



Event Pricing

Mulligan's Main Dining Room

This room will comfortably seat 50- 55 guests for a buffet. We can accommodate up to 60 guests for plated functions. There is a rental fee of \$300.00 for three hours with an additional \$100.00 an hour or part of an hour thereafter.

Rental of Mulligan's Tavern & Grille

A \$500.00 deposit for three hours with an additional \$100.00 an hour or part of an hour thereafter.

A \$1500.00 restaurant rental fee for the entire restaurant. The deposit (that will be applied toward the rental fee), is due at the time of signing a finalized contract.

Chef Attended Stations

Any station attended by a chef will incur a \$75.00 fee, plus any food and beverage purchase.

Bartender

Any function requiring a bar set up and bartender will incur a \$100.00 fee per bartender.

Mulligan's Tavern & Grille

A 20% taxable service charge and a 6.5% Florida State Sales Tax will be applied to all food and beverage prices



Policies and Procedures

All facilities of Victoria Hills Golf Club and Mulligan's Tavern & Grille are non smoking, unless outside the building.

All rental fees cover contracted time. A one hour grace period is provided prior for client set-up. Any overage will accrue a \$100.00 per hour charge or part of an hour.

Rental fees are to insure proper maintenance, set-up, breakdown, and reasonable cleanup. Glitter and or confetti use is prohibited. Please note: Any excessive cleanup will accrue extra charges.

Centerpieces, all props, their set up and breakdown are the responsibility of the client. All decorations must meet with the approval of the fire department codes. Prior permission is required for all wall or ceiling hanging props. Any club property breakage replacement fees are the responsibility of the client. An additional damage deposit may be required and will be refunded within 30 days following the event minus any accrued charges.

A deposit is required for every event equal to 50% of the total event charges or \$500.00 whichever is greater. The balance along with a guaranteed number of guests is due 7 days prior to events for weddings and/ or complete restaurant rental, 72 hours prior for all other events. Total event charges will apply for all cancellations less than 72 business hours prior to event. A 50% total of event charges will apply for all cancellations within 14 business days prior to the event. A 25% total event charge will apply for cancellations within 30 business days prior to the event.

The deposit is non-refundable if cancellation occurs after the contract is signed.

Contract changes will require a new contract and signature.

Catering menus are guidelines designed to assist you in selecting a menu for your event. Our staff will be happy to prepare a customized proposal to meet your specific needs. All priced are subject to change without notice. Menu pricing will be confirmed by our Food and Beverage Director with a contract.

Mulligan's Tavern & Grille will provide upon request one taste testing or two guests only per function. The tasting will be available for the tentative selection of the main entrée(s) only on served events. Tasting is not permitted with buffet menus. The tasting will be conducted once the contract is signed and the deposit has been paid. Taste testing is available for functions of 100 or more guests.

Scheduling will be within 90 days of the event.

All open bar requests will require a clients credit card on file. The balance is to be paid in full at the conclusion of the event with no exceptions. All food, alcoholic and non alcoholic beverages must be purchased from Victoria Hills Golf Club, excluding special event cakes. The law prohibits any and all alcoholic beverages brought onto any of the clubs premises.

Mulligan's Tavern & Grille



Plated Breakfast

All entrees are served with fresh gourmet coffee or tea

The Scramble

*Scrambled eggs, crisp bacon, sausage, breakfast potatoes,
homemade biscuits or toast*

\$7 pp

Country Morning

*Homemade buttermilk biscuits and sausage gravy,
scrambled eggs, southern style grits with butter
and sliced seasonal tomatoes*

\$9 pp

Eggs Benedict

*A traditional favorite,
Poached fresh eggs, warm slices of Canadian bacon, served on a
toasted english muffin and topped with a gourmet
Hollandaise sauce*

\$12 pp

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Breakfast Buffets

Continental

***Fresh juice, coffee, tea and assorted pastries
\$6 pp***

Fast Play

***Fresh juice, coffee, and tea
Scrambled eggs, crisp bacon, sausage, breakfast potatoes
and assorted muffins
\$9 pp***

Slow Play

***Fresh juice, coffee, and tea
Fresh seasonal fruit, scrambled eggs, crisp bacon, sausage,
breakfast potatoes, belgian waffles, assorted muffins,
assorted cold cereals
\$12 pp***

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Plated Lunch Salads

All entrées are served with fresh rolls, butter and non alcoholic beverages

Mandarin orange, spinach salad

Fresh mandarin orange slices, with baby spinach, served chilled with your choice of dressing.

