



Country Club

Tournament Packages

Beverages

Consumption & Cash Bars

Prices per drink

\$100 Bartender fee required for a Cash Bar

House Liquor	\$7
Call Liquor	\$9
Premium Liquor	\$10
Draft Beer	\$6
Domestic Beer	\$4
Imported Beer	\$5
House Wine	\$7

Other varietals and bottles of wine available to order



Open Bar Package \$26.95
House Level Wine, Domestic, Imported & Draft Beer & Non-Alcoholic Beverages
3 1/2 Hours per person

Open Bar Package \$45.95
House Level Beer, Wine, Liquor & Non-Alcoholic Beverages
3 1/2 Hours per person

Open Bar Package Upgrades
Call Level - \$3 additional per person
Premium Level - \$8 additional per person
Super Premium Level - \$12 additional per person

Additional Hours Upgrade - \$10.95 per person (House)
Call Level - \$1.50 additional per person
Premium Level - \$4 additional per person
Super Premium Level - \$6 additional per person

Open Bar Package (Under 21) \$16.95
3 1/2 Hours per person

Non-Alcoholic Beverage Station - \$4 per person
Choice of water, iced tea & coffee OR water, iced tea & lemonade

Beverages

Domestic Keg Selections

1/2 keg bud light	\$350
1/4 keg Bud Light	\$200
1/2 keg Budweiser	\$350
1/6 keg Budweiser	\$150
1/2 keg Mich Ultra	\$350
1/6 keg Mich ultra	\$150
1/6 keg Sam Adams '76	\$300

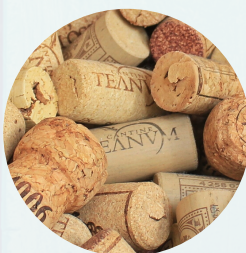
Import/Craft Keg Selections

1/2 Shocktop	\$450
1/6 Shocktop	\$150
1/2 Devils Backbone Vienna	\$450
1/6 Devils Backbone Vienna	\$300
1/2 Stella Artois	\$450
1/6 Stella Artois	\$300
1/6 Legends brown Ale	\$300
1/6 Elysian Space Dust IPA	\$300

Champagne Toast - \$3.50 per person

Punch - Serves 25 guests

Mimosa Punch	\$65
Champagne Punch	\$65
Non-alcoholic Punch	\$25



Golf Tournament Menus

Boxed Lunch Options

Deli Style Wrap or Sandwich

With a choice of Ham or Turkey and Cheddar or Swiss Cheese

Includes Lettuce, Tomato & Condiments

Chips & Cookies

Apple, Banana or Orange

\$13.50 Per Person

Chicken Salad Wrap or Sandwich

Includes Lettuce, Tomato & Condiments

Chips & Cookies

Apple, Banana or Orange

\$13.50 Per Person

Roast Beef Wrap or Sandwich

With Baby Swiss & Horseradish Cream

Includes Lettuce, Tomato & Red Onion

Chips & Cookies

Apple, Banana or Orange

\$15.50 Per Person

Golf Tournament Menus

Buffet Menu Options

The All American

Fire Angus Burgers & All Beef Hot Dogs with all the Fixings
Includes Coleslaw, Potato Salad & Chips
Cookies & Brownies

\$16.50 Per Person

Old Country Buffet

Fried Chicken with Biscuits or Cornbread
Includes Mac & Cheese, Roasted Corn & Coleslaw
Apple Cobbler or Apple Crisp

\$22.50 Per Person

Carolina BBQ

Pulled Pork BBQ & BBQ Baked Chicken
Includes Baked Beans, Potato Salad & Coleslaw
Strawberry Shortcake with Whipped Cream

