



Weddings & Special Events

For **weddings** and **special events** that leave a lasting impression, **East Golf Club** has a unique allure. From quaint to a grand-scale ballroom, East Golf Club brings every event a dedicated focus and unbridled enthusiasm. Whether you are planning a large **reception**, an intimate **cocktail party** or a **celebratory banquet**, you'll always have our undivided attention.

East Golf Club provides the perfect location, free parking, and the right ambience. Our associates are focused on making your event a success through **quality planning** and **flawless execution**.

The elegant **Ballroom** features beautiful panoramic views of the course and 25 foot vaulted ceilings. The view of the 18th green is a breathtaking backdrop for any special occasion. The adjacent covered terrace provides an ideal setting for a ceremony, rehearsal dinner or pre-dinner reception.

This stately and warm setting is ideal for receptions, rehearsal dinners, anniversaries, or corporate receptions. Our Executive Chef has created a variety of menu selections from hors d'oeuvres and carving stations, to sumptuous buffets to suit your individual tastes and preferences. We are happy to provide these additional services at no additional charge:

- ❖ **Dance Floor**
- ❖ **Cake Cutting & Service**
- ❖ **Champagne Toast for All Guests**
- ❖ **Crisp White Linens & Centerpiece Decorations**

All Compliments of East Golf Club!

Please call or visit us for a tour of the facility. We will be happy to meet with you and assist you in coordinating all your reception needs. Thank you for considering **East Golf Club**, we look forward to helping you create wonderful memories!

EGC GENERAL BANQUET INFORMATION

We want to thank you for considering East Golf Club as the site of your upcoming event. We follow certain guidelines and procedures to ensure you will be totally satisfied with your function. The following information will help you with special arrangements in planning your event with your catering manager.

MINIMUMS AND DEPOSITS

Saturday evening functions require a minimum of \$9000 in food, beverage and services prior to taxes and service charge. To show good faith, we require a deposit be made to secure your date and space. This deposit will be applied toward your final bill at full value. Cancellation clauses will be outlined in your contract.

GUARANTEES

In order to be properly prepared to host your function, your guaranteed attendance must be advised to us at least 7 business days prior to your function. Reduction of the guaranteed attendance cannot be made after the number has been given. You will be charged for your guaranteed number OR the number actually served, whichever is greater. The golf club cannot be responsible for service of more than the guarantee of the same menu item as contracted. In the event no guarantee is given, the expected number will be used as listed on the Banquet Event Order.

FOOD BEVERAGE

All food and beverage served in banquet/meeting rooms of East Golf Club must be purchased from, prepared and served by the staff of the Club. No food or beverage (alcoholic or otherwise) will be permitted to be brought into or removed from the banquet/meeting facilities by any patron or patron's guest as is in accordance with the Ohio Revised Code for the state of Ohio.

MENUS

Our menus include popular items however, should you prefer to request specific menu items to accommodate your particular occasion, our catering managers and executive chef will be glad to work with you. All prices listed are subject to change to meet increased costs of goods and services. A customary 20% service charge and applicable sales tax will be automatically added on all banquet functions. Tax exempt status may be granted, provided we have been furnished the proper documents.

BANQUET/MEETING ROOMS/RENTAL FEES

As other groups may be scheduled to use the banquet room prior to or following your event, please follow the time schedule as agreed in your contract. Contact the sales manager should your needs change and every effort will be made to accommodate you. East Golf Club will not permit affixing anything to the walls with nails, staples, tape or any other substance without prior arrangements. Facilities are available for outdoor parties on the patio area, however, depending on the date and time, there may be some golf business as well. A standard room rental and/or set-up fee will apply based on banquet size and specific needs as well as state tax as the law dictates.

BAR PACKAGES

Non Alcoholic Open Bar

Includes Unlimited Assorted Fountain Soft Drinks and Juices.

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$4pp	\$5pp	\$6pp	\$7pp	\$8pp

Limited Open Bar

Includes Domestic Beer, House Wines, And Assorted Fountain Soft Drinks & Juices.

