

Mile Square Events General Information

Menu Selections

*To guarantee your menu selection, please provide your choice to the catering office
Four (4) weeks prior to your event.*

*Our menus are offered as suggestions and, should you wish, our catering department
will be happy to create a special menu to suit your individual requirements. Due to our high
quality standards, we request that your menu selection be only one entrée.*

Food and Beverage Policy

*Only food and beverages provided by Mile Square Golf Course may be consumed on the
premises.*

No food may be removed from the premises.

Price Guarantee

Prices will be guaranteed sixty (60) days prior to the event.

Guarantees

*Please advise the catering office ten (10) days in advance of your function of the exact number of
guests attending. This number will constitute the guarantee, not subject to reductions. Charges
will be made according to this number. All rooms will be subject to a minimum guarantee
according to the size of the room. Meals will be provided for the guarantee plus 5%. Should the
5% be needed, a per meal charge will apply.*

*If no guarantee is received by the appropriate time, the expected attendance will be used as the
guarantee.*

Non-Smoking Policy

All rooms are non-smoking.

Cancellation Policy

*Events cancelled ninety (90) days prior to scheduled date will be provided with a 50% refund on
their deposit. Any event cancelled less than ninety (90) days prior to scheduled date will not be
eligible for a refund on their deposit.*

Payment and Billing

*A \$1,000 deposit is due at the time a reservation is made. Final payment along with the
guaranteed count is due ten (10) days prior to the function with a cashier's check or cash.*

Special Occasions

*Beautiful parties, reunions and wedding receptions
in an elegant atmosphere with great food.*

Celebrate Any Occasion

Make your next important occasion perfect - holiday party, anniversary, wedding and wedding reception, graduation, reunion, retirement party, or any celebration. Mile Square will not allow children's birthday parties without prior approval through the catering office.

A Variety of Menus

You and your guests will enjoy a tempting variety of delicious dinners, exquisite buffets, hot and cold hors d'oeuvres, and complete bar services. Specialty menus can also be created to suit your own tastes.

Referral Services

We offer referrals for photographers, balloons, flowers, cakes, tuxedos, limousines, hotel accommodations, audio-visual equipment and entertainment.

Complete Set-up

*We offer all of the essentials to make your occasion complete including tables with or without skirting, dance floors, cake table, punch table, and gift table.
Rooms are reserved for 4 hours during afternoon functions
and for 5 hours during evening functions.*

Breakfasts

All Breakfasts are Served with Freshly Brewed Coffee and Fresh Fruit Juices.

Seated Breakfasts

All seated breakfasts are served with breakfast potatoes

Clubhouse Breakfast

Scrambled Eggs with a Choice of Sausage Links or Crisp Bacon
\$23.45

Deluxe Clubhouse Breakfast

*Scrambled Eggs with a Choice of Sausage Links or Crisp Bacon,
Fresh Fruit Plate and a Baked Muffin*
\$25.95

Benedict Breakfast

*Two Grilled English Muffins, Two Slices of Canadian Bacon, Two
Poached Eggs and Creamy Hollandaise Sauce*
\$26.95

Breakfast Buffets

(Minimum 50 guests)

Omelet Station

*Chef Prepared Omelets with choice of Mushrooms, Onions, Ham, Bell Peppers,
Chopped Tomatoes, Cheddar Cheese, Guacamole, Salsa and Sour Cream
Includes Sausage Links, Bacon Strips, Breakfast Potatoes, Fresh Baked Muffins and a
Fresh Fruit Platter*
\$28.95

Continental Breakfast

Assorted Muffins and Danish Pastries, Bagels and a Fresh Fruit Platter
\$22.75

Clubhouse Buffet

*Scrambled Eggs, Grilled Sausage Links, Crispy Bacon, Breakfast
Potatoes and Assorted Muffins*
\$24.45

Deluxe Clubhouse Buffet

*Scrambled Eggs, Grilled Sausage Links, Crispy Bacon,
Breakfast Potatoes, Fresh Waffles and a Fresh Fruit Platter*
\$26.95

All prices are subject to a 21% service charge and appropriate sales tax.

All prices are subject to change without notice.

Seated Entree Selections

*Entrees include salad (choice of Balsamic Caesar Salad or House Salad).
Fresh Baked Rolls, Coffee, Iced Tea, and Decadent Chocolate Brownie Dessert
(Specialty Desserts Available - See Dessert Menu)*

Parmesan Breaded Chicken Breast

*Served with a Basil Marinara Sauce, Fettuccini Pasta and Grilled Italian Vegetables
Lunch \$29.45 Dinner \$37.95*

Grilled Marinated Chicken Breast

*Served with an Herb Jus Lie Sauce, Chive Mashed Potatoes and Garden Vegetables
Lunch \$29.95 Dinner \$39.25*

Mediterranean Chicken

*Artichokes, Olives, Cherry Tomatoes in a Goat Cheese Beurre Blanc, Red Roasted Potatoes and
Mediterranean Medley Vegetables
Lunch \$31.95 Dinner \$40.35*

