



Spotswood Country Club 2017 Sample Banquet Menus

The following menu items are suggestions only.
We will be happy to assist you in tailoring a menu fit for you and your guests!

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Spotswood Country Club 2015 Sample Banquet Menus

Breakfast

**Breakfast Buffets Require 20 Persons Minimum.*

The Spotswood Continental- \$8pp

Assorted Bagels, Muffins, and Danish.

Served with Whipped Butter, Fruit Preserves, Cream Cheese.

Coffee, Hot Tea, & Orange Juice.

The Spotswood Traditional Buffet-\$10pp

Scrambled Eggs, Applewood Smoked Bacon, Home Fries w/ Peppers & Onions.

Buttermilk Biscuits Served with Whipped Butter & Fruit Preserves.

Coffee, Hot Tea, Orange Juice.

Additional Breakfast Offerings

Fresh Cut Fruit Salad-\$3pp

Fresh Whole Fruit-\$2pp

Biscuits & Sausage Gravy-\$3pp



Lunch

**20 Persons Minimum Applies to all Buffets*

SCC Deli Board-\$12pp

Roasted Turkey Breast, Pit Smoked Ham, Roast Beef.

Sliced American, Cheddar, & Swiss Cheese.

Assorted Breads & Rolls.

Garnish & Condiments... Lettuce, Tomato, Shaved Red Onion, Dill Pickle Spears, Spicy

Mustard, Mayo, Horseradish Sauce.

House Potato Chips, Cole Slaw.

Assorted Fresh Baked Cookies.

Deli Board Additions

Seasonal Soup-\$3pp

House Greens Salad-\$3pp

Seasonal Fruit Salad-\$3pp

SCC Hot Lunch Buffet-\$16pp

Choice of Seasonal Soup or House Salad.

Choice of One Main Offering

Oven Baked Chicken Breast topped w/ Bacon, Avocado, Roasted Red Peppers,

Provolone Cheese

Rosemary Roasted Potatoes

Chefs Vegetable Medley

Assorted Cookies or Brownies

Additional Main Offerings

Chicken Marsala, Wild Mushroom-Marsala Sauce.

Grilled Flank Steak, Corn & Tomato Relish, Chimichurri Sauce-*\$2 Supplement*

Fennel Crusted Salmon, Apple-Fennel Slaw-*\$5 Supplement*

Coriander Crusted Beef Sirloin, Barolo Sauce-*\$2 supplement*



Plattered Lunch

**Also available as bagged lunches*

Bagged lunch menu includes Sandwich or Salad, Whole Apple, Bag of House Potato Chips, Chocolate Chip Cookie, Water or Can of Soda.

**20 Persons Minimum*

SALAD OFFERINGS

House Salad—Spring mix, crumbled bleu cheese, heirloom tomatoes, cucumber, red onion

Arugula Salad—Sliced fresh pear, candied pecans, crumbled goat cheese

Grilled Caesar Salad—Lightly grilled romaine hearts, shaved Parmesan cheese, crispy anchovies

Mizuna Salad—Rice wine pickled vegetables, toasted sesame seeds, sliced apricots

Dressings

Roasted bell pepper ranch, Caesar, soy ginger, roasted shallot and honey, sherry vinegar and herb

SANDWICH OFFERINGS

Smoked Ham & Swiss - Smoked Pit Ham, Swiss, Greens, Roma Tomato, Bread & Butter Pickles, Dijonaise, Milano Sub Roll

Turkey-Brie and Pear - Roasted Turkey Breast, Brie, Pear, Greens, Honey Dijonaise, Milano Sub Roll

Roast Beef & Cheddar - Roast Beef, Aged Cheddar, Greens, Tomato, Shaved Red Onion, Dijonaise, Ciabatta Roll

Turkey, Bacon, Avocado - Roasted Turkey, Fresh Avocado, Applewood Smoked Bacon, Provolone, Tomato, Greens, Dijonaise, Wheat Roll



Plated Dinner Service

* For parties of 1-50 peoples please select two.

*For parties more than 50 people please select one.

Entrée Offerings

**All Entrée Include House or Caesar Salad and Dinner Rolls & Whipped Butter and choice of one vegetable and one starch side.*

Grilled Flank Steak

Served with duck demi sauce or HRCF

Filet Mignon

Grilled 7 oz. Filet served with duck demi or HRCF

Chicken Breast

Choice of Parmesan crusted marsala, or with chef's rub of spices

Chicken Thighs

Slow braised in herbs and chicken jus

Pork Loin

Herb crusted and slow roasted

Pork Tenderloin

Grilled with chef's rub of spices

Seafood Dinner

Served with dill yogurt sauce or preserved lemon caper butter sauce

Salmon

Grilled with chef's rub of spices

Shrimp and Grits

Served in a creamy sauce

Fish and Chips

Fried catfish, crispy potato chips, spicy remoulade

Blackened Wild Catfish

Chef's Market Catch



Plated Dinner Side Offerings

Starches

Wild rice with fresh herbs
Medd pasta salad
Chilled soba noodle salad
Roasted sweet potatoes with marshmallows
Smoked macaroni and cheese
Roasted potatoes with herbs and garlic
Mashed red potatoes with house made crème fraiche and brown butter
Bell pepper potato salad

