



# 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!



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## 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 & STATIONS DISPLAY (PER HOUR)

Assorted Cheese, Crackers & Pepperoni - \$4 per person  
Fresh Seasonal Fruit - \$4 per person  
Fresh Vegetables & Ranch Dip - \$3 per person



## HAND-PASSED OR DISPLAYED

### 50 PIECES

Bruschetta Crostini- \$55  
Spinach and Artichoke Crostini- \$55  
Caprese Skewers- \$65  
Stuffed Mushrooms - \$70  
Spanakopita (vegetarian) - \$75  
Swedish Meatballs - \$85  
Chicken Teriyaki Skewers- \$95  
Coconut Shrimp with Pina Colada Sauce - \$100  
Bacon-Wrapped Scallops with Maple Glaze - \$125  
Mini Crab Cakes - \$135  
Roast Beef Sliders with Horseradish Sauce - \$150



## BUFFALO FAVORITES

Chicken Wings with Blue Cheese, Choice of Sauce (50 pcs) - \$90  
Chicken Fingers with Blue Cheese, Plain or One Sauce (50 pcs)- \$90  
Large Cheese & Pepperoni Pizza - \$23  
Large Buffalo Chicken Pizza - \$24  
Large BBQ Chicken Pizza - \$24  
Large White Pizza - \$24  
(Additional toppings \$2-4 each)



## CARVING STATIONS (PER HOUR)

### 30 PERSON MINIMUM

### ADD \$100 CHEF FEE PER CHEF

Top Round of Beef with Rolls - \$7 per person  
Roast Turkey Breast with Rolls - \$6 per person  
Glazed Ham with Rolls - \$6 per person  
Prime Rib with Rolls - \$10 per person

## PASTA STATION

### 30 PERSON MINIMUM

**Pasta:** Choice of Two: Fettuccine, Farfalle (Bow-tie), Angel Hair, Penne

**Sauces:** Choice of Two: Alfredo, Scampi, Marinara, Pesto

**Meats:** Choice of Two: Grilled Chicken, Italian Sausage, Baby Shrimp, Meatballs

**Toppings:** Includes peppers, onion, mushrooms, garlic, sundried tomatoes, and freshly-grated parmesan cheese

**\$12 PER PERSON**

For Hors D'oeuvres Receptions only, there is an \$18 minimum per person.

*Prices are subject to change.*

Add 8% sales tax, 18% service charge and 3% administrative fee. Room rental not included.





## DINNER BUFFETS

30 PERSON MINIMUM

INCLUDES COFFEE, TEA & ICE WATER

### BYRNCLIFF

#### Salad:

Mixed Green Salad with Ranch & House Dressings

Dinner Rolls

#### Entree (Choice of Two):

Monterey Chicken (Chicken with bell pepper, tomato, onion, & cheddar jack cheese)

Herb Roasted Bone-In Chicken

Roast Beef au Jus

Slow-Roasted Chuck Roast with Demi-glace

Parmesan Breaded Cod

#### Sides:

Seasonal Vegetable Medley

**Choice of One:** Penne Marinara or Tortellini Alfredo

**Choice of One:** Creamy Mashed Potatoes or Parsley Potatoes or Risotto

\$25 PER PERSON

UPGRADE TO CHEF-CARVED TOP ROUND OF BEEF FOR \$100 PER CHEF



### DELUXE

#### Salad:

Mixed Green Salad with Ranch & House Dressings

Fresh Bread

#### Entree:

Chef-Carved Prime Rib au Jus

**Choice of One:** Santa Fe Chicken (Chicken with corn & black bean salsa & cheddar jack cheese) |

Stuffed Chicken Breast | Breaded Pork Chops | Parmesan Breaded Cod

#### Sides:

Seasonal Vegetable Medley

**Choice of One:** Penne Marinara or Tortellini Alfredo

**Choice of One:** Creamy Mashed Potatoes, Parsley Potatoes or Risotto

\$30 PER PERSON



### ADD-ONS

Soda & Iced Tea - \$2 per person

Additional Entree - \$4 per person

Add Extra Side - \$3 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.



## PLATED DINNERS

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

### First Course (Choice of One):

Mixed Green Salad with House Dressing or Cup of Soup du Jour

### Entrees (Choice of Two):

#### Chicken Chardonnay - \$27

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

#### Prime Rib au Jus - \$33

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

#### Salmon with Dill Cream Sauce - \$29

Seared Atlantic Salmon with a dill cream sauce served over asparagus spears and risotto.

