

vegetarian [priced per piece]

black bean & risotto croquettes

seasoned black bean & parmesan risotto, japanese bread crumbs, caribbean spice

parmesan risotto croquettes

parmesan reggiano risotto, japanese bread crumbs

wild mushroom tarts

wild mushrooms, white wine sauce, thyme, dill, and cream in a savory tart

caprese lollipops

skewered teardrop tomatoes, fresh mozzarella & basil, drizzled with balsamic reduction

mediterranean kabobs

skewered marinated artichoke hearts, fresh mozzarella, kalamata olives, sundried tomatoes

fresh tomato bruschetta

diced tomatoes, red onion, fresh basil, melted blue cheese, lime juice, olive oil on toasted baguette

vegetable spring rolls

hand-rolled with sautéed onions, carrots, and celery, deep-fried and served with apricot dipping sauce

soup & sandwich

mini cheddar grilled cheese on french bread, rich tomato bisque shooters served in asian spoons

brie & raspberry tarts

raspberry puree and french brie in a baked tart

spinach & brie tarts

spinach, french brie and olive oil in a savory tart

belgian endive petal

belgian endive leaf stuffed with blue cheese mousse and curried walnuts

stuffed artichokes

artichoke halves stuffed with goat cheese mousse

wild mushroom crostinis

wild mushroom reduction on a toasted baguette, topped with fresh grated parmesan cheese

assorted mini quiches

to include quiche lorraine, vegetable, spinach and bacon & cheese

spanakopita

phyllo pockets stuffed with fresh spinach & feta cheese, baked to a golden brown

displays & platters [priced per person]

seafood bar

raw oysters, raw clams, shrimp, lemons, cocktail sauce, hot sauce

hot crab dip

creamy lump crab dip dusted with old bay and served with baguette slices *(minimum 12 people)*

gourmet grilled vegetable platter

red and yellow bell peppers, portobello mushrooms, onions, asparagus, fresh mozzarella, drizzled with balsamic reduction and extra virgin olive oil

mediterranean antipasta

prosciutto, marinated artichokes, assorted olives, hummus, pepperoni, feta cheese, sundried tomatoes, pita

herb-roasted beef tenderloin presentation

thinly-sliced roasted beef tenderloin served with honey mustard, horseradish cream, button rolls, and lemon vinaigrette-tossed greens

brie en croute

beautiful french brie round baked in puff pastry and served with raspberry spread and walnuts
(minimum 12 people)

deluxe vegetable and cheese crudités

broccoli, celery, carrots, cherry tomatoes, cheddar, swiss, and monterey jack cheeses, assorted stone mill crackers and ranch dip

fresh fruit display

fresh-cut seasonal fruit; may include cantaloupe, honey dew melon, strawberries, pineapple and grapes, served with a citrus yogurt-based dipping sauce **fruit selection dependent on seasonal availability*

Appetizer pricing is based upon a standard 60-minute cocktail hour timeframe; price adjustments/increases may be incurred if a longer period is requested.

Most items can be passed or displayed.

meat & poultry [priced per piece]

beef tenderloin crostinis

roasted beef tenderloin, zesty horseradish cream, and parsley on a toasted baguette

grilled baby lamb chops

served with orange marmalade and rosemary

pulled pork sliders

chef's recipe pulled pork on mini potato rolls

beef satay

skewered teriyaki beef with pineapple-chili sauce

beef kabobs

skewered grilled beef tenderloin, onions & bell peppers, drizzled with apricot glaze

mini beef tacos

southwest-seasoned ground beef, cheddar, avocado cream, iceberg lettuce served in soft taco shells

cheeseburger sliders

mini angus beef sliders with cheddar cheese, on mini potato rolls

mini corn dogs

bite-sized hot dogs in a corn breading, served with honey mustard & ketchup for dipping

sheppard's pie

seasoned ground beef, whipped mashed potato, corn, and bell pepper in an herb tart

beef wellingtons

beef tenderloin and mushroom duxille in puff pastry

chicken quesadillas

southwest seasoned chicken breast with cheddar cheese and salsa, grilled in bite-sized flour tortillas

chicken kabobs

skewered grilled chicken, onions and bell peppers with apricot glaze

chicken satay skewers

teriyaki-style chicken with sweet chili dipping sauce

duck confit spring rolls

hand-rolled spring rolls filled with duck confit, served with plum sauce

chicken wellingtons

chicken breast and mushroom duxille in puff pastry

seafood [priced per piece]

clams casino

baked clams stuffed with bacon, onions, bell peppers and parmesan cheese, finished with fresh lemon juice

baby scallop ceviche

lime-marinated bay scallops with cilantro, onion and bell peppers, served in a delicate phyllo cup

