

Catering Packet



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BANQUET ROOM AND CATERING INFORMATION

Welcome to Pacific Springs Golf Club! Our spacious, state-of-the-art, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, lunch or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With seating up to 100 in our formal dining room, and additional seating on our deck overlooking our beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities.

BANQUET ROOM RENTAL FEE

Banquet Room: **\$350.00**

RENTAL FEE INCLUDES THE FOLLOWING:

TABLES AND SEATING AVAILABLE UP TO 100
LINENS (TABLECLOTHS, SKIRTING, NAPKINS)
TABLECLOTH OPTIONS: WHITE, IVORY, BLACK
NAPKINS: 12 COLOR OPTIONS.
FORMAL SET-UP AND CLEAN-UP
USE OF CHINA, GLASSWARE, SILVERWARE, CHAFERS
BEVERAGE ACCOMMODATIONS INCLUDING COFFEE, TEA AND WATER
PROFESSIONAL STAFF, BARTENDERS, EVENT PLANNER TO ASSIST IN EVENT PLANNING

A service Charge of 19% as well as appropriate taxes will be applied to all Food & Beverage Purchases.

DECORATIONS AND LINENS

Pacific Springs Golf Club is pleased to offer a variety of linen selections for your event. Pacific Springs can provide candles for a nominal fee at the request of the event coordinator. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Pacific Springs Event Coordinator must approve all decorations prior to the event. You may decorate for your event 1-2 hours prior to the scheduled start time of the event.

ENTERTAINMENT

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

GUARANTEE AND CANCELLATIONS

A deposit of \$200.00 as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. Final Menu selections and Second Headcount must be submitted 2 weeks prior to each event to insure the availability of desired menu items. Final Headcount is due 1 week prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 19% service charge will be applied to all food and beverage purchases.

BAR & LIQUOR OPTIONS

Cash Bar

Individual guests pay for all alcoholic beverages. There is no additional charge to the host of the event. This is an attractive option if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

Limited Open Bar

The host sets a specific dollar amount for the bar. Guests drink without any cost to them until the pre-set limit has been reached. Once the pre-set limit is reached, the bar changes over to Cash Bar, and the guests are responsible for the charge of their beverages on an individual basis. The limit can be set for any denomination. If less than the limit set is used you will only be charged for what is consumed.

Modified Open Bar

Our most popular selection for wedding receptions includes unlimited beer, wine and soft drinks. A tab will be run through the duration of the party. At the end of the function, it will be the host's responsibility to settle this tab.

Deluxe Open Bar

A tab will be run during the entire party for all alcoholic beverages consumed by the guests. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

Champagne and Special Request Wines

Every effort will be made to accommodate special requests for Champagnes and Wines. Please make requests to Pacific Springs Event Coordinator at least 2 weeks prior to your event. Additional charges may apply.

FOOD AND BEVERAGE GUIDELINES

All food and beverage, alcoholic or otherwise, consumed on golf course property must be purchased from Pacific Springs with the sole exception of "theme" desserts such as wedding or birthday cakes. We allow outside food at an outside catering fee of \$6 per person.

Due to strict regulations, we must enforce the following policies:

- No alcoholic Beverages served without valid I.D.
- Only one drink may be served per person at any one time
- Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises.

The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

BANQUET MENU OPTIONS:

CLUB FEATURES:

Parmesan Chicken and Pesto-Alfredo Raviolis

Hand-Breaded Chicken Breast topped with Parmesan Cheese and Marinara with Pesto-Alfredo Cheese-Stuffed

Raviolis, served with Green Bean Almandine, Dinner Salad and Rolls **\$16.99**

Raspberry Baked Salmon and Grilled Pork Loin

Raspberry Marinade Salmon Fillet complimenting Perfectly Grilled Pork Tender Loin served with Roasted New

Potatoes, Green Bean Almandine, Dinner Salad and Rolls **\$22.99**

Bacon-Wrapped Fillet Mignon and Shrimp Scampi

This dual entrée is sure to satisfy any appetite. Charbroiled, Bacon-Wrapped Fillet Mignon, Shrimp Scampi, with

Roasted New Potatoes, Green Bean Almandine, Dinner Salad and Rolls **\$25.99**

Prime-Rib and Grilled Chicken

Select Prime-rib, Slow Cooked to Medium Rare, and Grilled Chicken, served with Roasted New Potatoes, Wild

Rice, Green Bean Almandine, Dinner Salad and Rolls **\$20.99**

DINNER ENTREE OPTIONS:

Chicken Cordon Bleu

Half pound chicken breast stuffed with dice ham and Swiss cheese covered with a garlic cream sauce, roasted new

potatoes, vegetables and rolls preceded with a dinner salad **\$16.99**

Teriyaki Chicken

Teriyaki style chicken served on a bed of wild rice, fresh vegetables and dinner rolls preceded by a dinner salad

\$14.99

Raspberry Baked Salmon

Half-pound Salmon Steak, Marinated in Raspberry Liqueur, roasted new potatoes, seasonal vegetables and dinner

rolls preceded with a dinner salad **\$19.99**

Bacon Wrapped Pork Loin

Bacon Wrapped Boneless, 10 ounce grilled pork loin, roasted new potatoes, seasonal vegetables and dinner rolls

preceded with a dinner salad **\$17.99**

New York Strip

Grilled to perfection, 10 ounce New York strip, with baked potato, green beans almandine, dinner rolls preceded

with a dinner salad **\$21.99**

BANQUET MENU OPTIONS CONT'D:

DINNER BUFFETT OPTION:

Italian Buffet

Home made meat lasagna, Italian style chicken breast, tri-colored tortellini with homemade Alfredo sauce and a salad bar. **\$16.99**

Prime-rib Buffet

A house favorite, slow cooked prime rib-eye served from a carving station with Au Jus, seasonal vegetables, baked potatoes, dinner rolls, and a salad bar **\$18.99**

Three Meat Buffet

Prime rib-eye, raspberry -baked salmon, and grilled chicken breasts, served with roasted new potatoes, green bean almandine, dinner rolls and a salad bar **\$24.99**

Mexican Buffet

Seasoned beef, nacho cheese, taco shells, fried tortilla chips, shredded lettuce, cheese, tomatoes, black olives, jalapenos peppers, onions with refried beans and rice **\$13.99**

Mesquite Barbecue

Slow cooked brisket, drenched in barbecue sauce, roasted new potatoes, southwestern corn casserole, dinner rolls and a salad bar (add chicken as a second entrée for \$2.00) **\$15.99**

*Minimum of 30 people required for buffet style dinner.
Dessert may be added to your menu selection for \$4.00 per person.*

HORS D'OEUVRES OPTION:

Option One: Choose two Hot and two Cold Platters **\$12.99**

Option Two: Choose three Hot and three Cold Platters **\$14.99**

Option Three: Choose four Hot and four Cold Platters **\$16.99**

*Minimum of 40 people required for hors d'oeuvre option.
Add Jumbo Shrimp cocktail to any hors d'oeuvres package for \$3.99 per person.
Add Prime Rib with dollar rolls to any hors d'oeuvres package for \$5.99 per person.*

Cold Platters

Deviled Eggs

Assorted Cheese Tray

Mexican Layer Dip with Fried Tortilla Chips

Vegetable Platter with Spinach Dip

Seasonal Fresh Fruit Platter

Assorted Mini Desserts

Hot Selections

Stuffed Mushrooms

Egg Rolls with Sweet & Sour

Toasted Raviolis with Marinara

Crabmeat & Artichoke Dip with Chips

Meatballs with Cream Sauce

Teriyaki Chicken Skewer