

Catering Packet



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BANQUET ROOM AND CATERING INFORMATION

Welcome to Dodge Riverside Golf Club! Our spacious, state-of-the-art, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, lunch or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With seating up to 90 in our formal dining room, and additional seating on our deck overlooking our beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities.

BANQUET ROOM RENTAL FEE

Banquet Room: **\$350.00**

RENTAL FEE INCLUDES THE FOLLOWING:

TABLES AND SEATING AVAILABLE UP TO 90
LINENS (TABLECLOTHS, SKIRTING, NAPKINS)
TABLECLOTH OPTIONS: WHITE, IVORY, BLACK
NAPKINS: COLOR OPTIONS.
FORMAL SET-UP AND CLEAN-UP
USE OF CHINA, GLASSWARE, SILVERWARE, CHAFERS
BEVERAGE ACCOMMODATIONS INCLUDING COFFEE, TEA AND WATER
PROFESSIONAL STAFF, BARTENDERS, EVENT PLANNER TO ASSIST IN EVENT PLANNING

A service Charge of 20% as well as applicable taxes will be applied to all Food & Beverage Purchases.

DECORATIONS AND LINENS

Dodge Riverside Golf Club is pleased to offer a variety of linen selections for your event. Dodge Riverside can provide candles for a nominal fee at the request of the event coordinator. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Dodge Riverside Event Coordinator must approve all decorations prior to the event. You may decorate for your event 1-2 hours prior to the scheduled start time of the event.

ENTERTAINMENT

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

GUARANTEE AND CANCELLATIONS

A deposit of \$350.00 as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. Final Menu selections and Second Guest Count must be submitted 2 weeks prior to each event to insure the availability of desired menu items. Final Guest Count is due 1 week prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases.

BAR & LIQUOR OPTIONS

Cash Bar

Individual guests pay for all alcoholic beverages. There is no additional charge to the host of the event. This is an attractive option if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

Limited Open Bar

The host sets a specific dollar amount for the bar. Guests drink without any cost to them until the pre-set limit has been reached. Once the pre-set limit is reached, the bar changes over to Cash Bar, and the guests are responsible for the charge of their beverages on an individual basis. The limit can be set for any denomination. If less than the limit set is used you will only be charged for what is consumed.

Modified Open Bar

Our most popular selection for wedding receptions includes beer, wine and soft drinks. A tab will be run through the duration of the party. At the end of the function, it will be the host's responsibility to settle this tab.

Deluxe Open Bar

A tab will be run during the entire party for all alcoholic beverages consumed by the guests. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

Champagne and Special Request Wines

Every effort will be made to accommodate special requests for Champagnes and Wines. Please make requests to Pacific Springs Event Coordinator at least 2 weeks prior to your event. Additional charges may apply.

FOOD AND BEVERAGE GUIDELINES

All food and beverage, alcoholic or otherwise, consumed on golf course property must be purchased from Dodge Riverside with the sole exception of "theme" desserts such as wedding or birthday cakes.

Due to strict regulations, we must enforce the following policies:

- No alcoholic Beverages served without valid I.D.
- Only one drink may be served per person at any one time
- Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises.

The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

BANQUET MENU

CLUB FEATURES

Parmesan Chicken and Pesto-Alfredo Raviolis

Hand-Breaded Chicken Breast topped with Parmesan Cheese and Marinara with Pesto-Alfredo Cheese-Stuffed Raviolis, served with Green Bean Almandine, Dinner Salad Warm Rolls and Butter **\$17**

Grilled Pork Loin and Raspberry Baked Salmon

Raspberry Marinade Salmon Fillet complimenting Perfectly Grilled Pork Loin served with Garlic Roasted New Potatoes, Green Bean Almandine, Dinner Salad Warm Rolls and Butter **\$23**

