



INSPIRED. INVITING. INVENTIVE.
Host Your Private Event at North Georgia's
Exquisite, First Class Private Country Club.



The Manor Golf & Country Club 2017 Private Events Catering Guide

15952 Manor Club Drive | Milton GA 30004

770-810-3175 | www.manorgcc.com

All food and beverage is subject to a 22% service charge and 7% sales tax

DEPOSIT & PAYMENT SCHEDULE

When scheduling an event, a signed contract and \$1,500.00 deposit are required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required (90) days and (7) days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Weddings have a \$1,500.00 facility fee. An authorized Credit Card is required to be on file.

MENU, MENU PRICING & FEES

Menu arrangements for special functions must be handled through The Director of Private Events. Menus listed are offered as guidelines. Menus and pricing are subject to change due to market availability. All Food & Beverage prices listed are the base price, without service charge and tax. Bartender or Beverage Cart \$150.00, plus tax each. Butler Passed Attendant, Chef Attended Station, Additional Server, Coat Check Attendant \$125.00, plus tax each. Valet Service \$450.00, plus tax for up to 220 Guests.

EVENT SPACES & FINALIZING DETAILS

All function rooms/areas are assigned by request or according to the anticipated guaranteed number of guests. The Manor reserves the right to reassign any function room/area as deemed necessary. Final event details & menus are due a minimum of (30) days in advance, with the final guaranteed guest count due (7) days in advance. No changes may be made after this time. As The Manor is a private-gated community, guests will only be allowed through the Security Gate if they are on your Guest Gate List, please ensure that all Vendors are also included and that this is submitted with your guarantee.

GUARANTEES

The Manor requires a guaranteed number of attendees (7) days prior to the event, in the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Charges will be dependent on your guaranteed number of guests, or actual attendees at the event, whichever is greater. Additional guests may be accommodated, if possible, but not guaranteed, and may be charged at a higher rate per person.

FOOD & BEVERAGE

All food and beverage consumed on the Club premises must be purchased from The Manor. It is The Manor's policy that no food or alcohol may be removed or brought onto the property; with the exception of wedding & specialty cakes.

SERVICE CHARGE & SALES TAX All food and beverage is subject to a 22% service charge and 7% sales tax on the full amount of the event.

HOURS OF AVAILABILITY

Hours vary depending on the room requested. Opening fees may apply to all functions held outside normal operating hours. All Weddings & Social Events are scheduled for 4 hours. Functions that exceed 4 hours will be charged \$500.00 per hour. This must be scheduled in advance with The Director of Private Events.



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< Breakfast & Breaks >

All Breakfast Buffets include Coffee and Juice Station

CONTINENTAL BREAKFAST BUFFET \$12

Assorted Fresh Breakfast Pastries, Bagels & Cream Cheese, Seasonal Fresh Fruit, Assorted Chobani Greek Yogurts & Granola

DELUXE CONTINENTAL BUFFET \$16

Egg, Bacon & Cheese Croissant Sandwiches and Sausage-Gravy Turnover Biscuits, Assorted Breakfast Pastries, Seasonal Fresh Fruit, Assorted Chobani Yogurt & Granola

TRADITIONAL BREAKFAST BUFFET \$22

Scrambled Eggs with Cheese, Applewood Smoked Bacon, Smoked Sausage –OR- Turkey Sausage, Fried Country Potatoes –OR- Stone Ground Grits, Cinnamon Crusted French Toast with Maple Syrup, Assorted Fresh Breakfast Pastries, Seasonal Fruit Display and Assorted Chobani Yogurt with Granola

CHEF ATTENDED OMELET STATION \$12

Enhance your Breakfast Buffet with a Chef Attended Omelet Station, Egg or Egg White Omelets with choice of Ham, Bacon, Onions, Red and Green Peppers, Tomatoes, Spinach, Mushrooms, Shredded Cheddar & Feta Cheese

