



*Personalized Events
Wedding Rehearsal Dinners, Receptions,
Anniversaries, Birthdays
.....whatever your needs may be.*

Bardstown Country Club at Maywood would like to present our facilities for your special event. We are proud to say we have one of the finest facilities in the area. Our staff ensures you will be delighted with everything from the planning of your event to the event itself. We use only the highest quality of foods from meats and cheeses to the best gourmet desserts. The menus beginning on page 3 are only a sampling of what we do. You may customize your event to fit you and your guests' needs.

We hope the following information will answer all of your questions regarding the rental of our facilities for your event. If you still have questions, however, please do not hesitate to contact Allison Osborne at 502-348-6600 extension 202.

- ◇ All of our rental fees are based on four (4) hours. Each additional hour will be billed at the rate of \$75.00. A non-refundable deposit must be made to book an event. The deposit is one-half of the total room rental fee. The other half is to be paid one day prior to the event.*
- ◇ All events are subject to an 18% gratuity and 6% sales tax.*
- ◇ Any cancellation made within 30 days prior to the event will result in a 50% charge on all planned food selections.*
- ◇ According to Kentucky state law, all alcoholic beverages must be purchased and consumed on-site at either of Bardstown Country Club's sites.*
- ◇ All alcoholic beverages must be handled and served by the employees of Bardstown Country Club.*
- ◇ Management can and will refuse alcoholic beverage service to anyone that appears to be intoxicated or under the age of 21. Bardstown Country Club reserves the right to close the bar if legal and club requirements are not being met.*
- ◇ Outside Catering is not allowed.*

Wedding Reception Room Rental

Member: Dining Room \$400 Main Clubhouse \$1000
Non Member Dining Room \$700 Main Clubhouse \$1000

Evening Party

Member: Dining Room \$300 Main Clubhouse \$300
Non Member: Dining Room \$500 Main Clubhouse \$500

Afternoon Party

Member: Dining Room \$150 Main Clubhouse \$150
Non Member: Dining Room \$300 Main Clubhouse \$300

Additional Fees for All Events

- Servers \$25 each
- Sales Tax 6%
- Gratuity 18%
- Set-up Fee \$200
- Clean-up Fee \$200
- Centerpieces \$25 and up each
- Colored Napkins \$.75 each
- Colored Linens \$10 and up each
- White Linens \$5 and up each
- Parking Attendants \$25 each
- Directional Signs \$25 for 3
- Sit-Down Dinner Additional \$5 per person
- Dance Floor \$250

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Salads

Tossed Salad

Caesar Salad

Strawberry Spinach Salad

Pasta Salad

Greek Salad

Fruit Salad

Entrees

*Sliced Pork Dijonaise
Pork Loin with Bourbon Glaze*

*Prime Rib
Additional \$2 per person*

*Lemon Chicken
Pecan Chicken*

*Salmon with Honey
Bourbon Sauce*

*Meat Lasagna
Six Cheese Lasagna*

*Fried Chicken
Cornbread Chicken with
Apricot Glaze*

*Oven-Roasted Turkey
Turkey Roulade*

*Chicken Marsala
Roast Sirloin*

Honey Glazed Ham

*Chicken Picatta
Chicken Parmesan*

*Crab Stuffed Trout
Pecan Crusted Grouper*

Sides

Country Green Beans

Parsley Potatoes

Vegetable Medley

Wild Rice Pilaf

Oven Roasted Potatoes

Steamed Broccoli with Butter

Risotto

Scalloped Potatoes

Honey Glazed Carrots

Cinnamon Apples

Seasoned Cornbread

Peas and Carrots

Sweet Potato Casserole

Corn Pudding

Buttered Corn

*Green Beans with Bacon and
Carmelized Onions*

*Mashed Potatoes with
Sawmill Gravy*

Desserts

*Chocolate Meringue Pie
Lemon Meringue Pie*

New York Style Cheesecake

*Pecan Pie
7 Layer Pie*

*Chocolate Cake
Coconut Cake*

*Apple Pie or Cobbler
Cherry Pie or Cobbler*

*Banana Pudding
Chocolate Crème Pie*

One Entree and Two Sides \$21.95 per person

Two Entrees and Three Sides \$24.95 per person

Additional Salads, Sides or Desserts may be purchased for an additional fee.

All Buffets come with one Salad, Fresh Bread, Two Desserts and John Conti Coffee and Iced Tea.

