

BANQUET BREAKFAST & LUNCH MENU

TERRY HILLS
golf course & banquet facility



5122 Clinton Street Rd.
Batavia, NY 14020
(585) 343-0642 x10
www.terryhills.com

MEETING BREAKS & BREAKFAST SELECTIONS



Meeting Breaks

Beverage Break

Freshly brewed coffee and tea selections with assorted soft drinks and water \$3

Morning Break

Freshly brewed coffee and tea selections with water accompanied with assorted granola bars and snack packs \$4

Afternoon Break

Freshly brewed coffee and tea selections with assorted soft drinks and water accompanied with homemade cookies and brownies \$5

Breakfast Selections

All Breakfasts include coffee & juice. All buffets require a minimum of 30 people.

Continental Breakfast - Assorted pastries and muffins \$5 Add seasonal fruit \$4

Bagel Buffet - Assorted bagels with cream cheese and butter accompanied with fresh fruit and yogurt \$8

Terry Hills Breakfast Pizza - Our breakfast pizza topped with fresh eggs, mozzarella and cheddar cheese, seasoned homefries, sausage and bacon. Served with sour cream and home made salsa \$6
Add to any breakfast selection \$3

Classic Breakfast Buffet - Scrambled eggs, bacon, sausage, homefries, assorted pastries and muffins \$10 | With French Toast \$11

Deluxe Breakfast Buffet - Scrambled eggs, quiche, Belgian waffles with warm maple syrup and assorted fruit toppings, homefries, bacon, sausage, and sliced fresh fruit \$15

Breakfast Combo - Choice of French toast or Silver dollar pancakes served with scrambled eggs, seasoned homefries and your choice of bacon or sausage. Served with butter and warm maple syrup \$8.50

Fresh Fruit Plate - Seasonal sliced fruit with cottage cheese accompanied with a mini muffin \$10

Eggs Benedict - Poached eggs on a toasted English muffin with Canadian bacon and Hollandaise sauce served with fresh fruit and homefries \$10

SERVED LUNCHEON & SHOWER SELECTIONS



All lunch selections are available from 11:00am-3:00pm

You may add:

House or Caesar salad for \$3 pp

Soup du Jour for \$3 pp -- Seafood Bisque for \$4 pp

Cookies & Brownies \$1.50 pp -- Ice Cream Sundaes \$2 pp -- Ice Cream Brownie Sundaes \$2.50 pp -- Assorted Cheesecakes \$4 pp

Cold Plate - Chicken salad with cheese, two specialty salads, fresh fruit, breadstick and sherbet \$10

Greek Salad - Mixed Greens, feta cheese, black olives, tomatoes, red onion and grilled seasoned flatbread, topped with our homemade Greek Dressing. Plain \$9.50 | Grilled Chicken \$11.50 | Grilled Steak \$13

Peach Pecan Romaine Salad - Romaine lettuce tossed with juicy peaches, dried cranberries and toasted pecans in our peach Riviera dressing served with toasted garlic bread. Plain \$9.50 | Grilled Chicken \$11.50

Caesar Salad - Romaine lettuce, croutons, parmesan & Asiago cheeses, and bacon tossed in our creamy Caesar dressing served with toasted garlic bread. Plain \$9.50 | Grilled Chicken \$11.50 

Smoked Turkey Cobb Salad - Smoked turkey with tomatoes, bacon, scallions, diced egg and crumbly blue cheese atop a bed of tossed garden greens served with toasted garlic bread and choice of dressing. \$10

Oriental Chicken Salad - A crispy bed of chopped Romaine layered with marinated grilled chicken breast, scallions, toasted almonds, Mai Fong, chow mein noodles, & mandarin oranges with our house oriental dressing served with toasted garlic bread. \$12.50



- item can be modified for our gluten-sensitive guests

SERVED LUNCHEONS & SHOWER SELECTIONS Continued

Open Face N.Y. Strip Sandwich – Broiled 6oz strip steak served on toasted garlic bread with a side of au jus. Served with a side of homemade potato chips and pickles. \$11 

Beef on Weck – Simmered roast beef au jus on a kimmelweck roll with horseradish. \$10 

