



Monroe Golf & Country Club
~ Est. 1957 ~

Banquet Information

Facility Rental Information

<u>Room</u>	<u>Members</u>	<u>Non-Members</u>	<u>Notes</u>
Dining Room (Day) A or B	\$150	\$200	\$150.00 Food Minimum
Ball Room (Day) Full Room	\$300	\$400	\$150.00 Food Minimum
Board Room	\$50	\$100	\$150.00 Food Minimum
Dinning Room (Evening) A or B	\$200	\$400	\$350.00 Food Minimum
Ball Room (Evening) Full Room	\$400	\$600	\$350.00 Food Minimum
Board Room (Evening)	\$50	\$150	\$350.00 Food Minimum
Civic Clubs (Day)	N/C	N/C	\$150.00 Food Minimum
Civic Clubs (Evening)	\$100	\$100	\$350.00 Food Minimum
Pool & Cabana Area Must fill out a rental contract 10 days prior to your event.	\$50 per hour + \$50 Cleanup fee	Not Available	Maximum 50 people Outside food allowed All Alcohol must be purchased thru the club
Weddings	\$500	\$1,500	Must start after 6:30 p.m. Total Minimum including rental fees must equal \$2000
Bar Tender Fee	\$50	\$75	Per Bar Tender
Dance Floor Fee	N/C	\$100	

Room Rental

All room rental fees (Excluding Pool & Cabana Area) include tables, chairs, room set up, clean up, table linens, plates, cups, napkins & flatware. Additional fees may be added to your final bill for items that your event requires above our normal inventory.

Reservations

Reservations, including final planning and rental payment must be complete at least 10 days prior to the date of the function. There will be no refund of rental fees for functions cancelled within 10 days of the reserved date.

Plated Dinner Menu Selections

Salads: (Select One)

Garden, Caesar, Spinach, Baby Blue, Spring Mix or Cucumber

Salad Dressings: Ranch, Blue Cheese, Honey Mustard, Honey French, Caesar, 1000 Island, Vinaigrette, Raspberry Vinaigrette, Italian and Hot Bacon Dressing

Entrees: (Select One)

Filet Mignon	\$21.95
N.Y. Strip	\$18.95
Prime Rib	\$20.95
Atlantic Salmon	\$19.95 (Several Cooking Options)
Stuffed Shrimp	\$24.95
Fried Shrimp	\$22.95
Filet Mignon & Shrimp	\$25.95
Filet Mignon & Lobster	\$32.95
Chicken	\$16.95(Several Cooking Options)

Accompaniments: (Select One From Each Category)

A.	Twice Baked Potato	B.	Vegetable Medley
	Baked Potato		Green Beans
	Parsley Potatoes		Roasted Asparagus
	Whipped Potatoes		Sugar Snap Peas
	Garden Blend Rice		Glazed Carrots
	Rice Pilaf		Broccoli Florets
	Couscous		Sautéed Spinach
	White Rice		Silver Queen Corn

Each Dinner include rolls, choice of desserts, coffee, tea and water.

There will be a 20% service charge and 7% sales tax added to the final bill.

Buffet Menu Suggestion

The Georgian

**Select one Entrée, two Accompaniments, one Salad, and one Dessert
\$17.99++ per person**

Pot Roast
Pork Loin
Baked Ham
Grilled Chicken with Peppers & Onions
Fried Chicken
Rosemary Chicken

The Waverly

**Select Two Entrées, four Accompaniments, one Salad, and one Dessert
\$22.99++ per person**

Slice Roast Beef with Mushroom Gravy
Pork Chops
Chicken Cordon Bleu
Stuffed Flounder
Grouper Parmesan
Roasted Turkey
Grilled Salmon

The Piedmont

**Select Two Entrées, four Accompaniments, one Salad, and one Dessert
\$24.99++ per person**

Tenderloin Medallion with Burgundy Sauce
Petite Filet Mignon
Chicken Marsala
Shrimp Creole
Caribbean Snapper
Prime Rib
NY Strip

Accompaniments

Scalloped Potatoes	Southern Style Green Beans
Parsley Potatoes	Squash Casserole
Whipped Potatoes	Macaroni and Cheese
Garden Blend Rice	Broccoli and Rice Casserole
Rice Pilaf	Cream Corn
White Rice	English Peas with Pearl Onions
Couscous	Broccoli Florets
Vegetable Medley	Sweet Cream Corn
Sautéed Squash & Onions	Roasted Asparagus
Sugar Snap Peas	Glazed Carrots
Steamed Green Beans	Fried Okra

Salads

Garden, Caesar, Romaine, Spinach, Greek, Cucumber or Spring Mix

Dressings

Ranch, Blue Cheese, Honey Mustard, Honey French, Caesar, 1000 Island, Vinaigrette, Raspberry Vinaigrette, Italian, Hot Bacon Dressing

Desserts

White Chocolate Cheese Cake, Amaretto Cheese Cake, Traditional Cheese Cake, Chocolate Cheese Cake, Macadamia nut Cheese Cake, Red Velvet Cake, Lemon Chiffon Cake, Death by Chocolate Cake, Carrot Cake, Spice Cake, Key Lime Pie, Pumpkin Pie, Banana Cream Pie, Pecan Pie and Assorted Cobbler Choices.