smoked salmon & roquefort cheese tarts

with onion, parsley, and vinegar in a savory tart

crab caps

mushroom caps stuffed with crabmeat, onion, bell peppers, and white wine sauce, finished with fresh lemon juice

mini crab balls

broiled jumbo lump crab cakes, served with cocktail sauce

crab won tons

fried won ton wrapper filled with crabmeat, old bay, lemon, and parsley, served with an apricot dipping sauce

shrimp cocktail

large steamed shrimp, zested with fresh lemon juice and dusted with old bay, served with cocktail sauce

shrimp spring rolls

large shrimp hand-wrapped in spring roll wrapper, served with sweet chili dipping sauce

scallop rumaki

broiled diver sea scallops wrapped in bacon

raw oysters

freshly shucked blue point oysters, zested with lemon juice, served with cocktail sauce & worcestershire

raw clams

east coast clams, zested with lemon juice, served with cocktail sauce & worcestershire

coconut shrimp skewers

large coconut-encrusted shrimp, deep-fried, served with a pineapple-chili dipping sauce

tuna tar tar

ahi tuna tar tar served in asian spoons and drizzled with sesame chili sauce

lobster casino

broiled lobster, garlic stuffing, bacon, and fresh squeezed lemon juice in asian spoons

california tempura roll bites

crab and avocado rolls with pickled ginger; served with wasabi cream & soy sauce

hourly bar [priced per person]

non-alcoholic keep it clean!

soda, fruit juices, iced tea **or** coffee & hot tea

1-2 hours | 3-4 hours

beer, wine and soda liven it up just a little...

2 hours | 3 hours | 4 hours

sycamore lane cabernet, shadow brook chardonnay, budweiser, bud light, coors light, and soda, fruit juices & iced tea

standard bar take it to the next level...

2 hours | 3 hours | 4 hours

the entire 'beer, wine and soda' package, plus smirnoff vodka, gordon's gin, bacardi rum, seagram's whiskey, jim beam bourbon, cutty sark scotch, and conquistador tequila

premium bar nothing but the best...

2 hours | 3 hours | 4 hours

j. lohr chardonnay, beringer pinot grigio, bridlewood pinot noir, the velvet devil merlot amstel light, heineken, heineken light, corona, grey goose vodka, tanqueray gin, mt. gay rum, crown royal whiskey, jack daniels whiskey, dewar's scotch and jose cuervo tequila

per drink [parties of 25 or less only]

domestic beer

imported beer

mid-level wine

premium wine

mid-level cocktail

premium cocktail

claudé's jungle juice

cattail's signature drink (or add to an hourly bar)

soda, juice & iced tea

upgrades [priced per person]

be everyone's favorite host!

tablesides wine service

plus costs of bottles consumed.

passed signature drink

add-on to hourly bar (1 hr.)

champagne toast

plus costs of bottles consumed

after-dinner cordial station

bailey's, grand marnier, sambuca, frangelico, chambord, kahlua, amaretto, hot chocolate, hot tea, regular and decaffeinated coffee (1.5 hours)

frozen drink station

pina coladas, strawberry margaritas, margaritas and strawberry daiquiris (2 hours)

breakfast beverage station

bottomless bloody-marys, mimosas and white wine (2.5 hours)

bottle service

available for special liquor or wine requests; ask for details about a specific brand

bartender [per 75 guests]

"A bartender is just a pharmacist with a limited inventory."

One bartender is required per 75 people. Club management reserves the right to refuse service to any person who appears to be intoxicated. Identification will be requested from persons who appear to be younger than 30 years of age.

The state of maryland imposes a 9% tax on the sale of alcohol.

soups

maryland crab

cream of crab

chicken noodle

beef chili

butternut squash bisque

roasted tomato & feta bisque

beef barley with vegetables

sandwiches & burgers

california club

turkey, bacon, avocado, tomato, lettuce, lemon mayonnaise, served on white or wheat toast, with fries or fruit

cattail burger

grilled 8 oz. certified angus burger with lettuce & tomato, on a toasted kaiser roll; add sautéed onions, sautéed mushrooms, bacon, and cheese, served with fries or fruit

turkey reuben

roasted turkey on rye bread, swiss cheese, russian dressing, sauerkraut, served with fries or fruit

gourmet grilled cheese

smoked gouda, cheddar, bacon & tomato on texas toast, served with a cup of tomato-feta bisque

turkey or veggie burger

lettuce & tomato, on a toasted kaiser roll; add sautéed onions, sautéed mushrooms, bacon, and cheese, served with fries or fruit

crab cake sandwich

broiled crabcake, with tartar or cocktail sauce, served with fries or fruit

salmon BLT wrap

lean bacon, tomato, avocado, creole mustard aioli, wrapped in a gourmet flour tortilla, served with fries or fruit

