



Thank you for choosing Maple Dale Country Club for your forthcoming special event. I am confident that you will find the entire staff exceptionally flexible and accommodating to your needs.

Whether you are having a business luncheon for ten, or a wedding reception for two hundred, you can be assured that every detail is handled with the utmost care and attention.

We will be happy to custom design a menu to meet your budget.

Maple Dale Country Club takes pride in providing the best food, service and atmosphere in Delaware.

So, sit back and relax and let us organize an event that will exceed your expectations.

Again, thank you for choosing Maple Dale Country Club. Please do not hesitate to call if I may be of any further assistance. I look forward to working with you.

Sincerely,

*Chris Aulita
General Manager*

12/18/08

REFRESHMENTS

Freshly Brewed Coffee and Hot Teas <i>Regular and Decaffeinated</i>	\$12.00 per pot
Iced Tea or Lemonade garnished with lemon wedges	\$17.00 per gallon
Assorted Bottled Can Drinks <i>Coke, Diet Coke, Sprite</i>	\$1.75 each
Bottled Spring Water	\$2.00 each
Assorted Donuts or Flaky Croissants	\$25.00 per dozen
Assorted Fruit Filled Danish	\$22.00 per dozen
Bagels served with Cream Cheese with Fruit Preserves	\$30.00 per dozen
Assorted Fruit Muffins	\$14.00 per dozen
Chocolate Brownies <i>With or without nuts</i>	\$17.00 per dozen
Miniature Éclairs, Cream Puffs, and Lemon Bars	\$14.50 per dozen
Soft Pretzels	\$15.00 per dozen
Cookie Jars <i>Filled with Sugar, Chocolate Chip and Macadamia Nut Cookies</i>	\$18.00 per dozen
Candy Jars <i>Filled with assorted candy bars</i>	\$18.00 per dozen
Sliced Fresh Fruit, Imported and Domestic Cheeses	\$7.95 per person
Fresh Seasonal Whole Fruit in a basket	\$1.50 per person
Yogurt Cups	\$2.00 each
Trail Mix, Potato Chips or Pretzels	\$10.00 Pound
Granola Bars	\$ 1.75 each
Chips and Such <i>Individual Bags of Potato Chips, Pretzels, Doritos, Popcorn</i>	\$.75 each
Juice - Orange, V-8, Cranberry	\$ 1.75 each

BREAKFAST BUFFETS

Priced per person

Rise and Shine - \$ 6.95

Regular and Decaf coffee

Chilled fruit juice (V-8, Orange and Cranberry)

Assorted muffins and Danish

Continental - \$8.95

Regular and Decaf coffee

Chilled Fruit Juices (V-8, Orange and Cranberry)

Assorted Muffins, Danish and Donuts

Seasonal Fresh Fruit

Continue on next page

The Maple Dale - \$11.95
Chilled Fruit Juices V-8, Orange and Cranberry)
Assorted Muffins, Danish and Donuts
Seasonal Fresh Fruit
Scrambled Eggs
French toast with syrup
Home style Potatoes
Bacon and Sausage
Regular and Decaf coffee
(Minimum of 25 persons)

Omelet station - add \$5.95 per person
Includes the following
Cheddar cheese, onions, ham, tomatoes bell peppers and mushrooms

Belgian Waffle Station
Includes Fresh Whipped Cream and Warm Maple Syrup
\$3.95

ALA CARTE BREAKFASTS

Priced per person

Fluffy Scrambled Eggs or Eggs Benedict - \$ 8.95
Includes choice of orange, v-8 or cranberry juice, bacon or sausage, home-style potatoes, biscuits, whipped butter, fruit preserves, regular and decaf coffee or hot tea.

With Grilled Ham Steak - \$ 10.95
6-ounce Rib-eye Steak - \$ 14.95

BRUNCH BUFFETS

25-person minimum - Priced per person

Brunch Menu #1 **\$17.95**
Assorted fresh juices, seasonal fresh fruit, scrambled eggs, lyonaise potatoes, bacon, sausage, assorted Danish and bagels served with cream cheese and honey butter, mini waffles with butter and warm maple syrup and omelet station.
Add one drink of Mimosas, Screwdrivers or Bloody Mary's for an additional \$3.50

Continue on next page

Brunch Menu #2

\$23.95

Assorted fresh juices, seasonal fresh fruit, scrambled eggs, lyonaise potatoes, bacon, sausage, assorted Danish and bagels served with cream cheese and honey butter, mini waffles with butter and syrup, eggs benedict, omelet station, chicken picatta, beef stroganoff with egg noodles and seafood crepes in a delicate cream sauce.

