



Deerwood Country Club

Golf Banquet Menu

Catering Director, Kathy Sargent
904.641.6100 x103 • ksargent@deerwoodclub.com

10239 Golf Club Drive
Jacksonville, FL 32256
www.deerwoodclub.com



DEERWOOD
COUNTRY CLUB

1/19/24

Host your next Golf event with Deerwood Country Club!

EXPERIENCE THE TRADITION OF THE 7,261 YARD CHAMPIONSHIP TEES AT DEERWOOD COUNTRY CLUB, ONE OF THE MOST PRESTIGIOUS GOLF COURSES IN JACKSONVILLE, FLORIDA.

In 1960, golf architect George Cobb put Deerwood Country Club on the map by designing a stunning course that would eventually draw the attention of professional golfers, including competitors who came to Deerwood for the Greater Jacksonville Open (now known as THE PLAYERS Championship).

In 2004, Deerwood Country Club's entire golf facility underwent a comprehensive renovation. During this time, award-winning golf architect Brian Silva developed a brand-new par-72 course with six sets of tees ranging from 5,228 yards for the reds to 7,261 yards for the championship tees.

Deerwood Country Club is a full-service golf facility. We are proud to offer:

- A breathtaking 18-hole course designed by George Cobb and renovated by Brian Silva in 2004.
- A pro shop fully stocked with equipment, clothing, and more.
- A fully trained staff of PGA Professionals
- Golfing opportunities for members and guests of all ages and skill levels





*Providing excellence in service
for over 60 years.
Let our team create your next
golf event.*

Planning an event can be stressful. Let the Team at Deerwood Country Club ease you through the process and assist with planning. Our spacious and elegant Clubhouse has panoramic views of the golf course and lake and is the perfect setting for your event.

Menus -Our Chef will create a dining experience your guests will long remember. You can always depend upon our culinary team to deliver the finest quality and the freshest ingredients for a first-class meal. Custom menus are also available. If we do not receive your menu choices within one week of your event, the menu will be chef's choice.

***Menus and pricing are subject to change until your event menu is selected.**

No outside food other than a cake or cupcakes may be brought into the clubhouse.

**Our cake-cutting fee is \$2.50 per person*

Club Facilities -The Club provides tables, glassware, dinnerware, cocktail napkins, house linens (black or ivory), and table napkins in any primary color are available at no additional cost. All events are quoted for a 4-hour duration. Additional time is available upon request and availability at \$300 per half hour.

Guarantees - To ensure your room and food are prepared to your specifications, we require an estimate of the number of guests with confirmation of the event booking to ensure you meet your food and beverage minimum. **A final guarantee of the number of guests is due at least one week prior to the event date.** The guest count cannot go down after this date. If we do not receive your final guarantee in time, your highest estimate will be considered your guarantee. Any overage in your numbers 4-6 days before an event will incur a 25% additional charge per person. Additional guests 2-3 days before an event will incur a 50% per person additional fee. No changes can be made on the day of the event.

Due to health code restrictions, any food leftover from an event must be disposed of and may not be sent home with guests.

Deposits -A non-refundable, non-transferable deposit of \$1,500 is required to hold space for each event. If your estimated cost is less, the deposit will be 50% of the estimation.

Payment - Please note:

- A deposit is due upon confirmation of every event. Full payment is due one week prior to your event with a final guarantee. Checks and credit cards are accepted for final payment.
- A 3.5% credit card convenience fee will be added to your final bill if a credit card is used for deposit and/or final payment.

All pricing attached does not include a 7.5% tax or 22% service charge.

All Food and Beverage minimums are before any tax or service.

Grab and Go Breakfast Options

Boxed and ready to take on the course!

Choose a main item only for a quick fill-up, or add a side for a heartier meal!

Includes Bottled water and Coffee Station

SANDWICHES *Great for that quick grab and go meal. No side item included.*

Sandwiches	\$7	Egg & Cheese on your choice of Biscuit or English Muffin
	\$8	Sausage Egg & Cheese on your choice of Biscuit or English Muffin
	\$8	Bacon Egg & Cheese on your choice of Biscuit or English Muffin
	\$6	Chicken Biscuit with Honey Mustard

EXTRAS Upgrade your meal with a side for a heartier start to your day!

