

# Breakfast and Brunch

Omelet Station available with any Breakfast Buffet for \$8.95<sup>++</sup> per person  
Breakfast is available 7 to 11 am. Minimum of 30 guests required for buffets.

## **CONTINENTAL BREAKFAST**

\$9.95<sup>++</sup> per guest

Seasonal Fresh Fruit Bowl  
Assorted Danish, Muffins & Breakfast Breads  
Granola & Yogurt  
Orange Juice, Fresh Brewed Coffee and Tea

## **MORNING RISER SIT-DOWN BREAKFAST**

\$14.95<sup>++</sup> per guest

Seasonal Fresh Fruit Bowl  
Assorted Breakfast Breads  
Scrambled Eggs  
Choice of Grits or Breakfast Potatoes  
Sausage and Crisp Bacon  
Orange Juice, Fresh Brewed Coffee or Tea

## **HIDDEN HILLS BREAKFAST BUFFET**

\$18.95<sup>++</sup> per guest

Seasonal Fresh Fruit Bowl  
Assorted Breakfast Breads  
Choice of Belgian Waffles or French Toast  
Sausage and Crisp Bacon  
Choice of Grits or Breakfast Potatoes  
Orange Juice, Fresh Brewed Coffee and Tea

## **THE COUNTRY CLUB BRUNCH BUFFET**

\$24.95<sup>++</sup> per guest

Seasonal Fresh Fruit Assorted  
Danish, Muffins & Breakfast Breads  
Scrambled Eggs  
Smoked Salmon Display  
Crisp Bacon and Sausage  
Choice of Breakfast Potatoes or Cheese Grits  
Choice of Buttermilk Biscuits with Sausage Gravy or Belgian Waffles  
*Entrée Selection:* Choose from Fried Chicken, Chicken Marsala, Chicken Parmesan,  
Raspberry Glazed Salmon, or Grilled Mahi with Mango Salsa  
Choice of Vegetable  
Orange Juice, Fresh Brewed Coffee and Tea



# Plated Luncheons

Served until 2 pm

All Luncheons include Fresh Baked Rolls and Butter, Iced Tea and Coffee. Entrée Selections also include a Garden Salad and choice of Starch and Vegetable. **If more than two selections are requested, there is an extra charge of \$3.00++ per person.**

## SALADS & SANDWICHES

### CALIFORNIA COBB SALAD \$15.95++

Grilled Chicken Breast, Smoked Applewood Bacon, Avocado, Bleu Cheese, Egg, Tomato, Lettuce and Buttermilk Ranch Dressing

### CAESAR SALAD \$8.95++

Crisp Romaine, Aged Parmesan and Crispy Croutons in a Housemade Creamy Caesar Dressing\*

### ASIAN SESAME SALAD \$12.95++

Mixed Greens, Shredded Cabbage and Carrots, Cucumber, Grilled Pineapple Salsa, Mandarin Oranges, Hearts of Palm and Toasted Coconut with Sesame-Soy Vinaigrette\*

### BABY BLUE SALAD \$12.95++

Mixed Greens with Bleu Cheese, Strawberries, Mandarin Oranges, Cucumbers, Candied Pecans in a Balsamic Vinaigrette\*

### GREEK SALAD \$11.95++

Romaine Lettuce, Feta Cheese, Greek Olives, Onions and Tomatoes in a light Vinaigrette\*

### CHICKEN SALAD DELIGHT \$10.95++

Herbed Chicken Salad over Mixed Greens, Fresh Fruit and French Bread Croutons

### BLACKENED SALMON SALAD \$15.95++

Blackened Salmon Fillet set atop Mixed Greens Tossed with Mandarin Oranges, Toasted Almonds, Red Onions and Crumbled Feta Cheese with a Raspberry Vinaigrette

### THE WRAP \$10.95++

Create a wrap of your choice; select two:

Chicken Caesar, Deli Meat, Tuna, Egg or Chicken Salad, with a Side of Fresh Fruit.

