

Introduction



The Management and Staff of Saugahatchee Country Club welcome you and your guests to a setting that reflects your hospitality and ambience for gracious entertaining. The Club excels in preparing for small intimate dinners for ten as well as a festive gala for five hundred. All function details will be planned in advance so the host and / or hostess may relax and enjoy the event. Financial matters are addressed simply so as not to distract from the meaningfulness of the occasion. It is requested that a guarantee be given of the number of guest attending a minimum of five business days in advance of the function. Contained herein are the options available in anticipation of providing the finest quality in dining and service.

Club Use Policy

Information and Policies for Banquets and Special Functions

1. Members planning functions for 15 or more are required to plan a menu in advance to facilitate the best food and service.
2. The function rooms are assigned by reservation and by number of guaranteed guest anticipated. The rooms available are:

Main Bar (seated) -Lunch only.....	Capacity 40
Magnolia Private Dining Room (seated).....	Capacity 30
Dogwood Private Dining Room (seated)	Capacity 32
Ballroom (seated).....	Capacity 160
Cocktail Reception.....	Capacity 500

Please call the Club office for reservations (334)-749-3441.

The Club is available Tuesday through Saturday 9:00 a.m. until midnight. Sunday and Monday are available, but will require additional opening fees. Any function lasting past midnight will be charged a room rental fee of \$250.00 per hour up until 3:00 a.m.

3. All functions must be sponsored by a member of the Club. A signed letter is required from the member in order to sponsor a non-member function. Billing will go through the sponsoring members account. Any party or function that will not be paid for by a member will require a 35% non-refundable deposit of the estimated charges.
4. We require that you give us a final attendance guarantee number 5 business days prior to your function. For your convenience, we are prepared to serve 5% over the guaranteed number. The guarantee is not subject to reduction after this five (5) day deadline. You will be charged for the guarantee number or the actual attendance which ever is higher.
5. All prices are guaranteed for ninety (90) days prior to the event. A 20% service charge and 8% sales tax will be added to all prices. There will be additional usage fees applied if you do not meet the minimum revenues for the room or space reserved for your function. These will be discussed when your function is being planned.
6. Cancellations must be made within a reasonable time frame before your function, usually fourteen (14) days. If a group finds it necessary to cancel a function, expenses incurred by the Club in preparation for the function become the responsibility of the member sponsor. The member host must contact the Banquet Coordinator to guarantee a number or cancel a function. The function is not confirmed or cancelled by leaving a message with someone else.
7. We offer a complete selection of food and beverage to compliment your function. Enclosed for your convenience are some of our banquet menus. These menus should be used as guidelines and in no way should inhibit your suggestions or selections. We will be happy to arrange for any special items or requirements you may have including flowers, linens, audiovisual equipment, music, and entertainment.
8. No food or beverage may be brought into the Club for use at a function. Wedding, anniversary, or birthday cakes are permitted.

9. All decorations for functions must be coordinated through the Banquet Coordinator. Members are responsible for their own decorations, and no decorations may be affixed to Club property. This is to include the use of tape, wire, nails, thumbtacks, staples, etc.....
10. Rose petals (white only), or bubbles may be used after a reception, but must be handed out to guest outside the Clubhouse. Rice and birdseed not permitted. A cleaning fee of \$200.00 will be charged for anything thrown inside the Clubhouse.
11. The guest list for a private function at Saugahatchee Country Club must stay private. Invitations to an event may not be issued or published to the general public through the media without the written consent of Club Management.
12. Chaperones and police security are required for teen parties. One chaperone for every fifteen guests is required.
13. There is an eighteen dollar (\$18.00) food minimum per person for receptions and cocktail parties.
14. If there is any damage to club property that occurs during an event, the Member or Host will be held responsible for the cost of repair or replacement of same.

There will be an additional Room rental Fee for Non Member events.
 The additional Charges are as followed.

