





Breakfast Buffet

THE CONTINENTAL BREAKFAST BUFFET

Sliced fresh fruit, assorted bagels, donuts, danishes, muffins, yogurt, granola bars, butter, cream cheese and fresh jellies. Served with assorted fruit juices, freshly brewed regular and decaffeinated coffee and hot tea.

\$10.75 per person

THE EAGLE BREAKFAST BUFFET

Fluffy scrambled eggs, breakfast potatoes, bacon, sausage, freshly baked biscuits with whipped butter and fresh jelly and sliced fresh fruit. Served with assorted fruit juices, freshly brewed regular and decaffeinated coffee and hot tea.

\$12.95 per person

THE HOLE-IN-ONE BRUNCH BUFFET

Sliced fresh fruit, fluffy scrambled eggs, breakfast potatoes, bacon, sausage, homemade biscuits with whipped butter and fresh jellies. Choose two entrees: sautéed chicken breast with a shrimp and basil cream, cheese tortellini in a wild mushroom cream sauce, sliced top sirloin of beef, our signature fried chicken or sautéed grouper margherita. Served with vegetable medley and a Shaker Run garden salad with choice of dressings. Includes assorted fruit juices, freshly brewed regular and decaffeinated coffee and hot tea.

\$23.50 per person

Prices are subject to change and do not include 20% service charge and applicable tax



Plated Breakfast

ALL AMERICAN

Freshly scrambled eggs, choice of thick sliced bacon or sausage links and breakfast potatoes. Includes assorted fruit juices, freshly brewed regular and decaffeinated coffee and hot tea.

\$11.75 per person

BREAKFAST SANDWICH

Ham, egg and cheese croissant with breakfast potatoes. Includes assorted fruit juices, freshly brewed regular and decaffeinated coffee and hot tea.

\$11.75 per person

HEALTHY START

Egg white frittata, turkey sausage links and sliced fresh fruit. Includes assorted fruit juices, freshly brewed regular and decaffeinated coffee and hot tea.

\$10.50 per person

BREAKFAST ADD-ONS

Omelet Station \$7 per person

Waffle Station \$5 per person

House Cured Lox Board..... \$6 per person

Cold Cereals with Milk..... \$3 per person

Morning & Afternoon Breaks

MORNING BREAK

Muffins, danishes, bagels, assorted yogurts and granola bars. Includes assorted sodas, freshly brewed regular and decaffeinated coffee and hot tea.

\$8.95 per person

AFTERNOON BREAK

Chips and salsa, hummus and tzatziki with pita, marinated olives, fresh pretzel sticks with mustard, cookies and brownies. Includes assorted sodas, freshly brewed regular and decaffeinated coffee and hot tea.

\$8.95 per person

BEVERAGES

Sodas, bottled water, freshly brewed regular and decaffeinated coffee and hot tea.

\$4.95 per person

Prices are subject to change and do not include 20% service charge and applicable tax



Luncheon Buffets

Includes freshly brewed regular and decaffeinated coffee and tea.

THE SHAKER DELI BAR

Platters of Sliced Turkey, Ham and Roast Beef

Sliced Assorted Cheeses

Sliced Assorted Breads

Condiments & Relish Trays

Potato Salad or Pasta Salad

Chips

Cookies & Brownies

\$20.50 per person

THE COOKOUT PICNIC

Grilled Hamburgers and All Beef Hot Dogs

Grilled Chicken Breast

Condiments & Relish Trays

Assorted Sliced Cheeses

Baked Beans

Potato Salad or Pasta Salad

Chips

Cookies & Brownies

\$21.50 per person

READING THE GREEN

Includes your choice of salad, one starch, one vegetable, rolls and butter.

