

GOLF OUTINGS

Manchester Country Club | 2022



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

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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 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 AND 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, are 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 Fee, 18-hole round
- › Electric Carts with GPS
- › Range and Putting Green Access
- › Golf Shop Credit, *\$5 per player*
- › Valet Bag Service
- › On-course Beverage Cart Service
- › All Related Professional Staff Support

MORNING SHOTGUN SELECTIONS

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

THE EXECUTIVE

› All-inclusive 168 per player (35++ meals and related services, 133 golf and related services)

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

› All-inclusive 178 per player (45++ meals and related services, 133 golf and related services)

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

SALAD SELECT ONE

MIXED GREEN SALAD

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

CAPRESE SALAD GF

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

GREEK SALAD GF

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

HARVEST SALAD GF

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

OFF THE GRILL

C.A.B. HAMBURGERS

CHAR-GRILLED HOT DOG

SIDE SELECT ONE

ORZO SALAD

Vegetable Confetti, Fresh Herbs, Lemon Vinaigrette

POTATO SALAD GF

Spring Peas, Applewood Bacon

GRILLED VEGETABLE PASTA SALAD

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

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. 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 between 12:00 - 1:00 p.m.
MCC recommends meal service to begin 1.5 hours prior to your scheduled shotgun start time

THE CHAMPION

› All-inclusive 194 per player (61++ meals and related services, 133 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

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

ENTRÉE SELECT THREE

SUN-DRIED 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

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

NEW ENGLAND BAKED HADDOCK

Buttered Ritz Cracker Crumbs, Wedged Lemon

EGGPLANT PARMESAN GF

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

STARCH SELECT ONE

GARLIC MASHED POTATOES GF

ROASTED RED POTATO WEDGES GF

RICE PILAF GF

DESSERT SELECT ONE

APPLE CRISP A LA MODE

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

VANILLA SPONGE CAKE LAYERED WITH STRAWBERRY CREAM GF

ASSORTED TRUFFLES AND DESSERT BARS

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. 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 210 per player (77++ meals and related services, 133 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

Baby Field Greens, Diced Garden Vegetables, Croutons, Ranch and 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

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

OFF THE GRILL

C.A.B. HAMBURGERS

CHAR-GRILLED HOT DOG

SIDE SELECT ONE

ORZO SALAD

Vegetable Confetti, Fresh Herbs, Lemon Vinaigrette

POTATO SALAD GF

Spring Peas, Applewood Bacon

GRILLED VEGETABLE PASTA SALAD

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

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, Red Onion, Dijon Mustard and Honey Dressing

SPINACH AND MUSHROOM SALAD GF

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

CLAM CHOWDER ADD 3 PER GUEST

A New England Classic

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ENTRÉE SELECT TWO

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, Linguini, Chopped Parsley

BOURBON STEAK TIPS GF

Bourbon Barbecue Steak Sauce

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

DESSERT SELECT ONE

APPLE CRISP A LA MODE

DARK AND WHITE CHOCOLATE MOUSSE PARFAIT

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

› 4 per guest

Assorted Coca Cola Products

ICED TEA AND LEMONADE STATION

› 3.50 per guest

Lemon Garnish

HOSTED BAR PACKAGES

HOUSE WINE AND BEER

Package includes selections below, as well as Coca-Cola products.

Pinot Grigio
Chardonnay
Pinot Noir
Cabernet
Merlot
Champagne
Miller Lite
Corona
Coors Lite
Budweiser

Bud Light
Michelob Ultra
Tuckerman's Pale Ale
Fat Tire Amber Ale
Stoneface IPA
Sam Seasonal
Truly Hard Seltzer

Non-Alcoholic Beer Available Upon Request

PREMIUM

Package includes selections below, as well as house wine, beer, Coca-Cola products, and a selection of cordials.

Captain Morgan Rum
Bacardi Rum
Malibu Rum
Tito's Vodka
Absolut Vodka
Absolut Flavored Vodka
Beefeater Gin
Hornitos Tequila
Jack Daniel's Whiskey
Jim Beam Bourbon

DELUXE

Include your choice of two butler passed drinks to welcome guests. Please refer to our signature drink list for selections.

Package includes selections below, as well as premium tier liquors, house wine, beer Coca-Cola products, and a selection of cordials.

Mount Gay Rum
Kettle One Vodka
Grey Goose Vodka
Tanqueray Gin
Dewar's Scotch
Jameson Irish Whiskey
Maker's Mark Bourbon
Espolon Tequila
La Marca Prosecco

All Hosted Bar Packages are priced per guest

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS	FIVE HOURS
BEER & WINE	22	31	40	45	50
PREMIUM	30	42	54	60	66
DELUXE	35	49	63	70	77

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:

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