



Mahopac Golf & Beach Club

The Silver Package: - January – April / November & December

Cocktail Hour: 1 hour duration

Premium Open Bar

Artisanal Cheese, Flat Breads & Seasonal Fresh Fruit

Fresh vegetable crudité

Choice of 4 Butler-Passed Hors d' Oeuvres

Reception: 4 hour duration

Premium Open Bar

Champagne Toast

Choice of Salad Course

Choice of Two Dinner Entrées and One Vegetarian Option

Custom Designed Wedding Cake

Freshly Brewed Coffee & Tea

Included with the Mahopac Package

Anniversary Dinner for Two at the Grill Room

Linens of your choice

Wedding Manager throughout the planning process & Wedding Day

\$109.00 per person

Price subject to 20% service charge and applicable 8.375% sales tax

Ceremony Fee: \$300.00

Facility Fee: \$250.00



Mahopac Golf & Beach Club

The Gold Package: - *available any time*

Cocktail Hour: 1 hour duration

Premium Open Bar

Artisanal Cheese, Flat Breads & Seasonal Fresh Fruit

Fresh vegetable crudité

Choice of 6 Butler-Passed Hors d' Oeuvres

Reception: 4 hour duration

Premium Open Bar

Champagne Toast

Choice of Salad Course

Choice of Three Dinner Entrées and One Vegetarian Option

Custom Designed Wedding Cake

Freshly Brewed Coffee & Tea

Included with the Mahopac Package

Anniversary Dinner for Two at the Grill Room

Linens of your choice

Wedding Manager throughout the planning process & Wedding Day

\$139.00 per person

Price subject to 20% service charge and applicable 8.375% sales tax

Ceremony Fee: \$300.00

Facility Fee: \$250.00



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The Platinum Package: - available any time

Cocktail Hour: 1 hour duration

Premium Open Bar

Artisanal Cheese, Flat Breads & Seasonal Fresh Fruit

Antipasto Display

Fresh vegetable crudité

Choice of 6 Butler-Passed Hors d' Oeuvres

Reception: 4 hour duration

Premium Open Bar

Champagne Toast

Choice of Salad Course

Choice of Appetizer Course

Choice of Three Dinner Entrées and One Vegetarian Option

Custom Designed Wedding Cake

Freshly Brewed Coffee & Tea

Included with the Mahopac Package

Anniversary Dinner for Two at the Grill Room

Linens of your choice

Wedding Manager throughout the planning process & Wedding Day

\$159.00 per person

Price subject to 20% service charge and applicable 8.375% sales tax

Ceremony Fee: \$300.00

Facility Fee: \$250.00



Mahopac Golf & Beach Club

Cocktail Reception - Hors d' Oeuvres

(Please select based on your package)

Mini Vegetable Spring Rolls - *Sweet Soy & Ginger Sauce*

Mini Crab Cake Balls - *Citrus Aioli*

Stuffed Mushrooms - *Brandy Cream Sauce*

Coconut Shrimp - *Sweet Thai Chili Sauce*

Mini Meatballs (Pork, Veal, Beef) - *Marinara and Grated Parmesan*

Cheddar Broccoli Bites - *Candied Bacon Bits*

Chicken & Lemongrass Dumplings - *Sweet Soy Sauce*

Mini Arancini - *Basil Aioli*

Bacon Wrapped Scallops - *Maple Siracha*

Melon Soup Shooters - *Crème Fraîche*

Guava & Goat Cheese Crostini's – *Balsamic Reduction*

Smoked Salmon Canapes - *Dill Crème Fraîche*

Shrimp Cocktail - *House Made Cocktail Sauce*

Baby Lamb Chops - *Mint Tzatziki*

Chicken Satay - *Peanut Thai Sauce*

Asian Beef Skewers - *Mango Soy Sauce*



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Appetizers (Please select based on your package)

Chicken & Waffles

Buttermilk fried chicken thigh paired with a cheddar waffle, finished with a maple Sracha sauce

Buttermilk Fried Calamari

Tender calamari drizzled with a cherry pepper caramel, paired with our chipotle tartare sauce

Jumbo Lump Crab Cake

Chef's jumbo lump & roasted corn crab cake on a roasted red pepper and green peppercorn relish, finished with a citrus aioli

Shrimp Piri Piri

African style sautéed shrimp in zesty sauce with fresh cilantro

Pan Seared Scallops

Scallops paired with a parsnip purée & bacon jam

Ricotta & Honey Crostini's

House made ricotta on grilled crostini drizzled with local honey and topped with seasonal micro greens

Eggplant Parmesan Stack

Fried eggplant topped with fresh mozzarella and house made marinara

Shiitake Risotto

Creamy risotto with shiitake mushrooms



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Soups & Salads

Caprese Salad

Artisanal greens, heirloom tomatoes, fresh mozzarella ciliegine and basil infused balsamic

Seasonal Mix Greens Salad

Mixed greens, cucumber, carrots, Kalamata olives, heirloom tomatoes with our house balsamic

Caesar Salad

Crispy romaine, shredded Parmesan, croutons, white anchovies and Caesar dressing

Baby Spinach

Goat Cheese crumbles, shaved fennel, tomatoes and apples with a house dressing

Cream of Asparagus

Crème fraîche and crabmeat



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Entrées (*Choose 2 proteins and 1 vegetarian options or as per package)

**Choice of 1 sauce per protein*

**Choice of 1 starch & vegetables*

Beef options

8oz Filet

8oz Top Sirloin

10oz Ribeye*

*Add \$3 per person**

Sauces: *Shitake Red Wine or Argentinian Chimichurri*

Fish Options

6oz Salmon

6oz Branzino

6oz Mahi - Mahi

6oz Red Snapper

Sauces: *Lemon Beurre Blanc or Thai Coconut Cream*

Chicken Options

Stuffed French Breast Chicken - *Sundried Tomatoes, Spinach & Goat Cheese*

Chicken Scarpariello - *Sliced Chicken Breast in a Tangy Lemon Sauce with Potatoes, Italian Sausage & Cherry Peppers*

Sautéed Chicken Breast

Sauces: *Mushroom Marsala or Caper Lemon Sauce*



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Vegetarian Options

Eggplant Rollatini – *filled with fresh ricotta cheese mix & topped with marinara and provolone cheese*

Eggplant Parmesan Stack – *fried eggplant stack topped with marinara & provolone cheese*

Stuffed Shells – *spinach, sundried tomato & ricotta cheese filling topped with marinara sauce & grated Parmesan cheese*

Starch Options

Baked Potato

Parmesan Potato Wedges

Truffle Country Mash

Rice Pilaf

Parmesan Risotto

Roasted Fingerlings

Herb Roasted Red Bliss Potatoes

Vegetable Options

Ginger Broccoli

Garlic Spinach

Grilled Asparagus

Roasted Cauliflower

Wine Poached Beets

Baby Carrots

Maple Roasted Brussel Sprouts