



Special Event Information

Arrowhead Country Club
50 Ocala Drive
Montgomery, AL 36117
334-272-7180 fax: 334-272-7196
events@arrowheadcountryclub.net

Thank you for selecting ***Arrowhead Country Club*** as the setting for your Special Event. We are dedicated to work to making your Event a memorable experience.

Club Hours:

Tuesday-Friday 10:00am - 10:00pm

Saturday-Sunday 8:00am – 7:00pm

Meetings and food functions are scheduled based on availability.

The F&B or Event Manager reserves the right to change rooms based on final attendee count.

1. Any function booked **must** have a signed Banquet Agreement.
2. Menu selections **must** be **finalized** 14 days prior to the event.
3. Final guest totals, food requests must be **guaranteed** 7 days prior to the event. Charges are based on the guaranteed number of guests or the actual guest count whichever is greater.
4. Food and Beverage consumed on the club premises must be provided by the club.
5. A non-refundable deposit is required upon the confirmation of an event/function. The deposit is deducted from the balance due.
6. All Food and Beverage will be **PLUS 10% tax, and PLUS 20% service fee.**
7. Gratuity for servers and wait staff, is NOT included in the prices/fees/charges.
8. Servers, linens, table, chairs, dishes, glasses and flatware are included in the Food and Beverage Rates. Any additional wait staff or function items/equipment may incur additional charges/fees.
9. A Bartender's fee of \$25.00 per hour will be required for all open bars or cash bars.
10. Entertainment must be discussed and approved prior to any function.
11. Final Bill Payment Balance **MUST** be paid by the conclusion of the event.
12. Members and guests must observe proper decorum in dress and courtesy in all parts of the clubhouse and premises. **Denim blue jeans are not acceptable in the clubhouse.**
13. The Clubhouse is a non-smoking facility. Any individual who desires to smoke must do so on the back patio of clubhouse in designated areas.
14. The club is not responsible for any items or personal property lost or left at the club
15. Any event scheduled before or after Club regular hours, will incur an additional \$100 charge, per hour

EVENT SPACE

<u>Room</u>	<u>Cap</u>	<u>Size</u>	<u>Sq Ft</u>	<u>Rental Fee</u>	<u>Min Charge</u>
Camellia Room	30	25'x 29'	725	\$150	\$300
Fairway Room	40	20' x 36'	720	\$150	\$400
Magnolia Room	25	21'x 21'	441	\$100	\$300
Conference Room	15	17'x13'.6"	230	\$100	\$200
Outdoor Patio				\$150	\$150
Covered Patio		32' x 37'	1184	\$150	\$150
Pool Party				\$150	\$150
Main Dining Room	50	24' x 47'	1128+	\$200	\$300
Ballroom	120	54' x 47'	2700+	\$750	\$1500 (including food/bev)

Meal Service Options:

Breakfast - 8:00 a.m. - 10:00 a.m.

Lunch - 11:00 a.m. - 2:00 p.m.

Dinner - 5:00 p.m. - 8:00 p.m.

Banquet Breakfast Menu

Continental \$10/person

Donuts
Muffins
Danish
Fresh Fruit
Coffee, Iced Tea, Hot Tea
Juice (added for additional \$1 per person)

Plated Breakfast \$12/person

Scrambled Eggs
Grits
Bacon or Sausage
Muffins or Biscuits
Coffee, Iced Tea, Hot Tea
Juice (added for additional \$1 per person)

Breakfast Buffet (25 Person Minimum) \$15/person

Scrambled Eggs
Grits
Hash browns
Bacon
Sausage
Biscuits & Muffins
Coffee, Iced Tea, Hot Tea
Juice (added for additional \$1 per person)

Omelet Station (25 Person Minimum) \$12/patron

Plated Menu Options

<u>Salad</u>	<u>\$/person</u>
Caesar Salad	8
Greek Salad (Grilled Chicken or Sautéed Shrimp may be added for \$2.50)	9
Par 3 (Tuna, Chicken & Shrimp Salad served on a lettuce wedge with a croissant & fruit)	13

