



BANQUET MENU



SILVER SPRING
— GOLF CLUB —

262.252.4994

N56 W21318 Silver Spring Dr.
Menomonee Falls, WI 53051
www.SilverSpringGolf.com

BREAKFAST ENTRÉES

Available 8 a.m. to 11 a.m.

BREAKFAST ENTRÉES INCLUDE:

Assorted Mini Muffins and Pastries, Orange Juice, Regular and Decaf Coffee
(Milk and Assorted Tea Served Upon Request)

THE CLASSIC | \$9.⁹⁵

- Scrambled Eggs with Cheddar Cheese
- Breakfast Potatoes
- Choice of Hickory Smoked Ham, Bacon, or Sausage
- Add Seasonal Fruit | \$11.²⁵

EARLY RISER | \$10.⁷⁵

- Breakfast Burrito Stuffed with Bacon, Sausage, Scrambled Eggs, and Cheddar Cheese
- Breakfast Potatoes
- Add Seasonal Fruit | \$11.⁹⁵



THE WISCONSIN | \$10.⁷⁵

- Custard Dipped French Toast
- Choice of Hickory Smoked Ham, Bacon, or Sausage
- Scrambled Eggs with Cheddar Cheese
- Add Seasonal Fruit | \$11.⁹⁵



BREAKFAST BUFFETS

Available 8 a.m. to 11 a.m.

BREAKFAST BUFFETS INCLUDE:

Assorted Mini Muffins and Pastries, Orange Juice, Regular and Decaf Coffee
(Milk and Assorted Tea Served Upon Request)

CONTINENTAL BREAKFAST BUFFET | \$8.²⁵

(Minimum 10 Guests)

- Variety of Bagels and Plain Cream Cheese
- Add Seasonal Fruit | \$9.²⁵

FAIRWAYS BUFFET | \$12.⁹⁵

(Minimum 30 Guests)

- Seasonal Fruit Platter
- Scrambled Eggs with Cheddar Cheese
- Breakfast Potatoes
- Choice of Hickory Smoked Ham, Bacon, or Sausage



SILVER SPRING BUFFET | \$13.⁹⁵

(Minimum 30 Guests)

- Seasonal Fruit Platter
- Scrambled Eggs with Cheddar Cheese
- Breakfast Potatoes
- Thick-Cut French Toast with Maple Syrup
- Bacon and Sausage



HORS D'OEUVRES

Items Priced Per 50 Pieces

HOT HORS D'OEUVRES

- Breaded Coconut Shrimp | \$95.⁰⁰
- Borsini Cheese and Spinach Stuffed Mushroom Caps | \$95.⁰⁰
- Chicken Tenders | \$95.⁰⁰
- Crab Rangoon | \$92.⁰⁰
- Silver Spring Chicken Wings | \$88.⁰⁰
- Buffalo Wings with Bleu Cheese | \$95.⁰⁰
- Mini Quiche | \$85.⁰⁰
- Pork Potstickers | \$80.⁰⁰
- Bacon Wrapped Water Chestnuts | \$79.⁰⁰
- Vegetable Egg Rolls | \$79.⁰⁰
- Breaded Mushrooms | \$75.⁰⁰
- Chicken Cordon Bleu Bites | \$85.⁰⁰
- Mozzarella Sticks | \$85.⁰⁰
- Breaded Ravioli | \$70.⁰⁰
- Jalapeño Cream Cheese Poppers | \$70.⁰⁰
- Meatballs; Swedish or Barbecue | \$75.⁰⁰
- Chicken Satay with Thai Peanut Sauce | \$90.⁰⁰
- Beef Satay with Teriyaki Sauce | \$90.⁰⁰
- Assorted 16" Pizzas | \$15.⁰⁰ each
Minimum Order of Five