Macadamia Nut Crusted Mahi Mahi

*With an Orange Basil Glaze, Minted Jasmin Rice and Fresh Garden Vegetables
Lunch \$33.75 Dinner \$41.45*

Seared Salmon Filet

*With Herb Béarnaise Sauce, Mushroom Mashed Potatoes and Garden Vegetables
Lunch \$34.85 Dinner \$42.50*

Slow Roasted Prime Rib

*With a Light Jus Lie, Garlic Whipped Potatoes and Fresh Garden Vegetables
Lunch \$37.95 Dinner \$45.95*

Roast New York Strip

*With Peppercorn Demi Glaze, Yukon Gold Smashed Potatoes and Garden Vegetables
Lunch \$38.95 Dinner \$46.95*

Seared Filet Mignon and Grilled Marinated Chicken Breast Combination Plate

*Over Parsley Mashed Potatoes and Garden Vegetables
Lunch \$39.95 Dinner \$50.75*

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Buffets

(Minimum 50 guests)

Buffets include coffee, Iced Tea, Fresh Rolls and Decadent Chocolate Brownie Dessert.. (Specialty Desserts Available – See Dessert Menu).

Hot Buffet

(Choice of Three Salads)

*Mixed Green Salad
Caesar Salad
Pesto Pasta Salad
Antipasto Salad*

*Waldorf Salad
Greek Salad
Fresh Fruit Salad
Cucumber Tomato Salad*

*Mesclun Mix Salad
Potato Salad
Chicken Walnut Salad
Chinese Chicken Salad*

(Choice of Two Entrees)

*Seared Boneless Breast of Chicken with Choice of Sauce;
(Roasted Artichoke and Garlic Sauce, Herb Jus Lie or Mushroom Veloute).
Seared Salmon with Choice of Sauce: (Herb Bearnaise Sauce, Hollandaise or
Fresh Squeezed Citrus Sauce).*

*Chef Carving Station with Oven Roasted Turkey Breast, Honey Glazed Ham or
Roast Round of Beef.*

*Choice of Chive Mashed Potatoes, Baked Herb Red Potatoes, Roasted Garlic Whipped Potatoes,
Scallion Rice Pilaf served with Fresh Garden Vegetables*

Lunch \$38.75

Dinner \$48.95

Upgrade to Prime Rib Carving Station for an additional \$6.55 per person

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Theme Buffets

(Minimum 50 guests)

Theme Buffets Include Coffee, Iced Tea and Decadent Chocolate Brownie Dessert.

Deli Buffet

Fresh Rolls and Assorted Breads, Slices of Turkey, Roast Beef, Ham, Lettuce, Tomatoes, Onions, Pickles, Swiss Cheese, Cheddar Cheese, Mayonnaise, Mustard, Fruit Salad, Pasta Salad, Chocolate Chip Cookies and Brownies
\$30.55 (Available for Lunch Time Only)

Mexican Buffet

Mexican Salad, House Salad, Spanish Rice, Refried Beans, Chips, Fresh Made Salsa and Fresh Guacamole
Choice of Two Items:
Chicken Enchiladas with Verde Sauce, Cheese Enchiladas, Chicken or Beef Fajitas, Carnitas, Cilantro Lime Chicken
Lunch \$35.45 Dinner \$40.95

Barbecue Buffet

Mixed Green Salad, Potato Salad, Honey Barbecue Chicken, St Louis Barbecue Pork Ribs, Macaroni & Cheese, Fresh Corn on the Cob, Baked Beans with Bacon and Corn Bread
Lunch \$35.45 Dinner \$40.95

Italian Buffet

Grilled Balsamic Marinated Vegetable Platter, Caesar Salad, Garlic Bread
Choice of Three Items:
Spaghetti with Basil Meat Sauce, Home Style Meat Lasagna, Penne Pasta with Pesto And Prosciutto, Cheese Tortellini with Garlic White Wine Sauce, Chicken Parmesan With a Pesto Marinara Sauce, Cheese and Mushroom Ravioli with Alfredo Sauce
Lunch \$35.45 Dinner \$40.95

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Hors D' Oeuvres

25 pieces per item

Cold Items

Fresh Mozzarella Drizzled with Olive Oil and Stacked with Roma Tomatoes and Fresh Basil

