



Banquet and Event Planning Guide

Our Clubhouse and staff are at your service to handle all the details of your next meeting, celebration or event. From setup to cleanup, we will ensure that all your needs are met with the highest level of service and utmost professionalism.



When planning that next get together, company meeting, luncheon, or holiday event, give us a call to inquire about availability, and *let us make your next occasion a most memorable one!*

**AUDUBON
COUNTRY CLUB**

3265 Robin Road

Louisville, KY 40213

502.636.1331, ext. 111

www.auduboncc.org

Entertaining at Audubon Country Club

The only rule when entertaining is to keep your guests' comfort and enjoyment in mind. Anything uncomfortable for your guests must be avoided. Among the most common mistakes are a late dinner hour, awkward seating arrangements, lengthy speeches or toasts, and loud music.

Budgeting

Cost is a primary concern in planning any event. The first step is to set a realistic budget. The budget will frequently determine the time of day, the style, and manner in which you entertain.

Style of Service

Food is often the primary focus when entertaining – even during important occasions, such as celebratory functions, awards ceremonies, etc., where the emphasis is on the occasion and not the food. The food and service will determine the entire tone of the event.

A *served*, or *plated*, meal is the most formal way of entertaining.

Buffet service is more casual, and affords you the opportunity to offer a wider variety of food options.

Cocktail buffets, featuring a large assortment of appetizers, finger foods, etc., are gaining in popularity because it allows your guests to mingle freely and not feel they are rigidly assigned to a specific table for the duration of the event.

What To Serve

Once you have established your preferred style of service, then decide the main course as well as the number of courses you would like to serve.

Hors d'oeuvres add an elegant touch at dinner. If dinner will begin later in the evening, or if the cocktail hour will extend beyond one hour, hors d'oeuvres are a must!

Appetizers are a gracious way to begin a served meal. Portions are necessarily more modest the more courses you serve.

Soup is a healthy substitute for an appetizer. The only suggestion is to serve hot soup in cool weather and chilled soup in warm weather. Soup is also a particularly good way to begin a luncheon.

Salad can be more than a bowl of greens, and with the addition of smoked shrimp or a wedge of Brie cheese, can replace an appetizer. An intermezzo sorbet can be substituted for the salad when fine wines are featured. An intermezzo sorbet should not be a sweet sorbet because the sugars will overwhelm the wine.

The *Main Course* is the focal point of the meal, and can be beef, veal, chicken, seafood, or wild game. We have access to a wide variety of choices that our experienced Chef and culinary team will expertly prepare for you.

Dessert can be a simple and refreshing fresh fruit or sorbet or an elaborate pastry or chocolate confection. If you are unsure, a dessert buffet is the ultimate temptation.

Coffee is a perfect way to end any meal. Consider a deluxe coffee station with regular and decaffeinated coffees with special touches of whipped cream, cinnamon, and chocolate shavings.

Planning The Details

Time

Timing will influence the mood of the event and the costs. Evening affairs are more festive than daytime events. Guests will consume more alcohol and expect to be well fed during evening affairs. An experienced host knows to plan plenty of food, even for a cocktail party that begins before 8:00 p.m.

What time is best to begin an evening party? Cocktails at 7:00 p.m. and dinner at 8:00 p.m. usually allows the guests plenty of time to gather. Guests can be invited earlier on Saturdays and Sundays when rush hour traffic is not a problem. An early evening is especially recommended on Sundays.

Seating Arrangements

The best number for lively conversation is eight to ten people. Therefore, we recommend seating at round tables of up to ten people.

Designated Seating

Seating your guests in congenial groups will assure a successful party. Unfortunately, this is sometimes a difficult task. Don't stress...there is no correct formula...only your knowledge of your guests can guide you.

Fortunately, once you have determined the seating assignments, executing your plan is easy. Simply write your guest's name and table number on a place card. Arrange the cards alphabetically on a table in the cocktail area. Your guests will find their card and go to their assigned table. The Club will be happy to provide you with table numbers at no extra charge.