DRY SNACKS

- Potato Chips and Dip | \$12.⁰⁰ Per Pound
- Pretzels | \$12.⁰⁰ Per Pound
- Dry Roasted Peanuts | \$15.⁰⁰ Per Pound
- Mixed Nuts | \$25.⁰⁰ Per Pound
- Garden of Eatin' Snack Mix | \$15.⁰⁰ Per Pound
- Tortilla Chips with Salsa, Guacamole and Cheese Sauce | \$3.⁵⁰ Per Person

COLD HORS D'OEUVRES

- Jumbo Shrimp | \$29.⁵⁰ Per Dozen
3 Dozen Minimum Order
- Brie and Cranberry Caponata | \$85.⁰⁰
- Crab Stuffed Cherry Tomatoes | \$80.⁰⁰
- Basil Tomato and Mozzarella Caponata | \$75.⁰⁰
- Deviled Eggs | \$75.⁰⁰
- Silver Dollar Sandwiches | \$85.⁰⁰
Ham, Beef, Smoked Turkey
- Vegetable Tortilla Pinwheels | \$75.⁰⁰
- Ham and Cream Cheese Pinwheels | \$70.⁰⁰

HORS D'OEUVRE DISPLAYS

- Domestic Cheese Display | \$2.⁵⁰ Per Person
Served with Assorted Crackers
- Seasonal Fruit Platter | \$3.²⁵ Per Person
- Spinach and Artichoke Dip | \$4.⁹⁵ Per Person
Served Warm with Pita Chips
- Vegetable Crudite Platter | \$2.²⁵ Per Person
- Wisconsin Sausages and Cheeses | \$3.⁹⁵ Per Person
Served with Assorted Crackers
- Smoked Salmon Display | \$3.²⁵ Per Person
Minimum 50 Guests

All prices subject to 20% service charge and 5.1% sales tax

HORS D'OEUVRE STATIONS

Minimum 100 Guests

Stations are out for 1¹/₂ Hours of Service.

ONE STATION | \$26.⁹⁵ PER PERSON

TWO STATIONS | \$27.⁹⁵ PER PERSON

THREE STATIONS | \$29.⁹⁵ PER PERSON

MEXICAN STATION

- Chicken and Ground Beef Quesadillas
- Build Your Own Taco and Nacho Bar:
 - Hard and Soft Shell Tacos
 - Tortilla Chips
 - Seasoned Chicken
 - Ground Beef
 - Carne Asada Steak
- Shredded Cheese
- Jalapeños
- Black Olives
- Lettuce
- Tomatoes
- Salsa
- Sour Cream

MIDWESTERN STATION

| 75.⁰⁰ ATTENDANT FEE

- Chef Carved Roast Sirloin of Beef
- Chef Carved Whole Roast Pig
- Silver Dollar Rolls
- Beef Au Jus
- Horseradish Cream Sauce
- Slow Roasted Pork Gravy

ITALIAN STATION

- Chicken Alfredo with Pasta
- Baked Mostaccioli
- Assorted Pizzas
- Garlic Bread

SLIDER STATION

- Grilled Mini Burgers and Buns
- Sliced Cheese Tray
- Lettuce, Tomato, Onion, and Pickles
- Ketchup and Mustard

BOURBON STREET STATION

- Chicken and Shrimp Jambalaya
- Southern Style Corn Bread
- Blackened Chicken and Andouille Sausage Skewers
- Smoky Creole Pork Ribs

SMASHED POTATO STATION

| 75.⁰⁰ ATTENDANT FEE

- Garlic Mashed Potatoes
- Bacon
- Broccoli
- Sour Cream
- Chives
- Cheddar Cheese

LUNCH ENTRÉES

Available 10 a.m. to 3 p.m.

