



BEST PARTY OF YOUR LIFE

TOGETHER FOREVER BEGINS HERE



THE
HAMLET
GOLF & COUNTRY CLUB



STUNNING VIEWS. OUTSTANDING CUISINE. PERSONALIZED SERVICE.

Congratulations on your engagement and thank you for considering The Hamlet Golf & Country Club for your wedding venue. We are a full service venue offering a variety of amenities to make your wedding seamless. From your engagement party to the wedding day and all the special events in-between, we will help create memories to last a lifetime. It is our pleasure to assist you throughout the planning process, and we cannot wait to see your vision come to life!

ALL WEDDING PACKAGES INCLUDE:

- Exquisite Menu Selections Prepared by Our Executive Chef
- Dedicated Coordination of Your Event
- Bridal and Banquet Attendants
- Wedding Cake Custom made by Alpine Bakery
- Cutting and Serving of Wedding Cake
- Sparkling Wine Toast
- Five Hours of Premium Open Bar
- Cocktail Hour with Two Signature Cocktails
- Seated Three Course Meal (Salad, Entrée, and Dessert)
- Directional Signage and Cards
- Place Cards and Dinner Menus
- In House Linens
- Coatroom Attendant
- Valet Services
- Exclusive Use of the Ballroom for Your Reception



DINNER PACKAGE

Price varies depending on date

- One Hour Cocktail Hour
- Six Passed Hors D'oeuvres
- Three Welcome Table Options
- Three Cocktail Stations
- Seated Dinner Reception, including:
- One Salad Course, Three Entrée Choices, and Dessert
- Five Hours of Premium Open Bar



Choice of One

WELCOME TABLE

- Display of International Cheeses Assorted Biscuits and Crackers
- Fresh Crudite with Dipping Sauces & Hummus
- Tomato and Mozzarella Display with Fresh Basil and Balsamic Vinaigrette
- Marinated Seasonal Grilled Vegetables

OR

Charcuterie: Imported Meats and Cheeses, and Chef's Choice of Fruits, Nuts, and Jams Served with Breadsticks



PASSED HORS D'OEUVRES

HOT

Spanakopita with Feta Cheese
Coconut Shrimp Tempura
Franks En Croute
Firecracker Shrimp with Sweet Chili Sauce
Mini Empanadas with Salsa Cream Dipping Sauce
Vegetable and cheese Stuffed Mushroom Caps
Chicken Lollipops – Sesame or Buffalo
Poached pear and Brie Tart
Mini Reuben Sandwiches
BBQ Pulled Pork on a Biscuit
Mini Mahi Fish Tacos
General Tso's Skewers
Souvlaki Skewers with Tzatziki
Steamed Shrimp Shumai
Short Rib with Garlic Mash in a Spoon
Chicken and Waffle Bite
Mini Cheeseburger Sliders
Truffle Mushroom Risotto Tart
Mini Grilled Cheese and Tomato Soup Shooter
Mini Cuban Sandwich
Korean BBQ Pork Belly with Kimchi in a Spoon

COLD

Shrimp Ceviche Shooter
Shrimp Cocktail
Vietnamese Cold Summer Spring Roll
Smoked Salmon Mousse on a Cucumber Chip
Beet & Crème Fraiche Tart
Truffled Tomato Bruschetta Tart
Tomato Mozzarella Skewer with Pesto
Watermelon Poke on a Cucumber Chip with Lime
Raspberry and Brie Tart

ENHANCED COLD

+2 FOR ALL

Oyster Shooter w/ Bloody Mary and Celery
Lobster & Avocado Crostini
Mini Lobster Rolls
Seared Sesame Tuna on a Rice & Charcoal Cracker
Spicy Tuna Tartare in a Sesame Cone with Mango Gel
Smoked Salmon Mousse on a Cucumber Chip

ENHANCED HOT

Baby Lamb Chops +3
Oysters Rockefeller +2
Filet en croute with Horseradish Cream +3
Asian Duck Spring Rolls +2
Scallops Wrapped in Bacon +2
Mini Maryland Crab Cakes +2



