



Banquets & Events

Thank you for taking the first step towards planning an event at New Bern Golf and Country Club. There are so many ways to celebrate with us. Our Executive Chef and culinary staff take pride in offering an array of sumptuous and creative selections. With custom menus, the freshest ingredients, expert preparation, artistic presentation and superior service, we create a unique and memorable experience every time.

Within a recently renovated clubhouse offering stunning river views, New Bern Golf and Country Club is able to cater to groups ranging in size from 10 to 200 people. For cocktail and/or hors d'oeuvre parties; the capacity is approximately 300 people.

Whether a baby shower, rehearsal dinner, golf outing or wedding, we will make your occasion a lasting memory. Our professional Events Coordinator is available to assist you with all of the details so that you are free to enjoy your event from beginning to end.



General Information

DEPOSITS & MINIMUMS

A non-refundable deposit in the amount of the room charge is due when booking the room. Remaining balance will be billed after the event. During the months of May through September, and the month of December, Saturday night functions, held in the Ballroom, require a minimum food and beverage expenditure of \$3000.00.

The Club reserves the right to change the room(s) as specified in the Banquet Confirmation Order, if the number of guests changes, or is deemed necessary by the Club's Management.

EXTRA CHARGES

Table Cloths – White: No Charge

(does not include floor-length linen; special order rates will apply)

Skirting – White: No Charge (special orders, rates apply)

Linen napkins – Black and White: No charge (special order rates will apply)

Chairs — outdoor event seating — \$2.00 per chair

Piano \$100.00

Screen \$ 20.00

Podium and Microphone \$ 20.00

PROFESSIONAL SERVICES CHARGES

New Bern Golf and Country Club will staff (in addition to required service staff) the following for bar service only:

1 to 100 guests: 1 bartender and/or cocktail service

101 to 200+ guests: 2 Bartenders and 1 additional bar if needed. There will be an additional \$75.00 charge per event for any additional bartenders or bars requested by host.

On all functions where a bar is requested, if the total beverage revenue is under \$500, there will be a \$50 charge per bartender.

Food Station/Carving Station Attendant \$25.00 per hour.

ALCOHOLIC BEVERAGE POLICY

All alcoholic and non-alcoholic beverages must be purchased from New Bern Golf and Country Club and guests/patrons of banquet events will not be permitted to bring in their own beverages.

All persons must be 21 years of age, with valid identification, to be served alcoholic beverages. Visibly intoxicated persons will not be served. The management of New Bern Golf and Country Club reserves the right to refuse service and/or to close bars at its own discretion. The Club follows all State Liquor Laws regarding alcohol consumption.

A corkage fee of \$10.00 per 750 ml. bottle of wine (\$20.00 for 1.5 liter magnum bottles) is charged for all wine brought into the Club by Members. There will be an additional \$250.00 service fee added for outside alcoholic beverage to be used for events.



MENUS

Groups of more than sixteen persons are required to select a preset menu for private parties. Menu selections must be made at least 7 days prior to the function, **we suggest that menus be limited to one entree selection**; however, we will try to accommodate any special dietary restrictions. When selecting more than one entree, place cards indicating each guests' choice must be provided by the host/hostess. Buffets are available for groups of twenty four (24) or more people. Prices for banquet menu items are subject to change. Lunch menus are available Tuesday through Saturday (days only). Lunch menus are not available for evening events or weddings.

All food and beverages must be purchased through the Club and consumed on premises as directed by federal, state and local laws, with the exception of cakes or pastries for special occasions. New Bern Golf and Country Club is not liable or responsible for the delivery or storage of these items.

GUARANTEED COUNTS

The final guaranteed attendance count is required at least 72 hours prior to the function, New Bern Golf and Country Club will be prepared to serve 5% over your final guarantee. Extra charges may occur beyond this amount. Charges will be based on guaranteed or the actual count, whichever is greater. Buffets require a minimum amount of guests (25). If the final guarantee falls below this, the host will still be charged for the minimum guests required.

SERVICE CHARGE AND TAX

All charges are subject to the following: Service Charge: 18 %, State Sales Tax: 6.75 %

ROOM RENTALS FOR NON MEMBERS

A Room Rental/Set up fee will be charged for all events.