#### 8oz Filet of Sirloin - \$38

Seared 8oz filet of sirloin with mushroom demi-glace served with buttermilk mashed potatoes and seasonal vegetables.

#### Squash Risotto Rollatini - \$23

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

*\*Vegan\**

#### Crab-Stuffed Pork Chop - \$28

Bone-in pork chop with crab stuffing served with buttermilk mashed potatoes and asparagus.

#### Pasta Primavera - \$23

Spaghetti with sautéed seasonal vegetables, crushed tomato, basil, olive oil and Parmesan cheese

*\*Gluten Free Pasta Primavera Available\**

#### Teriyaki Chick Pea Rice Bowl - \$23

Sauteed zucchini, squash, bell peppers, onion, carrots, and chick peas tossed in homemade teriyaki sauce served over jasmine rice. Topped with sesame seeds and avocado.

*\*Vegan\**

## ADD-ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.



## LUNCHEON BUFFETS

INCLUDES COFFEE, TEA & ICE WATER

### SOUP & DELI

20 PERSON MINIMUM

Mixed Green Salad 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 & Condiments

**Choice of One:** Potato or Pasta Salad

\$15 PER PERSON



### HOT SANDWICH

25 PERSON MINIMUM

Mixed Green Salad with Ranch & House Dressings

Roast Beef au Jus

Glazed Ham

Kaiser & Kimmelweck Rolls

Buttered Parsley Potatoes

**Choice of One:** Roasted Corn or Buttered Green Beans

\$17 PER PERSON



### EXECUTIVE

30 PERSON MINIMUM

Mixed Green Salad with Ranch & House Dressings

Roast Beef au Jus with Kaiser & Kimmelweck Rolls

Herb Roasted Chicken

Buttered Parsley Potatoes

Penne Marinara

Seasonal Vegetable Medley

\$19 PER PERSON



### ADD-ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.





## PLATED LUNCHES

INCLUDES COFFEE, TEA & ICE WATER  
PLACE CARDS REQUIRED

### FIRST COURSE

Mixed Green Salad with House Dressing or  
Cup of Homemade Soup du Jour

### ENTREES

(Choice of Three):

#### New Yorker Wrap

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

#### Carolina Gold Chicken Sandwich

Grilled Chicken breast topped with Carolina Gold BBQ sauce, crispy bacon, Provolone cheese, lettuce, and tomato on a brioche bun

#### Signature Burger

A half-pound house blend burger on a toasted brioche roll with aged cheddar, lettuce, tomato and onion. Served with fries and a pickle.

#### Chicken Caesar Salad

Hearts of romaine lettuce tossed in a classic Caesar dressing, with grilled chicken breast garnished with parmesan and croutons.

#### Tortellini Alfredo

with fresh garlic bread and freshly-grated Parmesan.

#### Beef on Weck

Shaved prime rib on a kimmelweck roll. Served with fries and a pickle.

\$20 PER PERSON



### ADD-ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.



## **SHOWERS & PARTIES**

**INCLUDES COFFEE, TEA & CITRUS-INFUSED WATER**

### **CLASSIC BUFFET**

**20 PERSON MINIMUM**

Mixed Green Salad with Ranch & House Dressings

**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 or Macaroni Salad

**\$16 PER PERSON**



### **PREMIUM BUFFET**

**20 PERSON MINIMUM**

**Choice of One:** Mixed Green Salad with Ranch & House Dressings or Caesar Salad

**Choice of Two:** Roast Beef or Ham Sliders/ Pan-Seared Chicken Milanese with Arugula

Salad/ Tuna Salad Croissants/ Greek Wraps

**Choice of One:** Pasta Salad or Potato Salad or Macaroni Salad

**\$19 PER PERSON**



### **TOASTS**

Champagne Toast - \$3 per person

Sparkling Grape Juice - \$3 per person



### **SPECIALTY DRINKS**

Fruit Punch (Non- alcoholic) - \$30 per gallon

Sangria - \$55 per gallon

Mimosas - \$55 per gallon

Bloody Marys - \$45 per pitcher



### **ADD-ONS**

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Fresh Seasonal Fruit- \$4.00 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

