

Clubhouse Catering



Thank you for considering

Clubhouse Catering

at the

University of Maryland Golf Course

for your upcoming event!

Clubhouse Catering is dedicated to elevating your event into an unforgettable experience. Our comprehensive menu encompasses a diverse range of dining options, catering to both formal soirées and relaxed, self-serve settings.

Our culinary creations showcase the finest local cuisine and classic clubhouse fare, meticulously prepared in-house with the utmost attention to detail. We are committed to providing exceptional service and ensuring that your guests have a memorable dining experience.

Please explore our menus on the provided pages and contact us to discuss how we can tailor our services to meet your specific requirements.

Our clubhouse features a spacious banquet room and an adjacent covered patio, both offering breathtaking views of the tree-lined golf course. Additionally, there are several picturesque outdoor spaces and a private conference room, providing ample space for intimate gatherings and important events.

Golf Course Clubhouse

College Park, Maryland 20742

Phone: 301-314-6631 • Fax: 301-314-6649

mulligans.umd.edu/clubhouse-catering

Thomas Room Capacity

Full room

Seated Event: max 110 guests

Reception Style: max 240 guests

Half room

Seated Event: max 55 guests

Reception Style: max 120 guests

The Pavilion

Seated Event: max 60 guests

Reception Style: max 100 guests

Conference Room Capacity

12 attendees

Food & Beverage Service

Reserving an Event Date and Time

Events are scheduled for four hours.

We are pleased to accommodate extended events; overtime charges and prorated room rental charges may apply.

Saturday and Sunday events are subject to a minimum food and beverage purchase of \$800.

Additional charges may apply for events commencing before or after regular hours or on University of Maryland holidays.

Deposits and Fees

To secure an event date and time, a deposit equal to the room rental fee is required.

Upon contract signing, clients are obligated to pay a 25% deposit. Two weeks prior to the event date, an additional 50% of the total event cost must be remitted.

The remaining balance is due one day before the event's commencement time. Please note that deposits are non-refundable.

Any additional charges incurred during the event will be promptly billed and due within five business days.

For checks, please ensure that they are payable to "University of Maryland" and include your invoice number on the memo line.

Prices and Fees

Please be advised that the prices and fees outlined in this guide are subject to change.

Market conditions may necessitate the substitution of menu items.

The Maryland sales tax rate for alcoholic beverages is 9%, while the rate for other purchases is 6%.

We accept American Express, Visa, MasterCard, Discover, Diner's Club, cash, checks, UMD FRS Accounts, and UMD KFS Foundation checks.

Staff Rates and Service Charges

Certain events necessitate the presence of additional staff. Each staff member is required to work a minimum four-hour shift.

Staffing Charges:

Servers: \$28/hour, minimum 4 hours

Bartenders/Carvers: \$33/hour, minimum 4 hours

Service Charge:

A 21% service charge is levied on food and beverage service and room rentals. This service charge is utilized to cover overhead expenses and is not considered a gratuity. Gratuities are not included and are at the client's discretion. Acceptable forms of gratuities are cash, check or secure online payment.

Event Details

Please provide us with all the event details so that we can recommend appropriate service options. Certain events require coordination with meeting schedules or seminars with varying timings. Hosts and their guests often have specific preferences, dislikes, and requirements. Facility requirements, particularly those for outdoor events, differ significantly based on the event details.

Guest Count & Timeline

Approximate guest counts are discussed at the commencement of event planning. Event pricing is determined based on the provided guest count. We acknowledge that circumstances may arise that necessitate fluctuations in guest counts. We collaborate closely with clients to ensure that the most accurate guest counts are taken into account. Final guest counts are required two weeks prior to the event date and cannot be adjusted thereafter. This ensures that precise event preparations are organized.

