

Thank you for your interest in Red Tail Golf Club. Enclosed is the information you requested outlining our Golf Outing Package. Please keep in mind that we would be happy to customize an outing to meet your personal or corporate needs.

Red Tail Golf Club is truly a championship golf course designed by world renowned architect, Brian Silva. Our course incorporates the beautiful scenery with every fairway outlined by birch, oak, maple and Pine trees. Our sensitivity to the environment and natural habitats of the local wild life has prompted Red Tail to becoming the first Massachusetts member of the Audubon International Signature Cooperative Sanctuary Program.

Red Tail Golf Club is conveniently located 8 miles west of Interstate 495, and directly off Exit 37B on Route 2. Red Tail is only 40 miles from Downtown Boston, and 20 miles north of Worcester. This central location makes access extremely easy from many directions.

You may enjoy visiting our website at www.redtailgolf.net, which Offers a visual description hole by hole, of our beautiful golf course. Please feel free to contact me with any questions or suggestions regarding your outing. We look forward to meeting you in the near future.

*Regards,
Jim Pavlik
GM/Director of Golf*

"TOP 50 PUBLIC GOLF COURSES" in America, *Golf World*

2009 US Women's Amateur Public Links Championship



2010 OUTING INFORMATION

GOLF PACKAGES

16 – 144 PLAYERS (TEE TIMES, SHOTGUN OR MODIFIED SHOTGUN)**

Price: \$120 per person Tuesday – Thursday Mornings
\$130 per person Tuesday – Friday Mornings or Afternoons
\$130 per person Fri, Sat. & Sun. Afternoon (Tee Times Only)

Includes: Greens fees Golf Cart and tax
Range balls Tournament scoring and staffing
\$10 in golf shop credit Valet bag services
Special event contest (closest to pin, longest drive, etc.)

** All Modified Shotguns A.M. Only – June, July and August

** 72 Players or less: Back 9 start 8:00 a.m.

MONDAY OUTING SPECIAL (UP TO 144 PLAYERS)

Price: \$90 per player
7:30 a.m. shotgun start (minimum of 40 players)
1:30 p.m. shotgun start (minimum of 100 players)

Includes: Greens fees Golf Cart and tax
Range balls Tournament scoring and staffing
Valet bag services
Special event contest (closest to pin, longest drive, etc.)
Special pricing on corporate logo items and golf shop merchandise

- *Afternoon Shotguns (Mon. – Thurs.) are available May, September and October at Monday afternoon rates.*
- *Deposit Requirements due at contract:*

<i>20 – 49 Players</i>	<i>\$500</i>
<i>50 – 74 Players</i>	<i>\$750</i>
<i>75 – above</i>	<i>\$1000</i>
- *Balance due in full 7 days prior to event*



2010 RED TAIL EVENT MENU

EARLY STARTS

Continental Breakfast:

Danish, muffins, bagels with cream cheese, fresh fruit and scones
\$7.25

Homemade Breakfast Sandwiches

Egg, with a choice of one of the following: bacon, ham or sausage
completed with cheese on an English muffin or Bagel.
\$6.00

Omelet Station

Omelets made fresh to order. Perfect for moderate sized gatherings up to 50 people
\$8.75



2010 RED TAIL EVENT MENU

RED TAIL HORS D'OEUVRES MENU

Cold Hors D'oeuvres

- Vegetable Crudités \$3.25 per guest*
- Cheese and Crackers \$3.25 per guest*
- Fresh Fruit \$3.25 per guest*
- Shrimp Cocktail..... Market Price

* Combine all three for \$9.25 per guest

Hot Hors D'oeuvres (per 100 pieces)

- Lobster Newburg Puff\$200
- Chicken Fingers\$130
- Beef Wellington\$300
- Boneless Buffalo Tenders\$140
- Stuffed Mushrooms\$135
- Buffalo Wings\$125
- Chicken & Cheese Quesadillas\$200
- Scallops Wrapped in Bacon\$250
- Mini Vegetarian Egg Rolls\$135
- Swedish or Italian Meatballs.....\$115
- Franks in a Blanket.....\$115
- Fried Mozzarella Sticks\$115
- Jalapeno Poppers\$115
- Mini Crab Cakes\$200



