



Hanover Golf Club

Banquets, Events, & Weddings

At Hanover Golf Club, we ensure that every event runs smoothly and is exactly what you envisioned during the planning process.

We offer the perfect setting for your private event, both indoors and outdoors, with stunning views of the golf course and rolling terrain.

Our banquet room can accommodate special events up to 160 people, and offers additional private rooms that are ideal for a more intimate dining experience or small business meeting. There are also 2 outdoor patios which are perfect for parties, luncheons, and a variety of other social gatherings.

With a talented team of chefs and experienced wait staff, the club is open year round for you and your guests to enjoy.

For all of life's special moments and celebrations, HGC is the ideal venue to host your event. Please contact the Sales Manager for more information about our event packages.

Hanover Golf Club

14314 Country Club Drive

Ashland, VA 23005

cm@hanovergolfva.com

804.798.8381 Ext 5



HORS D'OEUVRES

*all prices are per piece

Seafood

Shrimp Cocktail, Cocktail Sauce	\$1.75
Catfish Nuggets	\$2.00
Fried Oysters, Crispy Baguette, Spicy Aioli	\$2.00
Crab Stuffed Mushrooms, Boursin Cheese	\$2.00
Petite Crab Cakes, Remoulade	\$2.75
Scallops Wrapped in Bacon, Honey Aioli	\$2.75
Crab Dip, Pita Chips	\$80

Vegetarian

Vegetable Platter, Ranch, Blue Cheese	\$1.00
Fruit Platter	\$1.25
Vegetable Spring Roll, Soy Sauce	\$1.25
Classic Bruschetta	\$1.50
Fried Three Cheese Raviolis, Marinara Sauce	\$1.50
Caprese Skewer-Tomato, Mozzarella, Balsamic	\$1.50
Cheese Platter, Crackers	\$2.00
Red Pepper, Spinach & Artichoke Dip, Pita Chips	\$60

Meat

Meatballs- BBQ, Marinara, Swedish	\$1.50
Smithfield Ham and Cheddar Biscuits	\$1.50
Chicken Satay, Spicy Peanut or Honey Garlic	\$1.50
Chicken Wontons	\$1.50
Mini Chicken Cordon Bleu	\$2.00
Steak Crostini-Horseradish Sauce, Caramelized Onion, Baguette	\$2.50
Beef Slider-Cheese, Onion, Spicy Ranch	\$2.50



BREAKFAST BUFFETS

Breakfast is served from 7am - 11am

All breakfast buffets include coffee, water, and orange juice

Continental Breakfast \$8

Pastries, Bagels, Breakfast Breads

Hearty Hanover Breakfast \$11

Biscuits w/ Gravy, Home Fries

Bacon, Sausage

Stagg Creek Breakfast \$14

Scrambled Egg Bar– Cheese, Tomato, Spinach, Onions, Peppers

Bacon, Sausage, Home Fries, French Toast, Fresh Fruit

Grab N Go Breakfast \$8

Egg and Cheese Sandwich

Bacon, Egg, and Cheese Sandwich

Sausage, Egg, and Cheese Sandwich

-All served w/ Tater Tots



THEMED LUNCH BUFFETS

Lunch is served from 11am - 4pm After 4pm prices increase \$3 per person

Each buffet comes with 3 side options

All American Buffet \$12.00

Hamburgers, Hotdogs

Buns, LTO, Cheese, Condiments

BBQ Buffet \$14.00

VA Pulled Pork Buns, Condiments

Southern Picnic Buffet \$17.00

HCC Fried Chicken, VA Pork BBQ

Buns, Condiments

Deli Buffet \$12.00

Sliced Turkey, Ham, Roast Beef Cheddar

Swiss, Provolone, Lettuce, Tomato, Onion

White, Wheat, Rye

Chicken Wing Buffet \$14.00

Smoked Naked Wings

Buffalo, BBQ, Boom Bang,

Honey Garlic Sauce, Ranch, Blue Cheese

Chicken Satay, Teriyaki or Peanut Sauce

Side Options: Chips, Coleslaw, Potato Salad, Pasta Salad, Baked Beans, French Fries, Tater Tots

Premium Side Options (+\$1.00 each): Green Beans, Roasted Garlic Potatoes

Collard Greens, Loaded Tater Tots, Fresh Fruit



THEMED DINNER BUFFETS

Stir-Fry Buffet \$20

Sautéed Chicken, Beef, and Shrimp
White Rice, Brown Rice, Rice Noodles
Onions, Mixed Peppers, Mushrooms, Squash, Zucchini, Broccoli
Teriyaki Sauce, Peanut Sauce, Soy Sauce