Ballroom, Side Dining Room and Main Dining Room		\$1000
Ballroom	\$250.00 day	\$500.00 evening
Side Dining Room	\$75.00 day	\$150.00 evening
Casual Dining Room	\$75.00 day	\$150.00 evening
Trent Room	\$50 day	\$100.00 evening
Ralph Minor Room	\$50 day	\$100.00 evening
Outside greens for event	\$250.00	
Lower Patio	\$50.00 day	\$100.00 evening

MEMBERS

New Bern Golf and Country Club Members hosting a personal or family event will not be subject to a Room/Rental Set up fee. Business and all day meetings do not apply.

All room diagrams must be finalized no later than 5 days prior to the event. Any alterations to the room once it has been set will be subject to an additional set up fee up to but no greater than the rental fees listed above.

CONTRACTS

Contracts must be signed by the host of the event. By signing a contract, event host agrees to be responsible for all charges and conditions therein enumerated.



 **Breakfast Buffets**

The Continental

Assorted boxed cereals
Whole fruit
Assorted muffins and danishes
Regular and decaffeinated coffee
Butter and assorted jellies
Orange and cranberry juice
Butter and milk
\$6.50++

Good Morning

Assorted boxed cereals
Whole fruit
Buttermilk biscuits
Butter and assorted jellies
Scrambled Eggs
Bacon and breakfast sausages
Regular and decaffeinated coffee
Orange and cranberry juice
Milk
\$10.00++

Additional Selections

\$1.75 per person

Bagels and cream cheese
Buttermilk biscuits
Sausage or bacon
Cheese blintzes with berry sauce
Add country ham \$2.50

Corned beef hash
Pancakes or French toast
Hash browns
Country grits
Add Eggs Benedict for \$2.50

Omelet Station

\$3.50 per person

A minimum of 25 people is required for the omelet station

Plated Breakfast

\$10.00

Two eggs any style with sausage or bacon, hash browns, fresh fruit, biscuits or toast
includes coffee and orange juice



Hot Plated Lunches

The following selections include coffee, tea, water and bread

Beef Stroganoff served over noodles
\$10.00++

Beef Stew with diced potatoes and root vegetables
\$9.00++

Beef Goulash served with buttered noodles
\$9.00++

*The following selections include coffee, tea, water, bread
and your choice of two accompaniments*

Salmon Oscar with Béarnaise sauce
\$15.00++

Crab cake duo with pineapple relish
\$15.00++

Five-piece jumbo shrimp scampi
\$12.00++

Salmon coulubiatic with Maltaise sauce
\$12.00++

Charleston flounder with Remoulade sauce
\$11.00++

Grilled beef kebabs with fresh tomato salsa
\$11.00++

Korean-style beef tips with peanut butter sauce
\$11.00++

Six ounce seared salmon with lemon-caper sauce
\$11.00++

Fried trout fillet with cilantro-lime aioli
\$11.00++

Pork scaloppini with mushroom Veloute sauce
\$10.50++

Smoked Gouda crusted chicken breast with roasted red pepper cream sauce
\$9.50++

Blackened chicken breast with orange cream sauce
\$9.50++

Grilled chicken breast with roasted corn salsa
\$9.50++

Baked chicken with gravy
\$9.00++



Accompaniments

The following selections are accompaniments to hot plated lunches

Starches

Rice pilaf
Herbed rice
Roasted redskin potatoes
Parsley redskin potatoes
Risotto
Wild rice
Mashed potatoes
Creamy polenta
Twice baked potatoes
Baked potatoes
Potatoes au gratin
Baked sweet potato

Vegetables

Vegetable medley
Grilled or steamed asparagus
Steamed broccoli
Zucchini casserole
Glazed beets
Sautéed green beans
Squash, onion and tomato stew
Caramelized snow peas
Braised cabbage
Fried cauliflower
Glazed carrots
Roasted rutabagas
Green peas and corn
Sautéed mushrooms
Stir fry vegetables