Advanced Notice Required

Events are scheduled on a first-come, first-served basis. A minimum of two weeks of preparation is required for events. However, more preparation is always preferable. Events booked less than five days prior to the event will incur payment in full at the time of confirmation and may incur a last-minute surcharge. Menu selections may also be limited based on ordering deadlines and supplier availability.

Dietary Restrictions

Please inform us if any members of your group have specific dietary requirements. Many, but not all, of our recipes can be modified to accommodate various dietary restrictions, such as veganism, vegetarianism, food allergies, or other special dietary needs. While we strive to meet these requests, we acknowledge that we may not be able to accommodate all of them.

Additional Catering Information

A minimum of four hours is required for all catered events. UMD Affiliates are any individual or department that utilizes the KFS or Foundation Account for payment purposes.

Clubhouse Catering is pleased to announce a collaborative partnership with the University of Maryland Memorial Chapel. By reserving your service at the Chapel and hosting your subsequent after-service event at Mulligan's, you will be eligible for a 10% discount on Chapel rental fees and Clubhouse cuisine.

Regrettably, due to health regulations governing Prince George's County, external food, beverages, or baked goods are prohibited from being brought into the Clubhouse or onto the Golf Course premises. For events that necessitate sample collection, such as food and trade shows, an insurance waiver is mandatory.

Subsequently, food prepared and served at events is prohibited from leaving the premises. This includes, but is not limited to, food, beverages, and desserts. Special permission is granted to events that include items such as specialty cakes and pies.

As health codes and University of Maryland guidelines may evolve, there may be additional information or restrictions that will be discussed.

Room Rental

	Full	Half
Thomas Room		
Hourly Rate	\$200	\$120
Full Day Rate	\$1,100	\$660
UMD Affiliate Hourly Rate	\$85	\$50
UMD Affiliate Full Day Rate	\$465	\$275
Student Organization Hourly Rate	\$65	\$40
Student Organization Full Day Rate	\$360	\$220
Pavilion		
Hourly Rate	\$125	
Full Day Rate	\$1,000	
UMD Affiliate Hourly Rate	\$55	
UMD Affiliate Full Day Rate	\$300	
Student Organization Hourly Rate	\$45	
Student Organization Full Day Rate	\$250	
Conference Room		
Hourly Rate	\$40	
Full Day Rate	\$220 (8 hours)	
UMD Affiliate Hourly Rate	\$25	
UMD Affiliate Full Day Rate	\$140 (8 hours)	
Student Organization Hourly Rate	\$15	
Student Organization Full Day Rate	\$85 (8 hours)	
Clubhouse & Bar Rental		
Full Day Rate	\$2,200	
Half Day Rate	\$1,100	
Hourly Rate	\$350	

Breakfast ala Carte

Priced per person

Assorted Breakfast Pastries	\$3.00
Assorted Donuts	\$2.50
Assorted Individual Yogurts	\$1.75
Assorted Mini Muffins	\$2.00
Bagels with Cream Cheese	\$3.50
Belgian Waffles	\$6.00
Bran Muffins	\$3.50
Breakfast Potatoes	\$3.00
Breakfast Sausage (Chicken & Apple)	\$5.00
Breakfast Sausage (Pork)	\$5.00
Broccoli & Cheddar Quiche	\$3.00
Buttermilk Pancakes	\$6.00
Cheesy Grits	\$4.00
Croissants	\$3.00
Eggs Benedict	\$5.00
French Toast	\$6.00
Fruit Muffins	\$3.50
Fruit Salad	\$4.25
Granola	\$3.00
Ham & Egg Croissants	\$6.00
Hickory Smoked Bacon	\$4.00
Scones	\$3.50
Scrambled Eggs	\$4.50
Whole Fruit	\$2.75

Breakfast Stations

Priced per person (minimum of 20 guests)

