

Bowling Green Country Club

CATERING GUIDE



BOWLING GREEN
COUNTRY CLUB
EST. 1913

Prices are per person and include:

Linen, China, Glassware, Silverware, In-House Tables & Chairs,
Screen & Projector, Podium & Microphone,
Glass Mirrors & Glass Votives

*Add to all food & beverage items 6% sales tax and 18% service charge.

**Prices do not include gratuity.

***Prices subject to change due to food and beverage cost variations.

****BGCC reserves the right to move groups based on the size of groups & availability of rooms.

Contact us anytime!

Physical Address:

251 Beech Bend Road
Bowling Green, KY 42101

Mailing Address:

PO Box 958
Bowling Green, KY 42102

(270) 842-0325

www.bgcc1913.com
bgcc@bgcc1913.com

Breakfast

Continental \$6.95

Orange Juice, Coffee, & Tea
Fresh Fruit Display
Assorted Doughnuts, Danish, & Muffins

Breakfast Buffet \$11.95

(Minimum 50 People)

Fresh Fruit Display
Hash Browns
Scrambled Eggs
Bacon, Sausage, Sausage Gravy & Biscuits
Coffee, Tea, & Orange Juice

Homemade Quiche & Fresh Fruit Plate \$8.95

Salads

Side Salads

House Salad \$5.00
Caesar Salad \$5.00
Strawberry Salad \$6.00
Seasonal Salad \$6.00

Luncheon Salads

Served with House Bread and Choice of Dressing

Mediterranean Chicken Salad \$12.50

Gourmet lettuces topped with grilled marinated chicken and adorned with Feta cheese, Kalamata olives, Artichoke hearts, red onions, tomatoes, and Balsamic Vinaigrette.

Grilled Shrimp Spinach Salad \$13.00

Fresh baby spinach topped with California strawberries, pecans, Blue cheese, red onions, and bacon. Served with house-prepared Vinaigrette.

Blackened Salmon Salad \$13.00

Blackened salmon served atop field greens, black olives, Roma tomatoes, cucumbers, crumbled bacon, and Blue cheese.

Traditional Cobb Salad \$12.50

A delicious salad layered with avocado, bacon, diced eggs, Blue cheese, cucumber, Cheddar cheese, and grilled chicken.

Lunch Displays

Lunch buffets are available for 25 people or more

Taco Salad Bar \$12.00

Seasoned ground beef, sliced grilled chicken, refried beans, and house-fried taco bowls. Served with fresh shredded lettuce, diced tomatoes and onions, shredded cheese, sour cream, and guacamole.

Fajita Bar \$14.00

Seasoned and seared strips of beef and chicken, sautéed peppers, and sweet onions. Served with soft flour tortillas, fresh shredded lettuce, diced tomatoes and onions, shredded cheese, salsa, sour cream, and guacamole.

Cold Salad Croissants \$13.00 (Choice of Two)

Tuna salad, our famous Chicken salad, Crab salad, or Pimento Cheese.
Served on butter croissants with leaf lettuces and tomatoes.

Deli Sandwiches \$14.00

Capicola Ham, Smoked Turkey, Roast Beef, Assorted Cheeses, Ciabatta rolls, Wheatberry Bread, and Marbled Rye.

Grill Buffet \$15.00 (Choice of Two)

Angus Burgers

Hot Dogs

Bratwurst

Barbecue Pulled Pork

Chicken Breast

Served with fresh rolls, leaf lettuces, tomatoes, red onions, and American & Swiss cheeses.

