

CATERING PACKAGES & EVENT SERVICES



RIVER HIGHLANDS

BREAKFAST

LUNCH

DINNER

BANQUETS

WEDDINGS

REHEARSAL DINNERS

PRIVATE PARTIES

CORPORATE EVENTS

MEETINGS

FUNDRAISERS

GOLF OUTINGS

COMPANY PARTIES

TPC River Highlands
One Golf Club Road
Cromwell, CT 06416
860.635.5000
www.tpc.com/riverhighlands



RIVER HIGHLANDS



Greetings,

Welcome to TPC River Highlands, and thank you for considering us to host your next event. Located conveniently in the quaint town of Cromwell, Connecticut, our newly renovated PGA TOUR golf course and historic clubhouse facility provide an elegant backdrop for your special occasion. With fully customizable menu packages, banquet spaces boasting unique ambiance, and a professional and courteous staff, TPC River Highlands will not only meet, but exceed your vision for your time spent with us. Our venue can accommodate a wide spectrum of events from private luncheons to corporate meetings; from bridal showers to black tie affairs.

The team at TPC River Highlands will execute your function flawlessly, and demonstrate the highest level of hospitality and service for you and your party. Service is our passion, so relax and let us do the work for you.

Warm Regards,

A handwritten signature in cursive script that reads "Elisa Calkins".

Elisa Calkins

Director of Food and Beverage

TPC River Highlands



RIVER HIGHLANDS

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RIVER HIGHLANDS

BREAKFAST PACKAGES

All breakfast packages include Starbucks coffee, hot Tazo tea & assorted juices. Pricing is per person plus tax & 22% service unless otherwise noted. Groups of less than 20 may be subject to a \$75 buffet set-up fee.

The TPC Continental \$12

Warm homemade muffins, bagels with cream cheese, assorted breakfast pastries, jams & butter

Add seasonal fresh fruit +\$3 per person

River Highlands Breakfast \$16

Fresh seasonal fruit display, egg & cheese breakfast sandwiches with sausage or bacon, warm homemade muffins & assorted breakfast pastries with jams & butter

The Players Breakfast \$20

Scrambled eggs with cheddar cheese & chives, golden home fries, applewood smoked bacon, maple sausage, fresh fruit, warm homemade muffins & assorted breakfast pastries

Heart Healthy Bistro Breakfast \$19

Vegetable frittata, choice of turkey bacon or chicken sausage, yogurt with granola & homemade banana or zucchini bread

Build-Your-Own Brunch \$31

Scrambled Eggs with Cheddar Cheese or Vegetable & Cheese Frittata

Applewood Smoked Bacon or Maple Breakfast Sausage

Roast Turkey Breast with Gravy or Honey-Glazed Ham with Dijon Mustard

Amaretto French Toast or Buttermilk Pancakes with Maple Syrup & Butter

Strawberry Salad with Goat Cheese & Raspberry Vinaigrette or Field Green Salad with Assorted Dressings

Golden Home Fries or Rosemary Red Bliss Potatoes

Includes Fresh Fruit & Assorted Breakfast Pastries

A LA CARTE ITEMS & ADD-ONS

Priced per person or by the dozen.

Buttermilk Pancakes	\$4	Hard-boiled Eggs	\$16/dozen
Spinach & Cheddar Quiche	\$6	Grapefruit Halves	\$30/dozen
Granola & Yogurt Parfaits	\$6	Assorted Bagels & Cream Cheese	\$28/dozen
Assorted Cold Cereals & Milk	\$4	Assorted Donuts	\$20/dozen
Steel-Cut Oatmeal	\$4	Cinnamon Buns	\$21/dozen
Amaretto French Toast	\$6	Assorted Danish	\$22/dozen

Omelet Station \$8/per person**

Made to order with a variety of toppings & fillings.

Waffle or Crepe Station \$7/per person**

Served with a variety of toppings and fillings

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*



RIVER HIGHLANDS

LUNCH PACKAGES

Menu packages are priced per person plus tax & 22% service unless otherwise noted. We will happily substitute items, accommodate dietary restrictions & create customized packages to fit any taste or budget.

Soup & Salad Bar \$16

Choice of Sam Adams beef chili, tomato bisque or New England clam chowder, romaine lettuce & mixed greens with cucumbers, onions, shredded cheese, tomatoes, carrots, chopped egg, bacon bits, grilled chicken, croutons & assorted dressings. Includes warm dinner rolls & butter.

Add shrimp or sirloin steak +\$8

Chopped Salad Action Station \$17**

Your choice fresh ingredients tossed to order including mixed greens, romaine, tomatoes, cucumber, carrots, onions, shredded cheddar, parmesan, blue cheese, olives, grilled chicken, ham, crumbled bacon, dried cranberries, chopped egg, homemade croutons & assorted dressings.

Add shrimp or sirloin steak +\$8

Bistro Buffet \$25

Boar's Head ham, turkey breast, roast beef & genoa salami with assorted sliced cheeses, sandwich rolls & fresh bread, traditional sandwich toppings, condiments & pickle spears. Includes coleslaw, field green salad with assorted dressings, homemade potato chips, choice of pasta or potato salad & fresh-baked cookies & brownies.

Add chicken salad or tuna salad +\$3 Add choice of soup +\$4

Stir-Fry Action Station \$22**

Your choice of fried rice or lo-mein noodles with chicken, pork, tofu & a variety of fresh vegetables served with fortune cookies & crispy spring rolls, sweet chili & soy sauce.

Add shrimp or sirloin steak +\$8

Pasta Action Station \$22**

Penne pasta tossed to order with a variety of ingredients including grilled chicken, Italian sausage, fresh vegetables & parmesan cheese. Includes caesar salad & garlic bread.

Select Two: Vodka Sauce, Classic Marinara, Spicy Arrabiata, Creamy Alfredo, Fresh Pesto

Add meatballs +\$5 Add shrimp +\$8

Garden Grill Out \$34

Grilled Angus hamburgers, honey BBQ chicken & all-beef Hebrew National hot dogs, sliced cheese, buns & rolls, fresh toppings & condiments. Includes choice of pasta or potato salad, garden salad with assorted dressings, homemade potato chips, coleslaw, fresh-baked cookies & brownies & iced tea.

