

PASSIONATELY DRIVEN.



Eagles Golf Club 16101 Nine Eagles Drive Odessa, FL 33556 (813) 920-6681
Event Director Courtney Fox (813)920-6681 x6 CFox@EaglesGolf.com

Sunrise

Continental Breakfast \$7.95

Assorted Pastries
Bagels with Cream Cheese
Assorted Danishes
Seasonal Fruit Bowl
Florida's Best OJ & Coffee

Classic Breakfast \$9.95

Bagels & Cream Cheese
Scrambled Eggs
Tater Tots
Applewood Smoked Bacon
Florida's Best OJ & Coffee

Brunch Buffet \$18.95

Fruit Display
Garden Salad with Buttermilk Ranch and Balsamic Vinaigrette
Creamy Pasta Salad
Assorted Pastries
Bagels with Cream Cheese and Assorted Danishes
Applewood Smoked Bacon
Tennessee Pride Sausage Links
Eggs Benedict
Roasted Herb Potatoes
Choice of Chicken Entrée
Chicken Marsala ~ Chicken Piccata ~ Mediterranean Chicken
Reception Mimosa (1 per person)
Florida's Best OJ, Coffee and Iced Tea

Omelet Station Available for \$50 with Attendant
(Substitute for Eggs Benedict)

Lakeside Breakfast Buffet \$14.95

Assorted Pastries
Bagels & Cream Cheese
Assorted Danishes
Chef Attended Omelet Station
*Whole Eggs, Green Peppers, White Onion, Mushrooms,
Bacon, Sausage, Ham, Cheddar Cheese, Feta Cheese,
Artichokes, Salsa, Tomatoes*
Applewood Smoked Bacon
Tennessee Sausage Links
Tater Tots
Florida's Best OJ & Coffee

Accompaniments

Chef Attended Carving Station
Minimum 30 People with Attendant Included
Glazed Ham \$5.00/person
Grilled Pineapple
Smoked Turkey Breast \$7.00/person
Turkey Gravy and Cranberry Sauce

Mimosa \$3/Glass
Champagne Toast \$3/Glass

Luncheon & Dinner

Assorted Wrap Buffet \$11.95

Garden Salad with Buttermilk Ranch and Balsamic Vinaigrette
Creamy Pasta Salad
Florida Orange Cole Slaw
Assorted Wraps Choose Two:
Chicken Salad
Provolone Cheese, Leaf Lettuce
Club Wrap
Turkey Breast, Leaf Lettuce, Applewood Smoked Bacon, Tomato, Mayonnaise, American
Roasted Portobello
Spinach, Roasted Red Peppers, Swiss, Pesto Aioli
Crispy Chicken
Buttermilk Chicken, BBQ Ranch, Cheddar Cheese, Leaf Lettuce
Italian
Smoked Ham, Capicola, Provolone, Leaf Lettuce, Tomato, Onion, Italian Dressing
Chocolate Chip Cookies
Iced Tea and Lemonade

Assorted Wrap Plated \$10.95

Garden Salad Garden with Buttermilk Ranch and Balsamic Vinaigrette
Creamy Pasta Salad
Assorted Wraps Choose Two:
Chicken Salad
Provolone Cheese, Leaf Lettuce
Club Wrap
Turkey Breast, Leaf Lettuce, Applewood Smoked Bacon, Tomato, Mayonnaise, American
Roasted Portobello
Spinach, Roasted Red Peppers, Swiss, Pesto Aioli
Crispy Chicken
Buttermilk Chicken, BBQ Ranch, Cheddar Cheese, Leaf Lettuce
Italian
Smoked Ham, Capicola, Provolone, Leaf Lettuce, Tomato, Onion, Italian Dressing
Chocolate Chip Cookies
Iced Tea & Lemonade

Deli Buffet \$14.95

Garden Salad Garden with Buttermilk Ranch and Balsamic Vinaigrette
Florida Orange Cole Slaw
Creamy Pasta Salad
Choice of Soup
Chicken Noodle ~ Cream of Mushroom and Rice ~ Broccoli Cheese ~ Beef Vegetable ~ Tomato Basil
Choose Two:
Smoked Ham, Roasted Turkey Breast, Chicken Salad, Tuna Salad
Assorted Cheeses & Condiments
White, Wheat and Rye Bread
Lettuce, Tomato, Onion Slices
Chocolate Chip Cookies
Iced Tea & Lemonade

