



Meeting Space

- If you are looking for a unique setting for your next **corporate meeting**, then look no further than the **Golf Club of Dublin**. The Club offers more than just great golf with 2700 square feet of flexible meeting space that can accommodate groups of **20 to 220**.
- In addition to the beautiful panoramic views of the course, the Golf Club of Dublin offers technological support such as **audio visual equipment, limited internet access, break set-ups**, in addition to **food and beverage requirements**. Our associates are focused on making your event a success through quality planning and flawless execution.
- Rich wood and warm hues of the **Dublin Room** contribute to the “**Scottish Manor**” style setting of the space and can accommodate 20 to 50. The elegant **Ballantrae** overlooks the lake on the greens and offers a serene meeting setting to accommodate 50 to 180. Combined, the **Clubhouse** opens up to accommodate up to 250.

Facility Information

<u>Facility</u>	<u>Dimensions</u>	<u>Banquet</u>	<u>Theater</u>	<u>Cocktail</u>	<u>U-Shape</u>	<u>Crescent Rds</u>
Dublin	22'x31'	40	40	50	20	16
Ballantrae	44'x42'	120	180	150	50	72
Clubhouse	66'x42'	200	220	250	N/A	110

GCD MEETING INFORMATION

We want to thank you for considering the **Golf Club of Dublin** as the site of your upcoming event. We follow certain guidelines and procedures to ensure you will be totally satisfied with your function. The following information will help you with special arrangements in planning your event with your catering manager.

DEPOSITS

To show good faith, we require a \$250 deposit that will secure your date and space. This deposit will be applied toward your final bill at full value. Cancellation clauses will be outlined in your contract.

GUARANTEES

In order to be properly prepared to host your function, your guaranteed attendance must be advised to us at least 3 business days prior to your function. Reduction of the guaranteed attendance cannot be made after the number has been given. You will be charged for your guaranteed number **OR** the number actually served, whichever is greater. The Golf Club cannot be responsible for service for more than the guarantee

of the same menu item as contracted. In the event no guarantee is given, the expected number will be used as listed on the Banquet Event Order.

FOOD AND BEVERAGE

All food and beverage served in banquet/meeting rooms of the Golf Club of Dublin must be purchased from, prepared and served by the staff of the Club. No food or beverage (alcoholic or otherwise) will be permitted to be brought into or removed from the banquet/meeting facilities by any patron or patron's guest as is in accordance with the Ohio Revised Code for the state of Ohio.

MENUS

Our menus include popular items however, should you prefer to request specific menu items to accommodate your particular occasion, our catering managers and Executive Chef will be glad to work with you. All prices listed are subject to change to meet increased costs of goods and services. A customary 19% service charge and applicable sales tax will be automatically added on all banquet functions. Tax exempt status may be granted, provided the proper documents are furnished.

BANQUET/MEETING ROOMS/RENTAL FEES

As other groups may be scheduled to use the banquet room prior to or following your event, please follow the time schedule as agreed in your contract. Contact the sales manager should your needs change and every effort will be made to accommodate you. The Golf Club of Dublin will not permit affixing anything to the walls with nails, staples, tape or any other substance without prior arrangements made. Facilities are available for outdoor parties on the patio area however, depending on the date and time there may be some golf business as well. A standard room rental and/or set-up fee will apply based on meeting size and specific needs as well as state tax as the law dictates.

BREAK SELECTIONS

A LA CARTE BREAK SELECTIONS

Coffee Service	\$2.00 per person
Assorted Fresh Fruit Juices	\$3.00 per person
Fresh Baked Breakfast Pastries	\$2.00 per person
Giant Fresh baked Cinnamon Rolls	\$2.50 per person
Assorted Bagels with cream cheese	\$1.75 per person
Assorted Granola Bars	\$1.25 each
Assorted Candy Bars	\$1.25 each
Assorted Sodas and Bottled Water	\$2.00 per bottle
Gourmet Cookies	\$2.95 per person
Domestic cheese display with crackers	\$3.50 per person
Chips, Pretzels, Tortilla Chips and Dip	\$2.00 per person
Deluxe Mixed nuts and spicy bar mix	\$2.25 per person
Fresh Sliced Fruit	\$3.75 per person

BREAK PACKAGE SELECTIONS

MORNING WARM UPS

Fresh Brewed Coffee
Assorted Fresh Fruit Juices
Fresh Sliced Seasonal Fruit
Fresh Baked Breakfast Pastries
\$7.25

BACK NINE AFTERNOON BREAK

Assorted Sodas & Bottled Waters
Choice of Cookies
or
Assortment of Candy Bars & Granola Bars
Assorted Whole Fruit
\$7.25

EXECUTIVE BREAK PACKAGE

Full Continental Breakfast Featuring
Your choice of
Assorted breakfast pastries, cinnamon rolls OR bagels with cream cheese
Coffee and Tea Service, Juice, Fresh Fruit
Mid-Morning Refresh of Coffee Service and
Assorted Sodas at Your Mid-Morning & Afternoon Breaks
Cookies
OR
Assorted Candy Bars, Granola Bars
\$14.25

SERVED LUNCHEON SELECTIONS

GRILLED CHICKEN CAESAR

Sliced grilled chicken breast served over crisp romaine lettuce, tossed with fresh croutons, parmesan cheese and creamy Caesar dressing

