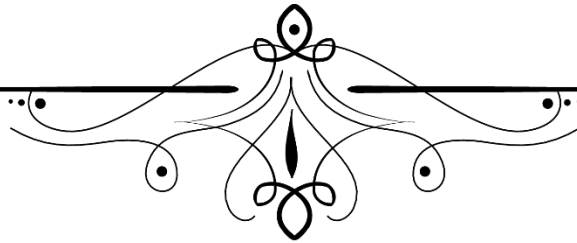




Welcome to Prestwick Country Club

Prestwick would be honored to entertain you and your guests for any wedding event, private party, outdoor event, or company functions. We offer an extensive dining selection prepared by our Chef and his staff. This menu is provided with the Chefs specialties. If you are looking for additional items, please express to us.

We look forward to providing you with our services.



Clubhouse Lunch Options

Beverage Included: Soda, Iced Tea, Lemonade, Water, and Coffee

BOX LUNCH

\$15.00 per person

Deluxe Deli Sandwich (Ham or Turkey)
Potato Chips
Apple
Cookie

DELI BUFFET

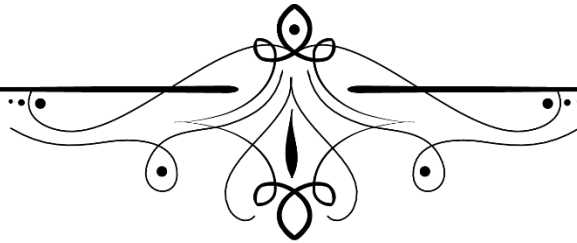
\$25.00 per person

Shaved Ham, Turkey, or Roast Beef

Choice Of Two Sides

Cole Slaw
Baked Beans
Potato Salad
Potato Chips
Tossed Salad

<input type="checkbox"/> BOX LUNCH	NUMBER OF GUESTS _____	COST _____	NOTES _____
<input type="checkbox"/> DELI BUFFET	NUMBER OF GUESTS _____	COST _____	NOTES _____



Clubhouse Lunch Options

Beverage Included: Soda, Iced Tea, Lemonade, Water, and Coffee

GAZEBO OUTDOOR GRILLE

\$ 30.00

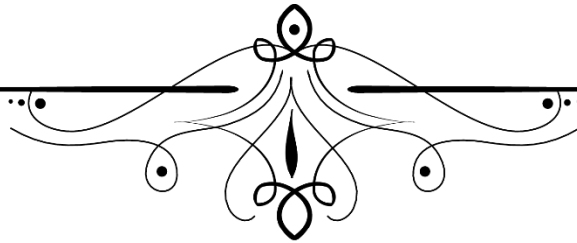
Choice Of Two:

Grilled Hamburgers, All Beef Hot Dogs or Bratwurst
Grilled Marinated Chicken Breast, BBQ Pulled Pork

Choice Of Two:

Cole Slaw
Baked Beans
Potato Salad
Potato Chips
Tossed Salad

GAZEBO OUTDOOR GRILLE NUMBER OF GUESTS _____ COST _____ NOTES _____



Clubhouse Breakfast Options

Beverage Included: Soda, Iced Tea, Lemonade, Water, and Coffee

The Prestwick Breakfast

\$ 22.50

Fresh Scrambled Eggs
Sausage (Links or Patties)
Bacon Strips
Breakfast Potatoes
Country Style Potatoes
Juice (Orange, Tomato, or Grapefruit) Chilled Fruit Cup

Prestwick Continental Breakfast

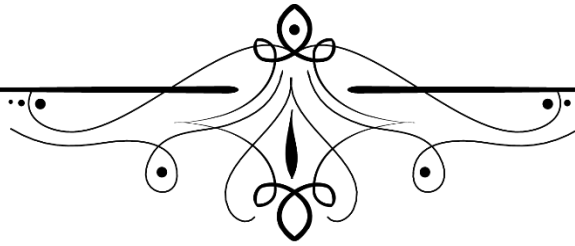
\$10.00

Assorted Danish & Muffins
Fresh Fruit Display
Coffee & Fruit Juices

THE PRESTWICK BREAKFAST NUMBER OF GUESTS _____ COST _____ NOTES _____

PRESTWICK CONTINENTAL BREAKFAST NUMBER OF GUESTS _____ COST _____

NOTES _____



Clubhouse Lunch Options

Included: Soda, Iced Tea, Lemonade, Water, and Coffee, Garlic Toast or Bread Sticks