*Chef Attendant Fee \$125

HEALTH NUT \$12

Create Your Own Parfaits with Chobani Strawberry & Vanilla Yogurts, Granola, Nuts, Fresh Berries, Peaches, Pineapple & Chocolate Chips, Coffee Station & Bottled Beverages

SAY CHEESE \$11

Assorted Imported & Domestic Cheese, Seedless Grapes, Crackers, Mixed Nuts, Coffee Station & Bottled Beverages

SWEET AND SALTY \$10

An Assortment of Candy Bars –OR- Chef's Gourmet Cookie Jar, Bags of Chips, Coffee Station & Bottled Beverages

COFFEE STATION \$5.95

Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Teas & Hot Chocolate

DELUXE COFFEE STATION \$7.95

Coffee Station Above with Assorted Flavored Syrups, Shaved Chocolate, Hot Chocolate & Infused Whipped Cream



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< Lunch Buffet >

The Lunch Buffet Includes Your Choice of Salad or Soup, Entrée & Starch with Seasonal Vegetables, Rolls with Butter, Coffee Station and Iced Teas

\$24 Select 1 Entrée

\$28 Select 2 Entrées

SOUP & SALAD

Chef's Soup of the Moment

-OR-

Grand Salad Station with Assortment of Toppings & Dressings

Traditional Caesar with Romaine Hearts, Shredded Parmesan, Garlic Croutons & Caesar Dressing

Mixed Greens with Strawberries, Mandarin Oranges, Almonds, Feta & Maple-Dijon Vinaigrette

Baby Spinach, Strawberries, Red Onion, Goat Cheese & Spiced Pecans with Strawberry-Balsamic Vinaigrette

ENTRÉE

Roasted Chicken atop a Florentine Cream Sauce

Chicken Breast Piccata with Artichoke, Capers, Mushrooms & Shallots in a Lemon-Butter White Wine Sauce

Sweet Head Fried Chicken

Smoked Seared Salmon with Leek Coulis

BBQ Pulled Pork

Flat Iron Steak with Peppercorn Cream Sauce

Petite Ribeye served with Mango Demi-Glace +\$2

STARCH

Parmesan Whipped Potatoes

Gruyere Au Gratin Potatoes

Garlic & Herb Roasted Red Potatoes

3 Cheese Mac & Cheese

Wild Rice Pilaf

DESSERT

Chef's Gourmet Cookie Jar Assortment of Chocolate Chip, Peanut Butter & Oatmeal Raisin and Brownies +\$2

Red Velvet Cake, Carrot Cake, Chocolate Torte or Banana Pudding +\$4



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< Signature Lunch Buffet >

The *Signature* Lunch Buffet Includes Coffee Station & Iced Teas

New York Deli Buffet \$25

Black Forest Ham, Sliced Prime Rib, Mesquite Smoked Turkey & Pastrami
Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles & Assortment of Fresh Baked Bread
Pasta Salad, Cole Slaw & House Made Chips
Chef's Soup of the Moment
Chef's Gourmet Cookie Jar with Fresh Baked Cookies and Brownies

Soup & Salad Buffet \$24

Chicken Salad, Tuna Salad & Egg Salad, *Add Grilled Chicken +\$4, Salmon +\$6
Grand Salad Station with Assortment of Seasonal Toppings & Dressings
Chef's Soup of the Moment, Fresh Fruit Display
Assortment of Crackers and Breads, House Made Chips
Chef's Gourmet Cookie Jar with Fresh Baked Cookies and Brownies

Lakeside Cookout \$26

Ground Sirloin Hamburgers, Mesquite Grilled Chicken Breasts & Nathan's Hot Dogs
Assorted Cheeses, Lettuce, Tomatoes, Onions and Pickles & Buns
House Made Chips, Loaded Potato Salad, Cole Slaw & BBQ Baked Beans
Fresh Baked Cookies

Sweet Heat Southern Buffet \$32

Sweet Heat Fried Chicken, Flat Iron Steak with Peppercorn Cream Sauce
Smoked Gouda Baked Macaroni and Cheese, Southern Fried Corn,
Collard Greens –OR- Southern Style Green Beans
Corn Muffins, Mixed Green Salad with Dressing
Fresh Baked Cookies & Banana Pudding