Ballroom Fee.....	\$1000.00
Bar Room. Fee.....	\$ 350.00
Dogwood Fee.....	\$300.00
Magnolia Fee.....	\$300.00
Dining Room Fee.....	\$500.00

Additional Charges for AV equipment & Dance Floors (see end of Banquet Menus)

Breakfast Selections

Continental Breakfast

The Saugahatchee Continental Breakfast is a great way to start your morning meeting.
\$7.25 per person

Assorted Danish and Muffins
Seasonal Fresh Fruit
Chilled Orange and Tomato Juice
Fresh Columbian Coffee

Plated Brunch

Your Choice of 4 of the Following Selections
In Addition to Beverages (Coffee, Tea or Juice)
\$13.00 per person

Broiled Parmesan Tomatoes
Assorted Danishes OR Muffins
Saugahatchee Hash Browns
Sausage OR Bacon

Cheese Grits
Fresh Fruit
Eggs

Brunch Buffet

(50 – 300 people)

Your Choice of 4 of the Following Selections
In Addition to Beverages (Coffee, Tea or Juice)

\$16.00 per person
*(\$5.00 per person for the addition of
Protein ex: Chicken, Fish, or Casserole)*

Assorted Fresh Fruit
Apple OR Peach Cobbler
Cheese Grits

Saugahatchee Potatoes
Scrambled Eggs
Biscuits & Gravy

Sausage Patties, Bacon, OR Country Ham
Assorted Danishes OR Muffins

Banquet Lunch Selections

Lunch Entrée Salads

Greek Salad served over Iceberg Lettuce
With Feta Cheese, Peppers, Tomatoes, Red Onion & Black Olives
Served with Traditional Greek Dressing
\$8

Blackened Salmon served over Traditional Caesar Salad
\$14

Grilled or Fried Chicken Salad
Served over Mixed Greens
With your choice of salad dressing
\$14

Grilled or Fried Shrimp Salad
Served over Mixed Greens
With your choice of salad dressing
\$17

Chicken or Tuna Salad (includes 1-2 scoops)
Served atop Iceberg Lettuce
Accompanied with fresh fruit
\$14 – Chicken / \$15 – Tuna

Soups (\$5)

Tomato Basil
Cheddar Cheese and Beer
Cream of Chicken and Wild Rice
Butternut Squash

Chicken Noodle
Lobster Bisque (\$5)
Crab Bisque (\$5)

Side Salads (\$4)

Seasonal Mixed Green with your choice of dressings
Caesar Salad

Lunch Entrée Selection

Tuscan Grilled Chicken Breast
Served with Tomato Tuscan Sauce, Assorted Grilled Vegetables
& Sour Cream Mashed Potatoes
\$15

Blackened Chicken Breast
Served over Penne pasta
With your choice of Alfredo or Marinara Sauce
\$16

Grilled Marinated Flank Steak
Served with Mushroom Demi Sauce
Along with Seasonal Mixed Vegetables & Garlic Mashed Potatoes
\$17

Herb Roasted Pork Tenderloin
Served with a Mustard Demi Glaze
With baked Asparagus topped with Parmesan Cheese
& Parsley broiled potatoes
\$16

Vegetarian Pasta
Assorted Vegetables over Linguini Pasta
With your choice of Alfredo or Marinara sauce
\$13

Meeting Breaks

Beverages

Freshly Brewed Regular and Decaffeinated Coffee and Tea	\$22.00 per Gallon
Assorted Juices (Orange, Grapefruit, Tomato & Apple)	\$15.00 per Carafe
Whole Milk, 2% and Skim Milk	\$14.00 per Carafe
Fruit Punch	\$25.00 per Gallon
Canned Sodas	\$2.00 each
Bottled Water	\$2.00 each

Bakery Selection

Fresh Baked Breakfast Pastries	\$20.00 per dozen
Oven Baked Muffins (assorted)	\$20.00 per dozen
Donuts (assorted)	\$18.00 per dozen
Mixed Bagels with Cream Cheese	\$22.00 per dozen
Double Chocolate Homemade Brownies	\$18.00 per dozen
Freshly Baked Cookies (Chocolate Chip, Macadamia Nut, Sugar)	\$18.00 per dozen

Munchies

Seasonal Sliced Fresh Fruit	\$2.50 per person
Whole Fruits (Apples, Bananas, Oranges, Pears)	\$2.00 each
Individual Creamy Fruit Yogurts	\$2.50 each
Granola Bars	\$2.00 each
Tortilla Chips and Salsa	\$2.50 per person
Gourmet Ice Cream Bars	\$2.50 each
Potato Chips	\$1.50 per person
Pretzels	\$1.50 per person
Popcorn	\$1.25 per person

Banquet Dinner Selections

Appetizers

\$10 per person

Mini Crab Cakes with Lemon Basil Aioli
Coconut Shrimp
Traditional Shrimp Cocktail
Smoked Salmon on Toast Points

