

Dinner Events

The Oak Room at Royal Oaks Golf Club

Catering Exclusively Provided by Royal Oaks Golf Club

Room Rental Pricing Includes:

Access to Facility for Setup/Cleanup 10 am – 10 pm on Event Date
Includes Royal Oaks Staffing for a Four (4) Hour Time Frame with Guests
Tables & Chairs for up to 180 Guests

Plastic Table Coverings for Guest Tables, Linens on Buffets & Main Tables with Plastic Table Covering Color Accent
Use of Centerpiece Vases or Hurricane Shade, Charger Plate (Silver or Gold), and Flameless Pillar or Votive Candles

Full Event Staffing, Event Room Set Up & Clean Up

Plates, Flatware, Paper & Plastic Products

\$1,750.00

Dinner Buffet Information Pricing Includes:

Lemonade, Unsweetened Iced Tea, Water, Coffee and Assorted Mini Sweets

Appetizers

Chips & Pretzels plus Choice of Two

Additional Selections +\$1.50 pp per Choice

Cocktail Meatballs with Sweet Sauce or Pasta Sauce

Cheese Cubes with Mustard Dip & Crackers

Fresh Fruit Assortment with Dip

Cubed Sweet & Ring Bologna

Chicken Bacon Wraps with Ranch Dip

Chipped Beef Dip with Crackers

Roast Beef Crostini

Cranberry Brie Bites with a Hint of Rosemary

Warm Crab Dip with Crackers +\$1.50 pp

Cold Spinach Dip with Crackers

Assorted Vegetables with Ranch Dip

Caprese Skewers

Boneless Wings with Celery & Dressing

Jalapeno Popper Dip with Crackers

Tomato & Basil Crostini with Balsamic Glaze

Buffalo Chicken Dip with Tortilla Chips

Shrimp Cocktail Cups with Cocktail Sauce +\$3 pp

Mini Crab Cakes with Aioli +\$2.50 pp

Entrées

Choice of Two

Additional Selections +\$2.95 pp per Choice

Baked Pasta with Side of Meatballs

Meat Lasagna

Pasta with Mild Sausage, Peppers & Onions

Grilled Chicken Breast ~ Italian Seasoned or BBQ Sauce

Chicken Parmesan

Herb Cheese Stuffed Chicken

Fried Southern Chicken

Roasted Pulled Pork & BBQ Sauce

Sliced Beef Tenderloin with Béarnaise +\$3 pp

Pasta Alfredo with Broccoli & Chicken

Vegetable Lasagna

Shrimp Scampi over Pasta +2 pp

Filling Stuffed Chicken Breast

Chicken Cordon Bleu

Grilled Chicken with Mango Salsa

Baby Back BBQ Ribs

Slow Roasted Beef with Gravy Side

Baked Crab Cake with Aioli +\$4 pp

Sides

Choice of Tossed Salad w/Dressing Choices or

Spring Mix Greens w/ Toasted Almonds, Cranberries & Raspberry Vinaigrette

Fresh Rolls & Butter plus Choice of up to Three

Additional Selections +\$1 pp per Choice

Sweet Buttered Corn

Vegetable Medley

Herb Roasted Red Potatoes

Mashed Sweet Potatoes

Long Grain White Rice

Amish Macaroni Salad

Corn on the Cob

Glazed Baby Carrots

Sweet Peas

Garlic Mashed Potatoes

Roasted Sweet Potatoes & Brown Sugar

Baked Beans

Cole Slaw

Fruit Salad

Seasoned Green Beans

Baked Creamy Corn

Baked Macaroni & Cheese

Cilantro & Lime Rice

Red Skinned Potato Salad

Choice of Pasta Salads

Soup Selections \$1.50+ pp

\$25.00 Per Person

Children Ages 0-5 Free & 6-10 Half Price / Prices are Subject to Change, 6% Sales Tax and 20% Service Charge

Food & Beverage Minimums are Sundays-Saturdays \$1,000 and Saturdays May-October \$3,000

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Dinner Event Policies & Information

Facility Details ~ Our event facility accommodates groups up to 180 guests and features floor to ceiling windows overlooking our beautiful golf course. Royal Oaks Golf Club prides itself on our delicious food selections.

