

Old Marsh



A Perfect Day...
...a Memory for a Lifetime.

Old Marsh Country Club is dedicated to making any of your important events into elegant and happy memories for you, your family, and your guests.

The Club was established in 2007, and since then we have made exceeding our member's and guest's expectations our highest priority. Our clubhouse offers a beautiful location for any social occasion—from intimate cocktail parties to full wedding receptions seating up to 150 people.

Our "Webhannet Room" is over 2,500 square feet in size with numerous windows which afford beautiful views of the golf course (which was named one of the Top 10 Best New Courses of 2008 by GOLF Magazine). Beautiful and accommodating, the Webhannet Room at Old Marsh Country Club is a premiere venue for your special event.

We'll assist you in planning every detail of your event-- from setting up and decorating to menu selection. Our staff is always willing to do whatever is necessary to make everything a complete success.

We invite you to come by and tour our facility at your convenience. Or give us a call at (207) 251-4594. Whether your event occurs annually, monthly, weekly or is a once in a lifetime occasion... we hope you'll consider having it hosted at Old Marsh.

Yours in Service,

A handwritten signature in blue ink, appearing to read "Chuck Auger", is written over a faint, larger version of the same signature.

Chuck Auger
Food & Beverage Director / Clubhouse Manager
chuck@harrisgolfonline.com

General Information and Guidelines

Contact Information:

- Our Food and Beverage Director is available to meet with you to discuss the specifics of your event and take you on a tour of our facility.
- Chuck Auger (207)251-4594 chuck@oldmarshcountryclub.com

Billing Arrangements:

- Please contact our Food and Beverage Director for room rental rates. Our room rates include all set-up, breakdown, and clean up for your event. As well as linens that are needed, all service staff that is needed, and all place settings, and a portable dance floor.
- We require a signed contract to hold any of our rooms for a specific date. Along with the signed contract a non-refundable deposit equal to the room rental fee is also required.
- A valid credit card is required with all bookings.
- The balance of the invoice for your event is due at the conclusion of your event, and may be made by cash, check, or credit card.

Menu Arrangements:

- This packet contains our most popular menu selections, however we will happily customize a menu to your specifications.
- We are always willing to accommodate guests who may have any dietary restrictions.
- Due to licensing restrictions, no food or beverage not made within our facility may be served, wedding and special occasion cakes are excepted.
- If you choose to have a buffet for your event we will maintain that buffet for thirty minutes after your last table is served.
- No leftover food or beverages may be taken home from your event, with wedding and special occasion cakes being excepted.
- Menu prices are subject to change, and are final only six weeks before your event.
- All food and beverage sales are subject to 7% Maine state tax, and a 15% service charge.
- Final menu selections must be made at least three weeks prior to your event.
- A guaranteed number of guests is required at least two weeks prior to your event. This final number is the minimum amount of guests you will be billed for. If your guest count increases your final invoice will increase by the price quoted for each additional guest.

Alcohol Service Policy:

- Portable bars are available.
- Bartender service is included in your room rental fee. If more than one bartender is requested there will be an additional charge of \$50 added to your final invoice.
- It is the policy of Old Marsh Country Club to limit alcohol service at any event to a six hour maximum.
- The law does not allow consumption of alcohol by people under the age of 21. If there are young people on your guest list please be aware that valid State picture identification is required. Our staff is professionally trained in the responsible service of alcohol and will require identification from anyone appearing to be under 30 years old.
- Our staff is instructed to refuse alcohol service to any individual who is visibly intoxicated.
- We will be happy to arrange alternate transportation for any guest if needed.
- Our liquor license prohibits us from allowing you to bring any alcoholic beverages onto the premises if not bought here.
- Any function with alcohol service requiring a portable bar to be set up, is subject to a \$200 minimum in alcohol sales.

Dress Code:

- Attire befitting a Country Club environment.
- Gentlemen are required to remove their hats in the dining room.

Smoking Policy:

- Smoking is prohibited inside the clubhouse.

Liability:

- Old Marsh Country Club does not assume any responsibility for damage to or loss of any merchandise or articles left on the premises prior to, during, or after the conclusion of your event.