(Choose Two Entrées)

Sautéed Chicken Breast with a Fresh Herb Veloute

Five Spice Crusted Chicken

Herb Crusted Cod with a Sherry Cream Sauce

Penne Pasta with Italian Sausage and Green Onions in a Spicy Tomato Basil Sauce

Poached Salmon with a Lemon and Dill Cream

Sliced Top Sirloin with Rosemary and Red Wine

Grilled Chicken Piccata

\$24.95 per person

Prices are subject to change and do not include 20% service charge and applicable tax



Plated Lunch

Includes freshly brewed regular and decaffeinated coffee and tea.

BOURSIN & BOURBON ROASTED TURKEY SANDWICH

Bourbon roasted turkey breast with a garlic and herb spread, lettuce and tomatoes on a freshly baked pretzel bun. Served with chips.

\$10.95

CLUB CROISSANT

Sliced turkey, ham, bacon, Swiss cheese, lettuce and tomato served on a croissant with chips.

\$10.95

CHICKEN AND PASTA CAESAR SALAD

Chilled, marinated grilled chicken breast, crisp romaine lettuce, penne pasta, shaved parmesan and Caesar dressing.

\$11.95

CITRUS BRINED CHICKEN BREAST

Seared citrus brined chicken breast on fresh field greens with pear tomatoes, shaved prosciutto cracklings, candied pecans, wilted leeks and an aged balsamic vinaigrette.

\$11.95

PASTA PRIMAVERA

Whole wheat penne pasta with fresh vegetables in a tomato basil sauce.

\$11.95

SAUTÉED CHICKEN BREAST

Sautéed chicken breast with red wine reduction served with roasted garlic mashed potatoes and fresh vegetable medley.

\$22.95

SLICED PORK LOIN

Sliced pork loin with a rosemary maple jus and served with roasted garlic mashed potatoes and fresh vegetable medley.

\$22.95

Prices are subject to change and do not include 20% service charge and applicable tax



Plated Dinner Entrées

All entrees include your choice of salad, one vegetable, one starch, rolls and butter, freshly brewed regular and decaffeinated coffee and tea.

ROASTED PORK LOIN

with a Rosemary Maple Jus

\$22.95

POACHED SALMON

with Lemon and Dill

\$24.95

SAUTÉED CHICKEN

with a Stone Ground Mustard Cream Sauce

\$23.95

ROULADE OF CHICKEN

with Neufanchel Cheese, Pine Nuts and Spinach

\$26.95

CHICKEN STUFFED

with Goat Cheese, Prosciutto,

Sun Dried Tomatoes and a Red Pepper Coulis

\$26.95

PAN SEARED SEA BASS

with Tomato Relish

\$36.95

BEEF TENDERLOIN FILET

with Glace de Viande

\$36.95

FILET MIGNON & GRILLED CHICKEN BREAST

Filet Mignon with Port Wine Reduction and

Grilled Chicken Breast with Mustard and Chive

\$40.95

PAN SEARED SEA BASS & SAUTÉED CHICKEN BREAST

Pan Seared Sea Bass with Tomato Relish and

Sautéed Chicken Breast with Wild Mushroom

and Red Wine Reduction

\$40.95

POACHED SALMON & TENDERLOIN FILET

Poached Salmon with Dill Cream Beef

Tenderloin Filet with Glace de Viande

\$42.95

Prices are subject to change and do not include 20% service charge and applicable tax



Dinner Buffets

*Served with choice of salad, one vegetable, one starch, rolls and butter,
freshly brewed regular and decaffeinated coffee and tea.*

(Choose two entrees for \$26.95 or three for \$32.95)

BEEF TENDERLOIN TIPS WITH HERB INFUSED DEMI GLAZE

SAUTÉED CHICKEN BREAST WITH WHOLE GRAIN MUSTARD SAUCE

ROTISSERIE CHICKEN WITH FRESH HERB VELOUTÉ

CHICKEN SALTIMBOCCA

CHICKEN MARSALA

PORK LOIN WITH A MAPLE GLAZE

HERB ROASTED CHICKEN

POACHED SALMON WITH ROASTED FENNEL AND DILL

HERB ROASTED COD WITH SHERRY CREAM SAUCE

RIGATONI PASTA WITH SUN DRIED TOMATOES

FRESH BASIL AND ITALIAN SAUSAGE IN A SHERRY CREAM

SLICED TOP SIRLOIN OF BEEF WITH SAUCE CHASSEUR

Prices are subject to change and do not include 20% service charge and applicable tax



