

2023

Social & Banquet Guide

SERVICES & AMENITIES



- Glassware, Flatware & China
- Tables & Chairs
- Set Up and Break Down Club Provided Items
- 4 Hours of Event Time for an Afternoon Event and 5 Hours for an Evening Event
- Linens & Napkins
- Ample & Free On-Site Parking
- Handicap Accessible

ROOM RENTAL & MINIMUMS

	<i>Sunday-Friday</i>	<i>Saturday</i>
GOLF CLUB OF DUBLIN	\$500-\$1000 \$2,000-\$4,000	\$500-\$2000 \$6,000-\$11,000
ROYAL AMERICAN LINKS	\$500-\$1000 \$2000-\$3,000	\$500-\$2000 \$3,000-\$7,000
NEW ALBANY LINKS	\$500-\$1000 \$1000-\$3,000	\$500-\$1500 \$3,000-\$6,000
GLENROSS GOLF CLUB	\$500-\$1000 \$1,000-\$3,000	\$500-\$1500 \$3,000-\$5,000
BENT TREE GOLF CLUB	\$500-\$1000 \$1,000-\$2,500	\$500-\$1500 \$2,500-\$5,000
CLOVER VALLEY GOLF CLUB	\$500-\$1000 \$1,000-\$2,500	\$500-\$1500 \$2,000-\$5,000

Room rental and minimum pricing varies based on the golf club, event room, event date, event time of the year, event time, event details and time of booking.

