



# BANQUET MENU



**SILVER SPRING**  
— GOLF CLUB —

262.252.4994

N56 W21318 Silver Spring Dr.  
Menomonee Falls, WI 53051  
[www.SilverSpringGolf.com](http://www.SilverSpringGolf.com)

# HORS D'OEUVRES

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Items Priced Per 50 Pieces

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## HOT HORS D'OEUVRES

- Breaded Coconut Shrimp | \$95.<sup>00</sup>
- Borsini Cheese and Spinach Stuffed Mushroom Caps | \$95.<sup>00</sup>
- Chicken Tenders | \$95.<sup>00</sup>
- Crab Rangoon | \$92.<sup>00</sup>
- Silver Spring Chicken Wings | \$88.<sup>00</sup>
- Buffalo Wings with Bleu Cheese | \$95.<sup>00</sup>
- Mini Quiche | \$85.<sup>00</sup>
- Pork Potstickers | \$80.<sup>00</sup>
- Bacon Wrapped Water Chestnuts | \$79.<sup>00</sup>
- Vegetable Egg Rolls | \$79.<sup>00</sup>
- Breaded Mushrooms | \$75.<sup>00</sup>
- Chicken Cordon Bleu Bites | \$85.<sup>00</sup>
- Mozzarella Sticks | \$85.<sup>00</sup>
- Breaded Ravioli | \$70.<sup>00</sup>
- Jalapeño Cream Cheese Poppers | \$70.<sup>00</sup>
- Meatballs; Swedish or Barbecue | \$75.<sup>00</sup>
- Chicken Satay with Thai Peanut Sauce | \$90.<sup>00</sup>
- Beef Satay with Teriyaki Sauce | \$90.<sup>00</sup>
- Assorted 16" Pizzas | \$15.<sup>00</sup> each  
Minimum Order of Five

## DRY SNACKS

- Potato Chips and Dip | \$12.<sup>00</sup> Per Pound
- Pretzels | \$12.<sup>00</sup> Per Pound
- Dry Roasted Peanuts | \$15.<sup>00</sup> Per Pound
- Mixed Nuts | \$25.<sup>00</sup> Per Pound
- Garden of Eatin' Snack Mix | \$15.<sup>00</sup> Per Pound
- Tortilla Chips with Salsa, Guacamole and Cheese Sauce | \$3.<sup>50</sup> Per Person

## COLD HORS D'OEUVRES

- Jumbo Shrimp | \$29.<sup>50</sup> Per Dozen  
3 Dozen Minimum Order
- Brie and Cranberry Caponata | \$85.<sup>00</sup>
- Crab Stuffed Cherry Tomatoes | \$80.<sup>00</sup>
- Basil Tomato and Mozzarella Caponata | \$75.<sup>00</sup>
- Deviled Eggs | \$75.<sup>00</sup>
- Silver Dollar Sandwiches | \$85.<sup>00</sup>  
Ham, Beef, Smoked Turkey
- Vegetable Tortilla Pinwheels | \$75.<sup>00</sup>
- Ham and Cream Cheese Pinwheels | \$70.<sup>00</sup>

## HORS D'OEUVRE DISPLAYS

- Domestic Cheese Display | \$2.<sup>50</sup> Per Person  
Served with Assorted Crackers
- Seasonal Fruit Platter | \$3.<sup>25</sup> Per Person
- Spinach and Artichoke Dip | \$4.<sup>95</sup> Per Person  
Served Warm with Pita Chips
- Vegetable Crudite Platter | \$2.<sup>25</sup> Per Person
- Wisconsin Sausages and Cheeses | \$3.<sup>95</sup> Per Person  
Served with Assorted Crackers
- Smoked Salmon Display | \$3.<sup>25</sup> Per Person  
Minimum 50 Guests

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

# HORS D'OEUVRE STATIONS

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Minimum 100 Guests

Stations are out for 1<sup>1</sup>/<sub>2</sub> Hours of Service.

**ONE STATION | \$26.<sup>95</sup> PER PERSON**

**TWO STATIONS | \$27.<sup>95</sup> PER PERSON**

**THREE STATIONS | \$29.<sup>95</sup> PER PERSON**

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## 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.<sup>00</sup> 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.<sup>00</sup> ATTENDANT FEE**

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

# LUNCH ENTRÉES

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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)

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### 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

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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)

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### GRILLED VEGETABLE RAVIOLI | \$12.<sup>95</sup>

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



### SLICED SIRLOIN | \$13.<sup>95</sup>

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

### CHICKEN FROMAGE | \$12.<sup>95</sup>

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

### BAKED COD WITH LOBSTER SAUCE | \$12.<sup>95</sup>

Classic Baked Cod Topped with Creamy Lobster Bisque Sauce

### HERB CRUSTED TILAPIA FILET | \$12.<sup>95</sup>

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

### ROASTED LOIN OF PORK | \$13.<sup>95</sup>

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

### CHICKEN MARSALA | \$12.<sup>95</sup>

Seared Chicken Breast with Mushroom Marsala Wine Sauce

### CHICKEN HAVARTI | \$12.<sup>95</sup>

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

### CHICKEN CACCIATORE | \$12.<sup>95</sup>

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

### ITALIAN SAUSAGE PENNE ALFREDO | \$11.<sup>95</sup>

Penne Pasta Tossed with Creamy Alfredo and Italian Sausage

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

# HOT LUNCH BUFFETS

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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.<sup>95</sup> PER PERSON**

