

Westhaven Golf Club

Banquet & Events Packet



4000 Golf Club Lane
Franklin, Tennessee

615.224.2990
www.GolfWesthaven.com

RENTAL FEES & ADDITIONAL SERVICES

Westhaven Golf Club rentals include a 4-hour service period. Rentals include 12 onsite tables, 100 onsite chairs, white/black table linens, white/black/gray linen napkins, china, glassware and silverware, setup before the event and cleanup following the event.

Please note that extended events will incur a \$200/hour overtime charge.

Rental Fees listed are before any taxes, service charges or additional charges.
Cash bars are not applied to the Food & Beverage minimums.

Monday and Friday availability of the facility may be limited due to golf tournament or member event schedules. Please note activity at the practice area cannot be stopped for an event.

Members Events and Member Sponsored Events
20% discount on both room fees and minimums

LUNCH: 11:00AM-4:00PM

Upstairs Dining Room / Lower-Level Event Lawn / Entire Club

Sunday - Thursday: \$550 Rental Fee | \$3,000 Food & Beverage Minimum

Friday - Saturday: \$750 Rental Fee | \$5,500 Food & Beverage Minimum

Private Dining Room / Terrace / Downstairs Patio

\$175 Rental Fee for each space

Tuesday - Thursday: \$800 Food & Beverage Minimum

Friday - Sunday: \$1,000 Food & Beverage Minimum

****NO RENTAL FEES FOR LUNCH IN PDR WEDNESDAY-SATURDAY (MEMBERS ONLY)**

DINNER: 4:00PM-9:00PM

Upstairs Dining Room / Lower-Level Event Lawn / Entire Club

Sunday - Thursday: \$1,100 Rental Fee | \$6,000 Food & Beverage Minimum

Friday - Saturday: \$1,500 Rental Fee | \$11,000 Food & Beverage Minimum

Private Dining Room / Terrace / Downstairs Patio

\$350 Rental Fee for each space

Tuesday - Thursday: \$1,600 Food & Beverage Minimum

Friday - Sunday: \$2,000 Food & Beverage Minimum

Wedding Ceremony: \$800 Fee

Bartenders: \$75/each (1 per 75 guests)

Stations/Carver: \$75/each

Cake Cutting Service: \$50

Service Charge and Tax:

A gratuity of 20% will be added to your event, as well as a 4% service fee. TN Sales Tax of 9.75% will be applied to all food and beverage.

Cancellation Policy:

Any event cancelled within 48 hours may be subject to rental charges if purchased. Deposits are non-refundable.

Guarantee Policy:

A total guaranteed count is due no later than 5 business days prior to your event. If no guarantee is received and agreed on, the number of guests expected will be considered the guarantee charged number.

BREAKFAST

Breakfast Buffets

Pricing listed is per person

Breakfast Sandwich Buffet - \$25

croissants with turkey sausage patties, scrambled eggs, and sharp cheddar cheese, croissants with thick cut bacon, scrambled eggs, sharp cheddar cheese, orange/cranberry/apple juice, coffee and tea

Classic Breakfast Buffet - \$27

scrambled eggs, sausage links, thick cut bacon, rosemary breakfast potatoes, french toast with whipped butter and pure maple syrup, fresh fruit salad bowl, orange/cranberry/apple juice, coffee and tea

Westhaven Breakfast Buffet - \$36

spinach bacon cheese quiche, scrambled eggs, sausage links, thick cut bacon, cinnamon roll casserole, rosemary breakfast potatoes, cheddar sausage gravy, buttermilk biscuits, fruit platter, yogurt, granola and fresh berries, orange/cranberry/apple juice, coffee and tea

Continental I - \$13

fresh fruit salad bowl, yogurt, granola and fresh berries, assorted muffins, butter/preserves, coffee and tea

Continental II - \$21

fresh fruit salad bowl, scrambled eggs, yogurt, granola and fresh berries, assorted muffins, croissants and bagels, butter/preserves, orange/cranberry/apple juice, coffee and tea

Omelet Station - \$11

bacon, sausage, ham, spinach, feta, cheddar, white onions, red peppers, cherry tomatoes, mushrooms, eggs

Price does not include station charge

Fresh Fruit Salad, Yogurt, and Granola Display - \$170

(feeds 20-30)

Breakfast Pastry Tray

assortment of freshly baked breakfast pastries including muffins, croissants, scones & or coffee cakes

small tray - \$45 (feeds 8-10)

medium tray - \$65 (feeds 12-16)

large tray - \$89 (feeds 20-24)

