

Thank you

For Considering Quail Hollow Country Club for your event venue. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Quail Hollow Country Club provides the ideal spot for hosting your event. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 300 quests, as well as a variety of amenities to make your event complete.

From breathtaking views to fantastic cuisine, our experienced service staff and certified event planner stand ready to give you all the information you need to design a special event that's sure to please every time. Our staff creates magic moments for you and your guests by placing emphasis on fine food and impeccable creativity and service.

Enclosed you will find more information about Quail Hollow Country Club's pricing, amenities, capabilities and more. Feel free to contact our Private Event Director at 440-639-3806 with any questions you may have. We are happy to help!

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Amenities

Each and every event hosted at Quail Hollow Country Club receives personalized service and outstanding food and beverages, along with a number of services and complimentary amenities, including:

- Setup and breakdown of the event space
- On-site Banquet Captain and/or Private Event Director
- Setup access prior to event
- Vendor setup access prior to event
- Napkins in your custom color
- A/V equipment for show of personalized videos or photomontages
- Standard banquet chairs and tables
- Plate-ware, glassware and silverware



Breakfast

CLUB TABLE

Minimum of Twenty Four Guests Required

CONTINENTAL BREAKFAST

West Side | 13

Sliced Seasonal Fruit and Berries Fresh Bakery Selection: House Baked Scones, Assorted Danish and Breakfast Breads Assorted Yogurt Coffee and Hot Tea Service East Side | 15

Sliced Seasonal Fruit and Berries
Fresh Bakery Selection: House Baked Scones, Assorted Danish,
Miniature Croissants, Toasted Bagels
Whipped Butter, Jam, Cream Cheese
Assorted Yogurt
Clubmade Granola
Coffee and Hot Tea Service

CONTINENTAL BREAKFAST ENHANCEMENTS

Oatmeal Station | 4

Smoothie Shooters | 2.50

Hard Boiled Egg | 1

CHEF'S TABLE

Minimum of Twenty Four Guests Required Coffee and Tea Service Included

BUILD YOUR OWN AMERICAN | 17.50

Selection of Seasonal Fresh Fruit and Berries Assorted Fruit Yogurts and Granola Crunch Fresh Bakery Selection

Choose one item per category

Farm Fresh Eggs

Trio of Cheese Scrambled / Scrambled with Chives

Meats

Applewood Bacon / Grilled Country Sausage Patty / Ham Steak

Potatoes

Pan Fries with Peppers and Onions / Skillet Potatoes with Fresh Chives

Package includes coffee and hot tea service

BREAKFAST ENHANCEMENTS STATIONS

Omelets Made to Order | 6

Farm Fresh Eggs / Country Ham / Trio of Cheese / Tomato / Mushrooms / Onion / Bell Pepper / Spinach

Gourmet Pancake Bar | 6.50

Warm Maple Syrup / Toasted Pecan / Lemon Soufflé Vanilla Cream / Shaved Chocolate / Fresh Berries

Buttermilk Waffle Bar | 6

Warm Maple Syrup / Toasted Pecan Vanilla Cream / Shaved Chocolate / Fresh Strawberries

Plated Lunch—Lite

TWO SELECTIONS | 15

Select One Soup, One Sandwich and One Side

THREE SELECTIONS | 19

Select One Soup, One Sandwich or Salad, One Side and One Dessert

FOUR SELECTIONS | 24

Select One Soup, One Salad, One Sandwich, One Side and One Dessert

Coffee and Tea Service Included

SOUPS

Tomato-Basil Bisque - Parmesan Twist

Southwest Chicken and Roasted Corn - Tortilla Strips

Roasted Garlic Potato and Hearty Greens – Ciabatta Crouton

Cream of Broccoli and Middlefield Cheddar

SALADS

Blackened Salmon Salad

Baby Spinach, Heirloom Tomato, Mandarin Oranges, Almonds, Crispy Onions and Sesame Dressing

Strawberry Fields

Grilled Chicken, Arugula, Strawberries, Toasted Almonds, Local Goat Cheese, Champagne Vinaigrette

