

2023

# Social & Banquet Guide

# SERVICES & AMENITIES



- Glassware, Flatware & China
- Tables & Chairs
- Set Up and Break Down Club Provided Items
- 4 Hours of Event Time for an Afternoon Event and 5 Hours for an Evening Event
- Linens & Napkins
- Ample & Free On-Site Parking
- Handicap Accessible

# ROOM RENTAL & MINIMUMS

	<i>Sunday-Friday</i>	<i>Saturday</i>
<b>GOLF CLUB OF DUBLIN</b>	\$500-\$1000 \$2,000-\$4,000	\$500-\$2000 \$6,000-\$11,000
<b>ROYAL AMERICAN LINKS</b>	\$500-\$1000 \$2000-\$3,000	\$500-\$2000 \$3,000-\$7,000
<b>NEW ALBANY LINKS</b>	\$500-\$1000 \$1000-\$3,000	\$500-\$1500 \$3,000-\$6,000
<b>GLENROSS GOLF CLUB</b>	\$500-\$1000 \$1,000-3,000	\$500-\$1500 \$3,000-\$5,000
<b>BENT TREE GOLF CLUB</b>	\$500-\$1000 \$1,000-2,500	\$500-\$1500 \$2,500-\$5,000
<b>CLOVER VALLEY GOLF CLUB</b>	\$500-\$1000 \$1,000-2,500	\$500-\$1500 \$2,000-\$5,000

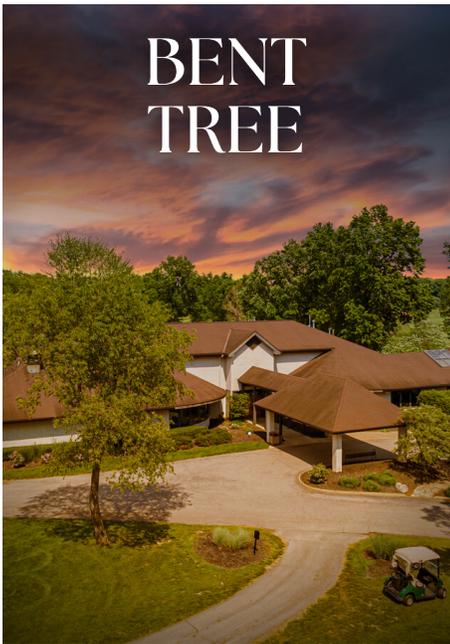
**Room rental and minimum pricing varies based on the golf club, event room, event date, event time of the year, event time, event details and time of booking.**

