

Stonebridge Golf & Country Club

Banquet Menu Directory

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Stonebridge Golf & Country Club

Banquet Menu

Breakfast Selections

~~ "Self-serve" ~~

Continental bar:

\$8 per person

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Pick two from the following list:

Assorted miniature danishes
Miniature croissants
Various bagels
Country ham biscuits
Sausage patty biscuits

Sliced seasonal fruit arrangement
Stuffed croissants
Buttery biscuits
Freshly baked muffins

** Some items above are accompanied with spread assortments **

Additional options:

\$3 additional - per person / per item

Scrambled eggs
Hash browns with peppers and onions
Sausage links
Crispy bacon
Sausage gravy

Eggs benedict with Sauce Hollandaise
Cheese blintzes with fruit sauce
Cheddar grits
French toast with dried fruit

~~ All breakfasts will include freshly brewed coffee, orange juice, and soft drinks ~~

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Prices are subject to change

Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Breakfast Selections

~~ *Plated Entrée Choices* ~~

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** All of the selections below are served with your choice of sides: *
country ham, crisp bacon, sausage links, breakfast potatoes, biscuits and gravy, grits*

Scrambled Eggs

Two scrambled eggs, served with your choice of two sides..... \$9 per person

Quiche

Ham and cheddar cheese (or different variety) quiche with flaky crust, plus one choice of side item..... \$10 per person

Cheese Blintzes with Blueberry Sauce

Delicate crepes wrapped around a ricotta mixture and topped with a thick and sweet blueberry sauce, accompanied with one choice of side item..... \$11 per person

Eggs Benedict

Two poached eggs with canadian bacon on a toasted english muffin, smothered with Sauce hollandaise, sprinkled with herbs, plus one choice of side items..... \$12 per person

-- The entrees also include --

*fresh fruit garnishment, orange juice, freshly baked muffins and biscuits, "coffee and hot tea service",
and soft drinks*

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Stonebridge Golf & Country Club

Banquet Menus

Breakfast Selections

~~ Buffets ~~

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The following suggestions are available for a minimum of 30 guests

~ All of the breakfast buffets below are accompanied with: ~
orange juice, coffee, soft drinks, fresh fruit display, freshly baked muffins and
biscuits, preserves and butter

Breakfast #1

Assorted juice bar
Sliced fresh fruit arrangement
An array of bagels with cream cheese and spreads
Buttered croissants, fresh muffins, and assorted danish..... \$9 per person

Breakfast #2

Scrambled eggs
Crisp bacon and sausage links
Breakfast potatoes or white cheddar grits..... \$11 per person

Breakfast #3

Western-style scrambled eggs
Crisp bacon and sausage links
Breakfast potatoes or cheddar grits
French toast with dried fruit with butter and maple syrup..... \$12 per person



The following "Chef-attended" stations may be added to enhance your buffet:
(Additional charges apply)

Omelet station -- create your own omelet with an array of fresh selections \$4 per person
Belgian waffles with assorted fruit toppings, whip cream, syrup, butter..... \$4 per person
Carved beef striploin to accompany the eggs.....\$5 per person

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Buffets ~~

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All luncheon buffets are accompanied with your choice of:

Simple salad bar --

Tomato wedges, cucumber slices, shaved red onion, croutons, shredded carrots, Italian dressing, buttermilk-ranch dressing, thousand island dressing with crisp salad greens

Caesar salad bar --

Clean and crisp romaine leaves, shredded parmesan, sundried tomato julienne, herbed croutons, anchovy fillets, classical Caesar dressing

Soup --

(Refer to "Soup" section for various kinds that we offer) -- will be served with an assortment of crackers

*** OR * For an additional charge:**

\$4 per person

Full expanded salad bar --

Tomato, cucumbers, hard-boiled eggs, broccoli, mushrooms, ham, parmesan, red onions, black olives, queen stuffed olives, fresh bacon pieces, shredded cheddar, bell pepper, bleu cheese crumbles raisins, grated carrots, bleu cheese dressing, ranch dressing, thousand island dressing, Italian dressing, fat free raspberry vinaigrette, oil and balsamic vinegar, sunflower seeds, croutons, toasted almond slivers -- all with fresh salad greens



Luncheon buffets are also accompanied with:

Soft rolls with whipped butter, individually wrapped crackers, oil and vinegar, iced tea, coffee, soft drinks, and hot tea service, your choice of dessert

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Buffets ~~

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The following suggestions are available for a minimum of 30 guests

*** Dessert is included in the price of the buffet ***

Selections

Vegetables

- Green beans with topping*
- White corn with roasted red pepper*
- Sweet green peas with pearl onions*
- Broccoli and melted cheddar cheese*
- Brown sugar glazed carrots*
- Chopped collards with salt pork*
- Yellow squash casserole*
- Fried okra and stewed tomatoes*
- Succotash with seasonings*
- Braised cabbage and carrots*
- Sugar snap peas with pimentos*
- Squash medley*
- Roasted winter vegetables*
- Broccoli and cauliflower*
- Buttered mushrooms*
- Ratatouille*
- Roasted butternut squash*
- Buttered baby lima beans*
- Asparagus (\$1 a person- additional)*
- Many other options available.....*

Starches

- Buttery mashed potatoes*
- Oven-baked sweet potatoes*
- Roasted red bliss potatoes*
- Country style baked beans*
- Black-eyed peas with bacon, onion*
- Potato Lyonnaise OR O'brien*
- Whipped red bliss potatoes (w/skin)*
- Confetti orzo pasta salad*
- Macaroni and cheddar cheese*
- Parslied red bliss potatoes*
- Aromatic rice pilaf*
- Potato au gratin*
- Candied yams w/ marshmallows*
- Mini baked potatoes*
- Twice baked potatoes*
- Pasta alfredo*
- Wild rice casserole*
- Cottage potato fries*
- Jasmine rice*
- Many more options available.....*

