

## **Traditional Buffet Entrees**

Two Choices...\$19.95   Three Choices...\$22.95   Four Choices...\$25.95  
(Includes Tossed Salad with warm Bread and Butter *served at table*)  
Appropriate Starches and Vegetables with All Entrees

Chicken Marsala (red wine sauce with mushrooms)  
Chicken Piccata (white butter cream sauce with capers)  
Chicken Cacciatore  
Grilled Breast of Lightly Coated Chicken with a Lemon & White Wine Sauce & Fresh Herbs  
Chicken Tarragon in a Light Bechamel White Sauce  
Tuscan Chicken with a Blended Coating of Lemon, White Wine, Rosemary and Thyme  
Mediterranean Chicken with Olives and Artichoke Hearts  
Lemon Baked Haddock  
Three Cheese Tortellini in Alfredo Sauce  
Wild Mushroom and Sun-Dried Tomato Penne in a Light Herb Cream  
Ziti Provencal with Tomato, Mushrooms and Artichokes  
Penne Pasta in Vodka Sauce with Mushrooms and Chicken  
Teriyaki Beef and Shrimp on a Bed of Rice

## **Premium Buffet Entrees**

Two Choices...\$22.95   Three Choices...\$25.95   Four Choices...\$28.95  
(Includes Tossed Salad with warm Bread and Butter *served at table*)  
Appropriate Starches and Vegetables with All Entrees

Shrimp and Broccoli Penne in a Light Basil Cream Sauce  
Sliced Filet Mignon with a Mushroom Bordelaise Sauce  
Seafood Fra Diavolo with Scallops, Mussels and Shrimp  
Sliced Roasted Virginia Ham with Honey Citrus Glaze  
Baked Sliced Ham with Maple Citrus Glaze  
Sliced Roast Loin of Boneless Pork with a creamy southern Style Au Jus  
Mixed Seafood Alfredo with Pasta  
Seafood Lasagna  
Broiled Filet of Salmon with a Maple Ginger Glaze  
Prime Rib of Beef, Roasted Medium Rare  
Chef Carved Filet Mignon Au Jus (Add \$2 per Guest)  
Chef Carved Roasted NY Strip Loin  
Chef Carved Slow Roasted Beef Steamship

## **Combination Entrees**

1 Traditional Entrée + 1 Premium Entrée...\$21.95  
2 Premium + 1 Traditional...\$23.95  
2 Traditional + 1 Premium...\$24.95

### Also Included:

Coffee Station Including, Hot Tea, Decaf & Regular Coffee with Flavored Syrups

*All Pricing is Subject to NYS Sales Tax and 18% Gratuity*

## Traditional Plated Dinner Entrees

One Choice...\$22.95    Two Choices...\$24.95    Three Choices...\$27.95  
(Includes Tossed Salad with warm Bread and Butter *served at table*)

Appropriate Starches and Vegetables with All Entrees

(Have Both Soup and Salad served at table for an additional \$2.00 per person)

Grilled Breast of Chicken with a Lemon & White Wine  
and Fresh Herb Sauce  
Grilled or Blackened Breast of Marinated Chicken  
Sliced Chicken & Portabella Mushroom Chardonnay  
Over Angel Hair  
Mediterranean Chicken with Olives and Artichoke  
Hearts  
Sliced Slow Roasted Beef Sirloin with Mushroom  
Bordelaise  
Teriyaki Beef and Shrimp with Peppers and  
Mushrooms on a Bed of Rice  
Shrimp and Chicken Marinara over Pasta  
Baked Sliced Ham with a Maple Citrus Glaze  
Sliced Roast Loin of Boneless Pork with a Creamy  
Southern Style Au Jus

Tricolor Three Cheese Tortellini in Alfredo Sauce  
Wild Mushroom and Sun-Dried Tomato Penne in a  
Light Herb Cream  
Fettuccini Provençal with Tomato, Mushrooms and  
Artichokes  
Shrimp and Broccoli Penne in a Light Basil Cream  
Penne Pasta in Vodka Sauce with Mushrooms and  
Chicken  
Broiled Filet of Salmon Plain or with a Maple Ginger  
Glaze  
Grilled Ahi Tuna Steak  
Shrimp Scampi Over Angel Hair  
Veal Marsala on a Bed of Angel Hair Pasta

## Premium Plated Dinner Entrees

One Choice...\$29.95    Two Choices...\$31.95    Three Choices...\$33.95  
(Includes Tossed Salad with warm Bread and Butter *served at table*)

Appropriate Starches and Vegetables with All Entrees

12 Oz. Prime Rib of Beef Au Jus Roasted Medium  
10 Oz. Ounce Filet Mignon, Medium  
16 Oz. NY Strip Sirloin, Medium  
Broiled Lamb Loin Chops  
Sliced Slow Roasted Angus Tenderloin with  
Mushroom Bordelaise

