

LPGA International

Lunch



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Lunch Menu

PLATED LUNCH

Includes: House Side Salad or Add Caesar \$1.50, Hearth Rolls & Butter
Sides of Chef's Choice Vegetable and Potato, Pasta or Rice
Choice of Regular & Decaffeinated Coffee, Selection of Teas or Water

Breast of Chicken "Your Way"

Select ONE Sauce

Roma, Cranberry Chutney, Marsala, Provencal, Piccata 18.95

Stuffed Breast of Chicken "Your Way"

Select ONE Stuffing

Artichoke & Mushroom, Sage Stuffing or Pecan Cranberry 19.95

Pecan Crusted Pork Loin

Brushed with Brown Sugar and Balsamic Glaze 18.95

Fresh Catch

Select ONE Sauce

The Freshest Fish Available, Pan Seared and Sautéed

With Choice of: Dill, Picatta, Lemon Butter & Capers, or Chardonnay Dijon Cream 18.95

London Broil

Marinated and Grilled to Perfection Served with a Mushroom Bordelaise Sauce 18.95

Fresh Vegetable Lasagna

Fresh Garden Vegetables in an Herbed Ricotta Cheese Layered Between Fresh Pasta,
Topped with a Tomato Basil Marinara Sauce 15.95

All Selections Subject to 20% Service Charge & All Applicable Taxes | Menus & Prices Subject to Change

Lunch Menu

ENTRÉE SALADS

Choice of Regular & Decaffeinated Coffee, Selection of Teas or Water

The Grille's Signature Chicken Salad

Lightly Blackened Chicken Breast on a Bed of Mixed Greens with Candied Walnuts, Gorgonzola Crumbles, Mandarin Oranges, Grape Tomatoes, Dried Cranberries, Strawberries, Red Onions, Crutons & Citrus Tarragon Vinaigrette 14.95

Salmon Bruschetta Salad

Grilled Pesto Salmon in a Balsamic Reduction with Shaved Parmesan, Roasted Pepper-Tomato Bruschetta & Red Wine Balsamic Vinaigrette 14.95

The Legends Chicken Caesar Salad

Crisp Hearts of Romaine with Grilled Chicken, Shaved Parmesan Cheese, Kalamata Olives, Croutons & Tossed in our Creamy Caesar Dressing 14.95

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Lunch Menu

LUNCH BUFFETS

Regular and Decaffeinated Coffee, Lemonade, Iced Tea and Water

LPGA Deli Buffet

Homemade Pasta Salad

Red-Bliss Potato Salad

Fresh Garden Salad with Selection of Dressings

Sliced Deli Meats Including:

Smoked Turkey Breast

Herb Crusted Roast Beef

Honey Baked Ham

Swiss, Cheddar and Provolone Cheeses

Condiment Relish Tray

Assortment of Fresh Sliced Breads

Kaiser Rolls

Potato Chips

Assorted Cookies & Double Fudge Brownies 18.00

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Winner's Circle Buffet

Homemade Pasta Salad

Red Bliss Potato Salad

USDA Charbroiled Hamburgers and Hot Dogs

Hamburger Buns, Hot Dog Rolls

Relish Tray

Appropriate Condiments

Corn on the Cobb

BBQ Baked Beans

Potato Chips

Pretzel Bites

Assorted Cookies & Double Fudge Brownies 20.00

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Lunch Menu

The Eagle Buffet

THE GREENS

Choose One:

Garden Variety Salad Bar

Traditional Caesar Salad

Homemade Pasta & Potato Salad

Tropical Fruit Salad

ENTREES

Choose Two:

Carved Roast Beef with Au Jus

Carved Turkey with Au Jus

Atlantic Salmon with Choice of One Sauce:

Dill, Picatta, Lemon Butter & Capers or Chardonnay Dijon Cream

POTATOES & RICES

Choose One:

Rice Pilaf

Saffron Rice

Roasted Garlic Mashed Potatoes

Rosemary Red New Potatoes

Scalloped Potatoes

Chef's Choice Vegetable

Chef's Choice Dessert 23.00

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Lunch Menu

THEME BUFFETS

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Gourmet Teas and Water

Little Italy

Caesar Salad, Garlic Croutons, Parmesan Cheese,
Penne Pasta with Marinara & Alfredo Sauces,
Chicken Parmesan and Garlic Bread
Chef's Choice Dessert 22.00

