

WELCOME TO THE OLD MILL CLUBHOUSE

2016 - BREAKFAST & LUNCHEON BANQUETS

We would love to host your Breakfast or Luncheon event.
Please follow the guide below to discover all the offerings we can provide
for your morning or afternoon banquet.

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BREAKFAST & LUNCHEON BANQUETS

CONTINENTAL BREAKFAST

Assorted House made Baked Goods, Bagels with Cream Cheese, Butter & Jellies,
Seasonal Fruit, Coffee and Juices

\$6.95 per person

A la carte items

Coffee & Decaf only - \$2.00/person

Juices only - \$2.50/person

Coffee and Juices only - \$3.50/person

House made Muffins only - \$2.50/person

Bagels with cream cheese, butter and jellies only - \$3.00/person

BREAKFAST BUFFETS

1 – Fresh, Scrambled Eggs, Home Fried Potatoes,

House made Muffins

Sausage Patties & Bacon

Coffee/Decaf and Juices

\$11.95 per person

2 - Fresh Scrambled Eggs & Fresh Scrambled Eggs with Onions, Peppers and Cheese,

Home Fried Potatoes, House made Muffins

Sausage Patties & Bacon

Seasonal Fruit, Coffee/Decaf and Juices

\$13.95 per person

For all breakfast and lunches, all food and beverage tables are topped with white linens.

For an additional \$5.00/table, we can provide
white linen tablecloths and linen napkins for each guest table.

**All food and beverage is subject to
7.85% tax and 18% gratuity.**

SANDWICH BUFFETS

COLD SANDWICH BUFFET

Ham, Turkey & Roast Beef
Swiss, Cheddar & Provolone Cheeses
Condiment Trays, Assorted Breads, Chips,
Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette
Watermelon Wedges, Fresh Baked Cookies, Soft Drinks & Lemonade
\$15.95 per person

GOURMET SANDWICH AND SALAD BUFFET

Your choice of **two** croissant sandwiches **OR** a croissant sandwich and a wrap sandwich:

- Chicken Salad with grapes & walnuts
 - Ham & Swiss with Dijon mustard and dill pickle
 - Roast Turkey with havarti cheese, watercress, basil mayonnaise
 - Roast Beef with creamy horseradish & arugula
 - Vegetable Wrap Sandwich
- Vegetables with hummus, roasted red peppers, cucumber, tomato and feta with a balsamic reduction

Your choice of **one** salad:

Caesar Salad with house made croutons and a house made Caesar dressing
OR Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette

Watermelon Wedges, Fresh Baked Cookies, Soft Drinks & Lemonade
\$17.95 per person

- For a second salad from the selections above, add \$2.00 per person
- For a third gourmet sandwich selection, add \$3.00 per person
- To substitute a Spinach Salad with bacon, candied walnuts and bleu cheese, tossed with a balsamic dressing, for any of the above salads, add \$2.00 per person

If you would prefer to add a dessert to any luncheon buffet, rather than cookies,
add \$2.00/person (see Page 5 for dessert selection).

For breakfast and lunches, all food and beverage tables are topped with white linens.
For an additional \$5.00/table, we can provide
white linen tablecloths and linen napkins for each guest table.

**All food and beverage is subject to
7.85% tax and 18% gratuity.**

BBQ LUNCHEON BUFFETS

Meats are grilled outdoors on a BBQ

#1 - \$15.95 per person

Guest choice of either:

Bratwurst, Hamburger or Cheeseburger

Condiment Tray with lettuce, tomato, onion and pickles

Choose **one** salad: Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette

OR Caesar Salad with house made croutons and house made Caesar dressing

Watermelon, Fresh Baked Cookies & Soft Drinks

-To add Grilled Chicken Breast/\$2.00 per person additional

-For a second salad from the selections above, add \$2.00 additional per person

#2 - \$20.95 per person

Marinated Breast of Chicken & Chef Carved Sirloin Medallions

Chef's House made Steak Sauce and Creamy Horseradish served on the side

Choose **one** salad: Orzo Pasta Salad tossed with fresh vegetables and a vinaigrette

OR Caesar Salad with house made croutons and a house made Caesar dressing,

Watermelon, Fresh Baked Cookies & Soft Drinks

-For a second salad from the selections above, add \$2.00 additional per person

If you would prefer to add a dessert to any buffet, rather than cookies,
add \$2.00/person (see Page 5 for dessert selection).

For breakfast and lunches, all food and beverage tables are topped with white linens.

For an additional \$5.00/table, we can provide
white linen tablecloths and linen napkins for each guest table.