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

\$16 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

\$18 PER PERSON



### PREMIUM BUFFET

30 PERSON MINIMUM

Mixed Green Salad with Ranch & House Dressings

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

Oven-Roasted Corn

Baked Beans with Bacon

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

\$20 PER PERSON



### ADD - ONS

Table Linens - \$100

Soda & Iced Tea - \$2 per person

Fresh Seasonal Fruit - \$4 per person

Homemade Apple Crisp - \$3 per person

Homemade Cheesecake with Strawberries - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$2.50 per person

Add Vanilla Ice Cream to Any Dessert - \$1 per person

Add Use of Pool + Mini Golf - Please inquire

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.





## **BREAKFAST BUFFETS**

### **COFFEE & DANISH**

Coffee, Tea, Orange & Cranberry Juice & Ice Water  
Danish & Pastries

**\$7 PER PERSON**



### **CONTINENTAL**

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

**\$10 PER PERSON**



### **BASIC BREAKFAST**

**30 Person Minimum**

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

**\$18 PER PERSON**



### **ADD - ONS**

Fresh Seasonal Fruit - \$4 per person  
Eggs Benedict Casserole - \$3 per person  
Homemade Biscuits with Sausage Gravy - \$3 per person  
Assorted Bagels with Cream Cheese - \$3 per person  
Chef Attended Omelets & Belgian Waffles Station- \$5 per person  
Chef Attended Eggs & Pancakes Station- \$4 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.



## COFFEE BREAKS & BRUNCH

Coffee, Tea, and Water

\$4 PER PERSON

Coffee, Tea, Juice or Soda and Ice Water

\$6 PER PERSON



## BRUNCH BUFFET

30 PERSON MINIMUM

NOT AVAILABLE AFTER 1 PM

INCLUDES COFFEE, TEA, CITRUS-INFUSED ICE WATER & JUICE BAR

**Entrees (Choice of Two):**

Santa Fe Chicken, Lemon Baked Petit Salmon or Country-Fried Steak

### **Breakfast Items:**

French Toast or Pancakes

Bacon & Sausage

Scrambled Eggs

Home-Fries

Danish & Pastries

Local Maple Syrup

\$23 PER PERSON

ADD CHEF ATTENDED BELGIAN WAFFLE & OMELET STATION

\$5 PER PERSON

ADD CHEF ATTENDED EGGS & PANCAKE STATION

\$4 PER PERSON



## SPECIALTY DRINKS

Fruit Punch (Non- alcoholic) - \$30 per gallon

Sangria - \$55 per gallon

Mimosas - \$55 per gallon

Bloody Marys - \$45 per pitcher

### **ADD ONS**

Fresh Seasonal Fruit - \$4 per person

Mixed Green Salad with House & Ranch Dressings - \$3 per person

Egg Benedict Casserole - \$3 per person

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.



## SNACKS & DESSERTS

### SNACKS & PASTRIES

- Chips with French Onion Dip (one pound basket) - \$15
- Pretzels with Honey Mustard Dipping Sauce (one pound basket) - \$12
- Freshly Baked Assorted Danish & Pastries (50 pieces) - \$65
- Bagged Chips, Bagged Pretzels and Granola Bars- \$3 per person



### DESSERTS (PLATED)

- Homemade Cheesecake with Strawberries - \$4.00 per person
- Homemade Apple Crisp - \$3 per person
- Freshly-Baked Frosted Fudge Brownie - \$2.50 per person
- Vanilla Ice Cream with Chocolate Sauce - \$2.50 per person
- Add Ice Cream to any Dessert - \$1 per person



### DESSERTS TRAYS

#### 50 PIECES

- Freshly-Baked Assorted Gourmet Cookies - \$70
- Freshly-Baked Frosted Fudge Brownies - \$80
- Homemade Cheesecake Squares - \$150



### SWEETS TABLE

INCLUDES FRESHLY BREWED COFFEE  
ONE HOUR, CHOICE OF THREE:

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

**\$8 PER PERSON**



### SUNDAE BAR- ONE HOUR

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

**\$7 PER PERSON**

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.





## BEVERAGE SELECTIONS

### OPEN BAR BY THE HOUR

Prices are per person.

