



EXPERIENCE THE UNFORGETTABLE

AT PLAYERS CLUB

What's Included

Room set up & clean up
Service Staff
China, flatware, glassware & all serving dishes
House table linens & napkins
Photo opportunities
Rental of the facility for 3 to 5 hours pending
event type| not exceeding midnight



Pricing



All prices in the packet are based per person & will have an additional 5.5% sales tax + 22% service fee

All Events will have a Room Rental Fee, Set Up Fee & Food and Beverage Minimum Dependent on Room, Day, Time and Time of Year.

Additional fees

Screen & Projector
Dance Floor

Add on Hours & Set up Time
*Subject to availability



BREAKFAST OFFERINGS

*Start your morning off right with a selection of these fine breakfast options.
Minimum of 15 Guests.*

CONTINENTAL BUFFET

Baked Assorted Pastries, Danishes, and
Muffins, Sliced Fresh Fruit

SIGNATURE BREAKFAST BUFFET

Baked Assorted Pastries, Danishes, and Muffins,
Scrambled Eggs, Bacon and Sausage Links, Breakfast Potato,
Sliced Fresh Fruit

SOUTHERN BREAKFAST BUFFET

Baked Assorted Pastries, Danishes, and Muffins, Scrambled Eggs,
Breakfast Potatoes, Bacon and Sausage Links,
Biscuits and Sausage Gravy, Cheesy Grits, Sliced Fresh Fruit

HEALTHY WAKE UP BREAKFAST

Sliced and Whole Fresh Fruit, Build Your Own Parfait with Greek Yogurt, Fresh
Berries, Honey, and Granola, Old Fashioned Oatmeal with Raisins and Brown
Sugar, Cheese Blintz, Breakfast Potatoes

*All breakfast buffet options include freshly brewed coffee, orange juice, and water. All
food and beverage items are subject to applicable taxes and a 22% service charge.*

SIGNATURE BRUNCH BUFFET

*Treat your guests to a spread of sweet and savory options perfect for breakfast or lunch.
Minimum of 20 Guests.*

Fresh Sliced Fruit Display, Assorted Muffins, Baked Assorted Breads,
Garden Salad Bar with Assorted Toppings and House Dressings,
Pasta Salad, Bacon and Sausage Links, Sugar Pearl Waffles with Maple Syrup,
Scrambled Eggs, Hash Browns, Chicken Picatta, Green Beans Almondine,
Wild Rice, Cookies and Brownies

Includes freshly brewed coffee, orange juice, iced tea and water.

BREAKFAST AND BRUNCH ADDITIONS

Honey Glazed Ham Carving Station \$6 *

Salmon En Croute Carving Station \$10 *

Prime Rib with Au Jus Carving Station \$14 *

Oatmeal Bar with Granola, Brown Sugar, Raisins, Nuts, Berries \$6

Omelet Action Station with Peppers, Onions, Spinach, Tomatoes, Ham,
Mushrooms, Mixed Cheese, Jalapenos, Sausage, and Egg Whites \$7 *

Smoked Salmon Display with Cream Cheese, Capers, Diced Onions and
Tomatoes, Chopped Eggs, and Crackers \$8

Shrimp Display with Cocktail Sauce, Lemon Wedges, and Fresh Horseradish \$9

**All Per Person Add Ons*

All food and beverage items are subject to applicable taxes and a 22% service charge.

**\$100.00 Chef fee where applicable.*



THE LUNCH BUFFET

*Allow your guests to choose from a full spread of delicious lunch options.
Minimum of 20 Guests.*

INCLUDES

Garden Salad with Warm Rolls and Butter

ENTRÉE SELECTIONS

Herb Crusted Chicken with a Creamy Rosemary Sauce

Garlic Tuscan Chicken with Tomatoes & Spinach

Baked Chicken in a Teriyaki Soy Sauce

Chicken Marsala

Baked Salmon in Lemon-Lime Butter Sauce

Sliced Sirloin with a Red Wine Demi

Turkey Breast with a Savory Gravy

Roast Beef with a Mushroom Demi

Fried Cheese Ravioli in Marinara Sauce

STARCHES

SELECT ONE

Herb Whipped Potatoes

Parmesan Roasted Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Bow Tie Alfredo

VEGETABLES

SELECT ONE

Steamed Broccoli

Green Bean Amandine

Vegetable Medley

Buttered Kernel Corn

Steamed Asparagus

DESSERTS

SELECT ONE

Assorted Petite Cakes, Cookies, Brownies, Mini Cheesecakes

ONE ENTRÉE

TWO ENTRÉES

THREE ENTRÉES

The lunch buffet option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

THE PLATED LUNCH

Delight your guests with an elegant plated lunch. Each entrée must have the same sides. Place cards are required with multiple entrée choices.

