

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 UPON
REQUEST FOR \$5.00
PER GUEST

FULL 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

BEER & WINE

1 Hour \$18.00 | 2 Hours \$22.00 | 3 Hours \$26.00 | 4 Hours \$30.00 | 5 Hours \$34.00

WELL BAR

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

CALL BAR

1 Hour \$30.00 | 2 Hours \$34.00 | 3 Hours \$38.00 | 4 Hours \$42.00 | 5 Hours \$46.00

PREMIUM BAR

1 Hour \$36.00 | 2 Hours \$40.00 | 3 Hours \$44.00 | 4 Hours \$48.00 | 5 Hours \$52.00

HOST SPONSORED BAR & CASH BAR

HOST SPONSORED AND CASH BARS WILL BE CHARGED ON A PER DRINK BASIS. THERE IS A \$400.00 MINIMUM IN SALES REQUIRED. IF THE MINIMUM IS NOT MET, A \$100.00 SET UP FEE FOR THE FIRST HOUR AND \$20.00/HOUR FOR EACH ADDITIONAL HOUR WILL BE ADDED TO THE SALES TO A MAXIMUM OF \$400.00.

CASH BAR: INDIVIDUAL GUESTS ARE RESPONSIBLE FOR ALL BEVERAGE PURCHASES
HOSTED BAR: FINAL BALANCE FOR ALL CONSUMED BEVERAGES WILL BE CHARGED TO THE MASTER BILL
AT THE CONCLUSION OF THE EVENT AND A 20% GRATUITY WILL BE AUTOMATICALLY ADDED PLEASE
SPEAK WITH YOUR CATERING MANAGER FOR SPECIFIC OPTIONS TO CATER TO YOUR GROUP'S NEEDS.

SATELITE 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

BEER & WINE

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

WELL BAR

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

CALL BAR

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

PREMIUM BAR

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

SPIRIT SELECTIONS, 2-3 BEER/SELTZERS SELECTIONS, 2-3 WINE SELECTIONS, MIXER SELECTIONS SODA -
PEPSI, DIET PEPSI AND OTHER PEPSI PRODUCTS, CLUB SODA AND TONIC WATER
JUICE - ORANGE, GRAPEFRUIT, CRANBERRY AND PINEAPPLE



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, 8% Sales Tax and 4% Admin Fee 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, 8% Sales Tax and 4% Admin Fee 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, 8% Sales Tax and 4% Admin Fee will be applied to final bill.

Fairway Buffets



Minimum 40 Guests

THE OGC [18]

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 [19]

BBQ Pulled Pork served with choice of 2 sides

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

THE DOUBLE BOGEY [20]

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

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

THE CADDIE [22]

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 [22]

BBQ Chicken Quarters & choice of 2 sides

THE HOLE IN ONE [30]

Bone-in BBQ Chicken, 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
- Tomato & Cucumber Salad
- Salt Potatoes

Additional proteins & sides available upon request

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

20% Gratuity, 8% Sales Tax and 4% Admin Fee will be applied to final bill.



Dinner Menus



THE EAGLE

\$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

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

\$34 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, 8% Sales Tax 4% Admin Fee will be applied to final bill.



Dinner Menus



THE ACE

\$39 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 - \$9 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



****Outside Dessert Fee - \$2.00 per guest****

****Cake Cutting Fee - \$2.00 per guest****

Homemade Cookie & Brownie Tray - \$8 per guest

Ice Cream Sundae with Strawberries, Chocolate, Candied Walnuts, & Whipped Cream - \$9 per guest

New York Style Cheesecake with Assorted Fruit Toppings (Blueberry, Strawberry, Cherry) - \$9 per guest

Assorted Fresh Pastry Table - \$12 per guest



20% Gratuity, 8% Sales Tax and 4% Admin Fee 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 [48]

Slow roasted & served with Au Jus

12 OUNCE NY STRIP STEAK [42]

Grilled & cooked to medium rare

FRESH NORWEGIAN SALMON [39]

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

8 OUNCE BEEF SIRLOIN [33]

Grilled & cooked to medium rare

CHICKEN MARSALA [36]

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

CHICKEN PARMESAN [36]

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

SHRIMP SCAMPI [36]

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

CHICKEN FRENCH [37]

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

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

PORK CHOP [35]

An eight ounce Prime pork chop seasoned & grilled to perfection

EGGPLANT PARMESAN [25]

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

TORTELLINI PRIMAVERA [24]

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

HADDOCK DINNER [25]

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

20% Gratuity, 8% Sales Tax and 4% Admin Fee will be applied to final bill.

ROOM FEES

[4-6 Hours]

	FULL	HALF
SCHOOL/CHARITY EVENT Monday-Sunday AM & PM	\$350	\$250
WEEKDAY Monday-Thursday until 3 PM	\$350	\$250
WEEKDAY EVENING Monday-Thursday After 3 PM	\$350	\$250
WEEKEND DAY Friday-Sunday Until 3 PM	\$450	\$350
WEEKEND EVENING Friday-Sunday After 3 PM	\$500	\$400

Event Room Fee Includes:

- All Linen (tablecloths) -
- 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:

- Linen Napkins \$0.95 per napkin -
- 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% Surcharge Fee will be applied to credit card payments. 20% Gratuity, 8% Sales Tax and 4% Admin Fee will be applied to final bill.

All prices are subject to change.

Banquet Style Napkins



20% Gratuity, 8% Sales Tax and 4% Admin Fee will be applied to final bill.



FOR MORE INFORMATION

OR TO SCHEDULE A TOUR OF OUR FACILITY, PLEASE
CALL OR EMAIL TO INQUIRE.

(585) 495-4653, EXTENSION 4
EVENTS@ONTARIOGOLFCLUB.COM