Add one drink of Mimosas, Screwdrivers or Bloody Mary's for an additional \$3.50

Brunch Menu #3

\$32.95

Assorted fresh juices, seasonal fresh fruit with chocolate fondue, iced bowl of shrimp cocktail, bagels and muffins with honey butter, bagels and muffins, fruit preserves and cream cheese, bacon, sausage, omelet station, waffle station, glazed honey baked ham, chicken Florentine, seafood casserole, rice pilaf, roasted mixed vegetables, carved whole tenderloin of beef, assorted mini desserts.

Add one drink of Mimosas, Screwdrivers or Bloody Mary's for an additional \$3.50

All brunch buffets include fresh assorted baked breads coffee, hot and iced tea service.

LUNCHEON BUFFETS

25-person minimum - Priced per person

Lunch buffets and entrees not available after 2pm

Deli Buffet

\$16.95

Selection of fresh deli sliced roast beef, ham and turkey, served with baked breads, assorted sliced cheeses, crisp lettuce, sliced tomato and onion, and pickle spear. Homemade Cole slaw, potato salad, seasonal fruit, potato chips, and assorted cookies. Includes coffee, tea and lemonade. Add soup for an additional \$3.50

Continue on next page

Picnic Buffet \$16.95

Barbeque and fried chicken served with homemade pasta, potato salad, cole slaw, honey baked beans and fresh baked corn muffins with whipped butter. Chilled sliced ice cold watermelon for dessert. Includes coffee, tea and lemonade

Cookout Buffet **Choose any two meats** \$15.95

All beef hot dogs- six ounce hamburgers, marinated grilled chicken breast or Italian sausage. Toppings include crisp lettuce, sliced tomato, onions and pickle spear. Homemade pasta, potato salad, Cole slaw and honey baked beans, Ice cold watermelon, and assorted cookies for dessert. Includes coffee, tea and lemonade

Build your own lunch buffet

One Entrée \$13.95 - Two Entrées \$15.95 - Three Entrees \$17.95

Includes choice of soup or salad, vegetable and starch, fresh baked bread, coffee, tea or lemonade

Add soup du jour for \$ 3..25

Wild Mushroom – Maryland Crab Chowder – Shrimp or Crab Bisque – Vegetable Beef – Chicken and Rice – Cream of Crab – New England clam chowder

Choose from any of the following

Beef Tips Bordelaise - Fried or Herb Baked Chicken - Chicken Breast, Wild Mushroom Marsala Sauce - Meat or Vegetable Lasagna – Fresh Bake Atlantic Salmon, Shrimp sauce - Roast Turkey, Sage Stuffing – Fried Flounder, Tartar Sauce- Baked Founder, Lemon Beurre Blanc Chicken or Shrimp Stir-fry Chicken Florentine, Roasted Pepper Sauce -Sliced Top Round, Mushroom Sauce Herb Crusted Porkloin, Apple Demi Glaze – Oven Roasted Turkey with Dressing Honey Baked Ham, Pineapple – Seafood or Chicken Newberg over Rice Vegetable Penne Pasta Stir Fry – Beef Stroganoff

Choose any one

Vegetable and Starch Selection

Additional vegetable or starch available for additional \$2.50 per person

Continue on next page

Steamed Vegetables

Green Beans – Green Beans Almondine – Broccoli – Asparagus – Sugar Snap peas
Snow Peas – Fresh Vegetable Medley – Broccoli and Cauliflower, – Sautéed
Mushrooms - Green Beans with Pine Nuts

Starches

Rice Pilaf - Duchess Potato - Baked Stuffed Potato - Roasted Garlic Mashed Potato
Roasted Red Bliss Potatoes Rosemary

ALA CARTE LUNCHESES

Priced per person

Menus can be custom designed to meet your budget

*All lunch entrees include fresh garden salad or cup of soup Du Jour, steamed vegetable, starch,
fresh bake rolls, whipped butter, coffee, hot tea, iced tea service.*

