



Play Along the River Great River Golf Club - Golf Outings

The professional staff at Great River Golf Club prides itself in providing one of the state's best settings for golf outings. Great River sets itself above every public and private golf course in the region by providing the perfect venue for events large and small.

Whether your event is corporate, charity or social you can be assured that our experienced and caring team will cater to your every need. Events at Great River create a lasting impression for all of our guests, including the host. We are happy to work with you to accommodate specific needs to make your event special – Anything is possible at Great River.

In the following pages, you will find information on our golf outing packages including tournament details, on course and banquet food & beverage options. We look forward to working with you to create an experience that will exceed your expectations.

We look forward to working with you to create a memorable event!

Hospitably,

The Great River Golf Club Team

Golf Digest Magazine

- One of America's Top 100 Golf Courses in the US
- 2nd Best Overall Course in CT
- Architecture Award for Outstanding Golf Course Features
- Best Places to Play in America
- 4 ½ out of a possible 5 Stars "service starts when you drop off your clubs at the bag drop."

Best of Northeast Golf Magazine

- Favorite Golf Course
- Favorite Clubhouse Restaurant
- Favorite Clubhouse
- Favorite New Golf Course

Golfweek

- Best Bet in 2015

New England Golf & Leisure

- Best Courses You Can Play in 2015

TOURNAMENT FEES

Tournament Fees

Monday & Tuesday \$135 per player
Wednesday – Sunday Limited availability

- Dates must be discussed with a Great River Event Planner prior to booking.

Rates includes greens fees, cart rental, day locker, use of our practice facilities, tournament administration and scoring, as well as a \$15 Pro Shop credit to be used towards gifts, tournament prizes or raffle prizes.

Golf Clinics & Demonstrations

A perfect complement to business meetings or golf outings – Clinics are taught by a member of the Great River Pro Staff. Range and on course clinics available. Please inquire for pricing.

Other Services & Enhancements

Great River can facilitate a variety of special requests, including but not limited to organization of tournament contests (i.e. chipping & putting, ultimate lag putt, mini golf tournament, etc.), driving range rental, hole-in-one insurance and tournament signage.

SERVICE & RENTAL FEES

Set Up Fees

Bartender Fee: \$75 per bartender – Applicable on cash and consumption bars. Waived on all open bars.

Additional Hosted Bar: \$250 for one hour or \$500 for full event - includes Bartender

Patio Tenting: Please inquire for additional information

Business Equipment

Large Screen (8'x8'): \$150

Small Screen (5'x5'): \$75

Polycom: \$100

White Board & Markers: \$25 each

Power Strips for Laptops: \$10 each

LCD Projector: \$250

Flip Charts & Markers: \$25 each

Wireless or Lavalier Microphone: \$100

Wireless Access: No Charge; Open Network

Podium: No Charge

BEVERAGE CARTS / CAFÉ ON THE TURN

Our Beverage Carts and Café on the Turn are properly staffed for every outing. Each is stocked with a large variety of snacks, light food and sandwiches, non-alcoholic beverages, domestic and imported beers and spirits. Outings can elect to offer full or partial consumption to their guests or select all products to be offered on a cash basis.

All alcoholic beverages must be purchased through Great River.

Please consult with your Event Planner to discuss on course food and beverage options.

ON COURSE ENHANCEMENTS

A QUICK JUMPSTART \$5 pp

Great for outings, stationed assortment of granola bars, power bars and cereal bars along with coffee, tea, water, and sodas.

ICE CREAM STATION \$5 pp

Enjoy an assortment of ice cream bars as golfers make the turn. Choose from Dove, Hagen Daz, Ben & Jerry's and Good Humor. Great for hot summer days!

FRESH FRUIT DISPLAY \$8 pp

An assortment of fresh fruits displayed prominently on the driving range while golfers warm-up, or near your registration area. Accompanied with fresh juices.

GRILLED PIZZA STATION \$9pp (\$75 attendant fee required)

Have your guests enjoy freshly made mini-pizzas prepared by our chef - A very unique way of enhancing your event as golfers make their way through our championship course.

SHRIMP COCKTAIL DISPLAY \$13pp

There are few events golfers will attend that are as unique as yours can be at Great River. Give golfers the treat of fresh shrimp cocktail and assorted sauce.

FUN TREATS ON THE COURSE Pricing varies – please inquire

Great events are memorable because they expose golfers to multiple treats throughout the day. Ask us about adding stationed hot dogs, fresh popcorn, cotton candy or snow cones to your on-course offerings.

SPECIALTY DRINK STATION Pricing varies – please inquire

Your guests will long remember your event with a margarita or specialty drink station. The varying choices make it a unique option to enhance any event.

