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# **SPECIAL EVENTS PACKET**

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**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**  
**[mary@saugahatcheecountryclub.com](mailto:mary@saugahatcheecountryclub.com)**



## **CLUB USE POLICY**

### **Information and Policies for Banquets and Special Events**

1. Members planning functions for 13 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 up to fourteen (14) days prior to 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 Manager to guarantee a number or cancel a function. The function is not confirmed or cancelled by leaving a message with someone else. If a deposit was made, it will not be returned.
9. If an event is canceled within (14) days, cancellation fees will be assessed as follows: 8-14 days prior = 10% of guaranteed number of attendees, 3-7 days prior = 25% of guaranteed number of attendees, within 48 hours 50% of guaranteed number of attendees.
10. 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.
11. Due to current Health Department Regulations, **NO FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CLUB FOR USE AT ANY FUNCTION.** \*Specialty cakes and desserts are permitted. Additionally, food and beverage may not be taken off the premises after it has been prepared and served. Therefore, no TO-GO boxes will be permitted for food that is leftover, if it has been served.
12. 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 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. If a prior day is required for setup, there will be a \$250 fee that will cover 2 hours of setup the day before. If additional time is required, it will be \$100 per hour. All setup availability is at the discretion of the Banquets Manager, subject to room availability as well.
13. Club property, to include, tables, chairs, sofas, signs, décor, flowers, etc. are only to be moved by Club personnel. Please coordinate with the Banquet 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.
14. Rose Petals (white only), or bubbles may be used after a reception, but must be handed out to guests outside the Clubhouse. Flower segments with ANY color pigments, rice, glitter, confetti, sparklers feathers and birdseed are not permitted.
15. 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.
16. Chaperones and police security are required for teen and sorority/fraternity parties. For teens, one chaperone for every fifteen (15) guests is required. For sororities/fraternities, Security must be secured by the hosts and are required to meet with the Banquet Manager prior to the event.
17. 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 Manager, following the event.
18. 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*

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## **FOOD & BEVERAGE MINIMUMS**

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### Breakfast: 7:00am—11:00am

\$12.00 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.

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## **SCC Liability**

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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.

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## **Additional Rentals**

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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**

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# **CATERING SELECTIONS**

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**Weddings & Special Events**



# Saugahatchee Country Club

## BREAKFAST SELECTIONS

### Continental Breakfast

\$8++ per person

Assorted Danish & Muffins

Seasonal Fruit

Assorted Juices

Fresh Columbian Coffee

### Plated Breakfast

\$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

### Breakfast 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

### A la Carte Breakfast

Sausage, Ham or Bacon Biscuits \$3.00++ each

Seasonal Fruit Bowl \$2.50++ per person

Danishes/Muffins \$3.50++ per person

Coffee Station \$1.50++ per person

# Saugahatchee Country Club

## LUNCH SELECTIONS

### Plated 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**

### Plated 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*

*\*Add Salad to Lunch Entrées for \$3-4++ per person*

### Plated 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

### Plated Desserts \$5++ per person

**Southern Pecan Pie**

**Cheese Cake** (Traditional or Seasonal Flavors)

**Chocolate or Lemon**

**Bread Pudding**

**Pound Cake** (Fresh Berries & Whipped Cream)

**Triple Chocolate Layered Cake**

**Meringue Pie**

**Fruit Cobblers** (Peach, Apple, Mixed Berry, Blackberry, Blueberry, Cherry)

**Red Velvet Cake**

**Lemon Cake**

**Key Lime Pie**

**Carrot Cake**

# Saugahatchee Country Club

## BUFFET SELECTIONS

**Two Dinner Entrées \$24++ per person & Three Dinner Entrées \$28++ per person**

*\*All buffets include Salad Bar with all the fixings, Assorted Dressings & 2 Desserts. Lunch buffets available for \$18 inclusive for 2 entrée and \$22 inclusive for 3 entrée. All buffets require a 25 person minimum.*

