

# Welcome to

# The Milight Room

# at The Gauntlet Golf Club

18 Fairway Drive Fredericksburg, VA 22406 540-212-2938 www.golfgauntlet.com

**Event Information and Pricing 2024** 



# Twilight Room Rental



# Banquet Fees

Room Rental includes:
Color Tablecloths and Napkins
Set-up and Clean-up
Access to our Veranda
Non Alcoholic Beverage Package

Room rental fees
In Season (April - October)
\$2000 for a 4 hour room rental
Additional Hours are \$200

Off Season (November - March) \$250 an Hour 3 Hour Minimum

\*Prices do not include tax and gratuity where applicable.
18% gratuity will be applied to final invoice for food and alcohol packages. Outside catering is allowed with room rental (based on approval). Cancellation policy: Events scheduled can be rescheduled one time after deposit has been made. If event is cancelled, deposit will not be refunded.



For more information or to schedule an event please reach out to

Malisa at memberservices@newdirection.golf



#### GRILLED CHICKEN BREASTS

Chicken breast grilled to perfection seasoned with our special blend of house seasonings

#### CHICKEN CORDON BLU

Thinly pounded chicken breast rolled with Swiss Cheese and Tasso ham with a ground mustard cream sauce

#### LASAGNA

A classic Italian dish made of spices, sausage, ground beef, noodles and red sauce layered with a ricotta cheese blend

#### FLANK STEAK

Juicy, tender steak marinated in our house sauce

#### VEGETABLE PRIMAVERA

Spinach, asparagus, broccoli, squash, carrots, onions, snap peas, and penne tossed in a creamy primavera sauce topped with parmesan.

#### LEMON BUTTER COD FILLET

A simple yet incredibly flavorful Lemon Butter Cod recipe! Made with flakey cod fish, a simple seasoning, bright lemon, and ultra rich butter



CHOOSE TWO MAIN DISHES

CHOOSE ONE STARCH

CHOOSE 2 VEGETABLES

\$34.00 PER PLATE

AN 18% GRATUITY AND A 9.3% FOOD
AND BEVERAGE TAX WILL BE ADDED TO
THE TOTAL INVOICE



STARCHES

Roasted Garlic Mashed Potatoes

Rosemary and Garlic Mashed Potatoes

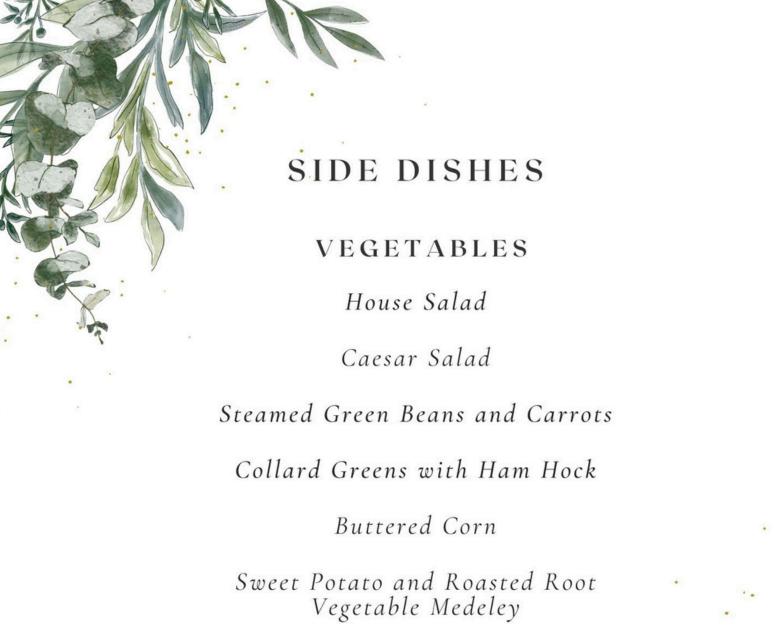
Rice Pilaf

Scalloped Potatoes

Angel Hair pasta tossed in white wine butter sauce

Cilantro lime rice





Southern Bean Trio (Butterbeans, Black-eyed Peas, Green Beans)



# CHOOSE 3 ITEMS FROM TIERS 1-4 FOR A REFILLABLE COCKTAIL EXPERIENCE

We offer trays of each item listed as well.

Small Trays- feed 30-40 people Medium Trays- feed 40-80 people Large Trays- feed 80-100 people



## TIER ONE

\$5.00 per person choose 3

Vegetable platter
Fruit platter
Cheese and Crackers
Sausage Cheddar Balls
Mini beef pockets

## TIER TWO

\$7.00 per person choose 3 from Tier 1-2

Hummus and Vegetable Crudite

Herbed Cucumber bites

Caprese Skewers

Buffalo Chicken Dip
with Tortilla Chips

Caribbean Jerk Chicken Skewers



#### TIER THREE

\$9.00 per person choose 3 from Tier 1-3

Charcuterie Board
Hawaiian Chicken Kabobs
Pulled Pork Tacos and toppings bar
Chicken Cornucopia Quesadilla
BLT Bites
Antipasto Skewers

## TIER FOUR

\$12.00 per person choose 3 from Tier 1-4

Coconut Shrimp with chipotle aioli dipping sauce

Mini Crab Cakes served with Remoulade sauce

Mini Crab Cakes

Caribbean Jerk Chicken Skewers



# Bar Packages



## Non-Alcoholic

Included in our Classic Dining Buffet, our Non-Alcoholic Beverage Package features Unsweetened Iced Tea, Pink Lemonade, Coffee, Fountain Sodas and Water.

## Beer and Wine

\$22 per guest for 3.5 hours

Our Beer and Wine Package features our house wines and domestic beers.

\$26 per guest for 3.5 hours
Our Deluxe Beer and Wine Package featureis speciality wines and craft beers.

# Beer, Wine, and Liquor

\$28 per guest for 3.5 hours
Our Beer, Wine, and Liquor Package features domestic beers, our house wines, and rail liquors.

\$34 per guest for 3.5 hours

Our Deluxe Beer, Wine, and Liquor Package features domestic and craft beers, house and speciality wines, and top shelf liquors.

\*Cash Bars are also available and selections are subject to availability. All alcohol packages end 30 minutes before the end of the event.