

***Thank you for your considering  
Beavercreek Golf Club  
for your next event...***

*All of us at Beavercreek Golf Club are pleased that you  
are interested in hosting your next event with us!*

*We pride ourselves on providing the quality and expertise you deserve and have  
come to expect from Beavercreek Golf Club.*

*Beavercreek Golf Club is completely open to the public, year round.  
Just minutes from Towne Center in Beavercreek and I-675,  
you will find Beavercreek Golf Club the ideal setting for your next  
special event, golf outing, or business meeting.*

*Our beautifully appointed banquet room has large picturesque windows  
overlooking our grounds. You will find the neutral  
decor in the banquet facility perfect for your own special touches.  
The two banquet rooms combined can seat up to 230 guests.*

*Our wonderful banquet menu has been created by our own Executive Chef and is  
sure to please your guests.*

*We can also accommodate any special menu requests or  
dietary needs, please just let us know.*

*We are here for you every step of the way to ensure a perfectly planned event.  
We look forward to working with you!*

**Beavercreek Golf Club**  
**Standard Pricing list**  
**2008**

**Banquet room Rental**

<i>Large Banquet room</i>	\$150
<i>Small Banquet room</i>	\$75
<i>Grill Room (in season)</i>	\$200
<i>Patio (in season)</i>	\$100

**Banquet Room Set-Up Fee** \$75

*Includes: \* Basic Set-up, clean up and break down of all guest tables, white tablecloths and white linen napkins, china, silverware, glassware and club centerpieces.*

**Banquet Bar Set-up Fee** \$50

<b>Wood Parquet Dance Floor</b>	\$150
<b>Podium &amp; Microphone</b>	\$25
<b>TV/VCR</b>	\$25
<b>Screen &amp; AV Table</b>	\$25

*\*Additional Set up fees may be required for extensive set up specifications.*

*\*Additional Audio Visual equipment may be rented on your behalf. Prices quoted at time of rental.*

*6.5% Sales Tax applies to all items*

## ***Breakfast Buffet***

### ***Beavercreek Continental***

*Chilled Fruit Juices, Assorted Breakfast Breads  
Danish, Muffins and Cinnamon Rolls  
Coffee and Hot Tea Station.  
\$4.95*

### ***Beavercreek Healthy Start***

*Chilled Fruit Juices, Granola,  
Assorted Yogurts, Coffee and Hot Tea Station.  
\$3.95*

### ***The Scrambler***

*Chilled Fruit Juices, Assorted Breakfast Breads, Danish, Muffins and Cinnamon Rolls  
Fresh Fruit Display, Apple wood Smoked Bacon or Sausage Links  
Scrambled Eggs, Home Fried Potatoes and  
Coffee and Hot Tea Station.  
\$10.95*

### ***Beavercreek Brunch***

*Savory Sun-dried Tomato and Bacon Quiche  
Or Scrambled Eggs  
Pecan Banana Maple Syrup and French Toast with Butter  
Fresh Fruit Display with Yogurt Dip  
Bacon or Sausage  
Salad Bar and Chef's Choice Pasta Salad  
Choice of Chicken Pot Pie or Beef Stroganoff  
Choice of Home Fried Potatoes, Garlic Whipped Potatoes or Rosemary Roasted Potatoes  
Chef's Choice Fresh Seasonal Vegetables  
Rolls and Butter  
Chef's Choice Dessert Display  
Orange Juice, Coffee, Iced Tea and Water Station.  
\$14.95*

### ***Add on:***

*\* Enhance any of our wonderful breakfast buffets with these selections.*

***Assorted Breakfast Breads, Danish, Muffins  
and Cinnamon Rolls \$1.50 per person***

***Fresh Fruit Display with Yogurt Dip  
\$1.95 per person***

***Roast Beef with Au Jus and Horseradish  
Cream Sauce \$3.00 per person***

***Oven Roasted Prime Rib with Au Jus and  
Horseradish Cream Sauce  
\$4.00 per person***

***Chef Attended Omelet Station \$2.00 per person***

***Soup and Crackers Station \$2.00 per person***

*\*18% Service Charge and 6.5% Ohio Sales Tax applies to all items.*

## ***Box it up***

### ***Hot box Breakfast \$3.95***

Sausage, Egg and Cheese Biscuit with Hash browns. Assorted Juice and Coffee Station included.

