



Winter Creek
19TH HOLE

HOLIDAY PARTY PACKAGES

TO HAVE THE DINING ROOM SHUT DOWN FOR A PRIVATE EVENT WE REQUIRE A SPEND MINIMUM.
SUNDAY-THURSDAY \$1,000, FRIDAY & SATURDAY \$2,500
IF YOUR EVENT IS LESS THAN 25 PEOPLE,
YOU ARE WELCOME TO MAKE A RESERVATION AND ORDER OFF THE NORMAL MENU.

PAR \$30 PER GUEST

CLASSIC HOLIDAY BUFFET

GREEN SALAD, PINEAPPLE & HONEY GLAZED HAM, WHIPPED BOURBON SWEET POTATOES,
COUNTRY STYLE GREEN BEANS, DINNER ROLLS, HERBED BUTTER
VARIETY OF DESSERTS
ICED TEA & SODA

BIRDIE \$75 PER GUEST

WELCOME COCKTAIL HOUR

2 DRINK TICKETS PER GUEST (WINE, WELL, BEER)

STAGED HORS D'OEUVRES: CHEESE & CHARCUTERIE BOARD, MIXED VEGGIES & DIPS

PLATED 3 COURSE DINNER: EXAMPLES

1ST COURSE SALAD: MIXED GREEN SALAD, TOMATOES, CUCUMBERS, ONIONS, DRESSING
2ND COURSE ENTRÉE: 8OZ GRILLED SIRLOIN STEAK OR HONEY DIJON CHICKEN BREAST
GARLIC PARMESAN MASHED POTATOES, BUTTER STEAMED BROCCOLI
3RD COURSE DESSERT: CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM

EAGLE \$125 PER GUEST

WELCOME COCKTAIL HOUR

4 DRINK TICKETS PER GUESTS (WINE, WELL, BEER)

3 PASSED HORS D'OEUVRES: BACON WRAPPED DATES, SHRIMP COCKTAIL, BAKED POTATO BITES

PLATED 3 COURSE DINNER: EXAMPLES

1ST COURSE SALAD: CAESAR SALAD, PARMESAN, CROUTON
2ND COURSE ENTRÉE: GRILLED 10OZ. RIBEYE STEAK OR PAN SEARED ATLANTIC SALMON
LOADED BAKED POTATO, GREEN BEANS ALMONDINE
3RD COURSE DESSERT: TURTLE CHEESECAKE WITH CARAMEL SWIRL & BOURBON CANDIED PECANS.
AFTER DINNER: CHAMPAGNE TOAST, GOLF SIMULATOR ROOM ACCESS, & CIGAR ROOM ACCESS