



# 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

### DISPLAY (PER HOUR)

Assorted Cheese, Crackers & Pepperoni - \$5 per person

Fresh Seasonal Fruit - \$4 per person

Fresh Vegetables & Ranch Dip - \$3 per person



### HAND-PASSED OR DISPLAYED

#### 50 PIECES

Mozzarella Sticks with Marinara - \$55

Bruschetta Crostini- \$60

Vegetable Spring Rolls - \$60

Caprese Skewers- \$70

Stuffed Mushrooms - \$70

Swedish Meatballs - \$85

Spanakopita (vegetarian) - \$95

Teriyaki Glazed Chicken and Vegetable Skewers- \$95

Coconut Shrimp with Pina Colada Sauce - \$110

Bacon-Wrapped Scallops with Maple Glaze - \$125

Mini Crab Cakes with Red Pepper Aioli - \$135



### BUFFALO FAVORITES

Chicken Wings with Blue Cheese, Choice of Sauce (50 pcs) - \$90

Breaded Wing Dings with Blue Cheese, Choice of Sauce (50 pcs) - \$90

Chicken Fingers with Blue Cheese, Plain or One Sauce (50 pcs)- \$90

16" Cheese & Pepperoni Pizza - \$25

16" Chicken Finger Pizza - \$28

16" Meat Lover's Pizza - \$31

16" White Pizza - \$26

(Additional toppings \$2-3 each)



### SUBS, WRAPS, AND SLIDERS

#### SERVES 15 - 20 PEOPLE

Sub Platter (Turkey and Ham) (24 Quarters)- \$78

Wrap Platter **Choice of Two:** Buffalo Chicken, Chicken Caesar, Greek with Feta and Cucumber  
(24 Halves) - \$168

Roast Beef Sliders with Horseradish Sauce (50 pieces) - \$150

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

### BYRNCLYFT

#### Salad:

Mixed Green Salad with Ranch & House Dressings

Dinner Rolls

#### Entree (Choice of Two):

Chicken Milanese with Arugula Salad

Sliced Top Round of Beef au Jus

Grilled Chicken Bruschetta

Roasted Pork Loin with Stuffing and Gravy

Slow-Roasted Chuck Roast with Demi-glace

Italian Baked Cod

#### Sides:

**Choice of One:** Glazed Carrots or French Green Beans

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

**Choice of One:** Creamy Mashed Potatoes, Baked Potatoes, or Roasted Potatoes

\$28 PER PERSON

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



### PREMIUM

#### Salad:

Mixed Green Salad with Ranch & House Dressings or Caesar Salad

Dinner Rolls

#### Entree:

Chef-Carved Prime Rib au Jus

**Choice of One:** Pan-Seared Salmon in a Dill Cream Sauce

Stuffed Chicken Breast with Sage Cream Sauce | Breaded Pork Chops with Cinnamon Apple

Chutney | Grilled Shrimp in Lemon Caper Sauce with Rice

#### Sides:

**Choice of One:** Grilled Asparagus or Frenched Green Beans

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

**Choice of One:** Creamy Mashed Potatoes, Baked Potatoes, or Roasted Potatoes

\$35 PER PERSON



### ADD-ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$4 per person

Homemade Cheesecake with Berry Compote - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$3 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):

#### Pasta Primavera - \$25

Spaghetti with sautéed seasonal vegetables, basil, olive oil and Parmesan cheese.  
*Can be made vegan (no cheese)*

#### Stuffed Chicken - \$28

Breaded 8 oz. chicken breast filled with homemade stuffing and finished with a sage cream sauce.  
Served with creamy whipped potatoes and vegetable du jour.

#### Frenched Pork Chop - \$30

Grilled 10oz. bone-in pork chop topped with caramelized onion compound butter, served with creamy whipped potatoes and vegetable du jour.

#### Salmon with Dill Cream Sauce - \$30

Seared Atlantic Salmon with a dill cream sauce served with roasted red potatoes and vegetable du jour.

#### Prime Rib au Jus - \$35

10oz slow-cooked prime rib with au jus served with a baked potato and vegetable du jour.

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

Seared 8oz filet of sirloin with cabernet demi-glace served with baked potato and vegetable du jour.

