

Platteview Golf Club

Platteview Golf Club Catering Guide



4215 Platteview Rd Bellevue, NE 68123

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Welcome to Platteview Golf Club! Our spacious, newly renovated, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, and luncheon or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With seating up to 180 in our formal dining room, and additional seating on our deck overlooking our beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities.

BANQUET ROOM RENTAL FEES

Banquet Room: \$2,000

RENTAL FEE INCLUDES ALL OF THE FOLLOWING:

- Assistance in decorating, formal set-up and clean-up services
- Tables and chairs seating up to 180
- Linens: tablecloths skirting, chair covers, sashes
- Tablecloth options: white, ivory, black or red
- Skirting: black & white
- Napkins: We offer a variety of colors for you to select from
- Chair Covers & Sashes of many different varieties
- Use of China, Glassware, Silverware, Chafers, Centerpieces when using our catering
- 15'x15' Dance Floor
- Security
- Beverage accommodations including Coffee, Tea, and Water
- Professional Staff, Bartender(s), Event Planner to assist in event planning

A service Charge of 20% as well as appropriate taxes will be applied to all Food & Beverage Purchases

DECORATIONS AND LINENS

Platteview Golf Club is pleased to offer a variety of linen selections for your event. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Platteview GC Event Coordinator must approve all decorations prior to the event. You may decorate for your event the day of your event unless special needs are approved by the coordinator. An allotment of six hours will be allowed for your event and all events must conclude by midnight. An additional fee of \$100 per hour will be applied if longer time is needed.

ENTERTAINMENT

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

GUARANTEE AND CANCELLATIONS

A deposit of \$500.00 as well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. Final Menu selections and Head count is due 2 weeks prior to each event to insure the availability of desired menu items. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases.

BAR & LIQUOR OPTIONS

Cash Bar Individual guests pay for all alcoholic beverages. There is no additional charge to the host of the event. This is an attractive option if you do not want to encourage your guests to consume alcohol during the function, or if there are only a few guests that prefer to drink.

Limited Open Bar The host sets a specific dollar amount for the bar. Guests drink without any cost to them until the pre-set limit has been reached. Once the pre-set limit is reached, the bar changes over to Cash Bar, and the guests are responsible for the charge of their beverages on an individual basis. The limit can be set for any denomination. If less than the limit set is used you will only be charged for what is consumed.

Deluxe Open Bar A tab will be run during the entire party for all alcoholic beverages consumed by the guests. The total tab will be applied to the final bill at the conclusion of the event and settled accordingly.

Champagne and Special Request Wines Every effort will be made to accommodate special requests for Champagnes and Wines. Please make requests to Platteview GC Event Coordinator at least 2 weeks prior to your event. Additional charges may apply.

Basic Package

Your of choice of one type of domestic keg beer (Bud Light, Miller Lite, Coors Light) along with our House wine which includes Chardonnay, Pinot Grigio, Cabernet Sauvignon and Pinot Noir; Fountain Soda (Pepsi products, Iced tea and coffee.

Full package Bar Options (All include Basic Package)

<u>Well</u>	<u>Call</u>	<u>Premium</u>
Barton Vodka	UV Vodka	Absolut
Barton Gin	UV Blue Vodka	Jack Daniels
Barton Rum	Tanqueray	Crown Royal
Canadian Springs Whisky	Bacardi Rum	Maker's Mark
Juarez Tequila	Captain Morgan	Patron
Amaretto	Malibu	Bailey's
Peach Schnapps	Seagram's 7	Kahlua
Peppermint Schnapps	Jim Beam	
	Dewars	
	Sauza	

	Basic Package	Well	Call	Premium
1 Hour	\$7	\$9	\$10	\$11
2 Hours	\$10	\$11.00	\$13	\$14
5 Hours	\$12	\$14.00	\$16	\$18
Additional Hours	\$1/hour	\$1/hour	\$1/hour	\$1/hour

A La Carte Menu

Domestic Keg \$300 (Serves 150-12 oz glasses)

Premium Keg \$375 (Serves 150-12 oz glasses)

Domestic Beer Bottle \$3.50

Premium Beer Bottle \$4.00

House Wine-Bottle \$20.00 (750mL)

Well Liquors- \$4.00

Call Liquors- \$5.00

Premium Liquors- \$6.00

All Packages are based per person. There will be a 20% service charge

FOOD AND BEVERAGE GUIDELINES

All food and beverage, alcoholic or otherwise, consumed on golf course property must be purchased from Platteview GC with the sole exception of “theme” desserts such as wedding or birthday cakes. Platteview does allow outside catering at an outside catering fee of \$6.00 per person.

