

# GOLF OUTINGS

Manchester Country Club | 2024



**Distinguished**  
**Club** from **BOARDROOM**  
magazine

180 South River Road Bedford, NH 03110  
events@manchestercountryclub.com | (603) 624-4096 ext. 317  
www.manchestercountryclub.com

# OUR VENUE, YOUR GOLF OUTING

---

## OUR VENUE

Players will enjoy a private club experience at an award-winning golf course and event venue, with a team of professionals dedicated to making your golf outing a success. Unforgettable events are for everyone; membership is not required to host your golf outing with us.

## DONALD ROSS COURSE

A rare, historic par 71 golf course, Manchester Country Club's 18-hole track was designed by Donald Ross and completed in 1923. Your guests will enjoy the course's playability, championship-caliber conditions, and natural New Hampshire surroundings. Recent course accolades include:

- › *Northeast Golf Magazine* Top Private Course in NH
- › *New England Golf Course Owners Association* Golf Course of the Year
- › *National Golf Course Owners Association* National Golf Course of the Year Finalist
- › *New Hampshire Business Review* Best Private Golf Course

## EVENT SPACE

We reserve Mondays throughout the season exclusively for golf outings, which means that your organization is our main priority. In addition to the golf course and practice areas, you'll enjoy private access to The Member Dining Room, Outdoor Patio, The Great Room, Veranda, and restroom facilities. At MCC, parking is plentiful, and the Club is conveniently located near major highways, hotels, and the regional airport.

## THE TEAM AND PROFESSIONALS

Some of our favorite events are golf outings because they allow us to use golf as an agent to support the local community's people, businesses, and causes. The whole team, including our PGA professionals, event specialists, and service staff, is invested in your event's success, and we'll work alongside you from early planning to day-of coordination.

---

## YOUR GOLF OUTING

### SHOTGUN START TIMES

Mondays in May through September are reserved for golf outings, with the following options for shotgun starts:

- › **Morning**, 10:00 a.m.
  - › **Afternoon**, 12:00 p.m.
- \*Times may vary during shoulder seasons.*

### ALL-INCLUSIVE PACKAGES

Packages are priced per player and include the services below. The minimum required player count is 100, up to the recommended maximum of 132.

- › Two meal services
- › Professional Scoring
- › Tournament Coordination
- › Greens Fee, 18-hole round
- › Electric Carts with GPS
- › Range and Putting Green Access
- › Golf Shop Credit, \$8 per player
- › Valet Bag Service
- › On-course Beverage Cart Service
- › All Related Professional Staff Support

# MORNING SHOTGUN SELECTIONS

Meal selections are recommended for shotguns beginning at 10:00 a.m.  
MCC recommends meal service to begin 1.5 hours prior to your scheduled shotgun start time

## THE EXECUTIVE

› ALL INCLUSIVE \$182 PER PLAYER  
46++ meals and related services, 136 golf and related services

---

### CONTINENTAL BREAKFAST

Freshly Baked Assorted Muffins and Pastries, Chilled Sliced Fruit, Assorted **Bagel Café** Bagels, Cream Cheese, Whipped Butter and Preserves, Non-fat Yogurt with Granola, Assorted Juice, Regular and Decaffeinated Coffee, and Hot Tea

### BARBECUE LUNCH BUFFET

Grilled Barbecue Chicken, C.A.B. Hamburgers, Char-grilled Hot Dogs, Mixed Green Salad, Red Bliss Potato Salad, Kettle-cooked Potato Chips, Pickle Spears, Rolls, Buns and Accompaniments, Sliced Watermelon, Assorted Cookies, and Brownies

## THE HERITAGE

› ALL-INCLUSIVE \$190 PER PLAYER  
54++ meals and related services, 136 golf and related services)

---

### HOT BREAKFAST BUFFET

Farm Fresh Scrambled Eggs, Crispy Bacon, Sausage Links, Home Fries, French Toast with Vermont Maple Syrup, Freshly Baked Assorted Muffins, Chilled Sliced Fruit, Assorted Juice, Regular and Decaffeinated Coffee, and Hot Tea

### DELUXE BARBECUE LUNCH BUFFET

Includes Kettle-cooked Potato Chips, Pickle Spears, Rolls, Buns, and Accompaniments

