



# ATHENS

## COUNTRY CLUB

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ESTABLISHED 1946

# *Event Guide*

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### **Sponsor Responsibility**

An ACC member of good standing must sponsor all parties and contact the office before a party date is officially booked.

### **Contracts, Billings, and Payments**

A contract will be completed for all events held at ACC. A deposit is due to confirm your date on the calendar. One-half of the estimated charges are due one week before the event, and the remaining balance must be paid 5 business days directly following the event. Failure to pay the remaining balance in this time will result in Administrative Fees.

### **Decorations**

The management must approve decoration plans for any occasion in advance. The use of nails or staples in any part of the Clubhouse is prohibited. Furniture may not be moved without prior approval. The need for excessive cleanup or any violation of these rules shall incur appropriate monetary penalties. ACC will charge a minimum of \$100 cleanup for confetti, glitter, hay, and other decorative items that cause excessing cleanup. Please discuss with the event coordinator prior to your event to ensure that your decorations will not incur the excessive cleanup fee. ACC does not have space available to store personal property, equipment or supplies belonging to or rented by the host. If the host should rent property from rental agencies, ACC does not assume any liability for the property.

### **Publicity**

ACC does not allow publicity of any kind. Press conferences for any event will not be allowed by ACC. At no time will direct public advertising (through the mail or news media) be tolerated.

### **Damage to ACC**

All repair work resulting from damage to ACC properties will be done by persons or firms selected and supervised by ACC. Members who damage the property of ACC will be required to pay for the cost of the repair or replacement thereof, and members are at all times responsible for the actions of their guests or organizations which they have sponsored for use of ACC's facility.

### **Liability**

ACC will not assume responsibility for the damage or loss of any merchandise, decorations, or articles left at ACC prior to, during, or after a private function.

### **Food and Beverage**

No food or beverage of any kind unless purchased from ACC may be consumed on ACC's premises at any time. Exceptions will be made for special occasion cakes prepared and baked in a commercial kitchen.

### **Guarantees**

An approximate guest count is required at the time of booking. Confirmation of the final number of guests attending must be made no later than 72 hours prior to the scheduled function. All charges will be based upon the guarantee. If your number of guests exceeds the guarantee, you will still be charged for the number of guests served. If no final guarantee has been received, the number appearing on the initial event sheet will be considered the final guarantee. Your final guarantee cannot exceed the capacity for the space booked.

### **Buffet Service Policy**

On all buffets, ACC will prepare only 5% more than the anticipated need to assure guests of a well-stocked table that never appears to be depleted during buffet service. In agreement with current Texas Department of Health statutes, we must decline carryout containers during or after buffet-type service. Buffets will be available for a maximum of two hours to ensure the highest quality of food and presentation. All buffets will meet a minimum guarantee of 50 guests or a \$2.50 per person additional charge will be incurred.

### **Service Charge and Tax**

In addition to your food and beverage charges, a 22% gratuity will be added to food and beverage sales. State sales tax of 8.25% will be added to all sales.

### **Tax-Exemptions**

Sales tax exempt groups must provide a certificate with all proper information filled out prior to the function for exemption to be honored. If ACC is held liable for taxes not paid, the group's sponsor will be required to pay those taxes.

**Pricing**

Quoted prices are subject to change to meet economic conditions with a 30-day notice.

**Cancellations**

In the event of a cancellation less than 14 days prior to the function date, a fee of 60% of the estimated number of guests given at the time of booking will be charged. The deposit is non-refundable.

**Party Overtime**

All events, excluding those approved by the manager, must be held within a 4-hour duration. If the party is continued beyond the stipulated time, a charge of \$200 per hour will apply (i.e. if the orchestra continues to play). All bands or other entertainers must finish their last set by midnight. All banquet rooms are to be vacated by 12:30 AM. Last call will be given on all cocktail services no later than 11:45 PM. We will not serve any alcohol past midnight for any reason. ACC reserves the right to control all functions, as well as the right to refuse alcohol to any guest.

**Party Rentals**

ACC is happy to provide a list of preferred vendors. ACC Event Coordinators are also available to help with the coordination of all rentals and services for an additional fee.

