

—THE GOLF CLUB—
YANKEE TRACE
City of Centerville —

BANQUET & EVENT
OFFERINGS

10000 Yankee Street
Centerville, OH 45458
937-401-1203

nmiro@centervilleohio.gov



The Clubhouse

The Golf Club at Yankee Trace makes every effort to exceed your expectations by providing a sophisticated yet comfortable atmosphere, exquisite views, professional service, and fresh, flavorful food.

Whether you are in need of an exclusive space for a group of 10 friends or a reception for 250 guests, we would be honored to host your private event--breakfast or lunch meeting, golf outing, wedding, rehearsal dinner, post-wedding brunch, birthday or retirement party, shower, or business retreat — our 32,000 square foot clubhouse can provide personalized services to make your event a one of a kind showcase for lasting memories.

There is no better setting in any season than the prestigious Golf Club at Yankee Trace, which has been voted as the best course in the Dayton region for 20 consecutive years.

We look forward to hosting you and your guests.



Reception

Passed Hors D'Oeuvres

Priced per ten pieces



Cold

Yankee Dip Crostini	\$35
Tomato & Mozzarella Bruschetta	\$35
Raspberry & Brie Phyllo Cups	\$35
Honey & Almond Goat Cheese Phyllo Cup	\$35
Deviled Eggs	\$40
Shrimp & Lobster Crostini	\$50
Beef Crostini with Horseradish Cream	\$50



Hot

Meatballs: BBQ or Swedish	\$30
Cheddar Cheese Puffs	\$30
Spanakopita	\$35
Chicken Potsticker	\$40
Mac n Cheese Croquettes	\$40
Chicken Wings	\$40
Mozzerella Cheesesticks	\$40
Candied Bacon	\$40
Coconut Chicken	\$40
Coconut Shrimp	\$40
Southwest Spring Roll	\$45
Beef Empanada	\$45
Chicken Satay	\$50
Beer Battered Shrimp	\$50
Mini Beef Wellington	\$50
Cheeseburger Sliders	\$50
Pulled Pork Sliders	\$50
Crispy Chicken Sliders	\$50
Bacon Wrapped Scallop	\$55
Brie en Croute	\$55

Reception

Stationary Reception Display

Priced per person

Savory

Crudité	\$3
Grilled Vegetable Display	\$4
Fruit Display	\$4
Spinach & Artichoke Dip (cold)	\$4
Yankee Dip with Assorted Crackers	\$4
Domestic Cheese Display	\$5
Shrimp Cocktail	\$7
International Cheese Display	\$8
Smoked Salmon	\$9

Sweet

Brownies & Cookies	\$4
Chocolate Cherry Almond Bars	\$4
Lemon Bars	\$4
Candy Bar	\$5
Mini Cakes and Petit Fours	\$6



Reception Stations - Enhancements

Priced per person

*All stations charged per person with
one chef attendant per station at \$50 per 1 hour*

Reception Stations

Carving Station served with Rolls and Sauce

Select One:

Glazed Ham	\$9
Turkey Breast	\$9
Yankee Roast Beef	\$10
Premium: Prime Rib	\$15
Beef Tenderloin	\$19

Yankee Side Bar **\$5**

Garlic Smashed Potatoes or Mac & Cheese
Broccoli
Shredded Cheddar Cheese, Bacon,
Scallions, Sour Cream, Ham, Red Onion,
Gravy, Diced Tomato, Ranch

Sweets Bar **\$8**

Assorted Cookies, Mini Cheesecake,
Lemon Bars, & Brownies

Ice Cream Sundae Bar **\$8**

Late Night Snacks

Late Night Displays

Priced per 10 guests

Munchies

Crudit�	\$30
Marcona Almonds	\$30
Pretzel Bites	\$30
Fruit Display	\$40
Spinach & Artichoke Dip (cold)	\$40
Yankee Dip with Assorted Crackers	\$40
Candied Bacon	\$40
Chicken Wings	\$40
Domestic Cheese Display	\$50
Shrimp Cocktail	\$70
International Cheese Display	\$80

