



GREYSTONE
GOLF & COUNTRY CLUB

HOLIDAY OFFERINGS





GREYSTONE

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On behalf of Greystone Golf & Country Club and its members, we would like to thank you for your interest in letting us host your important event. Our Club has a number of areas that can accommodate the different needs that you may have.

It is our pleasure to help produce a memorable occasion with a minimum of effort for you in the planning and execution of your event. For further inquiry, please contact us at the club. We look forward to hearing from you soon.



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TABLE OF CONTENTS



Lunch Buffet.....	2
Plated Lunch.....	3
Plated Dinner.....	4-6
Reception Action Stations.....	7
Reception Tables.....	8
Drink Selections.....	9
Policies and Procedures.....	11

All menus are suggested. Our catering staff is happy to work with you to create a customized menu for your event.

BUFFET LUNCH SUGGESTIONS.

Choice of One Salad & One Soup
or
Two Salads

SALADS

Vine Ripe Tomatoes, Fresh Marinated Mozzarella, Fennel, Olives & Virgin Olive Oil
Penne Pasta and Roasted Artichoke Red Onion, Baby Tomato, Parmesan and Basil Pesto
Spinach Salad with Red Onion, Bacon, Bleu Cheese, & Pecans
Romaine Hearts, Roasted Tomato & Asiago- Peppercorn Dressing, Focaccia Croutons

SOUP

Chicken & Sausage Gumbo
Slow- Cooked White Bean Stew
Cream of Sweet Corn Chowder

ENTREES

Choice of Two of the Following
Grilled Salmon Fillet, Fennel Orange and Parmesan
Seared Marinate Chicken Breast, Tomatoes. Roasted Olives and Basil Savory
Marinated Beef and Herb Turnovers, Roasted Sweet Pepper Sauce

Choice of Two Vegetables

Herb and Olive Oil Basted Baby Vegetable Medley
Buttermilk Mashed Potatoes
Sweet Potato Soufflé

Grilled Pesto Crusted Vegetables

White Stone Ground Grits with Aged Cheddar & Wild Mushrooms

Assorted Pickup Desserts

Iced Tea (Sweet & Unsweet), Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

\$33.00++

30 Person Minimum

Prices do not include tax or gratuity



PLATED LUNCH



JOY TO THE WORLD

Hearts of Romaine

Parmesan Reggiano, Crisp Focaccia, Oven Melted Tomato Vinaigrette

Pan Roasted Chicken Breast

Saffron-Herb Cavatappi, Natural Pan Jus & Thyme, Herb Basted Alabama Vegetables

Chocolate Pistachio Cake

With Fresh Whipped Cream

\$28 ++

SILVER BELLS

Caprese Salad

Vine Ripe Tomatoes, Fresh Marinated Mozzarella, Fennel, Olives & Virgin Olive Oil

Pineapple Glazed Pork Tenderloin

Caramelized Seasoned Squash & Fingerling Medley

Red Velvet Cake

\$33 ++

WINTER WONDERLAND

Greystone House Salad

Cucumber wrapped mixed greens Tomato with Balsamic Vinaigrette dressing

Grilled Fillet of Premium Beef

Truffle Scented Whipped Potato Demi-Glace, Pancetta & Haricot Vert

Pecan Honey Tart

Chocolate Chantilly Berry Jus

\$38 ++

Menus Include Assorted Bread and Butter, Greystone Ices Tea, Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

All menus are suggested. Our catering staff is happy to work with you to create a customized menu for your event.

PLATED DINNER

Plated Dinners Come with Your Choice of:

Five Hand Passed Appetizers

One First Course Selection

One Second Course Selection

One Last Course Selection

Prices based on Second Course Selection

HAND PASSED APPETIZERS

Tomato Focaccia with Plum Tomato, Basil and Bocconcini

Petit Smithfield Ham and Cheese on Miniature Biscuit

Caramelized Vidalia Onion and Wild Mushroom Tartlet

Herb and Blue Cheese Stuffed Mushroom Caps

Fried Pork Pot Sticker with Sesame-Chili Garlic Sauce

Spicy Italian Sausage-Stuffed Mushroom Caps

Rolled Prosciutto, Herb Cream, Roasted Peppers on Focaccia

Granny Smith Apple & Brie with Walnuts on Toast Points

Tomato & Olive Salad on Crostini

Poached Pear & Bleu Cheese Crostini

Creamed Pimento Cheese with Cheddar Cracker

Tea Smoked Salmon & Tarragon Cream on Crisp Toast



FIRST COURSE

Caesar Salad

Aged Parmesan Sourdough Croutons, Oven Melted Tomato

Kitchen Salad

Mixed Ripped Lettuces, Ribbons of English Cucumber, Kitchen Made Dressing

New England Clam Chowder Le Creuset

Sourdough Herbed Croutons

Jumbo Shrimp Cocktail

Malaysian Tuong Sauce

Blackened Tuna Salad

Edamame Caviar

SECOND COURSE

Herb Crusted Scottish Salmon

Wild Watercress Butter, Alabama Oven Roasted Vegetables

\$36++

Springer Mountain Chicken Breasts

Alabama Basil & Butter Crust, Natural Thick Pan Juices, Alabama Oven Roasted Vegetables

\$36 ++

Sweet Jumbo Lump Crab Cakes Chilton County Peach Compote

Creamy Butternut Squash Gnocchi

39++

Fresh Local Catch of the Day Respectfully Prepared

Alabama Oven Roasted Vegetables

\$39 ++

Premium Beef Filet

Eight ounce Porcini Crusted, Demi-Glace, Oven Roasted Mushrooms, Cheesy Mashed Potatoes,

Port & Thyme Braised Shallot

\$60 ++

Veal Porterhouse Steak

Roquefort Peppercorn Sauce, Grilled Jumbo Asparagus, Roasted Chateau Potatoes,

Southern Comfort Slow Braised Shallot

\$60 ++

Prices do not include tax or gratuity



THE LAST COURSE

Vanilla Cheesecake
Bailey's Anglaise

Chocolate Decadence Cake
Strawberry & White Chocolate Sauce

Mascarpone Orange Mint Chocolate Cheesecake
Green Apple Puree

Warm Belgian Milk Chocolate Croissant
Maple Laced Whipped Cream

Chocolate Pistachio Cake
Burnt Honey Ice Cream & Orange Blossom Caramel

RECEPTION ACTION STATIONS



CARVING

Whole Roasted Tenderloin of Beef, Madeira Black Truffle Sauce and Creamed Horseradish

Miniature Rolls

Roasted Pork Loin Rack, Sweet Potato Biscuits, Calvados and Apple Chutney

Spice Rubbed Slow Roasted Prime Grade Rib of Beef, Greystone Signature Sauce, Mustard Jus, Horseradish

Marinated Rack of Lamb, Natural Glaze

Whole Oven-Roasted Garlic and Herb Crusted Turkey, Buttermilk Biscuits

Cranberry Sauce, and Mustard

Glazed Baked Ham, Sweet Potato Biscuits, Red-Eyed Jus and Mustard Sauce

Roasted Whole Prime Grade New York Strip of Beef, Miniature Rolls, Horseradish

PASTA GUSTO

Chef to Prepare: Cheese Tortellini with Grilled
Chicken & Asparagus Caramelized
Garlic Alfredo Sauce

AND

Orecchiette Pasta with Seared Shrimp
& Shiitake Mushrooms

Roasted Tomato Marinara

Accompaniments of Parmesan Cheese, Roasted
Pine Nuts And Red Pepper Flakes

Kitchen-Made Parmesan Garlic Bread

ANTIPASTO

Unique imported dry and cured meat selection

Hand selected artesian cheeses

Assortment of grilled breads, cracker bread,
& breadsticks

Flavored mustards & condiments

Three varieties of marinated olives



RECEPTION TABLES



Antipasti Table

Six Selected Imported Meats and Cheeses Pepperoncini, Two Olives, Roasted Peppers, Artichoke Hearts, Mushrooms, Tomatoes, Marinated Mozzarella, Herbs, Scented Olive Oil, Crackers and Focaccia

Baked Brie & More

Hearty Presentation of Imported and Unique Cheeses, Fresh Fruit, English Crackers, French Breads
Accompaniment Rounds of Brie Baked in Puff Pastry, Fruit and Berry Compote

Chilled Petit-Raw Vegetables

Seasonal Crudités of Fresh Baby Vegetables with Dipping Sauces

Cheese Display

Artful Display of Hand Selected Cheeses, Seasonal Fruits and Crackers Basket

Selection of Dips

Artichoke and Parmesan Dip, Spiced Hummus, Caramelized Onion Dip, Tomato Salsa
Assorted Chips and Grilled Breads

Small Presentation recommended for 20 -30 guests

Medium Presentation recommended for 30-60 guests

Large Presentation recommended for 60-90 guests

All menus are suggested. Our catering staff is happy to work with you to create a customized menu for your event.
Call for Pricing.



