

“A TOUCH OF ELEGANCE”

(Displays and 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 (\$225.00 per 50 people)
With crackers.
- *Anti Pasto Display (\$250.00 per 50 people)
Assorted cheese, dry salami, olives, crudités 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 (\$200.00 per 50 people)
With assorted crackers and dip.

COLD 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
- *Chips, salsa and guacamole
- *Deviled eggs

HOT HORS D' OEUVRES *(Minimum of 50 people)*

Choose 4 at \$12.00 per person

- *Potstickers/Teriyaki
- *Egg rolls/Teriyaki
- *Quesadillas/Salsa
- *Cocktail Tamales
- *Chicken Yakitori
- *Scallops wrapped in bacon
- *Meatballs Napiton
- *Mushrooms with crab and Pesto
- *Fried Calamari with cocktail sauce

Above prices do not include 18% service charge and 9.25% sales tax
Prices are subject to change at anytime. Prices Effective January 1, 2010

LUNCHEONS
Weekdays Only

SALADS

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

\$22.00

***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)

\$25.00

***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.

\$13.95

Add \$2.50 service charge for 2 entrees option.

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DINNER BUFFETS

(Minimum of 100 people. \$42.00 per person)

Package Price: \$47.00 per person

SALADS (Choose 3)

- *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

Chicken Dishes (Choose 1)

- *Marsala
- *Piccata
- *Provencale
- *Scaloppine

***Rice**

- *Wild Rice Pilaf
with mushrooms

***Vegetables**

- *Fresh Seasonal

Pasta Dishes (Choose 1)

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

(Rolls, Butter, Coffee, Tea, Iced Tea)

OPTIONAL BUFFET ITEMS

CARVING STATIONS

- ***Prime Rib of Beef au jus** with horseradish (add \$7.50 per person)
- ***Roast Turkey** with cranberry sauce (add \$5.50 per person)
- ***Baked Virginia Ham** with rum raisin sauce (add \$5.50 per person)
- ***Fresh Seasonal Fish Selections** (\$5.75 per person)

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APPETIZER & DINNER ENTREES

APPETIZERS

<p>*Chilled Prawns or Crab Claws with cocktail sauce</p> <p>*Smoked Salmon with cream cheese, bermuda onion, marinated cucumber and garlic croutons</p> <p>*Scampi Sauté</p>	<p>\$7.00</p> <p>\$7.00</p> <p>\$8.25</p>	<p>*Seafood Ravioli with crab and shrimp in a roasted garlic and wine cream sauce</p> <p>*Smoked Chicken Raviolis with feta cheese and sauce napiton</p> <p>*Pasta Primavera – Fettuccine tossed with prosciutto ham and garden vegetables in a creamy alfredo sauce</p>	<p>\$6.00</p> <p>\$6.00</p> <p>\$6.00</p>
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ENTREES (include salad, rice or potato, vegetable, butter, rolls, coffee, tea, iced tea)

		*** Package Price
*Prime Rib of Beef au jus with creamed horseradish	\$47.00	\$52.00
*Filet Mignon au Champignon with sauce béarnaise, wild mushrooms	\$47.00	\$52.00
*Roast Tenderloin of Beef with sauce Charon or béarnaise	\$47.00	\$52.00
*Roast New York Sirloin with sauce béarnaise or bordelaise	\$47.00	\$52.00
*New York Sirloin Steak charbroiled maitre d' hotel butter	\$47.00	\$52.00
*Roast Loin of Pork with apple brandy sauce	\$42.00	\$47.00
*Chicken Marsala	\$42.00	\$47.00
*Chicken Picatta	\$42.00	\$47.00
*Chicken Provencale	\$42.00	\$47.00
*Chicken Discovery Bay	\$42.00	\$47.00
*Fish Selections (please inquire about fresh seasonal selections)	\$42.00	\$47.00

Package Prices Include

Beverage Option A: First hour hosted domestic beer, house wine by the glass, and soda ~ OR ~