Beef

London broil, Sherry Mushroom Sauce	\$18.95
6 ounce Oven Roasted Prime Rib of Beef	\$19.50
Open Faced Hot Roast Beef Sandwich, Gravy	\$14.95
6 ounce Petite Filet of Beef, Mushroom Cap	\$23.00
Oven Roasted Sirloin of Beef, au jus	\$16.50

Pork

Baked Honey Ham, Pineapple Glaze	\$15.50
Herb Crusted Pork Tenderloin, Apple Demi Glaze	\$15.50

Poultry

Chicken and Mushroom Crepes, Topped with a Mushroom Cream Sauce	\$15.95
Turkey, Spinach and Brie Crepes, Topped with a light Cream Sauce	\$15.95
Chicken Florentine Stuffed with Spinach, White Wine Lemon Sauce	\$15.95
Chicken Picatta, Lemon Butter Sauce, over Angel Hair Pasta	\$15.95
Sesame Teriyaki Chicken over Rice -	\$15.95
Baked Breast of Chicken, Wild Mushroom Marsala Sauce	\$15.95
Oven Roasted Turkey with Dressing, Gravy	\$15.50

Continue on next page

Seafood

Sautéed Shrimp and Sea Scallops Scampi over Angel Hair Pasta	\$16.95
Fresh Baked Flounder Fillet, Lemon Beurre Blanc	\$13.50
Two Sautéed Lump Crab Cake, Remoulade sauce	\$Market Price
Grilled Atlantic Salmon, Shrimp Sauce	\$13.95

Vegetarian

Seasonal Steamed Vegetables, Baked Potato	\$10.95
Vegetarian Lasagna	\$13.50

Pasta

Seasonal Steamed Vegetables, over Pasta	\$10.95
Fettucini Primavera	\$12.95
Tortellini Carbonara	\$12.95
Cheese Ravioli in a Basil Cream Sauce	\$12.50
Meat Lasagna	\$10.95

Salad Plates

Chef Salad, Choice of Dressing	\$10.95
Herb Marinated Chicken Breast Salad	\$11.95
Herb Marinated Chicken Caesar Salad	\$11.95
Chicken Penne Pasta Salad	\$11.50

SALADS AND SANDWICHES

Caesar Salad

Traditional Caesar salad with our creamy homemade dressing and croutons	
Grilled Chicken	\$11.95
Grilled Shrimp	\$13.95

Chilled Salad Trio - \$12.95

Three tomatoes stuffed with chicken, vegetable and pasta salad, cottage cheese and seasonal fruit

Cobb Salad

\$11.50

Seasonal greens topped with turkey, bleu cheese, Monterey jack, avocado, hard-boiled egg, tomato wedges, black olives and croutons

Marinated Chicken Salad

\$11.95

Grilled chicken breast marinated in an Italian vinaigrette dressing served over a bed of mixed spring greens and seasonal fresh fruit with a raspberry yogurt dipping sauce

Crab Cake Sandwich	\$10.95
Jumbo lump Chesapeake Bay crabmeat on a Kaiser roll with fruit or fries and tartar sauce	
Grilled Chicken Breast	\$12.95
Boneless chicken breast marinated in Italian dressing and served with fries or fruit	
Steak and Cheese	\$11.95
Strip steak, grilled onions topped with provolone cheese, fries or fruit	
Chicken Salad	\$ 9.95
Served on choice of white, wheat or rye breads with seasonal fruit, fries or chips	

All Salad and Sandwich entrees are served with coffee, hot tea, iced tea, and lemonade.

HOT HORS D'OEUVRES

Priced per 100 pieces

Beef Brochettes - \$270.00

Tender, marinated beef served on skewers with a tangy sauce

Baked Spanakopita - \$200.00

Phillo dough stuffed with spinach and feta cheese

Bacon Wrapped Chicken Livers - \$75.00

Sweet and Sour Barbeque or Swedish Meatballs - \$135.00

Buffalo Teriyaki, or Barbeque Chicken Wings - \$135.00

Chicken Cordon Bleu - \$175.00

Bite size pieces with our own sauce

Chinese Egg Rolls with orange dipping sauce - \$135.00

Burger Sliders – Plain or Cheese - \$188.00

Served with mustard, ketchup and relish

Continue on next page

Mini Crab Cakes - \$250.00

Served with tartar sauce

Clams Casino - \$Market Price

Top neck clams covered with red and green pepper, mozzarella cheese and crisp pieces of bacon