**Booking Procedure**

To ensure the accurate communication of information necessary in making your function as successful as possible, we prefer to work with one person in the planning of your event. ACC requires a security deposit in the amount of half of your room rental price. This deposit shall be applied to the total cost of your function. We accept cash, check, Visa, Mastercard, and American Express.

**Room Capacity**

Room	Cocktail Reception	Seated Function	Seated with Dance Floor	Meeting
Ballroom	500	425	350	600
Ladies' Game Room	25	20	N/A	25
Men's Game Room	25	25	N/A	25
Back Bar	75	50	N/A	60
Dining Room	250	175	150	N/A

**Room Rental**

Our Room Rental charges include the usage of ACC's tables, chairs, china, flatware, stemware, etc. Our room rental charges are as follows:

**Members**

Half Ballroom	\$300
Full Ballroom	\$800
Full Ballroom & Ladies' Game Room	\$1000
Ladies' Game Room	\$50
Back Bar	\$100
Dining Room	\$1000
Dining Room Patio	\$100

**Non-Members**

Half Ballroom	\$800
Full Ballroom	\$1200
Full Ballroom & Ladies' Game Room	\$1500
Ladies' Game Room	\$100
Back Bar	\$125
Dining Room	N/A
Dining Room Patio	N/A

**Setup, Clean Up, and Linen Fees**

There is an additional setup, clean up, and linen fee. \$2.50 per person will be charged for setup, clean up and necessary linens for your function. Linens include our house linens and skirts. Events booked on a holiday weekend will require an additional \$500 setup fee. Requests to have tables and chairs removed from the Main Bar area will require an additional \$300 setup fee.



## Miscellaneous Services

Bartender \$50  
 One required for every 50 guests over the first 150 guests

**Cash Bar Fee** \$50, \$100  
 Required for any non-Hosted Bar Services

**Cake Cutter** \$50

**Station Attendant** \$50  
 Required for Carving and certain Specialty Stations

**Security** \$125  
 May be required for any event over 200 guests

**Entertainment Fee** Priced upon request  
 ACC Event Coordinators are happy to coordinate a wide variety of entertainment upon request.

## Decorative Items

Glass Vases, variety of sizes and shapes \$1-8  
 Mirrors \$1  
 Printed Items (i.e. Menus, Place cards, etc.) Priced upon request  
 Draped Ceiling \$600  
 Draped Lounge Area Priced upon request  
 Draped Stage \$250  
 Varying sizes of easels \$5-\$25  
 Custom Centerpieces Priced upon request



*Ask about the options for personalized party items!*



## Audio and Visual Equipment

Screen \$20  
 Projector \$35  
 TV and DVD Player \$30  
 TV only \$20  
 Portable Speaker Box \$15  
 Sound System \$35  
 Combination of Any Three \$75

\*We can only guarantee basic audio and visual support.

