



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!

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.

Plated Style

**\$32 PER PERSON | CHOICE OF 2 ENTREES
INCLUDES GARDEN SALAD, DINNER ROLLS & BUTTER,
CHEESECAKE AND COFFEE BUFFET**

Prime Rib Au Jus +\$12

10 OZ BLACK ANGUS PRIME RIB | AU JUS

Filet Mignon +\$12

8OZ FILET | PINOT NOIR DEMIGLACE

Shrimp Scampi

JUMBO SHRIMP | LEMON BUTTER SAUCE

Panko Crusted Haddock

8 OZ HADDOCK FILET | LEMON BEURRE

Chicken Florentine

PAN SEARED CHICKEN | BLISTERED TOMATO | SPINACH ASIAGO CREAM

Chicken French

A LOCAL CLASSIC. SCALLOPINI CHICKEN BREAST | LEMON SHERRY SAUCE

Salmon Citron

PAN SEARED SALMON | LEMON BEURRE | DILL

Stuffed Portabella Mushrooms

PORTOBELLA | HERB RATATOUILLE

Stuffed Acorn Squash

ACORN SQUASH | CRANBERRIES | WALNUTS | NY MAPLE SYRUP

PRICED PER GUEST. VENDOR AND GUESTS UNDER 10 PRICING AVAILABLE

VEGAN AND GLUTEN FREE ENTREES PER REQUEST

Buffet Style

\$30 PER PERSON

SALAD (CHOICE OF 1)

HOUSE GREENS | HONEY BALSAMIC VINAIGRETTE
MACARONI SALAD

ACCOMPANIMENTS (CHOOSE 2)

HONEY GLAZED BABY CARROTS
PENNE ALFREDO
CAVATAPPI POMODORO
SALT POTATOES
ROSEMARY ROASTED RED POTATOES

BREAD

ALEX'S CORN BREAD
GARLIC BREAD
FRESH BAKED DINNER ROLLS

ENTREES

ROOT BEER BRAISED PORK SHOULDER
ITALIAN SAUSAGE | PEPPERS | ONIONS
MEATBALLS | MARINARA
HERB ROASTED CHICKEN

DESSERT

FRESH BAKED COOKIES
SAVANNAH BANANA PUDDING | NILLA WAFERS

ICED TEA, LEMONADE, WATER & COFFEE
STATIONS INCLUDED

UPGRADES

SALAD (+\$2)

CLASSIC CAESAR | SHAVED PARM | CROUTONS
ROASTED POTATO SALAD | BACON | CHEDDAR

ACCOMPANIMENTS (+\$3)

HARVEST MEDLEY ROASTED VEGETABLES
CAVATAPPI | BLISTERED TOMATOES | ASIAGO
PENNE ALFREDO | BROCCOLI | CRISPY PROCIOUITTO
CLASSIC MAC & CHEESE
VERMONT CHEDDAR SCALLOPED POTATOES

BREAD (+\$2)

JALEPENO CHEDDAR CORNBREAD
THREE CHEESE GARLIC BREAD
BAGUETTE PAWS

ENTREES (+\$5)

CIDER BRINED ROAST PORK LOIN
SOUTHERN FRIED CHICKEN
CHICKEN FRENCH
CLUB PICANHA STEAK

DESSERT (+\$3)

BROWNIE & BLONDIE PLATTER
PLATED NY CHEESECAKE

TENT: 40 PERSON MINIMUM
BAR/LOUNGE: 20 PERSON MINIMUM
BAR/LOUNGE: 65 PERSON MAXIMUM

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



Stationary Presentations -

\$9 PER PERSON

- DOMESTIC CHEESE BOARD: CHEDDAR, SWISS & PEPPERJACK WITH CRACKERS
- VEGETABLE CRUDITE: SERVED WITH WARM PITA AND HUMMUS
- FRESH MELON: SLICED HONEYDEW, WATERMELON & CANTELOPE

\$16 PER PERSON

- MILL CREEK SPREAD: SEASONAL ASSORTMENT OF CHARCUTERIE, CHEESES, NUTS, CRACKERS & JAMS
- ANTIPASTI: ASSORTMENT OF ROASTED VEGETABLES, OLIVES & PEPPERS
- SHRIMP COCKTAIL: CHILLED SHRIMP | HOUSE MADE COCKTAIL SAUCE

Hand Passed -

\$225 PER 100

TOMATO BASIL BRUSCHETTA
GOUDA ARANCINI
CAPRESE SKEWER
PETIT SPRING ROLL
SPANAKOPITA
GOAT & ONION FILO CUP

\$375 PER 100

MINI BEEF WELLINGTON
SAUSAGE STUFFED MUSHROOMS
TRUFFLE CROQUETTE
LOBSTER FILO CUP
BACON WRAPPED SCALLOPS
PROSCIUTTO WRAPPED SHRIMP

PRICED PER 50

- BONELESS WINGS \$35 *Choice of up to 2 sauces (buffalo, bbq, garlic parm, carolina gold, honey hot)*
- BONE-IN WINGS \$60 *Served with bleu cheese and celery*
- PRETZEL BITES & BEER CHEESE SAUCE-WITH SALT OR EVERYTHING BAGEL SEASONING \$45
- CHEESEBURGER SLIDERS - ON BRIOCHE WITH CHEDDAR & CARAMELIZED ONION \$175
- BUFFALO CAULIFLOWER BITES - DEEP FRIED AND SERVED WITH BLEU CHEESE \$45

Bar Packages

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

Standard Open Bar ~\$18pp

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



Premium Open Bar ~ \$20pp

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 \$10 PER PERSON PER HOUR

BLOODY MARY BAR \$11.50 PER PERSON PER HOUR

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

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