Fried Shrimp served with cocktail sauce - \$275.00

Fried Coconut Shrimp with Orange sauce - \$275.00

Crabmeat Rangoon - \$185.00

Wrapped in wonton paper with cream cheese

Chicken Satays - \$275.00

Served with Thai peanut dipping sauce

Assorted Mini Quiche - \$175.00

Fried Jalepeno Poppers - \$65.00

Fried Chicken Tenders - \$135.00

Served with Honey Mustard or BBQ sauce

Mushroom Caps

Stuffed with crabmeat - \$250.00

Stuffed with feta cheese - \$150.00

Stuffed with spinach \$140.00

Stuffed with Italian sausage \$140.00

Scallops Wrapped in Bacon - \$275.00

COLD HORS D'OEUVRES

Priced per 100 pieces

Asparagus wrapped with Sirloin Beef with Dijon - \$110.00

Asparagus wrapped with Prosciutto - \$140.00

Continue on next page

Grilled Chicken Pinwheels - \$115.00
With Herb Cheese, Spinach in Tortilla Wrap

Italian Bruchetta on Toasted Crustini - \$125.00

Apple-wood Smoked Bacon - \$125.00

Celery Stuffed with Gorgonzola – Mascarpone Cream - \$155.00

Stuffed Cherry Tomatoes Filled with lemon dill cream cheese - \$64.00

Stuffed Cherry Tomatoes Filled Homemade Chicken Salad- \$127.00

Crisp Cucumber Rounds topped with Homemade Chicken Salad - \$100.00

Deviled Eggs - \$125.00

Reception Stations

Priced per person

Caesar Salad - \$8.95

Traditional Caesar Salad with romaine lettuce, seasoned croutons, and shredded parmesan cheese

With Chicken - \$10.95

With Salmon - \$11.95

Fajita - \$12.95

Fajitas with choice of seasoned beef or chicken and flour tortillas

Toppings include fresh salsa, sour cream, cheddar cheese and guacamole

Pasta – \$12.95

Accompanied with toasted garlic bread, and parmesan cheese

Choice of Two Pastas: Fussili, Penne or Bow Tie

Choice of Two Sauces: Garlic Basil Cream, Marinara or Sun-dried Tomato Pesto

Customize with Grilled Chicken - \$14.95

Nacho - \$9.95

Crisp tri color tortilla chips, pepper jack and aged cheddar cheese sauce, refried pinto beans, sliced jalapeno peppers, fresh salsa, sour cream and smashed avocado

Yukon Gold Mashed Potato Bar - \$3.50

Homemade mashed potatoes with chopped apple-wood smoke bacon, cheddar cheese, sour cream, and scallions

Homemade Salads

Priced by the pound

Shrimp - \$32.00 -Pasta Salad - \$6.00 Cole Slaw - \$5.00 Potato Salad - \$5.00

Sandwiches

Priced per hundred pieces

Assorted Tea Sandwiches – \$130.00

Tuna, Chicken and Egg Salad, Pimento Cheese

Mix and Match Mini Sandwiches - \$165.00

*Choose from Oven Roasted Turkey, Sirloin of Beef and Glazed Country Ham
Served on a roll with a tray of Monterey Jack, Swiss and Provolone Cheeses,
and Horseradish Sauce, Gourmet Spicy Mustard, and Mayonnaise*

Burger Sliders – Plain or Cheese - \$188.00

Served with mustard, ketchup and relish

Mini Grilled Cheese - \$85.00

Mini Grilled Cheese with Bacon - \$100.00

All Beef Hot Dogs with all the toppings - \$195.00

HOT and COLD

DISPLAYED HORS D'OEUVRES

Priced per person except where noted

Assorted Domestic and Imported Cheeses served with crackers - \$6.95

Display of Seasonal Fresh Fruit - \$5.95

Served with Raspberry Yogurt Dip and Warm Chocolate sauce

Garden Fresh Vegetables Crudite served with a Green Goddess Dip - \$3.50

Continue on next page

Fresh Antipasto and Cheese with rolls and condiments - \$8.95

Chilled Jumbo Peeled Shrimp on Ice - \$Market Price - priced per each
Served with lemons & cocktail sauce

