



Special Events Catering Menu



Eagle Creek Golf Club

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Eagle Creek Golf Club Special Events Include:

- **Room Rental for 4 Hours**

Enjoy the floor to ceiling panoramic views overlooking the 18th green and pond. Includes set up of up to 13 Banquet Round Tables, choice of manor style chairs or white folding banquet chairs, Cake Table, Gift Table, DJ table, all tableware and glassware, set-up and regular clean-up of event. *Additional Fees will Apply for Extra Clean-Up. (Up to 140 Guests Indoors)

- **Full Length Solid Table Linens and Napkins in Choice of Color (Other Decorative Linens Available for Additional Rental Fee)**
- **Menu Planning and Custom Room Layouts with your Catering Supervisor**
- **Complimentary Cake Cutting**

\$2,000 Site Fee

Event Information:

Contracts & Deposits

- A signed contract and non-refundable deposit of \$1,000 is required in to secure your event.
- Final payments and details are due no later than fourteen (14) days prior to the event date.
- Payments can be made with Cashier's Check, Cash, or All Major Credit Cards. (No personal checks accepted)
- All prices are subject to a 6.5% tax and 24% service charge.

Food & Beverage Minimum

A food & beverage minimum of \$2,000 is required for all events. Excludes all taxes, gratuities, and rental items.

Minimum Guarantee

The minimum number of guests will be no less than 15% of the original contracted attendance number.

Included Items & Services

- Self-Service Parking
- Full Length Solid Table Linens and Napkins in Choice of Color (Other Decorative Linens Available for Additional Rental Fee)
- Menu Planning and Custom Room Layouts with your Catering Supervisor
- Centerpiece to include Trio of Cylinder Glass Vases Filled with Water and Floating Candles and 3 Tea Lights Each

Additional Rentals Available

| | |
|--|---------------------|
| • Specialty Linen Rentals | Priced upon request |
| • Chiavari Chairs in Select Colors | \$6.00 each upgrade |
| • Charger Plate rentals (starting at) | \$4.00 each |
| • Centerpiece rentals (starting at - ask for list) | \$15.00 each |
| • Ceiling draping packages (starting at) | \$750.00 |
| • Pergola draping packages (starting at) | \$500.00 |
| • Partition draping package (starting at) | \$400.00 |
| • Rustic Wood Chalk Board Front Bar | \$175.00 |
| • Vintage Door Rental for 2 doors | \$175.00 |



Set Up Times

All Outside Vendors and Clients are Permitted Two (2) Hours before the event for set up. *Any Special Requests Must Be Approved with Advanced Notice from the Catering Event Sales F&B Manager Only (Additional Fees Will Apply If Approved)

Appetizer Options



Appetizer Display Options

Pricing Provided upon Request

International Cheese and Fruit Board

A Variety of Imported and Domestic Cheeses Paired with Fresh Berries and Grapes.
Served with Nuts, Dried Fruit, Preserves and Crackers.

Mediterranean Display

Fresh Hummus, Eggplant Baba Ganoush, Baked Pita Chips, Lavash Chips, Romesco Sauce,
Roasted Red Pepper Pesto & Lemon-Basil Pesto.

Gourmet Chips and Dip Station

Your Choice of 3 Different Dips

Spinach Artichoke Dip, Garden Herbed Goat Cheese Spread, Salsa Verde
Fire Roasted Pico de Gallo, Southern Pimento Cheese Spread, Queso, Fresh Guacamole,
Fresh Corn and Black Bean Salsa & Bruschetta
Served with Crostinis and Tortilla Chips