Small Party Dinner \$14.95

Plated, Available for 20-40 ppl

Assorted Rolls & Butter

Garden Salad with Buttermilk Ranch and Balsamic

Vinaigrette

Choose One:

Chicken Marsala, Chicken Picatta, Chopped Steak with
Peppers and Onions,

Tilapia Scampi, Country Fried Chicken

Seasonal Vegetable Medley

Baked Potato

Butter & Sour Cream

Add Bacon and Chives +\$.75/person

Vanilla Cheesecake

Chocolate Drizzle, Seasonal Fruit Garnish

Iced Tea & Coffee

Custom Buffet \$24.95

Assorted Rolls & Butter

Choice of:

Garden Salad Garden with Buttermilk Ranch and

Balsamic Vinaigrette

Classic Caesar Salad

Entrées Choose Two:

Chicken Marsala

Chicken Piccata

Mediterranean Chicken

Haddock Almondine

Baked Salmon with Mustard Dill Crust

Roasted Porkloin with Brown Sugar Cajun Glaze

Carved Roast Beef with Mushroom Cabernet

Demi Glace (\$50 Attendant Fee)

Roasted or Smoked Turkey Breast with Gravy

Starches Choose One:

Rustic Mashed Potatoes ~ Roasted Herb Potatoes ~ Rice
Pilaf

Seasonal Vegetable Medley

Dessert Choose One:

NY Cheesecake with Fresh Strawberries

Italian Lemon Cake

Triple Chocolate Cak

Deluxe \$32.95

To Begin:

Assorted Rolls and Butter

Choice of:

Garden Salad Garden with Buttermilk Ranch and Balsamic Vinaigrette

Classic Caesar Salad

Entrées Choose Two:

London Broil with Mushroom Cabernet Demi Glace

Beef Tenderloin with Cabernet Demi Glace

Crab Stuffed Flounder

Mediterranean Chicken

Chicken Marsala

Italian Short Ribs

Crab Cakes with Sweet Chili remoulade Sauce

Starches Choose One:

Rustic Mashed Potatoes ~ Roasted Herb Potatoes ~ Rice Pilaf

Seasonal Vegetable Medley

Dessert Choose One:

NY Cheesecake with Fresh Strawberries

Italian Lemon Cake

Triple Chocolate Cake

Italian Buffet \$17.95

Garlic Breadsticks
Italian Salad
Chicken Marsala
Baked Lasagna
Stuffed Mushrooms
Vanilla Cheesecake
Chocolate Drizzle, Seasonal Fruit Garnish
Iced Tea & Coffee

Custom Pasta Buffet \$16.95

Garlic Breadsticks
Caesar Salad
Pastas Choose Two:
Spaghetti, Ziti, Fettuccini, Bowtie, Elbow Macaroni,
Rotini
Sauces Choose Two:
Marinara, Spicy Marinara, Meat Sauce, Alfredo, Garlic
Herb Butter, Marsala
Meats Choose Two:
Italian Sausage, Chicken Breast, Meatballs
Red Pepper Flakes Parmesan Cheese
Dessert Choose One:
NY Cheesecake with Fresh Strawberries, Italian Lemon
Cake, Triple Chocolate Cake
Iced Tea & Coffee
Add a Sauce + \$1
Add a Meat +\$2.50

Chef Attended Pasta Station \$18.95

Garlic Breadsticks
Italian Salad
Choice of Two Pastas:
Fettuccini, Spaghetti, Ziti, Farfalle, Rotini
Choice of Two Sauces:
Marinara, Spicy Marinara, Alfredo, Garlic Herb Butter, Piccata
Choice of Two Meats:
Chicken, Spicy Italian Sausage, Meatballs, Ground Beef
Assorted Vegetables, Garlic, Red Pepper Flakes Parmesan Cheese
Vanilla Cheesecake
Chocolate Drizzle, Seasonal Fruit Garnish
Iced Tea & Coffee
Add Shrimp +\$5
Add Filet Mignon Strips +\$7
Add a Sauce +\$1

Texas Smokehouse Buffet \$32.95

Made in Real Smoker On Site!
Cornbread
Coleslaw
Choose Two:
Smoked Pork
Smoked Beef Brisket
Smoked Back Ribs
Smoked Turkey Breast
Corn on the Cob
Baked Beans
Chocolate Cookies
Iced Tea & Lemonade

Hor'dourves

Stationed Hor'dourves

Serves 50 people. Select items can be decreased per 25 people.

