



MARTINDALE COUNTRY CLUB

Auburn, ME

BREAKFAST, LUNCH AND BREAKS

CONTINENTAL BREAKFAST

Muffins, bagels or pastries, yogurt, fruit salad, orange juice, coffee and tea.

\$18.00 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.

\$22.50 Per Person

\$27.00 Per Person (add Homemade Corned Beef Hash)

SWEET TOO!! AFTERNOON BREAK

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

\$15.00 Per Person

ENERGIZER AFTERNOON BREAK

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

\$17.00 Per Person

EXECUTIVE DELI LUNCH BUFFET

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

\$26.00 Per Person

\$29.00 Per Person with Beverage Station (soda, water, iced tea, coffee)

SIGNATURE SOUP & SANDWICH LUNCH BUFFET

Homemade soup (choice of chicken noodle, broccoli/cheddar, or seafood chowder – add \$5 pp), assorted sandwiches and wraps, pasta salad, tossed garden salad, chips, freshly baked cookies.

\$29.00 Per Person

\$32.00 Per Person with Beverage Station (soda, water, iced tea, coffee)

BUFFET LUNCHEON/DINNER OPTIONS

TWO ENTREES

\$35.00

THREE ENTREES

\$41.00

CLASSIC LASAGNA

Choice of Meat or Vegetarian

TORTELLINI PRIMAVERA

Cheese tortellini served with zucchini, summer squash, tomatoes and onions

ROASTED PORK LOIN

Pork Loin topped with Pan Gravy, Cranberries and Herbs

BAKED STUFFED HADDOCK

Baked haddock topped with stuffing and Newberg sauce (Additional \$8 pp)

BAKED GLAZED SALMON

Salmon portions baked in a maple glaze

CHICKEN FLORENTINE

Pan fried coated chicken with cream sauce and spinach

SEASONED CHICKEN BREAST

Choice of Mushroom Marsala, Dijonnaise Sauce, or Stuffing

CHICKEN PARMESAN

Breaded fried chicken, marinara sauce, topped with melted mozzarella

BEEF TIPS

Seasoned beef, braised and served in an au jus sauce

PRIME RIB AU JUS*

Roasted prime rib of beef served with au jus and horseradish sauce. (Additional \$20 pp)

*Carving station additional \$150.00

SALAD

(CHOOSE ONE):

Garden Salad
Caesar Salad
Greek Salad (\$3 pp)
Harvest Salad (\$3 pp)

SIDES

(CHOOSE TWO):

Glazed Carrots
Buttered Corn
Mixed Vegetables
Rice Pilaf
White Rice
Roasted Red Potatoes
Mashed Potatoes

UPGRADED SIDES

(IN PLACE OF OTHER SIDES):

Mashed Sweet Potato (\$1 pp)
Twice Baked Potatoes (\$2 pp)
Vegetable Fried Rice (\$3 pp)
Ziti with Marinara (\$3 pp)
Italian Sausage, Onions, Peppers (\$5 pp)

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

HORS D'OEUVRES

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

\$250 per 50 people

\$100 PER SHEET (25 servings)

Cheese Pizza

Vegetable Pizza (Add \$25)

Pepperoni Pizza (Add \$25)

Sausage Pizza (Add \$25)

\$200 PER 50 PIECES (Choose One)

Crab Rangoon

Chicken Wings

Mini Egg Rolls

Vegetable OR Pork Pot Stickers

Assorted Mini Quiche (room temp)

\$250 PER 50 PIECES (Choose One)

Chicken Tenders

Coconut Shrimp

Stuffed Mushrooms

Mini Sausage Calzones

Meatballs in Marinara

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

\$250 per 50 people

\$300 PER 50 PIECES (Choose One)

Stromboli (salami & pepperoni)

Mini Crab Cakes

Beef Wellington

Chicken Satay w/ Peanut Sauce

Beef Teriyaki

Bacon Wrapped Scallops

MARKET PRICE (Choose One)

Shrimp Cocktail

Crabmeat Rolls

Maine Lobster Sliders

MARTINDALE COUNTRY CLUB

Event Terms & Conditions

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 & PAYMENTS:

Martindale Country Club requires a \$500 non-refundable deposit (cash or check) at the time of booking. 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 charge. If you are sales tax exempt, a copy of your sales tax status will need to be provided to Martindale Country Club prior to the event.

EVENT FEES:

The food & beverage minimum is \$1500 for all weekend events (Friday evening, and all-day Saturday and Sunday), and \$1200 for all other days. The food & beverage minimum is offset by all food and beverage purchased during the event (before sales tax and service charges). There is a \$400 room fee for all events. An event is 2.5 hours. Additional hours can be booked for \$75/half-hour. There is an additional \$150 bar setup fee for groups less than 50 people.

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. Decorations must be free standing and cannot be affixed to any part of the building.

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

Client/Event Name: _____ Event Date/Time: _____

Contact Name: _____ Email: _____ Deposit Amount: _____

of Attendees: ____ Menu Items Selected: _____

Signature: _____ Date: _____