



Congratulations on your upcoming event! We are very excited that you are interested in Rio Pinar Country Club to take care of your needs.

Our beautiful ballroom can accommodate up to 170 guests, or 160 with a dance floor. We have many wonderful features to this stunning room, including three chandeliers, a glorious window in place of a wall, and a built in bar to avoid the nuisance of beverage carts. The ballroom is great for wedding receptions, birthday parties, fundraiser events and holiday parties. However, please keep in mind we book only one event per day for the convenience and dedication to the guests, so book in advance.

If you are looking for a much smaller event, such as a business meeting, birthday dinners or rehearsal dinners, we also have a lovely boardroom that can accommodate a maximum of twenty-two guests for those more professional or intimate functions.

Our professional and private chef does all of our catering. You may choose from a wide selection of our dinners and hors d'oeuvres, or you may select one of our excellent buffets. We also offer custom designed menus for your special occasion.

<b><u>Pricing *</u></b>		
<b>Deposit</b>	<b>\$500.00</b>	(refundable deposit to hold the day)
<b>Ballroom Rental (4 hours)</b>	<b>\$600.00 +</b>	(includes staff, table linens, Set/up & break down, dining ware)
<b>Extra Ballroom Hour</b>	<b>\$150.00 +</b>	
<b>Boardroom Rental (2 hours)</b>	<b>\$100.00 +</b>	
<b>Extra Boardroom Hour</b>	<b>\$ 50.00 +</b>	
<b>Dance Floor</b>	<b>\$150.00 +</b>	(includes set/up & break down)
<b>Centerpieces (per table)</b>	<b>\$ 3.50 +</b>	(hurricane lamps & mirrors)
<b>Cake Cutting Fee</b>	<b>\$ 35.00 +</b>	
<b>Inside Ceremony</b>	<b>\$200+</b>	(Including Chairs)
<b>Outside Ceremony</b>	<b>\$300+</b>	(Not Including Chairs)

- All prices subject to change
- There is a fifteen hundred dollar (\$1500.00) food minimum;
- Sunday events require a two thousand dollar (\$2,000.00) food minimum.
- Only equity members are exempt from the room rental fees.

# *A La Carte Banquet Menu*

(Per 50 portions unless stated other wise)

## COLD TRAYS

### **Fresh Vegetable Crudités \$50.00**

- Assorted Seasonal Fruit Tray \$50.00
- Assorted Domestic Cheese & Cracker Tray \$65.00
- Seafood Stuffed Cherry Tomatoes \$65.00
- Deviled Eggs \$55.00
- Stuffed Celery \$55.00

## HOT FOODS

### **Chicken Wings \$60.00**

- Chicken Tenders \$70.00
- Chicken Strips with Peppers and Onions \$65.00
- Swedish Meatballs \$60.00
- Sweet & Sour Meatballs \$60.00
- Italian Sausages with Peppers and Onions \$65.00
- Barbecued Ribs \$85.00
- Bacon Wrapped Scallops \$90.00
- Bacon Wrapped Shrimp \$90.00
- Spinach Dip \$50.00
- Shrimp Dip \$65.00
- Bow Tie Pasta with Marinara Sauce \$65.00
- Crab Stuffed Mushroom Caps \$70.00
- Italian Sausage Stuffed Mushroom Caps \$65.00
- Pizza Puffs \$60.00
- Egg Rolls \$60.00
- Potato Skins \$65.00
- Jalapeno Poppers \$60.00

## **CARVER**

- Carved Top Round of Beef (serves approx. 50) \$165.00
- Carved Turkey Breast (serves approx. 35) \$135.00
- Steamship Round of Beef (serves approx. 125-150) \$325.00

Add 20% service charge and 6.5% sales tax. **Prices subject to change.**

# Rio Pinar Buffet Menu

(Minimum of 50 guests)

## ***BUFFETS***

Choice of three entrees, three salads and three accompaniments.

Served with assorted rolls, butter, coffee and tea.

### **ENTREES**

Top Round of Beef\*  
Beef Burgundy with Noodles  
Glazed Sugar Cured Ham  
Stuffed Pork Chop  
Roast Pork Rosemary  
Mahi Mahi with Cucumber Dill Sauce  
Seafood Newburg  
Shrimp Fettuccine  
Champagne Chicken  
Chicken Marsala  
Chicken Monterey  
Chicken Piccata  
Baked Chicken Breast with Apple Dressing  
Baked Lasagna  
Spinach Stuffed Shells

### **SALADS**

Tossed Salad  
Pasta Salad  
Cucumber & Tomato Salad  
Fresh Seasonal Fruit  
Fresh Vegetable Tray  
Cole Slaw

(Assorted Cheeses & Crackers may be substituted)

### **ACCOMPANIMENTS**

Vegetable Medley, Green Beans Almondine, Baby Carrots,  
Buttered Broccoli or Corn O'Brien  
Rice Pilaf, Twice Baked Potato, Parsley Potatoes, Escalloped Potatoes,  
Oven Browned Potatoes, Pasta Primavera or Buttered Linguini

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Sherbet with Wafer.....\$1.25  
Ice Cream with Wafer.....\$1.25  
Assorted Fruit Pies.....\$1.95  
Cheese Cake.....\$3.25  
Assorted Cakes.....\$2.95

**\$28.95 per person**

\*Carving Fee - \$35.00

Add 20% service charge and 6.5% state sales tax. **Prices subject to change.**

Please be aware that we have a \$1500.00 food minimum.

