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# AVALON GOLF AND COUNTRY CLUB

## SQUAW CREEK CATERING GUIDE



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# POLICIES AND PROCEDURES

## **SCHEDULING AN EVENT**

You are required to be a member of Avalon Golf and Country Club to hold a private event. Please ask about membership opportunities. Once you become a member of Avalon Golf and Country Club, we will be happy to schedule your events.

## **BANQUET AND MEETING ROOMS**

All special catered events are subject to availability and must be approved by Avalon and coordinated with the Catering Director. Banquet and meeting rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, Avalon Golf and Country Club reserves the right to reassign the banquet or meeting room accordingly. The Club reserves the right to charge a labor fee for the set-up of meeting rooms with extraordinary requirements and last minute changes.

## **MENU SELECTIONS**

Our menus are meant to be a guide however we welcome the opportunity to create a special menu for your event. In order to ensure the availability of all chosen items, your menu selection must be submitted to the Catering Director four (4) weeks prior to the function date. No food or beverage may be brought onto the club premises at any time with the exception of a wedding cake and wedding cookies. A cake cutting fee of \$1.00 per guest will be applied for weddings.

## **SET MENUS**

Pre-arranged or set menus are required for any party of 20 people or more. Parties less than 20 people may order from our ala carte menu.

## **BUFFET DINING AND HORS D'OEUVRE PARTIES**

Buffet dinners and Hors d'oeuvre parties with stations require a 20-person minimum. The club will provide an ample amount of food to ensure guests a well-stocked table and attractive presentation.

## **BANQUET MENU PRICING**

Pricing is subject to change based on seasonal market availability. All items outlined in the banquet menu are subject to change 30 days prior to the event. All prices are subject to a Set-up Charge of 20% and the current Sales Tax, which will be added to your bill. These charges are applied to all banquet pricing and all prices are subject to change. A \$1.00 per plate up charge will apply to all sit-down dinners in the event that more than two entrees have been selected.

## **MINIMUM EXPENDITURES**

*The Squaw Creek location does not have a minimum expenditure.*

During the months of May through October, the Buhl location will have a minimum expenditure of \$12,000 on Saturdays for all private events using the Ballroom. During the month of December, the Buhl location will have a \$4,000 minimum for Fridays and a \$6,000 minimum for Saturdays for events using the Ballroom. This expenditure covers the costs of all food and beverage, coat checks, valets, extra bartender fee, extra bar fees, cake cutting fee, chef attendants, additional linen fees and any other additional labor fees required. This minimum expenditure does not include the 20% set-up fee, applicable sales tax and gratuity.



# POLICIES AND PROCEDURES

## **AUDIO VISUAL EQUIPMENT**

We have available in-house audio and visual equipment for your event needs. This service is complimentary. Any charges that are incurred are covered by the 20% set-up fee.

## **VALET PARKING**

Valet parking is available for an additional cost of \$75.00 per attendant (one valet attendant is strongly suggested per 50 guests). For example, if you have 150 guests, three attendants would be suggested and the charge would be \$225.00.

## **COAT CHECK**

An unmanned coatroom will be provided for private parties when the weather warrants it. A coatroom attendant is available for a flat rate of \$75.00.

## **DRESS ATTIRE**

Unless special dress has been authorized, guests must be properly dressed for the occasion. No blue jeans, shorts or T-shirts are allowed at any time.

## **MUSICAL GROUPS**

We request that the host be careful when selecting their musicians. Consideration must be given to the size of the group and sound equipment to be used. Musicians must be made aware that the Club Management will establish the volume level for the group. Arrangements must be made in advance for band arrivals, set-up, and electrical hook-ups. All musical groups must be set up at least one hour before the event is due to start.

## **VENDOR MEALS**

If you would like to purchase meals for your vendors (members of the band, photographer, etc.) please make arrangements with the Catering Director prior to the event. Please remember that you and your vendors are not permitted to bring food and/or beverages into our facilities or onto our property at any time.

## **SPECIAL DECORATIONS**

Decorations or displays brought onto the property by the guest must be approved prior to arrival. Decoration of exterior entry posts and/or exterior lamp posts is prohibited. Items may not be attached to any stationary wall, floor, window, or ceiling. The use of special rented lighting is prohibited as well as rented chairs for our ballroom. Chair covers may be used but must be rented by the client and put on and taken off by either the client or the vendor. Charger plates are the only type of china that may be brought in by the client, otherwise the Club will provide all china, glassware, and silverware for special events.

## **LOST AND FOUND**

Avalon Golf and Country Club will not be liable for the loss, theft or breakage of any article(s) or merchandise left in the facilities prior to, during or following your event.

## **ADDITIONAL INFORMATION**

Storage areas for vendor supplies will be determined by the Catering Director.

Throwing birdseed, rice, confetti, flower petals, etc. at a wedding reception or any other function is not permitted. Flowers, decorations, cake supplies, gifts, etc. that are provided by the host of a function, must be removed immediately following the event. It is the responsibility of the client to make their vendors aware of this policy.



# POLICIES AND PROCEDURES

## **SMOKING**

Both Avalon Lakes and Avalon at Squaw Creek are non-smoking facilities according to Ohio State Law. Avalon at Buhl Park has designated areas for smoking. Please speak to the Catering Director for details.

## **LIQUOR**

Avalon Golf and Country Club follows the state laws, and under no circumstance can anyone under the age of 21 be served an alcoholic beverage nor can any alcoholic beverages be brought onto the premises.

## **SET-UP AND CLUB COST FEES**

A 20% set-up and club cost fee is added to all special event bills. This fee is made up of all services and costs included in the preparation and execution of your event.

