



**FINDLAY**  
— COUNTRY CLUB —

## **Banquet Guide**

Includes policies, pricing and menu options

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# Findlay Country Club Banquet Policies

- ◆ Sponsored events are events in which the Findlay Country Club member is being reimbursed. Non-sponsored events MUST submit a credit card to be kept on file in lieu of the cancellation policy below.
- ◆ Menu selections and room setup details are required no later than 2 weeks prior to the event. An estimate of the number of people expected is required one week in advance. A guaranteed number is required 72 hours (or 3 business days) in advance.
- ◆ All charges will be based upon the guaranteed number of people unless the actual number of people served is greater than the guaranteed number. If the actual number served is less than the guaranteed number, you will be charged for your original guaranteed count.
- ◆ Parties of 14 people or less can order from our regular dining menu. All larger groups must have a set menu. Specialty, gourmet and theme menus are available upon request, as are ice carvings. Multiple entrée menus are available with an additional charge of \$2 for 2 entrée selections and \$3 for 3 entrée selections. Pre-ordered gluten-free, vegetarian or vegan meals are not subject to this charge.
- ◆ All charges are subject to a Club Charge, which is not a gratuity, of 20% and current sales tax. Any group requesting tax exemption must present a certificate of exemption prior to the scheduled event.
- ◆ All food and beverage prices are subject to change without notice and must be purchased through Findlay Country Club
- ◆ All decorations/entertainment added for the event must be approved prior to the event. Setup and clean up schedule times must be approved by the Club. Use of tape, staples or nails is prohibited.
- ◆ Cost of damages, repairs or clean up beyond normal housekeeping services as a result of the participants of the group will be the responsibility of the group.
- ◆ Payment for a sponsored event must be paid in full on the day of the event. Other arrangements must be approved by FCC staff. Credit cards are accepted and will incur a 3% convenience fee.
- ◆ If bar service is required, a minimum of \$200 must be spent, otherwise a \$10 per hour/per bartender fee will be charged.
- ◆ FCC reserves the right to alter the group's meeting and/or banquet space.
- ◆ FCC's standard equipment includes a podium, microphone (wired or wireless), overhead and mounted projectors, easels, flipcharts, a piano and a dancefloor. Equipment may be subject to a rental fee and availability.
- ◆ FCC will provide linens (tablecloths, napkins and table skirting) as part of the standard setup. Colors are limited in our standard linens. A number of linen rental companies are available to assist with special requests.
- ◆ Services will be provided based on a signed function sheet which outlines the details set forth for the event.
- ◆ **Event Cancellation Policy:** Any event cancelling a month or more in advance of their event may have their deposit returned to them. Any event cancelling within 3 weeks of their event is subject to a non-refundable deposit. Any event cancelling within 2 weeks of their event is subject to a \$5 per person (estimated count) charge.

## Findlay Country Club Banquet Policies, cont.

- ◆ Events with more than one entrée always require more information and high levels of organization. Getting the numbers correct and determining who gets what dish can be challenging. We have provided two menu items that are combination meals of either steak and chicken or steak and salmon to help with your decision-making. Please be aware that vegetarian, vegan and gluten-free meals are always available and advance notice is required. Our Chef will be glad to design a combination meal specific to your group if the selections on our menu do not meet your needs.
- ◆ Our Banquet Coordinator and the event's coordinator will work together to provide a seating chart so that the FCC staff has a proper understanding of each person's menu choice.
- ◆ Our newly renovated Executive Club Room is available for office meetings and conferences. We offer the room on an hourly (\$40/hr), half day (\$150, 5 hours) or full business day (\$250) basis. Complimentary coffee, tea, water and soda are available as is a complete AV system. Snacks, lunch or dinner may be arranged.