Maximum of Two Entrée Selections

LUNCH SALADS INCLUDE:

Assorted Rolls, Regular and Decaf Coffee (Milk and Assorted Tea Served Upon Request)

LUNCH SANDWICHES INCLUDE:

Potato Chips, Regular and Decaf Coffee (Milk and Assorted Tea Served Upon Request)

SOUP DU JOUR | \$2.50



SILVER SPRING SALAD | \$10.95

Fresh Greens with Sliced Chicken Breast, Served with Candied Almonds, Bleu Cheese, and Raspberry Vinaigrette Dressing



GRILLED CHICKEN CAESAR SALAD | \$10.95

Crisp Romaine Topped with Parmesan Cheese, Croutons, and Caesar Dressing

CHICKEN SPINACH SALAD | \$11.95

Fresh Spinach with Sliced Chicken Breast, Served with Sliced Mushrooms, Red Onions, and Balsamic Vinaigrette Dressing

FRENCH DIP SANDWICH | \$10.95

Slow Roasted Sliced Beef Piled High on a Toasted Hoagie Roll, Served with Au Jus



CHICKEN BACON RANCH SANDWICH | \$10.95

Havarti Cheese and Ranch, Served on a Ciabatta Roll



TURKEY AND SWISS CROISSANT | \$10.95

Served with Cranberry Aioli

All prices subject to 20% service charge and 5.1% sales tax

LUNCH ENTRÉES

Available 10 a.m. to 3 p.m.

Maximum of Two Entrée Selections

LUNCH ENTRÉES INCLUDE:

Garden Salad with Herb Vinaigrette or Ranch Dressing, Chef Selected Starch, Steamed Vegetable, Rolls, Regular and Decaf Coffee (Milk and Assorted Tea Served Upon Request)



GRILLED VEGETABLE RAVIOLI | \$12.⁹⁵

Filled with Grilled Vegetables and Tossed with a Pesto and Cream Sauce, Topped with an Balsamic Glaze



SLICED SIRLOIN | \$13.⁹⁵

Seasoned and Slow-Roasted, Served with a Mushroom Burgundy Sauce

CHICKEN FROMAGE | \$12.⁹⁵

Seared Chicken Breast Topped with Thinly Sliced Ham and Swiss Cheese, Served with a Creamy White Wine Sauce

BAKED COD WITH LOBSTER SAUCE | \$12.⁹⁵

Classic Baked Cod Topped with Creamy Lobster Bisque Sauce

HERB CRUSTED TILAPIA FILET | \$12.⁹⁵

Boneless Filet of Tilapia, Accented with Seasoned Bread Crumbs, Baked to Golden Brown, Served with a Lemon Cream Sauce

ROASTED LOIN OF PORK | \$13.⁹⁵

Sliced Slow-Roasted Pork Loin Topped with an Apple Brandy Sauce

CHICKEN MARSALA | \$12.⁹⁵

Seared Chicken Breast with Mushroom Marsala Wine Sauce

CHICKEN HAVARTI | \$12.⁹⁵

Boneless Chicken Breast with Melted Havarti Cheese, Tomato, and Red Pepper Chutney

CHICKEN CACCIATORE | \$12.⁹⁵

Grilled Chicken Breasts Smothered with Roasted Tomato, Red Onion, Mushroom, and Garlic Sauce

ITALIAN SAUSAGE PENNE ALFREDO | \$11.⁹⁵

Penne Pasta Tossed with Creamy Alfredo and Italian Sausage

All prices subject to 20% service charge and 5.1% sales tax

HOT LUNCH BUFFETS

Available 11 a.m. to 4 p.m.

Minimum of 30 Guests

HOT LUNCH BUFFETS INCLUDE:

Garden Salad with Herb Vinaigrette and Ranch Dressing, Vegetable Crudite Platter, Selected Prepared Salads, Chef Selected Starch, Steamed Vegetable, Rolls, Regular and Decaf Coffee
(Milk and Assorted Tea Served Upon Request)