Authentic Mexican Kitchen \$27

Chicken Enchiladas –OR- Chicken Fajitas, *Add Mojo Beef +\$2
Nacho Bar with Corn Tortillas, Salsa, Guacamole, Cilantro-Lime Sour Cream, Shredded Colby Jack
Cheese, Spanish Rice & Refried Beans
Sopapillas with Honey

The BBQ Pit \$32

Pulled Pork, Smoked Pulled Chicken, BBQ Smoked Salmon over Grilled Pineapple Salsa
Bourbon BBQ Sauce, Peach Habanero Sauce & NC Vinegar Sauce
Cole Slaw, Potato Salad, BBQ Baked Beans & Buttery Corn,
Fresh Baked Chocolate Chip Cookies & Banana Pudding

*Enhance with Chef's Baby Back Ribs +\$6, Upgraded the Experience with a Pit Smoked Whole Hog
Display +\$9

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< *Plated Lunch* >

The Plated Lunch Includes One Salad Selection, Rolls with Butter, Starch, Seasonal Vegetable, Coffee Station & Iced Teas. Two Entrées May be Offered for your Event, with a guaranteed number of each entrée 7 days in advance. Entrées must be reflected on guest seating diagram as well as individual guest place cards to designate each entrée for proper service.

SALAD

Traditional Caesar with Romaine, Shredded Parmesan, Garlic Croutons & Caesar Dressing
Mixed Greens with Strawberries, Mandarins, Almonds, Feta & Maple-Dijon Vinaigrette
Baby Spinach, Strawberries, Red Onion, Goat Cheese & Spiced Pecans with Balsamic
Chopped Salad with Club Ranch Dressing

ENTRÉE

Seared Wild Caught Alaskan Salmon with Citrus Glaze \$26
Served with Wild Rice and Seasonal Vegetables

6oz Filet Mignon with Mango Demi-Glace \$30
Served with Garlic-Butter Roasted Red Potatoes and Seasonal Vegetables

Smoked & Seared Bone-In Pork Chop with Apple-Bourbon Glaze \$26
Served with Au Gratin Potatoes and Seasonal Vegetables

Florentine Stuffed Free Range Chicken Breast with Supreme Sauce \$24
Served with Parmesan Whipped Potatoes and Seasonal Vegetables

Chicken Breast Piccata in a Lemon-Butter, White Wine Sauce \$22
Served atop Fettuccine with Seasonal Vegetables

VEGETARIAN

Vegetable Stir Fried Quinoa \$20
With Vegetable Spring Rolls and Mélange of Forest Mushrooms

Bowtie Pasta Primavera \$20
Seasonal Vegetables, Tossed in Lemon Olive Oil

DESSERT

Red Velvet Cake, Carrot Cake, Chocolate Torte or Banana Pudding +\$4



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< *Plated Salads* >

The Plated Salad Includes Rolls with Butter & Coffee Station and Iced Teas. Two Entrées May be Offered for your Event, with a guaranteed number of each entrée 7 days in advance. Entrées must be reflected on guest seating diagram as well as individual guest place cards to designate each entrée for proper service.

COUNTRY CLUB COBB \$16

Mixed Greens with Avocado, Tomato, Bacon, Gorgonzola Cheese, Boiled Eggs, Grilled Chicken & Choice of Dressing

TRADITIONAL CAESAR \$16

Crisp Romaine, Herbed Croutons, Parmesan Cheese, House Caesar Dressing with Your Choice of Grilled Chicken, Shrimp –OR- Salmon

BLACKENED SALMON \$18

Baby Spinach, Heirloom Tomatoes, Mandarin Oranges, Almonds, Crispy Onions & Sesame Dressing

MANOR QUINOA \$15

Tri-Colored Quinoa Blend, Dried Cranberries, Avocado, Edamame, Red Onion, Cherry Tomatoes, Sunflower Seeds & Preserved-Lemon Vinaigrette