### Additional policies

- ◆ For non-members hosting a reception, wedding or other large event (100+ people), there is a total payment of \$1,000 required at the time of booking. \$750 of this payment is a down-payment and is applied to the final bill; the remaining \$250 is a room rental fee.
- ◆ For members wishing to book a wedding or reception, a deposit fee of \$500 is required at the time of booking and will be applied to the final bill.
- ◆ When hosting a reception at FCC, an evening block off (5 PM and after) of our River View Terrace patio incurs a cost of \$750 during peak months (June, July and August) and \$500 during any other month. An all day block off (i.e., addition of a ceremony) incurs an additional cost of \$500.
- ◆ When hosting a wedding ceremony only, FCC will charge \$1000.
- ◆ For non-member weddings, FCC requires that installments be paid throughout the time leading up to the event. The breakdown is as follows: 1st payment will be 25% of estimated total, 2nd payment will be 25% of estimated total and the 3rd payment will also be 25% of the estimated total (75% paid based on estimated total). Payment times will be calculated based on the amount of time between booking date and the event date. These dates will be locked in during conversations with our Banquet Coordinator. Payments are also calculated using the estimated total AFTER applying the initial \$750 deposit.

# **Breakfast Entrées**

## **Club Breakfast**

Fresh scrambled eggs, potato and choice of bacon, ham or sausage, toast, juice and coffee 9

## **Eggs Benedict**

Two poached eggs and Canadian bacon served on toasted English muffin, topped with hollandaise sauce and served with juice and coffee 11

## **Eggs and Pancakes**

Two fresh eggs and two dollar-sized pancakes with choice of bacon or sausage, juice and coffee 9

## **Quiche**

Freshly made quiche and fruit cup, juice and coffee 10

## **French Toast**

Grilled egg bread with choice of bacon or sausage, served with maple syrup, juice and coffee 9

## **Continental Breakfast**

Assorted fruit juices, breakfast pastries and muffins, butter and jelly, juice and coffee 7

With fresh fruit 8

# **Breakfast Buffet**

(Breakfast buffet requires a minimum of 20 people)

Assorted fruit juices, assorted fresh fruit, assorted breakfast pastries or bread, scrambled eggs, bacon and sausage, home fried potatoes, butter and jelly, coffee and tea 12

# Luncheon Salads

Includes iced tea, coffee and rolls

## Lobster Louie

Sweet Maine lobster meat with fresh asparagus, artichoke hearts, boiled egg, capers and tomato with crisp garden greens in a Louie dressing small 16 large 19

## Coconut Chicken Salad

California baby spinach topped with coconut-crusted chicken, sliced strawberries and Bermuda onions in a strawberry dressing 13

## Caesar Salad

Classic Caesar presentation

with grilled chicken 12 grilled salmon 16

## Club Salad

Mixed baby lettuces with grape tomatoes, bacon, onion, cucumber, cheddar and crispy wonton strips 8

with grilled steak 17 grilled salmon 16 grilled chicken 12 grilled Ahi tuna 17

## California Cobb Salad

Crisp garden greens with grilled chicken, diced tomatoes, bleu cheese, boiled egg, artichoke, apple-smoked bacon, Bermuda onions and avocado in a classic cobb dressing 12

## Greek Style Chicken

Classic Greek salad with grilled chicken breast 13

## Fresh Fruit Plate

Assorted berries and melons 13

with tuna salad or chicken salad 15

# Luncheon Entrées

Entrées include tossed salad, potato, vegetable, rolls, coffee and iced tea

## Charbroiled Salmon Filet

6 oz. filet of fresh salmon 17

## Grilled Pork Rib Chop

6 oz. rib chop grilled to perfection and served with apple-brandy sauce 15

## Yankee Pot Roast

Braised in rich beef gravy with carrots, onions and celery and served over mashed potatoes 15

## Grilled Chicken Breast

8 oz. breast of chicken with your choice of sauce: Marsala, lemon-basil, lemon-caper, Jerusalem, Portobello mushroom or raspberry teriyaki 15

## Chicken Alfredo

Crunch parmesan-crusting chicken breast with orecchiette pasta in a creamy alfredo sauce topped with baby arugula and grape tomatoes 15

## Chicken a la King

Served in a puff pastry shell with carrots and snap peas 15

## Stuffed Pasta Shells

Two large shells stuffed with cheese and topped with tomato sauce, choice of vegetable 13