Hot & Cheesy

Pizza (per pizza)	\$15
Hot Spinach Dip	\$30
Loaded Saratoga Chips	\$30
Nachos	\$30
Mozzerella Cheese Sticks	\$40
Mac n Cheese Croquettes	\$40
Jalapeno Poppers	\$40

Cravings

French Fries	\$25
Onion Rings	\$30
Candied Bacon	\$40
Chicken Wings	\$40
Pigs in a Blanket	\$40
Chicken Fingers	\$40
Cheeseburger Sliders	\$50
Pulled Pork Sliders	\$50
Crispy Chicken Sliders	\$50
Beer Battered Shrimp	\$50
Coconut Shrimp	\$50
Hog Wings	\$50



Dinner Buffet

Dinner Buffet

Priced per person

All buffet dinners are served with rolls & butter

Pick 2	One Salad, Two Sides, Two Entrees	\$32
Pick 3	One Salad, Two Sides, Three Entrees	\$36

Salads

Yankee Salad

Spinach and Spring Mix Greens, Red Grapes,
Candied Walnuts, Blue Cheese and White Balsamic
Vinaigrette

Garden

Spring Mix, Carrots, Tomatoes, Cucumber, Italian
Vinaigrette or Ranch

Caesar

Romaine, Croutons, Parmesan, Caesar Dressing

Greek

Romaine, Shaved Red Onion, Feta Cheese,
Kalamata Olive, Banana Pepper, Tomato, and
Greek Vinaigrette

Spinach

Bacon, Sliced Red Onion, Blue Cheese, Grape
Tomato, Balsamic Vinaigrette

Sides

- Rosemary and Thyme Roasted Red Potatoes
- Garlic Smashed potatoes
- Scalloped Potato
- Baked Macaroni and Cheese
- Rice Pilaf
- Creole Rice
- Glazed Baby Carrots
- Steamed Broccoli
- Grilled Asparagus with Balsamic Reduction
- California Medley
- Green Bean Almondine
- Seasonal Vegetable Medley
- Garlic Bread

Dinner Buffet

Dinner Buffet

Chicken

Buttermilk Breaded
Piccata
Marsala
Bourbon Glaze
Parmesan
Caprese

Pork Loin

Cider Maple Glaze
Mushroom Demi Glace
Balsamic Reduction

Seafood

Glazed Orange Roughy and Pineapple Salsa
Blackened Cod with Remoulade
Salmon with White Wine Cream Sauce
Salmon with Bourbon
Salmon with Thai Chili Glaze
Shrimp Scampi

Pasta

Spaghetti & Meatballs
Linguine Chicken Alfredo
Penne Primavera
with Tomato Cream Sauce
Lasagna with Meat or Vegetarian
Farfalle with Prosciutto, Mushroom, and
Peas in Parmesan Cream

Beef

Brisket Barbecued or in Pan Gravy
Yankee Roast Beef au Jus:
Sirloin
Prime Rib +\$5
Filet (Tenderloin) +\$9

Dinner Plated

Make a Duo Plate

Choose any two entrees to pair together. Pricing based on the higher priced entrée, with \$10 added.

Plated Dinner

Priced per person

Inclusive of one salad, rolls & butter

Seafood - *includes 2 sides*

Glazed Orange Roughy with Pineapple Salsa	\$24
Shrimp with Thai Chili Sauce, Bourbon Sauce, Arabiata (Spicy Tomato), or Scampi	\$30
Cod blackened with remoulade sauce, or seared with White Wine Cream Sauce	\$29
Seared Salmon with White Wine Cream Sauce, Bourbon Sauce, or Thai Chili Glaze	\$34

Beef & Pork - *includes 2 sides*

Pork Loin with Cider Maple Glaze or Mushroom Demi Glace	\$27
Yankee Roast Sirloin of Beef marinated slow roasted sirloin served au jus	\$35
Brisket BBQ or with Pan Gravy	\$31
NY Strip Steak grilled and served with Demi Glace	\$40
Roasted Prime Rib with Au Jus	\$45
Filet of Beef Tenderloin seared and served with Demi Glace	\$48