Fruit & Cheese Platter \$85/50 \$48/25
Swiss, Cheddar, Provolone, Watermelon, Honeydew,
Cantaloupe, Strawberries and Red Grapes

Artisan Cheese Platter \$215
Aged Asiago, Cheddar, Swiss and Gouda
Gourmet Crackers and Grapes

Crudit  \$75/50 \$43/25
Broccoli, Cauliflower, Celery, Carrots, Grape Tomato
Buttermilk Ranch Dipping Sauce

Shrimp Cocktail
10lbs ~ 140 pieces \$350
5lbs ~ 70 pieces \$175
Cocktail Sauce and Lemon Wedge

Tomato Brushetta \$65/50 \$38/25
With Crostinis

Turkey and Ham Pinwheels \$90/50 \$50/25

Warm Chicken and Artichoke Dip \$105/50 \$58/25
With Crostinis

Hor'dourves by the Piece

Industry standard suggests a minimum of 6 pieces (2 of each item) per person for cocktail hour and 12-16 pieces per person for hor'dourve receptions. Below hor'douves are listed with availability to butler pass or have displayed.

Anitpasto Skewers \$160.00/50 \$85/25
Artichoke, Kalamata Olive, Grape Tomato, Provolone
Cheese
Butler or Display

Spinach and Cheese Stuffed Mushrooms \$65/100
\$38/50
Butler or Display

Chicken Satay Skewers, Teriyaki Style \$225/100 \$118/50
Butler or Display

Beef Satay Skewers, Teriyaki Style \$375/100 \$193/50
Butler or Display

Sweet and Tangy Meatballs \$105/160 \$58/80 Pieces
Butler or Display

Bacon Wrapped Scallops \$350/100 \$180/50
Butler or Display

Quesaritas with Salsa \$235.00/100
Butler or Display

Chicken Cordon Bleu Bites \$205.00/175 \$108/85
Melba Sauce
Butler or Display

Coconut Shrimp \$90.00/100 \$50/50
Sweet Chili Remoulade
Butler or Display

Chicken & Bacon wrapped Jalapenos with Ranch
\$285.00/100 \$148/50
Butler or Display

Asparagus and Asiago Phyllo Rolls \$225.00/100 \$118/50
Butler

Assorted mini Quiche \$195.00/100 \$103/50
Butler or Display

Banquet Libations

The Eagles serves 1 ¼ oz drinks. Consumption can normally be estimated at 2 ½ to 3 drinks per person for the first hour and 1-1 ½ drinker per hour thereafter.

Per Drink Consumption

	Host Bar	Cash Bar
House Premium Brands	\$6.50	\$7.50
Super Premium Brands	\$8.50	\$9.50
House Premium Wine	\$4.50	\$5.50
Super Premium Wine	\$7	\$8
Domestic Beer	\$3	\$4
Imported Beer	\$4	\$5
Craft Draft Beer	\$5	\$6

Cash bar pricing includes service charge and state sales tax.

All other libation pricing is subject to 20% service charge and sales tax.

Per Person Consumption

An economical way to host your reception which includes all mixes, beer, wine, liquor and garnishes per person over the age of 21.

	House Premium	Super Premium
1 Hour	\$13	\$15
2 Hours	\$20	\$22
3 Hours	\$27	\$29
4 Hours	\$34	\$36

Hourly libation pricing is subject to 20% service charge and state sales tax.

Specialty Libations

Unless noted, below prices are per glass.

Champagne Toast	\$3.50	Signature Titos Bloody Mary	\$6		
Mimosa	\$3.50	Bloody Mary Bar (2 Per Person)	\$8		
Red or White Sangria	\$6	\$24 Pitcher	Malibu Punch	\$6	\$24 Pitcher

Specialty libation pricing is subject to 20% service charge and state sales tax.

