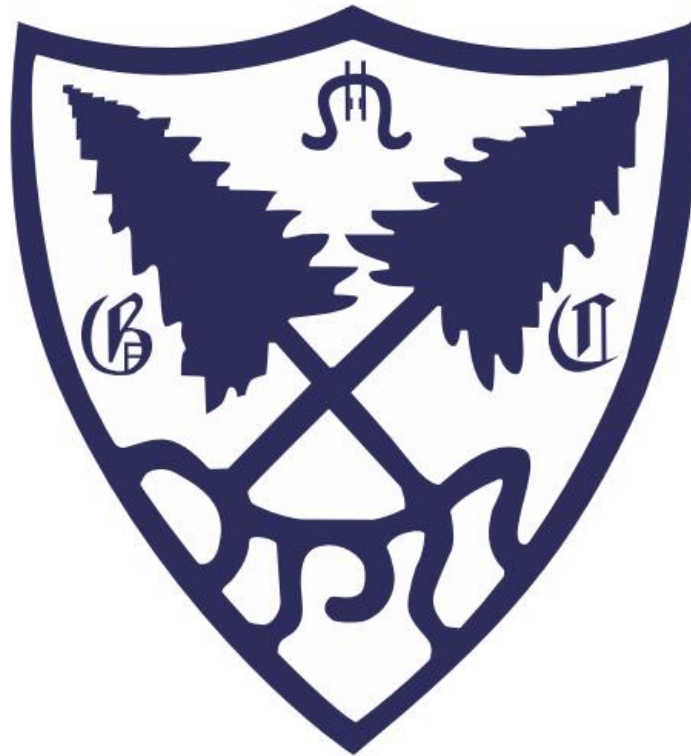


# *Mohawk Golf Club*

## **2019 Banquet Menu**



1849 Union St  
Niskayuna, NY 12309  
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[www.mohawkgolfclub.com](http://www.mohawkgolfclub.com)

**Table of Contents**

**Introduction .....3**

**Breakfast Packages .....4**

**Casual Lunch Packages .....6**

**Served Lunch .....7**

**Buffet Lunch .....8**

**Dinner Options.....9**

**Hors d'Oeuvres .....14**

**Beverage & Bar Packages .....15**

**Mohawk Golf Club Policies.....17**

***Thank you for considering Mohawk Golf Club to host your upcoming function.***

*Established in 1898, Mohawk Golf Club is one of the most prestigious and oldest clubs in the heart of the Capital District. Mohawk has perfect charm and ambiance and gorgeous outdoor spaces available during the warmer months.*

*Mohawk has a decade's long reputation for hosting stylish, elegant functions for its members and their families. It is our intention to offer you a comfortable room, outstanding food and personalized service. Whether it's an elegant wedding, rockin' class reunion, a corporate meeting, a holiday office party, baby or bridal shower, we're here to work with you to create the atmosphere you want.*

*In this booklet are our banquet menus for all occasions. The packages and food selections presented are tried and tested recipes. If you would like a product or preparation that is not presented, you are welcomed to sit down with our Event Planner and Executive Chef to arrange for a custom menu.*

*Come visit us anytime. We would love to show you around and discuss what your needs are and how we can accommodate you. Please call the Sales Office at 374-9121 x 1 to set up an appointment.*

*We look forward to working with you.*

## **Breakfast Packages**

### ***Continental Breakfast***

*\$15 per person*

*Assorted Danish, Bagels, Buttermilk Biscuits, Butter, Jam, and, Cream Cheese  
Fresh Fruit Salad • Yogurt • Granola  
Signature Blend Coffee, Decaffeinated Coffee, And Select Teas Included*

### ***The Traditional Breakfast***

*\$22 per person*

*Freshly Cracked Scrambled Eggs  
Griddled Pork Sausage Links  
Texas Style French toast or Buttermilk Pancakes  
Breakfast Potatoes  
Assorted Danish, Muffins, Buttermilk Biscuits, Butter and Jam  
Fresh Fruit Salad  
Signature Blend Coffee, Decaffeinated Coffee, Assorted Teas  
Assorted Chilled Juices: Orange & Cranberry*

