

Rolling Hills Country Club



“The Hidden Gem of The Charlotte Metropolitan Area”!



Rolling Hills Country Club is the ideal place to host your banquet or reception. While being nestled in the serenity of Monroe County, our Clubhouse is designed to compliment the surrounding rolling hills and beautiful scenery!

Our menus have been created to accommodate all of your catering needs. Please let us know if you have something specific in mind and we can personalize a menu to compliment your event.

J.C. Plyler Ballroom: (room dimensions 53x79)

Accommodates up to 250 people for a breakfast, lunch or dinner party

Fairway Room: (room dimensions 31x95)

Accommodate up to 75 people maximum for an event.

Please inquire about availability

Founders Room: (room dimensions 17x30)

Accommodate up to 24 people

Union Room: (room dimensions 15x50)

Accommodate up to 40 people

Swimming Pool:

Member Only rental. Please call for pricing and availability

Open Memorial day through Labor day

Please Contact our Catering Office for more Information

704-289-4561

Fax: 704-283-9398

2722 W. Roosevelt Blvd

Monroe, NC 28110

www.rollinghillscountryclub.org



Room Fees

Use of the Club's Facilities will require a Room Rental. This charge covers the room set-up, breakdown, standard linens (1 cloth per table), & clean-up of the rooms.

<u>Member Pricing</u>	8:00am-5:00pm	5:00pm-12:00am	Tuesday, Saturday & Sunday
	Tues-Fri & Sun	Wed-Fri only	Evenings Only
Ballroom, Fairway & Union	N/A	N/A	\$900
Ballroom	\$150, N/A Sun	\$250	\$400
Fairway Room	N/A	N/A	\$450
Founders' Room	\$30	\$60	\$60
Union Room	\$50	\$75	\$100
Lounge	N/A	N/A	\$100
Patio**	N/A	N/A	\$200
Pool	11:00am-8:00pm Tue-Sun \$100 + Lifeguard Fees		

<u>Non-Member Pricing</u>	8:00am-5:00pm	5:00pm-12:00am	Tuesday, Saturday & Sunday
	Tues-Fri & Sun	Wed-Fri only	Evenings Only
Ballroom, Fairway & Union	N/A	N/A	\$1500
Ballroom	\$300, N/A Sun	\$650	\$1000
Fairway Room	N/A	N/A	\$700
Founders Room	\$50	\$75	\$100
Union Room	\$75	\$100	\$125
Lounge	N/A	N/A	\$150
Patio**	N/A	N/A	\$500

**A food & beverage minimum of \$2,500 is required to open on a closed day or night in The Ballroom. A food & beverage minimum of \$1,000 is required on a closed day or night In the Union or Founder's Room. A food and beverage minimum of \$1,500 is required On a closed day or night in the Fairway Room.*

***Patio is based on availability.*

****All pool parties need to be based on availability. For Member rental only.*

All credit card payments are subject to a 3% convenience fee

Room rentals and rates are subject to change at the managers discretion.



Additional Charges

In the event of functions consisting of over 250 guests (150 when the Fairway Room is open), additional equipment may need to be rented. The rental cost of such equipment will be charged to the Member or Guest hosting the event.

Room Fees based on 5 hour event time. Each additional hour \$1000 per hour. Club closing time is 12:00am. After midnight there will be an additional \$1200 per hour charged.

Ceremony Space: fee is based on location

Ceremony Directing \$300

Stage Set-Up: 4x8 sections \$25.00/per section

Podium/Handheld Microphone
\$20.00

Piano \$50.00

Ballroom Screen/LCD
Projector \$250

Lapel Microphone \$40.00

Votive Candles - 3/per table
\$2.00/Per Table

Mirrored Tiles
\$2.00/Per Table

Large Paper Lanterns
\$10.00/Lantern

Hurricane Ensemble
\$10.00 (Hurricane Lamp,
Mirrored Tile, Votive Candles)

Gold Chargers
\$1.25/Charger

Floor-length Table Cloths
\$15.00



Breakfast Selections

Buffets & Stations - Includes Coffee and Orange Juice

Hot Breakfast Buffet \$11.50

Scrambled Eggs, Grits, Home Fries, Bacon **OR** Sausage, Biscuits, Butter, Jellies and Fresh Fruit

*Add Sausage Gravy \$2.00

Brunch Buffet \$15.00

Fresh Fruit Salad, Eggs Benedict, Grits, Sausage **OR** Bacon, Fried Chicken and Waffles