Grilled Chicken Cobb Salad

Mixed Greens, Tomato, Boiled Egg, Avocado, Bacon, Bleu Cheese

Asian Chicken Salad

Teriyaki Marinated Chicken Breast, Iceberg and Baby Greens, Cucumber, Red Pepper, Wonton Strips, Chopped Cashew, Cilantro, Orange-Sesame Dressing



Plated Lunch—Lite

SANDWICHES

Chicken Salad Croissant

Lemon Dill Chicken Salad, Lettuce, Tomato

Grilled Portobello Sandwich

Boursin Cheese, Red Pepper Aioli, Lettuce, Tomato, Onion

Grilled Turkey and Provolone

Caramelized Onion, Artichoke Spinach Spread

Club Sandwich Wrap

Shaved Ham, Turkey, Bacon, Lettuce, Tomato, Mayonnaise

Grilled Italian Ham and Cheese

Prosciutto, Tomato, Fresh Mozzarella, Provolone, Basil, Ciabatta

CHOOSE ONE SIDE

Fresh Fruit / Pasta Salad / Lemon-Vegetable Quinoa / French Fries / Horseradish Potato Salad

DESSERTS

Double Chocolate Brownies

Fresh Baked Cookies

Assorted Dessert Bars

Vanilla Bean Infused Strawberries

*Note: All lite lunch meals include half portions of salads or sandwiches



Plated Lunch

TWO COURSE LUNCH

Select One Soup or Side Salad and One Entrée

THREE COURSE LUNCH

Select One Soup or Side Salad, One Entrée and One Dessert

Coffee and Tea Service Included

SOUPS

Tomato-Basil Bisque - Parmesan Twist

Southwest Chicken and Roasted Corn - Tortilla Strips

Roasted Garlic Potato and Hearty Greens / Ciabatta Crouton

Cream of Broccoli and Middlefield Cheddar

SIDE SALADS

360 Salad - Seasonal Greens, Spiced Pecans, Sundried Cranberry, Feta Cheese, Honey Balsamic

Simple Greens - Mixed Greens, Tomato, Cucumber, Red Onion, Choice of Dressings

Chopped Caesar - Romaine, Garlic Croutons, Parmesan Dressing

Strawberry Salad - Arugula, Strawberries, Toasted Almonds, Local Goat Cheese, Champagne Vinaigrette



Plated Lunch

ENTRÉE

All entrées are served with artisan bread basket and Chef's choice of seasonal accompaniment Prices include One Soup or One Side Salad with Entrée

ENTRÉE SALADS

Blackened Salmon Salad | 21

Baby Spinach, Heirloom Tomato, Mandarin Oranges, Almonds, Crispy Onions and Sesame Dressing

Strawberry Fields | 20

Grilled Chicken, Arugula, Strawberries, Toasted Almonds, Local Goat Cheese, Champagne Vinaigrette

Grilled Chicken Cobb Salad | 20

Mixed Greens, Tomato, Boiled Egg, Avocado, Bacon, Bleu Cheese

Asian Chicken Salad | 20

Teriyaki Marinated Chicken Breast, Iceberg and Baby Greens, Cucumber, Red Pepper, Wonton Strips, Chopped Cashew, Cilantro, Orange-Sesame Dressing

Salad Trio | 19.50

Chicken Salad, Hummus, Sliced Fruit, Romaine Hearts, Grilled Flatbread

POULTRY

Chicken Fried Chicken | 19

Mushroom Gravy

Sautéed Chicken Breast | 20

Fennel, Tomato, Artichoke, White Wine

Chicken en Croute | 19

Mushrooms, Spinach, Local Goat Cheese, Mozzarella, Wrapped in Puff Pastry, Tomato-Chardonnay Sauce