Beverage Consumption

The rule-of-thumb is to expect two drinks per person the first hour, and one drink per hour for every hour thereafter. For an event lasting four hours, each guest will typically drink four to five beverages. Please keep in mind that this is only an average, and that consumption may be higher for festive occasions or weekend events.

General Information

Guaranteed Attendance

The guarantee of attendance for private functions must be given four business days prior to your event (business days are considered Tuesday through Friday). Your invoice will reflect the final guarantee or actual attendance, whichever is higher.

Cancellations

Failure to cancel a confirmed event in writing at least two weeks prior to the scheduled date of the event will result in a charge of all *related expenses incurred by the Club*.

Menu Arrangements

With the exception of wedding cakes, no food or beverage of any kind will be permitted to be brought on the Club's premises without the approval of the Director of Food and Beverage. Audubon Country Club is responsible for the quality and freshness of the food served to our guests. Therefore, no food of any kind may be removed from the premises. All food and beverage event pricing are subject to change without notice.

Tax and Service Charge

A 20% service charge and applicable state sales tax will be added to all food charges, beverage charges, room rental fees, bar fees, and miscellaneous fees.

Billing

Members of Audubon Country Club will be billed for private events on their monthly statement. Non-members will be required to pay in full 30 days prior to the event. Any remaining unpaid balances will be posted to the sponsoring member's account.

Event Requirements

Room Rental Fees

Room rental charges are due when booking an event, and apply to all non-member functions. Please contact the Catering Director for a list of fees. The Club reserves the right to reassign event space according to size of party. All room rental fees are non-refundable. Room rental fees include set-up, some Club incidentals, and clean-up.

Minimums

All room rentals require a food and beverage minimum and will depend on the room, the time of day, and the day of the week. The Club requires a guaranteed minimum of \$3,500 in revenue for events held on Friday or Saturday in the Main Dining Room, the Cocktail Lounge, and the Ballroom. For events held on a Friday or Saturday in the Bomar Room and the Ballroom, a guaranteed minimum of \$5,000 is required. For larger events that require all of the banquet space, a minimum of \$7,500 in food and beverage revenue applies.

Alcohol Policy

Audubon Country Club abides by the Kentucky and local laws pertaining to the sale and service of alcoholic beverages. The Club will not serve anyone under the age of 21 or individuals appearing to be intoxicated. In case of doubt regarding the age of young people, an acceptable ID will be requested. Management reserves the right to refuse service if state or local laws are being violated or when safety is being jeopardized.

Vacate/Last Call

The Club closes at 12:30 a.m. Guests must leave by this time. Last call is at 11:45 p.m. or earlier. This allows sufficient time for our guests to make arrangements when vacating the premises.

Coffee Breaks and Snacks

- ❖ Regular and decaf coffee - ***\$2.95 per person***
- ❖ Assorted bottled sodas - ***\$3.25 each*** (20 oz. Coca-Cola products)
- ❖ Regular and decaf coffee, orange juice - ***\$4.25 per person***
- ❖ Regular and decaf coffee, orange juice, and sodas - ***\$4.95 per person***
- ❖ Regular and decaf coffee, and an assortment of breakfast pastries - ***\$7.85 per person***
- ❖ Regular and decaf coffee, orange juice, and an assortment of breakfast pastries - ***\$9.25 per person***
- ❖ Regular and decaf coffee, orange juice, an assortment of breakfast pastries, and fresh fruit - ***\$10.95 per person***

A 20% service charge and applicable state sales tax will be added to prices listed above

Breakfast

All American Plated

Glass of orange juice
Fluffy scrambled eggs
Choice of bacon, sausage, or ham
Hash browns
Fresh fruit garnish
Choice of home baked muffins or biscuits

