



*est. 1964*

# *Banquet Packet*

Thank you for your interest in The Country Club of Lexington's Banquet and Reception Facility.

For your convenience, enclosed is a copy of our elaborate banquet guidelines, menus, along with beer, wine & liquor pricing.

Whether you are having a golf tournament, company party, or a grand wedding reception, we would love to accommodate you.

We will do everything we can to make your special day exceptional.

Feel free to call us with any questions or when you are ready to book your party!

*All Prices are subject to change*

Stephanie Langford  
Events Coordinator

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803-359-3604

## Guidelines and Regulations

### Contracts/Deposits/Payments

To book an event on a specific date at The Country Club of Lexington, a refundable room deposit will be due at the time of the individual contract date. Your event must be carried out in full in order to receive a deposit refund. The confirmed deposit amount will be deducted from your final bill. **A date is ONLY considered BOOKED upon receipt of a Signed Copy of the Rental Request form and payment of a deposit in full.** Final payment must be settled by the day of your function. It can be taken in form of Cash, Check, Visa, MasterCard or American Express.

**-Your estimated Guest Count, menu selections, linen preferences must be made no later than 10 days prior to your event.**

**-Final headcounts must be submitted no later than 72 hours prior to your event.**

**-Thirty days prior to the event, fifty percent (50%) of the event charges are due.**

### Cancellations

Any event cancelled more than six (6) months prior an event will be refunded the full deposit amount. Fifty percent (50%) of the room rate will be refundable six (6) months prior to the event date upon written letter of cancellation. No room rental refunds will be given within 179 days of the event. Any event cancelled during the ten (10) day window prior to the event, will allow no refund of ANY money paid to The Country Club of Lexington up to that point. Any exceptions to this policy will be made by Club Management Only.

### Accommodations

The Country Club has the following rooms available for your function. Rates guarantee function space for up to four hours. **Any additional time after the four hour mark will incur an additional charge.** This additional time will be charged at a rate of \$100.00 per extra hour and needs to be paid the day of the function.

**Dining Room: 39x43 (1677 sq. ft) \$500.00**

**Meeting Room: 20x35 (700 sq ft) \$250.00**

**Fireplace Room: 30x36 (1080 sq. ft.) \$350.00**

**All Three Rooms: \$1,000.00**

**Outdoor Reception Area (Back porch and lower patio): \$300.00**

**Outdoor Ceremony Area: \$250.00**

***There is a \$3.00 Set-up & Breakdown Fee per Person***

**Fireplace Room has fireplace, dance floor & set up for music/entertainment.**

Hired entertainment for your function must fill out and sign a Rules & Regulations form before the day of your event. It is the responsibility of the client/member to inform any contracted outside services of Club Rules and Regulations. All Musical Entertainment must clean up and vacate the property within 1 hour of your function's completion. Failure to comply with this will result in a \$100.00 surcharge to the event host.

## **Member Events**

Members are privileged with a no-charge room rental policy for **specified** events booked for themselves or their immediate family. Room rental fees will be assessed for member business functions. **Members still must pay the refundable deposit in order to secure any function date.** A CCL member may reserve a private room for a function subject to the following conditions:

- Reservations must be made and approved by the Events coordinator.
- Non-Members may attend the function as Member's guests
- The size of the function will be limited to the number of people the club can comfortably handle.
- All food & beverage regularly supplied by the club must be provided by the club with the exception of pre-approved specialty cakes.
- A \$10.00 per person for food and beverage is required to reserve a room. A room rental fee will apply if the \$10.00 food and beverage minimum is not met.

**Members are responsible for the conduct of their guests and for damage incurred by their party.**

## **Food & Beverage**

**All food and Beverage items consumed on the golf course property must be purchased from CCL's Food & Beverage Department** with the exception of "theme desserts", such as wedding cakes. We request that any such items be delivered to the Club no earlier than 2 hours prior to your event's start time. State laws require that all food and beverages items served in public function rooms must be supplied and prepared by licensed & insured caterers. In accordance with South Carolina DHEC regulations **the Club cannot allow the removal of food & beverage items by the client, guests or invitees.**

## **Serving Time**

All event set-ups will be completed at least 30 minutes prior to their start time. We pride ourselves on meeting the serving time outlined in your contract. If you need to delay the serving time, please advise the event coordinator immediately to insure the quality, taste, and presentation of your food.

