

# “A TOUCH OF ELEGANCE”

(Appetizer Displays and Passed Hors d' oeuvres)

## **\*MIRRORED DISPLAYS\*** *(Minimum of 50 people)*

\*Cheese & Fruit Display (\$225.00++ per 100 people)

Assorted Cubed Cheeses with Grapes, Strawberries, Melon & Crackers

\*Anti Pasto Display (\$250.00++ per 100 people)

Sliced Jack and Cheddar Cheese, Dry Salami, Black Olives, Vegetables Crudités, Ranch Dressing & Crackers

## **\*ICED DISPLAYS\*** *(Minimum of 50 people)*

\*Gulf Prawns and Cocktail Sauce (\$375.00++ per 100 people)

\*Garden Vegetable Crudités with assorted Crackers and Ranch Dressing (\$225.00++ per 100 people)

## **\*COLD PASSED HORS D' OEUVRES\*** *(Minimum of 50 people)*

Choose 2 at \$4.00++ per person/ 3 at \$7.25++ per person/ 4 at \$10.00++ per person

\*Assorted Cheese and Fruit Skewers

\*Marinated Tenderloin of Beef with Cream Cheese and Celery

\*Tomato-Basil Bruschetta with Crostini's

\*Deviled Eggs

## **\*HOT PASSED HORS D' OEUVRES\*** *(Minimum of 50 people)*

Choose 2 at \$6.00++ per person/ 3 at \$9.00++ per person/ 4 at \$12.00++ per person

\*Potstickers/Teriyaki

\*Egg rolls/Teriyaki

\*Chicken Yakitori

\*Scallops wrapped in Bacon

\*Meatballs Napiton

\*Mushrooms with crab and Pesto

\*Fried Calamari with Cocktail sauce

\*Fried Shrimp with Cocktail sauce

++ Above prices do not include 20% service charge and 8.25% sales tax  
Prices are subject to change at anytime. Prices Effective January 31<sup>st</sup>, 2020

# **\*DINNER BUFFETS\***

\$75.00++ per person  
(Minimum of 100 people)

## **\*SALADS\* (Choose 4)**

- \*Green Salad with condiments and assorted dressings
- \*Potato Salad
- \*Tortellini Salad
- \*Macaroni Salad
- \*Rotelli Salad
- \*Cole Slaw
- \*Tomato, Cucumber and Onion Salad
- \*Mushroom and Artichoke Salad
- \*Italian Vegetable Salad

## **\*HOT ITEMS\***

### **\*Potatoes (Choose 1) AND**

- \*Anna Potato
- \*Duchesse Potato
- \*Rissolo Potato
- \*Steamed New Potato  
with herbs, shallots and butter

### **\*Chicken Dishes\* (Choose 1)**

- \*Marsala
- \*Piccata
- \*Cordon Bleu
- \*Scaloppini

### **\*Rice**

- \*Wild Rice Pilaf  
with mushrooms

### **\*Vegetables**

- \*Fresh Seasonal

### **\*Pasta Dishes\* (Choose 1)**

- \*Tortellini Alfredo
- \*Rotelli with pesto and cream
- \*Pasta Shells with mushroom wine sauce

(Rolls, Butter, Coffee, Tea, Iced Tea)

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## **\*OPTIONAL BUFFET ITEMS\***

### **CARVING STATIONS**

- \***Prime Rib of Beef au jus** with Horseradish (add \$7.50++ per person)
- \***Top Round of Beef with** sauce Béarnaise (add \$5.50++ per person)
- \***Roast Turkey** with Cranberry sauce (add \$5.50++ per person)
- \***Baked Virginia Ham** with a Rum Raisin sauce (add \$5.50++ per person)
- \***Fresh Seasonal Fish Selections** (\$5.75++ per person)

\***Children Ages 3-10 Years \$25.00++ per child**

\***Vendor Meals- (DJ, Photographer, Videographer) \$25.00++ per person**

*(NO CHARGE for DBGCC Recommended Vendors)*

### **\*\*\*Per Person Pricing Also Includes\*\*\***

**Hosted Cocktail Hour including: Domestic, Draft & Import Beers, House Wines by the Glass, and Soda**

~ OR ~

**Poured Red & White Wine with Dinner**

~ AND ~

**Champagne Toast, Anti-Pasto Appetizer Display & Cake Cutting Service with Coffee**

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# **\*SIT DOWN DINNER ENTREES\***