Kebab Buffet \$20

Beef, Chicken, and Shrimp Kebabs (peppers, onions, mushrooms)
Tzatziki Sauce, Peanut Sauce, Sweet Chili Sauce
Roasted Potatoes, Grilled Asparagus Greek Salad

Italian Buffet \$18

Penne Pasta, Marinara, Alfredo, Grilled Chicken, Italian Sausage
Sautéed Onions, Mushrooms, Peppers, Parmesan Cheese
Caesar Salad, Garlic Bread

Prime Rib Buffet \$28

Carved Prime Rib, Au Jus, Horseradish Sauce, Whole Grain Mustard
Garden Salad, Ranch, Balsamic Green Beans
Asparagus Mashed Potatoes, Rolls, Butter

Loaded Baked Potato and Salad Buffet \$15

Baked Potato, Crisp Romaine, Spring Mix Chili, Grilled Chicken
Tomatoes, Onion, Cucumber, Chopped Bacon, Shaved Carrots, Croutons
Black Olives, Cheddar, Hard-Boiled Eggs, Dried Cranberries
Ranch, Balsamic, Rolls, Butter, Sour Cream



DINNER BUFFET SELECTIONS

\$27 includes 1 entrée, 1 salad, 1 vegetable, 1 starch

\$34 includes 2 entrées, 2 salads, 2 vegetables, 2 starches

\$40 includes 3 entrées, 2 salads, 3 vegetables, 3 starches

Salad Options

Garden: Cherry Tomatoes, Cucumbers, Mixed Greens, Red Onion, Croutons, Ranch and Balsamic

Caesar: Romaine, Parmesan, Croutons

Greek: Romaine, Tomato, Red Onion, Black Olives, Pepperoncini, Feta, Herb Vinaigrette

Summer: Spinach, Gorgonzola, Strawberries, Blueberries, Goat Cheese, Balsamic

Vegetable Options

Collard Greens, Broccoli, Green Beans with Bacon and Onions, Asparagus

Roasted Carrots, Seasonal Vegetable Medley

Entrée Options

Parmesan Crusted Chicken: Stuffed with Prosciutto and Mozzarella

Roasted CAB Beef Tenderloin: Cabernet Demi-Glace (+\$2 per person)

Pan Seared Atlantic Salmon: Lemon cream sauce

Smithfield Pork Loin: Maple Soy Sauce

Braised Beef Brisket: Natural Jus, Fried Onions

Blackened Mahi: Mango and Pineapple Salsa

Stuffed Portabella: Baby Spinach, Roasted Red Peppers, Caramelized Onions

Smoked Gouda Cream

Flank Steak: Chimichurri Sauce

Teriyaki Chicken

Starch Options

Roasted Garlic Whipped Potatoes, Steamed Jasmine Rice

Parmesan Roasted Yukon Gold Potatoes, Wild Rice Pilaf, Pommes Gratin

*Every buffet at HGC includes a complimentary beverage station which includes water, lemonade, sweet tea, and coffee per request. Buffet pricing is per person and pricing for children 10 and under can be discussed.



PLATED DINNER SELECTIONS

Salads

Garden \$5

Mixed Greens, Cherry Tomatoes, Cucumbers,
Red Onion, Croutons

Caesar \$5

Romaine, Parmesan, Croutons

Wedge \$6

Bibb Lettuce, Smithfield Bacon, Tomatoes,
Gorgonzola Crumbles, Ranch Dressing

Spinach \$6

Goat Cheese, Pickled Red Onion, Candied
Pecans, Balsamic

Entrées

Stuffed Portabella \$14

Roasted Red Pepper, Baby Spinach,
Caramelized Shallots, Smoked Gouda,

Stuffed Chicken Breast \$16

Stuffed with Prosciutto and Mozzarella,
Crusted with Panko and Parmesan
Cheese

Smithfield Pork Loin \$18

Maple Soy Sauce

Atlantic Salmon \$18

Lemon Cream Sauce

Filet Mignon \$26

6 ounce Center Cut CAB Filet, Crispy Shallots,
Cabernet Demi-Glace

Flat Iron Steak \$20

Chimichurri Sauce

*All entrees come with your choice of one
vegetable and one starch.

