

# PUB ON THE GREEN

2101 COUNTRY CLUB LANE.  
ONTARIO, NY 14519 | 585-495-GOLF



## Banquet Hall

Thank you for considering Pub on the Green for your special event!

Enclosed you will find food and beverage menu options that have been put together by our staff of professionals. Keep in mind that these menus are only suggestions, and it would be our pleasure to assist you in putting together the perfect menu for your event.



Our banquet room seats 230 people with beautiful views of the golf course from each table, as well as access to our newly renovated patio overlooking the 18th green. We can accommodate a wide range of events including weddings, showers, birthdays, graduations, retirements, business meetings, and more. We offer unique menu selections at reasonable prices

# The 19th Hole

## BEER

Bud Light, Coors Light, LaBatt Blue & LaBatt Blue Light, Michelob Ultra, Molson

## WINE

Chardonnay, Pinot Grigio, Riesling, White Zinfandel, Cabernet Sauvignon, Merlot

## CALL LIQUORS

Absolut, Tanqueray, Captain Morgan, Southern Comfort, Kahlúa, Seagram's Seven, Espolón, Jim Beam

## PREMIUM LIQUORS

Kettle One, Bombay Sapphire, Bacardí, Jack Daniel's, Bailey's, Jameson, Patrón, Bulleit



## Extras:



### TABLE WINE

AVAILABLE UPON REQUEST, STARTING AT \$35 PER BOTTLE



### CHAMPAGNE TOAST

AVAILABLE UP REQUEST FOR \$5.00 PER GUEST



# OPEN BAR PACKAGES

## COFFEE, TEA, & SODA

1 Hour \$8.00 | 2 Hours \$10.00 | 3 Hours \$12.00  
4 Hours \$14.00 | 5 Hours \$16.00 | 6 Hours \$18.00

## BEER & WINE

1 Hour \$15.00 | 2 Hours \$22.00 | 3 Hours \$24.00  
4 Hours \$28.00 | 5 Hours \$32.00 | 6 Hours \$36.00

## WELL BAR

1 Hour \$16.00 | 2 Hours \$20.00 | 3 Hours \$24.00  
4 Hours \$28.00 | 5 Hours \$32.00 | 6 Hours \$36.00

## CALL BAR

1 Hour \$18.00 | 2 Hours \$24.00 | 3 Hours \$28.00  
4 Hours \$32.00 | 5 Hours \$36.00 | 6 Hours \$40.00

## PREMIUM BAR

1 Hour \$20.00 | 2 Hours \$28.00 | 3 Hours \$32.00  
4 Hours \$36.00 | 5 Hours \$40.00 | 6 Hours \$44.00



# HORS D'OEUVRES



priced per 100 pieces & can be ordered in quantities of 25 pieces  
\*\*All items can be displayed in warming chaffers or hand passed  
by servers.\*\*

## VEGETARIAN

- Fried Cheese Ravioli with Marinara \$150
- Arancini with Pesto Aioli \$175
- Spinach & Asiago Stuffed Mushrooms \$200
- Spanakopita \$275
- Caprese Skewers \$300
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce \$300

## BEEF | CHICKEN | PORK

- Bacon Wrapped Dates \$225
- Sausage Stuffed Puffed Pastry \$225
- Sesame Chicken Satay \$250
- Sausage Stuffed Mushrooms \$250
- Waldorf Chicken Salad Crostini \$250
- Beef Crostini with Melted Mozzarella & Creamy Horseradish \$350

## SEAFOOD

- Coconut Shrimp with Sweet Chili Sauce \$275
- Bacon Wrapped Scallops \$300
- Smoked Salmon Canapés \$300
- Shrimp Cocktail \$375

# DISPLAYED HOURS D'OEUVRES



priced per guest

## VEGETABLE CRUDITE \$4

Assorted Fresh Vegetables served with Choice of Dressing

## ATHENA GREEK CRUDITÉ \$6

Assorted Fresh Vegetables served with Hummus, Kalamata Olives, Grilled Pita, & Choice of Dressing

## SEASONAL FRESH FRUIT DISPLAY \$6

## ARTISAN CHEESE BOARD \$7

Imported & Domestic Cheeses, Grapes & Artisan Crackers

## ANTIPASTI \$9

Assorted Sliced Meats, Cheeses, Marinated Vegetables, Olives & Crostini

**20% Gratuity and 8% Sales Tax will be applied to final bill.**

# Brunch Buffets



## THE MULLIGAN

**\$16 per guest**

Baked Pastries & Fresh Fruit, & Individual Yogurt with Granola Orange & Cranberry Juice