### ***Classic Boxed Lunch \$8.00***

A variety of

Turkey Sandwiches with Turkey, American Cheese, Lettuce, Tomato and Sun-dried Tomato Mayo.  
Ham Sandwiches with Ham, Swiss Cheese, Lettuce, Tomato and Whole Grain Mustard Sauce or  
Italian Sandwiches with Ham, Salami, Provolone Cheese, Lettuce, Tomato, Peppers and Italian Dressing.  
Includes Potato Chips, Whole Fruit and Cookie,  
Iced Tea, Lemonade and Water Station.

### ***Wrapped Boxed Lunch \$9.00***

A variety of

Cucumber Ranch Turkey Wrap with Turkey, Avocado, Lettuce, Tomato and Cucumber Ranch Dressing.  
Veggie Wrap with Lettuce, Cucumbers, Hummus, Avocado, Sprouts and Onions.  
Pecan Chicken Salad Wrap with Lettuce, Tomato, Onions or  
Greek Chicken Wrap with Grilled Chicken, Feta Cheese, Spinach, Tomato, Grilled Onions and Balsamic Dressing.  
Includes Potato Chips, Whole Fruit and Cookie,  
Iced Tea, Lemonade and Water Station.

## ***A La Carte***

**\*Assorted Cookies \$12.95 Dozen**

**\*Brownies \$12.95 Dozen**

**\*Chocolate Dipped Strawberries  
\$13.95 Dozen**

**\*Assorted Candy Bars \$1.00 Each**

**\*Assorted Snacks \$1.00 Each**

**\*Assorted Granola Bars \$1.00 Each**

**\*Assorted Danish, Muffins and  
Cinnamon Rolls \$12.95 Dozen**

**\*Fresh Whole Fruit \$1.00 Per Piece**

**\*Sliced Seasonal Fruit \$1.95 Per Person**

**\*Chilled Fruit Juices \$.95 Per Person**

**\*Assorted Individual Juices \$2.00 Each**

**\*Coffee or Iced Tea by the Gallon  
\$13.95 Gallon**

**\*Coffee & Tea Service \$1.50 Per Person**

**\*Pretzels, Potato chips or Tortilla chips with  
Dip \$7.per pound**

*\*18% Service Charge and 6.5% Ohio Sales Tax applies to all items.*

# *Casual Buffet Menu*

All Buffets include Assorted Cookies and Brownies, Iced Tea, Lemonade and Water Station

***Soup and Salad*** **\$7.95**

Chefs Choice Soup of the Day, Mixed Greens accompanied by Hearty Toppers.  
Sliced Turkey, Ham, Bacon Bits, Tomatoes, Cucumbers, Onions, Mixed cheeses,  
Croutons, Chick Peas, Sprouts, Dressings, Rolls and Butter.  
Add Grilled Chicken \$1.00

***Soup and Sandwiches*** **\$11.95**

Choose 3: Sliced Ham, Turkey, Roast Beef, Chicken Salad, Egg Salad or Tuna Salad  
Sliced Cheeses, Assorted Breads, All the Fixing's and Chef's Choice Soup of the Day.  
With Choice of 2 sides.

***Chili and Baked Potato Bar*** **\$10.95**

Baked Potatoes, Shredded Cheese, Bacon Bits, Sour Cream, Green Onions,  
Homemade Chili with Crackers. With choice of 2 sides.

***South of the Border*** **\$11.95**

Grilled Chicken Strips, Fajita Beef Slices, Spanish Rice, Black Beans, Salsa,  
Shredded Cheeses, Lettuce, Tomatoes, Olives, Sour Cream, Guacamole, Onions,  
Taco Shell Bowls and Flour Tortillas. Chicken Tortilla Soup and Tortilla Chips.

***"The Cookout"*** **\$12.95**

Hamburgers, Hot Dogs, Metts and Brats. Sliced Cheeses, Assorted Buns and  
All the Fixing's. With choice of 2 sides.

***Beavercreek Picnic*** **\$12.95**

BBQ Grilled Chicken Breast and Marinated Flank Steak, Sliced Cheeses,  
Assorted Buns, All the Fixing's. With Choice of 2 sides.

***Southern BBQ Buffet*** **\$13.95**

Barbeque Chicken quarters and Basted Pork Ribs. With Choice of 2 sides.

