Full-Day Meeting Package

\$80 per person

Package includes use of Audio/Visual Equipment,

Beverages, Breakfast, Lunch and Snack

Happy Hour available as an add-on enhancement.

AUDIO/VISUAL EQUIPMENT

Screen, Projector, Microphone and Podium

ALL-DAY BEVERAGE STATION

Water, Tea, Coffee/Decaffeinated Coffee and Assorted Sodas

FULL-DAY MEETING PACKAGE

BREAKFAST

Choice of One of the following:

King's Continental Breakfast Display:

Breakfast Breads, Seasonal Sliced Fruit, Coffee

OR

Gleneagles Breakfast Table:

Buffets require a minimum of 25 guests unless otherwise specified.

Entrées: (Choice of Two)

Vegetarian Chilaquiles, Scrambled Eggs, Cheese Blintz, Migas, Spinach, Mushroom and Swiss Quiche,
Buttermilk Pancakes or French Toast

Proteins: (Choice of Two)

Crispy Center-Cut Bacon Country Pork Sausage Patties or Links Turkey Bacon Chicken Apple Sausage

Sides: (Choice of One)

Hash Brown Potatoes, Cheese Grits or Cottage Fried Potatoes

Included on Buffet:

Seasonal Sliced Fruit, Coffee and Iced Tea

OR

Plated Breakfast

Freshly Scrambled Eggs, Bacon and Hash Brown Potatoes, Muffin

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases. All prices are subject to change.

FULL-DAY MEETING PACKAGE

LUNCH

Chef's Choice Plated Meal

Salad, Chicken or Salmon Entrée, Two Sides

SNACK

Choice of one of the following:

Healthy Break

Includes Vegetable Crudities with Ranch Dip, Fresh Fruit Skewers, Granola Bars and Pita Chips with Hummus

Prime Time

Popcorn, Pretzels and Movie-Sized Candy

FULL-DAY MEETING PACKAGE

BUTLER-PASSED HORS D'OEUVRES

Choice of three of the following:

Hot

Almond-Crusted Chicken Tenderloins
Pan-Fried Vegetarian Potstickers with Soy Ginger Sauce
Chicken or Beef Fajita Quesadillas
Maryland Style Mini Crab Cakes
Honey Chicken Biscuits

Cold:

Artichoke Hearts with Pesto Aioli
Fresh Mozzarella with Oven-Dried Tomato and Basil on Toasted Flatbread
Blistered Grape Tomato and Goat Cheese Crostini with Balsalmic Drizzle
Smoked Salmon Crostini with Dill and Caper
Seared Ahi Tuna on Crisp Wonton
Strawberry Basil and Brie Bruschetta

Add-Ons:

One-Hour Happy Hour Package | \$35 Per Person Hors d'Oeuvres, Beer and Wine

TEAM-BUILDING PACKAGE

Ask for pricing

3-hole putting contest led by a golf professional

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