



SCENIC HILLS

GOLF • RESTAURANT • EVENTS

CATERING

2026 MENU & EVENT COLLECTION

Pensacola, Florida • 850.476.0380 • scenicills.com



WELCOME TO SCENIC HILLS

PLAN YOUR EVENT

A simpler way to build a memorable event.

Choose a package as your starting point, then personalize it with enhancements. Our event team will confirm timing, room setup, dietary needs and final pricing in one clear proposal.

WHAT EVERY MEAL PACKAGE INCLUDES

- White china, flatware and glassware
- Buffet labels and standard setup
- Beverage station: water, sweet & unsweet tea, orange juice or lemonade, and coffee
- Planning support from our event team

BUILD YOUR EVENT

- 1 Choose your format**
Breakfast, lunch, buffet, plated or reception.
- 2 Choose your level**
Clubhouse, Signature or Championship.
- 3 Add the details**
Stations, passed bites, desserts and bar service.

DESIGNED FOR THE ROOM

Buffets and stations carry a 25-guest minimum. Smaller gatherings and custom menus are welcomed and quoted individually. Final selections should be made with your event manager so service style and kitchen flow match the event.

DIETARY NEEDS

Vegetarian and gluten-sensitive choices are marked when practical. Please provide allergies and dietary requirements with the final guarantee; our team will confirm available accommodations and cross-contact limitations.

PRICING

Prices are per guest unless noted and require the stated minimum; items without a stated minimum require 12 guests. À la carte items, enhancements, breaks, stations and reception selections do not include the meal beverage station unless stated. Tax, 22% service charge and optional bar service are additional.





BREAKFAST & BREAKS

MORNING TEE TIMES

BREAKFAST PACKAGES

25 guest minimum

CONTINENTAL START

16

Breakfast pastries, seasonal fruit, butter, preserves, coffee and juice.

HOLE IN ONE

21

Scrambled eggs, bacon or sausage, breakfast potatoes, biscuits, coffee and juice.

CLUBHOUSE MORNING

25

Scrambled eggs, bacon and sausage, pimento cheese grits, biscuits and gravy, fruit, coffee and juice.

CHAMPIONSHIP BRUNCH

29

Scrambled eggs, bacon, chicken-and-pancake bites, pimento cheese grits, breakfast potatoes, fruit, pastries, coffee and juice.

BREAKFAST ADD-ONS

With package • per guest

BUTTERMILK PANCAKES

6

Butter and maple syrup.

BRIOCHE FRENCH TOAST

7

Powdered sugar and warm syrup.

BISCUITS & SAUSAGE GRAVY

6

House-style peppered gravy.

SHRIMP & PIMENTO GRITS

10

Blackened Gulf shrimp and tomato gravy.

BREAKFAST SANDWICH BAR

9

Egg, cheese, bacon or sausage; biscuit or English muffin.

BREAK AT THE TURN

Designed for meetings, tournaments and training days

QUICK NINE

Whole fruit, granola bars and bottled water.

9 SWEET SPOT

Fresh cookies, brownie bites, coffee and soft drinks.

11 SAVORY TURN

13

Pimento cheese, crackers, vegetables, ranch and soft drinks.

GULF COAST REFRESH

Seasonal fruit, yogurt, trail mix, lemonade and iced tea.

14 COFFEE RESET

Fresh coffee, hot tea, bottled water and packaged snack.

8 BEVERAGE REFRESH

8

Two bottled beverages per guest: water, soda or sports drink.





LUNCH & TOURNAMENT FAVORITES

AT THE TURN

GRAB & GO

Includes chips, cookie and bottled water

BOXED CLUB

19

Turkey, ham, bacon, cheddar, Swiss, lettuce and tomato on sourdough.

SOUTHERN CHICKEN SALAD

19

Premade chicken salad, lettuce and tomato on croissant.

PIMENTO BLT

18

Pimento cheese, bacon, lettuce and tomato on sourdough.

BLACKENED CHICKEN WRAP

20

Blackened chicken, romaine, tomato, cheddar and comeback sauce.

