



## ***MENU OFFERINGS***

4901 Linglestown Road • Harrisburg, PA 17112 | **717-657-3212**  
[events@colonialgolftennis.com](mailto:events@colonialgolftennis.com) | [www.ColonialGolfTennis.com](http://www.ColonialGolfTennis.com)

*Updated 03/01/2023*



## WELCOME!

*It's time to start planning! Colonial Golf & Tennis Club is here to make sure your event gets the space, appeal, and personal attention it deserves.*

## WHAT WE OFFER

Colonial Golf & Tennis Club provides flexible event rooms, on-site catering, and food and beverage options to suit your needs. We are the best place in Central PA to host a multitude of events:

- Indoor or outdoor weddings
- Bridal and baby showers
- Banquets and special events
- Holiday parties
- Family or group celebrations
- Plus MORE







# ROOM RENTAL

## BALLROOM AND COLONIAL ROOM

### BALLROOM

Our Ballroom is our most versatile room and is perfect for any gala, business meeting, or dinner party. A chandelier, picture frame wall molding, and a high ceiling create an elegant space for any event. Equipped with a partition, our Ballroom can be broken in half to create our Colonial Room or a standalone space with a dance floor. A built-in bar on the Colonial side offers the perfect place for beverage service.\* The wood paneling dance floor on the Ballroom side creates a focal point for presentations or a designated spot for a DJ.

#### ROOM CAPACITY

Round Table Seating: 230 guests  
Cocktail Party Setup: 350 guests  
U-Shaped Seating: 50 guests

### COLONIAL ROOM

For events that are too small for our full Ballroom, but too large for our Fairway Room, our partitioned Colonial Room offers the stylish look of our Ballroom with a more intimate space. It is versatile for sit-down meals and cocktail style events, while also having a built-in bar.\*

#### ROOM CAPACITY

Round-Table Seating: 45 guests  
Cocktail Party Setup: 60 guests  
Conference Setup: 45 guests  
U-Shaped Seating: 50 guests

*\*Note:* Bar offerings are not automatic in a banquet package and require separate fees.



# *ROOM RENTAL*

## **FAIRWAY ROOM AND CONNECTING ROOMS**

### **FAIRWAY ROOM**

Overlooking our 18th green, The Fairway room is the perfect space for your next bridal shower, birthday party, or dinner party. Floor-to-ceiling windows line the far wall, offering scenic golf course views wherever you are in the room. The Fairway Room can be rented as a single room, or open up the two adjacent rooms to double its capacity. The attached Revere Room and Hancock Room are perfect for cocktail hour for weddings, fundraisers, and holiday parties. With complimenting designs and easy flow between them, all three room may be used for one event without the space feeling distorted or broken apart.

#### **ROOM CAPACITY**

Round Table Seating:	45 guests
Cocktail Party Setup:	75 guests
Conference Setup:	40 guests

### **REVERE AND HANCOCK ROOMS**

#### **REVERE ROOM**

Connecting right next door to our Fairway Lounge, the Revere can be opened to expand existing space or as a standalone space. The Revere room is perfect as a standalone for small meetings and conferences, as it provides privacy without feeling crowded.

#### **HANCOCK ROOM**

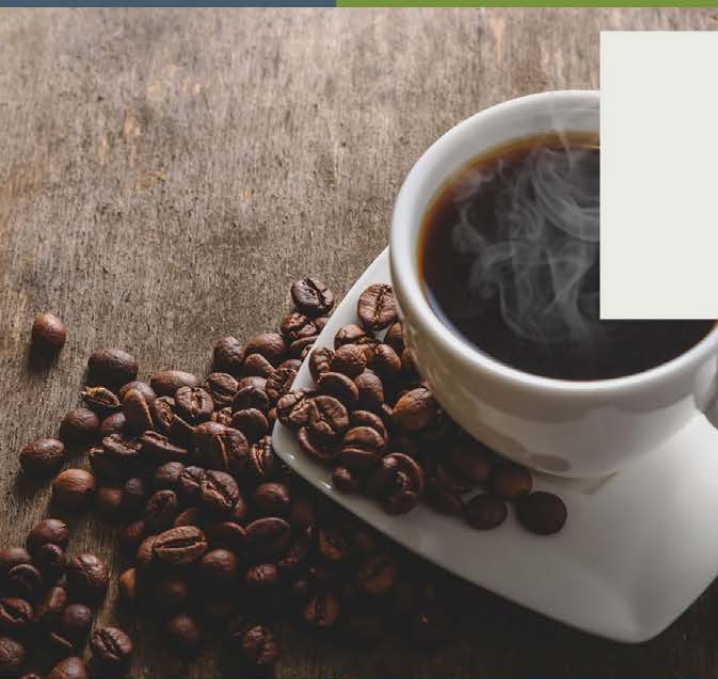
Much like our Revere Room, our Hancock Room is ideal for small meetings and seminars. It is the last room on our Fairway side, with plenty of natural light and a small balcony. It is often used in tandem with our Revere Room to open more space as needed for meetings. The possibilities are endless with our Fairway rooms to mix and match for your event!