### ***Breakfast Upgrades:***

#### ***Vegetable Frittata***

*\$4 per person*

#### ***Chef-Attended Omelet Station***

*\$9 per Person, Plus \$100 Chef Fee*

#### ***Smoked Salmon Display***

*\$90.00 per Display*

#### ***Applewood Smoked Bacon***

*\$2 per person*

#### ***Italian Breakfast Sandwiches***

*Italian Bread, Grilled Peppers & Onions, Salami, Fried egg  
\$4 per person*

#### ***Bellini, Mimosa & Champagne Bar***

*\$9 Per Person*

*Available After 12:00pm on Sundays*

**The Mohawk Brunch Breakfast**

\$33 per person

*Freshly Cracked Scrambled Eggs  
Griddled Pork Sausage Links  
Texas Style French Toast or Buttermilk Pancakes  
Breakfast Potatoes  
Baby Spinach Salad, Fresh Mushrooms, Sliced Red Onion, Chopped Egg, Orange-Balsamic Vinaigrette  
Assorted Danish, Muffins, Buttermilk biscuits, Butter and Jam  
Fresh Fruit Salad  
Signature Blend Coffee, Decaffeinated Coffee, Assorted Teas  
Assorted Chilled Juices: Orange & Cranberry*

**Hot Selections / Select One**

*Chicken Francaise  
Chicken Marsala, Sweet Marsala Wine Sauce  
Chipotle Maple Glazed Salmon  
Bacon Crusted Cod, Blistered Cherry Tomatoes, Herbs, White Wine Butter Sauce  
Antipasto Platter, Meats, Cheeses, Roasted Peppers, Olives, Cauliflower Misto*

**Accompaniments/ Select Two**

*Mashed Potato  
Italian Roasted Potato  
Rice Pilaf  
Orecchiette with Broccoli, Olive Oil, Garlic, And Grated Cheese  
Buttered Green Beans  
Broccoli with Olive Oil and Garlic  
Sautéed Spinach*

**Breakfast & Brunch Upgrades**

***Chef-Attended Omelet Station***

*\$9 Per Person, Plus \$100 Chef Fee*

***Smoked Salmon Display***

*\$90.00 Per Display*

***Applewood Smoked Bacon***

*\$2 per person*

***Bellini, Mimosa & Champagne Bar***

*\$9 Per Person*

*Available After 12:00pm On Sundays*

***Chef-Attended Carving Station***

*\$10 Per Person, Plus \$100 Chef Fee*

*Choice Of:*

*Beef Tenderloin • Roast Turkey • Bacon Wrapped Pork Tenderloin*

**Casual Lunch Packages**

**Sandwich Buffet**

*\$15 per person*

*Pre-Made Sandwiches- One Full Sandwich Per Person*

*Turkey Breast, Baked Ham & Swiss, Chicken Salad, Veggie-Hummus Wrap*

***Breads***

*Whole Grain, White, Or Rye*

*Garnished with Lettuce, Sliced Tomato, Mayo, Mustard, Russian And Pickles*

***Select Two Salads***

*Tossed, Pasta, Potato, Macaroni, Fruit*

*Freshly Fried Saratoga Chips*

*Assorted Cookies and Brownies*

*Iced Water*

***Additional Options:***

*\$5. Per Person*

***Salads:*** *Caesar, Spinach or House Salad with Grilled Chicken*

***Soups:*** *Chicken Pastene, Cream of Broccoli or Tomato Bisque*

**Terrace Bar-B-Que**

\$20 per person

*This package is reserved for outdoor events, weather permitting.*

*Hamburgers • Hot Dogs • Marinated Chicken Breast • Kielbasa  
Assorted Breads and Rolls • Condiments  
Choice of Two Salads:  
Macaroni Salad • Potato Salad • Coleslaw  
Tossed Garden Salad with cucumbers, tomatoes, carrots, dressing  
Asian Noodle Salad • Tomato Mozzarella Salad  
Saratoga Chips  
Cookies and Brownies  
Lemonade • Iced Tea • Soda • Coffee • Hot Tea*

**Plated Light Lunch**

\$18 per person

***Entrees / Select One or Two***

*Grilled Chicken Caesar Salad  
Chopped Romaine, Croutons, Shaved Parmesan, Caesar Dressing*