BREAKFAST MENUS

HEALTHY START CONTINENTAL BREAKFAST \$ 15pp

Freshly Baked Low-fat Mini Muffins, Low Fat Tea Bread,
Whole Grain Raisin Walnut Bread, Low Fat Yogurt,
Granola, Raisins, Sliced Seasonal Fruit
Freshly Squeezed Orange Juice, Coffee and Tea Service

GREEK YOGURT BAR \$ 14pp

Greek Yogurt, House-Made Granola, Seasonal Berries, Fresh Fruit,
Bananas, Honey, Pure Maple Syrup, Pomegranate Seeds, Chia Seeds
Freshly Squeezed Orange Juice, Coffee and Tea Service

GRAB AND GO BREAKFAST \$16pp

Fresh Fruit and Yogurt Parfaits
Selection of Grab and Go Breakfast Sandwiches:
English Muffin, Canadian Bacon, Egg and Cheddar Cheese
Egg White and Spinach, Turkey Bacon Sandwich Thin
Vegetable Frittata, Low-Fat Swiss in Whole Wheat Wrap
Assorted Breakfast Juices and Beverages:
Tropicana 100% Fruit Juices, Naked Juice, Bottled Water
Coffee and Tea Service

ADD AN OMELET STATION \$6pp

Prepared to Order Omelets
Farm Fresh Whole Eggs and Egg Whites
Assorted Breakfast Meats, Cheeses & Vegetables
\$75 per attendant / one attendant per 50 guests

LUNCH MENUS

BOXED LUNCH \$20pp

Select Up To Three:

Balsamic Roasted Vegetables, Goat Cheese, Whole Wheat Wrap
Grilled Chicken Breast, Caesar on Kaiser Roll
Smoked Turkey, Arugula, Brie Cheese, Baguette
Smoked Ham, Honey Mustard, Swiss Cheese, Ciabatta Roll
Rare Roast Beef, Horseradish Mayo, Frizzled Onions, Cheddar Cheese
Pesto Tuna Salad on Focaccia

All Selections Include:

Potato Chips, Fresh Fruit, Cookie, Granola Bar,
Bag of Peanuts and Bottled Water

GRILL LUNCH \$30pp

Includes the Following:

Grilled Marinated Chicken Breast
¼ lb. Sabarett All Beef Hot Dogs
All-Natural Hamburgers, Cheeseburgers
Sweet Italian Sausage & Peppers
Potato Salad, Roasted Vegetable Salad, Pasta Salad
Coleslaw, Corn on the cob
Lettuce, Tomato, Onions & Pickles
Sliced Fresh Fruit Platter
Freshly Baked Cookies, Brownies and Low-Fat Oatmeal Bars
Iced Tea, Lemonade, Agua Fresca

COCKTAIL HOUR HORS D'OEUVRES

COLD HORS D' OEUVRES STATION \$12pp for One Hour

Choose Two of the Following Cold Stationed Hors D' Oeuvres

Imported and Local Cheese Display Fresh Fruit, Crisps, Flatbreads, Crostini

Build Your Own Bruschetta – Tomato, Roasted Apple Pear, Cilingini Mozzarella and Basil

Vegetable Crudités – Raw and Grilled Seasonal Vegetables, Gorgonzola and Spinach Artichoke Dip

Mediterranean Dips – Roasted Eggplant, Hummus and Red Pepper, Flatbreads and Crisps

COCKTAIL HOUR HORS D'OEUVRES \$20pp for One Hour

(\$10 per person each additional hour, when followed by entrees or stations)

BUTLER PASSED HORS D' OEUVRES

Select Up To Six from the Following:

LAND

Thai Chicken Satay Cashew Sauce | Chicken Burger Sliders Brioche | Pulled Pork Mini Pretzel Rolls
Petite Ruben Sandwich | Chipotle Chicken Quesadilla | Pecan Crusted Chicken | Pork Gyoza | Chicken
Empanada | Franks in a Blanket | Skewered Beef Bulgogi | Chicken Apple Sausage Puff Pastry
\$2pp - Cumin Crusted Beef Tenderloin Yucca Chip | Mini Lamb Chops | San Gria Braised Short Rib

SEA

Steamed Shrimp Shu Mai Sweet Thai Chili Sauce | Smoked Salmon Focaccia Crisp
Tempura Shrimp Wasabi Honey Mustard | Scallops wrapped in Bacon | Shrimp Spring Rolls
Crispy Coconut Shrimp Spicy Pineapple Mustard
\$2pp – Assorted Sushi and Sashimi | Jumbo Lump Crab Cakes Cajun Aioli | Stuffed Littleneck Clams

EARTH

Prosciutto Wrapped Grilled Asparagus | Spanakopita | Wild Mushroom Wontons
Mini Potato Pancakes Applesauce | Spinach Stuffed Cremini Mushrooms | Vegetable Dumplings
Skewered Pear Tomatoes Fresh Mozzarella | Vegetable Pea Samosa Cake
Additional \$2pp - Wild Mushroom Goat Cheese Flatbread,