Set-up and club costs include, but are not limited to:

Set-up and removal of chairs, tables, buffet stations, dance floor maintenance, dividers, and table linen. It also goes towards the costs included in the use of your choice of colored linen, seasonal decorations, traying of wedding cookies and preparation of the food ordered for the event.

If no food & beverage is purchased, an applicable set-up and club costs fee will be added to your bill according to room size and labor involved in preparing for the event. This fee will cover the set-up, tear down and linen for your event.

All social events are based on a 5 hour timeframe. A \$500 fee will be applied for each additional hour.

## **GRATUITY**

Gratuity is not included but greatly appreciated by our staff if you feel that we did an exceptional job. If you choose to leave a gratuity please see a manager for guidance.

## **DEPOSIT**

Reservations are confirmed upon the receipt of a non-refundable room rental deposit. All deposits are applied to the final bill. For weddings and large functions a \$1000 deposit is required at the time of booking. Based upon the availability of the space you are renting, a deposit may be required for small parties. That determination will be made by the Catering Director. Upon cancellation of any event, the deposit will be forfeited.

## **GUARANTEES**

The estimated number of guests is due three (3) weeks prior to the scheduled event. The final guarantee of guests must be given five (5) business days prior to the function. It will not be permitted to lower the guarantee within the 5-day period. If no final guarantee is received, we will consider the estimated number indicated on the Event Order which is approved and signed by the client to be the correct and guaranteed number. You will be billed for the guaranteed number of guests or the actual number in attendance, whichever is higher.

For parties that require a deposit, an estimated check for pre-payment based on the final guest count is due five (5) days before the event. Upon completion of the event, full payment is due, including charges for any additional guests or other charges incurred during the event. For parties that did not require a deposit, full payment is due at the end of the event unless otherwise stated by the Catering Director.

## **PAYMENT**

Acceptable forms of payment are cash, check or credit card. Applicable taxes and a 20% set-up charge are added to all bills. Avalon Golf and Country Club reserves the right to bill for any damages incurred during the event. If you wish to use a credit card for deposits and full payments of events, there will be a 3.5% Administrative Fee added to the total amount.



# BREAKFAST | BRUNCH BUFFET

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## **THE AVALON CONTINENTAL | \$6**

Seasonal fresh fruit salad, freshly baked pastries and muffins, Chef's selection of freshly squeezed juices, Avalon's house blend coffee, and select teas

### ENHANCE THE AVALON CONTINENTAL WITH ADDITIONAL MORNING ITEMS:

SMOKED BACON, SAUSAGE LINKS, OR VIRGINIA HAM	\$ 2.5
SCRAMBLED EGGS	\$ 2.5
OATMEAL OR ASSORTED DRY CEREALS	\$ 2.5
CROISSANTS OR ASSORTED BAGELS WITH CONDIMENTS	\$ 2.5
FRENCH TOAST, PANCAKES OR WAFFLES	\$ 3
COUNTRY STYLE HOME-FRIED POTATOES	\$ 3
OMELET STATION (CHEF ATTENDED)	\$ 3

## **SMOKED SALMON AND BAGEL PLATTER | \$10.5**

Served with shaved red onions, sliced tomatoes, chopped eggs, and whipped cream cheese

## **PAR | \$14**

Farm fresh scrambled eggs, smoked bacon, sausage links, cheese blintzes with berries, hash browns or home fries, fresh fruit selection, Pastry Chef's morning pastry selection

## **BIRDIE | \$18**

Chef-attended omelet station: fresh omelets prepared with assorted meats, cheeses, and vegetables, as well as French toast with maple syrup, hash browns or home fries, smoked bacon, sausage links, fresh fruit selection, oven roasted herb chicken, field greens with assorted toppings and homemade dressings, Pastry Chef's morning pastry selection

## **EAGLE | \$21**

Chef-attended omelet station: Fresh omelets prepared with assorted meats, cheeses, and vegetables, as well as waffles with maple syrup, smoked bacon, sausage links, potato latkes, fresh fruit selection, lemon roasted salmon medallions with a cucumber dill sauce, asparagus with béarnaise sauce, field greens with assorted toppings and homemade dressings

## **BREAKFAST AND BRUNCH BUFFET | ADDITIONAL INFORMATION**

The Omelet Station, the Birdie and the Eagle will have a \$75.00 charge for each chef attendant

All brunches include water, iced tea, select juices, and Avalon's house blend coffee



## PLATED LUNCHEONS

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

### **CLASSIC CAESAR SALAD | \$8**

Romaine, Croutons, Grated Parmesan and homemade Caesar Dressing

WITH CHICKEN \$ 4

WITH ROASTED FLAKY SALMON OR STEAK \$ 9

### **BLACKENED CHICKEN SALAD | \$12**

Romaine, Caramelized Walnuts, Roasted Red Peppers and Walnut Vinaigrette

### **TRIO OF SALADS | \$10**

Chicken, Tuna and Egg Salad served with a Croissant and Fresh Fruit

### **GREEK SALAD | \$10**

Romaine, Feta Cheese, Fire Roasted Peppers, Greek Olives, Cucumbers, Red Onions and Lemon Oregano Dressing

WITH CHICKEN \$ 4

WITH ROASTED FLAKY SALMON OR STEAK \$ 9

### **HEPBURN SALAD | \$13**

Mixed Greens, Grilled Chicken, Strawberries, Mandarin Oranges, Candied Pecans topped with Crumbled Gorgonzola Cheese and Golden Balsamic Dressing

### **HAWAIIAN CHICKEN SALAD | \$11**

Chicken Salad with Almonds served in a Pineapple Boat with a side of Fresh Fruit

### **QUICHE LORRAINE | \$10**

Delicate Pie Crust filled and baked with Swiss cheese, Bacon and Spinach served with Fresh Fruit

