

Springville Country Club Banquet Menu 2012

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Meetings

Welcome

Having an Event is supposed to be a happy time in your life and it should not be a stressful one. By allowing Springville Country Clubs professional staff to assist in the planning and execution of your event you will achieve the stress free atmosphere that an event is supposed to be and allow you to sit back and enjoy the day and to do the other things in your life that you should be doing. Any questions that you may have please feel free to contact me at any time, no question is too small or insignificant we are here to do what needs to be done.

Timothy Pike

General Manager

Springville Country Club

January 01, 2012

Terms of Agreement

Food

All food items must be supplied and prepared by Springville Country Club. We recommend that your menu selections, and all other Banquet arrangements be completed at least two weeks prior to your event. The attached menus are suggested for your consideration, but if you prefer, our team will be pleased to tailor a menu for your specific needs.

Beverages

We offer a complete selection of beverages to compliment your function. Please note that Alcoholic Beverage Sales are regulated by the New York State Liquor Authority. Springville Country Club, as a licensee, is responsible for the administration of these regulations. Therefore it is a policy that no Liquor, Beer or Wine may be brought into the Club, or Course from outside sources.

Facilities

At Springville Country Club we provide our guests with the planning necessary for your event, there are no unexpected fees or additional costs with the set up, execution, or tear down of your event. If it is something that we need to bring in specifically for your event, that will be discussed prior to the completion of and receipt of your deposit. We have, at your disposal, a wide array of napkin colors at no additional cost. We ask also that no outside decor be permitted without prior approval of Management.

Guarantees

It should be understood that Springville Country Club orders and prepares banquet meals in accordance with contracted guarantees. A final attendance number (guarantee) must be given one week prior to your function date. For your convenience we will be prepared to serve five percent over the guaranteed number. If no final guarantee is received, we will consider the number indicated on the original banquet order to be the correct and guaranteed number of guests and charge you accordingly. The Host/ Sponsor will be responsible for the payment of guest counts incurred over the guaranteed attendance.

Confirmation

At Springville Country Club we have two types of Banquets - Member events and Member sponsored events. Member events are considered a Banquet that the Host is a Unrestricted, Restricted or Social Member of the Club in good standing. As a courtesy to our members we may waive, at the discretion of the Management, the deposit necessary to hold your date.

All Member Sponsored functions are deemed tentative until a deposit of Four Hundred Dollars is received. If you cancel your event, this deposit is non refundable unless we are able to schedule a event of equal value for the date you reserved. Prices are subject to Change without notice, However we will guarantee at least sixty days in advance of your event. On all Banquets at the Springville Country Club the Banquet is priced per person an adds an Twenty percent service charge and current New York State Sales Tax to all food and beverage charges. Tax exempt organizations must submit an original, signed and dated certificate at the time of Confirmation. The Springville Country Club does not accept cash for any means of deposit or payment.

The Club Service Charge is distributed wholly to the Clubs Hourly Employees at the discretion of Management. Any cash gratuity will be considered to be additional compensation to the staff and will not affect the billing of the Service Charge

Payment Policy

Full payment by Check, Credit Card or Member Charge is due at the conclusion of the function unless special credit arrangements are approved by the Management.

Dress Code

Proper attire must be worn at all times. Short Shorts, Halter tops, Tee shirts, Tank tops and jeans are not considered proper attire in the Dining Room or Golf Course. Caps and Hats are not to be worn in the Dining Room. This includes teenagers, children and guests of members, Lessee is responsible for the conduct and dress of their guests.

Smoking

In accordance with New York State we are a smoke free facility, Smoking is prohibited inside buildings, in front of outside doorways and in any tent or temporary structure on the property when food and beverages are being served.

Personal Property

Due to the demanding work effort of a function, we are unable to take responsibility for any lost or stolen items. We will take the utmost care of your property, however we are unable to be held liable for certain aspects. If you wish to leave something behind for a later pickup, please ask a staff member of the Clubhouse management staff before leaving the items, so it can be placed in a secure area.

Acceptance

By the receipt of your deposit it is assumed that you have read, understand and agree with the information in this packet and Springville Country Club will consider this a valid agreement between the parties involved.

