



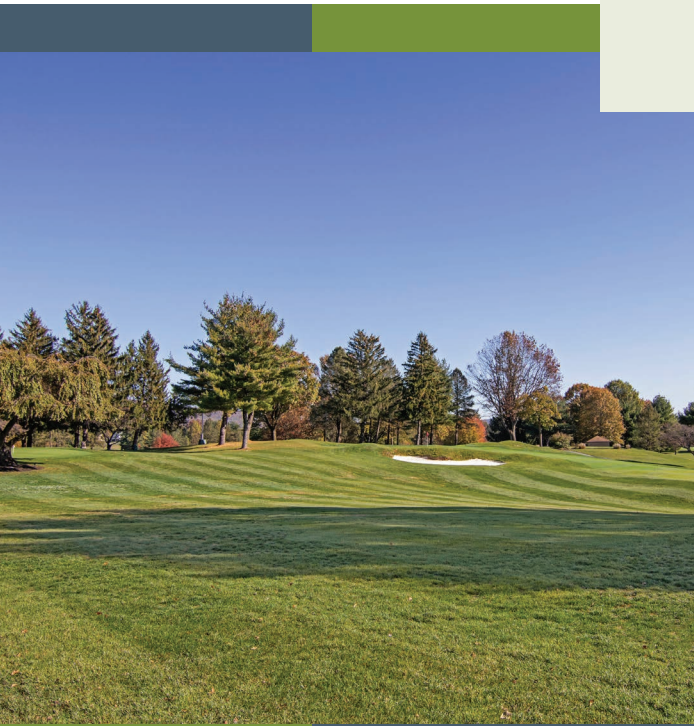
2025 GOLF OUTING BANQUET PACKAGES

4901 Linglestown Road • Harrisburg, PA 17112 | **717-657-3212**
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WELCOME!

Colonial Golf & Tennis Club is located in beautiful central Pennsylvania. Our golf course was designed by Bill Gordon in 1954 and redesigned in 2003 by Steve Forest and Arthur Hills. It features scenic views and well-groomed fairways and greens. The 18-hole course plays 6,868 yards, Par 72, slope 129 and is rated 72.8. The course is challenging at every skill level and always promises an enjoyable golf experience. Combine our memorable golf course with our in-house catering and banquet capabilities to make your tournament or golf outing a success.



OUR EVENT & CATERING TEAM

MEGAN YURKOVIC

Catering Sales Director
717-657-3212 Ext: 230

CHARLES SWEENEY

Food & Beverage Director
717-657-3212 Ext: 160

MICHELE SCHADE

Assistant Food & Beverage Director
717-657-3212 EXT: 160

STEVE PATTERSON

Executive Chef
717-657-3212 Ext: 160

RYAN OSBORN

Executive Sous Chef/Head Banquet Chef
717-657-3212 Ext: 160



BREAKFAST PACKAGES

All breakfast packages include a beverage station featuring coffee, decaf, orange juice, and an assortment of teas.
Breakfast or Brunch Buffet service duration is for 1.5 hours.

CONTINENTAL BREAKFAST BUFFET

\$10 Per Person

Seasonal fresh fruit
Assorted breakfast pastries
Assortment individual yogurt cups

GOLF & GO BREAKFAST SANDWICH BUFFET

\$12 Per Person

Apples, bananas, oranges
Hash browns
Sausage and bacon, egg, cheese on English muffin

LUNCH PACKAGES

All lunch packages include a beverage station featuring coffee, decaf, iced tea, and lemonade.
Deli platter & boxed lunch service duration is for 1.5 hours.

DELI PLATTER **\$24 Per Person**

Choice of 1 salad: Caesar or garden salad with ranch & balsamic dressing

Choice of 1 soup: Tomato bisque, beef & vegetable, chicken noodle

White, wheat, & rye bread

Choice of 1: chicken salad or tuna salad

Turkey, ham, & roast beef

American, cheddar, & provolone cheeses

Lettuce, tomato, red onion

Choice of 2 sides: pasta salad, potato salad, coleslaw, fruit platter, vegetable platter

Cookies & brownies

Chips & pretzels

OPTIONAL ITALIAN MARKET UPGRADE **Additional \$6 per person**

The following items would be added on in addition to the menu listed above.

