

Weddings at Mohawk Golf Club

Congratulations on starting this exciting adventure in creating the wedding of your dreams!

We would like to thank you for considering Mohawk Golf Club for your special event. We are thrilled to help you in any way to design a day that is all about you.

Our packages are insights into the menus and services that are offered at Mohawk Golf Club. These packages can be modified or enhanced in many ways to provide a truly customized experience.

Your wedding coordinator will be available to you every step of the way to ensure your complete satisfaction in creating your vision.

We know there are many decisions to be made, please feel free to use us as a resource for all your wedding day needs. We are always available to answer any questions you might have as you are exploring our packages.

Let us help you in your next step by calling us at 518-374-9121 option 1

Visit us at:

www.mohawkgolfclub.com

Your Wedding at Mohawk Golf Club will Feature:

- A personal wedding host, who has coordinated every detail at Mohawk Golf Club to ensure your complete satisfaction.
- A stunning Ballroom and fabulous Terrace
- Availability for an on-site ceremony.
- Use of our Bridal Suite and Men's Lounge for preparations prior to your ceremony and/or reception.
- Personal server for your Wedding Party to attend to anything you may need throughout the course of the evening.
- Use of our meticulously maintained golf course that provides stunning views for photos. Complimentary golf carts for photos on the course.

Enhancements & Features without the Cost:

- Complimentary chivari chairs for your ceremony and reception.
- Floor length linens for all your tables with a wide variety of overlay and napkin color options.
- Discounted pricing on engagement parties, bridal showers and rehearsal dinners.
- Elegantly skirted tables to display your cake, registry and gifts.

Mohawk Package

Beverage Service

Cocktail Hour:

Basic cocktail open bar for the first hour. Includes house/well brand liquors, red & white wines, a choice of 2 domestic and imported bottled beers and a choice of one select draft beer and soft drinks.

Sparkling Wine Toast

Dinner Hour: Chardonnay and Cabernet tableside wine service, drinks from bar available by cash or put on a tab

After Dinner: Three hours of our basic cocktail open bar

Your Wedding Cake will be served

Freshly Brewed Coffee & Tea Service

Mohawk Displays

Antipasto Display: Assorted meats and cheeses, marinated roasted peppers, artichoke hearts, olives, white bean hummus, cauliflower misto, tomato bruschetta, crackers and baguettes

Crudités Display: Assorted fresh vegetables with dips and dressings

Butler Passed Hors d'oeuvres, choose 3

Mini Crab Cakes served with a remoulade sauce

Chicken Spring Rolls chicken and vegetable spring rolls, sweet soy dipping sauce

Spanakopita Greek pastry of spinach, onions and goat cheese wrapped in crispy phyllo dough

Caprese Skewers fresh mozzarella, roasted tomato and basil

Cordon Bleu Bites chicken, ham and Swiss

Choice of One Hot Display

Dips:

Spinach & Artichoke Dip rich blend of spinach, artichoke hearts, and cheese

Shrimp Dip baby shrimp, green onions and Cajun spices folded into a creamy béchamel

Buffalo Chicken Dip roasted chicken, blue cheese, buffalo sauce folded into a creamy béchamel

Pastas:

Pancetta Mac & Cheese

Penne with Vodka Tomato Cream

Ziti with Marinara

Cheese Tortellini with Alfredo

Mohawk Package

First Course

(Please Select One)

House Made Soup

Penne ala Vodka pasta tossed in vodka tomato cream sauce

Grilled Portobello Mushroom basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini

Field Green Salad traditional toppings served with our house vinaigrette

Caesar Salad crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese

Caprese Salad sliced tomatoes, fresh mozzarella, red onions, basil, drizzled with extra virgin olive oil and a balsamic reduction

Warm Goat Cheese Salad pecans, dried cranberries, with a balsamic dressing

Entrée Choices

(Please Select Three)

Vegetable Napoleon layers of vegetables, portabella mushroom, roasted red pepper, zucchini, tomato, mozzarella cheese and a balsamic drizzle with fresh basil

Rigatoni Bolognese tossed with ragout of beef, tomato, fresh herbs and a touch of cream

Tortellini Carbonera tossed with pancetta, garlic, spring peas, cream and parmesan cheese

Chicken Francaise boneless chicken breast oven roasted with lemon white wine sauce, basil, artichoke hearts, spinach and smoked mozzarella cheese

