

***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 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 it 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
2010

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

Wood Parquet Dance Floor \$150

LCD Projector \$150

Podium & Microphone \$25

TV/VCR \$25

Screen & AV Table \$25

Votive Candles \$.75ea

Grill Room Rental \$300

Patio rental \$100

Rental Fees

**Room rental fees will apply to all groups utilizing our banquet space without food and/or beverage services.*

Large Banquet room \$150

Small Banquet room \$75

Breakfast Buffet

Beavercreek Continental

*Chilled Fruit Juices,
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, Danish, Muffins and Cinnamon Rolls
Fresh Fruit Display, Apple wood Smoked Bacon
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
Applewood Smoked Bacon
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*

Enhancements:

Enhance any of our wonderful breakfast buffets with these selections.

Danish, Muffins and Cinnamon Rolls
\$1.50 per person

Fresh Fruit Display with Yogurt Dip
\$2.40 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

Yogurt Parfaits \$1.50 per person

20% Service Charge and 6.5% Ohio Sales Tax applies to all items.

Box it up

Hot box Breakfast \$4.95

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

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

Includes Potato Chips, Whole Fruit and Cookie,

Iced Tea, Lemonade and Water Station.

A La Carte

*Assorted Cookies \$13.95 Dozen

*Brownies \$13.95 Dozen

*Assorted Candy Bars \$1.25 Each

*Assorted Snacks \$1.25 Each

*Fresh Whole Fruit \$1.00/ ea

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

20% Service Charge and 6.5% Ohio Sales Tax applies to all items.

Casual Buffet Menu

All Buffets include Assorted 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, 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 **\$8.95**

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

South of the Border **\$12.95**

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.

Hoagie Buffet **\$12.95**

Grilled Chicken Strips, Italian Sausages, Grilled Onions, Grilled Peppers,
Shredded Italian Cheeses, Hoagie Buns and All the Fixing's. With choice of 2 sides.

Italian Buffet **\$13.95**

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

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
Salad Bar

20% Service Charge and 6.5% Sales Tax applies to all items

Formal Lunch Buffet Menu

Two Entrees \$14.95 Three Entrees \$16.95

**All buffets include 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***

***Chicken Marsala
Rich Mushroom Sauce***

***Marinated Grilled Chicken Breast
Italian Roma Tomato Sauce***

***Fennel Crusted Pork Loin
Dijon Béchamel***

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

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

Penne Pasta Primavera

Parmesan Cream Vegetable Lasagna

***Hearty Meat Lasagna
Marinara and Three Cheese***

***Lemon Garlic Marinated Salmon
Julienne Squash Topping***

***Pork Cordon Bleu
Swiss Mornay Sauce***

Salads

**Caesar, Fresh Fruit Salad, Potato Salad, Chefs Pasta Salad,
Salad Bar**

Side Item

**Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes, Au Gratin Potatoes, Buttered Noodles,
Bacon and Cheese Potato Casserole**

20% 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.

Ribeye Steak **\$15.95 (8oz)**
Grilled and Served with Rosemary Au Jus and
Horseradish Cream

Filet Mignon **\$16.95 (4oz)**
Tender Filet of Beef Tenderloin Grilled and
topped with Garlic Butter

Marinated Grilled Chicken **\$10.95**
Boneless Breast of Chicken Grilled and topped
with an Italian Roasted Roma Tomato Sauce

Chicken Marsala **\$11.95**
Boneless Chicken Breast Seared and Served with
a Rich Mushroom Marsala Wine Sauce

Gorgonzola Sirloin **\$12.95**
Seasoned Sirloin Steak grilled and topped with
Gorgonzola Cheese

Lemon Garlic Marinated Salmon **\$13.95**
Topped with Julienne Squash and Onions

Fennel Encrusted Pork Loin **\$11.95**
Oven Roasted and Served with a Dijon
Béchamel

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

Penne Pasta Primavera **\$9.95**
Tossed in a light White Wine and Garlic Sauce
with Sautéed Summer Vegetables and Basil.

Teriyaki Grilled Chicken **\$10.95**
Boneless breast of Chicken grilled and topped
with Pineapple Ginger Glaze.

Pork Medallion Cordon Bleu **\$12.95**
Pork Loin with Ham and Fontina Cheese
Breaded and Sautéed topped with Swiss Mornay
Sauce

Side Item

Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes,
Au Gratin Potatoes, Buttered Noodles, Bacon and Cheese Potato Casserole

20% Service Charge and 6.5% Sales Tax applies to all items.

