



*Welcome to Stadium Golf Club.*

*Thank you for considering Stadium Golf Club for your Special Event. Stadium has been owned and operated by the Hennel family since 1966. As a family owned and operated business, we take pride in serving you, as our service reflects our family name.*

*Our facility offers a Banquet facility, located on one of the areas most beautifully manicured golf courses. We can hold small or large parties, from 24 to 200. There is a minimum of 24 people for all events Monday thru Thursday, 75 for Fridays and Saturday events, and 50 for Sundays. From October 1<sup>st</sup> to April 1<sup>st</sup> all Monday thru Thursdays must be also be 50 people. We make sure no matter what the size or occasion; our expert staff will go to great lengths to make every detail important.*

*The Hennel family would like all of your experiences with us to be pleasant and successful. I am Michele Hennel and it would be my pleasure to help you in any way to plan your special occasion. We can plan retirement parties, anniversary parties, birthday parties, showers, rehearsal dinners, corporate parties, meetings, religious get togethers and any other kind of party that you may need.*

*If you are interested in planning your special occasion with us, please contact Michele Hennel at (518) 374-9104 (ext. #2).*

*We look forward to hearing from you.*

*Michele Hennel*  
Special Events Manager

**Sit Down Dinners**

*All dinners accompanied with tossed salad, rolls, Ziti, and our Chef's choice of vegetable and starch, coffee, tea and ice cream for dessert.*

**Entrée Choices** (choice of 3)

**Roast Prime Ribs of Beef**

*(for 12 or more people only)*

*Slow roasted Prime Rib that melts in your mouth, cooked medium rare*

**\$26.95**

**Sliced Roast Beef**

*Slow roasted Sirloin Top Round, sliced and topped with a mushroom and beef gravy*

**\$21.95**

**Stuffed Chicken Barbara**

*Breast of Chicken filled with an Herbed Bread Stuffing, topped with a chicken gravy*

**\$21.95**

**Chicken Cutlet Parmigiana, Marsala, or Picatta**

**\$21.95**

**Chicken Sorrento**

*A breaded chicken cutlet, layered with and Ricotta cheese, topped with Marinara sauce and Mozzarella*

**\$23.95**

**Veal Cutlet Parmigiana**

*A breaded veal cutlet, topped with Marinara sauce and Mozzarella cheese*

**\$24.95**

**Veal Sorrento**

*A breaded veal cutlet, layered with eggplant and Ricotta cheese, topped with Marinara sauce and Mozzarella*

**\$26.95**

**Broiled or Baked Seasonal White Fish**

*A White fish "in season" cooked with fresh lemon and butter*

**\$22.95**

**Broiled or Baked Salmon**

*Topped with a cucumber, dill sauce*

**\$24.95**

**Crab Encrusted Seasonal White Fish**

*Fresh "in season" White fish topped with a special crab stuffing and baked to perfection*

**\$23.95**

**Eggplant Parmigiana or Rolitini**

*Sliced eggplant lightly battered and layered with Marinara sauce and Mozzarella cheese*

**\$21.95**

**(All banquets require a minimum number of people, see info page for details.)**

All prices are subject to 18% Catering charge and 8% NYS tax

## *Dinner Buffet*

### CHOICE OF THREE HOT ENTREES:

***Baked Lasagna***

*Pasta Primavera (in a lite marinara sauce)*

***Italian Ziti or Cavatelli w/Meatballs***

***Broccoli and Cavatelli (with a garlic and olive oil sauce)***

***Italian Sausage and Peppers***

***Sliced Baked Ham***

***Sliced Roast Beef***

***Roast Pork Loin (w/apple sauce)***

***Oven Roasted Chicken***

***Beef Tips Portabella w/ egg noodles***

***Chicken Florentine***

*(boneless chicken, with sautéed spinach, Grated cheese, roasted red peppers and garlic)*

