

# “A TOUCH OF ELEGANCE”

(Appetizer Displays and Passed Hors d' oeuvres)

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

- \*Smoked Salmon (\$375.00++ per 50 people)  
Our own alder-smoked salmon with cream cheese, Bermuda onion and bagels.
- \*International Cheese Display (\$275.00++ per 50 people)  
An array of cheese from around the world with crackers and baguets.
- \*Domestic Cheese Display with crackers. (\$225.00++ per 50 people)
- \*Anti Pasto Display (\$250.00++ per 50 people)  
Assorted cheese, dry salami, olives, crudité's vegetables, dip and crackers

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

- \*Gulf Prawns and Cocktail Sauce (\$375.00++ per 50 people)
- \*Snow Crab Claws and Cocktail Sauce (\$375.00++ per 50 people)
- \*Crudité Garden Vegetables with assorted crackers and dip. (\$200.00++ per 50 people)

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

Choose 3 at \$7.25++ per person

- \*Assorted cheese and fruit skewers
- \*Assorted canapés
- \*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 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 18% service charge and 8.5% sales tax  
Prices are subject to change at anytime. Prices Effective April 1, 2016

# **\*BREAKFAST\***

## **\*Continental Breakfast\***

Fresh Seasonal Fruit  
Assorted Muffins or Danish  
Assorted Juices  
Coffee, Tea  
\$11.50++

## **\*Buffet Breakfast\***

(Minimum of 50 People)

Scrambled Eggs or Frittata  
Bacon or Sausage  
Home-Fried Potatoes  
French toast with Maple Syrup  
Biscuits or Muffins  
Fresh Fruit  
Coffee, Tea, Juice  
\$16.50++

## **\*A la Cart**

### **Eggs Benedict**

Home-Fried Potatoes  
Biscuits or Muffins  
Fresh Fruit  
Coffee, Tea, Juice  
\$14.50++

### **Scrambled Eggs**

Bacon or Sausage  
Home-Fried Potatoes  
Biscuits or Muffins  
Fresh Fruit  
Coffee, Tea, Juice  
\$11.95++

### **New York Steak and Eggs**

Home-Fried Potatoes  
Biscuits or Muffins  
Fresh Fruit  
Coffee, Tea, Juice  
\$14.95++

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**\*LUNCHEONS\***  
**Weekdays Only**

**\*SALADS\***

*(Includes rolls and butter, coffee, tea, iced tea)*

**\$25.00++**

**\*Cobb Salad**

Butter lettuce, avocado, tomato chicken, bleu cheese and bacon with our special Cobb dressing.

**\*Caesar Salad**

Your choice of crab and shrimp or broiled breast of chicken, tossed with crisp romaine, parmesan cheese, croutons and a classic Caesar dressing.

**\*Mandarin Salad**

Marinated chicken, hearts of palm oranges, water chestnuts and pecans in a sesame dressing.

**\*ENTREES\***

*(Includes rolls and butter, coffee, tea, iced tea)*

**\$30.00++**

**\*Chicken Marsala**

with vegetable and potato or rice.

**\*Chicken Piccata**

with vegetable and potato or rice.

**\*Chicken Parmigiana**

with vegetables and pasta.

**\*London Broil**

with sauce béarnaise, vegetable and potato or rice.

**\*Fresh Filet of Salmon**

with vegetables and potato or rice.

**\*Crepes a la Rein Sauce Veloute**

**\*Vegetable Lasagna**

with fresh fruit.

**\*SANDWICHES\***

*(Served with French Fries)*

*Includes coffee, tea, and iced tea*

**\*New York Steak Sandwich\***

10 oz. choice NY Steak served on a grilled French roll.

**\$18.50++**

**\*California Chicken Sandwich\***

Marinated breast of chicken, broiled and served on a grilled sourdough, with salsa and pepper jack cheese.

**\$17.50++**

**\*Discovery Bay Hamburger\***

8 oz. ground sirloin on a grilled bun with lettuce, tomato and onion.

**\$14.95++**

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# **\*DINNER BUFFETS\***

(Minimum of 100 people. \$58.00++ per person)

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

**Package Price: \$73.00++ per person**

- \*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

### **\*Rice**

- \*Wild Rice Pilaf  
with mushrooms

### **\*Vegetables**

- \*Fresh Seasonal

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

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

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

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

(Breadsticks, 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 10 & Under \$25.00++ per child**

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

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## **\*\*\*Package Prices Include\*\*\***

### **Buffet Dinner**

**Beverage Option A: First Hour Hosted Domestic, Draft & Import Beer, House Wine by the Glass, and Soda ~ OR ~**

**Beverage Option B: Wine Service (Red & White House Wine Poured with Dinner)**

**Both Options A & B also include: Cake Cutting Service with Coffee, Champagne Toast, Anti-Pasto Appetizer Display and 2 Passed Hot hors d' oeuvres (excluding scallops)**

