



BANQUET GUIDE

With its gorgeous scenery, multiple seasonal attractions, delicious selection of dishes, and a staff that is both friendly and professional, **Byrncliff Golf Resort and Banquets** is the quintessential destination for your next special event or meeting! Our venue offers several rooms for all types of events, large and small. Treat your family and friends to a beautiful day at Byrncliff and create some perfect memories that you will savor and look back on for years to come!



EMAIL. INFO@BYRNCLIFF.COM
PH. 585-535-7300
FAX. 585-535-7319
WWW.BYRNCLIFF.COM



GENERAL ROOM INFORMATION

Byrncliff will make your day special with our picturesque setting, attractive accommodations and attentive, friendly service. We proudly host many events and receptions every year. Read below for room sizes and seating capacities. Call 585-535-7300 for more information and a free quote, or to set up a consultation meeting.

BANQUET ROOM

- The Main Banquet Room can be made into a formal or casual setting to complement any event décor. The room sports scenic views with large windows overlooking the golf course. Complete with complimentary Wifi and satellite radio. Podium and projector screen included. Projector rental available.
- Size: 40' X 40' / 1600 sq. ft. (connects with the Sierra Room)
Dance Floor in Main Banquet Room: 25' X 11'
- Seats up to 160 people
- Room rental fee: Please inquire.



SIERRA ROOM

- The Sierra Room can be made into a formal or casual setting to complement any event décor. The room sports scenic views with large windows overlooking the pool and mini-golf course. Room also includes private ramp entrance and TV. Complimentary Wifi and satellite radio.
- Size: 40' X 15' / 600 sq. ft. (connects with the Main Banquet Room)
- Seats up to 40 people
- Room rental fee: Please inquire.





GENERAL ROOM INFORMATION CONT'D.

THE GRILLE ROOM

- The Grille Room is on the first floor and located next to the pool and mini-golf. It includes an outdoor patio area with a beautiful view, large windows and flat-screen TVs. Complimentary Wifi and satellite radio are available.
- Size: 40' X 25' / 1000 sq. ft.
- Seats up to 60 people inside plus room for 30 on the patio
- Room rental fee: Please inquire.

THE DEN

- The Den is adjacent to the bar and is in the Main Dining Room. The room has extra large windows with a scenic view of the course. Complimentary Wifi is available.
- Size: 30' X 14' / 420 sq. ft.
- Seats up to 25 people
- Room rental fee: Please inquire.

THE PORCH

- The Porch overlooks the first tee and is an excellent option for open-air events. The porch is L-shaped and shaded from the sun. Complimentary Wifi is available.
- Size: 60' X 15' / 900 sq. ft.
- Seats up to 50 people
- Private rental fee: Please inquire.



HORS D'OEUVRES DISPLAY (PER HOUR)

Assorted Cheese, Crackers & Pepperoni - \$3 per person
Fresh Seasonal Fruit - \$3 per person
Fresh Vegetables & Dip - \$2 per person
Bruschetta & Crostini - \$1 per person
Italian Antipasto Salad - \$4 per person



HAND-PASSED OR DISPLAYED 50 PIECES

Spanakopita (vegetarian) - \$45
Swedish Meatballs - \$45
Bacon-Wrapped Scallops with Maple Glaze - \$95
Coconut Shrimp - \$60
Stuffed Mushrooms (vegetarian) - \$40
Mini Crab Cakes - \$95
Mini Chicken Tacos - \$45



BUFFALO FAVORITES 50 PIECES (EXCEPT PIZZA)

Chicken Wings with Blue Cheese - \$50
Boneless Wings - \$48
Roast Beef Sliders with Horseradish Sauce - \$125
Large Cheese & Pepperoni Pizza - \$17
(Additional toppings \$2 each)



CARVING STATIONS (PER HOUR)

30 PERSON MINIMUM

ADD \$75 CHEF FEE PER CHEF

Top Round of Beef with Rolls - \$5 per person
Roast Turkey Breast with Rolls - \$5 per person
Glazed Ham with Rolls - \$5 per person
Prime Rib with Rolls - \$9 per person



PASTA STATION

ADD \$75 CHEF FEE PER CHEF

SAUTEED TO ORDER WITH PARMESAN CHEESE

Penne Pasta with **Choice of Two** Sauces:
Marinara, Alfredo or Vodka - \$3 per person

For Hors D'oeuvres Receptions only, there is a \$16 minimum per person.
Add 8% sales tax, 18% service charge and 2% administrative fee. Room rental not included.



