



PHILMONT COUNTRY CLUB

Est. 1906

Philmont Country Club Golf Outings

South Course/ Tuesday- Friday

Philmont is a unique venue featuring 36 holes. Our Championship North Course, designed by world-renowned golf course architect William S. Flynn, boasts old world charm with its mature trees and spectacular greens, while our South course features wide open spaces and small greens for the player looking for a challenge.

Philmont Country Club can accommodate your event needs and budget. We would be delighted to collaborate with you to design a custom package for your golf outing. Please note the minimum requirements for a Monday golf event is 72 players for golf, lunch and dinner. We are also happy to accommodate a minimum of 48 people on a Tuesday for golf, lunch and dinner.

To begin your event, your golfers will be invited to enjoy breakfast or lunch of your choosing in the open air on our beautiful porch overlooking our scenic golf course.

It is our pleasure to provide a check-in table for your staff to register your organization's golf attendees. Bag drop attendants are happy to assist your guests with loading their bags onto their carts. Golfers are encouraged to use our putting greens and driving range to practice before they begin their game. Range balls will be provided on the driving range which is included as part of your day. Once golf play is over, scorecards should be given to the Golf Shops.

After golfing, your guests will be directed to our locker rooms. There, they are free to enjoy our showers and other amenities. Attendants will be happy to clean their shoes while they are changing. Afterwards, they can join their fellow golfers for your banquet and awards presentation.

We ask that these Club rules please be conveyed to all your Golfers, as Philmont Country Club is a Private Club:

- ◇ All members of your group will go to their carts fifteen minutes prior to shotgun start and, at that time, will be briefed as to our club tournament rules. Everyone will be asked to proceed to their starting holes and should begin once they reach their starting hole.
- ◇ Please note, all golfers (including juniors) on the golf course, the putting green, the chipping green, or the range are required to wear appropriate golf attire.
- ◇ Male golfers must wear (a) a shirt with a collar and (b) full length (close to the knee) golf shorts or pants. Male golfers may not wear tennis or other short shorts and male golfers' shirts must be tucked into their shorts or pants.
- ◇ No golfer may wear blue jeans, jean cut slacks, or slacks made of denim material (in any color). No golfer may wear a tank top.



Golf

Bag Drop Service * Greens Fees * Carts * Driving Range and Range Balls
Pro Shop Assistance
Scorekeeping, Locker Room, Shower and Towel



Refreshment Stations on Golf Course

Assorted Fresh Fruit Baskets
Soft and Hard Pretzels with Mustard
Individual Bags of Potato Chips and Popcorn
Lemonade and Iced Tea
Assorted Sodas and Bottled Water

Refreshment Station Enhancements

Fresh Sliced Fruit Cups
\$1.00 per person

Granola Bars, Cheese and Crackers,
Peanut Butter Crackers
\$2.00 per person

Beverages

Beer

Imported **\$4.00 each**
Domestic **\$3.50 each**

*All beverages are priced on consumption

Station Attendant

1 needed per course
\$100.00

Please select Your Buffet



Hot & Cold Lunch Buffet

Choice of

Traditional Caesar Salad or
Tossed Salad with assorted dressings

Choice of

Hot Roast Beef or Sausage and Peppers

Sliced Turkey Breast, Corned Beef and Sliced Ham

Tuna and Chicken Salad

Assorted Sliced Breads

Assorted Sliced Cheese Tray

Sliced Onion, Tomato and Condiment Tray

Potato Salad and Cole Slaw

Fresh Fruit Salad

Assorted Fresh Baked Cookies

Iced Tea, Lemonade Coffee, Tea, Decaffeinated Coffee

Barbeque Lunch Buffet

Choice of

Traditional Caesar Salad or
Tossed Salad with assorted dressings

Grilled Hamburgers and Hot Dogs

Sliced Turkey, Corned Beef and Sliced Ham

Tuna and Chicken Salad

Assorted Breads and Rolls

Sliced Cheese Tray

Sliced Onions, Tomatoes and Condiments

Potato Salad and Cole Slaw

Fresh Fruit Salad and Assorted Fresh Baked Cookies

Iced Tea, Lemonade, Coffee, Tea, Decaffeinated Coffee





Cocktail Reception Party

Two Hour Premium Open Bar

Crudité, Fruit and Cheese Display

Assorted Vegetables displayed in Individual Baskets with Assorted Dips
Fresh Seasonal Fruit and Assorted Berries
Imported and Domestic Cheese and Crackers

Hors d'Oeuvres

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Mini Franks in a Blanket with Spicy Mustard
Sesame Chicken with Sweet and Sour Sauce
Mini Eggrolls with Plum Sauce
Spinach and Cheese in Phyllo
Sweet and Sour Meatballs

Pasta Station

Traditional Caesar Salad
Tri Color Tortellini with Alfredo Sauce
Penne with Marinara Sauce
Assorted Gourmet Pizza to include: Pesto, Spinach and Sun Dried Tomatoes

