



BANQUET MENU

Devils Ridge Golf Club

WELCOME

Thank you for considering Devils Ridge Golf Club for your upcoming event! It is our pleasure to assist you throughout the planning process. Devils Ridge Golf Club provides the ideal backdrop for a variety of events, including business meetings, luncheons, dinners, conferences, weddings, holiday parties, and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 120 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views of the golf course to gourmet cuisine, our experienced service staff and Event Directors stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event hosted at Devils Ridge Golf Club receives personalized service with a number of complimentary amenities, including but not limited to:

- On-site Banquet Manager or Captain
- Excellent service from dedicated and respectful staff
- Three hour block for daytime events with setup access (1) hour prior
- Five hour block for evening events with setup access (2) hours prior
- In house linen with white, black or champagne napkins
- Banquet chairs and tables
- Flatware, glassware and silverware
- Complimentary Wi-Fi

In the following pages, you will find more information about Devil's Ridge Golf Club's many menu options, amenities, capabilities, and more. Feel free to contact our Event Sales Director at 803.752.0889 with any questions you may have. We look forward to working with you!



BREAKFAST BUFFETS

*Minimum of 25 guests or \$125 buffet fee (whichever is less)

The Continental | 12

Coffee, Hot Tea, Juice
Assorted Breakfast Breads, Fresh Fruit,
Build-Your-Own Parfait

The Traditional* | 16

Coffee, Hot Tea, Juice
Scrambled Eggs with Cheese, Breakfast
Potatoes, Bacon & Sausage, Biscuits with
Butter & Jelly, Fresh Fruit

The Good Start* | 20

Coffee, Hot Tea, Juice, Soft Drinks
Fresh Fruit and Berries, Yogurt and Granola
Assorted Breakfast Pastries, Bacon &
Sausage, Buttermilk Pancakes, Fresh
Strawberries, Maple Syrup

Add Ons*:

Breakfast Biscuits: Choice of Egg &
Cheese, Bacon, Egg & Cheese or Sausage,
Egg & Cheese | 6

Quiche Lorraine | 7

Oatmeal: Raisins, Brown Sugar, Cinnamon,
Cream | 6

Grits (Plain or Cheese) | 4

Biscuits & Gravy | 5

Yogurt & Granola | 4

Made to Order Omelet Station | 12
(Requires Chef Attendant +100)



POWER UP LUNCHES

Minimum of 10 guest required

Disposables with your and your guest's health & safety in mind.

Mediterranean Grain Bowl | 28

Chickpeas, Couscous, Chopped Egg, Roasted Tomatoes, Olives, Feta Cheese, Pickled Cucumbers, Grilled Chicken, Balsamic Vinaigrette.

Southwest Veggie Bowl | 28

Brown Rice, Black Beans, Roasted Corn, Cheddar, Tortilla Strips and Market Vegetables, Grilled Chicken, Avocado Ranch.

Substitute for Shrimp, Steak, or Salmon +10 pp
Vegetarian or Vegan available on request

Classic Boxed Lunch | 20

Select one:

Ham & Turkey Club Wrap

Chicken Salad Wrap

Grilled Vegetable Wrap

Includes: Chips, Fruit, Cookie

Bottled Water

PLATED LUNCH MENU

Please Select One Salad & One Entree for the entire group. Minimum of 20 guests required

Additional Entree selection, +7 per person. Charged at the highest entree price

Menu includes Freshly Baked Rolls & Butter, Fresh Brewed Coffee, Iced Tea, & Water.

SALADS

Mixed Greens

Tomatoes, Cucumber, Red Onion, House Dressing

Spinach Salad | +4

Poached Pears, Toasted Walnuts, Warm Pancetta Dressing

Classic Caesar

Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Caprese Salad | +4

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto

ENTREES

Chicken Francaise | 19

Lemon Butter Sauce, Jasmine Rice, Seasonal Vegetables

Brown Sugar & Peppercorn Pork | 19

Natural Jus, Mashed Sweet Potatoes, Seasonal Vegetables

Garlic & Parmesan Crusted Salmon | 24

Champagne Butter Sauce, Jasmine Rice, Seasonal Vegetables

Grilled Vegetable Ravioli | 17

Roasted Red Pepper Coulis

Stuffed Chicken Breast | 24

Sundried Tomatoes, Mushrooms, Dijon Crème, Fingerling Potatoes, Seasonal Vegetables,

