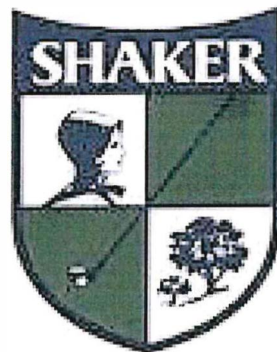


*Shaker Heights  
Country Club*

*Catering  
Guide*



EST. 1913

# *Policies and Guidelines*

## **AVAILABLE PRIVATE FUNCTION AREAS**

Private Functions may be held in the following areas of the Club: Living Room, Courtland Bar, Ross Room, West Dining Room, East Dining Room, Grand Ballroom, Pelton's Pub Card Room, Board Room, East Porch\*, South Porch\*. It is the Club's policy to have cocktail and dining spaces available to members during scheduled dining hours. Private parties may be scheduled in accordance with the Club's normal operating hours.

\*Seasonal

## **NON-MEMBER (SPONSORED) EVENTS**

All non-member events at Shaker Heights Country Club are to be sponsored by a member in good standing. If an event is member-sponsored, the sponsoring member must notify the Director of Sales and Events, either by phone, email or written notice, that they have agreed to sponsor the event before the Club will confirm the date or make any arrangements. By sponsoring a function, the member assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt or damage incurred to the Club. A sponsored wedding will normally not be confirmed more than one year prior to the chosen date to allow first option access to the Club by the membership.

## **CONCIERGE FEE**

All non-member (sponsored) events will have an \$12 Concierge Fee per person. This fee includes: rental of one room, valet, coat check attendant, portable bar set up, white linens and white napkins, usage and set up of all A/V needs, room set up from selection of available table sizes, gold chiavari chairs, mirrors and votive candles for tables.

## **DRESS CODE**

Proper attire is required in all areas of the Club. No jeans, short shorts, mini skirts, cut-offs, tank tops or tee shirts are permitted on Club premises.

## **DEPOSITS AND BILLING**

We require a deposit for all sponsored. This deposit is due with a signed event agreement. The deposit amount for the event is approved by the Director of Sales and Events.

## **CANCELLATION POLICY**

Cancellations made within one week of the event may be charged in full.

## **GUARANTEES**

To ensure service and allow for food preparation, the Club must receive within three business days prior to the function, the minimum number of persons who will be attending. This number constitutes the guaranteed minimum number of guests attending and is not subject to reduction. If we do not receive a minimum, the number estimated in confirming the function will be used. The actual number served, if over the guarantee, will be billed.

## **ALCOHOL POLICY**

Employees of Shaker Heights Country Club will not serve alcohol to anyone under the age of twenty- one or anyone who appears to be intoxicated. All alcoholic beverages must be purchased through Shaker Heights Country Club.

## **FOOD POLICY**

Due to Health Department regulations and Club policy, all food (with the exception of wedding cakes) must be provided by Shaker Heights Country Club. Guests are not permitted to remove any extra food or beverages from buffets, kitchens or dining rooms of the Club.

Parties of 15 or more guests require either a limited or a preset menu (serving the guests the same items). Your menu should be selected and called in to the Catering office no later than one week prior to the event. For weddings and large functions, selections should be made one month in advance.

## **LABOR**

Shaker Heights Country Club schedules appropriate levels of staff as needed. Should you have specific requests, please discuss them in advance of your event with the Director of Sales and Events. Requests for extra staff will result in an additional charge.

## **SALES TAX AND SERVICE CHARGE**

All menu prices are subject to a 20% service charge and applicable sales tax. Sales tax is applied to all contracted services and setup fees. All non-member (sponsored) events are subject to a 25% service charge.

## **DECORATIONS**

Decorations are an important factor in creating ambiance and setting just the right mood for your guests. We ask that all decorations be confined to the specific room(s) reserved for your function. Additionally, all decorations must be limited to tabletop or freestanding displays that do not require affixation to walls or furniture. Since the Club cannot be responsible for any personal items, all decorations should be delivered to the Club the day of your function and taken with you upon departure. The Club will not be held responsible for any articles left after a function.

