



Experience the Unforgettable

at The Players Club



We at The Players Club pride ourselves on our service to members and guests. We sincerely hope that you will take advantage of all the wonderful things that we have to offer to make your day special.

What's Included

Set up & clean up
Dance floor
Audio/visual equipment
Bartenders & servers
Cake cutting with serving set
China, flatware, glassware & all serving dishes
Table linens & napkins
4 Votives & 3 decorative vases per table
Assistance in basic decorating
Private veranda & photo opportunities on golf course
Rental of the facility for up to 6 hours | not exceeding midnight



Pricing



All prices below are based per person & will have an additional 5.5% sales tax + 22% service fee

Saturday - \$8000 food & beverage minimum with a \$2000 room rental



Friday - \$6000 food & beverage minimum with a \$1500 room rental

Bar Options

Service fee and tax not included

Option 1 - Modified open bar

A card will be held at the bar & a tab will be run for either a set dollar amount or timeframe.

Option 2 - Beer, wine and soda \$18

Unlimited Michelob Ultra & Bud Light draft, house wine, & soda for the duration of the event.

Option 3 - The Players Club bar \$22

Unlimited call liquor, Michelob Ultra & Bud Light draft, house wine, & soda for the duration of the event.

Call Liquor Offered

Vodka

Titos
UV Blue & UV Grape
Firefly

Flavored Liquor

Amaretto
Kahlua

Whiskey

Seagrams VO
Seagrams 7
Southern Comfort
Canadian Club

Rum

Malibu
Captain Morgan
Bacardi
Bacardi Limon

Gin

Beefeater

Bourbon

Jim Beam

Tequila

Jose Cuervo

Beverage services & policies: No open container of alcohol may be removed from or brought into the facility. No alcoholic beverages will be served without a valid I.D. The Players Club reserves the right to refuse bar service to any guest at our sole discretion. Only one drink may be served per person at any one time. Any person attempting to serve alcohol to a minor will be asked to leave the premises. Bar service will not exceed 5.5 hours & will conclude by 11:45pm. Last call for alcohol will occur one half hour before the scheduled ending of the event.

Hors D'oeuvres

Buffet Options

Basic hors d'oeuvres | \$12

Your choice of three selections from list below

The Arnie | \$16

Your choice of four selections from list below

The Palmer | \$20

Your choice of six selections from list below

The King | \$30

Ham, turkey, or pork loin carving station with mini buns & condiments
+ your choice of eight items from list below.

Hors D'oeuvres Selection

spinach & artichoke dip	stuffed jalapeno poppers
Mexican layer dip	bacon wrapped water chestnuts
bacon parmesan dip	crab rangoons
buffalo chicken dip	Italian sausage & peppers
cheese & berries + crackers	teriyaki chicken skewers
fresh vegetables + ranch dip	chicken wings bone in or boneless
alfredo tortellini	chicken salad on puff pastry
bruschetta	cocktail sausages in BBQ sauce
vegetable spring rolls	meatballs swedish or asian zing
stuffed mushrooms	toasted ravioli beef or cheese

Carving Station

These options can be added to a package. Service fee & tax not included.

baked ham | \$5 smoked turkey breast | \$5 italian pork loin | \$6 prime rib |
\$8 beef tenderloin | \$9

served with cocktail buns & condiments

Dinner Buffet Options

Minimum of 20 guests required for dinner buffet. Service fee & tax not included.

The Players Club \$25

Choice of salad, choice of two sides & choice of two entrees

SALADS

house garden | mixed greens, cherry tomato, cucumber, shredded cheese & croutons ranch + balsamic vinaigrette

spinach strawberry salad | spinach, strawberries, slivered almonds, feta & red onion balsamic vinaigrette

caesar salad | romaine, parmesan & croutons caesar dressing goat cheese salad | mixed greens, goat cheese, candied walnuts & red onion apple cider vinaigrette

SIDES

steamed broccoli
buttered kernel corn
southwest corn casserole
green bean amandine
roasted italian vegetables
vegetable medley in honey butter

wild rice pilaf
saffron basmati rice
bow tie alfredo
herb whipped potatoes
parmesan roasted potatoes
potatoes au gratin

ENTREES

creamy rosemary chicken
creamy cajun chicken
garlic tuscan chicken
chicken marsala
teriyaki chicken

italian pork loin
herb crusted pork loin
turkey breast with savory gravy
roast beef with mushroom demi glaze
braised roast with cabernet demi glaze

UPGRADE OPTIONS

Prime Rib Carving Station / \$7

Beef Tenderloin Carving Station / \$6

*This will replace one of the entrees

Dinner Buffet Options

Minimum of 20 guests required for dinner buffet. Service fee & tax not included.