\$25.50 Per Person

Hors D'Oeuvres A La Carte

Priced Per Piece

Minimum of 30 Pieces Required for Each Item

Hot

- Bacon Wrapped Scallops - \$3.50
- Petit Crab Cakes - \$3.50
- Fried Oysters w/ Cocktail Sauce - \$3.00
- Grilled Shrimp w/ Pineapple BBQ Sauce - \$3.00
- Crab Stuffed Mushrooms - \$3.50
- Beef Sliders w/ House Sauce & American Cheese - \$2.50
- Mini Beef Wellington - \$ 2.50
- Mini Cheesesteak w/ Peppers, Onions & Four Cheese Sauce - \$2
- Grilled Tenderloin Bites - \$2.50
- Jack Daniels Meatballs - \$2.00
- Mini Spinach Spanakopita - \$2.50
- Chicken Satay w/ Peanut Sauce - \$2
- Teriyaki Beef Skewers - \$2
- Mini Quiche Bites - \$2
- Asian Spring Rolls - \$2
- Coconut Crusted Chicken Tenderloins - \$2.50
- Phyllo Cups w/ Raspberry, Brie & Walnuts - \$2



Cold

- Chilled Shrimp Cocktail - \$3.50
- Assorted Finger Sandwiches - \$2.00
- Country Ham on Parker House Rolls - \$2.50
- Anti-Pasta Skewers - \$3
- Caprese Skewer - \$2
- Beef Tenderloin Crostini w/ Horseradish Cream - \$2.00
- Sliced Beef Tenderloin on Parker House Rolls - \$2.50
- Bruschetta - \$2.00

Hors D 'Oeuvres A La Carte

Platters

Domestic Cheese, Fresh Cut Fruit & Vegetables with dip & Crackers - \$3.50

Upgrade to Imported Cheese & Melon Baskets - \$4.50

Prosciutto Wrapped Asparagus - \$2.50

Smoked Salmon Canapés - \$2

Prosciutto Wrapped Melon - \$2

Seared Ahi Tuna - \$3.50

Spinach & Artichoke Dip served with gourmet crackers (serves 30) - \$100

Side of Smoked Salmon displayed with Capers, Spanish Onions, Cream Cheese & Toast Points (Serves 40) - \$150

Soups

Tomato Basil - \$4 per guest

Potato & Leek - \$5 per guest

Broccoli & Cheddar - \$5 per guest

She Crab - \$6 per guest

Desserts

Chocolate Dipped Strawberries (100 pieces) - \$250

Lemon Mascarpone Layered Cake - \$5 per guest

Chocolate Layer Cake - \$5 per guest

Crème Brulee Cheesecake - \$7 per guest



Hors D'Oeuvre Packages

Standard Package - \$29.95 Per Person

Fresh Fruit, Cheese & Vegetable Display with Dips

Choose 3 from column A and 2 from column B

Deluxe Package - \$35.95 Per Person

Fresh Fruit, Cheese & Vegetable Display with Dips & Crackers

Choose 3 from column A & 3 from column B

Gourmet Package - \$40.50 Per Person

Fresh Fruit, Cheese & Vegetable Display with Dips & Crackers

Crap Dip with Fresh Baguettes

Choice of 6 from columns A & B

Column A

Beef Sliders with House Sauce & American Cheese

Jack Daniels Meatballs

Mini Spinach Spanakopita

Chicken Sate with Peanut Sauce

Beef Skewers

Spring Rolls

Mini Quiche

Coconut Crusted Chicken

Phyllo cups with Raspberry & Brie

Ham Biscuits on Parker House Rolls

Caprese Skewer

Column B

Bacon Wrapped Scallops

Mini Crab Cakes

Fried Oysters

Pineapple BBQ Grilled Shrimp Skewers

Crab Stuffed Mushrooms

Chilled Shrimp Cocktail

Anti Pasta Skewers

Beef Tenderloin on Parker House Rolls

Mini Beef Wellington

Grilled Tenderloin Bites

Bruschetta

Carving & Action Stations

A La Carte

\$75 Chef Attendant Fee required per 1 station

Salad Bar - \$8 per guest

Fresh Mixed Greens, Shredded Carrots, Sliced Cucumbers,
Diced Tomatoes, Sliced Red Onions. Choice of two Dressings

