



# Mill Creek Events

THANK YOU FOR CONSIDERING MILL CREEK GOLF CLUB AS YOUR PREFERRED EVENT VENUE. WE ARE HONORED TO HELP YOU CREATE AN UNFORGETTABLE EXPERIENCE THAT EXCEEDS YOUR EXPECTATIONS. OUR TEAM IS COMMITTED TO CATERING TO YOUR UNIQUE NEEDS, AND OUR COMPREHENSIVE EVENT PACKAGES, COMBINED WITH EXPERT GUIDANCE FROM OUR EVENTS TEAM AND CHEFS, ENSURES A SEAMLESS PLANNING EXPERIENCE FOR YOUR PERSONALIZED GATHERING.

THE TIMBER FRAMED TAVERN AND DINING ROOM FEATURE A WRAPAROUND COVERED PORCH, OFFERING BREATHTAKING VIEWS OF THE SURROUNDING COUNTRYSIDE. INSIDE, THE SPACE IS ILLUMINATED BY LARGE WINDOWS THAT FLOOD THE ROOM WITH NATURAL LIGHT, CREATING A BRIGHT AND INVITING ATMOSPHERE. THE TAVERN INCLUDES A COZY LOUNGE AREA WITH PLUSH SEATING AND A WELCOMING FIREPLACE, PERFECT FOR RELAXING AND SOCIALIZING. THE COMBINATION OF RUSTIC CHARM AND MODERN COMFORT MAKES THIS AN IDEAL SETTING FOR ANY SPECIAL OCCASION.

WHETHER IT IS A BABY SHOWER, BRIDAL SHOWER, BIRTHDAY CELEBRATION, LUNCHEON OR REHEARSAL DINNER, OUR STAFF IS DEDICATED TO MAKING YOUR EVENT ONE TO REMEMBER!

*COME EXPERIENCE WHAT MAKES MILL CREEK YOUR IDEAL EVENT VENUE!*

585-889-4110 | [DEANNA.BAUER@GALLEAGOLFPROPERTIES.COM](mailto:DEANNA.BAUER@GALLEAGOLFPROPERTIES.COM)

128 CEDARS AVE CHURCHVILLE, NY 14428 | [MILLCREEKGOLF.COM](http://MILLCREEKGOLF.COM)

# Rental Fees & Commitments

## Bar/Lounge Rental Fee:

- \$300 MONDAY THROUGH THURSDAY
- \$500 FRIDAY THROUGH SUNDAY

PLATED AND BUFFET DINNER SERVICES 38 GUESTS

COCKTAIL RECEPTION SERVICES 60 GUESTS

**PEAK SEASON (MID MAY-1ST WEEK OF OCTOBER) \$1000 F&B MINIMUM BEFORE TAX AND SERVICE CHARGE**

## Tent Rental Fee:

- \$400 MONDAY THROUGH THURSDAY 50 OR LESS GUESTS
- \$750 MONDAY THROUGH THURSDAY 21-200 GUESTS
- \$600 FRIDAY THROUGH SUNDAY 50 OR LESS GUESTS
- \$1000 FRIDAY THROUGH SUNDAY 51-200 GUESTS

**\$3500 F&B MINIMUM (FRIDAY - SUNDAY) BEFORE TAX AND SERVICE CHARGE**

## Deposits & Final Payment:

- \$500 DEPOSIT AT BOOKING TO SECURE DATE. FINAL BILL DUE 1 WEEK PRIOR TO DATE. SHOULD YOU CANCEL DATE, ALL DEPOSITS ARE NONREFUNDABLE. PAYMENT ACCEPTED IN THE FORM OF CASH, CASHIER CHECK OR CREDIT CARD (NO PERSONAL CHECKS ACCEPTED). ANY ADDITIONAL CHARGES WILL BE ADDED TO THE FINAL BILL AND ARE DUE AT THE CONCLUSION OF YOUR EVENT. A MASTER CREDIT CARD IS REQUIRED FOR DAY OF INCIDENTALS INCURRED. A 20% SERVICE CHARGE AND 8% NYS SALES TAX WILL BE ADDED TO ALL PRODUCTS, RENTALS, FACILITY FEE, CEREMONY FEE AND SERVICES PURCHASED FOR YOUR EVENT