### **VEGETABLE OR CHICKEN CRÊPE | \$10**

Choice of Fresh Vegetables or Chicken wrapped in a delicate French Crêpe topped with a Light Cream Sauce served with Fresh Fruit

### **CHICKEN RIESLING | \$12**

Chicken Breast sautéed with Mushrooms and Grapes in a Riesling wine sauce Served with Jasmine Rice

### **CHICKEN CAPREZZIO | \$12**

Grilled Breast of Chicken topped with Grilled Tomatoes, Fresh Mozzarella, Balsamic Reduction and a Micro Basil Salad served over Pesto Risotto

### **SOUPS | \$3**

Choice of New England Clam Chowder, Wedding Soup, Tomato Dill Bisque, Matzo Ball Soup or Roasted Red Pepper Potato Soup

### **DESSERTS | \$4.5**

Choice of Berry Sorbet, Chocolate Mousse Cup, Lemon Tart, Strawberry Shortcake, Carrot Cake, or Italian Almond Torte (additional \$2)



# LUNCHEONS BUFFET STYLE

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## **HOMESTYLE LUNCHEON | \$14**

Mixed greens salad, cream chicken over biscuits garnished with peas and carrots, mashed potatoes, green beans and cinnamon caramel bread pudding with raisins

## **THAT'S A WRAP | \$15**

Chef's soup of the day, Mediterranean pasta salad, assorted wrap sandwiches with fresh shaved meats, garden fresh grilled vegetables, tuna salad, chicken salad, croissants and assorted cookies and brownies

## **THE AVALON CLASSIC | \$15**

Mixed greens salad, airline roasted chicken breast, roasted redskin potatoes, grilled assortment of vegetables and chocolate mousse cups

## **THE AVALON DELI BOARD | \$15**

Chef's soup of the day, potato salad, pasta salad, slow roasted turkey, Virginia ham, hard salami, sliced roast beef, assorted sliced cheeses, condiment tray with pickles and relishes, assorted fresh baked breads and buns, and assorted cookies and brownies

## **THE SALAD BAR | \$15**

Tossed greens with an array of toppings and dressings, tuna salad, chicken salad, egg salad, assorted fresh rolls, bread and butter, strawberry shortcake

## **IT'S ITALIANO | \$18**

Mixed greens, Caesar salad, garlic bread, assorted pasta with chunky spaghetti, pesto, and Alfredo sauces, seasonal vegetables, roasted chicken, Italian meatballs, and lemon bars

\*Add Italian Wedding soup for an extra \$3.00 per person

## **LUNCHEONS | ADDITIONAL INFORMATION**

Champagne, Wine, Mimosas, Bloody Mary's or Punch may be added.

All buffets include water, iced tea and Avalon's house blend coffee.



# CASUAL BUFFETS

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## THE COOKOUT | \$19

Pasta Salad, Potato Salad, Cheesy Potatoes  
Angus Burgers, Hot Dogs, Herb Grilled Chicken  
Assorted Sliced Cheeses, Condiment Tray with Pickles and Relishes  
Assorted Fresh Baked Breads and Buns  
Assorted Cookies

## THE BACKYARD BBQ | \$29

Mixed Greens, Fresh Cut Vegetables with Ranch Dip  
Pasta Salad, Coleslaw  
Baked Beans with Smoked Bacon, Corn on the Cob  
Slow Roasted BBQ Spiced Ribs and Herb Grilled Chicken  
Fresh Baked Rolls with Butter  
Assorted Cookies and Brownies

## THE STEAK-OUT | \$33

Mixed greens, Pasta Salad, Potato Salad  
Baked Beans with Smoked Bacon, Corn on the Cob, Fresh Cut Vegetables with Ranch Dip  
12 oz Strip Steaks (prepared medium)  
Fresh Baked Rolls with Butter  
Apple Caramel Pie

## THE POOL PARTY\* | \$13

Chicken Tenders, Pizza  
Assorted bagged chips  
Sliced Watermelon, Assorted Cookies  
Soft drinks included

## THE PIZZA PARTY | \$16

Mixed Greens Salad  
Assorted Pizza (Chef's choice)  
Assorted Wings (Chef's choice)  
Fresh Cut Vegetables with Ranch Dip  
Assorted Cookies

## THE SPA PARTY | \$11

Chicken Salad and Tuna Salad with Croissants  
Fruit Display with Assorted Cheese and Crackers  
ADD CHOCOLATE COVERED STRAWBERRIES  
ADD CHAMPAGNE (PEACH BELLINI'S OR MIMOSA)

\$ 1.5 PER PIECE  
\$ 18 PER BOTTLE

## CASUAL BUFFETS | ADDITIONAL INFORMATION

All buffets include water, iced tea, and Avalon's house blend coffee.

\*In the event your private party is after pool hours, a lifeguard is mandatory per 25 swimmers at a fee of \$10 per hour per lifeguard. Also a \$10 fee will apply for all non-member swimmers.

\*If you have less than 20 people for the Pool Party, please see the Catering Director for menu options.