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# \*SIT DOWN DINNER ENTREES\*

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

		<b>**Package Price**</b>
* <b>Prime Rib of Beef au jus</b> with Creamed Horseradish	\$60.00++	\$75.00++
* <b>Roast Tenderloin of Beef</b> with sauce Charon or Béarnaise	\$60.00++	\$75.00++
* <b>Roast New York Sirloin</b> with sauce Béarnaise or Bordelaise	\$60.00++	\$75.00++
* <b>Filet Mignon au Champignon</b> with sauce Béarnaise & Wild Mushrooms	\$60.00++	\$75.00++
* <b>New York Sirloin Steak</b> charbroiled with Demi-Glace & Wild Mushrooms	\$60.00++	\$75.00++
* <b>Grilled Fillet of Salmon</b> with sauce Beurre Blanc or Rosemary Beurre Rouge	\$60.00++	\$75.00++
* <b>Chicken Marsala</b>	\$55.00++	\$70.00++
* <b>Chicken Piccata</b>	\$55.00++	\$70.00++
* <b>Chicken Cordon Bleu</b>	\$55.00++	\$70.00++
* <b>Chicken Scaloppini</b>	\$55.00++	\$70.00++

**\*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
- \*Rissolle Potatoes
- \*Steamed New Potatoes with shallots, herbs and butter  
**OR Wild Rice Pilaf with Mushrooms**

**\*Fresh Seasonal Vegetables**

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

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

**\*\*\*Package Prices Include\*\*\***

**Sit Down Dinner**

**Beverage Option A: First Hour Hosted Domestic, Draft & Import Beer, House Wine by the Glass, and Soda ~ OR ~**

**Beverage Option B: Wine Service (Red & White House Wine Poured with Dinner)**

**Both Options A & B also include: Cake Cutting Service with Coffee, Champagne Toast, Anti-Pasto Appetizer Display and 2 Passed Hot hors d' oeuvres (excluding scallops)**

Add \$3.00 service charge for 2 entrée options if guest list exceeds 150, Add \$3.00 service charge for 3 entrée options if guest list exceeds 100  
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## DESSERTS & BEVERAGES\*

### \*DESSERTS\*

*Dark Chocolate Mousse	\$5.25++
*Crème Caramel with Fresh Seasonal Berries	\$6.00++
*Ice Cream Sundae	\$5.25++
*Strawberry Chantilly	\$5.25++
*Éclairs and Cream Puffs	\$6.00++
*Pie a la Mode	\$6.00++
*Double Chocolate Layer Cake	\$6.00++
*Caramel Apple Torte	\$6.00++
*Tiramisu	\$6.00++
*Cheesecake	\$5.25++
*Dessert Station (an assortment of pastries)	\$12.00++

### \*BEER\*

### \*BEVERAGES\*

### AND

### \*LIQUOR\*

*Domestic/Non-Alcoholic Beer	\$5.50	*Well Drinks	\$6.75
*Draft/Imported (Bottled) Beer	\$6.00	*Call Drinks	\$7.00
*Soft Drinks	\$3.00	*Premium Drinks	\$8.50
*Juice	\$3.50	*Super Premium	\$9.25
*House Wine (glass)	\$7.50	*Super-Super Premium	\$10.25
		*Top Shelf	\$11.00

\*\*Above Bar Prices **Include** 18% Service Charge & 8.5% Tax\*\*

*House Champagne	\$20.00++ P.B.
*House Wine	\$19.00++ P.B.
*Corkage Fee	\$14.00+ P.B.

*Punch Station \$90.00++ per hour (50 people)
*No Host Bar- \$200.00 Bartender Fee
*Hosted Bar- \$300.00 or more <b>INCLUDES</b> Bartender

### \*OPTIONAL SERVICES\*

*Cake Cutting Fee (per person)	\$ 2.50
*Valet Parking (per attendant)	\$100.00
*Coat Check (per attendant)	\$75.00
*Split Entrée option (per person)	\$ 3.00
*Portable Dance Floor in Main Dining Room	\$500.00

\*Wedding Ceremony Set-Up/Breakdown including ceremony chairs & arch:  
 \$400.00 and 30 extra minutes will be added to a 5 hour reception  
 \$725.00 and 60 extra minutes will be added to a 5 hour reception

\*Extra Hour of Time added to an event: \$650.00

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# 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 ONE-week 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 or MasterCard), 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 \$650.00 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 fee will be based upon the estimated cost of event. A room rental fee will be charged for Saturday events of 99 ADULTS (anyone over the age of 10) or less.
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 18% service charge and 8.5% 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 \_\_\_\_\_ Date \_\_\_\_\_

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