## Salad

SELECT ONE

### MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

### GREEK SALAD GF, V

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

### CAPRESE SALAD WITH ARUGULA GF, V

Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Vinaigrette

### HARVEST SALAD GF, V

Baby Field Greens, Apples, Butternut Squash, Pumpkin Seeds, Cranberry Vinaigrette

## Entrée

SELECT ONE

### KOREAN BARBECUE PORK RIBS

Sweet and Tangy Barbecue Sauce, Gently Smoked, Grilled Finish

### BARBECUE PULLED PORK

Sweet and Tangy Barbecue Sauce

### ASIAN-STYLE PULLED CHICKEN

Blended Flavors of Ginger and Soy

## The Grill

### C.A.B. HAMBURGERS

### CHAR-GRILLED HOT DOG

## Side

SELECT ONE

### ORZO SALAD

Vegetable Confetti, Fresh Herbs, Lemon Vinaigrette

### RED BLISS POTATO SALAD GF, V

Red Potatoes, Minced Onion, Apple Cider Vinaigrette Marinade, Mayonnaise

### PESTO PASTA SALAD V

Rotini Pasta, Artichokes, Sun-dried Tomatoes, Pepperoncini, Mixed Olives, Basil Pesto Vinaigrette

## Fruit

SELECT ONE

### SLICED WATERMELON SEASONAL FRUIT SALAD

## Dessert

### ASSORTED COLOSSAL COOKIES, BLONDIES, AND BROWNIES

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity.

GF indicates items are gluten free. V indicates vegetarian. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.

# AFTERNOON SHOTGUN SELECTIONS

Meal selections are recommended for shotguns beginning at 12:00 p.m.  
MCC recommends meal service to begin 1.5 hours prior to your scheduled shotgun start time

## THE CHAMPION

› ALL-INCLUSIVE \$208 PER PLAYER  
72++ meals and related services, 136 golf and related services

---

### BARBECUE LUNCH BUFFET

Grilled Barbecue Chicken, C.A.B. Hamburgers, Char-grilled Hot Dogs, Mixed Green Salad, Red Bliss Potato Salad, Kettle-cooked Potato Chips, Pickle Spears, Rolls, Buns and Accompaniments, Sliced Watermelon, Assorted Cookies, and Brownies

### TRADITIONAL DINNER BUFFET

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee, and Hot Tea

## First Course

SELECT TWO

### MIXED GREEN SALAD <sup>GF, V</sup>

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

### TRADITIONAL CAESAR SALAD <sup>GF</sup>

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

### GREEK SALAD <sup>GF, V</sup>

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

### SOUP OF THE DAY

### CLAM CHOWDER <sup>ADD 3 PER GUEST</sup>

## Entrée

SELECT THREE

### HERB-ROASTED CHICKEN <sup>GF</sup>

Marinated in Fresh Herbs, Pan-Roasted

### CHICKEN PICCATA

Lemon and Caper Sauce, Fresh Parsley

### STUFFED CHICKEN BREAST

Sage Bread Stuffing, Country Chicken Gravy

### TRADITIONAL ROAST TURKEY

Sliced Oven-Roasted Turkey Breast, Sage Bread Stuffing, Gravy, Cranberry Sauce

### BEEF BOURGUIGNON

Caramelized Onions, Mushrooms, Red Wine Gravy

### BRAISED BEEF BRISKET <sup>GF</sup>

Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

### RITZ BAKED HADDOCK

Herb and Ritz Crust, Lemon and White Wine

### HERB-CRUSTED SALMON

Pan-Roasted, Dijonnaise Sauce

### EGGPLANT PARMESAN <sup>V</sup>

Lightly Breaded, Marinara Sauce, House Blend Cheese, Parmesan, Linguine

### GNOCCHI <sup>V</sup>

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## Starch

SELECT ONE

### BUTTER WHIPPED POTATOES <sup>GF</sup>

### ROASTED RED POTATO WEDGES <sup>GF</sup>

### CONFETTI RICE PILAF <sup>GF</sup>

## Dessert

SELECT ONE

### APPLE CRISP, CINNAMON WHIPPED CREAM

### VANILLA LAYERED SPONGE CAKE, STRAWBERRY CREAM <sup>GF</sup>

### DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

### CHOCOLATE DREAMING CAKE, VANILLA MOUSSE <sup>GF</sup>

### ASSORTED TRUFFLES AND DESSERT BAR

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity.