*Each Buffet includes rolls, coffee, tea and water.
Assorted Dessert Bar Add \$1.00 per person*

There will be a 20% service charge and 7% sales tax added to the final bill

Plated Lunch Menu Options

Chicken Cordon Bleu \$15.99

Roast Beef \$15.99

Roasted Pork loin \$15.99

Tenderloin Medallions \$16.99

Fried / Grilled Shrimp \$16.99

Above Entrées are served with Garden Salad, Dessert, Rolls, Coffee, Tea & Water

Quiche Plate

Served with Seasonal Fresh Fruit and Soup De Jour
\$12.99

Trio Plate

Egg Salad, Tuna Salad and Chicken Salad Served with Seasonal Fresh Fruit
\$12.99

There will be a 20% service charge and 7% sales tax added to the final bill.

Hors d'oeuvres Options

Iced Coastal Shrimp
Carved Beef Tenderloin with sliced breads
Carved Pork Loin with sliced breads
Carved Ham with sliced breads
Smoked Salmon with Roe
Cold Seafood Bar
(Add \$3.00 per person if above items are selected)

Fried Shrimp
Mini Beef Brochettes
Teriyaki Chicken Kabob
Bacon Wrapped Scallops
Stuffed Mushroom Caps
Hot Crab Dip
Hot Spinach Dip
Coconut Chicken
Display of Fruits, Vegetables and Cheeses
Pot Stickers with Spicy Soy Sauce
Pastry Wrapped Smokies
Assorted Mini Quiche
Pasta Station
(Includes two Pastas, Alfredo and Marinara Sauce, Peppers, Cheese, Shrimp, Olives and Onions)
Chicken Strips with Honey Mustard
Spanakopita
Shrimp and Vegetable Spring Rolls
Sweet & Sour Meatballs
BBQ Meatballs
Hot Artichoke Dip with Crackers
Assorted Canapés
Cheese Straws

Prices are as follows:

4 Items	\$14.99
5 Items	\$16.99
6 Items	\$18.99
7 Items	\$20.99
8 Items	\$22.99

*There will be a 20% service charge and 7% tax added to the final bill.
All hors d'oeuvres are priced apx. 3 per person*

Other Hors d'oeuvres

Chicken Nuggets
Mini Pizzas
Hot Wings
Meatballs
Fruit, Cheese and Vegetable Tray
Chicken Quesadillas
Mozzarella Cheese Sticks
Stuffed Potato Skins
Chips and Dip
Corn Dog Bites
Mini Egg Rolls
Pastry Wrapped Smokies

Prices are as follows:

4 Items	\$10.99 per person
5 Items	\$12.99 per person
6 Items	\$15.99 per person
7 Items	\$17.99 per person
8 Items	\$18.99 per person

Hors d'oeuvres are price apx. 3 per person

Beverage Information

Beverage Prices

Sodas	\$1.00 each
Cocktails	\$5.00 each
Call	\$7.00 each
Premium	\$7.00 each
Domestic Beer	\$3.00 each
House Wines	\$4.50 per glass
House Champagne	\$16.00 per bottle
Non-Alcohol Station	\$200.00 Unlimited per 100 people (Includes punch, tea, soft drinks, and coffee)
Keg Domestic	\$175.00 each
Keg Import	\$250.00 each

20% service charge and 7% sales tax will be added to the total beverage section of the bill.

Cookout Information

Cookout

Grilled Hamburgers, Grilled Hotdogs, Baked Beans, Cole Slaw or Potato Salad,
Chips and cookies

\$9.50 per person

Grilled Chicken add \$1.00 per person

Box Lunches

Ham, Turkey and Roast Beef sandwiches with lettuce, tomato, Cheese, chips and candy bar
\$7.50 per person

Deli Tray Lunch

Ham, Turkey and Roast Beef with assorted breads, lettuce, tomato, cheese,
cole slaw or Potato Salad, chips and cookies

\$9.50 per person

All menus are subject to a 20% service charge and 7% tax added to the final bill