Entrees

- Hawaiian ham w/ pineapple and soy*
- Herb baked chicken*
- Salisbury steak w/ mushroom gravy*
- Blackened pork loin*
- Meatloaf with hunter sauce*
- Shrimp stir fry over noodles / rice*
- Linguini w/ clams, white or red*
- Beef stroganoff with egg noodles*
- Chicken or beef pot pie*
- Spicy shrimp creole*
- Sliced beef au jus*
- Chicken florentine w/ garlic sauce*
- Spicy shrimp and grits*
- Beef stew w/ mushrooms and onions*
- Fried chicken*
- Turkey w/ stuffing and gravy*
- Beef with peppers*
- Chicken parmesan*
- Many more options available.....*

Buffet Configurations

<i>1 vegetable choice</i>	<i>2 vegetable choices</i>	<i>1 vegetable choice</i>	<i>2 vegetable choices</i>	<i>2 vegetable choices</i>
<i>1 starch choice</i>	<i>1 starch choice</i>	<i>2 starch choices</i>	<i>2 starch choices</i>	<i>2 starch choices</i>
<i>2 entree choices</i>	<i>2 entrée choices</i>	<i>2 entrée choices</i>	<i>2 entrée choices</i>	<i>3 entrée choices</i>
<i>2 dessert choice</i>	<i>2 dessert choice</i>	<i>2 dessert choice</i>	<i>3 dessert choices</i>	<i>4 dessert choices</i>
<i>\$15 per person</i>	<i>\$17 per person</i>	<i>\$17 per person</i>	<i>\$19 per person</i>	<i>\$22 per person</i>

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ *Buffet Dessert Choices* ~~

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Key lime pie
Layered chocolate cake
Carrot cake with cream cheese frosting
German chocolate cake
Bourbon pecan pie
Assorted mousse-cake
Red velvet layered cake
Lemon meringue pie
Fudge brownies
Assorted cheesecakes

Ice cream sundae bar
with sprinkles ,marshmallows, cherries, walnuts, maraschino, chocolate crumbles, chocolate
syrup, and caramel sauce

Various flavors of fruit cobblers with streusel-crumb topping:

Apple, cinnamon, and raisin with walnuts
Peach, brown sugar, and cranberry with pecans
Luscious cherry cobbler
Sweet blueberry cobbler

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Along with many other options.....

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Cold Plated Entrees ~~

(price of lunch selections - include the choice of one plated dessert. No salad is served with cold luncheon entrees.)

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- Shrimp Salad with Mango-Papaya Relish**.....\$14 per person
Shrimp salad coated in a citrus-tarragon mayonnaise, accompanied with french baguette crostini, gourmet greens, sweet mango-papaya-pepper relish, finished with an herb oil
- Tuna Nicoise Salad**.....\$16 per person
Tender haricot vert (green beans), hard-boiled eggs, roasted baby potatoes, marinated tomatoes, shaved red onions, sliced black olives, herbs, coated with a red wine vinaigrette -- act as the pedestal for a grilled tuna fillet
- Cobb Salad**.....\$15 per person
Rows of crumbled bacon, grilled chicken strips, hard boiled eggs, diced tomatoes, cubed cucumbers, bleu cheese crumbles, sliced olives, shaved red onions, over mesclun mix coated in a honey-rosemary dressing
- Trio Salad Plate**..... \$14 per person
Moist tuna salad, rustic chicken salad, and tender shrimp salad are served with fruit arrangement, gourmet greens and raspberry vinaigrette
- Soup and Half Sandwich**.....\$12 per person
For your party -- select a favorite soup and sandwich combination for a light luncheon treat
- Caesar Salad with choice of accompaniment**.....\$15 per person
Crisp romaine leaves, tossed in a classical dressing, garnished with herbed croutons, shredded parmesan cheese, and topped with julienne sun-dried tomatoes. Accompanied with a freshly baked muffin.
 *** This salad can be topped with chicken, OR shrimp, OR strip of steak ***
 *** Substitute Crabcake,, OR Tuna, Or oysters for \$17 ****
- Chilled Tenderloin of Beef**.....\$18 per person
Pepper crusted and roasted filet of beef, chilled and sliced -- served with sweet potato salad, red onion marmalade, marinated asparagus, roasted tomatoes, and extra virgin olive oil
- Rustic Chicken, Red Grape, and Walnut Salad**.....\$16 per person
Moist chicken, red grapes, walnuts, rosemary, are all tossed in a creamy honey-mayonnaise, served with grilled vegetables, sun-dried tomato vinaigrette, gourmet greens, and french bread crostini

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Hot Plated Entrees ~~

(price of lunch selections - include garden salad with ranch dressing and choice of one plated dessert)

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- Bourbon Marinated Sirloin over Grilled Vegetables**.....\$18 per person
Sirloin steak marinated in bourbon and herbs, grilled and placed over a grilled vegetable arrangement and one starch to top and shallot vinaigrette to finish the dish
- Chicken Chardonnay**.....\$17 per person
Seared boneless chicken breasts accompanied with a white wine-garlic cream sauce, served with roasted garlic mashed potatoes and tender green beans
- London Broil**.....\$18 per person
Flank steak marinated in balsamic, grilled and thinly sliced -- placed upon buttery mashed potatoes, served with mushrooms, asparagus, battered onion rings, and demi-glace
- Seared Crabcakes**.....\$20 per person
Sweet crab meat combined with delicate seasoning, seared and served with starch and one vegetable, oven-cured tomatoes, creole tartar sauce
- Stuffed Chicken Cordon Bleu**..... \$18 per person
Chicken stuffed with imported swiss cheese, honey ham shavings, fresh sage leaves, and wrapped with bacon, sliced and served with mashed potatoes, and mustard-cream sauce
- Petit Filet Mignon**.....\$22 per person
5 ounce filet seasoned and grilled, accompanied with potato cake, and a touch of demi-glace
- Grilled Chicken Sandwich with Pesto and Red Peppers**..... \$16 per person
Boneless chicken breasts, grilled and served on foccaccia bread, topped with basil pesto, roasted red peppers -- accompanied with freshly made sweet potato chips
- Char-broiled Salmon**..... \$18 per person
6 ounce of cooked salmon and served over roasted potatoes, surrounded with a smoked tomato puree, garnished with julienne cucumbers in lemon juice and olive oil
- Tomato-Basil Pasta with Shrimp**.....\$16 per person
Buttery pasta topped with tender shrimp in a warm "countrystyle" tomato-basil relish, sprinkled with fine herbs

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Plated Desserts ~~

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Baked apple served with vanilla bean ice cream, a honey-caramel sauce, dusted with cinnamon and crushed pistachios

Layered tira misu accented with coffee liqueur and garnished with a kahlua caramel sauce

Cookie basket filled with vanilla bean ice cream, surrounded by white chocolate sauce, caramel, raspberry sauce, and dark chocolate sauce. Garnished with brown sugar glazed bananas, fresh mint, and crushed toasted walnuts

Sugar tuile filled with Grand Marnier-chocolate mousse, accompanied with strawberries, chocolate curls, and sweet sauces.

