

FUNCTIONS AT BELLEVUE GOLF CLUB

Bellevue Golf Club is happy to accommodate your special celebration Buffet lunch or dinner! Our private dining room, Fairway Lounge, patio and veranda are available for booking. Email Alyssa Battista, Director of Events at Functions@bellevuegolfclub.com to arrange a tour!

Buffet Packages

Birdie \$55 per person

- White table linens & choice of napkin color
- Choice of one Stationary hors d'oeuvre
- Salad Course with Warm Rolls
- Buffet lunch/dinner with choice of 2 Entrées and 2 sides
- Cookies & Brownies
- Coffee service or Station

Eagle \$65 per person

- White table linens & choice of napkin color
 - Choice of one stationary hors d' oeuvres
 - A selection of three passed hors d' oeuvres
 - Salad Course with Warm Rolls
 - Buffet lunch/dinner with choice of 3 Entrées and 2 sides
 - Cookies & Brownies
 - Coffee service or Station
-

Beverage Service

Open bars are billed by consumption. You may also select wine service with lunch or dinner. Please speak with Alyssa for more information and/or to specify what beverages you would like served.

Facility Rental

There is a \$500 facility rental fee allowing you access to our club for 3.5 hours for lunches and 4 hours for dinners. Each additional half hour is \$175. Please note the event must end by 12 a.m.

Food Minimum

Saturday bookings require a \$4000 minimum food spend before tax and gratuity. Weekday and Sunday functions require a minimum food spend of \$2500 before tax and gratuity. Beverage sales and rental fees do not apply to the food minimum.

Event Space

Bellevue Dining Room – Maximum of 150 guests (Seated), up to 200 cocktail set-up

Fairway Lounge – Maximum of 40 guests seated

320 Outdoor Patio – Maximum of 80 guests, Minimum Food spend \$4000, Saturday evenings only

Outdoor Veranda – Maximum of 25 guests

18% Gratuity & 7% Sales Tax will be applied to all Food & Beverage

FUNCTIONS AT BELLEVUE GOLF CLUB

Buffet Luncheon or Dinner

All buffets include house or Caesar Salad, rolls and butter. Your choice of entree, vegetable and starch.

Birdie Package choose 2 Entrees (\$55 per person). **Eagle Package** choose 3 Entrees (\$65 per person)

Chicken Marsala

Tortellini Alfredo

New England Baked Haddock

Penne Bolognese

Sausage and Peppers

Shrimp Scampi (\$4 Upcharge)

Chicken Piccata

Baked Atlantic Salmon (\$4 Upcharge)

Chicken Broccoli Ziti

Marinated Steak Tips (\$6 Upcharge)

Chicken Schnitzel

Short Rib Fusilli Pasta

Vegetable

Vegetable selections **Birdie and Eagle** (choose 1)

- Fresh seasonal vegetable medley
 - Sautéed broccoli florets with garlic & lemon
 - Green beans almandine
 - Ratatouille
 - Roasted autumn vegetables (seasonal)
-

Starch

Starch selections **Birdie and Eagle** (choose 1)

- Potato au gratin
- Roasted fingerling potatoes with garlic & fresh herbs
- Rice pilaf
- Spinach & parmesan pilaf
- Pasta du jour

FUNCTIONS AT BELLEVUE GOLF CLUB

Stationary Hors d'oeuvres

Please select one of the following:

Domestic & Imported Cheese Display Garnished with fresh seasonal fruits and berries

Fresh Seasonal Fruit Display

Warm Spinach & Artichoke Dip accompanied by Pita Chips

Fresh Vegetables Crudit  served with seasonal dip

Mexican Spread Fresh salsa, Guacamole and Queso Dips with House-Made Tri-Color Tortilla Chips

Antipasto Display Italian Meats and Cheeses - **\$8 upcharge**

Passed Hors d'oeuvres

For the **Eagle Package Only**, please select three of your favorite hors d'oeuvres:

Crostini

Fresh Mozzarella plum tomato crostini & olive oil

Shrimp Cocktail

Jumbo shrimp zesty with cocktail sauce & fresh lemon

Pistachio Chicken Tenders

Served with a spicy peanut sauce

Macadamia Chicken Tenders

Served with a red currant barbeque sauce

Vegetable Spring Roll

Served with a sweet & sour dipping sauce

Thai Basil Beef Skewers

Served with a spicy soy sauce

Beef Sliders

Mini beef sliders with cheese, LTO, & Vlad's Special Sauce

Mushroom Caps

Stuffed with spinach, prosciutto & mozzarella cheese

California Roll

Sushi Roll with avocado and crabstick (Vegetarian available)

Scallops & Bacon

Sea scallops wrapped in Applewood smoked bacon

Roasted Lamb Lollipops (\$6 Upcharge)

Australian Lamb with a rosemary Dijon demi glaze

Mini Crab Cakes

Fresh Lump Crabmeat served with remoulade

Mini Beef Wellington

Roasted Sirloin & mushroom duxelle wrapped in Puff Pastry

Mini Grilled Cheese & Tomato Bisque

Grilled Cheese triangles with a mini bisque

Cocktail Meatballs

Available Swedish, Teriyaki, or Marinara

Crispy Coconut Shrimp

Served with an orange marmalade dipping sauce

FUNCTIONS AT BELLEVUE GOLF CLUB

Carving Station

Add a carving station to your dinner with a live chef to serve your guests

- Roasted Turkey Breast, \$6 per person
 - Honey Dijon Baked Ham, \$6 per person
 - Roasted Pork Loin, \$6 per person
 - Black Angus Sirloin, \$ market price
 - Roasted Tenderloin of Beef, \$ market price
-

Coffee & Dessert

To complete your meal, our staff will serve cookies and brownies with coffee & tea. You have the option to add desserts to your package if you so desire.

Additional Desserts

The following desserts are also available for an additional charge. Please inquire with your event coordinator.

Seasonal Pies with Ice Cream

Chocolate Covered Strawberries

Dark, milk or white chocolate

Mixed Berry Shortcake

Seasonal berries, fresh whipped cream,
On a warm buttermilk biscuit

Assorted Mini Pastries

House made Cannoli's, Eclairs & Mini Cheesecakes

Molten Chocolate Lava Cake

Gluten-free chocolate with molten center
topped with whipped cream

Ice Cream Sundae Bar

Homemade Whipped Cream, Hot Fudge, Caramel
Sauce, Nuts, Sprinkles with a cherry on top!

New York Cheese Cake

Served with strawberry sauce