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

Basic Buffet Luncheon \$36

Package includes warm dinner rolls & butter, Starbucks coffee & hot tea station

Soups & Starters

(Select One)

- Creamy Tomato Bisque
- New England Clam Chowder
- Minestrone with Vegetables, Pasta & Beans
- Italian Wedding Soup with Meatballs & Orzo
- Baked Brie en Croûte with Sliced Apples & Baguette **+\$3**
- Seasonal Fruit & Vegetable Crudite **+\$4**
- Mozzarella Caprese with Tomatoes, Fresh Basil & Balsamic Reduction **+\$5**

Salads

(Select One)

- Classic Caesar Salad with Focaccia Croutons & Parmesan
- Mixed Field Green Salad with Assorted Dressings
- Baby Iceberg Wedge with Cherry Tomatoes, Bacon & Blue Cheese
- Julienne Apple & Frisée Salad with Mixed Greens, Chevre, Candied Walnuts & Cider Vinaigrette

Entrées

(Select Two)

- | | |
|--|---|
| Pecan-Crusted Chicken with Maple Rum Béchamel | Cranberry & Apple Stuffed Pork Loin |
| Parmesan & Rosemary Crusted Pork Tenderloin | Baked Rigatoni with Italian Sausage, Peas & Mozzarella |
| Balsamic Grilled Chicken with Fresh Tomato Pesto | Lemon Chicken Piccata with White Wine & Capers |
| Chicken Saltimbocca with Prosciutto & Crispy Sage | Sliced Top Round with Horseradish Cream & Au Jus |
| Chicken with Wild Mushroom Marsala Sauce | Sam Adams BBQ Beef Brisket Crispy Onion Straws |
| Herb-Crusted Cod with Lemon Caper Beurre Blanc | Citrus Broiled Salmon with Rosemary & Garlic |
| Classic Eggplant Parmigiana* | Italian Sausage with Sautéed Peppers & Onions |
| Bell Peppers Stuffed with Mushroom & Leek Risotto* | Sliced Sirloin with Glazed Cipollini & Au Jus +\$4 |
| Pasta Primavera with Tuscan Vegetables* | Herbed Prime Rib of Beef with Au Jus +\$6 |

(Add a third entrée option for \$6 per person)

Accoutrement

(Select One)

- Buttermilk Whipped Potatoes
- Herb-Roasted Red Bliss Potatoes
- Wild Rice Pilaf
- Penne Marinara with Parmesan Cheese
- Penne Aglio Olio with Garlic, Olive Oil & Parmesan Cheese
- Aged Cheddar Mac n' Cheese

Served with chef's choice seasonal vegetable and assorted fresh-baked cookies & brownies

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

Premiere Buffet Luncheon \$41

Includes fresh baked rolls & butter, regular & decaffeinated Starbucks coffee & hot tea.

Soups & Starters

(Select One)

Italian Wedding Soup with Meatballs & Orzo	New England Clam Chowder
Minestrone with Pasta, Vegetables & Beans	Creamy Tomato Bisque
Baked Brie en Croûte with Sliced Apples & Baguette +\$3	Seasonal Fruit & Vegetable Crudite +\$4

Salads

(Select One)

Classic Caesar Salad with Focaccia Croutons & Parmesan
Mixed Field Green Salad with Assorted Dressings
Baby Iceberg Wedge with Bacon, Cherry Tomatoes & Blue Cheese
Toscana Salad with Mixed Greens, Fresh Mozzarella, Tomatoes, Roasted Peppers, Polenta Croutons & Balsamic
Julienne Apple & Frisee Salad with Mixed Greens, Chevre, Candied Walnuts & Cider Vinaigrette

Entrées

(Select Two plus a Vegetarian Option)*

Pecan-Crusted Chicken Breast	Cranberry & Apple Stuffed Pork Loin
Balsamic Grilled Chicken with Fresh Tomatoes & Pesto	Red-Wine Braised Beef Short Rib
Lemon Chicken Piccata with White Wine & Capers	Grilled Marinated Flank Steak with Chimichurri
Baked Rigatoni with Italian Sausage, Peas & Mozzarella	Sam Adams BBQ Brisket with Crispy Onion Straws
Chicken Saltimbocca with Prosciutto & Sage	Chicken with Wild Mushroom Marsala Wine Sauce
Italian Sausage, Sautéed Peppers & Onions	Herb-Crusted Cod with Lemon Caper Beurre Blanc
Citrus Broiled Salmon with Rosemary & Garlic	Classic Eggplant Parmigiana*
Grilled Mahi-Mahi with Chili Mango Salsa	Pasta Primavera with Tuscan Vegetables*
Bell Peppers Stuffed with Mushroom & Leek Risotto*	Prime Rib of Beef with Natural Au Jus +\$6

Or Select a Carving Station with Two Proteins & One Vegetarian Entrée (\$100 Chef Attendant Fee Applies)**

Turkey Breast with Gravy & Cranberry Compote	Maple-Glazed Ham with Dijon Mustard
Sliced Top Round with Horseradish Cream & Au Jus	Slow-Cooked Corned Beef & Cabbage
Rosemary & Parmesan-Crusted Pork Tenderloin	Salmon en Croûte with Lemon Dill Sauce
Sam Adams BBQ Beef Brisket with Crispy Onion Straws	Sliced Sirloin with Wild Mushroom Demi-Glace +\$4
Herb-Crusted Prime Rib of Beef with Au Jus +\$6	Sliced Tenderloin with Red Wine Au Jus +\$9

Accoutrement

(Select One Starch & One Vegetable)

Whipped Potatoes	Green Beans Almandine
Herb-Roasted Potatoes	Sautéed Tuscan Vegetables
Wild Rice Pilaf	Steamed Broccoli with Roasted Garlic & White Wine
Penne Marinara or Aglio Olio	Roasted Brussel Sprouts with Pancetta
Aged Cheddar Mac n' Cheese	Sautéed Garlic Spinach

Dessert

(Select One)

New York Cheesecake	Fresh-Baked Cookies & Brownies	Classic Tiramisu
Flourless Chocolate Ganache Cake	Warm Caramel Apple Crisp	Assorted Mini Desserts
Carrot Cake with Cream Cheese Frosting	Strawberry Shortcake	Peach Cobbler

*Denotes vegetarian options. Certain items can be prepared gluten-free upon request.

**Chef Attendant Fee of \$100 applies to all action stations

Stations Luncheon Package \$40

Includes Starbucks coffee & hot tea, assorted fresh-baked cookies & brownies.

Appetizer Stations & Cold Displays

(Select One)

Baked Brie en Croûte

warm baked brie in a puff pastry served with sliced apples & grilled baguette

Artisanal Cheese & Crackers

assorted domestic & imported cheeses, crackers, fruit compote & honey

Mediterranean Hummus Platter

hummus, grilled pita & garlic pita chips with marinated olives, pepperoncini, eggplant & bell pepper caponata, & tabbouleh salad

Seasonal Fruit & Vegetable Crudité +\$4

fresh fruit & julienne vegetables with garlic ranch dip

Fondue Station +\$4

traditional gruyere fondue served with fresh vegetables, pretzels & baguette

Poached Shrimp Cocktail +\$8

lemon wedges and house made cocktail sauce

Or select three hors d' Oeuvres

(See package enrichments for available options)

Salad Bar

*romaine lettuce & mixed field greens, tomatoes, cucumbers, olives, carrots & sliced red onion
shredded cheddar, parmesan, crumbled blue cheese, bacon & chopped egg
focaccia croutons & assorted dressings*

Carving Station

Served with warm dinner rolls & butter

(Select Two)

Turkey Breast with Gravy & Cranberry Compote
Sam Adams BBQ Beef Brisket with Onion Straws
Slow-Cooked Corned Beef & Cabbage
Sliced Sirloin with Roasted Shallot Jus +\$4
Herb-Crusted Prime Rib of Beef +\$6

Maple-Glazed Ham with Dijon Mustard
Sliced Top Round with Horseradish Cream & Au Jus
Rosemary & Parmesan-Crusted Pork Tenderloin
Salmon en Croûte with Lemon Dill Sauce
Sliced Tenderloin with Red Wine Au Jus +\$9

Accoutrement Station

Served with chef's choice seasonal vegetable side

(Select One)

Baked potato bar with all the fixings

Classic whipped & garlic smashed potato bar with a variety of toppings

Pasta station with a variety of fresh ingredients & choice of two sauces: vodka, marinara, alfredo or arrabbiata**

Risotto station with a variety of fresh ingredients & toppings**

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

Plated Luncheon \$45

Includes dinner rolls with butter, regular & decaffeinated Starbucks coffee & hot tea station.