Assorted sorbets garnished with fresh berries, toasted coconut, and sprig of mint

Light and fluffy chiffon cake topped with brandy flavored sweetened strawberries, served with a dollop of whipped cream and powdered sugar

Gingerbread cake served with a scoop of vanilla ice cream, dusted with powdered cinnamon, and served with a touch of a walnut caramel sauce

Crème brulee with caramelized sugar, fresh fruit garnish, and fresh mint

Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Self Serve Buffets ~~

(Minimum of 30 people)

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Deli Buffet

A tray of thinly sliced meats -- roasted turkey breast, honey ham, roast beef, genoa salami -- is accompanied with an assortment of thinly sliced cheeses -- american cheese, swiss cheese, provolone cheese, and cheddar cheese.

You can choose from a variety of breads on display: white bread, wheat bread, hoagie rolls, poppyseed kaiser rolls, rye bread, and seeded buns.

Toppings that are available in the array -- dijon mustard, mayonnaise, whole grain mustard, green leaf lettuce, sliced red onion, sliced tomatoes.

Accompaniments on the buffet - potato chips, pickle spears, coleslaw, potato salad, lemon square dessert bars, brownies, cookies.

\$16

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Cook-outs

Choice of two grilling items -- hamburgers / cheeseburgers, hot dogs, or chicken breasts

All condiments will accompany the buffet; including chili

(lettuce leaves, sliced tomatoes, mustard, ketchup, relish, sliced onions, buns)

Other accompaniments on the buffet -- zesty coleslaw, potato salad or pasta salad, potato chips

Desserts available -- assorted cookies OR brownie squares

\$16

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Soup and Salad

Choice of any of our homemade soups

Simple salad bar consisting of: tomato wedges, cucumber slices, shaved red onion, croutons, shredded carrots, Italian dressing, buttermilk-ranch dressing, Italian dressing with crisp greens

Buffet accompaniments -- biscuits, baked rolls, a variety of muffins

\$12

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Cold Salad "Picnic" Buffet

Choice of any of our homemade soups

Buffet accompaniments -- biscuits, baked rolls, a variety of muffins, cookies

Simple salad bar as stated above and three choices from the following list:

Tuna salad

Antipasto display

Pasta salad

Chicken salad

Fruit salad

Potato salad

Marinated mushrooms

Grilled vegetable display

Zesty coleslaw

Deviled eggs

Tortellini salad

Greek salad

\$16

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Meeting Breaks ~~

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Beverage Packages

Coffee and Soft Drinks.....\$4 per person
Coffee, Juice, and Soft Drinks.....\$6 per person
Coffee, Juice, Soft Drinks, Bottled Water, and Iced Tea.....\$8 per person

Snacks

Pretzels.....	\$3 per person	Assorted finger sandwiches.....	\$5 per person
Goldfish.....	\$3 per person	Croissant sandwiches.....	\$5 per person
Snack mix.....	\$3 per person	Cookies.....	\$3 per person
Dry roasted peanuts.....	\$4 per person	Brownies.....	\$3 per person
Mixed gourmet nuts.....	\$5 per person	Muffins.....	\$3 per person
Tortilla chips and salsa.....	\$4 per person	Danish.....	\$3 per person
Potato chips and creamy dip.	\$4 per person		

Trays

Crudite / Vegetable Tray.....\$4 per person
An array of vegetables with distinctive cuts, accompanied with bleu cheese and ranch

Seasonal Fruit Tray.....\$4 per person
A variety of sweet fruits, arranged with eye appeal and dimensional flavors.

Imported Cheese Tray.....\$6 per person
From mild to strong, soft to hard -- a range of cheese to please the palate (crackers).

Fruit and Imported Cheese Tray.....\$8 per person
A combination that will have something for everyone.

Antipasto Tray.....\$8 per person
Assortment of meats, marinated olives, herbed tomatoes, pepperoncinis, feta cheese, etc

Relish Tray.....\$5 per person
Cured olives, pickled onions, marinated cherry tomatoes, celery sticks, pickles, etc...

Deli and Cheese Tray with Crackers.....\$8 per person
Thinly sliced meats, a "spread" of cheeses, variety of crackers

Baked Brie en Crouete.....\$6 per person
Brie cheese wheel wrapped in puff pastry with sugared pears / almonds

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Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Buffets ~~

* * * * *

All dinner buffets are accompanied with your choice of:

Simple salad bar --

Tomato wedges, cucumber slices, shaved red onion, croutons, shredded carrots, Italian dressing, buttermilk-ranch dressing, thousand island dressing with crisp salad greens

Caesar salad bar --

Clean and crisp romaine leaves, shredded parmesan, sundried tomato julienne, herbed croutons, anchovy fillets, classical Caesar dressing

Soup --

(Refer to "Soup" section for various kinds that we offer) -- will be served with an assortment of crackers

*** OR * For an additional charge:**

\$4 per person

***Full expanded salad bar** -- Tomato, cucumbers, hard-boiled eggs, broccoli, mushrooms, ham, parmesan, red onions, black olives, queen stuffed olives, fresh bacon pieces, shredded cheddar, bell pepper, bleu cheese crumbles raisins, grated carrots, bleu cheese dressing, ranch dressing, thousand island dressing, Italian dressing, fat free raspberry vinaigrette, oil and balsamic vinegar, sunflower seeds, croutons, toasted almond slivers -- all with fresh salad greens*



Dinner buffets are also accompanied with:

Soft rolls with whipped butter, individually wrapped crackers, oil and vinegar, iced tea, coffee and hot tea service, your choice of dessert

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Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Buffet Choices ~~

* * * * *

The following suggestions are available for a minimum of 30 guests

*** Dessert is included in the price of the buffet ***

Selections

Vegetables

Green beans with topping
 White corn with roasted red pepper
 Sweet green peas with pearl onions
 Broccoli and melted cheddar cheese
 Brown sugar glazed carrots
 Chopped collards with salt pork
 Yellow squash casserole
 Fried okra and stewed tomatoes
 Succotash with seasonings
 Braised cabbage and carrots
 Sugar snap peas with pimentos
 Squash medley
 Roasted winter vegetables
 Broccoli and cauliflower
 Buttered mushrooms
 Ratatouille
 Roasted butternut squash
 Stewed tomatoes
 Buttered baby lima beans
 Asparagus (\$1 a person- additional)
 Many other options available.....

Starches

Buttery mashed potatoes
 Oven-baked sweet potatoes
 Roasted red bliss potatoes
 Country style baked beans
 Black-eyed peas with bacon, onion
 Potato Lyonnaise OR O'brien
 Whipped red bliss potatoes (w/skin)
 Confetti orzo pasta salad
 Macaroni and cheddar cheese
 Parslied red bliss potatoes
 Aromatic rice pilaf
 Potato au gratin
 Candied yams w/ marshmallows
 Mini baked potatoes
 Twice baked potatoes
 Pasta alfredo
 Wild rice casserole
 Cottage potato fries
 Tortellini
 Jasmine rice
 Many more options available.....

Entrees

Hawaiian ham w/ pineapple and soy
 Salisbury steak w/ mushroom gravy
 Blackened pork loin
 Shrimp stir fry over noodles / rice
 Baked salmon with dill
 Linguini w/ clams, white or red
 Beef stroganoff with egg noodles
 Chicken or beef pot pie
 Spicy shrimp creole
 Sliced beef au jus
 Chicken florentine w/ garlic sauce
 Spicy shrimp and grits
 Southern fried / baked / or bbq chicken
 Turkey w/ stuffing and gravy
 Chicken parmesan
 Beef tips over rice
 Pork chops with mushroom sauce
 Beef Or Vegetable lasagna
 Italian sausage with onions/peppers
 Carolina Pork BBQ
 Many more options available.....

Buffet Configurations

#1	#2	#3	#4	#5
1 vegetable choice	2 vegetable choices	1 vegetable choice	2 vegetable choices	2 vegetable choices
1 starch choice	1 starch choice	2 starch choices	2 starch choices	2 starch choices
2 entree choices	2 entrée choices	2 entrée choices	2 entrée choices	3 entrée choices
2 dessert choice	2 dessert choice	2 dessert choice	3 dessert choices	4 dessert choices
\$22 per person	\$24 per person	\$24 per person	\$28 per person	\$32 per person

Buffets #4 and #5 select from the following choices:

Chef attended carved prime rib of beef with horseradish cream

Chef attended carved chicken cordon bleu with mustard sauce

Flounder stuffed with crab or Florentine style

Chicken or salmon oscar

Many other selections available.....

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Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ *Buffet Dessert Choices* ~~

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Key lime pie

Layered chocolate cake

Carrot cake with cream cheese frosting

German chocolate cake

Southern pecan pie

Assorted mousse-cake

Red velvet layered cake

Lemon meringue pie

Fudge brownies

Assorted cheesecakes

Strawberry chiffon cake

Layered lemon cream cake

Ice cream sundae bar

with sprinkles ,marshmallows, cherries, walnuts, maraschino, chocolate crumbles, chocolate syrup, and caramel sauce

Various flavors of fruit cobblers with streusel-crumble topping:

Apple, cinnamon, and raisin with walnuts

Peach, brown sugar, and cranberry with pecans

Luscious cherry cobbler

Sweet blueberry cobbler

* * * * *

Along with many other options.....

Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Plated Dinners ~~

(Prices include garden salad, choice of one entrée with vegetables and starch, and choice of one dessert.
Also includes coffee, hot tea, and iced tea service)

* * * * *

Beef

- Prime Rib of Beef**.....\$28 per person
Slow roasted 10 ounce cut of Certified Angus Beef ribeye served with au jus
- Filet Mignon**.....\$31 per person
7 ounces of grilled filet of beef finished with a red wine-veal reduction
- Surf and Turf**.....\$42 per person
6 ounces of grilled filet of beef accompanied with a 4 ounce juicy lobster tail and appropriate sauces
- Filet Oscar**.....\$36 per person
Seared 6 ounces of filet topped with buttery jumbo lump crabmeat, asparagus, and hollandaise sauce
- Filet Wellington**.....\$36 per person
6 ounces of filet mignon topped with mushroom duxelle and wrapped in golden-baked puff pastry
- Blackened Beef with White Corn-Tomato Relish**.....\$32 per person
Spicy 7 ounce filet of beef accented with cilantro oil and smoked corn-tomato relish
- Peppercorn Crusted Strip-loin**.....\$29 per person
Sliced 10 ounce steak with peppercorn crust, served with mushroom sauce
- Grilled Ribeye with Rosemary**.....\$29 per person
Thick cut 12 ounce ribeye steak with rosemary and shallots, served with Hunter Sauce
- Filet and Salmon Duet**.....\$32 per person
Grilled 5 ounce filet of beef and grilled 4 ounce fillet of salmon with appropriate sauces
- Herb-Honey Roasted and Sliced Tenderloin**.....\$30 per person
7 ounce cut from the tenderloin of beef, sliced and fanned – finished with shiitake-leek sauce
- Filet and Chicken**.....\$32 per person
Grilled 5 ounce filet of beef accompanied with seared 3 ounce boneless chicken breast
- Filet and Crab stuffed Shrimp**.....\$36 per person
Grilled 6 ounce filet of beef accompanied with 3 large shrimp stuffed with crab
- Filet and Crabcake**.....\$38 per person
Grilled 5 ounce filet of beef accompanied with a roasted 3 ounce jumbo lump crabcake and garlic aioli
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Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Plated Dinners ~~