\$9 pp

Georgia peach marinated chicken salad on Boston bib lettuce

Fresh chicken salad, flavored with a Georgia peach marinade and slices. Served atop handpicked Boston bib lettuce

\$11 pp

Victoria Greens Salad with chicken

Our signature salad served with gourmet mixed baby greens, Fresh Granny Smith apple slices, bleu cheese crumbles And caramelized walnuts with a raspberry vinaigrette

\$11 pp

Substitute tenderloin of beef \$12 pp

Substitute fresh gulf shrimp \$13 pp

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Plated Lunch Entrée

Each entrée is served with your choice of fresh mixed green salad or soup dujour, chef's choice of starch, fresh seasonal vegetables, homemade dinner rolls, butter and your choice of non alcoholic beverages.

Stuffed Portabella Mushroom

*A jumbo portabella mushroom seasoned and grilled.
Filled with a wild mushroom dressing and topped with an
avocado, basil pesto.*

\$12 pp

Homemade Vegetarian Lasagna

*Handmade lasagna, cooked al dente, layered with fresh grilled
vegetables and blended cheeses. Served with a traditional
Marinara sauce.*

\$13 pp

Sautéed Chicken Picatta

*Two lightly breaded chicken breasts, sautéed with fresh lemon juice and
blended seasonings. Topped with a delicately balanced, fresh caper Beurre
Blanc sauce.*

\$14 pp

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Hawaiian BBQ, Grilled Chicken Breast

Chef's special Hawaiian BBQ sauce, glazed over two marinated grilled chicken breast's and topped with a delicious pineapple chutney sauce

\$14 pp

Chicken Marsala

Two marinated chicken breasts, lightly sautéed with sliced wild mushrooms and topped with a rich, smoky flavored, Marsala wine sauce.

\$14 pp

Grilled Sirloin "Hunter" Style

A 5 oz slice of tender sirloin, grilled to order. Topped with a rich, seasonal tomato and wild mushroom Demi-glace sauce

\$15 pp

"California" Shrimp Scampi

Fresh Gulf Shrimp, sautéed in a full bodied, oak chardonnay, garlic butter with seasonal tomatoes and sliced California avocados. Served over, Al Dente linguini pasta.

\$15 pp

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Sliced Prime Rib

*An 8 oz cut of seasoned, tender prime rib.
Served with a golden brown, English "pop over" and
a traditional Au Jus sauce*

\$16 pp

Broiled Red Snapper

With a Snow Crab Filling

*A fresh filet of Red Snapper, filled with handpicked snow crab meat and
served with a full bodied, oak chardonnay, lemon butter sauce.*

\$16 pp

Grilled Copper River Salmon

*A 6 oz, fresh cut piece of Copper River Salmon
Lightly seasoned and grilled to perfection.
Topped with a fresh fruit, mango salsa.*

\$16 pp

Fresh Gulf Shrimp

And Jumbo Lump Crab Meat Filling

*Freshly caught Gulf Shrimp delicately seasoned,
Filled with a Jumbo Lump, Crab Meat Dressing.
Broiled to perfection and topped with a classic, tarragon reduced
béarnaise sauce.*

\$16 pp

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Lunch Buffets

Each buffet includes a 12 item salad bar.

One choice of the following starches: roasted red bliss potatoes, garlic mashed potatoes, rice pilaf, baked ziti or angle hair pasta.

One choice of the following vegetables: Sautéed seasonal vegetables, seasoned broccoli or green beans.

