



SPECIAL EVENTS PACKET

**3800 Bent Creek Road
Opelika, AL 36804**

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 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.

Approximate guest count is required at time of booking. We look forward to providing an excellent and memorable experience, of the finest quality, in dining and service.

Mary Isbell
Membership, Banquets & Service Manager
(334) 749-3441
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CLUB USE POLICY

Information and Policies for Banquets and Special Events

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 guests anticipated.
The rooms available are:

Dogwood Private Dining Room (seated)	Capacity 32
Main Private Dining Room (seated)	Capacity 60
Ballroom (seated with a dance floor)	Capacity 160
Ballroom (seated without a dance floor)	Capacity 200
Ballroom (cocktail reception)	Capacity 500
Upstairs Bar (limited seating)	Capacity 60
3. The Club is available Tuesday through Saturday 9:00am until 11:00pm. Sunday and Monday are available, but will require additional opening fees. All parties are based on a 4-hour duration. Any function lasting past 11:00pm will be charged a room rental fee of \$250.00 per hour.
4. All Member-sponsored functions will receive complimentary room rental. A signed letter is required from the Member in order to sponsor a non-member function. Billing will go through the sponsoring Member's account. Any party or function that will not be paid for by a Member will require a \$500 deposit.
5. There will be an additional Room Rental Fee for non-member events:

Dogwood Room	\$300.00
Dining Room	\$500.00
Ballroom	\$1000.00
Upstairs Bar	\$350.00
6. We require that you give us a final attendance guarantee number (3) business days prior to your function. For your convenience, we are prepared to serve 10% over the guaranteed number. You will be charged for the guarantee number or the actual attendance, whichever is higher.
7. A 20% Club Fee and 9% 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.



CLUB USE POLICY

Information and Policies for Banquets and Special Events (cont.)

8. Cancellations must be made within fourteen (14) days of your function. 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 & Service Manager to guarantee a number or cancel a function. The function is not confirmed or cancelled by leaving a message with someone else.
9. 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.
10. Due to current Health Department Regulations, **NO FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CLUB FOR USE AT ANY FUNCTION.** Additionally, food and beverage may not be taken off the premises after it has been prepared and served. *Specialty cakes and desserts are permitted.
11. Availability of the facility to decorate in preparation for the event must be planned in advance and decided by the Banquet & Service Manager. All decorations for functions must also be coordinated through the Banquet & Service Manager. Members are responsible for their own decorations and no decorations may be affixed to Club property. This to include the use of tape, wire, nails, thumbtacks, staples, etc. *Please note we will allow ample time to set-up for each event.
12. Club property, to include, tables, chairs, sofas, signs, décor, flowers, etc. are only to be moved by Club personnel. Please coordinate with the Banquet & Service Manager to remove or move ANY Club property. Any property that is damaged as a result of moving, without Club Personnel, will be the Member sponsor's responsibility.
13. Rose Petals (white only), or bubbles may be used after the reception, but must be handed out to guests outside the Clubhouse. Flower segments with ANY color pigments, Rice, glitter, confetti, feathers and birdseed are not permitted.
14. 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.
15. Chaperones and police security are required for teen parties. One chaperone for every fifteen (15) guests is required.
16. 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. A fee of \$200 will be added for excessive clean-up, to be determined by the Banquet & Service Manager, following the event.
17. If any audio visual equipment will be used or if a DJ, Band, etc. will be coming in for your event, it is recommended that someone from the event come by to test all equipment within 3 days prior to the event.

Saugahatchee Country Club



FOOD & BEVERAGE MINIMUMS

Breakfast: 8:00am—11:00am

\$11.00 per person

*Does not apply to Continental Breakfast

Luncheons: 11:00am—2:00pm

\$12.00 per person

Afternoon Receptions: 2:00pm—4:00pm

\$18.00 per person

Evening Receptions: 4:00pm—11:00pm

\$24.00 per person

(tax & gratuity not included in the prices listed above)

*All events are required to meet the Food & Beverage Minimums and all Food & Beverage prices are subject to 20% Club Fee and 9% Sales Tax.

SCC Liability

Saugahatchee Country Club does not assume responsibility for the damage or loss of any merchandise, decorations, rentals or articles left at the Club prior to, during or after any event.

Parties given for underage children such as birthday, graduation, college parties, etc. must be adequately chaperoned in accordance with the Club requirements. *See CLUB USE POLICY for details.

Additional Rentals

SCC will be happy to obtain any special equipment such as tents, dance floors, additional tables, chairs, plates, silverware, etc. through our approved vendor, for an additional charge. For any event with 150+ guests, please inquire about possible rentals that may be required. Some events may need additional plates, silverware, linens, etc. Please advise if these rentals are needed. A Rental Proposal with separate pricing will be provided.