\$8 per Person

Miniature Beef Wellington

\$5 per person

Mini Cheese Quiche
Meatballs with BBQ sauce
Quesadilla (cheese \$4.50 / chicken \$5)
Chicken Skewers with Teriyaki Sauce, Dijon or Honey Mustard
Spanakopita (spinach & feta cheese in a flaky pastry)
Egg Rolls with a Plum Sauce
Fried or Grilled Chicken Tenders with Dijon or Honey Mustard
Saugahatchee Wraps
Assorted Finger Sandwiches (Tuna, Chicken, Pimento)
Vegetable Crudités

Soups

\$5

New England Clam Chowder
Tomato Basil
Cream of Asparagus
Cheddar Cheese and Beer
Award Winning Butternut Squash

Cream of Chicken and Wild Rice
Hearty Garden Vegetable
Chicken Noodle
Lobster Bisque (\$5)
Crab Bisque (\$5)

Salads

Seasonal Mixed Greens with your Choice of Dressing
Traditional Caesar Salad
Spinach Salad with Warm Bacon Dressing

Vegetables

Your Choice of 1 Item

Haricot Vert
Honey Glazed Carrots
Vegetable Medley
Steamed Broccolini

Assorted Grilled Seasonal Vegetables
Broiled Parmesan Tomato
Grilled Asparagus

Starches

Your Choice of 1 Item

Mashed Potatoes (add Garlic, Sour Cream or Cheese for \$1)
Saugahatchee Potatoes
Roasted New Potatoes
Mixed Wild Rice
Steamed Rice (add Rice Pilaf for \$1)
Herb Chateau Potato

Dinner Entrées

Comes with choice of Salad and a basket of Club made bread

Roasted Rack of Lamb crusted with Dijon Mustard Sauce
With a Demi Glaze and Chateau Potatoes
\$42

Grilled Tuscany Chicken Breast
Served with Italian Tomato Basil sauce, Sour Cream Mashed Potatoes
& Vegetable Medley
\$25

Grilled 8oz. Filet Mignon
Served with Selection of Vegetables
& Baked Potato
\$36

Grilled 10 oz. Rib eye Steak
Served with Sautéed Mushrooms, Baked Potato
& French Style Green Beans
\$30

Pan Seared Farm Raised Salmon
Served with Pineapple Salsa, Steamed Asparagus,
& Roasted Red Pepper Mashed Potatoes
\$26

Marinated Pork Loin Roast
Creamy Demi Glaze Sauce with Sweet Baby Carrots
& Parsley Steamed Potatoes
\$28

Beef & Shrimp Duet
4 oz. Filet cooked to your liking & 3 Broiled Shrimp
With Mashed Potatoes & Mixed Vegetables
\$40

Banquet Desserts

\$6

Vanilla or Chocolate Ice Cream

Apple or Peach Cobbler

Key Lime Pie

Southern Pecan Pie

Chocolate Mousse

\$6

Saugahatchee Bread Pudding with Caramel Sauce

Chocolate Brownies

New York Cheese Cake

French Silk Pie

Heath Bar Crunch Pie

Assorted Gourmet Cheesecakes

\$8

Tiramisu

Limoncello Cake

Dinner Buffet Selections

(To Include Groups of 35 or more)

Buffet with two Entrees \$24.00

Buffet with three Entrees \$28.00

Salad Bar

Green Salad
Bacon bits, cheese, croutons, eggs, tomatoes

Pasta Salad
Assorted Dressings

Meat

(Choice of one item)

Meatloaf
Steamed or Roasted Turkey
Roast Top Round

Prime Rib (\$4.00 additional)
Beef Tenderloin (\$7.00 additional)
Roast Pork Loin

(Have a carving Station for an additional charge of \$2.00 per person)

Seafood

(Choice of one item)

Fried Catfish Filet with tartar sauce
Lemon Baked Salmon
Blackened Tilapia

Chicken

(Choice of one item)

Grilled Chicken Breast
Fried Chicken

Sautéed Chicken Breast
Grilled Chicken Breast

Choice of Sauces:

Sun Dried Tomato Cream Sauce
Lemon Butter Sauce
Creamy Mushroom Sauce
Marinara Sauce

