



GOLF OUTING MENUS

GRAB & GO

Served before 3:00 p.m.

Please add 8.25% sales tax for all Grab & Go packages

BOXED LUNCH 15

All Sandwiches Come with Lettuce & Tomato

Gluten Free Available Upon Request (Add 1)

All Boxed Lunches include Chips, Cookie or Brownie, Crisp Apple, Mayonnaise Packet, Mustard Packet & Soft Drink or Bottled Water

CHOICE OF ONE

Turkey on Cracked Wheat

Ham on Marbled Rye

Tuna on Cracked Wheat

DOG & BEER BRAT 9

Kosher All Beef Frank & Johnsonville Beer Brat, Wrapped & Ready to Go

Includes Condiment Station of Onions, Relish, Tomatoes, Ketchup & Mustard

Comes with Chips & Soft Drinks or Bottled Water



GOLF OUTING MENUS

LUNCH BUFFETS

Served before 3:00 p.m.

20 Person Minimum

*Please add 8.25% sales tax &
20% service charge on all food
& beverages*

DELI BUFFET 17

Assorted Cold Cuts
Creamy Chicken or Tuna Salad
Assorted Sliced Cheeses
Freshly Baked Deli Breads
Tomatoes, Lettuce, Pickles,
Mayonnaise & Gourmet Mustards
Freshly Baked Cookies

CHOOSE ONE SALAD

Mixed Salad Greens with Dressings
Italian Pasta Salad

AMERICAN GRILL 19

Freshly Baked Brioche Buns
Assortment of Sliced Cheeses
Tomatoes, Onions, Pickles & Gourmet Mustards
Seasonal Fruit Slices

CHOICE OF TWO MEATS

Char Grilled Angus Burgers
Johnsonville Beer Brats with Onions
Marinated Grilled Breast of Chicken

CHOICE OF TWO SIDES

Kettle Chips
Creamy Cole Slaw
Redskin Dill Potato Salad
Ranch House Baked Beans



GOLF OUTING MENUS

LUNCH BUFFETS

Served before 3:00 p.m.

20 Person Minimum

Please add 8.25% sales tax &
20% service charge on all food
& beverages

LITTLE ITALY 20

Chicken Picatta with Lemon Butter Caper Sauce

Char Grilled Italian Sausage with Roasted Peppers

Seasonal Grilled Italian Style Vegetables

Penne Pasta with Choice of Sauce: *Marinara, Basil Pesto, Alfredo, Tomato Vodka*

Tomato Focaccia Bread & Rolls

Assorted Dessert Bars

CHOOSE ONE SALAD

Caesar Salad with Garlic Croutons

Mixed Salad Greens with Dressings

Italian Pasta Salad

SOUTHERN BACKYARD BBQ 25

Ranch House Baked Beans

Corn on the Cob

Buttermilk Biscuits & Skillet Corn Bread

Chocolate Walnut Brownies

CHOICE OF TWO MEATS

House Smoked BBQ Baby Back Ribs

Herb Roasted Chicken

Tangy BBQ Beef

CHOOSE ONE SALAD

Creamy Dixie Coleslaw

Mustard Potato Salad



GOLF OUTING MENUS

DINNER BUFFETS

Served after 3:00 p.m.

20 Person Minimum

Please add 8.25% sales tax & 20% service charge on all food & beverages

AMERICAN GRILL 22

- Freshly Baked Brioche Buns
- Assortment of Sliced Cheeses
- Tomatoes, Onions, Pickles & Gourmet Mustards
- Seasonal Fruit Slices

CHOICE OF TWO MEATS

- Char Grilled Angus Burgers
- Johnsonville Beer Brats with Onions
- Marinated Grilled Breast of Chicken

CHOICE OF TWO SIDES

- Kettle Chips
- Creamy Cole Slaw
- Redskin Dill Potato Salad
- Ranch House Baked Beans