# BREATHTAKING LOCATIONS

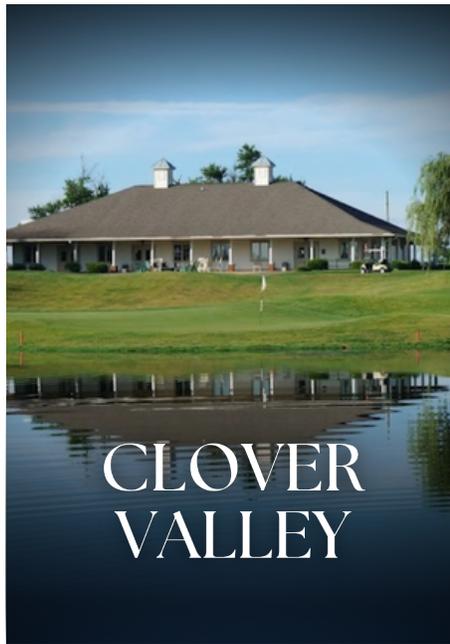


Have your event at one of Columbus's top venues

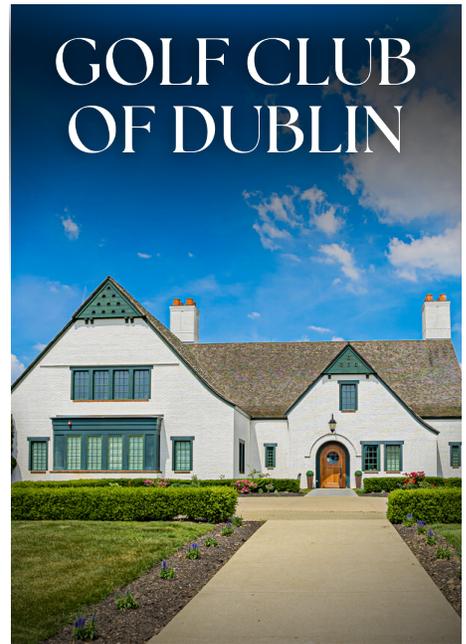
BENT  
TREE



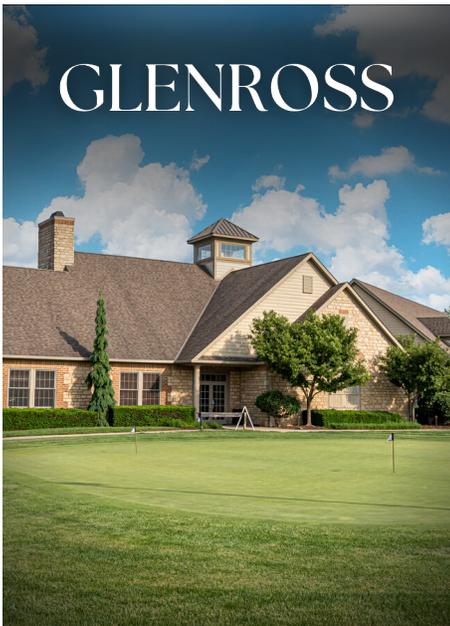
CLOVER  
VALLEY



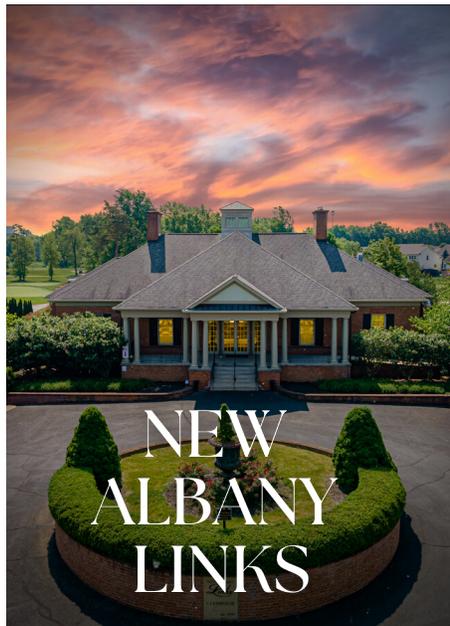
GOLF CLUB  
OF DUBLIN



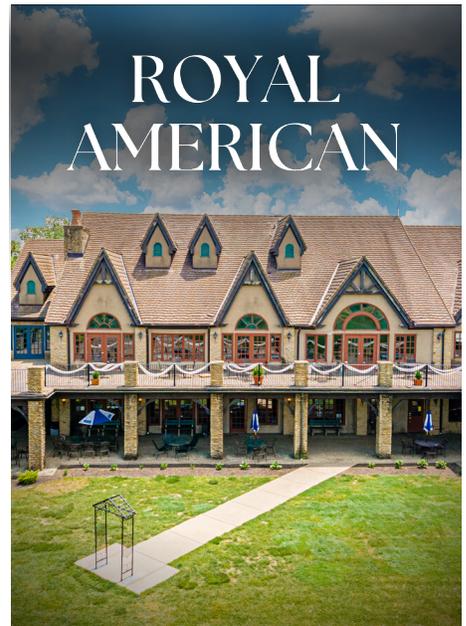
GLENROSS



NEW  
ALBANY  
LINKS



ROYAL  
AMERICAN



KemperSports®



# BREAKFAST & BRUNCH

*Pricing does not include room rental, a 20%  
service charge on menu items and sales tax.*



# BREAKFAST

## COFFEE, JUICE & BAGEL \$7.50 per person

- An assortment of bagels, jam and cream cheese
- Hot Tea
- Chilled Juices
- Freshly Brewed Regular and Decaffeinated Coffee

## CONTINENTAL \$10.50 per person

- Assorted Pastries
- Baked Goods
- Fresh Fruit Salad
- Chilled Juices
- Hot Tea
- Freshly Brewed Regular and Decaffeinated Coffee

## SUNRISE BUFFET \$15 per person

- Scrambled Eggs
- Pepper & Onion Potatoes
- Bacon & Sausage
- Fresh Fruit Salad
- Assorted Pastries
- Chilled Fruit Juices
- Hot Tea
- Freshly Brewed Regular and Decaffeinated Coffee

