

Golden Eagle Weddings

Golden Eagle Golf & Country Club (hereinafter GEGCC) is pleased to offer the following banquet services as an extension of our member services. We look forward to providing you the best quality food, beverage and service possible. If you have any questions about the information herein, please do not hesitate to ask.

All food & beverage must be provided by GEGCC. All food & beverage must be consumed on the premises.
Food & beverage prices will not be guaranteed more than 90 days from the function booking date.

Guarantee numbers are required 72 hours prior to the function, by 12 Noon. Guaranteed numbers will be charged. There will be a charge for each additional guest over the guaranteed number. If a guarantee is not received the estimated number of guests will serve as a guarantee and you will be charged accordingly.

Guarantees are based on food consumed during one and one-half hour of service for buffets and two hours for wedding receptions, unless otherwise noted. All food & beverage items, as well as all audio/video charges, if applicable, are subject to cost plus 20% service charge and 7.5 % state sales tax. All functions will be paid for by check or credit card at the conclusion of the function.

The dress code at GEGCC will be strictly adhered to by guests as well as entertainers! Entertainers will not be permitted to eat or drink alcoholic beverages (unless they are an invited guest).

For Seated Dinner Parties, Buffets and Receptions the client will provide centerpieces or GEGCC will be happy to provide for a nominal fee. For Heavy Hors d'oeuvres Receptions, the client will be responsible to furnish a floral arrangement of at least 3 feet in height for the hors d'oeuvres buffet table. Additional flowers are optional.

All décor provided by the client **MUST** be placed by the client or agent of the client.

GEGCC provides white, padded chairs for Wedding Ceremonies held on our Back Lawn AT NO EXTRA CHARGE! It is the Client's responsibility to let GEGCC Staff know their preferred ceremony location site on our Back Lawn, if not at the Pergola, and the GEGCC Staff will set-up the Ceremony Chairs also **AT NO EXTRA CHARGE!**

Two time slots are available on Saturdays: Afternoon is from 10 AM to 3 PM; Evening is from 5 PM to 12 Midnight.

The food minimum for a Saturday evening event is \$3,700++

A \$1,500 deposit is required for all functions to guarantee your date. **This deposit is non-refundable and non-transferable.**
We require a \$24.95++ per person food minimum on all receptions.

A 20% SERVICE CHARGE AND 7.5% TAX WILL BE ADDED TO ALL PRICES

Clubhouse Fees:
Reception \$1,600
Wedding Ceremony & Reception \$1,750
Meeting Rooms \$150 and Up

GEGCC accepts no responsibility for any items brought to or left at the club.

Catering Manager will discuss options including food and beverages.

Revised 11/21/17





Wedding Plated Dinner Menus

When choosing your plated dinner menu, please choose from the following:

- *One (1) Salad Choice*

- *One (1) or Two (2) Entrée Choice(s)**

DO NOT include a Vegetarian or Child's Menu – these can be in addition to the selected entrées.

Entrées include starch, vegetable, rolls & butter, and iced tea & coffee.

**If selecting 2 choices, you must provide Golden Eagle with exact numbers of each entrée choice at least 2 days prior to your event.*

AND

You must construct individual place cards with a color-coding symbol visibly displayed on each card.

Wedding Dinner Soups

Soups

GECC Clam Chowder

Our version of New England Clam Chowder.

3.95

Chilled Apple Curry

With fresh Cream and Red, Delicious Apples.

3.95

Tomato Basil

Tomatoes, Cream, Garlic, Butter and Basil simmered for hours.

3.95

Wedding Dinner Appetizers

Jumbo Shrimp Cocktail

Jumbo shrimp served with a tangy cocktail sauce and garnished with a lemon slice.

7.95

Blackened Shrimp

Served over Bleu Cheese Grits.

7.95

Crabmeat Gazpacho Cocktail

A cool summer treat! A fresh chilled Gazpacho soup with jumbo lump crabmeat, garnished with crème fraiche.

7.95

Tomatoes and Mozzarella

Holland ripe tomatoes sliced and shingled with fresh buffalo mozzarella drizzled with a basil olive oil and fresh ground pepper and garnished with a sprig of basil.

5.95

Smoked Salmon

Slices of smoked salmon embellished with an herb cream cheese, served with toast points and appropriate condiments.

6.95

Potato Cake with Feta Cheese Salsa

Our own Potato Cake topped with Feta Cheese, Tomatoes and Basil.