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$6pp	\$9pp	\$12pp	\$15pp	\$18pp

House Open Bar

Includes Domestic Beer, House Wines, House Mixed Drinks, Assorted Fountain Soft Drinks & Juices. (Kamcatka Vodka, Gordon Gin, Bacardi Rum, Montezuma Tequila, Lauders Scotch, Jim Beam Bourbon, Canadian Mist Whiskey)

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$13pp	\$17pp	\$21pp	\$25pp	\$29pp

Premium Open Bar

Includes Domestic Beer, House Wines, Premium Mixed Drinks, Assorted Bottled Soft Drinks & Juices. (Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila, Dewers Scotch, Jack Daniels Bourbon, Canadian Club Whiskey)

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$16pp	\$20pp	\$24pp	\$28pp	\$32pp

Top Shelf Open Bar

Includes Domestic Beer, House Wines, Top Shelf Mixed Drinks, And Assorted Bottled Soft Drinks & Juices. (Grey Goose Vodka, Tangueray Gin, Captain Morgan Rum, Patron Silver Tequila, Johnny Walker Black Scotch, Makers Mark Bourbon, Crown Royal Whiskey)

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$20pp	\$24pp	\$28pp	\$32pp	\$36pp

❖ Upgrade to Domestic Bottled Beer for an additional \$1pp

HOSTED BAR

House Brand Mixed Drinks: \$5 per drink

(Kamcatka Vodka, Gordon Gin, Bacardi Rum, Montezuma Tequila, Lauders Scotch, Jim Beam Bourbon, Canadian Mist Whiskey)

Premium Brand Mixed Drinks: \$7 per drink

(Smirnoff Vodka, Beefeater Gin, Barcardi Rum, Cuervo Tequila, Dewers Scotch, Jack Daniels Bourbon, Canadian Club Whiskey)

Top Shelf Mixed Drinks: \$8 per drink

(Grey Goose Vodka, Tangueray Gin, Captain Morgan Rum, Patron Silver Tequila, Johnny Walker Black Scotch, Makers Mark Bourbon, Crown Royal Whiskey)

House Wine: \$5 per glass / \$25.00 per bottle

Penfolds "Rawson's Retreat"

Merlot, Cabernet Sauvignon and Chardonnay

Woodbridge White Zinfandel

Domestic Bottled Beer: \$3.50 per bottle / \$225.00 per keg

(Bud, Bud Light, Miller Lite, Coors Lite,)

Imported& Handcrafted Bottled Beer: \$4.00 per bottle / \$275.00 per keg

(Heineken, Amstell Lite, Samuel Adams, Corona, New Castle, Stone IPA, and More)

Soft drinks: \$2.25 each (Coke Products)

Champagne: \$25.00 per bottle

HORS D'OEUVRES DISPLAYS

Serves 25 Guests

COLD-SMOKED SALMON PLATTER

House Smoked Salmon served with Chopped Egg, Onion, Capers,
Mini Bagels and Cream Cheese

\$95

INTERNATIONAL & DOMESTIC CHEESE

Assortment of Cheeses, Seasonal Fresh Fruit, Berries, Crackers, and French Baguette

\$115

VEGETABLE CRUDITÉS

Assortment of Seasonal Vegetables served with French Onion, Ranch, or
Chive Yogurt Dip

\$75

SHRIMP COCKTAIL DISPLAY

Jumbo Shrimp served on ice with a Horseradish Vodka Cocktail Sauce

\$95

MEDITERRANEAN

Grilled Vegetable Display

Toasted Pita Chips and a variety of Hummus Dips, Feta Cheese and Kalamata Olives

\$75

BAKED BRIE

Baked Double Cream Brie with Apples and Almonds

Served with an Assortment of Crackers

\$80

HELPFUL HINTS WHEN PLANNING HORS D'OEUVRES

Evening events with dinner following allow 4-6 pieces per person

For events hosted mid-afternoon plan for 5-8 pieces per person

Evening Cocktail Parties allow 10-12 pieces per person

In order to preserve presentation and quality, food service will be available for a
Maximum of two hours.

- ❖ Prices are based on standard portion sizes.
- ❖ The Club will guarantee prices 90 days in advance of event.
- ❖ All prices are per person and do not include a standard 20% taxable service charge and applicable taxes.

HORS D'OEUVRES

Prices are based on per 100 pcs

Mini Assorted Quiches

\$200

Pot Stickers with Tai Lime Dipping Sauce

\$200

Coconut Shrimp with Mango Chutney

\$250

Scallops wrapped in Apple Wood Smoked Bacon

\$275

Miniature Crab Cakes with Remoulade Sauce

\$250

Spinach Spanakopita

\$195

Smoked Salmon Canapés

\$225

Mini Red Bliss Potatoes with Chive Sour Cream and Caviar

\$225

Blue Cheese and Walnut Mousse on an Endive

\$195

Goat Cheese Pine Nut Phyllo Triangles

\$195

Beef Sliders on a Brioche Roll

\$200

Chicken Satay with Peanut Sauce

\$195

Miniature Beef Wellington

\$250

Brie and Raspberry Tartlet

\$195

Prices are subject to 20% taxable service charge and applicable taxes.