2010 RED TAIL EVENT MENU

STATIONS

Carving Stations

*Served with rolls, sauces and condiments.
Service is for a minimum of 25 people.*

- *Roasted Sirloin*..... **\$9.25**
- *Apple Roasted Pork Loin*..... **\$8.25**
- *Baked Limerick Ham* **\$8.25**
- *Whole Roasted Turkey* **\$6.75**
- *Beef Tenderloin* **Market Price**

Pasta Station

Choice of two pastas:

Radiatore, Farfalle, Penne, Campenille, or Orrichette

Choice of two sauces:

Marinara, Bolognese, Alfredo, Pesto or White Wine and Garlic Sauces

\$8.50

Grand Pasta Station

The grand pasta station includes the chef's assortment of ingredients and sauces sautéed to order.

\$11.00



2010 RED TAIL EVENT MENU

LUNCHEON BUFFETS

- *Deer Run* \$14.00
Romaine lettuce tossed with garlic croutons and parmesan cheese. Topped with your choice of sirloin tips or grilled chicken.
- *Twin Pines* \$16.00
Buffet of mixed green salad, garden fresh vegetables, maple walnut vinaigrette and ranch dressing, new England Clam Chowder and Angus beef chili served with bread boules
- *Shiloh* \$19.00
Rare roast beef, roasted turkey and black forest ham, a variety of cheeses, condiments and assortment of fresh rolls. Tossed salad with a choice of dressing, pasta salad and chips.
- *Foundations* \$15.00
Angus burgers and premium hot dogs served with chips and assorted condiments
- *American Grill* \$22.00
The foundations with the addition of grilled rosemary chicken. Choice of salad: Pasta or Potato. Fresh tossed salad with dressing, coleslaw and watermelon.
- *Tank Crossing* \$24.00
The American grille with the addition of sweet and or hot sausage with sautéed onions and peppers.
- *Afternoon Delight* \$2.50
Add either a tray of cookies, brownies, or a cake to your Luncheon

For beverage selections, please refer to our beverage options.

ON THE GO

Box lunches may be picked up prior to tee off, at the turn or delivered.

Turkey, Ham & Cheese, Roast Beef or Tuna Salad is served on a wheat wrap with lettuce, a bag of chips, a cookie and fruit.

\$12.50

All prices are subject to 6.25% tax and 20% service charge.



2010 RED TAIL EVENT MENU

CUSTOM TAVERN BARBEQUES

*Gather your quest for an outdoor country barbeque cooked with real charcoal and hickory fires.
Create a menu from our selections or request something special. Our chef will be delighted to customize a menu to suit your taste.*

Entrees

- Cowboy Ribeye Market Price
- St. Louis Style homemade BBQ Ribs \$10.75
- Hand Cut New York Sirloin \$14.75
- Grilled Garlic Shrimp Skewers \$14.95
- Premium Marinated Sirloin Tips \$15.75
- Tequila Lime Swordfish Market Price
- Homemade BBQ Chicken
Legs & Thighs \$8.25
- Zesty Yellow Fin Tuna Market Price
- Rosemary Chicken Breast \$8.95
- Custom Kabobs
Beef, Tuna, Shrimp or Pork Market Price

Sides

*Baked Potatoes • BBQ Roasted Red Bliss Potatoes • Steak fries • White Rice
Spicy Jambalaya Rice • Baked Beans • Corn Bread*

One selection at \$3.95 • Two selections add \$6.50

*Local Seasonal Vegetables (Roasted or Grilled) \$2.50
Salad (Caesar or Garden salad with choice of dressings) \$3.95*

*Rolls with butter included with all custom Tavern Barbeques
Don't forget something sweet. Check out our dessert selections!!*

All prices are subject to 6.25% tax and 20% service charge.



2010 RED TAIL EVENT MENU

BEVERAGE OPTIONS

Soft Beverage Station

An assortment of Pepsi-Cola® products
\$3.00

Coffee or Tea Station

\$2.00

Bar Service

All bar service can be arranged to your specifications.

An itemized list of the beverage selections will be provided with open bar service or guest can pay for drink selections directly.