STATIONARY HORS D' OEUVRES

Select Two of the Following:

Imported and Local Cheese Display Fresh Fruit, Crisps, Flatbreads, Crostini

Build Your Own Bruschetta – Tomato, Roasted Apple Pear, Cilingini Mozzarella and Basil

Vegetable Crudités – Raw and Grilled Seasonal Vegetables, Gorgonzola and Spinach Artichoke Dip

Mediterranean Dips – Roasted Eggplant, Hummus and Red Pepper, Flatbreads and Crisps

DINNER MENUS

GRILL BUFFET \$40pp

Mixed Green Salad with Balsamic Vinaigrette or
Traditional Caesar Salad
Barbecued Country Spare Ribs
Grilled Salmon Filet, Soy Ginger Glaze
Southwestern Spiced Rubbed Breast of Chicken,
Roasted Corn Pepper Relish
Cajun Spiced Wedge Cut Potatoes
Penne with Vodka Sauce or Pomodoro Sauce

NEW ENGLAND GRILL BUFFET \$57pp

New England Clam Chowder
Baby Spinach, Spiced Pecans, Bleu Cheese Salad
or Traditional Caesar Salad
NY Sirloin Strip Steaks, Caramelized Onion Gravy
Atlantic Swordfish Steaks, Tomato Olive Relish
Barbecued Baby Back Ribs
Roasted Fingerling Potatoes
Rigatoni, Broccoli Rabe and Italian Sausage

DINNER BUFFET \$45pp

Starters

Vegetable Crudités with Raw and Grilled Seasonal Vegetables,
Gorgonzola and Spinach Artichoke Dip
Edamame Hummus, Flatbreads and Crisps

Salads (choose two)

Traditional Caesar Salad
Arugula, Shaved Fennel, Goat Cheese, Organic Balsamic Dressing
Wheatberry Tabbouleh
Pear Tomato, Fresh Mozzarella and Basil

Entrees (choose two)

Chicken Saltimbocca, Prosciutto, Sage & Port Wine demi-glace
Pan Seared Breast of Chicken Picatta
Braised Chicken Thighs, Roasted Tomatoes and Basil, Pappardelle Pasta
Pan Seared Salmon Filet, Wild Rice Pilaf, Lemon Chive Sauce
Pan Seared Shrimp, Roasted Garlic Sun-dried Tomato Sauce, Fettuccini
Roasted Salmon Filet, Pesto Crumbs, Spinach Risotto
Tenderloin Tips of Beef, Wild Mushrooms, Caramelized Onions
Roast Tenderloin of Pork with Roasted Shallot and Rosemary Sauce

Pasta (choose one)

Penne ala Vodka with Peas
Vegetarian Lasagna Rolls, Tomato Basil Sauce
Gemelli Pasta, Roasted Vegetables, Pesto

All Dinner Buffets Include:

Fresh Rolls & Butter, Seasonal Vegetables, Assorted Mini Pastries & Macarons,
Lemonade, Iced Tea, Agua Fresca, Coffee & Tea Service

RECEPTION ENHANCEMENTS

SHRIMP COCKTAIL \$7 pp

Available as a Passed or Stationed Enhancement

COLD SEAFOOD BAR \$14 pp

Cocktail Stone Crab Claws, Clams & Oysters on the Half Shell,
Chilled Shrimp Cocktail, Mussels with Chimichurri, Traditional Accompaniments

HOT SEAFOOD BAR \$12 pp

Miniature Maryland Crab Cakes, Fried Calamari, Coconut Shrimp,
Steamed Mussels, Stuffed Littleneck Clams, Traditional Accompaniments

SUSHI & SASHIMI BAR \$14 pp

Assorted Sushi & Sashimi

Tuna, Salmon, Shrimp, Crab, Yellow-Tail, Asparagus, Avocado,
Cucumber, Seaweed, Wasabi, Soy, Pickled Ginger

PASTA BAR \$8 pp

Choose Any Three Combinations:

Pastas: Penne, Farfalle, Orecchiette, Rigatoni, Gemelli, Tortellini

Sauces: Vodka, Garlic & Oil, Bolognese, Alfredo, Pesto, Broccoli Rabe and Italian Sausage

HOMEMADE GRILLED PIZZA STATION \$8 pp

Choose Any Three Topping Combinations:

Assorted Cheeses, Pepperoni, Onions, Mushrooms, Olives, Clams, Garlic, Grilled Vegetables
(Additional Toppings May Be Available Upon Request)

MASHED POTATO BAR \$7 pp **

Served in Martini Glasses

Freshly Mashed Yukon Gold, Sweet Potatoes, Purple Creamer Potatoes
Accompanied with Apple-wood Bacon, Sour Cream, Chives, Bleu, Asiago and Goat Cheese

