

**BANBURY**

**CLUB**



# CHOOSE YOUR SPACE

## PRICING INCLUDES

tables, chairs, linens, dishes, glassware, silverware, set-up and clean-up

## ROOMS AVAILABLE

## PRICE

patio	300
both patios	600
harbottle	200
lawn	100
main room	1300

## BANBURY'S 20% SERVICE FEE

BanBury golf course charges a 20% service fee on the total amount of the invoice. this fee is not considered a gratuity. the service charge helps cover the costs of doing business: office staff, utilities, day to day operations, etc.



# CHOOSE YOUR LINEN

## BASE

black  
white  
navy blue  
royal blue  
champagne  
dark burgundy  
forest green  
gold  
sandalwood  
red

## NAPKIN

black  
white  
navy blue  
royal blue  
champagne  
dark burgundy  
forest green  
sandalwood  
gold  
red  
dusty rose  
peach  
pink  
seafoam  
brown  
wedgewood  
teal  
lemon yellow  
orange  
purple  
lavendar



# WHATCHA' HUNGRY FOR?

## GOLF OUTINGS

### **BANBURY CONTINENTAL**

variety of muffins & pastries  
coffee & assorted fruit juices  
8.50 per person  
seasonal fruit add 1.00 per person

### **19TH HOLE CONTINENTAL**

bagels, scones, butter, jams, fruit  
yogurt, granola and seasonal sliced  
fruits  
orange juice, apple juice, cranberry  
juice, coffee and assorted teas  
9.75 per person

### **BOXED LUNCH**

turkey & cheddar- ham & swiss-  
roast beef & provolone  
all on fresh hoagies  
all lunches include chips, a fresh  
baked cookie, and bottled water  
12.00 per person



# BREAKFAST AND BREAKS

ALL BREAKFASTS ARE SERVED WITH JUICE, COFFEE, AND ASSORTED TEAS  
BUFFETS AVAILABLE FOR GROUPS OF 20 OR MORE

## **BREAKFAST BURRITO BUFFET- 9.50**

variety of ham, bacon and cheese burritos served with salsa, sour cream, and home fried potatoes

## **ALL AMERICAN BREAKFAST BUFFET- 11.95**

freshly scrambled eggs with cheddar cheese, seasoned breakfast potatoes, fresh fruit, breakfast breads and choice of two meats: bacon, sausage, or ham

## **BANBURY BREAKFAST BUFFET- 13.95**

build your own omelet bar served with breakfast potatoes, fresh fruit, assorted breakfast breads and choice of two meats: bacon, sausage or ham

## **HOT HAM AND CHEESE CROISSANTS- 10.95**

flaky butter croissants filled with shaved smoked ham and an assortment of specialty cheeses. served with sliced fresh fruit with a yogurt dip

## **FIESTA BREAK- 6.50**

house made tortilla chips, salsa, and guacamole served with bottled water and soda

## **THE HEALDSBURG- 8.95**

artisan cheese & crackers, fresh fruit and lemon bars, served with iced tea, lemonade and bottled water

## **BIRDIE TRAIL MIX- 6.75**

a mix of chex and chrispix cereals, m&m's, raisins, mini pretzels, white chocolate morsels and mixed nuts served with bottle water and soda

## **AFTERNOON DELIGHT- 7.50**

fresh baked cookies & brownies served with bottle water and soda



# HORS D'OEUVRES

**FRESH VEGETABLE TRAY WITH RANCH DIP-** \$3 per person

**FRESH SLICED FRUIT TRAY WITH YOGURT DIP-** \$3 per person

**ANTIPASTO TRAY WITH SLICED BREADS-** \$5 per person

**SLICED MEAT TRAY (TURKEY, HAM, ROAST BEEF AND SALAMI)-** \$4 per person  
(Add \$2 per person for rolls, cheese, & condiments)

**HOT ARTICHOKE CRAB DIP SERVED WITH TOASTED PITA TRIANGLES-** \$3 per person

**SPECIALTY CHEESES SERVED WITH GOURMET CRACKERS AND BREADS-** \$4 per person

**FRESH MADE TRI-COLOR TORTILLA CHIPS AND MARGARITA SALSA-** \$2 per person

**BAKED BRIE TOPPED WITH SEASONAL FRUIT SERVED WITH CRACKERS-** \$60 (to serve 50)

**PORK POT STICKERS WITH DIPPING SAUCE-** \$60 (50 pieces)

**LARGE MUSHROOM CAPS FILLED WITH SEASONED CRAB STUFFING-** \$75 (50 pieces)

**HEARTY MEATBALLS IN A CREAMY ROSEMARY CHARDONNAY SAUCE-** \$60 (50 pieces)

**GRILLED CHICKEN SATAY TOPPED WITH HONEY GINGER SAUCE-** \$75 (50 pieces)

**JUMBO SHRIMP ON ICE SERVED WITH COCKTAIL SAUCE-** \$60 (25 pieces)

**COCONUT PRAWNS SERVED WITH MANGO CHUTNEY-** \$60 (25 pieces)

**SMOKED HAM, CREAM CHEESE, RED PEPPER AND CHIVE PINWHEELS-** \$50 (50 pieces)

**ASSORTED CANAPES ON TOASTED SOURDOUGH BAGUETTES-** \$50 (50 pieces)



# LUNCH BUFFET

LUNCH BUFFETS AVAILABLE FOR GROUPS OF 20 OR MORE  
ALL SELECTIONS COME WITH NON ALCOHOLIC BEVERAGES

## **GOURMET SANDWICH BUFFET- 16.50**

ham, turkey, pastrami, cheddar, pepper jack, & swiss cheese, mayo, dijon mustard, tomato, lettuce, sliced onions, pickle spears on an assortment of breads; green salad with dressings; pasta salad; fresh fruit and chips

