



Congratulations on your upcoming event! We are very excited that you are interested in Rio Pinar Country Club to take care of your needs.

Our beautiful ballroom can accommodate up to 200 guests, or 190 with a dance floor. We have many wonderful features to this stunning room, including three chandeliers, a glorious window in place of a wall, and a built-in bar to avoid the nuisance of beverage carts. The ballroom is great for wedding receptions, birthday parties, fundraiser events and holiday parties. However, please keep in mind we book only one event per day for the convenience and dedication to the guests, so book in advance.

If you are looking for a much smaller event, such as a business meeting, birthday dinners or rehearsal dinners, we also have a lovely boardroom that can accommodate a maximum of twenty-two guests for those more professional or intimate functions.

All of our catering is done by our professional and private chef. You may choose from a wide selection of our dinners and hors d'oeuvres, or you may select one of our excellent buffets. We also offer custom designed menus for your special occasion.

#### Pricing \*

|                                   |                   |   |
|-----------------------------------|-------------------|---|
| <b>Deposit</b>                    | <b>\$500.00</b>   | (non refundable deposit to hold the day)                            |
| <b>Ballroom Rental (4 hours)</b>  | <b>\$600.00 +</b> | (includes staff, table linens,<br>Set/up & break down, dining ware) |
| <b>Extra Ballroom Hour</b>        | <b>\$150.00 +</b> |   |
| <b>Boardroom Rental (2 hours)</b> | <b>\$100.00 +</b> |   |
| <b>Extra Boardroom Hour</b>       | <b>\$ 50.00 +</b> |   |
| <b>Dance Floor</b>                | <b>\$150.00 +</b> | (includes set/up & break down)                                      |
| <b>Centerpieces (per table)</b>   | <b>\$ 3.50 +</b>  | (hurricane lamps & mirrors)   |
| <b>Cake Cutting Fee</b>           | <b>\$ 35.00 +</b> |   |

- All prices subject to change
- There is a (\$1500.00) dollar food minimum; Sunday events require a two-thousand dollars (\$2,000.00) food minimum.
- Only equity members are exempt from the room rental fees.

# *A La Carte Banquet Menu*

(Per 50 portions unless stated other wise)

## **COLD TRAYS**

|   |         |
|---|---------|
| Fresh Vegetable Crudités                | \$50.00 |
| Assorted Seasonal Fruit Tray            | \$50.00 |
| Assorted Domestic Cheese & Cracker Tray | \$65.00 |
| Seafood Stuffed Cherry Tomatoes         | \$65.00 |
| Deviled Eggs                            | \$55.00 |
| Stuffed Celery                          | \$55.00 |

## **HOT FOODS**

|  |         |
|--|---------|
| Chicken Wings                            | \$60.00 |
| Chicken Tenders                          | \$70.00 |
| Chicken Strips with Peppers and Onions   | \$65.00 |
| Swedish Meatballs                        | \$60.00 |
| Sweet & Sour Meatballs                   | \$60.00 |
| Italian Sausages with Peppers and Onions | \$65.00 |
| Barbecued Ribs                           | \$85.00 |
| Bacon Wrapped Scallops                   | \$90.00 |
| Bacon Wrapped Shrimp                     | \$90.00 |
| Spinach Dip                              | \$50.00 |
| Shrimp Dip                               | \$65.00 |
| Bow Tie Pasta with Marinara Sauce        | \$65.00 |
| Crab Stuffed Mushroom Caps               | \$70.00 |
| Italian Sausage Stuffed Mushroom Caps    | \$65.00 |
| Pizza Puffs                              | \$60.00 |
| Egg Rolls                                | \$60.00 |
| Potato Skins                             | \$65.00 |
| Jalapeno Poppers                         | \$60.00 |

## **CARVER**

|  |          |
|--|----------|
| Carved Top Round of Beef (serves approx. 50)     | \$165.00 |
| Carved Turkey Breast (serves approx. 35)         | \$135.00 |
| Steamship Round of Beef (serves approx. 125-150) | \$325.00 |

Add 20% service charge and 6.5% sales tax. **Prices subject to change.**

# Rio Pinar Buffet Menu

(Minimum of 50 guests)

## ***BUFFETS***

Choice of three entrees, three salads and three accompaniments.  
Served with assorted rolls, butter, coffee and tea.