Pesto Chicken Sandwich – Marinated grilled chicken breast topped with pesto lime spread, lettuce & tomato served on a Kaiser roll served with a side of homemade potato chips and pickles. \$7.50 

Grilled Open Faced Turkey Club - Grilled egg-dipped white bread with shaved turkey, melted American cheese, bacon topped with Hollandaise sauce. \$10

Chicken French - Lightly battered chicken breast with lemon & fresh herbs served with chef's selection of starch & fresh vegetables \$11 

Roast Beef Pinot Noir - Sliced roast beef with a mushroom pinot noir sauce served with chef's selection of starch and fresh vegetables \$11

Chicken Bruschetta Pasta - Grilled chicken breast tossed with diced tomatoes, onions and fresh herbs served over linguini and finished with our house parmesan sauce \$11 | Without Chicken \$9

Seafood Stuffed Atlantic Cod - Cod stuffed with our signature seafood dressing. Baked & topped with a creamy Hollandaise sauce served with chef's selection of starch and fresh vegetables \$12

Open Face Chicken Cordon Bleu - Chicken breast topped with smoked ham, Swiss cheese and Hollandaise sauce served with chef's selection of starch and fresh vegetables \$11

Grilled Salmon Filet - Fresh grilled Atlantic salmon filet accompanied with scallion dill sauce served with chef's selection of starch and fresh vegetables \$14 

Ham & Asparagus Crepes - Fresh steamed asparagus, ham, and Swiss cheese wrapped in a fluffy crepe, and drizzled with Hollandaise sauce. Served with a side salad \$11

LUNCHEON & SHOWER BUFFETS



Build your Own Luncheon Buffet

Your Choice of Two Luncheon Entrees for \$13 pp

Your Choice of Three Luncheon Entrees for \$15 pp

Add a Soda Station for \$2 pp

Buffet Includes House Salad, Specialty Salad, Coffee, and Tea

Your Choice of Luncheon Entrees:

Chicken French | Sweet Pepper Onion Roasted Chicken

Chicken Bruschetta with Bowties | Chicken Marsala

Swedish Meatballs with Egg Noodles | Shaved Roast Beef with Rolls and Condiments

Beef Burgundy Tips with Egg Noodles | Italian Atlantic Cod

Seafood Stuffed Atlantic Cod | Salmon Filet (add \$1 pp)

Your Choice of 1 Selection:

(Each additional selection add \$1 pp)

Pasta Primavera | Pasta Marinara | Pasta Alfredo

Fresh Seasonal Vegetables | Potato du Jour

Soup du Jour | Breadsticks

Add a House Dessert:

Cookies and Brownies \$1.50 pp

Ice Cream Sundaes \$2 pp

Ice Cream Brownie Sundaes \$2.50 pp

Cheesecake \$4 pp

Homemade Dessert - Price Varies

LUNCHEON & SHOWER SELECTIONS

The Chicken BBQ Buffet

Grilled ½ Chicken (BBQ or Cornell Style)
Herb Salt Potatoes
Baked Beans
Cole Slaw
Fresh Rolls
Fudge Brownies and Homemade Cookies

\$16

The Terry Hills Deli Buffet

Two Homemade Soups
Deli Style Turkey, Ham and Roast Beef
Selection of Sliced Cheeses
Sliced Tomato, Onion and Lettuce
Tossed Salad
Fudge Brownies and Homemade Cookies

\$14

Served Soup & Sandwich

\$10

YOUR CHOICE OF ONE SOUP

Creamy Tomato Basil | Cream of Mushroom | Creamy Broccoli and Cheese
Italian Wedding | Chicken and Rice | Vegetable Beef | Minestrone

YOUR CHOICE OF ONE SANDWICH

Chicken Salad | Egg Salad | Tuna Salad | Grilled Ham and Cheese | Grilled Panini

Punch (per gallon)

Champagne - \$45

Mimosa - \$50

N/A Fruit - \$25

Sangria - \$40



MEETING ROOM & RENTAL INFORMATION

Conference Room - privacy for a business dinner or the perfect setting for an intimate family gathering (overlooks the 18th green)