Add 6 oz. Lobster Tail - \$20

#### Stuffed Red Peppers - \$25

Grilled red pepper filled with a vegetable and quinoa stuffing.

*\*Vegan\**

## ADD-ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$4 per person

Homemade Cheesecake with Berry Compote - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$3 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 & COLD SANDWICHES

20 PERSON MINIMUM

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

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

Fresh Deli Meats: Sliced Turkey, Ham, and Capicola

Cheeses: American, Swiss, and Provolone

Lettuce, Tomato, and Red Onion

Includes Fresh Cut Chips + Pickles

**\$17 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

**\$19 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

**\$21 PER PERSON**



### ADD-ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$4 per person

Homemade Cheesecake with Berry Compote - \$4 per person

Freshly-Baked Frosted Fudge Brownie - \$3 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 LUNCHESES

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):

#### Byrncliff Wrap

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

#### Grilled Chicken Sandwich

Grilled marinated chicken breast topped with melted Provolone cheese, lettuce, and tomato on a brioche bun. Served with fries and a pickle.

#### Deluxe Cheeseburger

A half-pound USDA Choice burger on a toasted brioche roll with American cheese, 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.

#### Pasta Toscano

Angel hair pasta sautéed with fresh tomatoes, garlic, basil, and olive oil.

#### 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 - \$4 per person

Homemade Cheesecake with Berry Compote - \$4.00 per person

Freshly-Baked Frosted Fudge Brownie - \$3 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 COLD BUFFET**

**20 PERSON MINIMUM**

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

**Choice of One:** Crustless Closed Tea Sandwiches, Wraps or Croissants  
(Croissants \$1 extra per person)

**Choice of Two:** Chicken Salad with Lettuce/Sliced Turkey with Swiss, Lettuce and Tomato  
/ Tuna Salad with Lettuce/ English Cucumber w/ Cream Cheese  
Fresh Cut Chips & Pickles Included

**\$17 PER PERSON**



### **PREMIUM HOT BUFFET**

**20 PERSON MINIMUM**

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

**Choice of Two:** Pan-Seared Salmon in Lemon Dill Sauce/ Chicken Milanese with Arugula  
Salad/ Grilled Chicken Bruschetta/ Grilled Shrimp in Lemon Caper Sauce with Rice

**Choice of One:** Roasted Potatoes or White Rice

**Choice of One:** Green Beans Almondine or Glazed Carrots

**\$20 PER PERSON**



### **TOASTS**

Champagne Toast - \$5 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 - \$4 per person

Homemade Cheesecake with Berry Compote- \$4 per person

Freshly-Baked Frosted Fudge Brownie - \$3 per person

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

Fresh Seasonal Fruit- \$4 per person

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

*Prices are subject to change.*

Room rental not included.



## COOKOUTS

INCLUDES COFFEE, TEA & ICE WATER

### BASIC BUFFET

20 PERSON MINIMUM

Hot Dogs & Hamburgers with Rolls

Lettuce, Tomato, Onion, and American Cheese

Oven-Roasted Corn

Fresh Cut Chips & Pickles

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

**\$16 PER PERSON**

Add Italian Sausage with Sauteed Peppers & Onions - \$5 per Person



### DELUXE BUFFET

30 PERSON MINIMUM

**Choice of One:** Grilled Chiavetta's Chicken or Roast Beef au Jus

Kaiser & Kimmelweck Rolls

Oven-Roasted Corn

Baked Beans with Bacon

**Choice of One:** Parsley Potatoes, Pasta Salad or Mixed Greens with Ranch & House Dressing

**\$20 PER PERSON**

Add Pulled Pork - \$4 per Person

Add Hamburgers, Hot Dogs and Buns with Lettuce, Tomato, Onion, American Cheese, Condiments,  
Fresh Cut Chips, & Pickles

**\$10 PER PERSON**



### ADD-ONS

Table Linens - \$100

Soda & Iced Tea - \$2 per person

Fresh Seasonal Fruit - \$4 per person

Homemade Apple Crisp - \$4 per person

Homemade Cheesecake with Berry Compote - \$4 per person

Freshly-Baked Frosted Fudge Brownie - \$3 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.