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 WITH ALL BUFFETS**

Haricot Vert

Honey Glazed Sweet  
Potatoes

Vegetable Medley

Steamed Broccoli

Italian Green Beans

Sautéed Seasoned  
Vegetables

Fresh Vegetable Risotto

Black-Eyed Peas

Lima Beans

Southern Greens

Cream Corn

Fried Green Tomatoes

Grilled Asparagus

Brussel Sprouts  
with Bacon

Cabbage

Crowder Peas

Corn Nuggets

Fried Okra

Stewed Tomatoes & Okra

Corn on the Cob

Baked Beans

Pinto Beans

Squash & Onions

Broccoli & Cheese  
Casserole

Squash Casserole

Sweet Potato Casserole

### Sauces

#### **CHOICE OF 1 WITH CHICKEN**

Sun-dried Tomato

Lemon Butter

Creamy Mushroom

Creamy Horseradish

### Starches

#### **CHOICE OF 1 WITH ALL BUFFETS**

Macaroni & Cheese

Mashed Potatoes

Saugahatchee Cheesy  
Potatoes

Roasted New Potatoes

Mixed Wild Rice

Rice Pilaf

Au Gratin Potatoes

Fingerling Potatoes

### Desserts— Choice of 2 with all buffets

Southern Pecan Pie

Pound Cake (Fresh Berries &  
Whipped Cream)

Red Velvet Cake

Cheese Cake (Traditional or  
Seasonal Flavors)

Triple Chocolate Layered Cake

Lemon Cake

Chocolate or Lemon

Meringue Pie

Key Lime Pie

Carrot Cake

Bread Pudding

Fruit Cobblers (Peach, Apple,  
Mixed Berry, Blackberry,  
Blueberry, Cherry)



## **CARVING STATIONS**

**\$150 Serves 35 people**

*\*Chef Included\**

**Roast Top Round**

**Pork Loin**

**Roasted Turkey**

**Honey Glazed Ham**

**Leg of Lamb**

**Prime Rib**

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## **PLATED DINNER ENTREES**

*\*Entrées will be cooked to a standard Medium temperature. Small Side Salad included with each Plated Dinner Entrée.*

- \$26** **Pork Roulade** with Seasonal Risotto & a Bourbon Reduction
- \$26** **Pecan Crusted Chicken** with Sweet Potato Hash, Kale & Chorizo with a Bourbon Reduction
- \$32** **Ribeye (14oz.)** with Root Vegetables, Roasted Fingerling Potatoes and Chimichurri
- \$36** **Filet Mignon (6oz.)** with Brussel Sprouts, Mashed Potatoes, and a Demi Sauce
- Mkt** **Grilled Gulf Fish** with Pepperjack Cheese Grits, Roasted Tomatoes, Corn, Potato & Leek Cream
- \$30** **Crab Cakes** with a Creole Maque Choux, served with a Cajun Remoulade

*\*Dessert available for \$5++ per person. See options on LUNCH SELECTIONS page*

# Saugahatchee Country Club

## HORS D'OEUVRES

*\*Prices are Per Person & Based on 3 Items Per Person\**

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

# Saugahatchee Country Club

## **BEVERAGE SERVICE**

### Non-Alcoholic Beverages

Soft Drinks	\$2.00 each or \$1.50 per person
Assorted Juices	\$3.00 each or \$2.00 per person
Coffee & Tea	\$1.50 per person
Sparkling White Grape Juice	\$10.00 per bottle

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### Bar Options

#### **Cash Bar**

*Guests pay for all alcoholic beverages*

#### **Limited Bar**

*Host sets a specific amount or certain types of alcohol for the bar*

#### **Open Bar**

*Host offers unlimited beer, wine and/or liquor*

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### Beer

Full Domestic Keg	\$350 each
1/2 Domestic Keg	\$175 each
Imported Keg	Market

### Wine

House Wine Bottle	\$20.00 each
House Wine Glass	\$7.00 each

### Liquor

Drinks by the Glass \$8-10 each

**\*Note: Parties in the Upstairs Bar Room have access to more alcohol choices & prices may vary based on what is consumed.**

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## **MISCELLANEOUS**

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**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 Usage** **\$100.00**

**Bartender Fee** **\$100.00 per bartender**  
*(standard protocol is 1 bartender for every 50 people)*

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

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

**Prior Day Setup Fees** **\$250.00 for 2 hours**  
*(\$100 per hour thereafter)*

**Rentals Available**

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