## ENTRÉE SELECTIONS

### CHICKEN CHOICES (choose one) \$18.95++

- *Chicken Florentine*: Chicken Breast stuffed with Spinach and Asiago Cheese
- *Chicken Marsala*: Chicken Breast topped with Marsala Wine Sauce & Mushrooms
- *Chicken Parmesan*: Breaded Chicken Breast topped with Mozzarella and Parmesan Cheeses and Tomato Sauce
- *Chicken Piccata*: Chicken Breast with Lemon & Capers

### QUICHE \$13.95++

Choice of one: Spinach; Mushroom and Swiss, Lorraine, or Broccoli and Cheese, served with Fresh Seasonal Fruit

### CREPES A LA REINE \$15.95++

Light Fluffy Crepes filled with Sautéed Diced Chicken, Crispy Bacon Crumbles and Sliced Mushrooms in a Creamy Herb Sauce

### FISH CHOICES (choose one) Market Price

- Raspberry Glazed Salmon
- Grilled Mahi with Mango Salsa
- Lemon-Caper Snapper
- Coconut-Crusted Grouper
- Seared Sea Scallops with Bacon Chutney

\*Add grilled chicken, add \$6

Add shrimp or salmon, add \$8



# Luncheon Buffets

Served until 2 pm

There is a minimum of 30 guests for all buffets. Prices shown are per person.

## **DELI BOARD BUFFET** \$16.95<sup>++</sup>

Thinly Sliced Deli Roast Beef, Turkey and Ham  
Assorted Cheeses, Lettuce, Tomatoes, Onions  
Housemade Potato Chips, Broccoli Salad  
Rolls and Sliced Breads with Condiments  
Cookies & Brownies

## **COUNTRY CLUB BUFFET** \$24.95<sup>++</sup>

Seasonal Salad with Assorted Dressings  
Rolls & Butter  
*Choose Two Entrées:*  
Herb-Roasted Chicken | Marinated London Broil |  
Citrus Grilled Salmon  
*Choose Two Accompaniments:*  
Mixed Grilled Vegetables | Roasted Potatoes |  
Garlic Mashed Potatoes | Rice Pilaf | Broccoli &  
Cauliflower Gratin  
Assorted Cookies & Brownies  
Coffee, Tea, Decaf, Iced Tea

## **ITALIAN BUFFET** \$ 24.95<sup>++</sup>

Caesar Salad with Parmesan Shavings and Croutons,  
Tomato & Mozzarella Salad  
Cheesy Garlic Bread  
*Choose Two Entrées:*  
Chicken Parmesan | Chicken Alfredo | Cheese Ravioli |  
Ziti with Meatballs  
(choice of Marinara or Vodka Sauce)  
*Choose One Vegetable*  
Mixed Grilled Vegetables | Sautéed Green Beans  
Assorted Cookies & Brownies  
Coffee, Tea, Decaf, Iced Tea

## **SOUTHERN COMFORT BUFFET** \$22.95<sup>++</sup>

House made Chips & Dips  
Seasonal Garden Salad, Cole Slaw,  
Southern Cornbread  
BBQ Pork and Fried Chicken  
Macaroni & Cheese, Braised Greens  
Assorted Cookies & Brownies  
Coffee, Tea, Decaf, Iced Tea

## **ALL-AMERICAN COOKOUT** \$18.95<sup>++</sup>

Housemade Potato Chips  
Seasonal Garden Salad  
Angus Beef Hamburgers, Jumbo Hot Dogs & Buns  
Choice of Pasta Salad | Potato Salad | Cole Slaw  
Assorted Cookies  
Coffee, Tea, Decaf, Iced Tea

## **LIGHT LUNCH BUFFET** \$17.95<sup>++</sup>

Tuna Salad, Chicken Salad, Sliced Turkey  
Bacon, Swiss Cheese  
Green Salad  
Basket of Fresh Croissants  
Fresh Fruit Platter  
Coffee, Tea, Decaf, Iced Tea