Antipasto Display

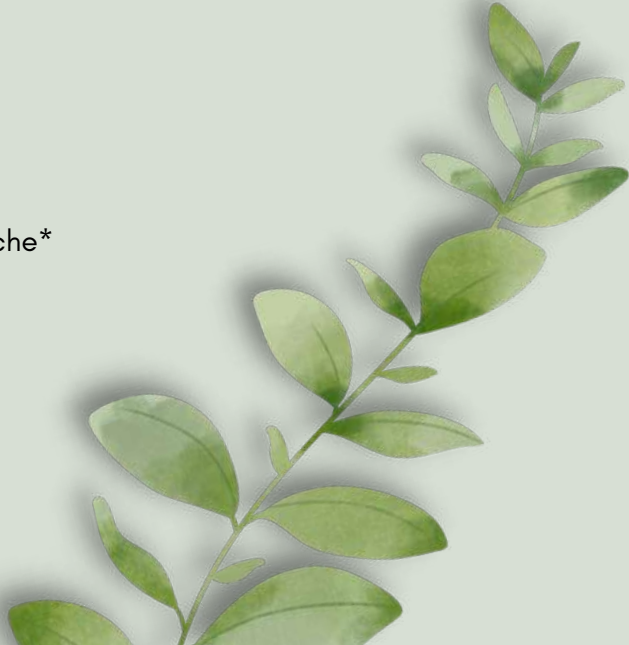
Sliced Cured Italian Meats and Cheeses with Marinated Roasted Red
Peppers and Artichoke Hearts, Fresh Mozzarella Caprese Salad,
Assorted Fresh Olives, Marinated Vegetables

Chilled Butler Passed Hors D'oeuvres

Pricing Provided upon Request

- Tomato & Feta Bruschetta with Balsamic Glaze
- Smoked Salmon on a Cucumber Round with Dill Crème Fraiche*
- Ahi Tuna Poke served on a Wonton Chip*
- Cranberry Almond Chicken Salad Crostini
- Jumbo Shrimp Cocktail Shooter*

* Denotes Premium Selection, Upcharge Applies, All
Seafood/Steak Market Pricing Applies



Warm Butler Passed Hors D'oeuvres

Pricing Provided upon Request

- Chicken or Vegetarian Pot stickers with Soy Scallion Glaze
- Warm Brie & Caramelized Onion Tarts with Raspberry Preserves
- Spanakopita
- Beef Wellington with Cabernet Gastrique*
- Mini Crab cakes with Remoulade*
- Bacon Wrapped Scallops with a Blood Orange Vinaigrette*
- Crab stuffed Mushroom Caps*
- Mini Loaded Baked Potatoes
- Risotto Balls with Garlic Cream Sauce
- NY Strip, Horseradish Boursin & Balsamic Glaze on
- Crostini*
- Vegetable Spring Rolls with Sweet Chili Sauce
- Chicken Skewer with Choice of Sauce (Peanut, Chimichurri, or Balsamic)
- Tomato & Basil Soup Shooter with Mini Grilled Cheese
- Coconut Shrimp with Mango Chutney*
- Wonton Wrapped Jumbo Shrimp with Sweet Chili Sauce*
- Mini Pigs In a Blanket

** Denotes Premium Selection, Upcharge Applies, All Seafood/Steak Market Pricing Applies*

Signature Salad Options

Pricing Provided upon Request

The Belfry House Salad

Mixed Greens with Cucumbers, Grape Tomatoes, Red Onion, Croutons, and Pumpkin Seeds
Served with your choice of Dressing

Traditional Caesar Salad

Hearts of Romaine tossed with Buttery Croutons, Shredded Parmesan Cheese, Grape Tomatoes, and Creamy Dressing

Tropical Salad

Fresh cut Romaine Lettuce, Seasonal Berries, Mandarin Oranges, Red Onions, and Almonds

Caprese Salad

Atop Arugula, Sliced Roma Tomatoes, and Fresh Basil, with a Balsamic Glaze

Soup options available upon request*



Pre-Set Buffet Options

Italian Buffet

\$32.99 ++ Per Person

Pasta station with Marinara & Alfredo Sauce
Your choice of Penne or Rigatoni Pasta
Garlic Bread

Entrees (Choose One)

Meatballs,
Herb Roasted Chicken,
Italian Sausage or Chicken Marsala
(Add additional item for only \$2.95 per person)

Buffet Includes:

Caesar Salad Served with Parmesan Cheese
Croutons, Garlic Bread & Grilled Vegetables
Iced Tea, Lemonade, and Water Station

