



Hamlet Willow Creek Golf & Country Club

Gala Celebration

Our exquisite new ballroom facility, overlooking the lakes and golf course, comfortably accommodates up to 230 guests for your Gala Celebration.

Hamlet Willow Creek Golf & Country Club will provide you and your guests with the finest cuisine and impeccable service.

We sincerely look forward to creating a spectacular event filled with memories that will last a lifetime!

Gala Reception Includes:

Open Bar Service

offering an unlimited consumption of premium brand liquors, imported and domestic beer, cocktails, wines, champagne, soft drinks

We are pleased to provide:

*VIP Suite
Direction Maps
Valet Parking
Lobby Hostess ~ Parlor Maid
Sumptuous Hors d'oeuvres
White Glove Service
Formal Sit-Down Dinner (or) Grand Buffet Dinner
Custom Designed Cake
Cordials Cart w. International Coffees*



Maitre d' gratuity is at your discretion

Cocktail Hour

Passed Hors d'oeuvres

(Select Ten 10)

Chilled Passed

Steak Crostini w. Roquefort Butter
Roasted Peppers & Fresh Mozzarella on Garlic Crostini
Chilled Shrimp w. Willow Creek Cocktail Sauce
Pinwheel of Atlantic Smoked Salmon w. Roasted Yellow Pepper & Chives
Strawberries w. Amaretto Mascarpone
Spicy Grilled Chicken & Smoked Mozzarella on Polenta Cake
Endive Leaves w. Crabmeat Pate
Brie on Apple & Pear Slices

Hot Passed

Herb Crusted Lollipop Lamb Chops
Black & White Sesame Chicken Tid Bits
Asian Spring Rolls w. Sweet Chili Sauce
Warm Pan Seared Prosciutto wrapped Mozzarella, Balsamic Drizzle
Potato Pancakes w. Apple Sauce
Pastry Franks
Baked Brie w. Blueberry Chutney
Mini Quiche (Quiche Lorraine / Spinach Quiche)
BBQ Smoked Bacon Wrapped Scallops
Mini Reuben en Crouûte
Parmesan Crusted Artichoke Bites w. Dijon Mayonnaise
Beggar's Purse filled w. Italian Sausage, Roasted Pepper & Fresh Mozzarella
Stuffed Mushrooms w. Crabmeat
Croque Monsieur (Monte Cristo tidbits)
Coconut Shrimp w. Spicy Marmalade Jam

Cocktail Hour continued ...

Chilled Displays

~ Select Four Displays ~



Sushi Display *

Tuna, Crab Roll, Spicy Salmon & Avocado Roll, Smoked Shrimp & Scallion Roll,
Grilled Asparagus & Enoki Mushroom Roll, Avocado Vegetable Roll,
Shrimp Tempura Roll & California Roll

Imported & Domestic Cheese and Fresh Seasonal Fruit Display

Cheeses Served with Assorted Flatbreads and English Crackers
Chilled Sliced Melon Drizzled w. Wildflower Honey
Mixed Berries w. Ginger Essence

Vegetable Crudité Display

Chilled Asparagus with Sonoma Dry Jack, White Truffle Oil & Cracked Pepper
Maytag Blue Cheese Stuffed Cherry Tomatoes with Sea Salt
Seasonal Cruditeé w. Spicy Aioli
Assorted Balsamic Grilled Vegetables

Antipasto Display

Genoa Salami, Ribbon Sliced Prosciutto,
Imported Provolone, Sicilian Olives, Baby Artichoke Hearts,
Roasted Red Peppers and Marinated Button Mushrooms
Oven Baked Focaccia and Assorted Bread Sticks

Smoked & Cured Fish Display

Cedar Smoked Salmon, Applewood Smoked Trout, Pickled Herring with Cream
Sauce & Onions
Served with:
House Made Flat Breads, Herb Spread, Lemon Aioli, Capers,
Shallots & Confit Tomatoes



Consuming raw or undercooked meat, shellfish or fresh shell eggs may increase your risk
for food-borne illness, especially if you have certain medical conditions.

