



New York Country Club

2010 GOLF OUTING PACKAGE

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Welcome to the New York Country Club

At New York Country Club, we have everything you need to host a memorable golf outing. Whether you're interested in a lavish corporate affair, a sponsored fundraiser for a worthy cause or simply a friendly social gathering among friends, our flexible and accommodating professional staff will go above and beyond to create a custom-tailored event that will thoroughly satisfy the entertainment needs of your golf enthusiasts. Voted by Golf Digest as one of the "Best Places to Play" in their 2008-2009 Edition, you'll find our course has some of the most challenging greens on the East Coast, as well as the entertainment facilities to cater to national and social events of any size.

From comprehensive tournament set-ups that will surely impress, to golf clinics and contests that will keep your guests entertained and engaged, New York Country Club is committed to providing exemplary services to our clients – a standard of service that sets us apart in this competitive industry. We meticulously maintain our luxurious facilities (which include a gorgeous banquet hall) for the enjoyment of our clients so you can be assured your event will make the right impression with fine dining and beverage services that satisfy while keeping your company in awe on our outdoor terrace — which includes a breathtaking view of the Manhattan skyline. Your guests will enjoy warming up at our all-grass practice area, visiting our Pro-Shop, honing their skills on our driving ranges or getting lessons from our renowned Golf Professionals. Whatever your outing needs, our highly-experienced professional staff will work side-by-side with you to make sure that your event is just as you intended and more.

Brad Hisel

**General Manager
New York Country Club**

Greens Fees

Shotguns - Per Player Price

(18-holes of Golf with Cart)

Monday to Thursday	-	\$100.00
Fridays & Holidays	-	\$110.00
Weekends	-	\$120.00

Minimum of 40 golfers needed for Modified Shotgun
108 golfers needed for Full Shotgun
Tee-time golf events also available, please inquire

Full Private Use of the Course

Course rentals start at \$25,000

Ask about Double Shotguns if your outing has 160+ golfers

Food & Beverage

Please See the Food & Beverage Menus

A service charge of 21% along with 8.375% sales tax will be added to all food and beverage totals.
For tax exempt outing, a copy of the organization's tax exempt form is required at the signing of the contract.

Event Services

- **BAG DROP SERVICES:** Our Bag drop attendees will assist your guests —taking their clubs from their car and placing them on the golf cart at the time of their arrival. Each golf cart will be prepared with the event name, hole assignment, scorecard, and tees. Upon completion of the round, our attendants will then clean your guests' clubs and place them in their vehicles.
- **GOLF CLINICS:** Group clinics are conducted by our professional teaching staff on the New York Country Club's beautifully manicured, all grass, practice facility. This is a nice option to add to your event if your group has some non-golfers. All aspects of playing golf are covered including full swings with all clubs, and short game such as putting, pitching, chipping and sand shots. Participants learn about rules and etiquette with a little history of the game thrown in for good measure. Clinic rates vary on size of group and duration of clinic.
- **GIFT CERTIFICATES AND PRIZES:** Gift certificates are available in any denomination, and are good for rounds of golf or Pro-shop merchandise. Custom merchandise orders and tournament prize discounts on items such as balls, towels, bag tags, hats, and golf shirts are available with or without custom logos for your event. If you wish to bring your own tee gifts for placement on carts, our Pro-shop staff can take care of this for you. Please bring all items at least one day prior to your event.
- **SIGNAGE:** Includes tee sponsor signs, tournament signs and banners. Our club can refer several sign making sources, and recommend types of signs that we have utilized. NYCC's golf staff will install and remove any required tee signs at no charge. Pre-assembled signs are to be delivered to NYCC the day before your event. Signs must be taken immediately upon completion of the event, and can be picked up no later than noon of the day following the event; those remaining will be discarded.
- **HOLE-IN-ONE INSURANCE:** The club can assist you in securing hole-in-one insurance for your event by putting you in contact with several different hole-in-one insurance companies.
- **RENTAL CLUB SERVICE:** Golf Clubs are available for rental. Simply let us know one week in advance how many sets you require, and we will reserve them for you.
- **DRIVING RANGE & PRACTICE FACILITIES:** NYCC offers a practice area with two putting greens, a chipping area. Range balls are included.
- **LOCKER ROOM FACILITIES:** We offer shower facilities, steam and sauna rooms, lockers and towels for both men and women.
- **PLAYER ASSISTANCE:** Our professional golf staff is available for assistance on the course, whether you require caddy service, help in spotting golf balls or navigation on the golf course.
- **CONTEST AND SCORING SERVICES:** We offer an array of on course contests and also provide scoring services. As part of these services, our Pro-shop staff will prepare a summary sheet based on contest and golfer results.
- **GOLF PAIRINGS:** A completed player list and groupings are required at least two days prior to event. You may email, fax or drop off the list at our Pro-shop. Hole assignments will then be determined. If you would like your event logo on the golf cart signs, please email at least five days prior to your event.