# HORS D'OEUVRE SELECTIONS

PRICED PER PERSON | MINIMUM OF 20 PEOPLE OR 100 MINIMUM PIECES

## COLD | PRICED PER PERSON

Fresh Seasonal Fruit Display	\$ 3.25
Domestic Cheese and Cracker Display	\$ 2.50
Vegetable Display with Ranch Dip	\$ 2.25

## COLD | PRICED PER 100 PIECES

Shrimp Cocktail	\$275
Assorted Sushi Rolls	\$170
SPICY TUNA, CALIFORNIA, SHRIMP TEMPURA, VEGETABLE	
Wild Mushroom and Boursin Cheese Bruschetta	\$170
Smoked Salmon on Herb Flatbread	\$190
Cold Soup Shots	\$150
GAZPACHO, MELON, CUCUMBER	
BLT bites	\$150
Antipasto Skewers	\$150

## HOT | PRICED PER 100 PIECES

Scallops wrapped in Bacon	- Mkt -
Grilled Lamb Chops with Rosemary	\$325
Mini Beef Wellingtons	\$275
Mini Slider Burgers	\$250
Artichoke and Bleu Cheese Pancakes	\$235
WITH TENDERLOIN	
Asparagus wrapped in Phyllo	\$185
Spanikopita	\$160
Mini Maryland Style Crab Cakes	\$150
WITH RÉMOULADE SAUCE	
Spicy Chicken Mac n' Cheese	\$150
Mini Quiche Assortment	\$150
Breaded Peppadew	\$140
WITH HAVARTI CHEESE	
Quesadillas	\$130
CHICKEN OR BEEF	
Mini Grilled Cheese Sandwiches	\$130
Mini Reuben	\$130
Fried Mac n' Cheese Bites	\$125
Wing Platter	\$125
BUFFALO, BBQ, AND RANCH	
Assorted Stuffed Mushrooms	\$120
HERB, CRAB, SAUSAGE	
Tomato Bisque Shots	\$120
Chicken Tenders	\$120
Fried Vegetable Potstickers	\$120
Grilled Satay with Thai Peanut Sauce	\$120
CHICKEN, BEEF OR PORK	
Jalapeno Poppers with Bronco Berry Sauce	\$120
Miniature Egg Rolls	\$120
WITH SWEET AND SOUR SAUCE	
Assorted Seasonal Bruschetta Display	\$120
GREENS & TOMATO OR ARTICHOKE & ROASTED RED PEPPERS	
Fried Ravioli	\$115
WITH SPAGHETTI SAUCE	
Assorted Pizzettas	\$115
WITH SEASONAL TOPPING	



## SPECIALTY STATIONS

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

### THE CARVERY

Honey Roasted Virginia Ham FRESH GRATED HORSERADISH AND HONEY MUSTARD	\$ 6
Roasted Boneless Turkey Breast HONEY MUSTARD SAUCE, CRANBERRY MARMALADE	\$ 8
Carved Corned Beef ASSORTED MUSTARD SAUCE	\$ 9
Slow Roasted Prime Rib of Beef HORSERADISH CREAM, ROSEMARY MUSTARD SAUCE, AU JUS	\$ 10
Carved Leg of Lamb MINT JELLY SAUCE	\$ 10
Garlic Herb Crusted Beef Tenderloin HORSERADISH CREAM, GARLIC HERB AIOLI	\$ 12

### CHEF STATIONS

Chinatown STIR FRIED CHICKEN STRIPS, BAY SHRIMP, JASMINE RICE, ASIAN VEGETABLES, SWEET AND SOUR SAUCE, AND CHILI GARLIC SAUCE	\$ 15
Southwestern CHICKEN, BEEF, SPICY SHRIMP, WARM FLOUR TORTILLAS, REFRIED BEANS, SAUTÉED PEPPERS AND ONIONS, SHREDDED CHEESE, SOUR CREAM, SALSA, GUACAMOLE, SPANISH RICE	\$ 15
Italiano ASSORTED PASTA WITH CHUNKY SPAGHETTI, PESTO, AND ALFREDO SAUCES, ROASTED CHICKEN, BAY SHRIMP, SEASONAL VEGETABLES, AND GARLIC BREAD	\$ 16
Italiano with Italian Meatballs or Sweet Italian Sausage	\$ 18.5

### SPECIALTY STATIONS | ADDITIONAL INFORMATION

There is a \$75 charge for each stand-alone chef attendant



# DISPLAYS

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## **TRADITIONAL SIDE OF COLD POACHED SALMON** | \$ 6.5

RED ONION, CUCUMBERS, EGGS, CAPERS AND CRÈME FRAÎCHE

## **ITALIAN ANTIPASTO** | \$ 7

ITALIAN MEATS AND CHEESES SURROUNDED BY ROASTED SEASONAL VEGETABLES, OLIVES, MARINATED ARTICHOKE, PEPPERONCINI, ITALIAN HOT PEPPERS AND OIL, BREADSTICKS AND CRACKERS