Bacon-Wrapped Fillet Mignon and Shrimp Scampi

This dual entrée is sure to satisfy any appetite. Charbroiled, Bacon-Wrapped Fillet Mignon, Shrimp Scampi, with Garlic Roasted New Potatoes, Vegetable Medley, Dinner Salad Warm Rolls and Butter **\$29**

Prime-Rib and Grilled Chicken

Select Prime-rib, Slow Cooked to Medium Rare, and Grilled Chicken, served with Garlic Roasted New Potatoes, Vegetable Medley, Dinner Salad Warm Rolls and Butter **\$25**

DINNER ENTREE

Chicken Cordon Bleu

Bacon Wrapped Chicken Breast Stuffed with Ham and Swiss Cheese Smothered with a Homemade Garlic Cream Sauce, Served with House Salad, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$16**

Teriyaki Chicken

Basted in Homemade Teriyaki Sauce Topped with a Grilled Pineapple Ring and Served on a Bed of Wild Rice, House Salad, Steamed Vegetable Medley, Warm Rolls and Butter **\$15**

Lemon Basil Baked Salmon

Half-pound Salmon Steak in a Lemon Basil Butter Sauce, Served with House Salad, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$20**

Bacon Wrapped Pork Loin

Bacon Wrapped Boneless, 10 ounce Grilled Pork Loin with a Cranberry Apple Chutney, Served with House Salad, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$19**

New York Strip

Grilled to perfection, 12 ounce New York strip, Served with House Salad, Steamed Vegetable Medley, Baked Potatoes with Fixings, Warm Rolls and Butter **\$24**

Charbroiled Filet Oscar

A 7oz hand-trimmed filet grilled and topped with Asparagus, Carb and Béarnaise Sauce. Served with House Salad, Steamed Vegetable Medley, Baked Potatoes with Fixings, Warm Rolls and Butter **\$26**

BUFFETS

*All prices are on a per person basis.
Taxes and Service Fee Not Included*

Soup, Salad and Potato Bar

Baked Potatoes Ready to be stuffed with All the Fixings. Garden Fresh Salad Bar Accompanied with Your Choice of Homemade Soup. (Chicken Noodle, Chili, Broccoli Cheese, Chicken Tortilla) **\$10**

Deluxe Deli

Oven Roasted Turkey, Top Round Roast Beef, American and Swiss Cheese, a Variety of Bread Served with Lettuce, Tomatoes, Onion and Pickles. Fresh Fruit, House Seasoned Kettle Chips & a Cookie **\$11**

The Man Buffet

Smoked Pulled Pork in our Homemade BBQ Sauce, Hamburgers complete with Fresh Buns and Condiments, Buffalo Style Chicken Wings, Garden Vegetable Platter with Dip, Kettle Chips, Assorted Fruit Tray and Desserts **\$15**

Single Meat Buffet

Ham, Turkey or Roast Beef Slow Roasted and Carved by a Chef. Served with House Salad , Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$20**

Prime-rib Buffet

A House Favorite, Slow Roasted Prime Rib Carving Station Complete with Au Jus and Creamy Horseradish Served with House Salad, Vegetable Medley, Herb Roasted Baby Potatoes, Warm Rolls and butter **\$22**

Dual Meat Buffet

Prime Rib, Slow Roasted Complete with Homemade Au Jus, and Horseradish Paired with Marinated Grilled Chicken Breast Served with House Salad , Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$24**

Three Meat Buffet

Prime Rib, Slow Roasted and Seasoned to Perfection, Raspberry Baked Salmon Filet and Grilled Chicken Breasts, Served with Salad Bar, Steamed Vegetable Medley, Herb Roasted Baby Potatoes with Warm Rolls and Butter **\$26**

Italian Buffet

Homemade Meat Lasagna with Italian Sausages with Roasted Peppers and Drenched in Marinara Sauce or Parmesan Chicken Breast Drenched in Marinara, Pasta with Homemade Alfredo Sauce and Roasted Italian Vegetable Medley Accompanied by a Caesar Salad, Warm Rolls and Butter **\$16**