Honey Baked Ham - \$7 per guest

Served with Rolls & Honey Dijon Sauce

Slow Roasted Pork Loin - \$8.50 per guest

Served with Rolls & Apple Chutney

Roasted Turkey Breast - \$8 per guest

Served with Rolls & Cranberry Relish



Ahi Tuna - \$12 per guest

Blackened and served with a seaweed & cucumber salad,
crispy

wontons, wasabi, pickled ginger & soy

Taco Bar - \$12 per guest

Seasoned Ground Beef & Chicken, Hard and Soft Shells,
Lettuce, Tomatoes, Shredded Cheddar Cheese, Salsa and Sour
Cream

Chicken & Waffles - \$14 per guest

Fried Chicken & Fresh Waffles made to order accompanied
by Mild and Spicy Maple Syrups

Crab Cake - \$19 per guest

Maryland Lump Crab Cakes pan-seared to order

Carving & Action Stations

A La Carte

\$75 Chef Attendant Fee required per 1 station

Roasted Beef Tenderloin - *Market Price*
Served with Rolls & Horseradish Sauce

Roasted Top Sirloin - *Market Price*
Served with Rolls & Horseradish Sauce

Rosemary Scented Leg of Lamb - *Market Price*
Served with Rolls & Mint Sauce



Pasta Station - \$10 per guest

With Grilled Chicken - \$15 per guest

With Shrimp - \$18 per guest

Chefs Choice of 2 pastas served with your choice of 2 sauces;

- Marinara w/ Fresh Herbs & Mushrooms
- Puttanesca w/ Olive Oil Base, Garlic, Fresh Tomatoes & Parsley
- Pesto Cream w/ Basil & Parmigiano-Reggiano
- Vodka Cream Sauce
- Alfredo w/ Parmigiano-Reggiano Cheese
-
- Mashed Potato Bar - \$7 per guest
- Choice of Roasted Garlic Mashed Potatoes or Traditional
- Served with Cheddar Cheese, Blue Cheese, Diced Green Onions, Steamed Broccoli, Bacon, Butter, Sour Cream & Gravy
-
- Shrimp & Grits - \$18 per guest
- New Orleans Seasoned Shrimp Sautéed to Order
- Served Over a Creamy White Cheddar Grits, Accompanied by Fried Green Tomatoes and Cornbread

Carving & Action Station Packages

Standard Package - \$30 per person

Salad Bar

Mashed Potato Bar

Carving Station

Deluxe Package - \$45 per person

Standard Package + Pasta Station

Gourmet Package - \$60 per person

Deluxe Package + 1 additional carving station

Salad Bar

Fresh Mixed Greens, Shredded Carrots, Sliced Cucumbers,
Diced Tomatoes, Sliced Red Onions. Choice of two Dressings

Honey Baked Ham

Served with Rolls & Honey Dijon Sauce

Slow Roasted Pork Loin

Served with Rolls & Apple Chutney

Roasted Turkey Breast

Served with Rolls & Cranberry Relish

Ahi Tuna

Blackened and served with a seaweed & cucumber salad,
crispy wontons, wasabi, pickled ginger & soy

Taco Bar

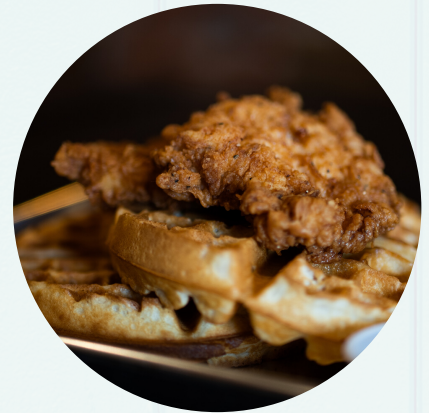
Seasoned Ground Beef & Chicken, Hard and Soft Shells,
Lettuce, Tomatoes, Shredded Cheddar Cheese, Salsa and
Sour Cream

Chicken & Waffles

Fried Chicken & Fresh Waffles made to order accompanied
by Mild and Spicy Maple Syrups

Crab Cake

Maryland Lump Crab Cakes pan-seared to order



Carving & Action Station Packages

Pasta Station

Chefs Choice of 2 pastas served with your choice of 2 sauces;

