeinated Coffee  
Hot Chocolate and Tea  
Assorted Fruit Juices

### Deluxe Break

Regular & Decaffeinated Coffee  
Tea and Hot Chocolate  
Assorted Sodas  
Assorted Fruit Juices

## Specialty Breaks

### The Movie Theater

Assorted Candy Bars  
Chips, Snacks  
Regular & Decaffeinated Coffee, Tea  
Assorted Sodas & Water

(Stationed)

### The Big Break

Assorted Candy Bars,  
Chips, Snacks  
Assorted Cookies  
Brownies  
Regular & Decaffeinated Coffee, Tea  
Assorted Sodas  
Water and Milk

### Healthy Energy Break

Assorted Energy Bars  
Granola Bars  
Whole Fresh Fruit  
Regular & Decaffeinated Coffee, Tea  
Assorted Juices & Water

### The Cookie Monster

Assorted Cookies  
Brownies  
Regular & Decaffeinated Coffee, Tea  
Assorted Sodas, Water and Milk



# Hors d'oeuvre, Stationed Displays

Imported & Domestic Cheese Display with Crackers & Fresh Fruit Garnish

Seasonal Fruit Display

Fresh Crudités Display

Cheese, Vegetables, and Seasonal Fruit Display

Imported & Domestic Cheeses, Freshly Cut Garden Vegetables  
And Sliced Fresh Fruits all displayed with Gourmet Crackers and Dipping Sauces.

Italian Antipasto

Prosciutto, Genoa Salami, Mild Coppa, Mortadella, Pepperoni, Displayed with Marinated Mushrooms, Imported Olives,  
Roasted Red Peppers, Artichoke Hearts, Fontina and Provolone Cheeses, Assorted Breads

## Cold Hors d'oeuvres

Assorted Canapés

Fruit Skewers

Assorted Crostini

Melon Prosciutto

Iced Shrimp

## Hot Hors d'oeuvres

Swedish Meatballs

Artichoke Parmesan Hearts

Artichokes French

Italian Bruschetta

Fried Mac & Jack Cheese Wedges

Crab Rangoon

Asparagus in Phyllo

Bleu Cheese & Pear Strudel

Scallops Wrapped in Bacon

Sausage Stuffed Mushrooms

Beef Empanada

Herb & Cheese Stuffed Mushrooms

Breaded Ravioli

Raspberry Brie in Phyllo

Spanakopita

Mini Deep-Dish Pizza

Chicken Sate

Jalapeno Cheddar Bacon Bites

Thai Chicken Spring Rolls

Vegetable Egg Rolls

Chicken Cordon Bleu

Thai Vegetable Spring Rolls

Miniature Quiche

Chicken & Pesto Blossom

Chees & Chorizo Mini Tacos

Antipasto Skewers

Arancini

Chicken Pot Stickers

Chicken Quesadilla Cornucopia

Spinach & Cheese Blossom

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# Beverage & Cocktail Service

*Prices apply to all guests attending*

## Windsor Premium Open Bar

Seagram's VO, Seagram's 7, Smirnoff Vodka, Tito's Vodka, Flavored Vodkas, Three Olives Cherry, Three Olives Grape, Bacardi Rum, Bacardi Limon, Captain Morgan Rum, Malibu Rum, Jim Beam, Peach Schnapps, Amaretto, Sweet & Dry Vermouth, Tanqueray, Dewar's, Southern Comfort, Jose Cuervo Gold, Jack Daniels, Bombay Black Velvet, Canadian Club, Kahlua and Baileys Irish Cream.

**Wines:** White Zinfandel, Chardonnay, Pinot Grigio, Merlot and Cabernet

**Bottled Beer:** Corona, Labatt Blue, Labatt Blue Light, Bud Light, Michelob Ultra, Eagle Vale's Select NA Beer, Assorted Sodas, Juices and Mixers will also be available.

## Top Shelf Open Bar

**Brands included are those from the Windsor Premium Open Bar with the addition of:**  
Grey Goose, Absolut, Kettle One, Bombay Sapphire, Glenlivet, Johnny Walker Black, Johnny Walker Red, Stolichnaya, Crown Royal, Absolut Citron, Jameson, Titos

**Wines:** Kendall Jackson Chardonnay, Caposaldo Pinot Grigio, Dr. Frank Salmon Run Riesling, Premium Merlot, Louis Martini Cabernet

**Bottled Beer:** Sam Adams, Heineken Light, I.P.A. (upon request)  
Assorted Sodas, Juices and Mixers will also be available.