Select Three Stations
(from the following seven)

Chafing Dishes

(Select Three Items)

~
Eggplant Rollatini

Crispy Orange Beef Tips w. Chinese Noodles

Swedish Meatballs

(also available: Italian Style, Sweet & Sour or BBQ)

Seafood Paella

Hot Spinach & Artichoke Dip w. Grilled Pita Wedges

Baked Clams Casino

Stromboli w. Sausage & Pepperoni / Broccoli & Cheese

Fried Calamari w. Marinara Sauce

Mussels Bianco or Marinara

Mediterranean Chicken w. Artichokes, Olives & Roasted Peppers, Lemon Wine Sauce

(Also Available @ \$3. pp add'l)

Veal Scaloppini

or

Braised Beef Short Ribs w Smashed Potatoes & Frizzled Onion Straws

Carving Station

(Select Two)

Flank Steak w. Balsamic Infused Horseradish Sauce

Roasted Breast of Turkey, Pan Gravy

Roast Leg of Lamb, Mint Jelly

Roast Sirloin w. Mushroom Demi Glace

Herb Roasted Loin of Pork w. Apple Stuffing

Corned Beef Brisket

Presented with Cocktail Breads, Pumpnickel Wedges, Condiments & Gravies

Mash-tini Bar

(if used as a fourth station, \$2.00pp add'l)

Create your own potato combination in a Martini glass:

Mashed Potatoes

Toppings: Whipped Sweet Butter, Sauteed Onions, Sautéed Mushrooms, Chives, Sour Cream, Shredded Cheddar, Chopped Scallions, Fried Leeks, Bacon Bits, Warm Brown Gravy

Mashed Sweet Potatoes

Toppings: Whipped Sweet Butter, Brown Sugar, Mini Marshmallows, Warm Maple Syrup

Wok Station

(Select One)

Szechuan Chicken w. Snow Peas ~ Oriental Beef and Broccoli
Shrimp and Scallops w. Vegetables

Pasta Station

The Pastas

(Select Two)

Penne ~ Herbed Fettuccine ~ Ricotta Tortellini
Farfalle ~ Rigatoni ~ Orecchiette ~ Fusilli

The Sauces

(Select Two)

Fresh Tomato and Basil ~ Roasted Garlic & Pesto ~ Vodka Sauce ~
Alfredo ~ Seafood Diavlo ~ Primavera ala Olio ~ Bolognese

Crepe Station

(Select Two)

Hand Made Crepes Filled with:

Seafood Newburg

Crab Saute & Spinach w. Cream & Herbs

Pan Roast of Wild Mushrooms w. Sherry

Pulled Pork w. Spring Vegetables

Satay Station

(Select Two)

Five Spice Marinated Beef Tenderloin Satay
w. Sesame Dipping Sauce

Thai Chili Marinated Prawn Satay
w. Curried Yogurt Sauce

Teriyaki Pork Tenderloin Satay
w. Mango Chutney

Sweet & Sour Chicken Satay

Upgrades Available



Cocktail Hour

Caviar & Vodka Bar *

(Optional @ \$15.00pp)

Buckwheat Blinis, Chopped Egg, Onions, Parsley & Sour Cream
all served w. Iced Premium Vodkas



Martini Bar

(Optional @ \$8.00pp)

Chocolate, Lemon Drop, Cosmopolitan, Black Orange,
Classical Martini's and Infused Vodkas



Raw Bar *

(Optional @ \$15.00pp)

Ice Sculpture surrounded by
Chilled Shrimp, Stone Crab Claws & East and West Coast Oysters
served w. Willow Creek Cocktail Sauce, Mignonette Sauce,
Fresh Horseradish & Lemon

* This item can be cooked to your liking
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illness,
especially if you have certain medical conditions.

Formal Sit-down Dinner

First Course

(Select One)

Shrimp Scampi on Saffron Risotto Cake

Penne Pasta w. Sun Dried Tomatoes,
Pancetta & Scallions, Plugra Butter Cream

Grilled Vegetable Napoleon w. Balsamic Syrup & Roasted Pepper Oil

Exotic Fresh Fruits w. Kiwi Puree

Pan Seared Bacon Wrapped Scallops on Polenta Cake, Greek Taziki Sauce

Potato Cake w. Smoked Salmon, Caviar & Crème Fraîche *

Prosciutto and Fresh Mozzarella Roulade, Balsamic Drizzle

Seafood Newburg Crepe

Fresh Mozzarella & Tomato Napoleon w. Balsamic Drizzle & Fresh Basil

Salad

(Select One)

Seasonal Field Greens w. Warm Herb Encrusted Goat Cheese Crostini,
Balsamic Vinaigrette, Citrus Vinaigrette, or Cranberry Champagne Vinaigrette

Baby California Spinach w. Oyster Mushrooms, Warm Bacon Vinaigrette

Radicchio & Romaine w. Caesar Dressing, Semolina Croutons,
topped w. a Parmesan Crisp