beef tenderloin ciabatta

brie, lettuce, tomato, avocado aioli, served with crispy onion rings

mediterranean chicken sandwich

grilled chicken breast, artichoke hearts, roasted red pepper, olive tapenade, served on grilled ciabatta, with fruit or fries

vegetarian wrap

portabello mushrooms, roasted red pepper, spinach, fresh mozzarella, fresh tomato, avocado aioli in a gourmet flour tortilla, served with fruit or fries

salads

shrimp, chicken & tuna salad trio

one scoop each of of homemade chicken salad, tuna salad, and shrimp salad, on a bed of lettuce with fruit garnish

california crab

jumbo lump crabmeat, avocado, red raspberries, english cucumber, toasted almonds, baby greens, belgian endive, citrus-dill vinaigrette

chicken and feta

shredded iceberg lettuce, poached shredded chicken, feta, grape tomatoes, candied pecans, italian vinaigrette

classic caesar

crab cake | salmon | chicken

chopped hearts of romaine, grated parmesan, herb croutons, and creamy caesar dressing

cobb salad

chopped iceberg lettuce, diced turkey, diced ham, chopped hard boiled egg, tomato, bacon, swiss cheese, choice of dressing

iceberg wedge

iceberg lettuce, scallions, chopped bacon, blue cheese crumbles, buttermilk dressing

steak salad

mixed greens, arugula, flat iron steak, hard boiled egg, heirloom tomatoes, champagne vinaigrette

deluxe salad station

bbq baby shrimp skewers
teriyaki chicken strips mixed baby greens
choice of two dressings
herbed croutons
dried cranberries
candied pecans
choice of feta, blue, or cheddar cheese
cucumber
heirloom grape tomatoes
shredded carrots

petite spinach

baby spinach, caramelized pears, dried cranberries, feta, toasted almonds, belgian endive, dill-mustard vinaigrette

european house

mixed greens, carrot, english cucumber, grape tomatoes, choice of dressing

crispy shrimp & goat cheese

mixed greens, belgian endive, fried shrimp, goat cheese, toasted almonds, heirloom tomatoes, citrus-dill vinaigrette

mediterranean chicken

roasted chicken, mixed greens, artichoke hearts, feta, grape tomato, english cucumber, italian vinaigrette

cold [priced per person]

choose one platter

wraps, to include:

california club - turkey, avocado, lettuce, tomato, avocado aioli
italian - salami, mortadella, provolone, italian dressing
shrimp salad
vegetarian ratatouille wrap

deli platter, to include:

ham, turkey, salami, mortadella
tomato, onion, cheeses, lettuce,
variety of breads and rolls

salads, to include:

chicken salad, tuna salad, shrimp salad, egg salad
tomato, onion, cheeses, lettuce,
variety of breads and rolls

choose three sides

pesto pasta salad
triple potato salad
summer coleslaw
fresh fruit salad
szechuan green bean salad
sliced tomato & mozzarella
potato chips
soup du jour
caesar salad
garden salad

choose one dessert

fresh fruit salad
cookies & brownies

add-ons

add a chili station

chef tom caswell's acclaimed beef chili, with onions, cheese,
sour cream, and chives

add a deluxe salad station

mixed baby greens
fresh spinach
bbq baby shrimp skewers
teriyaki chicken strips
choice of two dressings
herbed croutons
dried cranberries
candied pecans
choice of feta, blue, or cheddar cheese
cucumber
heirloom grape tomatoes

hot [priced per person]

all hot buffets include rolls and butter

choose two entrees

grilled swordfish

with lime, jalapeno, and sweet chili glaze

grilled shrimp

with tomato-corn salsa and cilantro

penne pasta with blackened chicken

with wilted spinach, leeks, and garlic tomato sauce

maryland crabcakes [additional fee]

with tartar sauce, cocktail sauce, and lemon

chicken magnolia

with fontina cheese, roasted bell pepper, lemon, white wine and basil

potato encrusted salmon

with chive, and pommery mustard sauce

cheese tortellini

with roasted red pepper pesto cream sauce

choose one salad

seasonal mixed green salad
caesar salad
greek salad

choose two sides

broccoli & squash medley
red bliss herb potatoes
rice pilaf
tomato & fresh mozzarella platter with balsamic vinegar
steamed asparagus
pesto pasta salad
fresh fruit salad

dessert

assorted cakes, pies, and cupcakes

add a carving station

choice of two condiments: honey mustard, fruit chutney,
horseradish cream, béarnaise, roasted red pepper aioli; all
served with miniature button rolls

prime rib of beef

herb-rubbed flat iron steak

whole roasted turkey

honey-baked virginia ham

center-cut roasted pork loin

**discount applied with two or more carved selections*

attended* [priced per person]

oyster shucking

fresh blue point oysters shucked to-order; and served with cocktail sauce, hot sauce, and lemons