Dinner Buffet

Two Entrees \$21.00 Three Entrees \$23.00

*Buffet 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 \$3.00 per person***

Herb Crusted Beef Tenderloin

Mushroom Demi Glace

****additional \$5.00 per person***

Chicken Marsala

Rich Mushroom Sauce

Marinated Grilled Chicken Breast

Italian Roma Tomato Sauce

Fennel Crusted Pork Loin

Dijon Béchamel

Pecan Crusted Ham

Maple Orange Glaze

Baked Chicken En Croute

Tomato, Fresh Mozzarella and Basil

Penne Pasta Primavera

Parmesan Cream Vegetable Lasagna

Hearty Meat Lasagna

Marinara and Three Cheese

Lemon Garlic Marinated Salmon

Julienne Squash Topping

Pork Medallion Cordon Bleu

Swiss Mornay Sauce

Salads

*Caesar, Fresh Fruit Salad, Potato Salad,
Chefs Pasta Salad, Salad Bar*

Side Item

*Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes,
Au Gratin Potatoes, Buttered Noodles, Bacon and Cheese Potato Casserole*

Gourmet Italian Buffet

\$17.95 per person

Grilled Italian Sausages with Peppers and Onions, Chicken Parmesan and Meat Lasagna

Penne Pasta with Alfredo and Marinara Sauces.

Chef's Choice Vegetables, Salad Bar and Garlic Bread.

Brownies, Iced Tea, Coffee and Water Service Included.

20% 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.

Ribeye Steak **\$21.95 (12oz)**

Grilled and Served with Rosemary Au Jus and
Horseradish Cream

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

Tender Filet of Beef Tenderloin Grilled and
topped with Garlic Butter

Marinated Grilled Chicken **\$16.95**

Boneless Breast of Chicken Grilled and topped
with a Italian Roasted Roma Tomato Sauce

Chicken Marsala **\$16.95**

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

Gorgonzola Sirloin **\$17.95**

Seasoned Sirloin Steak grilled and topped
With Gorgonzola Cheese.

Lemon Garlic Marinated Salmon **\$18.95**

Topped with Julienne Squash and Onions

Fennel Encrusted Pork Loin **\$17.95**

Oven Roasted and Served with a Dijon
Béchamel

Baked Chicken En Crouete **\$17.95**

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

Penne Pasta Primavera **\$14.95**

Tossed in a light White Wine and Garlic Sauce
with Sautéed Summer Vegetables and Basil.

Teriyaki Grilled Chicken **\$16.95**

Boneless Breast of Chicken grilled and topped
with Pineapple Ginger Glaze.

Pork Medallion Cordon Bleu **\$17.95**

Pork Loin with Ham and Fontina Cheese
Breaded and Sautéed topped with Swiss Mornay
Sauce

Side Items

Garlic Whipped Potatoes, Rice Pilaf, Parsley Red Bliss Potatoes,
Au Gratin Potatoes, Buttered Noodles, Bacon and Cheese Potato Casserole

20% Service Charge and 6.5% Sales Tax applies to all items.

Appetizers & Hors D'Oeuvres

Cold

Priced Per 100/50 Pieces

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

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

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

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

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

Chipotle Flatbread Club \$120./\$65.
Mini Flatbread Club Sandwiches

Hot

Priced Per 100/50 Pieces

Meatballs (Swedish or BBQ)	\$100. / \$55.
Mini Quiche	\$150. / \$80.
Spanikopita	\$190. / \$95.
Bacon Wrapped Chestnuts	\$200. / \$100.
Crab Cakes with Boursin Cream Sauce	\$200. / \$100.
Chicken Wings (Spicy or BBQ)	\$140. / \$75.
Chicken Tenders with Dipping Sauce	\$140. / \$75.
Stuffed Mushrooms (Crab, Sausage, Vegetarian)	\$190. / \$95.
Grilled Prosciutto Wrapped Scallops	\$200. / \$100.
Beef Wellingtons	\$190./ \$95.
Chicken Wellingtons	\$170. / \$90
Fried Ravioli's with Marinara Dipping Sauce	\$190. / \$95.
Mushrooms and Parmesan Beggar's Purses	\$190. / \$95.

Gourmet Platters

Priced per 100 people/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 \$240. / \$120.

Fresh Vegetable Crudités
With Boursin Cheese Dip \$150. / \$80.