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THEME LUNCHEON BUFFETS

Italian Buffet

\$19.95 per person

Parmesan Chicken, breast of chicken breaded with panko/parmesan
and topped with Marinara & Mozzarella

Pasta served with your choice of **two** sauces from the following three selections:

Italian Sausage Bolognese (meat sauce) **OR** Marinara (meatless) **OR** Alfredo Sauce (meatless)

Shredded Parmesan Cheese on the side,

Caesar Salad, Garlic Bread,

Dessert, choose **one** (see page 5), Soft Drinks and Lemonade

Mexican Buffet

\$22.95 per person

“Build Your Own” Fajita Bar with both Fajita Beef and Fajita Chicken,
Flour Tortillas, Guacamole, Sour Cream, House made Pico de Gallo, Cheese,
Spanish Rice, Black Beans,

Southwestern Chopped Salad with Cilantro Lime Dressing

Dessert, choose **one** (see page 5), Soft Drinks and Lemonade

For all breakfast and lunches, all food and beverage tables are topped with white linens.

For an additional \$5.00/table, we can provide
white linen tablecloths and linen napkins for each guest table.

All food & beverage is subject to 7.85% tax & 18% gratuity

CHOICE OF DESSERTS FOR LUNCHEON THEME BUFFETS (page 4)
or a substitute for cookies for an additional \$2.00 per person (pages 2 and 3)

(Choose **one**)

Creamy Style Cheesecake

Served with (or without) a berry puree

Carrot Cake

Two Layer Dark Chocolate Cake

Served with (or without) a berry puree

House Made Mini Dessert Bars

(choose **one** kind of bar)

Brownies

Raspberry Crumble Squares

Blondies (white chocolate)

Seven-Layer Bar

(white and dark chocolate, butterscotch & coconut over a graham cracker & pecan crust)

Cookie Platter

Mini 1.5oz. cookies - (choose **two** kinds of cookies)

Chocolate Chip

Oatmeal Raisin

Coconut Macaroons

Peanut Butter

For an additional dessert, add \$2.00 per person

CAKE CUTTING SERVICE

Desserts are included with all the luncheon buffets. If you would like to bring in your own **professionally made** specialty cake or other bakery item (no homemade bakery goods permitted) to be served for dessert, we will cut and plate up the items

and provide a dessert table covered in linen. This charge applies to all bakery items.

The plate up charge is **\$.50 per person**.

We do not permit the host party to cut and/or serve their own bakery items.

For all breakfast and lunches, all food and beverage tables are topped with white linens.

For an additional \$5.00/table, we can provide white linen tablecloths and linen napkins for each guest table.

All food & beverage is subject to 7.85% tax & 18% gratuity

ADDITIONAL BEVERAGE SERVICE & SNACKS

Beverage service is included with all breakfasts and lunches. If additional beverage service or cookie platters are required for breaks or during meetings, the following services are available.

Soft Drinks, Water and Lemonade

Beverage Service includes carafes of Pepsi, Diet Pepsi, Sierra Mist, Lemonade & Water during a meeting break or a social hour... **\$2.75 per person**

Coffee Table

Coffee and Decaf... **\$2.00 per person**
(minimum 24 guests)

Hot Chocolate

House made, thick and creamy hot chocolate (serves 25 guests)...**\$55.00**

Juices

Orange and Cranberry Juices, Water... **\$2.50 per person**

Juices and Coffee

Orange and Cranberry Juices, Coffee/Decaf, Water ... **\$3.50 per person**

Punch Bowl

Punch Bowl (serves 25 guests)...**\$49.00/bowl**

Made with fruit juices & sparkling soda,
garnished with citrus fruit.

Sparkling Ciders

(Serves about 5 glasses per bottle)

\$7.00/bottle

Cookie Platters

Each platter serves 25 pieces

Mini 1.5oz. cookies - (choose **one** kind of cookie per platter)

Chocolate Chip

Oatmeal Raisin

Coconut Macaroons

Peanut Butter

\$45.00/platter

BREAKFAST OR LUNCHEON BANQUETS/MEETINGS

Banquet Room Rental Information

The Old Mill Clubhouse can seat a maximum of 150 guests

Available Hours

7:00am – 2:30pm Choose a 3 or 4 hour period during these hours. Your rental charge allows use of the dining room space for up to 3 hours (\$100.00) or up to 4 hours (\$200.00). Access to the dining room is available an additional 1 ½ hours prior to your event. For example, if your 3 hour luncheon begins at 11:00am, the dining room space is available for decorating, equipment set-up, etc. at 9:30am; rental is from 11am – 2pm, etc.