- All buffets will be refreshed & served until all guests have eaten.**
- All Hors D'oeuvre Station buffets will be refreshed until the buffet is depleted or for up to 2 hours.**
- Additional charges will apply if replenishment after this time is requested.**

## **Decorations, Set-up & Clean-up**

All events catered by CCL catering, include plate ware, flatware, & mirrors for center of tables.

The Club has indoor seating for 175ppl (more can be outsourced at host's expense)

All decorations other than those provided by CCL are the responsibility of the host. To preserve the beauty of the clubhouse we request no nailing, tacking, or taping on the walls, ceiling or any other part of the building without approval from CCL management.

Decoration preparation time can vary based on other scheduled functions being held at the club. Please see the events coordinator for time frame of scheduled events other than your own.

The host is financially responsible for any damages to the facility in misuse of decorations. All decorations must be removed from the building within an hour of the events completion unless you have made prior arrangements with CCL management.

Please appoint someone in your party to handle your items (cake stand, floral arrangements, bridal portrait, gifts, etc.)

Any remaining items will be removed & discarded. The Country Club of Lexington is not responsible for loss of personal property brought to the club by guests.

**Rice, confetti, silly string, glitter, fireworks or open flames of any kind are not permitted at the club. Failure to adhere to this policy will result in a \$200.00 surcharge.**

## **Tax & Gratuity**

All food & beverage for events will have a 7% Tax & 20% Service Charge, indicated by “++” in this packet.

## **Cake Cutting Service**

The fee for cutting cake & serving your specialty cake is \$1.00 per person. The fee includes napkins, cake plates & forks. This service is available to you upon request.

## **Corkage Fees**

A group function that desires to provide alcoholic beverages for its guests will be required to pay a corkage fee based on each unit served. The Club will provide a bartender, ice and glasses for the event, set up and breakdown of the room and be responsible for clean-up and trash removal.

Corkage Fees for alcohol provided by group are as follows:

- \$4.50/1 liter liquor
- \$9.00/1.75 liter liquor
- \$6.50/750ml wine

## BAR OPTIONS

All Bar Packages include 1 Bartender for every 80 guests for 4 Hours of Service.  
We only charge for the number of guests that are 21 years of age and older.

### Premium Bar

\$20.00++ Per Person

#### LIQUORS

-Included-

- Absolut (Vodka)
- Tanqueray (Gin)
- Jack Daniels (Whiskey)
- Dewar's (Scotch)
- Crown Royal (Blended Whiskey)
- Bacardi (Rum)
- Jose Cuervo (Tequila)

#### BAR MIXES

-Included-

- Juices: Orange, Grapefruit, Cranberry, Pineapple
- Sodas: Assorted Soft Drinks
- Other: Tonic, Club Soda, Ginger Ale

#### BEERS

-Please Select Three-

- Bud Light
- Budweiser
- Michelob Ultra
- Coors Light
- Miller Lite
- Yuengling
- Corona

#### WINES

-Please Select Three-

- Canyon Road Chardonnay
- Canyon Road White Zinfandel
- Canyon Road Pinot Grigio
- Canyon Road Merlot
- Canyon Road Cabernet
- Mark West Pinot Noir

## Call Bar

\$16.95++ Per Person

### LIQUORS

-Included-

- Smirnoff (Vodka)
- Fleishmann's (Gin)
- Jim Beam (Bourbon)
- Seagram's 7 (Blended Whiskey)
- Bacardi (Rum)
- Scoresby (Scotch)

### BAR MIXES

-Included-

- Juices: Orange, Grapefruit, Cranberry, Pineapple
- Sodas: Assorted Soft Drinks
- Other: Tonic, Club Soda, Ginger Ale

### BEERS

-Please Select Three-

- Bud Light
- Budweiser
- Michelob Ultra
- Coors Light
- Miller Lite
- Yuengling

### WINES

-Please Select Three-

- Canyon Road Chardonnay
- Canyon Road White Zinfandel
- Canyon Road Pinot Grigio
- Canyon Road Merlot
- Canyon Road Cabernet
- Mark West Pinot Noir

## House Bar

\$11.00++ Per Person

### BEERS

-Please Select Three-

- Bud Light
- Budweiser
- Coors Light
- Miller Lite

### WINES

-Please Select Three-

- Canyon Road Chardonnay
- Canyon Road White Zinfandel
- Canyon Road Pinot Grigio
- Canyon Road Merlot
- Canyon Road Cabernet
- Mark West Pinot Noir

### SODAS

-Included-

- Coke
- Diet Coke
- Sprite
- Ginger ale



## CASH BAR

With this option, guests are responsible for their individual drinks.

