



2017

Catering Packet



Catering and Dining Room Information

Welcome to **The Broadlands!** Our spacious, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday, lunch or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. We can host seating ranging from 10 to 100 people in our casual dining rooms.

Rental Fees

A standard rental fee as well as a \$75.00 dry cleaning fee will be charged for all events. Rental Fees include all of the following:

- Professional Staff to assist in event planning
- Set-up and Cleaning of event
- Beverage accommodations including Coffee, Tea and Water
- Use of China, Glassware and Silverware
- Use of Linens and Skirting

Small Dining Room 10-40 people	\$250.00
Large Dining Room 50-80 people	\$450.00
Whole Restaurant 100-150 people	\$650.00

Food and Beverage Guidelines

All food and beverage, alcoholic or otherwise, consumed on golf course property **must be purchased from the Broadlands** with the sole exception of "theme" desserts such as wedding or birthday cakes.

Due to strict regulations, we must enforce the following policies:

- No alcoholic Beverages served without valid I.D.
- Only one drink may be served per person at any one time
- Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises

Decorations and Linen

To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. **The Broadlands Event Coordinator must approve all decorations prior to the event.** You may decorate for your event 1-2 hours prior to the scheduled start time of the event. An additional fee will be applied if longer time is needed.

Guarantee and Cancellations

A deposit as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit.

Final Menu selections and **Second Headcount** must be submitted **2 weeks** prior to each event to insure the availability of desired menu items. **Final Headcount** is due **1 week** prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 22% service charge will be applied to all food and beverage purchases.

Hors D' Oeuvres

There is a minimum of 40 people for hors d' oeuvres

Hot Selections

*Swedish or BBQ Meatballs
Spinach and Artichoke Dip with Chips
Mini Southwestern Egg Rolls with Teriyaki
Pepper Steak Skewers
Teriyaki Chicken Skewers
Toasted Raviolis with Marinara
Buffalo Wings*

Cold Platters

*Italian Bruschetta
Assorted Cheese Tray
Ham or Smoked Turkey Finger Pin Wheels
Vegetable Platter with Ranch Dip
Seasonal Fresh Fruit Platter
Assorted Mini Desserts*

Prices are per Person

Option One	\$14.99
<i>Choose two Hot and two Cold Platters</i>	
Option Two	\$16.99
<i>Choose three Hot and three Cold Platters</i>	
Option Three	\$18.99
<i>Choose four Hot and four Cold Platters</i>	

The following items may be added to the options above:

Jumbo Shrimp Cocktail	\$7.99
<i>Add Jumbo Shrimp with Homemade Cocktail Sauce any hors d' oeuvres package.</i>	
Prime-rib Carving Station with Dollar Rolls	\$7.99
<i>Add a Prime-rib Carving Station with Dollar Rolls to any hors d' oeuvres package.</i>	

Prices do not include rental fees, taxes or service charges

Dinner Selection

Minimum of 50 guests

Prime-Rib Au Jus

Slow cooked to medium rare, select prime-rib served from a carving station with Au Jus, accompanied with baked potato or roasted red potatoes, medley of seasonal vegetables preceded with a dinner salad and rolls \$19.99

Chicken Cordon Bleu

Succulent and savory chicken breast stuffed with diced ham and Swiss cheese covered with a cream sauce, roasted red potatoes or baked potato and medley of seasonal vegetables preceded with a dinner salad and rolls \$15.99

Herb Encrusted Pork Tenderloin

Grilled to perfection herb encrusted Pork Tenderloin, served with a baked or roasted red potatoes, medley of seasonal vegetables preceded with a dinner salad and rolls \$18.99

Grilled Chicken

Grilled Chicken breast severed with your choice, baked potato or roasted red potatoes served with a medley of seasonal vegetables preceded with a dinner salad and rolls (Choose between BBQ, Lemon Herbed or Teriyaki) \$15.99

Mediterranean

Penna Pasta with our homemade Marinara and Alfredo sauce, meatballs, grilled chicken, and dinner salad and garlic rolls (Add \$3.00 per person for lasagna rolls.) \$14.99

Fish of the Day

Sure to please, served with a baked potato or roasted red potatoes medley of seasonal vegetables preceded with a dinner salad and rolls \$19.99

Dessert may be added to any dinner entrée for \$3.99 per person

Prices do not include rental fees, taxes or service charges

Bar Options

Limited Open Bar

The host sets a specific dollar amount for the bar. Guests drink without any cost to them until the pre-set limit has been reached. Once the pre-set limit is reached, the bar changes over to Cash Bar, and the guests are responsible for the charge of their beverages on an individual basis. The limit can be set for any denomination. If less than the limit set is used you will only be charged for what is consumed.

Modified Open Bar

Our most popular selection for wedding receptions includes unlimited beer, wine and soft drinks. A tab will be run through the duration of the party. At the end of the function, it will be the host's responsibility to settle this tab.

Deluxe Open Bar

A tab will be run during the entire party for all alcoholic beverages consumed by the guests. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

Champagne and Special Request Wines

Every effort will be made to accommodate special requests for Champagnes and Wines. Please make requests to the Broadlands Event Coordinator at least 2 weeks prior to your event. Additional charges may apply.

Alcoholic Beverage Prices

Domestic Draft	\$ 3.75
Premium Draft	\$ 4.25
Domestic Bottle	\$ 4.00
Premium Bottle	\$ 4.25
Domestic Keg	\$275.00
Premium Keg	\$350.00
House Wine—Glass	\$ 6.50
House Wine—Bottle	\$ 32.00
Well Liquors	\$ 6.00
Call Liquors	\$ 8.25
Champagne—Bottles Only . .	\$market

The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any Persons who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

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Banquet Features



The Professional Staff at the Broadlands is pleased to offer the following Menu Promotions for your special event!

One Selection per event unless pre-ordering!

Chicken Marsala and Penne Pasta Alfredo

Chicken Breast topped with Marsala sauce and Penne Pasta with Alfredo sauce, served with medley of seasonal vegetables and Dinner Salad and Rolls \$17.99

10 oz. Ribeye Steak and Chicken Gordon Bleu

This dual entrée is sure to satisfy any appetite. Charbroiled, Ribeye Steak, Chicken Gordon Bleu, with Roasted Red Potatoes or Baked Potatoes, medley of seasonal vegetables and, Dinner Salad and Rolls \$25.99

Prime-Rib and Grilled Chicken

Select Prime-rib, Slow Cooked to Medium Rare, and Garlic Herb Chicken, served with Roasted Red Potatoes or Baked Potatoes, Medley of seasonal vegetables, Dinner Salad and Rolls \$20.99

All Feature Items are Entrée Buffets!!

Dessert may be added to your selection for only \$3.99 per person

There is a minimum Charge of 50 guests on Friday or Saturday Evening Events

Prices do not include rental fees, taxes or service charges

For more information, Please call Shawn Agresto at (303) 466-8285