

The Whitetail

Located at:

6200 Cheese Factory Road

Manlius, NY 13104

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6200 Cheese Factory Road

Manlius, NY 13104

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Website: <http://www.woodcrestgolfclub.com>

The Whitetail, located at the Woodcrest Golf Club, sits atop of a crest overlooking the entire length of Oneida Lake and the foothills of the Adirondack Mountains.

At the Whitetail, we pride ourselves in friendly, professional service and excellent food in a warm, elegant atmosphere. We feature an original post and beam tavern area with mahogany bar and an elegant dining room with seating for up to 200 people. Other amenities include a state of the art sound system and spacious dance floor.

The Whitetail is available for day and evening weddings, rehearsal dinners, showers, banquets, meetings and luncheons.

The Whitetail Option A Buffet

*Sharp Cheddar Cheese Platter
With Fresh Fruit or Vegetable Crudites*

House Salad

Rolls & Butter

Choice of One in each Group:

Parsley New Potatoes, Garlic Mashed Potatoes

Glazed Carrots, Baby Peas with Mushrooms

Stuffed Shells, Tortellini Alfredo, Ziti

Choice of Two:

*Top Round, Baked Ham, Roast Turkey,
Roast Pork Loin, Chicken Parmesan, Italian Chicken*

Coffee & Tea

\$18.95

plus applicable sales taxes and 18% gratuity

The Whitetail Option B Buffet

Stuffed Mushrooms or Fruit Platter

Vegetable Crudites

House Salad or Caesar Salad

Rolls & Butter

Choice of One in each Group:

*Parsley New Potatoes, Garlic Mashed Potatoes,
Wild Rice, Parsley Noodles*

Broccoli with Cheddar Sauce, Green Beans Almondine

Stuffed Shells, Tortellini Alfredo, Penne Pasta

Choice of One:

Stuffed Chicken Breast (Broccoli, Mushrooms and Cheese – A House Favorite)

Roasted Chicken Italian Style, Grilled Salmon

and

Choice of Two:

Top Round, Baked Ham,

Roast Turkey, Roast Pork Loin

Coffee & Tea

\$20.95

plus applicable sales taxes and 18% gratuity

The Whitetail Option C Buffet

Your choice of two:

*Stuffed Mushrooms, Fruit Platter, Vegetable Crudites,
Swedish Meatballs*

House Salad or Caesar Salad

Rolls & Butter

Choice of One from each Group:

*Baked Potatoes, Garlic Mashed Potatoes,
Wild Rice, Parsley Noodles*

Broccoli with Cheddar Sauce, Green Beans Almondine

Stuffed Shells, Tortellini Alfredo, Penne Pasta

Choice of One:

Stuffed Chicken Breast, Honey Glazed Ham, Grilled Salmon

and

Includes:

Prime Rib

Coffee & Tea

\$22.95

plus applicable sales taxes and 18% gratuity

The Whitetail

Sit Down Dinner Menu

Hot and cold hors d'oeuvre selections priced separately.

All Dinners Include Choice of the Following:

Chicken Pastina, or Broccoli Cheddar Soup

House or Caesar Salad

Garlic Mashed Potatoes, Wild Rice,

Tortellini Alfredo or Penne Pasta

Green Beans Almondine, Glazed Carrots

or Seasoned Peas & Mushrooms

Coffee and Tea

<i>Hip Steak with Sautéed Mushrooms</i>	<i>-10 oz</i>	<i>Market</i>
	<i>-12 oz</i>	<i>Market</i>
<i>Filet Mignon with Sautéed Mushrooms and Béarnaise</i>		<i>Market</i>
<i>Prime Rib Au Jus</i>		<i>Market</i>
<i>Grilled Salmon</i>		<i>17.95</i>
<i>Shrimp Scampi</i>		<i>16.95</i>
<i>Chicken Parmesan</i>		<i>16.95</i>
<i>Stuffed Chicken Breast</i>		<i>14.95</i>
<i>Surf & Turf - New York Strip and Lobster Tail</i>		<i>Market</i>

plus applicable sales taxes and 18% gratuity

The Whitetail

Carved Meats Station

Served with Fresh Rolls and Assorted Condiments

<i>Roast Tenderloin of Beef</i>	<i>6.95 per person</i>
<i>Roast Top Round of Beef</i>	<i>5.45 per person</i>
<i>Steamship Round</i>	<i>5.95 per person</i>
<i>Roast Pork Loin</i>	<i>5.45 per person</i>
<i>Roast Fresh Turkey</i>	<i>5.45 per person</i>
<i>Baked Ham</i>	<i>4.45 per person</i>
<i>Garden Chef Salad</i>	<i>2.00 per person</i>

plus applicable sales taxes and 18% gratuity

Pasta Station

Choice of Two:

Penne, Rigatoni, Fettuccine Pasta, Homemade Baked Ziti

prepared with,

Choice of Two:

*Our Traditional Homemade Tomato Sauce, Alfredo, Olive Oil, Garlic,
Basil and Imported Cheeses*

\$3.95 per person

plus applicable sales taxes and 18% gratuity

The Whitetail Beverage Services

OPEN BAR

Option 1

\$7.00 per Person for 1st hour

\$5.00 per Person for 2nd hour

\$4.00 per Person for 3rd hour

\$3.00 per Person for 4th hour

(Includes well brand liquors, mixers, draught beer, house wines, and soda)

Option 2

\$9.00 per Person for 1st hour

\$8.00 per Person for 2nd hour

\$6.00 per Person for 3rd hour

\$5.00 per Person for 4th hour

(Includes premium brand liquors, mixers, draught beer, house wines, and soda)

Option 3

For four hour period

(Includes house wines, and soda)

\$10.00 per Person - Domestic Draught Beer

\$12.00 per Person - Imported Draught Beer

Kegs *(Serves 150 12 oz. beers)*

Keg Domestic Beer *\$175.00*

Keg Imported Beer *\$200.00 and up*

Wine

Full Carafes *\$18.00*

Choice of Chardonnay, Zinfandel, Chablis, Merlot or Cabernet

plus applicable sales taxes and 18% gratuity

Note: It is The Whitetail's policy that we supply all alcoholic products for all private or public functions.