\$13.95

Add Soup

\$2.00

ALL AMERICAN CLUB CROISSANT

Turkey, bacon, Swiss, lettuce and tomato, on a fresh flaky croissant with our specialty Saratoga chips and a dill pickle

\$13.95

Add Soup

\$2.00

GRILLED CHICKEN SANDWICH

Served with Swiss cheese, lettuce, tomato & onion on a giant sandwich roll. Saratoga chips and warm Montgomery BBQ on the side

Also available Buffalo style topped with crumbled bleu cheese

\$13.95

FALDO'S FISH AND CHIPS

(Maximum 20 guests please)

Battered north Atlantic white fish, deep fried and

Served with dark ale tartar sauce and seasoned potato wedges

\$13.95

CHICKEN MARSALA

Grilled chicken breast with marsala sauce served on long grain and wild rice pilaf with fresh vegetable du jour, Dublin house salad with choice of dressings

\$17.95

LONDON BROIL

London broil served with roasted red skin potatoes and vegetable du jour and Dublin house salad with choice of dressings

\$18.95

ROASTED PORK LOIN

Slow roasted, sliced and served with roasted redskin potatoes and fresh vegetable Dublin house salad with choice of dressings

\$17.95

PASTA PRIMAVERA

Penne pasta tossed with sliced peppers, mushrooms and broccoli florets in a creamy alfredo sauce Dublin house salad with choice of dressings

\$15.95

All selections include chef's selection dessert, Colombian coffee and iced tea.

Prices are per person based on standard portion sizes and do not include a standard 19% service charge or applicable taxes. The Club will guarantee prices 90 days in advance of the event.

EXECUTIVE FAST TRAC MENU

\$13.95

Includes drink and chef's selection dessert

CLASSIC CHICKEN CAESAR

Chopped Romaine Tossed with Classic Caesar Dressing, Topped with Parmesan Cheese and Grilled Chicken

CLUB SANDWICH

Turkey Piled High on Toasted Wheat Bread with Bacon, Lettuce, Tomato, Cheddar Cheese, Mayonnaise, Served with Saratoga Chips

GARY'S GRILLED CHICKEN SANDWICH

Marinated Chicken Breast Topped with Cheddar Cheese and Applewood Smoked Bacon. Served on a Kaiser Roll.

FALDO'S FISH AND CHIPS

Battered North Atlantic White Fish, Deep Fried and Served with Dark Ale Tartar Sauce and Seasoned Potato Wedges

WOOD'S WRAP

A 14" Wrap with Choice of Ham or Turkey, Shredded Lettuce, Diced Tomatoes, Red Onions, Hot Peppers, with Saratoga Chips

BIG BERTHA BURGER

Half Pound Choice Beef Cooked to Order with Choice of Cheese, Lettuce, Tomato, Onion and Saratoga Chips - **Please allow 15 minutes.**

NAME _____

LUNCHEON BUFFET SELECTIONS

THE GRAND SLAM

Select Two Entrees

Carved roast sirloin of beef

Chicken marsala

Portobello mushroom ravioli served with roasted red pepper alfredo

Penne pasta primavera

London broil

Served with tossed salad and choice of dressings, two specialty salads,

Potato and vegetable du jour, selection of assorted desserts

Fresh rolls with sweet cream butter

\$18.25 - Add soup \$2.00

THE TPC

Extra large baked potatoes served with steamed broccoli, bacon, shredded cheddar cheese, sweet cream butter,

Sour cream and chives

Accompanied by tossed salad with assorted dressings, Chef's dessert selection,

Fresh rolls and sweet cream butter

\$17.25 - Add soup \$2.00

THE MEMORIAL

Tossed salad greens, Caesar salad, grilled chicken strips, shredded cheddar, broccoli and cauliflower florets, diced Cucumbers, tomatoes, scallions, raisins, sunflower seeds, crumbled bleu cheese and homemade garlic Croutons,

Choice of assorted of dressings, served with a basket of miniature muffins, croissants and assorted desserts.

\$17.25 - Add soup \$2.00

THE OPEN

A variety of sliced deli meats and cheeses, lettuce, tomato, onion, appropriate condiments with an assortment of Fresh baked deli breads, pasta salad, dill redskin potato salad, fresh seasonal fruit and marinated vegetables.

Gourmet cookies

\$16.95- Add Soup \$2.00

THE AUGUSTA

½ pound grilled burgers, chicken breast, ¼ pound hot dogs and signature Bahama Mamas

Served with Swiss, American and cheddar cheeses, fresh Kaiser rolls and appropriate toppings, baked beans, potato salad, pasta salad, gourmet cookies.

\$17.95-Add soup or chili for \$2.00

THE COLONIAL

Pulled Pork with Montgomery Inn BBQ and marinated chicken breast

Served with giant sandwich rolls, lettuce, tomato, onion, slow cooked baked beans, coleslaw, pasta salad, house salad, gourmet cookies.

\$18.95-Add soup or chili for \$2.00

All selections include Coffee and Iced Tea

Minimum of 30 Guests please

Prices are per person based on standard portion sizes and do not include a standard 19% service charge or applicable taxes.

The Club will guarantee prices 90 days in advance of event.