(If available, additional rental time and/or set-up time prior to your event may be possible for a fee of \$100.00/hr. Discuss this with your Banquet Coordinator)

Rental Fee

Rental charge is \$100.00 for up to 3 hours. For up to 4 hours, the fee is \$200.00. Every additional hour is charged at \$100.00 per hour. (An 8-hour meeting is a \$600.00 rental + the food and beverage minimum)

Food and Beverage Minimums

-Food and beverage minimums are \$500.00 for a 3-4 hour rental period. *

*Food and beverage minimums do not include rental fees, linens, flower/candle service, bartender, tax or gratuity.

-There are no banquet room rentals without food and beverage minimums.

Banquet Facilities Breakfast and Luncheon Table Set Ups

-For all our continental breakfasts, breakfast buffets or lunch buffets, all food and beverage tables are topped with white linens. We use paper napkins and silverware (no linen).

-However, table linens and linen napkins for guest tables can be ordered for your event for \$5.00/table (includes a white tablecloth and linen napkins for each guest table).

-Flower/Candle Service: For a service charge of \$25.00 per guest table and \$50.00 for one buffet table, we can provide a low, round flower arrangement & a votive candle for each guest table and a tall bouquet for the buffet table.

-You may bring your own decorations if you prefer, but please ***discuss all decorating ideas with the banquet coordinator, as some restrictions do apply.***

Confirmation of menus and number of guests/Removal of food from premises

-Confirm menu choices no later than 14 days prior to your event.

-Confirm your number of guests no later than 7 days prior to your event.

-No changes after that date will be accepted.

-We provide food for the number of guests that you confirm. Sorry, no food can be packed up and removed from the premises.

Additional Charges to Consider

-Table linens \$5.00 per table (optional)

-Flower/candle service at \$25.00 per table and \$50.00 for one buffet table (optional)

-Additional hours needed for your event (beyond a 3 hour rental) is charged at \$100.00 per hour

-Custom A/V equipment that you must provide/rent for your meeting/presentation (optional)

All food, beverage and room rental charges are subject to 7.85% tax and an 18% gratuity.

Deposit/Final Payment

A \$500.00 deposit is required to reserve the banquet facilities for your event. This deposit will be applied to your final food and beverage bill. Deposits are non-refundable due to cancellation unless we are able to rebook the date. Final payment for your event is due on the day of your event.

We accept checks made out to The Old Mill Clubhouse or all major credit cards.

Meetings

Rental charge is \$100.00 for up to 3 hours and \$200.00 for up to 4 hours.

Every additional hour beyond 3 hours is charged at \$100.00 additional per hour (an 8-hour meeting is \$600.00)

Food and beverage minimums are \$500.00 for a 3 to 4 hour rental period.*

*Food and beverage minimums do not include rental fees, linen, bartender, flower service, tax or gratuity.

Banquet Room rentals are for Breakfast and Luncheon Meetings only.

There is no banquet room rental without food and beverage minimums.

All food, beverage and room rental charges are subject to 7.85% tax and an 18% gratuity.

Final Payment

Final payment for your event is due the day of your event.

We accept checks made out to The Old Mill Clubhouse or all major credit cards.

Equipment Available for Your Use (no charge)

- The Old Mill Clubhouse can provide tables (5' round or 6' rectangular tables of 6-8) and chairs
- A 3 x 3 table or a 6' rectangular table for **your** flatscreen/projector/computer, power strip and extension cord.
- A stand-up podium with the Old Mill logo and a hand-held, cordless microphone (no mic stand).
- A small portable projection screen on a tripod (44" tall & 60" wide; sits 2' off the floor). Our projection screen is appropriate for small groups. For large groups, renting a large screen is recommended (no taller than 115" off the floor, including stand).
- A 5-CD player and an MP3 hook-up to our sound system.

All other equipment needed for a breakfast or lunch meeting/presentation must be provided or rented by the host party.

We advise using an A/V rental house, such as Webb Audio Visual for any custom equipment needed for audio visual needs or presentations. Call 801-484-8567 and ask for a rental representative.

For presentations, sound or music needs, please take note:

- There are no curtains or black out curtains for the banquet facility.
- The facility does not have public Wi-Fi. We advise bringing a hot spot device if internet is needed for your presenter/guests/participants, or for internet based music applications.
- You must bring your own projector/computer/flatscreen TV and all cords needed for presentations.
- If your presentation requires sound, you must provide your own speaker system or speakers for your computer.
- Our MP3 hook up is a cord only, not a dock, so your player must come fully charged & bring a wall charger.

For further questions or concerns, consult the banquet coordinator.