MEAT

6 oz. Bistro Steak | 21

Garlic-Steak Butter

Bacon Wrapped Pork Tenderloin | 20

Sautéed Apple, Bourbon Maple Glaze

Grilled Sirloin Steak | 24

Chimichurri, Corn salsa

Plated Lunch

SEAFOOD

Ginger and Soy Glazed Salmon | 20 Tomato-Avocado Salsa

Seared Tilapia Florentine | 19 Creamy Spinach, Garlic Breadcrumbs

Seared Walleye | 22 Fresh Dill, White Wine

VEGETARIAN

4 Cheese Lasagna | 18 Grilled Vegetable Marinara

Rotini Primavera | 16 Boursin Cream, Seasonal Vegetables

Wild Mushroom Bread Pudding | 16

DESSERTS | 5

Apple Pie New York Cheesecake

Chocolate Cake Vanilla Infused Strawberries

Ice Cream or Sorbet



Plated Dinner

TWO COURSE DINNER

Select One Soup or Salad and One Entrée

THREE COURSE DINNER

Select One Soup or Salad, One Entrée and One Dessert

FOUR COURSE DINNER

Select One Soup, One Salad, One Entrée and One Dessert

Coffee and Tea Service Included

SOUPS

Exotic Mushroom

Loaded Potato

Peppered Steak and Rosemary

Italian Wedding Soup

SALADS

360 Salad – Seasonal Greens, Spiced Pecans, Sundried Cranberry, Feta Cheese, Honey Balsamic
 Simple Greens – Mixed Greens, Tomato, Cucumber, Red Onion, Choice of Dressings
 Heirloom Tomato and Fresh Mozzarella – Arugula, Red Balsamic Dressing, Garlic Crostini
 Iceberg Wedge – Crumbled Bleu, Bacon, Bleu Cheese Dressing



Plated Dinner

<u>ENTRÉE</u>

All entrées are served with artisan bread basket and Chef's choice of seasonal accompaniment Prices include One Soup or One Side Salad with Entrée

POULTRY

Parmesan Crusted Chicken Breast | 25 Tomato Jam

Seared Chicken Breast | 26 Morel Mushroom Pan Sauce

Stuffed Chicken Breast | 26 Ricotta, Spinach, Smoked Mozzarella Cheese, Sweet Pepper Marinara

MEAT

6 oz. Filet | 38 Cabernet Mushroom Demi

Cast Iron Seared Strip Steak | 36 Wild Mushroom Duxelle

14 oz. Slow Roasted Prime Rib | 34 Au Jus, Horseradish Sauce



Plated Dinner

SEAFOOD

Seared Salmon | 25 Roasted Garlic Cream Sauce

Seared Grouper | 29 Tomato Braised Baby Kale

Seared Scallops | 30 Truffle Butter

COMBINATION PLATES

Bistro Filet and Seared Chicken Breast | 31 Steak Butter, Tomato-Chardonnay Sauce

Grilled Petit Filet Mignon and Sautéed Breast of Chicken | 37 Whole Grain Mustard Cream Sauce