GF indicates items are gluten free. V indicates vegetarian. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.

## THE LEGACY

› ALL-INCLUSIVE \$232 PER PLAYER

96++ meals and related services, 136 golf and related services

---

### DELUXE BARBECUE LUNCH BUFFET

Includes Kettle-cooked Potato Chips, Pickle Spears, Rolls, Buns, and Accompaniments

#### Salad

SELECT ONE

##### MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

##### GREEK SALAD GF, V

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

##### CAPRESE SALAD WITH ARUGULA GF, V

Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Vinaigrette

##### HARVEST SALAD GF, V

Baby Field Greens, Apples, Butternut Squash, Pumpkin Seeds, Cranberry Vinaigrette

#### Entrée

SELECT ONE

##### KOREAN BARBECUE PORK RIBS

Sweet and Tangy Barbecue Sauce, Gently Smoked, Grilled Finish

##### BARBECUE PULLED PORK

Sweet and Tangy Barbecue Sauce

##### ASIAN-STYLE PULLED CHICKEN

Blended Flavors of Ginger and Soy

#### The Grill

##### C.A.B. HAMBURGERS

##### CHAR-GRILLED HOT DOG

#### Side

SELECT ONE

##### ORZO SALAD

Vegetable Confetti, Fresh Herbs, Lemon Vinaigrette

##### RED BLISS POTATO SALAD GF, V

Red Potatoes, Minced Onion, Apple Cider Vinaigrette Marinade, Mayonnaise

##### PESTO PASTA SALAD V

Rotini Pasta, Artichokes, Sun-dried Tomatoes, Pepperoncini, Mixed Olives, Basil Pesto Vinaigrette

#### Fruit

SELECT ONE

##### SLICED WATERMELON SEASONAL FRUIT SALAD

#### Dessert

##### ASSORTED COLOSSAL COOKIES, BLONDIES, AND BROWNIES

### PREMIUM DINNER BUFFET

Includes Freshly Baked Rolls, Seasonal Vegetable, Regular and Decaffeinated Coffee, and Hot Tea

#### First Course

SELECT TWO

##### MIXED GREEN SALAD GF, V

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

##### TRADITIONAL CAESAR SALAD GF

Hearts of Romaine, Grated Parmesan, Croutons, Caesar Dressing

##### GREEK SALAD GF, V

Hearts of Romaine, Feta Cheese, Kalamata Olives, Cucumbers, Tomatoes, Bell Peppers, Onion, Greek Dressing

##### CAPRESE SALAD WITH ARUGULA GF, V

Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Vinaigrette

##### SPINACH AND MUSHROOM SALAD GF

Spinach, Crumbled Bacon, Chopped Egg, Sliced Mushrooms, Red Onion, Dijon Mustard and Honey Dressing

##### SOUP OF THE DAY

##### CLAM CHOWDER ADD 3 PER GUEST

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity.

GF indicates items are gluten free. V indicates vegetarian. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.

## Entrée

SELECT TWO

HERB-ROASTED CHICKEN <sup>GF</sup>  
Marinated in Fresh Herbs, Pan-Roasted

CHICKEN MARSALA  
Sautéed Mushrooms, Roasted Tomatoes, Marsala Wine Sauce

MEDITERRANEAN CHICKEN BREAST  
Boneless and Sautéed, Artichoke Hearts, Lemon, Capers, Parsley, Garlic,  
Extra Virgin Olive Oil

MARINATED STEAK TIPS  
Tenderloin Brochettes, Red Wine Sauce

BRAISED BEEF BRISKET <sup>GF</sup>  
Eighteen-Hour Braised Beef Brisket, House Barbecue Sauce

CRAB & ARTICHOKE-CRUSTED HADDOCK, 48  
Lemon Beurre Blanc

SALMON HOLLANDAISE <sup>GF</sup>  
Pan-Roasted, Lemon Hollandaise

EGGPLANT ROLLATINI <sup>V</sup>  
Flash-Fried Breaded Eggplant, Whipped Ricotta, Mozzarella,  
San Marzano Tomato Sauce, Parmesan

