



GREYSTONE
GOLF & COUNTRY CLUB

HOLIDAY OFFERINGS





GREYSTONE
GOLF & COUNTRY CLUB

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.



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:

Garden Vegetable

organic mixed lettuces, cucumbers, cherry tomatoes, carrots, broccoli, cauliflower, aged cheddar, buttermilk dressing, balsamic vinaigrette

Baby Spinach

apple smoked bacon, shaved red onions, boiled eggs, bleu cheese, spiced pecans, sherry vinaigrette, buttermilk dressing

Chopped Romaine

focaccia-herb croutons, parmigiano-reggiano, cherry tomatoes, caesar dressing

Penne Pasta

baby artichokes, roast red peppers, onions, tomatoes, mozzarella, basil, red wine vinaigrette

SOUPS:

Butternut Squash

puree with pomegranate molasses

Farmer's Market Beef Vegetable with cornbread & pesto

Chicken & Dumplings

with fall vegetables, potato gnocchi & chive crème fraîche

Leek & Potato

with ham hocks

ENTREES:

CHOICE OF TWO OF THE FOLLOWING

Pan-Seared Wild Salmon with lemon, brown butter, fresh dill

Marinated & Grilled Chicken Breast

Chicken Scaloppini with chardonnay beurre blanc

Low Country Shrimp & Grits

Grilled Flank Steak with horseradish cream

House-Brined Southern Fried Chicken

Beef Tips Sauté with sauce au poivre

CHOICE OF TWO VEGETABLES

Green Beans sautéed with shallots

Fall Root Vegetables & Brussels Sprouts

Braised Mushrooms, Onions & Wilted Spinach

Herb Roasted New Potatoes

Stone Ground Grits

Sweet Potato Mash

Vegetable Rice Pilaf

ASSORTED DESSERTS

\$33.00++

30 Person Minimum

Prices do not include tax or gratuity



PLATED LUNCH.

JOY TO THE WORLD

Chopped Romaine Salad
creamy lemon-parmesan dressing, herb & garlic croutons

Pan-Roast Chicken Breast
sautéed haricot verts, rice pilaf, chardonnay beurre blanc

Apple Crisp

brown sugar, cinnamon & rolled oat topping, vanilla ice cream

\$28 ++

SILVER BELLS

Iceberg "Wedge" Salad
*cucumbers, cherry tomatoes, smoked bacon,
buttermilk dressing*

Bourbon Glazed Pork Tenderloin
roast root vegetables, braised local greens, molasses sauce

Southern Pecan Pie

\$33 ++

WINTER WONDERLAND

Pear, Walnut & Bleu Cheese Salad
baby organic mixed lettuces, honey cider vinaigrette

Grilled Petit Angus Beef Filet (6oz.)
sautéed mushrooms, wilted spinach, mashed potatoes, truffle jus

Decadent Chocolate Terrine
fresh berries, chantilly cream

\$38 ++

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

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

Prices do not include tax or gratuity

PLATED DINNER

Plated Dinners Come with Your Choice of:

Three Hand Passed Appetizers
One First Course Selection
One Second Course Selection
One Last Course Selection
Prices based on Second Course Selection

Hors d'oeuvres:

Wild Mushroom & Leek Tartlets

Little BLT Biscuits
apples moked bacon, arugula, tomato, herb mayo

Bruschetta
tomatoes, garlic, basil, local goat cheese, olive oil

House-Smoked Salmon
cucumber, dill crème fraîche

Grilled Beef Tenderloin
horseradish, rocket, french baguette

Prosciutto Wrapped Asparagus
béarnaise aioli

Little Lump Crab Cakes

Granny Smith Apples
Brie & Walnuts on toast points

Boursin Stuffed Mushrooms

Shrimp & Grits Cakes
remouladé sauce

Premium Hors D'oeuvres *Additional price \$10*

Tourchon of Foie Gras
brioche, roast pear Buttery Lobster & Grits

Kobe Beef Steak Tartare

Oysters on the half shell

Caviar on little pancakes
cream fraîche, chives Bacon Wrapped Scallops



FIRST COURSE

Fall Garden Salad
baby carrots, turnips, beets, mixed lettuces, pomegranate vinaigrette