SAVORY SAMPLING \$22

Club Chicken Salad with Croissant, Petite Mixed Greens Salad with Strawberries, Blueberries, Feta & Maple Dijon Vinaigrette, Fresh Sliced Fruit, Domestic & Imported Cheeses with Crackers, Dried Fruit & Nuts - Presented on Individual Slate Tray



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CLUB WINE LIST AVAILABLE ON REQUEST, Bartender Fee \$150

WATSON BAR PACKAGE

Import & Domestic Canned Beer: Budweiser, Coors & Miller Light, Heineken & Amstel Light
Wines: BV Coastal Red and White Wines
Unlimited Fountain Drinks

1 Hour Event - \$12 2 Hour Event - \$15
3 Hour Event - \$21 4 Hour Event - \$24

MANOR BAR PACKAGE

Import and Domestic Canned Beer: Budweiser, Coors Light, Miller Light, Heineken & Amstel Light
Wines: BV Coastal Red and White Wines
Liquors: SVEDKA, Beefeater, Jim Beam, Canadian Club, Bacardi
Unlimited Sodas & Juices

1 Hour Event - \$15 2 Hour Event - \$21
3 Hour Event - \$24 4 Hour Event - \$28

COUNTRY CLUB BAR PACKAGE

Import and Domestic Canned Beer: Budweiser, Coors Light, Miller Light, Heineken & Amstel Light
Wines: BV Coastal Red and White Wines, Also Includes Select Wine Upgrades
Liquors: Ketel One, Tanqueray, Maker's Mark, Crown Royal, Dewar's
Unlimited Sodas & Juices

1 Hour Event - \$22 2 Hour Event - \$26
3 Hour Event - \$30 4 Hour Event - \$36

HOSTED CONSUMPTION BAR

Non-Alcoholic Beverages \$2.25
Imported and Domestic Canned Beer \$5.50
BV Coastal Red and White Wines \$7.00
SVEDKA, Beefeater, Jim Beam, Canadian Club, Bacardi \$7.50
Ketel One, Tanqueray, Maker's Mark, Crown Royal, Dewar's \$8.50

HOSTED DRINK TICKETS

Includes (1) Imported or Domestic Canned Beer or (2) Non-Alcoholic Beverages \$5
The Manor Provides Tickets & Tickets Are Charged by # Issued

NON - ALCOHOLIC

Unlimited Coke, Diet Coke, Sprite, Lemonade, Sweet & Unsweetened Tea
1 Hour Event - \$3.50 per person
4 Hour Event - \$7.95 per person



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< Hors d' Oeuvres & Displays >

Custom Logo Ice Sculptures \$600, Butler Passed \$125

HOT HORS D' OEUVRES, each

Mini Crab Cakes, served with Remoulade Sauce \$4
Lamb Lollipops served with Tzatziki Sauce \$4
Bacon Wrapped Scallops, with Sweet Chili Sauce \$4
Italian Meatballs, with Marinara & Parmesan \$3
Chicken or Beef Satay, with Thai BBQ Sauce \$3
Marinated Chicken Wings \$3
Spinach and Feta Cheese Phyllo \$3
Crab Stuffed Mushroom Caps \$4
BBQ Shrimp and Grits Crisp \$3
Vegetable Spring Rolls, with Duck Sauce \$3
Chicken & Waffle Skewers, with Maple Drizzle \$4
Beef Bourguignon, in Puff Pastry \$4
Coconut Shrimp, with Sweet Chili Sauce \$4

COLD HORS D' OEUVRES, each

Lobster and Crab Salad, in Savory Cones \$5
Stuffed Belgian Endive, with Gorgonzola & Fresh Fig \$4
Caprese Skewers, with Balsamic Reduction & Basil Oil \$3
Olive & Tomato Tapenade Bruschetta \$3
Blackened Ahi Tuna Lollipops, with Wasabi Aioli \$5