LITTLE ITALY 24

- Chicken Picatta with Lemon Butter Caper Sauce
- Char Grilled Italian Sausage with Roasted Peppers
- Seasonal Grilled Italian Style Vegetables
- Penne Pasta with Choice of Sauce: *Marinara, Basil Pesto, Alfredo, Tomato Vodka*
- Tomato Focaccia Bread & Rolls
- Assorted Dessert Bars

CHOOSE ONE SALAD

- Caesar Salad with Garlic Croutons
- Mixed Salad Greens with Dressings
- Italian Pasta Salad

RESERVE
22
TWENTY-TWO

**DINNER
BUFFETS**

Served after 3:00 p.m.

20 Person Minimum

*For plated options please speak with your
Golf Professional or Event specialist*

*Please add 8.25% sales tax &
20% service charge on all food
& beverages*

GOLF OUTING MENUS

SOUTHERN BACKYARD BBQ 27

Creamy Dixie Coleslaw

Mustard Potato Salad

Ranch House Baked Beans

Corn on the Cob

Buttermilk Biscuits & Skillet Corn Bread

Chocolate Walnut Brownies

CHOICE OF TWO MEATS

House Smoked BBQ Baby Back Ribs

Herb Roasted Chicken

Tangy BBQ Beef

RESERVE
22
TWENTY-TWO

**COLD HORS
D'OEUVRES**

Minimum 20 guests

Each pricing is listed per person

GOLF OUTING MENUS

FRESH VEGETABLE CRUDITÉ TRAY 2.50

With Buttermilk Ranch Dipping Sauce

DOMESTIC AND IMPORTED CHEESE DISPLAY 3.50

With Assorted Gourmet Crackers

MINI COCKTAIL SANDWICHES 3.50

With an Assortment of Deli Meats & Cheeses

SEASONAL FRESH FRUIT DISPLAY 3.00

ANTIPASTO PLATTER 3.50

Assorted Meats, Cheeses, Olives & Relishes

GRILLED VEGETABLE PLATTER 3.00

An Assortment of Grilled Zucchini, Yellow Squash, Mushrooms, Eggplant & Peppers

CHILLED GULF SHRIMP TRAY 6.00

With Lemon Wedges & Cocktail Sauce

BAR SNACKS 1.50

Pretzels, Gardettos Mix, Mixed Nuts

RESERVE
22
TWENTY-TWO

HOT HORS D'OEUVRES

Minimum 20 guests

Each pricing is listed per 50 pieces

*We can also customize a menu
to your liking*

*Please add 8.25% sales tax &
20% service charge on all food
& beverages*

GOLF OUTING MENUS

OPTION A 85

Franks in a Blanket
Mini Quiche
Pizza Quiche
Cocktail Meatballs (100 pieces)
Buffalo Chicken Bites
Chicken Wings

OPTION B 110

Sesame Chicken
Crab Rangoons
Smoked Chicken Quesadilla
Spinach & Goat Cheese Pizza
Beef Empanadas
Hibachi Chicken Skewers
Antipasto Skewers
Spanakopita

OPTION C 135

Hibachi Beef Skewers
Scallops Wrapped in Bacon
Coconut Shrimp
Mushroom Vol-Au-Vent
Brie en Croute
Crispy Asparagus with Asiago
Parmesan Artichoke Hearts
Beef Wellingtons
Thai Chicken & Cashew Spring Rolls
Mini Crab Cakes