5.95

Grilled Vegetable Tart

Tender grilled vegetables formed and baked into a tart, then sliced and served with a wild onion coulis.

4.95

Wedding Dinner Appetizers (continued)

Baked Camembert

Served with fresh fruit and raspberry sauce.

6.95

Wedding Dinner Salads

Dressing Selections:

Bleu Cheese, Creamy Ranch, Raspberry Walnut, Orange Basil Vinaigrette, Creamy Italian, Poppy Seed, Honey Balsamic

Mixed Tossed Green Salad

Fresh Baby Greens accompanied with Diced Tomatoes, Cucumbers, Shredded Cheddar Cheese and Croutons.

Caesar Salad

Torn leaves of crisp Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese, fresh ground Pepper and a squeeze of Lemon, then topped with more Parmesan Cheese.

GECC Salad

Marinated Tomatoes, Carrots, Mushrooms and Diakon Radish surround Butter Lettuce tossed in your choice of Dressing.

Spring Salad

Crisp chopped Romaine Lettuce, Chick Peas, Tomatoes, Sliced Mushrooms and Cucumbers topped with freshly made Croutons.

Spinach Salad

Baby leaves of Spinach dressed with Cucumbers, Diced Tomatoes, Slivered Red Onions and Mandarin Oranges.

Field Greens & Walnut Salad

Mixed Greens topped with Toasted Walnuts, Fresh Strawberries and Red Onions.

Greek Salad

Crisp, fresh Greens, Feta Cheese, Black Olives and Tomato Wedges, all tossed in a dressing of Red Wine Vinegar, Olive Oil and freshly ground Black Pepper with a touch of Oregano.

Fruit Cup Salad

Fresh petite diced fruit artfully arranged in a glass and laced with Midori liqueur.

Entrees

All dinner entrees are served with choice of one salad, fresh vegetables, appropriate starch, rolls and butter, iced tea and coffee.

Seafood

Fresh Fish

With market availability of certain selections of coastal Fish and Shellfish, Grilled or Broiled, Served with appropriate Sauces or Fresh Lemon.

Market Price

Grilled Shrimp Kabobs

Jumbo Shrimp marinated in a Tequila Mixture.

26.95

Grilled Shrimp with Peach Barbecue Glaze

Gulf Shrimp grilled and basted with a Sweet Peach and Barbecue Sauce.

26.95

Salmon Wellington

A fresh Fillet of Salmon topped with Scallops, Mushrooms and Herb Butter wrapped in Puff Pastry and laid in a pool of Citrus Beurre Blanc.

25.95

Scallops with Almond Cream

Seared Scallops tossed with a Cream Reduction flavored with Amaretto and Toasted Almonds.

25.95

Tilapia with Lobster Sauce

A 6 oz Fillet of Tilapia lightly seasoned with Olive Oil, Lemon and Oregano, topped with Sautéed Tomatoes, Garlic, Wine and Lobster Meat.

26.95

Filet Duet

6 oz Filet of Beef and a 4 oz Fillet of Salmon both served with appropriate Sauces and Garnishes.

31.95

Seafood Lasagna

Pasta Sheets layered with Shrimp, Scallops, Fresh Fish, Cheese and Tomatoes.

24.95

Fowl

Chicken Marsala

Tender Breast of Chicken sautéed and finished with Marsala wine and Demi Glace.
24.95

Pecan Chicken

Chicken breast encrusted with crushed Pecans then sautéed until golden brown and served with a Peach Sauce drizzled over top.
24.95

Chicken Pompadouro

A Chicken Breast simmered in a Tomato Basil Sauce, served over Pasta.
24.95

Chicken Breast Piccata

A Chicken Breast topped with Lemon Caper Sauce.
24.95

Chicken Forestière

Sautéed Chicken Breast topped with Mushroom Cream Sauce.
24.95

Thai Curry Chicken in a Pastry Shell

Spicy chunks of Chicken simmered in Coconut Milk, Lime, Ginger, Lemon Grass and Thai Curry.
24.95

Chicken Parmesan

A Breaded Chicken Breast topped with Plum Tomato Sauce and melted Mozzarella Cheese, served over Pasta.
24.95

Turkey Breast Medallions

Served with Rosemary Jus and Pecan Dressing.
24.95

Steaks and Chops

Seasoned Roast Tenderloin

Sliced Roast Tenderloin cooked to perfection and served with a Bordelaise Sauce.
23.95

Filet Mignon

Chargrilled and served with Maitre d' Butter.