TWO ENTRÉES | \$16.⁹⁵ PER PERSON

THREE ENTRÉES | \$17.⁹⁵ PER PERSON

SLICED SIRLOIN

Seasoned and Slow-Roasted, Served with a Mushroom Burgundy Sauce

CHICKEN MARSALA

Seared Chicken Breast with Mushroom Marsala Wine Sauce

PENNE PASTA WITH MARINARA SAUCE

Classically Prepared and Topped with Mozzarella Cheese

ROASTED LOIN OF PORK

Sliced Slow-Roasted Pork Loin Topped with an Apple Brandy Sauce

HERB ROASTED CHICKEN

Traditional Roasted Bone-In Chicken, Seasoned with Lemon and Herbs

BAKED COD WITH LOBSTER SAUCE

Classic Baked Cod Topped with Creamy Lobster Bisque Sauce

HERB CRUSTED TILAPIA FILET

Boneless Filet of Tilapia, Accented with Seasoned Bread Crumbs, Baked to Golden Brown, Served with a Lemon Cream Sauce



BEEF BURGUNDY TIPS WITH EGG NOODLES

Slow Roasted Sirloin Beef Tips with Sautéed Mushrooms and Red Wine Demi Sauce



SMOKED HONEY BAKED HAM

Classic Honey Ham, Sliced and Served with a Citrus Glaze

SLICED TURKEY WITH DRESSING

Turkey Breast Baked to Perfection, Sliced and Served with Homemade Dressing

All prices subject to 20% service charge and 5.1% sales tax

COLD LUNCH BUFFETS

Available 10 a.m. to 3 p.m.

Minimum 30 Guests

COLD LUNCH BUFFETS INCLUDE:

Regular and Decaf Coffee (Milk and Assorted Tea Served Upon Request)

SOUP AND SALAD BUFFET | \$14.⁹⁵

- Chef's Soup du Jour
- Seasonal Mixed Greens
- Caesar Salad | Additional \$2.⁰⁰ per person
- Julienne Ham, Turkey Breast, Shredded Cheddar and Swiss Cheese, Diced Egg, Cherry Peppers, Diced Tomatoes, Sliced Mushrooms, Sliced Red Onions, Cucumbers, and Black Olives
- Balsamic Vinaigrette and Ranch Dressing
- Seasonal Fruit Platter
- Assorted Croissants and Breads



THE FALLS BUSINESS BUFFET | \$14.⁹⁵

- Roast Beef, Genoa Salami, Smoked Ham, and Smoked Turkey
- Swiss, Cheddar, and Provolone Cheeses
- Assorted Deli Breads and Croissants
- Sandwich Condiment Platter
- Herb Potato Salad
- Pasta Salad
- Vegetable Crudite Platter
- Seasonal Fruit Platter



NEW YORK DELI BUFFET | \$15.⁹⁵

- Selected Deli Meats including Roast Beef, Smoked Turkey, Pastrami, and Corned Beef
- Swiss, Provolone, and Cheddar Cheeses
- Sauerkraut
- Sandwich Condiment Platter
- Pasta Salad
- Potato Salad
- Deli Pickles
- Potato Chips
- Assorted Breads and Croissants

All prices subject to 20% service charge and 5.1% sales tax

DINNER BUFFETS

Available 4 p.m. to 9 p.m.

Minimum 50 Guests

DINNER BUFFETS INCLUDE:

Garden Salad with Herb Vinaigrette and Ranch Dressing, Vegetable Crudite Platter, Domestic Cheese Platter, Prepared Salads, Chef Selected Starch, Steamed Vegetable, Dinner Rolls, Regular and Decaf Coffee (Milk and Assorted Tea Served Upon Request)

TWO ENTRÉES | \$24.⁹⁵ PER PERSON

THREE ENTRÉES | \$26.⁹⁵ PER PERSON

HERB ROASTED CHICKEN

Traditional Roasted Bone-In Chicken, Seasoned with Lemon and Herbs

ROASTED LOIN OF PORK

Sliced Slow-Roasted Pork Loin Topped with an Apple Brandy Sauce

SLICED SIRLOIN

Seasoned and Slow-Roasted, Served with a Mushroom Burgundy Sauce

SMOKED HONEY BAKED HAM

Classic Honey Ham, Sliced and Served with a Citrus Glaze

CHICKEN FROMAGE

Seared Chicken Breast Topped with Thinly Sliced Ham and Swiss Cheese, Served with a Creamy White Wine Sauce

