

DORAL  ARROWWOOD

***Day Outing
Package***

BREAKFAST MENU

CONTINENTAL BREAKFAST

Fruit Juices
Orange, Tomato and Grapefruit
Fresh Seasonal Fruit Salad
Bakery Basket
Assorted Bagels
Selection Jams, Marmalades, Butter and Cream Cheese
Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$20.00 Per Person
(for two hours)**

Breakfast Events Conclude by 11:00 am

Additional Selections Available Upon Request

The Day Outing Breakfast requires a minimum of 25 people.
If the guarantee is less than the minimum,
a charge for 25 people will be incurred.

Above food and beverage prices are subject to a service charge of 23% for the administration of the event, which will be retained by the hotel as an administrative fee and is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. All charges are subject to 7.375% sales tax.

DELI BUFFET

Soup du Jour and Crackers
Tossed Classic Caesar Salad with Herbed Croutons
and Reggiano Parmesan Cheese
Assorted Wraps and Sandwiches
Chef's Selection of Pre-made Sandwiches,
Assorted Wraps and B.L.T's
Warm Panini
Fresh Fruit Salad
Cookies and Brownies

Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$30.00 Per Person
(for two hours)**

Enhancements to your Deli Lunch

Chicken Marsala	\$6.00 Per Person additional
Tilapia Francese	\$6.00 Per Person additional
Chef's Selection of Pasta	\$6.00 Per Person additional
Roasted Potatoes or Steamed Rice	\$3.00 Per Person additional
French Fries or Onion Rings	\$3.00 Per Person additional
Steamed Vegetable	\$3.00 Per Person additional

The Deli Buffet Lunch requires a minimum of 25 people.
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BOX LUNCH 1

Turkey and Pepper Jack Cheese on Multigrain Roll
Cole Slaw
Fruit
Chips
Cookies

\$22.00 Per Person

BOX LUNCH 2

Roast Beef and Brie Cheese on Hero Roll
Cole Slaw
Fruit
Chips
Cookies

\$22.00 Per Person

VEGETARIAN

Grilled Vegetable and Hummus Wrap
Cole Slaw
Fruit
Chips
Cookies

\$22.00 Per Person

GLUTEN FREE

Gluten Free Turkey and Swiss Cheese on a Gluten Free Grain Bread
Fruit
Chips
Cookies

\$22.00 Per Person

Assorted Soft Drinks, Juices or Water is provided with all Box Lunches

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THE AMERICAN BARBECUE

All stations that require an attendant will be charged for
One attendant per 50 people at \$225.00 per attendant.

Tossed House Salad
Italian Vinaigrette, Ranch and Low-fat Dressings
Potato Salad
Cole Slaw
Garden Vegetables with Pasta, Basil and Olive Oil
Grilled Vegetables
Assorted Fresh Breads and Whipped Butter

ON THE GRILL

(One Grill attendant per Station at \$225.00 per attendant)

Black Angus Beef Burgers, American Cheeseburgers
Hebrew National Hot Dogs
Assorted Accompaniments: Sliced Garden Tomatoes, Shredded Lettuce, Sliced Red Onion,
Sour Pickles, Sauerkraut, Relish, Ketchup and Spicy Mustard
Ranch Style Barbeque Chicken
Steamed Ears of Corn on Cob

DESSERT

Fresh Shortcake with Marinated Berries and Whipped Cream
Assorted Cookies
Chocolate and Vanilla Ice Cream Bar with Assorted Toppings
Fresh Fruit Salad
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Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$45.00 Per Person
(for two hours)**

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The American Barbecue requires a minimum of 25 people.
If the guarantee is less than the minimum,
a charge for 25 people will be incurred.