Salami, capicola, prosciutto

Red wine herbed vinaigrette

Oven roasted tomatoes

Banana peppers

Hot pepper spread

BOXED LUNCH **\$20 Per Person**

Lunches will be prepackaged and labeled for golfers to grab upon their arrival. Clients may specify how many of each kind of sandwich they want. If not specified, an even split will be provided based upon event headcount.

White, wheat, or rye bread

Choice of 1: chicken salad or tuna salad

Turkey, ham, & roast beef

American, cheddar, & provolone cheeses

Lettuce & tomato

Mayo & mustard

Choice of 1 side: pasta salad, coleslaw, fruit cup, potato chips

Cookies

BUFFET PACKAGES

All buffet packages include a beverage station featuring coffee, decaf, iced tea, & lemonade.
Buffet service duration is for 1.5 hours.

TEXAS ROUND UP

\$28 Per Person

- Cornbread
- Choice of 1 side: coleslaw, pasta salad, potato salad
- Corn on the cob
- Choice of 1: baked mac & cheese or baked beans
- Cookies & brownies
- Choice of 2 proteins: beef brisket, BBQ ribs, BBQ chicken, beef barbecue, pulled pork

ALL-AMERICAN BARBECUE

\$24 per person

- Cornbread
- Choice of 1 side: coleslaw, pasta salad, potato salad
- Corn on the cob
- Choice of 1: baked mac & cheese or baked beans
- Cookies & brownies
- Choice of 2 meat options: hot dogs, hamburgers, grilled chicken, sausages

LUNCH BUFFET

\$32 per person

Choice of 1 salad: Caesar salad or garden salad with ranch & balsamic dressing
Fresh baked rolls with butter
Choice of 2 entrées
Chef's choice vegetable & starch
Choice of dessert

UPGRADE TO ADD ON SOUP: Additional \$5 per person

UPGRADE DESSERT TO ICE CREAM SUNDAE BAR: Additional \$6 per person

ENTRÉE SELECTIONS

Pine Nut Chicken

Roasted red peppers, feta, basil oil

Honey Bourbon BBQ Short Ribs

Caramelized onions

Mushroom Ravioli (V)

Creamy Marsala onion sauce

Salmon Florentine

Tomato, spinach, Parmesan, white wine lemon sauce

Swordfish (GF)

Lemon caper brown butter sauce, tomato confit

Seared Chicken Breast (GF)

Julienned vegetables, sesame seeds, Thai chili sauce

Vegetable Lasagna (GF) (V)

Layers of vegetables, 3 cheese blend, marinara sauce

Garlic Sesame Beef Stir Fry

Seasoned vegetables & basmati rice

DESSERT SELECTIONS

Apple pie, chocolate cake, cheesecake, cookies & brownies

ON THE COURSE ADD-ONS

All options listed below are features that can be added onto any outing. Each option listed below would be located out on the golf course during your event.

GOLF COURSE GRILL STATIONS

\$22 per person *Minimum 80 people*

Includes 2 Grill Stations

\$150 Attendant Fee Applies - Additional Grill Station: \$250

Assorted chip variety

Cookies & brownies

Assorted condiments

Hamburgers

Hot dogs

Sausages

SNACK SHACK **\$150 Opening Fee**

Our on-course Snack Shack is available to be open for any outing. A \$150 opening fee applies, and a sales minimum of \$100 does apply as well. The Snack Shack contains a variety of canned beer, liquor, snacks, hot dogs, sausages, & hamburgers. Sales for the Snack Shack can be done by consumption and billed out with the final invoice or can be done by individual cash sales as well. The Snack Shack rental would include 4 hours of service.

BEVERAGE CART **\$100 per cart**

Colonial has 2 beverage carts available to be rented for any outing. These carts must be driven by a Club employee and cannot be utilized by volunteers of the outing. The carts would serve beer, liquor, & non-alcoholic bottled drinks to all participants of the outing. These carts can be run on a consumption or cash basis, but a sales minimum of \$100 does apply to either option. The beverage cart rental includes 5 hours of service; any additional hours will be \$50 per hour, per cart.

BAR PACKAGES

The pricing listed below is for open bar packages for 2 hours.
All bar packages may be billed based on consumption & applied to your final invoice.
Consumption based bars require a minimum of \$250 in sales, or the difference will be charged.
Bar service may not exceed 4 hours.

