



# MARTINDALE COUNTRY CLUB

Auburn, ME

*Spring/Summer 2022*

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# BREAKFAST, LUNCH AND BREAKS

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## **CONTINENTAL BREAKFAST**

Muffins, bagels or pastries, orange juice, coffee and tea.

**\$15.00 Per Person**

## **ALL AMERICAN BREAKFAST BUFFET**

Muffins, bagels or pastries, scrambled eggs, sausage or bacon, home fried potatoes, French toast, orange juice, coffee, and tea.

**\$21.50 Per Person**

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## **SWEET TOOTH AFTERNOON BREAK**

Assorted freshly baked cookies, candy bars, bottled waters, canned sodas, coffee and tea.

**\$12.00 Per Person**

## **ENERGIZER AFTERNOON BREAK**

Whole fresh fruit including bananas, apples and oranges, yogurt, granola, coffee, tea, and bottled water.

**\$12.00 Per Person**

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## **EXECUTIVE DELI LUNCH BUFFET**

Assorted meats and cheeses, tomato, onion, pickles, assorted breads, pasta salad, tossed garden salad, chips, freshly baked cookies.

**\$25.00 Per Person**

**\$28.00 Per Person with Beverage Station** (soda, water, iced tea, coffee)

## **SIGNATURE SOUP & SANDWICH LUNCH BUFFET**

Homemade soup (chicken noodle or broccoli/cheddar), assorted sandwiches and wraps, pasta salad, tossed garden salad, chips, freshly baked cookies.

**\$27.00 Per Person**

**\$30.00 Per Person with Beverage Station** (soda, water, iced tea, coffee)

# BUFFET LUNCHEON/DINNER OPTIONS

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TWO ENTREES

\$29.00

THREE ENTREES

\$35.00

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## CHICKEN MARSALA

Chicken Breast Topped with Sautéed Mushrooms in a Classic Marsala Wine Reduction

## ROASTED PORK LOIN

Pork Loin topped with Pan Gravy, Cranberries and Herbs

## BEEF & BROCCOLI

Tender strips of steak and crisp broccoli florets in a rich oyster sauce

## SWEET & SOUR CHICKEN

Fried chicken in a sweet and sour sauce with pineapples and carrots.

## CHICKEN FETTUCCHINE ALFREDO

Chicken breast and Fettuccine Pasta Tossed in a Creamy Mix of Butter, Garlic and Cheese.

## BAKED STUFFED HADDOCK

Baked haddock topped with stuffing and Newberg sauce

## BAKED ZITI WITH SAUCE

Ziti layered with Marinara, Ricotta and topped with Provolone Cheese (Add Meat Sauce +\$1.00)

## ITALIAN SAUSAGE

Oven Roasted Sausage with Peppers and Onions

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## FROM THE CARVER (In place of Above Options)

Virginia Baked Ham, Roasted Turkey, Prime Rib au jus  
Prime Rib au jus (Add \$ 8.00 per person)

If you would like a carving station (Add \$150.00)

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## SIDES (CHOOSE TWO):

Oven Roasted Red Potatoes  
Whipped Mashed Potatoes  
Rice Pilaf  
Steamed Mixed Vegetables  
Glazed Carrots  
Buttered Corn

## SALAD OR SOUP (CHOOSE ONE):

Garden Salad  
Caesar Salad  
Broccoli/Cheddar Soup  
Chicken Noodle Soup  
Fresh Fruit Salad

Dinner includes choice of soup or salad, and a choice of two sides.

STATIONARY HORS D'OEUVRES

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**VEGETABLE CRUDITES**

Broccoli, Carrots, Cauliflower, Celery, Cucumbers, Grape Tomatoes and Select Peppers accompanied by House Dip

\$175 per 50 people

**CHEESE BOARD**

An assortment of Cheese and Crackers

\$200 per 50 people

**BUFFALO CHICKEN DIP**

Chicken Breast Mixed with Cream Cheese and Buffalo Sauce, then Baked in the Oven. Accompanied by Tortilla Chips, Carrots and Celery

\$175 per 50 people

**FRESH FRUIT DISPLAY**

An Array of Seasonal Sliced Fresh Fruit, Grapes and Berries, Served with Yogurt Dipping Sauce

\$200 per 50 people

PASSED HORS D'OEUVRES

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**\$175 PER 50 PIECES** (Choose One)

- Mini Egg Rolls
- Chili Meatballs
- Pork Pot Stickers

**\$225 PER 50 PIECES** (Choose One)

- Beef Wellington
- Beef Teriyaki
- Bacon Wrapped Scallops

**\$200 PER 50 PIECES** (Choose One)

- Mini Crab Cakes
- Assorted Mini Quiche (room temp)
- Chicken Satay w/ Peanut Sauce

**MARKET PRICE** (Choose One)

- Maine Lobster Sliders
- Shrimp Cocktail

# MARTINDALE COUNTRY CLUB

## Event Terms & Conditions

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Martindale Country Club is pleased to be able to help you with your party and event needs. We know the importance of an event to be special and well presented. Martindale Country Club has placed some terms and conditions for the hosts and hostesses to be aware of in planning an event. These terms and conditions are for your information as to how Martindale Country Club contracts events.

### **DEPOSITS:**

Martindale Country Club requires a \$500 non-refundable deposit at the time of booking. Deposit is refundable only in the event where the function cannot be held due to Maine CDC restrictions of eating facilities at the time of the event. The balance is due in full by certified bank check or cash no later than 5 days before the event.

### **MENUS and GUARANTEES:**

Final menu selections must be made 10 days prior to the day of the event. A guaranteed head count as well as a seating plan (if applicable) are required 10 days prior to your function. This guarantee constitutes the minimums for which you will be billed. Your guarantee number cannot be reduced. Any changes to increase the minimum can be made with some notice and applicable charges.

### **PRICING:**

All pricing is subject to change. Prices may be confirmed up to 60 days prior to the event. All prices are subject to a 8% meals sales tax and an 20% service and gratuity charge except where indicated. If you are sales tax exempt, a copy of your sales tax status will need to be given to Martindale Country Club prior to the event.

### **EVENT FEES:**

There is a \$ 1500 room fee for all weekend events that do not meet the food and beverage minimum (Friday evening, and Saturday and Sunday). There will be a \$1000 room fee for all weekday events that do not meet the food and beverage minimum. An event is 3 hours. Additional hours can be booked for \$100/hour. There is a \$300 setup fee for all events.

### **BEVERAGES:**

State licensing restrictions require that all alcoholic beverages be supplied by Martindale Country Club. All beverages must be consumed on the premises and are not allowed to leave the facility. Martindale Country Club reserves the right to control the amount of alcoholic beverages served to its guests. No alcoholic favors are allowed to be distributed on the premises.

### **CANCELLATION:**

The Client will be held financially responsible for 100% of the estimated food and beverage total (including service charge and sales tax) if the event is cancelled within 10 days of the event date.

### **CLUB RULES:**

The Client will be held financially responsible for any damage caused by their guests. Any club-owned property removed by the client will be billed to the client.

All displays and decorations are subject to approval by the Martindale Country Club

Client: \_\_\_\_\_ Event Date/Time: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Telephone: \_\_\_\_\_ Deposit Amount: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_