



**BOWLING GREEN COUNTRY CLUB**  
EST. 1913



## 2019 Banquet Guide

251 BEECH BEND RD | 270-842-0325 ext. 11 | [events@bgcc1913.com](mailto:events@bgcc1913.com) | [www.bgcc1913.com](http://www.bgcc1913.com)

### **BREAKFAST**

#### **Continental \$6.95**

Fresh Fruit Display  
Assorted Doughnuts, Danish, & Muffins  
Coffee, Tea, & Orange Juice

#### **Breakfast Buffet \$11.95**

Fresh Fruit Display, Hash Browns, Scrambled Eggs,  
Bacon, Sausage, Sausage Gravy & Biscuits  
Coffee, Tea, & Orange Juice

#### **Homemade Quiche & Fresh Fruit Plate \$10.95**

### **LUNCH BUFFETS**

#### **Served with your choice of 2 side items:**

Baked Beans, Fruit Salad, Assorted Potato Chips, Cole Slaw, Potato Salad, Spanish Rice, Refried Beans.

#### **Taco Salad Bar \$11.00**

Seasoned ground beef, sliced grilled chicken, refried beans, and house-fried taco bowls. Served with fresh shredded lettuce, diced tomatoes and onions, shredded cheese, sour cream, and guacamole.

#### **Fajita Bar \$13.00**

Seasoned and seared strips of beef and chicken, sautéed peppers, and sweet onions. Served with soft flour tortillas, fresh shredded lettuce, diced tomatoes and onions, shredded cheese, salsa, sour cream, and guacamole.

#### **Cold Salad Croissants \$10.00 (*Choice of Two*)**

Tuna salad, our famous Chicken salad, Crab salad, or Pimento Cheese. Served on butter croissants with leaf lettuces and tomatoes.

#### **Deli Sandwiches \$12.00**

Capicola Ham, Smoked Turkey, Roast Beef, Assorted Cheeses, Ciabatta rolls, Wheatberry Bread, and Marbled Rye. Includes all the trimmings.

#### **Grill Buffet \$12.00 (*Choice of Two*)**

Angus Burgers, Hot Dogs, Bratwurst, Barbecue Pulled Pork, or Chicken Breast. Served with fresh rolls, leaf lettuces, tomatoes, red onions, and American & Swiss cheeses.

#### **Barbeque Buffet \$15.00**

Pulled Pork and Beef Brisket. Includes all the trimmings.

## **DINNER BUFFETS**

All Dinner Buffets include beverage station with coffee, tea & water.

**Children's Pricing** – Please include number of children with final guest count: Ages 5 & under are complimentary, ages 6-12 are half price. Plated kids' meals available for \$5 each (e.g., chicken tenders & fries).

**Tier 1: 1 Entree, 1 Vegetable, 1 Starch, Salad & Bread Service – \$16.00**

**Tier 2: 2 Entrees, 1 Vegetables, 1 Starch, Salad & Bread Service – \$19.00**

**Tier 3: 2 Entrees, 2 Vegetables, 1 Starch, Salad & Bread Service – \$20.00**

**Entrée Choices:** Champagne Chicken, Greek Style Chicken, Chicken Marsala, Roasted Pork Tenderloin with Demi-Glace, Bone-In Custom Cut Grilled Pork Chops, Pork Medallions with Demi-Glace, Seared Lemon Herb Salmon, or Fried Fresh Catch of the Day

***Sides – available upon seasonality***

**Vegetable Choices:** Roasted Vegetable Medley, Southern Style Green Beans, Sorghum-Glazed Carrots, Corn on the Cob, Sautéed Mushrooms, Creamed Spinach, Grilled Asparagus, Squash Medley, Sautéed Asparagus, or Sautéed Brussel Sprouts

**Starch Choices:** Garlic & Rosemary Roasted Potatoes, Mashed Redskin Potatoes, Whipped Potatoes, Baked Potatoes, Rice Pilaf, Au Gratin Potatoes, Smoked Gouda Risotto, or Roasted Pesto Red Potatoes

## **APPETIZERS**

**\$5 each per person**

Bruschetta, Spinach & Artichoke Dip, Sausage Stuffed Mushrooms, Sausage Cheese Spread on Toasted Bread Rounds, Gourmet Cheese & Fruit Display, Fresh Vegetable Display, Smoked Salmon Canapes, Blue Crab Stuffed Mushrooms, Shrimp Cocktail, Bruschetta Caprese, Savory Puff Pastry Variety

## **DESSERTS**

**\$4 each per person**

Cheesecake, Pecan Pie, Death by Chocolate Cake, Coconut Layer Cake, Peanut Butter Pie, or Oreo Cream Pie

**Plated Dinners are available.**

Please contact us for a customized menu created by our two ACF Certified Chefs.

