



~Breakfast/Brunch Buffet~

The Fairway Breakfast

Seasonal Fresh Fruit and Breakfast Pastries

Coffee Bar and Fresh Orange Juice

\$10/person

The Starters Breakfast

Bagels, Light Cream Cheese, Fruit, Yogurt

Coffee Bar and Fresh Orange Juice

\$12/person

The Golfers Breakfast Buffet

Seasonal Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Home Fries,

Bacon and Breakfast Sausage,

Coffee Bar and Fresh Orange Juice

\$16/person

The Masters Brunch Buffet

Scrambled Eggs, Seasonal Fresh Fruit,

Choice of One:

Spinach, Tomato & Swiss Quiche/ Bacon, Ham & Cheddar Quiche

Bacon and Breakfast Sausage

Choice of Two Specialty Sandwiches of Wraps:

Club/Chicken Salad on Croissant/Chicken Caesar Wrap/Turkey Avocado Wrap

Coffee, Ice Tea and Lemonade Bar

\$20/person

~Lunch Buffet~

The Club Buffet

Assorted Cold Cuts, Sliced Cheese, Breads, Accompaniments and Condiments

Fresh Fruit,

Choice of one:

Potato Salad or Pasta Salad.

Coffee, Ice Tea and Lemonade Bar

\$18/person

The Course Buffet

Hamburgers, Hot Dogs, Appropriate Breads, Accompaniments and Condiments,

Fresh Fruit, Macaroni & Cheese,

Choice of one:

Potato Salad or Pasta Salad

Coffee, Ice Tea and Lemonade Bar

\$22/person

Santa Fe Buffet

Ground Beef, Grilled Chicken, Flour Tortillas, Lettuce, Tomato, Monterey Jack Cheese,

Sour Cream, Mexican Rice, Chips and Salsa

Coffee, Ice Tea and Lemonade Bar

\$22/person

Pasta Buffet

Mixed greens Salad, Two pastas with Marinara Sauce and Alfredo Sauce,

Grilled Chicken, Meatballs & Garlic Bread

Coffee, Ice Tea and Lemonade Bar

\$22/person

Salad Buffet

Your choice of Two:

Classic Caesar/Chopped/Wedge/Spinach

A Salad Bar assortment of toppings to include:

Onion/Cherry Tomato/Black Olives/Carrots/ChickPea/Cucumber/Shredded
Cheese/Croutons,

Cottage Cheese and Fresh Fruit

\$16/person

Add:

Grilled Chicken \$6

Grilled Shrimp \$8

Salad, Soup and Sandwich Buffet

Your choice of Two:

Classic Caesar/Chopped/Wedge/Spinach

A Salad Bar assortment of toppings to include:

Onion/Cherry Tomato/Black Olives/Carrots/Chick Pea/Cucumber/Shredded
Cheese/Croutons

Your choice of Two Soups:

Italian Wedding/Hearty Vegetable/Tomato Basil Bisque/Chicken Tortilla

Your choice of Two Sandwich/Wraps:

Club/Chicken Salad on Croissant/Chicken Caesar Wrap/Turkey Avocado Wrap

\$24/person

~Dinner Buffet~

All Dinner Buffet's are priced per person and include a Mixed Greens Salad Table and Coffee, Ice Tea and Lemonade Bar.

The Putters Buffet

Your choice of two Entrees:

- ~ Stuffed Chicken Breast with a Rosemary Gravy
- ~ Boneless Chicken Breast, Fresh Mozzarella, Tomato, and Basil, Garlic Cream Sauce
 - ~ Chicken Piccata in a Chardonnay, Lemon and Caper Butter Sauce
 - ~ Chicken Marsala in a Wild Mushroom Marsala Demi-Glace
- ~ Shrimp Pasta Alfredo with Spinach, Roasted Tomato, Wild Mushrooms
 - ~ Pasta and Meatballs in a Bolognese Sauce
 - ~ Oven Roasted Ham in a Pineapple Glaze (*Available for carving*)
- ~ Oven Roasted Pork Loin in a Creamy Dijon Sauce (*Available for carving*)
 - ~ Spice Crusted Pork Tenderloin in a Cranberry Apple Chutney
- ~ Beef Bourguignon in a Red Wine, Mushroom and Onion Mirepoi
 - ~ Oven Roasted Cod Filet in a Lemon Beurre Blanc Sauce
 - ~ Honey Bourbon glazed Salmon
- ~ Wild Mushroom Ravioli with a Vegetable Ragout and Truffle Cream (Vegan)
- ~ Roasted Cauliflower Steak, Parmesan Crusted with Horseradish Cream (Vegan)

