



Anderson Country Club
Established Since 1902

WEDDINGS & EVENTS



602 North Shore Blvd. • Anderson, IN 46011
WWW.ANDERSONCOUNTRYCLUB.NET

BANQUET PACKET

BRIAN GARRETT
PGA General Manager/Director of Golf
Brian@andersoncountryclub.net
765-642-0100, option 3

LAURA SEXTON
Asst. General Manager/Events & Membership
Laura@andersoncountryclub.net
765-642-0100, option 4

Terms & Conditions

Banquet Room Assignment – Banquet room arrangements, menu selections, and all other information pertinent to the success of your event will be required (14) days before the function date along with the contract.

Payment –

- a. A \$500 non-refundable deposit or the room rental fee amount, whichever is greater, is required for events. The event date will not be secured until the deposit is received.
- b. Any cancellation will result in forfeiting the deposit.
- c. Final payment is due one week before the event via a valid credit card, check, or cash. Visa, Mastercard & American Express are accepted. A 3.4% + .20 transaction fee is subject to credit card payments.
- d. If the bank returns a personal check for any reason, a \$35 fee will be charged.

Guarantee –

- a. All guest count guarantees must be given seven (7) business days in advance and are not subject to reduction.
- b. If we do not receive a guarantee, we will assume the guarantee to be the maximum number of expected guests per agreement.

Weddings –

- a. Ceremonies may be held on the patio, weather permitting, or in a separate indoor space at an additional charge. The client provides the ceremony coordinator, officiate, music, and sound system.
- b. Rehearsal – rehearsals may be held onsite. The date and time are to be coordinated with and approved by the General Manager or Event Coordinator.
- c. Rehearsal Dinner – Rehearsal dinners can be held privately under a separate agreement.
- d. Tasting– The client is allowed one food tasting at no charge for the bride and groom after booking the venue. The date and time are to be coordinated with and approved by the Event Coordinator and Executive Chef.
- e. Bridal Suite – A bridal suite is provided to the bride and her bridal party in the ladies' locker room, which is included with the onsite ceremony fee.
- f. Groom's Suite – Based on availability, a groom's suite can be arranged for the groom and groomsmen in the Men's Locker Room. This space is to be coordinated with the Event Coordinator.
- g. Photos – Certain areas of the clubhouse, golf course, and surrounding areas are for members only. Photographs are permitted on surrounding grounds but shouldn't interfere with golf play. No ladies' heels are allowed on tee boxes or putting greens.

Food Service –

- a. No food or beverage may be brought into the facility except for specialty cakes, i.e., birthday and wedding cakes.
- b. No food prepared by Anderson Country Club will be permitted to leave the building as food cannot be guaranteed to be kept at the proper temperature to prevent illness.

Liquor Policy -

- a. No outside liquor may be brought onto the premises.
- b. All alcoholic beverages consumed shall be purchased from Anderson Country Club per the State of Indiana laws.
- c. No person under 21 shall be served alcoholic beverages under any circumstances.
- d. All portable bars will close by 11 PM unless special arrangements are made in advance.

Food & Beverage Minimum –

- a. Food & beverage minimums will apply to functions held on Friday, Saturday, or Sunday in the main banquet spaces; this includes the Crystal Room, Sagamore Room, Stilwell Room, and Patio.
- b. An additional fee will be charged if the client cannot meet the minimum requirement.
- c. A 10% setup fee and an 18% service charge will be charged on all food and beverage purchases.

Entrée Selection – A menu selection must be submitted no later than (10-14) days before the scheduled event. Alternate menus are available for guests with dietary restrictions with 48-hour notices. The following guidelines are to be followed:

- a. Groups 14 or less may order from the a la carte menu
- b. A single entrée for plated meals is strongly recommended for all functions. If a second entrée is necessary, it can be provided with the following guidelines, with no exceptions:
 - The exact number of entrées are provided at least 72 hours in advance
 - The host provides entrée identification with color-coded place cards or another method so the wait staff can serve properly & without delay.
- c. For functions with over 50 guests, they must select the same entrée unless a buffet has been chosen.

