



The Links at Union Vale
Friday & Sunday Receptions throughout the year
Saturday Receptions during Off-Season (November – April)
2015-2016

The banquet package includes the following:

Four or Five hour reception
(over 100 guests, we recommend five hours)

Full service open bar including house brand liquor & assorted wine and beer
Top Shelf Liquor available \$10.00 per person
Champagne Toast
Wine service with dinner

Cocktail Hour to include three stationary platters and
a selection of five butler style hors d'oeuvres

Four Course Served Meal

Tiered Wedding Cake

Champagne Table covers with choice of linen napkin

Use of our candle bowls, mirrors and tea light candles to
incorporate into your centerpiece

Directional Cards & Place Seating Cards

Private Bridal Room

Maitre 'D to direct your reception



COCKTAIL HOUR

Please select three (3) platters/displayed items

*Fresh Garden Crudité with Dip
International Cheese Board
Fresh Fruit Display
Cold Antipasto
Tomato Bruschetta and Hummus served with Grilled Pita Bread & Toasted Crustini
Artichoke & Spinach Dip*

Additional Platters Available – First Additional Platter \$3.00 pp

Each additional selection \$2.00 pp

*Assorted Grilled Vegetable Display with Crumbled Feta OR Gorgonzola Cheese and topped with a Balsamic Reduction
Asparagus & Roasted Red Pepper with Shaved Parmesan and Toasted Pine Nuts laced with a Lemon Vinaigrette
Fresh Tomato and Mozzarella Platter with Virgin Basil Oil*

CHAFING DISH ITEMS

*Penne ala Vodka
Italian Style Meatballs*

PASSED ITEMS

Please select five (5) passed Hors d'oeuvres

*Smoked Salmon Canapé
Toasted Crustini topped with Blackened Beef topped with Horseradish Sauce & Fried Onion Strings
Bruschetta (Tomato, Basil, and Garlic)
Toasted Crustini topped with Eggplant, Roasted Pepper & Goat Cheese
Asparagus Cigars
Smoked Turkey Croissant with Choice of Honey Mustard or Cranberry Mayonnaise
Stuffed Mushrooms (Choice of Sausage or Vegetable Stuffing)
Potato Pancakes
Spanokopita
Beef or Chicken Satay (Marinated in Teriyaki)
Mini Chicken Cordon Bleu
Asian Dumplings (Potstickers)
Spring Rolls
Crab Rangoons
Scallops wrapped in Bacon
Coconut Shrimp
Cocktail Franks wrapped in Pastry Dough
Artichoke Hearts with Herbed Boursin Cheese
Flatbread – Chicken Out of this World
Flatbread – Chicken Quesadilla*

DINNER MENU

APPETIZER

Please select One (1)

*Tomato & Mozzarella drizzled with Balsamic Reduction or Pesto Drizzle
Homemade Seasonal Soup
Fruit Plate*

SALAD

Please select One (1)

Traditional Caesar Salad

Romaine Lettuce with Tomatoes, Cucumber, Shredded Carrots and Balsamic or Ranch Dressing

Mesculin Greens with Tomatoes and Cucumber topped with Balsamic Vinaigrette

ENTRÉE SELECTIONS

Please select three (3) entrees of choice to include on your RSVP Card

Guests are required to preselect their entrée. All special dietary requests including

Vegetarians and Vegan can be accommodated

Final food selection numbers are due 2 weeks prior to your event

Breast of Chicken with Choice of Sauce

(Marsala, Piccata, Apple Brandy, Francaise OR Sweet Garlic & Wild Mushroom Cream Sauce)

Sliced Stuffed Loin of Pork filled with an Apple & Walnut Stuffing served with Apple Brandy Sauce

Herb Crusted Salmon with Champagne Cream Sauce

Grilled Salmon with Lemon Dill Butter

Filet of Sole topped with Lemon Caper Sauce OR Francaise Style

Oven Roasted Garlic & Thyme Sliced Strip Loin

Sirloin Steak

Dessert

Coffee & Tea

Tiered Wedding Cake

Four Hour Reception \$85.00 per person

Five Hour Reception \$90.00

Top Shelf Liquor Available for an additional cost of \$10.00 per person

Minimum 100 Adult Guests Required

Special Friday/Sunday packages does not apply to holiday weekends

All food and beverage subject to N.Y. State Sales Tax and 20% Service Charge

The recommended Maitre 'D Gratuity is between \$250 and \$400.