



Weddings & Banquets
2026



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About Us

Located in Marcellus, NY, Sunset Ridge Golf Club is the only Golf facility in Central NY consisting of six par 5's, six par 4's and six par 3's on a championship layout. The club also features a two-tiered driving range plus separate putting and chipping greens. The 8,400 square foot club house offers restaurant and banquet facilities, bar, fully stocked pro shop, locker rooms and a spacious 1,500 square foot covered deck.

Founded in 1998, Sunset Ridge Golf Club is the best semi-Private golf club experience in CNY. For more information: www.sunsetridgegolfclub.com.

Our Club



Banquets

Surrounded by the golf course and the rolling hills of Onondaga County, this space can be customized for any event, including:

- Meetings
- Baby & Bridal showers
- Banquets
- Fundraisers
- Graduation parties
- Reunions
- Wakes and Memorials

The cost includes seating for up to 160 people, as well as standard linens, bar set-up and tables/chairs.

Call (315) 707-4859 for more information or to book your upcoming event.



Weddings

Make your wedding day even more unforgettable at Sunset Ridge Golf Club!

With large windows that provide stunning views of the golf course and the surrounding Marcellus Hills, the banquet room is the perfect location for your reception.

The banquet room seats up to 160 people, and unlike other facilities, we include tables, chairs, linens and bar service at no extra cost to you. We also offer access to our deck and a built-in dance floor.

You will work directly with our chef to create a custom menu that fits your budget.

Our facilities are also available for bridal showers and rehearsal dinners.



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Sunset Grille



Offering stunning views of the golf course and surrounding hills, The Sunset Grille is the perfect place to stop by for a bite to eat after your round or to catch a local game.

With seating for up to 45 people plus a beautiful deck overlooking the course, the Sunset Grille is an ideal spot for small reunions, meetings and parties, or just a dinner with your friends and family.

Choose from our regular menu of pub fare or check out the weekly specials. A variety of craft beers and mixed drinks are also available.

Read on to see our full restaurant and banquet menus.



Check out our weekly specials, including Fish Fry-Days. We feature one of the most unique and delicious fish fries around; Chef Rose's French-Fried Haddock! The Sunset Grille is open April-October (weather permitting).

Tournaments and Golf Outings

Sunset Ridge Golf Club welcomes your group of any size for a great day of golf and food. Bring your organization out to see for yourself that Sunset Ridge is the best location for an event in CNY.

We are proud to go out of our way to offer the "Big Tournament" experience to even our smallest groups. We will provide cart signs, scorecards, rules sheets, contest signs, PA speakers, scoring and anything else you can think of to help make your day a memorable one and it is all complimentary!

We do all the work so you don't have to!

Looking to switch locations or start your own non-profit or corporate golf tournament? It can be easy and fun with the help from our full time PGA Professional Staff at Sunset Ridge Golf Club! Call (315) 707-4503 for more information.



Breakfast Buffets

Min. 25 people, add \$2.00 pp for 12-24 people

Lite Breakfast \$10.95pp / \$5.95 per child under 10

Orange Juice and Coffee or Tea
Fresh Baked Muffins or Doughnuts
Bagels with Cream Cheese
Fruit

Hot Breakfast - \$15.95 per person / \$7.95 per child under 10

Scrambled Eggs
Choice of one: Bacon, Sausage, or Ham.
Home Fries
Chef's Choice Pastry
Fruit
Coffee, Tea & Orange Juice
Add Pancakes, French toast with syrup - \$2.00 per person
Cheese Soufflé - \$9 per person.
Extra \$7 for Chicken à la King with Biscuits

Brunch - \$25.95 per person / \$14 per child under 10

Scrambled Eggs
Choice of Two (Bacon, Sausage, Ham)
Home Fries
Fruit
Chef's Choice Pastry
Selection of a Chicken Entrée or a Pasta Entrée
Chicken Choices: (Herb Oven Roasted, Chicken Francaise, Cordon Bleu)
Pasta Choices: (Baked Ziti, Pasta with Alfredo Sauce, Cheese Tortellini in Red Sauce or Alfredo Sauce)
Coffee, Tea & Orange Juice
Add Cheese Soufflé \$9 per person
\$7 per person for Chicken à la King with Biscuits.