Anderson Country Club Property –

- a. Nothing is to be posted, nailed, taped, screwed, or otherwise attached to the columns, walls, floors, or other parts of the building. Any damage created by the host or the host's vendors that needs repair will be charged to the client.
- b. All decorations must meet Anderson Country Club's approval. Confetti, glitter, rice, birdseed, sparklers, or a balloon release is prohibited.
- c. An extra cleanup fee may be charged to the client for any additional cleanup.

Music and Entertainment – Functions engaging with music entertainment should use discretion concerning loud music. Management reserves the right to request entertainers to reduce the volume should the noise level be objectionable for other patrons dining at the Club.

Lost and Found - The Club will not assume responsibility for damages to or loss of items left in the Club before, during, or following the event.

Smoking – Anderson Country Club is a non-smoking building, including electronic cigarettes. Smoking is permitted outside only and must be at least eight feet from any entry.

Layout/Diagrams – Various table and chair layouts are available and must be agreed upon between the client and Anderson Country Club 30 days before the event. Otherwise, the Club shall provide a design.

Cleanup –

- a. Room and setup fees should be considered event costs and included in the client's budget. Room rental rates are the cost of the room itself. Setup fees include tables, chairs, house linens, flatware, and dishware.
- b. All event hosts shall leave the Club in the same condition as arriving by removing all decorations, personal items, etc. No personal items may be left behind.
- c. All cleanup must be completed by midnight. Failure to do so will incur a \$250 extended time fee.
- d. An additional fee shall be assessed to the host for any cleanup that exceeds regular facility use; this includes removing decorations from tables, which is the client's responsibility.

Vendor/Planning Services –

- a. All requested special rental items and decorations, such as tents, tables, chairs, florals, etc., will be ordered by the Event Coordinator and include a 10% up-charge and appropriate sales tax.
- b. If the client cancels the event, any items rented by the Club through an outside vendor must be paid to the Anderson Country Club.

Deliveries – The client must provide delivery times for all packages, displays, exhibits, decorations, and equipment to be delivered to the Club to the Event Coordinator.

Banquet Spaces

INDOOR SPACES – 4-Hour Limit | Additional Hour \$250

Sagamore & Crystal | \$1200 Friday-Sunday | \$3000 food and beverage requirement

Two rooms open into one large room, including beautiful crystal chandeliers and large windows with a scenic view of the golf course and large mature trees. This space can accommodate up to 200 guests with a dance floor or 300 guests for a cocktail open-house reception.

Sagamore | \$700 Friday-Sunday | \$1500 food and beverage requirement

Space overlooks the golf course with large windows and a crystal chandelier that can accommodate up to 80 guests for a sit-down dinner. An open-house cocktail reception accommodates up to 125 guests.

Stilwell | \$800 Friday-Sunday | \$500 Tuesday-Thursday | \$3000 food and beverage requirement

This space has ample space for significant events that is cozy & intimate with a fireplace, crystal chandelier, and oak paneled walls. This space accommodates up to 150 with a dance floor or 200 guests without. An open-house cocktail reception accommodates up to 300 guests. It is an ideal space for class reunions, corporate meetings, and indoor wedding ceremonies.

Crystal | \$500 Friday-Sunday | \$300 Tuesday-Thursday | \$1500 food and beverage minimum requirement

The room includes a large chandelier with windows overlooking the golf course. This room can accommodate up to 80 guests, depending on setup requirements. The patio is accessible from this space. It is popular for showers, rehearsal dinners, meetings, or special dinners.

Directors | \$250 Friday-Sunday | \$125 Tuesday-Thursday

This room has two small windows with a crystal chandelier and seating up to 50 guests. A nice space for meetings and dinners for smaller groups.

Ladies Card Room | \$100 Friday-Sunday | \$50 Tuesday-Thursday

This room has one window with three small chandeliers and a French door entrance from the lobby. This room can accommodate three round tables or one large rectangular table, seating up to 24 guests. An ideal space for family dinners or meeting space for smaller groups.

