



Wedding Banquet Room Rates 2016

The View Room (ballroom)

128 ppl seated at 16 x 5 foot round tables of 8 or

160 ppl seated at 16 x 5 foot round tables of 10

\$2500.00 Peak Season (May - September)

\$1700.00 Non-Peak Season (October - April)

Ceremony & Services

Plum Creek Golf Club offers a beautiful outdoor location for on-site ceremonies. From an intimate gathering of 20 to a larger ceremony of up to 160 guests, Plum Creek has the perfect setting for your special day!

Ceremony Site Fee \$500 + chair rental

Deposits & Final Payment

\$1000.00 (non-refundable within 120 days of function) deposit will be required to hold the space. Pre-payment of final estimated charges will be due 3 days prior to the event (less deposit). A valid credit card will be required and kept on file for any balances due. Final payment is due immediately following the event (no exceptions).

Estimated charges will include:

- *Number of guests*
- *Meal price*
- *Estimated beverage consumption*
- *Ceremony & bartender fees if applicable*
- *20% service charge & local sales tax*

Food & Beverage

No outside food or beverage, including alcohol, is allowed to be brought into the clubhouse or on the grounds of Plum Creek Golf Club.

Guarantee

Actual guaranteed attendance number must be specified 3 business days prior to the event. If no guarantee is given, the expected number will be charged as your guarantee. Your account will be charged for the guarantee, or the actual number of guests served, whichever is greater.

Linen

Plum Creek Golf Club provides white or ivory table linens and napkins at no charge. Specialty linens and chair covers may be rented at an additional cost.

Centerpieces & Decorations

Access to your function room for decoration and setup prior to the schedule event time is subject to availability and may incur an additional charge.

Due to the personal nature and wide range of preferences, Plum Creek does not provide centerpieces or anything other than existing décor. We will gladly coordinate with the florist and/or decorator of your choice. Absolutely no glitter or confetti is allowed in our clubhouse. Also, throwing birdseed and rice for ceremonies is not permitted on the grounds or the clubhouse. Large flower petals are permitted for an outdoor ceremony but must be cleaned up by the client. Bubbles are also to only be used outside due to safety hazards (not indoors). Unscented candles may be used if within a glass case. A \$50.00 service charge will ensue if the decor expectations are not followed.

Please sign/date that you agree to these terms & conditions:



Silver Dinner Buffet

\$34.00++ per person

(Plated 1st course & buffet style entrées)

Caesar Salad

Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.

- or -

Strawberry Balsamic Salad

Baby spinach, red onions, gorgonzola, & toasted almonds with a sweet strawberry balsamic dressing.

- or -

Elegant Mixed Greens Salad

Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.

Italian Roasted Vegetable Pasta

Penne pasta with roasted fresh peppers, tomato, garlic & parmesan cheese, tossed in extra virgin olive oil with basil pesto.

Broiled Snapper Provencal

Sautéed bell peppers, zucchini, tomatoes, white wine & parsley.

Classic Chicken Piccata

Boneless chicken breast in a light white wine lemon caper sauce.

**Roasted Baby Red Potatoes
Mixed Seasonal Vegetables
Warm Ciabatta Rolls & Butter**

Cake Cutting Service

Coffee Service

Gold Dinner Buffet

\$38.00++ per person (2 entrées)

\$42.00++ per person (3 entrées)

(Plated 1st course & buffet style entrées)

Elegant Mixed Greens Salad

Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.

– or –

Caesar Salad

*Crisp romaine lettuce with our traditional Caesar dressing,
with herb croutons, cherry tomatoes & parmesan cheese.*

– or –

Spinach Salad

Sliced strawberries, mushrooms, mandarin oranges, & balsamic vinaigrette.

Basil Tri-Colored Tortellini

*Tri-color cheese stuffed spinach, red bell pepper & egg tortellini
with fresh basil in a pancetta parmesan cream sauce.*

Grilled Salmon

Served with a cilantro lime butter & pineapple salsa.

Seafood & Sausage Paella

Shrimp, scallop, sausage paella with bell peppers & saffron rice.

Cranberry Walnut Chicken

*Chicken breasts stuffed with candied walnuts, & sundried cranberries,
served in a sage roasted garlic cream.*

Bourbon Molasses Pork Loin

Roasted & served in an apple chutney.

New York Strip Carving Station

*Chef-manned carving station featuring New York strips with
au jus & horseradish sour cream.*

Rosemary & Garlic Roasted Potatoes

Wild Rice Pilaf

Mixed Seasonal Vegetables

Warm Ciabatta Rolls & Butter

Cake Cutting Service

Coffee Service

Platinum Dinner Buffet

\$40.00++ per person (2 entrées)

\$44.00++ per person (3 entrées)

(Plated 1st course & buffet style entrées)

Elegant Mixed Greens Salad

Bitter greens, grape tomatoes, carrots, cucumbers & house vinaigrette.