Seafood Fra Diavolo with Mussels, Scallops & Shrimp  
Crab Crowned Filet of Salmon with a Maple Ginger  
Glaze  
Lobster Ravioli with Vodka Sauce  
Crab Stuffed Flounder

## Super Premium Plated Dinner Entrees

\$39.95

Giant Gulf Shrimp Scampi Over Rice  
Crab Stuffed Broiled Lobster Tail

Shrimp and Sliced Lobster Tail in Vodka-Cognac Cream Sauce Over Angel Hair

Custom Surf and Turf Classic or Creative:

Choose One Meat: Filet Mignon, Prime Rib Au Jus or New York Strip

Choose One Seafood: Broiled Lobster Tail, Shrimp Scampi, Broiled Salmon, Grilled Swordfish

### Combination Entrees

1 Traditional + 1 Premium...\$28.95  
2 Traditional + 1 Premium...\$30.95  
2 Premium + 1 Traditional...\$32.95

### Duel Entrée

Portions of two different entrees on each plate.  
2 Traditional.....\$24.95  
2 Premiums.....\$31.95  
1 Premium & 1 Traditional.....\$28.95

Also Included:

Coffee Station Including, Hot Tea, Decaf & Regular Coffee with flavored coffee syrups  
Classic Dessert Selection (Custom Dessert Menus are Market Priced) \$3.00 per person

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# Hors D'oeuvres Selections

## Buffet Platters

Assorted Cheese, Crackers, and Pepperoni.....	\$90.00
Fresh Vegetable Tray with Ranch Dip.....	\$70.00
Vegetable, Cheese and Pepperoni Combination Platter with Ranch Dip (serves 30-50.....	\$140.00
Assorted Cut Fresh Fruit Bowl Display.....	\$80.00
Peel and Eat Shrimp (200 Pieces).....	\$125.00
Peeled Large Shrimp (150 Pieces).....	\$175.00
Peeled Jumbo Shrimp (120 Pieces.....	\$235.00
Veranda Lump Crab Dip with gourmet Cracker Assortment.....	\$85.00
Spinach and Cheese Mini Quiches.....	\$85.00
Spinach and Artichoke Dip with Mini Garlic Toasts.....	\$75.00
Crab Dip with Mini Garlic Toasts.....	\$85.00

## Displayed or Butler Served Selections

*Priced 50 per Tray Unless Noted*

Bacon Wrapped Water Chestnuts.....	\$85.00
Bacon Wrapped Scallops.....	\$90.00
Bacon Wrapped Shrimp.....	\$90.00
Crab Rangoon in Crispy Ginger Wontons.....	\$80.00
Italian or Swedish Meatballs (100 per Tray).....	\$65.00
Smoked Cocktail Franks (150 per. Tray).....	\$55.00
Blended Crab, Shrimp, and Scallop Stuffed Mushrooms.....	\$85.00
Cheese or Sausage Stuffed Mushrooms.....	\$75.00
Buffalo Style Chicken Wings.....	\$50.00
Yeppi's Fried Chicken Croquets with Barbeque sauce.....	\$65.00
Spanakopita with Herbed Aioli for Dipping.....	\$70.00
Bruschetta Napoli with Mozzarella, Sundried Tomato and Basil.....	\$55.00
Chinese Dumplings with Dipping Sauce.....	\$70.00
Vegetable Spring Rolls.....	\$65.00
Petite Lump Crab Cakes.....	\$185.00
Battered Scallops with Cocktail Sauce.....	\$65.00
Chocolate Dipped Bavarian Cream Puffs.....	\$85.00
Chocolate Dipped Strawberries.....	\$70.00
Lobster Wontons.....	\$95.00

***Want an all-inclusive plan? We can customize and price per person and eliminate the guesswork!***

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# Beverage Packages and Pricing

## Punch and Soda Bar

*4 Hour Package @ \$11.00 per Person*

Non-Alcoholic Toast (Ginger Ale)

Alcohol Free Sparling Wine Toast (Add \$1.00 per Person)

Unlimited Fruit Punch station, Fountain Soda and Beverages

## Limited Bar

*4 Hour Package @ \$14.00 per Person*

Champagne Toast, Current House Taps Domestic Draft Beer, Current Red & White Wine by the glass (Chardonnay, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon) Bar Fountain Soda & Beverages. Add Bottled Beer for \$1.00 per person

## Open House Bar

*4 Hour Package @ \$18.00 per Person*

Champagne Toast, Current House Taps Domestic Draft Beer, Current Red & White Wine by the glass (Chardonnay, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon) Well Brand Alcohols & Mixers (Vodka, Gin, Blended Whiskey, Scotch, Rum, Bourbon, Tequila) Bar Fountain Soda & Beverages. Add Bottled Beer for \$1.00 per person