OUTDOOR SPACES – 4-Hour Limit | Additional Hour \$250

Patio | \$300 Friday-Sunday | \$150 Tuesday-Thursday

This outdoor space is perfect for wedding ceremonies and overlooks the golf course. An indoor space is held for ceremonies in case of inclement weather.

Onsite Ceremony Fee | \$500

This fee includes an ½ hour ceremony before the reception, a ceremony rehearsal the day before, setup & breakdown of chairs for up to 200 guests, and use of locker rooms on the event day. Please note: If inclement weather is a possibility, it is required to give a 24-hour notice to move the ceremony indoors.

Certain areas of the clubhouse, golf course, and surrounding areas are for members only. Wedding photography is permitted on the golf course but shouldn't interfere with golf play. No ladies' heels are allowed on tee boxes or putting greens on the golf course.

Equipment Rental & Supplies

EQUIPMENT RENTALS

Cordless Microphone \$25

Dance Floor \$250

Floor Easel \$10

Grand Piano \$200

High Top Table with Black Pintuck Tablecloth \$25

Podium \$25

Projector \$75

Screen, Small \$25

Screen, Large \$75

Stage \$75 per section – 4' x 8' sections

Tent 40' x 60' – Price quoted from an outside vendor

White Folding Chairs \$2

LINEN RENTALS

Black Pintuck Round Tablecloths \$15 – Limited availability

Colored Napkins \$.25

Tablecloths – black or ivory \$8 (white is complimentary)

OTHER SERVICES

Cake Cutting Service \$2 per person

Supplies without Cake Cutting Service – Plates, napkins, forks \$1 per person

Equipment & Supplies are subject to 7% Sales Tax – Prices are subject to change without notice.

Bar & Beverage Service

CASH BAR – Prices per drink; paid for as guests order | Setup Fee \$150

One bartender for up to four hours

House Wine by Glass \$7

Douglass Hill Cabernet, Merlot, Chardonnay & Moscat, Coastal Ridge Pinot Noir & Pinot Grigio

Craft & Import Beer \$5-7

*Sun King Cream Ale, Osirius, WeeMac
Zombie Dust, Gum Ball, Corona, Heineken*

Domestic Beer \$3

*Budweiser, Bud Light, Coors Light, Michelob Ultra,
Miller Lite*

Coca-Cola Products \$2

Coke, Diet Coke & Sprite

Premium Brand Liquor \$9-11

*Grey Goose, Belvedere, Ketel One, Bombay
Sapphire, Patron, Johnny Walker Black, Crown
Royal, Knob Creek, Makers Mark & Woodford
Reserve*

Call Brand Liquor \$7-9

*Absolut, Tito's, Bombay, Tanqueray, Bacardi,
Captain Morgan, Fireball, Malibu, Jose Cuervo,
Canadian Club, Jack Daniels, Jim Beam, Jameson,
Seagrams 7, Amaretto & Long Island*

HOSTED BAR PACKAGES – Priced per person

Limited to 4-Hours of Bar Service

Beer, Wine & Soda \$23

Call Brands \$28

Premium Brands \$32

KEGS, WINE & CHAMPAGNE

½ Keg Domestic Beer \$300

½ Keg Specialty Beer \$350 & Up

Champagne by Bottle \$28

House Wine by Bottle \$20

BEVERAGE CART - \$75

ACC licensed staff member provided for beverage service

NON-ALCOHOLIC BEVERAGE STATION | Priced per Person

Coffee, iced tea & water \$3 | Add Lemonade +2 | Add Sodas +3

Food and beverage selections are subject to 8% tax, 10% setup fee & 18% service charge.
Prices are subject to change without notice.