HORS D'OEUVRES

Hors D'oeuvres Apps

Minimum 30 pieces of each selection. Pricing is per item unless stated otherwise

Pear Crostino - \$3

poached pear, blue cheese, local honey, caramelized walnuts

Caprese Crostino or Skewer - \$3

fresh mozzarella, cherry tomatoes, saba reduction, basil

Spanish Crostino - \$3

manchego, prosciutto, arugula

Red Pepper Pita - \$3

red pepper hummus, homemade pita, cucumber, red chili oil, micro greens

Meatballs - \$3

veal, pork, beef, parmigiano reggiano, san marzano homemade marinara

Spanakopita Triangles - \$3

phyllo pastry cups, spinach, feta, cream cheese

Goat Cheese Grapes - \$3

red grapes coated in goat cheese, homemade ricotta, rolled in pistachios

Quiche Canape - \$4

phyllo dough quiche with egg, bacon, caramelized onion

Ham Tapaditos - \$4

caramelized pineapple and ham

Chicken Salad Tapaditos - \$4

chicken salad with sweet grapes and sunflower seeds

Fried Chicken Sliders - \$4

hawaiian rolls, handbreaded chicken, remoulade, pickle

Chicken Satay Skewers - \$4

thai peanut sauce

Shrimp/Salmon Canape - \$5

phyllo dough with shrimp and salmon filling

Smoked Salmon Toast - \$5

smoked salmon chive cream cheese mousse, on toasted bread

Burger Sliders - \$5

hawaiian rolls, brisket and short rib blend, tillamook cheddar, butter lettuce, tomato, red onion, pickles

Signature Burger Sliders - \$6

hawaiian rolls, brisket and short rib blend, fontina, rosemary garlic spread, red onion bacon marmalade

Beef Tartar Toast - \$6

beef tartar on brioche, sea salt, black truffle oil, fried capers

Sirloin Skewers - \$6

sirloin, onion, red pepper, mushroom

Seafood Over Ice - \$8 per person

shrimp and/or oysters on the half shell
+ crab legs \$10
+ add lobster tails \$20

Hors D'oeuvres Dessert

Minimum 30 pieces of each selection. Pricing is per item

Christies Chocolate Chip Cookies - \$2

Chocolate Covered Strawberries - \$3

Mini Cheesecake - \$4

Fruit Tarts - \$4

Brownies - \$4

Mini Crème Brûlée - \$5

Wedding Cakes - Please contact for pricing

Consuming undercooked or raw meat, poultry, fish, shellfish or eggs may increase the likelihood of foodborne illness. Prices do not include a 24% service charge or tax.

LUNCH/DINNER

Plated/Boxed Lunch Sandwiches

Pricing listed is per person.

Includes housemade potato chips, fruit and a cookie

Turkey Club Croissant - \$18

turkey, bacon, swiss, lettuce, tomatoes,

Chicken Salad or Tuna Salad Croissants - \$14

lettuce and tomato

Veggie Wrap - \$16

local baby greens, asparagus, tomatoes, balsamic vinaigrette, feta, sautéed mushrooms

Roasted Red Pepper Chicken Avocado Sandwich - \$17

marinated chicken breast, swiss cheese, roasted red pepper, avocado, lemon arugula, roasted garlic aioli

Clubhouse Burger - \$18

brisket and short rib blend, tillamook cheddar, butter lettuce, tomato, red onion, pickles

Signature Burger - \$19

brisket and short rib blend, fontina, rosemary garlic spread, red onion bacon marmalade

LUNCH/DINNER

*Pricing listed is per person. 15 person minimum.
Choice of plated or buffet dinner. Plated dinner \$2 upcharge*

Salads

House - \$8

tomato, onion, croutons, cucumber, balsamic vinaigrette

Caesar - \$10

romaine hearts, croutons, parmigiano reggiano, caesar dressing

Spring Haven - \$12

baby greens, cherry tomatoes, english cucumber, strawberries, blueberries, asparagus, almonds and a brûléed goat cheese medallion, tossed in strawberry vinaigrette

Buratta - \$17

cherry tomatoes, red onion, marcona almonds, watercress, citrus vinaigrette
+ prosciutto \$2

Add a protein to any salad

grilled chicken - 6

grilled salmon - 10

grilled shrimp - 11

Entrées

Chicken Parmesan - \$23

herbed parmesan chicken breast, fresh mozzarella, marinara, served with fettuccini in a white wine cream sauce