Sides	\$3.50	Upgrade to Juice, Soda, Bottled Water, and Coffee Station
	\$3.50	Fruit Cup
	\$3	Yogurt Cup
	\$2.50	Cookie
	\$2.50	Apple, Orange, or Banana
	\$2.50	Bag of Chips

Snacks

The Munchies • \$5.50 per person

Roasted Peanuts, Chex Mix, Potato Chips, Pretzels
Goldfish Crackers & Popcorn

The Crowd Pleaser • \$8.95 per person

Build your own snack break - Three Items:
Fresh Fruit, Granola Bars, Assorted Breakfast Pastries
Assorted Cookies, Freshly Baked Brownies,
Chocolate Dipped Strawberries
Salty Snacks: Pretzels, Chips, Snack Mix, or Tortilla Chips
with Club Made Salsa

For some fun...

Kick off your event with Bagpipes and
Smallpipes call: Jim Sloan 904-655-9339

Lunch Options

All include water, iced tea, lemonade, & coffee.
Add Cookies to any buffet for \$1.75 ea. or

BBQ BUFFET • \$21.95

Grilled Chicken with BBQ Sauce, Pulled Pork,
Baked Beans, Corn, Cole Slaw, Rolls & Butter
Add BBQ Ribs - \$24.95 pp

ALL AMERICAN BUFFET • \$19.95

Hamburgers 1/4 lb, Beef Hot Dogs, Chicken
Breast, Lettuce, Cheese, Tomatoes & Onions,
Pickles, Assorted Potato Chips, Cole Slaw,
Condiments

SOUTH OF THE BORDER • \$21.95

Soft Taco Shells & Nacho Chips with Cheese
Sauce, Lettuce, Tomatoes,
Sour Cream, Salsa, Black Olives, Minced Onions
& Seasoned Ground Beef,
Beef Empanadas and Spanish Rice

COLD CUT BUFFET • \$19.95

Sliced Roast Turkey, Baked Ham, Roast Beef,
Assorted Bread, Lettuce, Tomatoes, Pickles
& Onions, Swiss & American Cheeses, Potato
Salad, Potato Chips, Condiments

PAR 3 BUFFET • \$18.95

House Tossed Salad, Chicken Salad,
Tuna Salad, Pasta Salad, Vege Crudite, Fresh
Fruit, Rolls & Butter
Add Shrimp Salad - \$20.95 pp

BOXED LUNCHES

THE EXECUTIVE • \$15.95

Smoked Turkey with Swiss Cheese & Green
Leaf Lettuce, and Vine-Ripe Tomato on a
Brioche Bun. Mustard and mayo on the side.
Served with Sea Salt Chips, Fresh Fruit, and
Homemade Cookie

THE TRADITIONAL • \$12.95

Roast Turkey on White Bread with American
Cheese. Mustard and mayo on the side, Apple,
Chips, and Cookies
• Upgrade: \$3 pp -Roast Beef or Chicken

Final guarantees are due one week prior to your event.
*Pricing does not include 22% Service Charge or 7.5% Sales Tax





Dips, Spreads, and Boards

\$5.50++ per person • Pick One

- Bruschetta – Tomato Bruschetta with Balsamic Crostini
- Spinach Artichoke Dip – Parmesan Spinach Artichoke Dip with Toasted Baguette Crostini
- Beer Cheese and Mustard with Soft Pretzels
- Tea Sandwich Board – Smoked Salmon, Curried Egg, Cucumber Dill
- Guacamole, Salsa, and Queso with Tortilla Chips · add \$1 per person
- Fruit Display · add \$1 per person
- Mezze Board – Hummus, Whipped Feta, Crudité Vegetables, Marinated Olives, Crackers, Grilled Naan Bread · add \$1 per person
- Cheese Board with Crackers & Accompaniments · add \$2 per person
- Charcuterie & Cheese Board with Crackers & Accompaniments · add \$4 per person

Hors D'oeuvres

\$4++ per piece • Minimum Quantity of 100 pieces

Deviled Eggs · Caprese Skewers · Olive Tapenade with Goat Cheese Canape
Parmesan Breaded Artichoke Hearts with Marinara · Assorted Mini Quiche
Loaded Potato Skins · Pigs in a Blanket
Meatballs – Swedish, BBQ, or Marinara · Chicken Quesadilla · Jalapeno Poppers
Potstickers with Ponzu Sauce · Sausage Stuffed Mushrooms
Fried Mushrooms · Empanadas

