



BRIDGEMILL
Athletic Club

BANQUET
EVENT MENU

GENERAL INFORMATION

PRIVATE FUNCTION GENERAL INFORMATION

Guaranteed Guest Count

A guaranteed guest count is required one week (7 days) before the event.

Take Home Food

For health and liability reasons, our guests cannot take any leftover food.

Contract

A banquet event order detailing what will be provided by BridgeMill Athletic Club with estimated pricing will be provided for the host's approval. Please return a signed copy of the contract to us (14 days) before the function.

Menu & Function Planning

Event details must be finalized one week (7 days) before the function, including the food menu, beverage menu, room layout & signed contract. Please discuss other details such as audio-visual, tent rental, etc. with our Event Coordinator

Required Rental Fees & Food Minimums

ENTIRE CLUB Sunday –Monday (AM) only \$500.00 Rental Fee | \$2,500.00 Minimum in Food

ENTIRE CLUB Friday and Saturday (PM) \$1,000.00 Rental Fee | \$5,000.00 Minimum in Food

WINE ROOM \$100.00 Member Rental Fee | \$200.00 Non-Member Rental Fee

There is no food minimum for the Wine Room during normal business hours

THE TERRACE \$250.00 for each room

*A \$125.00 Charge will be applied after 11:00pm

Additional Fees

Carver Fee (\$50.00): Carving station manned by a chef

Pasta/Action Station Fee (\$50.00): Pasta station manned by a chef

Ceremony Fee (\$200.00): Wedding ceremony on premises for set up / break down

Linen Fee: Averages \$90.00 for groups up to 50, \$150.00 for groups of 51 or more.

Sales Tax: 6%

Gratuity: 20%

BREAKFAST

PLATED BREAKFAST

Traditional Continental.....	9
Assorted Scones, Danish, Muffins, Fruit, Orange Juice and Coffee	
Light Continental.....	7
Scones, Fruit, Orange Juice & Coffee	

BUFFET BREAKFAST

Breakfast Buffet.....	10
Scrambled Eggs, Bacon, Sausage Patties, Cheese Grits, Biscuits, Orange Juice and Coffee	
Club Breakfast Buffet.....	14
Made to Order Omelet Station (20 Person Maximum), Bacon & Sausage, Cheese Grits or Lyonnaise Potatoes, Biscuits and Sawmill Gravy, Fruit, Orange Juice, & Coffee	

A customized breakfast buffet can be created to your specifications.
Please discuss with our Coordinator.

LUNCH

SOUP Add a cup of soup to any salad entrée for and additional \$3.50

Beef & Vegetable Southwestern Tomato Crab Bisque
Brunswick Stew Mushroom & Green Lentil Chilled Gazpacho Shrimp & Andoullie Gumbo

SALAD ENTREES All entrée salads include rolls, iced tea and your choice of grilled chicken breast or grilled salmon filet (excluding the Honey Creole Chicken Salad). Add grilled jumbo shrimp for an additional \$2 per person.

Honey Creole Chicken Salad14
Toasted Almonds, Sliced Apples and Strawberry Cracked Black Pepper Vinaigrette

BridgeMill House Salad.....13
Baby Mixed Greens, Tomatoes, Red Onions and Croutons with Our Balsamic Vinaigrette

B&B Salad.....14
Dried Fruit, Bacon, Blue Cheese Crumbles, Walnuts and Maple Vinaigrette

Traditional Caesar.....13
Romaine Lettuce, Shredded Parmesan Cheese & Croutons

Iceberg Wedge.....12
Tomatoes, Bacon, Blue Cheese Dressing and Balsamic Reduction

Cobb Salad.....15
Romaine Lettuce, Sliced Eggs, Tomatoes, Avocado, Grilled Chicken, Bacon
and Blue Cheese Crumbles

LUNCH

SANDWICHES All sandwiches are served with iced tea and your choice of french fries, home style potato chips, fruit, small salad or cup of soup

Classic Reuben.....	12
Corned Beef, Swiss Cheese, Thousand Island, and Sauerkraut on Rye Bread	
BridgeMill 8 oz. Cheddar Burger.....	12
On a Toasted Kaiser Roll, with Lettuce, Tomato and Red Onion	
Prime Rib Dip.....	13
Shaved Ribeye & Swiss Cheese on a Toasted French Baguette with Au Jus	
Club Sandwich.....	12
Lettuce, Tomato, Bacon, Ham, Turkey and Monterey Jack Cheese on Toasted Rye Bread	
Southern BLT.....	11
Romaine Lettuce, Thick Sliced Bacon, Cornmeal Breaded Green Tomatoes and Bourbon Pecan Mayonnaise on Wheatberry Bread	
Grilled Salmon Sandwich.....	13
<i>Sun Dried Tomato Spread and Micro Greens on Sourdough Bread</i>	