#### **BOTH ROOMS CAPACITY**

Sit-Down Dining:	20 guests
Conference Setup:	20 guests
U-Shaped Seating:	20 guests







# **BREAKFAST OFFERINGS**

## **COFFEE AND TEA STATION**

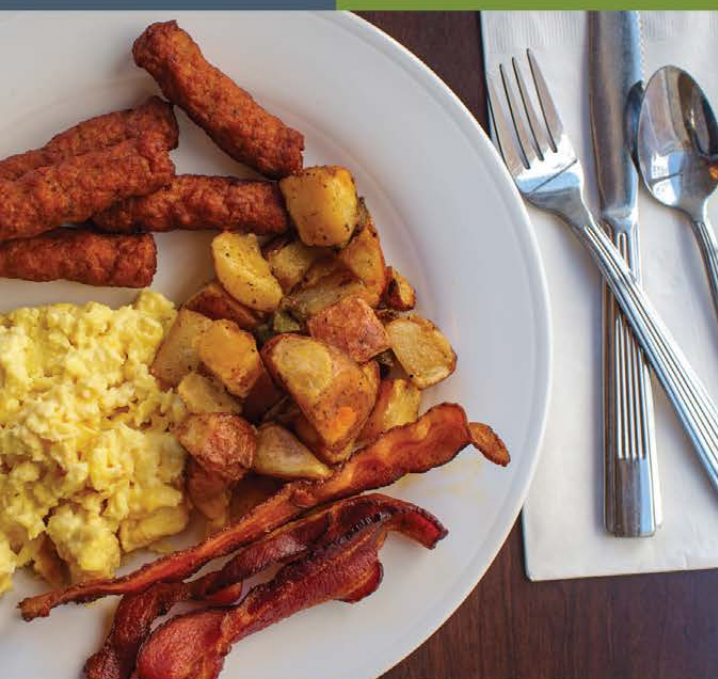
- Regular and decaffeinated coffee
- Hot water and assorted tea bags
- Cream and sugar

*Only \$5/Person*

## **CONTINENTAL BREAKFAST**

- Seasonal fresh fruit
- Assorted coffee cakes, muffins, and danishes
- Orange juice
- Coffee, hot tea, and iced tea station

*\$17/Person*



## **BREAKFAST BUFFET**

- Scrambled eggs
- Choice of either sausage links or applewood smoked bacon
- Choice of either pancakes or French toast
- Potatoes O'Brien
- Wheat, white, and rye toast
- Assorted bagels
- Cream cheese, whipped butter, and fruit preserves
- Season fresh fruit
- Coffee, hot tea, and iced tea station

*\$22/Person*

## **BRUNCH BUFFET**

- Seasonal fresh fruit
- Assorted muffins, bagels, coffee cakes and danishes
- Cream cheese, whipped butter, and fruit preservers
- Live omelet station (\$60 attendant fee)
- Belgian waffles
- Applewood smoked bacon and sausage links
- Potatoes O'Brien
- Sweet cheese blintz
- Orange, cranberry, and apple juice
- Coffee, hot tea, and iced tea

*\$32/Person*

*All pricing subject to a 20% service charge. Bartender fees and non-alcoholic beverages also subject to PA sales tax.*

# LUNCH OFFERINGS

## LIGHT FARE

- Garden salad with ranch and balsamic dressing
- Assorted wraps and sandwiches:
  - Tuna or chicken salad (*choice of 1*)
  - Turkey, ham, or roast beef (*choice of 2*)
- Pasta, potato, or macaroni salad (*choice of 1*)
- Crudite or fresh fruit tray (*choice of 1*)
- Chips and pretzels
- Cookies and brownies
- Coffee, hot tea, iced tea, and lemonade

**\$22/Person**

## LUNCHEON BUFFET

- Garden salad with ranch and balsamic dressing
- Fresh baked rolls with butter
- Choice of two entrées
- Chef choice of vegetables and starch
- Choice of dessert
- Coffee, hot tea, and iced tea