BREATHTAKING LOCATIONS

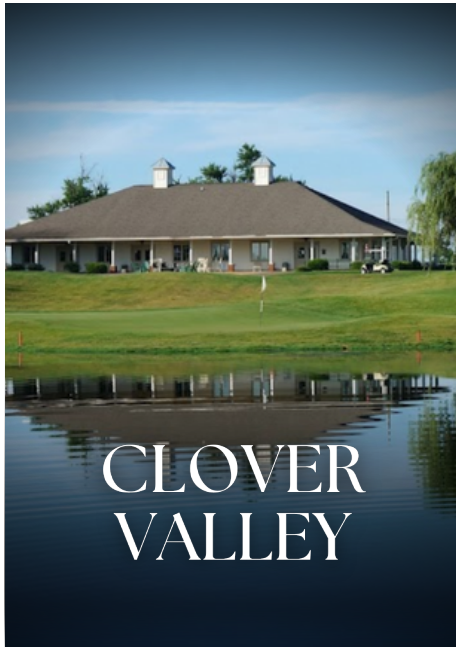


Have your event at one of Columbus's top venues

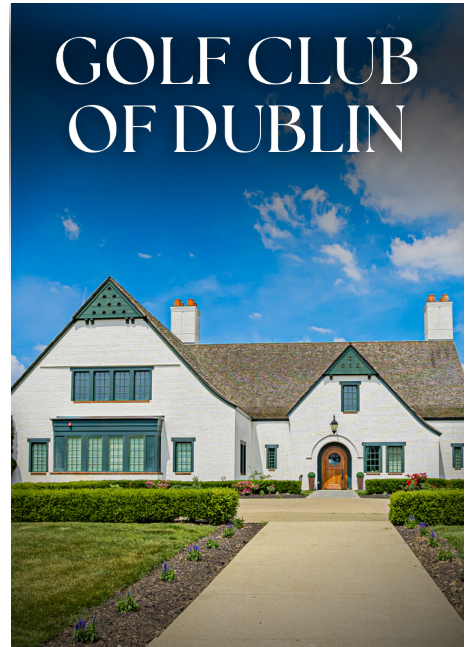
BENT
TREE



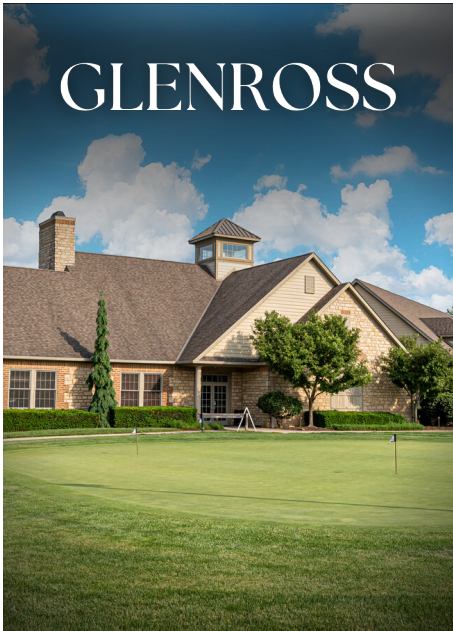
CLOVER
VALLEY



GOLF CLUB
OF DUBLIN



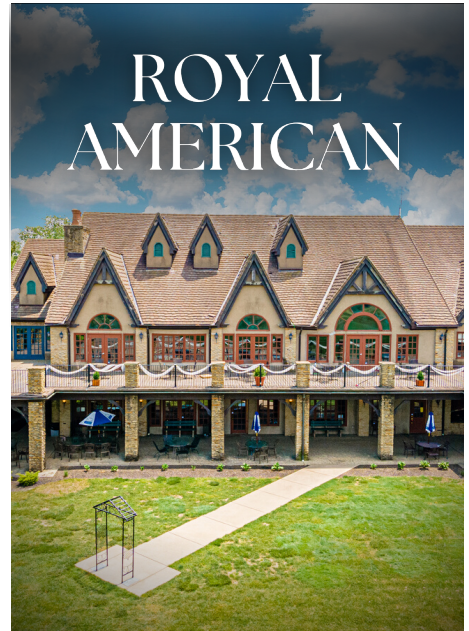
GLENROSS



NEW
ALBANY
LINKS



ROYAL
AMERICAN



KemperSports®



BREAKFAST & BRUNCH

Pricing does not include room rental, a 20% service charge on menu items and sales tax.



BREAKFAST

COFFEE, JUICE & BAGEL \$7.50 per person

- An assortment of bagels, jam and cream cheese
- Hot Tea
- Chilled Juices
- Freshly Brewed Regular and Decaffeinated Coffee

CONTINENTAL \$10.50 per person

- Assorted Pastries
- Baked Goods
- Fresh Fruit Salad
- Chilled Juices
- Hot Tea
- Freshly Brewed Regular and Decaffeinated Coffee

SUNRISE BUFFET \$15 per person

- Scrambled Eggs
- Pepper & Onion Potatoes
- Bacon & Sausage
- Fresh Fruit Salad
- Assorted Pastries
- Chilled Fruit Juices
- Hot Tea
- Freshly Brewed Regular and Decaffeinated Coffee

BRUNCH BUFFET

\$22 per person

INCLUDES:

- Scrambled Eggs
- Choice of Bacon or Sausage
- Iced Tea
- Chilled Fruit Juices
- Assorted Pastries
- Vegetables Du Jour
- Chef's Choice Potato
- An Assortment of Desserts

SALAD *Select Two*

- The Manor Salad Dressed with Poppyseed Dressing
- Chopped BLT Salad Dressed with Creamy Ranch
- Traditional Caesar Salad

ENTREE *Select Two*

- Warm Waffles with Maple Syrup
- French Toast with Maple Syrup
- Carved Ham with Pineapple Chutney
- Lemon and Garlic Rosemary Chicken

**Pricing does not include the applicable 20% service charge and sales tax.
Prices and availability are subject to change at any time.**



LUNCH BUFFETS

Lunch Service is before 4:00 pm.

Dinner Service is 4:00 pm and later.

*Pricing does not include room rental, a 20%
service charge on menu items and a sales tax.*



LUNCH

BOXED LUNCH

\$13 per person

- Potato Chips
- Dessert
- Napkins
- Condiments

SANDWICH *Select Two*

- Roast Beef Sandwich
- Turkey Sandwich
- Ham Sandwich
- Grilled Chicken Wrap
- Grilled Vegetable Wrap

PIZZA BUFFET (available at select locations only)

\$16 per person

- Pepperoni
- Cheese
- Sausage & Banana Peppers
- Buffalo Chicken
- Garden Salad
- Garlic Bread Sticks
- Freshly Baked Cookies & Brownies

PICNIC BUFFET

\$19 per person

- Hamburgers & BBQ Chicken
- Bratwurst with Onions & Peppers
- Baked Beans, Pasta Salad, Garden Salad
- Tomato, Lettuce, Red Onion, Pickle Spears
- Potato Chips
- Buns & Condiments
- Freshly Baked Cookies & Brownies

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LUNCH & DINNER BUFFETS

Lunch Service is before 4:00 pm.
Dinner Service is 4:00 pm and later.

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LUNCH & DINNER

ITALIAN FEAST

\$18/\$20 per person

- Penne Pasta
- Chicken Alfredo
- Marinara Sauce & Meatballs
- Caesar Salad
- Garlic Bread
- Chocolate Trifle

EAGLE BUFFET

\$20/\$23 per person

- Chicken Marsala
- Italian Sausage & Peppers
- Penne Rigate with Marinara Bake
- Garden Salad
- Green Beans Almondine
- Baked Focaccia
- Assorted Desserts

MEXICAN FIESTA

\$18/\$20 per person

- Fajita Steak & Chicken
- Sauteed Onions & Peppers
- Black Beans
- Spanish Rice
- Pico De Gallo, Sour Cream, Mixed Cheese
- Lettuce, Tomatoes, Flour Tortilla
- Chips & Salsa
- Cinnamon Sugar Chips