## Cleaning, Decorations, Displays, Etc:

- RICE, BIRD SEED, CONFETTI & ARTIFICIAL FLOWERS ARE PROHIBITED AND WILL INCUR A \$500 CLEANING FEE. ALL DECOR, DISPLAYS, ETC. NEED TO BE FINALIZED THREE DAYS PRIOR TO EVENT DATE. NO USE OF OPEN FLAMES, NO MATERIAL ATTACHED TO THE BUILDING, WALLS, DOORS, TENT OR ARBORS ALLOWED. ALL CLIENT VENDORS MUST REMOVE THEIR ITEMS AT THE CONCLUSION OF THE EVENT. MILL CREEK ASSUMES NO RESPONSIBILITY FOR CLIENT AND/OR VENDOR EQUIPMENT. MILL CREEK WILL NOT ASSUME RESPONSIBILITY FOR ANY ITEMS BROUGHT IN PRIOR, DURING OR FOLLOWING THE EVENT. PLEASE MAKE ARRANGEMENTS PRIOR TO THE EVENT TO HAVE ALL PERSONAL & RENTED ITEMS, DECOR, DISPLAYS REMOVED NO MORE THAN 24 HOURS AFTER EVENT (AFTER 24 HRS MILL CREEK RESERVES THE RIGHT TO DISPOSE OF ITEMS OR ASSESS A STORAGE FEE OF \$500). THE CLIENT WILL BE RESPONSIBLE FOR ANY DAMAGE INCURRED TO THE FACILITY BEYOND NORMAL WEAR AND TEAR DEEMED APPROPRIATE BY MILL CREEK MANAGEMENT.



**INCLUDES GARDEN SALAD, DINNER ROLLS & BUTTER,  
CHEESECAKE AND COFFEE BUFFET**

*Prime Rib Au Jus \$32*

10 OZ CUT OF SLOW ROASTED BLACK ANGUS PRIME RIB. SERVED WITH  
MASHED RED SKIN POTATOES AND VEGETABLE

*Pepper Crusted Ribeye \$30*

8 OZ RIBEYE TOPPED WITH A BOURBON CREAM SAUCE. SERVED WITH  
MASHED RED SKIN POTATOES AND VEGETABLE

*Shrimp Scampi \$28*

JUMBO SHRIMP IN A LEMON BUTTER SAUCE. SERVED OVER PASTA WITH  
SIDE OF VEGETABLE

*Beef Lasagna \$26*

LAYERS OF PASTA, BEEF BOLOGNESE, RICOTTA & MOZZARELLA TOPPED  
WITH HOUSE RED SAUCE SERVED WITH VEGETABLE

*Chicken Florentine \$26*

PAN SEARED CHICKEN WITH SPINACH GARLIC CREAM SAUCE. SERVED  
WITH RED SKIN MASHED POTATOES AND VEGETABLE

*Chicken French \$26*

A LOCAL CLASSIC. SCALLOPINI CHICKEN BREAST IN A SAVORY LEMON  
SHERRY CREAM SAUCE OVER PENNE WITH SIDE OF VEGETABLE

*Stuffed Portabella Mushrooms \$24*

MUSHROOM CAPS STUFFED AND BAKED WITH VEGETABLES AND HERBS.  
SERVED WITH RED SKIN MASHED POTATOES AND VEGETABLE

*Vegetable Primavera \$18*

SEASONAL VEGETABLES OVER PENNE WITH PESTO CREAM SAUCE

**PRICED PER GUEST. VENDOR AND GUESTS UNDER 10 PRICING AVAILABLE**

VEGAN AND GLUTEN FREE ENTREES PER REQUEST

# Buffet Style

## *The Picnic \$28*

MIXED GREEN SALAD  
FRIED CHICKEN  
BBQ GLAZED RIBS  
CREAMY MACARONI & CHEESE  
GREEN BEANS  
ASSORTED COOKIE TRAY  
COFFEE & TEA

## *Taste of Italy \$30*

CAESAR SALAD  
LASAGNA  
CHICKEN PICATTA  
MEATBALLS & MARINARA  
ROASTED SEASONAL VEGETABLES  
GARLIC BREAD  
CANNOLI  
COFFEE & TEA

## *The BBQ \$28*

MIXED GREEN SALAD  
SLOW COOKED PULLED PORK  
BBQ CHICKEN  
CREAMY COLESLAW  
SALT POTATOES  
CORN BREAD  
ASSORTED COOKIE TRAY  
COFFEE & TEA

## *Traditional Buffet \$32*

MIXED GREEN SALAD  
SLICED TOP ROUND SIRLOIN  
BAKED ITALIAN STYLE CHICKEN  
BAKED PENNE PASTA  
VEGETABLE  
DINNER ROLLS  
ASSORTED COOKIE TRAY  
COFFEE & TEA



## *Prime Rib \$38*

MIXED GREEN SALAD  
HERB CRUSTED PRIME RIB  
CHICKEN FRENCH  
RUSTIC GARLIC MASHED POTATOES  
VEGETABLE MEDLEY  
DINNER ROLLS  
SERVED CHEESECAKE  
COFFEE & TEA

*TENT: 40 PERSON MINIMUM  
BAR/LOUNGE: 20 PERSON MINIMUM*

**PRICED PER GUEST. VENDOR AND GUESTS UNDER 10 PRICING AVAILABLE**  
VEGAN AND GLUTEN FREE ENTREES PER REQUEST

# Social Receptions

OUR STAFF IS HAPPY TO CUSTOMIZE ANY  
OPTION TO SUIT YOUR EVENT WISHES

## Brunch \$30

FRENCH TOAST

(CREAM CHEESE & STRAWBERRY FILLING + \$2)

