

# Harvey's Catering

At BanBury Golf Course

## Catering Team

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25% of event due day of booking, and all events must be paid day of event. Unless approved otherwise by catering manager. ALL Changes must be proposed and accepted no less than 72 hours in advance.

Full deposit refund if event is canceled or moved within two weeks of event.

# Room Rental Prices

\*INCLUDES: TABLES, CHAIRS, LINENS, DISHES, GLASSWARE, AND SILVERWARE.  
COMPLETE CATERING STAFF, SET-UP AND CLEAN-UP.

ALL INDIVIDUAL ROOM RENTAL PRICES ARE FOR 4 HOURS OR LESS ADDITIONAL TIME (MORE THAN 4 HOURS) \$100 EACH ADDITIONAL HOUR. IF ADVANCE NOTICES IS NOT GIVEN ON ADDITIONAL TIME-NO GURANTEE THE ROOM WILL BE AVAILABLE FOR ANY EXTENDED HOURS.

ENTIRE FACILITY - 200 PEOPLE  
MAIN, WEST PATIO HARBOTTLE, 19TH HOLE AND TERRACE \$3,500  
\$200 PER ADDITIONAL HOUR

ENTIRE INSIDE FACILITY - MAIN AND HARBOTTLE- 100 PEOPLE  
\$2,800

HARBOTTLE - 60 PERSON MAX  
4 HOURS FOR \$500  
\$100 ADDITIONAL HOURS

19TH HOLE & WEST PATIO - 80 PEOPLE  
4 HOURS FOR \$1,500  
\$100 ADDITIONAL HOUR

19TH HOLE & HARBOTTLE- 100 PEOPLE  
4 HOURS FOR \$600  
\$100 PER ADDITIONAL HOUR

TERRACE \$500 - MAX IS 70 PEOPLE

20% service charge added to all food/drink bill, not added to room rental.

# Linen options

## BASE LINENS:

BLACK  
CHAMPAGNE (IVORY)  
WHITE  
NAVY BLUE  
(CUSTOM COLORS  
AVAILABLE ON LIMITED  
BASIS)

## LINEN NAPKINS:

ROYAL BLUE  
FOREST GREEN  
DARK BURGUNDY  
RED  
SANDALWOOD  
GOLD  
DUSTY ROSE  
PEACH  
PINK  
RED CHECK  
SEAFOAM  
BROWN  
WEDGEWOOD  
TEAL  
LEMON YELLOW  
ORANGE  
PURPLE  
LAVENDER

# Appetizers

Minimum- 50 servings

Additional \$10 per person for plated options.

## Potato bites 3.50

Baked potato slices with artichoke, cream cheese, parmesan, balsamic drizzle.

## Mushrooms 5.00

Sausage or crab stuffed mushrooms, celery, onion, carrot, cream cheese baked golden.

## Satays 6.00

Grilled chicken, pork, or beef satays, choice of sauce, teriyaki, BBQ, sweet chili, mandarin.

## Flat bread bites 6.00

Variety of toppings, sauces, and cheeses, baked crispy, cut into bite size wedges, balsamic drizzle, olive oil.

## Charcuterie boards

High end meats, cheeses, olives, vegetables, and fruits.

15.00 per person

for groups larger than 100 cost 12.00 per person

## Seasonal Fruit Platter

5.00 Per person.

## Seasonal Veggie Platter

5.00 Per person.

\*\* Custom menus are an option based on availability.

# Breakfast Buffet options

All buffets include Non alcoholic beverages.

Items are priced for 25 or more people. Smaller groups must order off regular menu or limited menu must be confirmed two weeks prior to event. Cost below per person

## *Morning break 8.50*

Assortment of breakfast breads, pastries, bagels and cream cheese, butter and jams.

## *Breakfast burrito buffet 13.50*

Tortilla wraps stuffed with choice of two, ham, bacon, sausage, or ground chorizo, potato hash, scrambled egg, salsa, and sour cream on the side, and whole or fresh cut fruit.