## Hors D'oeuvres and Displays

**Spicy Fried Green Beans with a Thai Peanut Sauce**  
\$3 per guest

**Chicken Satay Glazed with a Sweet Thai Chili Sauce**  
\$3 per guest

**Beef Satay Glazed with a Korean Barbecue Sauce**  
\$3 per guest

**Bacon-Wrapped Bleu Cheese Stuffed Dates**  
\$4 per guest

**Southwest Egg Rolls with Avocado Ranch**  
\$3 per guest

**Monterey Stuffed Meatballs with Spicy Garlic Red Sauce**  
\$3 per guest

**Petite Creole Crab Cakes with a Chipotle Aioli**  
\$5 per guest

**Bacon-Wrapped Shrimp with a Roasted Tomato Salsa**  
\$5 per guest

**Crispy Beef Taquitos with Sour Cream and Salsa**  
\$3 per guest

**Boneless Buffalo Chicken Bites with Bleu Cheese Dressing**  
\$3 per guest

**Coconut-Crusted Shrimp with a Pineapple Aioli**  
\$5 per guest

**Boursin Roasted Red Potato Bites topped with Bacon and Chives**  
\$4 per guest

**Chicken Wellingtons with Demi Glacé**  
\$4 per guest

**Mini Buffalo Mozzarella Grilled Cheese on Focaccia Bread with a Tomato Basil Dipping Sauce**  
\$4 per guest

**Salsa Bar, Tortilla Chips, Salsa, and Pico de Gallo**  
\$5 per guest  
**Add Queso and Guacamole**  
\$8 per guest

**Crab Salad with Cheddar Toast Points**  
\$6 per guest

**Hummus with Grilled Flat Bread**  
\$5 per guest

**Spinach Artichoke Dip with Garlic Crostini**  
\$6 per guest

**Poached Shrimp with Chive Tomato Cocktail Sauce with Citrus Essence and Lemon Wedges**  
Served in increments of 100 Shrimp  
\$150

**Smoked Salmon, with Dill Cream Cheese, Capers, Black Olives, Red Onion, and Chopped Egg**  
One Side of Salmon with Display\*  
\$150, Additional sides of Salmon at \$65 per  
\*One Side of Salmon serves approximately 50 guests

**Antipasto Presentation**  
**Assorted Cured Meats, Pickled Vegetables, Olives, Cheese, Peppers, and Crackers**  
\$7 per guest

**Fruit, Vegetable, and Cheese Presentation**  
**Assorted Seasonal Fruit, Domestic and Imported Cheese, Assorted Seasonal Crudité, Crackers and Dips**  
\$9 per guest

**Cheese Display**  
**Assorted Domestic and Imported Cheese Selection, Served with Assorted Crackers**  
\$7 per guest

**Fruit Display**  
**Assorted Seasonal Fruit Display Served with a Poppyseed Dip**  
\$7 per guest

**Crudité Display**  
**Assorted Seasonal Vegetables with a Herb Dip**  
\$6 per guest

## Chef Attended Stations



### Carving Stations

#### **Cobb Smoked Ham**

\$8 per person

#### **Smoked Turkey**

\$7 per person

#### **Dijon Crusted Pork Loin**

\$10 per person

#### **Chipotle Smoked Beef Tenderloin**

\$14 per person

*All Carving Stations Served  
with Assorted Condiments and Petite Rolls*



#### **Mashed Potato Martini Bar**

Fresh Whipped Potatoes or Sweet Potatoes

Served with Appropriate Condiments

\$7 per guest

#### **Gourmet Mac & Cheese Station**

Creamy Mac & Cheese

Prepared to Order by Chef Attendant with a

Selection of Accompaniments and Toppings

\$7 per guest

#### **Street Taco Station**

Corn and Flour Tortillas with an Assortment of

Accompaniments and Toppings

Your Choice of Chicken, \$8 per guest

Your Choice of Beef, \$9 per guest

Your Choice of Pulled Pork, \$8 per guest

#### **Pasta Station**

Choose Two:

Angel Hair, Fettuccine, Bow Tie, or Penne Pasta

Choose Two:

Zesty Marinara, Creamy Alfredo, Tomato Basil,

Primavera, or Spicy Cajun Cream Sauce

Selection of Accompaniments and Toppings

\$6 per guest

Add Chicken for an additional \$2 per guest

Add Meatballs for an additional \$3 per guest

Add Shrimp for an additional \$5 per guest

#### **Bananas Foster**

New Orleans Classic Prepared Table Side and Served

with Vanilla Bean Ice Cream

\$6 per guest

#### **Cherries Jubilee**

Tart Pitted Cherries Prepared with Rum and Caramel

Served with Vanilla Bean Ice Cream

\$6 per guest

#### **S'Mores Station**

Graham Crackers, Marshmallows, Chocolate Morsels,  
and an Assortment of Additional Items

\$8 per guest

*Stations available for a minimum of 50 guests. All Food and Beverage Subject to a 22% Service Charge and 8.25% Sales Tax.*

**Italian**

Choice of House or Caesar Salad,

Choice of Two Sides:

Garlic Herb Roasted Vegetable Medley,  
Italian Green Beans, Penne with Primavera  
Sauce, Bowtie with Pesto Cream Sauce, or  
Herb Roasted Red Potatoes, Marsala Mushrooms

Entree Selections:

Chicken Parmesan, Marinara Meatballs,  
Chicken Armetti, or Pork Marsala  
Garlic Bread and Whipped Butter,  
Chef Choice Themed Dessert