Saugahatchee Country Club
SCC

CATERING SELECTIONS

Weddings & Special Events

BREAKFAST SELECTIONS

Continental Breakfast

\$8++ per person

Assorted Danish & Muffins

Seasonal Fruit

Assorted Juices

Fresh Columbian Coffee

Plated Brunch

\$16++ per person

CHOICE OF 4

Broiled Parmesan Tomatoes

Assorted Danishes OR Muffins

Saugahatchee Hashbrowns

Sausage Patties, Conecuh Sausage OR Bacon

BYO Quiche

Cheese Grits

Assorted Fresh Fruit

Eggs

Biscuits & Gravy

Waffles (add chicken for an additional \$5 per person)

Breakfast Casserole

Brunch Buffet

\$12++ per person

CHOICE OF 6

Assorted Danishes OR Muffins

Saugahatchee Potatoes

Sausage Patties, Conecuh Sausage, Country Ham OR Bacon (add \$2 per person for additional protein)

BYO Quiche

Assorted Fresh Fruit

Scrambled Eggs

Biscuits & Gravy

Breakfast Casserole

Breakfast Frittata

Grits

Saugahatchee Country Club

LUNCH SELECTIONS

Soups

\$5++ per person

Tomato Basil
Broccoli Cheese
Chicken Noodle
Loaded Potato

\$5++ per person

Southwestern Chicken
Cream of Asparagus
Butternut Squash
Seasonal

\$6++ per person

Lobster Bisque
Crab Bisque
Seafood Gumbo

Lunch Salads

\$4++ per person

Potato Salad
Pasta Salad
Creamy Southern Slaw (\$3++ pp)

\$6++ per person

Fresh Berry Salad with Walnuts OR Candied Pecans and Goat Cheese
Caesar Salad with shaved Parmesan, housemade Croutons and Caesar Dressing
House Salad with Tomato, Cucumber, Onion, Shredded Cheddar, and housemade Croutons
Wedge Salad with Bacon, Roma Tomatoes, Green Goddess Dressing with a Balsamic Drizzle

\$7++ per person

Caprese Salad with fresh Mozzarella, Tomatoes & Basil with Olive Oil & Balsamic Dressing

**Add Chicken \$4++pp & Add Shrimp/Salmon \$5++ pp*

Lunch Entrées

\$16++ per person

Roasted Airline Chicken Breast with Mashed Potatoes and Asparagus in a Lemon Meuniere Sauce

Pan-fried Chicken with Mashed Potatoes and Asparagus in a Sundried Tomato Sauce

Pasta Primavera Fusilli Pasta with a light, Herbed Cream Sauce and Fresh Vegetables

\$17++ per person

Beef Stroganoff with housemade Pasta in a creamy Mushroom Sauce

Marinated Flank Steak with Broccolini and Mushroom Demi Sauce

\$18++ per person

Gulf White Fish with Haricot Verts and Roasted Fingerling Potatoes in a Lemon Meuniere Sauce

Shrimp & Grits Creamy Cajun Grits with Bacon & Balsamic Vinaigrette, topped with Gulf Shrimp, Green Onion & Tomatoes

Desserts

Southern Pecan Pie
Pound Cake (Fresh Berries & Whipped Cream)

Cheese Cake (Traditional or Seasonal Flavors)
Triple Chocolate Layered Cake

Chocolate or Lemon Meringue Pie
Key Lime Pie

Chocolate Chip Bread Pudding (Whiskey Caramel Sauce)

BUFFET SELECTIONS

Build Your Own Buffet (25+ people)

Two Entrées \$24++ per person

Three Entrées \$28++ per person

**All buffets include Salad Bar with all the fixings, Assorted Dressings & Assorted Desserts*

Chicken (Roasted, Grilled or Fried)
with Choice of Sauce—see options below

Roasted Pork Loin

Hamburger Steak

Roasted Top Round

Meatloaf

Pulled BBQ Pork

Flank Steak

Salmon with Lemon Dill Sauce

Fried Catfish with Tartar & Cocktail Sauce

Prime Rib (+ \$4 per person)

Beef Tenderloin (+ \$6 per person)

Leg of Lamb (+ \$5 per person)