## Lasagna

Traditional presentation of layered pasta, meat sauce and Italian cheeses, served with garlic toast and choice of vegetable 14

## Oriental Chicken

Breast of chicken seared in sesame oil, served with rice and topped with stir-fried vegetables 15

## Sides

### Choose one starch and one vegetable unless otherwise noted

#### Starch

Au gratin potatoes, baked potato, garlic mashed potatoes, mashed potatoes, roasted red skin potatoes, scalloped potatoes, twice baked potato, sour cream and chive potatoes, wild rice, rice pilaf

#### Vegetable

Carrots, broccoli, California medley, cauliflower, corn, green beans, peas and pearl onions, sugar snap peas, vegetable medley (asparagus is available at a \$.50 per person upcharge)

# Luncheon Sandwiches

## Grilled Chicken Breast

Charbroiled chicken breast served on a toasted onion bun with lettuce, tomato, onion, pickle and served with potato chips 12

## Soup and Sandwich

A cup of soup du jour with your choice of one of the following sandwiches: tuna salad, chicken salad, ham or turkey and served with potato chips 11

## Chicken, Bacon and Ranch Wrap

Grilled breast of chicken with bacon, tomato, cucumber, onion, lettuce and ranch dressing and served with potato chips 12

## Club Burger

Fresh, charbroiled patty served on a toasted bun with lettuce, tomato, onion, pickle and served with potato chips 10

## Strawberry Chicken Salad Wrap

White meat chicken salad, fresh strawberries and baby spinach wrapped in a spinach-flavored flour tortilla and served with potato chips 12

# Luncheon Buffets

Hot luncheons require a minimum of 25 people

## Working Lunch Buffet

Platters of club sandwiches, fresh fruit, potato chips, cookies and beverage 14

## Asian Buffet

Wonton soup, egg rolls, Asian noodle salad, cucumber salad, shrimp Pad Thai, stir fried chicken, fried rice and beverage 18

## Off The Grill

Fresh fruit salad, choice of cole slaw, potato or macaroni salad, grilled hamburgers, grilled super dogs, baked beans, condiment platter, potato chips, buns and beverage 13

# Luncheon Buffets, cont.

## Create Your Own Sandwich

Assorted fresh fruit salad, choice of cole slaw, potato or macaroni salad, assorted cheese tray, assorted bread tray, lettuce, tomatoes, onions, pickles and beverage

Choice of two: turkey breast, Virginia ham, roast beef, tuna salad, chicken salad 15

Add soup 2 per person

## Build Your Own Cobb Salad

Soup du jour, fresh fruit salad, crisp garden greens and assorted dressings, beverage

Toppings include avocado, bacon, boiled egg, tomato, artichoke, bleu cheese, diced onion and diced chicken 15

## Make Your Own Hot Buffet

Assorted fresh fruit salad, tossed garden salad with assorted condiments, rolls and beverage

Choice of two: grilled chicken breast with choice of sauce, baked white fish, Yankee pot roast, pork tenderloin

Choice of two: mashed potatoes, new red potatoes, rice pilaf, baby carrots, broccoli, green beans, vegetable medley 19

## Italian Buffet

Tossed garden salad, antipasto platter, baked penne pasta, chicken oregano, ratatouille, baked garlic bread, beverage 15

## Lunch Desserts

Limited to one choice per group

New York cheesecake with fresh berry coulis 5

Strawberry shortcake 5

Carrot cake 5

Chocolate mousse 5

Cookies 12 per dozen

Brownies 18 per dozen

Apple or cheery pie 4

Lemon meringue pie 4

Brownie sundae 4

Toasted pecan ice cream ball 5

Ice cream or sherbet 3

# Specialty Hors D'oeuvres

Roasted pork loin (serves 30) 100

Steamship round of beef (serves 150) 325

Whole beef tenderloin (serves 25) 275

Virginia ham (serves 75) 150

Turkey breast (serves 50) 75

The above items are served with dollar rolls and condiments

Professional carving add 30 per item per hour

## Pineapple Palm Tree

Enhance displays with a two-trunk palm tree made from fresh pineapples and emerald leaves 150