## **ENTERTAINMENT**

The Club welcomes outside entertainment for your event. We ask that all amplification and sound be confined to your specific room. Entertainers should be advised of and adhere to the Club's dress code. Alcoholic beverage service is not permitted for entertainers, photographers and other outside vendors.

## **PARKING/VALET SERVICE**

Valet parking fee is included in the concierge fee. Self-parking is available in our parking lot at no charge.

## **COAT ROOM**

Coat rooms are available at the Main Entrance of the building. Should you wish to provide a coat check service to your guests, you may do so for a fee of \$75 per attendant with a minimum of one attendant for every 75 guests.

## **SECURITY**

Shaker Heights Country Club is subject to determine if your event should need security. If your event requires security from our General Manager and Director of Sales and Events you will be responsible for scheduling and paying for all costs associated with the security company.

## **OUTSIDE VENDORS AND DELIVERIES**

We are happy to work with your choice of vendors. Any special arrival and setup requirements for your vendors must be coordinated in advance with the Director of Sales and Events. Any deliveries associated with a private event must also be coordinated in advance with the Director of Sales and Events.

## **MISCELLANEOUS**

Due to safety concerns, no rice, confetti, birdseed, bubbles or glitter are permitted either in the clubhouse or on the grounds. Flower petals are allowed outdoors but not indoors.

Cell phones are permitted only in the parking lot, locker rooms, and within the confines of any privately rented room. Per Ohio Law, Shaker Heights Country Club is a non-smoking facility.

# Breakfast Menu

## *Continental Breakfast*

Seasonal fresh fruit platter  
Assorted fresh baked danish  
Petite muffins  
Breakfast breads  
Fruit juices, tea, coffee \$14

Add a yogurt bar:

Greek yogurt, berry yogurt, fresh berries,  
granola, toasted coconut \$5

## *Breakfast Buffet*

20 person minimum required

Seasonal fresh fruit display  
Assorted danish  
Petite muffins  
Fresh baked pecan rolls  
Red potato lyonnaise  
Applewood smoked bacon  
Maple breakfast sausage links  
Cinnamon french toast  
Scrambled eggs  
Fruit juices, coffee, tea \$20

## *Plated Breakfast*

### **Eggs Benedict**

Poached eggs on a toasted English muffin,  
Canadian bacon, hollandaise sauce,  
red potato lyonnaise, fresh fruit \$16

### **Short Rib Hash**

Braised beef short rib, potatoes,  
green onions, tomatoes, poached eggs,  
English muffins, salsa \$16

### **Broccoli, Ham and Cheddar Cheese Quiche**

Hash brown potatoes, fresh fruit \$15

### **Sunrise Breakfast**

Scrambled eggs, breakfast potatoes, bacon,  
sausage, fresh fruit, muffins \$15

## *Breakfast Enhancements*

*The following items may be  
ordered to enhance your breakfast.  
A breakfast buffet must be ordered  
for this pricing to apply.*

### **Smoked Salmon Platter**

Cold smoked salmon with  
traditional garnishes \$7

### **Egg and Omelet Station**

Eggs & egg whites, ham,  
mushrooms, peppers, tomatoes, onions,  
spinach, cheddar cheese \$8

### **Eggs Benedict Station**

Poached eggs, Canadian bacon,  
creamed spinach, smoked salmon,  
hollandaise \$12

# Lunch Buffets

## *Soup, Salad & Deli Buffet*

*One hour of service, 20 person minimum required for a buffet. Also available in pre-made wraps and sandwiches*

Homemade Soup Du Jour  
Fresh Fruit Display  
Creamy Cole Slaw and Potato Salad  
Vegetable Pasta Salad  
Chicken Salad  
Garden Greens  
Assorted Sandwich Breads and Wraps

Sliced Deli Meats: Roasted Turkey, Black  
Forest Ham, Corned Beef, Salami  
Sliced Cheeses: Swiss, Cheddar, Provolone  
Kettle Potato Chips  
Assorted Condiments  
Fresh Baked Cookies and Brownies  
Coffee and Tea Service

\$26 per person

## *Luncheon Buffet*

*One hour of service, 25 person minimum  
required for a buffet*

Fresh Baked Bread & Butter  
Fresh Fruit Display  
Chefs Selection of two additional Seasonal Salads  
Caesar Salad  
Chicken Piccata  
Lake Erie Walleye, lemon scallion beurre blanc  
Herb Rice Pilaf and Seasonal Vegetables  
Grilled Chicken Pasta  
Cookies and Brownies  
Coffee and Tea Service