Whole Smoked Wild Salmon - \$7.95

Served with cream cheese, diced red onion, capers, and dill mustard with crisp bagel bites

Seafood on the Half Shell - Oysters or Clams \$ Market Price per each

Served with cocktail and/or hot sauce

Warm Crab Dip with toasted garlic baguettes - \$7.50

Warm Spinach and Artichoke Dip with toasted garlic baguettes - \$6.95

Cold Crab and Cheese Ball with crackers - \$150.00 per hundred pieces

Baked Brie served with toasted baguettes - \$175.00 per medium wheel

Served approximately 25 people

Displayed Desserts

Priced per hundred pieces

Chocolate Covered Driscoll Strawberries - \$150.00

Chocolate Brownies - \$175.00

Assortment of Mini Chocolate Éclair's, Cream Puffs, and Lemon Bars - \$250.00

Assortment of Fresh Baked Cookies - \$150.00

Sugar, Macadamia Nut, Raisin and Chocolate Chip

Cocktail Accompaniments

Priced per pound

Crocks of Goldfish - \$5.50

Crocks of Bar Mix - \$5.50

Crocks of Mixed Nuts - \$13.50

Basket filled with Potato Chips or Salted Pretzels - \$6.00

Carving Station

Steamship Round of Beef - \$550.00

Serves 125 – 150 guest

Tender Top Round of Beef - \$135.00

Serves 50-60 guest

Whole Roasted Tenderloin of Beef – \$385.00

Serves 30 – 40 guest

Whole Roasted Tom Turkey - \$175.00

Serves 40 – 50 guest

Roasted Loin of Pork - \$145.00

With a green peppercorn crusted mustard sauce

Serves 25 guest

Black Oak Ham - \$175.00

Serves 40 – 50 guest

All carved meats fresh baked rolls and condiments of mayonnaise, cream of horseradish, horseradish and gourmet spicy mustard

DINNER BUFFETS

(Minimum 25 people)

(Priced per person)

Lasagna (vegetable or meat)

Manicotti

Tortellini with Alfredo or Carbonara sauce

Fried Chicken or Herb Baked Chicken

Marinated Chicken Breast

Honey Pecan Chicken

Chicken Cordon Bleu

Roasted Turkey Breast with homemade gravy

Beef Tips served with buttered egg noodles

Sliced Roast Beef au jus

Continue on next page

Sliced London broil with a mushroom sauce

Pork Tenderloin

Baked Virginia ham with a pineapple glaze

Shrimp Stir Fry served with rice

Broiled Flounder with crab

Seafood Creole served with rice

Steamed Vegetables

Green Beans – Green Beans Almondine – Broccoli – Asparagus – Sugar Snap peas

Snow Peas – Fresh Vegetable Medley – Broccoli and Cauliflower, – Sautéed

Mushrooms - Green Beans with Pine Nuts

Starches

Rice Pilaf - Duchess Potato - Baked Stuffed Potato - Roasted Garlic Mashed Potato

Roasted Red Bliss Potatoes Rosemary

One Entrée - \$22.95 ~ Two Entrees - \$25.95 ~ Three Entrees \$28.95

Each addition entrée is \$3.00 per person

Above buffets include salad bar with dressings and condiments, one vegetable, one starch, and rolls with butter, chef's choice of dessert, and coffee and tea.

Specialty Buffets

Buffet includes coffee, tea and lemonade

Priced per person

Backyard Barbeque - \$23.95

Barbeque chicken, barbeque baby back ribs, with cole slaw, potato salad, baked beans, corn on the cob, rolls with butter and assorted fruit cobbler. Coffee, tea, iced tea and water service included.

Pig Pick-en - \$27.95

Slow roasted whole pig served with fresh buns, homemade Cole slaw, potato salad, and marinated vegetable salad, honey baked beans with choice of peach, apple and cherry cobbler with vanilla bean ice cream, and fresh ice cold watermelon

Italian - \$18.95

Freshly baked vegetarian lasagna, zita diablo, tortellini carbonara, and Italian sausage with peppers and onions accompanied by a petite salad bar, fresh baked bread and assorted cookies

Continue on next page

Picnic - \$17.95

Pork barbeque and fried chicken served with potato salad, Cole slaw, baked beans, and fresh baked bread with whipped butter, and fresh ice cold watermelon for dessert.