## **WINE COUNTRY** | \$ 7

ASSORTED INTERNATIONAL CHEESES FROM SELECT FARMS, SEASONAL FRUIT, ASSORTED CRACKERS

## **MEDITERRANEAN ANTIPASTO** | \$ 7

HUMMUS, TABOULI, OLIVE SALAD, STUFFED BABY EGGPLANT, FETA CHEESE, STUFFED GRAPE LEAVES AND FLATBREAD

## **FROM THE SEA** | \$ 11

ROSEMARY SCALLOP AND SHIITAKE MUSHROOM SKEWERS, LEMON POACHED SHRIMP, SMOKED SALMON, POTATO BLINI, DIPPING SAUCES

## **RAW BAR** | \$ 15

OYSTERS ON THE HALF SHELL, COCKTAIL CRAB CLAWS, MARINATED JUMBO SHRIMP, SPICY COCKTAIL SAUCE, RÉMOULADE SAUCE

## **SWEET NOTHINGS** | \$ 6

ASSORTED FINGER SWEETS  
CREAM PUFFS, ECLAIRS, TARTLETS, CANNOLIS, CHEESECAKE BITES, ASSORTED TRUFFLES



# BUFFET SELECTIONS

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## **BUFFET No. 1 | \$19**

Two Salads, Two Entrées, Two Accompaniments, One Dessert

## **BUFFET No. 2 | \$23**

Two Salads, Three Entrées, Three Accompaniments, One Dessert

\*ALL BUFFETS INCLUDE ROLLS AND BUTTER, WATER, ICED TEA, AND AVALON'S HOUSE BLEND COFFEE

### **SALADS**

Mixed Greens, Caesar, Greek, Fruit Salad, Caprezio, Dilled Cucumber & Tomato

### **ENTRÉES | BEEF AND PORK**

Roasted Pork Loin  
WITH BAKED APPLES

Glazed Ham  
WITH PINEAPPLE

Sausage Stuffed Cabbage  
WITH PEPPERS AND ONIONS

Roast Prime Rib  
WITH AU JUS

\*ADDITIONAL \$2 CHARGE

Beef Tenderloin Medallions  
WITH A RED WINE REDUCTION

\*ADDITIONAL \$4 CHARGE

### **ENTRÉES | CHICKEN**

Balsamic Glazed Chicken  
CHICKEN BREAST SAUTÉED IN A PORT BALSAMIC REDUCTION WITH ROASTED TOMATOES AND PROVOLONE CHEESE

Chicken Francaise  
CHICKEN BREAST COATED WITH EGG AND CHEESE BATTER AND SAUTÉED IN A LEMON BUTTER SHERRY SAUCE

Chicken Marsala  
CHICKEN BREAST SAUTÉED WITH MUSHROOMS IN A GARLIC MARSALA WINE SAUCE

Cranberry Almond Chicken  
BONELESS BREAST OF CHICKEN COATED WITH CRANBERRIES, ALMONDS AND PANKO,  
TOPPED WITH AN AMARETTO CREAM SAUCE

Chicken Natale  
CHICKEN BREAST STUFFED WITH SPINACH, PROVOLONE CHEESE AND ROASTED RED PEPPER. TOPPED WITH ROASTED RED PEPPER SHERRY CREAM



# BUFFET SELECTIONS

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## ENTRÉES | PASTA

Tri-Color Tortellini  
WITH A TARRAGON CREAM SAUCE

Penne  
WITH SPAGHETTI SAUCE AND MEATBALLS

Penne alla Vodka

Eggplant Rollatini

## ENTRÉES | SEAFOOD & FISH

Baked Salmon  
IN A SAKE GINGER LIME BEURRE BLANC

Italian Baked Whitefish  
WITH PEPPERS, ONIONS AND TOMATOES

Crab Stuffed Whitefish  
Additional \$2

## ACCOMPANIMENTS

Oven Roasted Potatoes  
Garlic Mashed Potatoes  
Baked Potato  
Duchess Potatoes  
Wild Rice  
Risotto  
Candied Yams  
Fresh Green Beans  
Sugar Snap Peas  
Asparagus  
Glazed Carrots  
Grilled Assortment of Vegetables

## DESSERTS

Carrot Cake  
Lemon Tart  
Chocolate Mousse Cup  
Cheesecake  
Fresh Seasonal Pie  
Italian Almond Torte  
Additional \$2

\*FOR WEDDINGS, THE CAKE WILL BE CUT AND SERVED AT NO ADDITIONAL CHARGE AND YOUR DESSERT OPTION WILL BE ELIMINATED



# SIT-DOWN DINNER MENU

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## SALADS

Avalon House Salad GREENS, CUCUMBERS, TOMATOES, RED ONIONS, BLACK OLIVES, BALSAMIC VINAIGRETTE	-Inc-
Traditional Caesar ROMAINE, CROUTONS, GRATED PARMESAN, CAESAR DRESSING	\$ 4
Tomato and Basil Salad TOMATOES, FRESH MOZZARELLA, BASIL, AGED BALSAMIC VINAIGRETTE	\$ 5
Summer Berry Salad GREENS, FRESH BERRIES, SHAVED RED ONIONS, TOASTED ALMONDS, POPPY SEED VINAIGRETTE	\$ 6
Baby Spinach Salad BABY SPINACH, PEARS, CANDIED PECANS, BALSAMIC VINAIGRETTE	\$ 6

## SOUPS

Your Choice of: NEW ENGLAND CLAM CHOWDER FOREST MUSHROOM CREAM TOMATO DILL BISQUE GAZPACHO WEDDING	\$ 3
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# SIT-DOWN DINNER MENU

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## ENTRÉE COMBINATIONS | A TOUCH OF ELEGANCE

Garlic & Herb Roasted Chicken Breast and Shrimp Skewer	\$ 25
Pretzel Crusted Tilapia & Tarragon Mustard Crusted Chicken WITH A PEPPERCORN DIJONNAISE SAUCE	\$ 26
Roasted Salmon Medallion & Herb Roasted Chicken Breast	\$ 29
Petite Filet & Crab Cake	\$ 32
Petite Filet & Herb Roasted Chicken Breast	\$ 34
Petite Filet & Jumbo Shrimp Skewer	\$ 36
Petite Filet & Baked Halibut	\$ 43
Petite Filet & Lobster Tail	-Mkt-

## ENTRÉES | BEEF & PORK

Mustard Crusted Pork Tenderloin	\$ 19
Fennel Crusted Roasted Pork Loin	\$ 21
6 oz Filet of Beef WITH A RED WINE REDUCTION, DEMI-GLACE OR BOURBON BLACK CHERRY SAUCE	\$ 26
12 oz Grilled Strip Steak WITH A RED WINE REDUCTION	\$ 28
16 oz Bleu Cheese Crusted Rib Eye WITH A RED WINE REDUCTION, DEMI-GLACE OR BOURBON BLACK CHERRY SAUCE	\$ 30