** Attendant Fee \$75 each - one attendant per station is needed for every 75 guests

Please Inquire About Additional Stationed Enhancements

HOSTED BAR BRAND SELECTIONS

HOUSE PREMIUM BAR

Ketel One, Smirnoff, Absolut & Flavored Vodkas
Beefeater, Tanqueray & Bombay Gin
Bacardi, Captain Morgan, Malibu & Meyers Rum
Dewar's & Johnny Walker Red Scotch
Jack Daniels, Southern Comfort, Canadian Club Whiskey
Jim Beam Bourbon, Sauza Tequila
Cordials: Amaretto, Sambuca, Coffee Liqueur, Irish Cream, Hazelnut Liqueur
Budweiser, Bud Light, Heineken, Amstel Light, Coors Light
House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, and Cabernet

Two Hours: \$25pp Three Hours: \$30pp Four Hours: \$35pp
OR Charge Per Consumption

TOP SHELF PREMIUM BAR

All of the Above, Plus the Following:

Stolichnaya, Grey Goose & Belvedere Vodka
Bombay Sapphire & Hendricks Gin
Johnny Walker Black, Chivas Regal, Dewar's 12-Year-Old Scotch
Crown Royal Whiskey, Makers Mark and Knob Creek Bourbon
Cuervo 1800 Tequila
Premium Cordials: Amaretto Disaronno, Bailey's Irish Cream, Grand Marnier,
Romano Sambuca, Frangelica, Kahlua, Irish Mist

Two Hours: \$28pp Three Hours: \$35pp Four Hours: \$42pp
OR Charge Per Consumption

BEER & WINE BAR

Budweiser, Bud Light, Heineken, Amstel Light, Coors Light
House Wines: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, and Cabernet

Two Hours: \$22pp Three Hours: \$26pp Four Hours: \$30pp
OR Charge Per Consumption

CONTRACT PREVIEW

FINANCIAL INFORMATION

DEPOSIT: To secure your event date, Great River requires a non-refundable, non-transferable deposit in the amount dependant on the estimated event total.

All deposits are applied to the final balance.

- \$500 for events with a proposed amount less than \$5,000
- \$1,000 for events with a proposed amount between \$5,001 and \$19,999
- \$2,500 for events with a proposed amount of \$20,000 and greater

DOWN PAYMENT: A down payment dependant on the estimated event total is required no less than one month prior to the event date.

- \$1,000 for events with a proposed amount less than \$5,000
- \$2,500 for events with a proposed amount between \$5,001 and \$19,999
- \$5,000 for events with a proposed amount of \$20,000 and greater

FINAL PAYMENT: Your total event balance is due no later than one week prior to the event.

FORMS OF PAYMENT: New events must make all payments using a corporate or cashier's check. Day of additions can be paid by credit card. Repeat events may pay by major credit card, in which case all payments will incur 3% processing fee.

CREDIT CARD AUTHORIZATION: A Credit Card Authorization Form must be submitted for all events at the time of contract signing. This card secures day of charges unless other arrangements have been made in advance.

CANCELLATION: If the Event Sponsor must cancel the function for any reason, or fails to meet any conditions of this agreement, the deposit(s) will be forfeited. Special circumstances will be reviewed by club management. Any cancellations within the two weeks prior to the event will require payment for the number of players guaranteed.

GUARANTEED MINIMUM COUNT AND FINAL MENU

Event Sponsor must provide Great River with the final menu selections and estimated guest count no less than two (2) weeks prior to the function. The final guaranteed count is required no less than one (1) week prior to the event date and the final player list must be received no less than four (4) days prior to the event. Great River welcomes additions, however to properly accommodate all guests, a 10% up charge will be applied to count increases within one (1) week prior to the event. If the event attendance falls below the final guarantee given, the Event Sponsor is responsible to pay for the final guarantee given.

In addition to the total guest count – All seated entree counts are required at least one (1) week prior to the event date.

FOOD AND BEVERAGE

All food products must be purchased from Great River. In accordance with Connecticut State Law and Great River alcohol awareness policy, no alcohol may be purchased or served to anyone under the age of 21. No alcoholic beverages may be brought onto or removed from the premises. Great River Staff/Management reserves the right to refuse service to anyone believed to be intoxicated.

PACE OF PLAY

Great River is a fair, yet challenging course. Our standard pace of play of 4:30 hours is strictly adhered to at all times. If players cannot maintain an acceptable pace of play, Great River reserves the right to ask groups to move up in place behind the group ahead, play from an easier tee marker or skip holes in order to maintain pace.

SET UP TIME

Great River Golf Club allows one hour prior to the event start time for the client to set up any additional items (ie. raffle tables, AV equipment and registration.)