Sliced Medallions of Petite Filet | 28

Burgundy Jus. Whipped Potatoes, Seasonal Vegetables

Blackened Shrimp Pasta | 24

Linguini, Cherry Tomatoes, Fennel, Arugula, White Wine Butter Sauce

Wild Mushroom Sauté | 18

Caramelized Onion, Roasted Garlic Polenta

DESSERTS | 8

Select one for all guests

New York Cheesecake

Berry Coulis

Key Lime Pie

Whipped Cream

Chocolate Peanut Butter Cake

Buttercream Icing

Seasonal Berries

Whipped Cream

Tiramisu

Cocoa Powder

Red Velvet Cake

Cream Cheese Icing

LUNCH BUFFET

Minimum of 25 guests required.

Includes Lemonade, Iced Teas & Water.

Soup & Salad Bar | 22

Select 2 Composed Salads - Chicken Salad, Tuna Salad, Egg Salad, Pasta Salad, Potato Salad

Build Your Own Mixed Greens

Quiche Lorraine

Soup du Jour

Sandwich Board | 24

Build Your Own Mixed Greens

Turkey & Cheddar

Ham & Swiss

Shaved Beef & Provolone

Pasta Salad

Seasonal Fruit

Potato Chips

Chocolate Chip Cookies

Backyard BBQ | 28

Select 3 Proteins - Hamburgers, Beef Hotdogs, Chicken Breasts, Bratwursts (+2), Ribs (+5)

Appropriate Buns & Condiments

Cole Slaw

Baked Beans

Potato Chips

Chocolate Chip Cookies

Optional Grilling Station +100
(Outdoors Only)



HORS D'OEUVRES

Priced per piece. Minimum of 25 pieces per item required
6-8 pieces per person recommended for Social Hour
9-12 pieces recommended for Heavy Hors D'oeuvres

Offered Butler Passed or Displayed.
\$25 per Butler per hour for Passed Hors D'oeuvres

CLASSIC HORS D'OEUVRES | 4

Italian Bruschetta with Roma Tomatoes and Basil
Pigs in a Blanket with Grain Mustard
Vegetable Spring Rolls with Asian Dipping Sauce
Fried Italian Ravioli
Spanakopita with Tzatziki Sauce.

SIGNATURE HORS D'OEUVRES | 5

Teriyaki Chicken Skewers
Pork Potstickers with Ponzu Sauce
Asparagus & Smoked Salmon Crostini
Assorted Mini Quiche
Sausage Stuffed Mushrooms

PREMIUM HORS D'OEUVRES | 6

Sesame Seared Tuna, Asian Guacamole, Soy Ginger Glaze
Old Bay Poached Shrimp Cocktail on Ice (2 pieces per)
Teriyaki Beef Brochettes
Coconut Fried Shrimp with Citrus Marmalade
Petite Beef Wellington Pillows
Mini Crab Cakes with Remoulade





GOURMET DISPLAYS

Displays are available in combination or as snack breaks. Priced per person.

Fresh Fruit Display | 8

Grapes, Strawberries, Pineapple, Cantaloupe, Honeydew, Blueberries

Antipasto Board | 12

Assorted Salami, Fresh Mozzarella, Spanish & Kalamata Olives, Artichoke Hearts, Roasted Red Pepper, Pepperoncini, Grilled Portobello Mushrooms, Bruschetta & Basil Pesto

Spinach & Artichoke Dip | 6

Pita Points, Carrots & Celery

Smoked Salmon Display | MP

Capers, Diced Egg, Toast Points, Diced Red Onion, Creme Fraiche

Vegetable Crudités | 8

Buttermilk Herb Dip, Hummus, Blue Cheese

Warm Crab Dip | 15

Pita Points, & Gourmet Crackers

Artisan Cheese Board | 12

Domestic & Imported Cheese with Assorted Crackers

Assorted Pizzettas (Select 2) | 8

BBQ Chicken, Greek, Smoked Salmon & Pesto Cream, Margherita, or Pepperoni

Seafood Raw Bar | MP

Poached Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Scallop Ceviche, Grilled Lemon, Remoulade, Cocktail Sauce

ACTION STATIONS | 46

\$100 Chef Attendant Required per station. Minimum of 25 Guests.
Select 2 Stations. Additional Selections, +20 each. Priced per Person.