Carved Entrée

The pricing for each carved item is per person and includes a non carved entrée of your choice. A \$75.00 Chef attended fee will apply to all carved stations.

*Honey Glazed Ham \$14 pp
Whole Roasted Turkey \$14 pp
Beef Top Round \$15 pp
Roasted Pork Tenderloin \$17 pp
Roasted Prime Rib \$18 pp
Beef Tenderloin \$19 pp*

You may choose not to have a carved entrée. The pricing for the following selections include any two non-carved items. \$16 pp

*Chicken Piccata
Chicken Marsala
Chicken Pesto
Chicken Parmesan
Grilled Chicken with Pineapple Salsa
Grilled Salmon with Fresh Fruit Salsa
Blackened Catch of the Day
Center Cut Roasted Pork loin
Vegetable Lasagna*

*Boneless Stuffed Pork Chops
Sliced London broil
Meat Lasagna
Stuffed Shells
Stuffed Red Snapper
Grilled Rib eye
Stuffed Flounder
Broiled Flounder
Grilled Sirloin "Hunter" Style*

Non alcoholic beverages are included in pricing.

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Tournament Event Lunches

Deli Box Lunch

Your choice of sliced honey glazed ham, roasted turkey breast and seasoned pastrami. American or Swiss cheese. White, wheat and rye bread, or Kaiser rolls. Also included is your choice of Cole slaw, pasta salad and chips. Served with sliced tomatoes, onions, lettuce and pickles. Cookies, lemonade or ice tea.

\$12 pp

Sandwich or Wrap Box Lunch

Your choice of chicken, tuna, egg or ham salad. Served as a wrapped sandwich or on a croissant. With fresh fruit salad, tomato, lettuce and onion. Cookie, chips, lemonade or ice tea

\$12 pp

Deli Buffet

Fresh sliced honey glazed ham, roasted turkey breast and seasoned pastrami. American and Swiss cheese. White, wheat and rye bread, or Kaiser rolls. Cole slaw, pasta salad, chips, sliced tomatoes, onions, lettuce, pickles and cookies. Lemonade or ice tea.

\$14 pp

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Tournament Event Lunches

Sandwich or Wrap Buffet

Your choice of chicken, tuna, egg or ham salad. Served as a wrapped sandwich or on a croissant. With fresh sliced fruit, tomato, lettuce and onion. Cookies, chips, lemonade or ice tea.

\$14 pp

Grilled Buffet

Hot dogs or hamburgers, fresh sliced cheese, real baked beans, potato salad, pasta salad and coleslaw. Sliced tomatoes, onions, lettuce and pickles. Apple and Peach Cobbler. Lemonade or ice tea.

\$14 pp

Picnic Buffet

Southern style fried chicken, or our delicious BBQ basted chicken. Corn on the cob, potato salad, pasta salad and apple pie. Lemonade or ice tea.

\$15 pp

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Plated Dinner Entrée

Each entrée is served with your choice of fresh mixed green salad or soup dujour, chef's choice of starch, fresh seasonal vegetables, homemade dinner rolls, butter and your choice of non alcoholic beverages.

Stuffed Portabella Mushroom

A jumbo portabella mushroom seasoned and grilled. Filled with a wild mushroom dressing and topped with an avocado, basil pesto.

\$15 pp

Homemade Vegetarian Lasagna

Handmade lasagna, cooked al dente, layered with fresh grilled vegetables and blended cheeses. Served with a traditional Marinara sauce.

\$16 pp

Chicken Marsala

Two marinated chicken breast's, lightly sautéed with sliced wild mushrooms and topped with a rich, smoky flavored, Marsala wine sauce.

\$17 pp

Chicken "Oscar"

Two breaded chicken breasts, pan fried golden brown. Served with fresh picked crab meat, seasoned asparagus and topped with a traditional Hollandaise sauce.

\$17 pp

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Sautéed Chicken Picatta

Two lightly pan-fried chicken breasts, sautéed with fresh lemon juice and blended seasonings. Topped with a delicately balanced, fresh caper Beurre Blanc sauce.