Breakfast

BUFFET SELECTIONS

Priced per person | Minimum 25 guests

ACC Continental \$12

Breakfast Muffins
Breakfast Pastries
Fresh Seasonal Fruit

Silver Dollar Station \$15

Silver Dollar Pancakes
Chocolate Chips
Blueberries
Butter & Maple Syrup
Bacon & Sausage

Fiesta Buffet \$19

Cheesy Breakfast Burritos
Crispy Cubed Potatoes
Guacamole & Salsa
Fresh Seasonal Fruit

Add On: Yogurt & Granola Bars +4

Fresh Brewed Coffee, Orange Juice
& Water included with Breakfast Selection

American Buffet \$22

Scrambled Eggs
Breakfast Potatoes
Biscuits & Sausage Gravy
Crispy Bacon
Assorted Muffins
Fresh Seasonal Fruit

Sunrise Buffet \$18

Scrambled Eggs
Breakfast Potatoes
Crispy Bacon & Sausage Patties
Fresh Seasonal Fruit
Assorted Muffins & Pastries

Live Action Station - \$100 Attendant Fee

Omelet Station +\$8

Crumbled Bacon, diced ham, shredded cheese,
diced peppers & onions, sliced
mushrooms & sausage

Waffle Station +\$4

Served with warm maple syrup & butter

PLATED SELECTIONS

Priced per person | Includes a Fresh Fruit Cup

Three Buttermilk Pancakes \$15

Butter & Maple Syrup
Bacon or Sausage

Biscuits & Gravy \$14

Buttermilk Biscuits with Sausage Gravy

All American \$16

Scrambled Eggs
Crispy Bacon
Breakfast Potatoes
Cinnamon Roll & Butter

Food and beverage selections are subject to 8% tax, 10% setup fee & 18% service charge.

Prices are subject to change without notice.

Plated Lunch

SALAD SELECTIONS | Priced per person

Caesar Salad \$14

Romaine lettuce tossed in a creamy Caesar dressing, topped with homemade croutons & parmesan cheese
Add Chicken +5 | Shrimp +8 | Salmon +8

House Salad \$14

Mixed greens, cherry tomatoes, cucumbers, shredded carrots, red onion, shredded cheese & homemade croutons with choice of dressing
Add Chicken +5 | Shrimp +8 | Salmon +8

Chop Chop Salad \$16

Mixed greens with shredded cabbage, topped with grilled boneless chicken breast, sugar snap peas, grated carrots, toasted almonds, crispy wontons & honey ginger dressing

Trio Salad \$15

Tuna salad, chicken salad, & egg salad, served with seasonal fresh fruit

SANDWICH SELECTIONS | Priced per person

Choice of potato chips, pasta salad, or fruit cup

Clubhouse Burger \$15

½ lb. certified Black Angus patty, garnished with lettuce, tomato, red onion on a toasted brioche bun

Croissant Sandwich \$13

Choice of chicken salad, egg salad, or tuna salad on a croissant with lettuce & tomato

Chicken Wrap \$14

Grilled or breaded chicken, lettuce, tomatoes & shredded cheese wrapped in a flour tortilla
Try buffalo or barbecue-style

BLT \$14

½ lb. thick-cut Applewood smoked Bacon with lettuce, & tomato served on wheat toast

ENTRÉE SELECTIONS

Chicken Marsala - \$18

Served with mashed potatoes & broccoli

Baked Salmon with Lemon Dill Sauce - \$21

Served with wild rice pilaf & asparagus

Food and beverage selections are subject to 8% tax, 10% setup fee & 18% service charge.

Prices are subject to change without notice.

Bridal & Baby Showers

SANDWICHES & DISPLAYS

TEA SANDWICHES - \$3 | each

Chicken Salad, Tuna Salad, or Egg Salad
on Mini Croissants

SLIDER BAR - \$ 12 | Price per person

Turkey, Ham, Barbecue Pulled Pork Sliders
accompanied with assorted cheese, lettuce,
tomato, red onion & condiments, choice of one:
potato salad, pasta salad, cole slaw, or macaroni
salad