Cold Plated Lunches

Eight pieces of fried oysters or shrimp served over a spinach salad

\$12.00++

Seared tuna served over a rice cake with micro greens and ginger dressing

\$12.00++

Traditional Cobb Salad

Chopped lettuce with hard boiled eggs, diced tomatoes, chicken, scallions, sliced avocado, cheddar cheese and chopped bacon

\$10.50++

Poached salmon with sauce vert over mixed greens

\$10.00++

Five-piece jumbo barbecue grilled shrimp over mixed greens with sliced tomatoes, cucumbers and lemon vinaigrette

\$10.00++

Sliced fresh fruit with a choice of tuna, shrimp, chicken or egg salad

\$10.00++

Fried chicken salad with homemade teriyaki dressing

\$9.50++

Grilled chicken Caesar salad with sliced tomatoes and parmesan cheese

\$9.00++



Lunch Buffets

For the following selections, a minimum guarantee of 25 people is required

Carolina Picnic

Roasted chicken
Carolina-style barbecue pork
Baked beans
Roasted red potatoes
Cornbread and buttermilk biscuits
Coleslaw
Potato salad
Deviled eggs
Fruit salad
Pecan Pie
Iced tea and coffee
\$14.00++

New Bern Deli

Sliced cold cuts with assorted breads
lettuce, tomato, onion, pickles, cheese and condiments
Fruit salad
Deli-style potato and macaroni salad
Iced tea and coffee
Apple pie
\$9.50++

Boxed lunches and custom lunch buffets are available upon request



Plated Appetizers

Mixed greens with sliced tomatoes, cucumbers, crumbled bleu cheese
and caramelized pecans with your choice of dressing
\$3.00++

Caesar salad served with sliced tomatoes, croutons and parmesan cheese
\$3.00++

Grilled Caesar salad with marinated tomatoes and parmesan crisp
\$5.00++

Caprese salad (sliced tomatoes, mozzarella cheese, chopped basil and mixed greens
tossed with homemade balsamic vinaigrette)
\$5.50++

Begger's purse and mixed field greens salad
tossed with balsamic vinaigrette, sliced cucumbers and tomatoes
\$6.50++

Three pieces of jumbo shrimp cocktail served over cucumbers
and mixed greens with house dressing
\$7.00++

Sesame-crusted tuna over seaweed salad with wasabi mayonnaise,
sesame glaze and fried wontons
\$9.00++

Six pieces of jumbo shrimp cocktail martini with shredded lettuce,
cocktail sauce and lemon wedge
\$9.00++

Crab Louis

Four ounces of jumbo lump crab meat served over lettuce with sliced tomatoes,
lemon wedge and garnish with Louis sauce
\$12.00++

Seared tuna served over a rice cake with micro greens and ginger dressing
\$12.00++



Plated Dinners

For the following plated dinner selections, coffee, tea, water and bread is included

Beef Bourguignon

\$15.00++

Seafood linguini with spicy marinara sauce

Appetizer portion \$12.00++

Entrée portion \$18.00++

Penne pasta with a creamy Alfredo sauce with shredded duck confit, asparagus spears, fresh chopped basil and shaved Asiago cheese

Appetizer portion \$8.00++

Entrée portion \$14.00++

Fusilli Carbonara with diced prosciutto, English peas and Parmesan cheese

Appetizer portion \$8.00++

Entrée portion \$14.00++

Bow tie a la vodka served with Italian meats and Parmesan cheese

Appetizer portion \$8.00++

Entrée portion \$14.00++

Pasta primavera with an assortment of vegetables in marinara sauce and garlic bread

Appetizer portion \$7.00++

Entrée portion \$12.00++

Homemade gnocchi with basil pesto cream and Pecorino Romano cheese

Appetizer portion \$6.00++

Entrée portion \$12.00++



 **Plated Dinners**

*For the following plated dinner selections,
coffee, tea, water, bread and your choice of
two accompaniments are included*