\$16.95 per person

Southern Style Buffet

Glass of orange juice
Fluffy scrambled eggs
Crisp bacon and sausage patties
Cheese grits
Hash browns
Home baked biscuits with country style gravy
Fresh fruit salad
Assorted muffins, Danish, and pastries

\$18.50 per person

Omelet Station may be added to the Southern Style Buffet *(requires a minimum of 30 people)*

\$8.75 additional per person plus \$100 attendant fee per 100 people for 4 hours

Includes regular and decaf coffee, and iced tea

A 20% service charge and applicable state sales tax will be added to prices listed above

Brunch and Luncheon Buffets

Buffets require a minimum of 30 guests

The Fairway

Southern fried chicken
Baked white fish almandine
Fluffy scrambled eggs
Bacon and sausage patties
Home baked biscuits with country style gravy
Oven roasted new red potatoes
Steamed vegetable medley
Garden salad with assorted dressings
Seasonal fresh fruit salad
Assorted breakfast pastries
Orange juice

\$22.95 per person

The Executive

Chef's soup du jour (choice of one)
Roasted turkey breast, honey baked ham, and roast beef
American and Swiss cheese
Assortment of breads and condiments
Lettuce, tomato, onion, and pickle tray
Garden salad with assorted dressings
Bowtie pasta salad
Fudge brownies

\$22.95 per person

Soup Options: Beef Barley, Broccoli Cheese, Chicken Tortilla, Chili, Clam Chowder, or Lima Bean (Additional soup - \$3.95 per person)

Includes regular and decaf coffee, and iced tea

A 20% service charge and applicable state sales tax will be added to prices listed above

Brunch and Luncheon Buffets

Buffets require a minimum of 30 guests

Soup and Salad

Chef's soup du jour (choice of one)
Audubon's homemade chicken salad
Seafood salad
Garden salad with assorted dressings
Seasonal fresh fruit salad
Cottage cheese with fruit garnish
Homemade rolls
Chocolate chip cookies, brownies, and assorted dessert bars

\$18.95 per person

Soup Options: Beef Barley, Broccoli Cheese, Chicken Tortilla, Chili, Clam Chowder, or Lima Bean (Additional soup - \$3.95 per person)

Audubon Grill

Hamburgers, hot dogs, and bratwurst
American and Swiss cheese
Breads and condiments
Lettuce, tomato, onion, and pickle tray
Molasses baked beans
New red potato salad
Bowtie pasta salad
Chocolate chip and white chocolate Macadamia nut cookies

\$20.95 per person

Substitute grilled chicken breast for one protein - \$22.95 per person

Includes regular and decaf coffee, and iced tea

A 20% service charge and applicable state sales tax will be added to prices listed above

Light Luncheon Plates

- ❖ ***Affirmed Salad*** – Broccoli, cauliflower, red onions, golden raisins and dried cranberries tossed with our own special homemade poppy seed dressing accompanied by your choice of our homemade egg, chicken or tuna salad on a flaky mini croissant - **\$15.95**
- ❖ ***Covered Bridge Salad*** – Audubon’s mix of lettuces and tender greens with grilled chicken, diced red onion, pecans, and crumbled feta cheese topped with mandarin oranges and potato straws tossed in our homemade cranberry-honey vinaigrette - **\$16.95**
- ❖ ***Deli Favorite*** – Your choice of honey baked ham or roasted turkey breast with Swiss cheese, lettuce and tomato on a flaky croissant served with chips and pickles - **\$16.95**
- ❖ ***Pineapple Boat*** – A fresh pineapple quarter served with your choice of homemade chicken or tuna salad, accompanied by fresh fruit garnish, and banana nut bread - **\$19.95**
- ❖ ***Audubon Club*** – Audubon’s signature sandwich layered with baked ham, roasted turkey breast, Swiss and cheddar cheese, crispy bacon strips, lettuce and tomato on a flaky croissant served with chips and pickles - **\$16.95**
- ❖ ***Peanut Chicken*** – Peanut chicken satay served over quinoa salad garnished with tomato relish - **\$17.95**