VEGETABLE CRUDITÉ - \$200 | Serves 25

Fresh Seasonal Vegetables
Ranch or bleu cheese dip

FRUIT TRAY - \$250 | Serves 25

Seasonal fresh-cut fruit, served with fruit dip

DESSERTS

Bars & Cookies | Priced per dozen

Assorted Cookies \$16
Brownies & Lemon Bars \$24

Mini Dessert Display - \$175 | Serves 25

Assorted Mini Cheesecakes
Mini Cream Puffs
Tiramisu

CULINARY DISPLAY – \$300 | Serves 25

Assorted Domestic Cheese
Fresh Cut Seasonal Fruit
Fruit Dip
Assorted Crackers

SPECIALTY DIPS & CHIPS | Price per person

Served with Potato Chips & Tortilla Chips
French Onion \$3
Guacamole \$4
Hummus \$4
Spinach Artichoke \$4
Traditional Salsa \$3

RELISH TRAY - \$75 | Serves 25

Pickles, olives, radishes, cherry tomatoes, celery
& carrot sticks

Specialty Cakes

A client may bring a specialty cake from a
licensed bakery for an event. There is an extra
charge for cake-cutting service or if the Club is to
provide supplies for the cake.

BEVERAGE STATION

Non-Alcoholic Beverages - \$4 per person | self-serve

Coffee, Iced Tea & Lemonade

SPECIALTY BEVERAGE STATION | Stationed, served in champagne flutes | 25 Flutes

Fruit Punch, non-alcoholic – \$100

Champagne Punch with fruit garnish – \$150

Mimosa with fruit garnish – \$175

Hors d'oeuvres

Cocktail Hour | 3-4 pieces per person
Heavy Hors d'oeuvres | 8-10 pieces per person
Butler Service Available – Additional \$75

Hot Selections | Priced per 50 pieces

Bacon-wrapped Barbecue Shrimp \$200
Barbecue Meatballs \$75
Boursin Cheese stuffed Mushrooms \$100
Breaded Chicken Strips/Dipping Sauces \$200
Buffalo Wings w/Bleu Cheese & Ranch \$200
Candied Bacon \$100
Cheese Puffs \$75
Cocktail Weiners \$100
Fried Ravioli with Marinara Sauce \$100
Jalapeno Cheddar Cheese Bites \$100
Mini Crab Cakes with Remoulade Sauce \$200
Pork Pot Stickers \$150
Vegetable Egg Rolls w/Sweet Thai Chili \$150
Vidalia Onion Croustade \$100

Cold Selections | Priced per 50 pieces

Bruschetta Crostini \$150
Caprese Skewers \$150
Deviled Eggs \$75
Fruit Skewers \$150
Italian Pinwheels \$175
Shrimp Shooters \$200

Dips & Chips | Priced per person

Buffalo Chicken Dip & Tortilla Chips \$4
French Onion & Potato Chips \$3
Hot Crab Dip with Pita Chips \$5
Seven Layered Dip & Tortilla Chips \$5
Spinach Artichoke Dip with Tortilla Chips \$4
Traditional Salsa with Tortilla Chips \$3

RECEPTION DISPLAYS

Serves 25 people

Domestic & Artisan Cheese \$300

Assorted domestic & artisan cheese, classic cheeseball, garnished with fresh fruit & assorted crackers

Vegetable Crudit  \$125

An assortment of fresh seasonal vegetables,
Served with ranch or bleu cheese dip

Fresh Fruit \$200

Assorted fresh-cut seasonal fruit,
served with fruit dip

Jumbo Shrimp \$350

100 jumbo shrimp, spicy cocktail sauce,
garnished with lemon wedges

Charcuterie Display \$400

A healthy offering of smoked gouda, fresh mozzarella, provolone, prosciutto, salami, and pepperoni with marinated olives, grape tomatoes, fresh fruit, assorted crackers & bread

Seafood Raw Bar – Market

Oysters on the half shell, peeled shrimp, and crab legs including lemons, cocktail sauce & assorted crackers

Beef Tenderloin Station \$350

Au jus, creamy horseradish & mini rolls
Carving Attendant - \$100

Plated Dinner Selections

Served with Garden Salad & Two Dressings, Starch, Vegetable & Dinner Rolls
Coffee & Iced Tea Included