Accompaniments

STARCHES

Roasted Garlic Mashed Potatoes
Smashed Redskin Potatoes
with Cheddar Cheese
Scalloped Potatoes
Herb Roasted Redskin Potatoes
Roasted Sweet Potatoes
Mashed Sweet Potatoes
Wild Rice Pilaf
Creamy Risotto

VEGETABLES

Roasted Asparagus with Red Peppers
Fresh Vegetable Medley
Green Beans Almandine
Southern Style Green Beans
Grilled Zucchini & Squash
Pan Roasted Vegetables
Garlic Sautéed Brocolini
Cauliflower Gratin

Vegetarian Plates

Pasta Primavera Agli Olio

Grilled Vegetable and Portabella Mushroom Stack with Vegetable Risotto

Penne Alfredo with Green Peas and Mushrooms

Salads

SHAKER RUN GARDEN SALAD

Fresh romaine, shredded carrots, red cabbage, sliced tomatoes,
cucumbers and homemade croutons

56 DEGREE WEDGE SALAD

Crisp wedge of iceberg lettuce, fresh maple pepper bacon, diced tomatoes,
and Maytag Blue Cheese crumbles drizzled with a fresh balsamic vinaigrette

BLT SALAD

Fresh romaine, diced tomatoes, bacon and shredded cheddar cheese

FIELD GREENS SALAD

With pear tomatoes, candied pine nuts and crumbled goat cheese

GREEK SALAD

Fresh spring mix, sliced tomatoes, feta cheese, black olives and pepperoncini

*Salad Dressings: Ranch, Italian, Honey French, Greek, Balsamic or Raspberry Vinaigrette,
Sun Dried Tomato Vinaigrette, Thousand Island*

Prices are subject to change and do not include 20% service charge and applicable tax



Chef Carved Entrées

All Chef Carved Entrée prices do not include a \$75.00 carver fee. Servings per item are approximate and may vary depending on total number of Hors d'oeuvres.

CARVED BEEF TENDERLOIN

Served with béarnaise sauce

(Serves approximately 20)

\$285.00 each

CARVED HONEY HAM

Served with artisanal mustards

(Serves approximately 40)

\$200.00 each

CARVED ROASTED TURKEY BREAST

Served with cranberry compote

(Serves approximately 30)

\$200.00 each

CARVED ROASTED PORK TENDERLOIN

Served with artisanal mustards

(Serves approximately 30)

\$195.00 each

CARVED SIRLOIN

Served with house steak sauce

(Serves approximately 30)

\$210.00 each

Prices are subject to change and do not include 20% service charge and applicable tax



Hors d'oeuvres Displays

DOMESTIC CHEESE DISPLAY

Cheddar, Swiss, provolone and goat cheese.

\$4.95 per person

ARTISANAL CHEESE DISPLAY

Tallegio, Maytag Blue, Crandale, Red Dragon and Irish Cheddar.

\$8.95 per person

SLICED FRESH FRUIT

With fresh berries and a honey yogurt dipping sauce.

\$4.95 per person

VEGETABLE CRUDITÉ WITH DIP

Fresh vegetables with garlic and herb dipping sauce.

\$3.95 per person

ANTI PASTO DISPLAY

Salami, capicola, prosciutto, provolone and blue cheese, marinated olives, caper berries, cippolini onions and toast points tapenade.