## **BANBURY BBQ BURGER BUFFET- 15.50**

burgers, cheddar, pepper jack, & swiss cheese, mayo, ketchup, mustard, pickle chips, tomatoes, lettuce, sliced onions; green salad with dressings; pasta salad; bbq baked beans; fresh fruit and chips  
add chicken breast for 4.00  
add bbq ribs for 6.50

## **IDAHO POTATO BAR- 14.95**

baked idaho potatoes, shredded cheddar cheese, diced tomatoes, sour cream, chives, butter, bacon bits, chili; broccoli and mixed green salad with dressings; fresh fruit

## **SOUTH OF THE BORDER- 16.00**

soft and hard taco shells, shredded cheeses, seasoned ground beef, lettuce tomatoes, onions, sour cream, tri-colored tortilla chips, refried beans; mixed green salad with dressings and churros  
add shredded chicken for 1.00

## **THE GONDOLA- 18.50**

meat lasagna, grilled chicken breast alfredo; caesar salad and warm garlic buttered foccacia bread

## **CHICKEN MARSALA- 17.00**

chicken breast marsala; vermicelli rice pilaf; bowtie pasta salad with spring vegetables; fresh steamed green beans; mixed green salad with dressings and assorted breads and rolls



# **DINNER BUFFET**

**EACH BUFFET SELECTION INCLUDES A BAKERY BASKET, GREEN SALAD WITH DRESSINGS, AND NON-ALCOHOLIC BEVERAGES**

## **PRIME RIB AND SALMON- 30**

hand carved prime rib with au jus and creamed horseradish; broiled fresh salmon with tequila margarita sauce; served with garlic mashed potatoes and chef's choice vegetables

## **PRIME RIB AND CHICKEN- 30**

hand carved prime rib with au jus and creamed horseradish; grilled breast of chicken topped with a dijon dill sauce; served with garlic mashed potatoes and chef's choice vegetables

## **TRI TIP AND BBQ CHICKEN- 30**

slow roasted tri tip and smokey chicken breast, leg and thigh slathered in bbq sauce; roasted red potatoes, bacon and jalapeno all tossed in ranch dressing; house coleslaw; and cajun rubbed corn on the cob

## **TERIYAKI CHICKEN AND SESAME BEEF- 26**

grilled breast of chicken with a teriyaki demi-glaze; thin sliced tri tip steak marinated in light oil blends and grilled; served with lavender rice and stir-fry vegetables



# **DINNER BUFFET**

## **LITTLE ITALY- 24**

grilled chicken breast, fettucine with alfredo sauce; meat lasagna; three cheese ravioli with pesto; grilled italian veggies served with caesar salad and fresh garlic breadsticks

## **ROASTED PORK LOIN- 24**

bean ragout over tender pork loin; grilled parmesan polenta cakes and chef's choice vegetables

## **CHICKEN DIJON- 24**

grilled chicken, scallions, capers, and diced tomatoes tossed in a creamy white wine sauce; mushroom herbed toasted orzo, and chef's choice vegetables

## **RICOTTA AND ARTICHOKE BAKED CHICKEN- 25**

ricotta and artichoke baked chicken in a cherry tomato garlic caper sauce; bowtie pasta with sun dried tomato pesto cream; and parmesan texas toast points

## **BAKED HAM AND TURKEY BREAST- 26**

baked pineapple bourbon glazed ham and roasted turkey breast; served with chef's choice vegetables and au gratin potatoes



# DESSERTS

## **LEMON BARS- 2.00**

a delicate, buttery crust with a smooth lemon filling,  
topped with powdered sugar

## **BROWNIES AND COOKIES- 3.00**

fresh house made fudge brownies and assorted cookies

## **MIXED BERRY CRISP- 3.50**

warm berry crisp served with sweetened  
whipped cream

## **CARROT CAKE- 4.00**

fresh made carrot cake, topped with white  
chocolate cream cheese frosting

## **DEATH BY CHOCOLATE- 4.50**

chocolate decadence cake with an  
almond crumble

## **CHEESECAKE- 4.50**

served with a variety of fruits, syrups, and whipped  
topping

## **BREAD PUDDING- 4.50**

warm bread pudding with brandy soaked raisins  
served with creme anglaise



# WHATCHA' THIRSTY FOR?

## THE BAR

### BANBURY OFFERS HOSTED AND NON-HOSTED BAR SERVICE OPTIONS

#### HOSTED

- 🍷 we have access to most wines and beer distributed in Idaho
- 🍷 you may purchase kegs or wine through us
- 🍷 outside beer and wine may be brought in with an applicable keg or corkage fee
- 🍷 due to Idaho laws, we cannot allow outside liquor

#### NON-HOSTED

- 🍷 we offer a full-service bar and are stocked with various types of wine, beer, and liquor at no cost to you
- 🍷 bartenders and staff are included

**A FULL LIST OF OPTIONS CAN BE DISCUSSED WITH  
OUR CATERING DIRECTOR**



**FOR MORE  
INFORMATION**

PLEASE CONTACT:

CATERING DIRECTOR

**CARLY BLOOMER**

CATERING@BANBURYGOLF.COM

INSTAGRAM:

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