Slider Station

(Choice of Two)

Pulled Pork -- Country Slaw

Angus Burger -- Bacon Onion Jam

Blackened Chicken -- Avocado Aioli

Fried Green Tomatoes -- Buttermilk Coleslaw, Pickled Jalapeno

Choice of Fries, Tots or Sweet Potato Fries with Regular & Spicy Ketchup

Mac & Cheese Station

BBQ Chicken, Bacon, Jalapenos, Scampi Shrimp, Mushrooms, Sauteed Red Onions,
and Scallions

Tex-Mex

Smoky Bacon Queso, Steak Fajita Quesadilla, Spicy Chicken Quesidillas, Avocado Dipping
Sauce, Salsa Verde, Chipolte Ranch, Tortilla Chips

Pasta Toss

Penne & Farfalle Pasta, Grilled Chicken, Shrimp, Broccoli, Onions, Peppers. Mushrooms,
Spinach, Tomatoes, Roasted Garlic Alfredo Sauce. Marinara Sauce, Parmesan Cheese

*Requires 2 Chef Attendants

Stir-Fried

(Choice of Two)

Charred Pork Belly

Kalbi Flank Steak

Cilantro Lemongrass Pork

Served with Asian Slaw, Peanut Dipping Sauce, Sweet Thai Chili Sauce, Toasted Sesame
Cucumber

Street Tacos

Achiote Shredded Chicken, Ropa Vieja Beef and Blackened Fish

Corn Tortillas, Pico de Gallo and Queso

Spanish Rice, Beans, Fire Roasted Salsa and Green Chili-Tomatillo Salsa



BUTCHER BLOCK

Carving stations are available in combination with displays, stations and buffets. Priced per person.
\$100 Chef Attendant Fee Required

Roasted Beef Tenderloin | MP

Creamy Horseradish Sauce, Mushroom Demi Glace, Club Rolls

Roasted Turkey Breast | 14

Classic Turkey Gravy, Club Rolls

Slow Roasted Prime Rib | MP

Horseradish Cream, Natural Jus, Club Rolls

Bourbon Glazed Pork Loin | 18

Stone Ground Mustard, Club Rolls

Roasted Salmon | 19

Dijon Creme, Club Rolls

DINNER BUFFETS

Minimum of 25 guests required.
Includes Fresh Brewed Coffee, Iced Teas & Water.

The Italian I 28

Select 2 Pastas - Penne, Angel Hair, Linguine,
Tri Color Cheese Tortellini, Four Cheese Ravioli
Select 2 Sauces - Marinara, Alfredo, Pesto
Crème, Lemon Herb
Toppings - Grilled Chicken, Grilled Vegetables,
Italian Sausage, Sautéed Shrimp (+6)
Caesar salad
Lasagna bolognaise
Italian Style Vegetables
Cheesy garlic bread
Tiramisu

Baja Buffet I 26

Braised Chicken
Ancho Chili Ground Beef
Warm Flour Tortillas, Crunchy Taco Shells,
Tortilla Chips, Cheese, Tomatoes, Sour Cream,
Salsa, Guacamole, Shredded Lettuce
Seasoned Black Beans, Spanish Rice
Churros

Chicken N' Cue I 30

Build Your Own Mixed Greens
Eastern Carolina Pulled Pork
Bone in BBQ Chicken
Add Ribs (+5)
Hush Puppies
Cole Slaw
Baked Beans
Banana Pudding



BUILD YOUR OWN BUFFET

Minimum of 25 guests required.
Includes Coffee, Iced Teas & Water.

Choice of 1 Salad, 1 Starch & 1 Vegetable

ONE Entrée Selection | 32

TWO Entrée Selections | 42

SALAD SELECTIONS:

Mixed Greens, Carrot, Tomato, Cucumber, House Dressing

Caesar Salad with, Herbed Croutons, Shaved Parmesan

Strawberry Salad, Arugula, Sunflower Seeds, Craisins, Goat Cheese, Balsamic | +2

Spinach Salad, Poached Pears, Toasted Walnuts, Warm Pancetta Vinaigrette | +2

ENTRÉE SELECTIONS:

