



A Formal Affair



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— B E V E R A G E S & S N A C K S —

Beverages

Freshly Brewed Regular and Decaffeinated Coffee
\$2.00 per guest

Herbal & Iced Tea
\$2.00 per guest

Sodas
\$2.00 each

Bottled Water
\$2.00 each

Juices
\$3.00 per guest

Snacks

Assorted Bagels with Cream Cheese or Muffins, Mini Croissants and Danish
\$28.00 per dozen

Candy Bars, Breakfast Bars and Assorted Crackers
\$3.00 each

Fancy Mixed Nuts
\$4.00 per guest

Vegetable Crudités Platter
\$5.00 per guest

Sliced Seasonal Fruit with Yogurt Dipping Sauce
\$6.00 per guest

Cheese and Crackers
An assortment of available cheeses, garnished with red grapes and served with crackers
\$8.00 per guest

Baked Goods

Availability may change seasonally

Chocolate Chip, Peanut Butter, White Chocolate Macadamia Nut, or Oatmeal Raisin Cookies
\$26.00 per dozen

Chocolate Brownies and Assorted Cookies
\$26.00 per dozen

RECEPTION

Cold & Hot Hors D' Oeuvres

*Prices based upon per person
2 pieces per person*

Cold Hors D' Oeuvres

Stuffed New Potatoes with Sour Cream, Bacon & Cheddar Cheese	\$4.00
Bruschetta or Tamponade or Pimento Cheese and Crostini	\$4.00
Tortilla Pinwheels with Pimento Cheese Spread	\$4.00
Garlic Tomato Basil Crostini	\$4.00
Chicken Salad in Phyllo Cups	\$5.00
Toasted Pita Bites with Garlic Hummus & Tzatziki Sauce	\$5.00
House Made Hummus with Pita Chips & Crackers	\$5.00
Crabmeat Salad in Phyllo Cups	\$6.00
Grilled Vegetable Display	\$6.00
Smoked Salmon Roulades with Boursin Cream Cheese	\$7.00
Blackened Sirloin Beef on a Crostini	\$7.00
Mini-Croissant Sandwiches (Tuna, Chicken, Egg, Pimento Cheese)	\$7.00
Caprese on a stick	\$7.00
Sliced Beef Tenderloin Crostini	\$8.00
Jumbo Shrimp with Cocktail Sauce	\$9.00
Chocolate Dipped Strawberries	\$9.00

Hot Hors D' Oeuvres

Vegetable Spring Rolls	\$4.00
Petite Meatballs with choice of BBQ or Marinara	\$4.00
Chicken Spring Rolls	\$5.00
Spanakopita	\$5.00
Pig in a Blanket	\$5.00
Assorted Mini Quiche	\$5.00
Assorted Mini Deep Dish Pizzas	\$5.00
Spinach Artichoke Dip with Garlic Toast Points	\$5.00
Chicken Satay	\$6.00
Mini Beef Wellingtons	\$6.00
Chicken and Vegetable Potstickers	\$7.00
Chicken Fingers with Honey Mustard Sauce	\$7.00
Mini BBQ Pork Quesadillas with Creole Sour Cream	\$7.00
Bacon Scallop Wraps	\$8.00
Mini Crab Cakes	\$8.00
Black Angus Sliders with Bleu Cheese Spread	\$9.00

RECEPTION

Presentation Displays

Prices based upon per display

Vegetable Crudité

An array of Garden Fresh Vegetables served with a
Pepper Cream Dip
Serves 100

\$350.00

Mediterranean Display

Dips of Hummus, Tapenade, Tzatziki and Baba Ghanoush
Roasted Vegetables, Marinated Artichokes & Olives
Fresh Pita Breads and Crostini
Serves 100

\$400.00

Fresh Fruit Display

Honeydew, Cantaloupe, Pineapple, Strawberries
and Grapes served with Honey Yogurt Dipping Sauce
Serves 100

\$450.00

Cheese Montage

Domestic and Imported Cheeses accompanied by
Baguettes and Crostini, garnished with assorted Fresh Fruit
Serves 100

\$500.00

Smoked Salmon Display

Fresh Smoked Salmon displayed and garnished with Capers,
Eggs and Herb Cream Cheese
Serves 75

