A black and white photograph of a banquet table setting. The table is covered with a white tablecloth and features several white flowers in glass vases. In the foreground, there are several wine glasses and a lit candle in a glass holder. The background is softly blurred, showing more of the table and floral arrangements.

# Banquet Guide



# SERVICES & AMENITIES

- Glassware, Flatware & China
- Tables & Chairs
- Set Up and Break Down of Club Provided Items
- Up to 4 Hours of Event Time for an Afternoon Event and up to 5 Hours for an Evening Event
- Up to 1 Hour of Set Up Time for Afternoon Events and Up to 2 Hours for Evening Events
- Linens & Napkins
- Complimentary On-Site Parking
- Handicap Accessible

# ROOM RENTALS & FOOD AND BEVERAGE MINIMUMS

	<i>Room Rental</i>	<i>F&amp;B Minimum</i>
<b>HEARTH ROOM</b> <small>*Can only be booked 60 days or less in advance.</small>	\$350-\$1,000	\$500-\$2,500
<b>MANOR HALL</b>	\$500-\$1,500	\$1,000-\$18,000
<b>COMBINED SPACES</b>	\$500-\$3,000	\$2,000-\$20,000

Pricing varies by season.

Room rental and minimum pricing vary based on the event room, event date, event time of the year, event time, event details and time of booking.

The Hearth Room is only available to book less than 2 months in advance. At times the spaces are combined for one rental fee.

At times spaces may not be available to rent.

The F&B minimums include all food and beverage purchases, it does not include tax, service charge or room rental fees.

# BREAKFAST

## COFFEE, JUICE & PASTRIES \$8 per person

- Assorted Pastries
- Hot Tea
- Chilled Fruit Juices
- Freshly Brewed Regular and Decaffeinated Coffee with Sugar and Cream

## CONTINENTAL \$11 per person

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

# BRUNCH BUFFET

\$27 per person

## INCLUDES:

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

## SALAD *Select One*

- Signature Mixed Greens Salad
- Chopped BLT Salad Dressed with Creamy Ranch
- Traditional Caesar Salad

## ENTREE *Select Two*

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

**Pricing does not include the applicable 20% service charge and sales tax.  
Prices and availability are subject to change at any time.**

# BOXED LUNCH

## BOXED LUNCH \$15 per person

- Potato Chips
- Cookie
- Napkins
- Condiments

## SANDWICH *Select Two*

- Turkey Sandwich
- Ham Sandwich
- Grilled Chicken Wrap
- Grilled Vegetable Wrap
- Italian Sub +\$2
- Roast Beef Sandwich +\$2

# GRAB-AND-GO

Candy Bars.....\$4 each

Energy Bars.....\$5 each

Fruit & Nut Bars.....\$4 each

Chips or Pretzels.....\$3 each

**Pricing does not include the applicable 20% service charge and sales tax. Prices and availability are subject to change at any time.**



# BUFFETS

All options include Iced Tea & Lemonade  
30 person minimum.

## SOUTH OF THE BORDER

\$23 per person

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

## TUSCAN BUFFET

\$23 per person

- Penne & Cavatappi Pasta
- Alfredo & Marinara Sauce
- Chicken Parmesan
- Italian Vegetables
- Caesar Salad
- Garlic Bread
- Tiramisu

## EAGLE BUFFET

\$27 per person

- Chicken Marsala
- Sliced Sirloin
- Garlic Red Skin Mashed Potatoes
- Garden Salad
- Green Beans Almondine
- Baked Focaccia
- Assorted Desserts

## BBQ BUFFET

\$28 per person

- Dry Rub Pulled Pork
- Grilled BBQ Chicken
- Creamy Macaroni & Cheese
- Cole Slaw
- Garden Salad
- Buns & Condiments
- Fruit Cobbler

## SMOKEHOUSE BUFFET

\$32 per person

- Brisket
- Dry Rubbed Pulled Pork
- Grilled BBQ Chicken
- Mac & Cheese
- Tomato & Cucumber Salad
- Seasonal Grilled Vegetables
- Loaded Mashed Potatoes
- Selection of Buns
- Assorted Condiments
- 3 Layer Strawberry Shortcake

\*Minimum of 45 people

## KEMPERSPORTS BUFFET

\$36 per person

- Dry-Rubbed Tri-Tip with Horseradish & Pan Jus
- Brined & Roasted Pork Loin Topped with Honey Mustard Sauce
- Garlic & Chive Mashed Potatoes
- Seasonal Oven Roasted Vegetables
- Garden Salad
- Freshly Baked Rolls & Butter
- Assorted Cheesecakes

\* Substitute Carved Prime Rib for the Tri-Tip for +\$6 per person

**If you do not see a menu that suits your vision we are happy to design a menu specifically for your group. Pricing does not include the applicable 20% service charge and sales tax. Prices and availability are subject to change at any time.**

# SPECIALTY

## VEGETARIAN PASTA

A medley of fresh vegetables tossed in a flavorful marinara sauce, served over perfectly cooked pasta for a satisfying and wholesome dish. This can be made gluten free, vegetarian or vegan, please specify when ordering. Pricing is based on options. This option can be served or substituted for a buffet item.