Continental Breakfast \$7.00

Danish, Muffins, Fresh Fruit

Southern Continental Breakfast \$8.50

Danish, Muffins, Mini Country Ham Biscuits, Fresh Fruit

California Morning \$8.00

Bagels, Cream Cheese, Assorted Yogurt with Granola, Fresh Fruit

Omelet Station \$10.00

Made To Order with Cheddar Cheese, Onions, Peppers, Mushrooms, Ham, Biscuits, Fresh Fruit and Bacon **OR** Sausage

\$30 Charge for Station Attendant

Plated Selections - Includes Coffee, Add juice for \$2.00 per person

Eggs Benedict \$10.00

Two Poached Eggs on English Muffins and Canadian Bacon with Hollandaise served with Fresh Fruit

Stuffed French Toast \$8.00

Stuffed with Sweetened Cream Cheese and Bananas with Warm Syrup and your choice of Two Strips of Bacon **OR** Sausage

Quiche Lorraine \$8.00

Bacon, Onion and Swiss Cheese Served with Fresh Fruit

Scrambled Eggs \$8.00

Two Scrambled Eggs, Two Slices of Bacon **OR** Sausage, Home Fries and Biscuit

Subject to 20% Service Charge and 6.75% Tax

All credit card payments are subject to a 3% convenience fee



Lunch Buffet Selections

*All Buffet's include Iced Tea

Classic Lunch Buffet \$14.00

Your choice: 1 Entree, 1 Starch, 1 Vegetable. Includes Garden Salad

**Add additional Entrée for \$2.00 per person*

**See Entrée, Starch and Vegetable selections on Dinner Buffet page*

Hamburger and Hot Dog Buffet \$13.00

Grilled Hamburgers and Hot Dogs, Buns, Condiments, Chili, Coleslaw, Cheese, Pickle Spears, Lettuce, Tomato, Onions, Baked Beans, Potato Salad, Cookies & Brownies

*Add Grilled Chicken \$2

Deli Buffet \$12.00

Sliced Ham, Turkey, and Roast Beef with Assorted Breads, Sliced Cheeses, Lettuce, Tomato, Condiments, Pasta Salad, Potato Chips, Pickle Spears, Cookies and Brownies

BBQ and Chicken \$14.00

Slow Cooked Pulled Pork BBQ and Rolling Hills Famous Fried Chicken!! Served with Coleslaw, Baked Beans, Potato Chips, Cookies and Brownies

Wings \$13.00

Your Choice of Hot, Buffalo or Our Own Jack Wings! Ranch and Blue Cheese Dipping Sauces, Homemade Chips, Carrots, Celery, Cookies and Brownies

Chicken Breast \$11.00

Grilled Chicken Breast, Buns, Lettuce, Tomato, Onion, Condiments, Pickle Chips, Cole-slaw, Seasoned Potato Wedges, Cookies and Brownies

Boxed Lunch \$9.00

Includes a Ham and Cheese or Turkey and Cheese Sandwich, Potato Chips, Apple or Banana, Condiments and Cookie

*Add Snicker Bar for \$1

Subject to 20% Service Charge and 6.75% Tax

All credit card payments are subject to a 3% convenience fee



Plated Lunch Selections

**Includes a House Salad, Rolls, Iced Tea and Coffee*

Chicken and Mushroom Crepes \$10.00

Topped with a Parmesan Cream Sauce and served with Wild Rice

Quiche \$10.00

Your choice of Lorraine; Bacon, Broccoli and Cheddar, Ham OR Cheddar and Asparagus, served with Fresh Fruit

Maryland Crab Cake \$13.00

Pan Fried and Served with a Lemon Caper Remoulade, served with Rice Pilaf and Fresh Seasonal Vegetables

Almond Crusted Chicken \$11.00

Topped with Hollandaise Sauce served with Wild Rice Blend and Garlic Green Beans

Blackened Salmon \$13.00

Topped with a Charred Pineapple-Bourbon Glaze, Rice Pilaf and Steamed Broccoli

Pasta Primavera \$12.00

Penne Pasta Tossed with Fresh Seasonal Vegetables in a Vodka Tomato Sauce topped with Parmesan Cheese and Grilled Chicken OR Blackened Shrimp

Grilled Teres Major \$12.00

Sliced Shoulder Tender with a Rich Burgundy Mushroom Demi, Whipped Potato and Sautéed Green Beans

