



BANBURY GOLF
COURSE

Weddings



Venue Pricing

MONDAY - THURSDAY \$1950

FRIDAY - SUNDAY \$2500

Includes

4 Hours: Ceremony start time to reception end time (\$150 for each additional hour)

Entire Clubhouse: Main Dining area, Harbottle Room (bride's quarters), two fully covered patios, and lawn area accommodating up to 350 guests

Amenities: Tables, chairs, linens, dishes, glassware, silverware

Our Wedding Professionals: BanBury servers and bartenders, day of wedding coordinator, set-up and tear-down staff

Payment Information

♡ 50% of the room rental is due at the time of booking (nonrefundable)

♡ Balance is due on the night of your wedding

Cancellation Information

♡ Cancellation of event results in the forfeit of the deposit

♡ Cancellation within 7 days of event result in the payment of the balance of contracted amount





Additional Charges

- ♡ Additional hours- \$150
- ♡ Cake cutting service- \$50
- ♡ Dance floor rental- \$50
- ♡ Audio/Visual options available
- ♡ Service fee- 20% of final total
- ♡ 6% sales tax on required items

Booking Your Event

- ♡ A signed contract with a valid credit card is required to finalize your booking
- ♡ Deposit (50% of room rental) is due at time of booking

Before Your Wedding Day

- ♡ Food Menu- A food tasting is available upon request
 - ♡ Beverage Menu
 - ♡ Timeline of Events
 - ♡ Rental Equipment
 - ♡ Personalized Floor Plan
- ♡ Rehearsal Walk Through with Coordinator
- ♡ Decor- Discuss decorations to be brought in and how they will be set up

Day of Wedding

- ♡ Ceremony Coordination
 - ♡ Managing your Timeline of Events
 - ♡ Basic assembly and placement of centerpieces and light decor
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LINENS

BASE

BLACK
WHITE
NAVY BLUE
ROYAL BLUE
CHAMPAGNE
DARK BURGUNDY
FOREST GREEN
GOLD
SANDALWOOD
RED

NAPKIN

BLACK
WHITE
NAVY BLUE
ROYAL BLUE
CHAMPAGNE
DARK BURGUNDY
FOREST GREEN
SANDALWOOD
GOLD
RED
DUSTY ROSE
PEACH
PINK
SEAFOAM
BROWN
WEDGEWOOD
TEAL
LEMON YELLOW
ORANGE
PURPLE
LAVENDAR





HORS D'OEUVRES

FRESH VEGETABLE TRAY WITH RANCH DIP- \$3 per person

FRESH SLICED FRUIT TRAY WITH YOGURT DIP- \$3 per person

ANTIPASTO TRAY WITH SLICED BREADS- \$5 per person

SLICED MEAT TRAY (TURKEY, HAM, ROAST BEEF AND SALAMI)- \$4 per person
(Add \$2 per person for rolls, cheese, & condiments)

HOT ARTICHOKE CRAB DIP SERVED WITH TOASTED PITA TRIANGLES- \$3 per person

SPECIALTY CHEESES SERVED WITH GOURMET CRACKERS AND BREADS- \$4 per person

FRESH MADE TRI-COLOR TORTILLA CHIPS AND MARGARITA SALSA- \$2 per person

BAKED BRIE TOPPED WITH SEASONAL FRUIT SERVED WITH CRACKERS- \$60 (to serve 50)

PORK POT STICKERS WITH DIPPING SAUCE- \$60 (50 pieces)

LARGE MUSHROOM CAPS FILLED WITH SEASONED CRAB STUFFING- \$75 (50 pieces)

HEARTY MEATBALLS IN A CREAMY ROSEMARY CHARDONNAY SAUCE- \$60 (50 pieces)

GRILLED CHICKEN SATAY TOPPED WITH HONEY GINGER SAUCE- \$75 (50 pieces)

JUMBO SHRIMP ON ICE SERVED WITH COCKTAIL SAUCE- \$60 (25 pieces)

COCONUT PRAWNS SERVED WITH MANGO CHUTNEY- \$60 (25 pieces)

SMOKED HAM, CREAM CHEESE, RED PEPPER AND CHIVE PINWHEELS- \$50 (50 pieces)

