



*Gleneagles
Meetings*



BANQUET ROOMS

*Room Rentals required for non-member events.
Food and Beverage Minimums do not include tax, gratuity or miscellaneous charges*

CARNOUSTIE AND MUIRFIELD ROOMS

Seat Capacity: 40-70 guests

Room can be divided into two private rooms to hold 20-30 guests each

TROON ROOM

Seat Capacity: 50-80 guests

GLENEAGLES ROOM

Seat Capacity: 100-150 guests

GLENEAGLES AND TROON ROOM

Seat Capacity: 100-220 guests

TURNBERRY ROOM

Seat Capacity: 200 guests, 150 guests with a dance floor

For your convenience, the Club will add a 22% service charge and local sales tax to all food and beverage purchases.
All prices are subject to change.

MEETING 2

AUDIO VISUALS

IN HOUSE AND À LA CARTE

Wireless or Lavalier Microphone	\$50 each
Screen only (host providing own projector)	\$50 each
LCD Projector with screen	\$200 each
Speaker Phone (limited availability)	\$75 each
Flat Screen TV	\$200 each
Flip Chart or Dry Erase Board	\$30 each
Easel	\$20 each
Staging (8' x 6' pieces)	\$100 per piece

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MEETING 3

MEETINGS

MEETING À LA CARTE

Beverage Station Package

\$18.50/guest for Half Day Meeting (4 hrs or fewer) | \$24/guest for Full Day Meeting (4.1 to 8 hrs)

Includes Coffee, Iced Tea, Bottled Water and Assorted Sodas

Individual Beverages

Assorted Fruit Juices | \$4.50 each

Assorted Soft Drinks | \$4.50 each

Bottled Water | \$4.50 each

Coffee or Tea | \$42 per gallon

Flavored Sweet Tea | \$42 per gallon

Lemonade | \$45 per gallon

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MEETING 4

MEETINGS

MEETING BREAKS

Each break \$13.50/guest

Fruit Lovers Break

Fresh Fruit Skewers, Fruit Yogurt Shooters, Dried Fruit and Trail Mix

Healthy Break

Vegetable Crudities with Ranch Dip, Fresh Fruit Skewers, Granola Bars and Pita Chips with Hummus

Chocolate Lovers Break

Double Fudge Brownies, Chocolate Chip Cookies, Chocolate Dipped Strawberries and Chocolate Covered Pretzels

South of the Border Break

Tortilla Chips, Green and Red Salsa, Guacamole, Queso and Jalapeños
Add Chicken or Steak Fajita Tortilla Rollup \$3 per guest

Prime Time Break

Popcorn and Movie-Sized Candy

Crunchy Munchies

Trail Mix, Pretzels, Popcorn, House-Made Chips, French Onion Dip

Play Ball

Salted Jumbo Pretzels, Spicy Mustard, Warm Cheese Sauce, Cracker Jacks, Roasted Peanuts, Root Beer in Bottles

Fresh and Savory

Vegetable Crudite with Ranch Dip, Hummus with Pita, House-Made Potato Chips with French Onion Dip

BREAKFAST

Healthy Choice | \$21.50/guest

Seasonal Melons and Berries
Oatmeal with Honey, Almonds, Walnuts and Dried Fruits
Cottage Cheese with Sliced Tomatoes, Avocado and Hard-Boiled Eggs
Yogurt with Granola, Dried Fruits and Almonds
Orange and Grapefruit Slices
Hot Coffee and Hot Tea

Barista Station | \$10.50/guest

Club Blend Coffee, Sugar Swizzle Stick, Cinnamon, White Chocolate,
Candied Orange Peel, Dark Chocolate, Whipped Cream

Grab and Go | \$15.50/guest

Fresh Bagels and Cream Cheese
Assorted Granola Bars
Individual Fruit Yogurt
Seasonal Fresh Fruit
Naked Juice
Hot Coffee

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MEETING 6

BREAKFAST

BUILD YOUR OWN

\$27/guest Breakfast Buffet | Brunch

Buffets less than 50 guests will incur a \$150 setup fee and require a minimum of 25 guests unless otherwise specified.