\$34 per person

## *Barbeque Cook Out Buffet*

*One hour of service, 25 person minimum  
required for a buffet*

Fresh Fruit Display  
Creamy Cole Slaw and Potato Salad  
Greens Salad  
Tomato Mozzarella Salad  
Pasta Salad  
Corn on the Cob  
Angus Beef Hamburgers  
Marinated Breast of Chicken  
BBQ Pork  
All Beef Hot Dogs  
Roasted Red Potatoes  
Assorted Condiments  
Cookies and Brownies  
Iced Tea & Lemonade

\$32 per person



# Lunch Menu

## Plated Lunch Salad Selections

*All plated salad selections include rolls, butter, coffee & tea.*

### Caesar Salad

White anchovy dressing, parmesan cheese, herb croutons, romaine hearts, grilled breast of chicken \$18

### Asian Salad

Mixed greens, carrots, cucumber, sesame seeds, oranges, cashew, wontons  
Champagne vinaigrette dressing \$18

### Cobb Salad

Romaine, eggs, cucumber, tomato, red onion, avocado, bacon, blue cheese crumbles \$18

### Heirloom Tomato Salad

Local greens, mozzarella, radish, focaccia, balsamic vinaigrette dressing \$18

### Summer Greens

Spinach, blueberry, orange, walnuts, pickled onion, cilantro lime vinaigrette dressing \$18

### Watermelon Salad

Pressed watermelon, strawberries, barrel aged feta, pistachios, Champagne vanilla vinaigrette \$19

### Gem Salad

Beets, feta, radish, tomato, pickled onions, pita, lemon vinaigrette dressing \$18

### Beef Tenderloin Salad

Petite greens, candied walnuts, blue cheese, tomatoes, red onions, balsamic vinaigrette, grilled tenderloin \$24

## Plated Lunch Entree Selections

*All plated salad selections include a House or Caesar salad, rolls, butter, coffee & tea.*

### Grilled Chicken Pasta

Penne, spinach, roasted tomato, asparagus, smoked paprika cream sauce \$24

### Braised Beef Short Rib

Smoked gouda whipped potato, roasted carrots, haricots vert, demi glace, crispy onions \$28

### Grilled 8oz Filet Mignon

Roasted garlic mashed potato, seasonal vegetable, demi glace \$30

### Salmon

Sweet pea risotto, roasted carrots, broccolini, lemon beurre blanc \$28

### Chicken Piccata

Potato puree, haricots verts, spinach, peppers, lemon caper jus lie \$25

### Roasted Vegetable Pasta

Squash, zucchini, spinach, tomato, red onion, garlic, olive oil, balsamic \$22

### Maple Glazed Pork Loin

Roasted redskin potatoes, carrots, corn, apple cider jus \$26

### Walleye

Corn puree, rice pilaf, roasted tomato, wilted spinach, beurre blanc \$25

# *Hors D'oeuvres*

Choice of (4) Hors d'oeuvres for One Hour - \$18 per person

## *Butler - Style - Passed*

### *- Hot -*

Baked Brie Almond, Raspberry Tart  
Vegetable Spring Rolls, Sweet & Sour Sauce  
Mushroom & Blue Cheese Tart  
Barbeque Shrimp & Grits  
Asian Chicken Lettuce Wrap Spoon  
Thai Chicken Dumplings  
Mini Crab Cakes, Lemon Aioli  
Italian Style Meatballs  
Barbeque Pork, Cheddar Biscuits  
Barbeque Bacon Wrapped Water Chestnuts  
Mini Cheeseburger  
Coconut Shrimp, Orange-Ginger Sauce  
Port Salute Grilled Cheese, Tomato Jam  
Calamari Shooters Kalbi sauce, scallion  
Artichoke Puffs  
Crispy Pork Belly Taco  
Bacon Wrapped Pork Belly