Beverage Option B: One bottle each per table of Red & White house wine with dinner, cake cutting, champagne toast, and anti pasta appetizer display. (additional bottles of wine will be extra)

Salad Choices

- *Caesar Salad
- *Tossed Green Salad with vinaigrette
- *Fresh Spinach with bacon, mushrooms, croutons, sweet- and - sour dressing

Potato Choices

- *Anna Potatoes
- *Duchesses Potatoes
- *Rissolle Potatoes
- *Steamed New Potatoes with shallots, herbs and butter

*Rice

Wild Rice Pilaf with Mushrooms

Add \$3.00 service charge for 2 entrée options.

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BREAKFAST

Continental Breakfast

Fresh Seasonal Fruit
Assorted Muffins or Danish
Assorted Juices
Coffee, Tea
\$10.25

Buffet Breakfast

(Minimum of 50 People)

Scrambled Eggs or Fritata
Bacon or Sausage
Home-Fried Potatoes
French toast with Maple Syrup
Biscuits or Muffins
Fresh Fruit
Coffee, Tea, Juice
\$15.00

***A la Cart**

Eggs Benedict

Home-Fried Potatoes
Biscuits or Muffins
Fresh Fruit
Coffee, Tea, Juice
\$13.95

Scrambled Eggs

Bacon or Sausage
Home-Fried Potatoes
Biscuits or Muffins
Fresh Fruit
Coffee, Tea, Juice
\$10.95

New York Steak and Eggs

Home-Fried Potatoes
Biscuits or Muffins
Fresh Fruit
Coffee, Tea, Juice
\$13.95

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DESSERTS & BEVERAGES

DESSERTS

*Dark Chocolate Mousse	\$3.95
*Crème Caramel with Fresh Seasonal Berries	\$4.75
*Ice Cream Sundae	\$4.25
*Strawberry Chantilly	\$4.25
*Éclairs and Cream Puffs	\$4.25
*Pie a la Mode	\$4.75
*Double Chocolate Layer Cake	\$4.75
*Caramel Apple Torte	\$4.75
*Tiramisu	\$4.75
*Cheesecake	\$4.50
*Dessert Station (an assortment of pastries)	\$6.00

BEER

BEVERAGES

AND

LIQUOR

*Domestic/Non-Alcoholic Beer	\$4.32	*Well Drinks	\$4.12
*Draft/Imported (Bottled) Beer	\$4.52	*Call Drinks	\$4.52
*Soft Drinks	\$2.36	*Premium Drinks	\$5.50
*Juice	\$2.55	*Super Premium	\$6.29
*House Wine (glass)	\$4.71	*Super-Super Premium	\$7.66
		*Top Shelf	\$8.45

*House Champagne	\$18.00 P.B.	*Punch Station \$65.00 per hour (50 people)
*House Wine	\$18.00 P.B.	*No Host Bar (Bartender Charge) \$200.00
*Corkage Fee	\$14.00 P.B.	*Hosted Bar – No Bartender Charge

OPTIONAL SERVICES

*Cake Cutting Fee (per person)	\$ 1.75
*Valet Parking (per attendant)	\$90.00
*Coat Check (per attendant)	\$75.00
*Split Entrée option (per person)	\$ 3.00

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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 FO 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. At this time a charge of fifty (50%) of the charges is required as a deposit. 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. 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. A valid credit card number will be required to be on file for final payment of balance due on the date of the event.
2. 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.
3. No 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 beverages.
4. 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.
5. 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 \$500.00 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. This fee will be based upon the estimated cost of event. A room rental fee will be charged for Saturday events of 99 people or less.
6. 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.
7. 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.
8. 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.
9. 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.
10. All prices do not include an 18% service charge and 9.25% sales tax. *** (Service Charge and Sales Tax subject to change)

The undersigned Patron agrees to and understands the above conditions.

Date of Event _____ Type of Event _____

Individual _____
(Please Print)

Address _____ Phone # _____

Discovery Bay Country Club Representative _____

Signed _____ Title _____

Date _____