Vegetarian Option

Vegetable Lasagna
Pasta Primavera

Cocktail Party Hors D'oeuvres

Hot Selection

Price Per Person

Sausage and Cheese Biscuits	\$3.50
Fried Mozzarella sticks with Marinara Sauce	\$3.50
Meatballs, BBQ, or Sweet and Sour	\$3.50
Spanakopita (Spinach and Feta Cheese in a flakey pastry)	\$3.50
Egg Rolls with a mustard soy dipping sauce	\$4.00
Fried or Gilled Chicken tenders with a honey mustard dipping sauce	\$4.50
Coconut Shrimp, with a sweet dipping sauce	\$6.00
Bacon Wrapped Scallops	\$6.00
Miniature Crab Cakes with a Remoulade sauce	\$6.00
Mini Cheese Quiches	\$4.00
Mini Asparagus wrapped in fillo pastry	\$3.50
Chicken Skewers with a teriyaki sauce	\$4.00
Baby Sausage rolls	\$3.50

Hot Stations

(minimum of 45 people)

Pasta Station with two sauces	\$3.50
Potato Bar with bacon bits, sour cream, cheese and chives	\$4.00
Pasta station with chicken and two sauces	\$4.50
Ham, turkey or top round station (with rolls and condiments)	\$5.50
Fajita Station with beef, chicken, peppers, onions and flour tortillas	\$5.00
Pasta Station with Shrimp and scallops and a parmesan cream sauce	\$6.50
Shrimp and Grits Station	\$6.50

Cold Hors D'oeuvres

Marinated Asparagus Spears	\$3.50
Mini Yeast Rolls stuffed with chicken or tuna Salad	\$3.50
Assorted Finger sandwiches (Tuna, Chicken, Ham, Cheese, Turkey)	\$3.30
Saugahatchee Wraps	\$3.50
Grilled Marinated Vegetables	\$3.00
Jumbo Shrimp Cocktail (5 pieces per person)	\$6.00

Cold Presentation

Vegetable Crudités with ranch dipping sauce	\$2.50
Imported and domestic cheese display with fruit and crackers	\$3.50
Antipasto Tray with Grilled Vegetables	\$3.50
Smoked Salmon with condiments and toast	\$6.00
Fresh Fruit Display (in season)	\$3.50

Desserts

\$6.00 per person

Mini Pecan Pies
Assorted Petite Fours Mini cheese cakes
Lemon Bars
Mini Tiramisu
Mini Lemoncello

Hors D'oeuvre Selections

Saugahatchee Selection

\$24.00 per person

Carving Station (choose one)

Top Round Roast Beef, Turkey Breast or Baked Ham
Served with rolls and condiments

Hot Hors D'oeuvres (includes both)

Chicken tenders with a honey mustard sauce
Meatballs,(choice of BBQ or Sweet and sour sauce.)

Cold Hors D'oeuvres

Selection of Import and domestic cheeses served with fruit and Crackers
Saugahatchee Wraps, assorted sandwiches with cheese and ham.

Dogwood Selection

\$28.00 per person

Carving Station (choose one)

Top Round, Turkey Breast or Ham with rolls and condiments

Hot Hors D'oeuvres

Grilled or fried Chicken Tenders with a honey Dijon Sauce
Mini Bacon Wrapped Scallops
Meatballs with choice of sauce

Cold Hors D'oeuvres

Imported and domestic cheese Display with fruit and crackers
Antipasto tray with grilled vegetables
Saugahatchee Wraps

Magnolia Selection

30 per person

Carving Station

Top round of beef with rolls and condiments

Attended Station

Potato Bar with all the toppings

Hot Hors D'oeuvres

Beer Battered Coconut Shrimp with General Tso Sweet and Spicy Sauce

Grilled or fried Chicken Tenders with a honey Dijon sauce

Mini Cheese Quiche

Cold Hors D'oeuvres

Imported and Domestic Cheese Display with fruit and cheese

Saugahatchee Wraps

Vegetable Crudités

Azalea Selection

38 per person

Carving Station

Tenderloin of Beef with rolls and condiments

Attended Station

Shrimp and Grits Station

Hot Hors D'oeuvres

Grilled or Fried Chicken Tenders with honey Dijon sauce

Bacon Wrapped Scallops

Miniature Beef Wellington with Horseradish Sauce

Cold Hors D'oeuvres

Import and domestic cheese display with fruit and crackers

Saugahatchee Wraps

Grilled Marinated Vegetables

Beverage Service

Non-Alcoholic Beverages

Soft Drinks	\$2.50 each
Juices (orange, tomato, and cranberry)	\$3.00 each
Juices by the liter (orange, tomato, and cranberry)	\$15.00 per liter
Sparkling White Grape Juice	\$14.00 per bottle
Non-Alcoholic Champagne	\$12.00 per bottle
Coffee and Iced Tea	\$1.50 per person

