



*Ohio*  
**PRESTWICK**  
*country club*  
**BANQUET PACKET**

**2017**

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**OHIO PRESTWICK COUNTRY CLUB**  
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*Thank you for considering Prestwick Country Club for your upcoming event. The following menus contain Member and Guest favorites as well as exciting new creations. However, if you are interested in alternatives, the food and beverage team is very accommodating and would be happy to  
Customize a menu to suit your needs.*

*In addition to your culinary needs we can arrange  
Additional services such as valet parking.*

ALL BANQUET INCLUDE COFFEE, HOT TEA, ICED TEA, LEMONAIDE

*A twenty percent service charge and sales tax will be applied to all food and beverage charges. Due to the fluctuation of cost of our fresh ingredients prices can only be guaranteed for 90 days prior to your function*

*Our entire staff looks forward to creating warm memories for you and your guest.  
We look forward to hearing from you.*

**COLD HORS d'OEUVRES**  
**(Plan 5 pieces per person per hour)**

**SHRIMP COCKTAIL**

*Gulf Coast Shrimp on Ice with Lemon Garnish and Spicy Cocktail Sauce*

**Per 50 Pieces \$150.00**

**IMPORTED AND DOMESTIC CHEESE TRAY**

*With Honey Dijon Dipping Sauce and Assorted Crackers*

**\$2.60 per Person**

**FRESH SEASONAL FRUIT TRAY**

*With Fruit Dip*

**Market Price per Person**

**FRUIT KABOBS**

*With Fruit Dip*

**Market Price**

**FRESH VEGETABLE AND RELISH TRAY**

*With Dill Dipping Sauce*

**\$2.25 per Person**

## **HOT HORS d'OEUVRES**

**Per 100 Pieces**

***Water Chestnuts Wrapped in Bacon, Flamed in Brandy-\$70.00***

***Scallops Wrapped in Bacon- Market Price***

***Au gratin Crab Stuffed Mushroom Caps-\$150.00***

***Au gratin Sausage and Pepper Stuffed Mushroom Caps-\$95.00***

***Chicken Liver Rumaki Flamed in Brandy-\$65.00***

***Golden Chicken Wings with BBQ and Pepper Sauce-\$125.00***

***Fried Mozzarella Sticks with Tomato Basil Sauce-\$110.00***

***Oven Roasted Mini Meatballs and Marinara Sauce or BBQ Sauce-\$60.00***

***Teriyaki Chicken and Pineapple Kabobs with Sweet and Sour Sauce-\$150.00***

***Sauerkraut Balls- \$80.00***

***Spring Egg Rolls with Sweet and Sour Sauce-\$70.00***

***Bruschetta with Fresh Basil, Garlic, Vine Ripe Tomatoes, Onion and Black Olives Topped with Mozzarella Cheese -\$.80 each***

***Grilled New Zealand Lamb Chops with Mint Jelly- Market Price***

## **DINNER ENTRÉE SELECTIONS**

**MAY CHOOSE UP TO THREE DIFFERENT ENTRÉE SELECTIONS  
ONE VEGETABLE & ONE STARCH MUST BE THE SAME FOR ALL ENTRÉES**

### **CHARBROILED BLACK ANGUS STRIP STEAK**

*Angus Strip Steak with Fresh Garlic and Cracked Peppercorns*  
**10 oz. \$25.00**

### **FILET MIGNON WITH FRESH SAUTEED MUSHROOMS**

*Bacon Wrapped, Charred with Fresh Garlic*  
**7 oz. \$30.00**

### **ROAST PRIME RIB OF BEEF**

*Kosher Rock Salt Peppercorns and Garlic Served with Horseradish and Chive Sauce*  
**\$30.00**

### **OVEN ROASTED CHICKEN BREAST CORDON BLEU**

*Seasoned Chicken Wrapped around Virginia Ham and Baby Swiss topped with a Sherry Poulet Sauce*  
**\$18.00**

