



CATERING INFORMATION

Thank you for considering Springfield Golf and Country Club for your special event. The modern banquet facilities and the magnificent landscape will provide a beautiful setting for your special day. The highest standards in food and service will ensure your complete satisfaction. Springfield's atmosphere is both exciting and relaxing and is for those who deserve and demand the best.

BANQUET FACILITIES

Springfield has several options available, designed to accommodate the varying needs of Weddings, Meetings, Banquets, Celebrations, Private Events and Tournaments.

TAMARAC (Min. 75-150 for dinner/dance) or maximum 175 for Cocktail Reception

PINES (Min. 25-65 for dinner/ dance) or maximum 75 for Cocktail Reception

Greensview Restaurant (Min. 25-40 for dinner) or maximum 70 for Cocktail Reception

ROOM CHARGES (may vary according to function requirements)

Tamarac Room
\$600

Pines Room
\$400

Greensview Restaurant
\$400

Garden Gazebo Wedding

\$1000

Includes elegant garden set up with chairs
(up to 120 people, extra charge may apply for weddings over 120 people)

BOOKING AND PAYMENTS

After reviewing the enclosed information, should you wish to book an event, please contact Springfield's Catering Department at (519) 821-4655. **A \$500 non-refundable deposit is required to confirm the booking of a room.** The balance owing is due and payable upon receipt of our statement outlining the function costs and payments. 2% interest will be charged on outstanding balances over 30 days. A valid credit card is required to be on file.

GENERAL INFORMATION & POLICIES

- Our enclosed menus are suggestions. Our Executive Chef and Banquet Manager would be pleased to assist you in arranging a menu to suit your needs.
- **To confirm booking, a non-refundable deposit of \$500 is required along with a signed copy of the banquet contract. Banquet rooms and dates will not be held otherwise.**
- Prices quoted are guaranteed for a period of 90 days. Applicable taxes and 15% gratuity are applicable to all Food and Beverages.
- **All menus must be arranged 30 days prior along with a final number of guests reported two weeks prior to your function. You may revise your expected numbers by as much as 10% up to 72 hours prior to the date of your function, after which changes may not be made and this will be the minimum number for which you will be billed.** Should changes to your original expected numbers not be received by Springfield's Banquet Manager in accordance with the aforementioned terms, billing will be based on the original estimate on this contract.
- **Special Events (excluding weddings) are required to pay 50% of the estimated function 2 weeks prior to the function date. Weddings are required to pay 75% of the estimated function 2 weeks prior to your wedding date.** The outstanding balance of any event is due and payable upon receipt of our Statement outlining the function costs and payments within 10 days. 2% interest will be charged on outstanding balances over 30 days.
- **Cancellation of any function must be received 90 days prior to your function date or a cancellation fee amounting to 25% of the estimated value of your function will be billed to you. All cancellations after booking are subject to forfeited deposits.**
- Springfield Golf and Country Club reserves the right to provide alternate function space where numbers warrant.
- **Springfield Golf and Country Club will be the sole provider of all food and beverage items, with the exception of special occasion cakes. A \$50 cake cutting fee is applicable for cutting & plating special occasion cakes.**
- **No guest is permitted to bring OUTSIDE alcoholic beverages or illegal substances onto club property at any time.** Our staff has the right to seize and dispose of these items. Our 'Smart Serve' trained staff have the right and obligation to refuse service to any guests who, in the opinion of the server, appears intoxicated. Our staff has the right to request proof of age with acceptable government ID. If any guest provides alcoholic beverages to underage persons their actions will result in suspension of their bar service. Our management of the club shall fully support any decision made by the server to refuse service for these reasons. If, in the opinion of the duty manager, a situation is deemed out of control, the police will be notified immediately.
- If you or your guests have food allergies, Springfield Golf & Country Club advises you that foods containing nuts or other potential allergens are prepared and served in its kitchen. Our Chef & her staff take great care to prevent any cross contamination from happening. However, Springfield Golf & Country Club will not be liable to anyone for any adverse reaction that may be caused by exposure to any such allergens.
- **Due to health regulations, leftover food or beverages may not leave the property after an event.**

