



GOLF OUTINGS

AT MANCHESTER COUNTRY CLUB



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.

THE DONALD ROSS GOLF 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

THE 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 and Outdoor Patio, as well as 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 & PROFESSIONALS

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

YOUR GOLF OUTING

SHOTGUN START TIMES

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

- › **Morning**, between 9:00 – 11:00 a.m.
 - › **Afternoon**, between 12:00 – 1:00 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, *dependent on shotgun start time*
- › Professional Scoring
- › Tournament Coordination
- › Greens, 18-hole round
- › Electric Carts with GPS
- › Range and Putting Green Access
- › Golf Shop Credit
- › Valet Bag Service
- › On-course Beverage Cart Service
- › All Related Professional Staff Support

MORNING SHOTGUN SELECTIONS

Meal selections for shotguns between 9:00 – 11:00 a.m.
MCC recommends meal service begin 1.5 hours prior to shotgun start time.

THE EXECUTIVE

› CONTINENTAL BREAKFAST

Freshly Baked Assorted Muffins and Pastries, Chilled Sliced Fruit, Assorted 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

› HOT BREAKFAST BUFFET

Farm Fresh Scrambled Eggs, Crispy Bacon, Sausage Links, Home Fries, French Toast with Warm 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

› OFF THE GRILL

C.A.B. Hamburgers
Char-grilled Hot Dogs

› ENTRÉE, SELECT ONE

Korean Barbecue Beef
Sweet and Spicy Asian Flavors

Grilled Barbecue Pork Ribs

Sweet and Tangy Sauce, Gently Smoked, Grilled Finish

Barbecue Pulled Pork

Sweet and Tangy BBQ Sauce

Asian-style Pulled Chicken

Blended Flavors of Ginger and Soy

› SIDE, SELECT ONE

Orzo Salad

Vegetable Confetti, Fresh Herbs, Lemon Vinaigrette

Potato Salad *GF*

Spring Peas, Bacon

Southwestern Sweet Potato Salad *GF*

Black Beans, Corn, Tomatoes, Cilantro, Lime Vinaigrette

Grilled Vegetable Pasta Salad

Garden Vegetables, Tri-colored Rotini Pasta, Basil Pesto Dressing

› SALAD, SELECT ONE

Mixed Green Salad

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

Cobb Salad *GF*

Hearts of Romaine, Applewood Smoked Bacon, Hard-boiled Egg, Tomatoes, Avocado, Crumbled Blue Cheese, Brown Derby Dressing

Greek Salad *GF*

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

Caprese Salad *GF*

Tomatoes, Mozzarella, Arugula, Herbs, Basil Pesto Pine Nut Vinaigrette

Harvest Salad *GF*

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

› FRUIT, SELECT ONE

Sliced Watermelon

Seasonal Fruit Salad

› DESSERT

Assorted Colossal Cookies, Blondies and Brownies

AFTERNOON SHOTGUN SELECTIONS

Meal selections for shotguns between 12:00 – 1:00 p.m.
MCC recommends meal service begin 1.5 hours prior to shotgun start time.

THE CHAMPION

› 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

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

Traditional Caesar Salad

*Hearts of Romaine, Fine-grated Parmesan,
Croutons, Caesar Dressing*

Greek Salad ^{GF}

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

Soup of the Day

Chef's Daily Selection

Clam Chowder (add 3 per guest)