DINNER BUFFETS

30 PERSON MINIMUM

INCLUDES COFFEE, TEA & ICE WATER

BYRNCLIFF

Salad:

Mixed Greens with Ranch & House Dressings
Fresh Bread

Entree (Choice of Two):

Santa Fe Chicken | Herb Roasted Chicken | Roast Beef au Jus | Chuck Roast with Demi-glace

Sides:

Seasonal Vegetable Medley

Choice of One: Penne Marinara or Tortellini Alfredo

Choice of One: Creamy Mashed Potatoes or Parsley Potatoes

\$20 PER PERSON

SERVED FAMILY-STYLE: \$22 PER PERSON

UPGRADE TO CHEF-CARVED TOP ROUND OF BEEF FOR \$75 PER CHEF



DELUXE

Salad:

Mixed Greens with Ranch & House Dressings
Fresh Bread

Entree:

Chef-Carved Prime Rib au Jus

Choice of One: Santa Fe Chicken | Stuffed Chicken Breast | Breaded Pork Chops

Sides:

Seasonal Vegetable Medley

Choice of One: Penne Marinara or Tortellini Alfredo

Choice of One: Creamy Mashed Potatoes, Parsley Potatoes or Scalloped Potatoes

\$25 PER PERSON

SERVED FAMILY-STYLE: \$27 PER PERSON



ADD-ONS

Soda & Iced Tea - \$1.50 per person

Additional Entree - \$3 per person

Add Extra Side - \$2 per person

Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person

Cheesecake with Strawberry Topping - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2 per person

Add 8% sales tax, 18% service charge and 2% administrative fee.

Room rental not included.



PLATED DINNERS

15 PERSON MINIMUM
INCLUDES COFFEE, TEA & ICE WATER
PLACE CARDS REQUIRED

DINNERS

First Course (Choice of One):

Mixed Greens with House Dressing or Cup of Soup du Jour

Entrees (Choice of Two):

Chicken Chardonnay - \$19

Chicken breast with Chardonnay cream sauce served over a bed of fingerling potatoes, leeks, asparagus and roasted red peppers.

Prime Rib au Jus - \$22

10oz slow-cooked prime rib au jus served with a side of buttermilk mashed potatoes and seasonal vegetables.

Salmon with Dill Cream Sauce - \$20

Seared Atlantic Salmon with a dill cream sauce served over a bed of roasted garlic mashed potatoes, roasted red peppers, green beans and preserved lemon confit.

8oz Filet of Sirloin - \$32

Seared 8oz filet of sirloin with mushroom demi-glace served with bleu cheese mashed potatoes and asparagus.

Squash Risotto Rollatini - \$15

Roasted squash risotto rolled in squash and served over marinara sauce.

**Vegetarian, can be prepared Vegan*

Jumbo Lump Crab Cakes - \$30

Two large Maryland-style crab cakes topped with wild greens and lemon vinaigrette.

Crab-Stuffed Pork Chop - \$19

Bone-in pork chop with crab stuffing served with buttermilk mashed potatoes, green beans and braised red cabbage.



ADD-ONS

Soda & Iced Tea - \$1.50 per person

Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person

Cheesecake with Strawberry Topping - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2 per person

Add 8% sales tax, 18% service charge and 2% administrative fee.

Room rental not included.