Soups & Salads

(Select One)

Classic Caesar Salad with Focaccia Croutons & Parmesan	New England Clam Chowder
Mixed Field Green Salad with Balsamic Vinaigrette	Vegetable Minestrone with Pasta
Iceberg Baby Wedge with Bacon & Blue Cheese Dressing	Creamy Tomato Bisque
Julienne Apple Salad with Candied Walnuts, Chevre, Cider Vinaigrette	Italian Wedding with Meatballs & Orzo

Entrées

(Select Two plus One Vegetarian Option)

Poultry

Balsamic Grilled Chicken with Fresh Basil, Tomato Bruschetta, Tuscan Vegetables & Herb-Roasted Potatoes
Lemon Chicken Piccata with White Wine & Capers, Penne Pasta & Haricot Vert
Pecan-Crusted Chicken Breast with Whipped Sweet Potatoes, Garlic Spinach & Maple Rum Béchamel
Wild Mushroom Chicken Marsala with Penne Pasta & Roasted Tuscan Vegetables
Soy & Chili Marinated Chicken Stir-Fry with Brown Rice, Asian Vegetables, Green Onions & Cashews
Mediterranean Herbed Chicken with Charred Onion & Cherry Tomato Ragu, Truffled White Beans & Polenta
Chicken Saltimbocca with Prosciutto, Crispy Sage, Tuscan Vegetables & Roasted Potatoes

Seafood

Greek Chopped Salad with Feta Cheese, Kalamata Olives, Blackened Salmon & White Balsamic Vinaigrette
Herb & Panko-Crusted Cod with Lemon Caper Beurre Blanc, Roasted Fingerling Potatoes & Haricot Vert
Grilled Mahi-Mahi with Chili Mango Salsa, Coconut Rice & Charred Seasonal Vegetables
Citrus Broiled Salmon with Rosemary & Garlic, Wild Rice Pilaf & Green Beans Almandine
Tequila & Cilantro Marinated Grilled Shrimp Skewers with Pico de Gallo, Stewed Black Beans & Spanish Rice

Pork & Beef

Sweet & Hot Italian Sausage with Sautéed Bell Peppers, Mushrooms, Onions & Penne Pasta
Parmesan & Rosemary Crusted Pork Tenderloin with White Wine Steamed Broccoli, Roasted Garlic & Potatoes
Baked Mezze Rigatoni with Sweet & Hot Italian Sausage, Onions, Peas & Aged Mozzarella
Cranberry & Apple Stuffed Pork Loin with Grilled Asparagus & Roasted Potatoes
Red-Wine Braised Beef Short Ribs with Whipped Potatoes & Grilled Vegetables
Sam Adams BBQ Beef Brisket with Crispy Onion Straws, Aged Cheddar Mac n' Cheese & Sautéed Vegetables
Sliced Herbed Prime Rib of Beef with Grilled Asparagus & Baked Potato with Sour Cream & Chives **+\$6**
Petite Filet Mignon with Gorgonzola & Red Wine Au Jus, Whipped Potatoes & Sautéed Garlic Spinach **+\$9**

Vegetarian

Classic Eggplant Parmigiana with Penne Marinara & Tuscan Vegetables
Pasta Primavera with Zucchini, Summer Squash, Baby Spinach, Onions, Mushrooms & Parmesan Cheese
Stuffed Roasted Bell Peppers with Wild Mushroom & Leek Risotto

Desserts

(Select One)

New York Cheesecake	Flourless Chocolate Ganache Cake	Classic Tiramisu
Caramel Apple Tart	Strawberry Shortcake	Carrot Cake with Cream Cheese Frosting

Or select a stationed display of fresh-baked cookies, brownies & chef's choice dessert

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*



RIVER HIGHLANDS

DINNER PACKAGES

Packages are priced per person plus tax & 22% service unless otherwise noted. We will happily substitute items, accommodate dietary restrictions & create customized packages to fit any taste or budget. Minimums apply.

Buffet Dinner Package \$46

Includes dinner rolls with butter, Starbucks coffee & hot tea station

Starters

(Select Two)

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|---|--|
| Vegetable Crudité Display with Garlic Ranch Dressing | Baked Brie en Croûte with Sliced Apples & Baguette |
| Classic Caesar Salad with Focaccia Croutons | New England Clam Chowder |
| Mixed Field Green Salad with Assorted Dressings | Italian Wedding Soup with Meatballs & Orzo |
| Iceberg Wedge with Bacon, Blue Cheese & Cherry Tomatoes | Creamy Tomato Bisque |

Entrées

(Select Two plus a Vegetarian Option)*

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|--|--|
| Pecan-Crusted Chicken Breast with Maple Rum Béchamel | Cranberry & Apple Stuffed Pork Loin |
| Balsamic Grilled Chicken with Fresh Tomato Pesto | Red-Wine Braised Beef Short Rib |
| Baked Rigatoni with Italian Sausage, Peas & Mozzarella | Sam Adams BBQ Brisket with Crispy Onion Straws |
| Chicken Saltimbocca with Prosciutto & Sage | Chicken Marsala with Mushroom Demi-Glace |
| Italian Sausage with Roasted Bell Peppers & Onions | Lemon Chicken Piccata with White Wine & Capers |
| Porcini Mushroom Ravioli in a Truffle Cream Sauce* | Herb-Crusted Cod with Lemon Caper Beurre Blanc |
| Citrus Broiled Salmon with Rosemary & Garlic | Grilled Mahi-Mahi with Chili Mango Salsa |
| Classic Eggplant Parmigiana* | Pasta Primavera with Tuscan Vegetables* |
| Bell Peppers Stuffed with Mushroom & Leek Risotto* | Prime Rib of Beef with Au Jus +\$6 |

Or Select a Chef-Attended Carving Station** with Two Proteins & One Vegetarian Entrée (+\$100)

- | | |
|--|--|
| Turkey Breast with Gravy & Cranberry Compote | Maple-Glazed Ham with Dijon Mustard |
| Sliced Top Round with Horseradish Cream & Au Jus | Slow-Cooked Corned Beef & Cabbage |
| Rosemary & Parmesan-Crusted Pork Tenderloin | Sam Adams BBQ Beef Brisket with Onion Straws |
| Sliced Sirloin with Wild Mushrooms & Shallot Jus +\$4 | Salmon en Croûte with Lemon Dill Sauce |
| Herb-Crusted Prime Rib of Beef with Au Jus +\$6 | Sliced Tenderloin with Red Wine Au Jus +\$9 |

Accoutrement

(Select One Starch & One Vegetable)