Seared Filet and Grouper | 40 Black Truffle Butter

Filet Robert | 42 Lobster Béarnaise

Filet Mignon and Maryland Crab Cake | 41 Cilantro Hollandaise

VEGETARIAN

Wild Mushroom and Goat Cheese Strudel | 19 Sherry Cream

4 Cheese Lasagna | 20 Grilled Vegetable Marinara

Risotto | 20 Truffle Oil

DESSERTS | 7.50

Lemon and Mascarpone Torte

Raspberry Sauce

Almond Torte Cake Whipped Cream and Caramel Sauce

Molten Chocolate Lava Cake Raspberry Sauce

Quail Hollow Hot Fudge Pecan Ball

LUNCH CLUB TABLE | 26.50

Select One Soup, Three Salads, Two Entrées, Two Sides and Two Desserts

DINNER CLUB TABLE | 33

Select One Soup, Three Salads, Three Entrées, Two Sides and Three Desserts

Minimum of Thirty Four Guests Required Coffee and Tea Service Included

SOUPS

Tomato-Basil Bisque

Southwest Chicken and Roasted Corn

Roasted Garlic Potato and Hearty Greens

Cream of Broccoli and Middlefield Cheddar

Exotic Mushroom

Loaded Potato

SALADS

Mixed Baby Greens, Garden Vegetables, Farmhouse Ranch and Red Balsamic

Baby Kale, Apple, Local Goat Cheese, Spiced Pecans, Maple Balsamic

Antipasto Pasta Salad

360 Salad - Seasonal Greens, Spiced Pecans, Sundried Cranberry, Feta Cheese, Honey Balsamic

Sliced Tomato and Fresh Mozzarella with Basil

Horseradish Redskin Potato Salad

Caesar Salad, Garlic Croutons, Parmesan Dressing



ENTRÉE

POULTRY

Seared Chicken Breast - Sage Jus

Chicken Fried Chicken - Mushroom Gravy

Stuffed Chicken Breast - Ricotta, Spinach, Smoked Mozzarella Cheese, Sweet Pepper Marinara