LUNCHEON BUFFETS

30 PERSON MINIMUM

INCLUDES COFFEE, TEA & ICE WATER

SOUP & DELI

Mixed Greens with Ranch & House Dressings

Choice of One: Homemade Creamy Tomato Soup or Homemade Chicken Noodle Soup

Fresh Deli Meats (Turkey, Ham, Salami) with Cheeses, Lettuce, Tomato & Red Onion

Assorted Fresh Breads

\$12 PER PERSON



HOT SANDWICH

Mixed Greens with Ranch & House Dressings

Roast Beef au Jus

Glazed Ham

Kaiser & Kimmelweck Rolls

Buttered Parsley Potatoes

Roasted Corn

\$14 PER PERSON



EXECUTIVE

Mixed Greens with Ranch & House Dressings

Roast Beef au Jus

Herb Roasted Chicken

Choice of One: Buttered Parsley Potatoes, Pasta Salad, or Potato Salad

Penne Marinara

Seasonal Vegetable Medley

\$17 PER PERSON

SERVED FAMILY-STYLE: \$19 PER PERSON



ADD-ONS

Soda & Iced Tea - \$1.50 per person

Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person

Cheesecake with Strawberry Topping - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2 per person

Add 8% sales tax, 18% service charge and 2% administrative fee.

Room rental not included.



PLATED LUNCHES

INCLUDES COFFEE, TEA & ICE WATER
PLACE CARDS REQUIRED

LUNCHES

Choice of Three Selections

New Yorker Wrap - \$11

Grilled chicken, crispy bacon, romaine lettuce, tomatoes, onions and mayonnaise wrapped in a soft tortilla. Served with hand-cut fries and a pickle.

Beef on Weck - \$15

Shaved prime rib on a kimmelweck roll. Served with au Jus, hand-cut fries and a pickle.

Signature Burger - \$14

A half-pound house blend burger on a toasted brioche roll with aged cheddar, lettuce, tomato and onion. Served with hand-cut fries and a pickle. Add bacon \$1.

Personal Pizza - \$11

8" Cheese and pepperoni pizza

Chicken Caesar Salad - \$11

Romaine lettuce topped with grilled chicken breast, Caesar dressing, croutons and fresh-grated parmesan cheese



ADD-ONS

Soda & Iced Tea - \$1.50 per person

Cup of Homemade Soup du Jour or Side Salad with House Dressing - \$3 per person

Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person

Cheesecake with Strawberry Topping - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2 per person

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.



SHOWERS & PARTIES

INCLUDES COFFEE, TEA & CITRUS-INFUSED WATER

CLASSIC BUFFET

20 PERSON MINIMUM

Mixed Greens with Ranch & House Dressing

Choice of One: Wraps or Croissants (For both, add \$1.00 per person)

Choice of Two: Chicken Salad / Turkey Bacon / Ham & Cheddar

Choice of One: Pasta Salad or Potato Salad

\$14 PER PERSON



PREMIUM BUFFET

20 PERSON MINIMUM

Mixed Greens with Ranch & House Dressing

Fresh Fruit Salad

Chicken Caesar Croissant

Roasted Vegetable Wrap with Balsamic Dressing & Feta Cheese

Crab Salad Wrap

Choice of One: Pasta Salad or Potato Salad

\$17 PER PERSON



PLATED LUNCHEON

15 PERSON MINIMUM

PLACE CARDS REQUIRED

First Course (Choice of One):

Mixed Greens Salad with House Dressing or Soup du Jour (Chicken Noodle or Creamy Tomato)

Entrees (Choice of Three):

New Yorker Wrap with hand-cut fries and a pickle

Chicken Salad on Croissant with hand-cut fries and a pickle

Eggplant Parmesan Sandwich with hand-cut fries and a pickle

Classic Caesar Salad with grilled chicken breast and freshly-grated parmesan

Tortellini Alfredo with fresh bread and freshly-grated parmesan

\$15 PER PERSON



ADD-ONS

Soda & Iced Tea - \$1.50 per person

Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person

Cheesecake with Strawberry Topping - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2 per person

Fresh Fruit Cup - \$3 per person

Specialty Drinks & Cocktail - See Beverages Page

Add 8% sales tax, 18% service charge and 2% administrative fee.

Room rental not included.