Premium Hor d'Oeuvres

\$5++ per piece • Minimum Quantity of 100 pieces

Compressed Melon with Prosciutto Skewers · Crab Stuffed Mushrooms
Smoked Salmon Pinwheels on Rye Crostini · Bang Bang Shrimp – Steamed or Fried
Shrimp, Cucumber & Dill Canape · Ahi Tuna Cups – Poke Tuna in a Phyllo Cup topped with Wasabi Aioli,
Sesame Seeds, and Scallions · Crab Salad Canape – Crab Salad in a Phyllo Cup topped with Chives
Assorted Sushi Rolls · Shrimp Cocktail · Mini Crabcakes with Remoulade
Coconut Fried Shrimp with Mango Chili Sauce · Mini Beef Wellington
Shaved Dijon Crusted Beef with Horseradish Cream and Chives on Baguette Crostini

Dinner Buffets

All include water, iced tea, lemonade, and coffee.

THE ITALIAN • \$25.95

Pasta Salad, Shrimp Primavera, Breast of Chicken Parmesan, Fettucine Alfredo, Mushrooms, Zucchini, Sautéed Onions, Basil & Oregano with Garlic Bread

SOUTH OF THE BORDER • \$22.95

Soft Taco Shells & Nacho Chips with Cheese Sauce, Lettuce, Tomatoes, Sour Cream, Salsa, Black Olives, Minced Onions & Seasoned Ground Beef, Beef Empanadas and Spanish Rice

THE HOMESTYLE • \$23.95

Country Meat Loaf, Grilled Herb Chicken Breast, Potato Salad, Rice Pilaf, Seasoned Green Beans, Biscuits

BARBECUE • \$25.95

Grilled Chicken with BBQ Sauce, Pulled Pork, Baked Beans, Corn, Coleslaw, Rolls & Butter
Add BBQ Ribs • \$26.95 pp

BEEF & CHICKEN • \$35.95

Mixed Green Salad with Vegetable Garnishes
Burgundy Beef Tips
Grilled Chicken Breast with Baby Portabella Mushrooms
Parsley Red Bliss Potatoes
Garden Vegetable Medley

Add delicious Cookies for only \$1.75 pp



Final guarantees are due one week prior to your event.
*Pricing does not include 22% Service Charge or 7.5% Sales Tax

Desserts

Add Freshly Made desserts to your event
\$8.00 per person

Our dessert selection features a variety of fresh seasonal
cheesecakes, tortes, and pies.

*Availability may change.

Please choose your dessert from the list below.

Cheesecakes

Amaretto Cheesecake · Brownie Cheesecake · Cappuccino
Cheesecake · Chocolate Covered Strawberry Cheesecake
Chocolate Truffle Cheesecake · Keylime Cheesecake · Limoncello
Blueberry Cheesecake · Mexican Hot Chocolate Cheesecake
New York Cheesecake · Oreo Cheesecake · Peppermint Mocha
Cheesecake · Praline Cheesecake · Red Velvet Cheesecake
Salted Caramel Cheesecake · Strawberries & Cream Cheesecake
Sweet Potato Cheesecake · RumChata Cheesecake

Turtle Cheesecake

Mousse Cakes

Chocolate Caramel Pecan
Charlotte Russe (White Chocolate Raspberry)
Flourless Midnight Velvet Mousse · Midnight Velvet Mousse
Pumpkin Gingerbread Mousse · Sweet & Salty Brownie Torte
Tiramisu

Traditional Layer and Bundt Cakes

Apple Spice Cake (Cream Cheese Icing) · Birthday Cake
· Black Forest Layer Cake Carrot Layer Cake
Chocolate Raspberry Layer Cake · Chocolate Rum Layer Cake
German Chocolate Layer Cake
Granny's Lemon Pound Cake · Lemon Raspberry Layer Cake
Orange Cranberry Layer Cake · Pineapple Coconut Layer Cake
Triple Chocolate Layer Cake

Tartes

Apple Crisp (shallow) · Apple Walnut Tarte (Extra Deep)
Blackberry Peach Tarte (Extra Deep) · Blueberry Crisp (Shallow)
Bourbon Pecan (Extra Deep) · Cherry Crumb Tarte (Shallow)
Deep Dish Apple Crisp (Extra Deep) · Mixed Berry Crisp (shallow)
· Pear Frangipane Tarte (Shallow) · Pecan Tarte (Extra Deep)
Strawberry Rhubarb Tarte (Extra Deep)