Chicken Parmesan

MEATS

Grilled Flank Steak - Chimichurri, Corn Salsa

Chef Carved Top Round – Au Jus, Horseradish

Roasted Chuck Tenderloin - Roasted Shallot Demi

Slow Braised Beef - Cabernet Jus

Roasted Pork Loin - Bacon Quick Kraut, Whole Grain Mustard Cream



SEAFOOD

Soy Glazed Salmon - Tomato Avocado Salsa

Baby Shrimp, Tomato, Asparagus, Sweet Corn, Rotini Pasta, Creamy Rose Sauce

Seared Tilapia – Lemon Tarragon Buerre Blanc

Korean BBQ Salmon - Mango-Daikon Slaw

Cashew Crusted Mahi Mahi – Lemongrass Coconut Broth

VEGETARIAN

Cheese Tortellini - Spinach, Artichokes, Tomato Cream Sauce

Wild Mushroom Bread Pudding – Parmesan Gravy

3 Cheese Lasagna - Grilled Vegetable Marinara

3 Cheese strudel – Kale, Mushroom



SIDES

Parmesan Roasted Redskin Potatoes

Parslied Redskin Potatoes

Mashed Potatoes

Basmati Rice Pilaf

Broccolini with Lemon Beans

Vegetable Medley

Black Truffle Macaroni and Cheese

Sweet Potato Mashed

Green Beans with Bacon and Leeks

DESSERTS

New York Cheesecake

Cream Puffs

Housemade Trifles

Vanilla Bean Infused Strawberries

Chocolate Cake

Assorted Dessert Bars

Chocolate Mousse with Almond Bark

Chocolate Brownies



Specialty Chef's Tables

Minimum of Twenty Four Guests Required

THE DELI | 19

Pasta Salad

Soup of the Day

Smoked Turkey Breast, Deli-Style Ham, Genoa Salami and Roast Beef

Swiss, Provolone, Cheddar Cheeses, Potato Chips and Pretzels

Lettuce, Tomato and Red Onion

Cookies and Brownies

Assorted Breads, Rolls, Condiments

THE BACK NINE | 24

Cole Slaw

Chilled Pasta Salad

Charbroiled Hamburgers and Hot Dogs

Grilled Chicken Breast with BBQ Sauce

Lettuce, Tomato, Onion and Assorted Condiments

Baked Beans with Smoked Bacon

Sweet Corn Lollipops with Herb Butter

Chilled Watermelon



Specialty Chef's Tables

Minimum of Twenty Four Guests Required

THE ITALIAN | 25

Caesar Salad

Tomato and Fresh Mozzarella Salad

Rotini and Basil Pomodoro

Bowtie Pasta Primavera

Chicken Parmesan

Housemade Garlic Bread

Cheesecake with Balsamic Mascerated Strawberries

THE EXECUTIVE | 30

Arugula Salad with Beefsteak Tomato, Red Onion, Bleu Cheese, Red Balsamic

Clubmade Redskin Potato Salad

Grilled Flank Steak, Chimichurri

Grilled Chicken Breast, Charred Tomato Salsa

Corn Lollipops with Parmesan

Summer Berry Trifles

Specialty Chef's Tables

COUNTRY PICNIC | 29

Iceberg Garden Salad, Farmhouse Ranch Dressing

Quail Hollow Coleslaw

Slow Cooked BBQ Ribs

Buttermilk Fried Chicken

Middlefield Macaroni and Cheese

Green Beans with Leeks

Chilled Pineapple Pie

SUMMERS IN OHIO | 26

Local Greens with Garden Vegetables

Roasted Corn and Feta Salad

Fennel Roasted Amish Chicken

Grilled Chuck Tenderloin, Fresh Tomato Salsa

Baked Potato with Toppings

Sweet Corn Lollipops, Herb Butter

Apple Pie



Mix & Mingle

Priced Per Piece

HOT HORS D'OEUVRES

Boneless Korean Chicken Wings | 2.50

Shrimp Tempura – Sweet Thai Chili Sauce | 3.50 Miniature Crab Cakes - Cajun Remoulade | 3.50 Chicken Fried Chicken Skewers - Maple-Dijon | 2.50 Vegetable Spring Rolls - Plum Sauce | 2.50 **Potato Pancakes Caramelized Onion Tapenade** | 2.50 **Bacon Wrapped Water Chestnuts** | 2.50 Spanakopita | 2.50 Truffled Cheddar Twice Baked Redskin Potatoes | 3.50 Grilled Beef and Spicy Leeks. Wonton, Wasabi Aioli | 3.25 Chicken Cashew Spring Rolls - Plum Sauce | 3.25 Fresh Mozzarella Stuffed Arancini (Risotto Balls) | 3 "Cheese Sandwich" and Tomato Pipette | 3.50 Prosciutto Wrapped Scallop - Truffle Oil | 3.50 Artichoke, Goat Cheese and Olive Tartelette | 2.50 Balsamic Fig and Goat Cheese Flatbreads | 2.50 Fresh House Baked Cheese Puffs | 2

COLD HORS D'OEUVRES

Tomato and Fresh Mozzarella Bruschetta | 2.50
Pumpernickel Crouton, Celery Root remoulade | 2.50
House made Gravlax, Sweet Corn Pancake – Crème Fraiche | 3.50
Marinated Grape Tomato and Fresh Mozzarella Skewer | 2.50
Prosciutto Wrapped Asparagus | 2.50
Coconut Shrimp – Red Curry Aioli | 3
Steak or Tuna Tartare – Wonton, Smoked Sea Salt | 3.50
Prosciutto Wrapped Fresh Mozzarella – Balsamic Reduction | 2.50
Bruschetta Pomodoro | 2.50
Thai Vegetarian Summer Roll | 2.50
Gaufrette Chip, Goat Cheese Guacamole, Crab Salad | 3.50
Chilled Gazpacho Shooter | 2.50
Chilled Citrus Crab Cocktail | 3.25



Mix & Mingle

Priced Per Person

MARKET STANDS

Minimum of Twenty Four Guests Required *Some Stations may require an Attendant Fee

International Cheese and Fruit Display | 4.50

Imported and Local Cheeses, Fruit and Berries, Assorted Crackers

Fresh Vegetable Crudités

Assortment of Fresh Garden Vegetables, Buttermilk Ranch and Blue Cheese Dips | 3.50

Whole Baked Brie | 4.50

Baked in Puff Pastry with Toasted Pecans, Orange Marmalade, Fresh Fruit, Baguettes and Crackers

Dips and Spreads | 8

Hummus, Guacamole, Roasted Red Pepper Boursin Dip, Caramelized Onion Dip, Vegetable Crudité, Flatbread, Housemade Potato Chips

Artisan Pizza Parlor | 9.50

Hand Tossed: 4 Seasonal Varieties

Asian Stir Fry Station (Select Two) | 12

General Robert's Chicken, Orange-Scented Sweet Chile Sauce / Szechuan Beef with Broccolini and Mushrooms Chicken Teriyaki with Vegetables / Tofu and Vegetable Stir-fry with Sweet Soy Sesame