Lunch Buffets

Min. 25 people, please add \$2.00 pp for 12-24 people

\$5 Pitchers of fountain products

Soup & Sandwich w/ Salad - \$13.95 per person / \$6.95 per child under 10

Choice of two meats (Ham, Turkey, or Roast Beef)

Choice of two cheeses (Swiss, Cheddar, Provolone, or American)

Choice of Wrap, Croissant, or Bread- (Croissant: Add \$1)

House-Made Soup Selection

Choose One: Mac Salad, Potato Salad, or Tossed Salad

Pizza & Wings - \$16.95 pp / \$7.95 per child under 10

Cheese Sheet Pizza

(Add \$1 pp per topping: Sausage, Pepperoni, or Extra Cheese)

Chicken Wings Tossed in Mild, Medium or Hot Wing Sauce

Celery Sticks

Choose One: Blue Cheese or Ranch

Deli Buffet \$19.95 per person / \$8.95 per child under 10

Sliced Turkey, Ham, Roast Beef.

Assorted Cheeses, Lettuce, Tomatoes, Red Onions

Served with Condiments, Rolls & Bread, Pickles

Choice of Two: Salt Potatoes, Tossed Salad, Potato Salad, Macaroni Salad, Tomatoes and Cucumbers Salad, Pasta Salad, Fruit, Coleslaw, Kettle Chips,

Add House-Made Soup: \$3.00 per person.

Italian Buffet - \$24.95 per person / 10.95 per child under 10

Baked, Bone-In Chicken seasoned with Fresh Herbs.

Choose one: Penne Pasta with Marinara and Cheese or in a Creamy Alfredo Sauce. Substitute

Choose one: Meatballs in Red Sauce or Sweet Mild Italian Sausage with Peppers and Onions.

Tossed Salad with Italian and Ranch Dressing

Cheese Tortellini add \$2 pp.

Substitute Lasagna, Eggplant, or Chicken Parmesan \$7 pp

Dinner Buffets

Min. 25 people, please add \$2.00 pp for 12-24 people

Turkey & Ham w/Pasta \$25.95 pp / \$15 per child under 9

Brown Sugar Glazed Baked Ham
Herb Roasted Turkey Breast
Classic Bread Stuffing
Chef's Choice of Vegetable
Mashed Potatoes & Gravy
Chef's Choice Bread and Salad

Pork & Chicken w/Pasta \$25.95 pp / \$15 per child under 9

Roasted Pork Loin Seasoned with Sage, Garlic, and Honey
Herb Roasted Chicken
Baked Penne Pasta with Marinara Sauce and Cheese
Chef's Choice of Vegetable
Mashed Potatoes & Gravy
Bread and Butter / Tossed Salad

Sunset BBQ Buffet - \$26.95 pp / \$15 per child under 9

Bone-in Chicken, Choice of BBQ or Cornell
Slow Roasted Pulled Pork with a Side of BBQ Sauce
Baked Beans
Salt Potatoes
Coleslaw / Tossed Salad / Rolls and Butter
Substitute St. Lewis Style BBQ Ribs \$4.00 pp

Sirloin Roast Buffet - \$27.95 pp / \$15 per child under 9

Sliced Sirloin
Served with Horseradish, Beef Gravy
Mashed or Oven Roasted Potatoes
Chef's Choice of Vegetable
Pasta with Marinara Sauce and Cheese
Tossed Salad with Italian and Ranch Dressing
Salad and Rolls

NY Strip – Market Price

Side Salad, Bread, and Butter
Baked Potato
Chef's Choice of Vegetables

Customizable Buffets

Min. 25 people, add \$3.00 pp for 12-24 people

Build-A-Buffer includes two sides, the chef's choice of Vegetables, bread, coffee, tea, and fountain drinks.