Chef Prepared Omelet Station \$12.00

Eggs, Tomatoes, Peppers, Onions, Mushrooms, Cheese, Bacon Pieces & Scallions

Assorted Fresh Juices \$4.50

Pitchers of fresh orange, apple & cranberry juices

Coffee & Tea \$2.50

Urns of hot coffee and assorted teas

Clubhouse Brunch

\$46.00 per person (minimum of 40 guests)

Carving Station

Slow Roasted Beef Tenderloin

with Horseradish Cream Sauce, Sautéed Onions & Silver Dollar Rolls

Omelet Station

Tomatoes, Peppers, Onions, Mushrooms, Cheese, Bacon Pieces, & Scallions

Brunch Offerings

Scrambled Eggs

Belgian Waffles with Maple Syrup

Hickory Smoked Bacon or Breakfast Sausage (Pork or Turkey)

Broccoli & Cheddar Quiche

Steamed Vegetables

Home Fries

Fresh Fruit Salad

Yogurt Parfait

Bagels & Lox

Assorted Breakfast Pastries

Coffee & Tea

Add Special Brunch Drinks

\$12.00 per drink

Mimosa

Espresso Martini

Transfusion

Bloody Mary's

Served Lunch

Priced per person

Includes

Rolls and Butter

Assorted Maryland Bakery Cakes

Coffee, Decaf, Hot Tea, Iced Tea, Assorted Soft Drinks

Select Three Entrées

Salmon Bur Blanc* \$38.00

Pan seared salmon fillet covered in a warm white wine butter sauce with capers and lemon

Chicken Provencal* \$26.00

Herb marinated bone-in chicken topped with a creamy volute

Maryland Crab Cake* \$40.00

Our famous Maryland crab cake seared and served with remoulade sauce

Classic Caesar Salad \$18.00**

Crisp romaine lettuce, aged parmesan cheese and homemade croutons tossed in a creamy Caesar dressing

Spinach Salad \$20.00**

Fresh baby spinach with dried cranberries, cherry tomatoes, candied walnuts and bleu cheese

Pasta Bruschetta* \$23.00

Vine-Ripe Roma tomatoes, garlic, and fresh basil sautéed in olive oil, over penne pasta, garnished with balsamic glaze, parmesan cheese, and a sliced grilled baguette

***Entrées accompanied with a small Caesar salad**

****Choose one of the following. An additional cost is applied**

Grilled Chicken \$3.00

Grilled Shrimp \$5.00

Grilled Salmon \$5.00

Served Dinner

Priced per person by entrée

Includes

Rolls and Butter

Assorted Maryland Bakery Cakes

Coffee, Decaf, Hot Tea, Iced Tea, Assorted Soft Drinks

Select One Salad

Garden Salad

Caesar Salad

Select Three Entrées

Chicken Provencal \$30.00

Herb marinated bone-in chicken breast topped with a delicious tomato sauce

Wild Mushroom & Artichoke Risotto \$30.00

Creamy risotto infused with wild mushrooms, artichoke hearts, sautéed spinach, asparagus and oven roasted tomatoes

Grilled Filet Mignon \$46.00

A tender six ounce filet mignon served with a savory red wine reduction

Salmon Picata \$36.00

Pan seared salmon fillet topped with a light white wine butter sauce, capers and lemon

Maryland Crab Cakes \$40.00

Homemade Maryland jumbo lump crab cakes broiled to perfection

Stuffed Portobello Mushroom \$28.00

A tender portobello mushroom stuffed with spinach, onion, peppers, cheese & breadcrumbs

Eggplant Parmesan \$27.00

Deep-fried eggplant served with marinara sauce and melted Parmesan cheese

Select One Starch

Rice Pilaf

Herb Roasted Potatoes

Mashed Potatoes

Select One Vegetable

Roasted Asparagus

Grilled Vegetable Medley

Steamed Broccoli

Glazed Carrots

Buffet Options

Priced per person (minimum of 20 guests)