***Chicken Marsala***

***Chicken Parmigiana***

***Eggplant Parmigiana***

***Baked White Fish (the white fish that is in season)***

***Sliced Oven Roasted Turkey Breast (served w/cranberry sauce and stuffing)***

***Vodka Penne (made with or without hot Italian sausage)***

***Gemelli Rapini***

*(Broccoli Rabe, hot Italian sausage, white beans, and Gemelli pasta)*

***Eggplant Rolitini***

***Chicken Cor don Bleu***

### **ADD A SOUP FOR AN ADDITIONAL \$2.50**

***Dinner Buffet is accompanied by our Chefs choice of Vegetable and Potato,***

***Fresh Garden Salad, Dinner Rolls, Coffee, and Tea***

***Ice Cream for dessert***

**\$20.95**

***Consumption of buffets are on premises only, take home containers are not permitted.***

***Add a meat carving station or some Hors D'oeuvres to your buffet***

***(additional charges apply)***

### **DESSERT FOR PARTIES**

***Packages including dessert consists of ice cream***

***(topped with chocolate syrup or Crème de menthe)***

**ALL OTHER DESSERT OPTIONS WILL INCLUDE AN ADDITIONAL PER PERSON CHARGE**

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### Formal Luncheon

(Served until 2:00 pm only)

*Luncheon entrees are smaller portions than the sit down Dinner Entrees.*

*Start off with an Appetizer Choice of a Fresh Garden Salad or Soup du Jour*

*(choice of 3 entrees)*

*Sliced Roast Beef Baked White Fish Eggplant Parmigiana Chicken Pamigiana  
Chicken Marsala Pasta Primavera Stuffed Shells Eggplant Rolitini  
Sliced Roast Turkey Breast (petite prime rib available for additional charge)*

*Each entree is accompanied with the appropriate starch, vegetable and dinner rolls.*

*Also included are coffee, tea and ice cream for dessert*

**\$17.95**

### Luncheon Buffet

(Served until 2:00 pm only)

*Includes: Deli Cold Cut Platter, assorted cheeses, fresh rolls, fresh condiment tray,  
Garden Salad and Fresh Fruit Platter*

*(choice of one)*

*Ziti w/ Petite Meatballs Broccoli and Cavatelli Pasta Primavera Stuffed Shells  
Chicken Parmigiana Baked Lasagna Eggplant Parigiana Eggplant Rolitini Vodka Penne*

*(choice of one)*

*Potato Salad German Potato Salad Pasta Salad Cole Slaw Macaroni Salad  
Italian Roasted Potatoes Rice Pilaf Long Grain Wild Rice*

**Add a home-made soup for an additional \$2.50**

*Also includes coffee, tea and ice cream for dessert*

**\$17.95**

### Stadium Deli Buffet

*Consists of a cold cut platter, including:*

*Roast Beef, Roast Turkey Breast, Baked Ham,  
American, and Swiss Cheese,  
fresh rolls, chips, pickles, and a fresh condiment platter*

*Choice of 2 salads*

*Tossed Garden Salad Macaroni Salad  
Pasta Salad House Potato Salad Cole Slaw*

*Also includes coffee and tea service*

**\$13.95**

*(Dessert available for an additional charge)*

**Add a home-made soup for an additional \$2.50**

*(All banquets require a minimum number of people, see info page for details.)*

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## **Stadium Brunch**

*(Served until 1pm only)*

**Includes:** Assorted Danish, muffins, and bagels  
Fresh fruit salad

**Eggs (choice of one)**

**Scrambled**– Plain or with your choice of cheese

**Eggs Florentine**– Scrambled eggs with spinach, diced tomatoes, and Swiss cheese

**Western Scrambled**– Scrambled eggs with onions, peppers and Cheddar cheese

**Quiche** (assorted options available)

**Meats (Choice of one)**

Bacon, Sausage, Ham or Corned Beef Hash

**Entrée (Choice of one)**

Deli cold cut platter including fresh rolls and a fresh condiment tray, Roast Chicken,

Pasta Primavera (add chicken \$1.50), Chicken Parm, Lasagna, Baked ziti,

Vodka Penne, Gemeli Rapini or Eggplant Rolitini

### **Your choice of fresh homemade soup**

**Sides (Choice of two)**

Hot Vegetable Medley, Potato Salad, German Potato Salad, Pasta Salad, Cole Slaw,  
Tossed Garden Salad, Caesar Salad, Macaroni Salad, Home fries, Italian Roasted  
Potatoes, Broccoli Rabe, or Tomato, basil and fresh Mozzarella salad