Prices are as follows per drink:

House Brand Liquor: \$5.00

Call Brand Liquor \$6.00

Premium Liquor: \$7.00

House Wine by Glass: \$5.00

House Wine by Bottle: \$15.00

Domestic Beer: \$3.00

Premium Beer: \$4.00

Hosts may also choose to use consumption-based pricing. In which case the above cash bar prices will be used and tax and gratuity (27%) will be added to each unit.

A \$2.50/guest charge for bar mixes, soda and garnishes applies for groups providing their own liquor

## BREAKFAST OPTIONS

### Continental Breakfast

\$10.00++ Per Guest

- Yogurt
- Fresh Fruit
- Assorted Danishes and Mini Muffins
- Iced Tea, Water and Coffee

### Breakfast Buffet

\$15.00++ Per Guest

25 Guest Minimum

- Scrambled Eggs
- Biscuits
- Southern Style Grits
- Hashbrowns
- Iced Tea, Water and Coffee

#### MEATS

-Please Select Two-

- Applewood Smoked Bacon
- Sausage
- Ham
- Sweet Grass Shrimp & Grits - add \$6.00++ per guest

Add \$1.50++ per guest for juice option

## LUNCH BUFFET

*All Luncheon Buffets are served with a Complimentary Drink Station of Coffee, Tea & Water*  
*Salad Bar: \$4.00++/guest*                      *Assorted Desserts: \$6.00++/guest*

### **Entrées:**

Southern Fried Chicken  
Herb Grilled Chicken  
Pulled BBQ Pork  
Sliced Roast Pork Loin  
Virginia Baked Ham  
Lasagna  
Burgundy Beef Tips  
Sliced Eye of Round with Red Wine & Mushroom Sautee  
Shrimp Newburg with Sherry Tomato Cream Sauce  
Broiled Salmon with Dill Caper Sauce

### **Starches:**

Herb Roasted New Potatoes  
Roasted Garlic Whipped Potatoes  
Bacon & Cheddar Mashed Potatoes  
Sweet Potato & Apple Gratin  
Penne Pasta Gratin  
Macaroni & Cheese  
Saffron Steamed Rice  
Walnut Wild Rice Pilaf  
Steamed Rice

### **Vegetables:**

Steamed Green Beans with Almond Butter  
Braised Southern Greens with Garlic & Bacon  
Squash Casserole  
Honey Carrots with Dill  
Mediterranean Eggplant Roast with Marinara & Provolone Cheese  
Asian Stir Fry Vegetables with Ginger & Mushrooms  
Steamed Corn with Red Peppers & Onions  
Chef John's Vegetable Medley

### **A Two Item Buffet Includes:**

2 Entrees of Choice  
2 Starches of Choice  
2 Vegetables of Choice  
Rolls & Butter  
**\$20.00++**

### **A Three Item Buffet Includes:**

3 Entrees of Choice  
2 Starches of Choice  
2 Vegetables of Choice  
Rolls & Butter  
**\$24.00++**

## DINNER BUFFET

*All Dinner Buffets are served with a Complimentary Drink Station of Coffee, Tea & Water, Salad Bar, & Rolls  
Assorted Desserts: \$6.00+/guest*