Hot Pasta Lunch Buffet

\$ 24.50

Salads (Choice of Two)

Caesar Salad, Antipasto Salad, Rotini Salad, Feta Cheese & Spinach Salad, Pineapple Carrot Salad, Chef's Salad, Fresh Fruit

Main Course (Choice of Two)

Rigatoni w/Tomato Sauce, Chicken Marsala,
Meat Lasagna, Meatballs, Antipasto Salad, Vegetable Lasagna

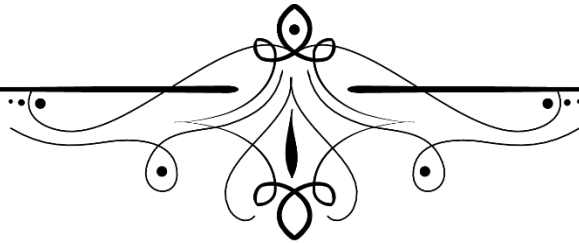
Vegetables (Choice of Two)

Broccoli, Oriental Stir Fry, Honey Glazed Carrots
Twice Baked Potatoes, Green Beans
Snow Peas, Glazed Sweet Potatoes

HOT PASTA LUNCH BUFFET

NUMBER OF GUESTS _____ COST _____

NOTES _____



Banquet Room Lunch Options

Included: Soda, Iced Tea, Lemonade, Water, Coffee, Garlic Toast or Bread Sticks

Prestwick Gourmet Lunch Buffet

\$ 32.50

Salads (Choice of Two)

Caesar Salad, Antipasto Salad, Rotini Salad, Feta Cheese & Spinach Salad, Pineapple Carrot Salad, Chef's Salad, Fresh Fruit

Entrées (Choice of Two)

Sautéed Tilapia (Fresh Filets prepared in Lemon Butter)
Boneless Breast of Chicken Florentine (Stuffed w/Mushrooms, Swiss Cheese, Spinach)

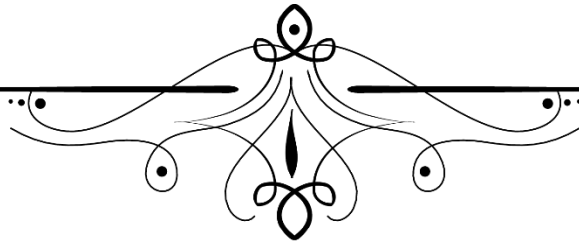
Roast Beef (Slowly Roasted, Served in its own Juices)
Chicken Marsala (Boneless Breast of Chicken in Sauce)
Beef Tenderloin Medallions (Beef Filet Sautéed in Sauce)
Boneless Breast of Chicken with Sauce

Vegetables (Choice of Two)

Broccoli, Oriental Stir Fry, Honey Glazed Carrots
Twice Baked Potatoes, Green Beans
Snow Peas, Glazed Sweet Potatoes

PRESTWICK GOURMET LUNCH NUMBER OF GUESTS _____ COST _____

NOTES _____



Banquet Room Dinner Options

Included: Soda, Iced Tea, Lemonade, Water, Coffee, and Dinner Rolls

Prestwick Gourmet Dinner Buffet

\$ 36.50

Salads (Choice of Two)

Caesar Salad, Antipasto Salad, Rotini Salad, Feta Cheese & Spinach Salad, Pineapple Carrot Salad, Chef's Salad, Fresh Fruit,

Entrées (Choice of Two)

Seafood:

Sautéed Tilapia (Fresh Filets prepared in Lemon Butter)

Meat:

Beef Tenderloin Medallions (Beef Filet Sautéed in Sauce)

Pepper Steak & Rice

Roast Beef au jus

Italian Meatloaf

Chicken:

Boneless Breast of Chicken Florentine

Chicken Marsala (Boneless Breast of Chicken in Sauce)

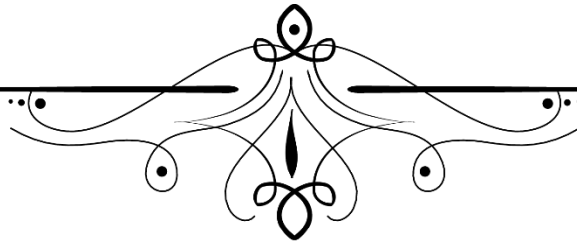
Boneless Breast of Chicken with Sauce

Grilled Chicken Breast

Chicken Parmigiana

Baked Chicken Italian Style

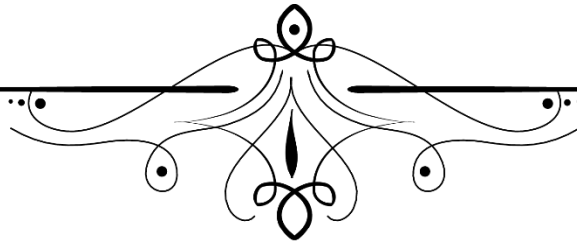
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Vegetables (Choice of Two)

Au Gratin Potatoes, Steamed Rice, Rice Pilaf, Green Bean Almondine, Homemade Dressing, Vegetable Casserole
Buttered Corn, Vegetable Medley, Creamed Green Bean Bake,
Italian Roasted Potatoes, Mashed Potatoes w/Gravy, Summer Stew of Vegetables, Tuscan Blend of Vegetables,
Stir Fried Vegetables, Southern style Green Beans,
Peppers & Rice, Macaroni & Cheese, Snow Peas,
Parsley Potatoes, Baked Sweet Potato Casserole

<input type="checkbox"/> PRESTWICK GOURMET DINNER	NUMBER OF GUESTS _____	COST _____
NOTES _____		



Appetizer Before & After Menu

HOT Appetizers Priced per 100

		Quantity
Egg Rolls	\$200.00	
Mini Chicken Quesadillas	\$225.00	
Sausage & Cheese Stuffed Mushrooms	\$200.00	
Fried Ravioli	\$200.00	
Hot Pepper Cheeseballs	\$125.00	
Meatballs (Barbecue or Red Sauce)	\$125.00	
Chicken Wings	\$175.00	
Loaded Potato Skins	\$150.00	

Appetizer Trays

		Quantity
Cheese and Cracker Tray (Serve 50)	\$100.00	
Fresh Vegetables Tray with Dip (Serve 50)	\$100.00	
Bruschetta and Cracker Tray (Serve 50)	\$100.00	
Cocktail Franks 10 lbs	\$100.00	
Tray of Fruit Cup (50)	\$200.00	

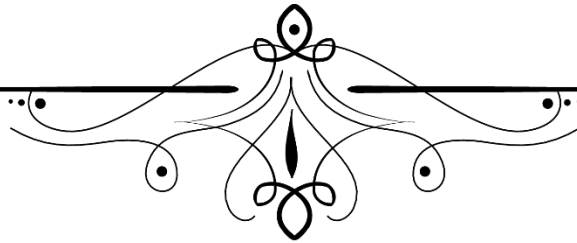
Desserts

		Quantity
Assorted Dessert Bowls (Each)	\$ 4.00	
Cheesecake w/ Topping Plate (Each)	\$ 4.00	
Bread Pudding Bowls (Each)	\$ 4.00	
Pie Plates (Apple, Blueberry, Cherry) (Each)	\$ 4.00	