Starch *(Choice of One)*

Pancakes with Butter and Syrup
Oatmeal Raspberry Brûlée
Hash Brown Potatoes
Southern-Style Cheese Grits

Fruits *(Choice of One)*

Seasonal Sliced Melons
Strawberries and Cream
Fruit Display
Berry Bowl

Proteins *(Choice of One)*

Crispy Center-Cut Bacon
Country Pork Sausage Patties
Turkey Bacon

Entrées *(Choice of Two)*

Chorizo Burrito - Avocado, Queso Fresco, Eggs, Salsa
Muffin with Eggs, Italian Sausage and Smoked Provolone Cheese
Toast with Scrambled Eggs, Chopped Brisket, Jalapeño and Cheese
Cheese Blintz with Berry Compote
Scrambled Eggs, Cream Cheese and Chives
Eggs - Andouille Sausage, Peppers, Onions, Tobacco Aioli
Chicken Crêpes with Velouté Sauce

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MEETING 7

BREAKFAST

GLENEAGLES BREAKFAST TABLE

2 Entrées: \$22.50/guest | 3 Entrées: \$24.75/guest

Buffets less than 50 guests will incur a \$150 setup fee and require a minimum of 25 guests unless otherwise specified.

Entrées (Choice of Two or Three)

Vegetarian Chilaquiles, Scrambled Eggs, Cheese Blintzes, Migas, Spinach, Mushroom and Swiss Quiche, Buttermilk Pancakes or French Toast

Proteins (Choice of Two)

Crispy Center-Cut Bacon
Country Pork Sausage Patties or Links
Turkey Bacon
Chicken Apple Sausage

Sides (Choice of One)

Hash Brown Potatoes
Cheese Grits
Cottage-Fried Potatoes

Included on Buffet

Seasonal Sliced Fruit, Coffee and Iced Tea

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MEETING 8

BREAKFAST

PLATED BREAKFAST

Menu choices include coffee.

*Enhance any option with a fresh fruit cup at \$4/guest
or with assorted fruit juice at \$4.50/guest.*

Freshly Scrambled Eggs | \$16.50/guest

Bacon, Hash Brown Potatoes and Muffin

Short Stack | \$16.50/guest

Berry Compote and Syrup

Healthy Breakfast Trio | \$16.50/guest

Yogurt with Granola, Seasonal Fruit Medley and Oatmeal with Dried Fruit

CONTINENTAL BREAKFAST DISPLAYS

Queen's Continental Breakfast Display | \$16/guest

Breakfast Breads, Seasonal Sliced Fruit and Hot Coffee

King's Continental Breakfast Display | \$20.50/guest

Breakfast Breads, Seasonal Sliced Fruit and Hot Coffee

Choice of One Hot Item:

Breakfast Tacos or Mini Breakfast Croissants

Enhancements to Continental Breakfast

Assorted Fruit Juices | \$4.50/bottle

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MEETING 9

LUNCH

PLATED LUNCH

Menus include Gleneagles House Salad, Rolls and Butter.

Almond-Crusted Chicken | \$22/guest

Apricot Chardonnay Crème, Rice Pilaf, Seasonal Vegetable

Crispy Fried Chicken Salad | \$20/guest*

Avocado, Cheddar Cheese and Tomato. Buttermilk Ranch or Honey Mustard Dressing

Roasted Chicken Crêpes | \$20/guest

Chicken Velouté, Rice Pilaf, Asparagus

Trio of Salads | \$20/guest*

Soup of the Day. Trio of Salads: Seasonal Fruit Salad with Poppy Seed Dressing, Vegetable Pasta Salad, Clubhouse Chicken Salad or Albacore Tuna Salad

Shiner-Braised Boneless Beef Short Ribs | \$23/guest

Crushed Yukons, Seasonal Vegetable

Teriyaki-Glazed Salmon | \$24/guest

Rice Pilaf, Seasonal Vegetable

Petite Filet | \$39/guest

Whipped Potatoes, Seasonal Vegetable, Garlic Butter

Vegan Pad Thai | \$22/guest (V, GF)

