

Your Wedding at The Fairways of Halfmoon

General Information

Each Wedding Package Includes:

Five Hour Reception

Four Hours Beer, Wine & Soda Bar

Traditional Champagne Toast

Butler Passed Hot Hors d'oeuvres

Cutting & Serving of Wedding Cake

Personal Wedding Coordinator

Wedding Captain

Formally Attired Wait Staff

Private Bridal Suite

Choice of Champagne or White Linen

Choice of Napkin Accent Color

Skirting & Lighting of all Specialty Tables

White Wedding Gazebo For Your Ceremony

Hot Hors d'oeuvres Selections

Choice of Four

Scallops Wrapped in Bacon

Sausage Stuffed Mushroom Caps

Coconut Chicken Tenders

Swedish or Italian Meatballs

Asparagus & Asiago Phyllo

Spanikopita

Deep Fried Cheese Ravioli

Brie with Raspberry in Almond Phyllo

Franks en Croute

Brushetta with Pesto & Tomato

The Fairways Classic Buffet

\$ 49.99 per guest

(ask about our child and professional pricing)

One Hour Hors d'oeuvres Reception

Selection of Four Hot Hand Passed Hors d'oeuvres

The Fairway Open

The Fairway Greens

Choice of Entrée Selections

Three Additional Hours of Domestic Draft Beer, House Wines and Soda

Special Blend of Coffee & Tea

Selections for Fairways Classic Buffet

The Fairway Open

A multi-tiered display of fresh vegetables and fruits with gourmet dipping sauces.
Samples of imported cheeses. Assorted crackers and breads.

The Fairway Greens

Mixed bay field greens, red onion, carrots, tomatoes, cucumber and red cabbage,
drizzled with balsamic vinaigrette.

Entrée Selections

Choose One from Each Group

Poultry

Chicken Picatta, Chicken Marsala, Chicken Americana, Chicken Parmesan

Beef and Pork

Top Sirloin of Beef, Roasted Eye of Round, Roast Loin of Pork, Honey Glazed Ham

Seafood

Baked Haddock, Pan Seared Salmon, Seafood Newburg

Pasta

Penne or Farfalle
Marinara or Tomato Basil Cream Sauce

Potato or Rice

Garlic Herbed Red Bliss Potato, Whipped Garlic Potato, Scalloped Potato, Long Grain and Wild Rice

Vegetable

Green Beans Almandine, Honey Glazed Carrots, Seasonal Vegetable Medley

Fresh Rolls and Butter

The Fairways Classic Deluxe

\$ 59.99 per guest

(ask about our child and professional pricing)

One Hour Hors d'oeuvres Reception

Selection of Four Hot Hand Passed Hors d'oeuvres

The Fairway Open

The Fairway Greens

Choice of Entrée Selections

Three Additional Hours of Domestic Draft Beer, House Wines and Soda

Special Blend of Coffee & Tea

Selections for Fairways Classic Deluxe

The Fairway Open

A multi-tiered display of fresh vegetables and fruits with gourmet dipping sauces.
Samples of imported cheeses. Assorted crackers and breads.

The Fairway Greens

Mixed bay field greens, red onion, carrots, tomatoes, cucumber and red cabbage,
drizzled with balsamic vinaigrette.

Soup or Pasta

(choose one)

Italian Wedding Soup, Creamy Potato Leek Soup, Penne Rigate with Marinara
Sauce or Tomato Basil Cream Sauce

Entrée Selections

(choice of two)

Prime Rib of Beef

Choice boneless prime rib of beef, slowly roasted to perfection served au jus

Top Sirloin of Beef

Tender slices of top sirloin served with a drizzle of bordelaise sauce

Chicken Cordon Bleu

Boneless breast of chicken wrapped around smoked ham and Swiss cheese stuffing. Breaded and capped off with hollandaise

Roast Chicken Americana

Boneless breast of chicken wrapped around savory sage bread stuffing. Roasted golden brown and capped with a chicken veloute

Chicken Francais

Egg battered breast of chicken sautéed with lemon, butter and wine

Baked Haddock

Topped with an herb butter, white wine, seasoned bread crumbs and grated Romano cheese

Salmon

Pan seared with dill buerre

Pasta Primavera

Seasonal vegetables in a creamy Alfredo sauce with white wine. Tossed with penne rigate

Penne Rigate Molise

Roasted red peppers, garlic, sliced mushrooms, escarole and white beans sautéed in olive oil

Potato or rice and vegetable

Fresh Rolls and Butter