# BRUNCH BUFFET

\$22 per person

## INCLUDES:

- Scrambled Eggs
- Choice of Bacon or Sausage
- Iced Tea
- Chilled Fruit Juices
- Assorted Pastries
- Vegetables Du Jour
- Chef's Choice Potato
- An Assortment of Desserts

## SALAD *Select Two*

- The Manor Salad Dressed with Poppyseed Dressing
- Chopped BLT Salad Dressed with Creamy Ranch
- Traditional Caesar Salad

## ENTREE *Select Two*

- Warm Waffles with Maple Syrup
- French Toast with Maple Syrup
- Carved Ham with Pineapple Chutney
- Lemon and Garlic Rosemary Chicken

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# LUNCH BUFFETS

Lunch Service is before 4:00 pm.

Dinner Service is 4:00 pm and later.

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# LUNCH

## BOXED LUNCH

\$13 per person

- Potato Chips
- Dessert
- Napkins
- Condiments

## SANDWICH *Select Two*

- Roast Beef Sandwich
- Turkey Sandwich
- Ham Sandwich
- Grilled Chicken Wrap
- Grilled Vegetable Wrap

## PIZZA BUFFET (available at select locations only)

\$16 per person

- Pepperoni
- Cheese
- Sausage & Banana Peppers
- Buffalo Chicken
- Garden Salad
- Garlic Bread Sticks
- Freshly Baked Cookies & Brownies

## PICNIC BUFFET

\$19 per person

- Hamburgers & BBQ Chicken
- Bratwurst with Onions & Peppers
- Baked Beans, Pasta Salad, Garden Salad
- Tomato, Lettuce, Red Onion, Pickle Spears
- Potato Chips
- Buns & Condiments
- Freshly Baked Cookies & Brownies

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# LUNCH & DINNER BUFFETS

Lunch Service is before 4:00 pm.  
Dinner Service is 4:00 pm and later.

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# LUNCH & DINNER

## ITALIAN FEAST

\$18/\$20 per person

- Penne Pasta
- Chicken Alfredo
- Marinara Sauce & Meatballs
- Caesar Salad
- Garlic Bread
- Chocolate Trifle

## MEXICAN FIESTA

\$18/\$20 per person

- Fajita Steak & Chicken
- Sauteed Onions & Peppers
- Black Beans
- Spanish Rice
- Pico De Gallo, Sour Cream, Mixed Cheese
- Lettuce, Tomatoes, Flour Tortilla
- Chips & Salsa
- Cinnamon Sugar Chips

## AMERICAN BBQ

\$20/\$25 per person

- Dry Rub Pulled Pork
- Grilled BBQ Chicken
- Creamy Mac & Cheese
- Cole Slaw
- Garden Salad
- Selection of Buns, Rolls & Condiments
- Freshly Baked Cookies & Brownies

## EAGLE BUFFET

\$20/\$23 per person

- Chicken Marsala
- Italian Sausage & Peppers
- Penne Rigate with Marinara Bake
- Garden Salad
- Green Beans Almondine
- Baked Focaccia
- Assorted Desserts

## OFF THE SMOKER

\$25/\$28 per person

- Brisket
- Dry Rubbed Pulled Pork
- Grilled BBQ Chicken
- Mac & Cheese
- Tomato & Cucumber Salad
- Baked Beans
- Garden Salad
- Selection of Buns & Rolls
- Assorted Condiments
- Freshly Baked Cookies & Brownies

\*45 person minimum

## KEMPER BUFFET

\$25/\$28 per person

- Dry-Rubbed Tri-Tip with Horseradish & Pan Jus
- Brined & Roasted Pork Loin Topped with Honey Mustard Sauce
- Garlic & Chive Mashed Potato
- Oven Roasted Vegetables
- Garden Salad
- Freshly Baked Rolls & Butter
- Selection of Cakes

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# BUILD YOUR OWN BUFFET

**Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30**

**Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35**

Served with house bread, butter, and iced tea

## Chicken Options

### TUSCAN CHICKEN

Baked parmesan crusted chicken garnished with tomato caper relish & balsamic glaze