## Beer and Wine Open Bar

**Eagle Vale's Select Wines:** White Zinfandel, Chardonnay, Pinot Grigio, Riesling, Merlot, and Cabernet  
**Bottled Beer:** Corona, Labatt Blue, Labatt Blue Light, Budweiser, Michelob Ultra, and Eagle Vale's Select NA Beer  
Assorted Sodas, Juices will also be available.

## Soda and Juice Open Bar

## Host Sponsored Bar & Cash Bar

Host sponsored, and cash bars will be charged on a per drink basis.

## Punch

(Priced per Gallon and displayed in a punch bowl)

Fruit Punch (N/A) Wine Punch Fuzzy Navel Mimosa Bloody Mary Whiskey Punch

## Unlimited Soda Station

Pitchers, Cans, or Bottles (Eagle Vale's choice) of soda and water. Not available when there is a bar option chosen.

## Table Wine by the Bottle

**House Wine -** White Zinfandel, Chardonnay, Riesling, Pinot Grigio, Merlot and Cabernet

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# Served Luncheons

Luncheons Served 11:00am - 2:00pm  
All Luncheons are served with one choice of either Soup or Salad for entire banquet,  
Chef's Accompaniments, Regular & Decaffeinated Coffee and Tea

## New York Deli Wrap

Choice of Roast Turkey, Ham or Roast Beef with Lettuce,  
Tomato, and American cheese

## Grilled Chicken Sandwich

A Grilled Chicken Breast on a Kaiser Roll with  
Provolone Cheese, Lettuce, and Sliced Tomato

## Bacon Cheddar Burger

Char-broiled 6 oz. Black Angus Patty with Bacon and Cheddar Cheese served on a fresh baked Kaiser Roll

## Chicken Salad

House made Chicken salad atop seasonal Greens with Tomato, Cucumbers, and choice of Dressing

## Caesar Salad

Romaine Lettuce tossed with Asiago Cheese, Croutons, and Our Classic Caesar Dressing

## Penne Marinara

Penne Pasta with Home Made Marinara

## Tuscan Pasta

Penne Pasta tossed with Fresh Vegetables, Kalamata Olives, Fresh Basil, Asiago Cheese and White Wine

## Chicken Riggies

Stuffed rigatoni with grilled chicken, olive oil, Italian sausage, garlic, hot & sweet peppers, Bermuda onions,  
Spanish olives, sherry, cream & marinara

## Chicken French

Chicken Breast dipped in flour and egg finished with a Lemon, Sherry Cream Sauce

## Chicken Rosemary

Tender Breast of Chicken sautéed with Fresh Rosemary and a White Wine Sauce

## Chicken Eagle Vale

Boneless Breast of Chicken sautéed in a Sherry Cream Sauce, with Shiitake Mushrooms and Sun-Dried Tomatoes

## Bistro Apple Blue Medallions

Tenderloin Medallions topped with Bourbon Sautéed Apples, Gorgonzola Cheese and a Balsamic Glaze

## London Broil

Marinated and Grilled Flank Steak. Topped with a Sherry Mushroom Sauce

## New York Strip Steak

10 oz. strip steak charbroiled to your liking



# Luncheon Buffets

Luncheons Served 11:00am - 2:00pm  
And include Regular & Decaffeinated Coffee and Tea Station

## American Prime Rib

Tossed Green Salad  
With Choice of Dressing  
One of our Chef's Specialty Salads  
Chef's Potato  
Seasonal Vegetables  
Chicken French  
Slow Roasted Prime Rib of Beef \*  
And Warm Rolls and Butter  
Assorted Cookies and Brownies

\*prime rib, by nature, has a generous amount of marbling

## Italian

Antipasto Salad Display  
Hearty Minestrone Soup  
Tossed Caesar Salad topped  
With Croutons and Parmesan Cheese  
Homemade Italian Bruschetta  
Stuffed Shells Marinara  
Sautéed Chicken Breast with  
Baby Spinach, Zucchini & Roma Tomatoes  
Assorted Cookies and Brownies