Carving Station

Marinated Flank Steak and Roast Turkey
Carved to order and displayed with assorted
Breads, Rolls and Condiments
Vegetable Du Jour

Wok Station

Choice of Two: Chicken, Beef or Shrimp Stir Fry
Served with White or Fried Rice
Fortune Cookies

Dessert Station

Fresh Fruit Display
Assorted Gourmet Cookies and Brownies
Old Fashioned Ice Cream Sundae Bar

\$145.00 per person Inclusive





Enhancements for Your Outing

½ Pound Whole Steamed Lobsters

\$ Market Price

Raw Bar and Steamer Station

A Full Assortment of Fresh Clams, Oysters, and Crab Claws
Displayed on Crushed Ice with Cocktail Sauce and Lemons
Steamed Clams and Mussels Marinara

\$12.00

Slider Station

Choice of three

Beef, Lamb, Chicken, Veal, Turkey or Baby Bellas on Brioche Rolls
accompanied by House Cut Fries with a Variety of Toppings: Sriracha and
Basil Ketchup, Chipotle Ranch, Creole Mustard, Caramelized Onions, Blue
Cheese Crumbles, and Apple Wood Smoked Bacon

\$13.95

Whole Rack of Lamb

Herb Roasted New Zealand Rack of Lamb carved to order and
Served with Mint Jelly and Port Rosemary Demi Glace

\$12.00

Sushi Bar

Hand Rolled Selection of Deluxe Sushi Presented by Sushi Chef
Served with Wasabi, Ginger and Soy Sauce

\$13.00

Crab Cake Sauté

Philmont's Famous Crab Cakes Sautéed and Served with a
Trio of Sauces: Pommery Mustard Sauce, Remoulade and Cocktail Sauce

\$12.00

Poached and Smoked Salmon

Presented on a Butcher Block with Traditional
Accompaniments, to include Chopped Egg, Capers, Onion,
Cucumber Dill Sauce and Pumpernickel Bread

\$10.00

Gourmet Dip Bar

Warm Baked Brie, Hot Crab Dip, Artichoke Dip, Spinach
Dip and Hummus Accompanied by Pita Chips, Toasted Croutes and
Assorted Crackers

\$8.00

Carved Seared Rare Tuna

Seared Rare Tuna, Carved to Order with Apple Fennel Remoulade, Mango Papaya
Salsa and Spicy Soy Dipping Sauce

\$12.00

Cheese Steak Sauté

Beef and Chicken Steak sautéed and served with a Variety
of Toppings: Caramelized Onions, Mushrooms, Hot Peppers, Pickles, Provolone,
Swiss and Cheese “Whiz” accompanied by Crispy Onion Ribbons

\$9.00



PLEASE ADD 6% TAX AND 20% SERVICE CHARGE TO ENHANCEMENT
PRICING

Specialty Hors d'oeuvres

Served Butler-Style and are Priced Per Hundred Pieces

Cold Hors d'oeuvres

Rosette of Scottish Smoked Salmon with American Caviar on Toasted Brioche	\$250.00
Petite Maine Lobster Rolls	\$350.00
Southwestern Mango Crab Stack	\$325.00
Blue Point Oyster Shooters with Bloody Mary Cocktail Sauce	\$200.00
Seared Beef Tenderloin with Boursin Cheese Mousse on Garlic Croute	\$200.00
Mediterranean Lamb and Feta Salad on Belgian Endive Leaves	\$175.00
American Caviar on Buckwheat Blinis with Sour Cream	\$250.00
Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce	\$350.00
Asian Tuna Tartar or Smoked Salmon Tartar in Black Sesame Cone	\$250.00
Chipotle Rock Shrimp Salad in a Tortilla Cup	\$250.00
Vietnamese Vegetarian Summer Rolls with Soy Scallion Dipping Sauce	\$200.00

Hot Hors d'oeuvres

Kobe Beef Sliders	\$225.00
Herb Roasted New Zealand Lamb Chops	\$400.00
French Onion Soup Spoons	\$175.00
House Made Kobe Beef Franks in a Blanket	\$225.00
Lamb Satay with Tamarind BBQ Sauce	\$175.00
Jumbo Mushrooms Stuffed with Crab Imperial	\$250.00
Clams Casino	\$225.00
Fried Oysters with Tarragon Mustard Sauce	\$225.00
Eggplant Crisps with Oven Roasted Tomatoes and Fresh Mozzarella	\$175.00
Shrimp Tempura with Sweet and Sour Sauce	\$275.00
Apple Wood Smoked Bacon Wrapped Sea Scallops – Saffron Aioli	\$200.00
Petit Philmont Crab Cakes with Remoulade Sauce	\$275.00
Thai Shrimp Satay with Spicy Green Curry Sauce	\$275.00
Lobster Phyllo Rolls	\$250.00
Crispy Asparagus Straws with Lemon-Herb Crème Fraiche	\$175.00
Asian Spoons with Risotto Milanese and Duck Confit	\$250.00
Lobster Bisque Demi Tasse Cup	\$250.00

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