### CARIBBEAN CHICKEN

Grilled marinated jerk chicken topped with a fresh pineapple jalapeno salsa

### DECONSTRUCTED CHICKEN CORDON BLEU

Lightly breaded chicken breast topped with a creamy swiss cheese sauce & sliced ham

### CHICKEN MARSALA

Boneless chicken breast sautéed with fresh garlic, herbs & mushroom in a marsala wine sauce

### CHICKEN ALFREDO

Traditional alfredo with grilled chicken over a bed of penne pasta (includes only 1 side)

### ROSEMARY AND GARLIC ROASTED LEMON CHICKEN

Grilled and baked with lemon and rosemary

### APPLE-BRIE AND CRANBERRY CHICKEN:

Chicken breast stuffed with cranberry, brie and diced apples

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# BUILD YOUR OWN BUFFET ... *Continued*

**Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30**

**Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35**

Served with house bread, butter, and iced tea

## *Beef & Pork Options*

### MEATBALLS WITH MARINARA

Penne & meatballs with marinara

### SAUSAGE AND BEEF LASAGNA

House made lasagna with ricotta, marinara, and mild Italian sausage

### SLICED BEEF AU JUS

Seasoned roasted tender eye of round served with horseradish cream

### 6 OZ SIRLOIN FILET WITH ONIONS & MUSHROOMS

Grilled steak with sautéed mushrooms & onions (additional \$3 per person)

### BEEF AND VEGETABLE KABOBS

Marinated skewered sirloin with fresh vegetables, grilled to perfection (additional \$2 per person)

### MEATLOAF

Our special recipe made with fresh ground beef, pork, onions, green peppers, and seasonings, topped with our special sauce

### MAMA'S POT ROAST

Slow-roasted pot roast with carrots, celery, onions & redskin potatoes (includes only 1 side)

### STUFFED SHELLS BOLOGNESE

Jumbo pasta shells with rich beef and pork tomato sauce, ricotta, mozzarella and provolone

### OHIO ROASTED APPLE CIDER PORK LOIN

Brined for 24 hours then oven roasted with an apple gravy

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# BUILD YOUR OWN BUFFET ... *Continued*

**Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30**

**Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35**

Served with house bread, butter and iced tea

## *Seafood Options*

### BOURBON GLAZED SALMON

Salmon filet glazed with a bourbon sauce (additional \$3 per person)

### PARMESAN TILAPIA

Baked parmesan crusted tilapia garnished with lemon Aioli

### BAKED HERB TILAPIA

Topped with a white wine herb sauce

## *Vegetarian Options*

### VEGETABLE PASTA BAKE

Sautéed zucchini, squash, onions, mushrooms & tomatoes tossed in our house marinara & penne topped with provolone cheese

### PORTABELLA NAPOLEON

Sliced zucchini, squash, onion, tomato and red pepper layered onto a crisp portabella, topped with red sauce and provolone

### STUFFED PEPPERS:

Chefs choice veggies

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# BUILD YOUR OWN BUFFET ... *Continued*

**Lunch: One Entrée \$22 Two Entrées \$25 Three Entrées \$30**

**Dinner: One Entrée \$25 Two Entrées \$30 Three Entrées \$35**

Served with house bread, butter and iced tea

## *Salad Options* (selection of one)

### MIXED GREENS SALAD

Feta Cheese, candied walnuts, dried cranberries, red onion

### TRADITIONAL CAESAR SALAD

Croutons, parmesan cheese, romaine lettuce

### GARDEN SALAD

Red onion, tomato, cucumber and shredded provolone

## *Side Options* (selection of two)

- GARLIC RED SKIN PARMESAN SMASHED POTATOES
- CHIVE AND GARLIC-WHIPPED POTATOES
- GARLIC AND ROSEMARY ROASTED RED SKIN POTATOES
- LOADED MASHED POTATOES
- WHIPPED SWEET POTATOES
- MAC & CHEESE
- RICE PILAF
- GREEN BEAN ALMONDINE
- OVEN-ROASTED VEGETABLES
- MAPLE GLAZED BABY CARROTS
- BRUSSELS SPROUTS WITH ONIONS & BACON
- ASPARAGUS