Hors D'oeuvres

Seafood

Shrimp Puff	25 Pieces	\$45
Seafood Stuffed Mushrooms	25 Pieces	\$45
Smoked Salmon Roulade with Crackers	25 Pieces	\$50
Shrimp Cocktail	25 Pieces	\$60
Lobster Puff	25 Pieces	\$65
Coconut Shrimp	25 Pieces	\$65
Maine Crab Cakes with Remoulade	25 Pieces	\$70
Scallops Wrapped in Bacon	25 Pieces	\$75

Vegetarian

Vegetable Crudite with Dip	For 25 People	\$40
Warm Artichoke Dip with Pita Crisps	For 25 People	\$40
Hummus Dip with Pita Crisps	For 25 People	\$40
Seven Layer Dip with Tortilla Chips	For 25 People	\$40
Spinach & Cheese Stuffed Mushrooms	25 Pieces	\$40
Vegetable Egg Rolls with Sweet & Sour Sauce	25 Pieces	\$40
Asian Spring Rolls with Sweet & Sour Sauce	25 Pieces	\$40
Bruschetta	25 Pieces	\$40
Spanikopita	25 Pieces	\$50
Cheese & Cracker Tray	For 25 People	\$60
Add Fresh Fruit	For 25 People	\$40
Brie with Raspberry & Almonds in Filo Dough	25 Pieces	\$65

Poultry

Chicken Wings - Sweet & Sour, Honey BBQ, Buffalo Style	25 Pieces	\$40
Chicken Cornucopia Wrap	25 Pieces	\$40
Chicken Quesadilla	25 Pieces	\$40
Teriyaki Chicken Skewers with Pineapple	25 Pieces	\$45
Chicken Puff with Almonds	25 Pieces	\$50

Meats

Meatballs – Swedish Style, Sweet & Sour, Marinara	25 Pieces	\$40
Assorted Finger Sandwiches	25 Pieces	\$40
Pork & Vegetable Egg Rolls with Sweet & Sour Sauce	25 Pieces	\$45
Teriyaki Beef Skewers	25 Pieces	\$45
Roast Beef Roulades	25 Pieces	\$50

Desserts

Chocolate Dipped Strawberries	25 Pieces	\$50
Assorted Petite Fours	25 Pieces	\$80

Plated and Served Dinners

Appetizers

Soup du Jour	\$4
Seafood Chowder	\$6
Fresh Fruit Cup	\$4
Jumbo Shrimp Cocktail	\$12
Maine Crab Cakes	\$12

Entrees

All entrees include a cup of soup du jour or salad, two side dishes, dinner rolls and butter, dessert, coffee, and tea.

Poultry

Italian Chicken	\$21
Chicken Marsala	\$21
Chicken Picatta	\$21
Teriyaki Chicken with Grilled Pineapple	\$23
Chicken Parmesan	\$23
Baked Stuffed Chicken with Gravy	\$23
Stuffed Turkey Dinner with Gravy and Cranberry Sauce	\$23
Chicken Cordon Bleu	\$25
Roast Duck with Raspberry Glaze	\$28

Meat

Beef Lasagna with Garlic Bread	\$20
London Broil with Wild Mushroom Demi Glace	\$22
Center Cut Pork Chops with Tart Apple Chutney	\$24
Roasted Pork Loin with Rosemary Demi Glace	\$24
Prime Rib of beef with Au Jus	\$28
New York Strip Steak with sautéed Mushrooms	\$29
Delmonico Steak with sautéed Mushrooms	\$29
Tenderloin Medallions with Scotch Whisky Rosemary Sauce	\$30
Filet Mignon wrapped in Bacon with Béarnaise Sauce	\$32
Filet Mignon wrapped in Bacon with Béarnaise Sauce and Two Baked Stuffed Shrimp	\$38
Filet Mignon wrapped in Bacon with Béarnaise Sauce and a Baked Lobster Tail	\$45