Maple Dale Cookout - \$16.95

Grilled all beef hot dogs and eight ounce hamburgers, served with rolls and appropriate condiments, homemade potato salad and Cole slaw, honey baked beans and fresh baked assorted cookies, and ice cold watermelon

ALA CARTE DINNERS

(Priced per person)

We can custom designed menu to meet your needs

Chicken Marsala - \$23.95

Sautéed boneless breast with Marsala sauce

Chicken Sorrentine - \$23.95

Grilled boneless breast with Prosciutto ham, mushrooms spinach and mozzarella cheese

Chicken Chesapeake - \$26.95

Boneless breast stuffed with Chesapeake Bay crabmeat and fresh spinach

Petite Certified Black Angus Filet Mignon –\$27.95

*Six ounce center cut served with Béarnaise or Horseradish cream sauce
Larger sizes available upon request*

Certified Black Angus Roast Prime Rib of Beef - \$28.95

*Served au jus and horseradish sauce
(Minimum 15 people)*

Certified Black Angus Filet Mignon Medallions - \$30.95

*8-ounce center cut
Served over sautéed mushrooms and a red wine sauce*

Sliced Roast Tenderloin of Beef - \$30.95

Marinated in molasses and balsamic vinegar then topped with a sweet roasted garlic sauce

Continue on next page

Chesapeake Crab Cake - \$27.95

Fresh Chesapeake Bay crab meat pan seared and served with smoked corn and black bean relish

Grilled Tuna - \$24.95

Served with a black bean red pepper mango sauce

Grilled Atlantic Salmon - \$24.95

Served on a puffed pastry with a tomato basil buerre Blanc

Baked Stuffed Shrimp - \$28.95

Jumbo shrimp stuffed with Chesapeake Bay crabmeat wrapped in phillo dough and served with a lobster sauce

Roasted Pork Tenderloin - \$23.95

Served with an apple hunter sauce

Steamed Vegetables

Green Beans – Green Beans Almondine – Broccoli – Asparagus – Sugar Snap peas
Snow Peas – Fresh Vegetable Medley – Broccoli and Cauliflower, – Sautéed
Mushrooms - Green Beans with Pine Nuts

Starches

Rice Pilaf - Duchess Potato - Baked Stuffed Potato - Roasted Garlic Mashed Potato
Roasted Red Bliss Potatoes Rosemary

All dinner entrees include fresh garden salad, vegetable, starch, rolls with whipped butter, coffee, tea and iced tea service.

DESSERT SELECTIONS

Priced per person

New York Style Cheesecake with Raspberry Swirl - \$3.95

Strawberry Shortcake - \$3.95

Snickers Pie - \$9.95

Apple, Cherry or Pumpkin Pie - \$3.50

Lemon Meringue Pie - \$3.50

Boston Crème Pie - \$3.50

Chocolate Mousse Pie - \$3.95

Chocolate Mousse - \$2.95

Coupe Mozart (Vanilla ice cream, raspberry sherbet, raspberry sauce and chocolate sauce) - \$3.50

Crème Brulee - \$5.95

Crème de Caramel - \$5.95

Mini Desserts - \$5.95 (Choose Three)

Assorted Petite Fours, Cream Puffs, Chocolate Éclairs, and Assorted Cheesecakes

A/V EQUIPMENT RENTAL CHARGES

*Screen – No Charge - Overhead Projector - \$50.00 - TV/VCR - \$50.00
Flip Chart with pad - \$30.00 - Power Point Projector - \$300.00*

OTHER FEES AND CHARGES

Dance Floor set up fee - \$100.00 Coat Room Attendant - \$50.00 each attendant

Meeting Room with no Food & Beverage service will be charged a set up listed below:

Food minimums do apply!