\$500.00

Seafood Display

Jumbo Shrimp, Oysters on the Half Shell & Crab Claws
with Lemon, Cocktail Sauce and Tabasco Sauce
Serves 50

\$500.00

RECEPTION

Specialty Reception Stations

Prices based on per guest

Caesar Salad Station

Romaine Lettuce, Shredded Parmesan, Croutons & Caesar Dressing \$7.00
add Chicken for \$3.00 ~ Shrimp for \$5.00 ~ Salmon for \$6.00 ~ Steak for \$7.00

Mashed Potato Martini Station

Yukon Gold Potatoes accompanied by Shrimp and Lobster \$9.00
Sauce, Onion and Andouille Sausage, Smoked Bacon, Applewood
Smoked Cheddar Cheese, Sour Cream & Chives

Fondue Station

Fresh Seasonal Fruit to include Pineapple, Strawberries, Pound Cake \$10.00
Squares, Brownie Bites and Marshmallows rolled in Coconut served
with Godiva Chocolate and White Chocolate Sauce

Antipasto Station

Genoa Salami, Pepperoni, Roasted Peppers, Artichoke Hearts, \$12.00
Pepperoncini, Marinated Black Olives, Pepper-Jack Cheese and
Smoked Provolone served with Mini Baguettes

Southern Pig Picking Station

Whole Smoked Suckling Pig & Beef Brisket with \$13.00
Smoked Bourbon and Carolina BBQ Sauces accompanied with
Cole Slaw and Fresh Baked Corn Bread and Biscuits

Shrimp & Grits Station

Charleston Shrimp tossed with a trio of Bell Peppers, \$17.00
Roasted Garlic and Field Mushrooms served over
Stone Ground Grits

Pasta Station

Cavatelli and Tri-Colored Tortellini Pasta accompanied by \$18.00
Tomato Vodka Sauce, Alfredo Sauce & Marinara Sauce
Sautéed with the following choices of topping:
Chicken, Shrimp, Meatballs or Sausage
Garlic Bread



R E C E P T I O N

Carving / Action Stations

Prices based upon per display plus \$125.00 attendant fee

Top Round of Beef

Top Round of Beef served with Natural Au Jus,
Horseradish Sauce, Dijon Mustard & Silver Dollar Rolls
Serves 200

\$650.00

Barbecue Beef Brisket

Bourbon BBQ Glaze, Flavored Mustard with wilted
Wilted Collard Greens & Assorted Rolls
Serves 50

\$300.00

Salmon Coulibiac

Salmon en Croute filled with Leaf Spinach and Field Mushrooms
served with Whole Grain Mustard Sauce
Serves 50

\$350.00

Roast Pork Loin Gremolata

Roasted Pork Loin served with Cranberry Relish &
Assorted Club Rolls
Serves 50

\$325.00

Smoked Pit Ham

Smoked Ham served with Dijon Mustard & Buttermilk Biscuits
Serves 50

\$350.00

Smoked Turkey Breast

Smoked Turkey Breast served with Cranberry Relish, Dijon Mustard,
Mayonnaise & Silver Dollar Rolls
Serves 50

\$400.00

Roast Tenderloin of Beef

Tenderloin of Beef served with Dijon Mustard, Horseradish Sauce
And Assorted Rolls
Serves 25

\$800.00



D I N N E R

Specialty Dinner Buffets

Minimum 25 Guests

All Dinner Buffets below come with Basket of Rolls and Dessert

Southern Comfort Buffet

Mixed Field Green Salad with
Buttermilk Ranch & Italian Vinaigrette Dressings
Vidalia Onion Cole Slaw
Buttermilk Fried Chicken, Carolina Pulled Pork
Country Style Green Beans, Macaroni & Cheese
Blueberry Cobbler & Southern Pecan Pie
\$41.00 per guest

Mediterranean Delight Buffet

The Caprese ~Vine Ripe Tomato & Mozzarella Salad
Grilled Pita Bread and Olive Tapenade
Tradition Greek Salad
Cheese Ravioli with Vodka Sauce
Garlic Hummus Chicken and Fried Eggplant
Baklava & Tiramisu with Whipped Cream
\$49.00 per guest

Chef's Signature Buffet

Butter Bib Lettuce Salad with Chef's Garnish
Buttermilk Ranch & Italian Vinaigrette Dressings
Beef Tenderloin Tips Bourguignon
Chicken Oscar
Buttered Asparagus and Roasted Red Peppers with Parmesan Risotto
White Chocolate Mousse & Chocolate Obsession Cake
\$55.00 per guest



DINNER

Dinner Buffets

Minimum 25 Guests

All Dinner Buffets are for a 2-hour maximum. Additional time will result in additional charges.