- Grilled filet mignon with truffle butter and
homemade onion rings
8-oz \$21.00++ or 6-oz \$19.00++
- Crab-stuffed flounder with saffron cream sauce
\$22.00++
- Veal Oscar served with béarnaise sauce
\$22.00++
- Grilled swordfish with saffron-tomato ragout
\$20.00++
- Four cornmeal-crust scallops with a
saffron beurre blanc
\$20.00++
- Prime Rib with au jus and horseradish sauce
(must be a minimum order of 15)
\$20.00++
- Half rack of lamb with a mint demi glace
\$18.00++

- Beer braised beef short ribs
\$18.00++
- Fried soft shell crab duo with tartar sauce
\$17.00++
- Seared French-style chicken breast stuffed with
mushroom mousse and orange beurre blanc
\$16.00++
- Seared chicken breast with lobster sauce
\$16.00++
- Salmon coulibiac with Maitaise sauce
\$16.00++
- Grilled boneless pork chop with tropical salsa
6-oz \$14.00++ 8-oz \$16.00++
- Eight-piece jumbo barbecue grilled shrimp
\$16.00++
- Crab cake duo with pineapple relish
\$15.00++
- Chicken Piccata with lemon-caper sauce
\$14.00++

Starches

- Rice pilaf
- Herbed rice
- Roasted redskin potatoes
- Parsley redskin potatoes
- Risotto
- Wild rice
- Mashed potatoes
- Creamy polenta
- Twice baked potatoes
- Baked potatoes
- Potatoes au gratin
- Baked sweet potatoes

Vegetables

- Vegetable medley
- Grilled or steamed asparagus
- Steamed broccoli
- Zucchini casserole
- Glazed beets
- Sautéed green beans
- Squash, onion and tomato stew
- Caramelized snow peas
- Braised cabbage
- Fried cauliflower
- Glazed carrots
- Roasted rutabagas
- Green peas and corn
- Sautéed mushrooms
- Stir fry vegetables



Dinner Buffets

All dinner buffets include buffet salad or plated salad, dinner rolls, coffee, tea and water.

A minimum of 25 people is required for any of the following buffet selections:

The Pamlico

\$20.00++

The Pamlico Buffet includes:

Chef-Attended Carving Station
Flank steak and assorted sauces

Dessert Option
Cookies

*Please choose **five** selections, including three entrees and two accompaniments,
from the following page*

The Trent

\$26.00++

The Trent Buffet includes:

Chef-Attended Carving Station
Prime rib and assorted sauces

Dessert Option
Carrot Cake

*Please choose **six** selections, including three entrees and three accompaniments,
from the following page*

The Neuse

\$28.00++

The Neuse Buffet includes:

Chef-Attended Carving Station
Filet Mignon and assorted sauces

Dessert Option
Crème Brulee Cheesecake

*Please choose **seven** selections, including four entrees and three accompaniments,
from the following page*



Dinner Buffet Selections

Entrees

Main Courses

- Korean-style beef ribs with peanut butter sauce
 - Beef, lamb, or pork stew
 - Chicken or beef stir fry
- Beef or chicken fajitas with flour tortillas and traditional accompaniments
 - Beef stroganoff
 - Swedish meatballs
 - Chicken cacciatore
 - Meatloaf
- Roasted pork loin with homemade applesauce
 - Baked chicken with merlot sauce
 - Fried chicken
 - Lemon roasted chicken
 - Beef goulash
 - Barbecue pork
 - Barbecue pork ribs

Seafood Courses

- Charleston flounder with tartar sauce
- Baked salmon with lemon cream sauce
 - Tilapia almandine
- Grilled swordfish with tropical salsa
 - Crab cakes with corn relish
 - Shrimp scampi
- Broiled Mahi Mahi with basil beurre blanc sauce
 - Cilantro pesto-crust Grouper
 - Steamed clams or mussels
 - Fried calamari with Diablo sauce
 - Popcorn shrimp
 - Tempura-battered St. Peters fish

Accompaniments

Pasta Courses

- Penne Carbonara with Peas
- Fusili Marinara
- Penne Primavera
- Rigatoni Alfredo
- Bow tie a la Vodka
- Cacciatore
- Puttanesca
- Summer Vegetables
- Vegetable Lasagna
- Buttered Noodles
- Macaroni and Cheese