### *- Cold -*

Brie, Grape & Herb Crostini  
Tuna Tartar Cones  
Dried Fruit & Chevre Cheese Crostini  
Prosciutto wrapped Asparagus with Boursin  
Shrimp Cocktail  
Tenderloin Canapé, Horseradish, Pickled Onions  
Smoked Salmon Crostini  
Creole Tuna, Wonton Crisp & Tomato Relish  
Lobster "BLT"  
Prosciutto and Melon Skewer  
Shrimp & Brie, Sundried Tomato Pesto  
Tuna Crudo, Avocado Lime Mousse  
Smoked Salmon Cones, Crème Fraiche  
Bruschetta Canape

### *- Stationed -*

Marinated Seasonal Grilled Vegetable Platter- \$7 per person  
Domestic and International Cheese with Assorted Nuts and Crackers - \$10 per person  
Sliced Fruit & Seasonal Berries Display - \$7 per person  
Crudités and Dip - \$6 per person  
Chilled Roasted Whole Beef Tenderloin with Horseradish Cream and  
Whole Grain Mustard Sauce - \$295 per tenderloin  
Shrimp Cocktail - \$3 per piece  
Wood Smoked Salmon Display served with Minced Egg Yolks and Whites, Cream Cheese,  
Toast Points, Capers, Red Onions - \$12 per person  
Bruschetta Station, Hummus, Marinated Tomatoes, Cauliflower Tabbouleh,  
Toasted Pita - \$6 per person  
Warm Dips: Spinach & Artichoke and Chicken & Blue Cheese Gratin - \$8 per person

*\*Above prices are based on a standard one hour reception.*

# Dinner Menu

*All plated entrée selections include a soup or salad, rolls, coffee & tea*

## -Soups-

### Chicken Noodle

Aromatic broth, vegetables

### Tomato Bisque

Herb crostini, mozzarella, basil

### Chilled Summer Gazpacho

Crispy tortilla strips

### Lobster Bisque

Lobster, sherry cream

### Squash

Candied pecans, creme fraiche

### Cauliflower

Pistachio, chile oil

## -Salads-

### Caesar

Romaine hearts, parmesan  
Herb croutons, house made dressing

### Gem

Beets, feta, radish, tomato, pickled onions,  
pita, lemon vinaigrette dressing

### House

Mixed greens, tomato, cucumber, red onion  
croutons, parmesan

### Watermelon Salad

Pressed watermelon, strawberries, barrel aged feta,  
pistachios, Champagne vanilla vinaigrette

### Berry

Mixed greens, strawberry, blueberry,  
Blackberry, goat cheese, pecans,  
raspberry vinaigrette dressing

### Spinach & Bibb

Oranges, manchego, roasted red peppers,  
cilantro-lime vinaigrette

### Fall Greens

Mixed greens, apples, pears, walnuts,  
blue cheese, cider vinaigrette dressing

### Heirloom Tomato

Local greens, mozzarella, radish, focaccia,  
balsamic vinaigrette dressing

### Summer Greens

Spinach, blueberry, orange, walnuts, pickled onion,  
cilantro lime vinaigrette dressing

## -Dinner Starters-

### Roasted Shrimp

Toasted baguette, lemon, butter,  
chile oil, ricotta salata \$10

### Jumbo Crab Cake

Pea tendrils, pickled peppers, lemon aioli \$12

### Scallop

Mushroom risotto, truffle cream \$10

### Beef Tartar

Fingerling potato, capers, arugula, egg yolk \$9

### Shrimp Cocktail

Cocktail sauce, greens, lemon \$10

### Asian Tuna

Sesame crust, avocado, Asian slaw \$10



# Entrée Choices

## -Beef-

### **Grilled 8oz Filet Mignon**

Roasted garlic mashed potato,  
seasonal vegetable, demi glace \$50

### **Roasted Tenderloin of Beef & Braised Short Rib**

Fingerling potato, roasted tomato,  
yellow squash, carrot, red wine glaze  
\$52

### **Braised Beef Short Rib**

Smoked gouda whipped potato,  
roasted carrots, haricots vert,  
demi glace, crispy onions \$42

### **New York Strip Steak**

Dauphinoise potatoes, asparagus,  
carrots, truffle sauce \$55

### **Roasted Tenderloin of Beef**

Caramelized onion and gruyere gratin,  
roasted carrots, spinach, wild  
mushroom demi glace \$50

### **Roasted Strip Loin**

Blue cheese potato gratin, asparagus,  
roasted red peppers,  
bordelaise sauce \$48