Includes Coffee and tea

**\$20.95**

*(add a dessert for an additional charge)*

## **Good Morning Breakfast Buffet**

*(Served until 12:00 noon only)*

**Includes:**

Scramble eggs,

( your choice of )

Plain, Cheese, Florentine or Western

Home fries,

Fresh Fruit,

Assorted Danish, Muffins, donuts and Bagel Platter

*(Choice of 2 Meats)*

Bacon, Sausage, Ham or Corned Beef Hash

Orange Juice, Coffee and Tea

**\$13.95**

## **Continental Breakfast**

**Includes:**

Assorted Mini Danish, Muffins, Donuts, and Bagels

Assorted Condiments

Orange Juice, Coffee and Tea

**\$6.50**

*(All banquets require a minimum number of people, see info page for details.)*

All prices are subject to 18% Catering charge and 8% NYS tax

## Available Banquet Additions

### Chef – Attended Carving Station

*Roast Sirloin of Beef, Roast Turkey Breast, Cracked Peppercorn Encrusted Pork Loin,  
Baked Ham, Served with assorted sauces.*

*\$4.00 per person per selection*

*(Prime Rib available at Market Price)*

### Chef – Attended Pasta Station

*Penne Pasta individually prepared with your choice of two sauces  
Marinara Sauce, White Clam, Red Clam, Primavera, Vodka Cream or Alfredo  
\$6.00 per person*

### Soup Station

*Add one of our homemade soups to any banquet \$2.50 per person*

### Hors D'oeuvre Selections

*(Hors D'oeuvres may be added to Banquets)*

*(prices on all selections are per person / per selection)*

#### (cold selections)

*Cheese Display - Assorted cheeses, pepperoni and crackers **\$3.00 p/p***

*Fresh Vegetable Display - Assorted fresh vegetable and dips **\$2.50 p/p***

*Antipasto Display - Assorted meats and cheeses, fresh assorted greens, tomatoes, Giardiniera salad, roasted red peppers, Pepperoncini, and artichoke hearts, served with Italian bread **\$3.50 p/p***

*Fresh Fruit Display - Assorted fresh fruits served with a yogurt dip **\$3.00 p/p***

*Tomato and Basil Bruschetta - A blend of ripe tomatoes, olive oil, garlic, fresh basil and just the right seasonings, served on Italian garlic toast **\$3.00 p/p***

*Tomato, Basil and Fresh Mozzarella Salad **\$3.00p/p***

#### (Hot Selections)

*Each \$3.50 p/p*

*Wings, Swedish Meatballs, Stuffed Mushrooms, Hot Artichoke and Spinach Dip with crackers,  
Hot Mexican Dip with Tortilla chips, Fried Ravioli, Deep-fried assorted veggies, Chicken Fingers,  
Cocktail Franks, Mini Meatballs in Marinara*

*Each \$3.95 p/p For Butler Passed \$4.95p/p*

*Skewers of Teriyaki Beef, Skewers of Marinated grilled Chicken Breast, Assorted Mini Quiche, Crisp  
Asparagus with Asiago, Mushroom Vol-au-vent, Fried Clams,  
Fried Calamari, Fried Shrimp, Fried Scallops, Spanakopita*

### Butler Passed Seafood Selections

*Marinated Grilled Shrimp*

*Shrimp Cocktail*

*Bacon Wrapped Scallops*

*Clams Casino*

***(\$7.95 PER SELECTION)***

All prices are subject to 18% catering charge and 8% NYS tax

## Beverage Pricing and Open Bar Packages

### Draught Beer, Wine and Soda

*Includes: Domestic Draught Beer, House Wines and Fountain Soda*

#### Package #1

*First Hour* \$7.00 p/p  
*Each Additional Hour* \$3.00 p/p

### Premium Brand Open Bar

*Includes: Premium Brand Liquors, Domestic Draught Beer, Assorted Domestic and Imported Bottled Beer, House Wines and Fountain soda*