PRESTWICK APPITEZER MENU

NUMBER OF GUESTS _____ COST _____

NOTES _____



Open Bar and Beverage

Open Bar 5 Hours Minimum 100 Adult Guests

	Per Person	Guests
All Mixers, Garnish, Ice Tito's, Cruzan Rum, Kahlua, Tanqueray, Canadian Club, Jim Beam, Tequila, Amaretto, Schnapps, Spiced Rum	\$ 25.00	<input type="text"/>

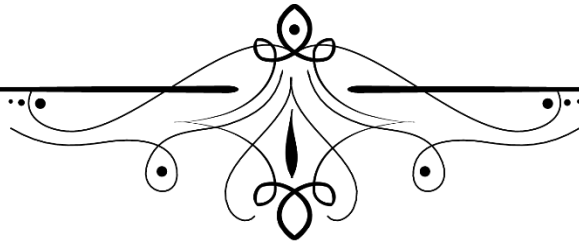
Open Bar 3 Hours Minimum 100 Adult Guests

	Per Person	Guests
All Mixers, Garnish, Ice Tito's, Cruzan Rum, Kahlua, Tanqueray, Canadian Club, Jim Beam, Tequila, Amaretto, Schnapps, Spiced Rum	\$ 22.00	<input type="text"/>

Open Bar 2 Hours Minimum 100 Adult Guests

	Per Person	Guests
All Mixers, Garnish, Ice Tito's, Cruzan Rum, Kahlua, Tanqueray, Canadian Club, Jim Beam, Tequila, Amaretto, Schnapps, Spiced Rum	\$ 21.00	<input type="text"/>

<input type="checkbox"/> OPEN BAR AND BEVERAGE REQUEST	NUMBER OF GUESTS _____	COST _____
NOTES _____		



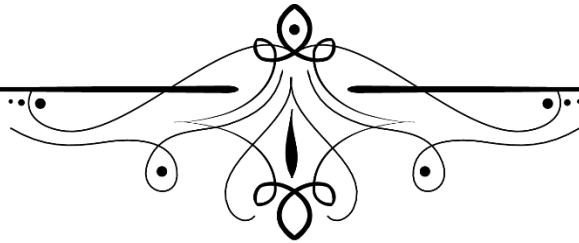
Cash Bar Pricing

A \$150.00 bartender fee will be charged for each cash bar.

Premium Brands	\$ 6.50
Well Brands	\$ 5.00
Cognac-Brandy	\$ 7.50
House Wine	\$ 5.00
Soft Drinks	\$ 1.00
Call Brands	\$ 6.00
Martini	\$ 8.00
Draft Beer	\$ 3.00
Liqueur Specialty	\$ 8.00

Host Bar Prices

Keg of Beer	\$300.00
Fruit Punch per Gallon	\$ 14.00
House Champagne Per Bottle	\$ 20.00
Sparkling Grape Juice Per Bottle	\$ 15.00
Cask of Wine	\$275.00
Coffee Per Gallon	\$ 15.00
Champagne Punch Per Gallon	\$ 35.00
Soft Drinks	\$ 1.00



Policy

1. Minimum of 75 persons for Saturday & Sunday event.
2. Minimum food purchase for Saturday & Sunday event.
3. Cake service fee \$100.00.
4. 48 hours prior to event, bill to be paid in full.
5. Menu selection must be confirmed at least 30 days before the scheduled event.
6. We require a guaranteed count 10 days prior to your event. This count may be increased up to 48 hours prior to your event, but not lowered.
7. Cancellation: You must notify us of cancellation 30 days prior to your event and only if no costs have been incurred for the agreed refund amount.
8. All services provided is on premises.
9. We can customize any menu to fit your needs for an additional cost.
10. Children 3 and under are free with your booking.
11. No food or beverages may be brought onto the premises.
12. No food or beverages permitted to leave premises due to Board of Health regulations.
13. In-house equipment is available on a first-come, first-serve basis. We will gladly acquire any other equipment for a nominal fee.
14. Tax-exempt number must be on file in order to use the tax-exempt privilege.