GRILLE ROOM COOKOUTS

INCLUDES COFFEE, TEA & ICE WATER

BASIC BUFFET

20 PERSON MINIMUM

Hot Dogs & Hamburgers with Rolls

Oven-Roasted Corn

Baked Beans with Bacon

Choice of One: Potato Salad, Pasta Salad or Mixed Greens with Ranch & House Dressing

\$13 PER PERSON



DELUXE BUFFET

30 PERSON MINIMUM

Hot Dogs & Hamburgers with Rolls

Choice of One: Herb Roasted Chicken or Roast Beef au Jus with Kaiser & Kimmelweck Rolls

Oven-Roasted Corn

Baked Beans with Bacon

Choice of One: Potato Salad, Pasta Salad or Mixed Greens with Ranch & House Dressing

\$16 PER PERSON



PREMIUM BUFFET

30 PERSON MINIMUM

Mixed Greens with Ranch & House Dressing

Choice of Two: Herb Roasted Chicken, Roast Beef au Jus with Kaiser & Kimmelweck Rolls
or BBQ Pulled Pork with Kaiser Rolls

Oven-Roasted Corn

Baked Beans with Bacon

Choice of One: Potato Salad, Pasta Salad, Coleslaw or Buttered Parsley Potatoes

\$19 PER PERSON



ADD-ONS

Table Linens - \$75

Soda & Iced Tea - \$1.50 per person

Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person

Cheesecake with Strawberry Topping - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2 per person

Add Use of Pool + Mini Golf - Please inquire

Add 8% sales tax, 18% service charge and 2% administrative fee.

Room rental not included.



BREAKFAST BUFFETS

BASIC

Coffee, Tea, Juice & Ice Water
Danish & Pastries

\$6 PER PERSON



CONTINENTAL

Coffee, Tea, Juice & Ice Water
Danish & Pastries
Fresh Breads with Toaster
English Muffins
Assorted Bagels
Jelly & Cream Cheese
Yogurt & Granola

\$8 PER PERSON



AMERICAN BREAKFAST

30 Person Minimum

Coffee, Tea, Juice & Ice Water
French Toast
Scrambled Eggs
Bacon & Sausage
Home Fries
Toasted Breads
Danish & Pastries
Local Maple Syrup

\$13 PER PERSON



ADD-ONS

Fresh Seasonal Fruit - \$3 per person
Eggs Benedict Casserole - \$2 per person
Biscuits with Sausage Gravy - \$2 per person

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.



COFFEE BREAKS & BRUNCH

COFFEE BREAK

Coffee, Tea, Juice or Soda and Ice Water

\$3 PER PERSON



SNACKS

Bagged Chips, Bagged Pretzels and Granola Bars

\$1.50 PER PERSON



SUNDAY BRUNCH

(SUNDAYS ONLY, 10AM-1PM)

40 PERSON MAXIMUM

Coffee, Tea, Juice & Milk

4 Hot Entrees - Chef's Selection

Omelets, Belgian Waffles, Pancakes & Eggs Made-to-Order

Bacon, Sausage & Ham

Home Fries

Assorted Fresh Breads with Toaster

English Muffins

Assorted Bagels

Fresh Fruit

Salad Bar

Assorted Desserts

\$15.95 PER PERSON

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.



OTHER OPTIONS

VALUE BUFFET (SUN.-THURS.)

30 PERSON MINIMUM

INCLUDES COFFEE, TEA & ICE WATER

Mixed Greens with Ranch & House Dressing

Herb Roasted Chicken

Penne Marinara

Seasonal Vegetable Medley

Baked Potato with Sour Cream & Butter

\$13 PER PERSON



ADD-ONS

Soda & Iced Tea - \$1.50 per person

Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person

Cheesecake with Strawberry Topping - \$3 per person

Freshly-Baked Frosted Fudge Brownie - \$2 per person



PARTY PLATTERS

ADD TO ANY EVENT

EAT-IN ONLY, SERVES 15 - 20 PEOPLE

Assorted Sub Platter (Turkey Bacon, Ham, Italian Combo) - \$90

Fresh Fruit Platter (Fresh Seasonal Fruit) - \$50

Cheese, Crackers & Pepperoni (Swiss, Pepper Jack, Cheddar) - \$45

Assorted Freshly Baked Cookies (Chocolate Chip, Peanut Butter, Sugar Cookie) - \$45

Fresh Vegetables & Dip (Celery, Carrots, Cucumber & Bell Pepper with Ranch Dip) - \$40



SHEET PIZZA

32 PIECES

2 WEEK MINIMUM ADVANCED ORDER

Cheese - \$32

Cheese & Pepperoni - \$36

(Additional toppings \$4 each)

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.