OFF THE SMOKER

\$25/\$28 per person

- Brisket
- Dry Rubbed Pulled Pork
- Grilled BBQ Chicken
- Mac & Cheese
- Tomato & Cucumber Salad
- Baked Beans
- Garden Salad
- Selection of Buns & Rolls
- Assorted Condiments
- Freshly Baked Cookies & Brownies

*45 person minimum

AMERICAN BBQ

\$20/\$25 per person

- Dry Rub Pulled Pork
- Grilled BBQ Chicken
- Creamy Mac & Cheese
- Cole Slaw
- Garden Salad
- Selection of Buns, Rolls & Condiments
- Freshly Baked Cookies & Brownies

KEMPER BUFFET

\$25/\$28 per person

- Dry-Rubbed Tri-Tip with Horseradish & Pan Jus
- Brined & Roasted Pork Loin Topped with Honey Mustard Sauce
- Garlic & Chive Mashed Potato
- Oven Roasted Vegetables
- Garden Salad
- Freshly Baked Rolls & Butter
- Selection of Cakes

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BUILD YOUR OWN BUFFET

Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30

Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35

Served with house bread, butter, and iced tea

Chicken Options

TUSCAN CHICKEN

Baked parmesan crusted chicken garnished with tomato caper relish & balsamic glaze

CARIBBEAN CHICKEN

Grilled marinated jerk chicken topped with a fresh pineapple jalapeno salsa

DECONSTRUCTED CHICKEN CORDON BLEU

Lightly breaded chicken breast topped with a creamy swiss cheese sauce & sliced ham

CHICKEN MARSALA

Boneless chicken breast sautéed with fresh garlic, herbs & mushroom in a marsala wine sauce

CHICKEN ALFREDO

Traditional alfredo with grilled chicken over a bed of penne pasta (includes only 1 side)

ROSEMARY AND GARLIC ROASTED LEMON CHICKEN

Grilled and baked with lemon and rosemary

APPLE-BRIE AND CRANBERRY CHICKEN:

Chicken breast stuffed with cranberry, brie and diced apples

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BUILD YOUR OWN BUFFET ... *Continued*

Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30

Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35

Served with house bread, butter, and iced tea

Beef & Pork Options

MEATBALLS WITH MARINARA

Penne & meatballs with marinara

SAUSAGE AND BEEF LASAGNA

House made lasagna with ricotta, marinara, and mild Italian sausage

SLICED BEEF AU JUS

Seasoned roasted tender eye of round served with horseradish cream

6oz SIRLOIN FILET WITH ONIONS & MUSHROOMS

Grilled steak with sautéed mushrooms & onions (additional \$3 per person)

BEEF AND VEGETABLE KABOBS

Marinated skewered sirloin with fresh vegetables, grilled to perfection (additional \$2 per person)

MEATLOAF

Our special recipe made with fresh ground beef, pork, onions, green peppers, and seasonings, topped with our special sauce

MAMA'S POT ROAST

Slow-roasted pot roast with carrots, celery, onions & redskin potatoes (includes only 1 side)

STUFFED SHELLS BOLOGNESE

Jumbo pasta shells with rich beef and pork tomato sauce, ricotta, mozzarella and provolone

OHIO ROASTED APPLE CIDER PORK LOIN

Brined for 24 hours then oven roasted with an apple gravy

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BUILD YOUR OWN BUFFET ... *Continued*

Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30

Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35

Served with house bread, butter and iced tea

Seafood Options

BOURBON GLAZED SALMON

Salmon filet glazed with a bourbon sauce (additional \$3 per person)

PARMESAN TILAPIA

Baked parmesan crusted tilapia garnished with lemon Aioli

BAKED HERB TILAPIA

Topped with a white wine herb sauce

Vegetarian Options

VEGETABLE PASTA BAKE

Sautéed zucchini, squash, onions, mushrooms & tomatoes tossed in our house marinara & penne topped with provolone cheese

PORTABELLA NAPOLEON

Sliced zucchini, squash, onion, tomato and red pepper layered onto a crisp portabella, topped with red sauce and provolone

STUFFED PEPPERS:

Chefs choice veggies

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BUILD YOUR OWN BUFFET ... *Continued*

Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30

Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35

Served with house bread, butter and iced tea

Salad Options (selection of one)

MIXED GREENS SALAD

Feta Cheese, candied walnuts, dried cranberries, red onion

TRADITIONAL CAESAR SALAD

Croutons, parmesan cheese, romaine lettuce

GARDEN SALAD

Red onion, tomato, cucumber and shredded provolone

Side Options (selection of two)