pasta to-order

served with garlic breadsticks

pasta: penne, fusilli, bowtie

saucers: marinara, alfredo, pesto, vodka sauce

add-ins: shrimp, chicken, scallops, prosciutto, mushrooms, broccoli, sundried tomatoes, artichoke, bell pepper, peas

carving stations [priced per person]

choice of two condiments: honey mustard, fruit chutney, horseradish cream, béarnaise, roasted red pepper aioli; all served with miniature button rolls

prime rib of beef

herb-rubbed beef tenderloin

new zealand rack-of-lamb

whole roasted turkey

honey-baked virginia ham

center-cut roasted pork loin

**discount applied with two or more carved selections*

custom quesadillas

chicken, shrimp, cheddar and monterey jack cheeses, diced tomatoes, diced onions, jalapenos, peppers, salsa, guacamole, and sour cream

asian stir-fry station

served with lo-mein noodle and white rice

add-ins: chicken, shrimp, broccoli, mushrooms, baby corn, onions, edamame, water chestnuts, pineapple

saucers: teriyaki, soy sauce, sweet chili

risotto to-order

choose two of the following to be cooked-to-order: asparagus and wild mushroom, chicken and basil, or shrimp and spinach, served with herb breadsticks

*chef attendant

Custom stations require one chef attendant for approximately every 25 guests, and portions thereafter.

unattended [priced per person]

deluxe nachos & tacos

proteins: ground beef and grilled chicken

cheeses: cheddar & monterey jack

condiments: sour cream, refried beans, salsa, guacamole, salsa verde

toppings: iceberg lettuce, yellow onions, black olives, diced tomatoes, jalapeno peppers

holders: tortilla chips, corn & flour shells

ultimate salads

Add a chef attendant for custom tossed salads!

greens & veggies | with protein

leafy greens: spinach, romaine, mini iceberg wedges & mixed baby greens

cheeses: blue cheese crumbles, feta, shredded cheddar, grated parmesan

dressings: blue cheese, ranch, caesar, and raspberry vinaigrette

toppings: english cucumber, red onion, grape tomatoes, cranberries, bacon bits, herbed croutons, bell pepper, mushrooms, anchovies

optional proteins: grilled chicken strips, shrimp

whole fish display

bronzini or salmon

served with butter rolls, cucumber and red onion salad, salsa verde, remoulade sauce

potato bar

baked idaho potatoes, roasted garlic mashed, scallions, crisp bacon bits, butter, sour cream, onions, cheddar cheese

stations [priced per person]

options for events & meetings of all types...

continental

simple yet satisfying...

fresh-cut seasonal fruit
assorted danishes,
donuts and muffins
butters and spreads
orange & tomato juices
regular & decaffeinated coffee
hot tea selection

deluxe continental

when you need a little more!

fresh-cut seasonal fruit
greek yogurt with granola & berries
assorted bagels, danishes, donuts & muffins
cream cheese, butters & spreads
orange & tomato juices
regular & decaffeinated coffee
hot tea selection

hot breakfast buffet

the whole shebang!

the entire 'deluxe continental' breakfast plus:

buttermilk pancakes
crème brule french toast
fluffy scrambled eggs
home-style breakfast potatoes
creamy grits
hickory smoked bacon
country sausage
white, wheat and rye toast

brunch buffet

when you want to sleep in just a little longer...

the entire 'hot breakfast buffet' plus:

caesar salad or mixed green salad
cheese tortellini in aurora sauce
chicken piccata or chicken marsala
haricot verts or vegetable medley
soup du jour
variety of hot rolls & butter

just coffee, tea & juice

a little something to keep you going...

1-2 hours | 3-4 hours

upgrades [priced per person]

custom omelet station

add-on or stand-alone

onions, peppers, mushrooms, spinach, tomatoes, cheese, ham and bacon

seafood bar

raw oysters, raw clams, & shrimp, lemons, cocktail sauce, hot sauce

bagel extravaganza

add-on or stand-alone

smoked salmon, capers, chives, red onions, sliced hard boiled eggs

breakfast burrito station

add-on or stand-alone

flour tortillas
cheddar cheese
bacon crumbles
diced tomato
salsa, guacamole & sour cream
jalapeno peppers
ground beef
onions

bottomless beverage station

be everybody's favorite host!