Latin Buffet

\$34.99 ++ Per Person

Entrees: (Choose One)

Skirt Steak Ropa Vieja, Churrasco con Chimichurri,
Pernil Pork, Sauteed Shrimp in an Aji Panca Butter
Sauce, Latin Marinated and Seared Chicken
Breast or Mojo Grilled Chicken

Sides: (Choose Two)

Black Beans and White Rice, Arroz con Guandules,
Sweet Plantains, Tostones, Yucca en Escabeche,
Yellow Rice with Vegetables

Buffet Includes:

House Salad with Fresh Rolls & Butter
Iced Tea, Lemonade, and Water Station

The Fiesta

\$24.99 ++ Per Person

A complete Taco Bar with Seasoned Beef,
Chicken Fajitas, Warm Tortillas, Monterey Jack
Cheese, Salsa Bar, Served with Chips & Queso
Dip & Mexican Rice

Buffet Includes:

Caesar Salad Served with Parmesan Cheese,
Croutons, and Iced Tea, Lemonade, and
Water Station

* Denotes Premium Selection,
Upcharge Applies, All Seafood/Steak
Market Pricing Applies



Buffet Reception Packages

Classic Package

House or Caesar Salad
Bread & Butter
One Starch Accompaniment
One Vegetable Accompaniment

Choice of One Entrée
(Pork, Chicken or Select Seafood Entrée)

\$42 per guest++

Gold All-Inclusive Package

Choice of a Signature Salad
Bread & Butter
One Starch Accompaniment
One Vegetable Accompaniment

Choice of Two Entrées
(Pork, Chicken or Select Seafood Entrée)

2 Hour Call Brand Open Bar
**additional hours available @ \$9 per guest++

\$78 per guest++

Plated Reception Packages

Silver Package

House or Caesar Salad
Bread & Butter
One Starch Accompaniment
One Vegetable Accompaniment

Choice of One Entrée Plated Dinner
(Pork, Chicken or Select Seafood Entrée)

\$60 per guest++

Platinum All-Inclusive Package

Choice of a Signature Salad
Bread & Butter
One Starch Accompaniment
One Vegetable Accompaniment

Choice of Two Entrée Plated Dinner
(Pork, Chicken or Select Seafood Entrée)

2 Hour Call Brand Open Bar
**additional hours available @ \$9 per guest++

\$89 per guest++

All Packages include Water, Iced Tea or Lemonade & Coffee

Additional entrees start at \$12 per person


(Pork, Chicken or Salmon Entrée)

Additional bar options available

Buffet packages available for minimum of 30 guests

All packages are subject to a 24% service charge & 6.5% sales tax

** Denotes Premium Selection, Upcharge Applies, All Seafood/Steak Market Pricing Applies*



Entree Options for Buffet/Plated Packages

Chicken

Chicken Marsala

Breaded Chicken Breast with Mushroom-
Marsala Cream Sauce

Island Chicken

Citrus Honey Lime Grilled Chicken Breast,
Topped with a Coconut Mango Salsa

Herb Roasted Chicken Breast

Served with a Boursin Cream Sauce

Breaded Boneless Chicken Breast

Stuffed with Cornbread, Andouille Sausage &
Apples, with an Apple Cider Gastric

Mozzarella & Basil Chicken

Chicken Breast Stuffed with Fresh Mozzarella
& Basil, Topped with a Vodka Sauce

Barbeque Chicken

Slow-Roasted Bone-In Chicken with a Choice
of BBQ Sauce



Beef (Plated)

Filet Mignon*

Grilled Filet Mignon with Mushroom Marsala
Sauce

New York Strip*

Grilled New York Strip Steak with Cognac
Peppercorn Sauce

Seafood

Maryland Style Jumbo Lump Crab Cake*

Pan Seared Panko Crusted Jumbo Lump Crab
Cake, Topped with a Roasted Vegetable
Remoulade

Sesame and Peppercorn Tuna*

Seared Rare and Encrusted with Sesame and
Peppercorns, Sliced and served with a Wasabi
Ginger Cream Sauce