**\*ENTREES\*** Will be accompanied by a starter salad, wild rice pilaf or potato, vegetables, rolls & butter

<b>*Prime Rib of Beef au jus</b> with Creamed Horseradish	\$78.00++
<b>*Roast Tenderloin of Beef</b> with sauce Béarnaise or sauce Charon	\$78.00++
<b>*Roast New York Sirloin</b> with sauce Béarnaise or sauce Charon	\$78.00++
<b>*Filet Mignon au Champignon</b> with sauce Béarnaise & Wild Mushrooms	\$78.00++
<b>*New York Sirloin Steak</b> charbroiled with Demi-Glace & Wild Mushrooms	\$78.00++
<b>*Grilled Fillet of Salmon</b> with sauce Beurre Blanc or Rosemary Beurre Rouge	\$78.00++
<b>*Chicken Marsala</b>	\$73.00++
<b>*Chicken Piccata</b>	\$73.00++
<b>*Chicken Cordon Bleu</b>	\$73.00++
<b>*Chicken Scaloppini</b>	\$73.00++

## **\*Salad Choices\***

- \*Caesar Salad
- \*Tossed Green Salad with Vinaigrette dressing
- \*Fresh Spinach Salad with bacon, mushrooms, sweet red onion & croutons, with a Sweet & Sour dressing

## **\*Potato Choices\***

- \*Anna Potatoes
- \*Duchesse Potatoes
- \*Yukon Gold Roasted Potatoes
- \*Steamed New Potatoes with shallots, herbs and butter
- OR** Wild Rice Pilaf with Mushrooms

## **\*Fresh Seasonal Vegetables**

**\*\*Children's Meals- Ages 3-10 Years \$25.00++ per child: Chicken Strips, French Fries & Fruit**

**\*\*Vendor Meals- (DJ, Photographer, Videographer) \$25.00++per person: Chef's Choice**

***(NO CHARGE for DBGCC Recommended Vendors)***

## **\*\*\*Per Person Pricing Also Includes\*\*\***

**Hosted Cocktail Hour including: Domestic, Draft & Import Beers, House Wines by the Glass, and Soda**

**~ OR ~**

**Poured Red & White Wine with Dinner**

**~ AND ~**

**Champagne Toast, Anti-Pasto Appetizer Display & Cake Cutting Service with Coffee**

Add \$3.00 service charge for 2 entrée options if guest list exceeds 130, Add \$3.00 service charge for 3 entrée options if guest list exceeds 100  
++ Above prices do not include 20% service charge and 8.25% sales tax Prices are subject to change at anytime. Prices Effective January 31<sup>st</sup> 2020

# \*BEVERAGES, RENTAL FEES & OPTIONAL SERVICES\*

*BEER*	*BEVERAGES*	AND	*LIQUOR*
*Domestic/Non-Alcoholic Beer	\$5.75		*Well Drinks \$7.00
*Draft/Imported (Bottled) Beer	\$6.25		*Call Drinks \$7.25
*Soft Drinks	\$3.30		*Premium Drinks \$9.00
*Juice	\$3.75		*Super Premium \$9.75
*House Wine (glass)	\$7.50		*Super-Super Premium \$10.50
			*Top Shelf \$11.25

\*\*Above Bar Prices **include** 18% Service Charge & 8.25% Tax\*\*

*House Champagne	\$20.00++ Per Bottle	*Punch Station	\$90.00++ per hour (75 people)
*House Wine	\$19.00++ Per Bottle	*Bartender Fee	\$200.00+ (No Host Bar)
*Corkage Fee	\$14.00+ Per Bottle	*Hosted Bar-\$500.00 or more	<u>INCLUDES</u> Bartender

\*One Hour Hosted Bar Package: \$8.00++ per person  
Includes Hosted Beer, House Wines by the Glass, Well, Call & Premium Drinks & Sodas

\*\*Above prices **do not include** 18% service charge and 8.25% sales tax\*\*

## \*RENTAL FEES & OPTIONAL SERVICES\*

*Valet Parking (per attendant)	\$100.00
*Coat Check (per attendant)	\$75.00
*Split Entrée Service Fee (per person)	\$ 3.00
*Portable Dance Floor in Main Dining Room	\$500.00
*75" T.V. for Slideshow/Presentation	\$50.00

\*Wedding Ceremony Fees Including Set-Up/Breakdown, Rehearsal & Day of Coordination, Chairs & Arch:  
\$450.00 and 30 extra minutes will be added to a 5 hour reception  
\$825.00 and 60 extra minutes will be added to a 5 hour reception

\*Extra Hour of Time added to an event: \$750.00

\*Room Rental Fees:

If event has 100 or more Adult attendees, there is NO fee if guest list is 100 adults or more