## **HORS D'OEUVRES BUFFET** \$16.95<sup>++</sup>

BBQ Pulled Pork Sliders with Kings Hawaiian  
Rolls Meatballs in Marinara Sauce  
Vegetable Spring Rolls  
Tricolor Tortellini in Vodka Sauce  
Cookies and Brownies  
Coffee, Tea, Decaf, Iced  
Tea

## *Boxed Lunches*

*All box lunches include a sandwich, bag of chips, piece of whole fruit, candy bar and soda or water, with condiments and cutlery. Prices are per person.*

Cuban Sandwich: \$12<sup>++</sup>  
Roast Turkey Wrap: 12<sup>++</sup>  
BLT Wrap: \$12<sup>++</sup>  
Ham and Cheddar on White: \$10<sup>++</sup>  
Turkey & Swiss on Wheat: \$10<sup>++</sup>



# Plated Dinners

*Plated Dinners are served with a Garden Salad, Freshly Baked Rolls and Butter, Choice of Starch and Vegetable, Iced Tea or Coffee. Minimum 30 people*

## **ESPRESSO-RUBBED ROAST PORK LOIN**

\$32.95<sup>++</sup>

Coffee-Rubbed Whole Pork Loin Roasted and Served in a Natural Jus

## **HERB-ROASTED CHICKEN**

\$29.95<sup>++</sup>

Herb-Roasted Bone-In Chicken Breast with a Lemon Butter Sauce

## **CENTER CUT NEW YORK STRIP**

\$39.95<sup>++</sup>

14-Ounce Cut of New York Strip with Rosemary and Red Wine Jus

## **CENTER CUT FILET MIGNON**

\$44.95<sup>++</sup>

8-Ounce Filet Mignon prepared (*choose one*)

Espresso-Rub | Horseradish Crust | Bacon-Wrapped | Port Wine Demi-Glace

## **GRILLED MAHI MAHI WITH TROPICAL FRUIT SALSA**

\$32.95<sup>++</sup>

Grilled Mahi Fillet Lightly Grilled and Topped with Mango and Pineapple Salsa

## **BACON-WRAPPED SALMON**

\$34.95<sup>++</sup>

6-ounce Grilled Atlantic Salmon Fillet Wrapped in Pecanwood Bacon and Served with Tangerine Butter

## **CRAB-STUFFED GROUPER**

\$34.95<sup>++</sup>

Baked Grouper Fillet Stuffed with Jumbo Lump Crab Meat and topped with a Lemon Butter Sauce

### **STARCH SELECTIONS (*choose one*)**

- Garlic Mashed Potatoes
- Rosemary Roasted Red Potatoes
- Orzo and Wild Rice Salad
- Smashed Sweet Potatoes
- Mediterranean Cous Cous
- Parmesan Risotto
- Quinoa Pilaf
- Twice Baked Potatoes

### **VEGETABLE SELECTIONS (*choose one*)**

- Mixed Grilled Vegetables
- Italian Style Green Beans
- Braised Brussels Sprouts with Bacon
- Sautéed Asparagus
- Garlic Broccolini
- Braised Kale with Melted Onions



# Dinner Buffets

*There is a minimum of 25 guests for a dinner buffet.*

*Prices shown are per person. All buffets include iced tea, coffee and decaf.*

## ITALIAN BUFFET

\$31.95<sup>++</sup>

Fresh Tossed Caesar Salad with Garlic Croutons & Parmesan Cheese, Antipasto Salad,  
Medley of Grilled Italian Vegetables, Garlic Bread  
*Choice of Two Entrées:* Chicken Piccata | Chicken Marsala | Baked Penne | Meat Lasagna |  
Pesto Cream Tri-Color Rotini with Grilled Chicken