Barbeque Buffet \$15.00

Pulled Pork

Beef Brisket

All Lunch Displays are served with your choice of 2 side items

Side Items

Baked Beans

Fruit Salad

Assorted Potato Chips

Cole Slaw

Potato Salad

Cold Hors d'oeuvres

- Fresh Vegetable Display **\$4.00**
- Gourmet Seasonal Fruit Display **\$4.00**
- Cheese Display with Assorted Crackers **\$4.00**
- Shrimp Cocktail Display **\$8.00**
- Bruschetta **\$5.00**

Hot Hors d'oeuvres

- Petite Crab Cakes **\$9.00**
- Sausage & Mozzarella Stuffed Mushrooms **\$7.00**
- Asian Wontons **\$7.00**
- Crab Rangoon **\$9.00**
- Bacon Wrapped Shrimp **\$10.00**
- Spinach & Artichoke Dip **\$7.00**
- Maryland Crab Dip **\$9.00**
- Chicken Wings **\$8.00**
- Sliced Beef Tenderloin with Silver Dollar Rolls **\$11.00**

Plated Dinners

Plated dinners are available for groups of 50 people or less

Plated Dinner Appetizers

- Bruschetta Caprese **\$8.00**
- Crab Stuffed Mushrooms **\$10.00**
- Shrimp Cocktail **\$11.00**
- Fried Green Tomatoes **\$8.00**

Entrees

Served with Choice of Vegetable Du Jour, Starch, & House or Caesar Salad

- 10 oz Roasted Prime Rib w/ Au Jus & Horseradish Dipping Sauce **\$26.00**
- 7 oz. Peppercorn Wrapped Filet of Beef **Market Price**
- Roasted Pepper Encrusted Pacific Salmon **\$20.00**
- Chicken Marsala **\$17.00**
- Mahi Mahi w/ Pineapple & Mango Salsa **\$22.00**
- 10 oz. Grilled NY Strip w/ Mushroom Demi-Glaze **\$24.00**
- Chicken Cordon Blue with Mornay Sauce **\$16.00**
- Pork Tenderloin with Demi-Glaze **\$19.00**

Chef Carving Station

Available with a \$100 Chef Fee & Choice Of:

- Cajun Turkey Breast **\$5.00**
- Rack of Lamb **\$7.00**
- Prime Rib Au Jus **\$7.00**
- Spiral Cut Glazed Ham **\$5.00**

Dinner Buffets

Served with your choice of House salad or Caesar salad

Tier 1: Choice of 1 Appetizer, 1 Entree, 1 Vegetable, 1 Starch, Salad, and Dessert ~ \$26.00

Tier 2: Choice of 1 Appetizer, 2 Entrees, 2 Vegetables, 1 Starch, Salad, and Dessert ~ \$32.00

Appetizers

Bruschetta, Spinach & Artichoke Dip w/ Pita Crisps, Sausage Stuffed Mushrooms, Sausage Cheese Spread on Toasted Bread Rounds, Chicken Fingers, or Gourmet Cheese & Fruit Display

Entrees

Roasted Pork Tenderloin with Demi-Glace, Greek Style Chicken, Seared Lemon Herb Salmon, Chicken Marsala, Champagne Chicken, Bone-In Custom Cut Grilled Pork Chops, or Mahi Mahi with Pineapple Mango Salsa

Sides – available upon seasonality

Vegetables

Vegetable Medley, Southern Style Green Beans, Sorghum-Glazed Carrots, Sugar Snap Peas, or Corn on the Cob

Starch

Garlic & Rosemary Roasted Potatoes, Mashed Redskin Potatoes, or Baked Potatoes

Choice of One Dessert

Cheesecake, Pecan Pie, Death By Chocolate Cake, Coconut Layer Cake, Peanut Butter Pie, or Oreo Cream Pie

Tier 3: Choice of 2 Appetizers, 2 Entrees, 2 Vegetables, 1 Starch, Dessert, and Choice of Salad ~ \$40.00

Appetizers

Blue Crab Stuffed Mushrooms, Display of Gourmet Cheese, Fruit, and Vegetables, Petite Crab Cakes, Shrimp Cocktail, Bruschetta Caprese, Savory Puff Pastry Variety, or Petite Beef Wellington

Entrees

Prime Rib, Chicken Marsala, Grilled Red Snapper with Pineapple Mango Salsa, Roasted Red Pepper Salmon, Bacon Wrapped Sirloin Filet, or Pork Medallions with Demi-Glace

Vegetables

Grilled Asparagus, Broccolini, Haricot Vert Amandine, Squash Medley, Sautéed Asparagus, or Sautéed Brussel Sprouts