SNACKS & DESSERTS

SNACKS

- Chips with French Onion Dip (one pound basket) - \$12
- Pretzels with Honey Mustard Dipping Sauce (one pound basket) - \$10
- Assorted Danish & Pastries (50 pieces) - \$65



DESSERTS

- Freshly-Baked Assorted Gourmet Cookies - \$2.50 per person
- Cheesecake with Strawberry Topping - \$3 per person
- Homemade Apple Crisp with Vanilla Ice Cream - \$3 per person
- Freshly-Baked Frosted Fudge Brownie - \$2 per person
- Vanilla Ice Cream with Chocolate Sauce - \$1.50 per person
- Add Ice Cream to any Dessert - \$0.75 per person



DESSERTS TRAYS

50 PIECES

- Freshly-Baked Assorted Gourmet Cookies - \$65
- Frosted Fudge Brownies - \$35
- Cheesecake Squares - \$50



SWEETS TABLE

CHOICE OF THREE INCLUDES COFFEE & TEA

- Freshly-Baked Assorted Gourmet Cookies
- Freshly-Baked Frosted Fudge & Peanut Butter Brownies
- Cheesecake with Strawberry Topping
- Chocolate-Dipped Cream Puffs
- Carrot Cake with Cream Cheese Frosting

\$6 PER PERSON



SUNDAE BAR

- Vanilla Ice Cream, Chocolate Sauce, Strawberries, Peanuts, Brownie Bites,
Crushed Oreos, Sprinkles and Whipped Cream

\$6 PER PERSON

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.



BEVERAGE SELECTIONS

OPEN BAR BY THE HOUR

Prices are per person.

	HOUSE	PREMIUM	TOP SHELF
1 Hour	\$13	\$15	\$18
2 Hours	\$15	\$17	\$20
3 Hours	\$17	\$19	\$22
4 Hours	\$19	\$21	\$24

House - Includes house blends of liquor, wine, domestic draft beer, and soda

Premium - Includes premium blends of liquor, wine, domestic bottled beer and soda

Top Shelf - Includes top shelf liquor, wine, bottled beer and soda

*Shots are **not** included in these prices and will not be served during an open bar

BEER, WINE & SODA BAR BY THE HOUR

Prices are per person.

1 Hour	\$10
2 Hours	\$11
3 Hours	\$13
4 Hours	\$15

House - Includes house wines, domestic draft beer, and soda
(Add bottled beer for \$2 per person)

SODA BAR BY THE HOUR

Prices are per person.

INCLUDES SODA & ICED TEA OR LEMONADE

1 Hour	\$3
2 Hours	\$4
3 Hours	\$5
4 Hours	\$6

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.



HOUSE, PREMIUM & TOP SHELF

House - Includes house blends of liquor, wine, domestic draft beer, and soda

Premium - Includes premium blends of liquor, wine, domestic bottled beer and soda

Top Shelf - Includes top shelf liquor, wine, bottled beer and soda

*Shots are **not** included in these prices and will not be served during an open bar

LIQUORS

	HOUSE	PREMIUM	TOP SHELF
VODKA	Zemkoff	Tito's	Absolut
GIN	Crystal Palace	Beefeater	Tangieray
RUM	Calypso	Captain Morgan's	Bacardi
SCOTCH	Lauders	Dewars	Chivas
BOURBON	Old Crow	Old Grandad	Jim Beam
WHISKEY	Bellows	Seagrams 7 & Southern Comfort	Jack Daniels & Southern Comfort

**Vermouths are included in all bars.*

WINES

HOUSE	PREMIUM	TOP SHELF
Sutter Home White Zinfandel	Bluefeld Riesling	Bluefeld Riesling
Dark Horse Chardonnay	Dark Horse Chardonnay	Monkey Bay Sauvignon Blanc
Yellow Tail Shiraz	Gnarly Head Pinot Noir	Gnarly Head Pinot Noir
Cavit Merlot	Cavit Merlot	William Hill Cabernet Sauvignon