### **Entrées:**

Chicken Florentine

Southern Fried Chicken

Herb Grilled Chicken

Grilled Chicken Breast with a Marsala Mushroom Gravy

Asian Chicken Stir Fry with Oriental Vegetables and Ginger Sesame Sauce

Sliced Honey Baked Ham with Peach Chutney

Sage Roast Sliced Tom Turkey with Giblet Gravy

Pulled BBQ Pork

Tuscan Country Pork with Sage and Tomato Sauce

Grilled Marinated Sliced Flank Steak with Mushroom Burgundy Sauce

Beef Tips with Plum Tomatoes and Mushrooms

Peppercorn Crusted Sliced Eye of Round with Red Wine and Mushroom Sauce

Meat Lasagna / Vegetable Lasagna

Shrimp and Scallop Newburg with Sherry Tomato Cream

Low Country Shrimp and Grits

Grilled Mahi Mahi with Pineapple and Mango Salsa

Dilled Rubbed Salmon with Caper Dijon Sauce

Pan Roasted Crab Cakes with Spicy Remoulade

Broiled Salmon with Dill Caper Cream Sauce

### **A Two Item Buffet Includes:**

2 Entrees of Choice

2 Starches of Choice

2 Vegetables of Choice

Rolls & Butter

**\$30.00++**

### **A Three Item Buffet Includes:**

3 Entrees of Choice

2 Starches of Choice

2 Vegetables of Choice

Rolls & Butter

**\$34.00++**

*See Previous Page for list of Starches & Vegetables to choose from.*

50 Guest Minimum on Lunch & Dinner Buffets

## LUNCHEON PLATES

*All plated luncheon options are served with fresh rolls & butter, iced tea, water & coffee.*

**Chicken Salad Plate** Our homemade chicken salad accompanied with fresh fruit, mixed greens, tomatoes, cucumbers served with your choice of dressing. \$13.50++

**Grilled Chicken Caesar** Marinated chicken breast, crisp romaine, croutons and parmesan tossed in a creamy Caesar dressing. \$12.00++

**Grilled Salmon (6 oz.)** With Dill Caper Cream Sauce with wild rice and seasonal vegetables \$18.00++

**Grilled Chicken** Mushroom Marsala, seasonal vegetables and garlic mashed potatoes \$15.00++

**Quiche** Choose From: Ham and Cheese - Cheddar and Broccoli – Bacon, Mushroom and Spinach  
Served with a house salad and fresh fruit \$13.00++

**C.C.L. Crepes** Lemon Crepes filled with Chicken, Spinach and Walnuts over Roasted Tomato  
Cream Sauce \$15.00++

**Roasted Pork Loin** Sliced Pork with a Peach Bourbon Sauce served with Roasted Red Potatoes &  
Seasonal Vegetables \$16.00++

**Roast Beef** Sliced Roast Beef with a Port Wine Mushroom Sauce served with Cheddar Bacon Mashed  
Potatoes & Seasonal Vegetables \$15.00++

## PLATED DINNER OPTIONS

*All plated dinners include rolls & butter and complimentary coffee, tea & water.*

**Each Entrée is served with a garden salad as well as your choice of Starch & Vegetable.**

**Lemon and Tarragon Grilled Chicken Breast** with Mushroom Demi-Glace \$23.00++

**Chicken Florentine** \$23.00++

**Pecan Crusted Chicken** with Bourbon Demi-Glace \$24.00++

**Roasted Pork Loin** with Mushroom Demi-Glace \$25.00++

**Grilled Pork Loin Medallions** topped with Caramelized Onions & Peach Pork Sauce \$26.00++

**Grilled 10 oz. Ribeye** \$35.00++

**12oz New York Strip** \$40.00++

**8oz Filet Mignon** with Demi-Glace \$40.00++

**8oz Filet Mignon** with Garlic Shrimp \$46.00++

**Lemon and White Wine Roasted Rainbow Trout** with Lemon Dill Caper Sauce \$28.00++

**8 oz. Broiled Salmon** with Dill Cream Sauce \$29.00++

**Pecan Encrusted Tilapia** with Cream Sauce \$25.00++

**Old Bay Crab Cakes** with Spicy Remoulade Sauce \$28.00++

**Shrimp and Scallops Creole** \$32.00++

## HORS D'OEUVRES

*Choose any number of items from this menu. These items can be added to any buffet or plated dinner or a selection of menu items can be used to create a heavy hors d'oeuvres buffet.*

### COLD HORS D'OEUVRES

Chicken Salad Finger Sandwiches  
Pimento Cheese Finger Sandwiches  
Cream Cheese & Pineapple Finger  
Plum Tomatoes Filled with Fresh Mozzarella  
Deviled Eggs with Spiced Pepper Paint  
Chicken Salad Bouchees  
Thinly Sliced Roast Beef and Zesty Horseradish Sauce on Sourdough  
Baby Peeled Shrimp on Sourdough with Cocktail Sauce  
Fresh Cucumber Slices with Creamy Dill Mayonnaise  
Grilled Portabellas on Focaccia  
Grilled Chicken on Sourdough  
Lump Crabmeat & Swiss Cheese on Sourdough