Homemade Spinach Dip
Serves 30 \$40.

Pecan Cheese Ball with Crackers
Serves 30 \$25.

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

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

Crostini Display
Shrimp and Roasted Red Pepper, Chorizo and
Ricotta, Smoked Chicken and Mozzarella
Serves 80 / \$75.

20% 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

Éclair Cream Pie \$2.95

Layers of Graham Crackers, Vanilla Pudding,
Chocolate and Whipped Cream.

Homemade Chocolate Cake \$2.50

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 \$3.50

Gourmet Cheesecakes with Assorted Fruit toppers.

Bread Pudding \$2.95

Homemade and served with Bourbon Caramel Sauce
and Vanilla Ice Cream

Brownie Parfait \$2.95

Homemade Brownies topped with Cherries, Whipped
Cream and Nuts

Homemade Cobbler and Ice Cream \$2.50

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

Chocolate Dipped Strawberries \$13.95dozen

Chefs Variety \$2.95

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.

Candy Buffet

Create your own Specialty Candy Buffet

Choose any twelve (12) candies to be displayed.

\$2.75 per person

Minimum 50 guests

All Candy Buffets will include the following:

A Beautiful display table decorated with Lights and Tulle
Unique vases for candy, Candy Containers for your guests to fill
3 hours of service from the start of your event

Create your own Specialty Candy Buffet

Choose any twelve (12) candies to be displayed.

\$2.75 per person

Tootsie Rolls
Pastel Mints
Dum Dum Suckers
Gummi Bears
Jordan Almonds
Hot Tamales

Mike & Ike's
Laffy Taffy
Skittles
Twizzlers
Peppermint Patties
M&M's

M&M's Peanut
Hershey Kisses
Hershey Bar Minis
Reese's Minis
Snickers Minis

Club reserves the right to make substitutions bases on availability

20% Service Charge and 6.5% Sales Tax applies to all items.

Beverages

Cocktails

House Liquor \$4/drink
Call Liquor \$4.50/drink
Premium Liquor \$5.50/drink
Ultra Premium Liquor \$6.50/drink

Beer

Domestic Can \$2.50/each
Import Can \$3.50/each
Domestic Keg \$225/each
Premium Keg –Market Price

Non-Alcoholic

Unlimited Sodas \$2/per person
Fountain Soda \$2/ea
Bottled Sodas \$2.50/ea
Bottled Water \$2/ea
Fruit Punch \$13.95/gallon
Sparkling Cider \$15/ bottle

Wine

House Wine
Burgundy, Chablis, Blush
\$4/glass ~ \$18/carafe

Robert Mondavi Woodbridge
Chardonnay, Merlot, White Zinfandel
\$4.25/glass ~ \$18/bottle

Andre Spumante Champagne
\$4/glass ~ \$16/bottle

Wine requests are welcome, prices will be
quoted based on Market Price.

Package Bar Services

All packages are based on four hour time limit. Prices are based on guests age 21 and over.

Beer and Wine Bar \$15.75/ per person

Assorted Imported and Domestic Canned Beer, Woodbridge Bottled Wine and Unlimited Sodas

Club Bar \$16.50/per person

House Liquor, Domestic Draft Beer, House Wine Carafes and Unlimited Sodas

Call Bar \$18.50/per person

Call Liquor, Domestic Draft Beer, House Wine Carafes and Unlimited Sodas

Premium Bar \$19.50/per person

Top Shelf Liquor, Domestic Draft Beer, House Wine and Unlimited Sodas

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: All events require a \$50 deposit to secure your event space. The deposit will serve as a credit towards your final balance.

Cancellations: In the event of a cancellation, a refund will be made based on the amount of notice given. Full refunds will be issued to those clients canceling (6) six months or more prior to the event. Inside (6) six months, refunds will be made based on the Clubs ability to rebook the date with an event producing similar revenue. A portion of any refund is subject to administrative fees. If a cancellation is made less than 14 days prior to the events scheduled date, it will be billed based on the total Food and Beverage Minimum.

Banquet Room Availability: 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: The sales office must be notified of the exact number of guests attending the event five (5) business days prior to the function. If the sales office is not notified with a final count, the contracted number of guests will become the guest count and will be billed accordingly. The count is not subject to reduction within five (5) business days of the event. If the actual attendance exceeds your guarantee, you will be charged for the actual attendance. The club will be prepared to serve 5% over your guarantee, up to 12 extra people.

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.

****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.