**\*\*Complimentary Coffee & Hot Tea Station\*\***

Bagels with Cream Cheese - \$3 per guest

Assorted Cereal with Milk- \$3 per guest

## THE BIRDIE

**\$21 per guest**

Served with Danish & Muffins

**\*\*Complimentary Juice & Coffee Station\*\***

**Choose one from each category below:**

Category #1

Scrambled Eggs with Cheese or Western Scramble with Cheese

Category #2

Home Fries, Hash Browns, Potatoes O'Brien, or Tater Tots

Category #3

Bacon & Sausage Links

## THE FRIED EGG

**\$26 per guest**

Served with Danish, Muffins, & Fresh Fruit

**\*\*Complimentary Juice & Coffee Station\*\***

**Choose one from each category below:**

Category #1

Scrambled Eggs with Cheese or Western Scramble with Cheese

Category #2

Home Fries, Hash Browns, Potatoes O'Brien, or Tater Tots

Category #3

Bacon & Sausage Links

Category #4

French Toast, Waffles, or Pancakes

**20% Gratuity and 8% Sales Tax will be applied to final bill.**



# Brunch Buffets Continued



## THE ALBATROSS

**\$31 per guest**

Served with Danish, Muffins & Fresh Fruit

**\*\*Complimentary Juice & Coffee Station\*\***

Includes Baked Pasta with Mozzarella & Choice of House Salad with Balsamic Vinaigrette & Ranch, or Caesar Salad

**Choose one from each category below:**

Category #1

Scrambled Eggs with Cheese or Western Scramble with Cheese

Category #2

Home Fries, Hash Browns, Potatoes O'Brien, or Tater Tots

Category #3

Bacon & Sausage Links

Category #4

French Toast, Waffles, or Pancakes

Category #5

Chicken French, Chicken Marsala, or Herb Roasted Chicken

## THE FRONT NINE

**\$18 per guest**

Turkey, Ham, Roast Beef, Hard Salami, & Tuna Salad served with an Assortment of Cheeses, Lettuce, Tomatoes, Onions, Pickles, Condiments, Rolls & Bread

Includes our House Salad with Balsamic Vinaigrette & Ranch Dressing, Chips, Cookies & Brownies



**20% Gratuity and 8% Sales Tax will be applied to final bill.**

# Fairway Buffets



Minimum 40 Guests

## THE OGC [16]

Choice of Hamburgers, Cheeseburgers, Hot Dogs, Grilled Chicken, or Italian Sausage with Peppers & Onions, with 2 sides

**\*\*Served with Rolls, Ketchup, Mustard, & Onions\*\***

## THE SANDBAGGER [17]

BBQ Pulled Pork served with choice of 2 sides

**\*\*Served with Kaiser Rolls\*\***

## THE DOUBLE BOGEY [18]

Choice of Hamburgers, Cheeseburgers, or Hot Dogs served with Mac Salad & French Fries

**\*\*Served with Meat Hot Sauce, Ketchup, Mustard, & Onions\*\***

## THE CADDIE [20]

Choice of 2 proteins (Hamburgers, Cheeseburgers, Hot Dogs, Grilled Chicken, or Italian Sausage with Peppers & Onions), with 2 sides

**\*\*Served with Rolls, Ketchup, Mustard, & Onions\*\***

## THE 9 IRON [20]

BBQ Chicken Quarters & choice of 2 sides

## THE HOLE IN ONE [28]

BBQ Chicken Quarters, Pulled Pork with Rolls, Cornbread & choice of 2 sides

## Sides



- Baked Beans
- Baked Pasta
- Ceasar Salad
- Cajun Corn
- Coleslaw
- Corn on the Cob
- Fruit Salad
- Green Beans
- House Salad
- Macaroni Salad
- Pasta Salad
- Potato Salad
- Tomato & Cucumber Salad
- Salt Potatoes

**Additional proteins & sides available upon request**

**\*\*Additional protein & side prices are subject to vary.\*\***

**20% Gratuity and 8% Sales Tax will be applied to final bill.**



# Dinner Menus



## THE EAGLE

**\$25 per guest**

Choice of House Salad with Balsamic Vinaigrette & Ranch, or Caesar Salad

**\*\*Served with Rolls & Butter\*\***

**\*\*Complimentary Coffee Station\*\***

**Choose one from each category below:**

Category #1

Herb Roasted Bone-in Chicken, BBQ Chicken, or Marinated Grilled Chicken

Category #2

Meatballs with Marinara, or Grilled Italian Sausage with Peppers & Onions

Category #3

Garlic Mashed Potatoes, Rice Pilaf, Roasted Potatoes, or Pasta with Marinara

Category #4

Vegetable Medley, Broccoli with Garlic Butter, or Green Beans Almondine

## THE CONDOR

**\$29 per guest**

Choice of House Salad with Balsamic Vinaigrette & Ranch, or Caesar Salad

**\*\*Served with Rolls & Butter\*\***

**\*\*Complimentary Coffee Station\*\***

**Choose one from each category below.:**

Category #1

Chicken French, Chicken Marsala, or Grilled Marinated Chicken

Category #2

Sliced Pork Loin with Au Jus, Sliced Roast Beef with Au Jus,  
or Meatballs & Italian Sausage with Peppers & Onions in Marinara

Category #3

Garlic Mashed Potatoes, Rice Pilaf, Pasta with Marinara or Alfredo, or Roasted  
Potatoes