## SOUTHERN BUFFET

\$33.95<sup>++</sup>

Mixed Green Salad with Assorted Dressings, Cole Slaw, Cornbread and Butter  
Herb Roasted Breast of Chicken or Country Fried Chicken and BBQ Brisket  
Mashed Potatoes with Gravy, Macaroni & Cheese, Country Brussels Sprouts or Green Beans

## TRADITIONAL BUFFET

\$36.95<sup>++</sup>

Fresh Garden Salad with Assorted Dressings, Chilled Pasta Salad, Dinner Rolls and Butter  
Chef Carved Roasted Turkey Breast with Giblet Gravy and Top Round of Beef with Horseradish  
and Au Jus Herbed New Potatoes, Cranberries and Mixed Grilled Vegetables

## THE COUNTRY CLUB BUFFET

\$36.95<sup>++</sup>

Citrus Salad of Mixed Greens, Mandarin Oranges, Purple Onions, Cucumbers, Pecans, and  
Croutons with Assorted Dressings, Tomato Cucumber Salad, Freshly Baked Rolls & Butter  
Herb-Roasted Chicken and Chef-Carved Espresso-Rubbed Roasted Pork Loin  
Scalloped Potatoes and Grilled Vegetables

## LAND AND SEA BUFFET

\$42.95<sup>++</sup>

Garden Salad of Mixed Greens, Tomatoes, Mushrooms, Onions, Cucumbers and Croutons  
with Assorted Dressings, Asparagus Salad, Freshly Baked Rolls & Butter  
Grouper with Scampi Butter and Chef-Carved Top Round of Beef  
Rosemary Roasted Potatoes, Mixed Vegetable Cous Cous

## SURF AND TURF BUFFET

\$46.50<sup>++</sup>

Caesar Salad with Hearts of Romaine, Garlic Croutons, Parmesan Cheese and Caesar Dressing,  
Marinated Grilled Vegetable Salad  
Fresh Dinner Rolls and Butter  
Chef-Carved Prime Rib of Angus Beef Au Jus and Sunset Shrimp  
Choice of Twice Baked Potatoes or Blended Wild Rice with Almonds  
Green Beans Amandine

## PRIME RIB & CRAB LEGS BUFFET

market price

Garden Salad of Mixed Greens, Tomatoes, Onions, Cucumbers and Croutons  
Chef-Carved Prime Rib of Angus Beef and Snow Crab Legs  
Baked Potato Bar and Mixed Green Vegetables



| 904.641.8121 | ++ 7.5% sales tax plus 21% service charge

# Hors d'oeuvres

## Displays

*pp = per person*

### **Crudités** \$5.25<sup>++</sup> pp

Fresh Crisp Julienne Vegetables with Bleu Cheese and Ranch Dressing

### **Domestic Cheese & Fruit Platter** \$5.00<sup>++</sup> pp

A variety of Domestic Cheeses, Crackers and Fresh & Dried Fruit

### **Assorted Cheese & Antipasto Display** \$7.00<sup>++</sup> pp

Domestic & Imported Cheeses, Assorted Crackers, Fresh & Dried Fruits, Olives & Antipasto

### **Artisan Cheese Display & Charcuterie** \$9.00<sup>++</sup> pp

Domestic & Imported Artisan Cheeses, Assorted Crackers, Fresh and Dried Fruit, Olives & Antipasto, Charcuterie

### **Jumbo Shrimp on Ice** \$8.00<sup>++</sup> pp

Jumbo Shrimp, served with Cocktail Sauce, Key Lime Mustard Sauce and Fresh Cut Lemons

### **Oven Baked Brie en Croute**

\$175<sup>++</sup> whole round • \$100.00<sup>++</sup> half round

A wheel of Brie cheese encased in a puff pastry, oven baked and served warm.

Half round serves 20, whole round serves 40.

### **Artichoke Dip** \$100<sup>++</sup>

Served warm in chafing dish, with crostinis

Serves 40.