GNOCCHI <sup>V</sup>  
Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## Chef-Attended Carving Station

SELECT ONE

WHOLE PRIME RIB <sup>GF</sup>

NEW YORK STRIP LOIN  
OF BEEF <sup>GF</sup>

SLOW ROAST TURKEY <sup>GF</sup>

## Starch

SELECT ONE

BUTTER WHIPPED  
POTATOES <sup>GF</sup>

ROASTED RED POTATO  
WEDGES <sup>GF</sup>

CONFETTI RICE PILAF <sup>GF</sup>

## Dessert

SELECT ONE

APPLE CRISP, CINNAMON WHIPPED CREAM

ASSORTED MINI CHEESECAKES, DARK CHOCOLATE  
GANACHE-DIPPED STRAWBERRIES

VANILLA LAYERED SPONGE CAKE, STRAWBERRY  
CREAM <sup>GF</sup>

CHOCOLATE DREAMING CAKE, VANILLA MOUSSE <sup>GF</sup>

# ENHANCEMENTS

## BEVERAGE SELECTIONS

---

### SODA STATION

› 4.50 per guest  
Assorted Coca Cola Products

### ICED TEA AND LEMONADE STATION

› 3.50 per guest  
Lemon Garnish

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge and 10 percent gratuity.

GF indicates items are gluten free. V indicates vegetarian. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.

# HOSTED BAR PACKAGES

## HOUSE BEER AND WINE

› Includes Coca-Cola Products

PINTO GRIGIO  
CHARDONNAY  
SAUVIGNON BLANC  
PINOT NOIR  
CABERNET  
ROSE  
CHAMPAGNE  
MILLER LITE  
CORONA

BUDWEISER  
BUD LIGHT  
MICHELOB ULTRA  
FAT TIRE AMBER ALE  
FIDDLEHEAD IPA  
STONEFACE IPA  
SAM SEASONAL  
HIGH NOON

› NON-ALCOHOLIC BEER AVAILABLE UPON REQUEST

## PREMIUM

› Includes house wine, beer, Coca-Cola products, and a selection of cordials

CAPTAIN MORGAN RUM  
BACARDI RUM  
MALIBU RUM  
TITOS VODKA  
STOLI VODKA  
STOLI ORANGE AND RASPBERRY VODKA

BOMBAY SAPPHIRE GIN  
MAKERS MARK BOURBON  
JAMESON IRISH WHISKEY  
JACK DANIELS WHISKEY  
ESPOLON TEQUILA

## DELUXE

› Includes premium tier liquors, house wine, beer, Coca-Cola products, and a selection of cordials.

GREY GOOSE VODKA  
HENDRICKS GIN  
WOODFORD RESERVE BOURBON

JOHNNIE WALKER BLACK LABEL SCOTCH  
BASIL HAYDEN RYE  
CASAMIGOS TEQUILA

BAR PACKAGE, PRICED PER GUEST				
<i>Plus 8.5 percent meals tax and 20 percent gratuity</i>				
	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
BEER & WINE	22	31	39	45
PREMIUM	28	40	49	54
DELUXE	33	46	53	60

# GOLF ENHANCEMENTS

## MERCHANDISE

All products are subject to availability, please inquire about pricing

---

### CUSTOM ORDERS

Take the stress out of shopping for your event. We will work with you directly, walk you through selections, find the perfect fit, and place the order. You can even apply your per-player Golf Shop credit to your custom order! Whether it's a custom tee gift or a personalized trophy, we have access to a wide selection of vendors and gear.

- › Shirts and Outwear
- › Hats, Gloves, and Sunglasses
- › Coolers and Towels
- › Golf Balls
- › Water Bottles and Tumblers
- › Ball Markers and Divot Tools
- › Trophies and Plaques
- › *and much more...*

### GIFT CERTIFICATES

These make great tournament prizes. Celebrate top players with pre-determined MCC gift certificates, so that they can use them towards any item in our Golf Shop.

### EXPERIENCES

Above all, we're here to help create unique golf experiences for your guests and find creative solutions to incorporate awareness opportunities for your sponsors throughout the event. We can assist with any of the following, so be sure to ask your event specialist:

- › Custom Flags on Sponsored Holes
- › Golf Cart Signage
- › Contest Prizes
- › *and much more...*