Breakfast

Continental Breakfast

\$7.25

Our Beverage offering are Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee and Tea. Also enjoy seasonal fresh sliced Fruit and assorted Danishes, Breakfast Breads and Pastries.

Breakfast Buffet

\$11.95

We will provide a juice bar with Orange, Cranberry and Tomato juices and fresh brewed Coffee. Assorted Danish and Pastries, Fresh Seasonal Fruit Bowl, Home fries, Bacon and Sausage, Scrambled Eggs and French Toast.

Breakfast Banquets are available from Six O'clock A.M. until Eleven O'clock A.M.

Brunch Buffet

\$15.25

In addition to the above mentioned Buffet items please add a Chef or Caesar Salad, Baked Pasta with Marinara and Chef Carved Turkey Breast with Turkey Gravy

The Brunch Buffet is available from Six O'clock A.M. until One O'clock P.M.

Additional Thoughts

For All Breakfast and Brunch Buffets we are Requesting that the Minimum Number of Participants be Twenty or greater.

Please don't forget to ask about our Children's pricing.

Don't forget about Sparkling Wine for Mimosas or Vodka for Bloody Mary's.

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Breakfast

Lunch Entrée

Springville Country Club Cold Plate	\$9.75
A combination plate of Tuna Salad, Chicken Salad and Cottage Cheese served with Fresh Sliced Fruit and Flatbread Crackers	
Chicken Caesar Salad	\$9.75
Crisp Romaine lettuce, Garlic Croûtons, Grated Parmesan Cheese and Caesar Dressing Topped with Grilled Chicken	
Grilled Chicken Baguette	\$9.75
Grilled Chicken Breast, Fresh Mozzarella, Sliced Tomato and Shredded Lettuce with Basil Vinaigrette on Baguette Bread served with Lunch Side	
Southwestern Chicken Salad	\$10.25
Fresh Salad Greens topped with Cherry Tomatoes, Sliced Cucumbers, Alfalfa Sprouts, Sliced Red Onion, Black Olives and Cheddar Cheese. Served with Grilled Chicken and Salsa Ranch Dressing	
Grilled Shrimp and Bacon Salad	\$10.75
Grilled Shrimp and Chopped Bacon with Fresh Mixed Greens topped with cherry tomatoes, sliced cucumbers, alfalfa sprouts, red onion. Ask about available dressing selections	
Open Face Steak Sandwich	\$13.25
Sliced Bistro Steak served Medium Rare on Grilled Flatbread topped with Sautéed Peppers and Onions and Provolone Cheese. Served with a Lunch Side	
Chicken Salad on Croissant	\$8.75
Tender White Meat Chicken Salad on a Butter Croissant with Shredded Lettuce and Sliced Tomato. Served with a Lunch Side	
Turkey Divan	\$8.95
Slow Roasted Turkey Breast topped with Steamed Broccoli and Cheddar Cheese Sauce on a Croissant served with a Lunch Side	
Poached Salmon	\$13.95
Poached Atlantic Salmon topped with Raspberry Chambord sauce served with lunch side and vegetable	

All Lunch Entrées that have an available Lunch Side have their choice of one of the Following
- French Fries, Potato Salad or Pasta Salad - Lunch entrées include Rolls and Butter and Coffee

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Luncheon - Sit Down

Lunch Buffet

Alexander Buffet \$10.00

Choice of Chef Salad, Potato or Pasta Salad - Assorted Deli Meats and Cheeses, Breads, Rolls and Condiments.

Nunn Buffet \$12.95

Please Choose Two - Chicken Salad, Tuna Salad, Egg Salad or Ham Salad and Choice of Two - Fresh Fruit, Cottage Cheese, Pasta Salad or Potato Salad served with Croissants, warmed Pita Bread and Flatbread Crackers

Lowe Buffet \$13.95

Choice of Fresh Fruit or Chef Salad, Relish Tray, Italian Sausage Links with Peppers and Onions, Grilled Chicken Breast with assorted Rolls and Condiments. Please choose one of the Following - Baked Beans, German Potato Salad, Baked Pasta.

