

# Concord Country Club



## 2011 Golf Outings

Concord Country Club

P.O. Box 1248

Chadds Ford, PA 19317

610-459-2200

[www.concordclub.org](http://www.concordclub.org)

# Concord Country Club

## 2011 Golf Outings

*Concord Country Club*, a William Flynn Design and one of the closest premiere golf courses to your business, specializes in **full-service** corporate outings. Concord's PGA Golf Professional Staff can assist you in planning, coordinating that "Great Escape Day".

*A golf outing at Concord is unique!*

*Your experience will include outstanding pastoral views and bent grass from tee to green.*

### All of our outing packages offer:

- Your corporate or charity's name on cart signs
- Professional Scoring
- Special Events and Proximity Markers  
(IE Closest To The Pin, Longest Drive, Longest Putt, Straightest Drive, etc.)
- Tournament favors and awards from our fully stocked Golf Shop, or other unique alternatives.

### In addition, we can customize your outing by incorporating:

- **Food and Beverages** served to you in either our Ballroom, one of our private dining rooms, on the patio or delivered to you on the course.
- **Golf Clinics** lead by PGA Professionals
- **Your charity or corporate name and logo on tees, balls, hats, & clothing**

***YOU SUPPLY THE GOLFERS AND WE'LL DO THE REST!***

**For inquiries, please call:**

**Mike Moses, PGA Head Golf Professional at 610-459-2201.**



*... Creating a special and memorable event that everyone will enjoy!*

# 2011 Outing Pricing

<b>Outing Fees:</b>	<b>Prime Season</b>	<b>Non Prime Season</b>
<b>Monday and Tuesday</b>	<b>\$85/player</b>	<b>\$75/player</b>

Prime Season is defined to include the following months:

- May, June, September and October

Non Prime Season is defined to include the following months:

- April, July, August, November

## Monday Golf Outing Requirements

The minimum number of golfers required is 72 players per outing. The cost for golf ranges from \$75.00 per person in April, July, August and November and \$85.00 per person in May, June, September and October and includes the following:

- Green fees
- Cart fees
- Practice Facility
- Locker room service
- Bag drop service
- \$10.00 per person golf shop credit
- PGA Professional service and scoring

Our Golf Professional Staff can assist you in ordering logo merchandise for your outing gifts, auction items, etc.

*Please contact Mike Moses, PGA Head Golf Professional at 610-459-2201 for details.*

## Tuesday Golf Outing Requirements

We can also accommodate Outings on Tuesday's at 1:00 p.m. The maximum number of golfers will be no more than 40 players. Tuesday outings will commence play with either 1:00 p.m. tee times, or if possible a 1:00 p.m. Semi Shotgun Start.

The cost for golf ranges from \$75.00 per person in April, August and November and \$85.00 per person in May, June, July, September and October and includes the following:

- Greens fees
- Cart fees
- Practice Facility
- Locker room service
- Bag drop service
- \$10.00 per person golf shop credit
- PGA Professional service and scoring

**GUARANTEE POLICY:**

In order to confirm a reservation for a golf outing, a *non refundable \$1000 deposit* and *a signed golf agreement* must be received by *Concord Country Club*.

**FOOD & BEVERAGES:**

All food and beverage is additional and must be purchased through the Club. We offer a large selection of menu ideas and are able to accommodate your outings every need! Contact JoAnne Kuchinsky for assistance in scheduling breakfast, lunch, snack service, course refreshments and dinner for your outing.

**MEMBERSHIP:**

Preferred membership opportunities are available to all Outing/Member Sponsored Private Outing Hosts. Please contact JoAnne Kuchinsky for more information.

*JoAnne Kuchinsky*  
*Events/Membership Director*  
*610-459-2200 ext 137*  
*jkuchinsky@concordclub.org*

**I have read and will abide by all the attached information pertaining to the proposed golf outing.**

\_\_\_\_\_  
**Signature**

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Printed Name**



## **BREAKFAST OPTIONS**

### **CONTINENTAL**

\$10 PP ++

**Assorted Muffins, Danish, Breakfast Breads**

**Bagels with Cream Cheese**

**Fresh Cut Fruits**

**Assorted Juices**

**Coffee & Tea**

### **BREAKFAST BUFFET**

\$14 PP ++

**Assorted Muffins, Danish & Breakfast Breads**

**Scrambled Eggs with Cheddar Cheese**

**Smoked Bacon and Sausage Links**

**Cinnamon Raisin French Toast Casserole**

**Potatoes O'Brien · Diced Potatoes, Peppers & Onions Tossed with Seasonings**

**Fresh Cut Fruits**

**Assorted Juices**

**Coffee & Tea**

### **BRUNCH BUFFET**

\$22 PP ++

**Assorted Muffins, Danish & Breakfast Breads**

**Scrambled Eggs with Cheddar Cheese**

**Smoked Bacon and Sausage Links**

**Cinnamon Raisin French Toast Casserole**

**Potatoes O'Brien · Diced Potatoes, Peppers & Onions Tossed with Seasonings**

**Chicken Bruschetta**

**Slow Roasted, Sliced Beef with Au Jus**

**Sautéed Seasonal Vegetables**

**Rolls & Butter**

**Assorted Cookies & Brownies**

**Selection of Juices, Coffee, Hot Tea, Iced Tea & Lemonade**

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(++ Applicable service charge of 20% as well as local sales tax of 6%)