Classic \$30

Choice of salad, choice of three sides & choice of three entrees

** may choose side & entrée options from the Players Club buffet as

SALADS

house garden | mixed greens, cherry tomato, cucumber, shredded cheese & croutons ranch + balsamic vinaigrette

spinach strawberry salad | spinach, strawberries, slivered almonds, feta & red onion balsamic vinaigrette

caesar salad | romaine, parmesan & croutons caesar dressing goat cheese salad | mixed greens, goat cheese, candied walnuts & red onion apple cider vinaigrette

SIDES

candied baby carrots
fancy carrots
seasoned asparagus
roasted root vegetables
green beans with bacon
roasted brussel sprouts with bacon

gourmet macaroni & cheese
creamy cajun pasta
sweet potato casserole
boursin whipped potatoes
twice baked potato casserole
garlic mashed potatoes

ENTREES

boursin stuffed chicken
caprese chicken
herb crusted bone in chicken
spinach & artichoke stuffed chicken

honey pecan salmon
herb butter salmon
grilled mahi mahi
bacon wrapped pork loin

UPGRADE OPTIONS

Prime Rib Carving Station / \$5

Beef Tenderloin Carving Station / \$6

*This will replace one of the entrees

Plated Single Entrée Options

Maximum of 200 guests for plated entrees. Service fee & tax not included. Each option is served with plated salad, two sides, warm rolls & butter

Boursin stuffed chicken | \$25

bacon wrapped chicken breast stuffed with Boursin cheese & finely chopped broccoli

Spinach & artichoke stuffed chicken | \$25

chicken breast stuffed with creamy spinach & artichoke spread

Chicken marsala | \$25

pan seared chicken breast topped with sautéed mushrooms & marsala wine sauce

Creamy rosemary chicken | \$25

seasoned & breaded chicken breast topped with rosemary mushroom cream sauce

Parmesan chicken | \$25

crispy chicken breast topped with marinara, grated parmesan, & mozzarella cheese

Caprese chicken | \$25

pan seared chicken breast topped with tomato slices, mozzarella cheese, & balsamic glaze

Shrimp skewer | \$28

your choice of lemon butter, cajun, or teriyaki shrimp on a skewer & grilled

mahi mahi | \$28

tender filet of mahi mahi topped with strawberry mango papaya salsa

lemon butter & herb salmon | \$28

Atlantic baked salmon marinated in lemon garlic butter & herbs

honey pecan salmon | \$28

Atlantic baked salmon topped with a homemade honey pecan sauce

roasted beef tenderloin | \$30

three slices of seasoned & slow roasted tenderloin

new york strip | \$30

new york strip seasoned, grilled, & smothered with sautéed onions

rib eye | \$32

hand cut rib eye, seasoned, & grilled bacon wrapped filet mignon | \$35 hand cut filet, seasoned, & grille

Plated Duel Entree Options

Maximum of 200 guests for plated entrees. Service fee & tax not included. Each option is served with plated salad, two sides, warm rolls & butter

Tenderloin medallions & additional entrée | \$35

two seasoned & grilled tenderloin medallions paired with choice of bacon wrapped boursin chicken, chicken marsala or creamy rosemary chicken

Filet mignon & additional entrée | \$38

hand cut, seasoned, & grilled bacon wrapped filet paired with choice of bacon wrapped boursin chicken, chicken marsala or creamy rosemary chicken

Filet mignon & lobster tail | \$ Market

[maximum of 100 guests] hand cut, seasoned, & grilled bacon wrapped filet paired with a fresh lobster tail & melted butter

Vegetarian Options

mushroom risotto | \$24

Portobello mushroom marinated in a honey balsamic vinaigrette topped with mozzarella

eggplant parmesan | \$24

eggplant filet breaded & pan seared topped with fresh bruschetta & melted mozzarella

vegetable stir fry | \$24

seasonal fresh vegetables sautéed in a mild teriyaki sauce served on a bed of rice

stuffed shells | \$24

ricotta stuffed shells topped with a garden fresh tomato sauce

stuffed portobello mushroom | \$24

portobello mushroom cap stuffed with sautéed vegetables

Vegan meals available upon request

Late Night Bites

Must order for at least 1/2 of total guest count. Service fee & tax not included. Served with disposable serving boats

soft pretzels | \$4

soft pretzel bites or super sized soft pretzels tossed in butter & salt served with melted cheese sauce

churros | \$4

full size, mini, or oreo churros served with chocolate & caramel sauce

pizza | \$4

choice of two types of pizza cheese, pepperoni, hamburger, or sausage served with ranch

french fries | \$5

crinkle cut & curly fries served with melted cheese sauce, chili, ketchup, ranch, & spicy ranch

chips & dips | \$5

homemade tortilla chips served with salsa & your choice of queso or guacamole

chicken nuggets | \$5

chicken nuggets with all of the best dipping sauces! served with bbq, buffalo, ranch, & ketchup

mozzarella sticks or cheese curds | \$5

your choice of mozzarella sticks or cheese curds served with marinara & ranch

mini corn dogs | \$5

mini corn dogs served with ketchup, relish, mustard, & spicy mustard

ultimate pub food | \$8

your choice of three of the following: mozzarella sticks, cheese curds, mini tacos, southwest egg rolls, tortilla chips with queso, boneless wings with sauces, or french fries with dipping sauce



To see more of the beautiful couples that celebrated their special day with us, scan below.



The Players Club
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