Your choice of three sides:

Thyme Roasted Yukon Gold Potatoes	Seasonal Vegetable
Rice Pilaf	Green Bean Casserole
Rosemary Roasted Redskins	Creamed Corn Casserole
Mashed Potatoes and Gravy	Stuffed Mushrooms
Cheesy Potato Casserole	Bacon Wrapped Chestnuts
California Medley	Macaroni & Cheese

\$30/person

The Driver & Wedge Buffet

Your Choice of One of the below Entrees:

- ~ 8oz. Certified Angus Beef Strip Steak in Pinot Noir Butter
- ~ 6 oz. Filet Mignon/Center Cut with Cabernet Shallot Demi-Glace
- ~ 8oz. Bistro Sirloin in Rosemary Garlic Au Jus
- ~ Home-Style Braised Short Rib in Demi-Glace
- ~ Roasted Prime Rib (*Available for carving*)
- ~ Roasted Leg of Lamb (*Available for carving*)

Your Choice of One of the below Entrees:

- ~ Stuffed Chicken Breast with a Rosemary Gravy
- ~ Boneless Chicken Breast, Fresh Mozzarella, Tomato, and Basil, Garlic Cream Sauce
- ~ Chicken Piccata in a Chardonnay, Lemon and Caper Butter Sauce
- ~ Chicken Marsala in a Wild Mushroom Marsala Demi-Glace
- ~ Shrimp Pasta Alfredo with Spinach, Roasted Tomato, Wild Mushrooms
- ~ Pasta and Meatballs in a Bolognese Sauce
- ~ Oven Roasted Ham in a Pineapple Glaze (*Available for carving*)
- ~ Oven Roasted Pork Loin in a Creamy Dijon Sauce (*Available for carving*)
- ~ Spice Crusted Pork Tenderloin in a Cranberry Apple Chutney
- ~ Beef Bourguignon in a Red Wine, Mushroom and Onion Mirepoix
- ~ Oven Roasted Cod Filet in a Lemon Beurre Blanc Sauce
- ~ Honey Bourbon glazed Salmon
- ~ Wild Mushroom Ravioli with a Vegetable Ragout and Truffle Cream (Vegan)
- ~ Roasted Cauliflower Steak, Parmesan Crusted with Horseradish Cream (Vegan)

Your choice of three sides:

Thyme Roasted Yukon Gold Potatoes	Seasonal Vegetable
Rice Pilaf	Green Bean Casserole
Rosemary Roasted Redskins	Creamed Corn Casserole
Mashed Potatoes and Gravy	Stuffed Mushrooms
Cheesy Potato Casserole	Bacon Wrapped Chestnuts
California Medley	Macaroni & Cheese

\$38/person

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~Carving Stations~

\$100 Carver Fee applies to each station Chef Manned.

Carving options listed under dinner buffet menus.

Pricing is guaranteed 60 days prior to event.

~Plated Dinner~

All entrée selections on the Buffet Menu can be served plated with a tossed salad, rolls and butter. *Your Choice of One Entrée and Two Sides.*

The Putters Plated \$32.00

The Driver & Wedge Plated \$40.00

~Duet Plates~

5oz. Filet Mignon & 6oz. Lobster Tail ~ Demi-Glace and Champagne Butter

Market Price

5oz. Filet Mignon & 6oz. Faroe Island Salmon ~ Demi-Glace and Citrus Salad

Market Price

5oz. Filet Mignon & Seared Chicken Breast ~ Wild Mushroom Marsala

Market Price

~Desserts~

Deluxe Assorted Pastry Displays Available at a per person price.