Organic Mixed Lettuce Salad
green apples, spiced pecans, stone hollow goat cheese

Traditional Caesar Salad
garlic & herb focaccia croutons, parmigiana-reggiano

Old Fashioned Jumbo Shrimp Cocktail

Roast Duck Confit
three bean salad, watercress, grain mustard

Braised Beef Short Rib
potato gnocchi, pearl onions, tomatoes, cabernet

Jumbo Lump Crab Cake
chow-chow, remoulade sauce

SECOND COURSE

Grilled Pork Chop
sweet potatoes, braised local greens, sundried fruit merlot
\$36++

Tanglewood Farm's Chicken Breast
roast fall root vegetables, wild rice pilaf, pan jus
\$36 ++

Wild Caught Salmon
stone ground grits, brussels sprouts, lemon-herb butter
36++

Fresh Gulf Fish
french green beans, fingerling potatoes, champagne sauce
\$42 ++

Grilled Angus Beef Filet (8oz.)
sautéed wild mushrooms, wilted spinach, potato gratin, demi-glace
\$54 ++

Veal Tenderloin Steak
grilled jumbo asparagus, cipollini onions, mashed potatoes, truffle jus
\$56 ++

Prices do not include tax or gratuity



THE LAST COURSE

Decadent Chocolate Terrine
fresh berries, chantilly cream

Baked Cinnamon-Apple Pie
salted caramel ice cream

Kelsie's 4 Layer Chocolate Cake
chocolate ganache, chocolate buttercream

Lemon-Buttermilk Panna Cotta
pineapple & saffron syrup, citrus cookie

Southern Pecan Pie
blackstrap molasses whipped cream

Traditional N. Y. Style Cheesecake
bailey's crème anglaise

RECEPTION ACTION STATIONS



CARVING

Certified Angus Beef - *Tenderloin/Filet Mignon, Herb-Crusted Prime Rib, Strip Loin, Marinated Flank Steak, London Broil/Top Round, Steamship Round*

Sauces – Brandy Peppercorn, Horseradish Cream, Au Jus, Mushroom Demi-Glace, Bearnaise

Birds - *Whole Stuffed Turkey, Pekin Duck, Capon/Chicken*

Sauces – Giblet Gravy, Fresh Cranberry, Velouté

Pork - *Smoked Ham, Bone-In Picnic Ham/Steamship, Loin, Rack, Tenderloin*

Sauces – Sundried Fruit Chutney, Ham Hock Jus, Red-Eye Gravy

Lamb - *Boneless Leg, Bone-In Leg, Frenched Rack*

Sauces – Fresh Mint Pesto, Red Pepper Romesco, Demi-Glace

PASTA

Penne Pasta *with roasted tomato marinara sauce, garlic, onions, chilis, oregano*

Farfalle/Bowtie *with wild mushrooms, wilted spinach, parmigiana-reggiano, truffle cream*

Cheese Tortellini *with asparagus, pine nuts, basil, olive oil*

CHEF'S SAUTEED TO ORDER TOPPINGS

Italian Fennel Sausage, Braised Meatballs, All-Natural Chicken Breast, Gulf Shrimp

Premium Toppings

Additional price \$10

*Scallops, Veal Tenderloin,
Lobster, Lamb Meatballs*

Chef Attendant \$100 each



RECEPTION TABLES

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

Imported Meats and Cheeses, Pepperoncini, Olives, Roasted Peppers, Artichoke Hearts, Mushrooms, Tomatoes, Marinated Potatoes, Crackers and Focaccia

BAKED BRIE AND MORE

Hearty Presentation of Imported and Unique Cheeses, Fresh Fruit, English Crackers, French Breads, 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 Caslte, 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



GREYSTONE
GOLF & COUNTRY CLUB



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.