## ENTRÉE SELECTIONS

- **Pasta al forno:** baked penne, marinara sauce with Italian sausage, topped with parmesan
- **Chicken scampi:** sautéed boneless chicken in a white wine butter sauce
- **Chicken cordon bleu:** maple glazed bacon and Swiss cheese topped on roasted chicken breast
- **Boston baked scrod:** fresh scrod fillet topped with seasoned breadcrumbs
- **Beef marsala:** tender beef tenderloin tips with mushrooms sautéed in a marsala wine sauce
- **London broil:** steak sliced and grilled in a sweet port wine sauce

**\$32/Person**







# HORS D'OEUVRES OFFERINGS

## TRAYS AND PLATTERS

- **Crudite** *\$6/person*  
Petite cut raw vegetables with buttermilk ranch
- **Fresh Fruit** *\$6/person*  
Sliced seasonal fruit with a sweet cream dip
- **Artisan Cheese Board** *\$12/person*  
Domestic cheese with assorted crackers and  
Dijon Mustard
- **Grilled Vegetables** *\$6/person*  
Marinated and grilled seasonal vegetables
- **Charcuterie** *\$18/person*  
Imported meats with assorted crackers and  
Dijon mustard
- **Cheese and charcuterie combo board** *\$17/person*  
Domestic cheese and imported meats with Dijon  
mustard and fruit preserves
- **Italian Market Display** *\$18/person*  
Salami, capicola, and smoked provolone with an  
assortment of marinated tortellini, olives, artichoke  
hearts, grilled asparagus, roasted cherry peppers,  
assorted crostini and crackers
- **Jumbo Shrimp Cocktail** *Market Price*  
Cocktail sauce with lemon wedges



## STATIONARY AND BUTLERED

- Raspberry and brie in phyllo
- Coconut shrimp
- Bacon wrapped scallops
- Asian spring rolls/Buffalo chicken spring rolls
- Spanakopita
- Fried raviolo with marinara
- Vegetable samosa
- Lemongrass chicken potstickers

*\$2/Piece*

# LIVE ACTION STATIONS

*All stations are served at max an hour and a half time frame. Minimum of 40 guests required.  
\$75 attendant fee per station.*

## PASTA STATION

- **Pasta (choice of two)**  
Penne, angel hair, spaghetti, tortellini
- **Sauces (choice of two)**  
Marinara, creamy alfredo, basil pesto, a aglio e olio, vodka cream
- **Add-ins**  
Broccoli, fresh garlic, crushed red pepper, mushrooms, olives, roasted red peppers, and sun dried tomatoes

*\$12/Person*

## CARVING STATIONS

- **Roasted turkey** *\$14/person*  
Served with gravy and cranberry relish
- **Top round beef** *\$16/person*  
Served with au jus, Dijon and whole grain mustard
- **Prime rib** *\$18/person*  
Served with au jus and creamy horesradish sauce



*All pricing subject to a 20% service charge. Bartender fees and non-alcoholic beverages also subject to PA sales tax.*





# **DINNER OFFERINGS**

## **BUFFET**

### **BUFFET**

- Garden salad with ranch and balsamic dressing
- Fresh baked rolls with butter
- Choice of two entrées
- Chef choice of vegetables and starch
- Choice of dessert
- Coffee, hot tea, and iced tea

### **ENTRÉE SELECTIONS**

- **Pasta al forno:** baked penne, marinara sauce with Italian sausage, topped with parmesan
- **Chicken scampi:** sautéed boneless chicken in a white wine butter sauce
- **Chicken cordon bleu:** maple glazed bacon and Swiss cheese topped on roasted chicken breast
- **Boston baked scrod:** fresh scrod fillet topped with seasoned breadcrumbs
- **Beef marsala:** tender beef tenderloin tips with mushrooms sautéed in a marsala wine sauce
- **London broil:** steak sliced and grilled in a sweet port wine sauce

### **DESSERT SELECTIONS (choose one)**

- Apple pie with whipped cream
- Berry pie with whipped cream
- Cheesecake with strawberry sauce and whipped cream
- Peanut butter pie

**\$34/Person**

---



*All pricing subject to a 20% service charge. Bartender fees and non-alcoholic beverages also subject to PA sales tax.*

# DINNER OFFERINGS

## PLATED MEAL

### **FIRST COURSE: SALAD** (choose one)

*Served with fresh baked rolls and butter*

- **Garden salad:** red grape tomatoes, sliced cucumbers, shredded carrots, choice of ranch or balsamic dressing
- **Classic caesar salad:** romaine lettuce, parmesan cheese, herb croutons, tossed in creamy Caesar dressing