Chicken Marsala mushrooms, Marsala wine sauce

Herb Crusted Salmon finished with a sun-dried tomato cream

Sautéed Mahi Mahi with capers, lemon, white wine and garlic

Mohawk Golf Club Bistro Steak grilled 10 oz. NY Strip with steak seasoning and topped with a red wine reduction

NY Strip Steak grilled 10oz. NY Strip finished with a merlot, rosemary, red onion marmalade

*\$98 per person**

*All prices are subject to 8% sales tax and 20% service charge

Governor Package

Beverage Service

Cocktail Hour:

Our mid-level cocktail open bar for the first hour. Includes mid-level brand liquors, red & white wines, a choice of 3 domestic and imported bottled beers and a choice of a draft beer and soft drinks.

Sparkling Wine Toast

Dinner Hour: Chardonnay and Cabernet tableside wine service, drinks from bar available by cash or put on a tab

After Dinner: Three hours of our cocktail open bar

Freshly Brewed Coffee & Tea Service

Mohawk Displays

Antipasto Display: Assorted meats and cheeses, marinated roasted peppers, artichoke hearts, olives, white bean hummus, cauliflower misto, tomato bruschetta, crackers and baguettes

Crudités Display: Assorted fresh vegetables with dips and dressings

Butler Passed Hors d'oeuvres, choose 3

Mini Crab Cakes served with a remoulade sauce

Chicken Spring Rolls chicken and vegetable spring rolls, sweet soy dipping sauce

Spanakopita Greek pastry of spinach, onions and goat cheese wrapped in crispy phyllo dough

Caprese Skewers fresh mozzarella, roasted tomato and basil

Cordon Bleu Bites chicken, ham and Swiss

Choice of Two Hot Displays

Dips:

Spinach & Artichoke Dip rich blend of spinach, artichoke hearts, and cheese

Shrimp Dip baby shrimp, green onions and Cajun spices folded into a creamy béchamel

Buffalo Chicken Dip roasted chicken, blue cheese, buffalo sauce folded into a creamy béchamel

Pastas:

Pancetta Mac & Cheese

Penne with Vodka Tomato Cream

Ziti with Marinara

Cheese Tortellini with Alfredo

Governor Package

First Course

(Please Select One)

House Made Soup

Penne ala Vodka pasta tossed in vodka tomato cream sauce

Grilled Portobello Mushroom basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini

Field Green Salad traditional toppings served with our house vinaigrette

Caesar Salad crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese

Caprese Salad sliced tomatoes, fresh mozzarella, red onions; basil drizzled with extra virgin olive oil and a balsamic reduction

Warm Goat Cheese Salad candied pecans, dried cranberries, with a balsamic dressing

Entrée Choices

(Please Select Three)

Spinach Mushroom Ravioli tossed with green onions, button mushrooms and a sherry wine cream

Vegetable Napoleon layers of vegetables, portabella mushroom, roasted red pepper, zucchini, tomato, mozzarella cheese and a balsamic drizzle with fresh basil

Chicken Francaise boneless chicken breast oven roasted with lemon white wine sauce, basil, artichoke hearts, spinach and smoked mozzarella cheese

Chicken Marsala mushrooms, Marsala wine sauce

Herb Crusted Salmon finished with a sun-dried tomato cream

Stuffed Sole stuffed with a shrimp dressing and topped with a private reserve chardonnay cream

NY Strip Steak grilled 12oz. NY Strip topped with a red wine reduction

Beef Tenderloin grilled 8oz tenderloin topped with a red wine balsamic reduction

\$105 per person*

*All prices are subject to 8% sales tax and 20% service charge

President Package

Beverage Service

Cocktail Hour:

Deluxe cocktail open bar for the first hour. Includes premium brand liquors, red & white wines, a choice of 3 domestic and imported bottled beers and a choice of a draft beer and soft drinks.