DRINK SELECTIONS



Standard Bar Package :

Pinnacle, Beefeater, Bacardi, Jack Daniels, Dewar's,
Canadian Club & Suaza Blanco Tequila

including beer and wine:

\$12 first hour

\$5 second and third hour

\$4 for fourth hour

Total cost for 4 hours bar service \$21.00 per person

Premium Bar Package:

Absolut Vodka, Tanqueray Gin, Maker's Mark, Seagram's V.O.,
Bacardi, Captain Morgan, Chivas Regal Scotch & Jose Cuervo Tequila
including beer and wine

\$15 first hour

\$5 for second and third hour

\$4 for fourth hour

Total cost for 4 hours bar service \$24.00 per person

Ultra-Premium Bar Package

Grey Goose Vodka, Bombay Sapphire, Crown Royal, Knob Creek,
Myers Dark Rum, Glenfiddich

including beer and wine

\$18 first hour

\$5 for second and third hour

\$4 for fourth hour

Total cost for 4 hours bar service \$27.00 per person



Beer Selection

Domestic: Bud Light, Budweiser, Miller Lite, & Michelob Ultra

Imports: Amstel Light, Heineken, Corona, New Castle, Sam Adams, &
Foster

Wine Selection

Whites: Lucas & Lewellen Chardonnay, Santa Barbara, CA

Honig Sauvignon Blanc, Napa Valley, CA

Terre di Grigo, Friuli, Italy

Reds: Joel Gott, Cabernet, Napa Valley, CA

Rush Pinot Noir, Lodi, CA

Pietra Santa Merlot, California

Prices do not include tax or gratuity



POLICIES AND PROCEDURES



SCHEDULING A FUNCTION AND PAYMENT ARRANGEMENTS

Non-member functions: All functions are considered tentative until a minimum \$500.00 deposit and a signed contract are received and accepted by GGCC. The final balance must be paid by the non-member event host upon receipt of invoice or the balance will be placed on the sponsoring member's account.

We accept cash, check, Master Card, Visa and American Express. A payment plan has been created for members requesting this option when sponsoring non-member functions.

1. Sponsored functions require a non-refundable \$500.00 deposit due with a signed contract to confirm the date.
2. Sponsored functions require pre-payment of 1/3 of the anticipated final balance 60 days prior to the event. A second 1/3 pre-payment of the anticipated final balance is due 30 days prior to the event. The balance owed is due upon receipt of the final invoice.

Member function balances will be billed to member accounts and the balance is due upon receipt of the monthly statement. A 10% late fee will be added for every 30 days the payment is past due.

GUARANTEES

To ensure optimal food preparation and staffing levels for your event, we require an attendance guarantee to be made 72 hours in advance. This number is not subject to reduction after that time. In the event we do not receive your guarantee three business days in advance, the greater expected number of guests will be considered to be the guaranteed number. The minimum charge for your function is based on the guarantee or the number of guests in attendance, whichever is greater. In the event the actual number of guests in attendance is greater than your guarantee by more than 10%, you will be charged an additional 10% food surcharge on the number of guests served above your guarantee. In this event, the culinary staff reserves the right to substitute menus.

Food Minimum

Food Minimum refers to the amount of food and beverage that must be purchased to book each particular room for an event. For members, there is not a rental fee incurred unless food minimum is not met. Any remaining balance below the food minimum will then be charged as a room fee. Rental Fees apply to non-member events and member sponsored events only. If your party does not reach the required minimum with the food and beverage sales, the remaining balance below the food minimum will then be added to the already incurred Rental Fee. The following prices are based on the event, room, and time of day. Minimum applies to food and non alcoholic beverages only and do not include the 8% sales tax or 20% service charge. Our Catering Director will be happy to create a menu for your event.