BEERS

HOUSE DRAFT Choose 1	BOTTLED BEER Choose 2	PREMIUM BOTTLED Choose 2
Yuengling	Labatts Blue	Labatts Blue
Labatts Blue	Labatts Blue Light	Labatts Blue Light
Blue Light	Budweiser	Budweiser
Budweiser	Bud Light	Bud Light
Bud Light	Coors Light	Coors Light
	Michelob Ultra	Michelob Ultra
	Busch Light	Busch Light
		Heinekin
		Corona

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.



BEVERAGES & BAR SERVICE

HOST BAR (TAB AT THE BAR)

A tab is run and the host pays for the final tab. A la carte menu prices apply. Host Bar will be located in the Front Dining Room at the Main Bar. For Cash Bars in other rooms, there will be a \$100 setup fee and \$35 per bartender per hour fee.

CASH BAR

Guests pay for their own drinks. A la carte menu prices apply. Cash Bar will be located in the Front Dining Room at the Main Bar. For Cash Bars in other rooms, there will be a \$100 setup fee and \$35 per bartender per hour fee.

DOMESTIC BEER

(ALSO INCLUDES LABATT BLUE & BLUE LIGHT)

Canned Beer - \$56 per case of 30

1/4 Keg - \$97

Bottled Beer - \$72 per case of 24

1/2 Keg - \$147

WINE & CHAMPAGNE

Champagne Toast - \$2 per person

Wine Served with Dinner - \$5 per person

Sparkling Grape Juice - \$2 per person

SPECIALTY DRINKS

Fruit Punch - \$25 per gallon

Sangria - \$50 per gallon

Mimosas - \$40 per gallon

Bloody Marys - \$38 per pitcher

NON-ALCOHOLIC BEVERAGES

Soda & Iced Tea - \$5 per pitcher

Juice - \$6 per pitcher

Bottled Water (16.9 fl oz) - \$35 per case of 35

Bottled Soda (20 fl oz) - \$42 per case of 24

Canned Soda - \$15 per case of 12

COFFEE STATION

Per Pot - \$10

Urn (Serves Approx. 100) - \$70

Add 8% sales tax, 18% service charge and 2% administrative fee.
Room rental not included.

BANQUET POLICIES

Thank you for considering Byrnclyff Golf Resort & Banquets for your upcoming event. Our facility offers you a comfortable surrounding, delicious meals, and a staff with a sincere desire to provide you with an enjoyable experience. Please sign and return both pages upon receipt.

Quotes - Fees - Room Charges

All quotations are subject to change without notice due to market fluctuations and proportionate increases in cost of food, beverages, commodity prices, labor, taxes, or currency values. Prices will be confirmed when a nonrefundable deposit is received and a contract is signed. All food and beverage prices are plus 8% NYS sales tax, service charge and administrative fee. The entire service charge is distributed to the employees providing service for your event. Administrative fee covers various administrative costs related to your event and is not distributed to our employees as a gratuity. NYS sales tax will be added to room rental fee. A modest room rental fee will be charged to cover the setup and take down of your event, including all tables, chairs and china.

Confirming Your Event

A nonrefundable deposit, a signed contract, and the signed banquet policies are required to confirm your event. The deposit will be applied to the remaining balance of your bill.

Payment

The balance of your final bill must be paid on the day of your event. A 5% invoicing fee will be added to your bill for invoicing. If necessary, an additional 5% will be added to the cumulative total every 14 days until the bill is satisfied. Acceptable methods of payments are cash, personal check, certified check, or credit card. Payments of \$1000 or more with a credit card will incur a 3% fee. For weddings, payment in full is due 10 days prior to the event.

Final Guest Count

The final guaranteed guest count is required a minimum of 10 days prior to the event. This final number is not subject to reduction and is considered a financial commitment. We will be prepared to serve 5% over your guarantee. You will be billed for the guaranteed number of guests or for the number served, whichever is larger. We reserve the right to move your function to a different room based on event size.