VEGETABLE HUMMUS WRAP

18

Hummus, greens, cucumber, tomato, peppers and red onion. V

CASUAL LUNCH BUFFETS

25 guest minimum

DELI AT THE TURN

23

Turkey, ham and chicken salad; sliced cheeses, breads, lettuce, tomato, pickles, mustard, mayo, pasta salad, chips and cookies.

BACK NINE COOKOUT

25

Smash burgers, all-beef hot dogs, cheddar, lettuce, tomato, onion and pickles; fries, slaw and cookies.

FAIRWAY TACO BAR

27

Seasoned beef and blackened chicken, flour tortillas, cilantro rice, black beans, queso, lettuce, tomato, cheese, salsa and sour cream.

CLUBHOUSE BBQ

29

Pulled pork and smoked sausage, mac and cheese, baked beans, slaw, buns and comeback sauce.

TOURNAMENT ADD-ONS

Available with a meal or outing package

WELCOME COFFEE

7

Fresh coffee and assorted breakfast pastries.

ON-COURSE SNACK BAG

8

Chips, granola bar and bottled water.

19TH HOLE WINGS

9

Six wings per guest; two sauces.

DESSERT FINISH

6

Cookie and brownie assortment.





SIGNATURE BUFFETS

CLUBHOUSE TABLES



CLUBHOUSE CLASSICS

25 guest minimum

SOUTHERN TABLE

32

Herb-roasted chicken, glazed pork loin, pimento cheese grits, green beans, house salad, rolls and peach cobbler.

GULF & SOUTH

36

Blackened Gulf shrimp, sliced chicken, pimento cheese grits, roasted vegetables, Caesar salad, rolls and key lime pie.

LOW COUNTRY BOIL

38

Shrimp, smoked sausage, corn and potatoes with Old Bay; slaw, hushpuppies and key lime pie.

ITALIAN CLUBHOUSE

34

Chicken Marsala, baked ziti, roasted vegetables, Caesar salad, garlic bread and tiramisu.

CHAMPIONSHIP TABLES

Elevated event favorites

COASTAL FISH FRY

34

Crispy catfish, fried shrimp, cheese grits, fries, slaw, hushpuppies and remoulade.

PRIME AT THE 19TH

46

Carved roast beef, herb-roasted chicken, garlic mashed potatoes, roasted vegetables, Caesar salad, rolls and chocolate pecan pie.

CHAMPIONSHIP SURF & TURF

52

Carved beef tenderloin, blackened mahi-mahi, garlic mashed potatoes, seasonal vegetables, Caesar salad, rolls and dessert trio.

ISLAND FAIRWAY

39

Jerk chicken, mahi-mahi with pineapple salsa, coconut rice, green beans, tropical slaw, rolls and key lime pie.

BUFFET FLEXIBILITY

One chef-approved entrée substitution of equal or lower cost may be made within the same package level. Premium substitutions, custom menus and seafood upgrades are quoted separately based on season and availability.



PLATED ENTRÉES

DINNER ON THE GREEN

Includes one salad, two accompaniments, rolls, iced tea and water. Offer up to two entrée choices; each guest receives one entrée.

CLUBHOUSE PLATES

Per guest

HERB-ROASTED CHICKEN 34

Pan jus and fresh herbs.

SOUTHERN CHICKEN 36

Pimento cheese, bacon and tomato gravy.

CHICKEN PICCATA 36

Lemon-caper butter sauce.

GLAZED PORK LOIN 36

Bourbon-peach glaze.

BOURBON PORK CHOP 39

Bourbon glaze and caramelized apples.

VEGETABLE STACK 32

Portobello, squash, peppers, tomato and herb rice. V

COASTAL & PRIME

Per guest

BLACKENED GULF SHRIMP 39

Tomato gravy and pimento cheese grits.

MAHI-MAHI 42

Blackened or grilled; lemon-herb butter.

ATLANTIC SALMON 42

Maple-Dijon glaze.

CRAB-STUFFED FLOUNDER 44

Lemon cream and herb crumbs.