- | | |
|------------------------------|---|
| Whipped Potatoes | Green Beans Almandine |
| Herb-Roasted Potatoes | Sautéed Tuscan Vegetables |
| Wild Rice Pilaf | Steamed Broccoli with Roasted Garlic & White Wine |
| Penne Marinara or Aglio Olio | Roasted Brussel Sprouts with Pancetta |
| Aged Cheddar Mac n' Cheese | Garlic Sautéed Spinach |

Desserts

(Select One)

- | | | |
|--|--------------------------------|------------------------|
| New York Cheesecake | Fresh-Baked Cookies & Brownies | Strawberry Shortcake |
| Flourless Chocolate Ganache Cake | Warm Caramel Apple Crisp | Assorted Mini Desserts |
| Carrot Cake with Cream Cheese Frosting | Classic Tiramisu | Chef's Seasonal Choice |

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

Plated Dinner \$49

Includes choice of fruit & vegetable crudité or artisanal cheese & cracker platter

Served with dinner rolls & butter, Starbucks coffee & hot tea station

First Course

(Select One)

Classic Caesar Salad with Focaccia Croutons & Parmesan Cheese
Mixed Field Green Salad with Balsamic Vinaigrette
Iceberg Baby Wedge with Bacon, Cherry Tomatoes & Blue Cheese
Mozzarella Caprese Salad with Tomatoes, Basil Pesto & Balsamic
Petite Maryland Crab Cake with Cajun Remoulade **+\$4**

New England Clam Chowder
Creamy Tomato Bisque
Italian Wedding with Meatballs & Orzo
Minestrone with Pasta, Beans & Vegetables
Seasonal Soup du Jour

Entrées

(Select Two plus a Vegetarian Option)

Poultry

Balsamic Grilled Chicken with Fresh Basil, Tomato Bruschetta, Grilled Tuscan Vegetables & Polenta
Lemon Chicken Piccata with White Wine & Capers, Penne Pasta & Garlic Haricot Vert
Pecan-Crusted Chicken Breast with Whipped Sweet Potatoes, Roasted Garlic Spinach & Maple Rum Béchamel
Roast Chicken with Wild Mushroom & Red Wine Jus, Whipped Yukon Gold Potatoes & Sautéed Vegetables
Soy & Chili Marinated Chicken Stir-Fry with Brown Rice, Asian Vegetables, Green Onions & Cashews
Mediterranean Chicken with Charred Onion & Cherry Tomato Ragu, Truffle White Beans, Escarole & Polenta
Chicken Saltimbocca with Prosciutto, Crispy Sage, Tuscan Vegetables & Roasted Potatoes

Seafood

Herb & Panko-Crusted Cod with Lemon Caper Beurre Blanc, Roasted Potatoes & White Wine Steamed Broccoli
Grilled Mahi-Mahi with Chili Mango Salsa, Coconut Rice & Charred Seasonal Vegetables
Citrus Broiled Salmon with Rosemary & Garlic, Wild Rice Pilaf & Green Beans Almandine
Tequila & Cilantro Marinated Shrimp Skewers with Pico de Gallo, Stewed Black Beans & Spanish Rice
Pan-Seared Bass with Brussel Sprout Risotto and Garlic Parmesan Haricot Vert **+\$6**

Pork & Beef

Italian Sausage & Marinated Bell Peppers, Mushrooms & Onions with Penne Pasta
Parmesan & Rosemary Crusted Pork Tenderloin, White Wine Steamed Broccoli & Roasted Garlic, Red Bliss Potatoes
Baked Mezze Rigatoni with Sweet & Hot Italian Sausage, Onions, Peas, Aged Mozzarella & Tomato Cream Sauce
Cranberry & Apple Stuffed Pork Loin with Grilled Asparagus & Rosemary Roasted Potatoes
Red-Wine Braised Beef Short Ribs with Whipped Yukon Gold Potatoes & Grilled Seasonal Vegetables
Sam Adams BBQ Beef Brisket with Crispy Onion Straws, Aged Cheddar Mac n' Cheese & Sautéed Vegetables
Herbed Prime Rib of Beef with Grilled Asparagus & Baked Potato with Sour Cream & Chives **+\$6**
8 ounce Filet Mignon with Gorgonzola, Red Wine Au Jus, Whipped Yukon Gold Potatoes & Creamed Spinach **+\$9**

Vegetarian

Classic Eggplant Parmigiana with Penne Marinara & Sautéed Tuscan Vegetables
Pasta Primavera with Zucchini, Summer Squash, Baby Spinach, Onions, Mushrooms & Parmesan Cheese
Roasted Bell Peppers Stuffed with Wild Mushroom & Leek Risotto
Penne Pasta Tossed with Fresh Tomatoes, Shredded Basil, Garlic & Feta Cheese

Desserts

(Select One)

New York Cheesecake

Flourless Chocolate Ganache Cake

Tiramisu

Strawberry Shortcake

Carrot Cake with Cream Cheese Frosting

Caramel Apple Tart

Or select a stationed display of assorted chef's choice desserts

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

Premium Reception & Plated Dinner Package \$68

Includes four butler-passed hors d'Oeuvres and one hour beer & wine open bar

Served with dinner rolls & butter, Starbucks coffee & hot tea station

First Course

Mozzarella Caprese with Basil, Tomatoes & Balsamic Reduction	New England Clam Chowder
Petite Maryland Crab Cake with Cajun Remoulade	Creamy Tomato Bisque
Chef's Homemade Gnocchi with Seasonal Ingredients	Seasonal Soup du Jour

Salad Course

Classic Caesar Salad with Focaccia Croutons & Parmesan Cheese
Mixed Field Green Salad with Balsamic Vinaigrette
Iceberg Baby Wedge with Bacon, Cherry Tomatoes & Blue Cheese
Julienne Apple & Frisee Salad with Field Greens, Candied Walnuts, Chevre & Cider Vinaigrette

Entrées

(Select up to Three plus a Vegetarian Option)

Poultry

Balsamic Grilled Chicken with Fresh Basil, Tomato Bruschetta, Grilled Tuscan Vegetables & Polenta
Lemon Chicken Piccata with White Wine & Capers, Penne Pasta & Garlic Haricot Vert
Pecan-Crusted Chicken Breast with Whipped Sweet Potatoes, Roasted Garlic Spinach & Maple Rum Béchamel
Roast Chicken with Wild Mushroom & Red Wine Jus, Whipped Yukon Gold Potatoes & Sautéed Vegetables
Soy & Chili Marinated Chicken Stir-Fry with Brown Rice, Asian Vegetables, Green Onions & Cashews
Mediterranean Chicken with Charred Onion & Cherry Tomato Ragu, Truffle White Beans, Escarole & Polenta
Chicken Saltimbocca with Prosciutto, Crispy Sage, Tuscan Vegetables & Roasted Potatoes