## **POOL PARTY OPTIONS**

### **HOT DOG AND HAMBURGER BUFFET**

#### **20 PERSON MINIMUM**

Hot Dogs & Hamburgers with Rolls  
French Fries  
Sides of Lettuce, Tomato, and Onion  
American Cheese & Condiments

**\$12 PER PERSON**

Add Chicken Fingers - \$3 per person

#### ◆◆◆ **BUFFALO FAVORITES**

Chicken Wings with Blue Cheese, Choice of Sauce (50 pcs) - \$90  
Breaded Wing Dings with Blue Cheese, Choice of Sauce (50 pcs) - \$90  
Chicken Fingers with Blue Cheese, Plain or One Sauce (50 pcs)- \$90  
16" Cheese & Pepperoni Pizza - \$25  
16" Chicken Finger Pizza - \$28  
16" Meat Lover's Pizza - \$31  
16" White Pizza - \$26  
(Additional toppings \$2-3 each)

#### ◆◆◆ **PARTY PLATTERS**

**ADD TO ANY EVENT**  
**EAT-IN ONLY, SERVES 15 - 20 PEOPLE**

Assorted Sub Platter (Turkey and Ham) (24 Quarters)- \$78  
Assorted Wrap Platter (Turkey, Chicken Caesar, Greek with Feta) (24 halves) - \$168  
Fresh Fruit Platter (Fresh Seasonal Fruit) - \$65  
Cheese, Crackers & Pepperoni (Swiss, Pepper Jack, Cheddar) - \$65  
Fresh Vegetables & Ranch Dip - \$50

#### ◆◆◆ **ADD ONS**

Table Linens - \$100  
Soda & Iced Tea - \$2 per person  
Homemade Apple Crisp - \$4 per person  
Homemade Cheesecake with Berry Compote - \$4 per person  
Freshly Baked Frosted Fudge Brownie - \$3 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 AND BRUNCH BUFFETS**

### **BREAKFAST BUFFET**

**30 Person Minimum, Not Available after 11am**

Coffee, Tea, Orange & Cranberry Juice & Ice Water

French Toast or Pancakes

Scrambled Eggs

Bacon & Sausage

Home Fries

Toasted Breads

Danish & Pastries

Local Maple Syrup

**\$20 PER PERSON**



### **BRUNCH BUFFET**

**30 Person Minimum, Not Available after 1pm**

Coffee, Tea, Orange & Cranberry Juice & Ice Water

**Entrees (Choice of One):**

Chicken a la King with Rice, Eggs Benedict, Seafood Newburg with Rice

**Breakfast Items:**

French Toast or Pancakes

Bacon & Sausage

Scrambled Eggs

Home-Fries

Danish & Pastries

Local Maple Syrup

**\$24 PER PERSON**

Add Chef Attended 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

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

*Prices are subject to change.*

Room rental not included.



## COFFEE BREAKS & CONTINENTAL

Coffee, Tea, and Water

\$4 PER PERSON

Coffee, Tea, Juice or Soda and Ice Water

\$6 PER PERSON



### 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



### ADD ONS

Fresh Seasonal Fruit - \$4 per person

Eggs Benedict or Chicken a la King with Rice - \$5 per person

Homemade Biscuits with Sausage Gravy - \$3 per person

Chef Attended Omelet Station- \$5 per person

Freshly Baked Assorted Danish & Pastries (50 pieces) - \$65



### SNACKS

Fresh Cut Chips and Pretzels with French Onion Dip (two pounds) - \$20

Bagged Chips, Bagged Pretzels and Granola Bars- \$3 per person

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

*Prices are subject to change.*

Room rental not included.