bloody marys
mimosas
white wine

attended stations [priced per person]

bananas foster station

vine-ripened bananas sautéed to-order in butter, brown sugar, and cinnamon, and flambéed with dark rum, and served over a scoop of vanilla bean ice cream

cherries jubilee station

bing cherries sautéed to-order in butter and sugar, flambéed with cherry liqueur and served over a scoop of vanilla bean ice cream

milkshake station

chocolate, vanilla or strawberry ice cream, blended to-order and served with whipped cream and a cherry

stationary desserts [priced per person]

ice cream sundae bar

vanilla and chocolate ice cream scoops with toppings to include: sprinkles, crushed cookies, cherries, candy, whipped cream, and hot fudge

fresh fruit display

fresh-cut seasonal fruit served with your choice of citrus yogurt dipping sauce or chocolate sauce

variety of cakes & pies

chef's assortment of sliced, full-size cakes, pies & tarts

miniature sweets spread

wide variety of bite-sized chocolate, fruit & cake delicacies

cookies and brownies

fresh-baked chocolate chip cookies and fudge brownies

after-dinner cordial station

bailey's, grand marnier, sambuca, frangelico, chambord, kahlua, amaretto, hot chocolate, hot tea, regular and decaffeinated coffee (1.5 hours)

coffee & tea station

regular and decaffeinated coffee, hot water and gourmet teas, with cream, sugar & lemons

***chef attendant 50** [per 25 guests]

Custom stations require one chef attendant for approximately every 50 guests, and portions thereafter.

plated desserts [priced per person]

traditional crème brulee

egg custard with bourbon, vanilla bean, whipped cream, berries, and caramelized sugar

chocolate crème brulee

belgian chocolate, egg custard, sugar coating, vanilla gaufrette, bailey's cream sauce

ny-style chocolate chip cheesecake

white chocolate mikado, chantilly whipped cream, and chocolate sauce

chocolate caramel cake

layer cake with rich chocolate ganache, grand marnier tuille, whipped cream, and sugar

granny smith apple pie

baked apple pie with vanilla ice cream, caramel drizzle, whipped cream

raspberry brulee cheesecake

fresh raspberry coulis, vanilla gaufrette, and chantilly whipped cream

mini crème brulee & bread pudding

egg custard crème brulee, with fresh berries, vanilla wafer, cinnamon-soaked bread, golden raisins, vanilla gaufrette, and rum glaze

fat-free sorbet with fresh berries

choice of raspberry or lemon sorbet, topped with seasonal fresh berries

ice cream trio

puff pastry biscuits with mint chocolate chip, vanilla, and chocolate ice cream, with chocolate ganache, white chocolate mikado, and cocoa

meat

marinated teriyaki pork tenderloin

sweet chili plum glaze, served with vegetable and starch du jour

grilled new york strip loin

garlic mushrooms, black truffle sauce, served with vegetable and starch du jour

grilled ribeye steak

caramelized onions and cabernet demi-glace sauce, served with vegetable and starch du jour

roasted prime rib of beef au jus

bernaise sause, starch and vegetable du jour

roasted veal tenderloin

brandy reduction, caramelized shallots and fine herbs, served with vegetable and starch du jour

grilled lamb loin chops

apple-pear coulis, served with vegetable and starch du jour

gilled 8 oz. creekstone farms filet mignon

asparagus, rosemary fingerling potato, black truffle sauce

seafood

broiled maryland crabcakes, single or double

served with starch and vegetable du jour

pan-seared chilean seabass

with citrus dill drizzle, served with starch and vegetable du jour

sesame-wasabi encrusted yellowfin tuna

with sweet chili ginger drizzle, served with vegetable and starch du jour

grilled atlantic salmon

shellfish mustard sauce, smoked paprika oil, served with vegetable and starch du jour

seafood risotto

shrimp, scallops, jumbo lump crabmeat, shellish broth, asparagus risotto, parmesan cheese

poultry

sauteed chicken & shrimp

with gulf shrimp, pecorino cheese, lemon, basil, white wine, served with starch and vegetable du jour

chicken chesapeake

grilled chicken breast with a sauteed crab cake and champagne sauce, served with starch and vegetable du jour

roast stuffed breast of chicken

with fontina cheese, arugula and a lemon-caper reduction, served with starch and vegetable du jour

pan seared duck breast

rosemary fingerling potato, french beans, port-orange sauce

vegetarian

mushroom & asparagus risotto

vegetarian lasagna

squash, tomato, onion, eggplant, marinara sauce, parmesan

papperdelle pasta

with spinach, grape tomato, feta cheese, basil, asparagus, roasted red pepper pesto

eggplant parmesan

crispy eggplant, ricotta cheese, tomato sauce, mozzarella, basil

vegetable stir fry with quinoa

teriyaki vegetable stir fry, red quinoa, macadamia nuts, thai basil, sweet chili glaze

surf and turf

grilled 6 oz. filet of beef with choice of:

broiled maryland crab cake

petit lobster tail

grilled shrimp

served with vegetable and starch du jour

build a buffet [priced per person]