***Italian Buffet*** **\$13.95**

Chicken Parmesan and Meat Lasagna, Penne Pasta, Marinara and Alfredo Sauces,  
Chefs Choice Seasonal Vegetables, Garden Salad and Garlic Bread.

***Outing Buffet*** **\$14.95**

Cornmeal Breaded Catfish with Shrimp Creole Cream Sauce and Sirloin Filet topped with  
Caramelized Onion and Bourbon Demi Glace. With Choice of 2 sides.

***Sides:***

Potato Chips  
Potato Salad  
Coleslaw  
Macaroni and Cheese  
Chefs Pasta Salad  
Southern Style Green Beans  
Corn on the Cob

Fried Potato Wedges  
Baked Beans  
Deviled Eggs  
Cottage Cheese  
Chef's Choice Seasonal Vegetables  
Salad Bar  
Au Gratin Potatoes

*18% Service Charge and 6.5% Sales Tax applies to all items*

# ***Formal Lunch Buffet Menu***

Minimum 30 people

***Two Entrees \$13.95    Three Entrees \$15.95***

**Includes Choice of 1 Salad, 1 Side Item and Chefs choice of Vegetables**

**Served with Warm Rolls with Butter, Iced Tea, Coffee and Water Service**

## ***Entrees:***

***Roast Beef  
Rosemary Au Jus and Horseradish Cream***

***Baked Herb Chicken  
Lemon Sherry Butter Sauce  
And Fresh Tomato Concasse***

***Blackened Walleye  
Warm Tomato and Olive Relish***

***Honey Bronzed Chicken  
Melted Brie and Apricot Sauce***

***Chicken Marsala  
Rich Mushroom Sauce***

***Pecan Crusted Ham  
Maple Orange Glaze***

***Savory Stuffed Pork Loin  
Sage Sausage Dressing***

***Baked Chicken En Croute  
Tomato, Fresh Mozzarella, Basil and Olives***

***Seafood Scampi***

***Baked Salmon  
Creamy Crab Sauce***

***Penne Pasta Primavera  
Garlic Butter and Parmesan Cheese***

***Homemade Vegetable Lasagna***

***Hearty Meat Lasagna  
Marinara and Parmesan Cheese***

***Shrimp Fettuccini Alfredo  
Spicy Chorizo Sausage***

## ***Salads***

Caesar, Fresh Fruit Salad, Potato, Chefs Pasta Salad,  
Vegetable Tray with Dip, Salad Bar, Roasted Vegetable Salad

## ***Side Item***

Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes, Rosemary Roasted Potatoes  
Au Gratin Potatoes, German Russet Potatoes with Bacon Dressing, Buttered Noodles  
or Twice Baked Potatoes.

*18% Service Charge and 6.5% Sales Tax applies to all Items.*

## *Formal Lunch Plated Menu*

**All Entrees Served with House or Caesar Salad, Warm Rolls with Butter, Choice of Side Item, Chefs Choice Vegetables, Iced Tea, Coffee and Water Service.**

***New York Strip Steak*      \$14.95 (8oz)**  
Tender Seared Steak topped with Grilled Onions and Red Wine Demi Glace

***Sautéed Herb Chicken*      \$10.95**  
Boneless Breast of Chicken sautéed Topped with a Lemon Sherry Butter Sauce and Fresh Tomato Concasse

***Chicken Marsala*      \$10.95**  
Boneless Chicken Breast Seared and Served with a Rich Mushroom Marsala Wine Sauce

***Roast Prime Rib of Beef*      \$14.95 (8oz)**  
Slow Roasted and Served with Rosemary Au Jus and Horseradish Cream

***Beef Roulade*      \$12.95**  
Tender Beef Flank and Duxelle Mushroom Roulade

***Sausage Stuffed Pork Loin*      \$11.95**  
Sage Sausage stuffed Pork Loin with a Savory Pan sauce.

***Filet Mignon*      \$16.95 (4oz)**  
Tender Filet of Beef Tenderloin broiled and topped with Sautéed Mushrooms

***Baked Chicken En Crouete*      \$11.95**  
Boneless Breast of Chicken, Tomatoes, Fresh Mozzarella, Basil and Olives with a Creamy Basil Sauce

***Baked Salmon*      \$12.95**  
Herb seasoned Salmon Filet topped with a Spicy Crab Meat Cream Sauce

***Seabass Scampi*      \$13.95**  
Seabass Filet Served with a Seafood Scampi Sauce

***Blackened Walleye*      \$12.95**  
Spicy Seared Walleye topped with a Warm Olive and Tomato Relish

### ***Side Items***

Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes, Rosemary Roasted Potatoes  
Au Gratin Potatoes, German Russet Potatoes with Bacon Dressing, Buttered Noodles  
or Twice Baked Potatoes.