\$17 pp

Hawaiian BBQ Grilled Chicken Breast

Chef's special Hawaiian BBQ sauce, glazed over two marinated chicken breast's and topped with a delicious pineapple chutney sauce.

\$17 pp

Chicken "Angelo"

Two pan seared chicken breasts, sautéed with shitake mushrooms, kalamata olives, artichokes, and onions. Topped with crumbled feta cheese.

\$17 pp

"California" Shrimp Scampi

Fresh Gulf Shrimp, sautéed in a big bodied, oak chardonnay, garlic butter with seasonal tomatoes and sliced California avocados. Served over, Al Dente linguini pasta.

\$18 pp

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Grilled Sirloin

An 8 oz slice of tender sirloin, grilled to order. Topped with a rich, seasonal tomato and fresh mushroom Demi-glace sauce.

\$18 pp

Grilled Copper River Salmon

A 6 oz fresh cut piece of Copper River Salmon, Seasoned and grilled to order. Topped with a delicate sun dried tomato pesto.

\$19 pp

Broiled Red Snapper

With a Snow Crab Filling

A fresh fillet of Red Snapper filled with handpicked snow crab meat and served with a full bodied, oak chardonnay, lemon butter sauce.

\$19 pp

Molasses Glazed Pork Tenderloin

A molasses marinated and glazed pork tenderloin, seared to perfection, sliced and served over a delicious black bean cilantro sauce.

\$20 pp

Sliced Prime Rib

An 8 oz or 10 oz cut of seasoned, tender prime rib. Served with a golden brown, English "pop over" and a traditional Au Jus sauce.

8 oz \$18 pp

10 oz \$22 pp

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Steak “Danti”

A 6 oz slice of seasoned, center cut tenderloin grilled to order. Topped with fresh picked blue crab meat and a caramelized bleu cheese glaze.

\$21 pp

Atlantic Grouper “Key West”

Fresh caught Atlantic Grouper, pan seared golden brown, with a delicately balanced key lime Beurre Blanc.

\$21 pp

Seared Sesame Thai Tuna

A slice of fresh Ahi Tuna, encrusted in toasted sesame seeds, cooked to order and served with a Thai peanut sauce.

\$21 pp

Chateaubriand

A succulent, thick center cut of tenderloin. Seasoned and roasted to perfection. Served over a fresh wild mushroom Demi-Glace sauce.

\$23 pp

Filet Mignon

A 6 oz or 10 oz center cut of tenderloin, seasoned and grilled to perfection. Served on a toasted crustini and topped with a traditional tarragon reduced Béarnaise sauce.

6 oz \$24 pp

10 oz \$28 pp

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Dinner Buffets

*Each dinner buffet includes a 12 item salad bar
Dessert selections are not inclusive of dinner pricing*

Two choices of the following starches: Dijon Glazed Red Bliss Potatoes, Seasoned Herb Red Bliss Potatoes, Au Gratin Potatoes, Baked Potato, Rice Pilaf or Spanish Rice

*Two choices of the following vegetables:
Fresh broccoli, Green Beans Almandine, Seasonal Vegetable Medley, Glazed Baby Carrots,
Squash Provençal or Braised Cabbage*

Tradition Buffet

*Your choice of one carved item and one buffet entrée
\$25 pp*

Extravaganza Buffet

*Your choice of one carved item and two buffet entrees
\$32 pp*

Entrée Choices

*Mesquite Smoked Pork Loin with traditional Au Jus
Our signature "Greek" Chicken, or Chicken Breast "Hunter" style
Grilled Copper River Salmon served with a fresh picked Cilantro Dressing
Delicate Broiled Flounder, Succulent Seafood Jambalaya
Carved Beef Tips served in a bold, burgundy wine sauce, with shitake mushrooms
Marinated Flank Steak with a traditional Demi-Glace*

Carved Entrees

*A fully seasoned Top Round, Smoked Turkey Breast, Black Forest Ham, Mesquite Smoked Pork Loin,
Tender Prime Rib, Chateaubriand*

Non alcoholic beverages are included in pricing.