**Menus can be customized upon request;
price is subject to change based on final Menu Selections.**

NEW ENGLAND CLAMBAKE

COLD BUFFET

Seasonal Salad Bar
Italian Vinaigrette, Ranch and Low-fat Dressings
Penne Pasta with Roasted Summer Vegetables
Roasted Potato and Shallot Salad
Garden Green Bean Salad with Lemon Vinaigrette
Assorted Fresh Breads and Whipped Butter

HOT BUFFET

Pan Roasted Breast of Chicken with Tarragon Au Jus
Baked King Salmon in a Lemon Beurre Blanc
Steamed Littleneck Clams with Herbed Garlic Clam Broth
Buttered Ears Corn on the Cob
Baked Idaho Potato Bar
Sour Cream, Broccoli Florets, Cheddar Cheese and Bacon

DESSERT

Fresh Shortcake with Marinated Berries and Whipped Cream
Assorted Cookies
Chocolate and Vanilla Ice Cream Bar with Toppings
Fresh Fruit Salad

Freshly Brewed Coffee, Herbal Teas and Decaffeinated Coffee

**\$60.00 Per Person
(for two hours)**

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The New England Clambake requires a minimum of 25 people.
If the guarantee is less than the minimum,
a charge for 25 people will be incurred.

**Menus can be customized upon request;
price is subject to change based on final Menu Selections.**

Enhancement Items to your American Barbecue or New England Clambake:

Grilled Veggie Burgers or Turkey Burgers **\$5.00 per person**

Barbecue Pulled Pork **\$5.00 per person**

Cornbread **\$2.00 per person**

Baked Beans **\$3.00 per person**

Grilled Lemon-Thyme Chicken Breasts **\$5.00 per person**

Grilled Italian Sausage with Peppers and Onions Baked in Tomato Sauce **\$5.00 per person**

Fresh Grilled Yellow Fin Tuna Steaks **\$15.00 per person**

Char-Broiled 6oz Sirloin Steaks **\$15.00 per person**

Dry-Cured Rack of Baby Back Ribs with Barbeque Sauce **\$8.00 per person**

Boiled Maine Lobster with Drawn Butter and Lemon – **Market Price** (Attendant Required at \$225.00)

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BEVERAGES

A Bartender is required for every 50 guests at \$225.00 per bartender
Beverage Cart Drivers at \$225.00 per driver

Assorted Juices, Soft Drinks, Iced Teas & Gatorade - **\$3.50 per bottle**

Evian Water - \$3.75 per bottle	Imported Beer - \$6.50 per can
Non-Alcoholic Beer - \$5.00 per can	Domestic Beer - \$6.00 per can

Soft Drink Package

Assorted Sodas, Iced Tea, Lemonade and Bottled Water Throughout the Day - **\$ 16.00 Per Person**

Kegs of Beer

Miller Lite - **\$300.00 per keg**
Heineken - **\$400.00 per keg**
Budweiser - **\$300.00 per keg**

Host-Sponsored Bar

Charges Based on the Actual Amount of Alcohol Consumed

House Drinks	\$7.50 per drink	Imported Beer	\$6.50 per drink
Premium Drinks	\$8.50 per drink	Domestic Beer	\$6.00 per drink
Top-Shelf Drinks	\$10.00 per drink	Soft Drinks	\$3.50 per drink

House Wines: Sauvignon Blanc, White Zinfandel and Cabernet Sauvignon
\$33.00 per bottle

Cocktail Package Plan

The amount charged is on a per person basis in accordance with the guaranteed attendance or the actual attendance if higher.

First Hour:	Second Hour:	Each Additional Hour:
House \$17.00	House \$8.50	House \$7.00
Premium \$18.50	Premium \$9.50	Premium \$8.00
Top-Shelf \$20.50	Top-Shelf \$10.50	Top-Shelf \$9.00
Beer, Wine & Soft Drinks \$15.25	Beer, Wine & Soft Drinks \$7.00	Beer, Wine & Soft Drinks \$6.00

Cash Bar

One bartender is required per every 50 guests at \$160.00 per bartender

One cashier is required per every 50 guests at \$160.00 per cashier

House Drinks	\$9.75 per drink	Imported Beer	\$7.50 per drink
Premium Drinks	\$11.50 per drink	Domestic Beer	\$7.00 per drink
Top-Shelf Drinks	\$13.00 per drink	Soft Drinks	\$3.50 per drink

(Cash Bar prices include service charge and tax)

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Note: Arrowwood is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the facility.

