



# Banquet Dinner Package

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# The Dinner Package

Five-Hour Event

Plated Dinner, Family Style or Buffet Available

Package with Four Hours of Open Bar with Premium Liquors

Red and White Wine During Dinner Service

Non-Package with Customizable Bar Options

White Linens with Choice of Napkin Color

Black Draped Linen Food Stations, Gift Table, DJ

Centerpieces with Candles for Guest Tables

Room Up Lighting

Ample Parking

## **Augusta Ballroom First Floor**

Features:

Up to 320 Guests for Sit Down Dinner

30ft Vaulted Ceilings

Outdoor Patio with Firepits and Fountain

## **Pebble Beach Ballroom Second Floor**

Features:

Up to 120 Guests for Seated Dinner

Panoramic Golf Course Views

Elevator Available





# Plated Dinner Menu

Plated Entrées include Soup Course or Salad Course, Fresh Baked Rolls and Butter, Entrée, Starch, Vegetable, Freshly Brewed Coffee, Decaf or Hot Tea and served Dessert. A Place Card with a clear menu identifier must be provided to Chandler's with Guests' Entrée Selection. \*Upgrade

## SOUP

Minestrone • Chicken Noodle • Cream of Chicken with Rice  
Broccoli Cheddar • Roasted Red Pepper • Tomato Basil

## SALAD

### Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

### Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

### Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette  
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

## ENTRÉES

### Grilled Herb Chicken

Double Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Served with Thyme-scented Natural Juices 40.95  
*Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash*

### Champagne Chicken

Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 40.95  
*Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley*

### Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers 40.95  
*Pairs well with Seasoned Potato Wedges, Broccoli in Garlic Butter*



### **Chicken Piccata**

Sautéed Double Boneless Breast with Capers,  
Finished with a Lemon Garlic Butter Sauce 40.95

*Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley*

### **Chicken Florentine**

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes  
With a White Wine Herb Sauce 40.95

*Pairs well with Sun-Dried Tomato Rice, Broccoli in Garlic Butter*

### **Roast Sirloin of Beef**

Tender Sliced Sirloin with Choice of Au Jus or Bordelaise Sauce 44.95

*Pairs well with Yukon Gold Whipped Potatoes, Broccoli in Garlic Butter*

### **Twin Filet Mignon**

Center Cut Filet, Charbroiled to perfection, Served with Au Jus or Bordelaise Sauce 69.95

*Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter*

### **Salmon**

Served with Beurre Blanc Sauce. Available Parmesan Crusted 44.95

*Pairs well with Sun-Dried Tomato Rice, Green Beans and Carrots*

### **Filet and Chicken Breast**

Our Center Cut Filet with Au Jus or Bordelaise Sauce and Grilled Herb Chicken 67.95

*Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley*

## **ACCOMPANIMENTS**

(Choose One of Each)

### **Starch**

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Roasted Fingerling Potatoes • Sun-Dried Tomato Rice

### **Vegetable**


Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots • Seasonal Fresh Vegetable Medley

Sautéed Zucchini and Yellow Squash

Fresh Asparagus with Garlic Butter\* 3.50 Per Guest

**Semi Family Style** - Add Mostaccioli with Marinara or Vodka Sauce  
4.95 Per Guest





## SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

### Chicken Bruschetta

Double Boneless Breast of Chicken Marinated and Char-Grilled,  
Topped with Bruschetta Tomatoes (Gluten Free) 40.95

### Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,  
Drizzled with a Tomato Vodka Sauce (Vegetarian and Gluten Free) 40.95

### Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian Herbs,  
Drizzled with a Balsamic Glaze. Served with Seasoned Potato Wedges (Vegan and Gluten Free)  
35.95

### Penne Spinach and Feta

Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes Tossed with Penne Pasta  
in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese and Fresh Basil  
(Vegetarian)

\*Gluten Free Pasta available • Minimum 10-Day Notice  
36.95

While preparing each guests' meal we make every effort to avoid cross contamination between food products and cooking preparation utensils. Please be aware due to normal kitchen operations we cannot guarantee that any menu item will be completely Allergen Free (Gluten Free).