Formats

- **Scramble** – In this format each player hits a tee shot. Then the team picks the best tee shot of the foursome, picking up their ball and moving it to the best tee shot. Each player then hits a shot from that spot through the green. Once again the team picks the best shot and moves their ball to there and hits the next shot. This continues until the ball is in the hole. There is only one score per hole for the foursome.
- **Shamble** – In this format each player hits a tee shot. The team picks the best tee shot of the foursome and continues to play their own ball from there until each player finishes the hole. Each player must mark his own score per hole.
- **Best Ball** – Each player plays his own ball and the team marks down the lowest score per hole from the foursome.
- **Play your own ball** – Each player of the foursome plays his own ball and each player must mark his own score for each hole.

Contests

- **Closest to the Line** – Each player hits a tee shot and if you think that you are closest to the line you move the sign to where your ball is. You then record your name on the contest sign.

Available on □ Hole 13

- **Closest to the Pin** – Each player hits a shot and if you think that your shot is closest to the pin, you take the tape measure and record your name and distance with measurements from the hole on the sign provided.

Available on □ Hole 3 □ Hole 8 □ Hole 12 □ Hole 17 □ Hole *

- **Longest Drive** – Each player hits a tee shot and if you hit it past the existing long drive, record your name on contest sign and move it to where your drive is.

Available on □ Hole 5 □ Hole 16

- **The Betting Hole** – We have one of our professional staff run this contest. It is a double your money hole. If the player decides to bet, they can get bet on themselves or anyone in the foursome. If they place a bet all they have to do is hit the Par 3 **green in regulation, if they do they double their money. If they bet and miss the green, the money goes to the predetermined charity. This service is \$100.00.**

Available on □ Hole 3 or □ Hole 12

- **Putting Contest** – We will have one of our professional staff run a putting contest for you. Each player if they chose will pay the fee to enter, and make three putts. After being measured if they are the closest (or top 3) they will win a prize to be determined.

Food & Beverage Menus

Beverage



Beverage Cart

Bottled Water & Iced Tea, Canned Soft Drinks

Canned Domestic and Imported Beer

Snacks

\$16.00++

Limited Beverage Cart

Bottled Water & Iced Tea, Canned Soft Drinks

Snacks

\$10.00++



Open BAR

Premium Bar~ Stolichnaya, Johnny Walker Red, Beefeater, Canadian Club, Jack Daniels

Jim Beam, Sauza Silver

House Red and White Wine

Ultra Premium~ Grey Goose, Johnny Walker Black, Bombay Sapphire, Knob Creek, Jack Daniels,

Crown Royal, Patron

House Red and White Wine

	Premium	Ultra Premium
1st Hour	\$16.00++	\$20.00++
2nd Hour	\$13.00++	\$17.00++
3rd Hour	\$7.00++	\$12.00++

Breakfast



Continental Breakfast

Assortment of Fresh Bagels, Breakfast Breads, Rolls, Croissants, Brioche and Danish
Fruit Preserves, Honey and Sweet Butter, Assorted Cream Cheeses

Sliced Seasonal Fresh Fruit Display

Fresh Orange and Grapefruit Juices, Draft Soda
Freshly Brewed Starbucks Coffee's and an assortment of imported English Teas

\$10.00++



American Breakfast Buffet

Assortment of Fresh Bagels, Breakfast Breads, Rolls, Croissants, Brioche and Danish
Fruit Preserves, Honey and Sweet Butter, Assorted Cream Cheeses

Farm Fresh Scrambled Eggs

Light and Fluffy

Hickory Smoked Bacon Branches

Chicken Apple Sausage

(Or Pork Sausage Links)