COCKTAIL STATIONS

MEDITERRANEAN +10

- Pork or Chicken Souvlaki
- Chicken or Lamb Gyro
- Spanakopita
- Pita Bread, Tzatziki, Tomato, Red Onion, Lettuce, Feta, Cucumber

ASIAN DELIGHT +10

- General Tso's Chicken
- Beef and Broccoli
- Spring Rolls with Duck Sauce
- Fried Rice and White Rice
- Served with Chop Sticks and To Go Containers

SOUTHERN COMFORT (SELECT TWO) +10

- Smoked BBQ Brisket
- Memphis Baby Back Ribs
- Pulled Pork
- Chicken & Waffles
- Served with Mac and Cheese, Cornbread, and Backyard Coleslaw

SHIPWRECKED (SELECT THREE) +15

- Clams Casino
- Baked Clams
- Fried Calamari
- Mussels – Red or White
- Seafood Paella
- All served with Lemon, Marinara, and Lemon Butter

PIZZA PARTY (SELECT THREE) +10

- Sundried Tomato, Arugula, and Goat Cheese
- Bruschetta, Asparagus, and Ricotta
- Margherita
- Spinach and Ricotta
- Grilled Eggplant, Olives, and Ricotta
- Chicken Bacon Ranch
- Pulled Peking Duck, Hoisin, and Scallion
- Arugula, Goat Cheese, Fig, and Balsamic
- MVP – Marinara, Pesto, and Vodka Sauce
- Served with Crushed Red Pepper, Parmesan, Mozzarella, Garlic Powder, and Oregano

SIMPLY SLIDER BAR - CHOOSE THREE +10

- Hamburger, Cheeseburger, Southern Fried Chicken, Chicken Parmigiano, Grilled Chicken, Turkey, Shitake Cap
- Toppings: ketchup, mustard, mayo, cheese, sautéed mushroom, bacon, sautéed onion, pickle chips
- Served with Tater tots

FAJITA STATION +10

- Grilled Steak, Chicken, and Shrimp with Sautéed Onions and Peppers
- Flour Tortillas, Salsa, Guacamole, Lettuce, Tomato, Onion
- Cheddar Cheese, Sour Cream, and Mexican rice

MAC AND CHEESE BAR +10

- Smoked Gouda and Pancetta
- Jalapeno, Cheddar, and Bacon
- Wild Mushroom Parmesan
- Classic with Herbed Breadcrumbs
- Enhancement: Lobster Truffle +5

TASTE OF ITALY (CHOOSE THREE) +15

- Tortellini, Farfalle, Penne, Rigatoni, Orecchiette
- Creamy Pesto, Tomato Basil, A la Vodka, Parmesan cream, white clam, or Bolognese
- Served with Sundried Tomato, Crushed Red Pepper, and Grated Parmesan
- Enhancement: Meatballs or Cacio e pepe Served in a Parmesan Cheese Bowl +7



ENHANCED STATIONS

NYC STEAKHOUSE (SELECT ONE) +12

- Sirloin, Skirt, or Flank Steak
- Served with Crispy Onions and Luger sauce

Choose 2 accompaniments:

- Creamed spinach, Steak Fries, Roasted Brussel Sprouts, and Garlic Mash
- Enhancement: Porterhouse, Filet Mignon, or Tomahawk Ribeye +10



RAW BAR +25

- Oysters on the Shell
- Clams on the Half Shell
- Shrimp Cocktail
- Served with Mignonette, Cocktail Sauce, and Lemon
- Lobster Enhancement +15



CHEF ATTENDED CARVING STATION (SELECT TWO) +15

- BBQ Brisket with Mac and Cheese and Potato Buns
- Teriyaki Marinated Flank Steak with White Rice and Crispy Onions
- Herb Crusted Turkey Breast with Stuffing, Pan Gravy, and Cranberry Compote
- Peppercorn Loin of Pork with Whole Grain Mustard and Roasted Red Bliss Potatoes
- Deli Style Corned Beef or Pastrami with knishes and rye bread
- Enhancements: Prime Rib with Bordelaise Sauce and Garlic Mash Potatoes +5 or Tomahawk Ribeye with Truffled Fingerling Potatoes and Mushroom Fricassee +