Select Two Salad

Garden Salad

Caesar Salad

Spinach Salad

Baby Greens Salad

Meat Entrées

Sliced Roast Beef	\$17.00
Sautéed Chicken Breast	\$16.00
Sliced "Oven Roasted" Turkey	\$15.00
Herb Roasted Bone-in Chicken	\$15.00
Sliced Grilled Beef Tenderloin	\$30.00
Italian Sausage	\$15.00
Smoked Quartered Chicken	\$15.00
Hickory Smoked Ribs	\$27.00
Pulled Barbecue Pork	\$18.00
Smoked Beef Brisket	\$21.00

Seafood Entrées

Maryland Jumbo Lump Crab Cakes	\$35.00
Grilled Salmon	\$28.00
Seafood Creole	\$32.00
Shrimp Scampi	\$29.00
Jambalaya	\$30.00

Vegetarian Entrées

Wild Mushroom Ravioli	\$18.00
Baked Ziti	\$16.00
Gnocchi with Pink Vodka Sauce	\$20.00
Vegetable Stir Fry	\$15.00

Easy Buffet

Priced per person

Includes

Rolls and Butter

Assorted Maryland Bakery Cakes

Coffee, Decaf, Hot Tea, Iced Tea, Assorted Soft Drinks

Select Three Salad

Garden Salad

Caesar Salad

Coleslaw

Cucumber & Onion Salad

Select Two Entrées \$42.95

Select Three Entrées \$45.95

Sliced Top Round Beef

Served with demi-glace

Sliced Roasted Turkey Breast

Seafood Creole

With white rice

Herb Roasted Bone-in Chicken

Eggplant Parmesan

Fettuccine Alfredo with Shrimp

Grilled Vegetable Stir Fry

Served with white rice

add Chicken \$7.00

add Shrimp \$10.00

Maryland Jumbo Lump Crab Cake (add \$7.00)

Select Two Side Dishes

Rice Pilaf

Herb Roasted Potatoes

Fresh Vegetable Medley

Mashed Potatoes

Macaroni & Cheese

Mashed Sweet Potatoes

Green Beans

Deli Buffet

\$31.00 per person

Includes

Maryland Bakery Cookies

Bottled Pepsi Products & Aquafina Water

Select Two Salad

Potato Salad

Garden Salad

Coleslaw

Cucumber Onion Salad

Select Three Sandwiches

All sandwiches served cold with mustard and mayonnaise on the side

Grilled Vegetable Sandwich

Grilled zucchini, bell peppers, onions, baby spinach and hummus on herb focaccia

Chicken Salad

Dried cranberries and walnuts on a croissant

Roast Beef and Swiss

Lettuce & tomato on a kaiser roll with horseradish cream sauce

Italian Cold Cut

Spicy capicola, salami, ham, provolone, lettuce, tomato, onion and black pepper onion vinaigrette on a soft Italian roll

Chicken Caesar Wrap

Grilled chicken, chopped romaine, aged parmesan and Caesar dressing wrapped in a flour tortilla

Turkey & Bacon Wrap

Sliced turkey, bacon, Swiss cheese, lettuce, tomatoes and mayonnaise in a flour tortilla

Ham & Swiss Wrap

Sliced Virginia ham, Swiss cheese, lettuce, and creamy dressing in a flour tortilla

Dad's Grill Buffet

\$28.00 per person

Offerings

Flame Broiled Hamburgers

Grilled Hot Dogs (optional sausages)

Grilled Marinated Chicken Breast

Bacon Baked Beans

Potato Salad

Toppings

Sliced Tomatoes

Sliced Onions

Pickle Chips

Chopped Onions

Cheddar Cheese

Swiss Cheese

Provolone Cheese

Dessert & Drinks

Maryland Bakery Cookies

Bottled Pepsi Products & Aquafina Water

The Barbecue

\$30.00 per person

Select Three Entrées

Smoked Italian Sausages

Smoked Quartered Chicken

Hickory Smoked Ribs

Pulled Barbecue Pork

Smoked Eye Round Beef

Select Three Sides

Pasta Salad

Spinach Salad

Garden Salad

Bacon Baked Beans

Coleslaw

Macaroni & Cheese

Rice Pilaf

Potato Salad

Dessert & Drinks

Maryland Bakery Cookies

Bottled Pepsi Products & Aquafina Water

Hor d'Oeuvres

Priced per item/person (minimum of 20 pieces each)

