



Penobscot Valley Country Club is dedicated to making any of your important events into elegant and happy memories for you, your family, and your guests. Penobscot Valley Country Club was established in 1924, and since then we have made exceeding our members' and guests' expectations our highest priority. Our new clubhouse was built in 2001 and offers the premier location for any prestigious social occasion. Our dedicated and professional staff will work tirelessly to help turn your expectations for your event into a wonderful reality.

Our magnificent Grandview Room boasts over 2,500 square feet of elegance, including a vaulted wooden ceiling and a panoramic bank of windows which afford breathtaking views of our treasured golf course and the spectacular rolling hills of the Penobscot River Valley. With its unparalleled beauty the Grandview Room at Penobscot Valley Country Club will turn any event into an unforgettable experience you will cherish forever.

Our General Manager is ready to assist you in planning every detail of your event from setting up and decorating for your special day to menu selection. Our professional and courteous staff is always willing to do whatever we can to make your event a complete success for you and your guests. We invite you to come by and tour our facility with our General Manager at your convenience. Or just call if you have any questions. Whether your event occurs annually, monthly, weekly or is a once in a lifetime occasion we hope you will allow Penobscot Valley Country Club to satisfy all your banquet expectations.

Yours in Service,

Charles J. Melino
General Manager

General Information and Guidelines

Contact Information:

- Our General Manager is available to meet with you to discuss the specifics of your event and take you on a tour of our facility.
- Charles J. Melino
(207)866-2060
charles@harrisgolfonline.com

Billing Arrangements:

- Please contact our General Manager 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 purchase 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.
- 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 two 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.
- It is the policy of Penobscot Valley 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:

- Jeans may not be worn at any time.
- Gentlemen are required to remove their hats in the dining room.

Smoking Policy:

- Smoking is prohibited inside the clubhouse.

Liability:

- Penobscot Valley 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

Seafood Stuffed Mushrooms	25 Pieces	\$45
Smoked Salmon Roulade with Crackers	25 Pieces	\$50
Shrimp Cocktail	25 Pieces	
\$60		
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

Poultry

Chicken Wings - Sweet & Sour, Honey BBQ, Buffalo Style	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

Bruschetta Chicken	\$21
Chicken Marsala	\$21
Chicken Picatta	\$21
Teriyaki Chicken with Grilled Pineapple	\$21
Chicken Parmesan	\$21
Baked Stuffed Chicken with Gravy	\$23
Stuffed Turkey Dinner with Gravy	\$23
Chicken Cordon Bleu	\$23
Roast Duck with Zinfandel Beurre Rouge	\$28

Meat

Beef Lasagna with Garlic Bread	\$20
London Broil with Wild Mushroom Demi Glace	\$21
Roasted Pork Loin with Rosemary Demi Glace	\$22
Prime Rib of beef with Au Jus	\$25
New York Strip Steak with Sautéed Mushrooms	\$26
Delmonico Steak with sautéed Mushrooms	\$26
Tenderloin Medallions with Scotch Whisky Rosemary Sauce	\$27
Filet Mignon wrapped in Bacon with Béarnaise Sauce	\$28
Filet Mignon wrapped in Bacon with Béarnaise Sauce and Two Baked Stuffed Shrimp	\$35
Filet Mignon wrapped in Bacon with Béarnaise Sauce and a Baked Lobster Tail	\$45

Seafood

Shrimp & Scallop Scampi	\$20
Lobster Ravioli with Sauce Napolitan	\$20
Baked Stuffed Haddock with Newburg Sauce	\$22
Seafood Alfredo	\$22
Ginger Salmon with Zinfandel Beurre Rouge	\$22
Lemon Salmon with Dill Hollandaise Sauce	\$22
Maine Crab Cakes with Remoulade	\$28
Twin Stuffed Lobster Tails	\$38
Whole Maine Lobster	\$38

Vegetarian

Pasta Primavera with Pesto Sauce	\$17
Grilled Portobello Mushroom Caps with Carmelized Onions	\$17
Vegetable Lasagna with Garlic Bread	\$17
Portobello and Cheese Ravioli with Alfredo Sauce	\$18

PGA Tour Buffets

Ryder Cup Soups & Salad

\$2 Each Per Person

Garden Salad
Caesar Salad
Greek Salad
Tortellini Pasta Salad
Fresh Fruit Salad
Antipasto Salad
Potato Salad
Soup du Jour
Seafood Chowder
Chili