### **Smoked Norwegian Platter** \$200<sup>++</sup>

With Crostinis, Cream Cheese, Lemons, Capers, Chopped Eggs, Onions, Cucumbers and Tomatoes  
Serves 50.

### **Bruschetta** \$125<sup>++</sup>

Served with crostini, chopped tomatoes, basil, parmesan cheese, tossed in balsamic

## Butler Pass or Display

*Per 100 pieces. All items are plus tax & gratuity*

Deviled Eggs	\$150
BBQ Pulled Pork on Crostinis	\$195
BBQ Meatballs	\$200
Mini Pretzel Dogs	\$200
Stuffed Mushrooms (bacon & spinach)	\$200
Vegetarian Spring Rolls	\$220
Shrimp with Boursin on Cucumber	\$225
Mushroom Tartlets	\$225
Seared Tuna	\$250
Spanikopita	\$250
Bang-Bang Chicken	\$250
Mini Lump Crab Cakes	\$285
Smoked Salmon with Dill Crème on Crostini	\$295
Bang-Bang Shrimp	\$300
Chicken Spring Rolls (Cashew or Buffalo)	\$300
Petite Beef Wellington	\$325
Sunset Shrimp	\$325
Bacon Wrapped Scallops	\$335
Bacon Wrapped Meatballs with Blue Cheese	\$350



# Action and Carving Stations

Action Stations may be added to dinner or hors d'oeuvres menus; they are not stand alone options.  
There must a minimum of 50 guests.

## ACTION STATIONS

\$75<sup>++</sup> Chef Fee per Station

**TOSSED SALAD STATION** \$6.00<sup>++</sup> pp  
Assortment of Fresh Salad Greens, Toppings and Dressings

**PASTA STATION** \$7.95<sup>++</sup> pp  
*Choice of two pastas:* Penne, Tri-Color Tortellini, Cheese Ravioli, Fusilli and Farfalle  
*Choice of two sauces:* Marinara, Alfredo, Pesto Cream, Vodka Ala Rosa, Cajun Cream Sauce, Basil White Wine, Lemon Butter & Garlic Sauce  
*Add-Ons:* Chicken, Vegetables or Italian Sausage: \$5<sup>++</sup> each; Shrimp or Scallops: \$8<sup>++</sup> each

**FAJITA STATION**  
Chicken: \$9.95<sup>++</sup> | Beef: \$11.95<sup>++</sup> | Shrimp: \$12.95<sup>++</sup>  
Flour Tortillas, Sautéed Onions and Peppers, Shredded Cheese, Sour Cream, Guacamole and Salsa

**STIR FRY STATION**  
Beef \$11.95<sup>++</sup> | Chicken \$9.95<sup>++</sup> | Shrimp \$12.95<sup>++</sup>  
Your choice of Beef, Chicken or Shrimp with Asian Vegetables and Fried Rice

**MASHED POTATO BAR** \$7.95<sup>++</sup> pp (*no chef fee*)  
Creamy Mashed Potatoes with Sour Cream, Cheddar Cheese, Butter, Chives, and Bacon Bits

## CARVING STATIONS

*Chef Fee is included in these Stations. All include freshly baked rolls.*

**MAPLE-ORANGE GLAZED HAM**  
\$225<sup>++</sup> serves 40 guests  
With Traditional Condiments

**PRIME RIB OF ANGUS BEEF AU JUS**  
\$425<sup>++</sup> serves 25 guests  
With Horseradish Sauce and Rosemary Au Jus

**TENDERLOIN OF ANGUS BEEF**  
\$450<sup>++</sup> serves 20 guests  
Seasoned Tenderloin with Horseradish Sauce and Dijon Mustard

**TOP ROUND OF BEEF**  
\$350<sup>++</sup> serves 40 guests  
With Horseradish Sauce and Rosemary Au Jus

**HERB-ROASTED WHOLE TURKEY**  
\$225<sup>++</sup> serves 30 guests  
With Giblet Gravy

**ROASTED BREAST OF TURKEY**  
\$250<sup>++</sup> serves 20 guests  
With Giblet Gravy

# Beverages and Desserts

## Beverages

### OPEN BAR

Our most popular option. The host pays by consumption of well, call or premium brands, the bar is inventoried and only what is consumed is billed.