Dessert Selections additional per person pricing

Chocolate Pecan Butter Cake Apple or Peach Tart Traditional Pecan Pie.....	6
Key Lime Pie in a graham cracker crust Chocolate Sheet Cake.....	5
BridgeMill Sundae.....	4
<i>one scoop of vanilla bean ice cream, candied pecans, chocolate sauce and pirouline cookie</i>	

Cheesecakes additional per person pricing

Classic Pumpkin.....	5.50
Blueberry Chocolate Peppermint.....	6

DINNER

PLATED DINNER All plated dinners include iced tea, bread service, small mixed greens salad, chef's selection of starch and seasonal vegetable

Beef

Grilled 7 oz. Filet Mignon <i>Caramelized Onion and Bacon Relish, Bourbon Demi</i>	22
Roasted Prime Rib (Minimum of 15 Guests) <i>10 oz. Cut Served with Au Jus</i>	16
Seared 12 oz. N.Y. Strip Steak <i>Wild Mushroom & Marsala Glazed</i>	18
Char-Grilled 12 oz. Ribeye <i>Black Pepper & Herb Compound Butter</i>	20

Poultry

Sauteed Chicken <i>Piccata Lemon Caper Butter Saute</i>	15
Seared Duck Breast <i>Mango, Sweet Onion Relish</i>	18
Roasted Half Duck <i>Maple Orange Glaze and Roasted Apples</i>	24
Seared Free Range Chicken <i>Pan Jus</i>	17
Chicken Roulade.....	17
<i>Stuffed with Roasted Tomatoes, Artichoke Hearts and Boursin Cheese, Grain Mustard Cream</i>	

Seafood

Pan Seared Crab Cakes <i>Caramelized Shallot and Thyme Butter</i>	22
Grilled Salmon Filet <i>Roasted Sweet Tomato Compote</i>	19
Pecan Crusted Trout <i>Brown Sugar, Bourbon Glaze</i>	18
Seared Ahi Tuna <i>Olive Tapanade & Avocado Cream</i>	MKT PRICE

Pork & Veal

Grilled 12 oz. Pork Chop <i>Home Made Apple Butter</i>	18
Roasted Pork Tenderloin <i>Blackberry Butter Sauce</i>	17
Parmesan & Herb Crusted Veal Scallopine <i>Smoked Tomato Puree</i>	MKT PRICE
Grilled Veal Chop <i>Red Wine and Porcini Cream</i>	MKT PRICE

Combination Plates

5 oz. Filet & Pan Seared Crab Cakes <i>Sherry & Thyme Butter</i>	27
Grilled Salmon & Chicken Breast <i>Pineapple Chutney</i>	22
5 oz. Filet Mignon & Seared Chicken Breast <i>Cabernet Reduction</i>	23

DINNER

DINNER BUFFET OPTIONS Available for 30 Guests or More
Dinner Buffets include Iced Tea & Rolls & Butter, One Salad, Two Vegetables and One Starch

One Entrée \$18 | Two Entrees \$24

Entrée Selections

- Grilled Chicken Breasts with Smoked Tomato Coulis
- Bronzed Salmon with Roasted Corn & Tomato Relish
- Slow Roasted Pork Loin with Rosemary Jus
- Seared Pork Tenderloin with Raspberry Butter
- Sliced Striploin with Wild Mushroom Bordelaise
- Sauteed Chicken Piccata with Lemon Caper Butter

Salads

- Mixed Greens Salad with Assorted Toppings and Two Dressings
- Traditional Caesar Salad
- Roasted Red Potato Salad
- Southern Style Potato Salad
- Mediterranean Pasta Salad
- Marinated Vegetable Salad

Vegetables

- Sauteed Seasonal Vegetables
- Squash & Sweet Onion Casserole
- Grilled Asparagus & Roasted Peppers
- Home Style Green Beans
- Honey Ginger Carrots
- Sauteed Broccolini

Starches

- Garlic Whipped Potatoes
- Herb Roasted Red Potatoes
- Blended White & Wild Rice
- Baked Penne Pasta with Parmesan and Tomato Basil Sauce
- Roasted Corn & Parmesan Polenta

Dessert Selections

 additional per person pricing

- Chocolate Pecan Butter Cake | Apple or Peach Tart | Traditional Pecan Pie.....6
- Key Lime Pie in a graham cracker crust | Chocolate Sheet Cake.....5
- BridgeMill Sundae.....4
one scoop of vanilla bean ice cream, candied pecans, chocolate sauce and pirouline cookie