Sparkling Wine Toast

Dinner Hour: Chardonnay and Cabernet tableside wine service, drinks from bar available by cash or put on a tab

After Dinner: Four hours of our deluxe cocktail open bar

International Coffee Station- Staff Attended Special blend of freshly brewed regular and decaffeinated coffee & premium select teas accompanied by assorted liquors and cordials, cinnamon & chocolate mint sticks, flavored creamers and whipped cream

Mohawk Displays

Antipasto Display: Assorted meats and cheeses, marinated roasted peppers, artichoke hearts, olives, white bean hummus, cauliflower misto, tomato bruschetta, crackers and baguettes

Crudités Display: Assorted fresh vegetables with dips and dressings

Butler Passed Hors d'oeuvres, choose 5

Mini Crab Cakes served with a remoulade sauce

Chicken Spring Rolls chicken and vegetable spring rolls, sweet soy dipping sauce

Cordon Bleu Bites chicken, ham and Swiss

Wild Mushroom Tartlet savory tartlet shell filled with wild mushrooms & Swiss cheese

Salmon en Croute seared salmon with spinach and Dijon mustard in puff pastry

Duck Pot Stickers slowly braised duck, garlic and ginger, served with a hoisin dipping sauce

Asparagus Pastry asparagus baked in pastry with parmesan and prosciutto

Bacon Wrapped Scallops scallops wrapped with bacon, honey mustard dipping sauce

Choice of One Hot Signature Dip

Spinach & Artichoke Dip rich blend of spinach, artichoke hearts, and cheese

Shrimp Dip baby shrimp, green onions and Cajun spices folded into a creamy béchamel

Buffalo Chicken Dip roasted chicken, blue cheese, buffalo sauce folded into a creamy béchamel

Dual Pasta Station, choose 2

Pancetta Mac & Cheese

Penne with Vodka Tomato Cream

Orecchiette Pasta with Broccolini, garlic and red pepper flakes

Cheese Tortellini with Alfredo

President Package

First Course

(Please Select One)

House Made Soup

Clams Casino bacon, breadcrumbs, green bell pepper, parmesan cheese

Grilled Portobello Mushroom basil, plum tomatoes, parmesan cheese and a balsamic reduction, served over a goat cheese crostini

Shrimp Cocktail chilled shrimp served with cocktail sauce and lemon

Salad Course

(Please Select One)

Field Green Salad traditional toppings served with our house vinaigrette

Caesar Salad crisp romaine tossed with our house made Caesar dressing, croutons and parmesan cheese

Caprese Salad sliced tomatoes, fresh mozzarella, red onions; basil drizzled with extra virgin olive oil and a balsamic reduction

Warm Goat Cheese Salad candied pecans, dried cranberries, with a balsamic reduction

Entrée Choices

(Please Select Three)

Lobster Ravioli lobster, fresh thyme and pecorino cheese tucked into delicate pasta, topped with mushrooms, green onions, lobster and a sherry cream

Lemon Rosemary Chicken pan roasted airline chicken breast with garlic, lemon, rosemary, white wine and butter

Twin Tornadoes of Beef grilled twin filets with a caramelized onion, and tarragon relish

Stuffed Shrimp gulf shrimp with crabmeat stuffing topped with garlic, fresh tomato, and lemon white wine sauce

NY Strip Steak grilled 12oz NY Strip with seasoning and topped with a red wine reduction

Mohawk Golf Club Bistro Steak grilled NY Strip topped with a red wine reduction

Surf & Turf grilled petite filet paired with shrimp scampi

\$118 per person*

*All prices are subject to 8% sales tax and 20% service charge

Cocktail Hour Enhancements

Carving Station

Includes silver dollar rolls and appropriate sauces

Roasted Turkey **\$4 per person***

Baked Country Ham **\$4 per person***

Beef Tenderloin **\$8 per person***

Italian Carving Station

\$7 per person*

Fresh mozzarella served over baguette with fresh basil, sun dried tomatoes, roasted peppers, sliced fresh tomatoes & onions, balsamic vinegar & virgin olive oil

Snack Stations

Taco Bar

\$5 per person*

Flour tortilla, corn tortilla shells, tortilla chips, shredded lettuce, tomatoes, onions, jalapenos, guacamole, sour cream, salsa, Pico, Monterey jack cheese, limes, cilantro, with your choice of pork, chicken or beef

Shrimp Cocktail

\$130* per 50 pieces

Chilled shrimp served with cocktail sauce and lemon

NY Deli

\$5 per person*

Pastrami, corned beef and turkey with rye and pumpernickel breads, warm sauerkraut, coleslaw, pickles, whole grain mustard, horseradish Russian

Smoked Salmon Display

\$8 per person*

With traditional garnishes

Pretzel Display

\$5 per person*

Assorted sauces

Ahi Tuna Display

\$10 per person*

Fresh tuna sesame seared and served with sweet soy, pickled ginger and Pinot Grigio wasabi

Slider Bar

\$7 per person*

Mini sliders and rolls, lettuce, tomato, ketchup, mustard, and French fries

Sweet Endings

Dolce Decadence

\$5 per person*

Assorted mini eclairs, cream puffs and cannoli's

Venetian Dessert Table

\$7 per person*

Mini desserts, petite fours, dessert shooters, chocolate dipped strawberries

Candy & Sweets Bar

\$6 per person*

Assortment of candies and sweets for your guest to enjoy during the reception or to take home as favors. Variety of colors and candies available!