**THREE ENTRÉES | \$17.<sup>95</sup> PER PERSON**

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### 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

# COLD LUNCH BUFFETS

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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)

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### SOUP AND SALAD BUFFET | \$14.<sup>95</sup>

- Chef's Soup du Jour
- Seasonal Mixed Greens
- Caesar Salad | Additional \$2.<sup>00</sup> 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.<sup>95</sup>

- 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.<sup>95</sup>

- 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

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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.<sup>95</sup> PER PERSON**

**THREE ENTRÉES | \$26.<sup>95</sup> PER PERSON**

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### 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

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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)

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### SLICED SIRLOIN | \$23.<sup>95</sup>

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

### CHICKEN FROMAGE | \$22.<sup>95</sup>

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

### HERB CRUSTED TILAPIA FILET | \$22.<sup>95</sup>

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

### ROASTED LOIN OF PORK | \$22.<sup>95</sup>

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



### HONEY PECAN CHICKEN | \$22.<sup>95</sup>

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.<sup>95</sup>

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.<sup>95</sup>

Seared Chicken Breast with Mushroom Marsala Wine Sauce

### GRILLED MAHI-MAHI | \$28.<sup>95</sup>

Served with Tropical Salsa

### FILET MIGNON | \$35.<sup>95</sup>

Center Cut Tenderloin Filet, Seasoned and Char-Grilled

### CHICKEN FLORENTINE | \$22.<sup>95</sup>

Twin Grilled Chicken Breasts Topped with Spinach and Artichoke Cream Sauce

### ROAST PRIME RIB OF BEEF | \$31.<sup>95</sup>

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

### CANADIAN SALMON | \$24.<sup>95</sup>

Roasted Filet, Ginger Honey Glazed with White Sesame Seeds

### GRILLED VEGETABLE RAVIOLI | \$16.<sup>95</sup>

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

### TWIN TENDERLOIN MEDALLIONS | \$29.<sup>95</sup>

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

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Minimum 50 Guests

## SIGNATURE BUFFETS INCLUDE:

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

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### THE BIRDIE BUFFET | \$18.<sup>95</sup>

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

### TEXAS BBQ | \$22.<sup>95</sup>

- 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.<sup>95</sup>

- 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.<sup>95</sup>

#### | 75.<sup>00</sup> 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 19<sup>TH</sup> HOLE | \$22.<sup>95</sup>

- 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.<sup>95</sup>

- 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.<sup>95</sup>

#### | 75.<sup>00</sup> 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

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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

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CARAMEL APPLE PIE | \$4.<sup>25</sup> PER SLICE

CHOCOLATE MOUSSE | \$3.<sup>25</sup> PER DISH

CARROT CAKE | \$3.<sup>95</sup> PER SLICE

CHOCOLATE LAYER CAKE | \$4.<sup>25</sup> PER SLICE

NEW YORK STYLE CHEESECAKE | \$4.<sup>25</sup> PER SLICE

LEMON SUNBURST CAKE | \$4.<sup>95</sup> PER SLICE

VANILLA ICE CREAM WITH WAFER | \$2.<sup>95</sup> PER DISH

BOURBON PECAN PIE | \$5.<sup>95</sup> PER SLICE

CHOCOLATE CHEESECAKE | \$5.<sup>95</sup> PER SLICE

SILVER SPRING DESSERT STATION | \$4.<sup>95</sup> PER PERSON

Minimum 50 Guests

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

# BEVERAGE OPTIONS

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All pricing is per person. Persons under 21 years old will be provided unlimited non-alcoholic beverages at \$2.<sup>50</sup> 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.<sup>00</sup> will be applied. You may request an additional bartender at \$50.<sup>00</sup> per bartender. One bartender recommended per 100 guests.

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

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

**INTERNATIONAL COFFEE BAR** | \$4.<sup>00</sup> PER PERSON | 1 HOUR OF SERVICE | \$75.<sup>00</sup> 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

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## 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.<sup>00</sup>
  - LCD Projector | \$125.<sup>00</sup>
  - 55" Television | \$75.<sup>00</sup>
  - Direct Sound Box | \$25.<sup>00</sup>
  - Portable System #1 (Wired Microphone and 1 Speaker) | \$75.<sup>00</sup>
  - Portable System #2 (Wireless Microphone and 2 Speakers) | \$125.<sup>00</sup>

## 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.<sup>00</sup> per bar will be applied for events in which the bar revenue does not exceed \$200.<sup>00</sup>.
- A Chef Attendant fee of \$75.<sup>00</sup> 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.