



Cocktail Party a la carte

\$45 per Person Minimum

Bellevue Golf Club is happy to accommodate your special cocktail party celebration! This a la carte menu allows you to custom design your own perfect menu. There is a \$45 minimum per person. 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!

Beverage Service

Open bars are billed by consumption. You may also select wine service and/or a signature cocktail. 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 140 guests seated, 200 cocktail set-up

Fairway Lounge – Maximum of 30 guests seated, 60 guests cocktail set-up

320 Outdoor Patio – Maximum of 100 guests, Minimum F&B spend \$4000, Saturday evenings only

Outdoor Veranda – Maximum of 20 guests

Displayed Hors d'oeuvres

Warm Spinach and Artichoke Dip with Pita Chips - **\$8 per guest**

Mexican Spread with Fresh Salsa, Guacamole, Queso Dip & Tri Color Tortilla Chips - **\$8 per guest**

Assorted Flatbread Pizzas - **\$8**

Fresh Season Fruit & Cheese Display - **\$8 per guest**

Fresh Vegetable Crudité served with Seasonal Dip - **\$8 per guest**

Antipasto Display with Italian Meats and Cheeses - **\$12 per guest**

Passed Hors d'oeuvres

MINI BEEF SLIDERS

\$5

Cheddar, LTO & Vlad's Special Sauce

TOMATO BASIL CROSTINI

\$4

Fresh Mozzarella Cheese, Plum Tomatoes, Basil & Olive Oil

PISTACHIO CHICKEN TENDERS

\$4

Served with a Spicy Peanut Sauce

MACADAMIAN CHICKEN TENDERS

\$4

Served with a Red Current Barbeque Sauce

ANGELICA'S FAMOUS EMPANADAS

\$4

Braised Beef & Pepper Jack Cheese in a Homemade Pastry Crust

RASPBERRY & BRIE BITES

\$4

Raspberry & brie baked in savory phyllo

THAI BASIL BEEF SKEWERS

\$4

Served with a Spicy Soy Sauce

GRILLED CHEESE & TOMATO BISQUE

\$4

Mini grilled cheese triangles with tomato bisque

ANDOUILLE SAUSAGE en CROUTE

\$4

Spicy Smoked Sausage Wrapped in Puff Pastry served with a Whole Grain Mustard

Passed Hors d'oeuvres

MINI BEEF WELLINGTON	\$4
Roasted Sirloin & Mushroom Duxelle wrapped in Puff Pastry	
COCKTAIL MEATBALLS	\$4
Available Swedish or Marinara	
SHRIMP COCKTAIL	\$4
Jumbo Shrimp with a Zesty Cocktail Sauce & Fresh Lemon	
CRISPY COCONUT SHRIMP	\$4
Served with an Orange Marmalade dipping sauce	
SCALLOPS & BACON	\$4
Sea Scallops wrapped in Applewood Smoked Bacon	
SPICY AHI WONTON	\$4
Marinated Sushi Grade Ahi Tuna served on Crispy Wontons	
MINI CRAB CAKES	\$4
Fresh Lump Crab Meat served with Remoulade dipping sauce	
ROASTED LAMB LOLLIPOPS	\$8
Australian Lamb with a Rosemary Dijon Demi Glaze	
MUSHROOM CAPS	\$4
Stuffed with Spinach, Prosciutto & Mozzarella Cheese (can be prepared vegetarian)	
VEGETABLE SPRING ROLL	\$4
Served with a Sweet & Sour Dipping Sauce	

STATIONS

PASTA STATION	\$12
Penne Bolognese plus Tortellini Alfredo or Pesto with Seasonal Veggies Comes with House or Ceasar Salad & Warm Rolls	
CARVING STATION w/ Server	
Roasted Turkey Breast, Honey Dijon Baked Ham or Roasted Pork Loin	\$10
Black Angus Sirloin (\$ market price)	
Roasted Tenderloin of Beef (\$ market price)	

SOMETHING SWEET

MINI PASTRIES	\$7
House made Cannoli's and Eclairs	
CUPCAKES	\$6
Red Velvet, Golden, and/or Chocolate with your choice of frosting	
COOKIES & BROWNIES	\$5
Assortment of chocolate chip, oatmeal, sugar, and brownies with or without nuts	
ICE CREAM SUNDAE BAR	\$10
Homemade whipped cream, hot fudge, butterscotch, nuts, sprinkles w/ a cherry on top!	
MIXED BERRY SHORTCAKE	\$8
Seasonal berries, fresh whipped cream, on a warm buttermilk biscuit	
BLUEBERRY COBBLER	\$8
Served warm with vanilla ice cream	
APPLE CRISP	\$8
Served warm with vanilla ice cream	
ICE CREAM PROFITEROLES	\$8
A cream puff filled with French vanilla ice cream & chocolate ganache	