Further enhance display by adding either cocktail shrimp or snow crab claws to the tree trunks

50 pieces 105

## Whole Decorated Poached Salmon

Serves 75 200

## Fruit, Cheese and Vegetable Display

Minimum of 50 people 5 per person

## Pasta Station

Cheese tortellini, penne pasta, marinara and alfredo sauces, diced tomatoes, onions, peppers, ripe olives, prosciutto and parmesan cheese 5 per person

## Coffee Stations

Standard 2 per person

Gourmet, includes regular and decaffeinated coffee, assortment of flavored syrups, shaved Belgian chocolate, cinnamon, orange peel and whipped cream 4 per person

## Ice Sculptures

Available upon request. Please contact Chef at extension 230 for details concerning pricing and subject matter.

# Hot Hors D'oeuvres

Maryland Crab Cakes	125 per 50 pieces
Meatballs (Swedish, Italian or BBQ)	50 per 50 pieces
Assorted Mini-Quiche	75 per 50 pieces
Southwest Chicken Egg Roll Twists	75 per 50 pieces
Baked Brie in Pastry	50
Chicken Quesadillas	100 per 50 pieces
Mini Reubens	100 per 50 pieces
Spanakopita	85 per 50 pieces
Coconut Shrimp	100 per 50 pieces
Coconut Chicken	100 per 50 pieces
Wing Dings with choice of sauce	75 per 50 pieces
Mushroom Caps with Sausage	95 per 50 pieces
Mushroom Caps with Crab	125 per 50 pieces
Teriyaki Chicken Brochette	150 per 50 pieces
Bruschetta	60 per 50 pieces
Bacon-wrapped Scallops	125 per 50 pieces
Bacon-wrapped Water Chestnuts	70 per 50 pieces
Breaded Portobello Mushrooms	50 per 50 pieces
Cashew Chicken Spring Roll	115 per 50 pieces
Spinach and Artichoke Dip with Pita Chips	75 serves 25
Pot Stickers	75 per 50 pieces

Hors d'oeuvres can be figured on an average of 10 pieces per person for dinner, wedding receptions and cocktail parties

Hors d'oeuvres can be figured on an average of 6 pieces per person for appetizers before a complete dinner

# Cold Hors D'oeuvres

Cocktail Shrimp 105 per 50 pieces

Deviled Eggs (standard, curried, dilled, Spanish or Cajun) 50 per 50 pieces

Turkey and Asparagus Roll-ups 65 per 50 pieces

Mexican Tortilla Pinwheels 50 per 50 pieces

Assorted Canapés 75 per 50 pieces

Nine Layer Maryland Dip served with tortilla chips and salsa

serve 25 40 serve 50 80 serve 100 125

Assorted Fresh Vegetable Tray with Dip

serve 25 40 serve 50 90 serve 100 175

Assorted Fresh Fruit Tray with Dip

serve 25 40 serve 50 90 serve 100 175

Assorted Domestic Cheese Tray served with crackers and fresh fruit garnish

serve 25 50 serve 50 100 serve 100 200

Antipasto Platter with assorted Italian meats and cheese, roasted vegetables, olives,  
peppers,

artichokes and boiled eggs

serve 25 50 serve 50 100 serve 100 200

# Dinner Entrées

Dinner entrées include soup or salad, entrée selection with sides, dinner rolls, coffee or iced tea

## Dinner Soups

Chicken Velvet, Cream of Asparagus, Tomato, Cream of Broccoli, Soup du Jour, or choose from a variety of homemade soups (upcharge may apply)

Lobster Bisque add 2

## Dinner Salads

### Club Salad

Greens, tomato wedges, cucumbers and onions with choice of dressing

### Continental Salad

Greens, diced tomatoes, carrots, onions and celery, parmesan cheese and croutons with tomato-balsamic vinegar dressing

### Mediterranean Salad

Greens, black olives, bacon, parmesan cheese and croutons with Mediterranean dressing