Croissant Divan \$10.00

Sliced Turkey, Ham, Broccoli and Swiss Cheese on an Open Faced Croissant topped with Mornay Sauce, Served with Fresh Fruit

Subject to 20% Service Charge and 6.75% Tax

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Plated Dinner Selections

**Includes a House Salad, Rolls, Starch and Vegetable, Iced Tea and Coffee*

Chicken & Pork

Chicken Francese \$18.00

A Lightly Coated Pan Seared Parmesan and Egg Battered Chicken Breast topped with a Lemon Beurre Blanc

Chicken Marsala \$18.00

A Mushroom and Marsala Reduction over a Pan Seared Chicken Breast with a Parmesan Reggiano

Rolling Hills "Cordon Bleu" \$20.00

Prosciutto Di Parma and Fontina Cheese Stuffed Breaded Chicken Breast with a Wild Mushroom and Coarse Mustard Beurre Blanc

Chicken Panzanella \$18.00

Grilled Chicken Breast Topped with Balsamic Bread, Tomato and Cucumber Salad

Parmesan Crusted Chicken \$18.00

Parmesan and Herb Breaded Chicken Topped with a Roasted Red Pepper Marinara Sauce and Italian Cheese Blend

Rueben Stuffed Chicken \$18.00

Rye Breaded Corned Beef, Sauerkraut and Swiss Cheese Stuffed Chicken with a 1000's Island Hollandaise Sauce

Southern Pecan Crusted Chicken \$18.00

Pecan Crusted Buttermilk Marinated Chicken with a Coarse Mustard and Honey Glaze

Bourbon Glazed Pork Chop \$22.00

Grilled Bone In Pork Chop topped with a Pomegranate Bourbon Glaze

Pork Saltimbocca \$21.00

Sautéed Pork Medallions, Sage and Prosciutto Ham with White Wine and a Wild Mushroom Sauce

Subject to 20% Service Charge and 6.75% Tax

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Plated Dinner Selections

**Includes a House Salad, Rolls, Starch and Vegetable, Iced Tea and Coffee*

Seafood

Salmon Oscar Style \$22.00

Pan Seared Salmon on Grilled Asparagus Topped with Crab Claw Meat and Béarnaise Sauce

Blackened Tilapia \$17.00

Complimented with a Tropical Fruit Salsa

Soy Grilled Salmon \$19.00

Served with a Tomato and Ginger Marmalade

Southern Style Crab Cakes \$22.00

Topped with a Green Tomato Relish

Stuffed Jumbo Shrimp \$24.00

Five Crab Meat Stuffed Shrimp Wrapped in Crisp Bacon Drizzled with White Wine Sauce

Beef & Lamb

Rolling Hills Blue Crusted Filet \$25.00

A 6 oz. Blue Cheese Crusted Filet Mignon Drizzled with a Port Wine Reduction

*8 oz. Filet \$30

Dry Rubbed Rib Eye \$24.00

A 12 oz. Dry Rubbed Rib Eye Steak Topped with Tobacco Onions

Slow Roasted Prime Rib of Beef \$22.00 (20 person minimum required)

A 10 oz. Cut of Slow Roasted Rib Served with Au Jus and Horseradish

*12 oz. Cut \$24

Steak Au Poivre \$22.00

A 10 oz. Hand Cut Pepper Crusted NY Strip Steak finished with a Creamy Brandied Peppercorn Sauce

Dijon Crusted Lamb Rack \$32.00

Pan Seared Lamb Rack Coated with Dijon Mustard and Panko Crumbs served with a Rosemary Demi and Mint Jelly

Subject to 20% Service Charge and 6.75% Tax

All credit card payments are subject to a 3% convenience fee



Plated Dinner Selections

**Includes a House Salad, Rolls, Starch and Vegetable, Iced Tea and Coffee*

Combination Plates

Petit Filet Mignon and Shrimp \$26.00

A 4 oz. Filet Mignon with Port Reduction paired with Four Spicy Apricot Glazed Grilled Shrimp

Petit Filet Mignon and Grilled Chicken \$23.00

A 4 oz. Filet and 4 oz. Grilled Chicken Breast Complimented by a Madeira Mushroom Demi

Petit Filet and Salmon \$26.00

A 4 oz. Grilled Filet Mignon with a Merlot Sauce paired with a 4 oz. Grilled Salmon with Tomato Ginger Marmalade