Gratuity and sales tax will be automatically added to prices shown below. Wine selections include:

Chardonnay, White Zinfandel, Pinot Grigio, Cabernet Sauvignon, Merlot

### OPEN SOFT BAR

The host pays for beer, wine and soft drinks, but allows the guest to pay for spirits. Gratuity and sales tax will be automatically added to prices shown.

### CASH BAR

The host allows guests to purchase what they desire at their own cost; gratuity is not automatically added and is at the guest's discretion. There is a \$300 minimum in alcoholic sales; if not met, there is a \$100<sup>++</sup> bartender fee.

**Please note:** Only Hidden Hills staff may serve alcoholic beverages to guests and we only serve to those age 21 and older. The maximum time for alcohol service is five hours. We reserve the right to discontinue service to any guest whom, at our discretion, should not be served alcoholic beverages. We do not serve shots of alcohol at any time. **Per Florida law, no outside alcohol may be brought onto Club property.**

### Bottles

Well Brand Liquor	\$130 <sup>++</sup>
Call Brand Liquor	\$150 <sup>++</sup>
Premium Brand Liquor	\$175 <sup>++</sup>
House Wine	\$ 24 <sup>++</sup>
Champagne	\$ 24 <sup>++</sup>
Non-Alcoholic Champagne	\$ 18 <sup>++</sup>

### Punch (per gallon)

Non-Alcoholic Punch	\$ 25 <sup>++</sup>
Champagne Punch	\$ 50 <sup>++</sup>

### Keg Beer

Domestic	\$250 <sup>++</sup>
Specialty	per quote

### Drinks

	<b>Open or Soft</b>	<b>Cash</b>
Well Brand Drinks	\$7 <sup>++</sup>	\$7
Call Brand Drinks	\$8 <sup>++</sup>	\$8
Premium Brand Drinks	\$9 <sup>++</sup>	\$9
Wine	\$7 <sup>++</sup>	\$7
Domestic Beer	\$6 <sup>++</sup>	\$6
Import Beer	\$7 <sup>++</sup>	\$7
Soft Drinks	\$2 <sup>++</sup>	\$2

## Desserts

New York Style Cheesecake	\$6.95 <sup>++</sup>
Salted Caramel Cheesecake	\$8.95 <sup>++</sup>
Key Lime Pie	\$7.95 <sup>++</sup>
Cobbler (peach or apple)	\$6.95 <sup>++</sup>
Apple Crisp	\$6.95 <sup>++</sup>
Lemon Blueberry Pie	\$7.95 <sup>++</sup>
Bananas Foster	\$8.95 <sup>++</sup>

Coconut Cake	\$7.95 <sup>++</sup>
Assorted Mini Dessert Display	\$8.95 <sup>++</sup>
Cookies & Brownies	\$5.95 <sup>++</sup>
Cookies only	\$4.95 <sup>++</sup>

*Desserts are priced per person*





# Banquet Policies

## Menu Selection

All of our menu items may be customized to your tastes and dietary restrictions. For special menus, we will need to have your selections at least three weeks prior to your event date. No food and beverage (with the exception of specialty cakes) may be brought into or taken from Club property by you or any of your guests, without the prior written approval of Club management. It is a violation of the law to bring alcoholic beverages of any kind on Club property (which includes the parking lot).

## Alcoholic Beverages

Only our Club staff may serve alcoholic beverages to guests and we only serve to those age 21 and older. The maximum time for alcohol service is five hours. We reserve the right to discontinue service to any guest whom, at our discretion, should not be served alcoholic beverages. We do not serve shots of alcohol at any time.

## Service Charge and Tax

All charges are subject to a 21% service charge (gratuity) and 7.5% state sales tax.