*Turkey and Cheddar  
Grilled Onions, Horseradish Mayo, Hoagie Roll, Cheddar Cheese  
Served with Seasoned Saratoga Chips*

*Gulf Shrimp Salad  
Toasted Roll, Caper Mayo, Celery, Lettuce, Baby Greens  
Served with Seasoned Saratoga Chips*

*Grilled Chicken Greek Salad  
Mixed lettuces, Cucumber, Red Bell Pepper, Tomato, Red Onion, Olives, Mild Banana Peppers, Feta,  
Lemon-Oregano Vinaigrette  
Salads served with a warm roll*

*Tabled Assorted Cookies  
Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas*

***Soup Options: \$5/Per Person***  
*Chicken Pastene, Cream of Broccoli, Tomato Bisque,*

**Lunch Buffet**

\$24 per person

*Served with Warm Rolls and Butter*

***Soup / Salad Select One***

*House Salad, Mixed lettuces, cucumbers, cherry tomatoes, carrots, radish, olives  
Caesar Salad, Crisp Romaine, Croutons, Shaved Parmesan, Caesar Dressing  
Chicken Pastene soup  
Cream of Broccoli soup  
Tomato Bisque*

***Accompaniments / Select Two***

*Mashed Potatoes  
Italian Roasted Potatoes  
Rice Pilaf  
Ziti Marinara, Fresh Basil, Grated Cheese  
Buttered Green Beans  
Broccoli with Oil & Garlic*

***Entrees / Select One or Two***

*Chianti Braised Beef with Mushrooms  
Chicken Francaise, Lemon Sauce  
Spinach & Cheese Ravioli, Tomato Cream Sauce, Toasted Crumbs  
Italian Roasted Chicken  
Roasted Atlantic Cod, Blistered Cherry Tomato, Wine and Herbs  
Chipotle-Maple Glazed Salmon  
Assorted Sandwich Platter, Chefs Choice*

*Tabled Cookies and Brownies*

*Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas*



**Plated Dinner Option # 1**

\$32 per person

**First Course/ Select One**

*Served with Warm Rolls and Butter*

**House Salad**

*Mixed Greens, Tomatoes, Cucumbers, Olives, Carrots, Radish Balsamic Vinaigrette*

**Caesar Salad**

*Chopped Romaine, Croutons, Shaved Parmesan, Traditional Caesar Dressing*

**Spinach Salad**

*Baby Spinach, Carrots, Sliced Red Onion, Sliced Mushrooms, Chopped Egg, Balsamic Vinaigrette*

**Soups**

*Chicken Pastene*

*Cream of Broccoli*

*Tomato Bisque*

**Second Course / Select One or Two**

*Chipotle-Maple Glazed Salmon*

*Chicken Marsala, mushroom Marsala sauce*

*Rosemary & Garlic Marinated Sliced Bistro Sirloin, Mushroom Demi*

*Haddock Francaise, Egg Battered Haddock, Lemon Sauce*

*Spinach & Cheese Ravioli, Tomato Cream Sauce, Seasoned Crumbs*

*Chicken Francaise, Egg Battered Chicken, Lemon Sauce*

*Breaded Chicken Cutlet, Fresh Mozzarella, Tomato Bruschetta, Arugula Salad*

**Accompaniments: Select Two**

*Buttered Green Beans, Steamed Asparagus, Rice Pilaf, Parmesan Mashed Potato*

**Desserts / Select One**

*• New York Cheesecake • Baked Apple Dumpling, Caramel Sauce*

*Chocolate Layer Cake • Tiramisu • Pound Cake W/ Fresh Fruit & Whipped Cream*

*Carrot Cake • Cookies and Brownies*

*Signature Blend Coffee, Decaffeinated Coffee, And Select Teas Included*

**Plated Dinner Option # 2**

*\$36 per Person*

*Served with Warm Rolls and Butter  
Signature Blend Coffee, Decaffeinated Coffee, Assorted Teas Included*

