Private Event Catering

at The Golf Club at South River



THE GOLF CLUB
SOUTH RIVER

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Over 10 Years

Of Event Expertise
at the Golf Club at South River

At The Golf Club at South River, we pride ourselves in being a first-class, award-winning event venue. With multiple event spaces and picture-perfect backdrops, we've been a celebrated venue for over ten years. We specialize in the extraordinary, and we strive to make your dream come to life.



Event Spaces

The Golf Club at South River offers unique spaces set amidst a scenic backdrop. Capture your special moments with endless photo opportunities inside the Clubhouse and on the grounds of this remarkable venue.



The Great Room

Featuring a built-in bar, A/V equipment (including two large screens and speakers), a grand staircase, balcony, and floor-to-ceiling stone fireplace this is a gorgeous room for dinner parties, corporate meetings, special occasions and more!

The Great Room accommodates 100 guests.

Cafe South

Newly renovated, this is our second floor main dining area and a perfect extension of the space for larger gatherings. Rental of the Cafe South space also includes exclusive use of our 2nd floor outdoor patio.

Cafe South addition required to accommodate groups over 100 people.









The Pavilion

Open air, peaked roof, ceiling fans, low lighting, overlooking a serene pond with walking bridge. A beautiful, natural setting for an outdoor event. Side panels with windows available to rent to enclose the space.

The Pavilion accommodates 120 guests.

Venue Information

3451 Solomon's Island Road Edgewater, MD 20137

Booking

A signed contract and deposit are required to reserve your event space..

Final Counts are due 14 days prior to the event.
Final payment is due 7 days prior to the event.

Audio Visual Rentals

Dual Screens and projectors in the Great Room $100
Require HDMI compatable device for projection

Wireless Microphone and Speaker $50

Easel Display $25

Signature Services

On-Site Event Coordinator

Welcoming and Professional Staff

Choice of Tablecloth and Napkin Color,
60" Round Wooden Tables, and Clubhouse Chairs

Clubhouse China, Glassware, and Silverware

Free Parking

Venue Fees

Pricing

The Pavilion - $1000/$750*
Great Room - $1500
Cafe South-$2000

*Off Peak-Jan-March
GR & Pavilion fees are waived for Full Golf Members. GR & Pavilion.***
Fees are discounted by 25% for Sports Membership.***

*** Venue discounts are only applicable if food and beverage minimums are met.

Event Timeframes

Events are based upon a 3 hour timeframe. Additional time can be added for $500 per hour plus cost of additional bar service.

*set up + breakdown time can be added at discretion of Director of Catering

Taxes & Surcharge

All food and beverages are subject to Maryland State taxes and a 22% surcharge. The surcharge is a standard labor fee and is not considered a gratuity.

Signature Services

On-Site Event Coordinator
Full Professional Staff
60" Round, Wooden Tables; and Clubhouse Chairs
Clubhouse China, Glassware, and Silverware
Table Linens + Napkins
Complimentary Lot and Off-Street Parking



Breakfast/ Brunch

All items/packages are a minimum of 25 orders.
Each package includes: freshly brewed coffee and a selection of fine Herbal Teas.

Daybreak Continental

$12 per person

Chef's selection of
Pastries, Muffins, Danish

Assorted Preserves, Jams, Butter

The Classic All-American

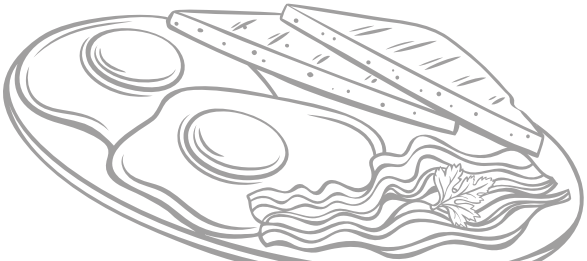
$25 per person

Chef's selection of Pastries, Muffins, Danish
Assorted Preserves, Jams, Butter
Fresh Seasonal Fruit Cups
Farm-Fresh Scrambled Eggs
Apple-Wood Smoked Bacon
Country Sausage Links
Roasted Breakfast Potatoes with
Peppers and Onions

SR Brunch

$30 per person

Fresh Fruit and Assorted Muffins
Scrambled Eggs with Chives
Home Fries
Bacon or Maple Sausage Links
Buttermilk Pancakes or French Toast,
Mixed Green House Salad
Chicken Salad on mini croissants
Cream cheese and cucumber sandwiches



A La Carte

Requires a minimum of 25 orders.