## **BAR PRICES**

Please contact us for current alcohol listing and pricing. Prices are per drink and include garnishes & mixers.  
Totals are based on consumption.

**Wine:** House \$5 glass/\$15 per bottle ▪ Premiums available

**Beer:** Domestic \$3 ▪ House Imports & Crafts \$5 ▪ House Domestic Keg Beer \$275

**Mixed Drinks:** House \$5 ▪ Call \$7 ▪ Premium \$8 ▪ Super Premium \$9-\$10

### **Bar Setup Fees**

Bar Setup Fee - \$100.00 per bar

Bartenders - \$10.00 per hour

(Include one hour before, duration of event, and one hour after)

### **Bowling Green Country Club Policies on Alcohol Services**

Alcohol service to all individuals shall be consistently applied to maintain propriety and compliances with the law. Policies have been established by the Board of Directors in a desire to benefit members, their guests and staff, and to bring into focus their respective responsibilities. Therefore, in a response to current attitudes and laws relating to driving while under the influence of alcohol, the following policies shall govern all services of alcoholic beverages.

- A. Alcoholic beverages shall not be sold to, or consumed on the premises by any person under the age of 21. Identification cards may be requested of any person who appears to be under the legal age necessary to acquire alcoholic beverages.
- B. No alcoholic beverages shall be served to anyone (member, dependent, or guest) who appears to be intoxicated.
- C. Members shall not reprimand or abuse the staff under circumstances where the staff's judgment indicates that service of alcohol to an individual must cease.
- D. The member/host shares the responsibility of his or her guests, including under age guests.
- E. Bowling Green Country Club strictly prohibits groups entering the building with alcoholic beverages. Beverage service including a variety of alcoholic beverages is available.

## **NONMEMBER ROOM RENTAL FEES (CAPACITY)**

Ballroom \$800 (100)

Dining Room \$300 (40)

President's Room \$150 (25)

Fireplace Room \$150 (15)

**Entire Club Rental \$2,000 (250)**

Optional Additions: Dancefloor Setup Fee - \$100, Outside Ceremony Lawn Rental - \$100

## **Bowling Green Country Club Policies & Agreement Terms**

• All Non-Member events require a deposit equal to the room rental fee which must be paid in order to reserve a date. The deposit for Member-Sponsored events will go toward the final food & beverage balance at the end of your event with the exception of Dining Room rental.

**Deposit owed:** \_\_\_\_\_ **Deposit paid:** \_\_\_\_\_ **Deposit to credit to balance:** \_\_\_\_\_ **Date received:** \_\_\_\_\_

- Groups canceling six weeks prior to the scheduled event will receive a 100% refund. Cancellations made six weeks or less before the event will be non-refundable.
- The final guest count is due 10 days before the scheduled event. The final guest count is not subject to reduction. BGCC is not liable for food shortages due to inaccurate guest counts. Any remaining incidental charges are due the day of the event. Actual number served over the guarantee will be billed.
- All food and beverage needs are required to be provided through the Club. The only exception to this rule is special occasion dessert (i.e. wedding cakes, birthday cakes). BGCC Alcohol Policy is strictly enforced (page 3). Any violation of these policies can result in penalties and ultimately refusal of service.
- All food & beverage items are subject to an 18% service charge and 6% sales tax. Prices are estimated and subject to change due to food and beverage cost variations.
- BGCC reserves the right to move groups based on the size of groups & availability of rooms.
- Decorations are allowed with the exception of glitter and/or confetti. If glitter and/or confetti is utilized there will be an additional charge up to \$350 for cleaning. Any decorations left on property will be stored for up to two days before being removed. Balloons must be removed from property by end of event.
- AV equipment is to remain in room location. Removal or damages of any AV equipment by host will result in charges.
- Any damages incurred to the Club are the SOLE responsibility of the undersigned party.

### **Host Agreement Terms**

I have read the above and agree to the terms and conditions.

\_\_\_\_\_  
**Host Signature**

\_\_\_\_\_  
**Date**

Print Name: \_\_\_\_\_ Ph Number: \_\_\_\_\_ Email: \_\_\_\_\_

Event Date Requested: \_\_\_\_\_ Type of Event: \_\_\_\_\_ Estimated Guest Count: \_\_\_\_\_

### **Member Sponsor Terms**

I am sponsoring the event for a non-member. Any balance not paid will be charged to my account.

\_\_\_\_\_  
**Member Sponsor Signature**

\_\_\_\_\_  
**Date**

Print Name: \_\_\_\_\_

Member Number: \_\_\_\_\_