- SOCAN & Re:Sound Fees: This fee must be paid when musical works are played at receptions, conventions, assemblies & fashion shows at an establishment. All applicable SOCAN (Society of Composers, Authors & Music Publishers of Canada) & Re:Sound (Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada) fees will be applied to your bill based on number of guests.
- If you require a bar an additional Bartender charge of \$10/hour for a minimum of 4 hours will be applied to your bill should the bar sales, be less than \$300.
- Plated functions with more than one meal selection must be accompanied by a detailed seating plan and place cards with appropriate meal selection labels. Our catering department will be happy to provide you with an example.
 - *Beef- Red label *Poultry-Yellow label *Fish- Blue label *Vegetarian-Green label
- The catering department at Springfield Golf and Country Club must be consulted regarding all decorations, candles, displays or signage used on the property. **We prohibit any items to be fastened to walls or floors with tape, tacks, pushpins, nails, glue, etc.** Decorations and centerpieces are the responsibility of the event convener. As well, all decoration clean-up is the responsibility of the event convener; otherwise, a cleanup charge of a minimum \$150 will be billed to you the convener.
- The throwing of confetti or rice is prohibited on the premises as well as table sparkle/confetti. Should this occur a minimum cleanup fee of \$150 would be billed to you the event convener.
- Springfield Golf and Country Club reserves the right to inspect and monitor your event, and discontinue services to all guests in the case of violations of Club Policy or Provincial Law. **The event convener will be held responsible for any damage to property or equipment caused by either yourself or your guests.** Should Springfield discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. Springfield assumes no responsibility for any loss or damage to goods, property and/or equipment brought into the facility by the organizer and guests.
- An additional linen charge may be applied to your bill for additional linens needed over and above catering needs. Oversized table cloths or specialty linens & chair covers are available at request...Please see our banquet coordinator for selections & prices.

For your convenience, we have the following items available for your use at a nominal charge. Please advise our Banquet Coordinator if you would like to reserve any of these items for your function.

Specialty Linen	See Banquet Manager for Details
Projector & Screen	\$65.00
Screen Only	\$15.00



DINNER MENU

All options include: your choice of appetizer, freshly baked bread & butter, slow roasted mini potatoes & seasonal vegetables, dessert & coffee & tea

All dinners are served country style; plated option additional \$1.50 | person premium.

APPETIZERS (Choose one of the following)

SALAD SELECTIONS

- Italian House Salad
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnuts, feta & citrus white balsamic vinaigrette

SOUP SELECTIONS

- Roasted Tomato Bisque with garlic croutons
- Cream of Broccoli with Cheddar
- Italian Sausage & Potato Zuppa
- Leek & Potato
- Roasted Butternut Squash with fresh chives
- Cream of Mushroom with chives

*Add an additional appetizer to make your dinner a Four Course dinner

Choice of salad, choice of soup or penne pasta with home-style marinara sauce for an additional \$6

ENTRÉE SELECTIONS

CHICKEN MUSHROOM FLORENTINE

\$39 | person

Grilled chicken breast finished with a rich white wine mushroom & spinach cream sauce

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

\$43 | person

Chicken breast suprême stuffed with white cheddar & prosciutto finished with a zesty roasted red pepper sauce

SUCCULENT ROASTED PORK LOIN

\$37 | person

Local Ontario pork loin roasted with caramelized onions & roasted garlic finished with rich jus

ROAST BEEF STRIPLOIN

\$41 | person

Garlic & herb crusted New York Strip loin slow roasted & finished with rich pan gravy & horseradish

PRIME RIB OF BEEF

\$46 | person

8-oz CAB prime rib crusted with cracked pepper, sea salt, rosemary & thyme served with a rich beef jus & horseradish (Add Yorkshire Pudding \$2 | pp)

NEW YORK STEAK

\$42 | person

8-oz grilled CAB New York steak seasoned & grilled, topped with sautéed garlic button mushrooms & served with a side of rich brandy peppercorn cream sauce

SALMON EN CROÛTE

\$43 | person

Fresh Atlantic salmon wrapped & baked in puff pastry served with a lemon dill cream sauce

SPRINGFIELD COMBO PLATTER

\$48 | person

Combination of any two entrées from our dinner menu served country style at each table.