Mixed Drinks and Punches

Bloody Mary	\$60.00 per gallon
Screwdriver	\$60.00 per gallon
Mimosa	\$75.00 per gallon
Champagne Punch	\$65.00 per gallon
Non-Alcoholic Punch	\$25.00 per gallon

If you require the service of the Club for punch pouring a fee of \$50.00 will be charged per station. Mixed Drinks and Punches are sold by the gallon. Each gallon makes approximately 20 drinks. Additional mixed will be added by the gallon.

Cash Bar

House Brands	\$6.00 per drink
Premium Brands	\$8.00 per drink
Domestic Beer/Import Beer	\$5.00 per bottle
House Wine	\$7.00 per glass
Soft Drinks and Juices	\$2.50 each

Cash Bars will consist of House Brands, Beer and House wines.

Premium brands are available upon request only.

A Bartender fee of \$75.00 will be accessed for each cash bar.

Open Host Bar

All Hosted Bars will be charged based on consumption. Each bottle is measured by tenths. The average price per drink is listed as a reference point.

Spirits

House Brands

\$6 per drink

Scoresby Scotch
Old Forester Bourbon
Jim Beam

Seagram 7
Beefeater Gin
Smirnoff Vodka

Bacardi Rum
Montezuma Tequila
E&J VSOP Brandy

Premium Brands

\$8.00 per drink

Chivas
Makers Mark
Gentleman Jack Bourbon
Crown Royal
Tangeray or Bombay Sapphire Gin

Absolute or Stolichnaya Vodka
Captain Morgan Spiced Rum
Cuervo Gold Tequila
Courvoisier

Beer

Domestic Beer

Miller Lite, Bud Light, Coors Light, and O'Doul's (N/A)

\$3.50 per bottle

Premium Beer

Michelob, Michelob Ultra, Michelob Light, Heineken, Amstel Light, Samuel Adams

\$4.50 per bottle

Kegs

Domestic	\$350.00
Import	\$450.00

Wine

(Wine sold by the bottle upon opening)

Barefoot Brut Sparkling Wine	\$20.00 per bottle
Rodney Strong Chardonnay	\$36.00 per bottle
Burlwood Chardonnay	\$20.00 per bottle
Kendall Jackson Chardonnay	\$28.00 per bottle
Rancho Zabaco Dancing Bull Zinfandel	\$20.00 per bottle
Burlwood White Zinfandel	\$20.00 per bottle
Rodney Strong Pinot Noir	\$36.00 per bottle
Bollini Pinot Grigio	\$26.00 per bottle
Dancing Bull Sauvignon Blanc	\$21.00 per bottle
McWilliams Merlot	\$24.00 per bottle
Beringer Founders Estate Merlot	\$20.00 per bottle
Burlwood Cabernet Sauvignon	\$20.00 per bottle
Kendall-Jackson Cabernet Sauvignon	\$32.00 per bottle

AUDIO AND VISUAL EQUIPMENT

The Club will be happy to provide the following AV Equipment at a nominal Fee.

Laptop Projector	\$150.00
6ft Tripod Screen	\$25.00
TV/VCR/DVD Player Combination	\$45.00
Podium and Mic	\$30.00
Wireless Hand Held Microphone	\$35.00
Wireless Lavalier Mic	\$35.00
Power Strip/Extension Cords	\$5.00
Projector Table/AV Cart	\$15.00
Flip Charts and Markers	\$15.00
Easels	\$15.00
Dry Eraser Board	\$20.00

Dance Floors

12ft x 12ft	\$350.00
15ft x 15ft	\$450.00
15ft x 21ft	\$600.00
Piano	\$100.00

Prices Include complete set up and breakdown of all equipment
8% Tax will be added to the above Prices.

Preferred Vendors

Photographer

T2 Photography

www. T2photography.com

334-524-5321

334-799-0171

Baker

Sunshine Wedding Cakes

<http://home.bellsouth.net/p/pwp-sonshinecakes>

334-826-8303

Music / DJ

The Crossroads Band

<https://fp.auburn.edu/wilsodm/crossroads>

334-744-0465

DJ's Unlimited

Mark Pierce

334-502-1244

Tigerdj36322@yahoo.com