Basmati Rice

Vegetable Spring Rolls

Pasta | 13

Ziti Pasta with Bolognese Sauce

Middlefield Cheddar and Black Truffle Macaroni and Cheese with Country Ham

Baby Shrimp, Asparagus, Corn, Tomato, and Creamy Rose Sauce

Garlic Bread

Slider Station | 15

Pulled BBQ Pork with Carolina Coleslaw / Turkey Burgers with Swiss cheese, Mushroom, Onions, Roast Garlic Mayo Angus Beef, Cheddar Cheese, Bacon, Dijon Aioli / French Fries

Mini Street Taco Stand (Select Two) | 15

Guajillo Braised Pork / Cumin Spiced Tilapia / Black Bean & Tofu / Carne Asada Guacamole, House made Salsa, Cilantro, Shredded Romaine, Fresh Lime, & Hot Sauce

Petit Grilled Cheese & Soup Shooters | 7

Local Cheddar or Gruyere Cheese

Tomato-Basil Soup or Butternut Squash Bisque

Mac& Cheese Station | 9.5

Middlefield Cheddar and Black Truffle / Parmesan Broccoli / Bacon & Cheddar-Jack / Goat Cheese & Rosemary

Mix & Mingle

BUTCHER'S BLOCK

*Attendant Fee Required

Herb-Garlic Crusted Tenderloin of Beef (Serves 25-30 Guests) | 325 Ciabatta Rolls, Horseradish Sauce, Tarragon Aioli

Horseradish Crusted Prime Rib (Serves 30-35 Guests) | 375 Ciabatta Rolls, Horseradish Sauce, Cabernet Au Jus

Herb-Garlic Steamship of Pork (Serves 35-40) | 275 Whole Grain Mustard, Pan Jus, Ciabatta Rolls

Turkey Breast (Serves 25-30) | 225 Ciabatta Rolls, Black Truffle Aioli

Spice Rubbed Leg of Lamb (Serves 25-30 Guests) | 250 Mango Chutney, Cucumber Raita, Grilled Flatbread



Meeting Packages

Priced Per Person

THE BOARDROOM

HALF DAY | 38

FULL DAY | 43

For Groups Less than Twenty Four

Beverage Package - Coffee, Iced Tea, Assorted Sodas

West Side Continental Breakfast Club Table

Three Course Plated Lunch - Lite Selection

Health Nut Hospitality Break

All Basic AV

THE CORPORATE PACKAGE

HALF DAY | 55

FULL DAY | 62

Minimum of Twenty Four Guests Required

Beverage Package - Coffee, Iced Tea, Assorted Sodas

Build Your Own American Chef's Table

Three Course Plated Lunch - Lite Selection

Happy Days Break

All Basic AV

THE EXECUTIVE SEMINAR | 85

Full Day Package

Corporate Package

One Hour Beer and Wine Open Bar Package

Chef's Choice of Three Passed Hors D'oeuvres

Hospitality Breaks

Priced Per Person

Minimum of Twenty Four Guests Required

Cookie Monster | 4

Selection of Fresh Baked Gourmet Cookies / 2% Milk

Happy Days | 6.50

Crispy French Fries or Onion Rings with Ketchup Chocolate or Vanilla Milkshake Shooters

Health Nut | 7

Assorted Yogurt, Granola Hummus and Crudité Shooters Roasted Edamame Assorted Whole Fruit, Infused Water Station

Energy Break | 8

Assorted Gatorade, Kind Bars, Clif Bars, Housemade Trail Mix

Frost Delay | 6.50

Assorted Ice Cream Novelties

Snack Attack | 7

Assorted Chips, Candy Bars, Truffled Popcorn, Chips and Housemade Salsa Soft Drinks



