



MARTINDALE COUNTRY CLUB

Auburn, ME

BREAKFAST, LUNCH AND BREAKS

CONTINENTAL BREAKFAST

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

\$16.00 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.

\$26.50 Per Person

SWEET TOOTH AFTERNOON BREAK

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

\$13.00 Per Person

ENERGIZER AFTERNOON BREAK

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

\$15.00 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 (chicken noodle or broccoli/cheddar), assorted sandwiches and wraps, pasta salad, tossed garden salad, chips, freshly baked cookies.

\$28.50 Per Person

\$32.50 Per Person with Beverage Station (soda, water, iced tea, coffee)

BUFFET LUNCHEON/DINNER OPTIONS

TWO ENTREES

\$30.00

THREE ENTREES

\$38.00

(*Add \$2 pp for Baked Stuffed Haddock)

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

ITALIAN SAUSAGE

Oven Roasted Sausage with Peppers and Onions

BAKED ZITI WITH SAUCE

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

FROM THE CARVER (In place of Above Options)

Virginia Baked Ham or Roasted Turkey (Add \$3.00 per person),

Prime Rib au jus Prime Rib au jus (Add \$10.00 per person)

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

SIDES (CHOOSE TWO):

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

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.

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

\$200 per 50 people

\$175 PER 50 PIECES (Choose One)

Mini Egg Rolls
Meatballs in Marinara
Pork Pot Stickers

\$200 PER 50 PIECES (Choose One)

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

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

\$225 PER 50 PIECES (Choose One)

Beef Wellington
Beef Teriyaki
Bacon Wrapped Scallops

MARKET PRICE (Choose One)

Maine Lobster Sliders
Shrimp Cocktail

COCKTAIL BARS

MIMOSA BAR

Champagne, Cranberry Juice,
Orange Juice, Grapefruit Juice,
Strawberries, Blueberries,
Raspberries.

\$495 per 50 people

BLOODY MARY BAR

Titos Vodka, Jalapeño Infused
Ice Pik Vodka, Tomato Juice,
Bacon Slices, Shrimp, Olives,
Pickles, Celery, Limes,
Lemons, Horseradish, Tabasco
Sauce.

\$595 per 50 people

DESSERTS

HOLIDAY COOKIE TRAY

Assortment of Decorated
Holiday Cookies

\$5.25 per person

GINGERBREAD CAKE

Homemade Gingerbread Cake
topped with Homemade
Whipped Cream

\$5.75 per person

CHEESECAKE

Cheesecake topped with
Strawberry Compote

\$7.50 per person

CARROT CAKE

\$7.50 per person

CHOCOLATE TORTE

Served with Raspberry Sauce

\$7.50 per person

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:

Martindale Country Club requires a \$500 non-refundable deposit 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 setup fee for liquor/beer/wine service with 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: _____