– or –

Caesar Salad

Crisp romaine lettuce with our traditional Caesar dressing, with herb croutons, cherry tomatoes & parmesan cheese.

– or –

Butter Leaf Wedge

Crisp butter leaf with cabernet poached pears, walnuts, gorgonzola cheese, & a champagne vinaigrette.

– or –

Wild Mushroom Bisque

– or –

Roasted Chicken & Corn Chowder

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Parsley Seared Halibut

Fresh halibut filets in a shrimp & asparagus fricassee.

Seafood Pilaf

Oven roasted shrimp & scallops, citrus butter sauce & wild rice pilaf.

Achiote Chicken & Shrimp

Grilled airline chicken breast topped with a shrimp skewer, lime cilantro butter, pineapple salsa & jasmine rice.

Steak Au Poivre

Seared beef coulottes with a green peppercorn demi glaze.

Prime Rib Carving Station

Chef-manned carving station featuring Wild Mushroom Dusted Angus Tenderloin in a warm port wine peppercorn demi glaze & bleu cheese remoulade.

Rib Lamb Carving Station

Chef-manned carving station featuring Rosemary Garlic Leg of Lamb stuffed with apples & fig.

Four Cheese Truffle Potato Ragout

Mixed Seasonal Vegetables

Warm Ciabatta Rolls & Butter

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Cake Cutting Service

Coffee Service

HEARTY DISPLAYS

Chicken Alfredo \$135

Penne pasta with sliced grilled chicken breast in a parmesan cream sauce.

Smoked Chicken Penne \$110

House smoked chicken breast, penne pasta, mushrooms, & cherry tomatoes. Tossed in a tomato saffron cream & topped with parmesan cheese & fresh basil.

Domestic Cheese Board \$130

Served with assorted crackers & juicy grapes.

International Cheese Board \$150

Served with assorted crackers & fresh fruit.

Chilled Shrimp Cocktail Display \$180

Two jumbo shrimps per person with cocktail sauce & lemon wedges.

Mini Stuffed Potatoes \$110

Mini stuffed potatoes with cheese, bacon & sour cream.

Chili-Rubbed Drumsticks \$140

Oven roasted chicken legs, served in a chili-lime cilantro sauce.

Italian Roasted Vegetable Pasta \$100

Penne pasta with roasted fresh peppers, tomato, zucchini squash, garlic & parmesan cheese. Tossed in extra virgin olive oil with fresh basil.

Lemon Basil Shrimp Farfalle \$120

Bay shrimp tossed with baby spinach, roasted peppers, farfalle pasta, in a lemon basil cream sauce.

Smoked Salmon & Trout Display \$160

Nova Scotia smoked salmon & hickory smoked trout with capers, chopped red onion, hard-boiled egg, & light dill sour cream. Served with basket of baguette slices & toast points.

Crudités \$110

Carrot sticks, celery sticks, broccoli, radishes, cauliflower Served with bleu cheese & ranch dipping sauces.

Hummus & Olive Tapenade Platter \$85

Sun dried tomato pesto flavored hummus & olive tapenade with pita chips & sliced baguettes.

Baked Brie \$90

French double-cream brie cheese baked in a light puff pastry stuffed with apricot glazed grapes.

Shrimp Ceviche \$125

Citrus diced shrimp ceviche tossed with bell peppers, tomatoes, red onions & cilantro. Served with guacamole, fresh corn chips & a jalapeno lime tomatillo.

BBQ Glazed Sliced Pork Loin \$130

Sliced tender pork loin glazed in a house made apple maple barbeque sauce with mini rolls.

BBQ Beef Brisket \$165

Sliced tender beef brisket in a Hickory barbeque sauce, mini rolls.

Three Cheese Artichoke Dip \$125

Warm cheese and artichoke dip, crusty bread crisp veggies.

Antipasti \$125

Pesto marinated artichoke hearts, Genoa salami, marinated mozzarella, provolone, prosciutto stuffed baby peppers, queen olives, cappicola, fresh tomato & basil bruschetta, with garlic rubbed crostinis.

Smoked Chicken \$100 -or- Shrimp Quesadillas \$115

Smoked chicken quesadilla or shrimp served with pico de gallo, guacamole & sour cream.

Sweet Italian Sausage Puff Pastry \$95

Sweet Italian sausage with caramelized onion in light puff pastry.



Apple Wood Scallops \$140

Oven roasted fresh scallops wrapped in Apple Wood smoked bacon, in an herb citrus beurre blanc.

Slider Platter \$145

Mini flat top sliders topped with American cheese, pickle chips & 1000 island.

Hot Wing Platter \$125

Large chicken wings, celery & carrot sticks with bleu cheese dip.

Cuban Pork Empanadas \$125

Flaky puff pastry filled with cilantro lime roasted pork & queso fresco. served with black bean puree & sour cream.