Cheesecakes

 additional per person pricing

- Classic | Pumpkin.....5.50
- Blueberry | Chocolate | Peppermint.....6

COCKTAIL RECEPTION

DISPLAYS priced per person

Seasonal Fruit & Berries.....	4
Imported & Domestic Cheese Display <i>Fresh Berries and Assorted Crackers</i>	6
Seasonal Vegetables <i>Peppercorn Ranch</i>	3
Sliced Smoked Salmon <i>Traditional Condiments</i>	6
Antipasto Display <i>Assorted Italian Meats, Cheeses, and Vegetables</i>	7
Baked Brie Wrapped in Puffed Pastry.....	6
<i>Plain or Stuffed with Raspberry Walnut, Strawberry or Fig Filling and served with Assorted Crackers</i>	
Spinach & Artichoke Dip with Tortilla Chips.....	3

ATTENDED STATIONS priced per person | \$50 attendant fee applies

ACTION STATIONS

Shrimp and Cheese Grits.....	9
<i>Sauteed Shrimp with Onions, Peppers and Low Country Sauce over Smoked Gouda Grits</i>	
Pasta & Vegetable Station.....	7
<i>Three Cheese Tortellini, Tomato Basil Sauce, Parmesan Cheese and Fresh Vegetables</i>	
Mashed Potato Bar.....	6
<i>Cheddar Cheese, Broccoli, Butter, Sour Cream, Chives and Bacon</i>	

CARVING STATIONS served with appropriate sauces, condiments and sliced rolls | priced per piece

Creole Roasted Beef Tenderloin (Serves 15-20).....	180
Roasted Semi-Boneless Turkey (Serves 30-40).....	180
Choice Striploin (Serves 30).....	240
Prime Rib (Serves 30-40).....	300
Rosemary Leg of Lamb (Serves 20-30).....	150
Roasted Pork Loin (Serves 20-30).....	80

COCKTAIL RECEPTION

COLD HORS D'OEUVRES Served as Displays or Passed | Priced per 25 pieces

Tomato & Smoked Mozzarella Bruschetta.....	30
Maple Glazed Shrimp with BBQ Cream Cheese on a Baguette Slice.....	45
Assorted Tea Sandwiches.....	35
<i>Choose Two From; Chicken Salad, Tuna Salad, Cucumber & Watercress, Pimento Cheese or Tomato, Cream Cheese and Walnuts</i>	
Smoked Salmon Mousse & Grilled Asparagus on Rye Toast.....	45
Chicken Salad & Chive Stuffed Cherry Tomatoes.....	40
Proscuitto & Parmesan Palmiers.....	30
Roasted Duck with Blackberry Goat Cheese.....	45
Honey Creole Chicken Salad Bouchees.....	40
Smoked Salmon & Avocado Cream.....	45

HOT HORS D'OEUVRES Not Recommended to Be Passed | Priced per 25 pieces

Sausage Pecan Fritters with Currant Mustard Glaze.....	50
Scallops Wrapped in Bacon.....	65
Boursin & Bacon Stuffed Red Potatoes.....	40
*Low Country Crab Dip with Toasted Baguette Slices.....	75
Home Made Meatballs with Creamy Dill Demi.....	50
Pecan Breaded Chicken Tenders with Honey Mustard Dipping Sauce.....	55
Miniature Crab Cakes.....	65
Sausage Stuffed Mushrooms.....	50
Coconut Shrimp.....	70
Miniature Bacon & Parmesan Quiche in Filo.....	50
Miniature Three Cheese Quiche in Filo.....	45
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce.....	40
Petite Beef Wellingtons.....	75
Baked Spanikopita.....	45
New Zealand Lamb "Lollypops".....	75
Pulled Chicken & Mini Biscuits with Fig Mustard.....	35

* Priced as 25 Servings

COCKTAIL RECEPTION

BUFFET DESSERTS

Chocolate Dipped Strawberry Tree (Serves 75).....300

MINIATURE DESSERTS Priced per 25 pieces

Almond Danish Bites.....38

Chocolate Pecan Butter Cakes.....40

Glazed Brownies.....38

Mini Chocolate Dipped Coconut Macaroons.....55

Miniature Apple Tartlettes.....60

Pecan Pie Bites.....55

Pumpkin Spice Buttercake Wedges.....40

COFFEE STATION3 per person

*Whipped Cream, Granulated & Brown Sugar, Cinnamon Sticks,
Grated Nutmeg and Shaved Chocolate (self-service)*

BEVERAGES

NON-ALCOHOLIC

Coffee / Tea / Soda 1.95 per person

CHAMPAGNE

For toasts, each bottle pours 6 to 7 glasses

J. Roget 19.95 per bottle

WINE

Robert Mondavi Woodbridge \$5 per glass or \$20 per bottle
Chardonnay, White Zinfandel, Merlot, and Cabernet Sauvignon

BEER

Domestic (Bud, Bud Light, Miller Lite, etc.) \$3.25

Imports (Heineken, Newcastle, etc.) \$3.75

Miller Lite Keg \$250

MIXED DRINKS

Well Drinks: starting at \$5 per drink

Call Drinks: starting at \$7.25 per drink

Premium Drinks: starting at \$7.75 per drink

Full beer & wine lists available upon request