## -Poultry-

### **Roasted Chicken Breast**

Sweet corn risotto, carrot, spinach,  
haricot vert, herb jus lie \$36

### **Chicken Piccata**

Rice pilaf, squash, zucchini,  
carrot, artichoke, lemon caper  
butter \$34

### **Chicken Oscar**

Roasted chicken breast, crab  
cake, asparagus, bernaise \$42

### **Tuscan Chicken**

Tomato, artichoke, basil and parmesan  
stuffed chicken breast, angel hair pasta,  
roasted tomato, asparagus, tarragon jus  
\$38

### **Caprese Chicken**

Cavatappi pasta, mozzarella, tomato,  
basil, garlic, balsamic jus \$36

## -Pork-

### **Maple Glazed Pork Loin**

Roasted redskin potatoes, carrots,  
corn, apple cider jus \$36

### **Grilled Pork Chop**

Sweet potato and pork belly hash,  
braised red cabbage, mustard jus \$38

*Christopher Wolf- Executive Chef*

*Nikki Grant-Director of Special  
Events & Catering*

## *-Seafood-*

### **Salmon**

Sweet pea risotto, roasted carrots,  
broccoli, lemon beurre blanc \$42

### **Tuna**

Sesame crusted, fingerling potato,  
bok choy, yuzu, fennel salad \$46

### **Walleye**

Corn puree, rice pilaf, roasted  
tomato, wilted spinach, beurre blanc \$39

### **Halibut**

Coconut and cilantro basmati rice,  
tandoori spiced roasted root vegetables,  
pineapple mango salsa \$46

### **Seared Scallops**

Bacon and leek potato croquette, haricot  
vert, sweet corn, chive beurre blanc \$44

### **Miso Glazed Sea Bass**

Kimchee potato puree, honey sesame  
glazed carrots, bok choy, soy beurre blanc \$52

## *-Meatless-*

### **Mojo Cauliflower**

Cauliflower steak, black beans,  
carrot, roasted vegetable empanada  
\$32

### **Thai Stir Fry**

White rice, broccoli, bell  
peppers, mushroom, carrot,  
scallion, thai peanut sauce  
\$30

### **Butternut Squash Ravioli**

Spinach, wild mushrooms, carrot puree,  
asparagus, hazelnut sage butter \$32

### **Roasted Vegetable Pasta**

Squash, zucchini, spinach, tomato, red onion,  
garlic, olive oil, balsamic \$30

## *-Duets-*

### **Filet Mignon & Salmon**

Dauphinoise potatoes, vegetable medley,  
demi glace, beurre blanc \$54

### **Roasted Beef Tenderloin & Halibut**

Corn risotto, roasted  
carrots, spinach,  
red wine reduction,  
fennel salad \$58

### **Roasted Strip Loin & Sea Bass**

Roasted garlic potato puree,  
broccoli, red peppers,  
demi glace, chive beurre blanc \$60

# Buffets

*Featuring seasonal greens, assorted salad toppings, various composed salads,  
your choice of three entrees, fresh seasonal vegetables, appropriate starch, and dessert.*

Seared Faroe Island Salmon, lemon caper beurre blanc  
Lake Erie Walleye, tomato caper butter sauce  
Seared Breast of Chicken, herb jus lie  
Chicken Piccata  
Penne Marinara

Braised Short Ribs  
Roasted Pork Loin, mustard jus  
Roasted Turkey, sage dressing  
Shrimp Fusilli, lobster cream  
Chicken Caprese

\$62 per guest  
(25 Person Minimum)

## Desserts

### Plated

Seasonal Pies, vanilla bean ice cream  
Molten Chocolate Cake, crème anglaise, fresh berries  
Hot Fudge Brownie Sundae, whipped cream, cherry  
Pecan Ball, vanilla bean ice cream, toasted pecans, caramel sauce, whipped cream  
Chocolate Turtle Tart, caramel, pretzels, pecan ice cream  
New York Style Cheesecake, graham crust, seasonal fruit compote  
Chocolate Peanut Butter Crunch Bar  
Vanilla Bean Crème Brulee  
Apple Pear Crumble, salted caramel ice cream