\$8.95 per person

Passed Hors D'oeuvres

Priced per 50 pieces

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|--|-------|
| Orange Glazed Meatballs | \$95 |
| Raspberry and Brie in Phyllo | \$125 |
| Spanakopita with Mint Yogurt | \$125 |
| Bacon Wrapped Scallops with a Balsamic Drizzle | \$130 |
| Tomato Bruschetta on Crostini | \$95 |
| Caribbean Jerk Chicken Satay | \$125 |
| Cheddar Cheese Puffs | \$125 |
| Smoked Chicken Quesadilla | \$125 |
| Beef and Mushroom Duxelle en Croute | \$135 |
| Sausage Stuffed Mushroom Caps | \$125 |
| Seafood Stuffed Mushroom Caps | \$125 |
| Mini Quiche | \$125 |
| Angus Beef Sliders with Muenster Cheese | \$135 |
| Duck Confit and Fig Crostini | \$155 |
| Toast Points with Olive Tapenade | \$135 |

Prices are subject to change and do not include 20% service charge and applicable tax



Desserts

NEW YORK STYLE CHEESECAKE
\$4.50 per person

CRÈME BRÛLÉ CHEESECAKE
\$5.50 per person

CARROT CAKE
\$5.50 per person

TRIPLE CHOCOLATE CAKE
\$5.50 per person

CARAMEL APPLE PIE
\$5.50 per person

KEY LIME PIE
\$6.00 per person

COOKIES & BROWNIES
\$3.95 per person

FRUIT COBBLER WITH VANILLA ICE CREAM

Choice of cherry, apple, blueberry or peach.

(Station Only)

\$5.50 per person

CHOCOLATE MOUSSE
\$4.50 per person

CHEF'S DESSERT STATION
\$7.50 per person

Prices are subject to change and do not include 20% service charge and applicable tax



Cocktail Receptions

(All bars include Scotch, Bourbon, Gin, Vodka, Whiskey,
Rum, Beer, Wine and Sodas unless otherwise noted)

Premium Brands

Dewars Scotch, Jim Beam Bourbon, Beefeaters Gin, Canadian Club, Captain Morgan Spiced
Rum, Bacardi Rum, Absolut Vodka, Jack Daniels, Jose Cuervo Tequila, Cordials

Ultra Premium Brands

Grey Goose, Maker's Mark, Johnnie Walker Red and Black, Hennessy, Tanqueray 10, Jameson,
Woodford Reserve, 10 Cane Rum, Bombay Sapphire, Patron Tequila and Red Bull Mixers

| | HOSTED BAR | CASH BAR |
|---|--|----------|
| DOMESTIC BEER (Miller Lite, Budweiser, Bud Light, Coors Light) | \$2.75 | \$3.00 |
| IMPORTED BEER (Bass, Heineken, Amstel Light, Corona Light) | \$3.50 | \$4.00 |
| PREMIUM BRANDS | \$6.00 | \$7.00 |
| HOUSE WINE | \$6.00 | \$6.00 |
| SOFT DRINKS | \$1.25 | \$1.50 |
| DRAFT BEER | DOMESTIC HALF KEG - \$190.00 (Each keg will serve approximately 120 12-ounce cups) | |
| HOUSE CHAMPAGNE | \$19.95 PER BOTTLE | |
| NON-ALCOHOLIC SPARKLING GRAPE JUICE | \$9.95 PER BOTTLE | |

BARTENDER SET-UP FEE IS \$75.00 PLUS TAX PER BAR.

All-Inclusive Cocktail Receptions

Domestic Beer, Wine, Premium Liquor and Soda

\$23.00 PER PERSON (4 HOURS)

\$27.00 PER PERSON (5 HOURS)

Domestic Beer, Wine, Premium & Ultra Premium Liquor and Soda

\$26.00 PER PERSON (4 HOURS)

\$29.00 PER PERSON (5 HOURS)

Prices are subject to change and do not include 20% service charge and applicable tax

Wedding Receptions at Shaker Run Golf Club

Thank you for choosing Shaker Run Golf Club! We will provide you with an exceptional and memorable experience. We not only expect to meet your expectations, but to exceed them.