Minimum of 20 Guests.

INCLUDES

Warm Rolls and Butter

SALADS

SELECT ONE

Garden Salad with Cucumbers, Tomatoes, Carrots, and House Dressing
Classic Caesar Salad with Garlic Croutons

ENTRÉE SELECTIONS

Herb Crusted Chicken with a Creamy Rosemary Sauce
Garlic Tuscan Chicken with Tomatoes & Spinach
Baked Chicken in a Teriyaki Soy Sauce
Chicken Marsala
Baked Salmon in Lemon-Lime Butter Sauce
Sliced Sirloin with a Red Wine Demi
Turkey Breast with a Savory Gravy
Roast Beef with a Mushroom Demi
Fried Cheese Ravioli in Marinara Sauce

STARCHES

SELECT ONE

Herb Whipped Potatoes
Parmesan Roasted Potatoes
Potatoes Au Gratin
Wild Rice Pilaf
Bow Tie Alfredo

VEGETABLES

SELECT ONE

Steamed Broccoli
Green Bean Amandine
Vegetable Medley
Buttered Kernel Corn
Steamed Asparagus

DESSERTS

SELECT ONE

Traditional Cheesecake, Chocolate Layer Cake, Apple Pie

ONE ENTRÉE

TWO ENTRÉES

THREE ENTRÉES

The plated lunch option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

THEMED LUNCH BUFFETS

Choose from one of our specialty spreads to satisfy your guests' various taste buds.

Minimum of 20 Guests

SOUTHERN BBQ BUFFET

Cucumber and Tomato Salad Tossed in Balsamic Dressing, Cole Slaw, Baked Beans, Corn Bread, BBQ Chicken, BBQ Brisket, Buns, Assorted Toppings, Cookies

SOUP & SALAD BAR

Choice of One Soup (Chicken Noodle, Broccoli & Cheese, French Onion, Tomato Bisque), Fruit Bowl with Cottage Cheese, Garden Salad, Roasted Vegetable and Quinoa Salad, German Potato Salad, Tuna Salad, Chicken Salad, Grilled Chicken, Cookies

EXECUTIVE DELI BUFFET

Garden Salad, Cucumber and Tomato Salad Tossed in Balsamic Dressing, Assorted Fruit Bowl, Sliced Turkey, Ham, Salami and Cheeses, Lettuce, Tomatoes, Onions, Assorted Breads and Wraps, Appropriate Condiments, Lemon Bars

MEXICAN BUFFET

Fiesta Salad with Spicy Ranch Dressing, Tortilla Chips with Guacamole, Pico de Gallo, and House Made Salsa, Soft Tortillas, Seasoned Beef or Chicken Fajitas with Bell Peppers and Onions, Spanish Rice, Refried Beans, Pepper Jack Cheese, Lettuce, Tomatoes, Jalapenos, Black Olives, Sour Cream, Churros

MEDITERRANEAN BUFFET

Cucumber & Tomato Salad Tossed in Balsamic Vinaigrette, Wedge Potatoes, Falafel, Chicken Curry, Beef Masala, Hummus, Tzatziki, Naan Bread, Lemon Bars

LITTLE ITALY

Tossed Caesar Salad, Garlic Bread, Chicken Parmesan, Traditional Baked Ziti with Ground Beef, Tortellini Alfredo, Tiramisu

Themed lunch buffets include freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

HORS D'OEUVRES

Enjoy a variety of small bites and stationary displays per person.