HONEY PECAN CHICKEN

Two Boneless Chicken Breasts Encrusted in Panko Bread Crumbs, Pan Seared to Golden Brown, and Topped with Honey Pecan Butter

BEEF BURGUNDY TIPS WITH EGG NOODLES

Slow Roasted Sirloin Beef Tips With Sautéed Mushrooms and Red Wine Demi Sauce

CHICKEN MARSALA

Seared Chicken Breast with Mushroom Marsala Wine Sauce

CANADIAN SALMON

Roasted Filet, Ginger Honey Glazed with White Sesame Seeds

BAKED COD WITH LOBSTER SAUCE

Classic Baked Cod Topped with Creamy Lobster Bisque Sauce

All prices subject to 20% service charge and 5.1% sales tax

DINNER ENTRÉES

Available 4 p.m. to 9 p.m.

Maximum of Two Entrée Selections

ENTRÉE SELECTIONS INCLUDE:

Garden Salad with Herb Vinaigrette or Ranch Dressing, Chef Selected Starch, Steamed Vegetable, Dinner Rolls, Regular and Decaf Coffee
(Milk and Assorted Tea Served Upon Request)

SLICED SIRLOIN | \$23.⁹⁵

Seasoned and Slow-Roasted, Served with a Mushroom Burgundy Sauce

CHICKEN FROMAGE | \$22.⁹⁵

Seared Chicken Breast Topped with Thinly Sliced Ham and Swiss Cheese, Served with a Creamy White Wine Sauce

HERB CRUSTED TILAPIA FILET | \$22.⁹⁵

Boneless Filet of Tilapia, Accented with Seasoned Bread Crumbs, Baked to Golden Brown, Served with a Lemon Cream Sauce

ROASTED LOIN OF PORK | \$22.⁹⁵

Sliced Slow-Roasted Pork Loin Topped with an Apple Brandy Sauce



HONEY PECAN CHICKEN | \$22.⁹⁵

Two Boneless Chicken Breasts Encrusted in Panko Bread Crumbs, Pan Seared to Golden Brown, and Topped with Honey Pecan Butter



ROASTED VEGETABLES EN CROUTE | \$16.⁹⁵

An Italian Herb Seasoned Blend of Fresh Vegetables with Cheese, Wrapped in a Flaky Puff Pastry, and Baked to a Golden Brown

CHICKEN MARSALA | \$22.⁹⁵

Seared Chicken Breast with Mushroom Marsala Wine Sauce

GRILLED MAHI-MAHI | \$28.⁹⁵

Served with Tropical Salsa

FILET MIGNON | \$35.⁹⁵

Center Cut Tenderloin Filet, Seasoned and Char-Grilled

CHICKEN FLORENTINE | \$22.⁹⁵

Twin Grilled Chicken Breasts Topped with Spinach and Artichoke Cream Sauce

ROAST PRIME RIB OF BEEF | \$31.⁹⁵

Seasoned and Slow-Roasted Boneless Rib Eye, Served with Natural Au Jus

CANADIAN SALMON | \$24.⁹⁵

Roasted Filet, Ginger Honey Glazed with White Sesame Seeds

GRILLED VEGETABLE RAVIOLI | \$16.⁹⁵

Filled with Grilled Vegetables and Tossed with a Pesto Cream Sauce, Topped with an Balsamic Glaze

TWIN TENDERLOIN MEDALLIONS | \$29.⁹⁵

Prepared Classically with a Salt and Pepper Rub, and Topped with Garlic Butter

All prices subject to 20% service charge and 5.1% sales tax

SIGNATURE BUFFETS

Minimum 50 Guests

SIGNATURE BUFFETS INCLUDE:

Regular and Decaf Coffee
(Milk and Assorted Hot Tea served upon request)

THE BIRDIE BUFFET | \$18.⁹⁵

- Grilled Chicken Breast
- Barbecue Pork Ribs
- Johnsonville Brat
- Garden Salad
- Chips and Dip
- Pasta Salad
- Chilled Melon

TEXAS BBQ | \$22.⁹⁵

- Barbecue Beef Brisket
- Herb Roasted Chicken
- Chili with Condiments
- Corn on the Cob
- Steak Fries
- Garden Salad
- Southwestern Slaw
- Potato Salad
- Vegetable Crudite Platter
- Chilled Melon

ITALIAN COUNTRYSIDE BUFFET | \$27.⁹⁵

- Chicken Parmesan
- Grilled Italian Sausage with Peppers and Onions
- Shrimp Fettuccine
- Garlic Bread
- Baked Mostaccioli
- Domestic Cheese Platter
- Vegetable Crudite Platter
- Garden Salad
- Rolls and Butter

HAWAIIAN BUFFET | \$30.⁹⁵

| 75.⁰⁰ ATTENDANT FEE

- Chef Carved Whole Roasted Pig
- Coconut-Crusted Chicken Breast with Almond Cream
- Grilled Mahi-Mahi with Tropical Salsa
- Rice Pilaf
- Seasonal Fruit Platter
- Carrots and Peapods
- Domestic Cheese Platter
- Vegetable Crudite Platter
- Garden Salad
- Rolls and Butter



THE 19TH HOLE | \$22.⁹⁵

- Herb Roasted Chicken
- Barbecue Pork Ribs
- Sliced Roast Beef
- Coleslaw
- Potato Salad
- Pasta Salad
- Baked Beans
- Zucchini and Summer Squash
- Vegetable Crudite Platter
- Rolls and Butter



THE PLAYER'S CLUB | \$27.⁹⁵

- New York Strip Steak
- Grilled Chicken Breast
- Smoked Pork Chops
- Vegetable Crudite Platter
- Garden Salad
- Corn on the Cob
- Seasonal Fruit Platter
- Pasta Salad
- Potato Salad
- Baked Beans
- Rolls and Butter

ALL AMERICAN BUFFET | 29.⁹⁵

| 75.⁰⁰ ATTENDANT FEE

- Chef Carved Prime Rib of Beef
- Barbecue Pork Ribs
- Herb Roasted Chicken
- Roasted Red Potatoes
- Potato Salad
- Macaroni Salad
- Green Beans Amandine
- Chilled Melon
- Vegetable Crudite Platter
- Garden Salad
- Rolls and Butter