## CHILDREN'S

(Choose One)

For children 10 and under 18.95

Please Choose One Children's Meal for All Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Macaroni and Cheese

All Children's Meals are Served with Fries or Tater Tots (Choose One)

## DESSERTS

(Choose One)

**Whipped Mousse:** Classic Chocolate or White Chocolate

**Ice Cream:** Chocolate • Cookies and Cream • French Vanilla  
(With Chocolate Sauce)

**Sorbet:** Lemon • Raspberry

\*Upgraded desserts available



# Family Style

45.95

# Buffet

45.95

Family Style or Buffet include Salad Course, Fresh Baked Rolls and Butter, Mostaccioli with Marinara, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

## SALAD

### Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

### Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

### Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette  
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

## ENTRÉES

(Choose Two)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken


Chicken Vesuvio

Champagne Chicken

Roasted Sirloin of Beef with Bordelaise Sauce

Parmesan Crusted Salmon

Italian Sausage with Roasted Peppers and Marinara





## ACCOMPANIMENTS

(Choose One of Each)

### Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes  
Seasoned Potato Wedges • Sun-Dried Tomato Rice

### Vegetable

Seasonal Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash  
Broccoli and/or Cauliflower with Garlic Butter • Green Beans and Carrots

## DESSERTS

(Choose One)

**Whipped Mousse:** Classic Chocolate or White Chocolate

**Ice Cream:** Chocolate • Cookies and Cream • French Vanilla

**Sorbet:** Lemon • Raspberry

\*Upgraded desserts available

## UPGRADES

### Chef Attended Carving Station

95.00 Per Attendant

### Roast Prime Rib of Beef with Au Jus or Horseradish Sauce

Add 9.95 Per Guest

### Roast Tenderloin of Beef with Bordelaise Sauce

Add 9.95 Per Guest

# Hors d'Oeuvres

**14.95 Per Guest**  
(Minimum 50 Guests)

## **SIGNATURE**

(Choose Two Hot and Two Cold)  
One-Hour Unlimited Butler Passed During Your Cocktail Hour

### **Hot**

Focaccia Pizza Bites  
Spanakopita with Tzatziki Sauce  
Mac and Cheese Bites  
Stuffed Mushroom Caps with Spinach and Cheese <sup>GF</sup>  
Meatballs - BBQ or Swedish  
Mini Egg Rolls with Sweet and Sour Sauce  
Italian Sausage with Marinara <sup>GF</sup>

### **Cold**

Spinach and Artichoke Dip with Toasted Pita Chips  
Tomato Basil Bruschetta  
Whipped Goat Cheese with Hot Pepper Jelly  
Fresh Fruit Kabobs <sup>GF</sup>  
Antipasti Spears - Chef's Selection <sup>GF</sup>  
Caprese Pops <sup>GF</sup>

## **ADDITIONAL DELUXE**

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00  
Mini Filet Mignon Sliders 185.00  
Buffalo Chicken Sliders 185.00  
Cheeseburger Sliders 150.00





## **CARVING STATION**

Served with Fresh Silver Dollar Rolls and Accompanying Sauces  
Per 50 Guests 450.00

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce  
Or  
Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce

## **DISPLAYS**

Priced Per Guest for One Hour

### **Fresh Vegetable Crudité**

5.95 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

### **Charcuterie Board**

7.95 Per Guest

Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables  
and Assorted Crackers with Fruit Garnish

### **Fresh Fruit Display**

5.95 Per Guest

Seasons Finest Fruit

### **Domestic Cheese and Fruit Display**

6.95 Per Guest

Cheddar, Swiss and Jalapeno Cheese and Assorted Crackers  
Paired with Seasonal Fresh Fruit