Add a cup of our homemade soup du jour or house salad for \$4.95 per person

Includes regular and decaf coffee, and iced tea

A 20% service charge and applicable state sales tax will be added to prices listed above

Hot Luncheon Plates

- ❖ **Shrimp and Grits** – Three sautéed shrimp, country ham, and shitake mushrooms served on a bed of local parmesan grits with red eye gravy - **\$19.95**
- ❖ **Kentucky Hot Brown** – A local favorite made Audubon style with toast points piled high with sliced roasted turkey breast, ripe tomato, and crispy bacon strips topped with our creamy Mornay sauce - **\$19.95**
- ❖ **Alfredo** – Grilled chicken served over linguine tossed with Andouille sausage, spinach, mushrooms, Alfredo sauce, and topped with grated Parmesan cheese - **\$19.95**
- ❖ **Chicken Picatta** – Sautéed chicken breast simmered with white wine, tomato and caper sauce served over angel hair pasta with Chef's choice of vegetable - **\$19.95**
- ❖ **Kentucky Bourbon Chicken** – Sautéed boneless chicken breast served on a bed of wilted spinach with bacon and onion, glazed with a bourbon cream reduction served with red skin mashed potatoes and Chef's choice of vegetable - **\$19.95**
- ❖ **Pork Chop** – Herb encrusted, center cut, 10 oz. boneless Berkshire pork chop served with new potatoes, shitake mushrooms, garlic confit, bacon and white vermouth - **\$19.95**
- ❖ **Mesquite Salmon** – Flaky salmon filet smoked with mesquite seasonings and drizzled with avocado-chipotle aioli served with rice pilaf and Chef's choice vegetable medley - **\$22.95**
- ❖ **Filet** – Grilled 8 oz. filet topped with country ham, grilled asparagus, and a sage white wine beurre blanc served with fingerling potatoes - **MARKET PRICE**

All hot luncheon plates include a house salad, warm rolls, coffee, tea, and your choice of ice cream, sherbet, or mousse

A 20% service charge and applicable state sales tax will be added to prices listed above

Hors d'Oeuvre Buffets

Tier 1 – Cold Hors d'Oeuvres - \$4.50 per piece

- ❖ Roasted garlic hummus served in a Peppadew® pepper
- ❖ California pin wheels
- ❖ Roasted red pepper bruschetta
- ❖ Tomato and buffalo mozzarella bruschetta
- ❖ Finger sandwiches with tuna, Benedictine, pimento cheese, chicken, or ham salad (choice of three)
- ❖ Smoked turkey and honey baked ham on cocktail buns with condiments

Tier 1 – Hot Hors D'Oeuvres - \$4 per piece

- ❖ Mushrooms stuffed with cheese and your choice of spinach or sausage
- ❖ Mini meatballs – Italian basil, Swedish, or barbecue
- ❖ Spinach and artichoke dip served with tortilla chips
- ❖ Mini hot browns
- ❖ Beef empanadas with sofrito sauce
- ❖ Petite potato skins with cheddar cheese, bacon, and sour cream dip
- ❖ Spinach and feta wrapped filo
- ❖ Candied bacon satay

A 20% service charge and applicable state sales tax will be added to prices listed above

Hors d'Oeuvre Buffets

Tier 2 – Cold Hors d'Oeuvres - *\$5.25 per piece*

- ❖ Smoked salmon on cucumber rounds with Dijon and dill aioli
- ❖ Boursin and goat cheese tartlet with pine nuts and sundried tomatoes
- ❖ Sesame mango chicken roulade
- ❖ Beef Carpaccio on a garlic crouton with shaved parmesan, olive oil, and Balsamic drizzle
- ❖ Cilantro pineapple shrimp skewer