### **GRILLED FRENCHED PORK CHOP**

*With Garlic Herb Butter*  
**\$23.00**

### **WILD MUSTANG SALMON FILET**

*Horseradish and Panko Encrusted*  
**\$22.00**

### **10 oz. GRILLED RIBEYE STEAK**

*With Fresh Mushrooms, Garlic and Cracked Peppercorns*  
**\$30.00**

### **BROILED ORANGE ROUGHY**

*Roma Tomato Provençale Sauce*  
**\$22.00**

### **GRILLED SESAME SEED AND GINGER CHICKEN BREAST**

*Rich Teriyaki Sauce and Fresh Pineapple*  
**\$18.00**

**-DINNER CONTINUED-**

**ALL ENTRÉES SELECTIONS SERVED WITH GOURMET SALAD**

**FRESH SPINACH AND BACON SALAD**

**Mushrooms, eggs, Tomatoes, Red Onion with a Sweet and Sour Bacon Dressing  
(Additional \$1.25 per person)**

**CAESAR SALAD**

**Romaine Lettuce, Tomatoes, Croutons, Parmesan Cheese and Club Caesar Dressing  
(Additional \$1.25 per person)**

**Dressing Choices:**

*Ranch, Fat Free Ranch, Italian, Light Italian, Caesar, Thousand Island, Red French, Mediterranean Feta, Bleu Cheese, Wild Raspberry, Mango Chardonnay, Sweet and Sour, Balsamic, Oriental, House, Honey Dijon Mustard*

**VEGETARIAN SELECTIONS**

**Lunch \$10.95**

**Dinner \$13.95**

**VEGETABLE STIR FRY**

*An Array of Garden Vegetables Tossed in our Sweet Teriyaki Sauce Served over Steamed White Rice*

**PASTA A LA FRESCA**

*Penne Pasta Tossed in Olive Oil and Garlic with Sun Dried Tomatoes, Onions, Fresh Basil, Baby Spinach, Capers and Olives*

**PRESTWICK PASTA**

*Penne Pasta Tossed with Fresh Garlic, Basil, Mushrooms, Bell Peppers, Onions, Tomatoes, Olives, Mozzarella and Feta Cheese in our Popular Red Sauce*

**KIDS SELECTIONS**

**CHICKEN TENDERS PLATTER**

*Served with French Fries and a Side of Apple Sauce*  
**\$8.95**

**PENNE PASTA BOWL**

*With Meatballs and Marinara Sauce Served with Apple Sauce*  
**\$7.95**

## **DINNER BUFFETS**

**AVAILABLE FOR PARTIES OF 50 OR MORE**

### **CLUB HOUSE BUFFET \$19.95**

*Choice of Two Entrées, One Pasta Dish, One Vegetable, One Starch, One Salad*

### **ENTRÉE SELECTIONS**

*Chicken Breast Marsala and Mushrooms*

*Atlantic Salmon with Béarnaise Sauce*

*Oven Roasted Orange Roughy with Citrus Butter and Chives*

*Herb Crusted Pork Loin with Dijonnaise Sauce*

*Chicken Breast with Chardonnay Cream Sauce and Mushrooms*

*Lemon Herb Chicken Breast*

*Three Cheese Lasagna with Sweet Italian Sausage*

*Braised Tenderloin Tips Burgundy with Shallots and Mushrooms*

### **CHEF CARVED ITEMS \$21.95-\$30.00**

*Choice of Two Entrées from Entrée Selections, One Pasta Dish,  
One Starch, One Vegetable and One Salad*