LIQUOR

	WELL	PREMIUM	SUPER PREMIUM	ULTRA PREMIUM
Vodka	SVEDKA SVEDKA Vanilla	Tito's ABSOLUT ABSOLUT Citron Deep Eddy Ruby Red	Kettle One Stolichnaya	Grey Goose Grey Goose L'Orange Belvedere
Gin	Beefeater	Beefeater	Bombay Sapphire Tanqueray	Hendrick's
Bourbon	Jim Beam White		Maker's Mark	Knob Creek Woodford Reserve
Whiskey	Canadian Club Seagram's 7	Jack Daniel's®	Jameson Crown Royal	Crown Royal Reserve
Scotch	Cutty Sark	Cutty Sark	Dewar's White Label Johnnie Walker Red	Chivas 12 Year Johnnie Walker Black
Single Malt				Glenlivet 12 Year Macallan 12 Year Glenfiddich 18 Year
Rum	Bacardi Captain Morgan Spiced Malibu Coconut	Myers's Dark		
Tequila	Cuervo Gold	Cuervo Gold	Milagro Silver	Patron Silver
Cognac				Hennessy VS Courvoisier VSOP
Imported Cordial	Southern Comfort	Baileys Kahlua Amaretto Disaronno	Cointreau	Chambord Grand Marnier

BEER

Domestic	Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite and Buckler
Specialty and Import	Blue Moon, Corona, Corona Light, Sam Adams Boston Lager
Draft	Miller Lite, Yuengling, Stella Artois, IPA

Subject to change

WINE

House Wine	Jacob's Creek - Chardonnay, Cabernet Sauvignon and White Zinfandel
2 nd Tier	La Terre – Chardonnay, Cabernet Sauvignon and White Zinfandel
3 rd Tier	Select from Club's Wine List
Champagne	J. Rogét Brut Sparkling



OPEN BAR PACKAGES

Bar packages may be purchased for your chosen length of time for ALL guests in attendance. Guests are charged per person regardless of the amount consumed. Guests under 21 years of age will be charged 7 per person for unlimited non-alcoholic beverages.

Beer and Wine

Includes domestic and imported beers and house wines. May upgrade to 2nd or 3rd tier wines for an additional cost

2 hours | 15 3 hours | 21 4 hours | 25

PREMIUM

Liquors, Beer and Wine

Includes premium brand liquors, domestic and imported beers and house wines

2 hours | 24 3 hours | 27 4 hours | 36

SUPER PREMIUM

Liquors, Beer and Wine

Includes supper-premium brand liquors, domestic and imported beers and 2nd tier wines

2 hours | 31 3 hours | 36 4 hours | 41

ULTRA PREMIUM

Liquors, Beer and Wine

Includes ultra-premium brand liquors, domestic and imported beers and 2nd tier wines

2 hours | 38 3 hours | 40 4 hours | 46

OPEN CONSUMPTION BAR

Charged Per Beverage Consumed

All beverages consumed will be charged to the master bill. Host selects type of beverages and brand level to be offered Each drink will be charged per individual drink

See cash bar price list for more details



A LA CARTE

Host may select kegs, bottles of wine or frozen drinks to be added to the master bill

16 Gallon Kegs

Yields around 125 beers

Domestic Keg | 250 Imported Keg | 325

Wine and Champagne

Wine by the bottle

House | 31 2nd Tier | 38 3rd Tier | 46

(Serves Approx. 5 glasses) (Serves approx. 5 glasses) (Serves approx. 5 glasses)

Champagne by the bottle | 31

Drink Tickets

Host purchases tickets, provided by Trophy Club, and host distributes up to four (4) drink tickets per person. Host will be charged on consumption rather than the number of tickets distributed. After the guests' tickets are used, a cash bar must be set up based on the cash bar guidelines.

Ticket Prices

\$8 per ticket good for domestic or imported beers and house wines \$12 per ticket good for call brand liquors, domestic or imported beer and 2nd tier wines

CASH BAR

Guests are responsible for purchasing drinks. The host is responsible for a bartender fee at \$50 per bartender. Prices listed below

Priced Per Drink

Call Liquor | 9 Top Shelf | 12 Premium | 14

Soda, Bottled Water or Gatorade | 3



Reception

FOOD and BEVERAGE MINIMUMS

All events are required to meet a food and beverage minimum. A food and beverage minimum is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference may be charged as a minimum fee. For example, if the minimum is \$1,000 and you have 100 guests in attendance, you have a minimum of \$10 per person to spend on your menu and bar selections. Room Rental Fees waived after food and Beverage minimums have been met.

