



The Polo Fields
Golf & Country Club

Catering Guide

Let us make your event a memorable one!



Thank you for considering The Polo Fields Golf & Country Club for your special occasion. We understand that whether it is a wedding reception, birthday party, anniversary party, corporate event, or just a small gathering of your favorite friends, you want everything to be perfect. This is where The Polo Fields excels....down to the very last detail.

The staff at The Polo Fields is dedicated to providing you with world class service and wonderful food in a setting that radiates class, elegance and the perfect entertaining atmosphere. It is our goal to accommodate you in every way, to make your event the occasion that you have envisioned. Our facility and services are offered to the public as well as our members.

In the following pages, you will find general information to assist you in the planning of your event. Should you have any questions, please feel free to contact us at anytime. We gladly welcome the opportunity to assist you in every way possible. We look forward to making your event a memorable one!

Best regards,

Amye H. Shouse
Assistant General Manager

Cold Appetizers

Priced Per Person

Fruit display \$2.50

Cheese display \$2.50

Vegetable display \$2.50

Shrimp cocktail \$3.00

Priced Per Piece

Tomato basil bruschetta \$1.25

Prosciutto wrapped melon balls \$1.75

Assorted cream cheese pin wheels \$1.75

Crab claws \$1.75

Assorted filled phyllo cups \$2.00

Oysters on half shell \$2.50

Clams \$2.50

Hot Appetizers*

Mini meatballs (BBQ, Swedish, Italian or Polynesian) \$1.00

Wings (Buffalo, honey, BBQ, teriyaki, hot or dry rub) \$1.75

Toasted raviolis \$1.75

Asian pot stickers \$1.75

Crab cakes with spicy remoulade \$2.00

Chicken tenders \$2.25

Spanakopita \$2.25

Crab rangoon \$2.25

Chicken satay \$2.50

Assorted quesadillas \$3.00

Beef satay \$3.50

Beef Wellingtons \$3.50

****All Hot Appetizers are priced per piece***

Breakfast/Brunch Buffets

Continental Breakfast

Whole fresh fruit
Muffins
Danish
Bagels
Assorted juices
Regular and decaffeinated coffee
\$8.50

Players Breakfast

Fresh fruit display
Muffins
Danish
Bagels
Country biscuits and gravy
Assorted hot and cold cereals
Assorted juices
Regular and decaffeinated coffee
\$11.50

Gourmet Brunch

Fresh fruit display
Muffin/danish/bagel tray
Bacon and sausage
Hash brown casserole
Country biscuits and gravy
Belgian waffles
Assorted juices
Regular and decaffeinated coffee
Regular and chocolate milk
\$15.00

****Priced Per Person****

Add an Omelet Station to any buffet \$5.00 per person

Pre-Set Lunch Menu

Salads

Caesar Salad – Hearts of Romaine leaves, house made croutons and shaved Parmesan with a creamy Caesar dressing Large \$7 Small \$4

Chopped Cobb Salad – House salad mix, ham, turkey, egg, bacon, tomatoes, Bleu Cheese crumbles, red onions and sliced avocado \$9

Black and Bleu Wedge Salad – Strips of grilled Angus ribeye, wedge of Iceberg, Bleu Cheese crumbles, bacon bits and a house made green goddess ranch dressing \$12

Salad Add-Ons

Grilled chicken \$3 Chicken tenders \$3 Grilled salmon \$6 Grilled shrimp \$5

Soups

Soup du jour	Cup \$4	Bowl \$5
Club recipe chili	Cup \$4	Bowl \$5
Lobster bisque	Cup \$5	Bowl \$6

Sandwiches/Wraps

Spicy Chicken Tortilla Wrap – Chicken tenders, pepper jack cheese, lettuce, red onions, tomatoes, Siracha sauce and chipotle Ranch in a spinach tortilla; also available Buffalo style \$8

The Player's Club – Turkey, ham, bacon, American cheese, lettuce, tomato and mayonnaise on your choice of toasted bread \$9

Grilled Chicken Sandwich – Grilled chicken with choice of cheese on a Brioche bun dressed with lettuce, tomato and onion; also available with two chicken tenders \$9

Grilled Angus Cheeseburger – 8 oz. Angus beef grilled, lettuce, tomato, onions and pickle chips on a choice of Kaiser or Brioche bun \$9

BLT – Applewood-smoked bacon, lettuce and tomato with mayonnaise on your choice of toasted bread \$8

Sandwiches and wraps served with your choice of French fries, sweet potato fries, kettle chips or fruit

Beverages not included

Lunch Buffets

Deli

*Sliced ham, turkey and roast beef
Assorted sliced cheeses
Assorted breads
Choice of 2 salads
Relish/condiment tray
Assorted cookies
\$14.50*

American

*Grilled hamburgers, hot dogs and
bratwurst
Baked beans
Choice of 2 salads
Relish/cheese/condiment tray
Assorted cookies and brownies
\$13.50*

Barbecue

*Grilled BBQ chicken
Smoked pulled pork
Baked beans
Choice of 2 salads
Relish/condiment tray
Assorted Cookies and brownies
\$15.50*

Italian

*Garlic bread
Caesar salad
House-made cheese, meat or
vegetarian lasagna
Chicken Alfredo or baked ziti
Assorted cookies and brownies
\$15.50*

Boxed Lunches

*Turkey, ham, roast beef, chicken or tuna salad sandwich
Chips
Whole fresh fruit or fresh fruit cup
Assorted cookies
\$12.00*

Salad Options

*Ambrosia \$2.00
Coleslaw \$1.50
Cucumber Salad \$1.50
Fresh Fruit Salad \$2.50
Macaroni Salad \$1.75
Mustard Potato Salad 1.75
Pasta Salad \$1.75
Sour Cream Potato Salad 1.75*