Basic Hors d'Oeuvres

Your choice of three selections from list below

The Arnie

Your choice of four selections from list below

The Palmer

Your choice of six selections from list below

Hors D'oeuvres Selection

spinach & artichoke dip	stuffed jalapeno poppers
Mexican layer dip	bacon wrapped water chestnuts
buffalo chicken dip	teriyaki chicken skewers
cheese & berries + crackers	chicken wings bone in or boneless
fresh vegetables + ranch dip	chicken salad on puff pastry
bruschetta	cocktail sausages in BBQ sauce
vegetable spring rolls	meatballs swedish or asian zing
stuffed mushrooms	toasted ravioli beef or cheese

STATIONARY DISPLAYS

Priced Per Person

- Vegetable Crudit  with Ranch and Hummus
- International and Domestic Cheeses with Crackers
- Antipasto with Sliced Italian Deli Meats & Marinated Olives
- Mediterranean Display with Tzatziki, Hummus, Olive Tapenade, and Naan
- Fiesta Board with Guacamole, Salsa, Pico de Gallo, and Chips
- Spinach and Artichoke Dip with Pita
- White Queso Dip with Tortilla Chips
- Seasonal Fruit Display
- Buffalo Chicken & Bleu Cheese Dip With Chips
- Deluxe Charcuterie Board
- (Assorted Meats, Domestic & International Cheese, Berries, Fruit, Crackers, Olives)*

One hour of service.

All food and beverage items are subject to applicable taxes and a 22% service charge.

CARVING STATIONS

*Can be added to any menu package or repriced alone. Chef fee of \$100.00 not included.
Minimum of 20 Guests.*

Herb Roasted Turkey Breast with Dijonnaise, Pan Jus Gravy and Cranberry Jam
Baked Ham with a Brown Sugar Honey Glaze
Roasted Pork Loin with Cinnamon-Mustard Cream and Apple Bourbon Glaze
Slow Roasted Prime Rib with Au Jus and Horseradish Cream
Beef Tenderloin with Red Wine Demi and Bleu Cheese Crème

ACTION STATIONS

*Can be added to any menu package or repriced alone. Chef fee of \$100.00 not included.
Minimum of 20 Guests.*

LITTLE ITALY STATION

Orecchiette, Penne, Capellini, Pesto, Pomodoro, Alfredo, Chicken, Meatballs,
Mushrooms, Peppers, Broccoli, Onions, Tomatoes, Artichokes, Garlic,
Parmesan Cheese

ASIAN INFUSION STATION

Chicken, Beef, Tofu Squares, Shaved Celery, Shredded Carrots, Green Beans,
Broccoli, Mushrooms, Julienne Onions and Peppers, Honey-Soy Glaze, Sriracha,
Sweet Chili, Garlic Aioli, Rice

All food and beverage items are subject to applicable taxes and a 22% service charge.

THE DINNER BUFFET

Delight your guests with an elegant dinner buffet.

Minimum of 20 Guests.

INCLUDES

Warm Rolls and Butter

SALADS

SELECT ONE

Garden Salad with Cucumbers, Tomatoes, Carrots, and House Dressing

Classic Caesar Salad with Garlic Croutons

Cucumber and Tomato Salad Tossed in Balsamic Dressing

ENTRÉE SELECTIONS

Herb Crusted Chicken with a Creamy Rosemary Sauce

Garlic Tuscan Chicken with Tomatoes & Spinach

Baked Chicken in a Teriyaki Soy Sauce

Chicken Marsala

Baked Salmon in Lemon-Lime Butter Sauce

Sliced Sirloin with a Red Wine Demi

Grilled Mahi-Mahi with Citrus Beurre Blanc topped with Pineapple Pico

Sauteed Vegetable Stir Fry on Rice with Teriyaki Sauce

STARCHES

SELECT ONE

Herb Whipped Potatoes

Parmesan Roasted Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Bow Tie Alfredo

VEGETABLES

SELECT ONE

Steamed Broccoli

Green Bean Amandine

Vegetable Medley

Buttered Kernel Corn

Steamed Asparagus

DESSERTS

SELECT ONE

Assorted Petite Cakes, Traditional Cheesecake with Whipped Cream and Berries,
Tiramisu, Berry Cobbler

ONE ENTRÉE

TWO ENTRÉES

THREE ENTRÉES

The dinner buffet option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

THE PLATED DINNER

Delight your guests with an elegant plated dinner. Each entrée must have the same sides. Place cards are required with multiple entrée choices. Minimum of 20 Guests.