1 Entrée- \$26.95 pp

2 Entrées- \$31.95 pp

3 Entrées- \$45.95 pp

***Add pasta in marinara sauce - \$3.00 pp**

Chicken Entrées

Herb Roasted Chicken

Chicken Piccata - lightly floured chicken sautéed in butter, simmered in a citrus lemon-butter sauce, garnished with capers and parsley.

Chicken Francese - Tender chicken cutlets sautéed and served with a lemon Parmesan sauce.

Chicken Parmesan - Tender breaded chicken topped with fresh house-made marinara and melted cheese.

Chicken Regies - Rigatoni Pasta with Chicken and a variety of sweet and hot peppers in a spicy, thick tomato cream sauce.

Chicken Alfredo — penne pasta and tender chicken are tossed in a creamy Alfredo cheese sauce.

Chicken BBQ- Chicken that's marinated in "LUPO'S" Speedy Sauce is then grilled to a finish that's crispy on the outside and juicy on the inside.

House-made Chicken Tenders - Tender, Juicy Chicken, dipped in our House Coating and fried until perfectly golden brown and crispy.

Beef Entrées

Beef Sirloin Roast - Garlic and Herb Seasoned Sirloin of Beef, Slow roasted and sliced thin, served in a rich brown gravy.

Prime Rib - melt-in-your-mouth tender and juicy, seasoned with fresh garlic, herbs, and spices, cooked to medium rare - *add \$7.00 per person

Pot Roast - Tender Beef and Vegetables Slow Simmered in Rich Beef Gravy

Beef Stew - a classic, hearty stew made of beef, onions, carrots, potatoes, and red wine.

Cottage Pie- Ground Beef with Vegetables in a Rich Gravy, topped with Cheesy Mashed Potatoes. **Rustic Italian Meatballs**—A blend of beef and pork, fresh herbs, Parmesan cheese, and a splash of cream ensures they're tender and moist.

Pork Entrées

House Smoked Pulled Pork- Pork Butt, seasoned with our own Spice Blend and smoked low and slow.

Roasted Pork Loin- Sage, Garlic, and Honey Marinated Pork Loin.

Ham- Brown Sugar Glazed.

Smoked BBQ Ribs - St. Louis Cut Ribs, seasoned with our proprietary spice blend and smoked to achieve tender perfection. ***Additional charge of \$2.00 per person.**

Sausage with Peppers and Onions- Grilled Gianelli Sausage Sautéed with Green Peppers and Sweet Onions.

Pasta Entrées

Baked Penne with Italian Marinara, fresh basil, and abundant mozzarella makes an exceptional Italian casserole.

Stuffed Shells - A classic culinary creation, featuring shells filled with a flavorful Three Cheese Ricotta filling complemented by a house-made Marinara Sauce.

Fettuccine Alfredo is prepared with a rich, garlic-infused Parmesan cream sauce, served with pasta.

Pasta with Red Sauce — An intensely flavorful tomato sauce served with your preferred type of pasta.

Lasagna- the quintessential Italian comfort food. This classic dish includes layers of Noodles, Hearty Red Sauce, Creamy Ricotta Blend, and Mozzarella Cheese baked to a hot, gooey deliciousness.

Penne with Vodka Sauce — our house marinara sauce becomes creamier and even more delicious with the addition of butter, cream, and Parmesan cheese. And, of course, a splash of vodka.

Seafood Entrées

Pan Roasted Salmon with a choice of Sauce: Creamy Lemon Dill Sauce, Honey Mustard Sauce Or Teriyaki Sauce

Shrimp Scampi - Pasta tossed with sautéed shrimp swimming in an incredible buttery, garlicky, and lemony sauce.

Shrimp Alfredo - Sautéed shrimp combined with Alfredo sauce and pasta.

Broiled Haddock - Baked and topped with buttery Ritz crackers, fresh lemon juice, and butter.

Traditional Baked Haddock with a White Wine Lemon Garlic Butter Sauce.