Chicken Cannelloni - \$18

fresh homemade pasta, stuffed with pulled roasted chicken, bacon, parmigiano reggiano, served over white wine pesto cream sauce

White Chicken Lasagna - \$26

corn crema, pulled chicken, layered with crepes, mozzarella, parmigiano reggiano, homemade ricotta

Shrimp Linguini - \$27

white wine cream sauce, parmigiano reggiano, large shrimp

LUNCH/DINNER

Pricing listed is per person. 15 person minimum.
Choice of plated or buffet dinner. Plated dinner \$2 upcharge

Entrées with choice of sides

Entrée Choices

(Please select up to two. Two sides included)

- Cornish Game Hen - \$23
- Grilled Salmon - \$27
- 14 oz Bone-In Berkshire Pork Rib Chop - \$29
- 10 oz Beef Short Rib with red wine reduction - \$46
- 7 oz Prime Filet with red wine reduction - \$48
- 14 oz Prime Strip Steak with herb butter - \$62

Side Choices

(Please select two for your party. \$7 for additional sides.)

- Whipped Potatoes
- Roasted Redskin Potatoes
- Haricots Verts
- Roasted Asparagus
- Roasted Brussels Sprouts
- Roasted Honey Glazed Carrots



À La Carte Carving Station

Beef Tenderloin - \$35

Beef Jus, Horseradish Cream

Prime Rib - \$28

Beef Jus, Horseradish Cream

Whole Fish - MKT PRICE

À La Carte Desserts

Cheesecake - \$5

Strawberry Coulis

Tiramisu Cake - \$6

Chocolate Mousse Cake - \$6

Red Velvet Cake - \$6

Cream Cheese Frosting

PLATED DINNER OPTIONS

Menu 1 - \$50/ per person

Bread Service

Your Choice of one Salad Course

House - tomato, onion, croutons, cucumber, balsamic vinaigrette

Caesar - romaine hearts, croutons, parmigiano reggiano, caesar dressing

Spring Haven - baby greens, cherry tomatoes, english cucumber, strawberries, blueberries, asparagus, almonds and a brûléed goat cheese medallion, tossed in strawberry vinaigrette

Entrée Course

Served with roasted redskin potatoes and roasted asparagus

Airline Chicken Breast
Grilled Scottish Salmon
14 oz Bone-In Berkshire Pork Rib Chop

(Add Lobster tail for an additional \$22 a person)

Your Choice of one Dessert Course

Brownie
Mini Cheesecake

Menu 2 - \$64/ per person

Bread Service

Your Choice of one Salad Course

House - tomato, onion, croutons, cucumber, balsamic vinaigrette

Caesar - romaine hearts, croutons, parmigiano reggiano, caesar dressing

Spring Haven - baby greens, cherry tomatoes, english cucumber, strawberries, blueberries, asparagus, almonds and a brûléed goat cheese medallion, tossed in strawberry vinaigrette

Entrée Course

Served with roasted redskin potatoes and roasted asparagus

Airline Chicken Breast
Grilled Scottish Salmon
10 oz Beef Short Rib with red wine reduction

(Add Lobster tail for an additional \$22 a person)

Your Choice of one Dessert Course

Brownie
Mini Cheesecake

Menu 3 - \$66/ per person

Bread Service

Your Choice of one Salad Course

House - tomato, onion, croutons, cucumber, balsamic vinaigrette

Caesar - romaine hearts, croutons, parmigiano reggiano, caesar dressing

Spring Haven - baby greens, cherry tomatoes, english cucumber, strawberries, blueberries, asparagus, almonds and a brûléed goat cheese medallion, tossed in strawberry vinaigrette

Entrée Course

Served with roasted redskin potatoes and roasted asparagus

Airline Chicken Breast
Grilled Scottish Salmon
7 oz Prime Filet with red wine reduction

(Add Lobster tail for an additional \$22 a person)

Your Choice of one Dessert Course

Brownie
Mini Cheesecake

Menu 4 - \$55/ per person

Bread Service

Your Choice of one Appetizer

Meatballs - two meatballs- veal, pork, beef, parmigiano reggiano, san marzano homemade marinara

Caprese Crostino - two crostino's with fresh mozzarella, cherry tomatoes, saba reduction, basil