A New England Classic

› STARCH, SELECT ONE

Garlic Mashed Potatoes ^{GF}

Roasted Red Potato Wedges ^{GF}

Rice Pilaf ^{GF}

› DESSERT, SELECT ONE

Apple Crisp à la Mode

Dark and White Chocolate Mousse Parfait

› ENTRÉE, SELECT THREE

Sundried Tomato Chicken ^{GF}

*California Tomatoes, Sonoma Coast White Wine,
Onion, Garlic, Basil Leaves*

Stuffed Chicken Breast

Sage Bread Stuffing, Country Chicken Gravy

Traditional Roast Turkey

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

New England Baked Haddock

Buttered Ritz Cracker Crumbs, Wedged Lemon

Salmon Hollandaise ^{GF}

Pan-roasted, Lemon Hollandaise Sauce

Maple and Cider Pork Loin ^{GF}

Apple Compote

Beef Bourguignon ^{GF}

Caramelized Onions, Mushrooms, Red Wine Gravy

Eggplant Parmesan

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

Vanilla Sponge Cake Layered with
Strawberry Cream ^{GF}

Assorted Truffles and Dessert Bars

AFTERNOON SHOTGUN SELECTIONS *Continued*

THE LEGACY

› DELUXE BARBECUE LUNCH BUFFET

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

› OFF THE GRILL

C.A.B. Hamburgers
Char-grilled Hot Dogs

› ENTRÉE, SELECT ONE

Korean Barbecue Beef
Sweet and Spicy Asian Flavors

Grilled Barbecue Pork Ribs
Sweet and Tangy Sauce, Gently Smoked, Grilled Finish

Barbecue Pulled Pork
Sweet and Tangy BBQ Sauce

Asian-style Pulled Chicken
Blended Flavors of Ginger and Soy

› SIDE, SELECT ONE

Orzo Salad
Vegetable Confetti, Fresh Herbs, Lemon Vinaigrette

Potato Salad *GF*
Spring Peas, Bacon

Southwestern Sweet Potato Salad *GF*
Black Beans, Corn, Tomatoes, Cilantro, Lime Vinaigrette

Grilled Vegetable Pasta Salad
Garden Vegetables, Tri-colored Rotini Pasta, Basil Pesto Dressing

› SALAD, SELECT ONE

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

Cobb Salad *GF*
Hearts of Romaine, Applewood Smoked Bacon, Hard-boiled Egg, Tomatoes, Avocado, Crumbled Blue Cheese, Brown Derby Dressing

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

Caprese Salad *GF*
Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Pine Nut Vinaigrette

Harvest Salad *GF*
Baby Field Greens, Apples, Butternut Squash, Pumpkin Seeds, Cranberry 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
Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and Brown Derby Dressing

Traditional Caesar Salad
Hearts of Romaine, Fine-grated Parmesan, Croutons, Caesar Dressing

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

Caprese Salad *GF*
Heirloom Tomatoes, Mozzarella, Arugula, Italian Herbs, Basil Pesto Pine Nut Vinaigrette

Spinach and Mushroom Salad *GF*
Spinach, Crumbled Bacon, Chopped Egg, Sliced Mushrooms, Red Onion, Dijon Mustard and Honey Dressing

Soup of the Day
Chef's Daily Selection

Clam Chowder (add 3 per guest)
A New England Classic

Continued

THE LEGACY, *Continued*

› CARVING STATION, SELECT ONE

Whole Prime Rib *GF*

New York Strip Loin of Beef *GF*

Slow Roast Turkey *GF*

› STARCH, SELECT ONE

Garlic Mashed Potatoes *GF*

Roasted Red Potato Wedges *GF*

Rice Pilaf *GF*

› ENTRÉE, SELECT TWO

Chicken Marsala

Sautéed Crimini Mushrooms, Roma Tomatoes, Roasted Garlic, Sweet Marsala Wine

Mediterranean Chicken Breast

Boneless Sautéed, Artichoke Hearts, Lemon, Capers, Parsley, Garlic, Extra Virgin Olive Oil

Crab-crusted Haddock

Ritz Cracker Crumbs, Lemon Hollandaise

Salmon Hollandaise *GF*

Pan-roasted, Lemon Hollandaise

Shrimp Scampi

White Wine Garlic Butter Sauce, Lemon, Linguine, Chopped Parsley

Bourbon Steak Tips *GF*

Bourbon Barbeque Steak Sauce

› DESSERT, SELECT ONE

Apple Crisp à la Mode

Assorted Mini Cheesecakes with Dark Chocolate

Ganache-dipped Strawberries

Vanilla Sponge Cake Layered with
Strawberry Cream *GF*

Assorted Truffles and Dessert Bars

ENHANCEMENTS

Additional selections and sponsorship opportunities to create a unique golf experience

BEVERAGE SELECTIONS

› SODA STATION

Assortment of Bottled Coca-Cola Products

› ICED TEA AND LEMONADE STATION

Lemon Garnish

› HOSTED BAR PACKAGES

House Wine and Beer, Premium and Deluxe packages are available.

ON-COURSE FOOD SERVICES

› THE SHACK

The Club's on-course dining facility located off hole #13, serves daily specials, refreshments, and grab-and-go fare.

MERCHANDISE

› CUSTOM ORDERS

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

- › Shirts and Outerwear
- › 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 it 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:

- › Sponsored Hole-in-One Insurance
- › Custom Flags on Sponsored Holes
- › Golf Cart Signage
- › Contest Prizes
- › *Plus, more!*