Deposit, Balance Payments and Food Minimums ~ In order to reserve an event date a \$1,750 non-refundable deposit is required. Remaining balance must be paid in full ten (10) days prior to event and the bar balance paid in full upon conclusion of your event. There will be a 1.5% late fee charge per day on late balance payments. Deposit & balance payments accepted in the forms of Cash, Check or Credit Card. Checks should be made payable to Royal Oaks Golf Club. Credit Card payments will have an additional percentage added to the processed amount. Food & Beverage Minimums are \$1,000 Sundays through Saturdays and \$3,000 Saturdays May through October.

Cancellation or Rescheduling Policy ~ Cancellations made between 7-14 days of the scheduled event will be charged 25% of the estimated cost, which includes facility rental, catering services, and other arrangements that have been made at that time. Cancellations made within 6 days of the scheduled event will be charged 50% of estimated event costs. Please note, cancellation fees cannot be applied to future events. Rescheduled events must give 120 day notice otherwise a fee of \$500 will be applied. The rescheduled date must be within 12 months of original event date and pay prices that are current for new date of event which is based on availability. Deposit can be applied against the rescheduled date.

Room Rental ~ Dinner Room Rental Fee is \$1,750 includes **access to facility 10am-10pm day of event with Royal Oaks Staffing for a 4 hour time frame with guests.** Each additional staffing hour is \$450/hr. Event clean up must conclude no later than 10:30PM.

Linen Pricing ~

90" Length (half way) \$12.00 each	120" Length (to the floor) \$16.00 each
72x72 Cloth Overlay \$8.50 each	90x90 Cloth Overlay \$14.50 each
Runners/Sashes \$2.00 each	White Chair Covers \$3.00 each

Menu Quality Control ~ To maintain quality control over the food being served, all food served must be prepared by our kitchen. Due to health department and insurance regulations no remaining food may be taken from the facility at the conclusion of your function.

Menu and Attendance ~ In order to facilitate preparation and ensure that everyone attending your event enjoys their meal event menu selection(s) are due forty-five (45) days prior to the event date and the guaranteed number of people attending the event must be confirmed twenty-one (21) working days prior to the event. This guaranteed number may not change after this confirmation. If a guarantee is not received, the original estimated attendance would be prepared and billed.

Decorations Restrictions ~ Event contact person and guests shall not install any objects such as nails, tacks or any other substance that causes permanent marking or damage on the walls of the facility, including, but not limited to, finger paints, glue, or glitter. Event contact person and guests shall not hang anything from light fixtures. Event contact person and guests must fully remove all of their materials, decorations or equipment at the end of their event of the facility. Structural or electrical alterations to the facility are strictly prohibited.

Alcoholic Beverage Service and Prices ~ The serving of alcoholic beverages is limited to persons of legal age as stated by the laws of Pennsylvania. Compliance with these laws requires that Royal Oaks Golf Club provide all alcoholic beverages. Liquor or alcohol of any kind cannot be brought into the facility by outside sources. A bartender must serve alcoholic beverages. There is a \$50 per hour bartender service fee on all events. All open & light bars are billed per drink based on consumption throughout event. Cash bar pricing varies. Open Bar Pricing:

House Brands \$5	Double House Drinks \$8	Premium Brands \$7
Double Premium Brands \$11	House Wine glass \$6	Select Wine glass \$8
Domestic Beer bottle \$3	Imported Beer bottle \$4	Champagne Bottle \$25
Sangria (Red, White or Blush) \$95 per gallon		Specialty Drinks Upon Request

Security ~ We do not assume responsibility for damage to or loss of guest's clothing or possessions. All personal property brought into the facility will be at the sole risk of the engager. Royal Oaks Golf Club will not be liable for loss of or damage to this property for any reason.

Terms ~ All menu prices are subject to Change, 20% service charge and 6% sales tax. Royal Oaks Golf Club requires full payment at the conclusion of your function.

Event Contact Liability ~ The event contact person agrees to be held liable for any damage to the facility caused by the event, its participants or any third parties, and that any damages to the above will result in the event contact person being billed for said damages.

Smoking ~ Royal Oaks Golf Club does not allow smoking in any of our indoor facilities. There are outdoor areas designated for smokers.

January 2019