RESERVE
22
TWENTY-TWO

DRINK TICKETS

Drink Ticket prices tax included

PACKAGES

Drink Ticket prices tax included

*Please add 8.25% sales tax &
20% service charge on all food
& beverages*

AUDIO VISUAL

*Please add 8.25% Sales Tax on
all audio visual extras*

GOLF OUTING MENUS

SODA, WATER OR GATORADE 3

DOMESTIC BEER 4

IMPORTED & CRAFT BEER 5

BEER, WINE AND SODA BAR 14

2-Hour Domestic Beer, Wine, Soda Open bar

Each Additional Hour add \$3 per person

For Imports & Craft add \$3 per person

MIXED DRINK BAR PACKAGES 16

2-Hour Call Liquor Open Bar

Each Additional Hour add \$3 per person

For Premium Brands add \$4 per person

SOFT DRINK BAR 3

For 1st hour, \$1 for each additional hour

WIRELESS HANDHELD MICROPHONE 45

PODIUM 25

TRIPOD EASEL 15

70" LCD TV 100

DVD PLAYER 25



INFORMATION

MEAL SERVICE

Plated meal service is based on a 2.5 hour service time. Breaks are based upon a 45 minute service time. Buffets (breakfast, lunch, reception & dinner) are served for 2-hours. Buffets have a minimum of 20 guests. If your final guarantee is less than 20 you will be assessed an additional \$150.00. Due to health regulations & quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks. An extension of actual service times is subject to additional labor fees.

ADDITIONAL CHARGES

Carvers, Made to Order, Station Attendants or Butler-Style Servers \$75.00 each per 2-hour shift, 1 server per 75 guests, *each additional hour at \$25.00 per hour.*

Bartenders \$100.00—1 per 75 guests, 4-hour shift

Cocktail Server \$25.00/hour per service.

Corkage \$10.50 per 750ml bottle, *prior approval required*

Room Re-Sets If a room is set up and changed within 24 hours of the event, there will be a minimum additional fee of \$100.00 for the re-set. Fee subject to increase depending on the room size & complexity of the changes. On National Holidays an additional labor fee may be added for meals.

FEES, TAXES

Food, Beverage & Audio Visual prices are subject to taxable 20% service charge & an 8.25% sales tax. All other prices listed are subject to an 8.25% sales tax. Gratuity is fully distributed to servers, bussers & or bartenders assigned to the event.

GUARANTEES

Final attendance must be specified 3 business days prior to the event by noon. This number will be considered your minimum guarantee & is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when guarantee is provided. If there are no dietary restrictions on the original arrangements Reserve 22 & the Village Links reserves the right to provide a Vegan meal to a number not greater than 10% of the actual guarantee.



INFORMATION

MENU SELECTIONS

In addition to our published menu suggestions our culinary, banquet & events teams are specialists in creating customized solutions. Let your imagination guide you knowing that we understand & will accommodate special requests, budget wants & dietary requirements. We are committed to all of our guests needs including those who have special dietary restrictions (such as food allergy, intolerance or other medically restricted diet) & are also aware that some may also adhere to a Vegetarian or Vegan diet. Our goal is to deliver memorable experiences, thorough caring service & culinary skill.

Our menus are subject to change & ingredients may vary based on seasonality & availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Cakes may be brought in from the outside for events. The Cake must be from a licensed baker & a receipt is required. \$1.50 cake cutting fee will be assessed per person.

All Food & Beverage, including alcohol, must be purchased through Reserve 22 & The Village Links & served by our staff.

All pricing is guaranteed 90 days prior to event date.

ROOM ASSIGNMENTS

Function rooms are assigned by Reserve 22 & The Village Links according to the anticipated guest count & requirements. Reserve 22 & The Village Links reserve the right to make room changes to a more suitable room should the initial requirements change.

LINENS

White & Ivory linens & black napkins are available through Reserve 22 & The Village Links at no additional cost. Specialty linens & napkins are available through outside sources. Your banquet and event manager will be happy to assist you.

FLORAL, DÉCOR, ENTERTAINMENT

Reserve 22 & The Village Links has a list of recommended vendors & are happy to facilitate needs. Proper advance notification is required when scheduling entertainment & the use of volume enhancing equipment. Reserve 22 & The Village Links reserve the right to control the volume on all functions. Insurance riders are required for all outside vendors.