*Rosemary & Garlic Roasted Tenderloin- \$29.95*

*Roast Baron Round of Beef- \$22.95*

*Burgundy & Apple Glaze Roast of Pork Loin- \$22.95*

*Roasted Ham with Pineapple & California Raisin Glaze- \$21.95*

*Carved Roast Prime Rib of Beef- \$30.00*

## **STARCH SELECTION**

**Rice Pilaf**

**Wild Rice**

**Rosemary and Garlic Red Skin Potatoes**

**Au gratin Potatoes**

**Red Skin Lyonnaise Potatoes**

**Garlic Mashed Potatoes**

**Fresh Tomato & Basil Linguine**

**Penne, Fettuccine or Linguine Pasta with One Choice of the Following:**

*Red Sauce or Alfredo Sauce*

## **VEGETABLE SELECTION**

**Sugar Snap Peas & Belgian Carrots**

**Fresh Cauliflower with Trio of Peppers**

**Green Beans Almondine**

**Herb Garden Medley**

**Ginger & Orange Glazed Baby Carrots**

**Braised Zucchini, Squash with Herbs and Baby Spinach**

**Ratatouille with Fresh Basil and Garlic**

## **SALAD SELECTION**

**Served Gourmet Side Salad**

**Served Spinach Salad**

**(Additional \$1.25 per person)**

**Served Caesar Salad**

**( Additional \$1.25 per person)**



## **LUNCHEON ENTRÉE SELECTIONS**

**MAY CHOOSE UP TO THREE DIFFERENT ENTRÉE SELECTIONS  
ONE STARCH, ONE VEGETABLE MUST BE THE SAME FOR ALL ENTRÉES**

### **BLACK ANGUS STRIP STEAK**

*8 oz. Broiled Center Cut Strip Steak with Garlic Butter and Black Peppercorns*

**\$23.00**

### **OVEN ROASTED CHICKEN CORDON BLEU**

*Virginia Ham and Baby Swiss*

**\$15.95**

### **GRILLED BONELESS PORK CHOP IN HERB BUTTER**

**\$15.95**

### **CHARBROILED FRESH SALMON FILET**

*Topped with Lemon and Chive Butter*

**\$17.95**

### **GRILLED CHICKEN BREAST TERIYAKI**

*With Fresh Pineapple and Bell Peppers*

**\$15.95**

### **BROILED BOSTON SCROD**

*In Lemon Butter and Almonds*

**\$16.95**

**All Entrées Come with a Gourmet Side Salad**

#### **Dressing Choices:**

*Ranch, Fat Free Ranch, Italian, Light Italian, Caesar, Thousand Island, Red French,  
Mediterranean Feta, Bleu Cheese, Wild Raspberry, Mango Chardonnay,  
Sweet and Sour, Balsamic, Oriental, House, Honey Dijon Mustard*

# **LUNCHEON BUFFET**

**\$16.95**

**AVAILABLE FOR PARTIES OF 50 OR MORE**

**Your Choice of Two Entrées, One Starch, One Vegetable and One Salad**

## **ENTRÉE SELECTION**

*Swiss Steak Hunter*  
*Scrod Almondine*  
*Chicken Breast Marsala*  
*Orange Roughy Maltese*  
*Hot and Spicy Stir Fry*  
*Beef and Mushroom Burgundy*  
*Penne Pasta Casserole*  
*Linguine Pasta Mediterranean*  
*Three Cheese Lasagna*  
*Fettuccini with Alfredo Sauce*

## **VEGETABLE SELECTION**

*Sugar Snap Peas & Belgian Carrots*  
*Fresh Cauliflower and Peppers*  
*Green Beans Almondine*  
*Sweet Peas and Mushrooms*  
*Buttered Corn*  
*Steamed Broccoli Florets*

## **STARCH SELECTIONS**

*Rice Pilaf*  
*Wild Rice*  
*Au gratin Potatoes*  
*Roasted Red Skin Potatoes with Fresh Garlic and Rosemary*  
*Braised Cabbage and Noodles with Butter Croutons*  
*Roasted Garlic and Cheese Crushed Potatoes with Chives*

## **SALAD SELECTION**

*Served Gourmet Side Salad,*  
*Spinach Salad or Caesar Salad an Additional \$1.25 per person*  
*Marinated Tomato and Cucumber Salad, Pasta Salad, Waldorf Salad, Potato Salad, Cole Slaw, Macaroni Salad*

# **SANDWICHES**

**(Ideal for Bridal & Baby Showers)**

**All Served with a Fruit Cup or Pasta Salad, Chips and Pickles**

## **TURKEY CLUB CROISSANT**

*Provolone Cheese, Tomato, Lettuce and Bacon Mayo*

**\$10.95**

## **CHICKEN SALAD CROISSANT**

*Creamy Chicken Salad, Tomato and Lettuce on a flaky Croissant*

**\$10.95**

## **HAM AND SWISS CROISSANT**

*Stacked Ham, Baby Swiss, Lettuce, Tomato Served with a side of Honey Dijon Mustard Sauce*