## Food & Beverage Minimums

*A \$27<sup>++</sup> per person minimum must be met for evening events.*

- Tuesday, Thursday and Sunday evenings: \$2,000
- Saturday evening: \$3,000
- Friday and Saturday evenings in December: \$4,000

## Deposits and Payments

A \$1,000 non-refundable deposit is required to reserve a date for any event and is applied to the event balance. You will then receive a written contract with your confirmed date, time and estimated number of guests. Sixty days prior to your event, 75% of the total estimated balance is due, with the remainder due 10 business days prior to your event. We accept cash, personal check or credit card payments. Any balance unpaid more than 30 days after your event is subject to a finance charge of 1.5% per month. If we are required to send the account to collections, you are liable for all attorney fees, court costs, collection and litigation expenses.

## Guarantees

Your final count is due 72 hours prior to your event. The Chef will prepare to serve up to 5% more than the guaranteed number. You will be charged for the final guarantee number, or the actual number of guests, whichever is higher. If fewer guests come than the final guarantee, you will be charged the final guarantee number.

## Cancellations

Once your contract has been signed, cancellations made within 120 days of the event must be received in writing and are subject to the following fees: within 120 days: 25% of total estimated costs as outlined on the contract; within 90 days: 50% of total estimated costs; within 60 days: 75% of total estimated costs; within 10 days: 100% of total estimated costs as outlined on the contract, minus \$1,000 deposit.

## Clean-Up

The Club reserves the right to charge a fee for what in its opinion is considered to be excessive clean-up after an event. Please note that birdseed and rice are prohibited at wedding receptions; real rose petals may be thrown outside the clubhouse only. Sparkers may be used down the back stairs only.

## Liabilities

You are responsible for reimbursement to the Club for any damage, loss or liability to the Club made by you or any of your guests or vendors or contractors before, during and after your event. You agree to indemnify and hold the Club, its officers, directors, employees and agent harmless from and against any and all losses, claims, damages, liabilities, including reasonable attorney's fees, jointly or separately, to which the Club may become subject as a result of this agreement or default hereunder. The Club shall not be liable for non-performance of this contract attributable to labor troubles, disputes or strikes, accidents, government regulations of or restrictions upon travel, transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether listed or not, which are beyond the reasonable control of the Club, preventing or interfering with the Club's performance of its obligations under this contract.

# Rentals & Fees

## Banquet Room Capacities & Rental Fees – 10% Discount for Military and Hills Pass Holders

Room	Sq. Footage	Capacity	Rental Fee
St. Andrews Room	1,872	80-130	\$700
Muirfield Room	1,440	30-40	\$500
Carnoustie Room	1,140	32-64	\$400
Turnberry Room	1,600	30-50	\$450
St. Andrews/Muirfield	3,312	100-140	\$1,100
Three Rooms	4,452	140-170	\$1,400
Four Rooms	6,052	150-450	\$1,800
Clubhouse		450+	\$2,500

### Rentals

Piano	\$150 <sup>++</sup>
LCD TV	\$150 <sup>++</sup>
LCD Projector & Screen	\$150 <sup>++</sup>
Microphone & Podium	\$ 50 <sup>++</sup>
Room Setup Fee: \$50-\$500	
Vase Rental	\$4.00 <sup>++</sup> each
Floating Candles	\$1.50 <sup>++</sup> each

### Linens *priced per piece*

Chair Covers ( <i>black or white</i> )	\$2.00 <sup>++</sup>
Overlays, starting at	\$10.00 <sup>++</sup>
Scuba Chair Sashes ( <i>black, white or navy</i> )	\$1.00 <sup>++</sup>
Traditional Chair Sashes ( <i>tied</i> )	\$3.00 <sup>++</sup>
Large Lighted Ceiling Décor, St. Andrews	\$250 <sup>++</sup>
Small Ceiling Décor, Muirfield	\$150 <sup>++</sup>