

Sable Oaks Golf Course Menu



GENERAL INFORMATION

TERMS FOR PAYMENT must be established in advance with your Sales Manager. All golf tournaments require a guarantee of payment at the time of booking by either credit card or cash deposit. All corporate and non-corporate events that do not require or qualify for direct billing privileges are required to have their event(s) prepaid at least and no later than two weeks prior to the event date. This company policy is strictly enforced and no exceptions will be made. Your Event Coordinator or Sales Manager will provide an estimated balance receipt for you. In the event of a cancellation, a fee will be incurred based upon the contractual agreement between the client and the Portland Marriott at Sable Oaks.

A MINIMUM ATTENDANCE must be guaranteed five business days prior to the function. When a guaranteed number is not provided, we will charge for the full number of guests expected.

REMOVAL OF FOOD AND BEVERAGE from the Sable Oaks tent will not be permitted, nor will the Marriott allow food and beverage from other sources to be provided and/or served in the function rooms.

AN ADDITIONAL LABOR FEE of \$45.00 each will be charged when any of the following is required for an event: Carver, Station Attendant, and Cocktail Server. A \$45.00 Bartender Fee will be incurred for any group under 35 people who require a bar. A \$45.00 Buffet Fee will be charged when the guaranteed attendance for a buffet is under 25 guests.

DECORATIONS, staging, exhibits etc, must be in compliance with safety codes established by the South Portland Fire Marshall and the Portland Marriott Hotel. The Hotel discourages the affixing of materials to walls and ceilings.

PRICING for food, beverage and audio/visual equipment rental is subject to changes and does not include the 20% Service Charge. A 7% tax will be added to all food and beverage. A 5% tax will be added to all audio/visual equipment rentals. The 20% Service Charge is subject to 7% tax.

The Traditional Continental | \$9

Freshly Baked Muffins, Pastries,
and Flaky Croissants
Chilled Bottled Fruit Juice
Freshly Brewed New England Coffee,
Decaffeinated Coffee, and
Our Premium Selection of Teas

Pit Stop | \$12

**Served on the course
(Holes 1, 6, or 10)**

Hamburgers
Red Snapper Hotdogs
Chips
Individually Wrapped Cookies
Includes all appropriate condiments,
spreads, and breads
Soft Drinks & Bottled Water

Eat and Run Buffet | \$19

Fingerling Potato Salad
Turkey, Red Bean & Rice Salad
Roast Beef and Havarti on Basil Focaccia
Roasted Vegetables on French Baguette
Smoked Turkey on Raisin Bread
Ham & Cheese Tortilla Wraps
Chips Pretzels & Popcorn
Assorted Cookie Bars
Includes all appropriate condiments,
breads, and spreads

Maine Meat & Potatoes

Choice of 2 | \$27

Choice of 3 | \$31

6oz Sirloin, BBQ Baby Back Ribs, ½ Chicken,
Italian Sausage with Peppers & Onion,
Pork Chops or Kielbasa
Tossed Garden Salad
Baked Russet Potatoes
Corn on the Cob
Baked Beans
Blueberry Buckle

Boxed Lunches | \$15

Ham, Turkey, Roast Beef, or
Veggie Served on a Bulkie Roll
Selection of Bagged Chips
Whole Fresh Fruit
Soft Drinks & Bottled Water

Barbeque Buffet | \$21

Hamburgers, Red Hot Dogs, and
Chicken Breast – Cooked on our
outdoor grill, weather permitting
Corn on the Cob
Rotini Pasta Salad, Melon Salad
Freshly Baked Cookies and
Warm Fudgy Brownies
Pitchers of Iced Tea & Lemonade

Maine Lobster Bake | \$ Market Price

New England Clam Chowder
Steamed Native Clams & Mussels
Natural Broth & Drawn Butter
1 ¼ lb. Boiled Lobster*
Barbequed Chicken
Corn on the Cob
Red Bliss Potato Salad & Coleslaw
Blueberry & Strawberry Trifle
*One Lobster per Person

**This is a sample of our menus.
Please speak to your Sales Manager about customized menu options.**