Seafood

Herb & Panko-Crusted Cod with Lemon Caper Beurre Blanc, Roasted Potatoes & White Wine Steamed Broccoli
Grilled Mahi-Mahi with Chili Mango Salsa, Coconut Rice & Charred Seasonal Vegetables
Pan-Seared Bass with Brussel Sprout Risotto and Garlic Parmesan Haricot Vert
Citrus Broiled Salmon with Rosemary & Garlic, Wild Rice Pilaf & White Wine Steamed Broccoli
Seafood Paella with Clams, Mussels & Shrimp Tossed with Peas, Bell Peppers & Onions in Saffron Rice
Black Pepper & Fennel Crusted Tuna with Lemon Aioli over Couscous with Arugula & Tomato Salad

Pork, Lamb & Beef

Parmesan & Rosemary Crusted Pork Tenderloin, White Wine Steamed Broccoli & Roasted Garlic, Red Bliss Potatoes
Cranberry & Apple Stuffed Pork Loin, Grilled Asparagus & Baked Potato with Sour Cream & Chives
Red-Wine Braised Beef Short Ribs with Whipped Yukon Gold Potatoes & Grilled Seasonal Vegetables
Herbed Prime Rib of Beef with Grilled Asparagus & Aged Cheddar Twice Baked Potato
12 oz. New York Strip with Brown Butter & Sage Roasted Fingerling Potatoes & Haricot Vert
Grilled Lamb Chop with Wild Mushroom & Potato Croquette, Roasted Cauliflower and Mint Parsley Pesto
8 oz. Filet Mignon with Gorgonzola, Red Wine Au Jus, Whipped Yukon Gold Potatoes & Garlic Sautéed Spinach

Vegetarian

Classic Eggplant Parmigiana with Penne Marinara & Sautéed Tuscan Vegetables
Pasta Primavera with Zucchini, Summer Squash, Baby Spinach, Onions, Mushrooms & Parmesan Cheese
Roasted Bell Peppers Stuffed with Wild Mushroom & Leek Risotto
Penne Pasta Tossed with Fresh Tomatoes, Shredded Basil, Garlic & Feta Cheese

Desserts

New York Cheesecake	Flourless Chocolate Ganache Cake	Tiramisu
Strawberry Shortcake	Carrot Cake with Cream Cheese Frosting	Caramel Apple Tart

Or select a stationed display of assorted chef's choice desserts

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

Cocktail Reception Package \$42

Includes one hour beer & house wine open bar, Starbucks coffee & tea, & assorted chef's choice desserts

Cold Displays & Appetizer Stations

(Select One)

Baked Brie en Croûte

warm baked brie in a puff pastry served with sliced apples & grilled baguette

Artisanal Cheese & Crackers

assorted domestic & imported cheeses, crackers, fruit compote & honey

English Tea Sandwiches

delicate display of cucumber, roast beef, turkey & chicken salad finger sandwiches

Mediterranean Hummus Platter

hummus, grilled pita & garlic pita chips, marinated olives & pepperoncini, eggplant & bell pepper caponata, & tabbouleh salad

Seasonal Fruit & Vegetable Crudité +\$4

fresh fruit & julienne vegetables with garlic ranch dip & hummus

Fondue Station +\$4

traditional warm gruyere fondue served with fresh vegetables, pretzels & baguette

Poached Shrimp Cocktail +\$8

lemon wedges & house made cocktail sauce

Butler-Passed Hors d'Oeuvres

(Select Five)

Beef & Pork Meatballs Fra Diavolo

Heirloom Tomato Bruschetta with fresh basil, garlic & EVOO*

Chicken Satay Skewers with Peanut Sauce

Traditional Deviled Eggs with Bacon & Chives

Southern-Fried Chicken with Honey Dijon

Smoked Salmon & Cucumber with Lemon Dill Crème Fraiche

Sam Adams BBQ Brisket Tacos with Napa Cabbage Slaw

Fresh Mozzarella & Cherry Tomato Skewers*

Stuffed Mushroom Caps with White Truffle Oil*

Orange Glazed Sesame Chicken Poppers

Vegetable Spring Rolls with Sweet Chili Sauce*

Three Cheese Vegetable Quesadilla*

Petite Corned Beef Reubens or Cuban Sandwiches

Panko-Crusted Eggplant Sliders with Roasted Red Pepper Puree & Feta*

Marinated Flank Steak & Chimichurri on Fried Plantain

Beef Sliders with Maytag Blue Cheese & Siracha Ketchup

Chicken Parmesan Sliders with Roasted Bell Peppers

Crab-Stuffed Mushroom Caps

Warm Gorgonzola Crostini with Honey*

(See package enrichments for additional options)

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

Stations Dinner Package \$50

Includes one hour beer & house wine open bar, Starbucks coffee & tea & assorted chef's choice desserts

Cold Displays & Appetizer Stations

(Select One)

Baked Brie en Croûte

warm baked brie in a puff pastry served with sliced apples & grilled baguette

Artisanal Cheese & Crackers

assorted domestic & imported cheeses, crackers, fruit compote & honey

Mediterranean Hummus Platter

hummus, grilled pita & garlic pita chips, marinated olives & pepperoncini, eggplant & bell pepper caaponata, & tabbouleh salad

Seasonal Fruit & Vegetable Crudit  +\$4

fresh fruit & julienne vegetables with garlic ranch dip

Fondue Station +\$4

traditional gruyere fondue served with fresh vegetables, pretzels & baguette

Poached Shrimp Cocktail +\$8

lemon wedges and house made cocktail sauce

(Or select three butler-passed hors d' Oeuvres)

Salad Bar

romaine lettuce & mixed field greens, tomatoes, cucumbers, olives, carrots, sliced red onion, bacon & chopped egg shredded cheddar, parmesan, crumbled blue cheese, focaccia croutons & assorted dressings

Carving Station

Served with warm dinner rolls & butter

(Select Two)

Turkey Breast with Gravy & Cranberry Compote
Sam Adams BBQ Beef Brisket with Onion Straws
Slow-Cooked Corned Beef & Cabbage
Sliced Sirloin with Roasted Shallot Jus+\$4
Herb-Crusted Prime Rib of Beef +\$6

Maple-Glazed Ham with Dijon Mustard
Sliced Top Round with Horseradish Cream & Au Jus
Rosemary & Parmesan-Crusted Pork Tenderloin
Salmon en Croûte with Lemon Dill Sauce
Sliced Tenderloin with Red Wine Au Jus +\$9

Accoutrement Station

Served with chef's choice seasonal vegetable

(Select One)

Baked potato bar with all the fixings

Classic whipped yukon gold & garlic smashed potato bar with a variety of toppings

Pasta station with assorted fresh ingredients & choice of two sauces: vodka, marinara, alfredo or arrabbiata**

Risotto action station with a variety of fresh ingredients & toppings**

(See package enrichments for additional options)