all buffets include milk, juice, or soda, and cookies & brownies

one entrée & two sides

two entrées & two sides

two entrées & three sides

three entrées & two sides

entrees

cheese pizza
cheeseburger sliders
chicken fingers
hot dogs
macaroni & cheese
penne pasta with marinara
grilled chicken breast
fish sticks
chicken wings
mozzarella sticks

sides

french fries
fresh fruit salad
applesauce
steamed broccoli
caesar salad
garden salad
mashed potatoes

snacks [priced per person]

carrots, celery & ranch

fresh fruit cup

goldfish & pretzels

chocolate chip cookies

soft pretzels with cheese

stations [priced per person]

custom pasta station

penne & fusili pastas
alfredo & marinara sauce
parmesan cheese
vegetables
garlic bread
chicken (additional)

quesadillas to-order

chicken
cheese
mushrooms
jalapenos
peppers
sour cream & salsa

deluxe nachos

tortilla chips
queso sauce
salsa & sour cream
jalapenos
chicken or ground beef

ice cream sundae bar

chocolate & vanilla ice cream
whipped cream
chocolate syrup
sprinkles
cherries
candy toppings

milkshake, root beer float, or smoothie station
attendant required



Hosts are responsible for separate guest fees for parties held at the Pool.

Birthday cakes are the only outside food items that may be brought into the Club.

Additional Rentals

LCD and Screen
Screen only
Simple Easel
Easel with Built-in Flip Chart
Table-top Podium
Wireless Handheld Microphone
Cocktail Tables
Specialty Table Linens

Off-premise Rentals

Available to Cattail Creek Members only.

Chafing Dishes
Sternos
Hot Box/Warmer
Serving Utensils
Tongs, Ladels, Serving Spoons & Forks
Basic Table Cloths
Basic Napkins
Table Skirts

Entertainment

When possible, Cattail Creek is happy to help arrange for outside vendors for your special event. DJs, children's entertainment, and car services enhance the 'wow-factor' of any special event.

Hosting an Event

Members must be in good standing with the Club to host an event, or to serve as a sponsor for a non-Member host. Non-Members must secure a Member sponsor to host an event at the Club. The Club may assist in finding a sponsor for a non-Member who wishes to host an event, and who is not able to secure a Member sponsor on their own.

Sponsoring an Event

A Member who chooses to sponsor an event for a non-Member host, assumes full responsibility for the conduct of guests, compliance with Club rules, and any debt incurred to the Club for the event charges itself and any damages to the facility.

Deposit

A non-refundable deposit is required from all event hosts to secure the requested room(s) and date for private events. The deposit is not a separate room rental fee, and will be applied to the final balance for the event. Available rooms and capacity are listed below, along with the required deposit.

Entire Clubhouse (160 person max)	\$1,000
Cattail Room & Grille Room (110 person max)	\$750
Lower Patio (110 person max)	\$750
Cattail Room (45 person max)	\$500
Grille Room (60 person max)	\$500
Founder's Lounge	\$100
Lower Meeting Room	\$100

Contract

A signed contract must be on-file, along with a paid deposit, to guarantee the event. A revised contract must be signed each time changes are made to the details of the event. A final version of the contract must be signed and on-file ten (10) days prior to the event.

Guaranteed Count

The final guarantee of expected attendees is due 72 business hours prior to the event. If a count is not received, then the last count received will be considered the final count. The event host will be charged for actual attendees or the guaranteed count, whichever is higher.

Set-up/Break-down Fee

The set-up/break-down fee covers the housekeeping and maintenance teams' labor to prepare for, and clean up after, your special event. Additionally, the fee covers all basic table linens, table skirts, and napkins that the Club rents for your event.

Non-Members	\$6 per person
Cattail Creek Members	\$3 per person
Cattail Creek Corporate Members	Waived

Taxes & Fees

Maryland state sales tax, a 20% gratuity, and a 3% administrative service charge are applied to all food, beverage, rentals and services for private events.

Additional Hours

Should the event host wish to extend the conclusion time of the event past the contracted time, and once the event has already started, approval must be sought from the manager-on-duty, who has sole discretion to accommodate the request or not.

A \$100 general fee will be charged per hour to extend the event, plus an additional hourly per person charge to keep the bar open, calculated from the guaranteed event count.

Payment

Visa, MasterCard, cash, and check are acceptable forms of payment for deposits and event balances. The 3% administrative service charge will be waived for cash or check payments. A \$35 fee will be assessed for returned checks.

Non-Member hosts are required to pay 50% of the event balance one week prior to the event date, with the remaining balance due no later than two (2) weeks following the conclusion of the event.

Cattail Creek Member hosts are required to pay 100% of the event balance no later than (30) days following the conclusion of the event.

A 5% late fee will be assessed on balances not received by the invoiced due date.

Cancellations

Cancellations made within 72-hours prior to the start of the event, will incur a 50% charge on the total cost of the event.