ASSORTED CANAPES ON TOASTED SOURDOUGH BAGUETTES- \$50 (50 pieces)





Dinner Buffet

Each buffet selection includes a bakery basket, green salad with dressings, and non-alcoholic beverages

PRIME RIB AND SALMON- \$30

HAND CARVED PRIME RIB WITH AU JUS AND CREAMED HORSERADISH, BROILED FRESH SALMON WITH TEQUILA MARGARITA SAUCE, SERVED WITH GARLIC MASHED POTATOES AND CHEF'S CHOICE VEGETABLES

PRIME RIB AND CHICKEN- \$30

HAND CARVED PRIME RIB WITH AU JUS AND CREAMED HORSERADISH, GRILLED BREAST OF CHICKEN TOPPED WITH A DIJON DILL SAUCE, SERVED WITH GARLIC MASHED POTATOES AND CHEF'S CHOICE VEGETABLES

TRI TIP AND BBQ CHICKEN- \$30


SLOW ROASTED TRI TIP AND SMOKEY CHICKEN BREAST, LEG AND THIGH SLATHERED IN BBQ SAUCE; ROASTED RED POTATOES, BACON AND JALAPENO ALL TOSSED IN RANCH DRESSING; HOUSE COLESLAW; AND CAJUN RUBBED CORN ON THE COB

TERIYAKI CHICKEN AND SESAME BEEF- \$26

GRILLED BREAST OF CHICKEN WITH A TERIYAKI DEMI-GLAZE, THIN SLICED TRI TIP STEAK MARINATED IN LIGHT OIL BLENDS AND GRILLED, SERVED WITH LAVENDAR RICE AND STIR-FRY VEGETABLES

BAKED HAM AND TURKEY BREAST- \$26

BAKED PINEAPPLE BOURBON GLAZED HAM AND ROASTED TURKEY BREAST SERVED WITH CHEF'S CHOICE VEGETABLES AND AU GRATIN POTATOES



Dinner Buffet

LITTLE ITALY DINNER- \$24

GRILLED CHICKEN BREAST, FETTUCINE WITH ALFREDO SAUCE, MEAT LASAGNA, THREE CHEESE RAVIOLI WITH PESTO AND GRILLED ITALIAN VEGGIES SERVED WITH CAESAR SALAD AND FRESH GARLIC BREADSTICKS

ROASTED PORK LOIN- \$24

BEAN RAGOUT OVER TENDER PORK LOIN, GRILLED PARMESAN POLENTA CAKES, AND CHEF'S CHOICE VEGETABLES

CHICKEN DIJON- \$24

GRILLED CHICKEN, SCALLIONS, CAPERS, DICED TOMATOES, TOSSED IN WHITE WINE CREAMY DIJON SAUCE, MUSHROOM HERBED TOASTED ORZO, AND CHEF'S CHOICE VEGETABLES

RICOTTA AND ARTICHOKE BAKED CHICKEN- \$25

RICOTTA AND ARTICHOKE BAKED CHICKEN, CHERRY TOMATO GARLIC CAPER SAUCE, BOWTIE PASTA, SUN DRIED TOMATO PESTO CREAM, AND PARMESAN TEXAS TOAST POINTS





THE BAR

BanBury offers hosted and non-hosted bar service options

HOSTED

- 🍷 We have access to most wines and beer distributed in Idaho
 - 🍷 You may purchase kegs or wine through us
- 🍷 Outside beer and wine may be brought in with an applicable keg or corkage fee
 - 🍷 Due to Idaho laws, we cannot allow outside liquor

NON-HOSTED

- 🍷 We offer a full-service bar and are stocked with various types of wine, beer, and liquor at no cost to you
 - 🍷 Bartenders and staff are included

A full list of options can be discussed with our Catering Director






FOR MORE INFORMATION
PLEASE CONTACT:

CATERING DIRECTOR
Carly Bloomer

OFFICE: 208-939-4600
CATERING@BANBURYGOLF.COM





BANBURY GOLF COURSE
2626 S. MARYPOST PLACE
EAGLE, IDAHO 83616
WWW.BANBURYGOLF.COM
208-939-4600