

WELCOME TO THE OLD MILL CLUBHOUSE

2016 - WEDDING BREAKFAST & WEDDING LUNCHEON BANQUETS

We would love to host your Wedding Breakfast or Wedding 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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WEDDING BREAKFAST & WEDDING LUNCHEON BANQUETS

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 breakfast and lunches, the 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** one croissant sandwich and one 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 **OR** Orzo Pasta Salad **OR**
Tossed Green Salad with Ranch and Italian Dressings

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, with a balsamic dressing for any of the salads above, 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 4 for dessert selection).

For breakfast and lunches, the 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.**

THEME LUNCHEON BUFFETS

Italian Buffet

\$19.95 per person

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,
Parmesan Chicken, breaded with panko/parmesan and topped with Marinara & Mozzarella
Caesar Salad, Garlic Bread,
Dessert, choose **one** (see page 4), 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 4), Soft Drinks and Lemonade

For an additional salad, add \$2.00 per person
For an additional dessert, add \$2.00 per person

For breakfast and lunches, the food and beverage tables are topped with 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

(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 (choose with or without nuts)

-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 per platter)

-Chocolate Chip

-Oatmeal Raisin

-Coconut Macaroons

-Peanut Butter

For any additional dessert, add \$2.00 per person.

For breakfast and lunches, the 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

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 **OR** Caesar Salad **OR**

Tossed Green Salad with Italian and Ranch Dressings

Watermelon, Fresh Baked Cookies & Soft Drinks

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

-To substitute a Spinach Salad with bacon, candied walnuts and bleu cheese, with a balsamic dressing for any of the salads above, add \$2.00 per person

If you would prefer to add a dessert to any buffet, rather than cookies,
add \$2.00/person (see Page 4 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.

Beverages are included with all breakfast and luncheon buffets. If additional alcoholic or non-alcoholic beverage service is required, in addition to those that come with the breakfasts or luncheons, the following charges apply.

ADDITIONAL BEVERAGE SERVICE

Coffee Table

Coffee and Decaf table

\$2.00 per person (minimum 24 guests)

Hot Chocolate

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

Punch Bowl

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

Made with fruit juices & sparkling soda (sparkling wine not included), garnished with citrus fruit.

Sparkling Ciders

(Serves about 5 glasses per bottle)

\$7.00/bottle

LIQUOR SERVICE

Please discuss liquor service with your banquet coordinator. Mandatory bartender fees and corkage fees apply. There are some restrictions with the hours of service.

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 serve their own bakery items.

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

WEDDING BREAKFAST OR LUNCHEON BANQUETS

Banquet Room Rental Information

The Old Mill Clubhouse can seat up to 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 party begins at 11:00am, the dining room space is available for decorating, etc. at 9:30am; rental is from 11am – 2pm, etc.

(If available, additional set up time, prior to your event *may* be possible for a fee of \$100.00/hour)

Food and Beverage Minimums

For morning or afternoon events, food and beverage minimums are \$500.00 for a 3-4 hour rental period. *

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

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, beyond 4 hours, is charged at \$100.00 per hour.

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

Removal of Food from the Premises

-We provide food for the number of confirmed guests.

Sorry, no food can be packed up and removed from the premises.

Banquet Facilities Breakfast and Luncheon Table Set Ups

-For our breakfast buffets or lunch buffets, all food and beverage tables are topped with white linen.

-We set our guest tables with paper napkins and silverware (no linen).

-Linen can be ordered for your event at \$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

-Menu choices must be confirmed 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.

Additional Charges to Consider

- Table linens \$5.00 per table (optional)
- Flower/candle service/varies (optional)
- Ceremony Set-Up Fee \$175.00
- Additional hours needed for your event (beyond a 3-4 hour rental) is charged at \$100.00 per hour
- Additional set up time, beyond the allotted 1.5 hours prior to the start of your event, \$100.00 per hour
- Any custom A/V equipment that you need to arrange and rent for your event

All food, beverage, flower, linen, bartender, ceremony set-up fees and room rental charges are subject to 7.85% tax and an 18% gratuity.

Deposit

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.

Equipment Available for Your Use (no charge)

- The Old Mill Clubhouse provides 5' round guest tables and chairs.
- A 3 x 3 table or a 6' rectangular table for **your** flatscreen TV/projector/computer, a power strip and extension cord.
- A stand-up podium with the Old Mill logo and a hand-held, cordless microphone.
- 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/lunch presentation must be provided 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.
 - We do 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/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 or bring a wall charger.

For further questions or concerns, consult the banquet coordinator.