President's Cup Sides

\$2 Each Per Person

Rice Pilaf
Sundried Tomato and Garlic Risotto
Scalloped Potatoes
Garlic Mashed Potatoes
Smashed Red Potatoes
Roasted Red Potatoes
Twice Baked Potatoes
Honey Glazed Carrots
Lemon Garlic Asparagus
Green Beans Almondine
Seasoned Summer Squash, Zucchini, and Carrots
Sugar Snap Peas with Pearl Onions

U.S. Open Entrees - \$6 Each Per Person

London Broil with Wild Mushroom Demi Glace*
Beef Lasagna with Garlic Bread
Chicken Picatta
Roast Turkey Breast with Stuffing and Gravy*
Bruschetta Chicken
Teriyaki Chicken
Baked Stuffed Haddock
Haddock Rustica
Pasta Primavera with Pesto Sauce
Vegetable Lasagna with Garlic Bread
Portobello and Cheese Ravioli
Chicken Marsala

British Open Entrees - \$7 Each Per Person

Roast Pork Loin with Rosemary Demi Glace*
Roasted Sirloin*
Chicken Cordon Bleu
Chicken Parmesan
Baked Stuffed Chicken
Sweet Mango Chicken
Lemon Pepper Salmon
Seafood Alfredo
Lobster Ravioli with Sauce Napolitan
Shrimp & Scallop Scampi

The Master's Entrees - \$8 Per Person

Prime Rib of Beef*

Tenderloin Medallions
with Scotch Whisky Rosemary Sauce

Roast Duck Breast with Zinfandel Beurre Rouge

PGA Championship Desserts

\$3 Per Person

Chocolate or White Chocolate Mousse
Apple Crisp
Apple Pie
Pecan Pie
Chocolate Truffle Cake
Strawberry Shortcake
Assorted Dessert Bars
New York Style Cheesecake
Raspberry Swirl Cheesecake
Carrot Cake
Tiramisu

A \$40 carving station fee will be added to those items with an (*) that you would like carved to order.
All buffets include dinner rolls and butter, fountain beverages, coffee and tea..

Dinner Themes

Hamburger & Hot Dog BBQ

Potato Salad, or Tortellini Pasta Salad
Cole Slaw
Baked Beans
Potato Chips
Hamburgers with Assorted Cheeses
Foot Long Jumbo Hot Dogs
Dessert
Fountain Beverages, Coffee, Tea
\$15

Incredible Sandwich Buffet

Garden or Caesar Salad
Potato Salad, or Tortellini Pasta Salad
Potato Chips
Roast Beef, Turkey, Ham, Salami
Assorted Cheeses
Assorted Breads
Dessert
Fountain Beverages, Coffee, Tea
\$14

Mexican Fiesta

Chicken and Steak Fajita Bar
Taco Bar with Hard and Soft Shells
Cheese & Onion Enchiladas
Refried Beans
Spanish Rice
Lettuce, Tomato, Onion
Sour Cream, Guacamole, Salsa
Dessert
Fountain Beverages, Coffee, Tea
\$20

Sicilian Pizza Party

Garden or Caesar Salad
Pasta Salad
Assorted Gourmet Pizzas
Dessert
Fountain Beverages, Coffee, Tea
\$14

Texas BBQ

Cole Slaw
Potato or Tortellini Pasta Salad
Corn on the Cob
Baked Beans
BBQ Chicken
BBQ Beef Brisket
Corn Bread
Dessert
Fountain Beverages, Coffee, Tea
\$18

Tour of Italy

Minestrone Soup
Antipasto Salad
Pasta w/ Marinara Sauce
Garlic Bread
Tiramisu

Entrees
Chicken Marsala
Seafood Alfredo
Shrimp Scampi
Bruschetta Chicken
Meat or Vegetable Lasagna
Chicken Parmesan
Fountain Beverages, Coffee, Tea

Substitute St. Louis Style BBQ Pork Ribs Add \$6
Substitute Grilled Ribeye Steak Add \$6

With Two Entrees 20
Each Additional Entrée Add \$3

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	

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
Bruschetta 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 Sauteed Mushroom Caps	\$19

Breakfast

Continental Breakfast

Assorted Pastries and Muffins
Assorted Bagels with Cream Cheese
Fruit Salad
Assorted Juices
Coffee and Tea
\$7

The Penobby 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
\$11

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
\$6

At The Turn Break
Coffee and Tea
Assorted Sodas
Bottled Water
Assorted Cookies and Dessert
Bars
\$6

Back Nine Break
Coffee and Tea
Assorted Sodas
Bottled Water
\$5

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	<i>NC</i>	