*18% Service Charge and 6.5% Sales Tax applies to all items.*

# ***Dinner Buffet***

Minimum 30 people

***Two Entrees \$21.00    Three Entrees \$23.00***

*Includes: Choice of 2 Salads, 2 Side Items and Chefs choice of Vegetables. Served with Warm Rolls with Butter, Iced Tea, Coffee and Water Service.*

## ***Entrees:***

### ***Roast Beef***

***Rosemary Au Jus and Horseradish Cream***

### ***Oven Roasted Prime Rib***

***\*additional \$2.00 per person***

### ***Herb Crusted Beef Tenderloin***

***Mushroom Demi Glace***

***\*additional \$2.50 per person***

### ***Baked Herb Chicken***

***Lemon Sherry Butter Sauce***

***And Fresh Tomato Concasse***

### ***Blackened Walleye***

***Warm Tomato and Olive Relish***

### ***Honey Bronzed Chicken***

***Melted Brie and Apricot Sauce***

### ***Chicken Marsala***

***Rich Mushroom Sauce***

### ***Pecan Crusted Ham***

***Maple Orange Glaze***

### ***Savory Stuffed Pork Loin***

***Sage Sausage Dressing***

### ***Baked Chicken En Croute***

***Tomato, Fresh Mozzarella, Basil and Olives***

### ***Seafood Scampi***

### ***Baked Salmon***

***Creamy Crab Sauce***

### ***Penne Pasta Primavera***

***Garlic Butter and Parmesan Cheese***

### ***Homemade Vegetable Lasagna***

### ***Hearty Meat Lasagna***

***Marinara and Parmesan Cheese***

### ***Shrimp Fettuccini Alfredo***

***Spicy Chorizo Sausage***

## ***Salads***

***Caesar, Fresh Fruit Salad, Potato, Chefs Pasta Salad,  
Vegetable Tray with Dip, Salad Bar, Roasted Vegetable Salad***

## ***Side Item***

***Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes, Rosemary Roasted Potatoes  
Au Gratin Potatoes, German Russet Potatoes with Bacon Dressing, Buttered Noodles  
or Twice Baked Potatoes.***

*18% Service Charge and 6.5% Sales Tax applies to all Items.*

## *Dinner Menu*

**All Entrees Served with House or Caesar Salad, Warm Rolls with Butter, Choice of Side Item, Chefs Choice Vegetables, Iced Tea, Coffee and Water Service.**

***New York Strip Steak*            \$21.95 (10 oz)  
   \$24.95 (12oz)**

Tender Seared Steak topped with Grilled Onions and Red Wine Demi Glace

***Sautéed Herb Chicken*            \$16.95**

Boneless Breast of Chicken sautéed  
Topped with a Lemon Sherry Butter Sauce and Fresh Tomato Concasse

***Stuffed Pork Chops*                \$18.95**

Sage Sausage Stuffed Pork chops with a Savory Pan Sauce

***Chicken Marsala*                    \$16.95**

Boneless Chicken Breast Seared and Served with a Rich Mushroom Marsala Wine Sauce

***Roast Prime Rib of Beef*    \$21.95 (12 oz)**

Slow Roasted and Served with Rosemary Au Jus and Horseradish Cream

***Beef Roulade*                         \$18.95**

Tender Beef Flank and Duxelle Mushroom Roulade

***Filet Mignon*                         \$21.95 (6 oz)  
   \$24.95 (8 oz)**

Tender Filet of Beef Tenderloin broiled and topped with Sautéed Mushrooms

***Baked Chicken En Crouete* \$18.95**

Boneless Breast of Chicken, Tomatoes, Fresh Mozzarella, Basil and Olives with a Creamy Basil Sauce

***Baked Salmon*                      \$18.95**

Herb seasoned Salmon Filet topped with a Spicy Crab Meat Cream Sauce

***Peppered Mahi -Mahi*              \$18.95**

Black Pepper seared Mahi topped with a fresh Pineapple and Red Pepper Relish

***Seabass Scampi*                     \$18.95**

Seabass Filet Served with a Seafood Scampi Sauce

***Blackened Walleye*                 \$16.95**

Spicy Seared Walleye topped with a Warm Olive and Tomato Relish

### ***Duo Plates***

***Petit Filet (4oz) & Shrimp Scampi \$25.95***

***Petit Filet (4oz) & Crab Cakes \$23.95***

***Petit Filet (4oz) & Salmon \$24.95***

***Petit Filet & Chicken \$21.95***

***Chicken & Salmon \$19.95***

### ***Side Items***

Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes, Rosemary Roasted Potatoes  
Au Gratin Potatoes, German Russet Potatoes with Bacon Dressing, Buttered Noodles  
or Twice Baked Potatoes.