Choice of One Entrees: \$18 per guest

Choice of Two Entrees: \$23 per guest

**Mexican**

Fresh Tortilla Chips with House Salsa

Choice of Chicken or Beef Fajitas  
with Marinated and Grilled Peppers and Onions,  
Flour Tortillas and Assorted Accompaniments

Choice of Chicken Enchiladas,

Cheese Enchiladas, or Tamale Casserole  
Served with Spanish Rice and Refried Beans  
Charro Beans Available Upon Request  
Raspberry Cheesecake Chimichanga  
\$21 per guest

**Cajun**

Garden Tossed Salad or Spinach Salad

Choice of Two Sides: Steamed and Buttered Rice,  
Fried Okra, Red Beans, Dirty Rice, Seasoned  
Vegetable Medley, or Braised Cabbage

Entree Selections:

Chicken and Sausage Jambalaya,  
Crawfish Étouffée, Shrimp Creole, or  
Blackened Catfish with Pontchartrain Sauce

Chef Choice Themed Dessert

Choice of One Entrees: \$22 per guest

Choice of Two Entrees: \$26 per guest

**Traditional**

House Salad or Caesar Salad

Choice of Two Sides: Smoked Gouda Mac & Cheese,  
Whipped Potatoes, Harvest Rice Pilaf,  
Roasted Vegetable Medley, Broiled Roma  
Tomatoes, Green Bean Mushroom Medley

Entree Selections:

Pinot Noir Braised Beef, Tuscan Chicken,  
Dijon Crusted Pork Loin, Chicken Armetti,  
Bacon Wrapped Chopped Steak,  
Lemon and Herb Baked Tilapia, or  
Pan Seared Chicken Breast with Rosemary Au Jus  
Chef Choice Themed Dessert

Choice of One Entrees: \$20 per guest

Choice of Two Entrees: \$24 per guest



**Asian**

Mandarin Spinach Salad

with Sesame Ginger Vinaigrette,  
Choice of Pork or Vegetable Egg Rolls,  
Choice of Fried Rice or Soba Noodles,  
Choice of Spicy Kung Pao Chicken,  
Mongolian Beef, or Pineapple Pork Stir Fry

Chef Choice Themed Dessert

Choice of One Entrees: \$20 per guest

Choice of Two Entrees: \$24 per guest

## Plated Offerings

Dinner includes your choice of Soup or Salad, Starch, Vegetable, and Entree. All plated dinners are accompanied by freshly baked House Bread with butter, as well as freshly brewed ACC Tea and Coffee.

### Salad Selections

#### *ACC House Salad*

Mixed Greens, Tomatoes, Cucumber, Shredded Cheddar, Croutons, and Your Choice of Dressing

#### *Spinach Salad*

Baby Spinach with Candied Pecans, Sliced Strawberries, Feta Cheese, Raspberry Vinaigrette

#### *Classic Caesar Salad*

Romaine Lettuce, Parmesan Cheese, Croutons, with Caesar Dressing

### Soup Selections

Tomato Basil

Chicken Silk

Potato Leek

Shrimp Bisque

### Starches

Caramelized Shallot Whipped Potatoes

Roasted Sweet Potato Puree

Harvest Blend Rice Pilaf

Herb Roasted Red Potatoes

Saffron Infused Rice

Angel Hair Pasta with Garlic, Butter, Parsley, and Finished with Parmesan Cheese

### Vegetables

Marinated Asparagus

Roasted Vegetable Medley

Brandied Mushrooms

Wilted Spinach

Broccoli Rabe

French Carrots with Ginger Glazed

### Entree Selections

#### Chicken

##### *Tuscan Chicken*

Pan-Seared Chicken Breast, with Basil Pesto, Roma Tomatoes, and Parmesan Cheese\*  
\$18

##### *Chicken Armetti*

Chicken Breast Stuffed with a Blend of Broccoli, Cheddar Cheese, and Almonds, Wrapped in Bacon  
\$20

