



## *Golf Outing Package*



*800 Ridge Pike, Lafayette Hill, PA 19444 ~ 610.238.4581  
www.theaceclubonline.com*



## ***Our Golf Outing Package includes:***

- *Green Fees and Cart Fees*
- *\$10.00 per person credit at The ACE Club Golf Shop*
- *Bag Tag, Divot Tool & Yardage Book OR a hat with your logo*
  - *Practice Balls & use of Practice Range*
  - *Guest Lockers and Full Locker Room Privileges*
    - *Final Scoring results compiled by our Professional Golf Staff*
    - *Private Pavilion for your event*
- *Caddies & Forecaddies are optional (additional fee)*

***\$205.00 per player***

## ***For your information:***

- *Proper attire is required*
- *Metal Spikes are prohibited*
- *Food & Beverage selections are optional and may be tailored to suit your needs*
- *Golf Outings are restricted to Tuesday's, require a shotgun start and require a 72 player minimum*

## ***The ACE Club Contact Information:***

### ***Golf***

*Linda Nevatt, PGA / LPGA  
Director of Golf  
610.238.4584  
[lnvatt@kempersports.com](mailto:lnvatt@kempersports.com)*

### ***Food & Beverage/ Membership***

*Miki Newell  
Executive Assistant to the General Manager  
610.238.4594  
[mnewell@kempersports.com](mailto:mnewell@kempersports.com)*



## **Prior to Tee Time** **Breakfast**

### ***Deluxe Continental - \$18***

*Fresh Squeezed Orange Juice  
Fruit Danish, Muffins and Bagels  
Fruit Preserves, Cream Cheese and Sweet Butter  
Fresh Sliced Seasonal Fruit  
Freshly Brewed Coffee and Tea Selections*

### ***The ACE Breakfast - \$26***

*Fresh Squeezed Fruit Juices  
Fruit Danish, Muffins and Bagels  
Fruit Preserves, Cream Cheese and Sweet Butter  
Assorted Yogurts and Granola  
Scrambled Eggs with Chives  
French Toast with Warm New England Maple Syrup  
Applewood Smoked Bacon and Breakfast Sausage  
Roasted Red Bliss Potatoes  
Fresh Sliced Seasonal Fruit  
Freshly Brewed Coffees and Tea Selections*

### ***Add an Omelet Station - \$10***

*Apple wood Smoked Bacon, Lancaster Ham, Smoked Salmon,  
Mushrooms, Bell Peppers, Onions, Tomatoes and Cheddar Cheese*



*All prices are per person  
A 20% service charge and 6% sales tax will be added to all food and beverage pricing*





## **Lunch Buffets**

### ***Cold Cut Deli Buffet - \$25***

*Platters of Cold Cuts Including: Turkey Breast, Ham and Salami with  
American, Swiss and Provolone Cheese's  
Iceberg Lettuce, Sliced Tomatoes, Onions and Pickles  
Assorted Breads Including: Wheat, White and Rye  
Tuna Salad  
Coleslaw  
Potato Salad  
Potato Chips  
Assorted Cookies and Brownies  
Lemonade and Iced Tea*

### ***All American Buffet - \$29***

*Grilled Burgers with appropriate condiments  
Hot Dogs with Sauerkraut and Baked Beans  
Grilled Half Chicken with Lemon and Honey Glaze  
Potato Salad  
Macaroni and Tuna Salad  
Buttered Corn on the Cob  
Potato Chips  
Assorted Cookies and Brownies  
Sliced Watermelon  
Lemonade and Iced Tea*

## **Boxed Lunches**

*Sandwich of your Choice with Lettuce and Tomato on a Whole Wheat Wrap, White, Wheat or Rye Bread, Apple, Potato Chips, Granola Bar, Chef's Choice of Salad and Canned Beverage*

***Choose from: Turkey, Ham, Tuna or Roast Beef - \$20***

## **On Course Beverages & Snacks**

*Served at Hole #'s 9 & 13*

*Assorted Soda, Gatorade, Bottled Water and Snacks: \$10.00 per person  
Domestic Canned Beer, Assorted Soda, Gatorade, Bottled Water and Snacks: \$16.00  
Imported Canned Beer, Assorted Soda, Gatorade, Bottled Water and Snacks: \$18.00*