(Prices include garden salad, choice of one entrée with vegetables and starch, and choice of one dessert)

* * * * *

Poultry

- Chicken stuffed with Apples-Almonds-Golden Raisins**.....\$26 per person
6 ounces of chicken breast wrapped around an autumn stuffing
- Chicken Cordon Bleu**.....\$25 per person
Sliced chicken stuffed with Imported swiss and honey ham wrapped with bacon, mustard cream sauce
- Chicken Chardonnay**.....\$24 per person
Seared 6 ounce chicken breast served with a shallot-white wine cream sauce
- Chicken Wellington**.....\$30 per person
Seared 4 ounce chicken breast topped with mushroom duxelle, and wrapped with puff pastry
- Pecan Chicken**.....\$25 per person
6 ounces of pecan breaded chicken, cooked until golden brown and accented with a bourbon butter
- Chicken "Supreme" Florentine**.....\$28 per person
10 ounce Frenched chicken breast topped with wilted spinach and surrounded with garlic cream
- Chicken Marsala**.....\$25 per person
Seared 6 ounces of chicken breast served with a mushroom-marsala sauce
- Seared Duck Breast a l'Orange**.....\$30 per person
8 ounces of rendered duck breast, sliced and served with an orange-Grand Marnier sauce
- Chicken Piccata**.....\$25 per person
Pounded, breaded, and seared chicken breasts served with a lemon-herb sauce
- Stuffed Cornish Game Hen**.....\$25 per person
Rock cornish hen stuffed with a wild rice blend, accented with a warm pear sauce
- Chicken Provencal**.....\$25 per person
Floured and seared 6 ounce chicken breast, with a sauce consisting of tomatoes, olives, anchovies, etc...
- Chicken Polynesian**.....\$26 per person
6 ounces of seared, boneless chicken breasts served with a pineapple-soy Polynesian sauce

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Banquet Menus

Dinner Selections

~~ Plated Dinners ~~

(Prices include garden salad, choice of one entrée with vegetables and starch, and choice of one dessert)

* * * * *

Seafood

- Boiled Lobster Dinner**.....Market price per person
1 1/4 pound Maine lobster served with parsleyed red bliss potatoes, corn, lemon, butter
- Salmon Oscar**.....\$29 per person
6 ounces of grilled salmon topped with buttery jumbo lump crab, asparagus, and hollandaise sauce
- Flounder stuffed with Crab**.....\$32 per person
7 ounces of delicate flounder fillets wrapped around jumbo lump crabmeat, with lemon-caper cream sauce
- Flounder Florentine**.....\$28 per person
7 ounces of baked flounder topped with a wilted spinach cream sauce
- Shrimp Creole or Jambalaya**.....\$25 per person
Aromatic vegetables combined with 21/25 shrimp and tomatoes in a creole / jambalaya sauce, over rice
- Mahi Mahi**.....\$28 per person
Grilled 7 ounces of mahi mahi served with a tomato / olive tapenade and red pepper compound butter
- Salmon with Apple Reduction**.....\$26 per person
Seared 7 ounces of salmon fillet is complimented with a cinnamon-nutmeg apple reduction
- Grilled Chilean Sea Bass**.....\$38 per person
6 ounces of imported sea bass, grilled and served with a lemon-oregano vinaigrette
- Salmon with Mushroom Duxelle**.....\$28 per person.
7 ounces of salmon ying-yang with a mushroom duxelle top, served with a lemon-peppered beurre blanc
- Shrimp Scampi over Pasta**.....\$25 per person.
Succulent 21/25 shrimp combined with garlic, tomatoes, clam juice, lemon juice, and scallions
- Peppercorn Crusted Tuna Fillet stuffed with Feta, Spinach, Sun-dried Tomatoes**.....\$30 per person
Butter-fried and stuffed 6 ounces tuna fillet with a peppercorn crust
- Trout Amondine**.....\$28 per person
8 ounces of tender seared rainbow trout served with an almond-herb butter

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Plated Dinners ~~

(Prices include garden salad, choice of one entrée with vegetables and starch, and choice of one dessert)

* * * * *

Pork / Veal / Lamb

- Seared Pork Loin Medallion**.....\$26 per person
An 8 ounce thick pork loin steak grilled and served with an apple-Calvados sauce
- Rack of Lamb with Mustard-Thyme Crust**.....\$36 per person
Roasted double rack of lamb encrusted with dijon mustard and english thyme, with Sauce Chasseur
- Veal Tenderloin**.....\$38 per person
6 ounces of seared, herb-crusted tenderloin finished with a port wine reduction
- Pork Tenderloin with Balsamic Syrup**.....\$32 per person
7 ounces of the primal cut of pork served with balsamic reduction
- Osso Bucco**.....\$34 per person
16 ounces of tender braised veal shank served with gremolata and veal reduction
- Double Cut Pork Rib Chop**.....\$32 per person
Extra thick, 12 ounce Frenched rib chop served with orange-tarragon sauce
- Lamb Loin Chop**.....\$32 per person
12 ounces marinated and grilled, served with a cinnamon-currant sauce
- Veal Piccata**.....\$34 per person
Veal escalope served with a lemon-herb sauce
- Lamb Stew**.....\$28 per person
Tender lamb stew with root vegetables surrounded with velvety mashed potatoes
- Grilled Veal Rib Chop**.....\$42 per person
A 14 ounce double thick veal chop, marinated and grilled served with demi-glace
- Veal Oscar**.....\$44 per person
5 ounces of veal tenderloin topped with jumbo lump crabmeat, asparagus, and hollandaise sauce

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Plated Dinners ~~

All “Entrées” before this page include a garden salad – this “garden salad” can be upgraded to any one of the following appetizers below:

** * * * **

Salads / Appetizers

Can equally be substituted for:

Caesar salad -- freshly cut romaine leaves tossed in a classical dressing, while garnished with herbed croutons, shredded parmesan cheese, and topped with julienne sun-dried tomatoes.