Hot

Maryland Crab Ball	\$3.00
Maryland Crab Dip	\$8.95 (person)
Shrimp Skewer	\$2.00
Black Angus Slider	\$4.25
Pulled Pork Slider	\$1.50
Mini Egg Roll	\$1.25
Chicken Wing	\$1.50
Cocktail Meatball	\$1.00
Stuffed Mushroom	\$1.25
Vegetable Stuffed Mushroom	\$1.25
Spinach & Artichoke Dip	\$7.95 (person)

Cold

Caprese Skewer	\$1.25
Olive Tapenade & Goat Cheese Crostini	\$1.25
Cocktail Shrimp	\$2.00
Canapé	\$1.50
Fruit Kabob	\$1.25

There is an additional charge for *Past Hor d'Oeuvres* equal to the number of servers required.

Reception Displays

Priced per person (minimum of 20 people)

Smoked Salmon Board \$15.95

Sliced Smoked Salmon

with tomato slices, sliced onion, capers, lemon, diced hard boiled eggs, and assorted mini bagels

Antipasto Board \$9.00

Selection of assorted Italian meats and cheeses

accompanied by peppers, olives, and tomatoes with balsamic vinaigrette and Italian bread

Cheese Display \$10.95

Imported and Domestic Cheeses

with flatbreads and crackers

Fruit Display \$6.00

Fresh Seasonal Fruits and Assorted Berries

Crudités Display \$6.00

Montage of Seasonal Vegetables

served with bleu cheese and ranch dips

Nacho Bar \$8.95

Tortilla chips

served with chili, shredded cheddar cheese, sour cream, jalapeños, guacamole, and homemade pico de gallo

Snacks

Priced per person

Salty & Sweet \$22.95

Maryland Bakery Cookies and Brownie Bites

Individual Bags Of Chips and Pretzels

Coffee, Decaf, Hot Tea, Iced Tea, and Assorted Soft Drinks

Sweet Treat \$22.95

Maryland Bakery Cookies and Brownie Bites

Whole Fruits

Coffee, Decaf, Hot Tea, Iced Tea, and Water

Hot Drinks Only \$7.00

Coffee, Decaf, Hot Tea, and Hot Chocolate

Cold Drinks Only \$7.00

Bottled Pepsi Products, Aquafina Water, and Gatorade

Desserts

Proudly produced from the Maryland Bakery & Maryland Dairy

Freshly Baked Pastries

Priced by the dozen

Lemon Curried Tarts	\$17.00
Ganache Tartlets	\$25.00
Cannolis	\$20.00
Eclair Puffs	\$20.00
Maryland Bakery Cookies	\$15.75
Brownie Bites	\$17.00

Cheesecakes

New York Style	\$35.00
New York Style (with Topping)	\$40.00
Specialty	\$42.00
<small>Chocolate, Marble, Raspberry, Swirl, Oreo, Milky Way</small>	

Gourmet Cakes

Current Selections	\$35.00
Full Sheet Cake (serves 100)	\$105.00
Half Sheet Cake (serves 50)	\$65.00

Ice Cream

Three Gallon Tub (serves 50)	\$68.00
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Bar Service

Cash Bar

A cash bar setup fee of \$300 is required with a guarantee of \$500 in sales.

Each guest is responsible for purchasing their own beverages.

Tally Bar

A tally bar setup fee of \$300 is required with a guarantee of \$500 in sales.

The host is responsible for purchasing all beverages consumed

Main bar

The primary bar is not available for events unless the client has secured a rental agreement.