- Marinara w/ Fresh Herbs & Mushrooms
- Puttanesca w/ Olive Oil Base, Garlic, Fresh Tomatoes & Parsley
- Pesto Cream w/ Basil & Parmigiano-Reggiano
- Vodka Cream Sauce
- Alfredo w/ Parmigiano-Reggiano Cheese
- One protein;
- Chicken
- Shrimp
-
- Mashed Potato Bar
- Choice of Roasted Garlic Mashed Potatoes or Traditional
- Served with Cheddar Cheese, Blue Cheese, Diced Green Onions,
- Steamed Broccoli, Bacon, Butter, Sour Cream & Gravy
-
- Shrimp & Grits
- New Orleans Seasoned Shrimp Sautéed to Order
- Served Over a Creamy White Cheddar Grits, Accompanied by
- Fried Green Tomatoes and Cornbread

Upgrade Options;

- Roasted Beef Tenderloin - *Market Price*
- Served with Rolls & Horseradish Sauce
-
- Roasted Top Sirloin - *Market Price*
- Served with Rolls & Horseradish Sauce
-
- Rosemary Scented Leg of Lamb - *Market Price*
- Served with Rolls & Mint Sauce



Dinner Buffet

Two Entrees & Veggie Option - \$35 per person
Three Entrees & Veggie Option - \$40 per person

Buffet includes a Garden or Caesar Salad
Choice of one Vegetable and one Starch, Warm Rolls and Butter,
Beverage Station with Coffee Iced Tea & Water.

Entrée Choices

Rosemary Citrus Salmon
Chicken Milanese
Pork Loin w/ Mustard Dill Sauce
Stuffed Flounder
Chicken Roulade
Fettuccini Alfredo
Pasta Primavera
Jamaican Rum Pork Loin
Chicken Piccata
Chicken Parmesan
Chicken Cordon Bleu
Eggplant Napoleon
Chicken Dijon
Lemon, Tarragon Butter Grilled Mahi Mahi



Starch Options

Rosemary Roasted Red Bliss Potatoes
Garlic Mashed Potatoes
Regular Mashed Potatoes
Wild Rice
Rice Pilaf

Vegetable Options

Fresh Vegetable Medley
Green Beans Almandine
Chef's Choice

Upgrade Options

Vegetable Upgrades - \$1 additional per
guest Grilled Asparagus
Steamed Broccoli

Salad Upgrade - \$2 per guest
Spinach Salad

Plated Dinner

Please choose up to two Entrées
Each additional Entrée - \$3 per guest
(not including veggie option)

Dinner Entrees are served with a Garden or Caesar Salad,
Fresh Vegetables, a Starch, Warm Rolls & Butter and Coffee & Iced Tea

Entrée Choices

Linguini w/ Homemade Meatballs - \$27 per guest

Butternut Squash Ravioli w/ Brown Butter - \$28 per guest

Chicken Marsala, Piccata or Milanese - \$29 per guest
Topped w/ Button Mushrooms, Caramelized Onions & Roma Tomatoes

Chicken Roulade - \$29 per guest
Stuffed w/ Baby Spinach, Sun-dried tomatoes & Parmesan
topped w/ a Roasted Garlic Cream Sauce

Rosemary Roasted Pork Loin - \$29 per guest
Served w/ a Mushroom Mustard Demi Glaze

Grilled Filet Mignon w/ Fresh Compound Herb Butter - \$34 per guest

Petit Filet & Crab Cake - \$39 per guest



Banquet Policies

DEPOSITS/PAYMENTS

Payment of deposits will confirm your reservation and hold your date. All payments are non-refundable and non-transferable after the date due. Payments will be credited to the cost of your event or retained by us if you cancel your event. Payments not received by the due date may result in cancellation of the reservation with no further obligation from Arcis. We accept personal checks, money orders, cashier's check, MasterCard, VISA, Discover and American Express for payments. Personal checks are only accepted prior to thirty (30) days before the event date.