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Cold Hors D' Oeuvres

Pricing is per person

Jumbo Gulf Shrimp

Fresh caught jumbo gulf shrimp, peeled, seasoned and served chilled \$8.00

Traditional Deviled Eggs \$3.00

Assorted Finger Sandwiches

Your choice of chicken, tuna, ham or egg salad. Served on fresh baked bread and served in bite size portions \$3.00

Fresh Seasonal Fruit Display

A fresh selection of, seasonal fruit and berries. Attractively displayed for your guests to enjoy. \$4.00

Assorted Canapés

Golden brown crustinis, topped with a mixture of savory garnishes. \$4.00

Fresh vegetable display with a chive onion spread \$3.00

Cascading mixture of gourmet cheeses and seasonal fruit display \$6.00

Cedar Plank Smoked Salmon or Trout Display \$5.00

Mixture of fine and blended cheeses Display \$4.00

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Hot Hors D' Oeuvres

Pricing is per person

Fresh filled mushroom caps, with a seasoned sausage filling \$3.50

Optional seafood filling \$4.25

Rumaki, a soy-ginger marinated water chestnut, wrapped with smoked bacon

And topped with a sliver of chicken liver. \$4.00

Miniature Quiche Lorraine

A delicate pastry filled with an egg, onion, cream, mushroom and seasoned filling. Baked golden brown and topped with bacon. \$4.00

Fresh Chicken Drumettes \$5.00

Southern style chicken tenders with smoky BBQ and honey mustard sauce \$3.00

Homemade Meatballs

Your choice of our homemade meatballs. "Swedish" style, or Sweet and Sour \$3.25

Marinated Chicken Pineapple Brochettes

Our marinated chicken breast, fresh pineapple and pepper brochettes, skewered and grilled. \$4.00

Succulent Main Diver Scallops Wrapped in Bacon

A sweet and moist sea scallop wrapped in smoked bacon and lightly seared \$5.00

Pot Sticker Dumplings with Spicy Mustard Sauce \$4.00

Coconut Gulf Shrimp

Coconut breaded gulf shrimp fried golden brown \$5.00

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Desserts

Fresh Strawberries Dipped in Chocolate Fondue \$5.00 pp

Ice Cream or Sherbet (Two Scoop Serving) \$4.00 pp

Banana Split Layered Cake \$5.00 pp

Chocolate Chip Layered Cake \$5.00 pp

Individual Cheesecakes

Assorted flavors of fresh cheesecake \$5.00 pp

Assorted Finger Desserts

*An assortment of cannolies, miniature cheesecakes, éclairs and cream puffs.
\$5.50 pp*

Banana Fosters and Cherries Jubilee Station \$7 pp

This station is chef attended for your guests with a \$45.00 fee.

Our Glorious Chocolate Fountain

*A flowing fountain of chocolate, with an array of fresh fruits, marshmallows,
brownies, pretzels, and pound cake for dipping.*

Minimum of 75 guests. \$650.00

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Bar Service

<i>Domestic Beer.....</i>	<i>\$3.00</i>
<i>Import Beer.....</i>	<i>\$3.50</i>
<i>Draft Beer Domestic (10oz).....</i>	<i>\$2.00</i>
<i>House wine.....</i>	<i>\$5.00</i>
<i>Well Liquor.....</i>	<i>\$5.00</i>
<i>Mid shelf liquor.....</i>	<i>\$6.50</i>
<i>Call Brands.....</i>	<i>\$8.00</i>

Bar Packages

<i>Open Bar per person per hour.....</i>	<i>\$19.00</i>
<i>Draft Beer & House wine per person per hour...</i>	<i>\$10.00</i>
<i>House wine by the bottle.....</i>	<i>\$18.00</i>
<i>Domestic Keg Beer..... (160 beers)</i>	<i>\$220</i>
<i>Import Keg Beer..... (160 beers)</i>	<i>\$300</i>

*Cash Bar and Cash Limit Bars available all participants need
To be 21 yrs of age*

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