Your Reception includes the following amenities:

Personal assistance, care and guidance by our Wedding Specialists

Professional Ballroom set up

Dance floor

China, flatware and glasses

Mirror centerpieces and optional vases

Table linens in your choice of white, ivory or black

Table skirting in your choice of white, ivory or burgundy

Choice of a variety of colors for napkins

Variety of options for bridal photography on and around our beautiful course (reservations required)

Ask your sales consultant for additional options.



Awarded "Best of Pick 2010" by The Knot

**FOR MORE INFORMATION, PLEASE CALL 513-727-0007
OR VISIT WWW.SHAKERRUNGOLFCLUB.COM.**



Wedding Reception Packages

All packages include a four hour continuous host bar with call brand liquor, domestic bottled beer, house wine, regular & decaffeinated coffee, tea and sodas. A complimentary champagne toast for the bridal party is also included.

TIER ONE

Includes your choice of two displayed hors d'oeuvres, salad, entrée, one starch, one vegetable, rolls and butter.

DISPLAYED HORS D'OEUVRES

Domestic Cheese Display, Sliced Fresh Fruit or Vegetable Crudite

SALADS

Served with a choice of 2 dressings

Field Greens Salad, Garden Salad or Caesar Salad

CHOICE OF ENTRÉE

Herb Roasted Chicken

Roasted Pork Loin with a Rosemary Maple Jus

Poached Salmon with Lemon and Dill

Sautéed Chicken with a Stone Ground Mustard Cream Sauce

Chicken Marsala

Roasted Top Sirloin with Sauce Chasseur

Herb Crusted Cod with a Sherry Cream

\$50 per guest

(add \$5 per guest for the buffet option)

Prices are subject to change and do not include 20% service charge and applicable tax



Wedding Reception Packages

All packages include a four hour continuous host bar with call brand liquor, domestic bottled beer, house wine, regular & decaffeinated coffee, tea and sodas. A complimentary champagne toast for the bridal party is also included.

TIER TWO

Includes your choice of two displayed hors d'oeuvres, one passed hors d'oeuvre, salad, entrée, one starch, one vegetable, rolls and butter.

DISPLAYED HORS D'OEUVRES

Domestic Cheese Display, Sliced Fresh Fruit or Vegetable Crudite

PASSED HORS D'OEUVRES

Served one piece per guest

Raspberry and Brie in Phyllo

Cheddar Cheese Puffs

Spanakopita with Mint Yogurt

Smoked Chicken Quesadilla

Bacon Wrapped Scallops with a Balsamic Drizzle

Beef and Mushroom Duxelle en Croute

Tomato Bruschetta on Crostini

Sausage Stuffed Mushroom Caps

Caribbean Jerk Chicken Satay

Mini Quiche

SALADS

Served with a choice of 2 dressings

Field Greens Salad, Garden Salad or Caesar Salad

CHOICE OF ENTRÉE

Almond Crusted Pork Loin with a Caramelized Shallot Sauce and Apples

Poached Salmon with Roasted Fennel and Pernod Cream

New York Strip with Herb Roasted Wild Mushrooms

Roulade of Chicken with Nufanchel Cheese, Pine Nuts and Spinach

Chicken Stuffed with Goat Cheese, Prosciutto,

Sun Dried Tomatoes and a Red Pepper Coulis

\$70 per guest

(add \$5 per guest for the buffet option)

Prices are subject to change and do not include 20% service charge and applicable tax



Wedding Reception Packages

All packages include a four hour continuous host bar with call brand liquor, domestic bottled beer, house wine, regular & decaffeinated coffee, tea and sodas. A complimentary champagne toast for the bridal party is also included.

TIER THREE

Includes your choice of three displayed hors d'oeuvres, three passed hors d'oeuvres, salad, duet entrée, one starch, one vegetable, rolls and butter.