***First Course / Select One***

*House Salad, Mixed Lettuces, Tomato, Cucumber, Carrot, Radish, House Dressing  
Caesar Salad, Romaine Lettuce, Croutons, Shaved Parmesan, Caesar Dressing  
Tomato Bisque, Cheddar Croutons  
Chicken Pastene, Home Style Goodness  
Warm Goat Cheese Salad, Baby Greens, Currants, Crusted Goat Cheese, Orange- Balsamic Vinaigrette  
Arugula Salad, Beets, Walnuts, Craisins, Lemon-Dijon Vin*

***Second Course / Select One or Two (2)***

*Chicken Marsala with a Mushroom Marsala Wine Sauce, Capellini  
Chicken Francaise, Lemon Sauce, Capellini  
Chicken Cutlet, Tomato Bruschetta, Arugula Salad  
Italian Roasted ½ Chicken, Chicken Jus, Parmesan Mashed Potato  
Braised Short Rib, Braising Sauce, Creamy Polenta  
Rosemary & Garlic Marinated Bistro Steak, Sliced, Mushroom Sauce, Parmesan Mashed  
Roasted, Pork Tenderloin, Apple & Onion Stuffed, Cherry Demi, Parmesan Mashed  
Roasted Sliced Beef Tenderloin with Bordelaise Sauce, Parmesan Mashed  
Chipotle-Maple Glazed Salmon, Rice Pilaf  
Spinach Crusted Salmon, Sauce Vin Blanc, Rice Pilaf  
Bacon Crusted Cod Loin, White Wine Sauce, Rice Pilaf  
Spinach & Cheese Ravioli, Tomato Cream Sauce, SDT Pesto  
Roasted Cauliflower Steak, Tikka Masala Sauce, Basmati Rice, Grilled Cumin Flatbread*

*Select One: Buttered Green Beans, Steamed Asparagus, Or Glazed Carrots*

***Duo Entree Upgrade***

*\$38 Per Person*

*Beef Tenderloin and Crab Cake with Bordelaise Sauce  
Grilled Delmonico Steak and Shrimp Served In A Scampi Sauce  
Surf and Turf – Filet Mignon, Grilled Lobster Tail*

***Dessert - Select One (1)***

*\$6. Per Person*

*Make It À La Mode – Add \$1.00*

*New York Cheesecake • Baked Apple Dumpling, Caramel Sauce  
Chocolate Layer Cake • Tiramisu • Pound Cake W/ Fresh Fruit & Whipped Cream • Carrot Cake •  
Cookies and Brownies*

**Dinner Buffets**

*Served with Warm Rolls and Butter  
House Salad, Balsamic Vinaigrette & Ranch Dressings*

***Accompaniments – Select Two (2)***

*Fresh Vegetable Medley  
Broccoli, Olive Oil and Garlic  
Buttered Green Beans  
Honey Glazed Carrots  
Fried Brussels Sprouts, Aioli, Walnuts  
Ziti Marinara, Fresh Basil, Grated Cheese  
Italian Roasted Potatoes  
Rice Pilaf  
Parmesan Mashed Potatoes*

***Entrée - Select Two (2)***

*\$32 Per Person*

*Roast Sirloin of Beef Au Jus  
Chianti Braised Beef  
Chicken Francaise With Lemon Sauce  
Chicken Parmesan, Melted Mozzarella, Tomato Sauce  
Italian Roasted Chicken  
Chicken Marsala with Mushroom Marsala Sauce  
Chicken Cutlet, Tomato Bruschetta, Melted Mozzarella, Balsamic Glaze  
Chipotle-Maple Glazed Salmon  
Spinach Crusted Cod, Lemon Sauce  
Spinach & Cheese Ravioli, Tomato Cream Sauce, SDT Pesto  
Chicken Riggies, Rigatoni, Onions, Cherry Peppers, Spicy Tomato Cream Sauce  
Eggplant Rollatini, Melted Mozzarella, Marinara Sauce  
Orecchiette Pasta with Broccolini, Garlic and Chili Flakes*

***Dessert - Select One (1)***

*\$6. Per Person*

*Make It À La Mode – Add \$1.00  
New York Cheesecake • Chocolate Layer Cake  
Carrot Cake • Cookies and Brownies*

*Signature Blend Coffee, Decaffeinated Coffee, And Select Teas Included*

***Entrée – Select Three (3)***

*\$36 Per Person*

*Served with Warm Rolls and Butter  
House Salad, Balsamic Vinaigrette & Ranch Dressings*