BEEF

Twin 3 oz. Filet Medallions \$34
Demi, Demi-Mushroom, or Seasoned
8 oz. Filet Mignon \$38
Prime Rib Au Jus \$32
with Creamy Horseradish

PORK

Herb Crusted Pork Loin \$26
topped with Dijon Cream
Pork Ribeye with Apple Demi \$26

SEAFOOD

Baked Salmon Fillet \$25
Citrus Cream, Lemon Dill or Lemon Beurre Blanc
Garlic Herb Baked Cod Loin \$24
8 oz. Sea Bass – Market Price
topped with blackened butter & seasonings

POULTRY

Baked Boneless Chicken Breast \$24
topped with Dijon Cream
Chicken Piccata \$25
topped with Lemon Caper Sauce
Chicken Marsala \$24
Mushroom Marsala Demi Glace
Maple Glazed Boneless Chicken Breast \$24

VEGETARIAN

Vegetable Stir Fry \$20
Penne Pasta Primavera \$24
Vegetable Lasagna \$24

KIDS MEALS

Served with Fruit Cup
Chicken Tenders & French Fries \$12
Penne Pasta with Marinara \$10

DUO ENTRÉES

Beef Medallion | Salmon Fillet with Lemon Dill Butter \$40
Petite Filet | Maple Glazed Chicken Breast \$45
Sliced Beef Tenderloin Mushroom Bordelaise | Shrimp Skewer \$48

STARCH OPTIONS

Au Gratin Potatoes
Buttery Mashed Potatoes
Garlic Red Skin Mashed Potatoes
Macaroni & Cheese
Sweet Potato Casserole
Roasted Red Bliss Potatoes
Scalloped Potatoes
Wild Rice Pilaf

VEGETABLE OPTIONS

Asparagus Spears
Broccoli Florets
Buttered Corn
Country Style Green Beans
Green Beans Almandine
Honey Glazed Carrots
Roasted Brussel Sprouts
Seasonal Vegetable Medley

OPTIONAL ENHANCED SALADS +\$7

AUTUMN SALAD

Mixed greens with candied pecans, diced apples,
goat cheese & maple ginger vinaigrette

PEAR SPINACH SALAD

Baby spinach, poached pears, goat cheese,
sliced mushrooms & champagne vinaigrette

FIVE FIELD SALAD

Mixed greens, sliced strawberries, blueberries,
almonds, red onion & raspberry vinaigrette

Buffet Selections

30 people minimum | served with house salad, starch & vegetable | coffee & iced tea included

Lunch One Entrée \$22 | Two Entrées \$28

Dinner One Entrée \$33 | Two Entrees \$39

ENTRÉES

BEEF

Beef Pepper Steak
Beef Stroganoff
Braised Beef Short Ribs
Braised Pot Roast
Meatloaf with Brown Gravy

PASTA

Shrimp Alfredo
Vegetable Lasagna

STARCHES

Au Gratin Potatoes
Garlic Red Skin Mash Potatoes
Macaroni & Cheese
Roasted Red Skin Potatoes
Scalloped Potatoes
Wild Mushroom Risotto
Wild Rice Pilaf
Yukon Gold Mash Potatoes

POULTRY

Chicken Dijon
Chicken Marsala
Chicken Piccata
Maple Bacon Glazed Chicken

PORK

Pork Ribeye with Apple Demi
Herb Crusted Pork Loin
Baked Ham with Pineapple Glaze

SEAFOOD

Baked Walleye in Lemon Butter
Grilled Salmon with Lemon Dill

VEGETARIAN

Penne Pasta Primavera
Vegetable Lasagna
Vegetable Stir Fry

VEGETABLES

Asparagus Spears
Broccoli Florets
Broccolini
Buttered Corn
Country Style Green Beans
Green Beans Almandine
Honey Glazed Carrots
Seasonal Vegetable Medley