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*



RIVER HIGHLANDS

PACKAGE ENRICHMENTS & SERVICES

HORS D' OEUVRES \$2.50/per piece

Served butler-passed or stationed; priced per piece + tax & service

Poultry & Seafood

- Chicken Satay Skewers with Peanut Sauce
- Southern-Fried Chicken with Honey Dijon
- Chicken Pot Stickers with Sesame Ginger Soy Sauce
- Orange Glazed Sesame Chicken Poppers
- Chicken Parmesan Sliders with Roasted Bell Pepper
- Smoked Salmon on Sliced Cucumber with Dill & Lemon Crème Fraiche
- Crab-Stuffed Mushroom Caps
- Stuffed Littlenecks with Chorizo & Bell Pepper **+\$1**
- Seared Duck Breast on Brioche Toast with Pickled Onion & Cherry Compote **+\$1.50**
- Tuna Tartare on Crisp Wonton with Wasabi Mayo **+\$1.50**
- Shrimp Cocktail Shooters with House Cocktail Sauce & Lemon **+\$1.50**
- Bacon-Wrapped Scallops **+\$1.50**
- Coconut Shrimp with Sweet Chili Sauce **+\$1.50**
- Petite Maryland Crab Cakes with Cajun Remoulade **+\$1.50**
- Blackened Shrimp on Cheddar Poblano Polenta Cake **+1.50**

Beef, Pork & Lamb

- Beef & Veal Meatballs Fra Diavolo
- Sam Adams BBQ Brisket Tacos with Napa Cabbage Slaw
- Petite Corned Beef Reubens or Cuban Sandwiches
- Marinated Flank Steak on Toasted Plantain with Chimichurri
- Prosciutto-Wrapped Cantaloupe & Honeydew Melon Skewers
- Traditional Deviled Eggs with Bacon & Chives
- Serrano Ham Crostini with Fig Compote, Arugula & Port Balsamic Reduction
- Certified Angus Beef Sliders with Maytag Blue Cheese & Sriracha Ketchup **+\$1**
- Thai Steak Lettuce Cups with Roasted Peanuts, Cucumber, Mint & Sweet Chili Sauce **+\$1**
- Grilled Baby Lamb Chops with Mint Pesto **+\$1.50**
- Beef Carpaccio Crostini with Crispy Capers & Horseradish Cream **+\$1.50**

Vegetarian

- Heirloom Tomato Bruschetta with Fresh Basil, Garlic & EVOO
- Antipasto Skewers with Fresh Mozzarella, Cherry Tomatoes & Marinated Artichoke Hearts
- Herb & Panko-Crusted Eggplant Sliders with Feta & Roasted Pepper Puree
- Caramelized Pear & Gorgonzola Crostini with Honey & Balsamic
- Stuffed Mushroom Caps with White Truffle Oil
- Vegetable Spring Rolls with Sweet Chili Sauce
- Three Cheese Vegetable Quesadilla
- Seasonal Fresh Fruit Kabobs

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

COLD DISPLAYS & RECEPTION STATIONS

Priced per person +tax & 22% service unless otherwise noted. Chef-attended action stations are subject to a fee of \$100.

River Highlands Fruit & Vegetable Crudite \$9.50

Fresh julienned vegetables, sliced fruit & roasted garlic ranch dip

Baked Brie \$5.75

Brown sugar glazed brie cheese served warm in a puff pastry with sliced apples

Chilled Shrimp Cocktail \$4/per piece

Served with housemade cocktail sauce & lemon wedges

Raw Bar Market Price

A delicate display of poached shrimp, cherrystones & oysters on the half shell

Mixed Antipasti Display \$14

An assortment of cured meats, imported & domestic cheese, hot cherry peppers & pickled giardiniera vegetables, marinated olives, roasted red pepper salad, sliced baguette & crisp breadsticks with roasted garlic & olive oil

Fresh Seasonal Fruit Platter \$11

Vegetable Crudite \$6.50

Raw garden vegetables with roasted garlic ranch dip and blue cheese dressing

Artisanal Cheese & Cracker Platter \$10

Assorted domestic & imported cheese, crackers and sliced baguette with fruit compote & honey

Add baked brie +\$4

Mediterranean Platter \$8

Hummus, roasted red pepper puree, marinated olives & pepperoncini, tabbouleh salad, eggplant & bell pepper caponata with grilled pita bread & garlic pita chips

English Tea Sandwiches \$8.50

A tiered display of delicate cucumber, chicken salad & roast beef finger sandwiches

Mozzarella Caprese Platter \$12

Fresh mozzarella, tomatoes, fresh basil pesto, balsamic reduction & EVOO, served with garlic crostini

Chopped Salad Action Station \$17**

Your choice fresh ingredients tossed to order including mixed greens, romaine, tomatoes, cucumber, carrots, onions, shredded cheddar, parmesan, blue cheese, olives, grilled chicken, ham, crumbled bacon, dried cranberries, chopped egg, homemade croutons & assorted dressings

Add shrimp or sirloin steak +\$8

Fondue Station \$8

Choose from traditional gruyere, truffle parmesan, cheddar bacon or pepper jack chipotle. Served with fresh vegetables, pretzels & baguette

Deli Station \$16

Ham, turkey breast & roast beef with sliced cheeses, lettuce, tomato, onion, assorted sliced bread & sandwich rolls, condiments, pickle spears, coleslaw & potato chips

Add tuna salad & chicken salad +\$3

Add potato or pasta salad +\$4

Add soup or garden salad +\$5

Slider & Wing Bar \$18 (Select One Slider & Two Wing Flavors)

BBQ Pulled Pork or Pulled Chicken Sliders	Spicy Buffalo Wings
Sam Adams Beef Brisket Sliders	Honey BBQ Wings
Kobe Beef & Blue Cheese	Jamaican Jerk Wings
Chipotle Turkey & Cheddar	Asian Teriyaki Wings

Gourmet Flatbread Station \$16** (Select Two)

Classic Margherita with Fresh Mozzarella, Basil, EVOO & Marinara

Scalloped Potato with Rosemary, Caramelized Onion, Fontina, Mozzarella & Truffle Oil

Italian Sausage & Roasted Peppers with Mushrooms, Baby Spinach, Mozzarella & Marinara

Caramelized Pear & Gorgonzola with Balsamic Glazed Onions & Honey

Roasted Chicken & Pesto with Fresh Tomatoes and Ricotta Cheese

Prosciutto, Arugula, Fig Compote & Goat Cheese with Port Balsamic Reduction

Pancetta, Leek & Caramelized Shallots with Parmesan & Mozzarella

Primavera with Grilled Tuscan Vegetables, Mozzarella, Fresh Herbs, & Roasted Garlic Marinara

Sliced Eggplant, Roasted Tomatoes & Garlic with Ricotta Cheese & Red Pepper Flakes

Stir-Fry Action Station \$20**

Your choice of fried rice or lo-mein noodles with chicken, pork, tofu & a variety of fresh vegetables served with fortune cookies. **Add sirloin steak or shrimp +\$8**

Burger Bar \$20

Angus beef and choice of turkey or veggie burger patties, brioche buns, sliced cheeses, lettuce, tomato, onions, bacon, sautéed mushrooms, peppers, condiments, pickle spears & french fries

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

SNACKS, BEVERAGE STATIONS & BREAKS A LA CARTE

Starbucks Coffee & Tea Station \$30/gallon *(charged on consumption)*

Regular & decaffeinated Starbucks House Blend coffee & assorted Tazo Tea

Gourmet Starbucks & Biscotti \$7

Regular & decaffeinated Starbucks coffee, hot Tazo tea, whipped cream, flavored syrups, honey & cocoa powder, served with house made biscotti