Add \$2 per person for each additional hour after 4 hours

	HOUSE	PREMIUM	TOP SHELF
1 Hour	\$16	\$24	\$27
2 Hours	\$19	\$27	\$30
3 Hours	\$22	\$29	\$32
4 Hours	\$24	\$31	\$34

**House** - Includes house blends of liquor, wine, domestic draft beer, and soda  
(Upgrade to domestic bottled beer for \$4 per person)

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

**Top Shelf** - Includes top shelf liquor, wine, domestic 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	\$13
2 Hours	\$16
3 Hours	\$18
4 Hours	\$20

**House** - Includes house wines, domestic draft beer, and soda  
(Upgrade to domestic bottled beer for \$4 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 3% administrative fee.

*Prices are subject to change.*

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

\*\*Selections are subject to change based on availability

### LIQUORS

	HOUSE	PREMIUM	TOP SHELF
VODKA	Zemkoff	Smirnoff	Tito's
GIN	Crystal Palace	Beefeater	Tanqueray
RUM	Calypso	Bacardi	Captain Morgan
SCOTCH	Barton	Lauders	Dewars
BOURBON	Barton	Old Crow	Jim Beam
WHISKEY	Bellows	Seagrams 7	Jack Daniels
		Southern Comfort	Southern Comfort
TEQUILA	Barton	Capitan	Jose Cuervo

*\*Vermouths are included in all bars.*

### WINES

HOUSE	PREMIUM	TOP SHELF
Seaglass Riesling	Seaglass Riesling	(CHOICE OF 4 FROM HOUSE, PREMIUM OR TOP SHELF)
Silver Gate Chardonnay	Silver Gate Chardonnay	Kim Crawford Sauvignon Blanc
Cavit Merlot	Cavit Merlot	Robert Mandavi Chardonnay
Silver Gate Cabernet	Silver Gate Pinot Grigio	Josh Cellars Cabernet Sauvignon
		Chloe Pinot Noir

*\*Selections are subject to change based on availability*

### 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	Sam Adams
		Heinekin
		Corona

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

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 \$150 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 \$150 setup fee and \$35 per bartender per hour fee.

### DOMESTIC BEER

(ALSO INCLUDES LABATT BLUE & BLUE LIGHT)

Canned Beer - \$60 per case of 30	1/4 Keg - \$100
Bottled Beer - \$72 per case of 24	1/2 Keg - \$150
Canned Hard Seltzer - \$96 per case of 24	

### TOASTS

Champagne Toast - \$3 per person
Sparkling Grape Juice - \$3 per person

### SPECIALTY DRINKS

Fruit Punch (Non- alcoholic) - \$30 per gallon
Sangria - \$55 per gallon
Mimosas - \$55 per gallon
Bloody Marys - \$45 per pitcher

### NON-ALCOHOLIC BEVERAGES

Soda & Iced Tea - \$7 per pitcher
Juice - \$8 per pitcher
Bottled Water (16.9 fl oz) - \$35 per case of 35
Bottled Soda (20 fl oz) - \$42 per case of 24
Bottled Gatorade - \$48 per case of 24

### COFFEE STATION

Per Pot - \$15
Urn (Serves Approx. 100) - \$75

Add 8% sales tax, 18% service charge and 3% administrative fee.

*Prices are subject to change.*

Room rental not included.

# BANQUET POLICIES

Thank you for considering Byrncliff 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 prior to or 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 with a credit card will incur a 3% fee. For weddings, payment in full is due 14 days prior to the event.

## **Final Guest Count**

The final guaranteed guest count is required a minimum of 10 days prior to the event (Or 14 days prior for a wedding). 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 60 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 14 days prior to the event, all monies paid are non-refundable, plus you will be responsible for 100% of the estimated final bill.

## **Menu Selections**

The final menu selections are due a minimum 10 days prior to the event (14 days prior for weddings) 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.

# BANQUET POLICIES CONT'D

## **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.

## **Event Space**

Banquet rooms are assigned on the basis of expected attendance, and are subject to change pending the final guarantee. Banquet rooms are available during the times shown on your contract. The time before and after your event may be scheduled for other events. We appreciate your cooperation in following your schedule. Byrncliff also reserves the right to re-assign specific space provided the revised space adequately accommodates your event requirements.

## **Length of the Event**

The allotted time for your event is five hours and no later than 11 pm unless other arrangements are made. Additional time can be requested at the rate of \$250 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 minimum \$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 minimum \$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