### Dessert Bars

#### Hands On

Cookies  
Brownies  
Truffles  
Cake Pops  
Crème Brulee Tarts  
Cupcakes  
French Macaroons  
Mousse Cones  
Amaretti's  
Lemon ricotta

#### Minis

Carrot Cake  
Chocolate Raspberry Cake  
Chocolate Mocha Cake  
Chocolate Mousse Cube  
Key lime Tarts  
Triple Chocolate Mousse  
Passionfruit Mousse

#### Shooters

Panna Cotta  
Lemon Meringue  
Carrot Cake  
S'mores  
Carrot Cake  
Pots de Creme

### Custom Cakes

#### Cake Flavors

Chocolate  
Vanilla  
Carrot  
Red Velvet  
Lemon

#### Fillings

Chocolate Buttercream  
Vanilla Buttercream  
Cream Cheese Mousse  
Chocolate Ganache  
Chocolate Mousse  
Fresh Berries

*Please contact the Director of Sales and Events for the seasonal dessert menu.*

# *Chef Attended Action*

## *Stations*

### **Risotto Station**

Shrimp, chicken, Italian sausage, tomatoes, peas, peppers, onions, mushrooms, herbs, parmesan cheese

### **Asian Station**

Sweet and sour chicken, beef stir fry, vegetable lo mein, spring rolls, fried rice

### **Pasta Station**

Penne and farfalle pasta, marinara, alfredo, bolognese, and pesto sauce  
Spinach, chicken, sausage, tomatoes, onions, peppers, artichokes, mushrooms, parmesan cheese, garlic bread

### **Mac and Cheese Bar**

Plain Mac-n-Cheese;  
Chicken, rosemary, smoked gouda;  
Italian Sausage, white cheddar, rigatoni

### **Fajita Station**

Chicken and beef, Spanish rice, crisp iceberg, cheddar cheese, tomatoes, guacamole, salsa, flour tortillas, corn chips

### **Paella Station**

Sautéed shrimp, clams, mussels, lobster, chorizo, chicken, peppers, onions, tomatoes, peas, saffron rice, tomato fennel broth

### **Taco Bar**

Skirt steak, adobo chicken, tortillas, pickled vegetables, guacamole, pico de gallo

### **Dumpling Bar**

Steamed chicken, shrimp, vegetable dumplings, scallions, hot and sour dip, and sweet chili

### **Korean Lettuce Wrap Station**

Chicken, shrimp, and beef, bean sprouts, scallions, carrots, kimchi, peanuts, sweet chili garlic, spicy peanut dip

## *- Carving Stations -*

### **Slow Roasted Turkey Breast**

Cranberry aioli, honey mustard, sliced rolls

### **Caramelized Onion & Mustard Encrusted Strip Loin**

Horseradish sauce, whole grain mustard, sliced rolls

### **Herb Marinated Beef Tenderloin**

Horseradish sauce, whole grain mustard, sliced rolls  
Additional \$6 per person

**Pick One Station - \$30 per person**  
**Pick Two Stations - \$45 per person**  
**Pick Three Stations - \$55 per person**

**\$75.00 Chef Fee per Station**

# *Additional Options*

## *Late Night Snacks*

### **Hot Dog & Sausage Bar**

Minced onions, sauerkraut, pickles, relish,  
stadium mustard, ketchup, jalapenos

\$10

### **Pizza**

Your favorite toppings on  
grilled flatbreads \$8

### **Slider Station**

Beef burger and fried chicken, coleslaw,  
hot sauce, ketchup, mustard, pickles,  
onions \$10

### **Pommes Frites Cones**

French fries, flavored aiolis \$5

### **Taco Bar**

Skirt steak, adobo chicken, tortillas,  
pickled vegetables, guacamole,  
pico de gallo \$10

## *Children's Selections*

*All entrees come with fresh fruit & french fries.  
Available for children ages 12 & under*

### **Chicken Fingers**

Crispy breaded chicken breast tenders,  
ranch dipping sauce \$12

### **Individual Pizza**

Choice of cheese or pepperoni \$10

### **Grilled Cheese Sandwich**

American cheese \$9

### **Penne Pasta**

Marinara sauce or buttered noodles \$9

### **Hamburger**

Lettuce, tomato, onion, pickle \$10

## *On Course*

*Food items will be placed on holes #6 and #13*

**Assorted chips, pretzels, granola bars, trail mix and whole fruit \$10**

# *Beverage Service*

The Shaker Heights Country Club bar selections are offered on a three-tier system allowing you more choices for your event.