Chef Flip's Haddock—Fresh haddock baked on a bed of sweet, caramelized onions with a creamy Parmesan topping.

Vegetarian Entrées

Baked Eggplant Parmesan- crispy-coated Eggplant slices smothered in Cheese and Marinara.

Vegetarian Black Bean Enchilada Casserole—an uncomplicated combination of black beans, corn, green chilies, green onions, cilantro, zucchini, and sweet potato. This mixture is layered between corn tortillas and cheese, then generously covered with red enchilada sauce.

Vegetarian Mexican Casserole - A hearty, delicious dish made with bell peppers, corn, black beans, and other ingredients.

Substitutions and special requests are always accommodated. We are dedicated to helping you create a menu that fits your preferences and budget.

Sides - Build-a-Buffer includes two options; additional à la carte items can be added.

Salt Potatoes (\$3.00 pp à la carte)

Roasted Potatoes (\$3.00 pp à la carte)

Baked Potatoes (\$3.00 pp à la carte)

Mashed Potatoes (\$3.00 pp à la carte)

Seasonal Roasted Veggie medley (\$4.50 pp ala carte)

Mac and Cheese (4,00 \$ par person à la carte)

Coleslaw (\$2.50 pp ala carte)

Baked Beans (\$2.00 per ala carte)

Fried Rice/ with Veggies (\$4.00 pp ala carte)

Mixed Greens Salad (\$2.50 pp à la carte)

Potato Salad (\$3.00 pp ala carte)

Macaroni Salad (\$2.50 pp ala carte)

Tomato, Cucumber Salad (\$2.50 pp ala carte)

Pasta Salad (\$3.50 pp ala carte)

Broccoli Salad with or without Bacon (\$3.00 pp ala carte)

Utica Greens (\$2.50 pp ala carte)

Desserts

Cupcakes: Vanilla or Chocolate- \$2.95 pp

Brownies: Chocolate, Blondie, Cheesecake Brownie, Brookies - \$3.75pp

Cookies: Large four oz. Size / \$4.75pp Flavors include Chocolate Chip, Peanut Butter, (Vanilla Chip, Macadamia Nuts, Caramel Sated), and S'mores.

Sheet cake, strawberry shortcake, or mini chocolate lava cake – \$6.75 per person.

Fruit Pie: Apple, Peach, Blueberry, or Cherry- \$7.95 pp

Catering (carry-out only - \$200 minimum)

A half pan accommodates 10-12 servings, while a full pan accommodates 20-25 servings.

Herb-Roasted Chicken - Half Pan - \$66.00; Full Pan - \$130.00.
Baked Penne - Half Pan - \$45.00, Full Pan - \$85.00
Baked Meat Lasagna is offered for \$67.00 for a half pan and \$130.00 for a full pan.
Chicken Reggie's Half Pan - \$70.00, Full Pan - \$130.00
Sausage with Peppers and Onions, half pan - \$120.00; full pan - \$230.00
Roasted Pork Loin ½ Pan- \$ 125.00 Full Pan- \$240.00
Mashed Potatoes - Half Pan - \$45.00, Full Pan - \$75.00
Herb Roasted Potatoes: Half Pan - \$45.00; Full Pan - \$75.00.
Honey and Thyme Roasted Vegetable Medley - Half Pan - \$60.00, Full Pan - \$110.00
Tossed Salad with Italian Dressing - Half Pan - \$50.00; Full Pan - \$95.00.
Barbecue Pulled Pork - Half Pan - \$100.00; Full Pan- \$190
Italian Meatballs in Marinara – Half Pan \$120.00 – Full Pan \$230.00
Salt Potatoes – Half Pan \$45.00; Full Pan \$75.00.
Classic Mac Salad or Potato Salad – Half Pan \$40.00; Full Pan \$65.
Green Beans – Half Pan \$50.00; Full Pan \$95.00.
Mac & Cheese – Half Pan \$70.00; Full Pan \$130.00

Hello,

Chef Flip here. Please allow me to introduce myself. I am a culinary professional with thirty years of experience in the hospitality industry. Additionally, I have dedicated seventeen years to volunteer service, specifically preparing meals for the Salvation Army during Thanksgiving in Auburn, NY. I can accommodate most special requests to the menu. My objective is to ensure you are consistently satisfied with the food services provided to you at Sunset Ridge Golf Course. I look forward to discussing your upcoming special occasion.