*18% Service Charge and 6.5% Sales Tax applies to all items*

# *Appetizers & Hors D'Oeuvres*

Priced Per 100/50 Pieces

## *Cold*

**Tea Sandwiches** \$100. / \$55.  
Ham and Smoked Provolone, Egg Salad,  
Pecan Chicken Salad

**Pinwheels** \$120. / \$65  
Spicy Chicken, Ham & Smoked Provolone, Turkey BLT

**Cocktail Shrimp** \$200. / \$100.  
Served with Cocktail Sauce and Lemons

**Marinated Shrimp & Avocado Crostini**  
\$150. / \$80.

**Peel & Eat Shrimp** \$55. per 5 pounds  
Served with Cocktail Sauce and Lemons

**Basil Tomato Bruschetta**  
With Crostini \$100. / \$50.

## *Hot*

<b>Meatballs (Swedish or BBQ)</b>	\$100. / \$55.
<b>Pot Stickers with Dipping Sauce</b>	\$140. / \$75
<b>Mini Quiche</b>	\$150. / \$80
<b>Spanikopita</b>	\$190. / \$95.
<b>Bacon Wrapped Chestnuts</b>	\$200. / \$100.
<b>Crab Cakes with Boursin Cream Sauce</b>	\$200. / \$100.
<b>Chicken Wings (Spicy, BBQ or Golden BBQ)</b>	\$140. / \$75.
<b>Chicken Tenders with Dipping Sauce</b>	\$140. / \$75.
<b>Stuffed Mushrooms (Crab, Sausage, Vegetarian)</b>	\$190. / \$95.
<b>Grilled Prosciutto Wrapped Scallops</b>	\$200. / \$100.
<b>Crab Rangoons with Sweet &amp; Sour Dipping Sauce</b>	\$200. / \$100.
<b>Beef Wellingtons</b>	\$190./ \$95.
<b>Chicken Wellingtons</b>	\$170. / \$90
<b>Steamed Mussels with Yellow Pepper and Sambucca Cream</b>	\$200. / \$100.
<b>Fried Ravioli's with Marinara Dipping Sauce</b>	\$190. / \$95.
<b>Mushrooms and Parmesan Beggar's Purses</b>	\$190. / \$95.

## *Gourmet Platters*

Priced per 100people/50 people

**Gourmet Cheese Display**  
Garnished with Fruit, French bread and Crackers  
\$265. / \$135.

**Pecan Cheese Ball with Crackers**  
Serves 30 \$25. each

**Baked Brie en Croute**  
With fresh Seasonal Berries and French bread.  
Serves 30 \$65 each

**Smoked Salmon Platter**  
With Caper Aioli and Tomato -Onion Relish  
\$265. / \$170.

**Seasonal Fruit and Berries Display**  
With Yogurt Dip \$135. / \$70.

**Italian Buffalo Mozzarella Display**  
With Crostini  
Serves 30 \$65.each

**Bouquet of Fresh Vegetables**  
With Boursin Cheese Dip \$125. / \$65.

**Homemade Spinach Dip**  
Served in a Pumpernickel Bread Bowl \$120. / \$65.

**Antipasto Display**  
Greek Olives, Sweet Gherkins, Roasted Red Peppers,  
Pearl Onions, Salami, Artichokes and Italian  
Cheeses. Served with Crostini  
\$265. / \$135

18% Service Charge and 6.5% Sales Tax applies to all items.