## The New York Delicatessen

Tossed Green Salad  
With a choice of dressing  
Potato Salad  
A selection of Sliced Deli Meats  
Assorted Domestic Cheeses  
Sliced Tomato, Onion, Lettuce, and Pickles  
Assorted Condiments  
Assorted Breads and Rolls  
Regular & Decaf Coffee, Tea  
Assorted Cookies and Brownies

## Country Buffet

Tossed Green Salad  
Rolls & Butter  
Tomato Cucumber Salad  
Herb Roasted, BBQ or Rosemary Chicken  
Pasta Marinara  
Herb Roasted Potatoes  
Regular & Decaf Coffee, Tea  
Assorted Cookies & Brownies

## Asian

Thai Vegetable Spring rolls  
Thai Chicken Spring rolls  
Baby Greens with Dressing  
Classic Fried Rice  
Fresh Seasonal Vegetables  
Thai Chicken Breast  
Shrimp Lo Mein  
Regular & Decaf Coffee, Tea  
Assorted Cookies and Brownies

## Eagle Buffet

Tossed Green Salad  
Rolls & Butter  
Chef's Vegetable  
Chef's Specialty Salad  
Chicken French or Chicken Eagle Vale  
Pasta Marinara  
Herb Roasted Potatoes  
Regular & Decaf Coffee, Tea  
Assorted Cookies & Brownies

## The BBQ Buffet

Tossed Green Salad with Choice of Dressing  
Pasta Salad  
Potato Salad  
Honey Baked Beans  
Pulled pork with hard rolls  
Chicken - Fried, Herb Roasted or BBQ  
Buttermilk Biscuits  
Regular & Decaf Coffee, Tea  
Assorted Cookies and Brownies





# Served Dinners

All Dinners are served with Warm Rolls & Butter, a Tossed Green Salad with choice of dressing, Seasonal Vegetables, Chef's Potato or Rice Pilaf, Regular & Decaffeinated Coffee, and Tea

## Chicken French

Chicken Breast dipped in flour and egg finished with a Lemon, Sherry Cream Sauce

## Chicken Parmesan

Panko Breaded Chicken Cutlet, fried then topped with Chefs Marinara and Mozzarella Cheese, over a bed of Angel Hair

## Rosemary Chicken

Tender Breast of Chicken sautéed with Fresh Rosemary  
Topped with a White Wine Sauce

## Chicken Eagle Vale

A Boneless Breast of Chicken sautéed in a Sherry Cream Sauce  
Finished with Shiitake Mushrooms and Sun-Dried Tomatoes

## Penne Marinara

Penne Pasta with Home Made Marinara (Add meatballs for additional charge)

## Tuscan Penne Pasta

Penne Pasta tossed with Fresh Vegetables, Kalamata Olives, Fresh Basil,  
Asiago Cheese and White Wine  
Does not include Vegetable or Potato

## Lobster Ravioli

Fresh Pasta Pillows filled with Lobster and Cheese  
Served in a Basil Crème Béchamel, does not include Vegetable or Potato

## Cider house Pork Chop

10 oz. Pork Chop with an Apple Cider Compote

## Salmon Filet

Pan Seared Salmon topped with a Dill Buerre Blanc

## Tilapia Florentine

Fresh Tilapia with Spinach Stuffing served with Supreme Sauce

## Encrusted Swordfish

A Parmesan and White Wine Encrusted Swordfish Steak



## Crab Cake Trio

Three Eastern Shore Style Crab Cakes  
Accented with our Chef's own Lemon Aioli

## Roast Prime Rib

A 12oz. Cut of Slow Roasted Prime Rib  
Served in Red Wine Garlic Au Jus  
\*prime rib, by nature, has a generous amount of marbling

## New York Strip Steak

A 12oz. Choice Cut of New York's Favorite,  
Seasoned and grilled to perfection

## London Broil

Marinated Classic London Broil topped with a Mushroom Bordelaise Sauce

## Filet Mignon

A Choice Filet seasoned and grilled to perfection  
Topped with Bordelaise Sauce

## Filet of Sirloin

A Choice Sirloin Filet, seasoned and grilled to perfection  
Topped with Bordelaise Sauce

