



BANQUET MENU





The Potomac Shores Golf Club has a unique event space for every occasion. Whether you are hosting a small private dinner or a large formal wedding, we can provide the ideal space and menu to give your guests an unforgettable experience.



Our event spaces can be rented separately or combined depending on your needs.

A. EVENT LAWN

Up to 120 guests with a tent, dance floor, and buffet area

**B. NORTH PATIO
&
FIREPIT**

Up to 70 guests with our existing setup
or up to 100 utilizing banquet tables
and chairs

C. VERANDA

Up to 100 guests

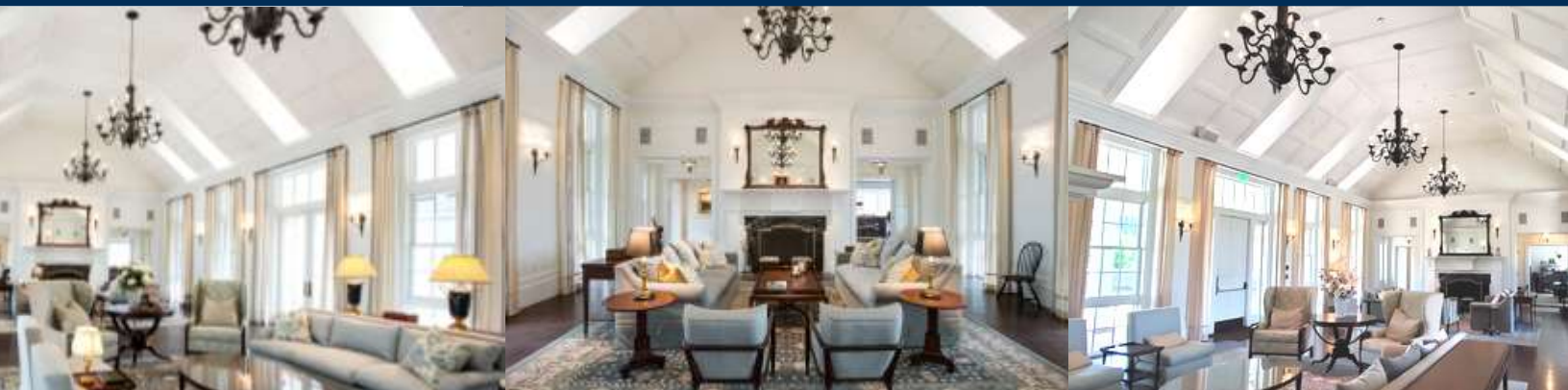


TIDEWATER GRILL DINING ROOM



Our dining room can accommodate
up to 60 seated guests or up to 80 standing guests.

FOYER



Up to 20 guests with existing room setup or up to 60 seated
guests as part of a larger event utilizing other event spaces.

BRUNCH BUFFETS

All buffets are priced per person for 20 people or more. No substitutions and all pricing subject to change based on availability.

HOT BREAKFAST OPTION 1 \$18

Fresh scrambled eggs, sausage links, applewood smoked bacon, fresh Belgium waffles, hash browns, and fresh-baked danish.

HOT BREAKFAST OPTION 2 \$20

Scrambled eggs, sausage links, applewood smoked bacon, Belgium waffles, hash browns, biscuits, sausage gravy, buttermilk pancakes, and danish.

HOT BREAKFAST OPTION 3 \$21

Scrambled eggs, turkey bacon, turkey sausage patties, biscuits & turkey gravy, Belgium waffles, hash browns, and danish.

HOT BREAKFAST OPTION 4 \$24

Scrambled eggs, sausage links, applewood smoked bacon, Belgium waffles, buttermilk pancakes, cinnamon rolls, french toast, hash browns, and danish.



LUNCH + DINNER BUFFETS

All buffets are priced per person for 20 people or more. No substitutions and all pricing subject to change based on availability.

NOVA COMFORT \$28

Choice of house or Caesar salad. Roasted turkey w/ pan gravy, rosemary pork loin with apple-pear chutney, and baked squash. Baked mac-n-cheese with garlic bread crumb crust and mashed potatoes. Apple pie for dessert.

SUMMER PICNIC \$24

Choice of house or Caesar salad. House smoked BBQ ribs, herb-roasted 1/4 chicken. Garlic whipped potatoes, coleslaw, and cornbread. Strawberry shortcake for dessert.

MONTICELLO \$45

Field greens with blue cheese, toasted almonds, Tomatoes, onions, and balsamic vinaigrette. Chicken with apple, sage, and brie. Roasted salmon with bourbon glaze. Fingerling potatoes with rosemary & parmesan and a seasonal vegetable medley. Seasonal cheesecake for dessert.

THE COMMONWEALTH \$55

Field greens, blue cheese, toasted almonds, tomatoes, and balsamic vinaigrette. Seasonal vegetable medley, pan-seared cod with lemon caper butter sauce, churrasco skirt steak w/ chimichurri, and fingerling potatoes with rosemary and parmesan. Seasonal cheesecake for dessert.



FOOD STATIONS

All food stations are priced per person for 60 minutes of service.