Deconstructed Trail Mix Bar \$32/lb *(charged on consumption)*

Build your own snack mix with granola, dried fruit, chocolate chips & mixed nuts

Arnold Palmer 10th Tee \$6

Lemonade, iced tea, fresh lemon wheels, popcorn & TPC salty snack mix

Pick Me Up \$4/each *(charged on consumption)*

Assorted protein & granola bars served with Vitamin Water, Powerade & filtered water infused with fresh fruit

Chips & Salsa \$3.75

Tri-color tortilla chips & homemade salsa

TPC Nachos \$8.50

Tortilla chips, salsa, sour cream, warm chili con queso & guacamole

Kettle Chips \$3.75

House made kettle chips & French onion dips

TPC House Chips \$7.50

Old bay seasoned house made kettle chips sprinkled with blue cheese, bacon, green onions & balsamic reduction

Gourmet Cookies \$3

Assorted fresh-baked chocolate chip, oatmeal raisin, toffee & sugar cookies

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

DESSERT STATIONS & DISPLAYS

Fresh-Baked Cookie & Brownie Platter \$3

Assorted cookies and double fudge brownies

Assorted Petit Fours & Mini Cheesecakes \$5.25

Sundae Bar \$7.50

Vanilla and chocolate ice cream with a variety of toppings and sauces

Chocolate Fondue \$7.50

Choose from Belgian dark, classic milk chocolate or Nutella. Served with fruit, marshmallows, pretzels, angel food cake & sugar cookies

Candy Bar \$32/lb (*charged on consumption*)

Assorted candies displayed in glass jars and bowls

Chef's Mini Dessert Display \$6.75

A variety of bite-size cheesecakes, tartlets, cookies, cheesecakes, & petit fours

Venetian Table \$8.75

Assorted Italian pastries, eclairs, chocolate covered strawberries, soufflé cakes, dessert bars & mini cannoli

Chocolate Dipped Strawberries \$2.50/per piece

Fresh strawberries dipped in white and dark Belgian chocolate

Tiered Cupcake Display \$8.50

An assortment of frosted cupcakes displayed on cake stands and dessert trays

Smoothie Bar \$8.50

Choose from a variety of flavors blended to order (additional \$100 chef attendant fee applies)

**Denotes vegetarian options. Certain items can be prepared gluten-free upon request.*

***Chef Attendant Fee of \$100 applies to all action stations*

BEVERAGE & BAR PRICING

Priced individually or by the gallon & charged on consumption. We can special order liquor, wine & beer on request.

Non-Alcoholic Beverages

Starbucks House Blend Coffee	\$30/gallon	Coke, Diet Coke, Sprite, Ginger Ale	\$3/each
Assorted Hot Tazo Tea	\$18/half gallon	Assorted Juices	\$3/each
Hot Cocoa with Whipped Cream	\$18/half gallon	Dasani Bottled Water	\$3/each
Warm Apple Cider	\$20/half gallon	Powerade	\$3/each
Iced Tea & Lemonade	\$18/half gallon	San Pellegrino Sparking Water	\$6/each
Fruit Punch	\$18/half gallon	Sparkling Cider	\$12/bottle

Bar Pricing

Charged individually or on consumption, plus tax & 22% service. Drink tickets are also available upon request.

Mixed Drinks	\$7.50	Domestic Beer	\$6
Premium Mixed Drinks	\$9.50	<i>Budweiser, Bud Light, Michelob Ultra, Sam Adams, Lagunitas IPA</i>	
Cordials	\$8.50	Imported Beer	\$7
Martinis/On the Rocks	\$12	<i>Heineken, Heineken Light, Corona, Corona Light, Peroni, Amstel Light</i>	
Champagne	\$8	House Wine by the Bottle	\$32
Wine by the Glass	\$9	<i>Cabernet Sauvignon, Merlot, Pinot Grigio, Chardonnay, White Zinfandel</i>	

Bar Packages

Per person pricing plus tax & 22% service. Extended open bar pricing available upon request

Two Hour Beer & House Wine Bar \$18

Tableside Wine Service \$8.50

Bottles of red & white house wine at each table with meal service. (Maximum 3 bottles per table)

Guests may provide their own wine at a corkage fee of \$16 per bottle

Detailed wine list and additional options available upon request

A/V EQUIPMENT, SPECIALTY RENTALS & SERVICES

Please inform us of any specialty items & needs you will require at the time of booking. A minimum of two weeks is required to ensure availability including complimentary items. Pricing may vary for specialty items obtained from outside providers. Please note that a designated member of your party will be responsible for setting up & running of a/v equipment. You may bring in your own equipment, décor & rentals with prior approval.

A/V & SPECIALTY EVENT RENTALS

LCD Projector	\$75
6x6 Foot Projector Screen	\$25
10x10 Foot Projector Screen	\$50
42" Flat Screen TV	\$75
Laptop/Projector Hookup	\$25
IPOD/MP3 Hook Up	\$50
Portable Sound System with Mic	\$50
12x18 Foot Dancefloor	\$250
Floor Length Table Linens	\$15+
Specialty Table Overlays	\$6+
Specialty Napkins & Chair Sashes	\$1.25+
Cake Cutting (\$1.25/person or flat rate of \$125)	
Golf Gifts & Logo'd Merchandise (prices vary)	

COMPLIMENTARY ITEMS & SERVICES

Wireless High-Speed Internet
Flip Chart with Markers
Easel Stands
Wireless / Lavalier Microphone
Podium
Power Strips & Extension Cords
6' x 8' Tables, Banquet Tables & Chairs
Ceiling Drapery (white, available in pavilion)
Table Skirting & Overlays (white or ivory)
Table Overlays (white or ivory)
Linen Napkins (in select colors)
Cocktail Tables (limited availability)
Ladies' & Men's Locker Room Amenities
Customized Floorplans & Set-ups*
Cleaning & Breakdown*
Event Planning & Menu Consultation

Detailed information on the above offerings can be provided upon request. Floral arrangements, uplighting, ice sculptures, personalized cakes, photo booths & other services can be contracted through our preferred vendors.

**Set ups exceeding normal standards or set-up changes requested within 24 hours of a scheduled function may incur an added labor charge. A \$100 cleaning fee will be charged for use of prohibited items such as glitter & confetti. It will be the responsibility of the customer to reimburse TPC River Highlands for any damage, loss or liability incurred by any guests or organization contracted by the customer before, during and after any function. Items left at the facility for a period exceeding two weeks will become the property of TPC River Highlands.*



GOLF AT TPC RIVER HIGHLANDS

As part of the PGA TOUR's acclaimed TPC Network of premier clubs, TPC River Highlands adheres to the highest standards of service and operational excellence. Set on a bluff over-looking the Connecticut River, our course is also an Audubon Cooperative Sanctuary, ensuring remarkable conditions and superb playability all season long.

OUTINGS & GATHERINGS

Pricing and availability is available upon request.

At TPC River Highlands, you and your guests will enjoy the impeccable service and outstanding amenities that have distinguished the PGA TOUR as one of the most revered brands in the world. From the 1st tee to the 19th hole, we make sure every guest feels like a PGA TOUR player. Whether you are hosting a large corporate outing, fundraising golf tournament, business networking opportunity or an intimate day of golf with family and friends, our team will work to ensure every detail is taken care of, so you can focus on what's really important: connecting with friends or solidifying business relationships in a truly unforgettable setting.