Mini Philly Cheese Steak \$120

Shaved steak served with bell peppers, onions, & cheese on mini rolls.

Carolina Pork Sliders \$145

House smoked chopped pork with tangy Carolina bbq & served with house slaw.

Pork Rib Tips \$125

Dry rubbed rib tips, & a buffalo dipping sauce.

Chili Lime Chicken Legs \$125

Oven roasted chicken legs, in a chili lime cilantro sauce.

Mini Italian Combos \$95

Cappicola, prosciutto, salami, & a sun dried tomato spread.

Smoked Salmon Flat Bread \$115

Scottish lox, dill cream fresh, red onion & fried capers

HORS D'OEUVRES

- Serves 30 guests, 2 pieces pp -

Deviled Egg Platter \$70

Traditional deviled eggs served with a paprika garnish.

Honey Smoked Salmon Tostada \$130

Honey smoked salmon over corn tostada with Feta cheese & guacamole.

Chicken \$90 or Beef Skewers \$100

Served over a Chinese salad with peanut & sweet chili dipping sauces.

Wasabi Glazed Tuna \$110

Seared tuna, cucumbers, green onions, & pickled ginger, served on top of wonton crisps.

Green Peppercorn & Brandy Meatballs \$100

Savory hand-rolled meatballs served in a creamy mild green peppercorn & brandy sauce.

Snow Crab Claw Cocktail \$180

Two Snow Crab claws per person with cocktail sauce & lemon wedges.

Mini Crab Cakes \$165

Lump crab served with a sweet chili aioli sauce.

Risotto Cakes \$120

Mushroom brie risotto cake with a balsamic drizzle.

Tomato Caprese Crostinis \$100

Sliced Tomato, pesto & mozzarella, drizzled with balsamic vinegar & herb infused olive oil on crostinis.

Shaved Prime Rib Crostini \$100

Crostini topped with shaved prime rib & horseradish cream.



SOMETHING SWEET

- Serves 30 Guests -

Assorted Pastry Bites

\$125.00++ (90 pieces)

One square inch portions of vanilla cheesecake, decadent chocolate cakes, pecan squares, white chocolate cream cheese carrot cakes.

Chocolate-Dipped Strawberries

\$105.00++ (60 pieces)

Dark or milk chocolate hand-dipped strawberries.

Chocolate Chunk Brownie Display

\$75.00++ (60 pieces)

Rich milk chocolate brownies that melt in your mouth!

Large Cookie Display

\$90.00++ (90 pieces)

Assortment of large white chocolate macadamia nut cookies, oatmeal raisin & double chocolate chip.

Chocolate Fountain

\$8.00++ per person

Dual chocolate fountains of dark & milk chocolate. Includes sliced strawberries, pineapple cubes, bananas, apples, pound cake, marshmallows, & sugar cookies.

Petit Four Display

\$6.00++ per person (120 count)

Assorted chocolate truffles, macaroon cookies, wafers & marzipan treats.



BANQUET BAR OPTIONS

Keg Beer (Hosted Bar Only)

Domestic beer \$225 / Keg

Microbrew \$325 / Keg

Hosted Bar Packages

(Minimum of 30 people, per person price)

These packages allow your guests to enjoy an open bar featuring brand name liquors,
3 Domestic and 2 Imported Beers (or 1 import + 1 microbrew),
Champagne, house wine, non-alcoholic beers and assorted soft drinks and juices.

	Call brands	Premium brands	Beer & Wine Only
One hour	\$14.00	\$17.00	\$13.00
Two hours	\$18.00	\$21.00	\$15.00
Three hours	\$22.00	\$25.00	\$18.50
Four hours	\$26.00	\$29.00	\$22.50

* Includes wine with dinner

** \$75.00 Set-up & bartender fee if sales do not exceed \$350.00

Liquor

Call Brands

Absolut
Tanqueray
Jose Cuervo Gold
Jack Daniels
Dewars
Bacardi & Capt Morgan

Premium Brands

Kettle One
Bombay Sapphire
Jack Daniels
Makers Mark
Johnny Walker Black
Bacardi + Capt Morgan + Myers

Hosted Bar

	Call	Premium
Cocktail per drink	\$6.00	\$7.00
Domestic Beer		\$4.00
Imported Beer		\$5.00
Microbrews	\$5.00	
Wine by the glass	\$5.00	
Soft Drinks	\$2.00	

Cash Bar

	Well	Call	Premium
Cocktails	\$5.00	\$6.00	\$7.00
Domestic Beer		\$4.00	
Imported Beer			\$5.00
Microbrews			\$5.00
Wine By The Glass		\$5.00	
Soft Drinks		\$2.00	
House Wine Bottle		\$23.00	

All food & beverage purchases are subject to 20% service charge & 7.9% sales tax.