SUSHI +15

- Platters of Sushi served with Wasabi, Soy, and Ginger

Attended Station with Sushi Chef +30



FIRST COURSE

SALADS

Fresh Mozzarella and Tomato with Roasted Red Peppers and Balsamic Glaze Served Over Mixed Greens

Grilled Vegetable and Goat Cheese Napoleon Served Over Arugula - (Fall)

Roasted Pear Salad Served Over Mixed Greens, Candied Pecans, Goat Cheese and Cherry Tomatoes with a White Balsamic Vinaigrette or Raspberry Vinaigrette Dressing - (Fall / Winter)

The Steak House Salad Crisp Wedge of Iceberg Lettuce, Smoked Bacon, Red Onion, Grape Tomatoes with Blue Cheese Dressing and Gorgonzola Crumbles

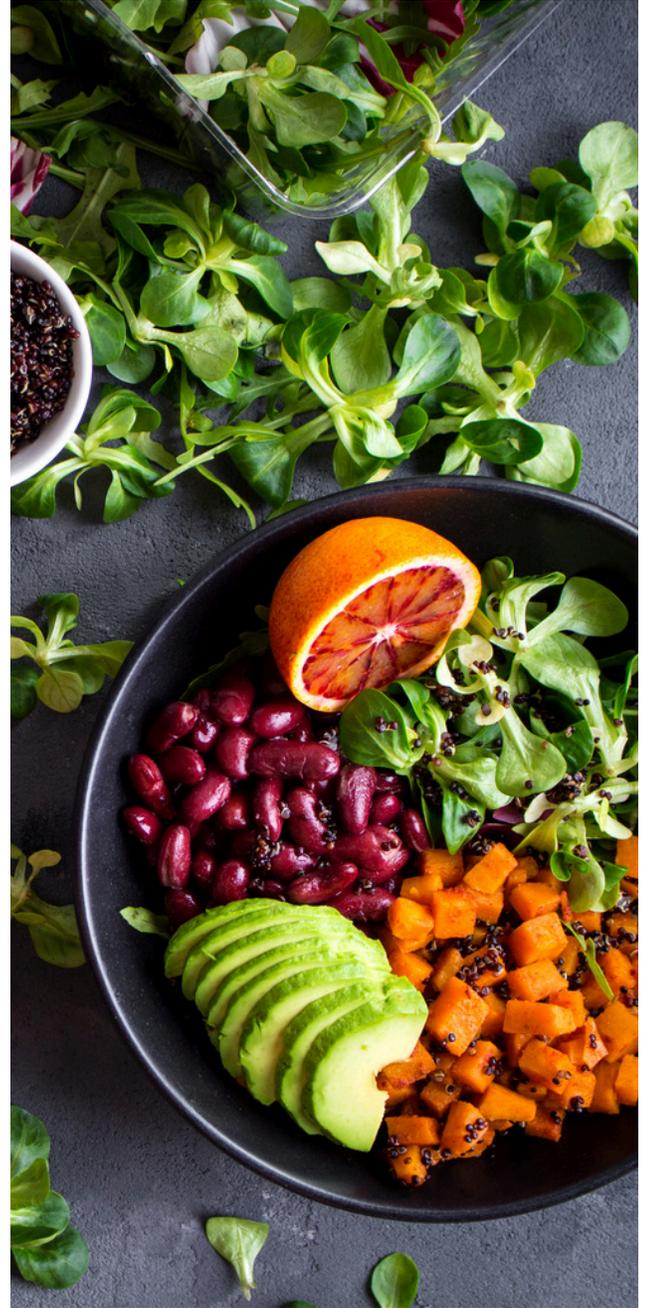
The Hamlet Salad Mixed Green Salad with Assorted Chopped Vegetables Served With Balsamic Vinaigrette or Raspberry Vinaigrette Dressing

Traditional Caesar Salad Romaine Lettuce with Shaved Parmesan and Homemade Croutons with Creamy Caesar Dressing

Watermelon, Feta, Cucumber, Pickled Onion with a White Balsamic Dressing - (Summer)