Due to strict regulations, we must enforce the following policies:

- No alcoholic Beverages served without valid I.D.
- Only one drink may be served per person at any one time
- If it is deemed that a person appears intoxicated, service will be refused
- Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises

The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy

All menus include one entrée, one salad, one vegetable and one starch option. All dinners include dinner roll and butter.

Entrees

- ❖ Prime Rib Carving Station Cooked to Medium Rare \$21.99
- ❖ Half Pound Raspberry Baked Salmon \$19.99
- ❖ Chicken Cordon Bleu \$17.99
- ❖ Teriyaki Chicken \$15.99
- ❖ 10oz Bacon Wrapped Pork Loin \$17.99
- ❖ Slow Cooked Brisket Served on Slider Buns \$16.99
- ❖ Hand Battered Fried Chicken \$14.99
- ❖ Three Meat Option- Prime Rib Carving Station, Grilled Chicken & Raspberry Baked Salmon \$26.99
- ❖ Prime Rib Carving Station & Grilled Chicken \$23.99
- ❖ 6oz Bacon Wrapped Filet Mignon & Shrimp Scampi \$30.99
- ❖ Raspberry Baked Salmon & Pork Loin \$22.99
- ❖ Parmesan Chicken & Pesto Alfredo Cheese Ravioli \$19.99
- ❖ 12oz New York Strip \$21.99

Salad Selections

- ❖ Garden Salad (choice of 2 dressing: Ranch, Bleu Cheese, Raspberry Vinaigrette, Italian, Dorothy Lynch)
- ❖ Caesar Salad
- ❖ Strawberry Balsamic Salad
- ❖ Italian Pasta Salad
- ❖ Creamy Pasta Salad
- ❖ Broccoli Salad

Vegetable Selections

- ❖ Chef's choice of steamed seasonal vegetables
- ❖ Southwest Corn Casserole
- ❖ Buttered Corn
- ❖ Fresh Cut Haricot Bacon Green Beans
- ❖ Green Bean Almandine

Starch Selections

- ❖ Cheesy Garlic Mashed Potatoes
- ❖ Baked Potatoes
- ❖ Red Skinned Smashed Potatoes
- ❖ Mashed Potatoes and Gravy
- ❖ Potato Au Gratin
- ❖ New Roasted Red Potatoes
- ❖ Wild Rice
- ❖ Macaroni and Cheese

Themed Dinner Options:

Italian Buffet

Homemade meat lasagna, Italian style chicken breast, tri-colored tortellini with homemade Alfredo sauce, garden salad with garlic breadsticks **\$16.99**

Traditional Buffet

Slow cooked roast beef and smoked turkey smothered in gravy, cheesy garlic mashed potatoes, buttered corn, garden salad and roll with butter **\$16.99**

Fajita Buffet

Grilled steak and chicken with grilled bell peppers and onions, flour tortillas, fried tortilla chips, cheese, tomatoes, black olives, jalapenos peppers, with refried beans and rice. Served with salsa sour cream and guacamole **\$16.99**

Plated Dinners are additional \$3.00/person. Buffets are designed to run for 90 minutes.

Add Grilled Chicken to any option for \$2.00

Dessert may be added to your menu selection for only \$4.00 per person

Hors D' Oeuvres Options:

There is a minimum charge of 40 people for any Friday or Saturday parties. One selection per event

Hot Selections

Stuffed Mushrooms
Egg Rolls with Sweet & Sour
Toasted Raviolis with Marinara
Crabmeat & Artichoke Dip with Chips
Meatballs with Cream Sauce
Teriyaki Chicken Skewers

Cold Platters

Deviled Eggs
Assorted Cheese Tray
Mexican Layer Dip with Fried Tortilla Chips
Vegetable Platter with Ranch Dip
Seasonal Fresh Fruit Platter
Assorted Mini Desserts

Option One: Choose two Hot and two Cold Platters **\$14.99**

Option Two: Choose three Hot and three Cold Platters **\$16.99**

Option Three: Choose four Hot and four Cold Platters **\$19.99**

Add Jumbo Shrimp cocktail to any hors d'oeuvres package for \$3.99 per person

Add Prime Rib with rolls to any hors d'oeuvres package for \$5.99 per person