Additional \$3 per person charge

Spinach and gorgonzola cheese salad with balsamic glazed shallots, roasted apples, and caramelized pecans

Gourmet greens coated in a honey-rosemary-balsamic vinaigrette, topped with oven-dried tomatoes, toasted walnuts, mandarin orange segments, and crumbled goat cheese

Grilled vegetable salad with toasted pine nuts, drizzled with a mustard-sherry vinaigrette and frisee lettuce

Additional \$5 per person charge

Rustic chicken salad with red grapes, toasted walnuts, rosemary, garnished with a sun-dried tomato vinaigrette and gourmet greens

Skewered jumbo shrimp, in a horseradish marinade, served over baby red oak and frisee lettuce, a tomato-garlic relish, coated with a mustard-thyme vinaigrette

Crumbled smoked trout over mesclun greens in a lemon-tarragon vinaigrette, topped with poached tomatoes in olive oil

Nicoise salad consisting of blanched haricot vert, thinly shaved red onions, marinated tomatoes, kalamata olives, and pepper crusted tuna fillet garnished with frisee lettuce in a red wine-shallot vinaigrette

Jumbo Shrimp Cocktail – tender and juicy shrimp served with horseradish cocktail sauce

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Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ *Plated Dinners* ~~

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Soup Choices

Hearty beef and barley
New England style clam chowder
Manhattan style clam chowder
Chicken noodle with fresh herbs
Split pea with ham
Steak and black bean with cumin sour cream
Chicken and rice
Minestrone with pasta
Cold gazpacho
Chilled tomato and basil
French onion with gruyere gratin
Chicken consommé
Potato and leek
Roasted corn chowder with ham
Five mushroom bisque
Sweet Crab Chowder
Chicken and andouille gumbo
Beef and new potato
Cream of broccoli
Lobster bisque with gingered cream
Sweet potato potage
Southwestern chicken tortilla soup
Pasta fagioli
Tuscan (spicy sausage and potato)
Italian wedding (acini de pepe pasta, tiny meatballs, spinach, in hearty chicken broth)
Broccoli and cheese
Cream of baby asparagus
Spicy seafood gumbo
Chili soup
Maryland crab soup
White bean and ham
Potato and bacon

Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ *Plated Dinners* ~~

* * * * *

Desserts

Individual marbled cheesecake with fruit sauce, whipped cream, fresh berries

Thick and creamy New York style cheesecake sits on pool of strawberry puree with other garnishes

Seasonal fruit tart with lemon custard – individual tarts with kiwi slices, strawberries, fresh mint

Bread pudding with dried cranberries and toasted walnuts served with sauce Anglaise

Deep-dish caramel apple pie sided with vanilla bean ice cream topped with cinnamon dust and crushed pistachios

Layered tira misu accented with coffee liqueur and garnished with a kahlua caramel sauce

Cookie basket filled with vanilla bean ice cream, surrounded by white chocolate sauce, caramel, raspberry sauce, and dark chocolate sauce. Garnished with brown sugar glazed bananas, fresh mint, and crushed toasted walnuts

Sugar tuile filled with Grand Marnier-chocolate mousse, accompanied with strawberries, chocolate curls, and sweet sauces.

Assorted sorbets garnished with fresh berries, toasted coconut, and sprig of mint

Gingerbread cake served with a scoop of vanilla ice cream, dusted with powdered cinnamon, and served with a touch of a walnut caramel sauce

Crème brulee with caramelized sugar, fresh fruit garnish, and fresh mint

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Hors D'oeuvres

~~ Package Selections ~~

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(Minimum 30 people – will furnish for 2 hours)

Package #1

*2 items from List "A", Fruit and cheese platter with melted chocolates and crackers
\$16 per person*

Package #2

*2 items from List "A", Fruit and cheese platter with chocolate and crackers,
Your choice of "dip" or item from list "C"
\$20 per person*

Package #3

*2 items from List "A", Fruit and cheese platter with chocolate and crackers,
Your choice of "dip" or item from list "C", your choice of "pasta" station or "stir fry" station
\$22 per person*

Package #4

*2 items from List "A", Fruit and cheese platter, your choice of "dip" or item from list "C"
Your choice of carving station (excluding tenderloin), 1 choice of Platter / Tray arrangement
\$26 per person*

Package #5

*2 items from List "A", Fruit and cheese platter, your choice of "dip", **choice of** item from list "C"
Your choice of any "Chef Attended Station" (excluding carved tenderloin),
1 choice of Platter / Tray arrangement
\$29 per person*

Package #6

*2 items from List "A" or List "B", Fruit and cheese platter, your choice of "dip" or item from list "C"
Your choice of carving station, 1 choice of Platter / Tray arrangement,
Your choice of "pasta" station or "stir fry" station
\$32 per person*

Package #7

*2 items from list "A", 2 items from list "B", 2 items from list "C" or choice of dip,
Fruit and cheese display, Carving station with your choice of meat, choice of "pasta" station or
"stir fry" station, your choice of "Platter / Tray"
\$36 per person*

Package #8

*2 items from list "A", 2 items from list "B", 1 items from list "C" or choice of dip,
2 items from list "D", Fruit and cheese display, Carving station with your choice of meat, choice of "pasta"
station or "stir fry" station, your choice of "Platter / Tray"
\$40 per person*

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Hot Hors D'oeuvres

~~ *Selections* ~~

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(Minimum 30 people)

List "A"

Assorted Individual Quiche
Golden Fried Tempura Vegetables
Skewered Chicken with Teriyaki Marinade
Sesame Chicken Tenders
Peppercorn Breaded Chicken Fritters
Oriental Spring Rolls
Country Ham Biscuits
Barbecue Meatballs
Spicy Buffalo Wings
Mozzarella Sticks
Fried Ravioli
Blackened Pork Skewers
Dill Cheese Puffs
Cheese Twists
Coconut Chicken tenders
Stuffed Jalapeno Poppers with Salsa
Beef Skewers
Bagel pizza bites

List "B"