Potato Hash

Seasonal Whole Fruit Basket and Sliced Fresh Fruit

Fresh Orange and Grapefruit Juices, Draft Soda
Freshly Brewed Starbucks Coffee's and an assortment of imported English Teas

\$18.00++

Breakfast Additions



Yogurt, Dried Cereal, Granola Bars and Power Bars

\$2.00++

Smoked Salmon Display

Traditional accompaniments to include Red Onion, Capers & Cucumber-Dill Cream

\$4.00++

Eggs Benedict

English Muffin, Canadian Bacon, Poached Egg, Hollandaise

\$2.50++

Banana and Walnut Stuffed Pancakes

Fresh Bananas and Walnuts with Sweet Cream cheese and Crunchy Granola

\$2.00++

Texas Style French Toast

Vanilla~Bourbon Soak, Warm Maple Syrup, Powdered Sugar and Cinnamon

\$2.00++

THREE Egg Omelet Station

Ham, Bacon, Broccoli, Peppers, Onions
Mushrooms, Tomatoes, Cheddar, Mozzarella

Egg Beaters & Egg Whites also available

\$4.00++

Lunch



Red Bliss Potato Salad Napa Cabbage Slaw Basil Pesto Pasta Salad

Sandwiches

Turkey, Smoked Ham, Cappicola, Roast Beef

Provolone, Swiss and Cheddar Cheese

Bread Basket of Assorted Rolls and Baguettes

Draft Soda

Wrap's

Vegetable & Goat Cheese Turkey-Bacon and Avocado

Smoked Ham & Swiss with Honey Mustard

Wrapped In Spinach, Tomato and Plain Flour Tortillas

Draft Soda

Assorted Chips and Dip

Seasonal Sliced Fresh Fruit

\$12.00++



All Boxed Up

Chef's selection of 2 wraps and 2 prepared sandwiches accompanied with ~

Assorted Whole Fruit

Bag of chips

Draft Soda

\$10.00++

Lunch from the GRILL



Red Bliss Potato Salad Napa Cabbage Slaw Basil Pesto Pasta Salad

~
5 Napkin Burger

8oz. Ground Sirloin, Chipotle Ketchup, Red Onion, Tomatoes
Pickle Chips, Shredded Romaine

~
Sabrette Hot Dogs

Sweet Onions, Sauerkraut, Relish, Mustard & Ketchup

~
Bourbon-Honey Glazed Breast of Chicken

Black Bean & Corn Relish, Grilled Pineapple

~
Seasonal Sliced Fresh Fruit and Draft Soda

\$18.00++



Lunch Additions

Corn on the Cob Wheels

Sweet Butter

\$1.50++

BBQ Beef Ribs

Hoisin Glazed, Ancho Chili Sauce Drizzle

\$3.00++

Hot & Sweet Sausage

Roasted Peppers, Garlic and Oil

\$2.50++

Banana-Honey Crusted Tilapia

Pineapple Salsa, Citrus Butter

\$3.00++

Dinner Buffet



Butler Passed Hors D'Oeuvres (Chef's Selection)



Mesclun Mix

Tomatoes, Cucumbers, Carrots, Croutons, Balsamic Vinaigrette

Black Bean and Roasted Corn Salad

Toasted Israeli Cous Cous with Dried Fruits & Nuts



Carved ~ London Broil

Chicken Franchise

Cavatelli & Broccoli

Garlic & Olive Oil, Parmesan

Roasted New Potato

Grilled Vegetable



Dessert

a Scrumptious Assortment of Mini Pastries and Petite Fours

Draft Soda

Draft Beer

\$45.00++

Dinner Buffet Additions



Entree

Carved Peppercorn Crusted New York Strip Loin
\$5.00++

Miso Glazed Salmon
Steamed White Rice, Scallion, Miso Beurre Blanc
\$3.00++

Braised Beef Short Ribs
Roasted Vegetables, Beer Hoisin BBQ Sauce
\$4.00++

Mango – Bourbon BBQ Chicken Breast
Black Bean Relish
\$2.00++

Banana-Honey Crusted Tilapia
Pineapple Salsa, Citrus Butter
\$3.00++

The Raw Bar

(Please select four items)

Chilled Gulf Shrimp Crab Claws Littleneck Clams
Malpeque Oysters Seafood Salad Smoked Salmon
Calamari Salad ****Cracked Chick Lobster****
With Tabasco, lemon, cocktail sauce and drawn butter