Gorgon-Berry Salad

(Optional @ \$1.50pp)

Exotic Field Greens w. Candied Walnuts, Dried Cranberries,
Mandarin Oranges & Gorgonzola Cheese w. Citrus Vinaigrette**te**

Intermezzo

Seasonal Sorbet served in Hamlet Willow Creek frosted flowers

available flavors:

Entrées
(Select Three)



Grilled Filet Mignon *
w. Wine Sauce and Roasted Shallots

Roast Prime Rib of Beef, au jus *
w. Yorkshire Pudding

Flounder Francaise w. Mango Chutney,
Lemon Butter & White Wine

Pan Seared North Atlantic Salmon *
w. Cornmeal Crust & Lemon-Lime Citrus Sauce

Parmesan Crusted Chilean Sea Bass
w. Beurre Blanc Sauce

Panko Crusted Tilapia stuffed w. Crabmeat & Wild Mushrooms,
Beurre Blanc

Grilled Swordfish
w. Grape Tomatoes & Fresh Basil, Israeli Couscous

French Cut Chicken
stuffed w. Spinach, Wild Mushrooms & Boursin Cheese,
Garlic Sherry Demi Glace

Grilled Chicken Panzanella
w. Tomato & Fontina Melange

Horseradish Crusted Chicken
w. Creamy Gorgonzola Sauce

Chicken Roulade
stuffed w. Prosciutto, Spinach & Fresh Mozzarella

Chicken Sorrentino
Boneless Chicken topped w. Eggplant, Prosciutto, Tomato & Mozzarella,
Mushroom Marsala Sauce

Center Cut Pork Chop
w. Apple & Currant Stuffing,
Rosemary Demi Glace w. Fried Leeks

Roasted Long Island Duck
w. Basmati Rice Pilaf & Plum Sauce

Vegetarian and Children's Meals are also available



Entrée Upgrades Available

Veal Scalloppini

w. Tuscan Potatoes roasted in White Truffle Oil
(Optional @ \$3.50 add'l per person)

Earth & Ocean

Herb Crusted Double Lamb Chop* & Poached Lobster Tail
Stuffed Potato w. Grilled Asparagus, Red Wine Reduction
(Optional @ \$18.00pp)

Rack of Lamb

Herb Crusted Rack of Lamb
w. Duchess Sweet Potatoes, Port Wine Demi Glace
(Optional @ \$8.00pp)



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illness,
especially if you have certain medical conditions.

Hamlet Willow Creek will provide you with a Custom-Designed Cake.
Luscious fillings and lavish decorations are available for your selection.
Please note: cake styles requiring labor intensive designs or materials will
incur an up-charge, priced accordingly



Desserts
(Select One)

*Elegantly Prepared and Presented with your Wedding Cake
as a Sweet Endings Sampler Plate ...*

Chocolate Espresso Torte w. French Vanilla Ice Cream

New York Cheesecake w. Marsala Marinated Strawberries

Key Lime Cheesecake

Polka Dot Raspberry Torte

Ice Cream Truffle w. Fresh Whipped Cream

Available Flavors:

Italian Tartufo, Coconut Gelato Truffle, Cookies & Cream Truffle,

Tuille Almond Shell w. Cheesecake Mousse & Fresh Seasonal Berries

Ice Cream Profiterole w. Warm Chocolate Fudge Drizzle

Chocolate Molten or Bailey's Chocolate Molten Cake
w. French Vanilla Ice Cream

Tiramisu

Key Lime Torte



Also included:

Coffee & Tea Service

Cordials Cart w. International Coffees, Espresso & Cappuccino

Dessert Upgrades



Deluxe Willow Creek Chocolate Fountain

(Optional @ \$500.00)

Dark Belgian Chocolate w. Willow Creek Strawberry Trees, Assorted Cut Fruits & Melons, Strawberries, Graham Crackers, Marshmallows, Biscotti, Rice Krispy Treats, Nutter Butter Cookies, Pastry Puffs, Macaroons, Cheesecake Lollipops & Oreo Cookies



Finishing Touches

(Optional @ \$5.00 per person)

Platters of Fresh Baked Cookies
w. Miniature Pastries & Chocolate Covered Strawberries



Dessert Crepe Station

(Optional @ \$5.50 per person)

Crepes Suzette prepared to order & finished a la flambe

Ice Cream Crepe w. Fresh Whipped Cream & Warm Fudge Sauce

Bananas Foster w. French Vanilla Ice Cream in Waffle Bowl