Drink Tickets

Includes House Premium Wine, Domestic and Import Beer, House Premium Liquor and Coke Products
\$6 Ticket

Beverage Package

\$2.50 Person

Coke Products

Lemonade

Fresh Juices: Orange Juice, Cranberry and Pineapple

*Beverage Packages Are Available for the Duration of the Event

*If Purchasing an Open Bar, Guests Under 21 or Pregnant will be Charged this Rate

All Pricing Subject to 7% State Sales Tax and 20% Service Charge

House Premium Bar

Liquors

Titos
Absolut
Ketel One
Ketel One Citron
Tanqueray
Bacardi
Captain Morgan
Jim Beam
Seagrams 7
Crown Royal
Dewars
Jose Cuervo
Kahlua
Baileys

Wine

Sycamore Lane
Chardonnay
Pinot Grigio
Merlot
Cabernet

Beer

Choice of 4
Budweiser
Bud Light
Coors Light
Corona
Heineken
Michelob Ultra
Miller Lite
Sam Adams
Stella

Super Premium Bar

Liquor

Titos
Grey Goose
Ketel One
Ketel One Citron
Tanqueray
Bacardi
Captain Morgan
Jim Beam
Seagrams 7
Grand Marnier
Crown Royal
Johnnie Walker Black
Patron
Fireball
Kahlua
Baileys

Wine

Clos du Boise Chardonnay
Oyster Bay Savignon Blanc
Mezzacorona Pinot Grigio
Beringer White Zinfandel
Robert Mondavi Cabernet
Columbia Crest Merlot
Greg Norman Pinot Noir

Beer

Choice of 5
Budweiser
Bud Light
Coors Light
Corona
Heineken
Michelob Ultra
Miller Lite
Sam Adams
Stella

Additional Charges

Events include white linen with choice of black, navy or white linen napkins.

Room Charges

Monday – Friday	During Business Hours \$25/Hour Oaks or Forest Room
	During Business Hours \$30/Hour Lakes Room
	After Business Hours (9:00 pm) \$50/Hour Oaks or Forest Room
	After Business Hours (9:00 pm) \$55/Hour Lakes Room
Saturday & Sunday	0- 50 People \$100
	51-100 People \$200
	100+ People \$300

Chair Covers \$4.50 Chair
White Spandex Chair Covers with Rhinestone Sash with Choice of Color

Pipe & Drape \$125 Per Panel
3 Panels Covers Pro Shop Windows
4 Panels Covers Partitions with Linen Door Drape

Ceremony Package
\$500 75 People
\$600 100 People
\$700 100+ People
Outdoor Ceremony Location
White Folding Garden Chairs
Wedding Arch
Ceremony Coordinator
Wedding Rehearsal Walk Thru Day Before (time must be coordinated one month prior to wedding)
Champagne and Bottles of Water for Bridal Party Prior to Ceremony

Clean Up Fee \$150
Applied to Sweet 16's, Weddings and Other Select Events with Outside Decorations
*Fully Refundable Pending Decoration Clean Up

Minimum Food & Beverage Spending

Oaks Room	\$100
Forest Room	\$100
Lakes Room	\$750
Clubhouse	\$1000

Buffets Require a Minimum of 25 Guests

Audio Visual

Projector \$50
TV in Oaks Room \$15 (Client to Supply HDMI Cable and Adapters Pending Electronic Device)

All Pricing Subject to 7% State Sales Tax and 20% Service Charge

DEPOSIT

\$500.00 is due and demandable at the time of booking, to be deducted from the total final payment, unless other prior arrangements have been made.

FINAL PAYMENT

Final payment will be due three (3) business days prior to the event. If paying with credit card on file and the final invoice is received, payment can be confirmed via email correspondence to run balance of event. If paying my check or cash, payment must be received in house.

COST

Due to the fluctuating cost of food items, menu prices are subject to change within 30 days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options: (1) CLIENT will pay the additional cost based on the current adjusted price, or (2) substitute other menu items to maintain the agreed upon per person/platter menu.

PAYMENT METHOD

EGC takes checks, cash and most major credit cards (American Express, Visa, MasterCard and Discover). Please note that a signed contract is necessary to keep the date. Until the deposit is received, all room reservations are considered unconfirmed and are subject to release.

SERVICE CHARGE

There will be a 20% service charge for all banquet/events, which includes, but is not limited to menus items, beverages, room charge, labor and fees, unless otherwise specified. At the CLIENT'S discretion, any extra gratuity will go directly to the service staff.

GUEST COUNT

Final guest count, not subject to reduction, is due five (5) days prior to the event date. Any additional guests added after the stated period is subject to a \$5 extra per guest charge.

GUEST COUNT OVERAGE

CLIENT will only be charged for the guaranteed number of guests served. If there is more guests attending than the guaranteed guest count, EGC will charge the CLIENT accordingly.

CHILDREN

CLIENT should advise EGC of number of children attending banquet/event and appropriate menu items/prices can be discussed.