## Bistro Blue Medallions

Tenderloin Medallions topped with Gorgonzola Cheese and a Balsamic Glaze

## Eagle Vale Duo

5oz. Beef Tenderloin topped with Bordelaise Sauce and an Eastern Shore Style Crab Cake with our Chef's Lemon Aioli

## Eagle Vale Trio

A Petite Filet served with Bordelaise Sauce, Chicken French  
And your choice of either Pan Seared Salmon with Dill Buerre Blanc - OR an Eastern Shore Style Crab Cake with Lemon Aioli

## Vegetarian Phyllo

Fresh Herbs and Vegetables with Asiago Cheese in a Phyllo Purse  
Served with Garlic & Basil Crème Sauce  
Does not include Vegetable or Potato

## Vegetable Tower

Balsamic Marinated and Grilled Eggplant, Zucchini, Yellow Squash, Red Onion with Roasted Red Pepper and Basil,  
Drizzled with Balsamic Glaze. Tower can be topped Mozzarella Cheese



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# Dinner Buffets

## Eagle Vale Signature Buffet Package

### Includes:

Rolls & Butter, Tossed Salad, One Specialty Salads (Chef's Choice), Fresh Seasonal Vegetables  
Regular & Decaffeinated Coffee and Tea

- ❖ **Potato** - choose one of the following:  
Herb Roasted Potatoes, Red Bliss Potatoes, Wild Rice Pilaf
- ❖ **Pasta Marinara** - choose one of the following:  
Ziti, Penne, Rigatonille
- ❖ **Chicken** - choose one of the following:  
Herb Roasted Chicken, Barbequed Chicken, Chicken Fingers
- ❖ **Choose One of the Following:**  
Golden Roasted Turkey Breast, London Broil, Italian Sausage with Peppers and Onions,  
Slow Roasted Honey Glazed Ham, Pork Loin  
(To choose two, for additional charge)

## Premier Buffet Package

### Includes:

Rolls & Butter, Tossed Salad, Sliced Fresh Seasonal Fruit, Two Specialty Salads (Chef's Choice)  
Assorted Relishes, Fresh Seasonal Vegetables, Regular & Decaffeinated Coffee and Tea

- ❖ **Potato** - choose one of the following:  
Herb Roasted Potatoes, Red Bliss Potatoes, Scalloped Potatoes, Wild Rice Pilaf,  
Extra Sharp Cheddar Scalloped Potatoes, Cream Cheese Chive Whipped Potatoes
- ❖ **Pasta** - choose one of the following:  
Pasta Marinara, Tortellini Marinara, Farfalle Ala Rosa, Mediterranean Pasta
- ❖ **Seafood** - choose one of the following:  
Tilapia Florentine, Haddock with New Orleans Shrimp Sauce, Seafood Creole, Salmon with a Dill Buerre Blanc
- ❖ **Chicken** - choose one of the following:  
Rosemary Chicken, Chicken French, Chicken Marsala, Chicken Parmesan, Chicken Eagle Vale
- ❖ **Chef Attended Carving Station**  
Roast Top Sirloin of Beef Served with Au Jus and Horseradish

### *Carving Station Substitutions*

Substitute the following for Roast Top Sirloin of Beef:

- Slow Roasted Prime Rib (additional charge)  
\*prime rib, by nature, has a generous amount of marbling
- Grilled Tenderloin of Beef (additional charge)

### *Carving Station Additions*

Choose the following as additions to your carving station:

- Roasted Turkey Breast (additional charge)
- Roast Pork Loin (additional charge)



# Station Parties

## Garden of Eden

Mixed Salad Greens, Tossed Romaine Lettuce, Grated Parmesan Cheese, Feta Cheese, Cherry Tomatoes, Sliced Cucumber, Carrots, Black Olives, Pepperoncini's, Croutons. Served with Caesar, Italian and Ranch Dressings and Two Chef's Specialty Salads

## Taste of Italy Pasta Station

Penne with Marinara, Bowtie Pasta with Pesto, Cheese Tortellini with Alfredo Sauce  
Antipasto Salad, Herb and Cheese Breadsticks and Imported Tuscan Breadsticks