<u>Appetizer</u>	<u>\$/person</u>
Soup Du Jour (cup)	5
Shrimp Cocktail	8

<u>Poultry</u> (include a House Salad, choice of (1) starch, (1) vegetable, Sister Schubert rolls)	<u>\$/person</u>
Chicken Crepe with Champagne Sauce	15
Chicken Alfredo over Fettucine	15
Chicken Supreme	16
Honey Pecan Chicken	15
Southwest Chicken Breast with Pico de Gallo	15
Blackened Chicken Breast	15

<u>Beef</u> (include a House Salad, choice of (1) starch, (1) vegetable, Sister Schubert rolls)	<u>\$/person</u>
Hamburger Steak with Mushroom Gravy	16
Sliced Roast Beef Au Jus	17
Sirloin Tips	19
Prime Rib (minimum of 15 guests)	19
Chopped Sirloin with Mushroom Gravy	15
Sautéed Tenderloin Medallions (8 oz)	22
Ribeye	21
Filet Mignon (8 oz)	25

<u>Seafood</u> (include a House Salad, Choice of (1) Potatoes, Rice or Buttered Noodles, 1 Vegetable, and Rolls)	<u>\$/person</u>
Tilapia	14
Jumbo Fried Shrimp	18

Please note that portion sizes and prices are different for Lunch Service or Dinner Service.

Buffet Menu Options (minimum of 50 guests)

Buffet (see choices below) **\$16/person**

Choice of 2 Meats
Choice of 2 Starch
Choice of 2 Vegetables
Choice of 2 Dessert

Deluxe Buffet (see choices below) **\$20/person**

Choice of 3 Meats
Choice of 2 Starches
Choice of 2 Vegetables
Choice of 2 Dessert

Buffet Meat Choices

Hamburger Steak w/gravy
Beef Tips
Country Fried Steak
Sliced Roast Beef
Fried, Herb Roasted or Honey Pecan Chicken
Honey Glazed Ham
Fried, Baked or Blackened Tilapia
Chicken Supreme

Buffet Choice of Vegetables

Lima Beans
Green Bean Almandine
Green Bean Casserole
Corn on the Cob
Squash Casserole
Broccoli with Cheese
Sugar Glazed Carrots
Steamed Mixed Vegetables

Buffet Choice of Starches

Mashed Potatoes
Buttered Noodles
Wild Rice
Roasted Red Potatoes
Macaroni & Cheese
Cornbread Dressing

Buffet Choice of Dessert

Cherry, Apple or Peach Cobbler
Banana Pudding
Bread Pudding
Assorted Cakes & Pies

Pasta Buffet **\$18/person**

Garden Salad Bar
Cheese Tortellini
Fettucine w/Chicken Alfredo or Vegetarian Primavera
Assorted Breads
Assorted Cakes & Pies

BBQ Buffet **\$20/person**

BBQ Chicken, Ribs, & Shredded Pork
Baked Beans & Corn on the Cob
Assorted Buns
Potato Salad or Cole Slaw
Fruit Cobbler a la mode

Steak Buffet **\$29/person**

12 oz. Ribeye
Baked Potato or Roasted Red Potatoes
Choice of Green Beans, Sautéed Vegetables, Corn or Broccoli with Cheese
Rolls
Choice of Fruit Cobbler, or Banana Pudding

Seafood Buffet **\$29/person**

Shrimp Cocktail
Fried Catfish or Grilled Tilapia
Seafood Creole or Seafood Newburg
Rice or Roasted Red Potatoes
Chef's Vegetable
Assorted Cakes & Pies