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# HORS D'OEUVRES PACKAGES

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# HORS D'OEUVRES PACKAGES

## *Cold Options*

OHIO LOCAL CHEESE DISPLAY

SEASONAL FRESH FRUIT DISPLAY

VEGETABLE CRUDITE & DIP

BUFFALO CHICKEN CROSTINI

TORTELLINI-PESTO SKEWERS

CANDIED BACON

ROASTED RED PEPPER HUMMUS WITH PITA

PINEAPPLE, HAM, HONEY MUSTARD SLIDER

CHICKEN SALAD CROISSANT

CAPRESE DISPLAY

## *Hot Options*

GARLIC CHEESY BREAD

MARINARA, BBQ, OR SWEDISH MEATBALLS

PORK POTSTICKERS WITH HOISON BBQ SAUCE

CHICKEN QUESADILLA TRUMPETS

SAUERKRAUT BALLS WITH AIOLI

VEGETARIAN SPRING ROLLS

VEGETABLE OR SAUSAGE-STUFFED MUSHROOMS

MEATBALL SLIDERS

CHICKEN PARMESAN SKEWER

CHICKEN SATAY SKEWER WITH PEANUT SAUCE

SPINACH ARTICHOKE DIP WITH PITA

## PICK ANY THREE (3) APPETIZERS FOR \$15

Additional Appetizers \$4 per person

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# DESSERTS

COOKIES & BROWNIES \$5

SHEET CAKE \$6

PIE \$7

CHOCOLATE CAKE \$6

CHEESECAKE \$7

CHOCOLATE TRIFLE \$7

ICE CREAM SUNDAE BAR \$10

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# BEVERAGES

## Hosted Bar Packages

### 4 HOUR BAR (75 person minimum)

- Non-Alcoholic \$4 per person
- Beer & Wine \$16 per person
- Well \$18 per person
- Call \$26 per person

### 5 HOUR BAR (75 person minimum)

- Non-Alcoholic \$4 per person
- Beer & Wine \$18 per person
- Well \$20 per person
- Call \$30 per person

## Cash Bar

- \$500 minimum
- \$100 Bartender Fee

### NON-ALCOHOLIC

Regular and Decaf Coffee, Hot Tea, Fountain Soda, Iced Tea & Lemonade

### BEER & WINE

One Domestic Draft Beer & House Wines

### WELL BAR

One Domestic or Imported Draft Beer, House Wines & Well Liquors

### CALL BAR

Domestic and Imported Bottled Beer, Hard Seltzer, House Wines & Call Liquors

*(Bar Packages Exclude Shots )*

## Beer, Wine & Liqueur

**Domestic Beers** Budweiser, Bud Light, Miller Light, Coors Light, Yuengling, Seasonal Ales, Non-Alcoholic **\$4.00 each**

**Domestic Draft Beers** Varies, Please Ask **\$4.00 each**

**Import Beers** Corona, Heineken, Amstel Light **\$5.00 each**

**Import Draft Beers** Varies, Please Ask **\$6.00 each**

**Hard Seltzer** White Claw, Truly **\$4.00 each**

**House Wines** Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Merlot, Cabernet Sauvignon **\$6.00 each**

**Well Liqueur** Smirnoff Vodka, Barton's Gin, Castillo Rum, Jim Beam Bourbon, Seagram's 7, Lauders Scotch, Montezuma Tequila, Assorted Schnapps, Amaretto Dekuper **\$7.00 each**

**Call Liqueur** Buckeye Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Spiced Rum, Jack Daniels Whiskey, Crown Royal, Canadian Whiskey, Jim Beam Bourbon, Seagram's 7, Dewars Scotch, Jose Cuervo Tequila. **\$9.00 each**

## Sparkling Wine Service

- Asti Spumante **\$21 per bottle**
- Toast pour for larger groups **\$3.00 each**

## Non-Alcoholic

Regular and Decaf Coffee, Hot Tea, Soft Drinks, Iced Tea and Lemonade **\$2.50 each**

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# SECURE YOUR EVENT

## *Deposit Schedule*

To Secure Your Event Date, a \$500.00 Non-Refundable Deposit and Signed Contract is Required.  
Deposits can be made via credit card, check, or cash

**ALL CHECKS NEED TO BE MADE PAYABLE TO THE CLUB.**

**Final Guest count and Final Payment is due (2) weeks before your event**







*Lisa Johnson*

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CLOVER VALLEY

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