

Ellendale Country Club

Catering & Function Agreement

~ Accommodations ~

Ellendale is able to accommodate most any size event. Our facilities include the Main Dining Room, Casual Dining Room, cocktail lounge, patio and lawn areas. Function areas are assigned according to the number of guests, as well as special requirements for individual groups.

~ Special Request ~

In order to meet the needs of our diverse clientele, we are happy to customize any menu to your satisfaction.

~ Rental Fees ~

Rental fees for preparation of the facility vary according to the number of rooms.

Rental fees are as follows:

Member Fee

Main Dining Room \$200.00

Casual Dining \$175.00

Cocktail Lounge \$300.00

Entire Building \$1000.00

Non Member Fee

\$500.00 per room

Entire Building \$2000.00

All functions must be held within a 4-hour duration. Any function held beyond this time will be subject to a premium of \$500.00 per hour rental plus additional bar charges.

~ Deposits and Billing ~

A non-refundable deposit of \$500.00 is required to reserve the space, date and time. No event is considered definite until a deposit is received and an acknowledgement is signed. This deposit will also act as a damage deposit. If no damage is incurred, the deposit will be credited to the balance of your bill. The entire event estimate excluding tally bar or incidentals must be paid ten (10) working days prior to your function date. A delinquent fee of 5% per month will be charged to any remaining balances not paid within 7 days of completion.

All payments made with a credit card will be charged a 3% convenience fee.

~ Guarantee ~

A final guest count, or guaranteed number, will be required (10) days prior to the date of your function. It is your responsibility to contact Ellendale with your guaranteed number of guests. If a final guarantee is not received, the original expected number would be your guarantee. If you exceed your guaranteed guest count, you will be charged accordingly for additional guests.

~ Set-Up & Decorations ~

Dance Floor Setup & Rental - \$300.00
On Site Ceremony Fee: Lawn or Azalea Lane Ceremony Fee - \$1000.00
(includes 100 chairs)
Tent Fee \$750

A dancefloor is only offered inside the building.
We can help arrange outdoor flooring if necessary.
Clients are welcome to decorate for any event. Please note that The Club does not allow the use any of the following on our walls: nails, tacks, or tape.
The Club also restricts the use of any of the following inside the building:
Confetti, rice, birdseed, or glitter.
Failure to comply with any of the aforementioned policies will result in a MINIMUM \$250 clean-up fee.

~ Taxation and Service Charge ~

State Sales Tax and 22% service charge will be added to all food and beverage prices. All food and beverages must be purchased from Ellendale. All prices are subject to change.

~ Inquiries ~

For additional information or to book your event, please contact Niki Thibodaux at
(985) 872-9924, fax: (985) 872-9925 or e-mail: niki@ellendalecc.com

Ellendale Country Club provides the finest event facility to its clients. Our professional staff is dedicated to providing delicious food and first class service. Thank you very much for selecting Ellendale Country Club as your venue. **Please read, sign and return this copy with your deposit.**
Any changes to this agreement must be made in writing and signed by the client and an Ellendale Country Club representative.

Name: _____

Address: _____

Phone Number: (H) _____ (W) _____ (C) _____

Email: _____

Type of Function: _____

Function Date: _____ Time: _____

Guest Count: _____ Room(s): _____

Deposit Amount: \$ _____

In contract with – signature Date

Ellendale Representative Date

The Emerald Package

This package features our hors d'oeuvre buffet served continuously for four hours.

~ Gourmet Displays ~

Choice of one:

Antipasto Display
Fresh Crudités & Dip
Fresh Fruit Display

Gourmet Cheese Display & Assorted
Crackers

~ Carving Station ~

Choice of one:

Brisket
Honey Glazed Ham
Turkey

~Light Hors d'oeuvre Selections ~

Choice of seven:

Almond Duck Tenders	Fried Chicken Drumettes	Seafood Stuffed
Assorted Finger	Fried Mushrooms	Mushrooms
Sandwiches	Golden Fried Gulf	
Mash-Tini Bar	Shrimp	Shrimp Boulettes
Caesar Salad Bar	Mini Crawfish Pies	Shrimp Dip
Cajun Sausage Bites	Mini Meat Pies	Shrimp en Brochette
Coconut Shrimp	Mini Muffalettas	Spinach & Artichoke Dip
Crab Dip	Mini Pork Egg Rolls	Spinach and Cheese
Crispy Fried Catfish Bites	Miniature Creole	Stuffed Mushrooms
Fried Chicken Breast	Meatballs	Spinach Puffs
Tenderloin		Tomato Bruschetta

~Heavy Hors d'oeuvre Selections ~

Choice of one:

Chicken & Sausage	Crawfish & Andouille	Shrimp & Tasso Pasta
Gumbo	Pasta	Shrimp Jambalaya
Chicken & Sausage	Garlic Chicken Pasta	Stuffed Pork Tenderloin
Jambalaya	Jambalaya Pasta	
	Seafood Gumbo	

Domestic bottled beer, house wine, Emerald Package liquor and soft drinks are included in your package price.