Alcohol

Maryland state law requires that all alcoholic beverages consumed on the Club's premises be purchased from the licensee, Cattail Creek Country Club, Inc.

Management reserves the right to refuse service to any person who appears to be intoxicated, under the age of twenty one (21), or who cannot produce valid photo identification.

Only Cattail Creek Country Club personnel are permitted to serve alcoholic beverages.

Outside Food & Beverage

All food and beverage consumed at the Club, must be purchased from, and served by, Cattail Creek. Specialty cakes are permitted with prior arrangements. No leftover food is permitted to be removed from the Club.

Guest Lists

Events to which the general public is invited, are prohibited. The event host is required to provide the Club with a list of the full names of all attendees prior to the start of the event.

Third Party Vendors & Entertainers

The event host is required to provide the Club with the company name, contact name, and contact phone number and email, for all vendors who will be providing services for the event. Vendors include DJs, bands, florists, entertainers, bakers, party planners, bus or car services, photographers, videographers, and the like.

All entertainers are required to submit their logistical, electrical, and other needs to the Club, and be approved by the Club, prior to booking.

Entertainers should use respect with regards to loud music, or music or behavior that may be objectionable to other Club Members or Guests. The Club reserves the right to ask DJs or bands to reduce volumes if the music is disruptive to other Members, Guests, or neighbors.

The Club does not serve food or beverage to outside vendors. The event host must pre-arrange for paid vendor meals, and is responsible for determining the set dining break timeframe with the vendors, and communicating the details of such to the Club.

Personal Property

Cattail Creek will not assume any responsibility for the loss or damage of any merchandise or articles left at the Club prior to, during, or following the event.

Advertising and Signage

There shall be no product display, billboards, signage or other advertising materials on the Club's grounds or in the Clubhouse, except inside the contracted event room(s), which is subject to manager approval. Additionally, there shall be no public advertising, public notices, promotions or media coverage of any event to be held at the Club without previous approval from Cattail Creek's Board of Directors. Violations of this policy may result in immediate cancellation of the event.

Scheduling

Full golf outings are hosted on Mondays. Cattail Creek's bylaws limit the number of outings the Club may host in any given year. Approval must be obtained from Cattail Creek's Board of Directors to secure a guaranteed golf outing date. The golf outing host may choose a morning or afternoon outing schedule:

Morning Outing Schedule

Driving Range & Locker Rooms open	7:00 a.m.
Registration opens	7:30 a.m.
Breakfast	7:30 a.m. – 9:00 a.m.
Shotgun Start	9:00 a.m.
Lunch Buffet	Following golf, ~1:30 p.m.
Awards & Prizes	During lunch
Golf Shop closes	1 hour after Lunch concludes

Afternoon Outing Schedule

Driving Range & Locker Rooms open	~11:00 a.m.
Registration opens	11:00 a.m.
Lunch Buffet	11:00 a.m. – 12:30 p.m.
Shotgun Start	Approximately 12:30 p.m.
Dinner Buffet	Following golf, ~5:30 p.m.
Awards & Prizes	During dinner
Golf Shop closed	1 hour after Dinner concludes

Players

The Club requires a minimum of eighty (80) players and a maximum of one hundred forty four (144) players to host a full golf outing.

Golf Carts

All golf carts must remain on the cart paths during private golf outings. Outings which exceed one hundred twelve (112) players and volunteers who will require carts, will incur additional expenses for rented golf carts. Two weeks notice is required to order rental carts.

Dress Code & Shoes

A standard golf dress code policy applies to all players, including children, while on the golf course and practice areas. Shirts must remain tucked in at all times and proper golf shoes are required. The changing of clothes and/or shoes must be done in the locker rooms located in the main clubhouse. The organization hosting the golf outing is responsible for informing participants of the Club's golf dress code policy. Should a player arrive out of dress code, the Golf Shop will be open and available to purchase proper clothing.

Proper golf shoes with soft spikes must be worn on the golf course.

Acceptable: slacks, golf skirts, Bermuda-length shorts (just above the knee), rain gear, collared shirts, jewel-neck shirts, sleeveless shirts with a shoulder width of at least 3" (women), short-sleeve mock turtle necks with collar height of at least 1 ¼" (men)

Unacceptable: t-shirts, tank tops, tennis shorts, sports jerseys, denim, cut-offs, bicycle/spandex shorts, swimwear, cargo shorts, shorts of less than Bermuda-length, shoes other than golf shoes.

Cell Phones

It is requested that cell phones are not used while on the golf course or in the restaurant. Out of courtesy to fellow participants, those needing to speak on a cell phone, should do so only in the parking lots, locker rooms, or in one's car.

Locker Rooms

Men's and women's locker rooms will be available for players to use beginning two (2) hours prior to the shotgun start.