Pies

Banana Cream Pie · Coconut Cream Pie · Keylime Pie
Reese's Peanut Butter Pie

Small Bite Dessert Centerpiece

An assortment of small desserts presented on a variety of
artistic cake trays (2 small bite desserts per person)

Assorted Cookies · \$1.75 each

Dessert selections must be made at least ten days
before your event to ensure availability.
**Pricing does not include 22% Service Charge or
7.5% Sales Tax

Beverage Cart

Should you wish to have beer, wine, sodas, or mixed drinks, we can supply you with a beverage cart and driver at \$150 per attendant, with beverages charged on a consumption basis. A \$300 sales minimum per cart is required over a five-hour period and will be charged accordingly.

Beverages in the Clubhouse

Deluxe

Platinum Vodka, NewAM Gin, Cruzan Rum, Sauza Blue Tequila, Canadian Club Whiskey, Jim Beam Bourbon & Ballentine Scotch

Premium

Tito's Vodka, Aviation Gin, Bacardi Light Rum, Jim Beam Black Seagram 7, Herrodura Silver Tequila, & Dewar's White Label Scotch

Deerwood Select

Kettle One Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Pilar Rum, Maker's Mark, Codigo Blanco Tequila & Johnnie Walker Black Label Scotch

Packaged Hosted Unlimited Bars

**All hosted bars include beer, house wine, & soft drinks.*

Deluxe

4 Hour Bar · \$42 pp · Additional Hour · \$8 pp

Premium

4 Hour Bar · \$47 pp · Additional Hour · \$9 pp

Deerwood Select

4 Hour Bar · \$56 pp · Additional Hour · \$11 pp

Beer & Wine

4 Hour Bar · \$37 pp · Additional Hour · \$7 pp

Mimosa or Champagne

4 Hour Bar · \$37 pp · Additional Hour · \$7 pp

Consumption Bars

**Pricing includes service charge and tax*

Deluxe · \$11 ea

Premium · \$13 ea

Deerwood Select · \$15 ea

House Wine · \$11 ea

Premium Wine · \$15 ea

House Champagne · \$11 ea

Mimosa · \$11 ea.

**By the bottle of Champagne · \$40 ea*

Domestic Beers · \$8 ea

Import Beers · \$9 ea

Seltzers · \$11 ea

Craft Beers · \$11 ea

Coffee · \$3 ea

Tea · \$3 ea

Gatorade · \$4 ea

Water Bottles · \$2 ea

Soda · \$3 ea

**Other beverage options are available upon request*

**Iced Tea and Lemonade included with buffets.*

Bartender Fees for Events

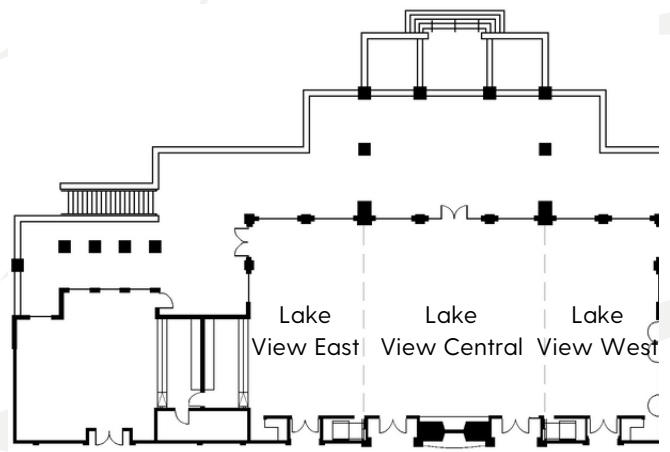
For hosted bars, the bartender fee is \$100++ per bartender. Alternatively, for cash bars, the fee is \$125++ per bartender.

**Keep in mind that one bartender is required for every 75 guests.*

Notes:

Notes:

Banquet Rooms	Full Seating /Sit-down	Cocktails /Standup
Lakeview East	70 People	90 People
Lakeview West	70 People	90 People
Lakeview Central	110 People	150 People
Lakeview Suites	250 People	330 People



Please Contact Catering Director,
 Kathy Sargent at
 (904) 641-6100 x103
 or ksargent@deerwoodclub.com
 Website: www.deerwoodclub.com



DEERWOOD
 COUNTRY CLUB