DISPLAYED HORS D'OEUVRES

**Domestic Cheese Display, Sliced Fresh Fruit or Vegetable Crudite,
Artisanal Cheese Display or Anti Pasto Display**

PASSED HORS D'OEUVRES

Served one piece per guest

Raspberry and Brie in Phyllo

Spanakopita with Mint Yogurt

Bacon Wrapped Scallops with a Balsamic Drizzle

Tomato Bruschetta on Crostini

Caribbean Jerk Chicken Satay

Cheddar Cheese Puffs

Smoked Chicken Quesadilla

Beef and Mushroom Duxelle en Croute

Sausage Stuffed Mushroom Caps

Mini Quiche

Angus Beef Sliders with Muenster Cheese

Duck Confit and Fig Crostini

Toast Points with Olive Tapenade

SALADS

Served with a choice of 2 dressings

Field Greens Salad, Garden Salad or Caesar Salad

DUET ENTRÉE

**Filet Mignon with Port Wine Reduction and
Grilled Chicken Breast with Mustard and Chive**

**Pan-Seared Sea Bass with Tomato Relish and
Sautéed Chicken Breast with Wild Mushroom and Red Wine Reduction**

Poached Salmon with Dill Cream Beef Tenderloin Filet with Glace de Viande

\$90 per guest

(add \$5 per guest for the buffet option)

Prices are subject to change and do not include 20% service charge and applicable tax



Wedding Reception Packages

All packages include a four hour continuous host bar with call brand liquor, domestic bottled beer, house wine, regular & decaffeinated coffee, tea and sodas. A complimentary champagne toast for the bridal party is also included.

PAVILION PACKAGE

Includes your choice of one displayed hors d'oeuvres, salad, two entrées, one starch, one vegetable, rolls and butter.

DISPLAYED HORS D'OEUVRES

Domestic Cheese Display, Sliced Fresh Fruit or Vegetable Crudite

SALADS

Served with a choice of 2 dressings

Field Greens Salad, Garden Salad or Caesar Salad

CHOICE OF ENTRÉE

Roasted Pork Loin with a Rosemary Maple Jus

Poached Salmon with Lemon and Dill

Herb Roasted Chicken

Chicken Picatta

Roasted Top Round with Herb Demi Glaze

Herb Crusted Cod with a Sherry Cream

\$40 per guest

(buffet only)

Prices are subject to change and do not include 20% service charge and applicable tax



Wedding Receptions

THE GRAND BALLROOM

The Grand Ballroom at Shaker Run Golf Club will accommodate up to 325 guests. The Food & Beverage minimum requirement is \$6,500.00 (plus gratuity and tax). If the minimum is not met, the difference will be billed as room rental.

THE PAVILION

The Pavilion at Shaker Run Golf Club will accommodate up to 150 guests. The Food & Beverage minimum requirement is \$4,500.00 (plus gratuity and tax). If the minimum is not met, the difference will be billed as room rental.

ADDITIONAL SERVICES & FEES

| | |
|-------------------------|--|
| Bartender Fee | \$75.00 per Bartender (plus applicable tax, currently 6.5%) |
| Cake Cutting Fee | \$75.00 (plus applicable tax) |
| Carving Fee | \$75.00 (plus applicable tax) |
| Keg of Beer | \$190 each (plus tax and gratuity) A keg serves approximately 120 12-ounce cups |
| Dance Floor | No charge when setup in the Ballroom Prices vary for the Pavilion Dance Floor |
| Additional Hours | \$250 (Each reception is allotted 4 hours of time and additional hours are billed at \$250/hour) |

DEPOSIT

A \$1,000 non-refundable deposit along with a signed contract is required to secure your event date. Additional payments should be made so that 90% of the expected total is paid prior to the event date. A final invoice will be generated after the event and this balance is due upon receipt.

WEDDING CEREMONIES

We welcome you to host your ceremony at Shaker Run Golf Club. The room rental fee is \$250.00 and does not include chair rental. Chair rental is available through outside vendors.

Prices are subject to change and do not include 20% service charge and applicable tax