\$60/person plus state sales tax and 22% service charge

The Diamond Package

This package features our hors d'oeuvre buffet served continuously for four hours.

~ Gourmet Displays ~

Choice of two:
Antipasto Display
Fresh Crudités & Dip
Fresh Fruit Display
Gourmet Cheese Display & Assorted
Crackers

~ Carving Station ~

Choice of one:
Brisket
Honey Glazed Ham
Prime Rib
Turkey

~ Light Hors d'oeuvre Selections ~

Choice of seven:

Almond Duck Tenders	Fried Chicken Drumettes	Seafood Stuffed
Assorted Finger	Fried Mushrooms	Mushrooms
Sandwiches	Golden Fried Gulf	Shrimp Boulettes
Mash-Tini Bar	Shrimp	Shrimp Dip
Caesar Salad Bar	Mini Crawfish Pies	Shrimp en Brochette
Cajun Sausage Bites	Mini Meat Pies	Spinach & Artichoke Dip
Coconut Shrimp	Mini Muffallettas	Spinach and Cheese
Crab Dip	Mini Pork Egg Rolls	Stuffed Mushrooms
Crispy Fried Catfish Bites	Miniature Creole	Spinach Puffs
Fried Chicken Breast	Meatballs	Tomato Bruschetta
Tenderloin		

~ Heavy Hors d'oeuvre Selections~

Choice of one:

Chicken & Sausage	Crawfish & Andouille	Shrimp & Tasso Pasta
Gumbo	Pasta	Shrimp Jambalaya
Chicken & Sausage	Garlic Chicken Pasta	Stuffed Pork Tenderloin
Jambalaya	Jambalaya Pasta	
	Seafood Gumbo	

Domestic & Premium bottled beer, house wine, Diamond Package liquor and soft drinks are included in your package price.

\$70/person plus sales tax and 22% service charge

The Platinum Package

This package features our hors d'oeuvre buffet served continuously for four hours, silver tray service for first hour.

~ Gourmet Displays ~

Choice of two:
Antipasto Display
Fresh Crudités & Dip
Fresh Fruit Display
Gourmet Cheese Display & Assorted Crackers
Shrimp Cocktail

~ Carving Station ~

Choice of one:
Brisket
Honey Glazed Ham
Prime Rib
Turkey

~ Light Hors d'oeuvre Selections~

Choice of seven:

Almond Duck Tenders	Fried Chicken Drumettes	Shrimp Dip
Assorted Finger Sandwiches	Fried Mushrooms	Shrimp en Brochette
Mash-Tini Bar	Golden Fried Gulf Shrimp	Spinach & Artichoke Dip
Caesar Salad Bar	Mini Crawfish Pies	Spinach and Cheese Stuffed Mushrooms
Cajun Sausage Bites	Mini Meat Pies	Spinach Puffs
Coconut Shrimp	Mini Muffallettas	Tomato Bruschetta
Crab Dip	Mini Pork Egg Rolls	
Crispy Fried Catfish Bites	Miniature Creole Meatballs	
Fried Chicken Breast	Seafood Stuffed Mushrooms	
Tenderloin	Shrimp Boulettes	

~ Heavy Hors d'oeuvre Selections ~

Choice of two:

Chicken & Sausage Gumbo	Garlic Chicken Pasta	Shrimp & Tasso Pasta
Chicken & Sausage	Jambalaya Pasta	Shrimp Jambalaya
Jambalaya	Seafood Gumbo	Stuffed Pork Tenderloin
Crawfish & Andouille Pasta		

Domestic & Premium bottled beer, premium select wine, Platinum Package liquor and soft drinks are included in your package price.
Bridal Suite included with Platinum Package.