*Sliced Roast Sirloin of Beef Au Jus  
Chianti Braised Beef  
Chicken Francaise With Lemon Sauce  
Chicken Parmesan, Melted Mozzarella, Tomato Sauce  
Italian Roasted Chicken  
Chicken Marsala with Mushroom Marsala Sauce  
Chicken Cutlet, Tomato Bruschetta, Melted Mozzarella, Balsamic Glaze  
Chipotle-Maple Glazed Salmon  
Spinach Crusted Cod, Lemon Sauce  
Spinach & Cheese Ravioli, Tomato Cream Sauce, SDT Pesto  
Chicken Riggies, Rigatoni, Onions, Cherry Peppers, Spicy Tomato Cream Sauce  
Eggplant Rollatini, Melted Mozzarella, Marinara Sauce  
Orecchiette Pasta with Broccolini, Garlic and Chili Flakes*

***Accompaniments/ Select Two (2)***

*Fresh Vegetable Medley  
Broccoli, Olive Oil and Garlic  
Buttered Green Beans  
Honey Glazed Carrots  
Fried Brussels Sprouts, Aioli, Walnuts  
Ziti Marinara, Fresh Basil, Grated Cheese  
Italian Roasted Potatoes  
Rice Pilaf  
Parmesan Mashed Potatoes*

***Dessert - Select One (1)***

*\$6. Per Person*

*Make It À La Mode – Add \$1.00*

*New York Cheesecake • Chocolate Layer Cake*

*Carrot Cake • Cookies and Brownies*

*Signature Blend Coffee, Decaffeinated Coffee, And Select Teas Included*

**Dinner Buffet Soup and Salad Options**

*\$6 Per Person, Per Option*

***Salad Options***

*Warm Goat Cheese Salad*

*Classic Caesar Salad*

*Baby Greens with Craisins And Pecans*

*Salad Bar (Available Only with Buffet Dinner Option)*

*Salad Dressings for Salad Bar (If Selected)*

*Balsamic Vinaigrette • Asian Ginger • Ranch*

*Bleu Cheese • Caesar • Peppercorn Parm Ranch*

***Soup Options***

*Butternut Squash Bisque • 5 Onion Bisque • Minestrone*

*Tomato Bisque • Chicken Pastene • Cream of Broccoli*

**Dinner Upgrades**

***Chef-Attended Carving Station***

*\$10 Per Person, Per Station*

*Roasted NY Strip Loin*

*Roasted Prime Rib of Beef*

*Roasted Tenderloin of Beef*

*Tuscan Style Roast Pork Tenderloin*

*Honey Mustard Glazed Baked Ham*

*Roasted Turkey Breast*

***Mashed Potato or Baked Potato Bar***

*\$7 Per Person*

*Choice of Mashed Potatoes or Baked Potatoes*

*Comes with The Following Accompaniments:*

*Bacon, Scallions, Cheddar Cheese, Sour Cream*

*Salsa, Butter, Broccoli, Crispy Fried Onions*

**Hors D'oeuvres Display Boards**

***The Mohawk Board***

*\$8 Per Person*

*Domestic Cheese Display*

*Fresh Fruits*

*Crudité served with Buttermilk Ranch Dip*

*Assorted Crackers*

***Cold Antipasto Display***

*\$10 Per Person*

*Assorted Cheeses, Salamis, Pepperoni*

*Marinated Roasted Red Peppers*

*White Bean Hummus*

*Olives*

*Cauliflower Misto*

*Toasted Tomato Bruschetta, Melted Mozzarella, Balsamic Glaze*

*Crostini and Ciabatta*

***Buffalo Cauliflower Platter \$100***

*Crispy Cauliflower Tossed in Mild Buffalo Sauce, Blue Cheese Dressing, Crumbled Blue Cheese,  
Garnished with Carrot Matchsticks and Scallions*