**Vegetarian or Vegan (cheese removed) \$20**  
**Gluten Free or Vegan Cheese \$25**

## VEGETABLE LASAGNA

Layers of tender pasta, garden-fresh vegetables, and creamy ricotta, baked with a rich tomato or cream sauce and melted cheese to golden perfection. This can be made gluten free, vegetarian or vegan, please specify when ordering. Pricing is based on options. This option can be served or substituted for a buffet item.

**Vegetarian or Vegan (No Cheese) \$20**  
**Gluten Free and/or Vegan Cheese \$25**

## STUFFED PORTABELLO MUSHROOM

A hearty Portobello mushroom filled with a savory blend of sautéed spinach, garlic, and gluten-free breadcrumbs, A wholesome and satisfying plant-based entrée. This is a vegetarian and gluten Free option and can be made Vegan by request. Pricing is based on options. This option is only available served.

**Vegetarian or Vegan (No Cheese) \$20**  
**Gluten Free and/or Vegan Cheese \$25**

## GLUTEN FREE ROLLS +\$3

These can be added by the dozen or you can upgrade any menu

## CHILDREN'S

Chicken Tenders, Fries & Fruit Salad..... \$15

Grilled Cheese, Fries & Fruit Salad.....\$15

Buttered Noodles, Fries & Fruit Salad.....\$15

**\*10 and Under**

**Pricing does not include the applicable 20% service charge and sales tax. Prices and availability are subject to change at any time.**



# HORS D'OEUVRES PACKAGES

## *Cold Options*

LOCAL CHEESE DISPLAY  
SEASONAL FRESH FRUIT DISPLAY  
VEGETABLE CRUDITÉ & DIP  
BUFFALO CHICKEN CROSTINI  
CANDIED BACON  
ROASTED RED PEPPER HUMMUS WITH PITA  
CAPRESE DISPLAY  
CHARCUTERIE BOARD DISPLAY +6

## *Hot Options*

GARLIC CHEESY BREAD  
MARINARA, BBQ, OR SWEDISH MEATBALLS  
PORK POTSTICKERS WITH HOISON BBQ SAUCE  
CHICKEN QUESADILLA TRUMPETS  
SAUERKRAUT BALLS  
PULLED PORK SLIDERS WITH CREAMY COLE SLAW  
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 FOUR (4)  
APPETIZERS FOR \$25**

Includes Iced Tea & Lemonade.

**Pricing does not include the applicable 20% service charge and sales tax. Prices and availability are subject to change at any time.**



# DESSERTS

COOKIES & BROWNIES \$5

CHEESECAKE WITH BERRY TOPPING \$8

CHOCOLATE CAKE \$6

STRAWBERRY SHORTCAKE \$7

ASSORTED CUPCAKES \$7

TIRAMISU \$8

PUMPKIN PIE \$6

APPLE PIE \$6

**Pricing does not include the applicable 20% service charge and sales tax. Prices and availability are subject to change at any time.**



# BEVERAGES

## Hosted Bar Packages

### 4 HOUR BAR (75 person minimum)

- Non-Alcoholic **\$4 per person**
- Non-Premium Beer & Wine **\$20 per person**
- Non-Premium Beer, Wine & Well Mixed **\$24 per person**
- Non-Premium Beer, Wine & Call Mixed Drinks **\$32 per person**
- Non-Premium Beer, Wine & Premium Mixed Drinks **\$39 per person**

### 5 HOUR BAR (75 person minimum)

- Non-Alcoholic **\$5 per person**
- Non-Premium Beer & Wine **\$25 per person**
- Non-Premium Beer, Wine & Well Mixed **\$31 per person**
- Non-Premium Beer, Wine & Call Mixed Drinks **\$41 per person**
- Non-Premium Beer, Wine & Premium Mixed Drinks **\$51 per person**

## Cash Bar

**\$150 Fee Per Bartender | 1 Per 100 Guests Required**

- Beer & Wine
- Beer, Wine & Well Mixed Drinks Bar
- Beer, Wine & Call Mixed Drinks Bar
- Beer, Wine & Premium Mixed Drinks Bar

## Non-Alcoholic

Regular and Decaf Coffee, Hot Tea, Pepsi Brand Soft Drinks, Iced Tea and Lemonade **\$3 each**