\$80/person plus state sales tax and 22% service charge

Package Add-ons

Displays

Shrimp Cocktail	\$3
Bloody Mary	\$3
Oyster	\$5

Food

Additional Carving Meat	\$6
Extra Heavy	\$2
Extra Light	\$1

Rooms

Bridal Suite	\$200
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Late Night Snacks

Cookies & Milk	\$3
Sliders & Fries	\$5
Donuts	\$3
Grilled Cheese	\$3
Mini Waffles	\$3
Mac & Cheese Bites	\$3
Walking Taco Bar	\$5

Beverage Brands by Package

Emerald Package

Whiskey - V.O.
Bourbon - Jim Beam
Gin - Seagram's
Rum - Bacardi
Scotch - J&B
Tequila - El Jimador Silver
Vodka - Smirnoff

Diamond Package

Whiskey - Crown Royal, Jameson Black
Bourbon - Jack Daniels, Buffalo Trace
Gin - Beefeater
Rum - Bacardi
Scotch - Chivas Regal
Tequila - Jose' Cuervo
Vodka - Tito's Hand Made

Platinum Package

Whiskey - Crown Royal, Jameson Black
Bourbon - Jack Daniels, Makers Mark
Gin - Beefeater
Rum - Bacardi, Captain Morgan, Bayou
Single Malt - Glenlivet, Stranahans, Chivas Regal
Tequila - Jose' Cuervo
Vodka - Titos, Grey Goose, Stoli

Import Beer Brands

Abita Amber
Corona & Corona Light
Dos XX Lager
Heineken & Heineken Light
Newcastle Brown Ale
Stella Artois

Breakfast Package

Continental Breakfast

Fresh Pastries

Fruit

Coffee, Juice and Milk

\$10/person plus tax and service charge

Buffet Style Breakfast

(Minimum of 30 guests)

Scrambled Eggs

Sausage

Silver Dollar Pancakes

Bacon

Hash Browns

Grits

Biscuits with Butter and Jelly

Coffee, Juice and Milk

\$15/person plus tax and service charge

Gourmet Breakfast

Classic Eggs Benedict

French Toast

Potato Etouffee'

Homemade Cajun Sausage Links

Fresh Berries with Whipped Cream

Coffee, Juice and Milk

\$17/person plus tax & service charge

Lunch Buffet Package

(Minimum of 40 guests)

\$19/person plus tax and service charge

We do require a confirmation on the number of guests that are scheduled to attend the function and prices will be charged accordingly.

Salads: (select 1)

House Salad

Caesar Salad

Entrées: (select 2)

Baked Chicken
BBQ Chicken
Fried Chicken
Fried Fish
Garlic Chicken Pasta
Grilled Chicken Ka-Bobs
Honey Mustard Glazed
Pork Loin

Honey Pecan Chicken
Honey Pecan Pork Chops
Lasagna
Pork Roast
Roast Beef Au Jus
Shrimp Creole
Shrimp Pesto Pasta

Shrimp Scampi
Shrimp Stew
Sicilian Meatloaf
Sliced Baked Ham
Sliced Turkey
Stuffed Bell Peppers

Sides: (select 2)

Broccoli w/Cheese
Buttered Squash
Candied Sweet Potatoes
Eggplant w/Beef
Fried Okra
Glazed Carrots
Green Bean Casserole

Green Beans
Mashed Potatoes
Pasta Alfredo
Peas & Carrots
Petits Pois
Potatoes Au Gratin
White Bean

Red Beans
Smothered Potatoes
Sweet Corn
Twice Baked Potatoes
Vegetable Medley
Wild Rice
Lima Beans

Homemade Desserts: (select 1)

Bread Pudding
Cheese Cake

Chocolate Cake
Pecan Pie

Pineapple Upside-Down
Cake
Strawberry Short Cake

Dinner Buffet Package

(Minimum of 40 guests)

\$33/person plus tax and service charge.

We do require a confirmation on the number of guests that are scheduled to attend the function and prices will be charged accordingly.

Soup or Salad: (select 1 of either)

*You may select one of each for an additional \$6/person.

Soups:

Chicken & Sausage Gumbo
Cream of Crabmeat
Duck and Andouille Gumbo
Seafood Gumbo
Shrimp and Corn
Tomato Basil

Salads:

Caesar Salad
Ellendale Salad
House Salad
Italian Salad
Spring Mix

Entrées: (select 2)

Oven Roasted Game Hen Halves with Lemon Caper Butter	Medallions of Pork with a Creole Mustard Demi
Chicken Orleans	Pork Roast with Caramelized Onions and Apples
Chicken Roulade with Seafood Stuffing	Seafood Stuffed Bell Peppers
Chopped Sirloin Steaks	Shrimp Fettuccini
Crawfish & Andouille Pasta	Sliced Roast Beef Au Jus
Crawfish Etouffee'	
Fresh Grilled Fish	
Grilled Shrimp Ka-Bobs	