## Open Premium Bar

*4 Hour Package @ \$21.00 per Person*

Champagne Toast, Current House Taps Domestic Draft and Domestic Beer, Current Red & White Wine by the glass (Chardonnay, Riesling, White Zinfandel, Merlot, Cabernet Sauvignon) Premium Brand Alcohols & Mixers (Seagrams 7, VO, Canadian Club, Smirnoff, Tanqueray, Dewers, Absolut, Jim Bean, Bacardi, Bombay, Jack Daniels, Non Alcoholic Beer, etc.) Bar Fountain Soda & Beverages

## Open Super Premium Bar

*4 Hour Package @ \$26.00 per Person*

Includes All items on Premium Bar Plan and all current in stock Super Premium brands (Vox, Kettle One, Grey Goose, Glenlivet, Bombay Sapphire, Hennessy, Crown Royal, etc. and varied in-stock selection of domestic and craft beers)

### Additional Hour Pricing

Punch & Soda Bar.....Add \$1.00 pp  
Limited Bar.....Add \$2.25 pp  
Open House Bar.....Add \$3.00 pp  
Open Premium Bar.....Add \$4.00. pp  
Open Super Premium Bar.....Add \$4.00 pp

All brands/types listed are typical examples of our in-house stock. Any specific brand requests not carried in our regular inventory will result in price increase to be quoted at current market pricing at time of booking. Shots are not included on package prices.

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# Our Wedding Package

*A great value with NO hidden fees!*

## Includes:

Standard Complimentary Linen, White Tablecloths, &. White Napkins

Set Up and Tear Down

Large Hardwood Dancefloor

Friendly and Professional Banquet Staff and Bartenders

Cake Cutting (*our staff will cut and display your wedding cake*)

Plate Ware, Glassware, Silverware

Head table, Cake Table, Gift Table Skirted

Placement of Completed Centerpieces

Carver at Carving Station is offered with a Buffet

Large Patio with scenic views

On Site Wedding Coordinator

**NO ROOM RENTAL** for a 4-hour wedding reception when you select one of our dinner and beverage packages (*Plus applicable NYS sales tax and gratuity*)

## Other available options at an Additional Cost:

### **Colored Linen**

\$.30 per Napkin, \$3.00 per Tablecloth, \$3.00 overlay.

### **White Chair Covers with Sashes (*Black, Ivory, or White*)**

\$3.00 per Chair Cover

### **Extended Reception past 4 hours**

With advanced notice: \$200 per additional hour

The night of: \$250

### **On-Site Ceremony**

\$250 and Includes use of the Bridal Suite for 3 hours prior to ceremony (additional hours available for \$35 per hour)

Bridal suite includes a complimentary bottle of wine or champagne as well as bottled water and soft drinks.

### **Assembling or Setting up your decorations**

\$55 per hour

**Call today for a free consultation and view our scenic Club!**

(607) 565 9500

We are confident that our wedding package offers the most value, and we have the excellent staff that will execute YOUR vision!

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17 Chemung Street  
Waverly, NY 14892  
(607) 565-9500

**The Club At Shepard Hills**

## General Information

### Booking and Payment

All weddings require a \$500 non-refundable deposit to confirm and hold your desired reception date. A rough estimate of the number of people will be requested at this time. At least 30 days prior to the actual booked date, a good estimate of a guest count is required, as well as 50% of the balance due for the cost of the wedding. At least 1 week prior to the actual booked date, a final guaranteed guest count is required along with the remaining balance of the wedding cost.

### Peak Season

May-October is our peak season. During these months, a Saturday reception may require a minimum. Exceptions may be made in certain instances. Please inquire with the banquet manager.

### Menu

The Club at Shepard Hills offers a variety of menu choices with buffet style serving, cocktail stations, buffet serving and plated dinner options. Our staff will work with you to help determine the best options for your guests and budget. Buffets require a minimum of 50 people. The Menu should be determined during the planning phases of the wedding and confirmed at least 30 days prior to the wedding date. No menu changes are permitted less than 30 days from the wedding date. Care should be taken during the planning phase so as to assume the appropriate menu and guaranteed guest number. We also offer vegetarian or vegan options and cater to dietary restrictions such as allergies.

### Beverages

The Club has several open beverage packages. Please inquire if there is a particular type of beverage which is not listed on our packages that you wish to have served. Some types of liquor and bottled beer may be added for an additional surcharge. The number of bartenders will be determined by the group size.

### Length of Function

Typical time allotted for a wedding reception is four hours total. Longer hours are available, but arrangements need to be made in advance. Costs for extending may vary on the open beverage package selected and the number of guests. A cash bar, instead of open is allowed for the extended time. This price needs to be calculated prior to the reception (during the planning phases) and must be in the contract. If we have another party scheduled after your function, strict adherence to the time schedule is necessary.

### Rules for Vendors/Decorating

When taking photographs on the greens, high heels are prohibited. Duct tape and command strips are also not to be used. If tape is required by DJs, vendors or decorating it has to be removable/painters tape or can be provided by Shepard Hills. Facility can be accessed for decorating 3 hours prior to the start of event, or earlier with granted permission.

**Thank you for the opportunity to host your event!**

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