Fancher Buffet \$14.95

Relish Tray, Fresh fruit or Chef salad, Chef Carved Roast Beef and Turkey Breast with assorted rolls and condiments and one choice of the following - Cajun Potato Wedges, Baked Pasta or Pasta Salad

Duke Buffet \$15.95

Served with a choice of Chef of Caesar Salad. BBQ Baby Back Pork Ribs, Grilled Marinated Bone In Chicken, Roasted Fresh Vegetable and Parsley Buttered Red Potatoes.

Lunch Buffets are offered from Eleven until Three O'clock and include Coffee or Tea

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Luncheon - Buffet

Hors D'oeuvre Selections

When planning a Banquet, Hors D' Oeuvres are sometimes the most overlooked but one of the most important aspects of your event. It allows you to set the tone for your Evening by allowing your guests to relax and settle in and mingle with the other guests.

Below is a variety of Hot and Cold suggestions that can help you achieve the tone necessary for a successful event.

Base Cocktail Hour Package \$5.50

Imported and Domestic Cheese Display with Grapes, Sliced Apples and Pears and Fresh Cut Raw Veggies and Dips

Premium Cocktail Hour Package \$8.50

Imported and Domestic Cheese Display with Grapes, Sliced Apples and Pears, Fresh Cut Raw Veggies and Dips and Two Hot Hors D' Oeuvres from the list below

Swedish Meatballs, Jalapeño Fried Ravioli, Vegetable Stuffed Mushrooms, Vegetable Spring rolls, Deep Fried Battered Vegetables, Asian Pot Stickers and Spinach and Artichoke Dip

Non Package Pricing Hors D' Oeuvres

The items listed below are priced per person and represent a small portion of the available items that we can prepare

Swedish Meatballs \$2.00

Jamaican Jerk Chicken Tenders \$2.50

Vegetable Spring rolls \$2.25

Assorted Pizza Wedges \$2.00

Asian Pot Stickers \$2.25

Vegetable Stuffed Mushrooms \$2.50

Sausage Stuffed Mushrooms \$2.75

Seafood Stuffed Mushrooms \$3.00

Pork Satay with Peanut Sauce \$2.50

Chicken and Pineapple Skewers \$2.50

Pork and Vegetable Egg Rolls \$2.75

Maryland Style Mini Crab Cakes \$4.50

Cajun Dusted Shrimp \$3.50

Assorted Dim Sum Platter \$4.00

Antipasto Platter \$5.00

Cocktail Shrimp available at Market Price

Shrimp and Crab Dip with Grilled Pita Bread \$3.25

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Selection of Hors D' Oeuvres preceding Dinner

Sit down Dinner

Below are the Choices for our Sit Down Banquet, You may Choose up to three selections for your Banquet. Included with all Sit Down Dinners are Fresh Baked Rolls and Butter, Chef Salad, Potato and Vegetable where applicable and Coffee/ Tea service

Baked Chicken Cordon Bleu	\$16.95
Boneless Chicken Breast stuffed with Ham and Swiss Cheese with a Dijon Cream Sauce	
Six Ounce Sirloin Filet	\$16.95
Lightly Marinated Six ounce Sirloin Filet, Grilled to Medium Rare	
Grilled T Bone Pork Chop	\$16.95
Fourteen Ounce Grilled T-Bone Pork Chop topped with Apple Brandy Chutney	
Roasted Prime Rib of Beef	\$28.95
Slow Roasted Twelve ounce Prime Rib of Beef with Au Jus	
Horseradish Crusted Salmon	\$19.95
Broiled Fresh Cut Salmon coated with bread crumbs and horseradish	
Crab Cakes with Chipotle Remoulade	\$19.25
House made Jumbo Lump Crab Cakes served with a Tangy Chipotle Remoulade	
Garlic Marinated Strip Steak	\$28.95
Twelve ounce USDA Prime Grilled Medium Rare Strip Steak Marinated in Fresh Garlic, Herbs and Olive Oil	
Stuffed Sole	\$18.95
Shrimp and Crab meat Stuffed Fillet of Sole with Sauce Neptune	
Chicken and Sirloin Filet Combo	\$22.95
Grilled Five ounce Chicken Breast and a Five ounce Grilled Sirloin Filet with Peppercorn Demi	

Desserts

The Club has a wide array of Dessert Selections available for your needs please inquire within for suggestions and additional pricing.

