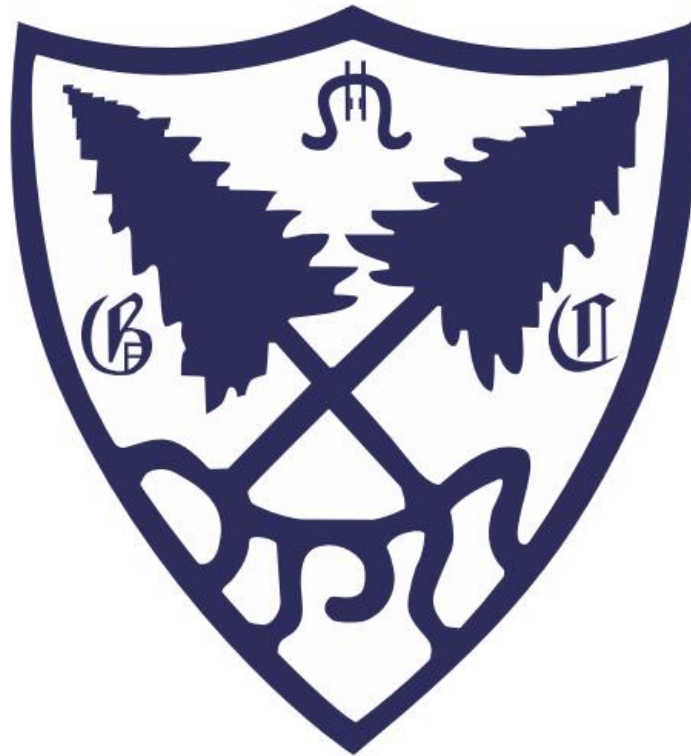


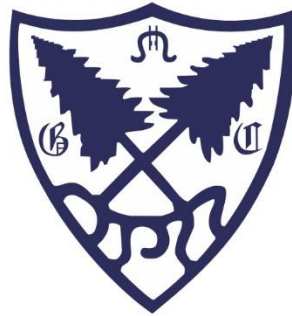
Mohawk Golf Club

2020 Banquet Menu



1849 Union St
Niskayuna, NY 12309
Sales 518-374-9121 X 1

www.mohawkgolfclub.com



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

Established in 1898, Mohawk Golf Club is one of the most historic clubs in the Capital Region. The Mohawk Golf Club is an ideal venue to celebrate all special occasions. Whether you are planning a wedding, rehearsal dinner, bridal or baby shower, corporate meeting or holiday party, the beauty and prestige will ensure that your event is exceptional. We pride ourselves on our quality of service, exquisite cuisine and gorgeous surroundings.

Mohawk has perfect charm and ambiance and gorgeous outdoor spaces available during the warmer months. Mohawk has over 100 years of experience in hosting stylish, elegant functions for its members, guests and their families.

Come visit us anytime. We would love to show you around and discuss what your needs are and how we can accommodate you. We look forward to working with you.

Please call the Sales Office at 518-374-9121 x 1 to set up an appointment.

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

*\$10 for the first hour per person, \$7 each additional hour
Available After 12:00pm on Sundays*

The Mohawk Brunch

Minimum of 30 Guests

\$35 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

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

Smoked Salmon Display

\$90.00 Per Display

Applewood Smoked Bacon

\$2 per person

Bellini, Mimosa & Champagne Bar

\$10 Per Person

Available After 12:00pm On Sundays

Chef-Attended Carving Station

\$12.50 Per Person, Plus \$100 Chef Fee Choice of Beef Tenderloin • Roast Turkey • Bacon Wrapped Pork Tenderloin

Casual Lunch Packages

Sandwich Buffet

\$20 per person

Deli Meats & Cheeses

Turkey Breast, Baked Ham, Roast Beef, Swiss, Cheddar & American Cheeses

Breads

Whole Grain, White, Or Rye

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

Select Two Salads

Green Tossed, Pasta, Potato, Macaroni or Fruit Salad

Freshly Fried Saratoga Chips

Assorted Cookies and Brownies

Iced Tea & Lemonade

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

Minimum of 30 Guests

LUNCH ONLY 11:00 am – 3:00 pm

\$25 per person

This package is reserved for outdoor events, weather permitting and space availability

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 • Coffee • Tea

Plated Light Lunch

\$30 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 Warm Rolls

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

\$25 per person

Minimum of 30 Guests

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 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

Cookies and Brownies

Signature Blend of Coffee, Decaffeinated Coffee, Assorted Teas

Plated Dinner Option # 1

\$42 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

Served with Signature Blend Coffee, Decaffeinated Coffee & Assorted Teas

Plated Dinner Option # 2

\$45 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

\$55 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)

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

Minimum of 30 Guests

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

Option #1

\$36. Per Person

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)

*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)

*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 assorted Teas Included

Entrée – Select Three (3)

Option # 2
\$40 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)

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

Served with Signature Blend Coffee, Decaffeinated Coffee, Assorted Teas

Dinner Buffet Soup and Salad Options

\$8 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

\$12.50 Per Person, Per Station

\$100 Chef Fee

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

\$8 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
Crudit  served with Buttermilk Ranch Dip
Assorted Crackers

Cold Antipasto Display

\$12 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
When not included

Champagne Toast
\$5 per person

Beer, Wine and Soda Bar
\$12 for the first hour of service
\$10 per person, per hour of service after that

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

Cash Bar
A \$150 bartender fee will apply.

Open Bar Packages

Basic Open Bar

*\$17.50 per person, for the first hour
and \$15 per person for each additional hour*

House Wines included:

*Chardonnay • Pinot Grigio • Cabernet Sauvignon
Merlot • Sauvignon Blanc*

An upgraded wine list is available at an additional cost.

Bottled Beer - Choice of Three (3)

*Coors Lite • Corona • Heineken • Heineken Lite
• Budweiser • Blue Moon •
Miller Lite*

Liquors included:

House Selections of Liquors

Upgrades are available on request at additional cost

Non-Alcoholic Drinks included:

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

Deluxe Open Bar

*\$21.50 per person, for the first hour
and \$17.50 per person for each additional hour*

House Wines included:

*Chardonnay • Pinot Grigio • Cabernet Sauvignon
Merlot • Sauvignon Blanc*

An upgraded wine list is available at an additional cost.

Bottled Beer - Choice of Three (3)

*Corona • Corona Lite • Sam Adams Lager
• Coors Lite • Miller Lite • 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. Weddings five (5) 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.), \$25 per professional will be added to your invoice.

Pricing for Children

The pricing for children is 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 16 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 napkins at \$1.50 per person.** If special rental equipment or linen is necessary for your event (such as floor length linen, dance floor, additional cocktail tables, etc.), it can be rented by MGC 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.

Notes