**\$10.95**

## **CHICKEN CAESAR WRAP**

*Marinated Breast of Chicken Charbroiled and Wrapped in a Garlic Herb Shell with Romaine Lettuce, Tomatoes, Parmesan, Mozzarella Cheese and Caesar Dressing*

**\$10.95**

# **SALADS**

*Served with Endless Rolls and Butter*

## **ORIENTAL SALAD \$12.00**

*Grilled Chicken Sautéed in Teriyaki Sauce Placed on Fresh Greens with Mandarin Oranges Snow Peas, Red Bell Pepper and Cashews. Best Served with Oriental Dressing*

## **FRISCO SALAD**

**Grilled Steak- \$15.00**

**Grilled Chicken- \$13.00**

*Fresh Greens Topped with Cheddar Cheese, Tomatoes, Crisp Bacon, Egg, Mushrooms and Red Onion*

## **CAESAR SALAD**

**Salmon- \$13.00**

**Grilled Chicken- \$12.00**

*Crisp Romaine Lettuce, Grape Tomatoes, Black Olives, Red Onion Topped with Homemade Croutons Parmesan and Mozzarella Cheese Best Served with Creamy Caesar Dressing*

## **GRILLED LEMON CHICKEN GRECIAN SALAD \$12.00**

*Tossed Greens, Feta Cheese, Kalamata Olives, Cucumbers, Grape Tomatoes, Red Onion and a Peperoncini Best Served with Mediterranean Feta Dressing*

**FOOD STATIONS AND DISPLAYS**  
**Available for Parties of 50 or More**

- PASTA STATION:** *Fettuccine, Penne, Linguine Pasta, Marinara & Alfredo Sauce, Chicken Breast, Meat Balls, Bell Peppers & Onions with Italian Sausage Served House Salad and Garlic Bread*  
**\$16.95 per person**
- BAKED POTATO BAR:** *Baked Idaho Potatoes with Choices of Sour Cream, Cheddar Cheese, Bacon Bits, Green Onions*  
**\$3.95 per person**
- DELUXE SALAD BAR:** *Mixed Greens with Assorted Toppings and Dressings and Two Prestwick Buffet Salads*  
**\$5.95 per person**
- PIZZAS:** **Pepperoni and Cheese Sheet Pizza \$28.00**

**HOT SANDWICH BUFFET \$12.95**

**Available for Parties of 50 or More**

**LUNCH ONLY**

**SALADS (CHOICE OF TWO)**

**Fresh Fruit Bowl**

**Pasta Salad**

**Macaroni Salad**

**Potato Salad**

**Cole Slaw**

**German Potato Salad**

**Steak Burgers, Ball Park Hot Dogs, Italian Sausage**

**Garnish Tray and Condiments**

**Baked Beans**

**COLD DELI BUFFET \$12.95**

**Available for Parties of 50 or More**

**LUNCH ONLY**

**SALADS (CHOICE OF TWO)**

**Fresh Fruit Bowl**

**Pasta Salad**

**Macaroni Salad**

**Potato Salad**

**Cole Slaw**

**German Potato Salad**

**Sliced Meats and Cheeses**

**Ham, Turkey, Pepperoni, Salami**

**Swiss Cheese and American Cheese**

**Garnish Tray and Condiments**

**Baked Beans**

**BREAKFAST BUFFETS**  
Available for 50 or More People

**BREAKFAST BUFFET #1**

*Scramble Eggs*  
*French Toast*  
*Maple Syrup*  
*Bacon and Small Sausage Links*  
*Breakfast Potato*  
*Fresh Seasonal Fruit Bowl*  
*Breakfast Breads*  
*Coffee, Tea, Juice*  
**\$10.95**

**BREAKFAST #2**

*Mimosas*  
*Scrambled Eggs*  
*Waffles*  
*Maple Syrup*  
*Fresh Seasonal Fruit Bowl*  
*Bacon and Small Link Sausage*  
*Breakfast Breads*  
*Coffee, Tea, Juice*  
**\$14.95**