## SCHOOL GROUPS + SPORTS TEAMS

### VALUE BUFFET (SUNDAY-THURSDAY)

#### 30 PERSON MINIMUM

Mixed Green Salad with Ranch & House Dressings

Dinner Rolls

Herb Roasted Bone-In Chicken

Penne Marinara

Baked Potato

**\$16 PER PERSON**



#### ADD-ONS

Soda & Iced Tea - \$2 per person

Homemade Apple Crisp - \$4 per person

Homemade Cheesecake with Berry Compote - \$4 per person

Freshly-Baked Frosted Fudge Brownie - \$3 per person

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



#### BUFFALO FAVORITES

Chicken Wings with Blue Cheese, Choice of Sauce (50 pcs) - \$90

Breaded Wing Dings with Blue Cheese, Choice of Sauce (50 pcs) - \$90

Chicken Fingers with Blue Cheese, Plain or One Sauce (50 pcs) - \$90

16" Cheese & Pepperoni Pizza - \$25

16" Chicken Finger Pizza - \$28

16" Meat Lover's Pizza - \$31

16" White Pizza - \$26

(Additional toppings \$2-3 each)



#### SNACKS

Fresh Cut Chips and Pretzels with French Onion Dip (two pounds) - \$20

Bagged Chips, Bagged Pretzels and Granola Bars- \$3 per person

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

*Prices are subject to change.*

Room rental not included.



## STATIONS

### CARVING STATIONS (PER HOUR)

30 PERSON MINIMUM AND \$100 CHEF FEE PER CHEF FOR ALL STATIONS

Prime Rib with Rolls - \$12 per person  
Top Round of Beef with Rolls - \$8 per person  
Roast Turkey Breast with Rolls - \$8 per person



### PASTA STATION

**Pasta:** Includes Penne and Tortellini  
**Sauces:** Includes Alfredo and Marinara  
**Meats:** Includes Italian Sausage and Mini Meatballs  
Includes Mushrooms, Diced Tomatoes, and Freshly-Grated Parmesan Cheese

\$14 PER PERSON



### SALAD STATION

Romaine & Mixed Greens  
Caesar & Choice of 2 Additional Dressings  
Cherry Tomatoes, Cucumbers, Red Onion, Garbanzo Beans, Croutons, Cheddar-Jack  
Cheese, Parmesan

\$8 PER PERSON

Add Grilled Chicken - \$3 per person  
Add Grilled Shrimp - \$4 per person



### SOUTH OF THE BORDER

**Tacos:** Ground Beef & Chicken with Flour & Corn Tortillas  
Lettuce, Tomato, Onions, Jalapenos, Pico de Gallo, Cheddar Cheese, Sour Cream, Taco Sauce  
Fresh Tortilla Chips with Nacho Cheese, Green Chili Peppers, Black Olives  
Southwest Beans & Rice

\$14 PER PERSON



### RAW BAR (SEAFOOD)

50 Little Neck Clams  
50 Jumbo Shrimp Cocktail  
50 Oysters  
25 Stone Crab Claws

MARKET PRICE

Add 8% sales tax, 18% service charge and 3% administrative fee.  
*Prices are subject to change.*  
Room rental not included.



## DESSERTS

### DESSERTS (PLATED)

- Homemade Cheesecake Plain or with Berry Compote - \$4 per person
- Homemade Apple Crisp - \$4 per person
- Freshly-Baked Frosted Fudge Brownie - \$3 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 - \$75
- Freshly-Baked Frosted Fudge Brownies - \$75
- Homemade Cheesecake Squares - \$125

### 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 Plain or with Berry Compote
- Chocolate Mousse Cups
- Tiramisu

\$9 PER PERSON

### SUNDAE BAR (ONE HOUR)

Vanilla and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, Cherries, Strawberries, Spanish Peanuts, Crushed Oreos, Warm Brownie Bites, Sprinkles and Whipped Cream

\$8 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	\$18	\$26	\$30
2 Hours	\$21	\$29	\$33
3 Hours	\$24	\$31	\$35
4 Hours	\$26	\$33	\$37

**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	\$15
2 Hours	\$18
3 Hours	\$20
4 Hours	\$22

**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	\$4
2 Hours	\$5
3 Hours	\$6
4 Hours	\$7

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)

\*Maximum of 40 People\*

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 - \$5 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

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 90 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 within one hour of the conclusion of your event. We are not liable for any decorations or personal items left behind after your allotted one hour clean up time, and any items remaining may be discarded. If decoration removal extends past your allotted one hour time, you will be billed additional room rental charge at \$250 per hour.

## **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