



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 1st to April 1st all Monday thru Thursdays must be also be 50 people. Different minimums apply for holiday weekends. 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, a religious get together 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

Michele.hennel@stadiumgolfclub.com

Special Events Manager

Sit Down Dinners

All dinners accompanied with tossed salad, rolls, family style 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
\$27.95

Sliced Roast Beef

Slow roasted Sirloin Top Round, sliced and topped with a mushroom and beef gravy
\$22.95

Stuffed Chicken Barbara

Breast of Chicken filled with an Herbed Bread Stuffing, topped with a chicken gravy
\$22.95

Chicken Cutlet Parmigiana, Marsala, or Picatta

\$22.95

Chicken Sorrento

A breaded chicken cutlet, layered with eggplant and Ricotta cheese, topped with Marinara sauce and Mozzarella
\$24.95

Veal Cutlet Parmigiana

A breaded veal cutlet, topped with Marinara sauce and Mozzarella cheese
\$25.95

Veal Sorrento

A breaded veal cutlet, layered with eggplant and Ricotta cheese, topped with Marinara sauce and Mozzarella
\$27.95

Broiled or Baked Seasonal White Fish

A White fish "in season" cooked with fresh lemon and butter
\$23.95

Broiled or Baked Salmon

Topped with a cucumber, dill sauce
\$25.95

Crab Encrusted Seasonal White Fish

Fresh "in season" White fish topped with a special crab stuffing and baked to perfection
\$24.95

Eggplant Parmigiana or Rolitini

Sliced eggplant lightly battered and layered with Marinara sauce and Mozzarella cheese
\$22.95

(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

Deluxe Hot Buffet

CHOICE OF THREE HOT ENTREES:

Baked Lasagna

Pasta Primavera

(in a lite marinara sauce)

Italian Ziti or Cavatelli w/Meatballs

Baked Ziti

(with ,ricotta and mozzarella cheeses, your choice with or without meat)

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 or Rolitini

Baked White Fish

(white fish in season)

Sliced Oven Roasted Turkey Breast

(served w/cranberry sauce, gravy and stuffing)

Vodka Penne

(made with hot Italian sausage)

Gemelli Rapini

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

Chicken Cor don Bleu

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

Fresh Garden Salad, Dinner Rolls, Coffee, and Tea

Ice Cream for dessert

\$22.95

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

Add some Hors D'oeuvres to your buffet

(additional charges apply)

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

DESSERT FOR PARTIES

Packages including dessert, consists of vanilla ice cream drizzled with your choice of chocolate syrup

or Crème de menthe and topped with whipped cream

Other dessert options available for an additional 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 Parmigiana
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

\$18.95

Luncheon Buffet

(Served until 2:00 pm only)

Includes:

Garden Salad and Fresh Fruit

(choice of two)

Deli Cold Cut Platter w/ fresh rolls, fresh and condiment tray,

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

(choice of one)

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

Also includes coffee, tea and ice cream for dessert

\$19.95

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

Stadium Deli Buffet

(Served until 2:00 pm only)

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

\$14.95

(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.)

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

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 \$2), Chicken Parm, Chicken Marsala, Lasagna, Baked ziti, Vodka Penne, Gemeli Rapini or Eggplant Parm or Rolitini

Your choice of fresh homemade soup

Sides (Choice of two)

Hot Vegetable Medley, Potato Salad, Pasta Salad, Cole Slaw, Macaroni Salad, Tossed Garden Salad, Caesar Salad, Home fries, Italian Roasted Potatoes, Rice Pilaf, Long grain Wild Rice or Tomato, basil and fresh Mozzarella salad

Includes Coffee and tea

\$21.95

(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

\$14.95

Continental Breakfast

Includes:

Assorted Mini Danish, Muffins, Donuts, and Bagels

Assorted Condiments

Orange Juice, Coffee and Tea

\$7.00

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

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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

Chef – Attended Pasta Station

A pasta selection with your choice of one sauce for your guests to help themselves

Soup Station

Add one of our homemade soups to any banquet \$3 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 **\$3.50 p/p**

Fresh Vegetable Display - Assorted fresh vegetable and dips **\$3.00 p/p**

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

Tomato, Basil and Fresh Mozzarella Salad- Ripe tomatoes, basil and fresh mozzarella **\$3.00p/p**

Antipasto Display - Assorted meats and cheeses, fresh assorted greens, tomatoes, Giardiniera salad,
roasted red peppers, Pepperoncini, and artichoke hearts, served with Italian bread **\$4.50 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**

(Hot Selections)

Each selection \$3.50 p/p

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

Each selection \$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 \$7.50 p/p
Each Additional Hour \$4.00 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 \$10.50 pp
Each Additional Hour \$6.00 pp

House Wine By The Carafe

\$18.00

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*)

Fountain Soda Table

You are charged for the amount of pitchers put out

Champagne Toast -\$3.00 Per Person

Punch Options

(Priced per 25 Guests)

Fruit Punch \$25 per gallon

Mimosa \$40 per gallon

Rum \$45 per gallon

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 is 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 1st to April 1st, Mondays thru Thursdays have a minimum of 50 people. All Holiday weekends different minimum 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 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 at least 7 days prior to the event. (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