Cancellation Policy

If it is necessary to cancel at anytime, the deposit is non-refundable. If cancellation occurs within 30 days prior to the event, all monies paid are non-refundable, plus you will be responsible for 50% of the estimated final bill. If cancellation occurs within 10 days prior to the event, all monies paid are non-refundable, plus you will be responsible for 100% of the estimated final bill.

BANQUET POLICIES CONT'D

Menu Selections

The final menu selections are due a minimum 10 days prior to the event or by other specified date. At that time, all menu selections shall be considered definite and not subject to change. Additional fees will apply for changes after the deadline. Items listed on our menus are by no means the only items available. We will be most willing to discuss alternate menu selections specifically requested for your event.

Catering Policies

Due to NYS Health Department regulations, all food and beverages, except special event cake or special needs food/beverage, must be purchased from Byrncliff Golf Resort and Banquets and served by our staff. No other food and beverages may be brought in. All remaining food and beverages cannot be taken off the premises including meals for guaranteed guests that are unable to attend. If you have more than one selection of entrees, you must provide place card labels for your guests corresponding to their selections.

Banquet Minimum Requirements

The minimum number of people required for each type of menu is stated on that menu. Final counts that fall below the minimum number of people will be billed for that minimum.

Length of the Event

The allotted time for your event is five hours and no later than 11pm unless other arrangements are made. Additional time can be requested at the rate of \$150 per hour and is based on availability.

Decorations

You are responsible for set-up and removal of all decorations and favors. Set-up and decorating time must be scheduled in advance. Prohibited items include nails, tacks, pins, staples, glitter, confetti, and bubble machines. Rice or confetti may not be thrown inside or outside of the facility. A \$350 fee will be assessed for use of prohibited items. Removal of decorations must take place at the conclusion of your event.

Alcoholic Beverages

Byrncliff Golf Resort & Banquets holds a license granted by the New York State Liquor Authority and is held responsible for complying with its regulations. Therefore, guests are not allowed to bring in or remove alcoholic beverages from function areas. Guests under 21 years of age are prohibited from being served alcoholic beverages. Byrncliff Golf Resort & Banquets and its officers reserve the right to refuse service of alcohol to individuals that abuse their consumption privileges or violate the law. In an effort to create a pleasurable experience for everyone, shots of liquor are prohibited from being served during open bars.

BANQUET POLICIES CONT'D

Conduct, Damage, & Theft

Byrncliff Golf Resort & Banquets and its officers reserve the right to refuse service and/or remove individuals from the premises who may jeopardize their safety, the safety of others, or are destructive to the property. All damages to our property and equipment incurred by you or your guests will be added to your bill. A \$500 cleanup fee will be assessed to your bill for excessive cleaning, vomit, or use of prohibited items. Byrncliff Golf Resort & Banquets, its corporate officers and staff are not responsible for lost, stolen, or damaged articles.

Smoking Policy

According to New York State law, smoking will not be permitted indoors, under overhangs, or on the porch. Smoking is permitted in designated marked areas. A minimum \$500 fee will be assessed to your bill for smoking in non-smoking areas per instance.

Liabilities

We are pleased you are considering the use of our banquet facilities. Please be assured we will do everything possible in the event of unforeseen circumstances. In any event; however, the resort shall not be responsible for any failure to perform, which is attributed to federal, state, or municipal actions or regulations, fires, floods, hurricanes, tornadoes, blizzards, war, power outages, acts of God, or any other act that is out of control of the resort. If, in the event of one of the above contingencies, the patron wishes to reschedule the event, and upon removal of such interruption, services shall be resumed at the specified date, time, and agreed upon rate.

Risk

Dining or participating in recreational activities are physical activities which may result in personal injury. There are natural and man-made obstacles or hazards of which, in combination with my actions, could cause injury. I (we) acknowledge these risks and agree that I (we), and not Byrncliff Golf Resort and Banquets or its Corporate Offices, am (are) responsible for my safety while I participate in such activities on Byrncliff property. I accept full responsibility for my actions and for any injuries that could occur.

☐ I (we) have read the attached policies and agree to be financially responsible for this event.



Client Signature Date

Print Name Title