#### CHOOSE A VARIETY FROM THIS PAGE:

Price for a menu that is **\$20.00 or more per person**

**3 Choices - \$6.50++**

**5 Choices - \$7.50++**

**7 Choices - \$8.50++**

Price for menu that is **less than \$20.00 per person**

**3 Choices- \$10.50++**

**5 Choices- \$11.50++**

**7 Choices- \$12.50++**

## COLD HORS D'OEUVRE DISPLAYS

**Fresh Fruit Display** Assortment of Seasonal Fruit Artfully Displayed

Small.....\$75++    Medium.....\$150++    Large.....\$200++

**Vegetable Display** Assortment of Garden Fresh Veggies Lightly Steamed and Chilled to Maximize Flavor & Color. *Served with Ranch Dipping Sauce*

Small.....\$75++    Medium.....\$150++    Large.....\$200++

**Cheese Tray** Assortment of Sliced Cheeses with Crackers

Small.....\$75++    Medium.....\$150++    Large.....\$200++

Small – Up to 50 People

Medium – Between 50 & 100 People

Large – Between 100 & 200 People

## ADDITIONAL ITEMS

Chilled Shrimp with Cocktail Sauce.....\$40.00/pound

Cocktail Crab Claws.....\$50.00/pound

Chilled Lemon Pepper Salmon Display..... \$30.00/pound

*(Approximately 1.5 kilos per 100 people – 25-30 pounds per 100 people)*



## HOT HORS D'OEUVRES

Western Meatballs – BBQ, Swedish, or Sweet & Sour.....\$6++ per person

Carolina Crab Dip with Assorted Crackers.....\$6++ per person

Chicken Tenders with Honey Mustard.....\$6++ per person

Stuffed Mushrooms with Sausage & Provolone.....\$8++ per person

Sesame Chicken Skewers.....\$7++ per person

Caribbean Spicy Shrimp Skewers.....\$10++ per person

Miniature Lump Crab Cakes with Creole Mustard Sauce.....\$10++ per person

Chicken Drumettes with Carolina Dunking Sauce.....\$7++ per person

Potato Skins Filled with Bacon and Cheddar with Sour Cream for dipping.....\$6++ per person

Grilled Beef, Pepper & Onion Skewers.....\$8++ per person

Chef's Spinach & Artichoke Dip.....\$6++ per person

Assorted Mini Quiche.....\$8++ per person

Spanakopita..... \$7++ per person

Bacon Wrapped Scallops.....\$10++ per person

Bacon Wrapped Shrimp.....\$10++ per person

Miniature Buttermilk Biscuits with Country Ham & Creole Mustard.....\$6++ per person

Wheel of Baked Brie with Seasonal Fruit Compote in a Warm Phyllo Pastry Crust.....\$6++ per person

Herb & Dijon New Zealand Lamb Chops.....\$40++ per pound

## ACTION STATIONS

*50 guest minimum for all action stations*

## SPECIALITY STATIONS

*In Conjunction with Hors D'oeuvres Only*

**Shrimp & Grits** with Country Ham & Cheddar Cheese

\$12.00++/person

**Pasta Station** with Marinara, Alfredo & Pesto Cream Sauces

\$8.50++/person

**Fajita Station** Beef and Chicken with Flour Tortillas, Shredded Cheese, Salsa, Sour Cream & Guacamole

\$9.50++/person

## CARVING STATIONS

*Complete with appropriate condiments & bread*

Honey Baked Ham.....\$6.00++/person

Herb Roasted Turkey Breast.....\$7.00++/person

Top Round of Beef.....\$8.00++/person

Beef Strip Loin.....\$15.00++/person

Prime Rib.....\$17.00++/person

## **MEETING OPTIONS**

Allow the club to host your business or social meetings. We offer a wide variety of break items to compliment your meeting and ensure success!

### **Break Platters**

Mini-muffins, sweet rolls, fresh fruit, coffee & juice.....\$11.50++/person

Assorted Cookies & brownies, tea, lemonade & coffee.....\$10.00++/person

Chips & salsa with water, tea & lemonade.....\$7.50++/person

Fresh fruit tray with water, tea & coffee.....\$7.50++/person

Cheese tray with water, tea & coffee.....\$7.50++/person

Fresh fruit & cheese tray with water, tea & coffee.....\$10.00++/person

Candy bars, chips & bar snack mix.....\$8.00++/person