CHILLED DISPLAYS

Jumbo Shrimp, with Horseradish Cocktail Sauce & Lemon \$4
Oysters on the Half Shells \$4
Crab Claws \$5
Lobster Tails \$7
Sushi Platter, Assorted with Wasabi \$ customized per platter

SIGNATURE DISPLAYS

Charcuterie - Domestic & Imported Cheeses with Soppressata, Bresaola & Mortadella, Toast Points & Crackers, Berries, Grapes & Nuts \$8

Antipasto – Finely Smoked Meats, Buffalo Mozzarella & Marinated Grilled Vegetables, served with Crostini \$7.50

Fresh Fruits & Cheeses – Seasonal Fresh Fruit with Honey Yogurt Sauce, Domestic Cubed Cheeses & Crackers \$6.50

Spreads & Dips – Assorted Breads, House-Made & Tortilla Chips, Hummus, Spinach- Artichoke Dip, Onion Dip & Salsa \$6



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< Hors d' Oeuvres Stations >

Enhance Your Dinner Buffet or Cocktail Reception - All Stations Priced per Person and Includes Silver Dollar Rolls & Condiments, Chef Attendant \$125

CARVING STATIONS

OVEN ROASTED PRIME RIB \$12

Served with Au Jus, Horseradish Cream Sauce & Coarse Grain Dijon Mustard

ROASTED BERKSHIRE PORK LOIN \$7

Served with Bourbon-Apple Glaze

PIT SMOKED WHOLE HOG DISPLAY \$9

Served with Traditional Southern BBQ Sauces

ACTION STATIONS

PASTA STATION \$12

Rainbow Cheese Tortellini & Penne Pasta with Chicken, Shrimp, Italian Sausage, Mushrooms, Spinach, Tomato, Garlic & Shaved Parmesan

ASIAN STATION \$12

Lo Mein Noodles & White Rice with Teriyaki, Coconut Curry & Sweet and Sour Sauces, 5 Spice Chicken, Steamed Shrimp & Bulgogi Beef, Squash, Red Onion, Zucchini, Broccoli, Carrot, Red & Green Peppers

DESSERT STATIONS

MINI DESSERT ASSORTMENT \$8

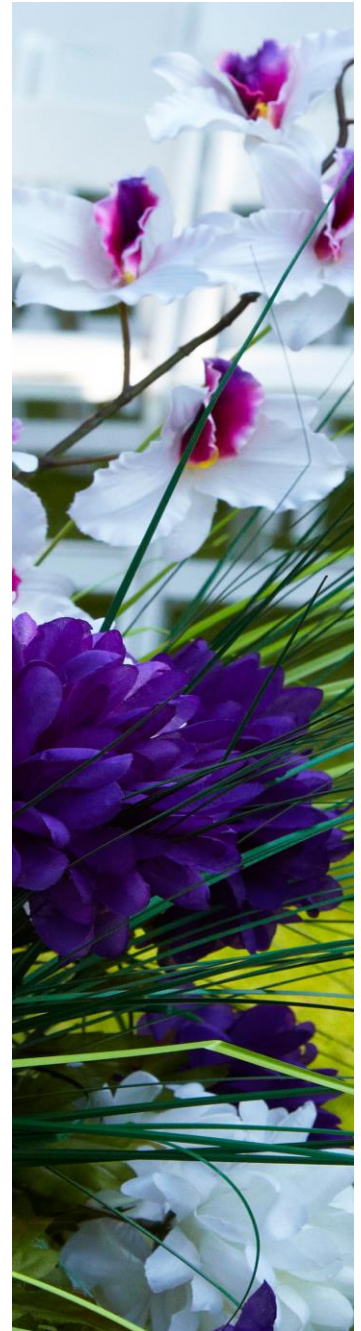
Petite Fours and Mini Cheesecakes & Pies
Coffee Station

DELUXE SWEETS TABLE \$12

Whole Gourmet Cakes & Pies, Assorted Mini Desserts & Petite Fours
Chocolate Fountain with Fresh Fruit, Berries, Marshmallows & Cake
Deluxe Coffee Station with Assorted Syrups, Shaved Chocolate & Flavored Whipped Cream

ICE CREAM SUNDAE BAR \$7.50

An Assortment of 3 Ice Cream Flavors, Assorted Candy & Fruit Toppings, Waffle Cone Crumbles, Whipped Cream & Maraschino Cherries



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< Dinner Buffet >

The Dinner Buffet Includes Your Choice of Salad, Dinner Rolls with Butter, Starch, Seasonal Vegetables, Coffee Station and Iced Teas. An Individual Pre-Set Salad May be Opted +\$2.