## Carved Station

Choose two of the following:

Golden Roasted Turkey Breast, Roast Pork Loin, Slow Roasted Honey Glazed Ham served with condiments

### Carving Station Substitutions

Substitute the following for one of your choices:

Top Sirloin of Beef (additional charge)

Slow Roasted Prime Rib (additional charge)

\* Prime rib, by nature, has a generous amount of marbling

Grilled Tenderloin of Beef (additional charge)

## Chef Attended Carving Station

Choose two of the following:

Golden Roasted Turkey Breast, Roast Pork Loin, Slow Roasted Honey Glazed Ham served with condiments

### Carving Station Substitutions

Substitute the following for one of your choices:

Top Sirloin of Beef (additional charge)

Slow Roasted Prime Rib (additional charge)

\* Prime rib, by nature, has a generous amount of marbling

Grilled Tenderloin of Beef (additional charge)

## Asian Station

Sweet and Sour Chicken, Shrimp Lo Mein, Pork Dumplings, Thai Spring Rolls,  
Fried Rice, White Rice, Assorted Dipping Sauces

## Chili/Potato Station

Home Style Mashed Potatoes, Chili, Gravy, Sour Cream,  
Salsa, Scallions, Jalapenos, Cheddar Cheese & Assorted Hot Sauces

## The Ballpark Station

Hot Dogs with Rolls, French Fries, Pretzel twists

## Pub Lovers

Pizza Squares, Jalapeño Poppers, Loaded Nachos, and Boneless Buffalo wings

## The Deli Belly

Assorted Deli Pinwheels, Home-Made Potato Chips, Chef Specialty Salad



# Full Day Meeting Package

- ❖ **Regular & Decaffeinated Coffee & Tea Station** – throughout meeting
- ❖ **Continental Breakfast**  
Assorted Breads, Bagels with Cream Cheese and Assorted Danishes, Assorted Fruit Juices
- ❖ **Morning Break**  
Freshly Brewed Regular and Decaffeinated Coffee and Tea
- ❖ **Lunch Buffet** (served lunch available – prices quoted)

## New York Delicatessen

Tossed Green Salad  
*With choice of two dressings*  
Potato Salad  
Selection of Deli Meats  
Assorted Domestic Cheeses  
Sliced Tomato, Onion, Lettuce & Pickles  
Assorted Condiments  
Assorted Breads and Rolls  
Cookies & Brownies

## Country Buffet

Tossed Green Salad  
Rolls & Butter  
Macaroni Salad  
Herb Roasted Chicken  
*(Substitute Chicken French or Chicken Marsala –  
(additional charge))*  
Pasta Marinara  
Herb Roasted Potatoes  
Cookies & Brownies

- ❖ **Afternoon Break** - Assorted Granola & Energy Bars, Chips, Assorted Snacks, and Assorted Sodas

Full Day Meeting Package

(Add Whole Fresh Fruit and Granola Bars to any break above for an additional charge)

# Morning Meeting Package

- ❖ **Morning Use of Meeting Room** for Four Hours
- ❖ **Regular & Decaffeinated Coffee & Tea Station** – throughout meeting
- ❖ **Breakfast Buffet**  
Assorted Fruit Juices, Scrambled Eggs,  
French toast with Maple Syrup, Bacon & Sausage  
Breakfast Potatoes, Assorted Breads,  
Seasonal Fruit
- ❖ **Morning Break**  
Assorted Cookies, Brownies, and Assorted Sodas

Half Day Morning Meeting Package

# Afternoon Meeting Package

- ❖ Afternoon Use of Meeting Room - for four hours
- ❖ Regular & Decaffeinated Coffee & Tea Station - throughout meeting
- ❖ Lunch Buffet - Choose one: (served lunches also available - please request a quote)

## New York Delicatessen

Tossed Green Salad  
With choice of two dressings  
Potato Salad  
Selection of Deli Meats  
Assorted Domestic Cheeses  
Sliced Tomato, Onion, Lettuce & Pickles  
Assorted Condiments  
Assorted Breads and Rolls  
Cookies & Brownies