*Board Room \$50 Pine Valley \$75 Turnberry A or B \$50 Outside Terrace \$100
Turnberry A&B \$300 St. Andrews \$700 St. Andrews Ballroom \$1000*

ROOM CAPACITIES

ST. ANDREWS BALL ROOM

Windows overlooking Golf Course with Patio, Neutral Decor

Accommodates up to 180 at rounds of 8

Accommodates 300 for Cocktail Receptions

ST. ANDREWS ROOM

Windows overlooking Golf Course with Patio

Accommodates up to 90 at rounds of 8

Accommodates 100 for Cocktail Receptions

TURNBERRY A and B Room

Windows overlooking Tennis Courts

Accommodates 50 at rounds of 8

Accommodates 75 Theater Style

Accommodates 80 for Cocktail Receptions

TURNBERRY A and B as separate rooms

Accommodates 24 at rounds of 8

PINE VALLEY ROOM

Cozy, intimate room with fireplace, wet bar and patio

Accommodates 40 at rounds of 8

Accommodates 40 - 50 for Cocktail Receptions with limited seating

BOARD ROOM

Accommodates 14 with conference style seating

TERRACE - Perfect for outdoor ceremonies and parties

Bar Prices

All liquor, Beer and Wine is sold on a per drink consumption
All prices include 20% Service Charge except where noted

Domestic Bottled Beer - \$3.25 per bottle

Miller Lite, Bud, Bud Light, Coors Light, Yuenling, Michelob Light

Imported Bottle Beer - \$4.50 per bottle

Heineken, Corona, Corona Light, Amstel Light

Keg Beer - \$MARKET PRICE per keg plus service charge

Miller Lite, Bud, Bud Light, Coors Light, Yuenling, Michelob Light

Imported Keg Beer - \$MARKET PRICE per keg plus service charge

Smithwicks and Peroni,

½ Keg serves 117 – 16oz glasses

Liquor

Cash or Tab Bar By The Drink

Premium Brands \$6.25 per drink

Seagram's VO Whiskey & 7

DeWars & Chivas Regal Scotch

Old Grand Dad & Jack Daniels (Black) Bourbon

Beefeaters & Tanqueray Gin

Bacardi & Bacardi Captain Morgans

Absolut & Ketel One

Jose Cuervo Tequila

Disaronna Amaretto, Southern Comfort, Kahlua

Peachtree Schnapps

Super Premium Brands: \$8.75 per drink

J&B, Johnny Walker Red or Black & Glenlivet Scotch

Grey Goose, Belvedere Vodka

Makers Mark & Wild Turkey Whiskey

House Wines

House Wines: \$6.60 per glass

Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigo, Shariz and Reisling

Sparkling Wine

House Champagne :\$25Per bottle

All prices are subject to change without notice

Standard Conditions and General Policies

*A \$300.00 **non-refundable** deposit is required to reserve dates and times requested for functions in the Boardroom, Pine Valley, Turnberry A and B, and St. Andrews Room.*

*A \$1000.00 **non-refundable** deposit is required to reserve dates and times requested for a function in any combination of the following rooms: Boardroom, Pine Valley, and Turnberry A and B, and St. Andrews.*

All deposits are due at time of booking event.

Maple Dale requires at least 2 weeks advance notice of menu selections and other arrangements. The party making the arrangements must notify the club of the exact number of guests to be served no later than (5) five business days prior to the function. The person having the event will be charged for the guaranteed number given or, the number of people in attendance, whichever is greater. If there is an increase in number of guaranteed guests, the club needs to be notified as soon as possible.

All prices are subject to change without notice. Signed contract prices will be honored.

A service charge of 20% is applied to all food and beverage sales.

Due to standard health practices, prepared leftover food may NOT be removed from the Club unless special prior arrangements have been made.

The person responsible for the banquet will be held accountable for any damages of club property.

Maple Dale reserves the right to change room assignments. You will be notified of these changes in advance.

Substitutions can be made for food & beverage products at the discretion of Maple Dale Country Club

Continue on next page

Bar services will be terminated no later than 1:00 a.m. The club does not allow any food or beverages to be brought into or taken out of the club by the patrons or guests (unless special arrangements have been made).

We reserve the right to refuse alcohol to any guest not of legal drinking age, who cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated. The customer is liable for their guest's safety.

All State Alcohol rules and regulations apply. Guest in violation of state alcohol rules and regulations or any alcohol policies set fourth by Maple Dale Country Club will be asked to leave club property.

The event must be paid in full at the conclusion of the event unless other payment arrangements have been approved by the Banquet or General Manager prior to the event. A VISA, Master Card, Discover or American Express card number is required at the time of booking.

All prices are subject to change without notice.

Revised 1/2010

Visa/ MasterCard/American Express and Discover

Card:# _____

Expiration date: _____

Signature: _____

Date: _____