**CONTINENTAL BREAKFAST**

*Breakfast Rolls and Breads*  
*Fresh Seasonal Fruit Bowl*  
*Coffee, Tea, Juice*  
**\$6.95**

**All Above are Subject to 20% Service Charge and Tax**

## **DESSERT MENU**

**DOUBLE LAYER CARROT CAKE \$4.95**

**DOUBLE LAYER CHOCOLATE CAKE \$4.95**

**CHEESE CAKE WITH ASSORTED TOPPINGS \$5.25**

**Cherry, Blueberry, Strawberry**

**SMALLER CHEESE CAKE \$3.50**

**FRUIT AND CRÈME PIES \$3.50**

**CHOCOLATE MOUSSE \$4.25**

**STRAWBERRY MOUSSE \$4.25**

**SHERBET \$1.95**

**SCOOP OF VANILLA ICE CREAM \$1.95**

**ASSORTED COOKIE TRAY \$2.50 per person**

**BROWNIE TRAY \$2.95 per person**

**OHIO PRESTWICK COUNTRY CLUB  
FUNCTION CONTRACT FOR SPECIAL EVENTS**

In order to best serve your mutual interest, the following agreement is made supplementary to the detail of your event. Ohio Prestwick Country Club Agrees that:

(Name): \_\_\_\_\_ May hold an (event): \_\_\_\_\_  
(At time) \_\_\_\_\_ am/pm In the (Room): \_\_\_\_\_ On (Date): \_\_\_\_\_  
with (Approximate Number of People Attending): \_\_\_\_\_.

All food and beverage must be purchased through Ohio Prestwick Country Club. At the time of booking a \$ \_\_\_\_\_ deposit is required (for non-members) to reserve the room which is not refundable. This deposit will be deducted from your final bill. The menu must be completed two weeks prior to the event. A 20% service charge and sales tax will be calculated on all food and beverage at the time of the function. A final guarantee of attendance of all events will be required no later than 48 hours proceeding the function, after which time charges can only be altered by 5%. Due to economic conditions all prices are subject to change. When paying with a credit card there will be a 2% surcharge fee added to the balance due.

**Non-Member Functions-** Saturday, day or evening, we are require a minimum of 150 people and a 2,000 food and beverage minimum is required to have an event in the Main Dining Room. Non-Member parties of under 30 people there is a 45.00 facility use and set up fee. Parties of over 30 people there will be a \$1.50 per person charge or a maximum charge of \$150.00.

**WEDDING RECEPTIONS-** A guarantee of the number of the guest is required 72 hours prior to the reception. The entire bill, less deposit, must be paid the day before the event based on the number given at that time. All food and beverage unable to be calculates the day before the event, a bill will be presented the evening of the event and must be paid in full.

Ohio Prestwick does not assume responsibility for any personal property or equipment brought into the club (including gift packages, gift envelopes, bridal favors, candles /goblets/guest book/cake knives/decorations and ect....)

**TERMS OF PAYMENT:**

**ALL CHARGES PAYABLE THE DAY OF THE EVENT. WEDDING RECEPTIONS- MUST BE PAID THE DAY BEFORE THE EVENT.** Members can charge on a special account which is paid within 14 days. Finance Charge of 1.5% apply to accounts past due.

**ALCOHOL CHARGES & RESTRICTIONS:**

Standard Bar Charges (\$15.95 plus 20% service and tax per person)

Top Shelf Charges (\$19.95 plus 20% service and tax per person)

Members or Non-Members are not permitted to bring any beverages on premises! All state laws will be adhered to consistent with Ohio. No Patron shall be served an alcoholic beverage if the Manager feels that such service would be injurious to the health and safety of said patron.

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: Home \_\_\_\_\_ Cell \_\_\_\_\_ Work \_\_\_\_\_

Deposit: \_\_\_\_\_ Check# \_\_\_\_\_ Place of Employment: \_\_\_\_\_

Signature: \_\_\_\_\_

A Photo ID of your Driver's License is requested with this Contract.