# Sweet Tables and Desserts

## **Famous Sweet Table**

13.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours, Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs, French Pastries, Mini Cheesecakes and Chocolate Covered Strawberries

\*Selections may vary due to availability

## **Tiramisu**

3.95 Per Guest

## **Chicago's Best Cheesecake**

3.95 Per Guest

## **Chocolate Fudge Cake**

3.95 Per Guest

## **Freshly Baked Cookies**

25.00 Per Dozen

## **Chocolate Fudge Brownies**

25.00 Per Dozen





# Package Bar Service

Four Hours of Bar Service. Featuring Premium Liquors, Domestic Bottles and House Wine with Red and White Wine on each Table during Dinner Service.  
Bar Closes for One Hour during Dinner Service.

## **PREMIUM LIQUORS**

Absolut • Absolut Flavors • Bacardi • Baileys Irish Cream • Beefeater  
Canadian Club • Captain Morgan • Christian Brothers Brandy  
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red  
J & B Scotch • Jim Beam Bourbon • Kahlua • Kettle One • Malibu  
Rum Chata • Seagram's VO • Seagram's 7 • Southern Comfort • Tito's

### **Top Shelf Upgrade**

6.00 Per Guest

Amaretto Di Saronno • Crown Royal • Jameson Irish Whiskey  
Johnny Walker Black • Grey Goose • Grand Marnier

## **DOMESTIC BOTTLED BEER**

Budweiser • Bud Light • Coors Light  
Miller Genuine Draft • Miller Lite • Michelob Ultra O

### **\*Upgrade Craft Beers, White Claw or Imported Bottled Beer**

5.00 Per Guest

Blue Moon • Corona • Modelo • Founders All Day IPA • Stella Artois

## **BOTTLES OF HOUSE WINES DURING DINNER**

(Choose Two)

Moscato • Chardonnay • Pinot Grigio • Merlot  
Cabernet Sauvignon • Pinot Noir



# Non-Package Bar Options

## **Cash Bar or Tab Bar**

100.00 Bartender Fee

## **Open Bar Pricing Per Guest**

2 Hours 32.95 Per Guest for Premium Liquors

3 Hours 36.95 Per Guest for Premium Liquors

## **Bottled Wine**

29.00 Per Bottle

Pinot Grigio • Chardonnay • Moscato  
Merlot • Cabernet Sauvignon • Pinot Nior

## **Bottles of House Champagne**

26.00 Per Bottle

## **Carafes of Soda**

5.00 Each

With Fresh Lemons and Ice

Pepsi • Diet Pepsi • Sierra Mist • Lemonade • Iced Tea

## **Beer**

6.00-8.00

Domestic Beer • Imported Beer • Craft Beer  
White Claw • High Noon





# General Information

**Confirmation** - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of \$250.00 or \$500.00 dependent on guest counts.

**Food and Beverage Minimum** - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

**Guest Guarantees** - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

A place card with an entrée selection identifier must be provided to Chandler's.

**Account Balances** - Final payment is due at the conclusion of your event via credit card. No cash payments are accepted. Personal checks may not be used for final payments.

**Cancellation** - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

**Sales Tax** - Pricing does not include current sales tax of 12%.

**Price Guarantee** - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

**Set Up & Decorations** - Set up time for the host will be no more than 1 hour prior to the function start time. Host understands service staff will continue set up during this time. Decorations or displays brought onto the premise by the host must be approved prior to arrival to ensure compliance with local fire department regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed to any wall or ceiling with nails, staples, tape or other substance in order to prevent damage to the property. No confetti or glitter is allowed. All items must be removed at the conclusion of the event. Chandler's is not responsible for any items left behind.

**Event Fee** - Pricing does not include 20% event fee. Event fee is an administrative fee retained by Chandler's for the set up and administrative expenses related to hosting your event. The event fee is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function. The employees working are non-tipped employees and are compensated with a higher hourly wage.