Individual Yogurt | $3.50
Bacon or Sausage, Egg and Cheese
Muffins | $7
Fresh Fruit | $6
Warm Sticky Buns | $3
Beverage Assortment | $6

Belgian Waffle Station

$8 per person added to any brunch*

*Requires a Culinary attendant | $75
2 Hour Maximum*
Freshly-Made Malted Belgian Waffles
Fresh Fruit Toppings
Whipped Cream, Whipped Butter, Syrup



Omelet Station

$12 per person added to any brunch*

*Requires a Culinary attendant | $75
2 Hour Maximum*
Farm-Fresh Eggs
Cheddar, and Swiss Cheeses
Ham and Apple-Wood Smoked Bacon,
Tomatoes, Red Onion, Bell Peppers, Sautéed
Mushrooms, Spinach

Lunch

All Items/packages are a minimum of 25 people. All Lunch packages include assorted cookies along with freshly-brewed coffee, Iced Tea and a selection of fine Herbal Teas.

The Corner Deli

$25 per person

Includes a Mixed Baby Greens Salad with Seasonal Vegetables and Balsamic Vinaigrette.

Choice of two of the following (all sandwiches served with lettuce and tomato):
Choice of bread: White, Wheat, Roll, Wrap
Sliced Roast Beef Sandwich, Cheddar Cheese with Horseradish Sauce
Sliced Virginia Ham Sandwich, American Cheese, Mustard
Sliced Smoked Turkey Breast Sandwich, Swiss Cheese, Mayonnaise
Mediterranean Wrap, with Hummus, Roasted Red Pepper, Feta Cheese, and Kalamata Olives

Choice of one of the following
Pasta Salad
Potato Salad
Assorted Chips



Grill Bar

$28 per person

Includes a Mixed Baby Greens Salad with Seasonal Vegetables and Balsamic Vinaigrette.

Choice of 2 Proteins:
Hamburgers,, Hot Dogs, Brats
Lettuce, Tomato, Raw Onion, Mayo, Ketchup, Mustard, Pickle, Barbeque Sauce
French Fries
Potato Salad

Snacks

Assorted Granola and Protein bars $6 per person
Whole Fresh Fruit $6 per person
Tortilla Chips with Salsa $7 per person
House Made Chips and French onion dip $7 per person
Sliced Fruit $8 per person
Fancy Mixed Nuts $6 per person
Bar Snack Mix $5 per person
Crudité display with Ranch $8 per person



Soft Pretzels with cheese sauce $25 per dozen
Assorted Freshly baked cookies $32 per dozen

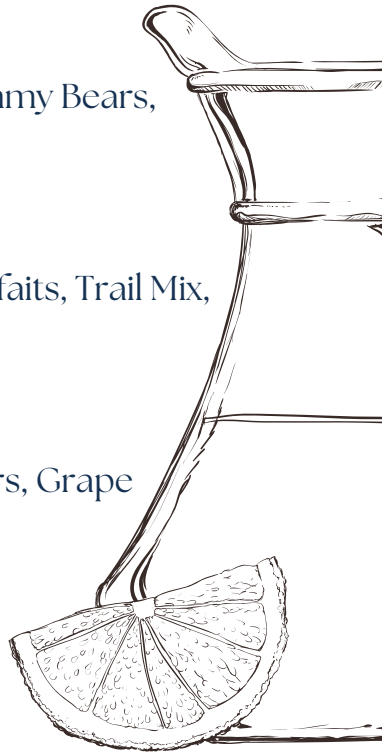
Snack Packs

AT THE MOVIES $12 per person
Buttered Popcorn, Assorted Candy, Crisp Tortilla Chips with Nacho Cheese,

JUST THE SWEETS $14 per person
Snickers, Milky Way, Twix, Assorted Freshly Baked Cookies, Gummy Bears, Twizzlers

HEALTHY BREAK $14 per person
Apple Crisp Bars, Low Fat Yogurt, Seasonal Berries and Granola Parfaits, Trail Mix, Grapes

MEDITERRANEAN $15 per person
Spinach Artichoke Dip + Hummus, Carrots, Celery, Cucumbers, Grape Tomatoes, Pita, Tortilla Chips



Stationary Hors D'oeuvres

Each Hor D'oeuvres is based on a quantity of 25 guests.