2010 RED TAIL EVENT MENU

DESSERT SELECTIONS

Sundae Bar

Premium ice cream, hot fudge, caramel, candies, fruit and whipped toppings.

\$8.25

The Sweet Treat

A flowing display of cookies, brownies, cakes and pies.

\$6.95

Finishing Touch

Choice of one of the following:

Assorted pies and cakes, maple corn fritters, and seasonal fruit platters.

\$6.25

Coffee and tea station included with all dessert selections



2010 RED TAIL EVENT MENU

DINNER BUFFETS

- *The Mulligan* \$28.00
Chicken Francaise, Baked Penne with Meatballs, and Sausage Cheese Tortellini with Alfredo Sauce, Summer Vegetables, Caesar salad, completed with rolls and butter.
- *The Birdie* \$30.00
Hand cut New York Sirloin and Rosemary Grilled Chicken served with baked potato and seasonal vegetable medley.
- *The Eagle* \$34.00
New York Sirloin, Chicken and St. Louis Style BBQ ribs served with baked potato and seasonal vegetable medley.
- *The Double Eagle* Market Price
Grilled Garlic Shrimp Skewers and Beef Kabobs served with white rice and oriental vegetable stir-fry.
- *The Hole in One* \$42.00
Tequila Lime Swordfish, New York Sirloin and Chicken with BBQ roasted potatoes and seasonal vegetable medley.
- *New England Style Lobster Clambake* Market Price
New England Clam Chowder, Maine Lobster Tail, 6oz Filet Mignon, Corn on the Cob, Steamers, Jambalaya Rice and Cornbread

All dinner buffets are served with tossed salad, dressing and rolls.

For beverage selections please refer to our beverage options.



2010 OUTING WORKSHEET

Name of Outing _____ Outing Date _____

Contact Person _____ Contact Phone _____

Address _____ Fax _____

OUTING FORMAT

Tee Times _____ Shotgun _____

GOLF PRICING

	Amount	Players		Total
Tee Times: Price Per Player	_____ X _____		=	_____

ShotGun: Price Per Player	_____ X _____		=	_____
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FOOD PRICING

Food Choice	Players	Food Price		Total
_____	_____ @	_____	=	_____
_____	_____ @	_____	=	_____
_____	_____ @	_____	=	_____

TOTAL FOOD COST _____

BEVERAGE

_____	_____ @	_____	=	_____
_____	_____ @	_____	=	_____

TOTAL BEV. COST _____

TOTAL COST _____

TOTAL F&B COST _____

LESS DEPOSIT _____

SERVICE CHG (20%) _____

BALANCE DUE _____

SALES TAX (6.25%) _____

Balance due 7 days prior to outing date

TOTAL COSTS _____

FORMAT SET-UP

Registration Table ___ yes ___ no

Longest Drive ___ yes ___ no

Hole # 7, # 14 (circle one or both)

Closest to Pin ___ yes ___ no

Hole # 3, # 5, # 11, # 15 (circle choices)

Scoring Assistance ___ yes ___ no

Other:

TERMS AND CONDITIONS

- All prices are per guest unless, otherwise noted, and include tax, service, and administrative fees.
- Events in the banquet facility are scheduled for up to 5 hours. To exceed 5 hours an additional \$250 will be charged per extra hour.
- Events in the banquet facility not related to golf outings, must guarantee a minimum of \$1000.00 in sales. Events below that minimum level will be assessed the remaining balance to bring total sales to \$1000.00.
- A \$100 bartender charge will apply for bar service in the banquet facility if sales are less than \$250.
- The Tavern at Red Tail will not exceed 5 hours with any alcoholic beverage service. The bar will close one-half hour before the close of the event.
- A non-refundable deposit of \$1000.00 for weddings and \$500.00 for parties is due along with the signed event agreement in order to reserve a date.
- Final menu selections, count of guests and payment is due five business days before the event date.
- If cash bar service is selected, a tip jar will be put out for the duration of the bar service. If open bar service is selected you may pay 20% gratuity on the total or you may opt to put a tip jar out. However, if the tips in the tip jar do not reach 20% of the bar total you will pay the difference.
- The Tavern at Red Tail reserves the right to adjust the prices on this menu based upon market conditions.