Tofu, Rice Noodles, Spicy Pad Thai Sauce

Vegetable Biryani | \$22/guest (V, GF)

Rice, Vegetables, Chickpeas, Infused with Indian Spices

Split Roasted Cauliflower | \$22/guest (V, GF)

Tahini Sauce

Vegan Alfredo | \$22/guest (V, GF)

Cashew and White Miso Sauce

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MEETING 10

LUNCH

LUNCH BUFFET

Menus include Rolls and Butter. Minimum of 50 guests.

DELI TABLE

\$26/guest

Sliced Honey-Glazed Ham, Smoked Turkey Breast, Roasted Beef, Clubhouse Chicken Salad, Cheddar Cheese, Swiss Cheese, Pepper Jack Cheese, Assorted Breads and Condiments, Fresh Seasonal Fruit Salad, Pasta Salad, Potato Chips, Fresh Assorted Cookies and Brownies

BACKYARD TABLE

2 Entrées \$27/guest | 3 Entrées \$33/guest

Entrées (Choice of Two or Three)

Smoked Brisket, Grilled Chicken Breast, Smoked Sausage or Hamburger
(Brisket includes \$100 Attendant Fee)

Sides (Choice of Two)

Potato Chips, Mustard Potato Salad, Cole Slaw
Included: Fresh Baked Cookies

ITALIAN

\$30/guest without desserts | \$35/guest with desserts

Salad

Classic Caesar Salad

Entrées (Choice of Two)

Cheese-Filled Tortellini with Chicken, Mushrooms and Oven-Dried Tomatoes with Creamy Pesto Sauce

Chicken Parmesan

Penne Pasta with Grilled Italian Sausage and Roasted Red Peppers with Marinara Sauce

Beef or Vegetable Lasagna

Breast of Chicken Marsala with Bowtie Pasta

Shrimp or Chicken Fettucine Alfredo

Italian Beef Osso Buco Style

Vegetables and Breads

Grilled Vegetables with Olive Oil and Herbs, Toasted Garlic Bread

Desserts

Chef's Selection

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MEETING 11

LUNCH

TEXICANA

\$30/guest without desserts | \$35/guest with desserts

Salads

Tomato Cucumber Salad with Cilantro Vinaigrette
Salsa with Tortilla Chips

Entrées (*Choice of Two*)

Beef Fajitas or Chicken Fajitas with Flour Tortillas
Cilantro Chicken Enchiladas
Tomatillo-Glazed Chicken
Beef, Chicken or Cheese Quesadillas

Vegetables and Breads

Refried Beans with Jack Cheese, Spanish-Style Rice with Roasted Poblano, Seasonal Vegetable

Desserts

Chef's Selection

TASTE OF TEXAS

\$32/guest without desserts | \$37/guest with desserts

Salads

Twice Baked Potato Salad
Coleslaw

Entrées (*Choice of Two*)

Charred Chicken with BBQ Glaze
Slow-Smoked Beef Brisket
Texas BBQ Pork Ribs
Smoked Rope Sausage
Pulled Pork Orange Habanero BBQ

Vegetables and Breads

Ranchero Beans, Roasted Corn, Cornbread Muffins and Buttermilk Biscuits, Whipped Red Skin Potatoes

Desserts

Chef's Selection

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MEETING 12

LUNCH

DESSERT SELECTIONS

New York-Style Cheesecake with Berry Coulis | \$8.50/guest

Bourbon Pecan Pie | \$8.50/guest

Key Lime Pie with Strawberry Sauce | \$8.50/guest

Carrot and Spice Cake with Cream Cheese Frosting | \$8.50/guest

Kahlua Bundt Cake | \$8.50/guest

Assorted Mini Dessert Pastries | \$9.75/guest

Chocolate Lava Cake | \$9.75/guest

White Chocolate and Cherry Bread Pudding | \$9.75/guest

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MEETING 13