NEW YORK STRIP 46

Char-grilled with mushroom demi-glaze.

SLICED BEEF TENDERLOIN 48

Red wine jus.

FILET MIGNON Market

Chef-selected cut; market pricing.

CHOOSE YOUR PLATE

One selection from each column

SALADS

- House greens • balsamic
- Caesar • parmesan
- Seasonal spinach • citrus
- Tomato cucumber • herb
- Wedge • bacon • blue cheese

ACCOMPANIMENTS

- Garlic mashed potatoes
- Pimento cheese grits
- Herb rice pilaf
- Wild rice blend
- Mac and cheese
- Potatoes au gratin
- Roasted seasonal vegetables
- Green beans

FINISH THE PLATE

- Pan jus
- Comeback sauce
- Tomato gravy
- Lemon-herb butter
- Mushroom demi-glaze
- Bourbon-peach glaze
- Red wine jus

PLATED-SERVICE NOTE

When two entrée choices are offered, all guests are priced at the higher selected entrée price. Guest selections and place-card indicators are due with the final guarantee. A vegetarian accommodation may be offered without creating a third general entrée choice.



RECEPTIONS & PASSED BITES

THE FIRST ROUND



COLD & GARDEN

Priced per dozen unless noted

SEASONAL CRUDITÉS

8 pp

Fresh vegetables, ranch and hummus. V

CAPRESE SKEWERS

30

Tomato, mozzarella, basil and balsamic. V

PIMENTO CROSTINI

30

Pimento cheese and pepper jelly. V

SOUTHERN DEVILED EGGS

30

Paprika, bacon and chives.

FRUIT & CHEESE SKEWERS

36

Seasonal fruit and artisan cheese. V

HOT & COASTAL

Minimum two dozen per selection

CHICKEN & WAFFLE BITES

36

Crispy chicken, mini waffle and hot honey.

BACON-WRAPPED DATES

36

Sweet and savory glaze.

FRIED GREEN TOMATO BITES

36

Pimento cheese and comeback sauce. V

COCONUT SHRIMP

42

Sweet chili-comeback sauce.

MINI CRAB CAKES

48

Remoulade and chives.

CHILLED GULF SHRIMP

54

Cocktail sauce and comeback sauce.

RECEPTION COLLECTIONS

Per guest • 30 guest minimum

PAR THREE

12

Choose three bites; one piece of each per guest.

CLUBHOUSE COCKTAIL

20

Choose four bites, including one coastal selection; one piece of each plus crudité and pimento cheese display.

CHAMPIONSHIP RECEPTION

32

Choose five bites, including two coastal selections; one piece of each plus artisan cheese, fruit and one station.

DISPLAY ENHANCEMENTS

Per guest: seasonal fruit \$8 • seasonal crudité \$8 • pimento cheese \$9 • artisan cheese \$12 • chilled Gulf shrimp \$14. By-the-dozen prices are tray-displayed; passed service and reception-package service are priced separately based on staffing and room layout.



INTERACTIVE STATIONS

PLAY THROUGH

BUILD-YOUR-OWN FAVORITES 30 guest minimum

PIMENTO GRITS BAR 19

Creamy pimento cheese grits; blackened shrimp, smoked sausage, bacon, tomato gravy, cheddar and green onions.

LOADED POTATO BAR 16

Mashed potatoes; bacon, cheddar, sour cream, green onions, broccoli and gravy. Add pulled pork +5.

COASTAL PASTA STATION 27

Penne and bowtie pasta; blackened chicken and shrimp; Alfredo and tomato-basil sauces; vegetables, parmesan and garlic bread.

SOUTHERN SLIDER STATION 22

Smash burger, pulled pork and crispy chicken sliders; cheddar, pickles, slaw, comeback sauce and fries.

CARVING ENHANCEMENTS Add-on • 30 guest minimum

BOURBON-GLAZED HAM 12

Silver-dollar rolls and mustard sauce.

HERB-ROASTED TURKEY 14

Pan gravy, cranberry relish and rolls.