\$52.95

Sun Dried Tomato Brochette with Gorgonzola Cheese

\$52.95

Swedish Gravlax Topped with a Mustard Dill Sauce

\$66.95

Tri Colored Mini Tostada with Chicken and Roasted Corn

\$52.95

Smoked Salmon Pinwheels

\$86.15

Prosciutto and Cantaloupe Towers

\$45.75

Olive Tapenade on Mini Toast Round

\$47.95

Black Olives Wrapped in Prosciutto

\$51.85

Baby Red Potato Caviar Bowls with Sour Cream

\$57.75

Chicken and Pistachio Pinwheels on Crisp Sourdough Crouton

\$57.75

Stuffed Cherry Tomato with Pesto Cream Cheese

\$45.75

Bay Shrimp Salad on Endive Tip

\$52.95

Maytag Bleu Cheese with Candied Pecan on Sourdough Round

\$85.65

Iced Jumbo Prawns Served with Cocktail Sauce

\$118.35

Prosciutto and Gruyere Pinwheels

\$82.35

Mini Bruschetta on a Baguette Toast Point with Balsamic Glaze

\$45.75

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Hors D' Oeuvres

25 pieces per item

Hot Items

Beef Brochettes with Teriyaki Sauce

\$85.95

Panko Crusted Boursin Stuffed Cremini Mushrooms

\$47.95

Chicken Satay with Spicy Peanut Sauce

\$86.15

Sweet and Sour Meatballs

\$45.75

Oriental Spring Rolls with Sweet & Sour Sauce

\$83.95

Three Mushroom Tartlet

\$52.95

Beef and Cilantro Empanada

\$52.95

Coconut Beer Battered Shrimp with Apricot Glaze

\$86.15

Stuffed Mushrooms with Garlic Spinach and Feta Cheese

\$52.95

Crab Cakes with Tropical Citrus Salsa

\$86.15

Baked Stuffed Spanakopitas with Lemon Dill Yogurt Dip

\$45.75

Platters

Fresh Fruit and Melon Platter

\$6.95 per person

Domestic Cheese Platter

\$6.45 per person

Imported Cheese Platter with Roasted Nuts

\$7.55 per person

Vegetable Crudités Platter with Ranch Dressing

\$6.45 per person

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Special Desserts

Traditional Carrot Cake

\$6.55

Chocolate Mousse Cake with Light Chocolate Syrup and Sprinkles

\$6.55

New York Cheesecake Drizzled with Carmel and Chocolate Syrup

\$6.55

New York Cheesecake with Fresh Seasonal Berries and a Raspberry Crème Anglaise Coulis

\$7.45

Chocolate Fantasy Cake with Raspberry Coulis

\$6.00

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Bar Service

Brand Specifications - If a specific brand is desired, please notify your event coordinator seven days in advance

Bars and Bartenders

Bar for 5 hours \$ 100.00
(Hosted bars require a 21% service charge)

Beers

Domestic \$ 5.50
Imported \$ 6.50

Soft Drinks

Sodas \$ 3.00
Unlimited Soda Bar \$ 3.75 per person
Lemonade Bowl with Fresh Fruit slices (40 cups) \$ 40.00
Fruit Juices per Glass \$ 3.00
Bottled Sparkling Cider \$ 8.00

Wines

California Wine by the Glass \$ 7.50
Bottled Wines \$ 21.00
(Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel)
House Champagne per bottle \$ 21.00
Champagne Toast per person \$ 3.75

Well Drinks

Rum	Gin	Vodka	
Scotch	Bourbon	Tequila	

Call Drinks

Absolut	Seagrams 7	Jose Cuervo	Seagrams VO
Baileys	Smirnoff	Kahlua	Beefeater
Bacardi	Southern Comfort	Jim Beam	
Canadian Club	Stolichnaya	Apple Pucker	
Captain Morgan	Myers	Malibu	
Christian Brothers	Midori	Jack Daniel's	

Premium Drinks

Bombay	Johnny Walker	Grand Marnier	\$ 8.50
Chivas	Bushmills	Cutty Sark	
J&B	Drambuie	Glenfiddich	
Hennessey	Glenlivet	Ketle One	
Grey Goose	Titos	Jameson	

Extra Premium

Courvoisier VSOP	Patron	Remy Martin	\$ 9.00
			Herradura

Premium Cocktails

\$ 9.00
Any combinations of multiple liquors: White Russians, Cadillac Margarita, Long Island Iced tea, etc.

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SERVICES AVAILABLE

Mile Square Golf Course is a full service facility with trained professionals to ensure a perfect function. We offer a wide range of packages to suit each groups needs. From weddings to business conferences, from 25 to 450, we will make your event one to remember. Listed below is a list of services and amenities we offer to make your planning effortless.

<i>Dance Floors</i>	<i>400.00 / per event</i>
<i>Bartender</i>	<i>100.00 / 5 Hours</i>
<i>Children's Menu</i>	<i>19.75 / per person</i>
<i>Cake Cutting</i>	<i>1.75 / per person</i>
<i>Out Door Heaters</i>	<i>Quote</i>
<i>Security Service</i>	<i>Quote</i>
<i>LCD Projector & Screen</i>	<i>200.00</i>
<i>Podium</i>	<i>35.00 / 5 Hours</i>
<i>Microphone</i>	<i>20.00 / 5 Hours</i>
<i>Podium & Microphone</i>	<i>50.00 / 5 Hours</i>
<i>Easel & Flip Chart</i>	<i>25.00 / per event</i>

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