Chicken - *includes 2 sides*

Buttermilk Fried Chicken: crispy breaded white meat chicken	\$26
Chicken Piccata sautéed chicken breast with white wine caper sauce	\$30
Chicken Marsala sautéed chicken breast with mushroom marsala sauce	\$30
Crispy Bourbon Glazed Chicken Breast	\$26

Pasta

Spaghetti & Meatballs	\$22
Chicken Alfredo	\$22
Penne Primavera fresh seasonal vegetables with Penne (V)	\$24
Farfalle with Prosciutto, Mushroom, and Peas in parmesan cream sauce	\$24
Lasagna with Beef or Vegetables	\$22

Dessert Buffet or Plated

Dessert
Add Dessert to any Buffet or Plated Meal
Priced per person

Dessert	
Cheesecake	\$5
Triple Chocolate Cake	\$7
Flourless Chocolate Cake	\$7
Carrot Cake	\$6
Cherry Cobbler	\$4
Peach Cobbler	\$4
Peanut Butter Mousse	\$7
Key Lime Mousse	\$7
Cookies & Brownies	\$4



Beverage

Beverage Packages

Priced per person

Includes all mixers

Beer & Wine

House Beer Selections
House Wine Selections
Iced Tea & Soda

Per Person First Hour \$12
Per Person Each Additional Hour \$6

Yankee Full Bar

House Beer Selections
House Wine Selections
House Liquor Selection
Iced Tea & Soda

Per Person First Hour \$15
Per Person Each Additional Hour \$7



Premium Full Bar

Premium Beer Selections
Premium Wine Selections
Premium Liquor Selection
Iced Tea & Soda

Per Person First Hour \$18
Per Person Each Additional Hour \$8

Beverage

A La Carte Beverage

Priced per beverage

If you would prefer, we can set up a hosted consumption or a cash bar

Beverage

Hosted Bar*

Cash Bar^

Domestic Beer

\$4

\$5

Import/Premium Beer

\$5

\$6

House Wine

\$7

\$8

Premium Wine

\$9

\$10

House Cocktail

\$7

\$8

Premium Cocktail

\$9

\$10

N/A Beverage

\$1.50

\$2

**Hosted Bar subject to tax and service charge when billed.*

^Cash Bar prices are inclusive of tax.



Guidelines

Prior to booking your event, we will work together to create a proposal which outlines the details for your event, along with beverage and menu selections, and a total cost estimation reflective of your proposed number of guests.