### **SECOND COURSE: ENTRÉES** (choose one)

*Accompanied by chef's choice vegetable and starch*

- **Prime Rib (minimum 75 guests):** dry rubbed and slowroasted with au jus sauce
- **Stuffed Chicken Metz:** Grilled chicken breast in a puff pastry, accompanied by a pecan cream cheese filling
- **Baked almond crusted chicken:** laced with a lemon sauce
- **Petite filet mignon and crab cake duo:** 4 oz. filet with 3 oz. jumbo lump crab cake
- **Char-grilled filet mignon:** 7 oz. with a mushroom and red wine demi glaze
- **Crab stuffed fillet of flounder:** drizzled with a sherry cream sauce

### **DESSERT** (choose one)

- Peanut butter pie
- New York style cheesecake with strawberry sauce
- Chocolate mousse infused with Gran Marnier

**\$52/Person**



*All pricing subject to a 20% service charge. Bartender fees and non-alcoholic beverages also subject to PA sales tax.*





## ADD-ON OFFERINGS

### OMELET STATION

*Minimum 40 guests*

Bacon crumbles, diced ham, diced tomatoes, diced Peppers, diced onions, with spinach, cheddar cheese, And feta crumbles

*\$8/Person + \$75 Attendant fee*

### WAFFLE STATION

*Minimum 40 guests*

Belgian waffles made to order with a selection of whipped cream, strawberry, and blueberry sauce

*\$7/Person + \$75 Attendant fee*



### BUILD-YOUR-OWN SALAD BAR

Romaine and iceberg mix, spring mix, five vegetable options for add-ins, choice of 2 dressings, croutons, rolls and butter

*\$12/Person*

### KIDS BUFFET

Chicken tenders, french fries, burger sliders, mac and cheese

*\$12.95/Person*

### MIMOSA BAR

House champagne with orange, cranberry, and grapefruit juice accompanied by a selection of oranges, strawberries, and raspberries

*\$7/Person Per Hour*

### BLOODY MARY BAR

Smirnoff vodka with lemons and lime wedges, pepperoncini, cornichons, and bacon slices

*\$9/Person Per Hour*

*All pricing subject to a 20% service charge. Bartender fees and non-alcoholic beverages also subject to PA sales tax.*

# OPEN BAR PACKAGES

## **BEER, WINE, AND SODA PACKAGE**

- Domestic beer
- Dark Horse wine
- Pepsi products

*\$18/Person for 2 hours*

*Additional \$5/person for each extra hour*

## **CALL BRANDS**

- Domestic beer
- House wine
- Assorted sodas
- Call brand liquors: Smirnoff, Bacardi, Beefeater, Seagram's 7, Canadian Club, Sauza, Cutty Sark, Admiral Nelson, Jim Beam, Ezra Brooks

*\$20/Person for 2 hours*

*Additional \$5/person for each extra hour*

## **PREMIUM BRANDS**

- Domestic beer
- House wine
- Assorted sodas
- Premium brand liquors: Tito's, Absolute, Captain Morgan, Bulleit Bourbon and Rye, Tanqueray, Bombay Sapphire, Hornito's, Jose Cuervo, Jack Daniels, Jameson, Johnnie Walker Red, Makers Mark

*\$25/Person for 2 hours*

*Additional \$5/person for each extra hour*

## **HOUSE WINE: DARK HORSE**

Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Merlot, Pinot Grigio, Pinot Noir

## **ADDITIONS**

Any specific brands of liquor, beer, or wine can be added to any bar package. Please check with Catering Manager for pricing and our current wine list.

*All pricing subject to a 20% service charge. Bartender fees and non-alcoholic beverages also subject to PA sales tax.*







## **CASH AND CONSUMPTION BAR**

All consumption bar packages will be billed based on the total number of drinks consumed during your event and will be applied to your final invoice.

Consumption bars require a minimum of \$300 in sales, or a \$75 Bartender Fee will be applied.

Cash bar packages allow guests of your event to purchase their own beer, wine, soda, or liquor. While a cash bar has no minimum, they do require a \$75 Bartender Fee.

Events can have a mix of cash and consumption bars. For example: an event can have a consumption for two hours but then switch to cash for the remainder of the event.

### **CALL BRAND LIQUORS**

Smirnoff, Bacardi, Beefeater, Seagram's 7, Canadian Club, Sauza, Cutty Sark, Admiral Nelson, Jim Beam, Ezra Brooks

### **PREMIUM BRAND LIQUORS**

Tito's, Absolute, Captain Morgan, Bulleit Bourbon and Rye, Tanqueray, Bombay Sapphire, Hornito's, Jose Cuervo, Jack Daniels, Jameson, Johnnie Walker Red, Makers Mark

---



*All pricing subject to a 20% service charge. Bartender fees and non-alcoholic beverages also subject to PA sales tax.*