Warm Spinach and Artichoke Dip
served with Pita Chips and Crackers.
$300

Warm Caramel Brie
topped with Nuts, Dried Fruit, Honey Served with sliced Baguette and Crackers.
$80

Fresh Fruit Display
sliced seasonal Melons, Pineapple, Grapes and Berries.
$200

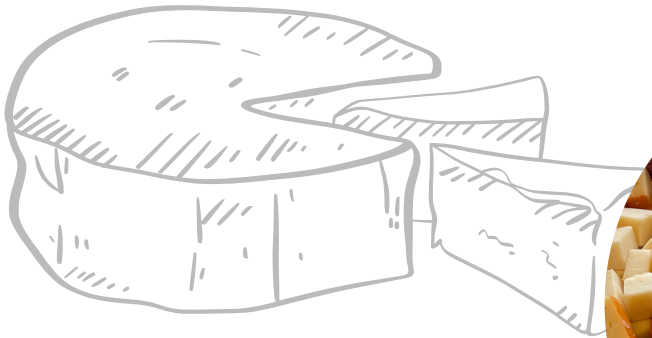
Smoked Salmon Display
Horseradish, Hard-Boiled Eggs, Capers, Red Onions, Bagel Chips
$225

Warm SR Crab Dip
served with crostinis and Crackers.
$300

Artisanal Cheese & Charcuterie Board
an assortment of Domestic and Imported Cheeses and meats, with Grapes, Strawberries, olives, nuts, and assorted crackers.
$200

Chilled Shrimp Cocktail
Old Bay seasoned Shrimp served with a zesty Cocktail Sauce (3 pieces per order).
$200

BBQ style Meatballs
$200







Passed Hors D'oeuvres



Each Hors D'oeuvres is based on a quantity of 50 pieces.
May be passed or stationary.

Served Chilled

Caprese Skewer | $275
Fresh Mozzarella, Grape Tomato, Fresh Basil, Balsamic Glaze

Cucumber Cups| $260
Roasted Red pepper hummus in fresh cucumber cups

Watermelon and Feta Skewers | $250
Garnished with Mint

Apple and Goat Cheese Crostini | $265

BLT Cups | $220
Classic BLTchopped in a small phyllo shell

Tomato Bruschetta | $225
South River's take on an all-time classic.

Prosciutto Wrapped Melon Balls | $275

Fresh Veggie Shots | $325
Individual cups of veggie's and ranch dip

Ham/Cheese or Turkey/Cheese Sliders | $265



Served Hot

Bacon-Wrapped Scallop | $350
with Maple Lime Drizzles

BBQ Bacon Wrapped Shrimp | $350

Sweet Chili Chicken Satay | $275
with Lime Peanut Sauce

Spinach and Feta Spanakopita | $230
one of our favorite Vegetarian options.

Lamb Meatballs | $300

Blue Cheese & Walnut Stuffed Mushrooms | $150

Beef Satay | $275
with a Lime Peanut Sauce

Crab Cake Sliders | Market Price
Topped with Rémoulade



Quattro Mac & Cheese Bites | $275
panko coated mac & cheese

Chicken with Lemon Grass Potstickers | $225
with choice of dipping sauces

Seared Dry Scallops | $375
with Bacon Jam

Loli Pop Lambchops | $375
with Mint Demi Glaze

Vegetable Spring Rolls | $230
and Sweet Thai Chili Sauce

Mini Coney Island Franks | $180

Vegetable Pot Sticker | $225
with House-made Sesame sauce

Mini Turkey Delights | $175
with Cranberry Relish

Buffet Style Menus

Italian Buffet | $32 per person

Includes your choice of a house salad or traditional Caesar salad with fresh baked rolls and butter.

Choice of Two Entrees

Chicken Alfredo
Chicken Marsala
Chicken Parmesan with marinara sauce
Sausage & Peppers in Marinara Sauce
Meatballs served with Creamy Tomato Sauce
Garlic Shrimp Scampi
Airline Chicken Piccata

Choice of One Pasta

Cavatappi
Penne
Spaghetti
Linguine

Choice of One Vegetable

Italian oven roasted vegetables
Grilled Eggplant
Broccoli Rabe
Roasted Root Vegetable Ratatouille

Fajita Fiesta Buffet | $32 per person

Includes Garden Salad with choice of Dressing

Tortilla Chips
Steak and Chicken Fajitas with peppers and onions
Add Shrimp $2 per person
Flour Tortillas
Cilantro Lime Rice
Black Beans
Shredded lettuce and cheese, Pico de Gallo, and sour cream.
Choice of Guacamole or Queso

Buffet Style Menus cont.