Mexican Fiesta

Seasoned Beef, Nacho Cheese, Taco shells, Tortilla Chips, Lettuce, Cheese, Tomatoes, Black Olives, Jalapenos Peppers, Accompanied by Refried Beans and Spanish Rice **\$14**

Barbecue Buffet

Slow Smoked Brisket, Ribs or Pulled Pork, Cocktail Buns, Baked Beans, Corn Cobbett's, Coleslaw, Herb Roasted Baby Potatoes with Homemade Gravy **\$16**

HORS D'OEUVRES

*Minimum of 30 people required for hors d'oeuvre option.
All prices are on a per person basis.
Taxes and Service Fee Not Included*

Option One: Choose two Hot and two Cold Platters **\$14**
Option Two: Choose three Hot and three Cold Platters **\$16**
Option Three: Choose four Hot and four Cold Platters **\$19**

Cold Platters

Deviled Eggs
Vegetable Platter with Dip
Chips, Salsa and Spinach Dip
Mexican Layer Dip with Fried Tortilla Chips
Assorted Cheese Tray with Assorted Crackers
Seasonal Fresh Fruit Platter
Chicken Salad Puffs
Cocktail Sandwiches
Bruschetta

Hot Selections

Stuffed Mushrooms
Egg Rolls with Sweet & Sour
Toasted Raviolis with Marinara
Crab & Artichoke Dip with Chips
Italian Sausage with Peppers & Onions
Spinach & Artichoke Dip with Chips
Meatballs with Cream Sauce
Stuffed Jalapeno Peppers
Teriyaki Chicken Skewers
Buffalo Chicken Wings
Boneless Wings
Crab Rangoon

*Add Jumbo Shrimp cocktail to any hors d'oeuvres package for \$3.99 per person.
Add Prime Rib with dollar rolls to any hors d'oeuvres package for \$5.99 per person.
Additional Items May Added to Packages for an additional \$2.99 per.*

Dessert

*All desserts are \$3.99 per person
Taxes and Service Fee Not Included*

Pies

Key Lime Pie

Authentic Florida Key Lime.... Tartly refreshing in a granola'd crust.

Caramel Apple Granny

This deep dish pie is made with buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt- in- the- mouth short bread crust.

Old Fashion Cherry

Filled with over a pound of Montmorency Tart Cherries. Topped with Cream Cheese Whipped Cream

Cakes

Carrot Cake

From an old family recipe – filled and iced with real cream cheese icing.

Chocolate Raspberry Crisp

Combination of raspberries and seven different dark chocolates. Dark chocolate icing between every layer and raspberry-glazed cake can be seen under a covering of dark chocolate ganache. Sprinkled with crisp chocolate pearls.

Lemonade Cake with Meyer Lemon Curd

Sweetly tart, mellower, with a hint of Mandarin orange - this ultimate cake is layered with cool lemon mousseline and Meyer lemon curd.

Cheesecakes

Great assortment of classic cheesecakes including New York Vanilla, Raspberry Swirl, Silk Tuxedo, Chocolate Chip

Bistro Collection

Individual Gourmet Desserts *pick one or mix and match*

RED VELVET CAKE – Striking red cake with rich cream cheese mousse and whipped cream

HOT FUDGE CHOCOLATE CAKE – Thick fudge ganache flows from the center

PINEAPPLE UPSIDE DOWN CAKE – Sponge cake, pineapple ring smothered in sweet syrup

TURTLE CREAM PIE – Chocolate cookie crust, chocolate mousse, caramel, chocolate chips, pecans

TIRAMISU – Sponge cake, espresso-flavored mascarpone mousse, whipped cream

CLASSIC CHEESECAKE – Rich, creamy New York Style cheesecake tops a sugar cookie base

KEY LIME PIE – Whipped cream rosettes and a toasted coconut decorate a refreshing key lime mousse

PEANUT BUTTER CREAM PIE – chocolate crust layered with peanut butter mousse, chocolate ganache and crushed peanut butter cups