Sliced Medallions of Beef, Burgundy Jus

Top Sirloin Steak, Natural Jus

Herb Roasted Chicken Breast, Smoked Tomato & Rosemary Jus

Chicken Francaise, Lemon Butter Sauce

Garlic & Parmesan Crusted Salmon, Champagne Butter Sauce

Grilled Grouper, Chimichurri

Brown Sugar & Peppercorn Cured Pork Lion, Bourbon Jus

Grilled Vegetable Ravioli, Roasted Red Pepper Coulis

Blackened Shrimp Pasta, Cherry Tomatoes, Fennel, Arugula, White Wine Butter Sauce

VEGETABLES:

Seasonal Vegetables

Honey Roasted Carrots

Green Bean Amandine

Grillen Asparagus

STARCHES:

Roasted Red Potatoes

Whipped Potatoes

Whipped Sweet Potatoes

Wild Rice Pilaf



PLATED DINNER

Please select up to two entrees or one Duet Plate. Entrée counts are required five days prior to event date. All meals will be charged at the highest entrée price selected. Host must provide menu cards and seating chart for multi Entrée menus.

FIRST COURSE

Please select one for all guests.

Mixed Greens

Tomatoes, Cucumbers, Red Onions, House Dressing

Strawberry Salad

Arugula, Sunflower Seeds, Craisins, Goat Cheese, Balsamic | +2

Classic Caesar

Romaine, Parmesan, Herbed Croutons, Cesar Dressing

Spinach Salad

Poached Pears, Toasted Walnuts, Warm Pancetta Vinaigrette | +2

ENTREES

Garlic & Parmesan Crusted Salmon | 30

Dijon Crème, French Black Lentils, Seasonal Vegetables

Blackened Grouper | 35

Chimichurri, Jasmine Rice, Baby Bok Choy

Grilled Beef Medallions | 35

Mashed Potatoes, Green Bean Amandine

Three Cheese Tortellini | 26

Pesto Creme

Grilled Vegetable Ravioli | 26

Roasted Red Pepper Coulis

Center Cut Sirloin | 35

Mushroom Bordelaise, Herb Glazed Carrots, Roasted Fingerling Potatoes

Grilled Pork Loin | 30

Demi Glaze, Parmesan Risotto, Haricot Vert

Stuffed Chicken Breast | 30

Sundried Tomatoes, Wild Mushrooms, Dijon Crème, Roasted Fingerling Potatoes, Seasonal Vegetables

Chicken Francaise | 28

Lemon Butter Sauce, Mashed Potatoes, Haricot Vert

DUET ENTREES

Petite Filet & Grilled Shrimp | 54

Broccolini, Whipped Truffle Potato

Herb Grilled Chicken & Crab Cake | 50

Seasonal Vegetables, Lemon Herb Butter

Horseradish Tenderloin & Salmon | 48

Cabernet Risotto, Roasted Vegetables

Pan Seared Salmon & Shrimp | 40

Rice Pilaf, Almond Broccolini

Petite Filet & Lobster Tail | MP

Haricot Verts, Gratin Potatoes

PLATED DESSERTS | 8

New York Style Cheesecake

Berry Coulis

Key Lime Pie

Whipped Cream

Red Velvet Cake

Cream Cheese Icing

Chocolate Peanut Butter Cake

Buttercream Icing

Tiramisu

Cocoa Powder





DESSERT DISPLAYS

Minimum 25 Guests Required

MINI DESSERT DISPLAY | 10

Assorted Mini Desserts

Ice Cream Sundae Bar | 7

Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Assorted Toppings, Cherries, Whipped Cream

Fresh Baked Cookie Bar | 5

Assorted House Baked Cookies

SPECIALTY COFFEE BAR

Fresh Brewed Coffee with a Variety of Flavored Syrups and Creamers, Sugar Cubes, Cinnamon Sticks, Chocolate Chips | 7

Add Baileys and Kahlua | 9

BEVERAGES

Bar packages may be purchased for your chosen length of time for all guests in attendance. The host is charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$9.00 plus tax and service fee per person for unlimited non-alcoholic beverages. No Alcoholic Beverages of any kind may be brought in or taken out of Devils Ridge Golf Club.

BEER AND WINE

Includes domestic and imported beers and house wines. May upgrade wines for an additional cost.

2 hours | 25 3 hours | 29 4 hours | 33

WELL LIQUORS, BEER AND WINE

Includes well brand liquors, domestic and imported beers and house wines.

2 hours | 27 3 hours | 32 4 hours | 38

PREMIUM LIQUORS, BEER AND WINE

Includes premium brand liquors, domestic and imported beers and house wines.