Deposits are as follows:

Initial Security Deposit	\$500
10 Days Prior	Final Guest Count Due
By 30 Days After Event	Remaining Balance Due

CANCELLATIONS

Host may cancel this Agreement only by written notice to General Manager of the facility. The parties agree and understand that in the event of a cancellation, Arcis' actual damages would be difficult to determine. Therefore, the parties agree to the following terms and amounts paid as liquidated damages, but the parties further expressly agree that these amounts shall not diminish or absolve liability for any damages Arcis may sustain as otherwise provided herein, including but not limited to the sections relating to Conduct and Use, Indemnification and Hazardous Materials, and any such amounts shall be in addition to the following:

Cancellation Fees

Less Than 180 days prior to event	25% of the estimated cost of the function (or minimum)
Less Than 90 days prior to event	50% of the estimated cost of the function (or minimum)
Less Than 45 days prior to event	75% of the estimated cost of the function (or minimum)
Within 10 days prior to event	100% of the estimated cost of the function

Any deposit monies received will be credited toward damages due

****Broad Bay** limits the number of private events to which we close our facility to members. Therefore, we respectfully ask that you provide us as much notice as possible if your event details change.

GUARANTEED GUEST COUNT

A final count must be received no later than 10 days prior to the event. If we do not receive a final guarantee, the estimated number of people will be used as the guarantee. The attendance figure you provide by this date will be the guaranteed minimum and cannot be reduced. Charges will be assessed based on the final guarantee. If the number of guests exceeds the final guarantee we will attempt to accommodate the additional guests, however no guarantees are made to the availability of space or products provided. All charges will be based upon guarantee or the actual number of guests, whichever is higher.

Banquet Policies

FOOD & BEVERAGE SERVICE

All food and beverage items must be consumed on the premises during the event. Heath Department regulations do not allow the removal of food or beverage from the property following a function. No food or beverage item may be brought onto the property. We operate in compliance with state liquor laws and reserve the right to deny and discontinue serving alcoholic beverages to any guest. We will not serve alcoholic beverages to anyone under the legal drinking age. All outside vendors must have prior approval.

LIABILITY

The Host is responsible for informing and regulating the Host's attendees as to the Arcis Rules & Regulations ("Rules") and dress code. Additionally, the Host is responsible for ensuring that no prohibited items, either pursuant to the Arcis' Rules or applicable law, are brought onto the premises (ex. flasks). The Host is furthermore responsible for ensuring that the attendees of the function do not disturb the enjoyment of adjacent areas by other guests of Arcis, whether by noise, conduct or otherwise. Additionally, the Host is responsible for the repair and/or replacement of any aspect of the premises which becomes damaged in any way, no matter how insignificant, as a result of the Host, the Host's employees, contractors, agents, guests, customers, licensees, invitees, attendees or other third parties. The Host agrees to leave any meeting and function space used in a clean and neat manner upon conclusion of the event. Arcis' property is used by customers and other guests, and for formal events such as this event. In Arcis' sole discretion; we reserve the right to remove anyone from the Premises who engages in disruptive, violent, profane, intoxicated or abusive behavior. As Host of this event, you agree to assume full responsibility for the conduct of your guests and for any damages, costs or liabilities that result from your guests' conduct. Arcis will not assume the responsibility for decorations, personal property or equipment brought on the premises. Damage to or loss of any merchandise/equipment or articles left at the facility or unattended by the Host's guests are not the responsibility of Arcis.

GRATUITY & TAX

A 20% gratuity and 11.5% sales tax are applied to all items in accordance with state and city laws. The gratuity is non-voluntary and is taxed in accordance with state law.

DECORATIONS

All displays and/or decorations will be subject to the Arcis prior written approval. Items may not be attached to walls, doors, windows or ceiling with tape, nails or staples. You are responsible for the removal of all decorations at the conclusion of the function. Arcis is not responsible for any loss or damage to your property and does not maintain insurance covering it. You and your suppliers may enter the facility no sooner than the Guaranteed Access time stated in the Function Sheet. Arcis will not assume the responsibility for any decorations before, during or after the event. Arcis offers additional rental items that may be added to the function, which are not included in the cost of the room. These items include specialty linens, chair covers, ceremony chairs and tents. I have read the above contract and agree to all the terms, prices and conditions set forth above. This booking will remain tentative, subject to cancellation by the Club, until this agreement is signed and deposits are received.