***Canapes & Hors D'oeuvres ~Cold \$ per 50 pieces***

*Poached Jumbo Shrimp with Cocktail Sauce \$250*

*Crispy Spicy Tuna Crostini \$130*

*French Fry Shooters, Curry Ketchup \$90*

*Gazpacho Shooters \$95*

*Mixed Spiced Nuts \$50*

*Assorted Tea Sandwiches \$125*

*Oyster Cocktail Shooters \$165*

*Salami & Boursin Cornets \$110*

*Antipasto Crostini \$110*

*Shrimp Bloody Mary Shooters \$130*

*Sliced Roast Beef Tenderloin, Gorgonzola Bruschetta \$175*

*Marinated Olive Bowl \$50*

*Smoked Salmon, Caper, Cream Cheese, Red Onion Tea Sandwich \$130*

*Grilled Asparagus Wrapped in Prosciutto \$135*

*Tomato Bruschetta, Garlic Crostini \$85*

*Vegetable Shooters \$95*

*Veggie Hummus Wrap Canape \$95*

*Traditional Deviled Eggs \$95*

**Hot Hors D'oeuvres ~ Hot \$ per 50 pieces**

- Applewood Smoked Bacon Wrapped Sea Scallops \$125*  
*Candied Peppered Bacon Strips \$85*  
*Buffalo Chicken Fritters, Blue Cheese Dip \$50*  
*Cocktail Franks in Puff Pastry \$70*  
*Crispy Fried Cheese Tortellini, Spicy Marinara \$50*  
*Fried Artichoke Hearts, Tomato Herb Dipping Sauce \$100*  
*Marinated Beef and Scallion Brochette, Teriyaki Glaze \$140*  
*Mini Beef, Chicken, or Pork Sliders \$125*  
*Mini Chicken Quesadillas \$60*  
*Mini Grilled Pepper Jack Cheese Sandwiches, Tomato Soup Shooters \$125*  
*Oysters MGC Rockefeller Style \$165*  
*Spanakopita \$110*  
*Spinach Stuffed Mushrooms \$125*  
*Mini Meatballs, Italian, Swedish, or Maple-Chipotle \$95*

**Beverage and Bars**

*Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas*  
*\$2.50 per person*

***Champagne Toast***

*\$4.50 per person*

***Beer, Wine and Soda Bar***

*\$10 per person, per hour of service*

***Hosted Bar***

*Premium Liquor bar sales will be calculated on a per drink consumption basis.*

*A \$125 bartender fee will apply.*

## **Open Bar Packages**

### **Basic Open Bar**

*\$15 per person, for the first hour  
and \$12 per person for each additional hour*

*House Wines included:*

*Chardonnay • Pinot Grigio • Cabernet Sauvignon  
Merlot • White Zinfandel*

*An upgraded wine list is available at an additional cost.*

*Bottled Beer - Choice of Three (3)*

*Coors Lite • Michelob Ultra • Heineken • Heineken Lite  
• Budweiser • Blue Moon •  
Bud Lite*

*Liquors included:*

*House Selections of Liquors*

*Upgrades are available on request*

*Non-Alcoholic Drinks included:*

*Sodas • Mixers • Juices • Water • Non-Alcoholic Beers*

### **Deluxe Open Bar**

*\$18 per person, for the first hour  
and \$16 per person for each additional hour*

*House Wines included:*

*Chardonnay • Pinot Grigio • Cabernet Sauvignon  
Merlot • White Zinfandel*

*An upgraded wine list is available at an additional cost.*

*Bottled Beer - Choice of Three (3)*

*Corona • Corona Lite • Sam Adams Lager  
Sam Adams Seasonal • Coors Lite • Michelob Ultra • Heineken  
Heineken Lite • Labatts Blue • Budweiser*

*Liquors included:*

*Ketel One • Gordons Gin • Beefeaters Gin  
Bacardi Rum • Malibu Rum • Captain Morgan Spiced Rum  
Seagram's 7 • Jim Beam • Makers Mark • Dewars • Jose Cuervo  
Tanqueray • Jameson Irish Whiskey • Jack Daniels  
Johnnie Walker Red • Bailey's Irish Cream  
Kahlua • Amaretto*

*Non-Alcoholic Drinks included:*

*Sodas • Mixers • Juices • Water • Non-Alcoholic Beers*



## **Mohawk Golf Club Policies**

### *Private Rooms*

*Our meeting and banquet spaces are available on the first and second floors of the Clubhouse. We host all manners of events, from meetings of two to receptions of 200. Events are serviced for a maximum of four (4) hours (weddings five (5) hours) unless otherwise negotiated.*