Tier 2 – Hot Hors d'Oeuvres - *\$5.25 per piece*

- ❖ Petite Maryland crab cakes with tomato remoulade
- ❖ Mini beef wellington
- ❖ Firecracker shrimp roll
- ❖ Ginger pork dim sum served with ginger soy sauce
- ❖ Thai chicken satay with peanut and sweet chili dipping sauce
- ❖ Crab Rangoon
- ❖ Macadamia nut crusted shrimp with horseradish melba
- ❖ Jeweled brie in puff pastry with dried fruit, pecans, and honey
- ❖ Vietnamese meatball skewer with orange glaze
- ❖ Bacon wrapped scallops with honey and soy drizzle (*\$5.00 per piece*)

A 20% service charge and applicable state sales tax will be added to prices listed above

Hors d'Oeuvre Displays

- ❖ **Domestic Cheese** – A variety of domestic cheeses with fresh fruit garnish and assorted crackers tray - **\$4.75 per person**
- ❖ **Imported Cheese** – A variety of imported cheeses with fresh fruit garnish and assorted crackers tray - **\$6.75 per person**
- ❖ **Vegetable Crudités** – Assorted fresh vegetables with Ranch dip - **\$4.50 per person**
- ❖ **Seasonal Fruit** – A variety of sliced, fresh, seasonal fruits with Pina colada dip – **Market Price**
- ❖ **Shrimp Cocktail** – Iced jumbo shrimp bowl with lemon garnish and cocktail sauce - **\$3.95 per piece**
- ❖ **Antipasto** – A variety of cheeses, marinated vegetables, and cured meats - **\$7.50 per person**
- ❖ **Salmon** – Poached salmon served with lemon cream cheese, diced egg, capers, red onions, cornichons, and toasted croutons - **\$8.50 per person**

A 20% service charge and applicable state sales tax will be added to prices listed above

Action Stations

Carving Station – *Minimum of 50 guests plus \$100 attendant fee*

- ❖ Roasted turkey breast with cranberry-ginger sauce - ***\$11.95 per person***
- ❖ Roasted chicken - ***\$14.00 per person***
- ❖ Top round of beef with horseradish and Henry Baines sauces - ***\$14.25 per person***
- ❖ Roasted whole duck - ***\$16.50 per person***
- ❖ Roasted tenderloin of beef with horseradish and Henry Baines sauces – ***Contact Catering Sales for market price***

Served with appropriate rolls and condiments

Salad Station – *Choice of one \$8 per person; choice of two \$9 per person*

- ❖ Wilted spinach, mushrooms, red onions, potato straws, and eggs with warm bacon vinaigrette
- ❖ Traditional Caesar salad
- ❖ Baby lettuces, strawberries, candied pecans, goat cheese, and red onions drizzled with maple vinaigrette
- ❖ Broccoli, cauliflower, dried cranberries, golden raisins, red onions, and crisp bacon tossed with our homemade poppy seed dressing
- ❖ Seasonal fresh fruit
- ❖ Iceberg lettuce wedge, diced tomatoes, pickled red onions, crumbled bacon, and crumbled bleu cheese drizzled with bleu cheese dressing
- ❖ House lettuce blend with pears, toasted almonds, fried country ham, and diced red onions tossed with an apple cider Dijon vinaigrette

A 20% service charge and applicable state sales tax will be added to prices listed above

Action Stations

Pasta Station – \$100 attendant fee; maximum of 50 guests per attendant

Includes: penne pasta, cheese tortellini, angel hair pasta, diced tomatoes, roasted peppers, spinach, prosciutto, bacon, onions, black olives, broccoli, mushrooms, parmesan cheese, Alfredo and marinara sauces - **\$15.25 per person**

Add one or more of the following to your Pasta Station:

- ❖ Grilled chicken - **\$5.95 per person**
- ❖ Italian sausage - **\$5.95 per person**
- ❖ Mini meatballs - **\$4.95 per person**
- ❖ Gulf shrimp - **\$7.95 per person**