BUILD YOUR OWN MAC-N-CHEESE \$18

Elbow macaroni, cheddar cheese, corn, grilled peppers, caramelized onion, tomatoes, ham, and bacon.

MASHED POTATO BAR \$15

Garlic whipped potatoes, bacon, chives, sour cream, crushed red pepper, blue cheese, and cheddar cheese.

SHRIMP & GRITS BOWL \$21

Stone ground creamy cheese grits with tomatoes, onions, peppers, andouille sausage, and sautéed shrimp.

TACO BAR \$20

Flour tortillas, ground beef, southwest chicken, cilantro rice, black beans, sour cream, salsa, shredded lettuce, diced tomato, jalapenos, and cheddar cheese.

WING BAR \$16

Choice of two wing flavors: buffalo, BBQ dry rub, old bay wet, old bay dry rub, parmesan garlic, and BBQ sauce. Served with ranch, bleu cheese, and celery.

BUTCHER'S BLOCK \$25

Choice of one: roasted turkey, prime rib, BBQ pork loin with house BBQ, and brown sugar ham.



A LA CARTE DISPLAY PLATTERS

Priced 100 pieces

CRUDITÉ DISPLAY \$275

Assorted seasonal vegetables and house-made ranch dressing

FRUIT SKEWER PINEAPPLE TREE with CRACKERS & CHEESE \$225

Assorted gourmet cheeses, fresh berries, and artisanal crackers

DELI PLATTER \$275

Turkey, roast beef, ham, and salami. Swiss, American, and provolone cheese.

Served with assorted condiments and rolls

SHRIMP COCKTAIL DISPLAY \$350

Shrimp, cocktail sauce, and lemon wedges



HORS D'OEUVRES

Priced per 100 pieces

HOT

MINI CUBANS \$225

MEATBALL AU POIVRE \$180

SOUTHWEST CHICKEN EGG ROLLS \$215

CRAB CAKE WITH REMOULADE SAUCE \$250

MUSHROOM PUFF WITH BRIE CHEESE \$220

BRUSCHETTA CROSTINI \$125

SPANIKOPITA \$175

COLD

JUMBO SHRIMP COCKTAIL \$300

PROSCIUTTO WRAPPED ASPARAGUS \$180

SMOKED SALMON WITH SOUR CREAM & FRESH DILL \$225

PINEAPPLE TREE WITH FRUIT SKEWERS \$150

PINEAPPLE WITH CHEESE SKEWERS \$180

HAM AND CHEESE PINWHEELS \$150

ROASTED GARLIC HUMMUS with PITA CHIPS \$150

BLACK BEAN HUMMUS with PITA CHIPS \$150



PLATED DINNER ENTREES

Price per person includes choice of salad, entrée,
seasonal vegetables, and rolls & butter.

SALAD CHOICES

CLASSIC HOUSE SALAD

with homemade balsamic vinaigrette and ranch dressing

SPINACH & STRAWBERRY SALAD

with goat cheese and balsamic vinaigrette

TRADITIONAL CAESAR

BEEF

BRAISED SHORT RIB \$50

with horseradish potato puree and natural reduction sauce

PRIME RIB \$55

with baked potato and horseradish cream sauce

FRENCH RACK OF LAMB \$60

with rice pilaf and rosemary mint glaze

SEARED FILET OF BEEF \$65

with baked potato and horseradish cream sauce



PLATED DINNER ENTREES continued

POULTRY

HERB CRUSTED CHICKEN BREAST \$40

with roasted fingerling potatoes and pan jus

FLORENTINE CHICKEN \$40

with fettuccini alfredo

CHICKEN PICCATA \$40

with lemon risotto and parsley caper cream sauce

APPLE BRIE STUFFED CHICKEN \$45

with mashed potatoes and sage brown butter

SURF

LUMP CRAB CAKES \$55

with remoulade and rice pilaf

PISTACHIO CRUSTED SALMON \$50

with mango black bean salsa

SEARED SALMON \$50

with bourbon glaze

VEGETARIAN

CAULIFLOWER STEAK \$35

with sundried tomato risotto and seasonal vegetables



BEVERAGE PACKAGES

All packages are priced per person and must be purchased for a minimum of 20 guests and run for a minimum of two consecutive hours.

NON-ALCOHOLIC BEVERAGE PACKAGE

Soft drinks, coffee, sweet & unsweet tea, and lemonade.

TWO HOURS \$8

THREE HOURS \$10

FOUR HOURS \$12

CONSUMPTION OR CASH BAR

All prices are based upon consumption. A bartender fee of \$100 per bartender will be applied. Specialty cocktails available upon request.

BEER, WINE, & MIMOSAS PACKAGE

Includes domestic & imported beer selections, house wine, house champagne, and non-alcoholic beverages.

TWO HOURS \$20

THREE HOURS \$25

FOUR HOURS \$30



PACKAGES continued

STANDARD OPEN BAR

Includes standard brand liquors, domestic & imported beer, house wine, house champagne, and non-alcoholic beverages.