### **ENTREES**

Top Round of Beef\*  
Beef Burgundy with Noodles  
Glazed Sugar Cured Ham  
Stuffed Pork Chop  
Roast Pork Rosemary  
Mahi Mahi with Cucumber Dill Sauce  
Seafood Newburg  
Shrimp Fettuccine  
Champagne Chicken  
Chicken Marsala  
Chicken Monterey  
Chicken Piccata  
Baked Chicken Breast with Apple Dressing  
Baked Lasagna  
Spinach Stuffed Shells

### **SALADS**

Tossed Salad  
Pasta Salad  
Cucumber & Tomato Salad  
Fresh Seasonal Fruit  
Fresh Vegetable Tray  
Cole Slaw  
(Assorted Cheeses & Crackers may be substituted)

### **ACCOMPANIMENTS**

Vegetable Medley, Green Beans Almondine, Baby Carrots,  
Buttered Broccoli or Corn O'Brien  
Rice Pilaf, Twice Baked Potato, Parsley Potatoes, Escalloped Potatoes,  
Oven Browned Potatoes, Pasta Primavera or Buttered Linguini



Sherbet with Wafer.....\$1.25  
Ice Cream with Wafer.....\$1.25  
Assorted Fruit Pies.....\$1.95  
Cheese Cake.....\$3.25  
Assorted Cakes.....\$2.95

**\$28.95 per person**

\*Carving Fee - \$35.00

Add 20% service charge and 6.5% state sales tax. **Prices subject to change.**

Please be aware that we have a \$1500.00 food minimum.

# SIT DOWN DINNERS

Includes salad and choice of vegetable and potato, rice or pasta.  
Served with assorted rolls, butter, coffee and tea.



## **New York Strip Steak**

*12oz. hand cut from choice aged beef, broiled to order then  
brushed with maitre d'butter and served with breaded onion rings*

**\$26.50**

## **Prime Rib of Beef**

*Served with sour cream horseradish sauce*

**\$26.50**

## **Marinated Roast Sirloin**

*Served with sherry mushroom sauce*

**\$26.50**

## **Shrimp Atlanta**

*Shrimp sauteed with onions, minced jalapenos  
and almonds in a tangerine basil sauce*

**\$25.95**

## **Grilled Salmon**

*Served with white wine garlic sauce*

**\$24.95**

## **Chicken Victoria**

*Chicken breast sauteed with mushrooms, scallions and  
lump crab meat in a white sauce topped with cheddar cheese*

**\$24.95**

## **Chicken Cordon Bleu**

*Stuffed with imported ham and swiss cheese, then breaded  
and sauteed golden brown with Madeira wine sauce*

**\$23.50**

## **Pork Porterhouse**

*10 ounces charbroiled to perfection and topped  
with sauteed onions; served with applesauce*

**\$24.50**

### **Stuffed Pork Chops**

*Center cut pork chop with apple stuffing, baked and topped  
with peppers and onions in a brown sauce*

**\$23.50**

### **Chicken Provencal**

*Chicken strips sauteed with scallions and tomatoes  
in a white wine garlic sauce*

**\$23.95**

### **Chicken A'La Orange**

*Skinless breast of chicken marinated then broiled  
and served with mandarin orange sauce*

**\$23.50**

### **Roast Pork Rosemary**

*Oven roasted and topped with gravy;  
served with applesauce*

**\$23.50**

### **Champagne Chicken**

*Breast of chicken sauteed with mushrooms  
in a white champagne sauce*

**\$23.50**

### **Chicken Marsala**

*Breast of chicken sauteed with mushrooms and  
Marsala wine sauce*

**\$23.50**

### **Apple Almond Chicken**

*Skinless, boneless breast of chicken, stuffed then baked  
with sherry wine herb apple stuffing*

**\$23.50**

### **Baked Stuffed Cornish Game Hen**

*A juicy Cornish hen with bread stuffing*

**\$21.95**

These are suggestions; however, the Chef will prepare custom menus designed to fit your needs.  
Please be aware that we have a \$1500.00 food minimum. Add 20% service charge and 6.5% state sales tax.