Beverages not included

Dinner Buffets

Salads

Classic Caesar Salad \$3.00
Tossed Garden Salad \$3.00
Spinach Salad \$3.00

Ambrosia \$2.00
Fresh Fruit Salad \$2.50
Pasta Salad \$1.75

Entrees

Apricot Chicken \$10
Baked Ham \$10
Baked Ziti \$10
Buttermilk Fried Chicken \$10
House Made Lasagna \$10
Roasted Turkey \$10
Pasta Primavera \$11
Roasted Pork Loin \$11
Chicken Cordon Bleu \$12

Chicken Marsala \$12
Chicken Picatta \$12
Grilled Salmon \$12
Sliced Beef Top Round \$12
Stuffed Chicken Breast \$12
Stuffed Flounder \$15
Beef Tenderloin Medallions \$18
Sliced Prime Rib \$18

Vegetables

Buttered Corn \$1.50
Country Style Green Beans \$1.50
Glazed Carrots \$1.50
Sauteed Green Beans \$1.50
Seasonal Vegetable Medley \$1.50
Steamed Broccoli \$1.50
Grilled Asparagus \$2.00

Starches

Buttered Noodles \$2.00
Garlic Whipped Potatoes \$2.00
Herb Roasted Red Potatoes \$2.00
Herbed Dressing \$2.00
Potatoes Au Gratin \$2.00
Rice Pilaf \$2.00
Seasoned Wild Rice \$2.00

Dinner Rolls included with all Buffet selections

First entrée selection at full price; second entrée selection at 75%; third entrée selection at 50%

Any combination of these items may be plated and served for a 25% upcharge

Beverages not included

Hosted Bar

House - \$5.50

Vodka, Gin, Bourbon, Rum, Tequila, Scotch

Premium - \$6.00

Absolut or Stolichvodka, Beefeaters or Bombay Gin, Old Forrester or Jim Beam Bourbon, Bacardi or Captain Morgan Rum, Jose Cuervo Tequila, Dewar's Scotch

Top Shelf--\$7.50

Ketel One or Grey Goose Vodka, Tanqueray or Bombay Sapphire Gin, Maker's Mark, Woodford Reserve, 1800 Tequila, Chevas Scotch

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light, MGD, O'Doul's

Cans \$3.00

Bottles \$3.50

Imported Beer

Corona, Corona Light, Amstel Lite, Heineken, Heineken Light

Bottles \$4.25

Kegs

Bud Light, Miller Lite, Coors Light

Half keg \$100

Full keg \$200

Stella, Blue Moon, Sam Adams

Full keg \$250

Wine

House - \$6.00 per glass/\$20 per bottle

Chardonnay, White-Zinfandel, Pinot Grigio, Merlot, Pinot Noir, and Cabernet Sauvignon

Beverages

Non-alcoholic beverages

\$2.00

The charges listed cover fees for your bartender and any mixers or garnishes used in drink preparation. If there is a preferred brand that is not listed, please inquire about the availability for your event

Cash bar available upon request

Polo Fields Country Club Catering Policies

ROOM RENTAL

Facility rental for non-member events will include a 15% surcharge (based on food usage) with a minimum fee of \$250.

Linen tablecloths, napkins, china and glassware are included as part of the room rental.

GUARANTEES

All private events require a signed Event Order. A \$500 deposit is required upon confirmation of any reservation. This deposit will be applied as a credit to the final bill.

All menus must be finalized at least 14 days prior to the date of the event.

A final headcount must be guaranteed at least seven (7) days prior to the function. If a final headcount is not provided, the previously established number of guests expected will become the guarantee and will be charged for accordingly.

TAX AND SERVICE CHARGES

All parties will be charged a \$2.00 per person set-up and clean-up fee. All prices are subject to a 6% Kentucky sales tax plus a 20% service charge.

TERMS OF PAYMENT

Payment is due upon completion of the event. We accept checks, Visa, MasterCard, Discover and American Express.

SEATING CAPACITIES

Seating capacities are based on sit down functions with standard place settings.

Bar Tables	30 people
Patio	36 people
Side Room with Dividers	40 people
Main Dining Area	50 people
Dining Room with Dance Floor	125 people
Dining Room without Dance Floor	175 people

Please contact us to discuss your special seating arrangement needs.

ALCOHOL CONSUMPTION

No alcohol will be sold to or consumed on the Club premises by any person under the legal drinking age. IDs will be required upon request. The Club reserves the right to refuse any alcoholic service to anyone that in the Club's opinion exhibits signs of intoxication. All alcoholic beverages must be handled by the service personnel of the Club.

ADDITIONAL

The Polo Fields shall not be responsible for damage or loss of articles left on our property.

No outside food or beverage may be brought onto the Club premises at any time; the only exception is special occasion desserts.

No leftover food or beverage may be removed from the Clubhouse (with the exception of special occasion desserts).

The standard rental period for the Club is four hours for event time, unless previously arranged through the Event Director. An additional fee of \$200 per hour will be charged for any function running past midnight.

All Club patrons must abide by the dress policy, which is no denim, t-shirts or swimsuits in the Clubhouse.

Smoking is not permitted in the Clubhouse. Smoking is only permitted in designated outside areas (verandas in front and rear of Clubhouse).

DAMAGE

The host agrees to be responsible and reimburse the Club for any damage done by the host or their guest to this facility.

Due to safety regulations, there will be no rice, confetti, lit wax candles or glitter permitted on the premises either in the Clubhouse or on the grounds. Failure to adhere to this policy will result in minimum additional cleanup charges of \$200.