Backyard Barbeque | $32 per person

Includes Garden Salad with choice of Dressing, sandwich rolls, lettuce, tomato, red onion, cheese and condiments

Includes:

Choice of Two Proteins

St Louis style Baby Back Ribs
Pulled Pork
Burgers
Grilled Chicken
BBQ Chicken

Choice of Two Sides

Mac & Cheese
Baked Beans
Macaroni Salad
Pasta Salad
Potato Salad
Cole Slaw
Street Corn
House Made Kettle Chips
Fresh Fruit Salad





Carving Stations

Based on 4 oz. portions per person. $90 Carver fee per station.

Serves up to 25 guests.

Brown Sugar& Pineapple Ham | $360

served with stone-ground Mustard, Mayonnaise, and Brioche Buns.
Serves up to 25 guests.

Herb Roasted Turkey | $350

served with Cranberry Relish and rustic Artisan Rolls.
Serves up to 25 guests.

Leg of Lamb | $425

with Grain Mustard Crust. Served with Mint Demi Glaze.
Serves up to 25 guests.

Herb Crusted Beef Tenderloin | $475

served with Bordelaise sauce, Creamy Horseradish, and Artisan Rolls.
Serves up to 25 guests.

Slow Roasted Prime Rib | $475

served with Au Jus and Roasted Garlic Aioli.
Serves up to 25 guests.

Peppercorn Crusted Sirloin | $375

Serves up to 25 guests.

Dinner

All dinner selections are served with fresh baked rolls with sweet cream butter, your choice of starter, 2 entrees, 2 accompaniments, freshly-brewed coffee, and a selection of fine teas. Includes non-alcoholic beverages.

2 Entree Buffet
Base Price $65 per person

2 Entree Plated Dinner
Base Price $75 per person

Starters

Step 1: Please choose one salad. Salad will be served unless otherwise requested.

Garden Salad

Baby Spinach, Endive, Cucumber, Grape Tomatoes, Carrot Curls, and Red Onion

Traditional Caesar Salad

Crisp Romaine, Shaved Parmesan Reggiano, and house made croutons and dressing

Mixed Greens Salad with Red Wine Vinaigrette

Shaved Fennel, Radicchio, Orange Segments, Red Onions, Toasted Almonds, and Pomegranate

Spinach Salad with Sherry Vinaigrette

Green Apples, Dried Cranberries, Walnuts, and Gorgonzola Cheese





Entrée

Step 2: Select 2 Entrees.
Vegetarians and Dietary restrictions will be accommodated.

Pan-Roasted French Chicken Breast
with lemon caper piccata sauce

Roasted Pork Loin
wrapped in Applewood Smoked Bacon

Grilled Flat Iron Steak
with Chimi Churi sauce

Roasted Airline Chicken
with marsala pan jus

Lomo Saltado
Peruvian beef stir fry

Pan Seared Atlantic Salmon
with lemon shallot butter

Chicken & Shrimp Pasta
with artichoke, mushroom, parmesan cheese, white wine, fresh garlic and alfredo sauce

Macademia Crusted Mahi Mahi
with mango salsa

Upgrade an Entrée

add $10 per person

Filet Mignon
with Bordelaise Sauce

Pesto Mustard Crusted Rack of Lamb
with pomegranate mint sauce

Grilled New York Strip
with Burgundy Demi-Glace.

Pan Seared Alaskan Halibut
with lemon shallot butter

Pan Seared Chilean Seabass
with Miso soy glaze

Grilled Wild Caught Salmon
with Honey Bourbon Glaze.

Maryland-Style Crab Cake | additional $5
with lemon aioli

Vegetarian Options

please choose one option for vegetarians

Pasta Primavera
Vegetable packed pasta

Grilled Vegetable Stack
seasonal vegetables piled high and topped with Marinara Sauce.

Eggplant Parmesan
tender eggplant-coated breadcrumbs, and then layered with cheeses & and rich marinara

Step 3: Select 2 Accompaniments.