The dinner buffets includes a choice of Garden or Caesar Salad, Rolls & Butter & Dessert

Select two or three main course items below and one vegetable and one starch

\$30.00 per guest

Main Course

(Select Two and Add the \$ Amount to the Above Price.)

Penne Pasta with Artichoke & Sun-dried Tomatoes \$7

Herb Roasted Chicken \$8

Chicken Marsala \$9

Chicken or Shrimp Alfredo \$8/\$10

Seared Pork Loin \$8

Chicken Piccata \$9

Red Wine Braised Short Ribs \$10

Beef Bourguignon \$10

Grilled Salmon \$11

Side Options & Vegetables

(Select Two)

Creamed Spinach

Garlic Steamed Broccoli

Haricot Verts

Green Beans Almandine

Asparagus

Assorted Seasonal Grilled Vegetables

Fingerling Potatoes

Garlic Smashed Potatoes

Mashed Potatoes

Roasted Red Potatoes

Stone Ground Grits

Rice Pilaf

Wild Rice

Risotto



D I N N E R

Plated Dinner Entrees

All entrees include freshly baked rolls

Salad

Please Select 1

- Wedge of Bibb with Maple Honey Bacon & Feta Cheese
- Mixed Field Greens with Tomato and Cucumber with Buttermilk Ranch
- Mixed Field Greens with Sun-Dried Tomatoes and an Herb Vinaigrette
- Caesar Salad
- Warm Spinach Salad with Crumbled Eggs and Bacon Dressing

Entrées

Please Select 3

- Mediterranean Chicken \$32
- Chicken Marsala \$33
- Roasted Chicken Wellington \$34
- Roasted Pork Loin Marsala \$36
- Chicken Milanese \$36
- Jack Daniels Grilled Salmon \$40
- Roasted Pork Tenderloin & Rosemary Chicken \$42
- Grilled Salmon & Chicken Bleu Crab \$44
- Filet Mignon \$48
- Braised Beef Short Rib \$48
- Pettie Filet & Stuffed Shrimp \$54
- The Coastal Catch *\$Market Price*
- Petite Filet & Lobster Tail *\$Market Price*

Sides

Please Select 2

- Yukon Gold Mashed Potatoes
- Seasonal Vegetables
- Saffron Rice Pilaf
- Sun-Dried Tomato Rice
- Cabernet Mashed Potatoes
- Buttered Asparagus
- Risotto
- Green Beans Almandine
- Garlic Spinach
- Broccoli with Cheese



DESSERTS

Chef's Homemade Dessert Selection

Peach, Blueberry or Cherry Cobbler
\$8.00 per guest
(20 guest minimum)

Lemon Cake
\$6.00 per guest

Grilled Pound Cake with a Preserved Strawberry Sauce
\$7.00 per guest

Chocolate Obsession Cake
\$9.00 per guest

Chef's Pies

Dutch Apple Pie
Peanut Butter Pie
Key Lime Pie
Bailey's Macadamia Nut Pie
\$7.00

Cheesecakes

Caramel Sea Salt Cheesecake
Fried Burrito Vanilla Bean Cheesecake
New York Style Cheesecake
\$8.00

Dessert Enhancements

Chocolate Lava Bundt Cake
Grand Marnier Crème Brule
Cheesecake Crème Brule
Chocolate Fondue
Chocolate Covered Strawberries
\$10.00

The Golf Club of Georgia

Club Rules and Regulations

The Club has adopted the following Club Rules and Regulations as they relate to Event and Banquets. Members, their families, and their guests are expected to be familiar with, and abide by, all Club Rules and Regulations.