THEME BUFFETS

30 people minimum | coffee & iced tea included

Pasta Bar \$24

Garden Salad with Two Dressings
Penne Pasta
Diced Chicken & Meatballs
Alfredo Sauce & Marinara Sauce
Broccoli
Garlic Cheese Bread

Homestyle Buffet \$27

Garden Salad with Two Dressings
Choose Two: Beef or Chicken & Noodles,
Chicken Fried Steak, Meatloaf, or
Pot Roast, Mashed Potatoes,
Country-style Green Beans & Dinner Rolls

Taste of Italy \$29

Garden Salad with Two Dressings
Choose Two: Chicken Alfredo, Chicken
Parmesan, Chicken Marsala, Chicken
Piccata or Lasagna
Broccoli
Garlic Cheese Bread

Southwest Taco Bar \$22

Tortilla Chips, Hard & Soft Taco Shells,
Chicken Carnitas & Taco Meat,
Refried Beans, Spanish Rice, Taco Toppings
Add Queso Cheese +1

Golf Outing Buffets

Coffee & iced tea Included

Whole Hog Roast – Market Price

Based on availability | Minimum of 75 guests

Garden Salad with Two Dressings

Whole Seasoned Hog with Assorted Barbecue Sauces

Choice of Two Sides: Baked Beans, Cole Slaw, Corn on Cob (Seasonal),

Fresh Fruit, Pasta Salad or Potato Salad

Dinner Rolls or Cornbread

Assorted Cookies

Ball Park Class Grill \$24

Choice of Two: Brats, Hamburgers, Hot Dogs or Pulled Pork

Macaroni & Cheese, Baked Beans

Choice of One: Cole Slaw, Macaroni Salad, Pasta Salad or Potato Salad

Potato Chips, Assorted Cookies

Optional: Hamburgers & Hot Dogs with Potato Chips Only \$12

Assorted Cookies

Backyard Grill \$29

Choice of Two: Barbecue Chicken, Barbecue Ribs,

Grilled Salmon or Pork Ribeye

Roasted Red Skin Potatoes

Choice of Two: Baked Beans, Corn on Cob or Grilled Asparagus

Dinner Rolls & Assorted Cookies

Deli Sandwich Buffet \$22

Assortment of Deli Meat & Cheese

Choice of One: Cole Slaw, Pasta Salad or Potato Salad

Fresh Fruit Bowl

Bread & Condiments

Potato Chips, Assorted Cookies

Boxed Lunch \$19

Deli Ham or Turkey Sandwich on Choice of Bread or Flour Tortilla

American, Swiss, or Pepper-Jack Cheese

Lettuce, Tomato & Condiments

Choice of One: Cole Slaw, Pasta Salad, or Potato Salad

Potato Chips, Cookie, & Bottled Water

Desserts

Classic Individual Desserts | \$8 per person

Chocolate Fudge Cake
Classic Cheesecake
Coconut Cake
German Chocolate Cake
Lemon Cream Cake

Cobblers, Ice Cream & Sorbet | \$7 per person

Apple, Cherry, or Peach Cobbler
Ice Cream Sundae with Whipped Cream & Cherry
Pecan Ball with Chocolate or Caramel Sauce
Raspberry Sorbet with Sugar Cookie

Tarts, Bars & Cookies | Pricing below

Assorted Cookies \$16 per dozen
Brownies & Lemon Bars \$24 per dozen
Key Lime Tart \$6 per person

Premium Individual Desserts | \$10 per person

Carrot Cake
Chocolate Molten Cake with Vanilla Ice Cream
Red Velvet Cake
Tres Leche Cake
Triple Chocolate Cheesecake
Turtle Cheesecake
White Chocolate Cheesecake

Mini Dessert Display | \$12 per person

Minimum 25 people

Chocolate & Caramel Brownies
Assorted Mini Cheesecakes
Cream Puffs
Lemon Bars
Tiramisu

Special Occasion Cakes

A specialty cake from a licensed bakery may be brought into the Club for events.

Food and beverage selections are subject to 8% tax, 10% setup fee & 18% service charge.
Prices are subject to change without notice.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There is no text or other markings on the paper.