Vegetable Options: Collard Greens, Broccoli,
Green Beans with Bacon and Onions
Asparagus, Roasted Carrots, Seasonal
Vegetable Medley

Starch Options: Roasted Garlic Whipped
Potatoes, Steamed Jasmine Rice Parmesan
Roasted Yukon Gold Potatoes, Wild Rice
Pilaf, Pommes Gratin

**Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but in particularly to the elderly, children, pregnant women and those with a compromised immune system.*



DESSERT SELECTIONS

Chocolate Overload Cake \$6

Rich, dark chocolate cake layers with chocolate frosting

NY Cheesecake \$6

Rich and creamy deli-style cheesecake

Tiramisu \$5

Coffee flavored Italian classic

Red Velvet Cake \$5

Double-layer rich cake with cream cheese icing

Carrot Cake \$5

Spice filled cake topped with rich cream cheese frosting

3 Layer Coconut Cake \$6

Three layers with coconut flavored icing

Assorted Dessert Bars \$1.25 each

A variety of cookies and cream, seven layer, and lemon bars



BEVERAGE SELECTIONS

House Brands \$6/drink

Evan Williams Bourbon

Bowman's Vodka

Bowman's Gin

Bowman's Rum Stuart Scotch

Call Brands \$7/drink

Jim Beam or McKenna Bourbon

Beefeater Gin

Bacardi Superior Rum

Dewar's White Label Scotch

Absolut or Tito's Vodka

2 Fingers Vodka

Premium Brands \$8/drink

Maker's Mark, Crown Royal, Jack Daniel's
Bourbon

Tanqueray or Bombay Sapphire Gin

Captain Morgan's or Bacardi 151 Rum

Chivas Regal Scotch

Jose Quervo Gold Tequila

Ketel One Vodka

Domestic Beer: \$4

Budweiser, Bud Light, Miller Light, Coors
Light, Michelob Ultra, Yuengling

Import Beer: \$5

Guinness, Corona, Amstel Light, Modelo,
Blue Moon, Bold Rock

Craft Beer: \$6

Stella Artois, Sierra Nevada, Newcastle,
Hardywood Single, Devil's Backbone
Vienna Lager

Wines

House Brand Chardonnay, Pinot Grigio,
Sauvignon Blanc, Merlot, Pinot Noir
Cabernet

\$5 per glass

Call Brand Chardonnay, Pinot Grigio,
Sauvignon Blanc, Merlot, Pinot Noir
Cabernet

\$6 per glass

Premium Brand Chardonnay, Pinot Grigio,
Sauvignon Blanc, Merlot, Pinot Noir
Cabernet

\$7 per glass

Champagne \$8 per glass

Sodas & Juices \$2



POLICIES AND FEES

Deposits

The room rental deposit and a signed contract is required at the time of booking and is applied toward the final balance. All estimated charges for non-member functions must be paid in full one week prior to the event date unless otherwise stated in the contract. Deposits are non-refundable. All transfer requests must be approved by the Club Manager.

Service Charges

The club service charge of 20% and all applicable state taxes are added to the final food and beverage cost. There is a \$50 bartender fee per bartender for cash bars.

Ceremony Fee

HGC does not have ceremony chairs on the property, but is able to rent them for their cost plus a 20 percent delivery fee. There is a \$100 setup fee for club staff to set up ceremony chairs. A ceremony arch can be rented as well for an additional fee.

Room Rental

Rental fee includes use of the Banquet Rooms along with use of the clubhouse tables, chairs, flatware, and skirting. All events are required to conclude at no later than 11 pm. The club has 120 gold Chiavari chairs, and additional chairs can be rented from Classic Party Rentals at rental cost plus delivery fee. Additional chairs may be used from the club for no extra cost, but will not match the Chiavari. Room rental rates are as follows, and can be negotiable depending on the function and guest count.

	<u>Sunday-Thursday</u>	<u>Friday & Saturday</u>
Large Banquet Room:	\$500	\$750
Small Banquet Room:	\$250	\$350
Hanover Room:	\$150	\$200
Full Banquet Space:	\$800	\$1,100
Dance Floor Rental:	\$200	\$200

Linens

A standard linen fee includes Ivory or White tablecloths, and Ivory, White, or Black napkins. \$50 for any event with up to 75 guests, and \$75 for any event with more than 75. Additional or specialty linens available at an additional cost.



EVENT CONTRACT

Date of event:

Time of event:

Anticipated number of guests:

We would like to thank you for choosing Hanover Golf Club as the venue to host your event. We ask that you read in detail our Food & Beverage Contract and clearly understand our expectations when hosting an event at our Club.

