



Banquet Guide

251 BEECH BEND RD | 270-842-0325 ext. 11 | events@bgcc1913.com | www.bgcc1913.com

BREAKFAST

Continental \$6.95

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

Breakfast Buffet \$11.95

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

Homemade Quiche & Fresh Fruit Plate \$8.95

LUNCH BUFFETS

Served with your choice of 2 side items:

Baked Beans, Fruit Salad, Assorted Potato Chips, Cole Slaw, Potato Salad, Spanish Rice, Refried Beans.

Taco Salad Bar \$11.00

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 \$13.00

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 \$10.00 (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 \$12.00

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

Grill Buffet \$12.00 (Choice of Two)

Angus Burgers, Hot Dogs, Bratwurst, Barbecue Pulled Pork, or Chicken Breast. Served with fresh rolls, leaf lettuces, tomatoes, red onions, and American & Swiss cheeses.

Barbeque Buffet \$15.00

Pulled Pork and Beef Brisket. Includes all the trimmings.

Plated Dinners are available starting at \$14 per person.

Please contact us for a customized menu created by our two ACF Certified Chefs.

DINNER BUFFETS

All Dinner Buffets include beverage station with coffee, tea & water.

Children's Pricing – Please include number of children with final guest count: Ages 5 & under are complimentary, ages 6-12 are half price. Plated kids' meals available for \$5 each (e.g., chicken tenders & fries).

Tier 1: 1 Entree, 1 Vegetable, 1 Starch, Salad & Bread Service – \$16.00

Tier 2: 2 Entrees, 1 Vegetables, 1 Starch, Salad & Bread Service – \$19.00

Tier 3: 2 Entrees, 2 Vegetables, 1 Starch, Salad & Bread Service – \$20.00

Entrée Choices: Champagne Chicken, Greek Style Chicken, Chicken Marsala, Roasted Pork Tenderloin with Demi-Glace, Bone-In Custom Cut Grilled Pork Chops, Pork Medallions with Demi-Glace, Seared Lemon Herb Salmon, or Fried Fresh Catch of the Day

Sides – available upon seasonality

Vegetable Choices: Roasted Vegetable Medley, Southern Style Green Beans, Sorghum-Glazed Carrots, Corn on the Cob, Sautéed Mushrooms, Creamed Spinach, Grilled Asparagus, Squash Medley, Sautéed Asparagus, or Sautéed Brussel Sprouts

Starch Choices: Garlic & Rosemary Roasted Potatoes, Mashed Redskin Potatoes, Baked Potatoes, Rice Pilaf, Au Gratin Potatoes, Smoked Gouda Risotto, or Roasted Pesto Red Potatoes

APPETIZERS

\$5 each per person

Bruschetta, Spinach & Artichoke Dip, Sausage Stuffed Mushrooms, Sausage Cheese Spread on Toasted Bread Rounds, Gourmet Cheese & Fruit Display, Fresh Vegetable Display, Smoked Salmon Canapes, Blue Crab Stuffed Mushrooms, Shrimp Cocktail, Bruschetta Caprese, Savory Puff Pastry Variety

DESSERTS

\$4 each per person

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

Wine: House Select \$5 glass/\$15 per bottle

Beer: House Select Domestic \$3 ▪ 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!

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 (120) – \$400
Dining Room (40) – \$150
President’s Room (25) – \$75
Fireplace Room (15) – \$75
Mixed Grill (25) – \$75
Lower Patio (150) – \$150
Covered Patio (50) – October-April \$500 (N/A May-September)
Pool – Members Only

If banquet exceeds 50 people, no rental fee applies (excluding Entire Club Rental).

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

Optional Additions: Dancefloor Setup Fee - \$100, Outside Ceremony Setup Fee - \$100 + Chair Rental

Bowling Green Country Club Policies

- Room Rental Fee – To reserve a date for your event, all Room Rental Fees are due upon reservation. As a member, these fees are credited toward the final balance. If the final balance exceeds \$1,000 (after fees are credited), balance is due at conclusion of event and may not be charged to a member account.
- Cancellations – Groups canceling six weeks prior to the scheduled event will receive a 100% refund. Any cancellations after will be assessed.
- 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.
- All food & beverage items are subject to a 6% sales tax and 18% service charge.
- Prices are 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.
- Final Guest Count – The final guest count is due 2 weeks before the scheduled event. You will ultimately be billed for the guaranteed number of guests provided. If the final count suddenly increases by 5 or more people less than 10 days before your event, let us know immediately so we can make the necessary adjustments to accommodations and pricing. The final guest count is not subject to reduction. Any remaining incidental charges are due the day of the event.
- 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.

Signature

Date