Vegetables

- Vegetable medley
- Grilled or steamed asparagus
- Steamed broccoli
- Zucchini casserole
- Glazed beets
- Sautéed green beans
- Squash, onion and tomato stew
- Caramelized snow peas
- Braised cabbage
- Fried cauliflower
- Glazed carrots
- Roasted rutabagas
- Green peas and corn
- Sautéed mushrooms
- Stir fry vegetables

Starches

- Rice pilaf
- Herbed rice
- Roasted redskin potatoes
- Parsley redskin potatoes
- Risotto
- Wild rice
- Mashed potatoes
- Creamy polenta
- Twice baked potatoes
- Baked sweet potatoes
- Potatoes au Gratin



 **Cookouts**

Pig Picking
\$22.00 ++

Includes coffee, tea and water; a minimum of 25 people is required

- Mixed greens with condiments
- Coleslaw
- Pasta salad or potato salad
- Southern-style barbecue pork
- Lemon roasted chicken
- Blackened salmon
- Corn bread
- Baked beans
- Roasted potatoes
- Green beans
- Hush puppies
- Apple pie and ice cream station

Upgrade to chef-attended slow roasted pig with southern barbecue sauce for \$5 per person

Oyster Roast
\$23.50++

- Steamed oysters with accompaniments
- Hushpuppies
- Coleslaw
- Red beans
- Rice pilaf
- Homemade chili
- Cookies and brownies

Iced tea and coffee included

Summer Barbecue
\$15.50++

- Hamburgers, hot dogs, baked salmon and grilled chicken breast with traditional accompaniments
- Pasta salad or potato salad
- Marinated asparagus
- Potato chips
- Coleslaw
- Carrot cake and cheese cake

Iced tea and coffee included



 **Platters and Displays**

Displays are priced to serve 50 guests unless otherwise noted

Sushi-grade Ahi tuna display with Asian salads and sauces \$450.00

Whole poached salmon chaud-froid style with traditional sauces \$350.00

Cold seafood terrine with sauces \$350.00

Jumbo lump crab meat salad display served in a martini glass \$300.00

Cold sliced filet mignon with horseradish cream sauce \$250.00

Antipasto platter \$200.00

Cheese platter with crackers \$150.00

Marinated grilled vegetable display served cold \$150.00

Caprese display \$150.00

Fresh fruit platter \$125.00

Crudités with dipping sauces \$100.00

Shrimp and crab dip with toasted pita bread \$100.00

Deviled eggs with domestic caviar \$100.00

Poached pears in Marsala with mascarpone cheese \$90.00

Marinated tomatoes and onions \$65.00

Asparagus vinaigrette \$75.00

Rustic bread display \$75.00

Wheel of baked brie with caramel, pecans and croutons \$60.00 per piece



 **Hors D'oeuvres**

Items are priced per piece; a minimum of 25 is required for any single item

- Fried soft-shell crabs (whole \$5.00 half \$2.50)
- Shrimp cocktail duo \$2.50
- Bellinis with caviar (market price)
- Oysters with caramelized shallots and caviar \$2.00
- Baby lamb chops with mint pesto \$2.00
- Oyster shooters \$2.00
- Lobster tempura with remoulade sauce \$2.00
- Seared tuna with wasabi tobiko on fried wonton \$1.50
- Spanikopita \$1.50
- Mini lobster cakes with dill sauce \$1.50
- Corn and potato pancake topped with seared tuna and wasabi \$1.50
- Mini crab cakes with tartar sauce \$1.50
- Scallops ceviche with wasabi tobiko served on cucumber \$1.25
- Salmon wrapped in bacon with caraway-honey sauce \$1.25
- Mini meatballs with barbecue sauce \$1.25
- Chicken wings buffalo or teriyaki style \$1.25
- Assorted mini quiche \$1.25
- Sausage stuffed silver dollar mushrooms with balsamic glaze \$1.25
- Clams oreganata \$1.25
- Fried shrimp with remoulade sauce \$1.25
- Shrimp and grits bites \$1.25
- Fried cornmeal-crust oysters served with jalapeno mayonnaise \$1.25
- Scallops wrapped in bacon \$1.25
- Water chestnuts wrapped in bacon \$1.00
- Tomato-bleu cheese crisps with port glaze \$1.00
- Beef satays with peanut butter sauce \$1.00
- Open faced mini Reuben sandwich \$1.00
- Italian skewers with your choice of salami, pepperoni or prosciutto, tomato and olives, topped with basil pesto \$1.00
- Vegetable spring rolls with Asian sauce \$1.00
- Franks in a blanket with Dijon mustard \$1.00
- Shrimp toast \$1.00
- Belgium endive with goat cheese, caramelized pecans and cran-raisins \$1.00
- Melon wrapped in prosciutto \$1.00
- Tomato bruschetta on toast \$1.00
- Cajun chicken salad served over toast \$.75
- Thin crust pizza \$.75
- Deviled eggs \$.75
- Asiago puffs \$.75
- Chicken teriyaki \$.75
- Cheese straws \$.75



