

EVENT MENU

- 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.

- We look forward to celebrating your special day with you! -

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. -



For more information, or to schedule a tour of our facility, please call or email our Event Coordinator, Abby Bardanis.

(585) 495-4653, extension 4
events@ontariogolfclub.com



Pub on the Green | 2101 Country Club Lane, Ontario, NY 14519 | 585-495-GOLF

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

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

Table Wine

Available upon request
Starting at \$35.00 per bottle

Champagne Toast

Available upon request for
\$5.00 per guest

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

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 HORS D'OEUVRES

priced per guest

Vegetable Crudité \$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

A 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

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

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

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

Additional proteins & sides available upon request.

- Additional protein & side prices are subject to vary. -

A 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

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

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

A 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

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

ROOM FEES

[4-6 hours]

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

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 5% Administrative Fee will be applied to credit card payments.

A 20% Gratuity & 8% Sales Tax will be applied to final bill.

All prices are subject to change.