Maple Salmon

Maple Glazed Salmon with Candied Pecans

Mahi Mahi

Grilled Mahi Mahi with a Citrus Vinaigrette &
Mango Pineapple Salsa

Shrimp & Scallops*

Jumbo Shrimp & Scallops with a White Wine Sauce



Beef (Buffet)

Braised Short Ribs

Guinness & Mushroom Braised Short Ribs

Tenderloin Tips

Tenderloin Tips with a Port Wine &
Gorgonzola Sauce



Pork (Plated)

Roasted Pork Loin

With a Maple-Bourbon Butter Sauce

Pork Chop

Grilled Bone-In-Center-Cut with an Applejack
Brandy Demi

Vegetarian or Vegan

Summer Roasted Corn and Vegetable Risotto

Roasted Corn and Vegetables Risotto served
in a Rich Vegetable Broth

Pasta Primavera

Penne Pasta with Seasonal Vegetables and
Pesto Cream Sauce

Stuffed Peppers

Roasted Bell Peppers Stuffed with Rice and
Grilled Vegetables

Vegetable Stir Fry

Rice or Noodles with Pan Fried Vegetables in
a Soy-Scallion Sauce

Pork (Buffet)

Roasted Pork Loin

With a Maple-Bourbon Butter Sauce

BBQ Pulled Pork

With a Carolina Gold or Carolina Sweet
Sauce

Pork Tenderloin

Served with a Mustard Cream Sauce

Pasta

Wild Mushroom Ravioli

Mushroom filled Raviolis, served in a Garlic
and Sherry Cream Sauce

Chicken Pesto Penne

Tender Chicken, Roasted Peppers and Garlic,
Served with a Penne in a Rich Basil Pesto
Cream Sauce

Sides

Starches

- Herb Roasted Fingerling Potatoes
- Whipped Yukon Gold Potatoes
- Boursin Mashed Potatoes
- Bourbon Sweet Potato
- Wild Mushroom Risotto
- Ginger & Scallion Jasmine Rice
- Vegetable Fried Rice
- Lobster Mac & Cheese*

Vegetables

- Green Bean Almandine with Garlic Butter
- Broccoli Gratin
- Sautéed Asparagus
- Bacon Creamed Corn
- Maple Glazed Baby Carrots
- Seasonal Vegetable Medley
- Brussel Sprouts with Roasted Bacon
- Broccolini
- Collard Greens

* Denotes Premium Selection, Upcharge Applies, All Seafood/Steak Market Pricing Applies




Children's Menu

Ages 3-12 years
2 & under Complimentary

Chicken Tenders
Junior Cheeseburger
Hot Dog
Cheese Quesadilla

All served with choice of French Fries
or Fresh Fruit
\$12 per person++

*Children have the option to eat from buffet or
have special plated meal of options above*



Beverage Packages

All prices are based per person over the age of 21, and do not include tax or gratuity

Consumption/Hosted Bar Options:

- Set a bar tab limit to be paid at the end of your event and let us know which alcohols you'd like to include (ex: Beer & Wine Only, Well/Call/Premium Brand Liquor, Custom Cocktails), and we'll only charge you based on what your guests consume.
- Drink Tickets: If you'd like to allot a certain number of drinks per person, we can arrange for drink tickets of a certain value to be handed to each of your guests over 21 the value of however many tickets are turned in by the end of the night is what you'll pay for.

Open Bar Options

Well Brands Open Bar:

Includes Select House Wines, Domestic Draft & Bottled Beer, and House Liquors
(Price Per Person) 1 Hour \$18 | 2 Hours \$32 | 3 Hours \$40 | 4 Hours \$47 | 5 Hours \$52

Call Brands Open Bar:

Includes Select House Wines, Domestic and Import Draft & Bottled Beer & Call Brand Liquors: Tito's Vodka, Malibu Coconut Rum, Tanqueray Gin, Johnny Walker Red Label, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Jim Beam Bourbon & Jack Daniels Whiskey
(Price Per Person) 1 Hour \$22 | 2 Hours \$34 | 3 Hours \$42 | 4 Hours \$49 | 5 Hours \$54