Chef Attended Stations

Enhance your reception, cocktail party or any event with one or more of the following selections, a 25 person minimum is required

Caviar Station

Served with potato pancakes and accompaniments
market price

Raw Bar

Oysters and clams on the half shell with traditional sauces
\$9.00++ per person

Shrimp Scampi Station

Sautéed shrimp in a garlic-lemon sauce with rice pilaf
\$8.00++ per person

Shrimp and Grits Martini Station

Marinated shrimp sautéed served over creamy smoked gouda cheese grits with cilantro oil
\$8.00++ per person

Poached Petite Beef Filets

Cooked in Marsala wine and served with mashed potatoes
\$8.00++ per person

Steamed Clams and Chorizo

Little neck clams cooked in wine with fresh herbs and tomatoes with Spanish chorizo
\$7.00++ per person

Crepe Station with Fresh Berries

Thin pancakes sautéed with fresh berries, flavor liquor and orange juice
\$6.00++ per person

Stir Fry Station

Marinated chicken and beef strips sautéed with mixed vegetables in a teriyaki sauce and rice \$6.00++ per person
Upgrade to shrimp add \$3.50++ per person

Pasta Station

Your selection of two sauces, two types of pasta and vegetable medley
\$5.00++

Upgrade with sausages and chicken add \$1.50 per person; shrimp and prosciutto add \$3.50 per person

Omelet Station

Eggs cooked to order with assortment of ingredients, bacon, sausages and hash browns
\$5.00++ per person

Lettuce Wraps

Asian-style ground pork with an assortment of sauces and Bibb lettuce
\$5.00++ per person

Waffle Station

Served with fruit, whipped cream, maple syrup, butter, powdered sugar and chocolate sauce
\$4.00++ per person

Savory Potato or Sweet Potato Mashed Martini Station

Fresh potato puree served on a martini glass with green onions, bacon bits and cheese
\$3.00++ per person



Carving Items

All carving stations are chef-attended and include dinner rolls and assorted sauces

Filet Mignon \$150.00 per piece
(Feeds about 15 people)

Honey-Glazed Pork Tenderloin \$20.00 per piece
(Feeds about 5 people)

Flank Steak \$40.00 per piece
(Feeds about 10 people)

Prime Rib \$250.00 per
(Feeds about 30 people)

Smoked Ham \$100.00 per piece
(Feeds about 40 people)

Beef Steamship \$450.00 per piece
(Feeds 100 people)

Roasted Turkey \$75.00 per piece
(Feeds about 20 people)

Roasted Leg of Lamb \$90.00 per piece
(Feeds about 20-25 people)

Pork Loin \$80.00 per piece
(Feeds about 30 people)

Orange-Glazed Duck Breast \$10.00 per piece
(Feeds about 2 people)

New York Strip \$200.00 per piece
(Feeds about 30 people)

Leg of Lamb \$90.00 per piece
(Feeds about 20 people)