If the event has 75-99 Adults attendees, there is a \$500 Room Rental Fee

If the event has 51-74 Adult attendees, there is a \$1,500 Room Rental Fee

If the event has 50 adult attendees or below, there is a \$2,500 Room Rental Fee

(An adult guest is considered over the age of 10)

Prices are subject to change at anytime. Prices Effective January 31<sup>st</sup> 2020

# CATERING SERVICES CONTRACT & POLICIES

## \*BANQUET CONTRACT\*

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO THE RULES AND REGULATIONS OF THE DISCOVERY BAY COUNTRY CLUB, AND THE FOLLOWING CONDITIONS:

1. In arranging for private functions, an ESTIMATE as to the number of persons attending shall be given 14 days prior, FINAL guarantee specified 72 hours in advance. This number will be considered a guarantee and charges will be based on such guaranteed attendance. Should the number of persons attending exceed the guaranteed amount, the Club will make all reasonable attempts to accommodate such additional persons up to an additional five percent (5%) of the original guaranteed attendance; provided that the undersigned Patron shall pay for all additional persons at the then prevailing rates. At this time of FINAL guaranteed attendance, 100% of the estimated charges are required as FINAL payment via a valid credit card (Visa, MasterCard or Discover ONLY), cash or cashier's check.
2. Patron agrees that food and beverages pursuant to this agreement are to be considered "consumable on site" and that no provision is available for the taking of food and beverages off the property.
3. All federal, state and municipal taxes which may be imposed or be applicable to this agreement and to the services rendered by the Club are in addition to prices herein agreed upon, and the Patron agrees to pay them separately.
4. No food or beverages of any kind from the outside will be permitted to be brought onto the Club premises by the Patron, his/her guests, or invitees without the special permission of the Club and the Club reserves the right to assess a charge for the service of such food and beverages.
5. Performance of this agreement is contingent upon the ability of the Club to complete the same, and is subject to labor troubles and/or disputes; accidents; government (federal, state, or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies; and other causes whether enumerated herein or not, beyond the control of the Club, preventing or interfering with performance.
6. A non-refundable deposit shall be paid upon confirmation of the function date. The duration of each function will be FIVE hours. There will be a \$750.00 charge for each additional hour. To reserve the Club for a Saturday event, a \$1,000.00 non-refundable deposit is required. A 50% cancellation fee will be charged if function is canceled less than 120 days prior to event. This cancellation fee will be based upon the estimated cost of the event. A room rental fee will be charged for Saturday events in these increments: **NO fee if guest list is 100 adults or more**, \$750 fee if guest list is 75-99 adults, a \$1,500 fee if guest list is 51-74 adult guests, and a \$2,000 fee if guest list is 50 adult guests or below (an adult guest is considered over the age of 10)
7. The Discovery Bay Country Club does not assume any responsibility for the damage or loss of any merchandise or articles left in the Club prior to or following the function.
8. The Patron shall assume responsibility for all guests or invitees of the Patron and shall reimburse the Club for any damage to Club property caused thereby.
9. The Patron shall indemnify and hold the Club harmless from any and all liability arising out of the acts or omissions of the Patron, its guests or invitees, while on the Club premises.
10. In the event either Discovery Bay Country Club or Customer shall bring any action or proceedings for the damages for an alleged breach of any provision of this agreement, the prevailing party shall be entitled to recover as part of such, action or proceedings reasonable attorney's fees and court costs.
11. All published prices do not include an 20% service charge and 8.25% sales tax
12. Under the terms of this contract, Discovery Bay Country Club is neither required nor responsible, to provide any tables, chairs or accessories to outside vendors. If additional tables, chairs, table skirting etc. are required by such vendors and the club is able to accommodate those requests, the requests must be made in writing no less than 48 hours prior to the event date. Additional charges may apply to the vendor making such requests and are due and payable 48 hours prior to the event date. It is the responsibility of the individual booking the event to inform all vendors of this policy and to have them contact DBGCC.

The undersigned Patron agrees to and understands the above conditions:

Date of Event: \_\_\_\_\_ Type of Event: \_\_\_\_\_

Individual: \_\_\_\_\_ Email: \_\_\_\_\_

(If a wedding, please print both Bride & Groom's full names)

Address: \_\_\_\_\_ Phone #: \_\_\_\_\_

Patron Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Discovery Bay Country Club Representative: \_\_\_\_\_ Title: \_\_\_\_\_

Discovery Bay Country Club Representative Signature: \_\_\_\_\_ Date: \_\_\_\_\_