Seafood

Shrimp Scampi	\$22
Lobster Ravioli with Sauce Napolitan	\$24
Baked Stuffed Haddock with Newburg Sauce	\$25
Seafood Alfredo	\$25
Broiled Tilapia with Citrus Salsa	\$25
Haddock Rustica	\$24
Balsamic Salmon with Sweet Carmelized Onions	\$24
Lemon Pepper Salmon with Dill Hollandaise Sauce	\$24
Maine Crab Cakes with Remoulade	\$28
Twin Stuffed Lobster Tails	\$38
Whole Maine Lobster	\$38

Vegetarian

Pasta Primavera with Pesto Sauce	\$18
Eggplant Parmesan	\$18
Grilled Portobello Mushroom Caps with Carmelized Onions	\$19
Vegetable Lasagna with Garlic Bread	\$19
Portobello and Spinach Ravioli with Alfredo Sauce	\$19

Lunches

Soups & Salads

All soups & salads include rolls and butter, dessert, fountain beverages, coffee and tea.

Soup du Jour with Salad	\$11
French Onion Soup with Salad	\$12
Seafood Chowder with Salad	\$12
Chicken Caesar Salad with Soup	\$14
Broccoli & Cheddar Quiche with a Cup of Soup du Jour and Garden Salad	\$15

Sandwiches

All sandwiches include a cup of soup du jour or salad, rolls and butter, one side dish, dessert, fountain beverage, coffee and tea.

Chicken Salad Croissant	\$14
Chicken Caesar Wrap	\$14
Crab Salad Roll	\$17
Lobster Salad Roll	\$19

Pastas

All pastas include rolls and butter, a cup of soup du jour or salad, dessert, fountain beverage, coffee and tea.

Pasta Primavera with Pesto	\$14
Meat or Vegetable Lasagna	\$15
Chicken Parmesan	\$16
Shrimp Scampi	\$16

Entrees

All entrees include rolls and butter, a cup of soup du jour or salad, two side dishes, dessert, fountain beverage, coffee and tea.

Baked Stuffed Chicken	\$15
Italian Chicken	\$15
London Broil with Sweet Onion Demi Glace	\$16
Broiled Lemon Pepper Salmon with Dill Hollandaise	\$16
Rosemary Roast Pork with Sweet Onion Demi Glace	\$17
N.Y. Strip Steak with Sautéed Mushroom Caps	\$19
Tenderloin Medallions with Scotch Whiskey Rosemary Sauce	\$20

Breakfast

Continental Breakfast

Assorted Pastries and Muffins
Assorted Bagels with Cream Cheese
Fruit Salad
Assorted Juices
Coffee and Tea
\$8

The Lighthouse Breakfast Bar

Home Fries
Maple Bacon, and Sausage Links
Assorted Pastries and Muffins
Fruit Salad
Scrambled Eggs
French Toast
Blueberry Pancakes
Assorted Juices, Coffee and Tea
\$13

Refreshments

Assorted Juices	\$2 Each
Bottled Water	\$2 Each
Assorted Bottled Sodas	\$2 Each
Coffee or Tea	\$9 Per Pot
Hot Cocoa	\$9 Per Pot
Lemonade or Fresh Brewed Iced Tea	\$12 Per Gallon
Fruit Punch	\$12 Per Gallon
Assorted Muffins	\$18 Per Dozen
Assorted Danish	\$18 Per Dozen
Cinnamon Rolls	\$18 Per Dozen
Brownies	\$18 Per Dozen
Jumbo Cookies	\$18 Per Dozen
Assorted Bagels with Cream Cheese	\$20 Per Dozen
Coffee Station	\$50

Front Nine Break

Coffee and Tea
Assorted Juices
Bottled Water
Assorted Pastries and Muffins
\$7

At The Turn Break

Coffee and Tea
Assorted Sodas
Bottled Water
Assorted Cookies and Dessert
Bars
\$8

Back Nine Break

Coffee and Tea
Assorted Sodas
Bottled Water
\$6

Audio Visual Equipment Rental Schedule

Podium with Microphone	\$15
Easel	\$5
Easel with Paper and Markers	\$15
LCD Projector	\$65
42" TV/VCR/DVD Cart	\$50
Tripod Screen	\$10
Retractable 100" Screen	\$25
Wireless Internet	NC