# L U N C H E S

## LUNCH OPTIONS

### BOX LUNCH

\$10 PP ++

**Mesquite Smoked Turkey *or* Cherry-wood Smoked Ham**  
on a Kaiser Roll with Cheddar Cheese  
**Potato Chips, Fresh Baked Cookies & Fresh Fruit**  
**Bottle of Water**

### SLICED DELI LUNCH BUFFET

*NON-ALCOHOLIC BEVERAGES INCLUDED*

\$16 PP ++

**Mesquite Smoked Turkey, Cherry-wood Smoked Ham, Italian Roast Beef, Chicken**  
**Salad with Assorted Cheeses & Condiment Tray**  
**Bakery Fresh Kaiser Rolls, Marble Rye Bread, Honey Whole Wheat & White**  
**Seasonal Fruit Salad, Potato Salad, Pasta Salad**  
**Fresh Baked Cookies & Double Chocolate Brownies**

### COOK OUT BUFFET

*NON-ALCOHOLIC BEVERAGES INCLUDED*

\$18 PP ++

**Grilled Cheeseburgers, Beef Hot Dogs & Grilled Chicken Breasts**  
**Potato Salad, Pasta Salad, Cole Slaw**  
**House Made Potato Chips**  
**Fresh Baked Cookies & Double Chocolate Brownies**

(++ Applicable service charge of 20% as well as local sales tax of 6%)



# **PATIO GRILL COOK OUT OPTIONS**

*NON-ALCOHOLIC BEVERAGES INCLUDED*

## **BURGER & DOG**

\$18 PP ++

**Grilled Cheeseburgers, Beef Hot Dogs & Grilled Chicken Breasts**

**Potato Salad, Pasta Salad, Cole Slaw**

**House Made Potato Chips**

**Fresh Baked Cookies & Double Chocolate Brownies**

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## **STEAK & RIBS**

\$34 PP ++

**Grilled to order NY Strip Steaks**

**Slow Cooked BBQ Pork Ribs, Grilled Chicken Breasts**

**Baked Potatoes & Toppings Bar** · Bacon, Cheese, Sour Cream, Chives

**Fresh Seasonable Vegetables**

**Tossed Garden Salad** with Two House Made Dressings

**Rolls & Butter**

**Fresh Baked Pies**

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(++ Applicable service charge of 20% as well as local sales tax of 6%)



# D I N N E R S

## **BUFFET I**

\$23 PP ++

**Grilled Chicken** in White Wine Cream Sauce

**Roast Beef au Jus** with Horseradish Cream Sauce, Silver Dollar Rolls

**Penne Pasta Marinara**

**Tossed Green Salad** with Two House Made Dressings

**Seasonal Vegetables & Roasted Red Bliss Potatoes**

**Fresh Baked Cookies & Double Chocolate Brownies**

## **BUFFET 2**

\$29 PP ++

**Caribbean Tilapia** with Passion Fruit Coconut Glaze

**Grilled Beef Medallions** with Thyme & Roasted Shallot Infused Bordelaise

**Chicken Concord** · Chicken Breast Stuffed with Spinach, Red Peppers & Swiss Cheese

**Tossed Green Salad** with Two House Made Dressings

**Seasonal Vegetables & Roasted Red Bliss Potatoes**

**Apple & Raisin Cobbler**

## **BUFFET 3**

\$33.50 PP ++

**Classic Caesar Salad** with House Made Caesar Dressing, Garlic Croutons & Parmesan

**Coriander & Honey Scented Chicken** with Wild Mushroom & Artichoke Ragout

**Grilled Flat Iron Steaks** with Caramelized Onion, Portobello & Bleu Cheese Sauce

**Parmesan Crusted Cod** atop Wilted Baby Spinach with Roasted Tomato Sauce

**Tri Colored Cheese Tortellini** with Sun-dried Tomatoes & Pesto Cream

**Seasonal Vegetables & Garlic Whipped Potatoes**

**Fresh Baked Cookies, Double Chocolate Brownies, Assorted Pies & Cakes**

## **BUFFET 4**

\$41 PP ++

**Napa Valley Salad** · Baby Greens, Goat Cheese, Candied Pecans, Dried Cranberries, Apples with Raspberry Vinaigrette

**Grilled Tuna Loin** with Teriyaki Glaze

**Petit Filet Mignon Medallions** with Roasted Garlic Demi Glace

**Proschuitto & Fontina Pasta Purses** in Carbonara Sauce with Fresh Peas

**Sautéed Chicken Breasts** with Wild Mushroom Sauce

**Chef Selected Seasonal Vegetable & Starch**

**Assorted Cakes or Ice Cream Sundae Bar**

(++ Applicable service charge of 20% as well as local sales tax of 6%)