\*ADD GRILLED MUSHROOMS OR ONIONS FOR AN ADDITION \$1

\*ALL ENTRÉES PREPARED MEDIUM



# SIT-DOWN DINNER MENU

PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## ENTRÉES | CHICKEN

Garlic Herb Roasted Chicken Breast WITH A WHITE WINE REDUCTION	\$ 19
Chicken Riesling WITH MUSHROOMS AND GRAPES IN A RIESLING WINE SAUCE	\$ 19
Chicken Marsala	\$ 19
Chicken Francaise	\$ 19
Balsamic Glazed Chicken WITH PROVOLONE AND SUN DRIED TOMATOES	\$ 19
Chicken Saltimbocca WITH PROSCIUTTO, SAGE AND FONTINA CHEESE IN A MADEIRA WINE SAUCE	\$ 19
Boursin Chicken Breast PANKO CRUSTED CHICKEN BREAST WITH BOURSIN CHEESE AND ROASTED RED PEPPERS IN A CREAM SAUCE	\$ 21

## ENTRÉES | FISH AND SEAFOOD

Whitefish Francaise	\$ 19
Pretzel Crusted Tilapia	\$ 19
Pineapple Glazed Mahi Mahi	\$ 21
Baked Salmon	\$ 25
Shrimp Alex LIGHTLY COATED WITH GARLIC BREAD CRUMBS	\$ 31
Pan Roasted Halibut	\$ 31

All entrées above are served with an Avalon Garden Salad, choice of two accompaniments, fresh rolls and butter, water, iced tea and Avalon's house blend coffee



## SIT-DOWN DINNER MENU

### ENTRÉES | PASTA AND VEGETARIAN \*

Grilled Portabella STACKED WITH SEASONAL VEGETABLES	\$ 17
Pasta Primavera	\$ 16
Mushroom Ravioli WITH TARRAGON CREAM SAUCE	\$ 16
Eggplant Lasagna	\$ 17
Butternut Squash Ravioli WITH VANILLA CREAM SAUCE	\$ 19
Lobster Ravioli WITH LOBSTER SHERRY CREAM SAUCE	\$ 21

\*All Pasta and Vegetarian entrées are served with an Avalon Garden Salad, fresh rolls and butter, water, iced tea and Avalon's house blend coffee

### ACCOMPANIMENTS | CHOICE OF TWO

Garlic Mashed Potatoes  
Roasted Redskin Potatoes  
Duchess Potatoes  
Risotto  
Asparagus  
Green Bean Almondine  
Grilled Assortment of Vegetables

### SIT-DOWN DINNER | ADDITIONAL INFORMATION

Kids meals are available for \$7.95 per person

A \$1 per person wedding cake cutting fee will be applied to sit down dinners

An additional \$1 per plate up charge will apply to all sit-down dinners in the event that more than two entrées have been selected

## SIT-DOWN DINNER MENU



PRICED PER PERSON | MINIMUM OF 20 PEOPLE

## DESSERTS

Lemon Tart	\$ 4.5
Chocolate Parfait DARK AND WHITE CHOCOLATE MOUSSE LAYERED WITH BERRIES AND FRESH WHIPPED CREAM	\$ 4.5
Strawberry Shortcake	\$ 4.5
Chocolate Mousse Cup	\$ 4.5
New York Cheesecake WITH FRESH SEASONAL BERRIES	\$ 5
Chocolate Chip Cannoli	\$ 5
Tiramisu	\$ 6
Italian Almond Torte	\$ 6.5
Classic Vanilla Crème Brûlée WITH FRESH SEASONAL BERRIES	\$ 7.5

## CAKE PRICING



## CAKE PRICING

Six Inch SERVES 6 – 8 PEOPLE	\$ 20
Eight Inch SERVES 12 PEOPLE	\$ 25
Ten Inch SERVES 15 PEOPLE	\$ 30
¼ Sheet Cake SERVES 20 PEOPLE	\$ 35
½ Sheet Cake SERVES 40 PEOPLE	\$ 45
Full Sheet Cake SERVES 80 PEOPLE	\$ 65

## FLAVORS | CAKE

White, Chocolate, Yellow, Marble Carrot, Banana, Red Velvet	-Inc- \$ 8
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## FLAVORS | ICING

Chocolate Butter Cream, Vanilla Butter Cream, Whipped Cream Chocolate Ganache, Cream Cheese	-Inc- \$ 5
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## ADDITIONS | NUTS

Hazelnut, Pecans, Walnuts, Almonds	\$ 7
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## ADDITIONS | Mousse FILLINGS

Strawberry, Raspberry, Chocolate, Hazelnut Mocha	\$ 7
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## CUPCAKE PRICING

## CUPCAKE PRICING

\$ 2

A MINIMUM OF ONE DOZEN PER FLAVOR IS REQUIRED

### FLAVORS |

Chocolate with Butter Cream Icing, Vanilla Icing, Chocolate Icing

Red Velvet with Cream Cheese Frosting

Chocolate with Peanut Butter Icing

Vanilla with Whipped Cream, Chocolate Icing, Butter Cream Icing

Yellow Cake with Whipped Cream, Chocolate Icing, Butter Cream Icing

Cookies and Cream

Carrot Cake with Cream Cheese Icing

Chocolate with Peanut Butter Chocolate Chip Frosting

Banana with Cream Cheese Icing

German Chocolate with Coconut Pecan Frosting

Pumpkin with Cream Cheese Frosting

Coconut with Coconut Butter Cream and Toasted Coconut Frosting

### ADDITIONAL FLAVORS |

\$3

Lemon Chiffon Cup Cake with Lemon Curd Filling and Lemon Butter Cream Frosting

Boston Crème Filled Cup Cake with Chocolate Ganache

Chocolate Cupcake with Butter Cream Icing Dipped in Chocolate Ganache

Italian Almond with Mascarpone Cream and Toasted Almonds

Hazelnut Mocha with Mocha Butter Cream Icing dipped in Ganache  
Topped with Toasted Hazelnuts