10 oz.	29.95
8 oz.	27.95
6 oz.	26.95

Petite Filet and Shrimp

6 oz Filet paired with 3 Jumbo Shrimp.
28.95

NY Strip

12 oz New York Strip grilled to your liking.
27.95

Roast Prime Rib au Jus

(Minimum of 15 orders)

Served with creamy Horseradish Sauce.
26.95

Cuban Pork with Black Beans & Rice

Braised Pork Shoulder with Garlic, Onions, Black Beans and White Rice.
24.95

10 Oz Center Cut Pork Chops

Served with Sliced Apples and Apple Jack Demi Glace.
24.95

Roasted Pork Tenderloin

Seasoned with Garlic, Herbs, served with a Peppercorn Ju Lie.
24.95

Steaks and Chops (continued)

Teriyaki Marinated Pork Tenderloin

Pork Tenderloin marinated in Ginger, Soy, Brown Sugar, Garlic and Green Onions, then grilled.

24.95

Caribbean Jerk Pork loin

Fresh Pork Loin rubbed down with Caribbean Jerk Spices.

24.95

Seared Duck Breast

Served with a Molasses Bourbon Glaze.

24.95

Vegetarian

Eggplant Parmesan

Breaded Eggplant layered with Marinara Sauce and Mozzarella Cheese, then Baked.

24.95

Wine Maker's Vegetable Plate

Tender fresh Vegetables grilled and artfully arranged with a Balsamic Jus.

24.95

Stuffed Portobello

A Grilled Portobello Mushroom stuffed with Grilled Peppers, Onions, Zucchini and Yellow Squash, topped with melted Provolone Cheese.

24.95

Children's Meals (ages 3-10)

Children's Chicken Finger Platter

Served with French Fries.

9.95

Children's Grilled Cheese

Served with French Fries.

7.95

Children's Hot Dog

Served with French Fries.

9.95

Golden Eagle Weddings

Dinner Buffet (Minimum of 50 People)

Choice of Two (2) Salads: **Caesar, Tossed, Greek, GECC, Spring or Spinach**

Choice of Two (2) Vegetables: **Squash Casserole, Broccoli Soufflé, Steamed Asparagus, Green Beans Amandine, Quartet of Freshly Steamed Vegetables, Steamed Broccoli with Lemon Butter, English Peas & Mushrooms, GECC Broiled Tomatoes, Glazed Baby Carrots, Yellow Squash & Onions, Sugar Snap Peas, Stir Fry Vegetables, Vegetable Medley**

Choice of Two (2) Starches: **Red Bliss Potatoes with Butter & Parsley, Baked Idaho Potato, Rosemary Roasted Potatoes, Au Gratin Potatoes, Club Stuffed Potato, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Baked Sweet Potatoes, Rice Pilaf, Spanish Rice, Saffron Rice, Buttered Pasta, Penne Alfredo, Pesto Linguine**

Choice of Two (2) Entrees: **Pecan Chicken, Chicken Marsala, Chicken Piccata, Chicken Cordon Bleu, Blackened Chicken, Roasted Pork Loin, Smothered Pork Chops, Molasses Marinated Pork Chops, Sliced London Broil, Beef Stroganoff, Steak Madagascar, Steak Diane, Beef with Wild Mushrooms, Grilled Grouper with Fruit Salsa, Seafood Newburg, Shrimp Scampi, Beef & Shrimp Kabobs, Beef & Chicken Kabobs, Seafood Kabobs**

Rolls & Butter, Coffee and Iced Tea

28.95 Per Person

With the Addition of a Carved Item & additional \$75 Carver Fee:

Roasted Sirloin	+ 5	Roasted Turkey Breast	+ 3
Roasted Prime Rib	+ 5	Roasted Leg of Lamb	+ 6

Buffet Logistics

Dinner Buffets require seating for each guest in addition to the buffet. Set up is as follows:

Events 75 – 150 People **with Dance Floor** – Two- Sided Buffet at the End of the Magnolia Room. Tables must be called individually to go through the buffet.

Events Over 150 People **with Dance Floor** – Two-sided Buffet is in the Foyer.

Events 75 – 175 People **without Dance Floor** – Two- Sided Buffet at the End of the Magnolia Room. Tables must be called individually to go through the buffet.

Events Over 175 People **without Dance Floor** – Two-sided Buffet is in the Foyer.

BOLD items are the most popular!