Vegetables

Collards and country ham
Summer succotash
Cauliflower au gratin
Chef's farmer's market saute
Root vegetable coleslaw
Seasonal kim chi
Broccoli and brown butter

Plated Dessert Offerings

**Please Select One*

Tiramisu \$6

Chocolate Espresso Mousse \$6

NY Style Cheesecake \$6

Seasonal Fruit Crisp \$5

Crème Brulee \$6



Buffet Style Dinner

**25 Person Minimum Applies to all Buffets.*

**Vegetables and potatoes can be substituted with items listed*

Blue Ridge Buffet-\$24pp

Pre-Set House Mixed Greens Salad, Balsamic Vinaigrette.

Dinner Rolls & Whipped Butter

Roasted Whole Sides of Salmon, Crusted with Brown Sugar & Honey.

Parmesan Crusted Chicken Breast, Lemon-Caper Butter Sauce.

Vegetable Medley of Steamed Carrots, Broccoli, and Cauliflower.

Rosemary Roasted Red Potatoes.

One Dessert Selection.

Shenandoah Buffet-\$26pp

Pre-Set House Salad, or Chef's Caesar Salad.

Dinner Rolls & Whipped Butter.

Grilled Flank Steak, Barolo Sauce, Crispy Shallots, Gorgonzola Cream.

Blackened Mahi Mahi, Mango Chutney, Kecap.

Succotash of Corn, Bell Peppers, Onion, Butter Beans.

Rosemary Roasted Red Potatoes.

One Dessert Selection.

Dessert Offerings

**One dessert included with dinner buffets*

Tiramisu

Chocolate Espresso Mousse

NY Style Cheesecake

Seasonal Fruit Crisp

Crème Brulee



Chef's Carving Station

*\$75/ Chef Attendant Fee Applies.

Add a Selection To Any Buffet

Prime Rib with Rosemary Au Jus
Roasted Turkey with Turkey Au Jus
Lamb with yogurt sauce
Pork shoulder with a vinegar barbeque sauce

Additional Buffet Sides

Potatoes

Wild rice with fresh herbs
Medd pasta salad
Chilled soba noodle salad
Roasted sweet potatoes with marshmallows
Smoked macaroni and cheese
Roasted potatoes with herbs and garlic
Mashed red potatoes with house made crème fraiche and brown butter
Bell pepper potato salad

Vegetables

Collards and Country Ham
Summer succotash
Cauliflower au gratin
Chef's farmer's market saute
Root vegetable coleslaw
Seasonal kim chi
Broccol and brown butter



Passed Hors d' Oeuvres

*Hors d' Oeuvre price based on two bites/guest, per 1 hour cocktail reception.

Tempura Shrimp - Tempura Battered Shrimp, Sambal Mayo, Kecap, Chives

Spring Rolls - Beef & Cabbage, Curry Aioli, Kecap

Arancini - Panko Crusted Risotto Balls, Tomato Provencal, Fresh Basil

Truffled Crab Cakes - Lump Crab, Black Truffle Oil, Dijonaise, Crispy Prosciutto

Stuffed Mushrooms - Finocchiona Sausage, Roasted Red Pepper, Fontina Cheese

Cold Display Offerings

Cheese Board – Selection of assorted domestic cheeses and fresh, seasonal fruit

Charcutiere Board—Pickles, toast points, mustard

Hot Offerings

Meatballs - Cocktail Meatballs. Your choice of Red Sauce, BBQ or Swedish -\$4pp

Spinach & Artichoke Dip- Served with French Baguette-\$4pp

Curry Crab Dip - Lump Crab, Curry, Pita Chips-\$6pp

Heavy Hors d' Oeuvre Receptions

*Please contact our sales representative to customize your reception!



Spotswood Country Club

Bar Services

A **Lite Bar** consists of red and white wine, champagne, domestic and import beers, assorted sodas, and juice.

A **Full Bar** consists of mixed drinks, red and white wine, champagne, domestic and imported beers, assorted sodas, and juices.

A **Cash Bar** can be lite or full, with prices determined below.

Full Bar Pricing

House Liquor \$6.00

Call \$7.00

Top Shelf \$10.00

Domestic Beer \$4.00

Import Beer \$5.00

Craft Beer \$6.00

House Wines \$20 (bottles)
7.00 (glass)

Champagne \$25 (bottles)

Cash Bar Pricing

House Liquor \$7.00

Call \$8.00

Top Shelf \$11.00

Domestic Beer \$4.00

Import Beer \$5.00

Craft Beer \$ 7.00

House Wines \$

Champagne \$8.00 (glass)

*A bartender fee of \$75 per bartender will apply

*1 bartender is needed per every 60 guests.