Category #4

Vegetable Medley, Broccoli with Garlic Butter, or Green Beans Almondine

**20% Gratuity and 8% Sales Tax will be applied to final bill.**





# Dinner Menus



## THE ACE

**\$36 per guest**

Choice of House Salad with Balsamic Vinaigrette & Ranch, or Caesar Salad

**\*\*Served with Rolls & Butter\*\***

**\*\*Complimentary Coffee Station\*\***

**Choose one from each category below:**

Category #1

Carved Top Round or Carved Pit Ham

+ Carved Prime Rib - \$6 per guest +

Category #2

Herb Roasted Bone-in Chicken, Stuffed Pork Loin with Au Jus, Chicken French, Chicken Marsala, or Grilled Marinated Chicken

Category #3

Broiled Haddock Scampi with Tomatoes & Onions, Seafood Newburg over Rice Pilaf, or Petite Salmon Primavera

Category #4

Roasted Potatoes, Rice Pilaf, Pasta with Marinara or Alfredo, or Garlic Mashed Potatoes

Category #5

Vegetable Medley, Broccoli with Garlic Butter, or Green Beans Almondine

## Desserts



Homemade Cookie & Brownie Tray - \$5 per guest

Ice Cream Sundae with Strawberries, Chocolate, Candied Walnuts, & Whipped Cream - \$7 per guest

New York Style Cheesecake with Assorted Fruit Toppings (Blueberry, Strawberry, Cherry) - \$7 per guest

Assorted Fresh Pastry Table - \$10 per guest



**20% Gratuity and 8% Sales Tax will be applied to final bill.**



# Plated Dinners



All entrées are served with choice of side House Salad or side Caesar Salad,  
Garlic Mashed Potatoes, & Roasted Vegetables.

**\*\* Minimum of 30 guests \*\***

## **14 OUNCE PRIME RIB [39]**

Slow roasted & served with Au Jus

## **12 OUNCE NY STRIP STEAK [36]**

Grilled & cooked to medium rare

## **FRESH NORWEGIAN SALMON [32]**

Broiled with Cajun Seasoning, Lemon Pepper Seasoning, or Balsamic Glaze

## **8 OUNCE BEEF SIRLOIN [28]**

Grilled & cooked to medium rare

## **CHICKEN MARSALA [28]**

Sautéed with mushrooms, sundried tomatoes, & green onions  
in a Marsala wine sauce

## **CHICKEN PARMESAN [28]**

Breaded chicken topped with marinara, melted fresh Mozzarella & provolone cheeses,  
served over pasta marinara

## **SHRIMP SCAMPI [28]**

Shrimp sautéed in a white wine, garlic, & butter sauce, served over pasta

## **CHICKEN FRENCH [26]**

Lightly egg-battered chicken sautéed in a lemon sherry wine sauce

**\*\* Artichoke French - add \$3 \*\***

## **PORK CHOP [26]**

An eight ounce Prime pork chop seasoned & grilled to perfection

## **EGGPLANT PARMESAN [20]**

Breaded eggplant topped with marinara, melted fresh Mozzarella  
& provolone cheeses, served over pasta marinara

## **TORTELLINI PRIMAVERA [20]**

Tricolored tortellini with fresh vegetables in a white wine, parmesan cream sauce

## **HADDOCK DINNER [19]**

Beer Battered or Broiled, served with lemon wedges & tartar sauce

**20% Gratuity and 8% Sales Tax will be applied to final bill.**

# Room Fees

[4-6 hours]

	FULL	HALF
<b>SCHOOL/CHARITY EVENTS</b> Monday-Sunday AM & PM	<b>\$250</b>	<b>\$150</b>
<b>WEEKDAY</b> Monday-Thursday until 3 PM	<b>\$200</b>	<b>\$150</b>
<b>WEEKDAY EVENING</b> Monday-Thursday after 3 PM	<b>\$250</b>	<b>\$150</b>
<b>WEEKEND DAY</b> Friday-Sunday until 3 PM	<b>\$400</b>	<b>\$300</b>
<b>WEEKEND EVENING</b> Friday-Sunday after 3 PM	<b>\$500</b>	<b>\$400</b>

## Event Room Fee Includes:

- All Linen (black chair covers, tablecloths, napkins, accent napkins) -
- Room Set-Up (tables & chairs, extra gift/dessert/etc. tables) -
- Room Rental (4-6 hours) -
- Plates, Glasses, Silverware, etc. -
- Basic Centerpieces & Decorations -

## Event Room Additional Fees:

- White Chair Covers -
- Embellished Centerpieces & Decorations -
- IT/Technical Assistance -
- Cleaning Fee (events with additional tear down required from party decorations) -
- Additional Set-Up Fee (evening or morning prior to event) -

**A 3% Administrative Fee will be applied to credit card payments.**

**20% Gratuity and 8% Sales Tax will be applied to final bill.**

**All prices are subject to change.**

# Banquet Style Napkins



**20% Gratuity and 8% Sales Tax will be applied to final bill.**





# FOR MORE INFORMATION

OR TO SCHEDULE A TOUR OF OUR FACILITY, PLEASE  
CALL OR EMAIL OUR EVENT COORDINATOR, NICHOLE  
BROWN.

(585) 495-4653, EXTENSION 4  
[EVENTS@ONTARIOGOLFCLUB.COM](mailto:EVENTS@ONTARIOGOLFCLUB.COM)

