

***Thank you for your considering  
Beavercreek Golf Club  
for your Wedding Reception...***

***Congratulations on your upcoming nuptials!  
All of us at Beavercreek Golf Club  
are delighted you are considering our wonderful facility  
for your very special day.***

***We are committed to transforming your wedding reception dreams  
into reality through high quality standards and expertise.***

***Beavercreek Golf Club has so much to offer:***

- ***Beautifully appointed banquet room with a seating capacity of up to 230 guests***
- ***Exquisite grounds with scenic views and plush landscaping***
- ***Ideal location, just minutes from I-675 in Beavercreek***
- ***On Site catering and Executive Chef***
- ***Extensive banquet menu to suit all your guests and your budget***
- ***Professional and courteous catering staff to plan and execute your reception to your specifications***
- ***Discounted golf rates and outings***
- ***Special rates at various area hotels***

***Our gracious banquet staff is here to help you in every step of the planning process through your event to ensure every detail is exactly to your specifications. We understand how memorable and important this most special day is to you and promise to deliver the reception you have always envisioned.***

***Again, congratulations and we look forward to working with you!***

# ***Beavercreek Golf Club***

## ***Standard Pricing list***

***All Wedding Receptions include the following complimentary items:***

*Banquet Room Rental*  
*White linen tablecloths and napkins for all tables*  
*Head table skirted with white linen and white tablecloth*  
*Glass hurricane globes, mirror tiles and*  
*White taper candles for all tables*  
*Cake Table with white skirting and white tablecloth*  
*Cake Cutting*  
*Parking*

### ***Additional Standard Fees:***

<i>Banquet Room Set-up fee</i>	<i>\$75.00</i>
<i>Includes set-up, clean up and break down of all guest tables and head table, linens, glassware, and etc.</i>	
<i>Banquet Bar Set-up fee</i>	<i>\$50.00</i>
<i>Wood Parquet Dance floor</i>	<i>\$150.00</i>
<i>TV/VCR Set up</i>	<i>\$25.00</i>
<i>Screen &amp; AV table</i>	<i>\$25.00</i>
<i>Votive Candles</i>	<i>\$.75 each</i>
<i>Ceremony Site fee</i>	<i>\$500.00</i>
<i>Grill Room Rental</i>	<i>\$200.00</i>
<i>Patio Rental</i>	<i>\$100.00</i>
<i>Additional Reception Hour</i>	<i>\$150.00</i>

### ***Items we may rent on your behalf:***

*Colored Linens, Chair Covers and Sashes, Arbors, Tents*

*6.5% Sales Tax applies to all items*

# An Evening in Camelot A Bridal Package

Includes:

Beautifully Appointed Banquet Room

Room set up, Bar set up and Dance floor rental

Four-Hour Open Bar Service  
(House Brands)

Gourmet Cheese Display  
Presented as your Guests Arrive

Two Entree Buffet Dinner\*  
Customized to Suit Your Personal Taste

Champagne Toast for all Guests

Wine Service with Dinner

Fresh Floral Rings designed to your specifications  
Prepared by Arrangements or by First Florist

Wedding Cake exquisitely created and designed to your taste  
Created by The Cakery or by Doebler's Bakery

Package Includes 18% Gratuity and 6.5% Ohio State Taxes

No Substitutions

(\*A served dinner may be offered in lieu of the buffet with an additional fee.)

\$60.00 Per Person

\$28 Per Person for Children ages 4 - 12

# ***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  
and 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 Croute***    **\$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  
and Twice Baked Potatoes.

*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 and Include  
Iced Tea, Coffee and Water Service

#### ***Tapas Station***

Assorted Pita and Flat breads, Chef Sauteed 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 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 Croute 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***

\$15.95 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*

# *Appetizers & Hors d' Oeuvres*

*Priced Per 100 / 50 Pieces*

## *Cold*

<i>Tea Sandwiches</i>	\$95. /\$55.
<i>Deviled Eggs</i>	\$90. /\$50.
<i>Cocktail Shrimp</i>	\$200./\$100.
<i>Salami Cornets</i>	\$95./\$55.
<i>Peel-n-eat Shrimp with Cocktail Sauce</i>	\$55./ 5 pounds
<i>Potato or Tortilla Chips/Pretzels</i>	\$5. Per Pound
<i>Fancy Mixed Nuts</i>	\$35./ 2.25 pounds
<i>Pinwheels</i> (Turkey or Ham)	\$95./\$50.

## *Hot*

<i>Meatballs</i> (Swedish, BBQ or Cranberry Glaze)	\$95./\$50.
<i>Pot Stickers with Dipping Sauce</i>	\$140./\$75.
<i>Mini Quiche-Assorted</i>	\$150./\$75.
<i>Spanakopita</i>	\$190./\$95.
<i>Vegetable Spring Rolls</i>	\$140./\$75.
<i>Glazed Rumaki</i>	\$200./\$100.
<i>Crab Cakes</i>	\$200./\$100.
<i>Chicken Wings</i> (Spicy or BBQ)	\$140. /\$75.
<i>Chicken Tender Strips with Dipping Sauce</i>	\$135./\$70.
<i>Stuffed Mushrooms</i> (Crab or Sausage)	\$190./\$95.
<i>Prosciutto Wrapped Scallops</i>	\$200. /\$100.
<i>Crab Stuffed Shrimp En Croute</i>	\$250. / \$125.
<i>Baked Oysters</i> (Southern or Rockefeller)	\$200. / \$100.
<i>Brie &amp; Strawberry Phyllo cups</i>	\$140. /\$75.

## *Gourmet Platters*

Priced per 100people/50 people

### *Gourmet Cheese Display*

Garnished with Fruit, French bread and Crackers  
\$265. / \$135.

### *Baked Brie en Croute*

With fresh Seasonal Berries and French bread. Serves  
30 \$65 each

### *Seasonal Fruit and Berries Display*

With Yogurt Dip \$135. / \$70.

### *Fresh Vegetables*

With Dip \$125. / \$65.

### *Homemade Spinach Dip*

Served in a Pumpnickel Bread Bowl \$120. / \$65.

### *Basil Tomato Bruschetta*

With Crostini \$100. / \$50.

### *Pecan Cheese Ball with Crackers*

Serves 30 \$25. each

### *Smoked Salmon Platter*

With Caper Aioli and Tomato –Onion Relish  
\$265. / \$170.

### *Italian Buffalo Mozzarella Display*

With Crostini  
Serves 30 \$65. each

*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 made at least nine months prior to the event, a full refund will be made. Inside nine 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 15'x15' 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. If your count exceeds the guarantee, 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 unless other arrangements are made in advance. 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.