TWO HOURS \$25

THREE HOURS \$30

FOUR HOURS \$35

CALL OPEN BAR PACKAGE

Pricing is listed per person. Includes call brand liquors, domestic & imported beer, house wine & champagne, and non-alcoholic beverages.

TWO HOURS \$30

THREE HOURS \$35

FOUR HOURS \$40

PREMIUM OPEN BAR PACKAGE

Includes premium brand liquors, domestic & imported beer, wine & champagne, and non-alcoholic beverages.

TWO HOURS \$40

THREE HOURS \$45

FOUR HOURS \$50



FEES, SERVICE CHARGES, & TAXES

EVENT SPACE RENTAL FEES

For the exclusive use of each space for 3 hours, with the exception of the Foyer, which is a common area.

TIDEWATER GRILL DINING ROOM \$1000

FOYER \$300

VERANDA \$500

FIREPIT & NORTH PATIO \$800

EVENT LAWN & EAST PATIO \$1,000

SERVICE CHARGES & FEES

A 25% service charge is added to all food & beverage items.

RENTAL COSTS

We will add to your bill any costs fees incurred from outside rental companies for items such as table linen, event tents, audio/visual equipment, lighting, tables, and chairs.

TAXES

All food & beverage, service charges, and certain vendor rentals will have 6% tax added.

FREQUENTLY ASKED QUESTIONS

WHEN ARE PAYMENTS DUE?

A deposit is due as soon as you'd like to secure your event date. Full payment is due 10 days prior to the event.

WHEN IS MY FINAL GUEST COUNT DUE?

No later than 10 days before the event date.

DO YOU OFFER TASTINGS?

A tasting is available after a \$1000 deposit is received and proposal accepted.

WHAT DECORATIONS ARE ALLOWED?

During certain times of the year, the club is decorated with holiday decorations. Table decorations are the responsibility of the client. The club has limited table items available for rental for your event. The hosts of the event are responsible for the setup and tear down of any table decorations and/or displays brought into Potomac Shores Golf Club at the end of the event. Items may not be attached to the walls or fixtures of the clubhouse. We do not allow wax candles, glitter, flower petals, or confetti. We do not allow nails, tacks, staples, or tape to attach any displays or decorations.

CAKE DELIVERY

The client may bring in their own specialty cake from an outside vendor. Delivery and set up time is up to six 6 hours prior to the Event. When the cake is delivered, it must be placed in the exact designated area by the vendor. The Club will not move the cake. Due to limited space, the Club is unable to store the Client's cake or cake pillars, etc. in advance of or upon conclusion of the Event without making necessary advance arrangements with the Club.

DISCLAIMER

Our chef would be happy to design a menu to meet your specific needs and will price it accordingly. Dietary substitutions will be prepared upon request. Last-minute requests will be handled to the best of the chef's ability.

VENDOR DOCUMENT REQUIREMENTS

Potomac Shores Golf Club does not assume any responsibility for the services provided by outside vendors. All vendors associated with this contracted event are required to provide Potomac Shores Golf Club catering manager with a certificate of insurance that includes the requested policy endorsements and additional insureds as stated below.

It is the duty of the client to inform each vendor of this policy before entering into a binding contract with the vendor. Failure of the vendor to provide Potomac Shores Golf Club with the correct certificate of insurance before the event date will result in the vendor being restricted from entering onto property.

**PLEASE PROVIDE A CERTIFICATE OF INSURANCE
WITH THE FOLLOWING LISTED AS THE INSURED:**

TIDEWATER GOLF COURSE, LLC
A DELAWARE LIMITED LIABILITY COMPANY
1750 DUNNINGTON PLACE, POTOMAC SHORES, VA 22026

HARBOR STATION COMMUNITIES, LLC
A DELAWARE LIMITED LIABILITY COMPANY
1750 DUNNINGTON PLACE, POTOMAC SHORES, VA 22026

HARBOR STATION VENTURE, LLC
A DELAWARE LIMITED LIABILITY COMPANY
1750 DUNNINGTON PLACE, POTOMAC SHORES, VA 22026

**PLEASE INCLUDE THE FOLLOWING POLICY ENDORSEMENTS
IN THE DESCRIPTION/NOTES SECTION OF THE CERTIFICATE
OF INSURANCE:**

ADDITIONAL INSURED ENDORSEMENT
30-DAY NOTICE OF CANCELLATION ENDORSEMENT
PRIMARY AND NON-CONTRIBUTORY ENDORSEMENT



Tidewater
GRILL

Discounted annual golf
passes for residents

Full-service restaurant
open to the public

Golf lessons for
groups or individuals

Happy Hour
Monday - Thursday
4 pm - 7 pm

Golf shop featuring
high-quality logoed apparel

LIVE music
every Thursday

Jack Nicklaus Signature
golf course

Weekend Brunch

Call 571-383-3055 for
reservations

Potomac Shores Golf Club and Tidewater Grill
aren't just for golfers. We are here to serve the
entire community.

www.PotomacShoresGolfClub.com
1750 Dunnington Place
Dumfries, VA 22026