## ~~~ SIT DOWN DINNERS ~~~

Includes salad and choice of vegetable and potato, rice or pasta.  
Served with assorted rolls, butter, coffee and tea.

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### **New York Strip Steak**

*12oz. hand cut from choice aged beef, broiled to order then  
brushed with maitre d'butter and served with breaded onion rings*

**\$26.50**

### **Prime Rib of Beef**

*Served with sour cream horseradish sauce*

**\$26.50**

### **Marinated Roast Sirloin**

*Served with sherry mushroom sauce*

**\$26.50**

### **Shrimp Atlanta**

*Shrimp sauteed with onions, minced jalapenos  
and almonds in a tangerine basil sauce*

**\$25.95**

### **Grilled Salmon**

*Served with white wine garlic sauce*

**\$24.95**

### **Chicken Victoria**

*Chicken breast sauteed with mushrooms, scallions and  
lump crab meat in a white sauce topped with cheddar cheese*

**\$24.95**

### **Chicken Cordon Bleu**

*Stuffed with imported ham and swiss cheese, then breaded  
and sauteed golden brown with Madeira wine sauce*

**\$23.50**

### **Pork Porterhouse**

*10 ounces charbroiled to perfection and topped  
with sauteed onions; served with applesauce*

**\$24.50**

### **Stuffed Pork Chops**

*Center cut pork chop with apple stuffing, baked and topped  
with peppers and onions in a brown sauce*

**\$23.50**

### **Chicken Provencal**

*Chicken strips sauteed with scallions and tomatoes  
in a white wine garlic sauce*

**\$23.95**

### **Chicken A'La Orange**

*Skinless breast of chicken marinated then broiled  
and served with mandarin orange sauce*

**\$23.50**

### **Roast Pork Rosemary**

*Oven roasted and topped with gravy;  
served with applesauce*

**\$23.50**

### **Champagne Chicken**

*Breast of chicken sauteed with mushrooms  
in a white champagne sauce*

**\$23.50**

### **Chicken Marsala**

*Breast of chicken sauteed with mushrooms and  
Marsala wine sauce*

**\$23.50**

### **Apple Almond Chicken**

*Skinless, boneless breast of chicken, stuffed then baked  
with sherry wine herb apple stuffing*

**\$23.50**

### **Baked Stuffed Cornish Game Hen**

*A juicy Cornish hen with bread stuffing*

**\$21.95**

These are suggestions; however, the Chef will prepare custom menus designed to fit your needs.  
Please be aware that we have a \$1500.00 food minimum. Add 20% service charge and 6.5% state sales tax.

**Prices subject to change.**

# **BAR PRICES**

## ***LIQUOR***

### ***CASH BAR***

(Per Drink)

House Brands	\$4.50
Call Brands	\$4.95
Top Shelf	\$5.00
Beer (Domestic)	\$2.50
Beer (Imported)	\$3.50
Wine (House)	\$3.95
Perrier	\$2.00
Soft Drinks	\$1.25

## ***ALCOHOLIC PUNCHES***

***AND***

### ***SPECIALTIES***

(Per Gallon - Two Gallon Minimum)

Mimosa	\$55.00
Bloody Mary	\$55.00
Screwdriver	\$55.00
Rum Punch	\$55.00
Pina Colada	\$55.00
Wine Punch	\$55.00
Non-alcoholic Fruit Punch	\$25.00

## ***BANQUET BEVERAGE***

***BY BOTTLE***

House Champagne	\$15.95
Non-alcoholic Champagne	\$15.95
Bottle House wine	\$24.00
Keg Beer (Domestic)	\$230.00

## ***UNLIMITED COCKTAILS***

(For One (1) Hour - Minimum or 25  
persons; prices are per person)

House Brands - \$15.00

Call Brands - \$18.00

Top Shelf – 20.00

Add \$3.00 per person for each  
additional hour of service.

Continuous Wine Service  
with dinner only - \$8.00 per person

Champagne Toast with four  
hour open bar - \$1.50

Non-alcoholic Champagne Toast  
with four hour open bar - \$1.50

## ***BARTENDER SERVICE***

CASH BAR involves one bartender- \$175.00

(Bartender Fee for Four (4) Hours)

**(Plus \$25.00 Each Additional Hour)**

Add 20% service charge and 6.5% state sales tax. **Prices subject to change.**