Starch

Wild Rice Pilaf, Au Gratin Potatoes, Garlic Roasted Fingerling Potatoes, Smoked Gouda Risotto, Roasted Pesto Red Potatoes, or Fried Dauphine Potatoes

Choice of Two Desserts

Cheesecake, Pecan Pie, Death by Chocolate Cake, Coconut Layer Cake, Peanut Butter Pie, or Oreo Cream Pie

Bar Prices

**Please contact us for current alcohol listing and pricing.
Prices for Premium Wines & Beers are determined upon selections made.**

Wine: House Select \$5 glass/\$20 per bottle

Beer: House Select Domestic \$4 ▪ House Select Import \$5
House Select Domestic Keg Beer: \$275

Mixed Drinks: House Select \$5 ▪ Call Brands \$7 ▪ Premium \$8 ▪ Super Premium \$9-\$10

Signature Drink: Prices vary

Have a specialty drink in mind for your special day? Let our bartenders work their magic!

**Prices are per drink and include garnishes & mixers.
Totals are based on consumption.**

Bar Setup Fees

Bar Setup Fee - \$100.00 per bar

Bartenders - \$10.00 per hour

(Include one hour before, duration of event, and one hour after)

Bowling Green Country Club Policies on Alcohol Services

Alcohol service to all individuals shall be consistently applied to maintain propriety and compliances with the law. Policies have been established by the Board of Directors in a desire to benefit members, their guests and staff, and to bring into focus their respective responsibilities. Therefore, in a response to current attitudes and laws relating to driving while under the influence of alcohol, the following policies shall govern all services of alcoholic beverages.

- A. Alcoholic beverages shall not be sold to, or consumed on the premises by any person under the age of 21. Identification cards may be requested of any person who appears to be under the legal age necessary to acquire alcoholic beverages.
- B. No alcoholic beverages shall be served to anyone (member, dependent, or guest) who appears to be intoxicated.
- C. Members shall not reprimand or abuse the staff under circumstances where the staff's judgment indicates that service of alcohol to an individual must cease.
- D. The member/host shares the responsibility of his or her guests, including under age guests.
- E. Bowling Green Country Club strictly prohibits groups entering the building with alcoholic beverages. Beverage service including a variety of alcoholic beverages is available.

Room Rental Fees & Capacity

Ballroom (150) – \$800

Dining Room (50) – \$300

Fireplace Room (20) – \$125

Lawn Ceremony Location – \$250

Lower Patio (150) – \$250

Mixed Grill (25) – \$125

President's Room (30) – \$125

Covered Patio (50) ▪ May-September \$2,000

▪ October-April \$500

Entire Club Rental (250) - \$2,000

Pool

\$50 Rental Fee + \$5 per guest

(\$50 max guest fee)

Dinner/Reception Setup Fees

50 – 100 guests - \$100

100 – 200 guests - \$200

200 – 250 guests - \$300

Optional Additions:

Ceremony Archway Setup Fee - \$50

Dancefloor Setup Fee - \$100

Outside Ceremony Setup Fee - \$300 + Chair Rental

Portable PA System Rental Fee - \$50

Bowling Green Country Club Policies

- **Room Rental Fee** – The room rental fee is non-refundable and is due in full upon room reservation.
- 100% of the total event charge as well as the final guest count are due 2 weeks before the scheduled event. Any remaining incidental charges are due the day of the event.
- **Cancellations** – Groups canceling six weeks prior to the scheduled event will be assessed a 25% fee. Groups canceling four weeks prior to the scheduled event will be assessed a 50% fee. Groups canceling two weeks prior to the scheduled event will be charged the total fee.
- All food and beverage needs are required to be provided through the Club. Any violation of this policy can result in penalties and ultimately refusal of service. The only exception to this rule is wedding cakes.
- BGCC is not liable for food shortages due to inaccurate guest counts.
- Any damages incurred to the Club are the SOLE responsibility of the undersigned party.

Agreement Terms

I have read the above and agree to the terms and conditions

Approved By

BGCC Management