Tomato Tartare, Burrata, Mixed Greens, Balsamic Caviar, Basil Oil - (Summer)

Blood Orange, Cara Cara Orange, Roasted Red Beets, Pistachio and Chive Gremolata, Goat Cheese Whipped Cream, and Beet Dust - (Summer / Fall)



ENTRÉES

SELECT 3 - RSVP SELECTIONS OR SELECT AT TABLE

Filet of Beef

Please Select Sauce: Merlot, Bourbon Demi glace, Au Poivre, Luger, Truffle Mushroom, Rosemary Jus

Sea Salt and Pink Peppercorn Sirloin

Please Select Sauce: Merlot, Bourbon Demi Glace, Au Poivre, Luger, Truffle Mushroom, Rosemary Jus

Asian Marinated Skirt Steak with Crispy Fried Onions

Braised Short Rib Bourguignon

French Cut Chicken Breast with Fig & Almond Goat Cheese Sauce

Half Roasted Chicken with Lemon and Thyme

Double Cut Bone in Pork Chop with Stone Fruit Chutney and Maple Mustard Jus

Ginger Teriyaki Salmon

Striped Bass with White Wine Beurre Blanc

Branzino Filet with Cippolini Onions, Olives, Artichokes, and Grape Tomatoes

ENHANCED ENTRÉES

Pistachio and Honey Dijon Crusted Double Cut Lamb Chop with Rosemary Jus +5

USDA Prime Grilled Ribeye

Select Sauce - Merlot, Bourbon Demi glace, Au Poivre, Luger, Truffle Mushroom, Rosemary Jus +7

LI Roasted Duck Breast

Select Glaze – Raspberry, Orange, Pomegranate Gel, Cherry +5

Almond Encrusted Chilean Sea Bass +7

Halibut with Champagne Beurre Blanc +5

Black Peppercorn Crusted Swordfish Steak with Red Beurre Rouge Sauce +5

Half Maine Lobster stuffed with Crabmeat and served with Herbed Butter +10

All Entrées served with chefs choice seasonal vegetable and starch.





DESSERTS

WEDDING CAKE

The Hamlet will provide a custom designed wedding cake for you and your guests baked by our award-winning bakery, Alpine Bakery. Assorted cake flavors, fillings and lavish decor options included.

TABLE SIDE DESSERT

Platters of Assorted Pastries, Cookies and Chocolate-Dipped Strawberries.

COFFEE & TEA SERVICE

Coffee, Tea, Espresso and Cappuccinos Served Table side

DESSERT ENHANCEMENT

Passed dessert parade +12

Pricing excludes service charge and applicable tax. MUST BE 21 TO CONSUME ALCOHOLIC BEVERAGES. All food and beverage purchases are subject to an automatic 22% and 8.625% taxable service charge, a portion of which may be, at the Club's discretion, distributed to certain food and beverage service employees. The service charge is not a tip or gratuity. Menus and prices are subject to change. Other restrictions apply. See Club for details. © Invited. All rights reserved.



ENHANCEMENTS

EMPIRE GRILL AFTER PARTY

- One Hour After Party in the Empire Grill
- Includes:
 - Open Bar
 - Assortment of Displayed Snacks: Boneless Buffalo Wings, Mozzarella Sticks, French Fries with Assorted Sauces, Franks en Croute

EXIT STATIONS:

Churro and Pretzel Station: Churros, Warm Pretzels +5

Late Night Arches: Hamburgers, Cheeseburgers, Small French Fries +8

Late Night Hamlet Shake Shack Station: Hamburgers, Cheeseburgers, and French Fries +6

Pizza Station: Plain and Pepperoni Pizza +5

Cannoli Station: Classic, Oreo, and Raspberry +4

Donut Station +



SCHEDULE A TOUR

LISA PIZZO
631.499.5200
LISA.PIZZO@INVITEDCLUBS.COM



*Some restrictions and exclusions may apply. Call for details. © Invited Clubs USA, Inc. All rights reserved. 43343 0320 MR



THE
HAMLET
GOLF & COUNTRY CLUB