- GARLIC RED SKIN PARMESAN SMASHED POTATOES
- CHIVE AND GARLIC-WHIPPED POTATOES
- GARLIC AND ROSEMARY ROASTED RED SKIN POTATOES
- LOADED MASHED POTATOES
- WHIPPED SWEET POTATOES
- MAC & CHEESE
- RICE PILAF
- GREEN BEAN ALMONDINE
- OVEN-ROASTED VEGETABLES
- MAPLE GLAZED BABY CARROTS
- BRUSSELS SPROUTS WITH ONIONS & BACON
- ASPARAGUS

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HORS D'OEUVRES PACKAGES

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HORS D'OEUVRES PACKAGES

Cold Options

OHIO LOCAL CHEESE DISPLAY

SEASONAL FRESH FRUIT DISPLAY

VEGETABLE CRUDITE & DIP

BUFFALO CHICKEN CROSTINI

TORTELLINI-PESTO SKEWERS

CANDIED BACON

ROASTED RED PEPPER HUMMUS WITH PITA

PINEAPPLE, HAM, HONEY MUSTARD SLIDER

CHICKEN SALAD CROISSANT

CAPRESE DISPLAY

Hot Options

GARLIC CHEESY BREAD

MARINARA, BBQ, OR SWEDISH MEATBALLS

PORK POTSTICKERS WITH HOISON BBQ SAUCE

CHICKEN QUESADILLA TRUMPETS

SAUERKRAUT BALLS WITH AIOLI

VEGETARIAN SPRING ROLLS

VEGETABLE OR SAUSAGE-STUFFED MUSHROOMS

MEATBALL SLIDERS

CHICKEN PARMESAN SKEWER

CHICKEN SATAY SKEWER WITH PEANUT SAUCE

SPINACH ARTICHOKE DIP WITH PITA

PICK ANY THREE (3) APPETIZERS FOR \$15

Additional Appetizers \$4 per person

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DESSERTS

COOKIES & BROWNIES \$5

SHEET CAKE \$6

PIE \$7

CHOCOLATE CAKE \$6

CHEESECAKE \$7

CHOCOLATE TRIFLE \$7

ICE CREAM SUNDAE BAR \$10

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BEVERAGES

Hosted Bar Packages

4 HOUR BAR (75 person minimum)

- Non-Alcoholic \$4 per person
- Beer & Wine \$16 per person
- Well \$18 per person
- Call \$26 per person

5 HOUR BAR (75 person minimum)

- Non-Alcoholic \$4 per person
- Beer & Wine \$18 per person
- Well \$20 per person
- Call \$30 per person

Cash Bar

- \$500 minimum
- \$100 Bartender Fee

NON-ALCOHOLIC

Regular and Decaf Coffee, Hot Tea, Fountain Soda, Iced Tea & Lemonade

BEER & WINE

One Domestic Draft Beer & House Wines

WELL BAR

One Domestic or Imported Draft Beer, House Wines & Well Liquors

CALL BAR

Domestic and Imported Bottled Beer, Hard Seltzer, House Wines & Call Liquors

(Bar Packages Exclude Shots)

Beer, Wine & Liquor

Domestic Beers Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Seasonal Ales, Non-Alcoholic **\$4.00 each**

Domestic Draft Beers Varies, Please Ask **\$4.00 each**

Import Beers Corona, Heineken, Amstel Light **\$5.00 each**

Import Draft Beers Varies, Please Ask **\$6.00 each**

Hard Seltzer White Claw, Truly **\$4.00 each**

House Wines Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Merlot, Cabernet Sauvignon **\$6.00 each**

Well Liquor Smirnoff Vodka, Barton's Gin, Castillo Rum, Jim Beam Bourbon, Seagram's 7, Lauders Scotch, Montezuma Tequila, Assorted Schnapps, Amaretto Dekuper **\$7.00 each**

Call Liquor Buckeye Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniels Whiskey, Crown Royal, Canadian Whiskey, Jim Beam Bourbon, Seagram's 7, Dewars Scotch, Jose Cuervo Tequila. **\$9.00 each**

Sparkling Wine Service

- Asti Spumante **\$21 per bottle**
- Toast pour for larger groups **\$3.00 each**

Non-Alcoholic

Regular and Decaf Coffee, Hot Tea, Soft Drinks, Iced Tea and Lemonade **\$2.50 each**

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SECURE YOUR EVENT

Deposit Schedule

To Secure Your Event Date, a \$500.00 Non-Refundable Deposit and Signed Contract is Required.
Deposits can be made via credit card, check, or cash

ALL CHECKS NEED TO BE MADE PAYABLE TO THE CLUB.

Final Guest count and Final Payment is due (2) weeks before your event



This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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