The rental fee for a four-hour period is \$800,
and a minimum guarantee of \$600 in sales is required.

A bartender is required for four hours at a rate of \$40 per hour.

Special requests for beer or alcohol are possible and are subject to availability.

Catering Alcohol Menu

Vodka

Premium \$12.00

Grey Goose
Ketel One
Tito's Handmade
Western Son
Stolichnaya

Preferred \$8.00

Eddy Lemon
Eddy Iced Tea
Smirnoff
44 North

Gin

Premium \$12.00

Fords London Dry
Bombay Sapphire

Preferred \$8.00

Tanqueray Dry
Bowman's

Tequila

Premium \$11.00

Milagro Blanco
Milagro Reposado
Patron Silver
Jose Cuervo Gold

Preferred \$7.00

Catera Negro
Tepache Spiced Pineapple
Corazon Reposado

Rum

Premium \$11.00

Captain Morgan Spiced Rum
Bacardi Gold
Myer's Gold
Malibu

Catering Alcohol Menu

Bourbon

Premium \$13.00

Buffalo Trace
Old Forester 1870
Old Forester 1897
Old Forester 1910
Old Forester 1920
Woodford Reserve
Woodford Reserve Double Oak
Woodford Reserve Rye
Marker's Mark

Preferred \$10.00

Jim Beam
Jim Beam Honey
Jim Beam Apple
Bullet

Whiskey

Premium \$12.00

Jack Daniel's Black
Jack Daniel's Honey
Crown Royal
Crown Royal Apple
Johnnie Walker Red Label
Slane Irish

Preferred \$11.00

Southern Comfort
Seagram's V0
Seagram's 7
Jameson
Fireball

Cognac

Premium \$11.00

Hennessey
Courvoisier

Preferred \$9.00

E&J V.S.

Catering Alcohol Menu

Liqueur

Premium \$9.00

Disaronno Amaretto

Chambord

Cointreau

Jagermeister

Grand Marner

Preferred \$7.00

Kahlua

Aperol

Red Wine

Premium \$12.00

Orin Swift 8 Years in a Desert

Sella Antica Tuscan Red Blend

Siduri Pinot Noir

Cline Seven Ranchlands Cabernet Sauvignon

Preferred \$9.00

Mark West Pinot Noir

Mark west Cabernet Sauvignon

White Wine

Premium \$12.00

Bartenura Moscato

Baron Fini Pinot Grigio

Educated Guess Chardonnay

Cline Sauvignon Blanc

Preferred \$9.00

Canyon Road Moscato

Copper Ridge Pinot Grigio

Yellow Tail Chardonnay

The Crossings Sauvignon Blanc

Rose

Premium \$10.00

Fleurs De Prairie Rose

Preferred \$9.00

11 Minute Rose

Catering Alcohol Menu

Sparkling

Premium \$11.00

La Marca Prosecco

Beer : Domestic

Premium \$8.00

Angry Orchard Cider

Blue Moon

Dogfish

Snake Dog

Down East Cider

Summer Shandy

Whiteclaw

Happy Thursdays

Molly's

Preferred \$7.00

Arnold Palmer

Bud Light

Budweiser

Coors Light

Yuengling

Testudo

Terrapin

Michelob Ultra

Miller Lite

Truly

Beer : Imported

Premium \$8.00

Corona

Guinness

Guinness Blond

Orange Smash

Stella Artois

Ginger & Rye

Preferred \$7.00

Nutrl

Heineken

Cart Service

Cash Cart

Each golfer is responsible for paying for their cart purchases.

A minimum guarantee of \$500 in sales is required

Tally Cart

The host is responsible for paying for cart purchases.

A minimum guarantee of \$500 in sales is required.

A second cart may be added, with a separate minimum guarantee of \$500 for the second cart.

*We recommend that events with 50+ guests have two carts.

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