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Dinner - Sit Down

Dinner Buffet

Listed below is everything you may possibly need to design your perfect Buffet, If you do not see something that you would like please ask.

Rolls and Butter

Served Table side

Salads

Please choose One Served Salad from the Following - Chef Salad or Caesar Salad

Vegetable

Please choose one from the following choices - Roasted Seasonal Fresh Cut, Broccoli and Cauliflower, Green and Yellow Beans, Roasted Acorn Squash and Corn O'Brien

Potato

Please choose one from the following choices - Herb Roasted Reds, Redskin Mashed, Twice Baked Mashed, Parsley Buttered Reds, Whipped Sweet Potatoes or Cajun Roasted Potato Wedges

Pasta

Please Choose one of the Following Sauces - Marinara, Fra Diavlo, Alfredo or Bolognese

Seafood

Please Choose One from the Following Choices - Stuffed Sole, Mediterranean Topped Tilapia, Haddock or Catfish

Chef Carved Item

Please choose one of the Following - Turkey Breast, Smoked Ham, Pork Loin and Top Round of Beef. If you prefer you may elect not to have a Carved item and add a Chicken Dish. All Carved items include appropriate sauces and condiments

Priced per person at \$23.95 plus Service Charge and Sales Tax

Desserts

The Club has a wide array of Dessert Selections available for your needs please inquire within for suggestions and additional pricing.

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Dinner Buffet

Stations Dinner

The Idea of a Stations Event has come into its own in recent years as a hybrid of a Buffet and a Sit Down and it allows a Function to be more casual than the others with adding the pizzazz of having the Kitchen staff in the front of the House preparing your food in front of you. Our Stations Events offer a Base format for a balanced evening and additional stations are available for us to showcase the creativity of our Kitchen staff.

Cold Hors D' Oeuvres

Imported and Domestic Cheese Display with Grapes, Sliced Apples and Pears, Fresh Cut Raw Vegetables and Dips

Pasta Station

Please Choose Two of the Following Pasta Selections - Cheese Ravioli with Marinara, Linguine with White or red Clam Sauce, Fettuccine Alfredo or Penne with Olive Oil Garlic and Broccoli. Accompanied with fresh grated cheese

Thinking about adding Chicken or Shrimp to the Pasta Station or Salad Station please inquire.

Salad Station

Caesar Salad delicately made in front of you to order or build your own Chef Salad at this Station. Here you have your choice of one.

Hot Hors D' Oeuvres

Please choose Two - Swedish Meatballs, Jamaican Jerk Tenders, Vegetable Spring Rolls, Assorted Flat Bread Pizza, Asian Pot Stickers, Vegetable Stuffed Mushrooms, Tandoori Chicken Skewers with Tzitziki Dip

Carving Station

Please Choose two Carved items from our base list of Turkey Breast, Top Round of Beef, Smoked Ham or Roasted Pork Loin. At this Station we will provide assorted mini rolls to make sandwiches, condiments and applicable sauces. The Addition of Carved Prime Rib please add \$5.00 per person and for Sliced Tenderloin of Beef please add \$6.00 per person.

Dessert and Coffee Station

Regular and Decaffeinated Coffee and Teas with Unsweetened Whipped Cream and Chocolate garnishes and Assorted Whole desserts

Pricing

The Stations Package is priced per person at the following price points. Adults (Ages 17 and up) \$31.95 . Young Adults (Ages 8 through 16) \$17.95 and Children (Birth - Seven) \$N/C All pricing is per person plus tax and service

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Station Dinner

Banquet Bar

Welcome to the Banquet Bar page for the Springville Country Club. Enclosed please find different options available for your Beverage needs. The first option is our Usage Bar, where you pay for what you use based on a ten point scale. An example is if you use half of a bottle from the base offerings I charge you \$50.00. The second is a Package Bar where you are charged by the person, not the amount used. Please feel free to contact the Club at any time with questions that you may have.