Baked Potato Bar - \$9.95 per person

Includes: Bleu cheese, shredded cheddar cheese, feta, Asiago, sundried tomatoes, broccoli, green onions, crisp bacon, sour cream, sautéed mushrooms, beef demi

Add protein to your Mashed Potato Bar:

- ❖ Chicken - **\$6.50 per person**
- ❖ Beef – **Market Price**
- ❖ Lump crab – **Market Price**
- ❖ Jumbo Shrimp – **Market Price**
- ❖ Lobster – **Market Price**

Call Catering Sales for market pricing

A 20% service charge and applicable state sales tax will be added to prices listed above

Action Stations

Slider Bar – \$11.95 per person (choice of three)

- ❖ Pulled pork barbecue
- ❖ Barbecued chicken
- ❖ Mini cheeseburgers
- ❖ Pot roast sliders
- ❖ Crab cakes

Served with appropriate buns and condiments

A 20% service charge and applicable state sales tax will be added to prices listed above

Banquet Buffets

Buffets require a minimum of 30 guests

Two Entrées - \$26.95 per person

Three Entrées - \$32.95 per person

Entrée Options

- ❖ **Fried Chicken** – Audubon’s famous southern style fried chicken
- ❖ **Tropical Chicken** – Macadamia encrusted chicken with pineapple-ginger salsa
- ❖ **Kentucky Bourbon Chicken** – Sautéed chicken breast over spinach with crisp bacon and a bourbon cream sauce
- ❖ **Chicken Picatta** – Sautéed chicken breast with a lemon, tomato and caper sauce
- ❖ **Roasted Turkey** – Sliced, roasted turkey with tarragon spoon bread and pan jus
- ❖ **Mini Hot Browns** – Smaller version of a local favorite made Audubon style with an English muffin topped with sliced roasted turkey breast, ripe tomato, and crispy bacon strips and our creamy Mornay sauce
- ❖ **Smoked Salmon Penne** – Smoked salmon, baby spinach, mushrooms, and artichoke hearts tossed with Dijon cream sauce and penne pasta
- ❖ **Beef Burgundy** – Sliced, roasted sirloin of beef with burgundy mushroom demi
- ❖ **Bourbon Rib Eye** – Roasted prime rib served with a bourbon sugar glaze *(additional \$8.95 per person)*
- ❖ **Ratatouille** – Served over orzo with buffalo mozzarella **(vegetarian)**

Includes warm rolls, regular and decaf coffee, and iced tea

A 20% service charge and applicable state sales tax will be added to prices listed above

Banquet Buffets

Buffets come with a mixed garden salad, assorted dressings, and your choice of two additional salads

Salad Options

- ❖ Marinated fresh vegetables with orzo
- ❖ Spinach and mushrooms with warm bacon dressing
- ❖ Caesar salad with croutons and fresh parmesan
- ❖ Sweet peas, water chestnuts, and pimento
- ❖ Waldorf salad
- ❖ Cajun bowtie shrimp pasta
- ❖ Seasonal fresh fruit
- ❖ New red potato salad

A 20% service charge and applicable state sales tax will be added to prices listed above

Banquet Buffets

Choice of one item - add additional items for \$3.95 per person per item

Starch Options

- ❖ Whipped potatoes
- ❖ Roasted garlic smashed potatoes
- ❖ Au gratin potatoes
- ❖ Twice baked potato
- ❖ Oven roasted red skin potatoes
- ❖ Parsley red skin potatoes
- ❖ Macaroni and cheese
- ❖ Basmati rice pilaf
- ❖ Herbed wild rice blend
- ❖ Orzo with caramelized shallots
- ❖ Risotto with truffle and Asiago
- ❖ Penne pasta, sundried tomatoes, and mushrooms

A 20% service charge and applicable state sales tax will be added to prices listed above