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**Prior to Dinner**

**Cocktail Hour**

***Cold Hors d'Oeuvres***

*(Choice of One)*

*Large Vegetable Crudité Tray with Dipping Sauce*

*Or*

*Large Domestic and Imported Cheese Tray*

***Hot Hors d'Oeuvres***

*(Includes all of the following ~ served Butler Style)*

*Tomato and Basil Bruschetta*

*Beef Satay with Toasted Sesame Seeds*

*Mini Crab Cakes with Spicy Remoulade*

*Spanakopita (Spinach and Feta in Phyllo)*

*Sesame Chicken with Honey Mustard Sauce*

*Vegetable Spring Rolls with Sweet Chili Dipping Sauce*

**\$22**

*(based on one hour)*

*All prices are per person*

*A 20% service charge and 6% sales tax will be added to all food and beverage pricing*



## **Dinner Buffets**

### ***Beef and Ale Buffet - \$29***

*Tortilla Chips and Salsa  
Buffalo Chicken Wings with Blue Cheese and Celery  
Steamed Mussels with Lemon, Garlic and Local Beer  
Potato Skins with Bacon, Cheddar and Green Onion  
Meatballs with Tomato and Basil Sauce  
Sliced Hot Roast Beef with Gravy, Hot Peppers,  
Horseradish, Sliced Provolone and Kaiser Rolls  
Apple Pie and Chocolate Cake  
Coffee, Decaf and Hot Tea*

### ***Tex-Mex BBQ - \$32***

*Tortilla Soup  
Salsa and Chips with Guacamole and Sour Cream  
Chopped Salad with Toasted Cumin and Lime Dressing  
BBQ Baby Back Ribs  
Chicken w/ Chipotle and Honey Glaze  
Baked Salmon with Cilantro Pesto  
Sautéed Corn with Red Pepper and Green Onion  
Rice and Beans  
Key Lime Pie and Fruit Salad  
Coffee, Decaf and Hot Tea*

### ***Steakhouse Buffet - \$49***

*Iceberg Wedge with Blue Cheese and Bacon  
Grilled Sirloin with Caramelized Onion and Red Wine Sauce  
Buttery Herbed Mushrooms and Caramelized Onions  
Roasted Chicken with Lemon and White Wine  
Grilled Salmon  
Baked Potato  
Chef's Choice of Vegetable  
Cheese Cake and Chocolate Cake  
Coffee, Decaf and Hot Tea*

*All prices are per person  
A 20% service charge and 6% sales tax will be added to all food and beverage pricing*



# Beverage Service

## ***Our Premium Bar Includes:***

*Smirnoff and Smirnoff Citrus Vodka, Beefeater Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Tequila, Seagram's 7 Blended Whiskey, V.O. Canadian Whiskey, Jack Daniels Tennessee Whiskey, Jameson Irish Whiskey, J & B Scotch, Johnnie Walker Red Scotch, Wild Turkey Bourbon, Southern Comfort, Christian Brothers Brandy, Amaretto, Peach Schnapps, Midori Melon, Kahlua, Tia Maria, Chardonnay, Cabernet, White Zinfandel and Domestic Bottled Beer*

## ***Our Top Shelf Bar Includes:***

*Ketel One Vodka, Grey Goose & Grey Goose Orange Vodka, Plymouth Gin, Bombay Sapphire Gin, Bacardi 8 Rum, Myers Dark Rum, 1800 Reposado Tequila, Crown Royal Whiskey, Jameson Irish Whiskey, Dewar's Scotch, Johnny Walker Black Scotch, Chivas Regal Scotch, Makers Mark Bourbon, Amaretto Di Saronno, Bailey's Irish Cream, Sambuca, Chardonnay, Pinot Grigio, Cabernet, White Zinfandel and Domestic and Imported Bottled Beer*

## ***Open Bar Pricing, Per Person by the Hour***

	<u>Premium</u>	<u>Top Shelf</u>	<u>Beer/Wine/Soda</u>
<i>One Hour</i> .....	\$20.....	\$25.....	\$15.50
<i>Two Hour</i> .....	\$25.....	\$30.....	\$17.25
<i>Three Hour</i> .....	\$30.....	\$35.....	\$21.75
<i>Four Hour</i> .....	\$35.....	\$40.....	\$26.00

## ***\*Consumption Bar***

*Bartenders keep a running tab throughout the event of what your guests consume. Payment of the tab is then rendered upon the conclusion of the event.*

## ***\*Cash Bar***

*(All Cash Bar Prices include Service Fee)*

*Each member of your Outing pays individually for their beverages.*

*~ All Bars are subject to a \$125.00 per Bartender Fee - 1:50 ratio*

*~ A complete list of Wine & Champagne is available upon request.*

*Mimosa's, Bloody Mary's and other varieties of Punch are available upon request (priced per gallon)*

*\*Consumption Bars and Cash Bars must generate a minimum of \$125 in sales.*

*If the minimum sales figure is not generated during the event, the client is responsible for the net difference upon the conclusion of the event.*

*Prices for Beverage Service are subject to a 20% Service Fee*