BACON OR VIRGINIA HAM

SCRAMBLED EGGS

SMOKED SALMON OR AVOCADO CROSTINI

ESPRESSO BBQ PULLED PORK

OVEN BAKED WHITE CHEDDAR MAC &  
CHEESE

COFFEE & TEA

## Light Cocktail \$20

BREAD & BUTTER BOARD

DOMESTIC CHEESE BOARD

(MILL CREEK SPREAD +5)

TEA SANDWICHES

(CUCUMBER WITH DILL CREAM CHEESE, EGG SALAD,  
HAM & CHEDDAR)

CHOICE OF 1 HANDPASSED

(2 PER PERSON, \$2.50 UPCHARGE FOR SHRIMP OR  
SCALLOPS)

## Heavy Hors D'oeuvres \$35

DOMESTIC CHEESE BOARD

(MILL CREEK SPREAD +5)

BONELESS WINGS

(CHOICE OF 2 SAUCES BBQ, BUFFALO, GARLIC PARM,  
HONEY HOT, CAROLINA GOLD)

VEGETABLE CRUDITE

CHOICE OF 3 HANDPASSED

(2 PER PERSON, \$2.50 UPCHARGE FOR SHRIMP OR  
SCALLOPS)



**PRICED PER GUEST. VENDOR AND GUESTS UNDER 10 PRICING AVAILABLE**  
VEGAN AND GLUTEN FREE ENTREES PER REQUEST

# Hors D'oeuvres

## Stationary Presentations - priced per person

- DOMESTIC CHEESE BOARD: CHEDDAR, SWISS & PEPPERJACK WITH CRACKERS \$7
- VEGETABLE CRUDITE: SERVED WITH WARM PITA AND RED PEPPER HUMMUS \$7
- BREAD & BUTTER BOARD: BAGUETTE WITH ASSORTED COMPOUND BUTTERS \$5
- MILL CREEK SPREAD: SEASONAL ASSORTMENT OF CHARCUTERIE, CHEESES, FRUIT, VEGETABLES, PICKLED VEGGIES, BREADS, CRACKERS, DIPS & SPREADS \$14.25

## Hand Passed - priced per 50 pieces

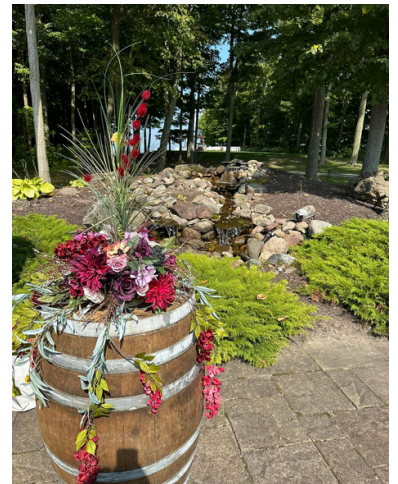
- TOMATO BASIL BRUSCHETTA - .....\$ 75
- SPANAKOPITA - .....\$ 75
- SAUSAGE STUFFED MUSHROOMS - .....\$ 85
- GOUDA ARANCINI - .....\$ 125
- RASPBERRY BRIE BITES - .....\$ 125
- MINI BEEF WELLINGTON - .....\$ 150
- CHICKEN SATAY SKEWERS WITH PEANUT SAUCE - .....\$ 150
- BACON WRAPPED SCALLOPS - .....\$ 225
- PROSCIUTTO WRAPPED SHRIMP - .....\$ 225

SUGGESTED SERVING: 1-3 PIECES PER GUEST

### PRICED PER 50 PIECES:

Choice of 2 sauces (buffalo, bbq, garlic parm, carolina gold, honey hot).  
Served with bleu cheese and celery

- BONELESS WINGS \$18
- BONE IN WINGS \$55



# Bar Packages

OVER 21-ID REQUIRED. MILL CREEK HAS A NO SHOT POLICY FOR EVENTS

## Standard Open Bar ~\$15pp

ONE HOUR OPEN BAR TO INCLUDE  
WELL LIQUOR, CALL BEER, HOUSE WINE



## Premium Open Bar ~ \$18pp

ONE HOUR OPEN BAR TO INCLUDE  
CALL LIQUOR, PREMIUM BEER, HIGH  
NOONS, HOUSE WINE

## Cash Bar

GUESTS PURCHASE A LA CARTE

## Consumption Bar

BILLED BASED ON CONSUMPTION,  
MASTER CREDIT CARD REQUIRED



## Specialty Bars & Upgrades

MIMOSA BAR \$7.50 PER PERSON PER HOUR

BLOODY MARY BAR \$9.50 PER PERSON PER HOUR

SPECIALTY COCKTAIL (CALL \$6) (TOP \$8) PER PERSON: YOUR CHOICE OF 2 PART COCKTAIL

TABLESIDE WINE SERVICE \$30 PER BOTTLE: SERVED OR PLACED ON TABLES

ALL PRICES SUBJECT TO CHANGE. A 20% SERVICE CHARGE & 8% SALES TAX ADDED TO ALL  
BAR PACKAGES