LEFTOVER FOOD ITEMS

In accordance with appropriate state health codes, EGC discards any leftover food items after the banquets/events. **No food that has sat on a buffet is allowed to be taken out of the clubhouse as "doggie bags" as there is a risk for food borne illness to occur.**

FOOD & BEVERAGES

All food & beverage must be supplied by EGC, with the exception of specialty items. As a licensee, the restaurant is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Florida Liquor Control Board. It is a policy that all Alcoholic Beverages be supplied by the restaurant. According to health department standards, food will only be allowed out for 1.5 hours. EGC reserves the right to refuse service to intoxicated guest. A 3 shot maximum per guest is allowed. Management will monitor alcoholic beverage consumption and reserves the right to intervene, if necessary, to stop service and/or remove a guest from the premises. EGC will not serve alcohol to anyone without proof of legal age

MENU SELECTION

In arranging for private functions, your menu selections, as well as beverage requirements, must be arranged with EGC no later than two (2) weeks prior to the event.

TIME

CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time at \$100 per half hour starting fifteen minutes past event end time.

CHANGE OF EVENT DATE OR VENUE

EGC will apply the entire balance of CLIENT'S deposits and prepayments (less \$500.00), towards another event, subject to EGC's availability. All costs are subject to change.

EQUIPMENT

EGC will provide tables, chairs at no additional cost. However any additional equipment, colored linen/napkins or extra setup (ex: ceremony chairs) required can be rented and will be subject to the rental and delivery fee of the items paid by the CLIENT. Items can only be delivered the day of the event. If CLIENT chooses to bring their own equipment, client will be responsible for setup & cleanup of the equipment or a labor fee will be charged.

CANCELLATION BY CLIENT/EGC/ACTS OF GOD

All prepayments and deposits are returned in full if the event is cancelled by CLIENT, EGC or by an act of God, 180 days or more from the event date.

If the event is cancelled between 90 days and 179 days from the event date, all prepayments and deposits are returned to the CLIENT minus 50%.

If the event is cancelled within 89 days of the event date, all deposits and prepayments are forfeited in full.

If EGC is able to rebook the date with a similar event, all prepayments and deposits are returned in full.

DECORATIONS

EGC only allows decorations to be put up in its facility with adhesive or scotch tape. Nails, hooks, tacks, or any object that leaves holes in the walls or structures of the Eagles clubhouse is prohibited. Fake flower petals left on the lawn, rice, glitter and confetti are also not allowed. All decoration and application must be approved by EGC prior to the event. EGC reserves the right to restrict decorations that may cause damage to the premises. If EGC is to setup & cleanup client's decorations such as centerpieces, balloons, favors, place cards, etc., the labor fee charged is between \$50-\$200. For Sweet 16 Parties, Weddings and Other Events over 100 people at the Eagles discretion there will be a \$150 cleaning fee is applied to the invoice and will only be returned if all decorations are picked up off the floor, balloons popped, all décor is removed from premises, etc. and nothing is smashed into the floor. If the carpet has to be shampooed in any area the \$150 will be forfeited.

SALES TAX

CLIENT will be charged the applicable current rate of 7% sales tax for all services rendered.

LIABILITY

EGC shall not assume any responsibility for damage or loss of any merchandise or articles left in the Club House prior to or following an event or meeting. EGC reserves the right to inspect & control all private functions. EGC expects all guests to conduct themselves in keeping with the environment of a country club. The Client is responsible for assuring that guests conform to the Club's code of conduct or risk being expelled from the event. Liability for damage to the premises will be charged accordingly.

UNLAWFUL ACTIVITIES

The CLIENT will comply with all the laws of the United States of America and the State of Florida, all municipal ordinances and all lawful orders of police and fire departments, and will not do anything on the banquet/event function premises in violation of any laws, ordinances, or rules of order. If unlawful activities should occur on the premises, and the event is cancelled, there will be no refund of any kind from EGC to CLIENT.



Our goal at The Eagles Golf Club is to make your event as memorable and enjoyable as possible. If you do not see what you are looking for in this menu, then please contact me and we can customize your menu to fit your specific needs. Whether you would like to make an adjustment to a meal we have already designed, or start from scratch, The Eagles is always willing to sit down and discuss what will best suit you, the client.

Thank you for considering The Eagles for your event, and we appreciate your continued business.

Cheers!
Tim Gliwa
Head Chef