Base Selections

\$100.00 a Bottle

This is our Basic offerings and includes juices and mixers

Exclusiv Vodka

Bombay Gin

Seven Crown Whiskey

J&B Scotch

Bols Peach Schnapps

Bols Crème de Menthe

Jacques Caird Brandy

Premium Brands

\$115.00 a Bottle

This is a sample of the additional Liquor available for your event if there is something that you would like to have please ask

Skyy Vodka

Old Grand Dad

Bacardi Rum

Southern Comfort

Jack Daniels

Canadian Club

Sauza Tequilla

Johnnie Walker Red

Absolut Vodka

Stolichnaya Vodka

Super Premium - For Very Special Guests

\$130.00 a Bottle

Crown Royal, Johnnie Walker Black, Grey Goose Vodka, Bombay Sapphire

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Station options

Cordials

We offer an extensive array of after dinner liqueur and cordials and pricing is available upon request.

Bottled Beer \$3.25
Domestic and Canadian per bottle

Bottled Beer \$4.00
Micro Brews and Imported per bottle

Draft Beer \$300.00/\$400.00
1/2 Keg of Canadian or Domestic, 1/2 Keg of Imported or Micro, Serves Approximately 200 eight ounce glasses.

House Wine \$21.00
Price per Standard Bottle, we offer Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel. We will happily cater your wine selections to your specific needs. Please ask to see our Wine List

Punches per Gallon
Serves approximately 20 to 22 six ounce pours

Fruit Punch \$45.00

Champagne Punch \$70.00

Wine Punch \$60.00

Vodka Punch \$80.00

Soft Drinks \$2.00 a can
Assorted Cans of Regular and Diet

Package Bar

Includes Base and Premium Liquors, House Wine and three Domestic / Canadian Bottled Beers

First Hour per person \$10.95, each additional hour \$6.00 per person, minimum of Three Hours

Includes Premium and Super Premium Liquors, House Wine and Choice of three Micro, Import, Canadian or Imported Beers

Premium and Super Premium package also available, First hour \$12.95 per person, each additional hour \$9.00 per person, minimum of three hours

Please remember pricing does not include tax or gratuity

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Banquet Bar Options

Meetings

Meeting Space

The Club has the necessary means to hold meetings ranging from five to one hundred and twenty. Available at your disposal with no additional charge are wireless Internet and two cordless microphones.

While we do not charge a rental fee for your area it is expected that you purchase Food and Beverage from the Springville Country Club. Our Default package is our Minimum Expectations, this will be the minimum charge per person for your event.

We will be happy to assist you with your planning. We will happily provide anything from a Continental Breakfast all the way through a Sit Down Reception or if you prefer you may order from our Lunch and Dinner Menus, During our Season, for smaller groups.

During the Clubs Off-Season, We request that any Meeting/ Banquet meet the Minimum Expectations for spending of \$12.00 per person plus tax and service

Continental Breakfast \$7.25

Our Beverage offering are Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee and Tea. Also enjoy seasonal fresh sliced Fruit and assorted Danishes, Breakfast Breads and Pastries.

Duke Buffet \$15.95

Served with a choice of Chef of Caesar Salad. BBQ Baby Back Pork Ribs, Grilled Marinated Bone In Chicken, Roasted Fresh Vegetable and Parsley Buttered Red Potatoes.

Roasted Crown Rack of Pork \$18.50

Chef Carved Crown Rack Ten ounce Pork Chop topped with Mandarin Orange Sesame Ginger Sauce

Chicken and Shrimp Stir Fry \$17.95

Sautéed Chicken and Jumbo Shrimp with Oriental Vegetables in a Teriyaki Sauce served over White Rice

Six Ounce Sirloin Filet \$16.95

Lightly Marinated Six ounce Sirloin Filet, Grilled to Medium Rare

In addition to the items listed above we will happily work with you to make your meeting a successful one.

Minimum Expectations \$8.00

Coffee and Tea, Bottled Water, Soft Drinks Station all priced per person plus tax and service