Banquet Buffets

Choice of two items – add additional items for \$3.95 per person per item

Vegetable Options

- ❖ Fresh vegetable medley
- ❖ Fresh steamed broccoli
- ❖ Country style green beans
- ❖ Green beans almandine
- ❖ Tarragon ginger carrots
- ❖ Buttered corn O'Brien
- ❖ Corn pudding
- ❖ Buttered peas and baby carrots
- ❖ Cauliflower au gratin
- ❖ Candied sweet potatoes

A 20% service charge and applicable state sales tax will be added to prices listed above

Banquet Buffets

Choice of one item

Dessert Options

- ❖ Vanilla ice cream
- ❖ Chocolate ice cream
- ❖ Peppermint ice cream
- ❖ Orange sherbet
- ❖ Rainbow sherbet
- ❖ Raspberry sherbet
- ❖ Chocolate mousse
- ❖ White chocolate mousse

For an additional \$6.95 per person, one of the following desserts may be substituted

- ❖ Hazelnut tart with chocolate shavings
- ❖ Strawberry shortcake
- ❖ Pineapple upside down cake
- ❖ Carrot cake
- ❖ Double chocolate layer cake
- ❖ Specialty cheesecakes
- ❖ Dutch apple tart with caramel sauce
- ❖ Red velvet cake
- ❖ German chocolate cake
- ❖ Crème caramels
- ❖ Peach, apple, or berry cobbler
- ❖

A 20% service charge and applicable state sales tax will be added to prices listed above

Plated Dinners

All plated dinners include a house salad, rolls, coffee and tea

- ❖ **Chicken Picatta** – Sautéed chicken breast simmered in a white wine, tomato and caper sauce served over capellini with a summer squash, sundried tomato and red onion medley - **\$27.95**
- ❖ **Quintero Chicken** – Blue corn encrusted airline chicken breast sautéed and served over a black bean and corn cake and drizzled with a cilantro vinaigrette and chipotle aioli - **\$29.95**
- ❖ **Grilled Chicken** – Boneless chicken breast layered with Kentucky country ham, Havarti cheese, and honey-bacon compound butter accompanied with red skin smashed potatoes and creamed spinach - **\$32.95**
- ❖ **Smoked Salmon** – Mesquite smoked salmon with an avocado chipotle sauce served with basmati rice pilaf and garlic green beans - **\$26.95**
- ❖ **Pork Chop** – Herb encrusted, twelve ounce, center cut Berkshire pork chop with new potatoes, shitake mushrooms, garlic confit, bacon and white vermouth - **\$28.95**
- ❖ **NY Strip** – Prime 12 oz. NY strip steak with sautéed mushroom caps served with a twice baked potato and cauliflower au gratin - **Market Price**
- ❖ **Filet** – Grilled 8 oz. filet topped with country ham, grilled asparagus, and a sage white wine beurre blanc served with fingerling potatoes – **Market Price**
- ❖ **Contact Catering For Seasonal Vegetarian Options**

A 20% service charge and applicable state sales tax will be added to prices listed above

School Events and Functions

Below are some student-friendly and cost-conscious buffet options that are perfect for graduation ceremonies/celebrations, awards ceremonies/banquets, or other school events or functions.

***MUST BE A SCHOOL FUNCTION**

The Faculty

- ❖ Garden salad with assorted dressings
- ❖ Fried chicken
- ❖ Mashed potatoes
- ❖ Country style green beans
- ❖ Homemade biscuits with country style gravy
- ❖ Peach, apple or berry cobbler

The Upper Classmen

- ❖ Garden salad with assorted dressings
- ❖ Chicken tenders
- ❖ Molasses baked beans
- ❖ Macaroni and cheese
- ❖ Home baked cookies and brownies

The Valedictorian

- ❖ Garden salad with assorted dressings
- ❖ Spaghetti and meatballs
- ❖ Lasagna
- ❖ Cheese tortellini Alfredo
- ❖ Garlic Bread
- ❖ White chocolate mousse