Thank You

Chef Flip

**Please ask about our gluten-free options.
Please inform us of any food allergies that you might have.**

Please be advised that all prices listed apply solely to payments made by cash or check. A 3.5% processing fee is added to all credit card payments. Kindly note that these prices exclude the 8% New York State sales tax and the 22% gratuity.



Sunset Grille

BANQUETS

An 8% sales tax and 22% banquet fee will be added to all options

Desserts

Cobbler: Peach, Cherry, Chocolate, Mixed Berry, Apple, or S'mores- \$5.95 pp

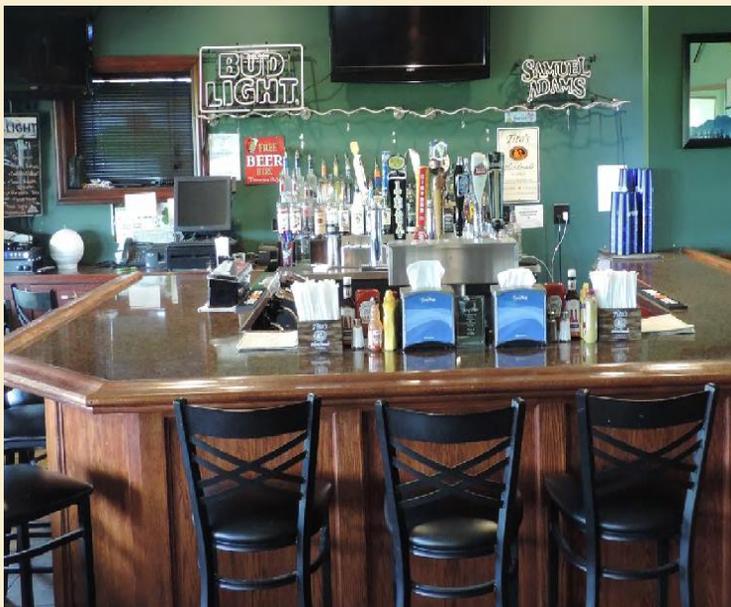
Fruit Pie: Apple, Peach, Blueberry, or Cherry- \$6.95 pp

Strawberry shortcake or Chocolate Lava Cake- \$5.95 pp

Cupcakes: Vanilla or Chocolate- \$2.95 pp

Cookies: Chocolate Chip, S'mores, Double Chocolate or Peanut Butter- \$2.95 pp

Brownies: Chocolate, Blondie, Peanut Butter – Chocolate, S'mores, or Brookies - \$2.95 pp



Catering

(carry-out only - \$200 minimum)

½ Pan feeds 10-12 and Full Pan feeds 20-25

Herb Roasted Chicken- ½ Pan -\$60.00 or Full Pan- \$ 110.00

Bake Penne- ½ Pan- \$35.00 Full Pan- \$75.00

Baked Lasagna ½ Pan- \$55.00 Full Pan- \$105.00

Chicken Riggies ½ Pan- \$50.00 Full Pan- \$100.00

Sausage w/ Pepper / Onions ½ Pan- \$65.00 Full Pan \$110.00

Roasted Pork Loin ½ Pan- \$ 65.00 Full Pan- \$120

Mashed Potatoes- ½ Pan- \$35.00 Full Pan- \$60.00

Herb Roasted Potatoes ½ Pan- \$35.00 - Full Pan \$60.00

Honey and Thyme Roasted Vegetable medley- ½ Pan- \$40.00 Full Pan- \$65.00

Macaroni & Cheese ½ Pan -\$40.00 Full Pan- \$80.00

Chef Salad- ½ Pan- \$25.00 Full Pan- \$50.00

Bar Options

Pouring premium and well liquors, house wines, beer and fountain drinks

Open Bar

1st hour - \$12 pp

2nd hour - \$10 pp

3rd hour - \$9 pp

4th hour - \$8 pp

Champagne or Wine Toast - \$5.95 pp

Premium Bar upgrade - \$8.95 pp

Mimosa, Margarita or Bloody Mary Bar - \$8.95 pp

Cash bar is an option for any number of hours or a bar tab can be run to any prepaid amount