INCLUDES

Warm Rolls and Butter

SALADS

SELECT ONE

Garden Salad with Cucumbers, Tomatoes, Carrots, and House Dressing

Classic Caesar Salad with Garlic Croutons

Cucumber and Tomato Salad tossed in Balsamic Dressing

ENTRÉE SELECTIONS

Herb Crusted Chicken with a Creamy Rosemary Sauce

Garlic Tuscan Chicken with Tomatoes & Spinach

Baked Chicken in a Teriyaki Soy Sauce

Chicken Marsala

Baked Salmon in Lemon-Lime Butter Sauce

Sliced Sirloin with a Red Wine Demi

Grilled Mahi-Mahi with Citrus Beurre Blanc topped with Pineapple Pico

Sauteed Vegetable Stir Fry on Rice with Teriyaki Sauce

STARCHES

SELECT ONE

Herb Whipped Potatoes

Parmesan Roasted Potatoes

Potatoes Au Gratin

Wild Rice Pilaf

Bow Tie Alfredo

VEGETABLES

SELECT ONE

Steamed Broccoli

Green Bean Amandine

Vegetable Medley

Buttered Kernel Corn

Steamed Asparagus

DESSERTS

SELECT ONE

Berry Cobbler, Cheesecake with Berries, Chocolate Layer Cake,

Apple Pie, Tiramisu

ONE ENTRÉE

TWO ENTRÉES

THREE ENTRÉES

The plated dinner option includes freshly brewed coffee, iced tea, and water. All food and beverage items are subject to applicable taxes and a 22% service charge.

LATE NIGHT BITES & SWEETS

Round out your night with these sweet and savory selections.

Priced Per Person

Pretzel Bites with Beer Cheese and Mustard

Mash-Tini Bar with Mashed Potatoes, Chopped Bacon, Scallions and Broccoli

Indoor /Outdoor S'mores Bar with Chocolate, Marshmallows, and Graham Crackers

Pizza: Choice of Cheese, Pepperoni, Vegetable or Hawaiian

Ice Cream Sundae Bar

(Vanilla or Chocolate Ice Cream, Caramel, Chocolate, Sprinkles, Candy Toppings, Whipped Cream, Cherries)

Ultimate Pub Food: Your Choice of 3 of the Following

(Mozzarella Sticks, Chips & Queso, Boneless Wings with Sauces, Pretzel Bites, Onion Rings, Corn Dogs, Cheese Curds)

All food and beverage items are subject to applicable taxes and a 22% service charge



BEVERAGE SELECTIONS

Our beverage packages will help round out any of your menu selections.

Bar packages priced per person.

Includes one bartender per 75 people per event, additional bartenders \$100 Per.

UNLIMITED PREMIUM BAR

House Wine, Domestic Bottles, Call
Liquors, Premium Liquors, and Soda

Package

2 HOUR

3 HOUR

4 HOUR

Each additional hour

UNLIMITED CALL BAR

House Wine, Domestic Bottles,
Call Liquors, and Soda Package

2 HOUR

3 HOUR

4 HOUR

Each additional hour

UNLIMITED BEER AND WINE BAR

House Wine, Domestic Bottles, and
Soda Package

2 HOUR

3 HOUR

4 HOUR

Each additional hour

A LA CARTE BAR OPTIONS

Domestic Beer

Import Beer

Craft Beer

House Wine

Liquor (Based on
Brand)

NON ALCOHOLIC

Iced Water, Coffee &
Tea Included with Meal

CHAMPAGNE

Toast Per Person
Bottle

Mimosa Bar Per Person

Assorted Seasonal Juices & Fresh Fruit

**Champagne charged by the Bottle*

Assorted Sodas

Hot Chocolate Bar

Cash and consumption bars available upon request with a \$500.00 minimum spend. All food and beverage items are subject to applicable taxes and a 22% service charge.

The Club reserves the right to change out any brand listed in the above packages for a comparable brand. Beverage services & policies: No open container of alcohol may be removed from or brought into the facility. No alcoholic beverages will be served without a valid I.D. The Players Club reserves the right to refuse bar service to any guest at our sole discretion. Only one drink may be served per person at any one time. Any person attempting to serve alcohol to a minor will be asked to leave the premises. Bar service will not exceed 5 hours & will conclude by 11:45pm. Last call for alcohol will occur one half hour before the scheduled ending of the event.



CONTACT US TODAY

FOR YOUR PERSONALIZED TASTING & TOUR

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