House Salad added to any Buffet **\$4/person**

Hors D'oeuvres Options

Hot Hors D'oeuvres	(based on quantity of 100 pieces)	\$
Chicken Drumettes	Available in Buffalo or Honey BBQ	115
Swedish Meatballs	Available in BBQ or Sweet & Sour	125
Sausage Balls		125
Chicken Fingers	Served with Honey Mustard Sauce	125
Hot Reuben or Crab Dip	Served with Cocktail Breads	150
Chicken Quesadillas		175
Mini Quiche	Variety of Cheese, Spinach and Ham & Cheese	175
Stuffed Mushroom Caps-w/Crab		175
Stuffed Mushroom Caps-w/Sausage		175
Chicken & Pineapple Skewers		175
Spinach Spanikopitas		200

Cold Hors D'oeuvres	(based on quantity for 50 guests)	\$
Chips & Dip	Tortilla Chips with Salsa, or Ruffles with French Onion	75
Cheese Straws		95
Finger Sandwiches	Tuna, Chicken Salad, & Pimiento Cheese	100
Spinach or Artichoke Dip	Served with Specialty Crackers in Bread Hollows	100
Southwestern Dip	Served with Specialty Crackers	125
Chicken Salad Puff Pastry		150
Spinach & Crab Dip	Served with Specialty Crackers	175
Vegetable Tray		150
Fresh Fruit Display	Caramel Crème & Chocolate for Dipping	250
Fresh Fruit & Cheese Display		300
Cheese Display	Imported & Domestic Cheeses with Crackers	300

Specialty Stations		\$/person
Nacho Station	Includes Fresh Tortillas, Casa Maria Cheese Dip, etc.	6
Baked Potato Station	Includes condiments and toppings	6
Pasta Station	Tortellini & Fettuccine, Marinara & Alfredo Sauces, Chicken & Parmesan	8
Maccaroni		8

Carved Selections	(Served with Fresh Rolls and Condiments)	\$
Honey Glazed Ham		150
Turkey Breast		175
Inside Round		250

Seafood Selections		\$/person
Shrimp	(Fried, Steamed or Chilled)	Market Pricing
Crab Claws	(Steamed)	Market Pricing
Salmon	(Smoked)	Market Pricing
Lobster	(Steamed)	Market Pricing

Dessert Menu

Pie Selections \$/person

Key Lime Pie	4.00
Bourbon Pecan Pie	4.00
Chocolate Cream Pie	4.00
Lemon Meringue Pie	4.00
Pecan Pie	4.00
Strawberry Cream Pie	4.00

Cake Selections \$/person

Double Chocolate Cake	5.00
Carrot Cake	5.00
Cheese Cake (Assorted)	5.00

Other Dessert Selections \$/person

Assorted Cookie Tray	5.00
Brownie Tray	5.00
Assorted Fruit Cobblers	5.00
Banana Pudding	5.00

Banquet Beverage Menu

<u>Non-Alcoholic</u>		<u>\$/person</u>	
Coffee, Tea, Water Service		4	
Juice		3	
Milk		3	
Punch		3	
Lemonade		3	
Soft Drinks		\$3.00/Can	
<u>Alcoholic</u>		<u>\$/serving</u>	<u>\$/bottle</u>
Wine			
House Wine		6	22
(Beringer Merlot, Chardonnay, Cabernet, White Zinfandel, Moscato)			
Beer			
Domestic Beer		4	
Import		5	
Keg (15.5 gallon)			350
Pony Keg (7.75)			195
Liquor			
Well Brands		5	50
Barton Rum			
Evan Williams Whiskey			
Barton Gin			
Barton Vodka			
House of Stuart Scotch			
Montezuma Tequila			
Premium Brands		7	75
Absolut Vodka			
Bailey's Irish Cream			
Seagrams VO			
Old Forester			
Jack Daniels			
Jim Beam			
J & B Scotch			
Kahlua Liqueur			
Wild Turkey			
Super Premium Brands		8	100
Chivas Regal			
Bombay Gin			
Tangeray			
Crown Royal			
Grey Goose Vodka			
Makers Mark			
Ketel One			
Dewars			
Hennessy			
<u>Coffee, Tea, Water Service</u>		<u>(with plated or buffet meals)</u>	
		<u>\$4.00/person</u>	