All prices subject to 20% service charge and 5.1% sales tax

A' LA CARTE

ASSORTED DANISHES | \$22.00 PER DOZEN

ASSORTED BREAKFAST PASTRIES | \$22.00 PER DOZEN

ASSORTED MUFFINS | \$20.00 PER DOZEN

ASSORTED BAGELS | \$24.00 PER DOZEN

FRESH BAKED COOKIES | \$18.00 PER DOZEN

FUDGE BROWNIES | \$20.00 PER DOZEN

SHEET CAKE | HALF \$75.00 | FULL \$150.00

WHOLE FRESH FRUIT | \$1.75 EACH

REGULAR COFFEE AND DECAFFEINATED COFFEE | \$28.00 PER GALLON

ORANGE JUICE | \$17.00 PER CARAFE

MILK | \$10.00 PER CARAFE

SODA | \$2.50 EACH

20 oz. Bottled

BOTTLED WATER | \$2.25 EACH

LEMONADE | \$2.50 EACH

20 oz. Bottled

ICED TEA | \$2.50 EACH

20 oz. Bottled

ASSORTED SPECIALTY TEAS | \$1.50 PER BAG

DESSERTS

CARAMEL APPLE PIE | \$4.²⁵ PER SLICE

CHOCOLATE MOUSSE | \$3.²⁵ PER DISH

CARROT CAKE | \$3.⁹⁵ PER SLICE

CHOCOLATE LAYER CAKE | \$4.²⁵ PER SLICE

NEW YORK STYLE CHEESECAKE | \$4.²⁵ PER SLICE

LEMON SUNBURST CAKE | \$4.⁹⁵ PER SLICE

VANILLA ICE CREAM WITH WAFER | \$2.⁹⁵ PER DISH

BOURBON PECAN PIE | \$5.⁹⁵ PER SLICE

CHOCOLATE CHEESECAKE | \$5.⁹⁵ PER SLICE

SILVER SPRING DESSERT STATION | \$4.⁹⁵ PER PERSON

Minimum 50 Guests

Featuring a Variety of Pies, Cakes, Cookies, and Bars

BEVERAGE OPTIONS

All pricing is per person. Persons under 21 years old will be provided unlimited non-alcoholic beverages at \$2.⁵⁰ per person. All packages exclude bottled beer. Minimum of two consecutive hours required. Last call will be given thirty minutes prior to the end of the event. A bartender fee of \$75.⁰⁰ will be applied. You may request an additional bartender at \$50.⁰⁰ per bartender. One bartender recommended per 100 guests.

	BEER/WINE/SODA	HOUSE	CALL	PREMIUM
FIRST HOUR	\$9. ⁰⁰	\$10. ⁰⁰	\$11. ⁰⁰	\$12. ⁰⁰
EACH ADDITIONAL HOUR	\$3. ⁰⁰	\$5. ⁵⁰	\$6. ⁵⁰	\$7. ⁵⁰

HOUSE WINES

Cabernet, Chardonnay, Moscato, Merlot, Pinot Grigio, Pinot Nior, and Riesling

DRAFT BEERS

Select Two of the Following Domestic Draft Beers: Miller Lite, Bud Light, Coors Light, Miller Genuine Draft, Miller High Life, and Budweiser

CALL SELECTIONS INCLUDE

Captain Morgan, Malibu, Beefeater, Jim Beam, Jose Cuervo, Johnnie Walker Red, Seagram's 7, Canadian Club, Korbels, Seagram's VO, Tanqueray, Titos, and Bacardi

PREMIUM SELECTIONS INCLUDE

Kettle One, Bombay Sapphire, Maker's Mark, Patron, Jameson, Johnnie Walker Black, and Jack Daniels

BEVERAGE PRICES

	CASH	HOSTED
SOFT DRINKS	\$1. ⁵⁰ GLASS	\$1. ⁵⁰ GLASS/\$2. ⁵⁰ PER PERSON UNLIMITED
FRUIT PUNCH		\$35. ⁰⁰ GALLON
CHAMPAGNE PUNCH		\$45. ⁰⁰ GALLON
NON-ALCOHOLIC BOTTLED BEER	\$4. ⁰⁰ BOTTLE	\$3. ⁵⁰ BOTTLE
DOMESTIC BOTTLED BEER	\$3. ⁷⁵ BOTTLE	\$3. ⁵⁰ BOTTLE
IMPORTED BOTTLED BEER	\$4. ²⁵ BOTTLE	\$4. ⁰⁰ BOTTLE
DOMESTIC HALF BARREL		\$250. ⁰⁰
PREMIUM HALF BARREL		\$350. ⁰⁰ AND UP
SELECT WINE	\$6. ⁰⁰ GLASS	\$5. ⁰⁰ GLASS/\$22. ⁰⁰ BOTTLE
HOUSE BRANDS	\$5. ⁰⁰ DRINK	\$4. ⁵⁰ DRINK
CALL BRANDS	\$6. ⁰⁰ DRINK	\$5. ⁵⁰ DRINK
PREMIUM BRANDS	\$7. ⁰⁰ DRINK	\$6. ⁵⁰ DRINK
EXECUTIVE BRANDS	\$8. ⁰⁰ AND UP PER DRINK	\$8. ⁰⁰ AND UP PER DRINK

INTERNATIONAL COFFEE BAR | \$4.⁰⁰ PER PERSON | 1 HOUR OF SERVICE | \$75.⁰⁰ ATTENDANT FEE

Grand Marnier, Kahlua, Tia Maria, Baileys Irish Cream, Jameson Irish Whiskey
Served with Cinnamon Sticks, Sugar Cubes, and Fresh Whipped Cream

SPECIALTY COCKTAIL BAR

Create Your Own Signature Cocktail

We would be delighted to help you customize a special cocktail for your event.