## Draft Beer

Draft Beer can be Purchased per Keg. Options and Pricing Vary...Please Ask

## Beer, Wine & Liqueur

**Non-Premium Beers** Budweiser, Bud Light, Miller Lite, Coors Light, Yuengling **\$4 each**

**Draft Beers** Varies, Please Ask

**Premium Beers** Michelob Ultra, Corona, Modelo **\$5 each**

**Local Bottled Beers** Garage Lime, B.D. Elvis Juice, Columbus Brewing Company **\$5 each**

**Hard Seltzer** White Claw **\$6 each**

**Hard Seltzer** High Noon, Surfside **\$8 each**

**House Wines** Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon **\$6 each**

**Well Liqueur** Platinum 7x Vodka, Castillo Rum, Barton's Gin, Lauders Scotch, Montezuma White Tequila, Benchmark 8 Bourbon, Canadian Mist Whisky, Assorted Mr. Boston Liqueurs & Mixers **\$7 each**

**Call Liqueur** Wheatly Vodka, Tanqueray Gin, Bacardi Superior, Captain Morgan Spiced Rum, Dewars Scotch, Corazon Blanco Tequila, 1792 Small Batch Bourbon, Seagram's VO Whisky, Assorted Mr. Boston Liqueur & Mixers **\$9 each**

**Premium Liqueur** - Tito's Vodka, Buffalo Trace Bourbon, Crown Royal, Jonnie Walker Black, Sazerac Rye, Bombay Sapphire, Bacardi Superior, Captain Morgan Spiced Rum, Corazón Reposado Tequila, Corazón Blanco Tequila, Assorted Mr. Boston Liqueurs & Mixers **\$12 each**

## Specialty Cocktails

- Options Vary and start at **\$13 per drink**
  - Batched: Mojito, Bloody Mary, Old Fashioned, Paloma, Mule, Cosmopolitan, Mai Tai, Peach Bellini
- \$200 per batch (serves 22 drinks)**

## Sparkling Wine Service

- House Sparkling **\$28 per bottle**
- Toast pour for larger groups **\$4 each**

**Pricing does not include an applicable 20% service charge and sales tax.**

**Prices and availability are subject to change at any time. The club reserves the right to substitute any brand or wine for a comparable priced option. No outside alcohol is permitted at any time. Bar Packages Exclude Shots.**

# DETAILS

## **RESERVATIONS, DEPOSITS, & CANCELLATIONS**

A non-refundable deposit must be provided along with a signed reservation agreement to reserve your date. The agreement will reserve your date pending acceptance. This agreement will become null and void, and the date will be released if this agreement is not signed and the deposit received within seven (7) days. Deposits and other payments are non-refundable for any reason, including but not limited to potential conflicts with nearby public or private functions and weather. In the event of a cancellation, your deposit and any other deposits are forfeited. Cancellations must be received in writing and from the initial signer of the contract.

## **FOOD & BEVERAGE MINIMUMS**

The Food and Beverage Minimum refers to the minimum amount of food and beverage that is required to secure the space. This consists of any food and beverages purchased from the club. Room Rental, additional rentals, tax, and service charges do not go toward this minimum. All food and beverages are applicable to a 20% service charge and state sales tax.

## **PAYMENT SCHEDULE:**

We accept payment in the form of cash, check, or credit card. We reserve the right to charge for credit card use. Below outlines the payment schedule, all deposits are applied to the final balance.

- Deposit: Equal to the rental fee and due with a signed contract.
- 2nd Deposit: 50% of the estimated total due six (6) months prior to your event date. If the event is less than six (6) months from the time of booking, this will be included with your initial deposit.
- Final Payment: Final Payment of all estimated charges is due fourteen (14) days prior to the event date (with the final guest count, final timeline, final food and beverage details, and final room setup).

Failure to pay scheduled deposits/payments on or before the due date/s will result in the cancellation of your event without notice. Any overpayment or additional balance due will be refunded or charged to the card on file within seven (7) days of your event.

A credit card will be required on file for any additional or day of charges after final payment. If you do not wish to provide a credit card on file, a security deposit in the amount of \$500 will be required in addition to your final payment. The security deposit will be refunded within fourteen (14) days of clearing your event of any additional charges.

## **FOOD AND BEVERAGE:**

All food and beverages must be provided by the Club. No food or beverage will be permitted to be brought into or removed from the facility by any client or client guest. Food and beverage pricing is subject to change without notice. A wedding cake is permitted. Check with your sales manager for any exceptions. For safety and health precautions, THE REMOVAL OF LEFTOVERS IS NOT PERMITTED.