- Parties of 10 or more must reserve space and plan their function through the Catering and Events Department.
- Functions may be hosted by a member, member sponsored, or hosted by a non-member with Club Ownership Approval.
- Reservations are made with the Event Manager. An estimated number of guests is needed to select the room based on capacity and availability. The Club reserves the right to reassign any function room accordingly.
- Members shall be responsible for the conduct of their guests.
- A 20% service charge and a 7% sales tax is applied to all food, beverage, and miscellaneous charges, plus an additional 3% sales tax on hard liquor.
- The Golf Club of Georgia is not responsible for the loss of any merchandise or articles brought into the Club or any items left unattended. Items can only be stored overnight with permission of the Event Manager. All items must be removed on the day/evening of the event. Any remaining items will be disposed of that day/evening.
- All pricing on this menu is subject to change, based upon market conditions. Food and beverage prices are not guaranteed until 60 days prior to the event.
- All functions are permitted a maximum of 4 hours. Should you party extend past this time, an additional \$250 charge for each hour or portion of an hour thereafter will apply. In addition, the Club is not open after midnight. Should your party extend past the hour of midnight, a fee of \$500 per hour will apply, prorated to the nearest half hour. We suggest concluding your event by 11:30 to allow for the standard 20-minute departure.
- Because the Golf Club of Georgia is responsible for the freshness and quality of our food and for adhering to current health code restrictions, no outside food or beverage may be brought into the Club for consumption or removed from the property with the exception of wedding cakes and favors. If the event host requests permission to distribute food items that are donated, the host must receive written approval to do so from the Club. Requests of this nature will only be considered for legal “charity events.”
- The Golf Club of Georgia holds a Georgia Alcoholic Beverage Permit. By law, no guest may bring or remove any alcohol from the premises. If the host requests permission to distribute alcoholic beverage that are donated, the host must receive written approval to do so from the Club. Request of this nature will only be considered for legal “charity events.” The Club does permit the host to bring in wine of a rare vintage that the Club would be unable to obtain. These items will incur a corkage fee of \$15.00 per 75ml bottle.
- The Club will not serve minors alcohol at any function. Further, the Club reserves the right to withhold alcohol from any person deemed impaired.
- The Golf Club of Georgia is a non-smoking environment. Smoking is prohibited inside the Clubhouse. Designated smoking areas are available outdoors.

The Golf Club of Georgia

Club Rules and Regulations

Non-member Events

- Non-members may request to host a private function without member sponsorship. The request must be in writing, subject to approval by Club Ownership.
- The Golf Club of Georgia charges a non-member usage fee for non-member functions. The non-member usage fee will be charged along with the deposit, at the time of bookings. Both the non-member usage fee as well as the deposit are non-refundable and non-transferable.

Deposit and Cancellation Policies

- All charges for a function at The Golf Club of Georgia will be billed directly to the member's account or host credit card on file. A copy of the event receipt will be sent to the event host within three business days following the function.
- The deposit is non-refundable and is applied to the total purchase once the event has been billed. Deposits required for all other private rooms will vary according to staff discretion.
- In the event of cancellation, the host will incur a cancellation penalty as follows:

Days Prior to Function	Cancellation Policy
180 days to 60 days	25% of estimated total
59 days to 15 days	50% of estimated total
14 days or less	100% of estimated total

The Cancellation Policy is based on the expected food and beverage revenue, as listed and agreed upon in the Banquet Event Order.

Guarantees

- We request that all details pertaining to your event at least (14) days prior to the date of the function.
- The final guaranteed number of attendees is due by 11:00 am, (7) days prior to the function. Please keep in mind that The Golf Club of Georgia is closed on Mondays and this is not considered a business day for us. If a final guarantee is not provided by this time, the club will use the most recent estimated number, as it appears on the Banquet Event Order, as your guarantee, for planning and billing purposes. If the actual numbers exceeds the guarantee, an additional charge of 25% per person price will be added for each additional guest.

Menu Planning

- A pre-selected banquet menu is required for parties of 10 or more. Selections can be made from the previous menu selection or we would be pleased to design a customized menu to suit your personal preferences.

Decorating and Room Setup

- If the decorating or setup of a function requires more than 2 hours, additional charges may apply.
- Glitter is not allowed in the Clubhouse. In order to protect the integrity of the facilities of the Club, nails, tacks, or taping on wall surfaces is not permitted.
- Rice, birdseed, confetti, and Chinese lanterns shall not be used on Club premises.