Beverage Cart Options (Golf Events)

Consumption, tab or drink tickets \$3.00 each (tickets good for NA beverage or domestic cans)

Banquet and Event Policies:

Thank you for considering the Sunset Ridge Golf Club for your special event. Please complete and return the attached contract with your deposit.

ROOM FEES: Banquet groups can reserve the Sunset Room for 25 or more guests with a \$250 non-refundable room fee. Events are based on 3 hours. Smaller groups are welcome in our Sunset Grille Room with a \$125 non-refundable room fee. Set-up is allowed two hours prior to event start time. Additional set-up time on the same day or the day before can be arranged at a rate of \$20 per hour (schedule permitting). Additional banquet time beyond the three hours can be reserved at a rate of \$100/hour for the Sunset Room and \$50/hr for the Grille Room. Weddings require the full day rental of the space at a rate of \$750/day M-F and \$1000/day Sa-Su-Holiday in the Sunset Room and \$400/day in the Grille Room. Sunset Room includes the privacy deck.

ROOM FEE WAIVED WITH MINIMUM FOOD & BEVERAGE TOTAL (Banquets only): For the Sunset Room if the minimum total spent on F&B is at least \$1750 (non-inclusive of the room fee) the room fee will be waived and credited to the final bill. For the Grille Room if the minimum total spent on F&B is at least \$800 (non-inclusive of the room fee) the room fee will be waived and credited to the final bill.

CUTTING FEE: Outside desserts are allowed for \$2 per person cutting fee. If self-serve there is no fee.

WEDDING PAYMENTS: Wedding reservations require \$1000 as a down payment, with the remaining balance due upon confirmation of final numbers and BEO 7 days out.

BANQUET PAYMENTS: The remaining balance is due on the day of the event and must be submitted in one transaction. A 22% Banquet Fee will be added to All Food, Beverage, and Meeting Room Rental. This fee includes a gratuity for the staff. NYS Law Requires: Food & Beverage Tax at 8.0%. Tax-exempt groups must provide a copy of their tax-exempt form.

CONFIRMATION & GUARANTEE: Upon receipt of the signed agreement and room fee, the room will be reserved for your group. Seven days in advance of your event, you are required to confirm the guaranteed count of your event and the final menu. Any additions to the number of attendees should be done as soon as possible and will be subject to the availability of deliveries. You will be billed for guaranteed number or the actual number of attendees whichever is greater.

DECORATIONS & CLEANING: Decorations cannot be nailed, taped, or stapled on the walls, fixtures or furniture. Bubbles, glitter, confetti or other destructive products are not permitted. Normal cleanup is included in the package, however, should excessive clean-up be necessary the excessive cleaning fee is \$150.

INDEMNIFICATION: To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless Kless Myers Golf Management, LLC and Sunset Ridge Golf Club and their employees against all claims, losses or damages to persons or property, governmental charges or fines and costs, including reasonable attorney fees, arising out of or connected to your function.

Event Contract

Event Name _____ Event Date _____ Time _____

Contact Information

Primary Contact(s) _____

Phone _____ E-mail _____

Address _____ City _____ State _____ Zip _____

Event Information

Expected Plate Count _____ Guaranteed Count (7days) _____ Price per Plate _____

Open Bar # of Hours _____ Max Tab \$ _____ Cash Bar from _____ To _____

Additional Comments _____

Food and Beverage Service

Meal Includes _____

Additional Set up Details _____

Beverage Service Instructions _____

Signature

Signed _____ Date _____