Starch

Garlic Mashed Potatoes

Roasted Yukon Gold Potatoes
with Garlic and Rosemary

Scalloped Potatoes

Lemon Risotto

Rice Pilaf

Vegetable

Seasonal Roasted Vegetable Medley

Roasted Brussel Sprouts
with bacon, onion and balsamic drizzle

Haricot Verts with Garlic Butter

Tarragon Glazed Carrots

Grilled Asaparagus





Desserts

Cakes | $8 per person

minimum 8 slices per cake

Tiramisu Cake
Salted Carmel Cake
Strawberry Short Cake
New York Style Cheesecake
Assorted Cheesecakes

Red Velvet Cake
Gourmet Carrot Cake
Chocolate Mousse Cake
Chocolate Marble Cheesecake
Italian Rum Cake

Smith Island Cake Station | $10 per person

Assorted Flavors



Assorted Mini Desserts

Min. Serving of 25ppl, cost per person

Raspberry Lemon Bars $5
Marble Cheesecakes $5
Assorted cookie display $4

Brownie Display $4
Mini Cupcakes $4
Mini Tartlets $4

Mini Cheesecake Display $5
Festive Italian Cookies $4
Chocolate Covered Strawberries $5

The Bar at South River

Choose from 3 different options to add alcohol service to your event.

Consumption Bar

All beverages consumed will be charged to the host tab. The host pays for the bar tab at the end of the event.

Open Bar

Host selects open bar package. (see next page for options) All beverages consumed are covered under per person pricing for entirety of event.

Cash Bar

Guests will pay individually for their own beverages. Requires $200 bartender fee.



Non-Alcoholic Beverages Only includes sodas+ juices
$7 per person

Add Ons

Add Specialty Cocktail $6 per person

Whiskey Bourbon Bar add $10 per person

Pick 3: Woodford Reserve((classic, rye, malt or wheated), Elijah Craig, Knob Creek, Buffalo Trace, Maker's 46, other bourbons available upon request

Gourmet Coffee Bar add $8 per person

Regular + Decaf Coffee, Hot Tea, Kahlua Coffee Liquor, Baileys Irish Cream, Jameson's Irish Whiskey, Frangelico, + Liquor 43, whipped cream + assorted toppings

Additional Liquor add $75 per bottle

Champagne Toast add $3 per person



Open Bar Packages

Price per person for each guest 21 + older
All open bar packages include non-alcoholic beverages
3 Hour Open Bar

Beer + Wine Base Bar $24 per person

Select 3 beer options:
Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Yuengling, Corona, Corona Light, Stella Artois, Loose Cannon IPA

Select 3 Wine Options (House Brands):
Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Pinot Noir, Cabernet Sauvignon

- *Upgrade your Wine - additional $3 pp*

Silver Bar $31 per person

Includes beer + wine base bar and...

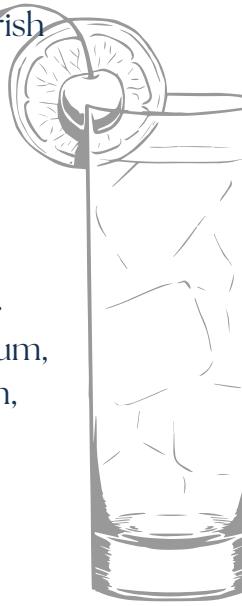
House brand liquors-Recipe 21 vodka, Beefeaters gin, Bacardi light rum, El Jimador tequila, Seagram's 7 whiskey, Early Times Kentucky whiskey, Clan McGregor scotch triple sec + all the mixers

Gold Bar $36 per person

Includes beer + wine base bar with 4 choices of beer, 4 choices of wines and...

Call brand liquors- Titos vodka, Bombay Sapphire gin, Captain Morgan rum, Milagro Silver tequila, Seagrams 7 whiskey, Jack Daniels bourbon, Dewars scotch, Tullamore Dew Irish Whiskey, triple sec+ all the mixers

Includes one specialty cocktail



Platinum Bar $41 per person

Includes beer + wine base bar with 4 choices of beer, 4 choices of wines and...

Premium brand liquors- Grey Goose + Titos vodka, Hendricks gin, Myers or Mount Gay rum, Patron Silver tequila, Crown Royal whiskey, Makers Mark bourbon, Chivas Regal scotch, Jameson's Irish Whiskey, triple sec+ all the mixers

Includes one specialty cocktail

- *Upgrade your Wine - additional $3 pp*