Chicken and Shrimp \$22.00

Grilled Chicken Breast Topped with Five Shrimp In a Garlic and Mushroom Butter

Surf and Turf \$36.00

A Petit Filet Topped with Béarnaise Sauce Paired with a 5 oz. Cold Water Lobster Tail served with Lemon and Drawn Butter

Vegetable Selections: *\$1.00 per person additional charge

Fresh Medley

Green Bean Casserole

Fried Okra

*Asparagus

Garlic Sautéed Green Beans

Southern Style Green Beans

Dill-Honey Glazed Baby Carrots

*Grilled Medley

Green Beans Almandine

Balsamic Roasted Medley

Slow Simmered Collards

*Spinach Soufflé

Starch Selections: *\$1.00 per person additional charge

Whipped Potatoes

Wild Rice

Rice Pilaf

*Twice Baked Potato

Garlic Whipped Potatoes

Roasted Red Potatoes

*Loaded Potato Casserole

*Sweet Potato Soufflé

Whipped Red Potatoes

Macaroni and Cheese

*Risotto Milanese

*Squash Casserole

Subject to 20% Service Charge and 6.75% Tax

All credit card payments are subject to a 3% convenience fee



Dinner Buffets

**All Buffets include Garden Salad, Rolls, Coffee, Iced Tea, Fruit Cobbler OR Bread Pudding*

The Founders Buffet \$18.00

Your choice: 1 Entrée, 1 Starch, 1 Vegetable

The Union Buffet \$23.00

Your choice: 2 Entrées, 1 Starch, 1 Vegetable

The Presidential Buffet \$25.00

Your choice: 2 Entrées, 1 Starch, 2 Vegetables

The Fairway Buffet \$27.00

Your choice: 1 Entrée, 1 Carved Selection (Oak Ham, Pork Loin, Roasted Turkey or Grilled Flank Steak), 1 Starch, 1 vegetable

The Country Club \$30.00

Your choice: 2 Entrées, 1 Carved Selection (Oak Ham, Pork Loin, Roasted Turkey or Grilled Flank Steak), 2 Starch, 2 Vegetables

Vegetable Selections: *\$1.00 per person additional charge

Fresh Medley	Garlic Sautéed Green Beans	Green Beans Almandine
Green Bean Casserole	Southern Style Green Beans	Balsamic Roasted Medley
Fried Okra	Dill-Honey Glazed Baby Carrots	Slow Simmered Collards
*Grilled Medley	*Asparagus	*Spinach Soufflé

Starch Selections: *\$1.00 per person additional charge

Whipped Potatoes	Garlic Whipped Potatoes	Whipped Red Potatoes
Wild Rice	Roasted Red Potatoes	Macaroni and Cheese
Rice Pilaf	*Loaded Potato Casserole	*Risotto Milanese
*Twice Baked Potato	*Sweet Potato Soufflé	*Squash Casserole

Entree Selections:

RH Fried Chicken	Chicken Marsala	Pecan Crusted Chicken
Chicken Almandine	Chicken Cordon Blue	Parmesan Crusted Chicken
Chicken Frances	Thai Chili BBQ Glazed Pork Chop	Beef Tips Stroganoff
Beef Burgundy	Shrimp Scampi	Parmesan Fried Tilapia
Bourbon Charred Pineapple Glazed Roasted Pork Loin		
Grilled Teres Major Blue Cheese-Port Reduction		
Balsamic and Orange Glazed Grilled Salmon Filet		

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Hors d' Oeuvres

Cold Selections: *Priced Per Person*

Assorted Finger Sandwiches	\$4.00	Deviled Eggs	\$3.00
Assorted Bruschetta	\$3.00	Antipasto Skewers	\$5.00
Mini Chicken Salad Croissants	\$4.00	Smoked Salmon Canapés	\$4.00
Marinated Asparagus	\$3.00	Prosciutto Wrapped Asparagus Spears	\$4.00
Cocktail Crab Claws	\$6.00		

Dips: *Priced Per Person*

Warm Spinach Artichoke	\$4.00	Warm Artichoke and Crab	\$5.00
Warm Crab	\$5.00	Baked Vidalia Onion and Parmesan	\$4.00
Cold Spinach	\$3.00	Cold Vegetable	\$4.00
Cheese Fondue/French Bread	\$5.00	Cold French Onion/Potato Chips	\$2.00
Pimento Cheese Spread/Crackers/French Bread	\$3.00		