Pita & Wrap it Up

Freshly Sliced Fruits, Vegetable Cole Slaw Salad, Tortilla Chips
with Avocado Dip & Cilantro Tomato Salsa,
Fill Your Pita or Wrap with: Chicken Salad, Seafood Salad, Tuna Salad, or Egg Salad
Toppings: Alfalfa Sprouts, Lettuce, Tomato, Onion, Cucumber Spread and Pickles
Chef's Choice Dessert 20.00

Mexican Fiesta

Cilantro, Corn & Tomato Salad, Crispy Vegetables with Salsa Ranch Dipping Sauce
Tortilla Chips & Salsa, Mexican Corn Bread, Refried Beans, Seasoned Ground Sirloin,
Chicken Fajitas, Warm Taco Shells & Flour Tortillas
Lettuce, Tomato, Onion, Shredded Cheddar, Black Olives, Sour Cream, Guacamole &
Salsa
Chef's Choice Dessert 22.00

Stir Fry

Marinated Chicken and Beef, Snow Peas and Chinese Vegetables, Ginger Cashews and
Garlic with Stir-Fried Rice, Sautéed with Sesame, Soy or Hoisin Sauce
Chef's Choice Dessert 23.00

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Policies

Event Set-Up and Rentals

Pricing for Room Rental will include complete set-up and breakdown of events, as well as items indicated below under Room Setup

International Room:

- Seats 150 people
- 200 people for standing receptions

With Our Compliments our Private Events Director will assist in determining the scheduling of the your event, food and beverage needs and room layout. Please call if you would like to book an appointment to tour our facility, we look forward to working with you!

Audio Visual:

- 5x5 Tripod Screen \$25.00
- (Larger screens available upon request)
- LCD Projector \$50.00
 - Projector & Screen Combo \$70.00
 - Podium & Microphone \$25.00
- Other Items Available Upon Request

Policies

Catering Information and Policies

Food and Beverage Provisions

All food and beverage items must be provided by our in house culinary staff. We will be glad to custom design your menu and special order any food or beverage item that is not currently available on our printed menus.

Multiple Entrée Selections

You may offer your guests a maximum of three different entrée choices. Customer is responsible for providing the Private Events Director with the final guest count one week prior to the event. The guest count is to include the name of the guest and what entrée they have selected. The client is also responsible for providing their own place cards with the selection on them.

Vegetarian meals are provided to order upon request and should be provided when guarantee is given.

Deposit Schedule

Space may be confirmed on a definite basis as early as 12 months in advance. All dates are considered definite upon receipt of deposit, signed BEO, and signed contract. All monies deposited will be applied to the final balance. Three months prior your event date a 50% deposit based on the estimated food and beverage costs, site rentals, service charge, and applicable taxes is due. The estimated final balance for your event, based on your actual food and beverage selections and all related costs, is due one week prior to your event in the form of a credit card or check. Any additional balance due is to be paid in full at the conclusion of your event unless other arrangements for billing have been made.

Guarantee Agreement

The Private Events Department must be notified of the exact number of guests attending a function one week prior to the date of the event. This will be considered a guarantee, for which you will be charged, even when fewer guests attend the event. In the event additional guests attend your event, we will be prepared with 5% over the guaranteed number of guests.

Room Setup

Any outside vendors hired for your function are fully responsible for the setup and breakdown of items ordered for your event. Each banquet room is set with the required number of tables, draped in our house ivory, white or black linen and beautiful wooden upholstered banquet chairs. We also provide elegant decorations and skirting for all buffet tables, registration, cake and gift tables. The room will be available no less than one hour before your event for setup. All decorations and

Policies

personal items may be dropped off to the club no more than 24 hours prior to the event. Under no circumstances are we able to hold or store decor or personal items after the conclusion of the event.

Attendant Stations/ Beverage Service

A fee of \$75 per Chef is applicable; the number of Chef's needed to accommodate your guests is determined by management. a \$75.00 bartender fee is required for non-alcohol beverage service. Regular, Decaffeinated Coffee and Gourmet Teas are only included with banquets offering alcohol service. A \$2.50 per person beverage charge applies to all Non-Alcohol or "dry" events.