*All prices are subject to 8% sales tax and 20% service charge

Upgraded Hors d'oeuvres (add \$2 per person, per item*)

Hot

Wild Mushroom Tartlet savory tartlet shell filled with wild mushrooms & Swiss cheese

Salmon en Croute seared salmon with spinach and Dijon mustard in puff pastry

Duck Pot Stickers slowly braised duck, garlic, ginger and scallion served with a hoisin dipping sauce

Asparagus Pastry asparagus baked in pastry with parmesan and prosciutto

Bacon Wrapped Scallops scallops wrapped with bacon, honey mustard dipping sauce

Cold

Lemon Dill Shrimp Sliders slider roll topped with arugula and lemon dill shrimp

Beef Tenderloin Gorgonzola roasted beef tenderloin, on a crostini drizzled with gorgonzola

Goat Cheese & Roasted Pepper Canapé baguette topped with goat cheese and roasted pepper relish

Tuna "Nacho" seared tuna with red cabbage, cilantro, corn, cashews and honey soy lime syrup on a crisp wonton chip

Smoked Salmon Canapés brioche with a lemon dill cream cheese, smoked salmon & pickled onions

Decorating Options

Elegant mirror, votive candles and floating roses in your color choice on dining tables

\$10 per table*

Elegant mirror & votive candles on dining tables

\$5 per table*

*All prices are subject to 8% sales tax and 20% service charge

Mohawk Golf Club Policies

Payment:

Mohawk will not guarantee the availability for any space or date without a non-refundable deposit of \$2,500 and a signed event agreement. Payment for your event is due in full at the final meeting (usually the Tuesday or Wednesday prior to the wedding). Payment can be made in cash, check, money order, or Visa, MasterCard or American Express. Credit card payments are subject to a 3% administration fee. Personal checks must be endorsed 10 day prior to wedding. No other payment terms will be accepted without the prior consent of your wedding coordinator.

Room Fees:

Each room has a Room Fee attached. If there are damages to the rooms, facility or the grounds while the event is taking place, payment for the damages will be added to the final bill.

Guarantees:

To assure proper food and beverage purchasing and preparation, we ask that your guest count be given to us ten days before your event. Also, at your final meeting Mohawk will need your guaranteed minimum number of guests for billing purposes. This number may not be revised downward. If you should need to increase these numbers, Mohawk will make every effort to accommodate you.

Pricing:

All prices are subject to a 20% service charge and an 8% sales tax. Gratuity for your banquet servers is at your discretion.

Food and Beverage:

No food or beverage, other than that provided by Mohawk Golf Club, is allowed anywhere on club property (special occasion cakes, pastries are an exception). It is mandatory that you get permission from the club to bring in any outside food or beverage items. If you are bringing a cake from an outside vendor there is a \$2 per person cake cutting fee. If alcoholic beverages are to be dispensed on club premises, we require club employees serve them. In accordance with New York State law, and for our mutual protection, we reserve the right to refuse service to anyone who appears to be intoxicated or are not of legal drinking age.

Ceremonies:

Mohawk is delighted to accommodate and host an on-site ceremony. The beauty of the grounds makes for an exceptional location for wedding ceremonies. On-site ceremonies are priced at \$5 per person. Please let your coordinator know if this is of interest for you.

Food Tasting:

Food testing for your event is available. Discuss with your coordinator your desired number of people for a tasting and they will work with you in setting up a time for tasting.

Meals for Vendors:

Mohawk is pleased to serve the professionals at your wedding. Vendor meals pricing will be determined as to your package selection.

Fees for Children:

Mohawk is happy to accommodate meals for younger guests at your wedding. Speak to your coordinator about what will be the best meal choice for them.

When your event is 60 days out, please contact us to assist in the final plans of menu selection, room and seating arrangements and all other details. This is of extreme importance as we prepare a flawless day.