The Whitetail

Cold Hors d'oeuvres

Shrimp Cocktail Platter

Fresh shrimp on an iced bed served with cocktail sauce and fresh lemon wedges.

Price upon request

Vegetable Crudites

Fresh vegetables served with homemade dips.

85.00/platter (serves 100)

Fresh Fruit

Featuring fresh seasonal fruit.

50.00/50 pieces

Cheese Platter

Selected aged NYS cheeses served with assorted crackers, mustard dip and fresh fruit.

2.50/person

Cocktail Sandwiches

Deviled ham, crab, chicken, tuna or egg salad sandwiched in light and dark rye cocktail rounds.

50.00/50 pieces

Assorted Cold Cuts and Cheese

12 lb. Platter of freshly rolled ham, turkey breast, roast beef, American and Swiss cheese, condiments and rolls.

150.00/platter

Strawberries

Fresh Strawberries dipped in imported dark chocolate.

Seasonal

Bruschetta

Fresh chopped Roma tomatoes, roasted red peppers and basil in extra virgin olive oil, served with toasted baguette slices.

50.00/75 pieces

plus applicable sales taxes and 18% gratuity

The Whitetail

Hot Hors d'oeuvres

<i>Shrimp Scampi</i> <i>Shrimp sautéed in butter, lemon, white wine and garlic.</i>	<i>Price upon request</i>
<i>Stuffed Mushrooms</i> <i>Sautéed mushroom caps stuffed with seasoned bread crumbs and sausage.</i>	<i>60.00/50 pieces</i>
<i>Scallops in Bacon</i> <i>Tender broiled scallops wrapped in bacon.</i>	<i>80.00/50 pieces</i>
<i>Gourmet Pizzas</i> <i>Prepared to your own unique specifications.</i>	<i>25.00/36-cut pizza</i>
<i>Vegetable or Sausage Bread</i> <i>Italian bread stuffed with broccoli, peppers, and mushrooms or sausage, mixed with, Mozzarella and Parmesan cheeses.</i>	<i>25.00/20-cut loaf</i>
<i>Chicken Wings</i> <i>Traditional Buffalo style, butter and garlic sauce or BBQ, served with celery and creamy Bleu Cheese</i>	<i>50.00/100 pieces</i>
<i>Chicken Parmesan</i> <i>Tender chunks of chicken breast baked in seasoned bread crumbs and Parmesan.</i>	<i>75.00/100 pieces</i>
<i>Angels on Horseback</i> <i>Fresh oysters wrapped in bacon and broiled.</i>	<i>Market Price</i>
<i>Reubenettes</i> <i>Miniature Reuben sandwiches of corned beef, sauerkraut, melted Swiss cheese and Russian dressing.</i>	<i>75.00/50 pieces</i>
<i>Swedish Meatballs</i> <i>Miniature meatballs in a creamy mushroom sauce.</i>	<i>65.00/100 pieces</i>
<i>Stir Fry</i> <i>Marinated beef, chicken, shrimp or scallops and fresh vegetables.</i>	<i>85.00/50 pieces</i>

plus applicable sales taxes and 18% gratuity

The Whitetail

Answers to your most commonly asked questions

What kind of decorations can we use?

The Whitetail staff is happy to assist you with decorations. The Whitetail will not permit the affixing of anything to walls, floors or ceilings with nails, staples, duct tape or other adhesives. Please consult with restaurant staff on displaying of all materials well in advance of your function. The use of any type of confetti or soap bubbles is not permitted.

Are there time frames for events held at the Whitetail?

Private Functions can be scheduled for any four (4) hour time frame. If extra time is needed, each additional hour will be at \$300.00 per hour.

Is a deposit required?

A two hundred fifty dollar (\$250.00) non-refundable deposit is required to hold the date and time of your event. It is not an additional charge and will be debited from the total of your invoice.

What form of payment do you accept and when is total payment due?

We accept Visa, MasterCard, local checks and of course cash. All balances must be paid by the end of your event.

Could prices change?

Once a deposit is received and a menu has been selected, no price change would occur.

Is there an additional charge for cake cutting, Chef in dress whites, Management on site for event or the use of audio equipment.

NO

What do I have to guarantee The Whitetail?

You are required to notify The Whitetail on the Monday prior to your event the exact number of attendees to your function. This guest count will be considered the guarantee for which you will be charged, even if fewer guests attend. An slight increase in the guaranteed attendance will be accepted as The Whitetail will prepare food for slightly over your guarantee. If your attendance exceeds the guarantee you must pay for the increased guest count.

Who sets up the room with items brought in?

The Whitetail staff is more than happy to set-up the items you bring in for your event. Please label the items and what you would like done with them and we will take care of everything. It is always best to have things here at least one day in advance. If there are any other questions you have, please don't hesitate to call us 687-9216.

Note: Liability

The Whitetail reserves the right to inspect and control all public functions. Liability for damages to the premises will be charged accordingly. The Whitetail can not assume responsibility for personal property and equipment brought onto the premises. It is the policy of The Whitetail that, for health reasons and liability issues, we shall not allow "left over food or beverage" to be "taken out" after any function.