#### Package #2

*First Hour* \$10.00 pp  
*Each Additional Hour* \$5.50 pp

### House Wine By The Carafe

\$14.00

*White Zinfandel Pino Grigio Chardonnay Cabernet Sauvignon Merlot*  
(Wine By the Bottle Available for an Additional Charge)

### Fountain Soda Package

\$2.75 Per Person (*during banquets only, and based on for 4 hours*)

### Champagne Toast -\$2.75 Per Person

### Punch Options

(Priced per 25 Guests)

Fruit Punch \$25      Mimosa \$40      Champagne \$40      Rum \$45  
(Fountain Available for Additional Charge)

### KEGS

(Kegs available for golf outings only)

*1/4 Keg* \$125.00

*1/2 Keg* \$215.00

Premium Keg Choices Available For An Additional Charge

All prices are subject to 18% catering charge and 8% NYS tax

## POLICIES AND INFORMATION FOR BANQUETS

### PRICING

All prices are per person unless otherwise stated. Sales tax of 8% and a catering charge of 18% will be additional. Tax-exempt organizations must provide a certificate in advance and all payments must be made in the organizations name. Our prices reflect a discount when payments are made by cash or check. We accept Master Card and Visa for a non-discounted price.

### DEPOSITS

A 20% deposit of the total cost of the banquet is required upon signing your contract to secure the date. A date will not be held without a deposit. Deposits are nonrefundable if cancellation is received.

### FINAL PAYMENT AND GUARANTEE

Final count of guests is due 4 days prior to the scheduled banquet. Reductions in your final count will not be accepted after this time. Reasonable additions may be made up to 2 business days in advance and must be paid at the end of the event. Final payment must be made 4 days prior. Deposits will be deducted from your final bill. Any balance still due after event completion will be assessed a fee of 3% additional each month. There will be a charge for all returned checks.

### ROOM AVAILABILITY

Banquets run for 4 or 5 hours depending on the arrangements that have been made. The Client agrees to comply with the scheduled start and end times as they are stated on their contract. Any additional time must be approved at the time of booking. There will be an additional charge for additional hours. There is a minimum of 24 people Mondays thru Thursdays, 50 people on Sundays, and 75 for all Friday and Saturday events. During our off-season October 1<sup>st</sup> to April 1<sup>st</sup>, Mondays thru Thursdays also have a minimum of 50 people. All Holiday weekends different requirements apply.

### FOOD AND BEVERAGES

All food and beverage will be supplied by stadium golf club. No food or beverages of any kind will be permitted to be brought into the facility, unless authorized from Stadium management. No one under 21 will be served any alcohol. Our servers reserve the right to card and refuse anyone. If a guest gets out of control due to alcohol consumption we reserved the right to ask them to leave the premises. Buffets are served for approximately for one hour. Consumption is on premises only, take home containers are not permitted. During sit down dinners the bar will close while we are serving dinner, so that we may serve you more efficiently.

### SPECIAL MENU NEEDS

If any guest has special dietary needs, arrangements need to be made 7 days prior to the banquet. Special menu items are available but need to be arranged with menu selections. (additional charges may occur)

### CHILDREN

Children under 5 will not be charged unless a special menu item is arranged for them. Children selections are available. All children MUST be supervised and kept in the banquet room. If children become unruly and unsupervised they will be asked to leave.

### LINENS

Ivory linens are included with the banquet pricing. We have a color chart for different napkin color options. Selections are to our discretion. If anything special is needed there will be an extra charge.

### CENTERPIECES and DECORATIONS

We do not supply centerpieces, however we do have candles that we put on the tables at no charge. No affixing of anything to the walls with tape, staples or tacks will be permitted. No confetti. There will be a cleaning fee if confetti is used.

### CAKES

Cakes can be provided for you through Stadium if arrangements have been made in advance. If you wish to bring a cake on premise a licensed bakery must be used. There will be an additional 50 cents per person charge added for cutting and serving your cake.

### SPECIAL REQUESTS

Special requests are not a problem however; they need to be arranged ahead so we are prepared to help.

### DAMAGES

Client assumes the responsibility for any and all damages caused by the client, client's guests or invitees or other persons attending the function.

*All pricing is subject to change, final prices will be guaranteed 30 days prior*