RECREATION AND LEISURE ACTIVITIES FOR DAY OUTINGS

Day Outing Activity Fees:

(Includes use of Sports Center facilities, Locker Rooms and Towels)

Groups of 25-50	\$23.00 per person
Groups of 50 or more	\$18.00 per person

Sports Center Amenities:

- Indoor/outdoor, year-round heated swimming pool with swim-through heat lock and whirlpool
- 2 Racquetball Courts and 1 Squash Court visible through an all-glass spectator wall
- Outdoor Basketball Court
- Cardiovascular equipment and Strength Training area,
- Locker Rooms, each featuring a Sauna, Steam Room, and Massage Room

Recreational Activities:

(An additional setup fee of \$80.00 will apply to setup the following lawn games)

Badminton	Horseshoes
Volleyball	Potato Sack
Ping Pong	Balloon Toss
Bocce	Tug-O-War
Wallyball	Corn Hole

- * For Organized Olympics and other Team Building Activities, please contact Michelle Powers with True North Team Building directly at 203-244-5936 or 1-877-622-8650.

ADDITIONAL SERVICES

Massages: (by appointment only)

Group Bookings	Individual Appointments
\$115 (50 minute)	\$135 (80 minute)
\$65 (25 minute)	\$85 (50 minute)
	\$50 (25 minute)

- * Gratuity and coordination fee included
3-hour minimum per Therapist

Proform Tennis:

5 lighted Tennis Courts (Indoor and Outdoor options available year-round)

Private, Semi-private and Group Lessons available

(Please contact Proform Tennis at 914-935-6688 for availability and court fees)

Off Site Reservations:

Softball Field \$50.00 per hour, includes equipment

(A release of liability waiver must be signed prior to outing)

- * Please contact the Sports Center Director to coordinate all events - (914) 935-6687.
N.Y.S. sales tax is applicable on all charges.

2018 Doral Golf Club Information

Corporate Outings

Doral Arrowwood offers exclusive corporate and special event outings at The Doral Golf Club, including 9 and 18-hole outings and full catering facilities. Doral Arrowwood PGA Professionals arrange every detail including tee times, pairings, tournament set-up, score keeping and corporate clinics.

Little Blue Monster

Critically acclaimed as one of the most challenging nine-hole courses in the country, Doral presents the renown Robert Von Hagge's trademark mounds, shadows, bunkers, and water hazards. The 3,200-yard, par-35 course presents a challenge to every level of play -- from beginner to professional.

Off-season hours vary. Proper attire is required; collared shirts, dress slacks or Bermuda shorts (no jeans – please).

Practice Facilities

The newly renovated and expanded practice facilities include a driving range, a practice bunker and a professional putting green. As a friendly reminder, the dress code for the practice facilities is the same as the golf course.

Golf Instruction

We are pleased to announce the return of the Mitchell Spearman Golf Academy to the Doral Golf Club. Mitchell's career has taken him from competing on the European PGA Tour, to teaching the game's elite. Players such as Greg Norman and six-time major championship winner Nick Faldo are among a host of Tour pros that have sought Mitchell's swing advice. Mitchell has been voted a Golf Magazine Top 100 teacher for over 10 years. His highly trained, hand picked staff are well recognized in the industry for bringing about quick improvement and an ownership of "your swing". Mitchell is a contributing instructor for Golf Magazine and can be seen on the Golf Channel. Please call The Mitchell Spearman Golf Academy directly at 914-939-5500 ext. 5590 to inquire about group and private lessons as well as clinics for corporate outings.

Greens Fees for NON-Members

*(There will be an additional charge of \$10 per player to accommodate a shotgun start)

Rates include greens fees and shared cart. Walking is not permitted.

Monday - Thursday	9 holes	\$42 per person
	18 holes	\$70 per person

Friday, Saturday, Sunday & Holidays (Hotel guests only)	9 holes	\$55 per person
	18 holes	\$90 per person

Club Rentals:	9 holes	\$35 per set
	18 holes	\$50 per set
Driving Range:	Medium Bucket	\$10 per Bucket
	Large Bucket	\$15 per Bucket

For additional information, please contact Ralph Garofano, PGA Director of Golf, at 914-323-4478 or e-mail rgarofano@doralarrowwood.com.