*All portable bars have a maximum time limit of 5 hours. Spotswood Country Club reserves the right to close the bar if the manager on duty deems necessary.

Alcoholic beverages are priced based on consumption.

No outside alcoholic beverages are allowed to be brought onto Spotswood Country Club Premises. All alcohol is to be provided by Spotswood Country Club.



Spotswood Country Club Special Events Price Sheet 2015

	Members	Non-Members
<u>Rooms</u>		
Ballroom (Full)		
<i>Accommodates- 240 max</i>		
Tuesday-Thursday	N/C	\$750
Friday-Sunday	N/C	\$1500
1/3 Ballroom		
<i>Accommodates- 60 Max</i>		
Tuesday-Thursday	N/C	\$250
Friday- Sunday	N/C	\$500
2/3 Ballroom		
<i>Accommodates- 100 Max</i>		
Tuesday-Thursday	N/C	\$400
Friday- Sunday	N/C	\$800
Grill Room		
<i>Accommodates-30 max</i>	N/C	\$100
Shenandoah		
<i>Accommodates-24 max</i>	N/C	\$100
Allegheny		
<i>Accommodates-24 max</i>	N/C	\$100

***Room Rentals are for a (5) hour time slot. Each additional hour is \$200/hr.**



	Members	Non-Members
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<u>Equipment</u>		
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Podium	N/C	N/C
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Projector Screen/TV	N/C	\$50
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P/A –Microphone	N/C	N/C
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Linen Rentals	\$1.00pp	\$1.00pp
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<u>Set Up Fees</u>		
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Wedding Ceremony	\$2.00pp	\$2.00pp
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Spotswood Country Club Special Events Policies

Proposal

Spotswood Country Club will place a date on hold for 30 days from the initial request. After 30 days, the date will be released if Spotswood Country Club has not received the appropriate deposit.

Deposit and Payment

Upon signing a contract of services, a non-refundable deposit in the amount of 50% of the room rental is due to reserve the date.

If the event is to take place within 60 days of the initial request, the appropriate deposit is due within 48 hours.

The remaining balance is due at the conclusion of the event. The client will be billed the remaining balance at this time.

Acceptable forms of payment include checks, Credit Cards (Visa, MasterCard, and Amex). Credit card payments may be made over the phone. Credit Card payments are subject to a 3% processing fee.

In the event that a client requests a date already on hold, the client holding the date will be notified and have 24 hours to produce a deposit or have the date released.

Guest Count

The guaranteed number of guests is required 5 business days prior to the event (Spotswood Country Club is closed on Mondays). If final guest count is not submitted, the guest count on the most recently revised proposal stands as the guarantee. The guest count may not decrease, but may increase at this time.

Vendors

Spotswood Country Club does not permit any food or beverage brought onto the premises, with the exception of wedding cakes.

Vendor Meals

It is the client's responsibility to offer their vendors a meal. Any vendor meals must be included in the final guest count.



Menu

Pricing is based on the selection and quantity required for the event and is adjusted according to the final guest count.

Changes to the menu can be made up to 30 days before the event.

Beverages

Alcoholic beverages are priced based on consumption, unless otherwise stated in the event's proposal.

No outside alcoholic beverages are allowed to be brought onto Spotswood Country Club Premises. All alcohol is to be provided by Spotswood Country Club.

A bartender fee of \$75 per bartender will apply.

1 bartender is needed per every 60 guests.

All portable bars have a maximum time limit of 5 hours. Spotswood Country Club reserves the right to close the bar if the manager on duty deems necessary.

Service Charge

A 20% Service Charge will be applied to all food and beverages.

Tax

Under the Virginia Law, a 12.3% tax will be applied to all food, beverages, and service charge.

Gratuity

Gratuity for the staff is at the client's discretion and is not included in the event proposal.

Equipment

Spotswood Country Club will provide own tables, chairs, silverware, china, glassware.

Cancellations

Events may be cancelled up to 7 business days before the event is to occur. The paid non refundable deposit will not be returned to the client.



Inclement Weather

In the event of inclement weather, it is at Spotswood Country Clubs discretion whether to open or not. In the event the club must close, all attempts will be made to reschedule the event at the soonest time available to the club and the host.

Damages

The client will be responsible for the conduct of all guests while at the club. The Country Club will not be held responsible for any loss of or damage to client's personal items, equipment, decorations, or fixtures where Spotswood Country Club is not negligent.

I have read and understood the policies outlined by Spotswood Country Club and agree to the terms.

AGREED _____
DATE _____

AGREED _____
DATE _____

Spotswood Country Club