### ADDITIONS |

Fondant Flowers

\$ 1 Up charge

Butter Cream Flowers

\$.75 Up charge



## EQUIPMENT RENTAL & ADDITIONAL SERVICES

### MEETINGS | PER PERSON

HALF DAY BEVERAGE STATION \$ 4  
Coffee, tea, bottled water and assorted sodas

HALF DAY SNACK STATION \$ 5  
Assorted freshly baked cookies and snack bags

### ADDITIONAL BANQUET SERVICES

Extra Linen \$ 50  
Valet Parking \$ 75 per attendant  
Coat Check Attendants \$ 75 per attendant  
Extra Bartender \$ 75 per attendant  
Request for no tip jars at the bar \$ 75 per attendant  
Additional Labor Charge -Varies-

### EQUIPMENT LISTING | NO ADDITIONAL CHARGE

Ballroom Large Screen  
14' SCREEN  
Ballroom High-Definition Projector  
Ballroom VCR/DVD/CD built-in unit  
Ballroom High-definition Televisions  
TWO 73" TVs AVAILABLE  
Portable High-Definition 32" LCD TV with DVD/VCR  
Portable Projection Screen  
8' DIAGONAL  
Portable Projector  
Wireless Microphone  
Speaker Phone  
Podium  
Easel

\*EACH MEETING ROOM IS EQUIPPED WITH PHONE LINES, PHONES AND DATA PORTS



# BAR PRICING

## BAR PRICES | PER CONSUMPTION OR CASH BAR ONLY

Extra Bartender	\$ 75 per bartender
Extra Bar	\$ 75 per bar

## BAR PRICES | HOUSE

Seagrams 7	Jim Beam
Bacardi Silver	Lauders Scotch
Malibu	El Toro
Aristocrat	Peach Schnapps
Kamchatka	Amaretto

## BAR PRICES | TOP SHELF

Canadian Club	Dewar's
Beefeater	Jose Cuervo
Old Grandad	Peach Schnapps
Absolut	Amaretto
Bacardi Silver	Baileys
Captain Morgan	Kahlua
Malibu	

## BAR PRICES | PREMIUM

Crown Royal	Johnny Walker Red
Tanqueray	Jose Cuervo
Jack Daniels	Peach Schnapps
Grey Goose	Amaretto
Bacardi Silver	Baileys
Captain Morgan	Kahlua
Malibu	

\*ALL BAR DRINKS INCLUDE MIXERS



## BAR PACKAGES

PRICED PER PERSON

### LIQUOR OPEN BAR | PACKAGES

All Liquor Open Bar Packages include:

LIQUOR  
BEER  
HOUSE WINE  
SOFT DRINKS  
MIXERS  
BARTENDERS

Drink choices include:

BUD LIGHT  
COORS LIGHT  
MILLER LIGHT  
HEINEKEN  
CABERNET  
MERLOT  
CHARDONNAY  
WHITE ZINFANDEL  
RIESLING

### LIQUOR OPEN BAR | ONE HOUR

House	\$ 8
Top Shelf	\$ 10
Premium	\$ 13

### LIQUOR OPEN BAR | TWO HOUR

House	\$ 9
Top Shelf	\$ 11
Premium	\$ 14

### LIQUOR OPEN BAR | THREE HOUR

House	\$ 11
Top Shelf	\$ 13
Premium	\$ 16

### LIQUOR OPEN BAR | FOUR HOUR

House	\$ 12
Top Shelf	\$ 14
Premium	\$ 17

### LIQUOR OPEN BAR | FIVE HOUR

House	\$ 14
Top Shelf	\$ 16
Premium	\$ 19



## BAR PACKAGES

PRICED PER PERSON

### WINE & BEER OPEN BAR | PACKAGES

All Liquor Open Bar Packages include:

DOMESTIC BEER  
HOUSE WINE  
SOFT DRINKS  
BARTENDERS

Drink choices include:

BUD LIGHT  
COORS LIGHT  
MILLER LIGHT  
HEINEKEN  
CABERNET  
MERLOT  
CHARDONNAY  
WHITE ZINFANDEL  
RIESLING

### WINE & BEER OPEN BAR | RATES

One Hour	\$ 7
Two Hour	\$ 8
Three Hour	\$ 9
Four Hour	\$ 10
Five Hour	\$ 11

### OPEN BAR | ADDITIONAL INFORMATION

If you are having an open bar, you may substitute our select wines at an additional charge per bottle opened. Please ask the catering director for a current wine list. All wines are subject to availability due to the Ohio State Liquor laws.

Champagne is available for an additional charge of \$18 per bottle opened.

For guests under the age of 21, there will be a \$2.5 charge for sodas and juices.

If no tip jars are requested at the bar an automatic \$75 gratuity per bartender is added to the bill.



# EVENT CONTRACT

THANK YOU FOR CHOOSING AVALON GOLF AND COUNTRY CLUB FOR YOUR PRIVATE EVENT!