2 hours | 32 3 hours | 38 4 hours | 46

SUPER PREMIUM LIQUORS, BEER AND WINE

Includes super premium brand liquors, domestic and imported beers and premium wines.

2 hours | 40 3 hours | 46 4 hours | 53

CONSUMPTION BAR

All beverages consumed will be charged to the master bill and paid by the host. Host selects type of beverages and brand level to be offered. Each drink will be charged per individual drink.

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for bar setup and bartender fees. Prices below include tax and service charge.

Prices Per Drink

Domestic | 6 Import | 7 Craft | 8

House Wine or Champagne | 8

Soda, Bottled Water or Gatorade | 5

Well Liquor | 8 Premium | 11 Super Premium | 12

BAR SELECTIONS



BEER

DOMESTIC

Coors Light
Bud Light
Miller Lite
Blue Moon
Michelob Ultra

IMPORT

Heineken
Corona Extra
Amstel Light

CRAFT

Founders All Day IPA
New Belgium Fat Tire Amber
City Jai Alai IPA
Bombshell Head Over Hops

SELTZER

White Claw Mango
White Claw Black Cherry



WINE

HOUSE WINES

Wycliff Sparkling, Silver Gate
(Chardonnay Cabernet Sauvignon
and Rose), La Vieille Ferme Rosé,
Catena Malbec

PREMIUM WINES

Domaine Ste Michelle Sparkling,
Mionetto Prosecco , 14 Hands
(Chardonnay), Drumheller
(Cabernet Sauvignon),



LIQUOR

WELL

New Amsterdam Vodka, New
Amsterdam Gin, Jose Cuervo
Especial (Silver), Jim Bean,

PREMIUM

Titos, Beefeater, Evan Williams, Jack
Daniel's, Dewar's White Label,
Bacardi Superior, Espolon Tequila

SUPER PREMIUM

Grey Goose, Hendrick's, Maker's
Mark, Johnny Walker Red, Crown
Royal, Meyers Dark Rum, Jack
Daniel's, Dewar's White Label,
Bacardi Superior+ 8yr, Patron

CORDIALS & LIQUORS

Amaretto Disaronno, Bailey's,
Chambord, Kahlua

ETC.

FOOD & BEVERAGE

Devils Ridge Golf Course must provide all food & beverage. Due to health regulations, perishable leftovers may not be removed from the property.

MENUS

Our menus are designed to offer you a selection of quality items, however, if you prefer to offer your guests something outside of the printed menus, our Executive Chef is happy to customize a menu to your specifications. Full banquet menus are available upon request. Discounted menus can be offered to children up to 12 years of age.

GUARANTEES

Your guaranteed number of guests is due to the private events department ten (10) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee. Menus must be finalized 30 days before the event.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and 25% deposit is required to secure your date. Subsequent deposits of 50% and 25% of your estimated remaining balance are required at the midway point and 10 days prior to your event. All event charges must be paid in full prior to the event. All deposits are non-refundable. Deposits are payable by credit card, check, or cash. Please note credit card information is required for incidentals.

SERVICE CHARGE & SALES TAX

All food and beverage are subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of North Carolina sales tax at a rate of 8.25%. If your group is tax-exempt, a certificate complete with a tax-exempt number must be provided at the time of booking.

LIABILITY

Devil's Ridge Golf Course is not responsible for damage or loss of any merchandise, articles, or valuables of the host or of the host's guests or contractors, prior to, during, or subsequent to any function. The host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

FUNCTION MINIMUMS

All functions are required to meet Food & Beverage minimums. A Food & Beverage minimum is the amount a host must spend on Food and Beverages in order to secure a private space at the club. If the minimum is not met, the difference may be charged as an Unspent Minimum Fee.

ROOM FEE (NON-MEMBERS)

Non-Members are welcome to host private events at the club; however, a room fee will apply in order to access the Club. Members of Devils Ridge Golf Club in good standing are exempt from this fee. Room fees ensure private access to club amenities and space.



CONTACT US TODAY

919.557.6100 | devilsridgecc.com

5107 Linksland Drive, Holly Springs, North Carolina 27526

All food and beverage purchases are subject to an automatic 6.75% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *Some restrictions apply. See Club for details. ©Invited, Inc. All rights reserved. 48531 0620 SS