Wedding Hors d'oeuvres

Hot Items

3.50	<i>Fried Grouper Fingers served with Tartar Sauce</i>
2.25	<i>Conch Fritters served with Picante Sauce</i>
3.25	<i>Fried Cajun Spiced Oysters served with Cocktail Sauce</i>
3.50	<i>Coconut Chicken Fingers</i>
3.75	<i>Crabmeat Stuffed Mushrooms</i>
3.95	<i>Italian Sausage Cream Cheese Stuffed Mushrooms</i>
3.95	<i>Miniature Crab Cakes</i>
4.95	<i>Beef Brochette</i>
3.75	<i>Chicken and Cheese Quesadilla</i>
3.75	<i>Tex-Mex Platter: Corn Tortilla Chips served with Chili, Black Beans, Shredded Lettuce, Tomato, Guacamole, Sour Cream and Nacho Cheese</i> <i>Add Ground Beef for \$3.50</i>
3.25	<i>Baked Brie en Croute</i>
2.75	<i>Swedish Meatballs</i>
5.25	<i>Marinated, Seared Steak Bites</i>
3.50	<i>Batter Fried Chicken Fingers served with Honey Mustard Sauce</i>
3.50	<i>Teriyaki Marinated Chicken Satay</i>
5.95	<i>Bacon Wrapped Shrimp</i>
5.50	<i>Bacon Wrapped Scallops</i>
2.95	<i>Baked Artichoke Dip with Crackers</i>
2.95	<i>Baked Spinach/Artichoke Dip with Tortilla Chips</i>
3.25	<i>Oriental Egg Rolls</i>
3.25	<i>Phyllo Bundles with Prosciutto Ham and Ricotta Cheese</i>
2.95	<i>Assorted Miniature Quiche</i>
5.25	<i>Blackened Shrimp with Bleu Cheese Grits</i>

Cold Items

4.95	<i>Marinated Shrimp, Mushrooms and Red Onions</i>
5.50	<i>Chilled Jumbo Shrimp Display, with Cocktail Sauce</i>
3.95	<i>Sliced Smoked Salmon, Mini Bagels, Cream Cheese, Chopped Onion & Capers</i>
3.25	<i>Sun-dried Tomato, Pesto and Cream Cheese Torte. Layered puree of sundried tomato with basil, garlic, cream cheese and pine nuts.</i>
4.75	<i>Potato Pancakes with Smoked Salmon & Chive Sour Cream</i>
2.75	<i>Bruschetta: Plum tomato, balsamic vinegar, olive oil and basil garlic. Served with Croutons</i>
2.75	<i>Deviled Eggs</i>
2.75	<i>Assorted Finger Sandwiches</i>
Market Price	<i>Blanched Fresh Asparagus (in season) with Ranch Dipping Sauce</i>
2.75	<i>Crudite with Bleu Cheese Dipping Sauce</i>
3.95	<i>Endive with Whipped Goat Cheese & Pico De Gallo</i>
3.50	<i>Imported and Domestic Cheese Tray served with Assorted Crackers</i>
3.95	<i>Tropical Fruit Display</i>
4.50	<i>Tropical Fruit Display with Chocolate Fondue</i>
5.25	<i>Assorted Sweets Table</i>

Wedding Hors d'oeuvres (continued)

4.95	<i>Pork & Guava Canapés with Monchego Cheese</i>
3.25	<i>Chef's Selection of Assorted Canapés</i>
4.00	<i>Grilled Side of Salmon served with poached whole salmon Chaud Froid. Served with a Key Lime Mustard Sauce.</i>
4.95	<i>Poached Whole Atlantic Salmon</i>
4.00	<i>Pate En Croute</i>
4.95	<i>Italian Anti Pasto Platter – Sliced Italian Meats, Cheese and Appropriate Garnishes</i>

Gourmet Pasta Station

\$75 Attendant Fee for Pasta Station

Chef's choice of fresh, seasonal pastas

4.95 *Two Item*

5.95 *Three Item*

Culinary Action Stations

\$75 Attendant Fee for Each Station

All Carved items are accompanied by Assorted Condiments

6.95	<i>Whole Roasted Tenderloin</i>
4.25	<i>Whole Steamship of Beef (150 person Minimum)</i>
4.75	<i>Slow Roasted Prime Rib</i>
3.75	<i>Roasted Pork Loin</i>
3.25	<i>Roasted Turkey</i>
3.25	<i>Virginia Ham</i>
6.50	<i>Caribbean Roasted Pig</i>
5.95	<i>Carved, Seared Tuna Loin</i>