# ***Appetizers & Hors D' Oeuvres***

*Offer your guests a sampling of these wonderful Appetizer Stations  
Choose 2 or 3 stations with an Appetizer Package for a Unique Dinner Experience.*

## ***Gourmet Stations***

Chef Attended Stations are displayed for 2 hours

### ***Tapas Station***

Assorted Pita and Flat breads, Chef Sautéed Marinated Chicken and Beef, Andouille Sausage  
Fresh Corn Relish, Green Tomato Salsa, Artichoke and Tomato Salad  
Spanish Rice Salad, Dill Cucumber and Balsamic Dressings  
\$6.95

### ***Pasta Station***

Penne and Bowtie Pastas, Marinara and Alfredo Sauces, Pecan Pesto  
Peppers, Mushrooms, Spinach and Parmesan Cheese  
Garlic Bread and Italian Breadsticks  
\$5.95  
Add Shrimp \$2.00  
Add Chicken \$1.50  
Add Italian Sausage \$1.00

### ***Carving Station***

All Selections include Silver Dollar Rolls for Petite Sandwiches  
\*Choose any two selections for \$6.95 per person (excludes Prime Rib)

Oven Roasted Turkey Breast \$3.95 Fresh Cranberry Relish and Rosemary Aioli	Pecan Crusted Ham \$3.50 Whole Grain Mustard and Maple Orange Marmalade
Top Round of Beef \$3.95 Whole Grain Mustard and Horseradish Cream	Oven Roasted Pork Loin \$3.50 Brandied Raisin- Apple Chutney and Cajun Cream
Prime Rib \$5.95 Whole Grain Mustard and Horseradish Cream	

## ***Appetizer Packages***

Appetizer Packages are displayed for 2 hours and include Iced Tea, Coffee and Water Service  
\*Jumbo Shrimp and Crab Stuffed Shrimp En Crouete may not be selected for package choices.

### ***Platinum***

\$16.95 per person  
Choice of 4 Gourmet Platters and 6 Hot or Cold Hors D' Oeuvres

### ***Gold***

\$15.94 per person  
Choice of 3 Gourmet Platters and 5 Hot or Cold Hors D' Oeuvres

### ***Silver***

\$14.95 per person  
Choice of 2 Gourmet Platters and 4 Hot or Cold Hors D' Oeuvres

*18% Service Charge and 6.5% Sales Tax applies to all items*

## ***Desserts***

Priced Per Person

***Mousse Cups \$2.50***

Milk Chocolate or White Chocolate Mousse cup  
parfaits

***Carrot Cake \$2.50***

***Triple Chocolate Cake \$2.95***

***Strawberry Shortcake \$2.50***

Sliced Pound Cake with Fresh Strawberry topping  
and Whipped Cream.

***Sundae Bar \$3.50***

Vanilla Ice Cream, Whipped Cream, Nuts, Cookie  
Chunks, Chocolate Sauce and Strawberry Sauce

***Cheesecake \$2.95***

Gourmet Cheesecakes with Assorted Fruit toppers.

***Bread Pudding \$2.95***

Homemade and served with Bourbon Caramel Sauce  
and Vanilla Pecan Ice Cream

***Maraschino Chocolate Amaretto Torte \$2.50***

Garnished with Chantilly Cream

***Double Stacked Raspberry Squares \$2.95***

With Pecan Oatmeal Streusel

***Fudge Cake \$2.50***

With Orange Chocolate Ganache

***Homemade Cobbler and Ice Cream \$2.50***

Apple, Cherry and Peach Cobblers, served with  
Vanilla Ice Cream.

***Assorted Petite Fours \$2.50***

Bite size homemade desserts

***Chocolate Dipped Strawberries \$13.95dozen***

***Chefs Variety \$2.50***

Chef's Choice Dessert Buffet

***Gourmet Coffee Bar w/meal \$1.50 per person***

***w/out meal \$2.50 per person***

Fresh Whipped Cream, Cinnamon Sticks, Sugar  
Sticks, Chocolate Shavings and Flavored Syrups.

*18% Service Charge and 6.5% Sales Tax applies to all items*

# ***Beverages***

*Prices do not include Sales Tax & Service Charges*

House Liquor	\$3.50/Drink	House Wine	\$4.00/ Glass
Call Liquor	\$4.00/Drink	Premium Wine	Market Price
Premium Liquor	\$5.00/Drink	Domestic Canned Beer	\$2.50/ Each
Ultra-Premium	\$6.00/Drink	Imported Canned Beer	\$3.00/ Each