BANQUET ACTION STATIONS

(One Station per 30 Guests)

MASHED POTATO BAR

Yukon Gold & Scallion Mashed Potatoes

Presented in Martini Glasses with Crumbled Blue Cheese, Apple Wood Bacon, Caramelized Onion, Chives, Sautéed Mushrooms and Sour Cream

\$12pp

RISOTTO BAR

Let Your Guests Create Their Own Favorite Combination. Starting with a Plain Risotto Base, Items include Grilled Chicken, Shrimp, Prosciutto, Mushrooms, Asparagus, Tomato, Scallion, Peas, Farm Fresh Vegetables, Gorgonzola, Parmesan, Sun Dried Tomato, Pesto, Olives, and Pine Nuts

\$18pp

GOURMET FRESH PASTA STATION

Includes Garlic Bread, Pepper Flakes and Parmesan Cheese

Choice of Two Pastas — Cheese or Tri-color Tortellini, Penne, Radiatori or Creste

Choice of Sauces — Alfredo, Marinara, Garlic & Herb Infused Olive Oil, or White Wine Clam Sauce

\$14pp

Option to add large Shrimp, Chicken or Andouille Sausage \$2pp

QUESADILLA STATION

Cheese, Beef, or Chicken Quesadillas with Jalapenos and Mushrooms

Served with Sour Cream, Guacamole and Fresh Salsa

\$12pp

Add \$2 for Large Shrimp

MEXICAN FLAMBÉ STATION

Chicken and Beef Fajitas with Sauté Onions & Multi-Color Bell Peppers, Mexican Rice, Refried Beans, Flour Tortillas, Sour Cream, Guacamole, Pico De Gallo, Jalapenos, Shredded Lettuce, Grated Cheese, Chips, and Fresh Salsa

\$14pp

Add \$2 for Large Shrimp

ORIENTAL STIR FRY STATION

Stir Fried Soy Ginger Chicken or Beef with Medley of Asian Vegetables

Served with Steamed Jasmine Rice

\$14pp

Add \$2 for Large Shrimp

Station Attendant \$75 per station

Prices are subject to 20% taxable service charge and applicable taxes.

CARVING STATIONS

Includes house salad, fresh baked dinner rolls and butter, coffee and iced or hot tea.

\$22pp

ROASTED APRICOT PORK LOIN WITH SHALLOT SAUCE

Boneless, Center-Cut Pork, stuffed with Brandied Apricots, coated with Cracked Black Pepper and Tarragon.
Served with a Shallot Sauce.

ROASTED TURKEY BREAST

Home Style Gravy & Cranberry Aioli

HONEY GLAZED SMOKED HAM

Dijon Mustard

HERB MARINATED LEG of LAMB

Red Wine & Rosemary Jus

WARM POACHED SALMON

With Creamy Hollandaise Sauce

HERB ROASTED PRIME RIB of BEEF

Natural Jus, Horseradish Cream

(\$5 extra pp)

PEPPER CRUSTED FILET TENDERLOIN

Horseradish Aioli

(\$5 extra pp)

SEA SALT & BLACK PEPPER ENCRUSTED LOIN of TUNA

Served with Wasabi Aioli

(\$5 extra pp)

Carving Station Accompaniments

(Choose Two)

- Tuscan Mashed Potatoes
- Oven Roasted Red Potatoes
- Twice Baked Potatoes
- Wild Mushroom Risotto
- Fresh Herb Orzo
- Sautéed Green Beans
- Glazed Baby Carrots
- Seasonal Vegetable Medley

All stations served with House Rolls.

Station Attendant \$ 75 per station

Prices are subject to 20% taxable service charge and applicable taxes.

DINNER BUFFETS

(Minimum of 30 People)

Includes your choice of salad, two accompaniments, dinner rolls, coffee and tea.

Two Entrees \$25pp

Three Entrees \$27pp

Choice of Entrée Selection:

CHICKEN MARSALA

Sautéed Chicken Breast with Mushroom and Marsala Wine Sauce.

CHICKEN PICCATA

Egg Batter Dipped Chicken Breast sautéed with Lemon Butter Caper Buree Blanc.

GRILLED FLANK STEAK

Marinated Flank Steak grilled and topped with a Light Buttery Herb Sauce.

BEEF AU POIVRE

Seasoned Strip Loin sliced and sautéed, finished with a Black Pepper Brandy Cream Sauce.

HERB ROASTED PORK TENDERLOIN

Thinly sliced, Herb Roasted Pork Loin, sautéed to a golden brown, dressed with
A Wild Mushroom Cream Sauce.

GRILLED ATLANTIC SALMON

Grilled Atlantic Salmon Filets lightly seasoned and topped with a Lemon Dill Buree Blanc.