POLICIES AND PROCEDURES

FOOD AND BEVERAGE

- Thirty (30) days prior to your event, the Sales and Events Department requests final menu selections, bar arrangements and set-up requirements are confirmed.
- Food prepared by Silver Spring Golf Club that is not consumed by the attendees may not be taken outside of the venue due to health regulations. Exceptions include wedding cake tops, celebration cakes and other items with prior approval from your Sales and Event Manager.
- Silver Spring Golf Club does not allow food and beverage items to be brought onto the property, with the exception of wedding cakes made by a licensed bakery.
- Menu prices are subject to change without notice. Menu pricing may be solidified 90 days prior to the event.

GUARANTEES

- The final guaranteed guest count is required 14 days prior to the event. In the event this number is not given, we will assume the expected number is the contracted guarantee and charge accordingly.
- All packages, breaks, buffets and stations will be charged per the guaranteed attendance.

AUDIO VISUAL

- Any audiovisual needed for the event must be ordered from the Sales and Events Department at least five business days prior to event.
- Audiovisual equipment contracted outside of Silver Spring Golf Club must be removed immediately following the conclusion of the event unless otherwise approved by your Sales and Events Manager.
 - 8ft Tripod Screen | \$40.⁰⁰
 - LCD Projector | \$125.⁰⁰
 - 55" Television | \$75.⁰⁰
 - Direct Sound Box | \$25.⁰⁰
 - Portable System #1 (Wired Microphone and 1 Speaker) | \$75.⁰⁰
 - Portable System #2 (Wireless Microphone and 2 Speakers) | \$125.⁰⁰

PERSONAL ITEMS

- It is the responsibility of the client to make arrangements to remove all personal items immediately following the completion of your event. Silver Spring Golf Club will not be responsible for any personal items left behind at the conclusion of the event.
- Silver Spring Golf Club is not responsible for damage or loss of any merchandise or articles brought onto the property or left behind after the conclusion of the event.
- Silver Spring Golf Club does not accept responsibility for the security of gifts or items brought to an event. It is the client's responsibility to secure any and all items during and after the event.

LABOR CHARGES

- All food and beverage, rental and audiovisual prices are subject to a 20% service charge and taxes.
- Additional charges may be applied to events that require extensive setup and/or breakdown.
- Additional charges may also apply if there is a change to the setup the day of the event, contrary to the signed Banquet Event Order.
- The banquet spaces will be contracted no later than 12:00 AM. Please contact the Sales and Events Department to make arrangements if later service is required. Overtime charges will be incurred for service past 12:00 AM.
- Functions will be staffed to properly service your event. If additional staffing is requested additional charges will apply.
- A Bartender fee of \$75.⁰⁰ per bar will be applied for events in which the bar revenue does not exceed \$200.⁰⁰.
- A Chef Attendant fee of \$75.⁰⁰ may be required for certain menu items.
- The Booking Party agrees to the responsibility of any damage to the property or equipment by guests or outside vendors contracted by the client during the period of time your function is being held at Silver Spring Golf Club. The Club reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulations or policies.

PAYMENT POLICIES

- A deposit is required with the return of the signed contract to ensure the space as definite.
- A second deposit is due 6 months prior to the event.
- A final payment is due 3 days prior to the event.
- All deposits are non-refundable.
- The remaining 100% of the total anticipated costs must be paid three business days prior to the event.