Premium Brand Open Bar:

Includes House and Premium Wines, Domestic and Import Draft & Bottled Beer & Premium Brand Liquors: Kettle One Vodka, Bombay Gin, Johnny Walker Black Label, Patron Tequila, Crown Royal Whiskey, Jameson Irish Whiskey & Bailey's Irish Cream
(Price Per Person) 1 Hour \$27 | 2 Hours \$40 | 3 Hours \$48 | 4 Hours \$52 | 5 Hours \$65

Host or Cash Bar

Priced per drink:

Soda & Juices \$3.00

*House Wine \$8.00

*Premium Wine \$10.00

*Champagne \$6.00

Domestic Beer \$5.00

Import Beer \$6.00

*Well Brand Liquor \$7.00

*Call Brand Liquor \$10.00

*Premium Brand Liquor \$14.00

Ask to see our specialty Champagne & Wine Lists.

Hosted bar is based on consumption, you can set a limit. Substitutions subject to additional charge.

Red Wines*

(Priced Per Bottle) \$28-65

Cabernet Sauvignon, Pinot Noir, Malbec, Sweet Red, Merlot

White Wines*

(Priced Per Bottle) \$32-40

Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose, Moscato, White Zinfandel

Champagne Toast*

(Priced Per Glass) \$6

Sparkling Water Service

(priced per bottle) \$5

Bartender Fee \$100

Open bar packages of 100 guests or more require 2 bartenders

Soda Package: \$5 per guest

Includes unlimited Coke Soft Drinks, Sweet and Un-Sweet Tea, all non-alcoholic beverages

*Prices may vary based on selection of Brand of Alcohol



Polices and Procedures

Deposits and Payments A signed copy of the agreement and a nonrefundable deposit in the amount of \$1000.00 is required to confirm these arrangements on a definite basis. This fee will be applied towards the total charges on your final bill. Additional deposits: Full payment is due fourteen (14) days prior to the event, 50% of balance is due sixty (60) days prior to the event. Payment is to be made in the form of cash, credit card or cashier's check made payable to Eagle Creek Golf Club. All deposits and payments are non-refundable. A food and beverage minimum of \$2,000.00 is required for all events. Excludes all taxes, gratuities, and rental items.

Guarantees on all Food & Beverage Our packages are on a per person basis and we require a final guarantee of attendance fourteen (14) days prior to your event. This will be considered your final guarantee and not subject to reduction. In the event that no final guarantee is received, the original expected attendance will be used and charged accordingly. The client is financially responsible for the minimum guarantee stated below. Any last-minute increases in the guarantee is subject to product availability. If attendance falls below the guarantee, the client is still financially responsible for the number of guests guaranteed. All prices quoted are subject to change until a contract has been signed.

Minimum Guarantees The Minimum amount, no less than 15% of contracted attendance shall be owed to the Club for this event. Your guest count cannot go below 15% of the number of guests given at time of signing.

Final Payment Final Payment for total estimated charges including food & beverage minimum with service charge and sales tax is due and paid by credit card or cashiers check. No personal checks will be accepted for final payments. The Club requires a credit card on file.

Room Charges There are standard room rentals and set-up charges that apply to all functions. Rooms are rented in four (4) hour increments. You are also guaranteed two (2) hours prior to the function for all deliveries and vendor set-up requirements. A fee of up \$1,500.00 will be assessed for each additional hour. Even if your event continues just thirty (30) minutes past the scheduled ending time you will be charged for an additional hour. After 11 PM, additional hours past the scheduled ending time will be charged at \$2,500.00 per hour.

Cancellation Policy All deposits and payments are non-refundable. In the event of a request to transfer the event date, this must be approved by the management of Eagle Creek Golf Club. If a date transfer is approved by Eagle Creek Golf Club, there will be a \$350 "transfer fee" applied directly to the account and due at the time of transfer. The date of the transfer must be made within a year of the initial assigned date and it will only be available one time per the original contract. Any food or rental items special ordered for the event must be paid for by the client. If a guest finds it necessary to cancel a function, any expenses incurred by the Club in preparation for the function become the responsibility of the client.