## Country Buffet

Tossed Green Salad  
Rolls & Butter  
Macaroni Salad  
Herb Roasted Chicken  
(Substitute Chicken French or Chicken Marsala - add \$2.00)  
Pasta Marinara  
Oven Roasted Potatoes  
Cookies & Brownies

- ❖ Afternoon Break - Assorted Granola & Energy Bars, Chips, Assorted Snacks, and Assorted Sodas

Half Day Afternoon Meeting Package

# Cocktail Party

- ❖ Imported and Domestic Cheese Display with Crackers
- ❖ Fresh Crudités
- ❖ Stationed or Hand Passed Hors d'oeuvres - 4 per person - Choose Two of the following:  
Arancini, Italian Bruschetta, Chicken Potstickers, Assorted Crostini,  
Spanakopita, Fried Mac & Jack Cheese Wedges, Artichokes French, Swedish Meatballs,  
Scallops wrapped in Bacon, Breaded Ravioli, Miniature Quiche, Melon Prosciutto,  
Chicken Pesto Blossom, Herb & Cheese Stuffed Mushrooms, Chicken Cordon Bleu, Crab Rangoon, Cheese & Chorizo Mini Tacos
- ❖ One Hour of Open Bar (additional hours of open bar - additional charge)

# Hors d'oeuvre Package

- ❖ Imported & Domestic Cheese Display with Crackers
- ❖ Fresh Crudités
- ❖ Stationed or Hand Passed Hors d'oeuvres - 4 per person  
Choose two of the following:  
Arancini, Italian Bruschetta, Chicken Potstickers, Assorted Crostini,  
Spanakopita, Fried Mac & Jack Cheese Wedges, Artichokes French, Swedish Meatballs,  
Scallops wrapped in Bacon, Breaded Ravioli, Miniature Quiche, Melon Prosciutto,  
Chicken Pesto Blossom, Herb & Cheese Stuffed Mushrooms, Chicken Cordon Bleu, Crab Rangoon, Cheese & Chorizo Mini Tacos

# Station Party Package

Your Station Party will feature:

❖ **Imported & Domestic Cheese Display** with Crackers & Fresh Fruit Garnish

❖ **The Elaborate Coffee Station**

Regular & Decaffeinated Coffee, Hot Chocolate & Herbal Teas, With Fresh Whipped Cream, Chocolate Shavings and Cinnamon Sticks, Displayed with Assorted Cookies, and Brownies

❖ **Garden of Eden**

Mixed Salad Greens, Tossed Romaine Lettuce, Parmesan Cheese, Crumbled Feta Cheese, Cherry Tomatoes, Sliced Cucumber, Carrots, Black Olives, Pepperoncini's, Home-Made Croutons.

Served with Caesar, Italian and Ranch Dressings, Two Chef's Specialty Salads

❖ **Chef Attended Carving Station** ~ Choose two of the following:

Roast Top Sirloin of Beef, Golden Roasted Turkey Breast, Roast Pork Loin,  
Slow Roasted Honey Glazed Ham served with condiments

### Carving Station Substitutions

Substitute the following for Roast Top Sirloin of Beef:

Slow Roasted Prime Rib (additional charge)

Grilled Tenderloin of Beef (additional charge)

❖ **Choose One of the Following Three Stations:**

○ **Chef Attended Traditional Pasta Station**

Grated Parmesan Cheese and Crushed Red Pepper

○ **Chef Attended Chili/Potato Station**

Cream Cheese Chive Mashed Potatoes, Bacon Garlic Mashed Potatoes,  
Chili, Gravy, Sour Cream, Salsa, Scallions, Jalapenos, Cheddar Cheese &  
Assorted Hot Sauces Provided with Martini Glasses.

○ **Asian Station**

Sweet and Sour Chicken, Shrimp Lo Mein, Pork Dumplings,  
Thai Spring Rolls, Fried Rice, White Rice, Assorted Dipping Sauces

# The Decadent Indulgence Package

Stationed for your guests (Based on 1 ½ per person)

❖ **Cakes - choose two of the following:**

New York Style Cheesecake with Assorted Toppings, Chocolate Cake, Carrot Cake, Banana Cake, Bread Pudding, Tiramisu Squares

❖ **Pastries- choose four of the following:**

❖

Petit Fours, Assorted Bar Sweets, Chocolate Covered Mini Cream Puffs, Crème Brulee, Peanut Butter Truffles, Tiger Brownie Bites,  
Triple Chocolate Truffles, Chocolate Covered Strawberries, Mousse Filled Chocolate Cups

# Coffee Station

Regular & Decaffeinated Coffee and Herbal Teas

## The Elaborate Coffee Station

The Finishing Touches.