## ***Draft Beer***

Domestic Keg	\$225.00
Premium Keg	Market Price

## ***Non-Alcoholic***

Unlimited Sodas	\$1.75/Per Person
Unlimited Soda w/o alcohol set up	\$2.75/Per Person
Canned Sodas	\$1.75/Each
Bottled Water	\$2.00/Each
Sparkling Cider	\$15.00/Bottle

## **Wine by the Bottle**

### **Robert Mondavi**

#### **Woodbridge**

Chardonnay

Merlot

White Zinfandel

\$18.00 / Bottle

### **House Wine**

Burgundy, Chablis, Blush \$18.00/ Carafe

### **Sparkling Wine**

J. Roget Spumante \$15.00/ Bottle

## **Package Bar Service**

All Packages are based on a four hour time limit. Prices are based on guests 21 and over and includes soft drinks.

### **Club Bar \$14.75/ Per Person**

House Liquor, Domestic Draft Beer and House Wine

### **Call Bar \$16.75/ Per Person**

Call Liquor, Domestic Draft Beer and House Wine

### **Premium Bar \$17.75/ Per Person**

Top Shelf Liquor, Domestic Draft Beer and House Wine

### **Beer & Wine Bar \$14.00/ Per Person**

Assorted Imported and Domestic Canned Beer and Woodbridge Bottled Wine

**A \$50.00 Bar Set-up fee will be applied to all Bar and/or Alcohol Set-ups.**

*18% Service Charge and 6.5% Sales Tax applies to all items.*

## **Beavercreek Golf Club Banquet Policies**

**Food and Beverage Minimums:** All Saturday events have food and beverage minimums. Only food and beverage items may be applied towards the contractual minimum.

**Deposits and Cancellations:** All events require a deposit to reserve banquet space. The deposit secures the date for your event. The deposit will serve as a credit towards your final balance. Deposit amounts are based on the function type and amount of space being held. In the event of a cancellation at least six months prior to the event, a full refund will be made. Inside six months, refunds will be made based on the Clubs ability to rebook the date and space. The Club reserves the right to bill for the entire event (based on the events estimated number of attendees) if the event is cancelled within 60 days of the scheduled date.

**Rental fees:** A room rental may apply to your event based on the type of function and amount of space required. A room set-up fee of \$75.00 +tax applies towards all events unless stated otherwise. This fee covers linens, tables, room set-up, clean-up and general labor. A \$50.00+ tax set-up fee applies to all bars. The bartender is included in the banquet bar set-up. A large 16'X16'' parquet wood dance floor is available to rent for \$150.00+tax.

**Banquet Room Availability:** The Club tries to be as flexible as possible with advanced accessibility to the banquet room for personal decorating and set-up for your event. The room may be accessed up to thirty (30) minutes prior to your event unless otherwise approved in advance. Any outside vendors, such as DJ's and florists, need to arrange set-up and dismantle times.

**Guarantees:** A guaranteed number of guests is due in the sales office three (3) business days prior to your event. This will serve as the minimum number billed and may not be lowered. The Club will bill for actual attendance the day of the event and will accommodate your group as best as possible. The Club will be prepared to serve 5% over the guaranteed number up to 12 guests

**Payment:** Payment your event is due at the time of the final guarantee (3 business days) unless specified otherwise. Any charges in excess of that amount will be due at the conclusion of the event. We will be happy to invoice your event payment; prior credit approval may be required. The Club accepts cash, checks, Visa, MasterCard, and American Express.

**Alcohol Policy:** Beavercreek Golf Club is licensed to sell alcoholic beverages. The state prohibits any alcoholic beverages from being brought onto the premises for consumption by patrons. In accordance with state liquor laws, all alcohol must be purchased by Beavercreek Golf Club through its licensed distributors then served by Club staff to all patrons.

**Banquet Menu:** All food and beverage to be consumed at the Club during your function must be purchased through the Club. **This does not include special occasion cakes.** In accordance with our State Food license and local health codes, food not consumed on the premise will remain property of Beavercreek Golf Club. We offer a wide variety of food and beverage options on our menus but are also willing to customize a menu for you.

- Lunch menus are available for serving before 3:00pm
- Menu prices are subject to change but will be guaranteed 3 months prior to your event.
- Final menu selection is due 2 weeks (14 days) prior the event.
- Children's meals can be arranged at a reduced price.

**Tax Exempt Status:** If your group or event is tax exempt, the Club is required by the State to have a copy of your Sales Tax Exemption Certificate, issued by the State, on file in our sales office **PRIOR** to your event.