(Prime Rib, Salmon en Croûte or Stuffed Chicken add \$2 | pp)

DESSERT & COFFEE / TEA

See enclosed dessert menu for options

DESSERT MENU

SPRINGFIELD CLASSICS

Belgian Chocolate Truffle

Made exclusively from Belgian dark chocolate & fresh dairy cream, finished with dark chocolate ganache

Lemon Tang Manhattan Cheesecake

Traditional New York cheesecake with a buttery graham cracker crust finished with tangy lemon curd

White Chocolate Raspberry Truffle

Pure white chocolate truffle cream & fresh raspberries layered on light vanilla bean sponge cake

Flourless Chocolate Torte

Simple but elegant and classic chocolate torte finished with a smooth chocolate ganache & raspberry coulis (Gluten Free)

Tiramisu

Mascarpone, Swiss chocolate truffle cream & coffee-soaked sponge garnished with dark chocolate

Caramel Brownie Cheesecake

Classic chocolate brownie slices set on rich New York cheesecake drizzled generously with caramel & white chocolate

Deep Dish Pecan Pie

Rich sweet dough crust filled with an old-fashioned sugar filling loaded with roasted pecans & chocolate chunks

Apple Crumble Tart

All butter flaky pastry with a spy apple filling topped with brown sugar crumble

PLATINUM BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit 
Assorted Pickled Vegetables
Assorted Cheese & Crackers
Smoked Salmon & Capers
Chilled Shrimp with Cocktail Sauce

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

HOT SELECTIONS

... Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables

Choose Two Options from this Section

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose Two Options from this Section

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower
Thai Stir-fried Vegetables & Shanghai Noodles

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & Tea

\$51 | Person (Minimum 30 ppl)

GOLD BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit 
Assorted Pickled Vegetables
Assorted Cheese & Crackers
Smoked Salmon & Capers
Chilled Shrimp with Cocktail Sauce

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

HOT SELECTIONS

... Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose Two Options from this Section

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower
Thai Stir-fried Vegetables & Shanghai Noodles

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & Tea

\$46 | Person (Minimum 30 ppl)

SILVER BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudité
Assorted Pickled Vegetables
Assorted Cheese & Crackers

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

HOT SELECTIONS

... Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose One Option from this Section

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower
Thai Stir-fried Vegetables & Shanghai Noodles

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & tea

\$39 | Person (Minimum 30 ppl)

BRONZE BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

HOT SELECTIONS

...Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with a Mushroom & Spinach Parmesan Cream Sauce
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose One Option from this Section

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower
Thai Stir-fried Vegetables & Shanghai Noodles

DESSERT

Assorted Dessert Squares
Coffee & Tea

\$34 | Person (Minimum 30 ppl)

LUNCH BUFFET MENU

Choose one of the following options served buffet style.

SUMMER GRILL

\$22 | person

Your choice of burgers or grilled chicken breast, fresh bakery kaisers with assorted cheese & various garnishes & condiments. Served with fresh cut fries, caesar salad, assorted pickled vegetables & dessert squares

BISTRO SUBS

\$22 | person

Assorted deli meats, cheese, tomato & lettuce on fresh baked Vienna bread. Served with garden salad or caesar salad or Chef's choice home-made soup; assorted pickled vegetables, fresh vegetable crudités & assorted dessert squares

CALIFORNIA WRAPS

\$22 | person

Roasted turkey, garden fresh vegetables & cheese wrapped in a fresh flour tortilla with honey dijon. Served with garden salad or caesar salad or Chef's choice home-made soup; assorted pickled vegetables, fresh vegetable crudités & assorted dessert squares

BAKED CHEESE TORTELLINI

\$23 | person

Three cheese tortellini tossed in our home-style tomato sauce with button mushrooms & baby spinach, layered with cheese & baked. Served with freshly baked bread, Caesar salad or heritage baby greens salad & assorted dessert squares

PENNE CHICKEN TETRAZZINI

\$23 | person

Penne pasta & grilled chicken tossed with button mushrooms & vine ripe tomatoes in a creamy garlic alfredo sauce. Served with freshly baked bread, caesar salad or heritage baby greens salad & assorted dessert squares

THAI STIR FRY

\$23 | person

Fresh stir-fried vegetables tossed in our tangy thai sauce with your choice of chicken or beef, served with basmati rice, heritage baby greens salad freshly baked bread & assorted dessert squares

GRILLED NEW YORK STEAK

\$26 | person

6-oz grilled New York Steak topped with sautéed mushrooms & onions. Served with freshly baked bread, roasted potatoes, assorted pickled vegetables, caesar salad or mixed baby greens & assorted dessert squares

CHICKEN PARMESAN

\$25 | person

Lightly breaded chicken breast smothered in our home-style marinara sauce & cheese, served alongside of penne marinara, freshly baked bread, caesar salad & assorted dessert squares