BAKED FIVE CHEESE PENNE PASTA

Mac & Cheese for the Adults who are kids at heart.
A blend of Five Cheeses tossed with Penne Pasta and baked to perfection.

PASTA A LA PESTO

House made Pesto tossed with Radiatori Pasta, Fresh Grilled Asparagus and
Fresh Mozzarella Cheese

ACCOMPANIMENT SELECTIONS

(Choose Two)

- Tuscan Mashed Potatoes
- Oven Roasted Red Potatoes
- Twice Baked Potatoes
- Wild Mushroom Risotto
- Fresh Herb Orzo
- Sautéed Green Beans
- Glazed Baby Carrots
- Seasonal Vegetable Medley

Prices are subject to 20% taxable service charge and applicable taxes.

SALAD SELECTIONS

(Choose one)

EAST HOUSE SALAD

Fresh Mixed Greens, English Cucumbers, Cherry Tomato, Pine Nuts, Dried Cranberries, fresh Goat Cheese and Roasted Croutons.

CAESAR SALAD

The Classics of Classics; Romaine Lettuce, Croutons, and Parmesan Cheese.

ORIENTAL SALAD

Crisp Napa Cabbage tossed with Carrots, Bell Peppers, Shiitake Mushrooms, Fresh Cilantro, Cashews, Oriental Dressing and garnished with Crispy Wontons.

DESSERT STATIONS

Minimum 25 guests

VENETIAN TABLE

Petit Fours, Chocolate Mousse Cups, Cookies, Brownies
Assorted Cakes and Fresh Fruit.

\$6pp

AFTER DINNER ICE CREAM BAR

Let us help you customize your own Sundae.

Vanilla Ice Cream, Chocolate Ice Cream,
Nuts, Chocolate Chips, Coconut Shavings, Caramel, Chocolate Sauce,
Oreo Cookie Crumbs, Mini Marshmallows, Sugar Cones

\$6pp

ASSORTED CHEESE CAKE STATION

A display of several different Cheese Cakes with toppings of fresh Whipped Cream,
Fresh Strawberries with a house made Chocolate Sauce and a house made Caramel Sauce

\$7pp

COFFEE STATION

Our premium blends of Regular and Decaffeinated Coffee served in our elegant coffee urns with
freshly Whipped Cream and Dark Chocolate Shavings.

\$3pp

Prices are subject to 20% taxable service charge and applicable taxes.

Duets and Entrées

Includes house salad, chef's choice sides, fresh baked bread & butter, coffee and iced or hot tea. When two entrees are selected, we ask the host to provide entrée indication cards for each guest to ensure correct and smooth service.

BEEF and CHICKEN \$33pp

Grilled 4-oz. Filet and a Rosemary Chicken Breast served with Wild Mushroom-Cabernet Sauce

BEEF and SALMON \$34pp

Grilled 4-oz. Filet and Atlantic Salmon served with Béarnaise Sauce

BEEF and SHRIMP \$36pp

Grilled 4 oz. Filet and 3 Jumbo Prawns served with Roasted Garlic Butter

CHICKEN PICCATA \$23pp

A Boneless Breast of Chicken, lightly seasoned, sautéed and finished with a White Wine Caper Sauce, garnished with lemon wheels

CHICKEN PARMESAN \$25pp

A Tender Chicken Breast, lightly breaded with our own blend of Bread Crumbs and Italian Seasoning, sautéed in extra virgin olive oil, topped with Marinara Sauce and finished with Melted Mozzarella and Parmesan Cheeses

CHICKEN OSCAR \$29pp

Marinated Pan Roasted Chicken Breast topped with Lump Crabmeat and Hollandaise

STEAK AU POIVRE \$30pp

Peppercorn encrusted New York Strip, Creamed Cognac Demi

MADEIRA BEEF MEDALLIONS \$32pp

Twin Tournedos of Beef Medallions, pan seared and finished with a Madeira infused Demi Glace

ALASKAN HALIBUT \$25pp

Broiled with Fresh Herb Buerre Blanc, Tomato Concasse

HORSERADISH CRUSTED SALMON \$24pp

Pan Roasted Atlantic Salmon encrusted with a creamy Horseradish Crust baked to perfection

PASTA PRIMAVERA \$19pp

Penne Pasta topped with fresh Vegetables and a creamy Alfredo Sauce

RADIATORI PASTA \$21pp

Sautéed Chicken, Artichokes, Tomato, Shitake Mushroom Cream Sauce

PORTABELLA MUSHROOM \$18pp

Layered with fresh Mozzarella, Roasted Red Peppers, Grilled Tomato and Onions
Finished with a Pesto Cream Sauce

Prices are subject to 20% taxable service charge and applicable taxes.