Hot Selections: *Priced Per Person*

Chicken Tenders	\$3.00	Mini Chicken Quesadillas	\$3.00
BBQ or Marinara Meatballs	\$3.00	Mini Country Ham Biscuits	\$3.00
Mini Egg Rolls	\$3.00	Assorted Mini Quiche	\$3.00
Spinach Stuffed Mushrooms	\$3.00	Sausage Stuffed Mushrooms	\$3.00
Crab Stuffed Mushrooms	\$4.00	Jalapeno Poppers	\$3.00
Franks in a Blanket	\$3.00	Spanakopita	\$3.00
Crab Ragoons	\$3.00	Asiago Redskins	\$3.00
Hot, Buffalo or Jack Wings	\$3.00	Teriyaki Beef or Chicken Sate	\$4.00
Chicken Duxelle in Puff Pastry	\$4.00	Bacon Wrapped Scallops (<i>Premium</i>)	\$8.00
Mini Maryland Crab Cakes	\$5.00	Coconut Shrimp (<i>Premium</i>)	\$6.00
Lollipop Lamb Chops (<i>Premium</i>)	\$8.00	Mini Beef Wellingtons (<i>Premium</i>)	\$6.00
Mini Reuben's	\$4.00	Mini Chicken Cordon Bleu	\$4.00
Chicken-Black Bean Spring Rolls	\$3.00	Bacon-Cheese stuffed Mini Skins	\$3.00
Rumaki (Bacon Wrapped Chicken Livers)	\$3.00		
Teriyaki Glazed Bacon Wrapped Water Chestnuts	\$3.00		

Displays: *Priced Per Person*

Fruit and Cheese	\$5.00	Vegetable	\$3.00
Assorted Cheeses, Crackers, Seasonal Fruit		Assorted raw and pickled vegetables with French Onion Dip	
*Add Chocolate Fondue \$1.00		*Add Antipasto Skewers \$2.00	
Tuscan	\$6.00	Oysters on the Half Shell	\$8.00
Roasted Vegetables, Fresh Mozzarella, Cured Olives, Salami, Pepperoni, Artichokes, Peppers		Served on Crushed Ice with Cocktail Sauce, Hot Sauce, Horseradish, Lemon Wedges	
Shrimp Cocktail	\$8.00	Poached Salmon \$6.00/Smoked Salmon \$8.00	
Cold Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemon Wedges		Garnished with Capers, Bermuda Onion, Chopped Egg, Cream Cheese, Crackers, Toast Points	

Subject to 20% Service Charge and 6.75% Tax

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Hors d' Oeuvres continued..

Stations: Priced Per Person *30 Person Minimum

**All stations require a Chef Attendant - \$30.00 per hour*

Pasta	\$6.00	Caesar Salad	\$3.00
<i>Cheese Tortellini Marinara, Penne Alfredo, French Bread, Parmesan Cheese</i>		<i>Crisp Romaine Lettuce tossed with Traditional Dressing, Croutons and Parmesan Cheese</i>	
<i>*Add Grilled or Blackened Chicken \$2.00</i>		<i>*Add Grilled or Blackened Chicken \$2.00</i>	
Stir Fry	\$5.00	Grits	\$3.00
<i>Your choice of: Teriyaki Chicken OR Baby Shrimp Tossed with Vegetables and Fried Rice</i>		<i>Stone ground Grits served with assorted toppings *Add Baby Shrimp and Red Eye Gravy \$2.00</i>	
BBQ Sliders	\$6.00	Whipped Potato "Martini" Bar	\$6.00
<i>Petit Rolls, Carolina Pulled Pork, Coleslaw, BBQ Sauce, Chopped Onions and Mustard</i>		<i>Served with assorted toppings</i>	
Carving Station - Includes Petit Silver Dollar Rolls and Condiments			
Roasted Turkey	\$5.00	Prime Rib of Beef	\$7.00
Black Oak Ham	\$5.00	Beef Tenderloin	\$10.00
Roasted Pork Loin	\$5.00	Salmon Wellington	\$10.00
NY Strip Loin	\$6.00		

Dessert Selections:

French Silk Pie	\$3.00	Bread Pudding/Whiskey Sauce	\$3.00
Brownie Sundae	\$3.00	Coconut Cream Pie	\$3.00
Strawberry Shortcake	\$3.00	Pecan Ice Cream Ball/Hot Fudge	\$3.00
Apple Pie	\$3.00	Chocolate Peanut Butter Pie	\$3.00
Cobbler: <i>Apple, Cherry, Blueberry or Peach</i>	\$3.00	Pecan Pie	\$3.00
Italian Crème Cake	\$5.00	Carrot Cake	\$5.00
Red Velvet Cake	\$5.00	Key Lime Pie	\$5.00
Tiramisu	\$5.00	Chocolate Mousse Cake	\$5.00
Vanilla Cheesecake	\$5.00	Café Latte Cheesecake	\$5.00
Banana Chocolate Chip Cake	\$5.00	Tropical Coconut Cake	\$5.00
Molten Chocolate Cake	\$5.00	Apple Fritters ala Mode	\$5.00
Chocolate Waffle ala Mode	\$5.00	Assorted Finger Desserts	\$4.00

The Founders Package \$22.00

Choice of Carved Turkey, Ham or Pork Loin, Silver Dollar Rolls/Condiments, Fruit-Cheese Display, Vegetable Display, Spinach Artichoke Dip with Spicy Pita Chips, Choice of 2 Hot Hors d' Oeuvres (*excludes Premium Choices*)

The Union Package \$26.00

Carved NY Strip Loin, Silver Dollar Rolls/Condiments, Fruit-Cheese Display/Chocolate Fondue, Vegetable Display, Choice of Spinach Artichoke OR Crab Dip, Spicy Pita Chips, Choice of 3 Hot Hors d' Oeuvres (*excludes Premium Choices*)

The Fairway Package \$33.00

Choice of Carved Prime Rib OR NY Strip Loin, Silver Dollar Rolls/Condiments, Fruit Display/Chocolate Fondue, Vegetable Display, Antipasto Skewers, Choice or Crab, Spinach Artichoke or Crab Artichoke Dip, Spicy Pita Chips, Choice of 4 Hot Hors d' Oeuvres (*excludes Premium Choices*)

The Rolling Hills Package \$42.00

Carved Beef Tenderloin, Silver Dollar Rolls/Condiments, Fruit Display/Chocolate Fondue, Vegetable Display, Antipasto Skewers, Choice or Crab, Spinach Artichoke or Crab Artichoke Dip, Spicy Pita Chips, Choice of 3 Hot Hors d' Oeuvres (*excludes Premium Choices*), Shrimp Cocktail Display

Subject to 20% Service Charge and 6.75% Tax

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Beverage, Bar, Snacks

House Liquors: \$5.50 per drink

Smirnoff Vodka	Gordon's Gin	Jim Beam Bourbon
Dewar's Scotch	Bacardi White Rum	Jose Quervo Tequila
Seagram's 7 Whiskey		

Wine and Champagne: *Priced Per Bottle*

House Champagne	\$21.95	House Chardonnay	\$19.95
House White Zinfandel	\$19.95	House Cabernet Sauvignon	\$19.95
All House Wine per Glass	\$5.00		

Beer: *Priced Per Bottle*

Domestic	\$3.00	Import	\$3.75
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Beverages:

Soda (each)	\$1.75	Bottled Water (each)	\$1.50
Iced Tea (per person)	\$1.75	Coffee (per person)	\$2.25
Juice (per person)	\$2.00	Lemonade (per person)	\$2.00
Punch (per person)	\$2.00		

Bar Snacks: *Priced per pound*

Goldfish Crackers	\$5.00	Potato Chips	\$5.00
Pretzels	\$5.00	Bartender's Blend	\$9.00
Peanuts	\$8.50	Mixed Nuts	\$10.00

All Bar Charges Are Based on Consumption

For 30 People or Less will provide a cocktail server to run drinks at \$15.00 per hour per Server

Cash Bars

There is a \$250 minimum for cash bars. If the minimum is not met the host is responsible for the difference.

Bartender Fees

We recommend one Bartender for every 75 people, and two if it is a Cash Bar

Bartender Fees are \$15.00 per hour for each Bartender. An additional one hour will be charged for setting up and breaking down each bar.