 **Desserts**

All desserts are garnished

Homemade Desserts

Baked Alaska with Fruit Compote

Bananas Foster

Cherries Jubilee

Molten Lava Cakes with Vanilla Ice Cream

Fruit Plate with Whipped Cream

Peach Melba

Berries with Sabayon

Bread Pudding with Ice Cream and Bourbon Sauce

\$6.00++ per piece

Add ice cream or sorbet \$1.00++

Add gelato \$2.00++

Ice Cream Sundae Station

With two ice cream flavors, chocolate and vanilla sauce,
sprinkles, cherries, whipped cream and waffle cones

Pastries

Lemon Squares with Whipped Cream

Brownies a la Mode

Chocolate Mousse with Crème Chantilly

Cheesecake

\$4.00++ per piece

Cakes

Sugar Free Chocolate Cake

Carrot Cake

Crème Brulee Cheese Cake

Chocolate Caramel Pecan Fudge

New York Cheesecake

Lemon Mist

Red Velvet Cake

Carrot Cheesecake

\$5.00++ per piece

Whole Pies or Cakes

Apple pie

Blueberry

Pecan

Pumpkin

Lemon Meringue

Key lime

\$25.00++ per pie

Millie's Homemade Coconut Pineapple Cake

\$35.00++

Fresh Baked Cookies

\$10.00++ per dozen

(White chocolate chip and macadamia,
chocolate chip or oatmeal and raisin)



 **Beverages**

BEVERAGE POLICIES

- Absolutely NO outside beverages of any type are allowed to be brought into the Clubhouse unless given prior approval by Management. A \$10 per bottle corkage fee will be charged for approved outside bottles of wine brought inside the Clubhouse.
- Bartenders will be provided for groups of 20 or more and are available for a fee for smaller functions. There will be a \$75.00 charge per event for any bartenders or bars requested by host. Other bar service charges are outlined under Professional Services Charges.
- If more than one service bar is necessary, New Bern Golf and Country Club reserves the right to close one of the bars at our discretion.
- All beverage totals are subject to an 18 percent service charge, and a 6.75 percent sales tax.
- New Bern Golf and Country Club has all ABC permits.

LIQUOR

Liquor is sold at a per drink price and is calculated at 20 drinks per fifth of liquor. Liquor brands are separated into four categories: House, Call, Premium and Cordials

<u>Type</u>	<u>House Brands</u> \$5	<u>Call Brands</u> \$6	<u>Premium Brands</u> \$7
Bourbon	Early Times	Jack Daniels/Seagrams 7	Makers Mark/Crown Royal
Vodka	Nikolai	Smirnoff /Absolut	Grey Goose/Ketel One
Gin	Burnette's	Beefeater/Tanqueray	Bombay
Scotch	Dugan's Dew	Johnny Walker Red Label Dewar's White Label	Johnny Walker Black Label
Rum	Castillo	Bacardi	Mount Gay

Cordials \$7

Kahlua

Sambuca

Drambuie

Frangelico

Grand Marnier

Bailey's Irish Cream

Amaretto di Saranno

Others available upon request



 **Beverages**

WINES

The Club carries a large selection of wines; please ask for a complete wine list if you would like to select a specific wine for your event. House wines are recommended for large events and are available for \$5 per glass. It is the recommendation of the Club that events are limited to three types of wine selections.

BEER

The Club carries a large selection of wines; please ask for a complete wine list if you would like to select a specific wine for your event.

Standard Beer Selections \$3

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Natural Light
Yuengling
Killian's Irish Red
Samuel Adams
O'Douls (non-alcoholic)

Premium Beer Selections \$4

Corona
Corona Light
Heineken
Bass Ale
Blue Moon
Amstel
Newcastle
Sierra Nevada
Stella Artois

CHAMPAGNE

The House champagne, Veuve de Vernay, sells for \$20 per bottle. Champagne toasts are encouraged for all wedding receptions and celebrations. One bottle of champagne will yield approximately 12 toast glasses of champagne. It is an elegant touch to butler champagne as the guests arrive and are waiting for the arrival of the wedding party.

SPARKLING CIDER

If you have underage guests, designated drivers, or women who are expecting, sparkling cider is an excellent alternative to champagne. Sparkling cider is offered at \$10 per bottle.

SOFT DRINKS

The Club offers an assortment of Pepsi products and are available for events at \$1.50 each.