# **BUTLER PASSED HORS D'OEUVRES**

*Each Package Includes Choice of 4 Selections for One Hour*

## **Option I**

\$13.50 PP ++

Spanikopita  
Roasted Eggplant and Goat Cheese Crostini  
Sun-dried Tomato Brushetta with Fresh Mozzarella  
Crispy Vegetable Spring Rolls with Thai Chili Sauce  
Tarragon Chicken Salad with Roasted Red Peppers in Cucumber Cup  
Mushroom Caps Stuffed with Spinach and Swiss Cheese

## **Option II**

\$17 PP ++

Crab Stuffed Mushroom Caps  
Seafood Ceviche in Crispy Corn Cups  
Coconut Fried Shrimp with a Piña Colada Dipping Sauce  
Beef Tenderloin Carpaccio on Toast Points with Horseradish Cream  
Chorizo Sausage and Pepper stuffed Mushroom Caps  
BBQ Pulled Pork on Toasted Cornbread  
Asian Beef Kabobs

## **Option III**

\$21 PP ++

Sea Scallops Wrapped in Bacon  
Lobster and Brie Stuffed Mushroom Caps  
Mini Crab Cakes on Toast Points with Remoulade Sauce  
Miniature Beef Wellingtons  
Melted Brie and Raspberry in Phyllo  
Roasted Lamb with Raspberry Sauce on Brioche  
Seared Duck Breast with Pickled Onion Confit on Sourdough Rounds

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(++ Applicable service charge of 20% as well as local sales tax of 6%)



# A D D I T I O N S

## CHEF ATTENDED STATIONS

*Chef Attended Stations Require a Flat Rate of \$75 per Station*

### **CAESAR SALAD STATION • \$5 PP ++**

Crispy Romaine Lettuce Hearts, Asiago Cheese, Fresh Baked Croutons & Our House Made Caesar Dressing

### **PASTA STATION • \$11 PP ++**

Warm Garlic Bread

Classic Tomato and Alfredo Sauces

Asiago Cheese, Mushrooms, Sun-dried Tomatoes, Green Onion, Diced Peppers, Sausage

*Please Select Two:* Penne · Bow Tie · Tri Color Cheese Tortellini

*Please Select One:* Baby Shrimp · Grilled Sliced Chicken · Shredded Poached Salmon

### **CARVING STATION**

**Prime Rib • \$12 PP ++**

**Beef Tenderloin • \$14 PP ++**

**Turkey Breast • \$9 PP ++**

**Steamship of Pork • \$9 PP ++**

**Leg of Lamb Stuffed with Sun Dried Tomato Pesto • \$13 PP ++**

## STATIONARY ADDITIONS

### **FRESH FRUIT DISPLAY**

Fresh Seasonal Fruit and Yogurt Dip • \$4 PP ++

### **CRUDITÉS AND HUMMUS**

Fresh Vegetables displayed with Ranch Dip • \$3 PP ++

### **INTERNATIONAL AND DOMESTIC CHEESE DISPLAY**

Served with Crackers and Mustard Dip • \$5 PP ++

**CHEESE, FRUIT & CRUDITÉS • \$10 PP ++**

### **ITALIAN ANTIPASTO**

Imported Provolone, Pepperoncini Peppers, Roasted Peppers,

Prosciutto, Salami, Olives and Grilled Vegetables with Italian Breads • \$8 PP ++

### **BAKED BRIE**

Served with Assorted Crackers • \$35 PER WHEEL ++

*Please Select a Topping*

Caramelized Apples & Honey · Raspberries & Toasted Almonds

Sun-Dried Tomato & Pesto · Three Olive & Caper

(++ Applicable service charge of 20% as well as local sales tax of 6%)



# B E V E R A G E S

## ON COURSE CONSUMPTION

**Assorted Sodas & Gatorade** · \$3 each

**Bottled Water** · \$2.50 each

**Domestic Beer** · \$4 each

Select Two · Bud, Bud Light, Miller Lite, Coors Lite, YuengLing

**Imported Beer** · \$5 each

Select Two · Amstel Light, Heineken, Heineken Light, Corona, Corona light

**1/4 Keg** · \$100 each

**1/2 Keg** · \$150 each

## RECEPTION HOSTED BAR PACKAGES

### Standard Bar

**One Hour** \$14

**Two Hour** \$26

*\$8 per person Each Additional Hour*

Standard Brand Liquors

Domestic Beers

House Wines

Soft Drinks

Complimentary Bartender

### Beer & Wine Bar

**One Hour** \$10

**Two Hour** \$18

*\$7 per person Each Additional Hour*

Domestic and Imported Beers

House Wines

Soft Drinks

Complimentary Bartender

(++ Applicable service charge of 20% as well as local sales tax of 6%)