HERB & GARLIC ROASTED CHICKEN

\$24 | person

Herb & garlic roasted chicken, served with penne pasta tossed in our zesty marinara sauce, Italian house salad, freshly baked bread & assorted dessert Squares



COCKTAIL RECEPTIONS

Cold Platters

Fresh Vegetable Crudités with Herb Dip	\$80
Assorted Cheese & Cracker Tray	\$96
Shrimp Cocktail Platter -chilled tiger shrimp served with seafood sauce	\$90
Smoked Salmon Platter -served with cream cheese, capers & assorted crackers	\$89
Mexican Antojito Pinwheels -served with fire roasted salsa	\$80
Mini Antipasto Skewers	\$100
Assorted Vienna Finger Sandwiches -assorted deli meats & salads on freshly baked Vienna bread (40pcs)	\$70
Fresh Fruit Platter	\$84
Fruit Tree Arrangement -a delicious edible arrangement of fruit	\$98
Dessert Squares	\$72
Cheesecake Truffle Bombs -strawberry, turtle & vanilla bean cheesecake bombs dipped in white & dark chocolate truffle ganache	\$95

Display Items

Cheese & Fruit Board -selection of imported & local cheese, fresh fruit & crackers	\$165
Mediterranean Antipasto Display -Italian cured meats, grilled marinated vegetables, olives & cheese	\$185
Charcuterie Board -cured meats, pickled vegetables, olives, crackers, nuts & fruit	\$195
Trio Dip Display -artichoke & asiago dip, roasted garlic hummus & roasted red pepper & feta dip served with flatbreads & tortilla chips	\$100
Crispy Phyllo Wrapped Baked Brie -baked & served with black currant preserve & mango chutney with assorted crackers	\$90

Passed Hot Items

Baked Vine Ripe Tomato Bruschetta Crostini	\$88
Crab Rangoon -savory crab & cream cheese stuffed wontons with sweet thai chili sauce	\$115
Bacon Cheddar & Chive Potato Croquettes -served with buttermilk ranch	\$85
Portobello Mushroom & Cheese Fritter -served with sundried tomato aioli	\$90
Mini Quiche -quiche Lorraine (ham, cheese & chive) -quiche Florentine (spinach & cheese)	\$80
Sausage Rolls -served with tangy mustard	\$68
Greek Spanakopita -spinach & feta cheese baked in crispy phyllo with garlic dill dip	\$68
Bacon Wrapped Scallops	\$130
Chef's Choice Assortment	\$100

Stationary Hot Items

Grilled Thai Chicken Satays -grilled & basted with tangy shanghai sauce	\$120
Italian Breaded Mozzarella Ravioli -tossed with garlic & parmesan cheese served with zesty marinara	\$88
BBQ Pork & Vegetable Potstickers -served with tangy plum sauce	\$88
Crispy Tiki Shrimp Tempura -served with sweet thai chili sauce	\$100
Cocktail Meatballs -your choice of honey garlic BBQ or italian style with tomato pesto & parmesan cheese	\$88
Thai Chicken Spring Rolls -served with spicy mango chutney dip	\$75
Vegetable Spring Rolls -served with sweet plum sauce	\$75
Breaded Pickle Spears -served with buttermilk ranch	\$70
Carnival Corndog Pops -mini corndogs served with classic mustard	\$75



RECEPTION ENHANCEMENTS

Add any of these options to an existing banquet menu, cocktail reception or as a late-night buffet. (Minimum 40 ppl)

- MEXICAN NACHO BAR** \$5.25 | person
Tortilla chips & a selection of fresh vegetable toppings, hot peppers, salsa, sour cream & cheese sauce
- CHICKEN WING BUFFET** \$6.50 | person
Buffalo chicken wings with a variety of sauces for dipping, served with carrot & celery sticks & house made blue cheese dressing
- GOURMET FLATBREAD PIZZA BAR** \$6.25 | person
Assorted traditional, vegetarian & gourmet pizzas
- POUTINE BAR** \$5.25 | person
French cut fries & traditional poutine gravy served with local cheese curds, green onions, tomato ketchup, regular & malt vinegar
- PIEROGI BAR** \$6.25 | person
Potato & cheese pierogi tossed in fried onions served with sour cream, bacon, green onions, salsa & grated cheese
- CUPCAKE DISPLAY** \$6.50 | person
Assorted gourmet decadent cupcakes & fresh fruit display
- DESSERT BUFFET** \$8.25 | person
Assorted tortes & cheesecakes, freshly baked cookies & fresh fruit