All 3 options are \$15.95 per person and include coffee, tea and lemonade

A 20% service charge and applicable state sales tax will be added to prices listed above

Host Bar Service

Price per drink

- ❖ **House Brands** **\$ 7.00**

- ❖ **Call Brands** **\$ 8.00**
Absolut Bacardi Bombay Captain Morgan Finlandia
Jack Daniels Maker's Mark Milagro Old Forester Tito's

- ❖ **Premium Brands** **\$10.00**
Bombay Sapphire Chivas Regal Crown Royal Dewar's El Jimador
Glenlivet Grey Goose Ketel One Tanqueray Woodford

- ❖ **Domestic Beer** **\$ 4.00**
Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

- ❖ **Import Beer** **\$ 5.00**
Amstel Light, Corona, Heineken, Stella

- ❖ **House Wine** **\$ 7.00**
By the glass

- ❖ **House Wine** **\$50.00**
By the bottle (1.5 liters)

- ❖ **House Champagne** **\$30.00**
By the bottle

- ❖ **Premium wine selections available upon request**

\$100 attendant fee per bar

All bar charges are based upon consumption

Prices are subject to change without notice

Any special ordered alcohol will be purchased in full by the host

A 20% service charge and applicable state sales tax will be added to prices listed above

Bar Packages

Pricing per person

	Beer & Wine	House	Call	Premium
<i>1 Hour</i>	\$16.00	\$18.00	\$22.00	\$25.00
<i>2 Hours</i>	\$20.00	\$22.00	\$28.00	\$33.00
<i>3 Hours</i>	\$24.00	\$26.00	\$34.00	\$39.00
<i>4 Hours</i>	\$26.00	\$28.00	\$38.00	\$44.00

Package details

- ❖ Beer & Wine package includes fountain sodas
- ❖ House package includes beer, wine and fountain sodas
- ❖ Call package includes beer, wine, and fountain sodas
- ❖ Premium package includes beer, wine, and fountain sodas

\$100 attendant fee per bar

Prices are subject to change without notice

Any special ordered alcohol will be purchased in full by the host

A service charge of \$350 per hour plus a prorated package price will be added for each additional hour after the first four hours

A 20% service charge and applicable state sales tax will be added to prices listed above

A la Carte Beverages

- ❖ Assorted fountain sodas - ***\$2.45 each***
- ❖ Assorted bottle sodas (20 oz. Coca-Cola products) - ***\$3.25 each***
- ❖ Bottled water - ***\$3.25 each***
- ❖ Sports drinks (Powerade products) - ***\$3.50 each***
- ❖ Iced tea or lemonade - ***\$2.25 each***
- ❖ Coffee or decaffeinated coffee - ***\$2.45 per person***
- ❖ Iced tea - ***\$7.75 per pitcher***
- ❖ Lemonade - ***\$7.75 per pitcher***
- ❖ Fruit punch - ***\$25.00 per 3 gallons***

A 20% service charge and applicable state sales tax will be added to prices listed above

Audio Visual & Miscellaneous

- ❖ Podium and microphone - **\$25**
- ❖ Lavalier microphone - **\$15**
- ❖ Screen - **\$25**
- ❖ LCD projector (includes screen) - **\$100**
- ❖ TV and DVD - **\$50**
- ❖ Staging (per 4x4 section) - **\$25**
- ❖ Flip chart and markers - **\$15**
- ❖ Dance floor - **\$150**
- ❖ Player piano - **\$50 (\$150 if relocated to another room)**
- ❖ Coat check attendant - **\$15 per hour**

Please be aware Audubon Country Club will not be held responsible for lost or stolen items brought to the Club for your event. Arrangements for audio-visual equipment and other specialty services may be made at an additional charge.

The Club also reserves the right to control sound levels of entertainment at all private functions.

A 20% service charge and applicable state sales tax will be added to prices listed above