Deposit

A \$2,500 non-refundable deposit and a signed contract are required to secure a golf outing date. The deposit will be applied the final balance.

Outing Costs

The standard golf outing costs are below. Many upgrades are available that will enhance your guests' experience and have them talking about the "wow" factor of your organization's outing. Please refer to the menu page for details.

Morning Outings

\$125 per player plus amusement taxes includes:

Golf greens fee, cart fee, and Golf Professional Staff services.

\$55 per player plus Maryland state sales tax and 20% gratuity includes:

Continental breakfast, two beverage carts on the golf course stocked with sodas, bottled water, Gatorade, and domestic beer; buffet lunch with two (2) hour open bar with sodas and domestic beer.

Afternoon Outings

\$125 per player plus amusement taxes includes:

Golf greens fee, cart fee, and Golf Professional Staff services.

\$92 per player plus Maryland state sales tax and 20% gratuity includes:

Buffet lunch, two beverage carts on the golf course stocked with sodas, bottled water, Gatorade, and domestic beer; buffet dinner with two (2) hour open bar house bar.

Prizes & Tee Gifts

It is requested that host organizations spend \$10 per player on prizes from the Cattail Creek Golf Shop. The Golf Shop will remain open after the conclusion of the outing for players to shop and use prize gift cards. Under our Mill River Discount Program, we can obtain great pricing on tee gifts for your golfers.

Taxes & Fees

Maryland state sales tax, a 20% gratuity, and a 3% administrative service charge are applied to all food, beverage, rentals and services for private events. Amusement taxes apply when applicable.

Payment

Visa, MasterCard, cash, and check are acceptable forms of payment for deposits and event balances. The 3% administrative service charge will be waived for cash or check payments. A \$35 fee will be assessed for returned checks.

Outing hosts are required to pay 50% of the event balance one week prior to the event date, with the remaining balance due no later than two (2) weeks following the conclusion of the event.

A 5% late fee will be assessed on balances not received by the invoiced due date.

Cancellations

Cancellations made within 72-hours prior to the start of the event, will incur a 50% charge on the total cost of the event.

Contract

A signed contract must be on-file, along with a paid deposit, to guarantee the event. A revised contract must be signed each time changes are made to the details of the event. A final version of the contract must be signed and on-file ten (10) days prior to the event.

Damage Liability

The organization hosting the golf outing is strictly responsible for damages incurred to the Club by any player or volunteer or other

Guaranteed Count

The final guarantee of expected attendees is due five (5) business days prior to the event. If a count is not received, then the last count received will be considered the final count. The event host will be charged for actual attendees or the guaranteed count, whichever is higher. A list of all players with handicaps is due one week prior to the event if the Golf Professional Staff is handling the scoring.

Inclement Weather

In the event of rain or inclement weather, the Club will have the option on the day of the event, to postpone or reschedule the golf outing if the golf course is unplayable. Once the event begins, the client is responsible for the entire contract, and the Club will host the entire event.

Volunteer Meals

The Club does not serve food or beverage to the volunteers. The golf outing host must pre-arrange for paid volunteer meals, and is responsible for communicating the counts to the Club.

Alcohol

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buffets

continental breakfast

(included in the cost of morning outings)

breakfast pastries
bagels with cream cheese
fresh fruit
fresh brewed coffee
hot tea
assorted juices
bottled water

lunch buffet

(included in the cost of morning and afternoon outings)

domestic beer
hamburgers & cheeseburgers
hot dogs
italian sausages with peppers & onions
house tossed salad with assorted dressings
country potato salad
cattail creek coleslaw
assorted accoutrements platter
assorted rolls & buns
cookies and brownies
fresh brewed coffee
hot tea
sodas and bottled water

dinner buffet

(included in the cost of afternoon outings)

two (2) hour open house bar
carved to-order beef tenderloin and roasted turkey
penne pasta with shrimp in aurora sauce
grilled seasonal fish du jour
caesar salad
house garden salad with assorted dressings
green beans and squash
garlic mashed potatoes
assorted pies and cakes
fresh brewed coffee
hot tea

beverage carts

(included in the cost of morning and afternoon outings)

Two beverage carts, staffed by cattail creek employees, will service your players on the golf course for the duration of your outing. the carts are stocked with sodas, bottled water, gatorade, and domestic beer.

add upgrades [priced per person]

egg, bacon and cheese breakfast sandwiches
hot, individually-wrapped

mimosa & bloody mary station
your players will be wearing a smile at the shotgun!

crab cakes with tartar and cocktail sauce

pasta to-order station
plus 75 for chef attendant

ice cream sundae dessert station

crackers, pretzels, and chips on the beverage carts
assorted varieties

shoe room service

send your guests off in style!

add Cattail's signature shoe cleaning and polishing service for your guests after play concludes.