*A \$350 per hour charge will be applied for events exceeding four (4) hours.*

### *Deposits*

*A deposit is required for all event bookings. A 25% non-refundable deposit will be due at the time of booking. The deposit will ensure the room and menu for the event.*

### *Guarantee*

*Your guaranteed number of attendees must be received one week prior to the event. This number shall constitute a guaranteed minimum – not subject to reduction. If a guarantee is not received, the guaranteed minimum will be the estimate given when finalizing arrangements ten (10) days prior to the event. The Club will be prepared to serve a three percent (3%) increase in the number of attendees above the guarantee.*

### *Cancellation Policy*

*An event must be cancelled at least fourteen (14) days before it is scheduled. Deposits are non-refundable.*

### *House Fee and Tax*

*An eight percent (8%) New York sales tax and twenty percent (20%) House fee will be added to all purchases. Tax-exempt organizations must furnish the Club with a tax-exempt certification two weeks prior to the function.*

### *Menu Arrangements*

*Menu arrangements must be completed four weeks before the event. This gives the staff at Mohawk Golf Club the opportunity to make your event a truly special one. The choices presented in this menu are tried and tested recipes. We honor dietary requests. If your group wishes to have a product or preparation not presented in our menu, you are welcomed to sit down with our events planner and executive chef to arrange a custom menu. A la carte menus are only available for parties of fifteen (15) or fewer.*

**Pricing**

*Due to market availability, all prices are subject to change without notice.*

**Tastings**

*Tastings are available for functions of seventy-five (75) or greater. Tastings are to be scheduled during off-peak event times which are Tuesday through Thursday. The tasting will be limited to four (4) entrees, two (2) salads and two (2) desserts. Wine and champagne two (2) choices are also available. Mohawk Golf Club will bill the cost of the food items prepared for the tasting.*

**Meals for Vendors**

*If you would like to provide food and non-alcoholic beverages for your vendors (including band members, DJ, photographers, etc.), \$40 per professional will be added to your invoice.*

**Pricing for Children**

*The pricing for children are as follows: ages 12 years and younger are billed at \$12.95 per child and includes chicken tenders and fries for dinner; ages 13 to twenty are billed at are billed at half package price; with credit for the bar.*

**Overtime Policy**

*Our prices as listed in this are for a maximum of four (4) hour time period (five (5) hours for weddings. For events that extend beyond this time, a flat fee of \$500 per hour will be charged based on your original guaranteed guest count. This overtime fee includes use of the room and bar service. Please note that overtime is at the discretion of management.*

**Room and Table Arrangements**

*Our receptions include all necessary glassware, china, stainless flatware, tablecloths (85" x 85") in a variety of colors, and your choice of napkin color. If special rental equipment is necessary for your event (such as dance floor, additional cocktail tables, etc.), it can be rented and the cost will be added to your invoice.*

### ***Food and Beverage Arrangements***

*It is Mohawk Golf Club's policy that no alcoholic beverages or food may be brought into the facility for any banquet events (except for cakes, cookies, etc. for banquets, showers, weddings, etc.). There is a specific food or alcoholic beverage you would like to have at your event, please contact our events planner.*

*Mohawk Golf Club reserves the right to make decisions on continued service of alcoholic beverages. We observe a "No Shots" policy meaning no shots under any circumstances, will be served. We ID guests who appear to be under the age of 25; no alcohol will be served without proper ID. No vendors you have hired are permitted to consume alcohol on our premises.*

### ***Audio Visual Equipment***

*Arrangements for the rental of audio-visual equipment may be made through the Club. Please make your requests a minimum of seventy-two (72) hours prior to your event. Available equipment includes: podium, microphones, wireless microphones, projectors, projector screens, DVD players, flip charts, etc. Please contact your event planner for rental pricing.*

### ***Linen***

*For special linens other than the Club's linen, the event manager will assist you with other special colors and sizes for a minimum charge (usually less than outside rentals/florists).*

### ***Valet***

*Mohawk Golf Club does not provide valet attendants. However, we are happy to assist with valet parking through an outside vendor.*