Room Rental Charges

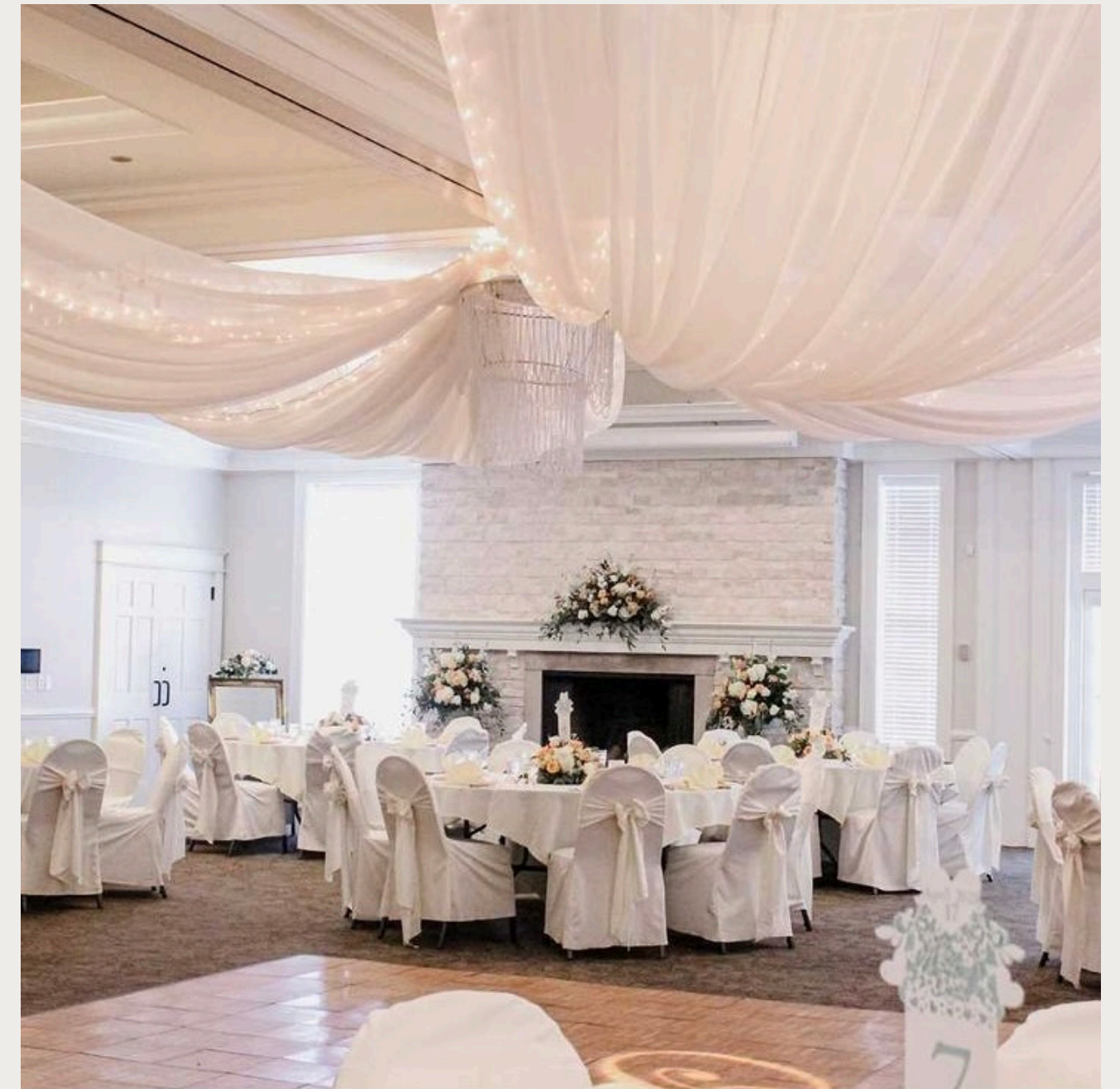
\$250.00 for one-half of the ballroom

\$500.00 for the entire ballroom

\$500.00 for the Restaurant and Bar

\$150.00 for the Academy room

\$250.00 for the Patio



Guidelines

We offer complementary tasting for four individual wedding reception hosts in which you may select 4 items to sample. Additional tasting selections are subject to a la carte pricing at a 50% discount.

Deposit

A non-refundable security deposit of \$500.00 (or \$1,000.00 for full ballroom) and a signed contract must be on file to reserve event space.

Guarantee

Exact attendance for all events must be made by the authorized representative no later than 12:00 noon three (3) days in advance of the event and will be charged as your final count, . If the guarantee is not received in our office by the 3 days deadline, your most recent attendance will be charged and will not be subject to change. All charges are based on the guarantee, or the actual number of guests served, whichever is greater. Rooms are available for the time confirmed in the contract. Evening events are rented for a 5-hour time frame. An additional \$200.00 charge will apply if any part of an additional hour over the 5-hour time frame is exceeded.

Menu Selections

Menu selection must be made a minimum of 14 days prior to the function date. Menu selection cannot be changed less than seven (7) days before function date. The host is responsible for providing color coded place cards (in alphabetical order) indicating who receives which entrée for a plated event. Customized menus can be developed for your special event.

Any special dietary needs must be communicated to Events Manager at least 7 days prior to the event to ensure the Chef can accommodate these needs

Prices are subject to applicable Ohio Sales Tax and a 22% Service Fee.

Cancellation

Any advance fee deposit are non-refundable. We request that all cancellations be in writing and signed.



CONTACT US

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