### Caesar add 2

Crisp romaine lettuce tossed in classic garlic and parmesan dressing with toasted croutons

## Dinner Sides

Please choose one starch and one vegetable

### Starch

Au gratin potatoes, baked potato, garlic mashed potatoes, mashed potatoes, roasted red skin potatoes, scalloped potatoes, twice baked potato, sour cream and chive potatoes, rissole potatoes, wild rice or rice pilaf

### Vegetables

Carrots, broccoli, California medley, cauliflower, corn, green beans, peas and pearl onions, sugar snap peas or vegetable medley

Asparagus add .50

# Dinner Entrées, cont.

Please choose one (multiple entrée functions are subject to an upcharge per FCC's policies)

## Apple Pork Chop

10 oz. French pork rib chop served with apple-brandy sauce, mushrooms and sautéed apples 21

## Ahi Tuna

8 oz. seared tuna steak with wasabi and soy sauce 26

## Grilled Salmon Filet

8 oz. grilled filet served with creamy dill sauce 26

Also choose from a bourbon teriyaki glaze or honey miso glaze

## Florida Grouper

Fresh grouper stuffed with crabmeat and topped with herbed lemon sauce 40

## Filet and Salmon

5 oz. filet and 5 oz. salmon filet 40

## Filet and Chicken

5 oz. filet paired with a grilled 6 oz. chicken breast and served with a choice of sauce 35

## Filet Mignon

6 oz. 34 8 oz. 42

Slow-roasted Prime Rib (requires a minimum of 12 people)

10 oz. cut 28 12 oz. cut 32

## Ribeye

10 oz. cut 30 12 oz. cut 35

## Vegetarian Pasta

17

## Yankee Pot Roast

Served with garlic mashed potatoes, braised carrots, celery and onion 21

## Kids' Dinner (ages 12 and under)

Chicken tenders with French fries and applesauce 8

# Dinner Entrées, cont.

## Grilled Chicken Breast

8 oz. breast of chicken with your choice of one of the following sauces: Marsala, lemon-basil, lemon-caper, Jerusalem, Portobello mushroom, raspberry teriyaki 21

## Chicken Alfredo

Crunchy, parmesan-crusting chicken breast with orecchiette pasta in a creamy alfredo sauce topped with baby arugula and grape tomatoes 21

## California Chicken

8 oz. cut stuffed with artichoke and sun-dried tomatoes 21

## Surf and Turf

5 oz. filet and 6 oz. lobster tail Mkt

## Lobster Tails

Two 6 oz. tails Mkt

# Dinner Desserts

Please choose one

New York cheesecake with fresh berry coulis 5	Chocolate lava cake with raspberry sauce 6
Toasted pecan ice cream ball 5	Chocolate mousse with rolled wafer 5
Strawberry shortcake 5	Apple or cherry pie 4
Dark chocolate layer cake 5	Ice cream or sherbet 3
Brownie sundae 4	Apple dumpling 5
Key lime pie 5	Carrot cake 5
Chocolate bread pudding with pecan-bourbon sauce 5	Cookies/brownies 12/18 per dozen

## Mini Assorted Pastries

Chef's assortment of chocolate and fruit confections 100 per 50 pieces

## Fruit Kabobs

Seasonal fresh fruit on bamboo skewers and served with a fruit-flavored yogurt dip 1 per piece

## Chocolate Fountain

Our three-tier fountain cascades warm milk chocolate and is served with strawberries, pineapple, bananas, marshmallows, Maraschino cherries, cake cubes, pretzels, chopped nuts and toasted coconut 200 set up 3 per person

# **Dinner Buffets**

Dinner buffets require a minimum of 25 people

Children ages 12 and under 10

**All buffets include tossed salad with assorted condiments and dressings, choice of 2 or 3 entrées, one dinner salad, one vegetable and one starch**

## **Dinner Entrées**

Choose 2 28 Choose 3 32

Yankee pot roast, baked white fish, fried chicken, baked penne pasta, chicken Marsala, sliced turkey breast, roasted pork loin, baked Virginia ham, grilled pork chops, baked chicken