\$34 Select 2 Entrées

\$38 Select 3 Entrées

\$42 Select 2 Entrées & A Carving Station

SALADS

Grand Salad Station with Assortment of Toppings & Dressings

Traditional Caesar with Romaine Hearts, Shredded Parmesan, Garlic Croutons & Caesar Dressing

Mixed Greens with Strawberries, Mandarin Oranges, Almonds, Feta & Maple-Dijon Vinaigrette

Baby Spinach, Strawberries, Red Onion, Goat Cheese & Spiced Pecans with Strawberry-Balsamic Vinaigrette

ENTRÉE

Chicken Parmesan with Marinara Sauce

Roasted Chicken atop a Florentine Cream Sauce

Chicken Breast Piccata in a Lemon-Butter, White Wine Sauce

Braised Short Rib

Petite Ribeye served with Mango Demi-Glace +\$2

Flat Iron Steak with 3 Peppercorn Sauce

Mesquite Smoked Wild Caught Salmon served with Leek Coulis

Miso Salmon served with Jasmine Rice

Pan Seared Grouper with Citrus Buerre Blanc +\$3

Jerk Spiced Roasted Berkshire Pork Loin

Pesto Crusted Berkshire Pork Loin

Coffee Crusted, Bourbon Glazed Berkshire Pork Loin

Rainbow Cheese Tortellini with Grilled Vegetables & Alfredo Sauce

Pasta Primavera

STARCH

Truffle Parmesan Mashed Potatoes

AuGratin Potato Cupcake

Seasoned Roasted Reds

Baked Gouda Macaroni & Cheese

Buttery Whipped Potatoes

Wild Rice Pilaf



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< *Plated Dinner* >

The Plated Dinner Includes One Salad Selection, Dinner Rolls with Butter, Starch, Seasonal Vegetable, Coffee Station & Iced Teas. Two entrees may be offered for your event, with a Guaranteed Count of Each Entrée 7 Days in Advance. Entrees must be reflected on a guest seating diagram as well as individual place cards to designate each entrée for proper service. A Duet Plated Entrée may also be customized for your event.

SALADS

Chopped Salad with Club Ranch Dressing
Traditional Caesar with Romaine, Parmesan, Croutons & Caesar Dressing
Mixed Greens with Berries, Mandarins, Almonds, Feta & Maple-Dijon Vinaigrette
Baby Spinach, Strawberries, Red Onion, Goat Cheese, Pecans & Balsamic Vinaigrette

ENTRÉE

Seared Wild Caught Alaskan Salmon with Citrus Glaze \$30
Served with Wild Rice and Seasonal Vegetables

Char-Grilled Organic Beef Tenderloin with Red Wine Demi-Glace \$42
Served with Twice Baked Potato and Seasonal Vegetables

Florentine Stuffed Free Range Chicken Breast with Supreme Sauce \$30
Served with Parmesan Whipped Potatoes and Seasonal Vegetables

Chicken Breast Piccata in a Lemon-Butter White Wine Sauce \$30
Served atop Fettuccine with Seasonal Vegetables

16oz. Smoked & Seared Bone-In Pork Chop with Apple-Bourbon Glaze \$32
Served with Au Gratin Potatoes and Seasonal Vegetables

VEGETARIAN

Wild Mushroom Risotto \$24
Grilled Asparagus, Caramelized Onions and Parsnip Puree

Bowtie Pasta Primavera \$24
Seasonal Vegetables, Tossed Lemon Infused Olive Oil



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