Golden Eagle Weddings

Wedding Beverages

Punch

Bloody Mary or Screwdriver Punch (10 Quarts)
95.00

Champagne Punch (10 Quarts)
85.00

Non-Alcoholic Fruit Punch (10 Quarts)
45.00

10 Quarts serves 40-50 people up to 1 hour

Open Bar – By the Drink

Premium Brands - per drink
6.50

Keg of Imported Beer
350.00 & up

Call Brands - per drink
5.75

House Champagne - per bottle
19.95

House Wines - per glass
(Merlot, Chardonnay, White Zinfandel)
5.50

Mimosas – per drink
5.25

Beer Domestic - bottled
3.00

Sparkling Non-Alcoholic Champagne - per bottle
17.95

Beer Imported – bottled
3.50 & up

Soft Drinks - per drink
2.25

Keg of Domestic Beer
300.00

Iced Tea Station - by the Dispenser
25.00

Coffee/Decaf Station - by the Pot (with buffets)
9.95

Golden Eagle Country Club requires a \$200 Set Up Fee for a CASH BAR!

A 20% SERVICE CHARGE & 7.5% TAX WILL BE ADDED TO ALL PRICES

Wedding Restrictions

CANDLES

- *Votive candles are allowed.*
- *Any Taper or Pillar Candles MUST be DRIPLESS or set on a base large enough to catch ALL wax drippings. Any of Golden Eagle's tablecloths ruined by wax will be deducted from the deposit.*

NO TOSSING:

- *Confetti*
- *White Seeds*
- *Candy/Chocolate*

SPARKLERS:

- *Must be distributed and lit OUTSIDE ONLY.*
- *They CANNOT be used as favors and placed on guest tables.*

PROHIBITED:

- *Outside food or Beverages (alcoholic or non-alcoholic).*
- *Any outside Beverages brought in will be confiscated by Golden Eagle Staff and disposed of.*
- *Guests on the Greens.*
- *Pictures on the Greens.*
- *Entry into the Mixed Grille (Members Only Restaurant).*
- *Parking in the front circle of the Club, unless handicapped or loading/unloading.*
- *Confetti.*
- *Nails in walls or columns.*
- *Tape on wallpaper.*
- *Decorations on or in any Chandeliers.*
- *Floating Lanterns of any kind.*

DRESS CODE for Wedding Party & Guests:

- *Applies to all guests at the Club for Wedding Ceremony Rehearsals & Pre-Ceremony*
- *Proper Attire is required at ALL TIMES!*
- *Shoes must be worn at all times*
- *Shorts must be Bermuda length*
- *No denim jeans (shorts or pants) are allowed in the Clubhouse*
- *Men's shirts must have a collar and sleeves*
- *NO tank tops, gym shorts, tennis shorts, jogging shorts, cut offs, sweat pants, bathing suits, athletic shorts or other inappropriate clothing in the Clubhouse or Back Lawn.*



Tastings at Golden Eagle Country Club

- Tastings may be arranged *either before or after* a deposit is paid to Golden Eagle Country Club to hold an event.
- **Charges:** The plates served at our Tastings are entire, exact representations of the entrées as they will be presented at your event. Fees per plate for Tastings are the same as those listed on the menu. Desserts, Beverages and/or Cocktails can also be tasted and will be charged accordingly.
- **Payment:** If your tasting is prior to paying a deposit, payment must be made in full the evening of the tasting and guaranteed with a major credit card upon booking a tasting date. No-shows will be charged the full price of the tasting to the credit card on file. Tastings may be charged to the wedding if a deposit has already been paid.
- Clients must give Golden Eagle Country Club at least *two (2) weeks'* notice as to when they would like to come in for a tasting.
- Clients may select *two (2) MAXIMUM salads and entrees* to sample off of the Luncheon, Dinner or Dinner Buffet menus.
- **Attire:** *No jeans or T-shirts* are permitted in the Mixed Grille (our Members Only restaurant where the tasting will take place).
- We **do not** provide Tastings of soups, appetizers or heavy hors d'oeuvres.
- Day and time of tasting are arranged at the convenience of the Club. Tastings **cannot** take place during the months of May or December.
- Tastings **cannot** be done within 30 days prior to an event.

Please see Jessica Brannock in the Catering Department for any questions
or to set up your tasting.