BEER, WINE, & SODA BAR

\$18 per person

Domestic & import bottled beers, house wines, & assorted Pepsi products

CALL BRANDS BAR

\$20 per person

*After 2 hours, additional
\$8 per person per hour*

- Domestic & import bottled beers
- House wines
- Assorted Pepsi products
- Call Brand liquors

Our Call Brand Liquors

- Smirnoff Vodka
- Seagram's Gin
- Blackheart Spiced Rum
- Bacardi Superior Rum
- Evan Williams Bourbon
- Seagram's 7
- Margaritaville Tequila
- Grant's Scotch

PREMIUM BRANDS BAR

\$25 per person

*After 2 hours, additional
\$10 per person per hour*

- Domestic & import bottled beers
- House wines
- Assorted Pepsi products
- Premium Brand liquors

Our Premium Brand Liquors

- Tito's Vodka
- Bombay Gin
- Captain Morgan Spiced Rum
- Bacardi Superior Rum
- Jim Beam Bourbon
- Sauza Tequila
- Jack Daniel's Whiskey
- Dewar's Scotch

TOP SHELF BAR

\$31 per person

*After 2 hours, additional
\$12 per person per hour*

- Domestic & import bottled beers
- House wines
- Assorted Pepsi products
- Top Shelf liquors

Our Top Shelf Liquors

- Ketel One Vodka
 - Tanqueray Gin
 - Captain Morgan Spiced Rum
 - Bacardi Superior Rum
 - Maker's Mark Bourbon
 - Hornito's Tequila
 - Crown Royal Whiskey
 - Johnnie Walker Red Label Scotch
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PACKAGE UPGRADES & ADD-ONS

UPGRADED WINE: Additional \$4 per person

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

SPECIFIC LIQUOR, BEER, WINE REQUESTS

Any specific brand of liquor, beer, or wine can be added to any bar package. Please check with the catering manager for pricing, availability, & our current wine list.

OUR BRANDS

HOUSE WINE: DARK HORSE

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

DOMESTIC & IMPORT BEER

Miller Lite, Coors Light, Bud Light, Yuengling Lager, Michelob Ultra, Corona Premier,
Blue Moon, Tröegs Perpetual IPA, Heineken, Stella Artois, & White Claws

GOLF OUTING POLICIES

MENU SELECTIONS & GUARANTEED GUEST COUNTS

The menu and estimated guest count of your event are to be provided a minimum of 14 days prior to the date of your function. Furthermore, a guaranteed guest count is due 1 week prior and if this is not provided the estimated guest count will become the guarantee. A \$25 per guest charge will be assessed in addition to the cost of the meal for any additional guests added within the 48-hour window of your event.

FOOD & BAR SERVICE

No outside food or beverage of any kind is permitted to be brought into the Club by the client or any attendees. Club Management does not permit excessive alcohol consumption on Club property. Furthermore, Colonial reserves the right to refuse service to anyone who appears to be visibly intoxicated. Last call for the bar will be done 30 minutes prior to the specified event end time.

MONDAY GOLF OUTING EVENT MINIMUM

Any golf outings looking to book their event on a Monday must have a minimum of 72 players, as well as meet a \$500 food & beverage minimum. Any events that do not meet these criteria will be charged a \$1000 opening fee to host their event outside of the Club's hours of operation.

MENU & PACKET PRICING

All pricing is subject to change and can be confirmed within 3 months of the event date. A 20% Service Charge & 6% Sales Tax will apply to all food & beverage charges. Any tax-exempt institution must provide the proper paperwork with their identification number prior to the event date.

DONATED PRODUCT

Donated products (beer, soda, water, snacks, & non-alcoholic beverages) are permitted to be brought in for any golf outing. The Club will provide any necessary accessories needed for service, for example: keg taps, ice, coolers, etc. No fee applies for setting up drink stations on the course. Donated products must be dropped off prior to the event date, and Club staff will take care of placing donated products on the golf course. Any leftover donated products are not permitted to leave the Club.

DEPOSITS & PAYMENT

A deposit of \$250 is required to secure any of the banquet spaces. All deposits are non-refundable, and the deposit will be applied towards the final balance of the event. Final invoices will be sent out after the event, and full payment must be received within seven days of receipt of the invoice. All non-Member hosted events require a contract and credit card on file. The credit card on file will be charged for any unpaid balances if the payment has not been received after seven days. All events hosted by a Member of the Club must be charged to the Member's account to avoid a room rental fee.