Confirmation of Your Event A signed copy of this agreement (with your non-refundable deposit) is required to confirm your event. Final menu items, room arrangements and other details pertaining to this function must be received a minimum of fourteen (14) days prior to the function. After the details have been finalized, a Banquet Event Order will be presented outlining the specific needs of your event.

Inclement Weather Should an outdoor event need to be relocated inside due to inclement weather and the event still proceeds, all set up charges will apply as stated on the Banquet Event Order. Every attempt to continue with an event as scheduled will be made. No refunds will be made at this time.



Linen Charge We provide floor length table linens along with napkins in any standard color fabric. Any specialty linen can be priced upon request.

Outside Food & Alcohol Service Due to Health Department and Alcohol Beverage Control Laws and Regulations, all food and alcoholic beverage products must be prepared and served by the Eagle Creek Golf Club Staff. Celebration cakes and specialty desserts are the only exception. Under no circumstance will food and/or beverage be removed from the Eagle Creek Golf Club property, and no to-go boxes will be provided. The Club reserves the right to confiscate food or beverage that is brought onto Club property in violation of this policy. Eagle Creek Golf Club requires that employees of the Club dispense all alcoholic beverages. Eagle Creek Golf Club requires that all alcoholic beverages be consumed on premise.

Alcohol and Minors The Club does not permit the serving of alcoholic beverages to anyone who the Club (in its sole discretion) determines is intoxicated, cannot provide proof of age or who is under the age of twenty-one (21). Additionally, providing alcoholic beverages by any guest to a minor is against the law and strictly prohibited. The Club reserves the right to stop consumption of alcohol during your event if this is a continuing issue. The client understands and agrees to abide by this policy and to uphold the laws of the State.

Food Tastings Weddings in our clubhouse are entitled to a complimentary food & signature drink tasting showcase for the couple. Each additional guest beyond the couple will be subject to a \$35 charge (per person). In the event you are unable to show up to your scheduled tasting and fail to contact the club 24 hours in advance, the client will be subject to a charge of \$35 per person which will be added to the final invoice. Tastings are limited to a choice of 2 proteins, 2 sides (excluding vegetables and salads), and 2 appetizers or hors d'oeuvres.

Decorations All table centerpieces and other decorations must meet fire and safety codes and regulations. In addition, Eagle Creek Golf Club does not permit anything to be affixed to the walls, ceilings, furniture, fixtures, furnishings, or any other property unless the Club gives approval. In the event any of the foregoing is done without authorization, the person and/or company responsible for the function will pay the cost of any repair and/or damaged property. Removal of all decorations is the responsibility of the client. All decorations brought into the Club by the client must be approved prior to the event. No artificial Flower Petals, Bird Seed, Rice, or Confetti are allowed. Bubbles and real Flower Petals may be used in the outside area only. All decorations must be picked up within 24 hours of the event date, any belongings left after this time will become property of the club. Any additional or specialty clean-up fees will be assessed for which the client is responsible for payment.

Hold Harmless, Indemnification and Arbitration The client agrees to hold harmless the Club, its partners, employees, agents, Officers, Directors, affiliates and independent contractors from any and all claims, actions, suits or allegations for damages to person or property which relates, emanates or in any way pertains to the event. Further, the client agrees to indemnify the Club for any and all costs or losses which may be incurred by the Club as a result of such claims, actions, suits or allegations, including, but not limited to reasonable attorney fees and expenses of litigation. Should a dispute arise as to the enforceability or breach of any term of this Agreement, the Parties agree to submit their dispute(s) to binding arbitration under the Rules of the American Arbitration Association. Pursuant to such arbitrator's determination, the prevailing party in said arbitration shall be entitled to the reimbursement of its costs and expenses, including, but not limited to, reasonable attorney fees.

Loss and Damage Eagle Creek Golf Club is not responsible for any damages or loss of any merchandise or articles left prior to, during, or after any event. The client agrees to be responsible for any damages to Eagle Creek Golf Club by the client, guests, and attendees of the event. We require Proof of Insurance from all outside vendors.