Choose any three items:

Assorted Seasonal Miniature Pastries/Individual Assorted Tarts/ Assorted Cheesecake Options/Lemoncello Flutes/Tiramisu/ Assorted Cookies/ Assorted Pies/Macaroons/ Assorted Cupcakes/ Assorted Cakes/Ice Cream Sundae Bar/Brownies

\$4/person

~Cheers!~

Champagne Toast

\$4/person

Mimosa Bar

Champagne, Assorted Berries, Orange Juice and Cranberry Juice

\$6/person

Bloody Mary Bar

Absolut, Tito's, and Kettle One Vodkas

Mixed with Zing Zang

\$6/person

~Consumption Bar~

Open Bar by Consumption. Each Drink consumed by guest is Individually Priced.

Domestic Bottled Beer - \$4.00

Choice of Four:

Budweiser/Bud Light/Michelob Ultra/Great Lakes Dortmunder Gold

Miller Lite/Coors Light/Corona Extra/Busch Lite/Heineken

Import Beer/Seltzer - \$5.00

Blue Moon/Stella/High Noon/White Claw

Soda Pop - \$2.00/glass

House Wine - \$5.00/glass

Cabernet Sauvignon/Pinot Noir/Merlot/Chardonnay/Pinot Grigio

Bottom Shelf Cocktails - \$7.00

Top Shelf Cocktails - \$9.00

Tito's Vodka/ Bacardi Rum/Captain Morgan Rum/Beefeater Gin/Dewar's Scotch/Jack Daniel's Whiskey/Canadian Club Whisky/Jim Beam Bourbon/Jose Cuervo Especial Tequila

~RENTAL FEE INCLUDES~

- o All Cocktail and Reception Equipment and Setup Including:
 - o Tables & Chairs
 - o On-Site Event Coordinator

~ADDITIONAL FEES~

Napkin Upgrade \$0.25/person

90x156 Floor-length Linen \$13.00/per cloth

90x90 Tablecloth \$3.00/per cloth

85x85 Tablecloth \$2.50/per cloth

61x61 Tablecloth \$1.50/per cloth

Additional Chair Rental/cost available based on size

Tent Rental/cost available based on size

Additional Table Rental/cost available based on size

Bartender (per) \$50.00

Golf Course Set Up \$100.00

Cart Fee for Course Photos/per \$25.00

Smart TV \$50.00

Podium and Microphone \$50.00

Cake Cutting Service \$100.00

Cookie Table Set Up \$150.00

Easel \$10.00

Security Fee based on Police Fee \$50.00/hr.

Pricing subject to change. Quotes are good for 30 days after receipt.

All SGC facilities are subject to the Special Function Contract. Deposits are non-refundable in the event of cancellation.

~Salem Golf Club Facility Fee Schedule for Members~

All Room charges are for four hour events.

The Williamsburg Room \$200.00 ~ Maximum 60 ppl.

The Garden Room \$175.00 ~ Maximum 50 ppl.

Formal Dining Room \$250.00 ~ Maximum 80 ppl.

Lounge \$100.00 ~ Maximum 60 ppl. for cocktails

The Grand Ballroom \$500.00 ~ Maximum 200 ppl. with dancefloor

Maximum 240 ppl. w/out dancefloor

Upper Tee Room \$75.00 ~ Maximum 40 ppl.

Lower Tee Room \$100.00 ~ Maximum 25 ppl.

Complete Upper level including The Williamsburg, The Garden Room and The Grand Ballroom

\$1000.00

Maximum 320 ppl. with dancefloor

A deposit is required to reserve all events:

100 persons and above \$1000.00

50-99 persons \$500.00

49 persons or less \$250.00

~Salem Golf Club Facility Fee Schedule for Non-Members~

All Room charges are for four hour events.

The Williamsburg Room \$300.00 ~ Maximum 60 ppl.

The Garden Room \$275.00 ~ Maximum 50 ppl.

Formal Dining Room \$350.00 ~ Maximum 80 ppl.

Lounge \$200.00 ~ Maximum 60 ppl. for cocktails

The Grand Ballroom \$2,500.00 ~ Maximum 200 ppl. with dancefloor

Maximum 240 ppl. w/out dancefloor

Complete Upper level including The Williamsburg, The Garden Room and The Grand Ballroom

\$3000.00

Maximum 320 ppl. with dancefloor

A deposit is required to reserve all events:

100 persons and above \$1000.00

50-99 persons \$500.00

49 persons or less \$250.00