##### *Coq Au Vin*

Chicken Breast Braised in Pinot Noir, with Pearl Onions and Mushrooms  
\$20

##### *Garlic Crusted Chicken*

Chicken Breast Seasoned with Roasted Garlic and Cracked Pepper, Pan-Seared and Topped with a Tomato Shallot Relish\*  
\$18

#### Pork

##### *Char Siu Pork*

Asian-Style Marinated Pork Loin Pan-Seared and Oven Roasted Topped with an Infused Cranberry Sauce.\*  
\$20

##### *Dijon Crusted Pork Loin*

Dijon Crusted Pork Loin with Sautéed Pears and Sweet Onions in a Brandy Cream Sauce  
\$20

#### Beef

##### *5 Ounce Filet*

Your Choice Grilled or Pan-Seared  
Served with a Red Wine Demi  
Market Price

##### *Braised Beef Tender*

Beef Shoulder Tender Braised in Red Wine and Beef Stock, Served with a Savory Wine Reduction Glaze  
\$24

##### *Ribeye*

Hand-Cut Choice 12-ounce Ribeye  
Grilled to a Medium Temperature,  
Topped with Sautéed Mushrooms and Blue Cheese  
Market Price

#### Seafood

##### *Sesame Salmon*

Pan-Seared Norwegian Salmon Filet  
with a Sesame Ginger Glaze\*  
\$22

##### *Sea Bass*

Pan-Seared Chilean Sea Bass with a Citrus Buerre Blanc  
Market Price

##### *Shrimp Brochette*

Skewered Bacon-Wrapped Jumbo Shrimp Bacon Grilled and Glazed with a Chipotle Barbecue Sauce  
\$22

##### *Creole Crab Cake*

Jumbo Lump Crab with Peppers, Onions, Celery, and a Blend of Cajun Herbs and Spices Served with a Creole Aioli  
\$22

\*Paired with certain starches and vegetables these plates are less than 500 calories.

All Food and Beverages Subject to a 22% Service Charge and 8.25% Sales Tax

**House Wine**



Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, White Zinfandel

**Premium Wines**

Alamos Malbec, Bogle Pinot Noir, Bogle Sauvignon Blanc, Robert Hall Cabernet Sauvignon, Becker Iconoclast Cabernet Sauvignon, Francis Coppola Chardonnay, Kendall Jackson Chardonnay

**Domestic Beers**

Coors Light, Bud Light, Miller Light, Budweiser

**Premium Beers**

Michelob Ultra, Heineken, Corona, Bud Light Lime, Stella Artois, Dos Equis

**House Bar Offerings**

Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Tequila

**Call Bar Offerings**

Jack Daniels Bourbon, Wild Turkey 101 Whiskey, Canadian Club Whiskey, Johnny Walker Red Scotch, Famous Grouse Scotch, Bombay Sapphire Gin, Tito's Vodka, UV Vanilla or Raspberry Vodka, Captain Morgan's Run, Bacardi Light

**Premium Bar Offerings**

Crown Royal, Patron Tequila, Tres Generations Tequila, Jameson Irish Whiskey

Beers, Wines, and Liquors not included on this list may be special ordered for your event, check with your ACC Event Coordinator for more information.

Brandies, Cognacs, Cordials, as well as After Dinner Liqueurs are available upon request.

**Hosted Liquor Service**

**House Bar**  
\$4 per Drink

**Call Bar**  
\$5 per Drink

**Premium Bar**  
\$7 per Drink

**House Wines**  
\$5 per Glass

*Pricing by the bottle is also available.*

**Domestic Beer**  
\$3

**Premium Beer**  
\$4

**Cash Liquor Service**

**House Bar**  
\$6 per Drink

**Call Bar**  
\$8 per Drink

**Premium Bar**  
\$10 per Drink

**House Wines**  
\$6 per Glass

**Domestic Beer**  
\$4

**Premium Beer**  
\$5

*Additional Bar Fees do not apply for Hosted Liquor Services. There will be a Cash Bar Fee of \$50 for events with less than 50 guests, and \$100 for events with more than 50 guests.*

*A Bartender fee of \$50, will be applied for every 50 guests over the first 150 guests.  
All Food and Beverages Subject to a 22% Service Charge and 8.25% Sales Tax*