Subject to 20% Service Charge and 6.75% Tax

All credit card payments are subject to a 3% convenience fee



Rules for Alcoholic Beverages

- All alcohol must be served by Club Personnel in accordance with ABC laws.
- Consumption of alcohol is allowed only in designated areas.
- Consumption of alcohol in the parking lot is absolutely prohibited.
- No alcohol may be brought onto Club property without the approval of the General Manager.
- No RHCC Member/Guest/Employee shall interfere with, or fail to cooperate with ALE agents or any other officer in the performance of their duties upon these licensed premises.
- RHCC Members/Guests/Employees shall not possess or permit the possession of gambling devices on the premises.
- No RHCC Member/Guest/Employee shall engage in gambling on the premises.
- No RHCC Member/Guest/Employee shall possess, use, or knowingly permit any other person to possess or use any illegal drugs on the premises.
- No RHCC Member/Guest/Employee shall engage in an affray or disorderly conduct, or permit their persons to engage in an affray or disorderly conduct on the premises.
- No RHCC Member/Guest/Employee shall use loud, profane, or indecent language or permit others to do so on the premises.
- ALL bars shall be closed NO LESS THAN 30 MINUTES before the scheduled departure time of each private function.
- Any person conducting themselves in a drunken way shall be cut-off from bar service. These people may be asked to leave the premises if their conduct is offensive to others.

Club Policy Pertaining to Bartenders

The Club is determined to comply with all laws and regulations pertaining to alcoholic beverages. We must insist employees of the Club obtain proof of age before they sell or deliver alcoholic beverages to any person who is 21 or over. Also, they must decline to sell or serve alcoholic beverages to any person, regardless of age, when that person appears to be intoxicated.

We expect our employees to be polite, but firm; and we suggest that employees seek assistance from the General Manager or their Supervisor in connection with any refusals to sell or serve. The Board of Directors and the Manager will support our employees with respect to all reasonable decisions. We do not expect perfection. Nevertheless, employees should understand that they are subject to dismissal from employment if they willfully or carelessly violate the terms and conditions of this policy.

All credit card payments are subject to a 3% convenience fee





Banquet Contract

- Permission for private use of the Clubhouse or any part there of shall be obtained from the General Manager.
- Should any Member or organization apply for the use of the Club for private functions, and if the purpose, in the opinion of the General Manager does not come within the purpose and intent of these rules, it shall be the right and duty of him/her to decline such application.
- The Club reserves the right to adjust room assignments based upon final guarantees.
- Use of the Club facilities will be subject to a rental charge. The Club reserves the right to charge additional set-up or rental fees according to the function's needs.
- A non-refundable deposit and a signed contract will be required to confirm all dates.
- Any entertainment or amplified music must be approved by the General Manager.
- Decorations shall not be allowed which requires fastening to walls or fixtures. Paintings, posters, notices, etc., must be approved by the General Manager. No confetti, glitter, silly string, or any other small decorations that require extra clean-up, may be used anywhere in the Clubhouse without prior written permission and an extra clean-up charge of \$500.
- All prices are subject to change without notice. Final pricing for private functions can only be determined 90 days prior to the function. Service charges and applicable taxes will be added to all prices.
- Final guarantees must be received 7 business days prior to the function. The number of guests may increase up to 72 hours prior. You will be charged according to the guarantee or actual attendance, whichever is greater.
- **PAYMENTS: Non-Refundable Deposit due to hold date; 50% of full balance due 30 days prior to event; Full and final payment is due with final guarantee or not later than 6 business days prior to function.**
- **All credit card payments are subject to a 3% convenience fee.**
- **By signing this contract the party understands that all food and beverage minimums must be met on a closed day or night.**
- All food and beverage minimums must be met on a closed day or night as stated in the catering menu.
- All food and beverages must be supplied and prepared by the RHCC staff. No outside food or beverage is permitted in any banquet or meeting room. All alcoholic beverages must be served by Club Personnel in accordance with all North Carolina ABC laws.
- RHCC assumes NO responsibility for the damage or loss of any merchandise or articles brought into the Club. Arrangements may be made for security.
- There will be a 20% service charge and 6.75% sales tax on all food and beverage.
- The Club will not be held responsible for natural disasters that delay the start of the event, prevent the event from occurring or ending earlier than scheduled.
- By signing this contract the party understands and agrees to comply with all private function rules.

Today's Date _____ Event Date: _____ Room(s) Reserved: _____

Member/Guest (Print Name)

Manager (Print Name)

Member/Guest (Signature)

Manager (Signature)



Contact Information

Name _____

Event Name _____

Address _____

Home Phone _____

Cell Phone _____

Email _____