- Seats up to 16 people
- 14x14 (196 square feet)
- \$100 Room Rental

Lounge & Grill Room - informal gathering area with an amazing granite top bar and big screen plasma televisions (overlooks the first hole)

- Seats up to 50 people
- 25x30 (750 square feet)
- \$100 Room Rental

East/West Banquet Area - formal gathering area with vaulted ceilings (overlooks the ninth green/hole)

- Seats up to 75 people
- West: 30x30 (900 sq. ft.)/ East: 25x40 (1,000 sq. ft.)
- \$100 Room Rental

East & West Banquet Areas - formal gathering area with vaulted ceilings (overlooks the ninth hole)

- Seats up to 200 people
- 55x35 (1,925 square feet)
- \$200 Room Rental

East & West Banquet Areas w/ the Lounge

- Perfect for large gatherings offering cocktails and hors d'oeuvres in the lounge upon arrival and then moving into the banquet area for the formal event (overlooks the first and ninth holes)

- Seats up to 200 people
- 80x35 (2,800 square feet)
- \$500 Room Rental

Covered Patio - Enjoy patio dining at its best (overlooks the first hole)

- Seats up to 50 people
- 30x20 (600 square feet)
- \$100 Rental Fee for Linens

Outdoor Pavilion - a more casual option for weddings, family reunions, graduation parties, birthday parties, or any type of gathering

- Seats up to 225 people
- 40x100 (4000 square feet)
- \$300 Rental Fee

BANQUET POLICIES & PROCEDURES

Quotations and Pricing

All quotations herein are subject to a proportionate increase to meet increased cost of food, beverage, commodity prices, labor cost, taxes, or currency values. All pricing is calculated at a per person rate unless otherwise noted.

Deposit, Payment, and Cancellation Policy

A deposit of \$250.00 is required to guarantee the date and time of your event. If your event calls for a closing of the facility, a \$1,000 deposit is required to guarantee the date. The deposit will be applied to the balance due on your final bill. If it is necessary to cancel your event, the deposit is non-refundable. A payment of 50% of your estimated total bill will be due 14 days prior to the event. The balance of your final bill will be due at the conclusion of your event.

Catering

Due to New York State Health Department and insurance regulations, all foods must be purchased from Terry Hills and served by our staff. Also due to New York State Health Department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applies to all perishable food, including entrees from guaranteed guests unable to attend.

Guarantee Policy

An estimated number of guests must be given when booking your event. The final guaranteed guest count is required 14 days prior to the event. A 5% allowance over your guarantee will be permitted. The host will be billed for the guaranteed number of guests or number of guests served, whichever is greater.

Minimum Requirements

All buffets require a minimum of 30 people. All events from January to March require a minimum of 30 people. An additional 10% surcharge will be applied to all groups of less than these minimums.

Length of Event

Typical time allotted for an event is a total of 4 hours. If your event calls for the closing of the entire facility, the maximum time allotted is 6 hours. If you anticipate that your event may exceed this time, please review this issue with our sales staff and note that an additional per hour room fee may apply.

Responsibility and Damages

Terry Hills reserves the right to refuse to serve alcoholic beverages to anyone who may jeopardize his or her safety and the safety of others. In an effort to create a pleasurable experience for everyone, Terry Hills has a no shot policy for all open bar packages. Any damages to our facility or equipment during your event will be billed to the host of the event. No rice or other materials may be thrown inside or outside of the facility. No confetti will be allowed for use as table decorations. All items not owned by Terry Hills Restaurant and Banquet Facility must be removed from the building at the conclusion of the event.

Smoking Policy

By law of New York State, smoking will not be permitted indoors. Smoking will be permitted in designated outdoor areas.

Room Availability

Terry Hills reserves the right to substitute an alternate function room should the projected attendance fall considerably below the original estimate.

Linen Surcharge

A linen surcharge may be applied to your final bill. Please review the per piece charge with the Banquet Manager during the planning of your event.

Administrative Fee and Tax

We compensate our staff above the legal minimum wage and, therefore, do not charge any gratuity for the service they render. We do charge a 20% administrative charge for all events; this charge covers various administrative costs related to your event and is not distributed to our employees as a gratuity. In addition, New York State sales tax (at the applicable rate) is charged for all events.