**Prices subject to change.**

# Rio Pinar Hors D'Oeuvres

(Minimum of 50 guests)

**Includes:**

Fresh Vegetable and Fruit Trays

**Choose One (1):**

Mixed Cheese Tray

Antipasto Tray

**Choose Two (2):**

Chicken Wings

Chicken Tenders

Chicken Strips

with Peppers & Onions

Swedish Meatballs

Italian Sausages

with Peppers & Onions

Barbecued Ribs

**Choose One (1):**

Carved Top Round \*

Carved Turkey \*

**Choose One (1):**

Bacon Wrapped Scallops

Bacon Wrapped Shrimp

Stuffed Shrimp

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## **Choose Two (2):**

Seafood Stuffed Cherry Tomatoes  
Deviled Eggs  
Spinach Dip  
Shrimp Dip  
Finger Sandwiches  
Stuffed Celery  
Bow Tie Pasta with  
Marinara Sauce

## **Choose One (1):**

Crab Stuffed Mushroom Caps  
Italian Sausage Stuffed  
Mushroom Caps

## **Choose One (1):**

Sausage Puffs  
Pizza Puffs  
Egg Rolls  
Potato Skins  
Jalapeno Poppers  
Chicken Cordon Bleu Puffs

**\$24.50 per person**

**\$20.50 per person without seafood items.**

\*Carving Fee - \$35.00

Add 20% service charge and 6.5% state sales tax. **Prices subject to change.**

Please be aware that we have a \$1500.00 food minimum

# **BAR PRICES**

## ***LIQUOR***

### ***CASH BAR***

(Per Drink)

|                 |        |
|-----------------|--------|
| House Brands    | \$4.50 |
| Call Brands     | \$4.95 |
| Top Shelf       | \$5.00 |
| Beer (Domestic) | \$2.50 |
| Beer (Imported) | \$3.50 |
| Wine (House)    | \$3.95 |
| Perrier         | \$2.00 |
| Soft Drinks     | \$1.25 |

## ***ALCOHOLIC PUNCHES***

***AND***

### ***SPECIALTIES***

(Per Gallon - Two Gallon Minimum)

|                           |         |
|---------------------------|---------|
| Mimosa                    | \$55.00 |
| Bloody Mary               | \$55.00 |
| Screwdriver               | \$55.00 |
| Rum Punch                 | \$55.00 |
| Pina Colada               | \$55.00 |
| Wine Punch                | \$55.00 |
| Non-alcoholic Fruit Punch | \$25.00 |

## ***BANQUET BEVERAGE***

***BY BOTTLE***

|                               |          |
|-------------------------------|----------|
| House Champagne               | \$15.95  |
| Non-alcoholic Champagne       | \$15.95  |
| House Table Wine (per carafe) | \$15.95  |
| Keg Beer (Domestic)           | \$215.00 |

## ***UNLIMITED COCKTAILS***

(For One (1) Hour - Minimum or 25  
persons; prices are per person)

House Brands - \$11.00

Call Brands - \$13.00

Add \$2.50 per person for each  
additional hour of service.

Open Bar - \$15.00 (House Brands)  
\$18.00 (Call Brands)  
for Four (4) Hours with Dinner

Continuous Wine Service  
with dinner only - \$8.00 per person

Champagne Toast with four  
hour open bar - \$1.50

Non-alcoholic Champagne Toast  
with four hour open bar - \$1.50

## ***BARTENDER SERVICE***

CASH BAR involves one bartender- \$150.00  
(Bartender Fee for Four (4) Hours)

**(Plus \$25.00 Each Additional Hour)**

Add 20% service charge and 6.5% state sales tax. **Prices subject to change.**