Pricing is based on four hours of service and includes all mixers, garnishes, glassware and ice.

You may also choose to bill each drink consumed during your event.

## *Silver Bar*

Liquor – Absolut Vodka, Bombay Gin, Bacardi Rum, Canadian Club Whiskey, Jack Daniel's Whiskey, Dewar's Scotch

Beer – Great Lakes Dortmunder, Corona, Budweiser, Bud Light and Miller Lite

Wine – Beaulieu Coastal Vineyards (House Wine)

Red: Pinot Noir, Merlot, Cabernet Sauvignon

White: Chardonnay, Pinot Grigio, Sauvignon Blanc

\$40 per person

Add Wine Pour During Dinner Service \$55

## *Gold Bar*

Liquor – Tito's Vodka, Tanqueray Gin, Bacardi & Captain Morgan Rums, Jose Cuervo Tequila, Crown Royal Whiskey, Dewar's Scotch

Beer – Great Lakes Dortmunder, Corona, Budweiser, Bud Light and Miller Lite

Wine – Beaulieu Coastal Vineyards (House Wine)

Red: Pinot Noir, Merlot, Cabernet Sauvignon

White: Chardonnay, Pinot Grigio, Sauvignon Blanc

\$45 per person

Add Wine Pour During Dinner Service \$60

## *Platinum Bar*

Liquor – Ketel One Vodka, Bombay Sapphire Gin, Mount Gay & Bacardi Rums, Patron Tequila, Maker's Mark Bourbon, Johnnie Walker Red Scotch

Beer – 2 Great Lakes Selections, Corona, Heineken, Budweiser, Amstel Light, Bud Light and Miller Lite

Wine – Beaulieu Coastal Vineyards (House Wine)

Red: Pinot Noir, Merlot, Cabernet Sauvignon

White: Chardonnay, Pinot Grigio, Sauvignon Blanc

\$50 per person

Add Wine Pour During Dinner Service \$65

## *Additional Beverage Information*

Events of fewer than 50 people will be charged a \$100 fee for walk up bar service.

There will be a \$100 fee for a cash bar setup.

Dinner Wine Selection (Not included in hourly price)

*Please contact the Director of Sales and Events for the full wine list.*



# *Kids Pool Party*

All selections include soft beverages, one side (house salad, vegetable tray or fruit tray) and choice of an ice cream novelty dessert

Prices are per person with a minimum of 20 people

An \$8 pool guest fee is applied for all non-members

Service charge and tax will be added to all food packages

**\$18 per child**

**\$24 per adult**

## **Grill Buffet**

Burgers, hot dogs, toppings and condiments, house made chips and dip

## **Pizza Buffet**

Choose up to 3 types of pizza:

Cheese, pepperoni, sausage, vegetable, buffalo chicken, hawaiian, margherita

## **Chicken Finger Buffet**

Crispy chicken fingers, macaroni and cheese, french fries

## **Taco Buffet**

Soft shells, ground beef, chicken, toppings, tortilla chips and salsa

## **Dessert Selections**

Choco Taco

Oreo Cookie Sandwich

M&M Cookie Sandwich

Snicker Ice Cream Bar

Strawberry Shortcake Bar

Lemon Italian Ice

# *Other Services & Fees*

## **Room/Setup Charges (Applies to Sponsored Events)**

Main Floor of Clubhouse - \$1,000

Living Room-\$500

## **Miscellaneous Fees**

Cake Cutting and Service \$1.00 per person

Ceremony Setup Fee \$1,000

Living Room Furniture Removal \$500

Coat Check (1 per 75 guests required) \$75

Valet (1 per 50 guests required) \$65

## **Audio Visual and Other Rental Fees**

Laptop \$100

DVD Player \$20

LCD Projector (Business Presentations) with Projection Remote \$100

Projection Screen – \$20

Lavalier Wireless Microphone \$25

Handheld Wireless Microphone \$25

Flip Charts with Markers \$40

Easels \$10

*\*All prices subject to change*