FACILITY FEES (NON-MEMBERS)

Non-members are welcome to host events at the Club, however, a facility fee will apply in order to access the Club. Quail Hollow Country Club Members in good standing with the Club are exempt. Facility fees ensure access to Club amenities and services.

TAXES and GRATUITY

A sales tax of 7% will be added to all banquet charges, and a 20% service charge will be added to all food and beverage services.

Regular Season | March, April, May, June, July, August, September, October, November, December

Private Dining Room	SATURDAY PM	FRIDAY/SUNDAY	DAYTIME
Room Rental Fee	\$500	\$500	\$200
Food and Beverage Minimum	\$500	\$500	\$200

Value Season | January, February

Private Dining Room	SATURDAY PM	FRIDAY/SUNDAY	DAYTIME
Room Rental Fee	\$200	\$200	\$200
Food and Beverage Minimum	\$300	\$300	\$100



Food and Beverage

PLATED

Includes salad selection, hot entrée, starch and vegetable to serve all your guests in attendance. Serving a plated/seated lunch or dinner tends to create a sophisticated and formal atmosphere.

Lunch prices range from \$18 – \$22 per person. Dinner prices range from \$18 – \$39 per person.

CHEF'S TABLE / BUFFET

Includes a gourmet salad station, up to three entrées, one starch and vegetables. The dinner will be served on a buffet line where your guests will serve themselves. A buffet tends to create a fun, less formal atmosphere.

Lunch price \$25 per person. Dinner price \$31 per person.

HORS D'OEUVRES

Select multiple finger food and/or specialty stations for your guests to graze on during your event. Hors d'oeuvres can be passed or served buffet style.

Serving heavy hors d'oeuvres tends to create a mingle/party atmosphere.

FROM THE BAR

Customize what you serve your guests to fit your style.

Pricing varies depending on the length and types of beverage selected.

Bar Packages – priced per person

Consumption Bar – priced per drink

Drink Tickets – host a few drinks for your guests

Cash Bar – your guests pay for their own drinks



Terms and Conditions

FOOD and BEVERAGE

Quail Hollow Country Club must provide all food and beverage. No outside food and beverages are allowed, with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications. Full banquet menus are available upon request.

GUARANTEES

Your guaranteed number of guests is due to the private event department seven (7) days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest. The same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS AND PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 and 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by credit card, check or cash. Please note: a credit card is required to be kept on file for incidentals.

SERVICE CHARGE AND SALES TAX

All food and beverage is subject to a Club service charge at a rate of 20%. The host is also responsible for the payment of sales tax at a rate of 7%. If your group is tax-exempt, a certificate complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Quail Hollow Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

FROM INTERSTATE 90

- Exit #200 (Painesville/Chardon, Rt. 44)
- At light off ramp, turn left onto Rt. 44 South
- Turn left (East) onto Auburn Rd.
- Immediately turn right onto Crile Rd.
- Left on Fredle Dr.
- Left on Hunt Club Dr.
- Left at stop onto Quail Hollow Dr.
- Club is on the left, past green maintenance building
- First entrance is to fitness center and golf shop
- Last driveway on your left is entrance to lobby

FROM CLEVELAND HOPKINS AIRPORT

- Go North on Riverside Dr. towards E Rental Rd. by turning left
- Riverside Dr. becomes Jackson Rd.
- Turn right onto Park Rd.
- Turn right onto Terminal Dr.
- Turn left to take the OH-237 N ramp towards I-71/CLEVELAND/I-480
- Merge onto OH-237 N
- Stay straight to go onto Berea Fwy.
- Take I-71 N
- I-71 N becomes I-90 E
- Take the I-90 E exit on the left towards Erie PA
- Merge onto I-90 E
- Exit #200 (Painesville/Chardon, Rt. 44)
- At light off ramp, turn left onto Rt. 44 South
- Turn left (East) onto Auburn Rd.
- Immediately turn right onto Crile Rd.
- Left on Fredle Dr.
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