Beverages

<i>House Liquors</i> <i>\$100 Per Bottle</i>	<i>Call Liquors</i> <i>\$125 Per Bottle</i>	<i>Premium Liquors</i> <i>\$135 Per Bottle</i>
<i>Very Old Barton Bourbon</i>	<i>Jim Beam</i>	<i>Knob Creek</i>
<i>Cutty Sark Scotch</i>	<i>Buffalo Trace</i>	<i>Evan Williams Single Barrel</i>
<i>Heaven Hill Vodka or Gin</i>	<i>Evan Williams</i>	<i>Woodford Reserve</i>
<i>Barton Vodka or Gin</i>	<i>Jack Daniels</i>	<i>Grey Goose Vodka</i>
<i>Barton Rum</i>	<i>Absolut Vodka</i>	<i>Belvedere Vodka</i>
<i>Evan Williams Black</i>	<i>Jose Cuervo Tequila</i>	<i>Beefeaters Wet Gin</i>
	<i>Tanguray Gin</i>	<i>Myers Rum</i>
	<i>Bacardi Rum</i>	<i>Chivas Scotch</i>
	<i>Captain Morgan's Rum</i>	<i>Makers Mark</i>
	<i>Dewar's Scotch</i>	<i>Jim Beam Black</i>
	<i>Four Roses</i>	

<i>Domestic Beer</i> <i>Cans \$2.50</i> <i>Bottle \$2.75</i>	<i>Soft Drinks</i> <i>\$.75 per person</i>	<i>House Wine \$50 per Bottle</i> <i>(12 glasses per bottle)</i> <i>\$275 per case</i>
<i>Import Beer - Bottle \$3.50</i>	<i>Mixers \$.75 per person</i>	<i>House Champagne \$35 per bottle</i>
<i>Domestic Beer - Kegs \$300</i>	<i>Punch \$25 per gallon</i>	

Case Pricing Available Upon Request
Drinks by the Glass are priced accordingly
Many more liquors, beer and wine are available upon request

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All items are priced per person

<i>Assorted Cheeses and Pepperidge Farm Crackers</i> \$1.95	<i>Seasonal Vegetables and Ranch Dip</i> \$1.95	<i>Seasonal Fruit and Amaretto Dip</i> \$1.95
<i>Three Cheese Tortellini</i> \$2.25	<i>Southern Style Chicken Tenders</i> \$1.95	<i>Italian Sausage Stuffed Mushrooms</i> \$2.25
<i>Pimento Cheese Sandwiches</i> \$1.75	<i>Hot Brown Casserole</i> \$2.25	<i>Benedictine Sandwiches</i> \$1.75
<i>Ham and Cheese on Cocktail Buns</i> \$1.75	<i>Chicken Salad on Cocktail Buns</i> \$1.75	<i>Turkey and Cheese on Cocktail Buns</i> \$1.75
<i>Country Ham on Yeast Biscuits</i> \$2.50	<i>Country Ham on Cocktail Buns</i> \$2.00	<i>Tuna Salad on Cocktail Buns</i> \$1.75
<i>Swedish Meatballs</i> \$1.75	<i>Cocktail Meatballs</i> \$1.75	<i>Italian Meatballs</i> \$1.75
<i>Coconut Shrimp</i> \$2.25	<i>Shrimp Cocktail</i> \$2.95	<i>Fried Shrimp</i> \$2.25
<i>Crab Cakes</i> \$2.25	<i>Hot Wings</i> \$1.75	<i>Mild Wings</i> \$1.75
<i>Mini Hot Browns</i> \$2.25	<i>Smoked Salmon with Crackers</i> \$2.25	<i>Seafood Salad with Crackers</i> \$2.25
<i>Chicken Quesadillas</i> \$1.65	<i>Three Cheese Quesadillas</i> \$1.50	<i>Shrimp Quesadillas</i> \$2.25
<i>Fried Gouda Cheese</i> \$1.95	<i>Potato Skins</i> \$1.75	<i>Ham and Cheese Roll-ups</i> \$1.75
<i>Mini Quiche</i> \$1.95	<i>Spicy Sausage Rolls</i> \$1.75	<i>Jalapeno Peppers</i> \$1.75
<i>Chicken Kabobs with Vegetables</i> \$1.75	<i>Shrimp Kabobs with Pineapple</i> \$2.25	<i>Chicken and Sausage Kabobs</i> \$1.95
<i>Teriyaki Beef Kabobs with Vegetables</i> \$1.85	<i>Bruschetta with Tomato, Basil and Olive Oil</i> \$1.75	<i>Spinach Artichoke Dip and Tortillas</i> \$2.25
<i>Buffalo Style Chicken Tenders</i> \$1.75	<i>Egg Rolls</i> \$1.95	<i>Mozzarella Sticks</i> \$1.95

BILLING INFORMATION				
Name:				
Phone Number:		Fax:		E-mail
Address Street:		City		State Zip
CONTACT INFORMATION				
Name:				
Phone Number:		Fax:		E-mail
Address Street:		City		State Zip
Date of Event			Time of Event:	
Type of Event				
Room Selection		Dining Room		Main Clubhouse
Centerpieces?			Color Linens?	
Parking Attendants?		Directional Signs?		Sit-Down Dinner?
Salad Selections				
Entree Selections				
Side Selections				
Dessert Selections				
Make Your Own Pasta Station	Qty	Carving Station	Qty	
Hors d'oeuvres, Name And Qty				
House Champagne	Qty	Domestic Beer Can?		
House Wine	Qty	Domestic Beer Bottle?		
Domestic Beer, Kegs	Qty	Import Beer Bottle?		
Punch, Gallon	Qty	Soft Drinks?		
		Mixers?		
	Qty	By the Glass	By the Bottle	By the Case
Bourbon/Whiskey				
Vodka				
Gin				
Rum				
Scotch				
Tequila				