Baked Brie Bites
Spanikopita
Crab-stuffed Mushrooms
Mini Crabcakes with Remoulade Sauce
Beef Brochettes
Herb Crusted Mini Lamb Chops
Bacon Wrapped Shrimp
Crab Rangoons
Bacon Wrapped Sea Scallops
Stuffed Mushrooms with Feta and Spinach
Oysters Rockefeller
Clams Casino
Scallops and Prosciutto on Rosemary Skewer
Babyback ribs
Andouille Sausage en Croute
Cocktail franks in blankets
Coconut shrimp

Dips

(accompanied with French bread crostinis and pita chip triangle crisps)

Mexican Dip with tri-colored tortillas
Artichoke and Parmesan Dip
Warm Spinach Dip
Sweet Crab Dip

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Cold Hors D'oeuvres

~~ *Selections* ~~

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List "C"

Tea Sandwiches
Ham-Swiss Tortilla Wraps
Cornbread Rounds with Seafood Salad
Portabello Crostini with Roasted Red Pepper
Roasted Peanuts
Tostadita with Corn Relish and Cilantro
Foccacia with Shaved Proscuitto and Pecorino
Assorted Biscotti
Crab and Tarragon stuffed cherry Tomatoes
Mini Tartlets filled with Curried Chicken Salad
Deviled Eggs

List "D"

Smoked Salmon on Puff Pastry Pinwheels
Melon wrapped with Proscuitto
Oysters on the Half Shell
Cherrystones on the Half Shell
Brie Canape with Spiced Pecan
Gourmet Mixed Nuts
Roasted New Potato with Caviar / Sour Cream
Jumbo Shrimp Cocktail
Assorted Mini Pastries
Smoked Salmon on Potato Latke with Caviar

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Hors D'Oeuvres

~~ Displays ~~

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Fruit Arrangement

Seasonal and exotic fruits cascade from each other with culinary flare. Accompanied with dark and white chocolate fondues OR freshly prepared yogurt.....\$4 per person

Crudite / Vegetable Tray

An array of vegetables with distinctive cuts, accompanied with bleu cheese and ranch.....\$4 per person

Imported Cheese Display

From mild to strong, soft to hard -- a range of cheese to please the palate (crackers).....\$6 per person

Fruit and Imported Cheese Mirror

A combination that will have something for everyone.....\$8 per person

Antipasto Arrangement

Assortment of meats, marinated olives, herbed tomatoes, pepperoncinis, feta cheese, etc.....\$8 per person

Relish Tray

*Cured olives, pickled onions, marinated cherry tomatoes, celery, pickles, pickled baby carrots, etc...
\$5 per person*

Deli and Cheese Platter with Crackers

Thinly sliced and rolled meats, a "spread" of cheeses, variety of crackers.....\$8 per person

Baked Brie en Croute

Brie cheese wheel wrapped in puff pastry with sugared pears / almonds.....\$6 per person

Grilled Vegetable Platter

*An assortment of marinated and grilled vegetables displayed on a silver platter. Sauces optional
\$6 per person*

Cold Smoked or Poached Salmon

*Whole poached salmon with a rainbow of garnishments (egg yolks, egg white, capers, red onions, etc...)
OR Cold smoked salmon slices with toast points and garnishments similar to above.....\$9 per person*

Strawberries Dipped in Chocolates

*Juicy and plump strawberries coated with a rich dark chocolate shell, striped with white melted chocolate
\$6 per person*

Chilled and Sliced Tenderloin Tray

*Chilled and seasoned tenderloin of beef cooked to Medium rare, served with a cold sweet potato-red onion salad,
tender asparagus, and soft yeast rolls
\$15 per person*

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Selections

~~ *Chef Attended Stations* ~~

***** *To add a station to any buffet it would be an additional \$8* *****

* * * * *

Pasta Station

*Each pasta station comes with a full array of vegetables and seasonings, as well as the following:
(Choose two items from each column)*

Pasta

*Fettuccini pasta
Tri-colored Rotini pasta
Penne pasta
Orecchiette pasta (Shells)
Tortellini pasta
Linguini pasta
Angel Hair pasta (Capellini)
Ravioli*

Meats

*Sausage crumbles
Grilled chicken strips
Baby shrimp
Succulent scallops
Pancetta pieces – (bacon)
Ground beef*

Sauces

*Stilton (bleu cheese) cream
Pesto cream
Alfredo sauce
Carbonara sauce
Marinara sauce
Sun-dried tomato sauce
Provencal sauce*

* * * * *

Stir Fry Station

*Each pasta station comes with a full array of oriental vegetables and seasonings, as well as the following:
(Choose two items from each column)*

Pasta

*Soba noodles
Parboiled rice
Stir fry noodles
Fried rice*

Meats

*Beef strips
Chicken strips
Baby shrimp
Succulent scallops*

Sauces

*Sweet and sour sauce
Teriyaki-honey sauce
Spicy schetzwan sauce
Peking sauce (soy-hoisin)*

* * * * *

Fajita Bar

*Make your own fajitas from a station that has everything
(diced tomatoes, salsa, guacamole, sour cream, shredded lettuce, shredded cheese, flour tortilla shells)
Pick two meats from the following → Chicken AND/OR Beef AND/OR Shrimp*

* * * * *

Grits Station

Cheddar cheese grits with all the toppings. Spicy Monterey jack cheese, diced tomatoes, scallions, tasso ham, spiced shrimp, etc...

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Stonebridge Golf & Country Club

Banquet Menus

Selections

~~ *Chef Attended Stations (continued)* ~~

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Carving Stations

Price varies from \$8 per person to \$18 per person, depending on selection(s)
Station includes soft rolls for "sandwich making" along with 3 different types of spreads

Selections:

Peppercorn Crusted Strip-loin

Oven-roasted Tenderloin

Virginia Ham

Marinated Pork Loin

Chicken Cordon Bleu

Steamship Round

Roasted Turkey Breasts

Herb Crusted Top Round of Beef

Braised Corned Beef

Stuffed Chicken Roll

Crabcake / Seafood Sauté Station

\$15 per person

Chefs can sear and cook seafood on hot griddles or sauté pans to produce eye appeal and flare
Some seafood choices: Seared crabcakes, Seared tuna sashimi, steamed mussels diablo/white wine-garlic

Breakfast Station of Belgian Waffles and Omelets

\$8 per person

Belgian waffles with various fruit toppings, whipped cream, maple syrup, melted butter, etc... as well as
omelets with 7 different stuffing ingredients

Bananas Foster

\$7 per person

Flaming sliced bananas in a mixture of rum, brown sugar, butter, orange zest, and banana liqueur –
served over vanilla bean ice cream

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Stonebridge Golf & Country Club

Banquet Menus

Information

~~ *Ice Sculptures* ~~

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There are many things that make an event especially memorable, but few of them lend a more elegant touch than a fantastic ice sculpture made especially for the occasion. On an iced base with colorful food all around, it leaves a lasting impression on every guest.