EVENT DATE: \_\_\_\_\_ EVENT TIME: \_\_\_\_\_

ESTIMATED # GUESTS: \_\_\_\_\_ ROOM: \_\_\_\_\_

LOCATION: (SQUAW CREEK, BUHL, AVALON LAKES) \_\_\_\_\_

**PERSON ASSUMING FINANCIAL RESPONSIBILITY:**

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_ FAX: \_\_\_\_\_

BRIDE: \_\_\_\_\_ GROOM: \_\_\_\_\_

MEMBER NAME: \_\_\_\_\_ MEMBER NUMBER: \_\_\_\_\_

DEPOSIT DUE: \_\_\_\_\_ DEPOSIT PAID: \_\_\_\_\_

**AVALON GOLF AND COUNTRY CLUB WILL NOT BE HELD LIABLE FOR NON-PERFORMANCE OF THIS CONTRACT OR ANY DAMAGES AS A RESULT OF LABOR TROUBLES, DISPUTES OR STRIKES, ACCIDENTS, GOVERNMENT (FEDERAL, STATE AND MUNICIPAL) REGULATIONS OF OR RESTRICTIONS UPON TRAVEL OR TRANSPORTATION, NON-AVAILABILITY OF FOOD, BEVERAGE OR SUPPLIES, RIOTS, NATIONAL EMERGENCIES, ACTS OF GOD AND OTHER CAUSES WHETHER ENUMERATED OR NOT, WHICH ARE BEYOND THE REASONABLE CONTROL OF AVALON GOLF AND COUNTRY CLUB.**

I HEREBY AGREE TO AVALON GOLF AND COUNTRY CLUB'S EVENT POLICIES AND PROCEDURES:

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

## ADDITIONAL SERVICES

## **TRANSPORTATION**

A Suite Adventures Inc. | (330) 501-7433  
VIP Limousine Service | (330) 369-4847  
CCS Trans | (330) 747-1311  
Fab Limos | (330) 793-5466

## **CEREMONY & RECEPTION MUSIC**

Tune Weavers – Jeff Dunn | (330) 788-8851  
Music Man DJ | (330) 793-2098  
The DJ Crew | (330) 869-6556  
Rudy and the Professionals | (330) 502-2629  
Pipe Dreams | (724) 962-8897  
FX Project | (724) 528-2324  
2nd Avenue Band | (724) 589-2091  
Bobby Remp | (727) 515-9968  
Backbeat – John Reese | (330) 758-7133  
John Chapman | (330) 877-0994  
Rich Yocum (Pianist) | (330) 847-7076  
Loren DiGiorgi (Pianist) | (724) 654-5812  
Daniel Shapiro (Pianist) | (330) 544-6974  
Elegant String Quartet | (330) 726-2856

## **CAKES**

Clarencedale Cake | (330) 758-6245  
Lori Vlahos | (330) 392-6378  
The Cake Boutique | (330) 395-CAKE  
Sugar Showcase | (330) 792-9154  
Hermitage Bakery | (724) 342-4908  
Denise Hunt | (330) 448-1435  
Special Occasion Cookies | (330) 856-1539

## **CHAIR COVER RENTALS**

Sister Act Rentals | (330)509-0636  
Evaline's Bridal | (330) 392-6569

## **CHOCOLATE FOUNTAIN**

Sister Act Rentals | (330)509-0636

## **TENT RENTALS**

TR Party Center | (330) 788-8784  
Elite Party Tents | (724) 882-9563  
Rental Corral | (724) 347-1200  
Tri-Son Tents | (330) 856-7159

## **SPA SERVICES | ESTHETICIANS**

Avalon Spa and Salon | (724) 704-8818

## **FLORAL**

Green's | (330) 448-1612  
Renee's | (330) 544-2979  
Edward's | (330) 744-4387  
Kraynak's | (724) 347-4511  
Petal's | (724) 982-0922  
Cottage Gardens | (724) 981-4540  
Full Circle Florist | (330) 702-8777

## **PHOTOGRAPHY/VIDEOGRAPHERS**

Laura Ruppberger | (724) 656-9271  
Moroco Photography | (724) 981-2765  
Cimperman Photography | (724) 342-6131  
Jim Pitts | (724) 981-1462  
Paul Witkowski | (330) 533-6140  
Greenwood Photography | (330) 984-1338  
Pictures in Motion | (330) 270-0945  
House of Portraits | (330) 392-0364

WE ARE PROUD TO OFFER ON-SITE SPA PARTIES.  
PLEASE ASK THE CATERING DIRECTOR FOR MORE INFORMATION ON SPA PACKAGES AT  
AVALON SPA AND SALON, LOCATED AT BUHL PARK.  
GOLF PACKAGES CAN BE ARRANGED AT ALL THREE GOLF-SHOPS.

## **ERIE**

Take 90 West (Crossing the Ohio line) to Rt. 11 South and proceed to the Warren exit. Then take 82 East to Sharon. Take the 193 Route Exit. Exit to the right, Squaw Creek is located ½ mile down to the left.

## **AKRON**

Take Rt. 76 East (which will become 80) to Rt. 11 North to the Warren Exit. Then take Rt. 82 East to Sharon. Take the 193 Route Exit. Exit to the right, Squaw Creek is located ½ mile down to the left.

## **CLEVELAND**

Take Rt. 480 to Rt. 422 to Warren. Then take the by-pass, which is Rt. 5 & 82, continue on Rt. 82. East to Sharon. Take the 193 Route Exit. Exit to the right, Squaw Creek is located ½ mile down to the left.

## **TURNPIKE**

Take turnpike (east) to Warren, Exit 14. East on Rt. 5 & 82 (take by-pass 5 & 82). Rt. 5 will exit on Elm Road. **STAY** on Rt. 82 toward Sharon. Take the 193 Route Exit. Exit to the right, Squaw Creek is located ½ mile down to the left.

## **PITTSBURGH**

### **79 NORTH and/or ROUTE 60**

Take 80 West to Youngstown. Then 11 North (6 miles) to Warren Exit Rt. 82 East. Take the 193 Route Exit. Exit to the right, Squaw Creek is located ½ mile down to the left.