Let our PGA Golf Professionals customize a format that works best for your group and orchestrate all of the details from planning to execution – including tournament operations, catering and merchandising. Complement your golf event with TPC-logo'd tournament merchandise for lasting recognition; choose from a variety of delicious meal packages and on-course refreshments, or treat your guests to a world-class golf clinic hosted by one of our award-winning teaching professionals.

Available services & amenities:

- **Visual Advertising & On-Course Signage Placement**
- **Registration Assistance & Set-up**
- **Personalized Cart Signs & Premium-Brand Club Rentals**
- **Complimentary Practice Balls**
- **Golf Instruction & Clinics by PGA Professionals**
- **Sponsorship Packages**
- **Yardage Guides, Tournament Rules Sheets & Customized Scorecards**
- **Contest Hole Management & Professional Scoring**
- **Customized Catering Packages & World-Class Dining**
- **On-Course Refreshments, Boxed Meals & Beverage Cart Service**

GROUP GOLF INSTRUCTION

Pricing starts at \$175 an hour per professional.

TPC River Highlands' PGA Professionals are among the most experienced golf instructors in the area. With group instruction offered to groups from 2 to 100 participants, golf instruction has proven to be one of the most creative and effective ways to entertain clients, inspire staff development, or bookend your meeting. Featuring a 23 acre practice facility with a private teaching tee, short game area and indoor access, the team at TPC River Highlands is sure to leave a lasting impression on your teammates, clients or friends.

For further information contact Ron Scheyd, , at ronscheyd@pgatourtpc.com, or at 860.635.5000 x146

GOLF GIFTS & MERCHANDISE

For lasting corporate recognition or personalized keepsakes to memorialize your special event, TPC River Highlands offers a full-service merchandising program. Our award-winning golf shop features a wide array of premium-brand, attractively-priced logo'd apparel, tournament awards, tee gifts and incentive items, as well as an assortment of exclusive gifts, golf accessories and equipment. Customize your merchandise with your name or corporate logo, or consider treating your guests to an official TPC River Highlands or PGA TOUR logo'd item.

Golf shop gift cards, logo'd bag tags, tee gifts and additional customized options include but are not limited to:

Nike Solid Performance Basic Polo with Custom Logo *(available in 24 colors)*

36-48 \$42/ea 48-72 \$39/ea 72+ \$36/ea

Nike Therma-Fit Cover Up with Custom Logo *(available in 16 colors)*

36-48 \$52/ea 48-72 \$49/ea 72+ \$46/ea

Ahead Lightweight Cotton or Tech Hat with 2 Logos *(available in 23 colors)*

54-72 \$19/ea 72+ \$17/ea

ON-THE-COURSE MEAL BOXES & REFRESHMENTS

Meal boxes & cart coolers are available on a pre-order basis. Please speak to a staff member when booking your event or outing to order on-course meals. You may also customize a cooler (limit one per cart) with your favorite snacks and beverages or order refreshments from our beverage cart service

Boxed Continental Breakfast \$10

Bagel with cream cheese, piece of whole fruit & orange juice

Boxed Breakfast Sandwich \$13

Toasted English muffin with egg, cheese & sausage or bacon, piece of whole fruit & orange juice

Boxed Lunch \$17

Choice of deli-style turkey & smoked gouda, ham & aged cheddar, or roast beef & provolone sandwich wrap with lettuce, tomato & individually packaged condiments. Includes an apple, potato chips & chocolate chip cookie

Gourmet Boxed Lunch \$21

Choice of chicken caesar wrap, turkey club with applewood smoked bacon, Italian hoagie with sundried tomato aioli, waldorf chicken or tuna salad. Includes an apple, potato chips, chocolate chip cookie & 10th Tee bar

PGA TOUR Sponsor Survival Kit \$30

Two Michelob Ultra, two Grey Goose cocktail minis, Nature's Valley granola bars & lemonade

BEVERAGE CART SERVICE & PRICING

(can be billed on consumption or purchased individually on a cash basis)

Assorted Juice	\$3	Individual Mini Liquor	\$8
Snack Mix	\$4	Domestic Beer	\$6
Chips & Pretzels	\$2.50	Imported Beer	\$7
Assorted Candy	\$2.50	Coke, Diet Coke, Sprite or Ginger Ale	\$3
1 st Tee & 10 th Tee Bars	\$4.50	Dasani and Powerade	\$3



RIVER HIGHLANDS

MEMBERSHIP INFORMATION & BENEFITS

TPC River Highlands' golf, amenities and exceptional benefits make it one of the most coveted private club memberships in the state of Connecticut as well as an unmatched venue for client entertainment and premier corporate events. The golf course at TPC River Highlands was named by Golf Digest "One of the Top 10 Golf Courses in the State" and the "Best Private Course in the State" by Connecticut Golfer Online for six consecutive years.

TPC River Highlands' members enjoy a sense of community, camaraderie and belonging. Our members enjoy a variety of golf events, Men's and Women's leagues, "nine-and-dine" couples golf, family tournaments, and member-guest events all in addition to the normal roster of tournaments such as club championship, member-member and more. The membership and golf staff at TPC River Highlands can help you find a regular golf game and introduce you to other golfers of similar ability.

Our members also have exclusive access to a one of a kind, 23 acre championship practice facility. Rated as one of the top-5 practice facilities on the PGA TOUR by the players themselves, members enjoy a 360 yard driving range, a 10,000 square foot putting green and a 19,000 square foot short game facility. In addition to golf, TPC River Highlands has a pool and tennis courts open to members and their guests. A gorgeous New England-style clubhouse, ideal for relaxing after a round of golf with friends or clients, and multiple dining options make TPC River Highlands an all-inclusive club for your personal and business needs.

In addition to your access here at home, your TPC River Highlands membership goes on the road with you. As a member, your privileges are extended to the entire TPC Network, including private and resort golf courses nationwide.

Current membership opportunities at TPC River Highlands include:

- Corporate Memberships
- Personal Memberships
- Social Memberships

For more information contact Ryan Harbour at ryanharbour@pgatourtpc.com or at 860-635-5000 x141.



RIVER HIGHLANDS

CONTACT US

Book a consultation with our experienced team of golf & hospitality professionals today!

FOOD & BEVERAGE, CATERING & EVENT COORDINATION

Executive Chef

Bill Murdocca

billmurdocca@pgatourtpc.com

860.635.5000 x126

Food & Beverage Director

Elisa Calkins

elisacalkins@pgatourtpc.com

860.635.5000 x123

Sous Chef

Amanda Pitcher

amandapitcher@pgatourtpc.com

860.635.5000 x126

GOLF OUTINGS, INSTRUCTION & PROGRAMMING

Head Golf Professional

Larry Antinozzi, PGA

larryantinozzi@pgatourtpc.com

860.635.5000 x125

Assistant Golf Professional

Ron Scheyd, PGA

ronscheyd@pgatourtpc.com

860.635.5000 x146

General Manager

David Corrado, PGA

davidcorrado@pgatourtpc.com

860.635.5000 x122