Regular & Decaffeinated Coffee and Herbal Teas complemented  
With Fresh Whipped Cream, Chocolate Shavings, and Cinnamon Sticks

## The Gourmet Coffee Station

Regular & Decaffeinated Coffee, Hot Chocolate and Herbal Teas complemented  
With Fresh Whipped Cream, Chocolate Shavings, Cinnamon Sticks  
Baileys, Amaretto Di Saronno, Tia Maria, Frangelico, Grand Marnier and Kahlua.

# Sweets & Sweets Displays

## Served Desserts

Chocolate Layer Cake

Carrot Cake

NY Style Cheesecake

Apple Spice Layer Cake

Summer berry Stack

Bread Pudding

Chocolate Lava Cake

Tiramisu

Chocolate Mousse

Crème Brulee

## Sweets Displays

### The Final Indulgence

Mini Cream Puffs and Mini Cannoli's

### The Gourmet

Petit Fours, Mini Cannoli's, Mini Cream Puffs and Cookies

### Assorted Cookies & Brownies

### Assorted Mini Muffins & Mini Danish

### Sheet Cakes

Full Sheet – serves approximately 60 - 72  
Vanilla, Chocolate, or Half & Half\*

Half Sheet – serves approximately 30 - 36  
Vanilla, Chocolate, or Half & Half\*

\*When ordering a half & half cake,  
Specify which half gets which frosting

Add Whipped Cream or Chocolate Fudge Frosting  
(additional charge)

Add Filling to Cake - (additional charge)  
(Custard cream, choc. cream, strawberry, raspberry, lemon)



# Food & Beverage Enhancements

Eagle Vale's Enhancements can be added to most food selections or packages.  
Ask Your Event Coordinator for further details.

## Champagne Toast

Allow our service staff to pour Eagle Vale's Select Champagne for your guests.

## Cake Cutting

## Beginning Elegance

A Chilled Gulf Shrimp Cocktail - Four Large Shrimp served in a stemmed Champagne glass with a Spicy Cocktail Sauce

## Soup du Jour

A Lovely introduction to Dinner.  
Our Chef will create a delectable Soup to complement your meal.

## A Served Pasta Course

An imported pasta of your choice: Penne, Farfalle, Tortellini, Ravioli, or Ziti.  
Served in a Marinara, Pesto, Alfredo, or Eagle Vale's "Vodka Sauce"

## Caesar Salad

A Hand Made Caesar Salad.  
Fresh Romaine Lettuce tossed with Caesar Dressing, Croutons, and Parmesan Cheese.

## Antipasto Salad

Served with Artichoke Hearts, Ripe Olives, Provolone, Salami, Prosciutto, and Fresh Basil

## Intermezzo

Refresh Your Palate.  
Sorbet with just a Splash of Champagne

## Lobster Tail

You're Choice of Size of Cold-Water Lobster Tail Broiled or Grilled to Perfection  
Served with Our Special Drawn Butter and Lemon

## Sheet Pizza

Cheese, Cheese & Pepperoni, Meat Lovers with Cheese/Pepperoni & Sausage,  
Margarita (Olive Oil, Mozzarella, Roma Tomatoes & Fresh Basil)  
(32 Pieces)

## Wings

Buffalo, BBQ, Garlic Parmesan,

## Pretzel Twists

Soft, Salted Pretzels

# Chef Attended Carving Station Addition

Prices are for a carving station added to a Lunch or Dinner Buffet

Baked Ham, Turkey, or Pork Loin:

Roast Top Sirloin of Beef:

## Carving Station Substitutions

Substitute the following for Roast Top Sirloin of Beef:

Slow Roasted Prime Rib (additional charge)

\*prime rib, by nature, has a generous amount of marbling

Grilled Tenderloin of Beef (additional charge)

## Carving Station Additions

Choose the following as additions to your carving station:

Roasted Turkey Breast (additional charge)

Roast Pork Loin (additional charge)

Honey Baked Ham (additional charge)

# Party Enhancements

## Hand Crafted Ice Sculptures

Individual, Hand Crafted Ice Sculptures are available for your Hors D'oeuvre and/or Sweets Tables.