## **MENU SELECTIONS:**

To ensure the success of your event, your menu and beverage selections, as well as any special dietary accommodations for your guest(s), must be confirmed on or before thirty (30) days prior to your event. Menu and beverage prices are subject to change without notice. If you do not provide your menu selections thirty (30) days prior, we cannot guarantee your items, selections, or the success of your event.

## **LIQUOR LIABILITY:**

In accordance with the Ohio State liquor laws, a guest must be 21 years or older to consume alcoholic beverages. The Club reserves the right to refuse service to any person who is unable to produce acceptable identification as to proof of age or who exhibits signs of intoxication. All alcohol must be provided and served by the club. No outside alcohol is permitted at any time.

# DETAILS

## **FINAL GUARANTEED ATTENDANCE:**

Final guaranteed attendance is due Fourteen (14) days prior to your event. The number will be considered a guarantee and will be charged in full, even if fewer guests attend. If no updated attendance guarantee is given, the Club will consider the number indicated at the initial booking to be the correct guaranteed number at Fourteen (14) days out.

## **FINAL DETAILS & SIGNED BANQUET EVENT ORDER:**

Final event details are due Fourteen (14) days prior to your event. This includes your final guaranteed attendance, timeline, vendor information, any event specifics, room setup, final seating diagram, final signed banquet event order, and final payment. If you do not provide these on time, we cannot guarantee your items, selections, or the success of your event.

## **SERVICE CHARGE & SALES TAX:**

All event charges are subject to a 20% service charge and appropriate Ohio sales tax. Sales tax is applicable to the service charge.

## **SET-UP:**

The Club provides round dining tables, buffet tables, standard linens/napkins, chairs, glassware, flatware & china. Custom items such as specialty linens, specialty china, and crystal are available at an additional cost and must be arranged in advance for your event by your sales manager. Any signs and/or banners that are to be affixed to any surface must be pre-approved by your sales manager in writing. A labor charge may apply. Standard setup, teardown, and clean-up are included in the rental fee. Afternoon events include 1 hour of set up, and evening events include 2 hours of set up. The Club will set up and break down club-provided items. The client is responsible for setting up any additional personal items or items arranged outside of the Club. Additional labor and rental fees may apply for extensive or elaborate table needs and setup. Cleaning/damage charges may apply for events where there is significant damage to any part of the facility and/or cleaning needs are above and beyond the standard post-event cleaning. All items must be removed at the conclusion of the function or will be disposed of by the Club.

## **VENDORS:**

At least fourteen (14) days prior to your event, you are required to provide your sales manager with a contact name, email, and telephone number for each vendor who will be involved with your event. Vendors have access two (2) hours prior to your event for weddings and (1) hour prior to your event for all other functions. All vendor items must be removed at the conclusion of the event or will be disposed of by the club.

## **EVENT DECORATIONS:**

Events will be allowed access to the event spaces (2) hours prior to the event start time for evening events and one (1) hour prior for afternoon events. If more time is requested by the customer and approved by the sales manager, in writing, a fee may be charged to the customer. CONFETTI, GLITTER, SMOKE MACHINES, FOG MACHINES, SPARKLERS or any sort of cool sparks may not be used; a fee of \$500 will be assessed for the use of confetti, glitter, or any of the above. If you have questions about decorations, please speak with the sales manager.

## **DAMAGE AND LIABILITY:**

You will be responsible for damages or losses to Club equipment, property, and fixtures, whether due to your event's activities or guest conduct. The Club does not assume responsibility for personal property or equipment brought into the facility or for any items provided by an outside vendor. All items used for your event must be removed at the conclusion of your event or will become property of the Club and will be disposed of.



# SECURE YOUR EVENT

We would be honored to host your event at the  
Golf Club of Dublin.

We do not "hold" any date(s). To secure your event date, a non-refundable deposit equal to the room rental and signed contract is required. A 2nd Deposit of 50% of the estimated total is due six (6) months prior to your event date. If the event is less than six (6) months from the time of booking, this may be included with your initial deposit. Deposits can be made via credit card, check, or cash. The Club reserves the right to charge for credit card usage.

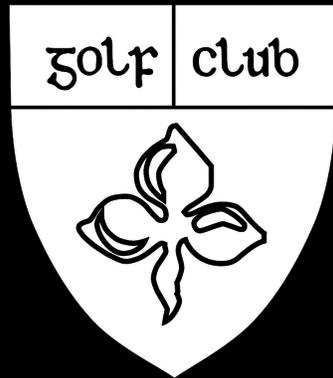
**ALL CHECKS NEED TO BE MADE PAYABLE TO THE CLUB.**

**Final guest count and final payment is due (2) weeks before your event.**

*Keri Kramer*  
SALES & EVENT MANAGER

[kkramer@kempersports.com](mailto:kkramer@kempersports.com)

614-792-3825 Ext. 4



Dublin

*Golf Club of Dublin*

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