ALCOHOLIC PUNCH \$89.00
(serves approx. 40-60 ppl)
... Choose one of the following;
• Traditional Rum Punch
• Spiked Blueberry Vodka Lemonade
• Peach Bellini Punch with Sparkling Wine

NON-ALCOHOLIC PUNCH \$69.00
(serves approx. 40-60 ppl)
... Choose one of the following;
• Traditional Fruit Punch
• Cranberry Lemonade
• Peach Iced Tea



BUFFET BRUNCH PACKAGE

ALL BRUNCHES INCLUDE AN ELEGANT DISPLAY OF:

- Fresh Fruit Platter
- Vegetable Crudités with dip
- Your Choice Of TWO Salads
 - Signature Caesar
 - Rustic Potato
 - Symphony Spinach
 - Mixed Greens
 - Greek Pasta
 - Mediterranean Chickpea
- Selection of Sweets
- Coffee & Tea Station
- Non-alcoholic Punch

BISTRO STYLE BRUNCH \$31 | person

- Chef's Choice of Homemade Soup
- Gourmet Vienna Sandwiches
- California Deli Wraps

SPRINGFIELD COUNTRY BUFFET BRUNCH \$38 | person

- Freshly Baked Bread
- Baked Cheese Frittata
- Smoked Bacon
- Farmer's Sausage
- Home Fried Potatoes
- Belgian Style Waffles with Whipped Cream & Syrup
- Choose One Option Below;
 - Rosemary Roasted Striploin
 - Indian Baked Cauliflower & Chicken Biryani
 - Penne Chicken Tetrazzini

MENU ENHANCEMENTS

Charcuterie Display \$6.50 | person
served with assorted crackers

Smoked Salmon with Capers \$2.50 | person
served with cream cheese & assorted crackers

Shrimp Cocktail Platter \$3 | person
cold tiger shrimp served with horseradish cocktail sauce

Build Your Own Yogurt Parfait Bar \$5 | person
fresh yogurt with assorted fruit toppings & granola

Mimosa Bar \$7.50 | person
served with assorted fruit juices with various garnishes

Bloody Caesar Bar \$7.50 | person
served with various garnishes

Deluxe Brunch Bar \$13.50 | person
complete mimosa & Caesar bar with various garnishes



BREAKFAST BUFFET

Freshly Baked Bread
Scrambled Eggs
Smoked Bacon
Breakfast Sausages
Home Fried Potatoes
Seasonal Fresh Fruit
Coffee & Juice Station
with a selection of fruit juice, fresh coffee, black tea & assorted herbal teas

\$18 | Person (minimum 25 people)

COLD DELI BUFFET

Chef's Choice Soup of the Day
Your Choice of Two Salads

- Signature Caesar
- Rustic Potato
- Symphony Spinach
- Mixed Greens
- Greek Pasta
- Mediterranean Chickpea

Assorted Deli Meats & Sandwich Fillings
Variety of Sliced Cheese
Vegetable Crudités with Herb Dip
Fresh Kaiser Rolls
Lettuce, Tomatoes & Onions
Pickled Vegetables
Premium Condiments
Assorted Squares
Coffee Station
with fresh coffee, black tea & assorted herbal teas

\$21 | Person (minimum 25 people)



BANQUET BEVERAGE LIST

BAR PRICES

(bar prices include tax)

Liquor (1 oz.)	\$6.50
Beer- Domestic	\$6.50
Beer- Premium	\$7.00
Beer- Import / Craft	\$7.50
Cocktails (1 oz)	\$7.50
House Wine - Glass	\$7.50
House Wine - Bottle	\$28.50
Non-Alcoholic Cocktail	\$3.00
Soft Drink	\$1.50

**See Our Banquet Coordinator about our enhanced wine selection

ALCOHOLIC PUNCH **\$89.00**

(serves approx. 40-60 ppl)

... Choose one of the following;

- Traditional Rum Punch
- Spiked Blueberry Vodka Lemonade
- Peach Bellini Punch with Sparkling Wine

NON-ALCOHOLIC PUNCH **\$69.00**

(serves approx. 40-60 ppl)

... Choose one of the following;

- Traditional Fruit Punch
- Cranberry Lemonade
- Peach Iced Tea