## *Breakfast sandwich buffet 13.50*

Croissants, English muffins, choice of two, ham, bacon, or sausage, scrambled eggs, cheese, whole or fresh cut fruit, breakfast potatoes.

## *Pancake breakfast 13.50*

Butter milk griddle cakes, variety of syrups and toppings, choice of two, ham, bacon, sausage, scrambled eggs, whole or fresh cut fruit.

## *Classic breakfast buffet 14.50*

Cheesy scrambled eggs, hash browned potatoes, or potato lyonnaise, choice of two bacon, sausage or ham, breakfast breads, whipped butter.

*\*\* Custom menus are an option based on availability.*

# Lunch Buffet Options

All buffets include Non alcoholic beverages.

## *Sandwich Buffet 18.50*

Select Artisanal Meats and Cheeses with a range of condiments, toppings and an assortment of bread. All sandwiches are served with fresh fruit, house salad and house pub chips.

## *Banbury BBQ buffet 18.50*

Smoky roasted tri tip, marinated chicken, mac and cheese, baked beans, baby green salad, Dressings, sauces, rolls, and butter balls. Add bratwurst or pulled pork. + \$6

## *Burger Buffet 18*

Quarter pound certified angus beef patties served with artisanal cheeses, burger toppings and condiments. All burgers with house pasta salad, baked beans, and potato chips.

House salad and fresh fruit + \$6

## *Southwest Buffet 18.50*

Seasoned Shredded chicken, seasoned ground beef, choice of chicken or beef enchiladas, crunchy corn and soft flour tortillas, taco fixings, crème, salsas, corn black bean salsa, refried beans, Spanish rice, romaine salad, salsa ranch dressing.

*\*\* Custom menus are an option based on availability.*

# Dinner Buffet Options

All Buffets include non alcoholic beverages.  
10 per person.(Groups 60 people and under)

## *Prime Rib and Salmon 70*

Hand carved prime rib, house demi-glace and creamy horseradish sauce. Seasonal salmon pan-seared and topped with caper dill butter sauce, garlic mashed potatoes and chef's seasonal vegetables. House whipped butter and warm dinner rolls.

## *Steak and Chicken Buffet 50*

Grilled steak and chicken, garlic mashed potatoes and seasonal vegetables.

## *Italian Buffet 28*

House made meat lasagna, with smoky mozzarella, provolone cheese blend, grilled chicken alfredo with Italian herbs and spices, three cheese tortellini tossed in house pesto, Caesar salad with croutons, and garlic butter bread sticks.

## *Asian Buffet 26.50*

Bulgogi beef, teriyaki chicken, stir fried vegetables, pork fried rice, egg drop soup, and Asian noodle salad.

Add firecracker shrimp \$4 per person

## *Luau buffet 25.50*

Huli Huli chicken, Kahlua pork, steamed jasmine rice, egg macaroni salad. Hawaiian rolls served with butter balls.

*\*\* Custom menus are an option based on availability.*

# Dessert Buffet Options

All dessert prices are per person.

Available for both lunch and dinner buffets.

Cookies and Brownies 7.50.

Lemon Bars 7.50

Rum cake 8.50

Other Options Available: please Inquire.



# Tournament sponsor options:

50 person minimum

## Breakfast

All options include any non alcoholic beverages

- Sponsor any breakfast buffet
- option Breakfast Burritos
- Breakfast Sandwich

## Lunch/Dinner

All options include any non alcoholic beverages

- Sponsor any of the lunch/Dinner buffet option.
- Sandwiches on the turn
- Hotdog/chips/drinks on the turn
- Boxed snack packs (protein bars, fruit, sandwiches Etc.

## Drinks

- Bloody Mary or Mimosa Bar
- Drink Tickets
- Open Bar options
- Sponsor drink cart
- Sponsor Coffee station
- Sponsor specific
- beers/wines Discounted  
keg prices

## Miscellaneous sponsor options

- Balloon arch/Decor
- Room Rental
- Custom wood  
Coasters

All Tournament sponsorships need to be handled with Harvey's management. Payments will be due day of tournament.