- 1) A deposit is required to secure the date of your event. Bookings will remain tentative until a deposit is received for a minimum of 20% of the estimated final total or the amount of the full room rental which is \$_____. The cost of the room rental is just that; it is not applied towards any food or beverage spends.
- 2) Payment in full for your event must be received at least 7 days prior to your event date which includes the room rental fees, estimated food count and 90% of your estimated bar spends. The balance can be paid at the end of your scheduled event. Approved payments are personal or company check, and or credit card.
- 3) 5.3% applicable sales tax and a 20% service charge are automatically added to all food and beverage items. Sales taxes and service charges are subject to change without notice. In the Commonwealth of Virginia, state laws dictate that gratuities, service charges; miscellaneous charges and room rental are subject to state sales tax.
- 4) With the exception of bridal cakes, birthday cakes and shower cakes, all food and non-alcoholic beverages must be supplied and provided by the Club. No food or alcohol provided by the Club can be taken off-site or home after the event. In accordance with Virginia Alcohol and Beverage Control Commission, all alcoholic beverages must be supplied and served by Hanover Golf Club. The distribution and consumption of all alcoholic beverages must be in accordance with all Club policies and Virginia ABC regulations. Due to Virginia Health Code, all remaining food from an event must stay on Hanover Golf Club's premises.
- 5) Final event attendance must be confirmed by the Engager no later than close of business five (5) business days in advance of the event. This confirmed attendance number constitutes a guarantee and cannot be lowered. The guarantee or actual number of attendees will be charged; whichever is higher. Any numbers above this margin may be served an alternative from the specified menu, at the Clubhouse Manager's discretion, of equal or lessor value to that which was specified in the Food & Beverage contract.
- 6) Responsibility for contracting entertainment for any event rests with the Engager, unless other arrangements are made with Club Management. It is the responsibility of the Engager to notify Club Management twenty one (21) business days in advance of the event if they plan to use a DJ, have live music, plan to use pre-approved outside vendors, have specific electrical needs, stage distancing or need to rent any audio-visual equipment or have other similar requests.
- 7) The Club reserves the right to change space assigned to a group/event within the total Club property and will be responsible for notifying the Engager in advance of any such changes. Changes to any assigned space result from function/event modifications or major fluctuations in expected number of attendees, Club business traffic or prevailing weather conditions.

- 8) The Engager agrees to assume liability for any and all damages to Club property during the function/ event and during guest departure.
- 9) A fee will be charged for any clean-up that exceeds the normal and usual amount associated with the event deemed fair by Club Management.
- 10) Taping, nailing or otherwise affixing items to walls, windows, or other surfaces of Club property is expressly forbidden without prior authorization from the Clubhouse Manager. The cost of repairs to damaged surfaces will be billed to the Engager.
- 11) The Club assumes no responsibility for lost, stolen, or damaged items belonging to the Engager, his/her guests or his/her contractors. Sole responsibility for these items rests with the Engager.
- 12) Functions canceled by the Engager within ninety (90) days of the event will be billed in full unless the space can be resold ("in full" in this case refers to the food and beverage minimum which is \$3,500). The Club will retain any and all deposits for events once the contract is signed and date booked.
- 13) This event contract is expressly conditional upon the Club's ability to perform its obligations according to the terms on the Food & Beverage contract, and the Club shall not be liable for any damages the Engager of the Engager's guests and invitees in the event of circumstances beyond its control interfere with such performances. The execution of this agreement and any Food & Beverage contract by either party is subject to Acts of God, War, Government Regulation, Disaster, Civil Disorder, or other emergencies making it inadvisable, illegal, or impossible to hold the event. It is provided that this agreement may be terminated by either party for any one or more such reasons as stated in this clause with written notice. Any and all deposits will be refunded in full to the Engager due to cancellations for one or more of the above mentioned reasons. Re- scheduling caused by any of the circumstances cited in this clause may take place to a mutually agreed-upon date and facility/location, with all contracts and deposits transferring to the alternative date.

Your signature below affirms you have read and agree to conform to the Food & Beverage contract and policy statement listed above with Hanover Golf Club. In the event of any inconsistency between other oral or written agreements between the Club and the above Food & Beverage contract and policy statement, the information above will be deemed to control. Further, the Engager has represented him/herself as a bona fide representative of the entity, company, group, or organization listed on the Banquet Event Order and has the authority to enter into this agreement on such entity's behalf.

Engager's Printed Name

Signature

Street Address, City, State, Zip Code

Email_____

Phone Number_____

Date_____

Hanover Golf Club representative name

Signature