Discuss your ideas and options with the Chef and the Management Team at Stonebridge Golf and Country Club, and make it an event to remember.

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...with ice sculptures the possibilities are endless...

* * * * *

*The price of the sculpture will vary according to size and complexity of the design.
They will usually last approximately 5 hours when being displayed.
Ice sculptures start from \$300.....*

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax

Stonebridge Golf & Country Club

Banquet Menus

Beverage Selections

~~ Banquet Bar Guide ~~

* * * * *

Well Brands

*Three Olives Vodka ~ Dewar's Scotch
Seagram's Gin ~ Bacardi Silver Label Rum
Early Times Bourbon ~ Seagram's V.O*

Charges based on consumption.

Call Brands

*Vox OR Absolut Vodka
Beefeater Gin
Bacardi Silver Label Rum
Wild Turkey 80 Bourbon
Canadian Club Blended Whiskey
DeWar's "White Label" Scotch OR Johnny Walker Red Scotch*

Charges based on consumption

Premium Brands

*Ketal One OR Belvedere Vodka
Tanqueray Gin
Jack Daniels Bourbon
Crown Royal Blended Whiskey
Glen Livet Scotch*

Charges based on consumption

◆ *No alcoholic beverages may be brought into the club* ◆

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Stonebridge Golf & Country Club

Banquet Menus

Beverage Selections

~~ Banquet Bar Guide ~~

* * * * *

House Wines

<i>Acacia Chardonnay</i>	\$24
<i>Crane Lake Cabernet Sauvignon</i>	\$22
<i>Beringer White Zinfandel</i>	\$22
<i>Weibel Stanford Governor's Cuvee Brut Champagne</i>	\$22

priced per 750ml bottle

Premium Cordials

Many selections available...

Priced per drink...

◆
No alcoholic beverages may be brought into the club...
◆

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Stonebridge Golf & Country Club
Banquet Menus
Beverage Selections

~~ Banquet Bar Guide ~~
* * * * *

Domestic Beer

Budweiser
Bud Select
Bud Light
Bud Light Lime
Michelob Ultra
Miller Lite
Coors Light

\$2.50 per bottle

Imported Beer

Corona Extra
Heineken

\$4.00 per bottle

Domestic Keg Beer

\$225 per keg

All bar charges are based on consumption. All bars are inventoried before opening and after closing to determine exact consumption. Liquors are charged to the 1/10th of a bottle or by each drink. Wine is charged per bottle. Keg beer is charged per keg. Bottled and canned beer; are charged per beer.

*◆ No alcoholic beverages may be brought into the club ◆
Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.*

Stonebridge Golf & Country Club

Banquet Menus

Beverage Selections

~~ *Banquet Bar Guide* ~~

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Cash Bar

<i>Mixed Drinks</i>	<i>\$6.50/each (Well Brands)</i>
<i>Mixed Drinks</i>	<i>\$9.00/each (Top Shelf)</i>
<i>Wine</i>	<i>\$7.00/each glass</i>
<i>Domestic Beer</i>	<i>\$2.50/each</i>
<i>Imported Beer</i>	<i>\$4.00/each</i>
<i>Sodas</i>	<i>\$2.00/each (Fountain)</i>
<i>Sodas</i>	<i>\$2.50/each (Bottled)</i>

** \$75.00 fee for bar setup **

◆
No alcoholic beverages may be brought into the club...
◆

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Party Selections

~~ Events by the Pool ~~

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Invite your friends to come out and enjoy the party pool side... Select from one of the following theme packages, and enjoy food and drinks while lounging by the pool....

* * * * *

Cook-outs

(Minimum of 30 people)

Choice of two grilling items -- hamburgers / cheeseburgers, hot dogs, or chicken breasts

All condiments will accompany the buffet; including chili

(lettuce leaves, sliced tomatoes, mustard, ketchup, relish, sliced onions, buns)

Other accompaniments on the buffet -- zesty coleslaw, potato salad or pasta salad, potato chips

Desserts available -- assorted cookies OR brownie squares

\$16

Hawaiian Luau

(Minimum of 30 people)

Simple salad bar

Ambrosia salad

Thai vegetable cornucopia

Choose two of the following entrees:

Salmon with a Polynesian sauce

Lime-gingered pork loin with red onions

Sesame chicken with sweet honey-mustard

Coconut shrimp with sweet and sour dipping sauce

Cilantro marinated grilled chicken with papaya-mango salsa

Hawaiian ham with pineapple-red pepper-teriyaki sauce

~~ 1 choice of vegetable and 1 choice of starch will also be served ~~

Coconut "tidal wave" cake, and layered banana and chocolate cake

\$26

Pig Pickin'

(Minimum of 30 people)

Slow cooked basted pig

Southern fried chicken

Zesty coleslaw and Mustard-potato salad

Tender green beans

Buttermilk-herb biscuits

Pineapple upside down cake

\$30 per person

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

~~ Birthday Parties ~~

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Children's Birthday Parties

* * * * *

Selection #1

Hot Dogs with all condiments (mustard, ketchup, onions, relish)

Pickle spears

Assorted potato chip flavors

\$6 per person

Selection #2

Chicken fingers with honey mustard and barbecue sauce

Golden french fries with ketchup

\$7 per person

Selection #3

Hamburgers with all condiments (cheese, ketchup, mustard, relish)

Pickle spears

French fries with ketchup

\$8 per person

******All Fountain Sodas are an additional \$2.00 each per person ******

Soda and Tea is a per person price (free refills included)... Beverages are not sold by pitcher price

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Revised: February 29th, 2012