SLOW-ROASTED PRIME RIB 24

Au jus, horseradish cream and rolls.

BEEF TENDERLOIN 28

Red wine jus, horseradish cream and rolls.

CHEF ATTENDANT 125

One attendant per station; up to two hours.

WHY STATIONS WORK

A social, flexible format guests can personalize

MOVE

Keeps cocktail-style events active and conversational.

PERSONALIZE

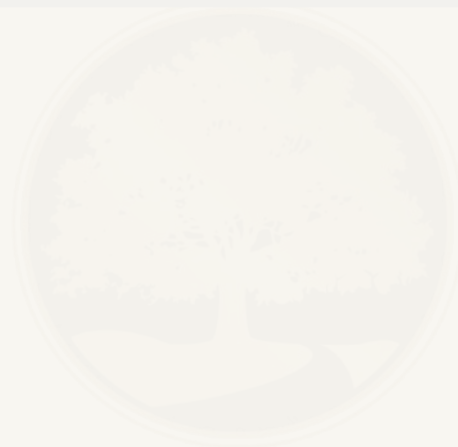
Guests build a plate around their preferences.

CONTROL

Focused ingredients support faster service and cleaner replenishment.

STATION PLANNING

Use one station as an enhancement, or combine two to create a complete social-style meal. Your event manager will recommend attendants and placement based on guest count and room flow.





DESSERT AND BAR SERVICE

SWEET SPOT & 19TH HOLE

SWEET SPOT

Per guest

COOKIE & BROWNIE BAR

8

Assorted fresh-baked cookies and brownie bites.

SOUTHERN DESSERT DUO

10

Peach cobbler and chocolate pecan pie.

COASTAL FINISH

11

Key lime pie and seasonal cheesecake.

PETITE DESSERT TRIO

12

Mini key lime, chocolate pecan and cheesecake bites.

CELEBRATION CAKE SERVICE

3

Cutting, plating and service of client-provided cake.

19TH HOLE PACKAGES

Three hours • per guest

BEER & WINE ROUND

28

Domestic and premium beer, house wine, soft drinks and water.

CLUBHOUSE POUR

34

Beer, house wine and house spirits with standard mixers.

CHAMPIONSHIP BAR

42

Beer, house and premium wine, call spirits and standard mixers.

CASH OR CONSUMPTION BAR

Quoted

Available with bartender and setup minimums based on event size and duration.

BAR DETAILS

Ask your event manager for current brands and upgrades

- All alcoholic beverages must be purchased and served by Scenic Hills.
- Bartender staffing and setup fees depend on guest count, room and service duration.
- Shots, doubles and outside alcohol are not included or permitted.
- Host is responsible for guests; service may be refused in accordance with Florida law.





EVENT DETAILS

FINAL GUARANTEE

Final menu selections, dietary requirements and guaranteed attendance are due seven business days before the event. The guaranteed count may not be reduced after that deadline.

LATE CHANGES

Changes received within 24 hours of the event may incur a \$250 fee and are subject to product and staffing availability.

SERVICE CHARGE & TAX

A 22% service charge and applicable sales tax are added to food, beverage and related services. Service charge is not represented as a gratuity.

PAYMENT

A 3% service charge applies to noncash transactions. Deposit, payment schedule and cancellation terms are detailed in the event agreement.

FOOD & BEVERAGE

All food and beverage must be supplied by Scenic Hills unless approved in writing. Celebration cakes from a licensed bakery may be permitted with advance approval.

ALCOHOL

No outside alcohol is permitted. Scenic Hills controls purchase, service and removal of all alcoholic beverages and may refuse service when appropriate.

MARKET PRICING

Quoted pricing is held through the date stated in the proposal. Seafood, beef and specialty items may change before contract execution due to market conditions.

CUSTOM EVENTS

Room rental, linens, décor, audiovisual equipment, specialty china and extended service are quoted separately when requested.

LET'S PLAN YOUR EVENT

8891 Burning Tree Road • Pensacola, Florida 32514

850.476.0380 • scenichills.com