Vegetables

CHOICE OF 2

Haricot Vert

Honey Glazed Carrots

Vegetable Medley

Broccoli

Italian Green Beans

Sautéed Seasoned Vegetables

Fresh Vegetable Risotto

Black-Eyed Peas

Lima Beans

Southern Greens

Cream Corn

Sweet Potato Mash

Grilled Asparagus

Brussel Sprouts with Bacon

Sauces

CHOICE OF 1 WITH CHICKEN SELECTION

Sun-dried Tomato

Lemon Butter

Creamy Mushroom

Creamy Horseradish

Starches

CHOICE OF 1

Macaroni & Cheese

Mashed Potatoes

Saugahatchee Cheesy Potatoes

Roasted New Potatoes

Mixed Wild Rice

Rice Pilaf

Au Gratin

Fingerling Potatoes

CARVING STATIONS

\$150 Serves 35

Chef Included

Roast Top Round

Pork Loin

Roasted Turkey

Honey Glazed Ham

Leg of Lamb

Ribeye

PLATED ENTREES

**Entrées will be cooked to a standard Medium temperature*

- \$36 Filet Mignon (8oz.)** with Creamed Spinach, Mashed Potatoes, and a Mushroom Demi Sauce
- \$32 Ribeye (14oz.)** with Haricot Verts, Roasted Fingerling Potatoes and Housemade Demi Sauce
- Mkt Grilled Gulf Fish** with Broccolini and Goat Cheese Polenta in a Lemon Meuniere Sauce
- \$26 Pan-fried Center Cut Pork Chop** with Mashed Sweet Potatoes and Brussel Sprouts
- \$28 Scallops** with Chef's Seasonal Risotto, in a Lemon Butter Sauce
- \$30 Crab Cakes** with a Creole Maque Choux, served with a Cajun Remoulade

Saugahatchee Country Club

HORS D'OEUVRES

Prices are Per Person

Pimento Cheese Fritters	\$3.00
Southwestern Black Bean Salsa	\$3.00
Spanakopita (<i>Spinach & Feta in Pastry</i>)	\$3.50
Sausage & Cheese Biscuit Turnovers	\$4.00
Veggie Egg Rolls (<i>Sweet Chili Sauce</i>)	\$4.00
Mini Quiches (<i>Assorted</i>)	\$4.00
Grilled Marinated Vegetables	\$4.00
Saugahatchee Wraps	\$4.00
Assorted Finger Sandwiches (<i>Tuna Salad, Chicken Salad, Ham, Turkey & Cheese</i>)	\$4.00
Fresh Fruit & Cheese Display	\$4.00
Fresh Vegetable Display	\$4.00
Tomato & Cucumber Relish (<i>Cornbread Crostini</i>)	\$4.00
Meatballs (<i>Italian or Swedish</i>)	\$4.50
Prosciutto Wrapped Asparagus	\$4.50
Fried or Grilled Chicken Tenders (<i>Honey Mustard Dipping Sauce</i>)	\$5.00
Grilled Chicken Skewers (<i>Teriyaki Sauce</i>)	\$5.00
Fried Green Tomatoes (<i>Remoulade Sauce</i>)	\$5.00
Hummus (<i>Pita Chips</i>) (<i>Traditional, Black Bean, Roasted Red Pepper</i>)	\$5.00
Beef Wellington Puff Pastry	\$6.00
Andouille, Shrimp & Pepper Skewers	\$6.00
Shrimp & Avocado Bites	\$6.00
Shrimp Cocktail (<i>Orange Marmalade & Cocktail Sauce</i>)	\$6.00
Miniature Crab Cakes (<i>Remoulade Sauce</i>)	\$7.00
Smoked Salmon <i>with Toast Points</i>	\$7.00
Bacon Wrapped Scallops	Market

Saugahatchee Country Club

BEVERAGE SERVICE

Non-Alcoholic Beverages

Soft Drinks	\$2.00 each
Assorted Juices	\$3.00 each
Coffee & Tea	\$1.50 person
Sparkling White Grape Juice	\$10 bottle

Bar Options

Cash Bar

Guests pay for all alcoholic beverages

Limited Bar

Host sets a specific amount for the bar

Open Bar

Host offers unlimited beer, wine and/or liquor

Beer

Domestic Beer	\$3.50 each
Imported Beer	\$5-6 each
Full Domestic Keg	\$350 each
1/2 Domestic Keg	\$175 each
Imported Keg	Market

Wine

House Wine Bottle	\$20.00 each
House Wine Glass	\$6.00 each

Liquor

Well Drinks	\$6.00 each
Call Drinks	\$7.00 each
Premium Drinks	\$8-10 each

Saugahatchee Country Club

MISCELLANEOUS

Dance Floors *(Includes set-up & breakdown of all equipment)*

12ft x 12ft **\$350.00**

15ft x 15ft **\$450.00**

15ft x 21ft **\$600.00**

Piano **\$100.00**

Bartender Fee **\$100.00 per bartender**

Cake Cutting Fee **\$50.00 per cake**

Additional Rental Hours **\$250.00 per hour**

**All Rentals will be made through SCC at the expense of the Member or Guest*