Carved prime rib of beef add 9 per person

Carved roasted tenderloin of beef add 11 per person

## **Dinner Salads**

(please choose one)

Fresh fruit tray, marinated vegetables, marinated mushrooms, deviled eggs, Italian pasta salad, macaroni salad, potato salad, broccoli salad, molded Jell-O, cole slaw, cucumber/tomato/onion salad or pea salad

## **Dinner Vegetables**

(please choose one)

Green beans, baby carrots, broccoli, peas and pearl onions, sugar peas, California mix, Italian mix, Oriental mix or vegetable medley

## **Dinner Starches**

(please choose one)

Baked potatoes, roasted red skin potatoes, Rissole potatoes, garlic mashed potatoes, au gratin potatoes, scalloped potatoes, mashed potatoes, rice pilaf, blended wild rice or lemon rice

# Dinner Buffets, cont.

## From the Grill

Choose two 16 Choose three 19

Hamburger, hot dog, bratwurst, chicken breast, Hungarian sausage

Served with lettuce, tomatoes, onions, pickles, buns, condiments, potato chips and beverage

Choice of two sides including: potato salad, cole slaw, tomato bowl, macaroni salad, fruit salad

Choice of one dessert including: brownie tray or cookie tray

## Build a Grill Buffet

Please choose one protein

16 oz. T-Bone steak Mkt

8 oz. filet 42

12 oz. ribeye 38

Grilled fresh fish Mkt

Grilled 1/2 chicken 21

1/2 rack of baby back ribs 21

Ribs and chicken 24

Choice of three salads including: tossed salad, fruit salad, grilled vegetable salad, tomato bowl, pea salad, pasta salad, broccoli salad, potato salad, macaroni salad

Choice of one starch including: baked potatoes, red bliss potatoes, oven-roasted potatoes, rosemary-roasted potatoes, Rissole potatoes, garlic mashed potatoes, au gratin potatoes, scalloped potatoes, mashed potatoes, rice pilaf, blended wild rice or lemon rice

Choice of vegetable including: green beans, baby carrots, broccoli, peas and pearl onions, sugar peas, California mix, Italian mix, Oriental mix

# Beverages and Snacks (available any time)

## Coffee and Tea

2 per person 24 per pot

## Fruit Juice

2 per person 24 per pitcher

## Assorted Fountain Drinks

2 per person 6 per pitcher

## Assorted Canned Soft Drinks

2 per can

## Granola Bars, Assorted Muffins or Danish

2 each

## Popcorn

4 per bag

## Assorted Homemade Cookies

1 each

## Candy Bars

2 each

## Assorted Whole Fruit

1 per piece (apples, bananas and oranges)

## Potato Chips, Pretzels or Tortilla Chips

4 per basket

## Peanuts

6 per pound

## Bar Cheese with Crackers

25 serves 20

## Onion Dip

20 per quart

## Salsa

10 per quart

## Guacamole

30 per quart

# Beverages and Snacks (available any time)

## Non-Alcoholic Beverages

### Coffee, Hot Tea or Iced Tea

Pot or urn 24 Cup or glass 2

### Assorted Soda

Pitcher 6 Can or fountain 2

### Water

Bottle 2

### Fruit Punch

32 per gallon

### Assorted Juice

Pitcher 24 Glass 2

## Bar Arrangements

### Host/Open Bar

Well liquor 5

Call liquor 7

Premium liquor 9

Domestic beer (can/bottle) 4

Import beer (can/bottle) 5

House wine (glass) 7

### Cash Bar

Always available and our bar can be stocked to meet your specifications

### House Wines

750 mL bottles (approximately 4 glasses per bottle)

FCC carries Canyon Road wine for our house selections and these include: Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio, and Moscato 20

FCC is able to procure many different wines or even champagne for a toast. Please let us know your preference and we will do our best to locate your requests. Special orders will be priced accordingly.

### Keg Beer

Domestic and import keg prices vary depending on brand and size of keg