## Standard Chair Covers with Standard Sash Bows

White or Ivory

Satin Chair Covers and Satin Sashes (additional charge)

## Dinner Table Overlays

Enhance your dinner tables with additional white or ivory table linen overlays

## Dinner Table Center Piece Overlay

Choice of any color napkin

To enhance the center of your tables

## Valet Parking

Have your guests drive directly to the front door and have our personal Valet park their cars

## Coat Check

Let Eagle Vale supply a Coat Room Attendant



## **\*GENERAL INFORMATION\***

The following information is provided to assist you in arranging your function.

### **CHILDREN'S PRICING**

Children 4 and under – no charge.

Children 5 to 10 – ½ of the total cost of all served food, non-alcoholic beverages and additional services.

### **BEVERAGE SERVICE**

We offer a complete selection of beverages to complement your function. Please note that the State of New York regulates alcoholic sales and services. EAGLE VALE, as a licensee, is responsible for the administration of these regulations. Therefore, it is policy that no liquor, beer, or wine may be brought onto the property.

### **CANCELLATIONS**

Cancellations must be made within the time frame indicated on the Sales Contract to avoid incurring a cancellation fee. A fee will be charged if a cancellation is received after the stated deadline. Any additional expenses incurred by EAGLE VALE in preparation for the function will become the responsibility of the client.

### **DECORATIONS**

Eagle Vale will not be responsible for placing your centerpieces or favors unless agreed upon in advance.

### **DAMAGE**

The client will be held responsible for any damage or loss to EAGLE VALE incurred during an event that is caused by the client or the client's guests and associates. Affixing materials to the floor, walls, windows, or ceiling is strictly prohibited.

### **GUARANTEES**

We require a final count guarantee five (5) business days prior to the event. This final count is not subject to reduction. We will be prepared to serve 5% over the final guarantee to a maximum of 25 guests. Should no final guarantee be received, we will consider the expected number indicated on the original banquet event order to be correct and this will become the guaranteed number of guests.

### **MEETING EQUIPMENT**

Meeting equipment supplied by EAGLE VALE at no extra charge are podium(s) and a cordless microphone. Services supplied by EAGLE VALE at an additional charge are audio visual equipment and any other requested services or equipment that is rented. Rental rates will be quoted by Eagle Vale upon your request.

### **PRICING**

Due to continually changing food costs and the length of time required in planning most events, we can not guarantee our prices for more than 90 days. Menu prices are subject to change without notice. A 20% Facility Fee and all applicable state and local taxes are in addition to food and beverage prices quoted. The Facility fee is an administrative charge; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale

### **MINIMUM EXPENDITURE**

Minimum expenditures are based on the date, time and room location of the party. The minimum expenditure refers to food and beverage purchases only and is calculated before the addition of service charges and taxes.

### **PAYMENT POLICY FOR EVENTS**

All charges incurred are due and payable at the conclusion of the event. Please be advised that we accept cash, checks and money orders as forms of payment. Credit Cards are not accepted as a form of payment. Failure to pay under one of these three approved methods of payment at the conclusion of your event will result in a 2% delayed payment handling fee. Extended billing privileges are not available. **If Eagle Vale elects to invoice the client after the event, any amounts not paid within 10 days of receiving an invoice will incur a 2 % per month late charge.** In the event that Eagle Vale has to pursue recovery of any money owed by the client, the client is responsible for all expenses incurred including late fees, collection fees and Eagle Vale's attorney fees.

### **PROPERTY LOSS OR DAMAGE**

EAGLE VALE will not assume responsibility for the damage to or loss of any merchandise or articles brought onto the property. Special arrangements for security can be made with proper advance notice through our Sales Office.

### **SHIPPING AND RECEIVING**

Packages may be delivered to the property no earlier than two (2) business days prior to the event. Any alternate arrangements are to be pre-approved by the Sales Office. Clients are responsible for the coordination of return shipping.