\$10.00++

Plated Dinner



Butler Passed Hors D'Oeuvres Chef's Selection



Salads

(A Selection of one)

Cucumber Bouquet of Baby Greens

Red and yellow vine ripened tomato, baby mozzarella, basil oil, grissini sticks

Baby Arugula & Frisee with Blue Cheese

Cucumber wrapped, raspberry vinaigrette, toasted almonds, bread sticks

Caesar Salad in a Parmesan Basket

Traditional Caesar dressing, roasted red pepper, garlic croutons and parmesan cheese



Entrée

Meats

(A Selection of one)

Grilled Black Angus Filet Mignon (Additional Charge \$6.00++)

Grilled 8oz. filet mignon accompanied with roasted garlic-herb butter

Peppercorn Crusted Chateaubriand

Crusted and seared beef tenderloin with caramelized shallot – merlot sauce



Poultry

(A Selection of one)

French Breast of Chicken with Sun Dried Tomato

Free range breast of chicken stuffed with sun dried tomato and fontina, Madeira wine sauce

Breast of Chicken with Prosciutto & Mozzarella

Chicken breast layered with shaved prosciutto and fresh mozzarella in bordelaise sauce

Pan Roasted Free Range Turkey

Seasoned with fresh thyme and honey, served with cranberry – Madeira wine sauce



Fish

(A Selection of one)

Macadamia Crusted Hawaiian Mahi Mahi

Day caught Mahi Mahi encrusted with macadamia nut, pineapple salsa and coconut cream

Miso Glazed Atlantic Salmon

Pan roasted salmon filet marinated with miso and hoisin, served with red miso butter sauce

Sun Dried Tomato Crusted Filet of Salmon

Salmon filet baked in white wine, lemon and butter crusted with sun dried tomato and basil

Accompanied with

Julienne Seasonal Vegetable

Roasted Garlic Mashed Potato

Draft Soda

Draft Beer

\$65.00++

Reception Style



Mixed Baby Green Salad

Fresh Fruits & Berries

Decoratively displayed sliced summer melons, pineapple, orange, strawberries
Blackberries and champagne grapes

Farmers Market Vegetable Basket

Seasonal garden vegetables accompanied with basil aioli
Maytag bleu cheese dressing and balsamic vinaigrette

Antipasto

Fresh Mozzarella & Vine Ripened Tomatoes in Basil Pesto Vinaigrette
Basil Pesto and Parmesan Pasta Salad with Baby Mozzarella and Tomato
Toasted Israeli Cous Cous Salad with Dried Fruits and Nuts with Orange-Curry Dressing



Chef Attended Action Stations

(Please Select two Stations)

Carving

(Please select Two)

Peppercorn Crusted New York Strip Loin with Jack Daniel's sauce
Maple Dijon Glazed Ham with pommery honey mustard
Slow Roasted Breast of Free Range Turkey and brown giblet gravy
Dried Fruit Stuffed Tenderloin of Pork with apple brandy reduction

Risotto Bar

Presented in a Vol au Vent pastry shell
Summer Vegetable – peas, bell pepper, corn, tomatoes and squash
Wild Mushroom – Portobello, crimini, shiitake, with white truffle oil and fine herbs

Pasta

(Please select Two)

Served with freshly grated parmesan, crushed red pepper and herbs, Focaccia bread basket
Tri Color Cheese Tortellini in creamy basil pesto
Rigatoni Mezzi with traditional Bolognese sauce of beef, pork & veal
Cavatelli & Broccoli with garlic and olive oil, chili flakes
Penne ala vodka with prosciutto and green peas

From the WOK

Stir fried to order in an authentic wok, served over steamed white rice & Traditional sauces

Oriental Vegetable Stir Fry

Baby corn, snow peas, water chestnuts, shiitake mushrooms, bell pepper & broccoli

Chicken Stir Fry

Sauté chicken tenders with broccoli & red peppers, sesame-ginger sauce

Whipped Potato “Martini”

Whipped Yukon Gold Potatoes and Mashed Sweet Potatoes Piped into Martini Glasses

Accompanied with...

Bacon Bits, Scallions, Cheddar Cheese, Broccoli, Tomatoes, Red Onion, Black Olives, Sour Cream Mini
“Mallows” Dried Fruits

Draft Soda

Draft Beer

\$45.00++ Per Person // *\$85.00++ chef fee per action station