Your Choice of one Salad Course

House - tomato, onion, croutons, cucumber, balsamic vinaigrette

Caesar - romaine hearts, croutons, parmigiano reggiano, caesar dressing

Spring Haven - baby greens, cherry tomatoes, english cucumber, strawberries, blueberries, asparagus, almonds and a brûléed goat cheese medallion, tossed in strawberry vinaigrette

Entrée Course

Served with roasted redskin potatoes and roasted asparagus

Airline Chicken Breast
Grilled Scottish Salmon
14 oz Bone-In Berkshire Pork Rib Chop

(Add Lobster tail for an additional \$22 a person)

Your Choice of one Dessert Course

Brownie
Mini Cheesecake

Menu 5 - \$70/ per person

Bread Service

Your Choice of one Appetizer

Meatballs - two meatballs- veal, pork, beef, parmigiano reggiano, san marzano homemade marinara

Caprese Crostino - two crostino's with fresh mozzarella, cherry tomatoes, saba reduction, basil

Your Choice of one Salad Course

House - tomato, onion, croutons, cucumber, balsamic vinaigrette

Caesar - romaine hearts, croutons, parmigiano reggiano, caesar dressing

Spring Haven - baby greens, cherry tomatoes, english cucumber, strawberries, blueberries, asparagus, almonds and a brûléed goat cheese medallion, tossed in strawberry vinaigrette

Entrée Course

Served with roasted redskin potatoes and roasted asparagus

Airline Chicken Breast
Grilled Scottish Salmon
10 oz Beef Short Rib with red wine reduction

(Add Lobster tail for an additional \$22 a person)

Your Choice of one Dessert Course

Brownie
Mini Cheesecake

Menu 6 - \$75/ per person

Bread Service

Your Choice of one Appetizer

Meatballs - two meatballs - veal, pork, beef, parmigiano reggiano, san marzano homemade marinara

Caprese Crostino - two crostino's with fresh mozzarella, cherry tomatoes, saba reduction, basil

Your Choice of one Salad Course

House - tomato, onion, croutons, cucumber, balsamic vinaigrette

Caesar - romaine hearts, croutons, parmigiano reggiano, caesar dressing

Spring Haven - baby greens, cherry tomatoes, english cucumber, strawberries, blueberries, asparagus, almonds and a brûléed goat cheese medallion, tossed in strawberry vinaigrette

Entrée Course

Served with roasted redskin potatoes and roasted asparagus

Airline Chicken Breast
Grilled Scottish Salmon
7 oz Prime Filet with red wine reduction

(Add Lobster tail for an additional \$22 a person)

Your Choice of one Dessert Course

Brownie
Mini Cheesecake

THE BAR

BEER/WINE	DELUXE FULL BAR	PREMIUM FULL BAR
One Hour: \$20.00 pp Two Hour: \$22.00 pp Three Hour: \$24.00 pp Four Hour: \$25.00 pp	One Hour: \$24.00 pp Two Hour: \$26.00 pp Three Hour: \$27.00 pp Four Hour: \$29.00 pp	One Hour: \$27.00 pp Two Hour: \$29.00 pp Three Hour: \$31.00 pp Four Hour: \$32.00 pp

Premium Brands

Ketel One Vodka, Bombay Dry Gin, Captain Morgan Original Spiced Rum, Casamigos Tequila, Bacardi, Dewar's White Label Scotch, Buffalo Trace Bourbon, Jack Daniels Whiskey, Green River Bourbon Whiskey

Deluxe Brands

Tito's Vodka, Tanqueray Gin, Bacardi Rum, El Jimador Tequila, Old Forrester Bourbon, Buffalo Trace, Dewards Scotch, Jack Daniels Whiskey

Mimosa Bar

Basic \$22 pp - Spanish Cava
 Deluxe \$27 pp - Domaine Chandon Brut

All fruit juices below are included in price
 Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice

House Wine and Bubbly

The Loop Sauvignon Blanc, Franciscan Chardonnay, Bieler Sabine Rose, Hayes Ranch Pinot Grigio, Nobile Pinot Noir, Hayes Ranch Cabernet, Campo Viejo Cava, Flor Prosecco

Beer

Miller Lite, Michelob Ultra, Corona Light, Coors Light, Bud Light, Budweiser, Good People IPA

Ready to Drink

High Noon

Keg Beer

Domestic Keg \$410
 Imported Keg \$530

Non-Alcoholic - \$5/per person

Soda, sweet and unsweet tea, lemonade

Westhaven Signature Blend Coffee - \$5/per person

Regular and decaf with cream and sugar