Sides: (select 3)

Belgium Baby Carrots	Green Beans	Seasonal Vegetable Medley
Cajun New Potatoes	Almandine	Shrimp & Eggplant
Carrot Soufflé'	Mashed Sweet Potatoes	Sweet Potato
Cut Green Beans	Pesto Pasta	Medallions
Fettuccini Alfredo	Petits Pois	White Rice
Garlic Mashed Potatoes	Potatoes Au Gratin	Whole Kernel Corn

Homemade Desserts: (select 1)

Bread Pudding	Chocolate Cake	Pecan Pie
Carrot Cake	Coconut Cake	Ice Cream Bar

Sit Down Dinner Package

This pricing for this package is strictly based of the cost of the items chosen.

Soup or Salad: (select 1 of either)

You may select one of each for an additional \$6/person.

Soups:

Chicken & Sausage Gumbo
Cream of Crabmeat
Duck and Andouille Gumbo
Seafood Bisque
Seafood Gumbo
Shrimp and Corn
Spinach & Crab

Salads:

Caesar Salad
Ellendale Salad
House Salad
Italian Salad
Spinach Salad
Spring Mix

Entrées: (select 2)

Stuffed Shrimp - \$33 ♠

~ Fresh broiled Gulf shrimp, butterflied and stuffed with a rich shrimp and crabmeat stuffing

~

Blackened Chicken Breast or Steak and Stuffed Shrimp - \$41 ♠

~ A combination of stuffed jumbo shrimp and a tender 5oz. filet or Blackened Chicken Breast

~

Fresh Fillet of Fish Garcia - \$36 ♠

~ Fresh fillet of fish seasoned with herbs and spices, chargrilled to tenderness, served with sautéed jumbo shrimp ~

Bacon Wrapped Pork Tenderloin - \$ 36 ♠

~ Chargrilled 6oz. pork tenderloin medallion wrapped in thick-cut smoked bacon ~

Pecan Chicken - \$36 ♠

~ Tender breast of chicken, blackened and topped with our creamy pecan sauce ~

Beef Filet Mignon - \$Market Price ♠

~ Hand-cut 8 oz. filet mignon grilled to perfection ~

Black Angus Ribeye - \$Market Price ♠

~ Thick, hand-cut 12 oz. chargrilled ribeye grilled to perfection and topped with your choice of sauce ~

Blackened Chicken Chesapeake - \$36 ♠

~ Blackened chicken breast topped with sautéed lump crabmeat and a rich chardonnay butter sauce ~

Filet Duo - \$Market Price ♠

~ Two petite filet mignon medallions, chargrilled to perfection, one topped with cabernet sauvignon mushroom sauce and the other with our creamy crawfish sauce ~

Steamed Lobster – Market Price ♠

Soft Shell Crab Lafourche - \$39 ♠

~ Soft shell crab seasoned, battered and fried to golden brown, set on a bed of angel hair pasta and topped with Lafourche sauce ~

Andouille Crusted Fresh Fish - \$36 ♠

~ Fresh fish crusted with andouille and herbs then baked to a crisp flaky texture ~

* Each entrée is served with complementing vegetables and starch.

♠ - Indicates plus sales tax and service charge

Homemade Dessert

Add for \$7/person

Strawberry Cream Brulé'
Chocolate Mousse with Raspberry Glaze
Chocolate Suicide Cake
White Chocolate Cheese Cake
Carrot Cake
Bananas Foster Cheese Cake

Bridal & Baby Shower Package

Choice of 6

Assorted Quiche
Chicken Drumettes
Chicken Tenders
Crab Dip
Creole Meatballs
Deviled Eggs
Fruit display
Mini Finger Sandwiches
Shrimp Dip
Spinach & Artichoke Dip
Spinach Puffs
Tomato Bruschetta
Vegetable Display

Champagne, Mimosa, House Wine, Iced Tea and soft drinks are included in your package price.

\$35/per person plus state sales tax and 22% service charge

Deli Buffet Package

Salads: (select 1)

Tossed Garden Salad

Cole Slaw

Potato Salad

Cold Pasta Salad

Fresh Fruit Salad

Freshly Sliced Deli Meats: (Select 3)

Smoked Ham

Cajun Turkey

Roast Beef

Tuna Salad

Chicken Salad

Egg Salad

Assorted Breads, Assorted Cheeses, Relish Tray and Condiments.

Homemade Cookies and Brownies

Fresh Brewed Coffee, Tea, Lemonade and Soft Drinks

\$17/person plus tax & service charge